

# Operating and installation instructions Steam oven with microwave



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

en-AE, SA M.-Nr. 11 271 870

Varning and Safety instructions		
Caring for the environment	19	
Guide to the appliance	20	
Steam oven		
Accessories supplied		
Controls	23	
On/Off sensor control	24	
Movement sensor	24	
Sensor controls		
Touch display		
Symbols		
Using the appliance	29	
Selecting a menu option		
Scrolling		
Exiting a menu		
Changing a value or setting		
Changing a setting in a list		
Entering numbers with the roller		
Entering numbers using the numerical keypad		
Changing the setting with a segment bar		
Entering letters		
Displaying the context menu		
Moving entries		
Displaying the pull-down menu		
Displaying Help		
Activating MobileStart		
Description of functions	32	
Steam cooking mode		
Water container		
Temperature		
Cooking duration		
Noises		
Heating-up phase		
Cooking phase		
Steam reduction		
Microwave power		
How it works		
Suitable crockery		
Glass tray		
Glass tray	50	

Oven interior lighting	38
Before using for the first time	
Miele@home	
Basic settings	
Cleaning for the first time	
Set the correct boiling point for water	42
Settings	43
Settings overview	43
Opening the "Settings" menu	46
Language -	
Time	46
Date	47
Lighting	47
Start screen	47
Display	48
Volume	48
Units	48
Quick MW	49
Popcorn	49
Keeping warm function	49
Steam reduction	50
Recommended temperatures	50
Recommended power levels	50
Water hardness	51
Proximity/Movement sensor	52
Safety	53
Furniture front recognition	
Miele@home	54
Remote control	
Activating MobileStart	
SuperVision	
RemoteUpdate	57
Software version	58
Legal information	
Showroom programme	58
Factory default	58
Alarm + minute minder	59
Using the Alarm function	59
Using the Minute minder function	
Main and sub-menus	61

Operation	
Changing values and settings for a cooking programme	64
Changing the temperature	
Changing the microwave power level	
Setting cooking durations	65
Changing the set cooking durations	66
Deleting the set cooking durations	
Interrupting the cooking process for functions which use microwave power	66
Interrupting the cooking process for functions involving steam	67
Cancelling a cooking programme	68
Changing the function	
Quick MW and Popcorn	69
General notes on steam cooking	71
The advantages of cooking with steam	
Suitable containers	
Glass tray	
Shelf level	
Frozen food	
Temperature	
Cooking duration	
Cooking with liquid	
Your own recipes	
'	
Steam cooking	
Eco Steam cooking	
Notes on the cooking tables	
Vegetables	74
Fish	77
Meat	80
Rice	82
Grain	83
Pasta	84
Dumplings	85
Dried pulses	86
Hen's eggs	88
Fruit	89
Shellfish	90
Mussels	91
Menu cooking (cooking whole meals) - manually	92

Sous-vide (vacuum) cooking	. 94
Special applications	102
Reheating with steam	
Defrosting with steam	105
Blanching	108
Bottling	
Prove dough	
Disinfect items	
Menu cooking – automatic	
Heating damp flannels	
Dissolve vegetal gelatine	
Decrystallise honey	
Melt chocolate	
Make yoghurt	
Sweat onions	
Extracting juice with steam	
Skinning vegetables and fruit	
Apple storage	
waking elersticit	110
Rapid steam cooking	119
Cooking new potatoes (waxy)	
Cooking rice	
Microwave defrosting and reheating	
Defrost	
Reheat	127
Automatic programmes	131
Categories	
Using automatic programmes	
Search	
MyMiele	133
User programmes	134
Cleaning and care	127
Cleaning the steam oven front	
Cleaning the oven compartment	
Cleaning the water container	
Accessories	
Cleaning the side runners	

Maintenance  Descaling the steam oven	
Soak	141
Problem solving guide	142
Optional accessories	147
ServiceContact in case of malfunction	148
Installation Safety instructions for installation Building-in dimensions Installation in a tall unit	149 150 150 151 152 153 154
Copyrights and Licences	157

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

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

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

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

Miele cannot be held liable for injury or damage caused by noncompliance with these instructions.

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

## **Correct application**

- This steam oven is intended for use in domestic households and similar working and residential environments.
- This steam oven is not intended for outdoor use.
- ► The steam oven is intended for domestic use only to steam-cook, defrost, reheat and cook food.

All other types of use are not permitted.

Fire hazard due to flammable materials.

If flammable items are dried using microwave power, the moisture in the items will evaporate. This could cause the materials to dry out and possibly self-ignite.

Never use the steam oven to store or dry items which could ignite easily.

- ► 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.
- The oven compartment is equipped with special lamps to cope with particular conditions (e.g. temperature, moisture, chemical resistance, abrasion resistance and vibration). These special lamps must only be used for the purpose for which they are intended. They are not suitable for room lighting. Replacement lamps may only be fitted by a Miele authorised technician or by your Miele dealer.

## 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 a Miele authorised technician.
- ► Radiation by microwaves: Service or repairs which necessitate the removal of any casing must only be carried out by a suitably trained service technician.
- Never use a damaged steam oven. It could be dangerous. Check it for visible signs of damage before using it.
- ► Check the door and door seal for any sign of damage. If any damage is noticed, the oven should not be used again in Microwave mode until the fault has been rectified by a service technician.
- Operating a damaged steam oven can result in microwave leakage and present a hazard to the user. Do not use the steam oven if:
- the door is warped
- the front of the oven compartment is dented or bowed
- the door hinges are loose
- holes or cracks are visible in the casing, the door or the oven compartment interior walls
- there is moisture between the door panes
- ► Reliable and safe operation of this steam oven can only be assured if it has been connected to the mains electricity supply.
- ► The electrical safety of this appliance can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.

▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and frequency) match the mains electricity supply.

This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

- Do not connect the steam oven to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (fire hazard).
- For safety reasons, this steam oven may only be used when it has been built in. This is necessary to ensure that all electrical components are shielded.
- This steam oven must not be used in a non-stationary location (e.g. on a ship).
- Never open the casing of the appliance. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
- ► While the appliance is under 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 plug is removed from the connection cable or if the cable is supplied without a plug, the appliance must be connected to the electrical supply by a suitably qualified electrician.
- ▶ If the connection cable is damaged, it must be replaced with a special connection cable (see "Electrical connection").
- During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply.

If the steam oven is installed behind a furniture 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.

#### 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.
- ▶ 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
- Use only heat-resistant (to 100 °C) and steam-resistant plastic dishes for steam-cooking. Follow the instructions from the crockery 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.

### Microwave function **(≋**

- ▶ Please be aware that durations when using microwave power are often considerably shorter when cooking, reheating and defrosting than when using functions without microwave power. Excessively long cooking times can lead to food drying out and burning or could even cause it to catch fire.
- ▶ The microwave function 🗟 is used to reheat food and beverages. Do not use the Microwave function 🗟 for drying flowers, herbs, bread or other flammable materials which could catch fire and cause injury by burning.
- It is important that the temperature in the food being cooked is evenly distributed and sufficiently high.

This can be achieved by stirring or turning the food, and observing a sufficiently long standing time (see charts), which should be added to the time needed for reheating, defrosting or cooking.

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

- ▶ Risk of injury caused by hot food. When heating food up, the heat is created directly in the food itself. For this reason the crockery will remain cooler than the food (except when using oven-proof stoneware). The crockery is only warmed by the heat of the food. Before serving, always check the temperature of the actual food itself after taking it out of the oven. The temperature of the container is not an indication of the temperature of the food or liquid in it. **This is particularly important when preparing food for babies, children, and the elderly or infirm.** After reheating food, especially food for babies and small children, stir the food or shake the container and check that the temperature does not pose any danger of burning. Double check after it has been left to stand.
- ► The Microwave function ≅ is not suitable for cleaning or disinfecting items because it may involve high temperatures. There is a risk of burning when items are removed from the oven.
- ▶ Risk of injury from increased pressure in closed containers or bottles. Pressure can build up during reheating in sealed containers or bottles, causing them to explode.
- Never cook or reheat food or liquids in sealed containers or bottles. Open containers beforehand. In the case of baby bottles, the screw top and teat must be removed.
- ▶ When heating food, and in particular liquids, using the Microwave ≅ function, the boiling point may be reached without the production of typical bubbles. The liquid does not boil evenly throughout. This boiling delay can result in the liquid boiling over explosively. Take care when taking the container out of the oven, as the hot liquid can cause severe scalding. Under certain circumstances, the pressure can be so high that the door opens automatically.

Stir liquids well before heating. After heating, wait at least 20 seconds before removing the container from the oven compartment. In addition, a glass rod or similar item, if available, can be placed in the container during heating.

- ► Eggs can be cooked without their shells using microwave power only if the yolk membrane has been punctured several times first. The pressure could otherwise cause the egg yolk to explode.
- Eggs in their shells will explode if cooked with microwave power, even after taking them out of the oven.
- They can only be cooked in their shells using the steam cooking function or in an appropriate automatic programme. Hard-boiled eggs must not be reheated with microwave power either as they too will explode.
- ► Food with a thick skin or peel, such as tomatoes, sausage, potatoes and aubergines can burst when heated or cooked. Pierce or score the skin of these types of food several times to allow steam to escape.
- ▶ Do not use the microwave function (≥) to heat up cushions or pads filled with cherry kernels, wheat grain, lavender or gel, such as those used in aromatherapy. These pads can ignite when heated even after they have been removed from the oven.
- ➤ To avoid fuelling any flames, do not open the oven door if there is smoke inside the steam oven. Interrupt the programme by switching the steam oven off and disconnecting the power plug. Do not open the door until the smoke has dispersed.
- Containers and lids with hollow handles or knobs can collect moisture in the hollow spaces. When the moisture evaporates, pressure can build up and the item can explode. If the hollow recess is sufficiently ventilated, the item can be used.

Do not use crockery with hollow knobs or handles when using the Microwave  $\boxed{\approx}$  function.

- Non-microwave-safe plastic dishes can sustain damage or damage the steam oven if used with the Microwave ≅ function or with functions that use microwave power.
- Do not use any crockery or cutlery made from or containing metal, aluminium foil, lead crystal glassware, temperature-sensitive plastics, wooden utensils or cutlery, metal clips, or plastic or paper-covered wire ties. Do not use bowls with milled rims, or plastic pots with the foil lid only partially removed (see the requirements specified for crockery in the section on microwave operation).
- Fire hazard due to containers made of flammable materials. Plastic disposable containers must meet the requirements specified for crockery in the section on microwave operation. Do not leave the steam oven unattended when heating or cooking food in disposable containers made of plastic, paper or other inflammable materials.
- ► Heat-retaining bags usually contain a thin layer of aluminium foil that reflects microwave radiation. This reflected energy can, in turn, cause the outer paper covering to become so hot that it ignites. Do not use heat-retaining packaging, such as bags for grilled chicken, for warming food with functions that use microwave power.
- ▶ If the steam oven is used without food or the food is loaded incorrectly when using the microwave ≅ function or functions that use microwave power, the steam oven can become damaged. Do not use the Microwave ≅ function or functions that use microwave power to preheat crockery or to dry herbs. Never start the Microwave ≅ function when the oven compartment is empty.

## Cleaning and care

- ▶ Risk of injury due to electric shock. The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit. Do not use a steam cleaner to clean the appliance.
- Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.
- The side runners can be removed (see "Cleaning and care Cleaning the side runners").

  Refit the side runners correctly.
- ► The side runners fit into plastic bushes. Check the bushes carefully for damage. If the bushes are damaged, do not use any Microwave functions until the bushes have been replaced.
- ➤ Try to avoid the interior walls being splashed with food or liquids containing salt. If it does happen, wipe these away thoroughly to avoid corrosion to stainless steel surfaces inside the cabinet.

## **Accessories**

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

# Caring for the environment

# Disposal of the packing material

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

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

## Disposal of your old appliance

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

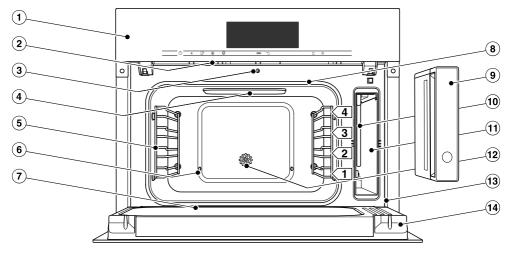


Please dispose of it at your local community waste collection / recycling centre or contact your Miele dealer for advice.

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

# Guide to the appliance

#### Steam oven



- (1) Control elements
- (2) Ventilation outlet
- (3) Automatic door release for steam reduction
- 4 LED oven interior lighting
- (5) Side runners with 4 shelf levels
- 6 Steam inlet
- 7 Drip channel
- ® Door seal
- 9 Water container with removable spill guard
- 10 Suction tube
- 11) Compartment for water container
- 12 Temperature sensor
- 13 Front frame with data plate
- 14 Door

# Guide to the appliance

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

## **Data plate**

The data plate is located on the front frame, visible when the door is open.

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

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").

#### **DMGS 1/1-30L**



1 glass tray

The glass tray is suitable for use with all cooking functions.

Use the glass tray to catch dripping liquid when cooking with steam.

When using the Microwave ≅ function, always use the glass tray as a surface to place containers on.

375 x 394 x 30 mm (WxDxH)

The maximum load for the glass tray is 8 kg.

The glass tray can be damaged by large temperature fluctuations. Do not place the hot glass tray on a cold surface, such as a tiled or granite worktop. Use a suitable mat or pot rest.

# Guide to the appliance

The cooking containers provided and the rack are **not** suitable for use with the Microwave [≋] function.

#### **DGG 1/2-80L**



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

#### **DGG 1/2-40L**



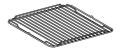
1 solid cooking container Gross capacity 2.2 litres / Usable capacity 1.6 litres 375 x 197 x 40 mm (W x D x H)

#### **DGGL 1/2-40L**



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

#### **DMSR 1/1L**

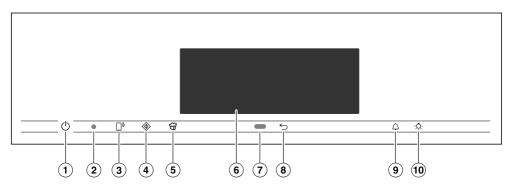


1 rack for placing your own crockery on

#### **Descaling tablets**

For descaling the appliance

## **Controls**



- 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
- ⑤ ff sensor controlFor starting the Popcorn function
- Touch display
   For displaying information and for operation

- Movement sensor
   For switching on the oven interior
   lighting and the display, and to
   acknowledge the buzzer when
   movement is detected

- ⊕ :⊅ sensor control For switching the oven interior lighting on and off

## **Controls**

#### On/Off sensor control

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

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

#### Movement sensor

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

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

### **Sensor controls**

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

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

Sensor control	Function
.,	If you want to control the steam oven from your mobile device, you must have the Miele@home system, switch on the 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").
◆	Use this sensor control to start the Quick MW function. The cooking programme runs with the maximum power level (1000 W) and a cooking duration of 1 minute (see "Quick MW"). Touching the sensor control repeatedly increases the cooking duration in set stages.
	This function can only be used when no other cooking programmes are in use.
<b>&amp;</b>	Use this sensor control to start the Popcorn function. The cooking programme runs with 850 W and a cooking duration of 2:50 minutes (see "Popcorn").
	This function can only be used when no other cooking programmes are in use.
←	Depending on which menu you are in, this will take you back a level or back to the main menu.

# **Controls**

Sensor control	Function
Δ	If a menu appears in the display or if a cooking programme is in progress, you can use this sensor control to set a minute minder (e.g. when boiling eggs) or an alarm (a specific time) at any point (see "Alarm and minute minder").
-ģ-	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.

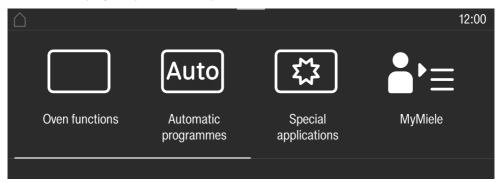
## **Touch display**

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

Only touch the display with your fingers.

Make sure that water cannot get behind the touch display.

The touch display is split into multiple areas.



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

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

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

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

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

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

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

# **Controls**

# **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 <i>OK</i> sensor control to confirm the information.
ð	Alarm
$\triangle$	Minute minder
	Some settings, e.g. display brightness and buzzer volume are selected using a bar chart.
1	This indicates that there are more options available, which are not visible because there is not enough space in the display.
$\bigcirc$	The system lock or sensor lock is on (see "Settings – Safety"). The controls are locked.
	Remote control (only appears if you are in the Miele@home system and have selected the Remote control   On setting)
•	SuperVision (only appears if you are in the Miele@home system and have selected the SuperVision   SuperVision display   On setting)

# Using the appliance

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

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

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

### Selecting a menu option

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

## **Scrolling**

You can scroll left or right.

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

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

## Exiting a menu

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

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

## Changing a value or setting

#### Changing a setting in a list

The current setting is highlighted in orange.

Touch the desired setting.

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

#### **Entering numbers with the roller**

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

The changed number is now saved.

# Entering numbers using the numerical keypad

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

The numerical keypad will appear.

Touch the desired numbers.

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

Use the arrow to delete the last entered number.

■ Confirm with OK.

The changed number is now saved.

## Using the appliance

# Changing the setting with a segment bar

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

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

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

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

## **Entering letters**

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

 Touch the desired letters or characters.

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

■ Touch Save.

The name is now saved.

## Displaying the context menu

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

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

## **Moving entries**

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

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

# Using the appliance

## Displaying the pull-down menu

During a cooking programme, you can switch the WiFi function ♠ on or off.

- Use the orange line under the header to drag the pull-down menu down.
- Touch the WiFi function symbol 🤋 to switch the function on or off.

  The active setting is highlighted in orange. Depending on the selected colour scheme, the inactive setting is highlighted either in black or white (see "Settings Display").
- To close the pull-down menu, drag it back up to the top or touch an area of the display located outside of the menu window.

## **Displaying Help**

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

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

## **Activating MobileStart**

■ Select the ... sensor control to activate MobileStart.

The []<sup>9</sup> sensor control lights up. You can operate your steam oven remotely with the Miele@mobile app.

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

You can use MobileStart as long as the  $\square$ <sup>3</sup> sensor control is lit up.

## Steam cooking mode

#### Water container

The maximum filling volume is 1.5 litres and the minimum is 0.5 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.

#### **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. 5 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 LD 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.

### Microwave power

#### How it works

The steam oven contains a magnetron that converts electrical energy into electromagnetic waves (microwaves). These microwaves are distributed evenly throughout the oven compartment, and are reflected off the metal appliance walls.

The microwaves penetrate inside the food from all sides. Food consists of many molecules. When subjected to microwave energy, these molecules (particularly the water molecules) start to oscillate. This heats the food from the outside to the inside. The more water a food contains, the faster it is reheated or cooked.

#### Advantages of the microwave oven

- Food can generally be cooked without having to add any/very much extra liquid or fat.
- The times for defrosting, reheating or cooking are shorter than with a hob or oven.

#### Suitable crockery

In order for microwaves to reach the food, they must be able to penetrate the crockery being used. Microwaves can pass through porcelain, glass, cardboard and plastics, but not metal. Therefore, do not use metal containers or crockery that contains metal. Metal reflects the microwaves which can create sparks and the microwaves are not absorbed by the metal.

Risk of injury from increased pressure in sealed containers or bottles.

Pressure can build up during reheating in sealed containers or bottles, causing them to explode. Never cook or reheat solid or liquid food in sealed containers or bottles. Open containers beforehand. In the case of baby bottles, the screw top and teat must be removed.

Fire hazard due to using unsuitable crockery with the Microwave function.

Non-microwave safe dishes can sustain damage or damage the steam oven.

Only use microwave-safe crockery with the Microwave 

implication is microwave in the microwave in the microwave in the microwave is microwave. It is microwave in the microwave in the microwave is microwave. It is microwave in the microwave in the microwave is microwave. It is microwave in the microwave is microwave in the microwave is microwave. It is microwave in the microwave is microwave in the microwave is microwave. It is microwave in the microwave in the microwave is microwave in the microwave is microwave. It is microwave in the microwave in the microwave is microwave in the microwave is microwave. It is microwave in the microwave in the microwave is microwave in the microwave is microwave. It is microwave in the microwave is microwave in the microwave is microwave in the microwave is microwave. It is microwave in the microwave in the microwave is microwave in the microwave is microwave. It is microwave in the microwave in the microwave is microwave in the microwave in the microwave is microwave in the microwave is microwave in the mic

The material and shape of the crockery used affect the reheating and cooking durations.

Heat distribution is more even in round and oval-shaped shallow containers. Food is reheated more evenly in these containers than in square containers.

#### Suitable crockery

Fire hazard due to inflammable materials.

Disposable containers made out of plastic, paper or other inflammable materials can ignite, causing damage to the steam oven.

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

You can use the following crockery and material:

- Heat-resistant glass and ceramic glass
   Exception: crystal glass as it contains lead and may crack.
- Porcelain

stoneware.

- Without metallic decoration
   Metallic decoration (e.g. gold rims or cobalt blue) can cause sparking.
- Without hollow knobs and handles Moisture can gather in the hollow knobs and handles. When the moisture evaporates, pressure can build up and the item can explode.
- Unpainted stoneware and stoneware with underglaze paints

Risk of injury caused by hot crockery.
Stoneware can get hot.
Wear oven gloves when using

**Tip:** To protect the environment, avoid the use of disposable containers.

Plastic dishes and bags that are not heat-resistant may deform and fuse with the food inside.

Only use plastic containers or bags that are heat-resistant. The plastic containers and bags must be able to withstand temperatures of at least 110 °C.

- Microwave-safe plastic containers
   Special plastic containers designed for use in microwave ovens are available from retail outlets
- Styrofoam containers
   For briefly heating food
- Plastic boiling bags
   For cooking and reheating. They should be pierced beforehand. The holes allow the steam can escape.
   This prevents a build-up of pressure from forming and the bag from bursting.

There are also special bags available for steam cooking which do not need to be pierced. Please follow instructions given on the packet.

Roasting bags and tubes
 Please follow the manufacturer's instructions.

Fire hazard due to metal parts.

Metal parts such as metal clips or plastic and paper ties that have wire running through them can heat inflammable materials until they burn. Do not use metal clips, or plastic and paper ties containing wire.

- The rack and cooking containers supplied are only suitable for cooking with the Rapid steam cooking supplied function and with functions that do not use microwave power.
- Aluminium foil trays without lids for defrosting and reheating ready meals The food is only heated from the top. If you remove the food from the aluminium foil container and transfer it to crockery suitable for use in a microwave oven, the heat distribution will generally be more even.

Using aluminium foil trays and aluminium foil can cause crackling and sparks.

Place aluminium foil trays on the glass tray.

Aluminium foil and aluminium foil trays must not touch the oven compartment walls and must remain at least 2 cm from the walls at all times.

Metal meat skewers or clamps
 The size of the cut of meat must be much larger than the metal skewers and clamps.

#### Unsuitable crockery

Crockery and lids with hollow handles or knobs can collect moisture in the hollow spaces. When the moisture evaporates, pressure can build up and the item can explode. If the hollow recess is sufficiently ventilated, the item can be used.

Do not use crockery with hollow knobs or handles for cooking.

Do **not** use the following crockery and material:

- Containers made from metal and stainless steel (including the cooking containers supplied) are **not** suitable for use with the Microwave
- Aluminium foil
   Exception: for even defrosting,
   reheating or cooking unevenly
   shaped cuts of meat, e.g. poultry,
   small pieces of aluminium foil may be
   used to cover thin parts for the last
   few minutes of the programme.
- Metal clips, plastic or paper ties containing wire
- Plastic containers where the aluminium lid has not been completely removed
- Crystal glass
- Cutlery and crockery with metallic decoration (e.g. gold rims, cobalt blue)
- Crockery with hollow handles

## **Description of functions**

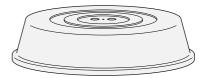
- Plasticware made of melamine
   Melamine absorbs microwave energy
   and gets hot.
   When purchasing plasticware, make
   sure that it is suitable for use in a
   microwave oven.
- Non-heat-resistant plastic containers and bags
- Wooden dishes
   Water contained in wood evaporates
   during the cooking programme. This causes the wood to dry and crack.

# Placing the dish in the oven compartment

- Place the glass tray on shelf level 1.
- The dish containing the food should be placed in the middle of the glass tray.

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

#### Cover



**Tip:** Covers are available from retail outlets.

- A cover prevents too much steam escaping, especially when reheating foods over a longer period of time.
- It speeds up the heating process of the food.
- It prevents food from drying out.
- It keeps the oven compartment clean.
- Use a glass or plastic cover suitable for microwave use for cooking programmes with the Microwave ≅ function.

Alternatively, use a cling film suitable for use in a microwave oven. Heat can cause normal cling film to distort and fuse with the food.

The cover should not form a seal with the container. If the container has a narrow diameter, the steam may not be able to escape. The cover could get too hot and start to melt.

Use containers with a sufficiently large diameter.

- Do **not** use a cover for reheating the following types of food:
- Food coated in breadcrumbs
- Food that needs to be heated or cooked using the Rapid steam cooking ≅ function.

## **Description of functions**

## **Glass tray**

Functions/applications involving steam: When using perforated containers, place the glass tray on shelf level 1. This collects any drops of liquid and allows it to be removed easily.

The condensate cannot evaporate properly if the glass tray is on the floor of the steam oven.

Place the glass tray on shelf level 1.

Microwave ≈ function:

**Always** use the glass tray as a surface to place containers on in shelf level 1.

## **Oven interior lighting**

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

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

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

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

#### Miele@home

Your steam oven is equipped with an integrated WiFi module.

In order to use it, you will need:

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

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

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

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

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

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

#### Availability of the WiFi connection

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

#### Miele@home availability

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

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

For information about availability, please visit www.miele.com.

#### Miele@mobile App

The Miele@mobile App is available to download free of charge from the Apple App Store<sup>®</sup> or from the Google Play Store<sup>™</sup>.



## **Basic settings**

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

Risk of injury caused by hot surfaces.

The steam oven gets hot during operation.

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

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

#### Setting the language

■ Select the desired language.

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

## Setting the country

Select the desired country.

#### Setting up Miele@home

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

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

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

## Setting the date

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

## Setting the time

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

#### Setting the water hardness level

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

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

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

# Completing the commissioning process

Follow any further instructions in the display.

The oven is now ready for use.

## Cleaning for the first time

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

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

#### Cleaning the water container

- 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.

# Set the correct boiling point for water

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

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

Distilled water, carbonated water and other liquids may damage the steam oven.

Only use cold, fresh tap water (below 20 °C).

- Remove the water container and fill it up to the maximum marker.
- Push the water container into the appliance.
- Then run the steam oven for 15 minutes using the Steam cooking ∰ function (100 °C). Proceed as described in "Operation".

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

If you move house, the 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
	Country
Time	Display
	On*   Off   Night dimming
	Clock type
	Analogue*   Digital
	Clock format
	24 h*   12 h (am/pm)
	Set
Date	
Lighting	On
	"On" for 15 seconds*
	Off
Start screen	Main menu*
	Oven functions
	Automatic programmes
	Special applications
	User programmes
	MyMiele
Display	Brightness
	Colour scheme
	Bright   Dark*
	QuickTouch
	On   Off*

<sup>\*</sup> Factory default setting

Menu option	Available settings
Volume	Buzzer tones
	Keypad tone
	Welcome melody
	On*   Off
Units	Weight
	g*   lb   lb/oz
	Temperature
	°C* °F
Quick MW	Power level
	Duration
Popcorn	Duration
Keeping warm	Steam cooking
	On   Off*
	Microwave
	On   Off*
Steam reduction	On*
	Off
Recommended	
temperatures	
Recommended power levels	
Water hardness	1 °dH     15 °dH*     70 °dH
Movement sensor	Switch light on during cooking process*   Always on   Off
	Switch the appliance on
	On   Off*
	Acknowledge buzzer
	On*   Off
Safety	System lock &
Carcty	On   Off*
	Sensor lock
	On   Off*
	00100

<sup>\*</sup> Factory default setting

Menu option	Available settings	
Furniture front recognition	On	
	Off*	
Miele@home	Activate	
	Deactivate	
	Connection status	
	Set up again	
	Reset	
	Set up	
Remote control	On*	
	Off	
SuperVision	SuperVision display	
	On   Off*	
	Display in standby	
	On   Only if there is a fault*	
	Appliance list	
	Display this appliance   Buzzer tones	
RemoteUpdate	On*	
	Off	
Software version		
Legal information	Open source licences	
Showroom programme	Demo mode	
	On   Off*	
Factory default	Appliance settings	
	User programmes	
	MyMiele	
	Recommended power levels	
	Recommended temperatures	

<sup>\*</sup> Factory default setting

## Opening the "Settings" menu

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

From the main menu:

- Select ۞ Settings.
- Select the desired setting.

You can check settings or change them.

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

## Language 🏲

You can set the desired language and country.

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

**Tip:** If you have selected the wrong language by mistake, select ۞ in the main menu. Follow the ▶ symbol to get back to the Language ▶ sub-menu.

#### **Time**

#### **Display**

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

- On
  - The time is always visible on the display.
  - If you also select the Display | QuickTouch | On setting, all sensor controls react to touch straight away and the movement sensor automatically detects when you approach the display.

    If you also select the Display |
  - 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

To save energy the time only shows in the display between 05:00 and 23:00. The display remains dark at all other times.

#### **Clock type**

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

With the digital display, the date is also shown.

#### **Clock format**

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

#### Set

Set the hours and the minutes.

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

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

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

## **Date**

Set the date.

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

## Lighting

- On

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

- "On" for 15 seconds

The oven interior lighting switches off 15 seconds after a cooking programme has begun. Press the sensor control to switch the oven interior lighting on again for 15 seconds

- Off

The oven interior lighting is switched off. Press the  $\diamondsuit$  sensor control to switch on the oven interior lighting for 15 seconds.

#### Start screen

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

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

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

## **Display**

#### **Brightness**

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

- -----

Maximum brightness

■======Minimum brightness

#### Colour scheme

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

Bright
 The display has a light background with dark characters.

Dark
 The display has a dark background with white characters.

#### QuickTouch

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

On
 if you have also selected the Time |
 Display | On or Night dimming setting,
 the sensor controls and the
 movement sensor will also respond
 when the steam oven is switched off.

Off
 Regardless of whether Time | Display
 is set, the sensor controls and the
 movement sensor only respond when
 the steam oven is switched on, as
 well as for a certain amount of time
 after switching it off.

#### Volume

#### **Buzzer tones**

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

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

- | | | | | | | |

Maximum volume

- LIIIII

Buzzers are switched off

#### **Keypad tone**

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

\_ | | | | | | | | |

Maximum volume

- CIIIIII

Tone is switched off

## Welcome melody

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

## **Units**

## Weight

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

## **Temperature**

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

#### **Quick MW**

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

- Power level
   The following microwave power
   levels can be selected: 80 W, 150 W,
   300 W, 450 W, 600 W, 850 W or
   1000 W
- Duration
   The maximum cooking duration that can be set depends on the microwave power level selected:
   80–300 W: maximum 10 minutes
   450–1000 W: maximum 5 minutes

## **Popcorn**

A microwave power level of 850 W and a cooking duration of 2:50 minutes is pre-set so that you can start cooking a bag of microwave popcorn immediately. These settings match the manufacturer's instructions on most bags of microwave popcorn.

The maximum cooking duration that can be set is 4 minutes.

The microwave power level is set and cannot be modified.

## **Keeping warm function**

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

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

#### Steam cooking

– 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.

#### **Microwave**

On.

The Keeping warm function is switched on. When cooking with a microwave power of at least 450 W and over a cooking duration of at least 10 minutes, this function is active after approx. 5 minutes. The food is kept warm with a microwave power of 150 W.

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 functions will appear in the display.

Select the desired function.

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

- Change the recommended temperatures.
- Confirm with OK.

## Recommended power levels

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

You can change the recommended power levels for the Microwave 
and Rapid steam cooking 
functions.

After selecting this menu option, a list of functions will appear in the display together with their recommended power levels.

- Microwave ≅:
  80 W, 150 W, 300 W, 450 W, 600 W,
  850 W, 1000 W
- Rapid steam cooking ≅w:
  80 W, 150 W, 300 W
- Select the desired function.
- Change the recommended power level.
- 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<sup>2+</sup> or ppm (mg Ca<sup>2+</sup>/l).

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

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

Water hardness		Calcium content	Setting
°dH	mmol/l	mg/l Ca <sup>2+</sup> or ppm (mg Ca <sup>2+</sup> /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

Water hardness		Calcium content	Setting
°dH	mmol/l	mg/l Ca <sup>2+</sup> or	
		ppm (mg Ca <sup>2+</sup> /l)	
10	1.9	71	10
11	2.0	79	11
12	2.2	86	12
13	2.3	93	13
14	2.5	100	14
15	2.7	107	15
16	2.9	114	16
17	3.1	121	17
18	3.2	129	18
19	3.4	136	19
20	3.6	143	20
21	3.8	150	21
22	4.0	157	22
23	4.1	164	23
24	4.3	171	24
25	4.5	179	25
26	4.7	186	26
27	4.9	193	27
28	5.0	200	28
29	5.2	207	29
30	5.4	214	30
31	5.6	221	31
32	5.8	229	32
33	5.9	236	33
34	6.1	243	34
35	6.3	250	35
36	6.5	257	36
37–45	6.6–8.0	258–321	37–45
46–60	8.2–10.7	322–429	46–60
61–70	10.9–12.5	430–500	61–70

## **Proximity/Movement sensor**

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

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

#### Switch light on

during cooking process

As soon as you approach the touch display during a cooking programme, the oven interior lighting switches on. The oven interior lighting automatically switches off again after 15 seconds.

- Always on

As soon as you approach the touch display, the oven interior lighting switches on. The oven interior lighting automatically switches off again after 15 seconds.

- Off

The movement sensor does not respond when you approach the touch display. Select the : sensor control to switch on the oven interior lighting for 15 seconds.

#### Switch the appliance on

- On

If the time is displayed, the steam oven switches on and the main menu appears as you approach the touch display.

Off

The movement sensor does not respond when you approach the touch display. Switch the steam oven on using the On/Off () sensor control.

#### Acknowledge buzzer

- On

As soon as you approach the touch display, the buzzers switch off.

- Off

The movement sensor does not respond when you approach the touch display. Switch the buzzers off manually.

## Safety

## System lock ⊕

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

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

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

– On

The system lock has been activated. If you want to use the steam oven, switch it on and touch the ⊕ symbol for at least 6 seconds.

Off

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

#### Sensor lock

The sensor lock prevents the cooking programme being switched off by mistake or settings being changed. Apart from the ① On/Off sensor control, the activated sensor lock prevents the sensor controls and fields in the display from working a few seconds after a programme has been started.

On
 The sensor lock is activated.

 Touch OK for at least 6 seconds to deactivate the sensor lock for a short.

- Off

period of time.

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

## **Furniture front recognition**

– On

The furniture front detection is activated. Using the movement sensor, the steam oven automatically detects whether the furniture door is closed.

If the furniture door is closed, the steam oven switches off automatically after a certain period.

- Off

The furniture front detection is deactivated. The steam oven does not detect whether the furniture door is closed.

If the steam oven is installed behind a furniture front (e.g. a door), the steam oven, housing unit and the floor can be damaged by the buildup of heat and moisture behind the closed furniture front.

Always leave the furniture door open when you are using the steam oven. Leave the furniture door open until the steam oven has cooled down completely.

## Miele@home

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

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

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

After installing the Miele@mobile App on a mobile device, you can do the following:

- Operate your appliance remotely
- Call up information on the operating status of your appliance
- Call up information on the programme sequence of your appliance
- Set up a Miele@home network with other Wi-Fi enabled Miele appliances

#### - 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.

#### Remote control

If you have installed the Miele@mobile 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 []<sup>9</sup> sensor control lights up. You can operate your steam oven remotely with the Miele@mobile app.

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

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

## **SuperVision**

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

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

#### SuperVision display

On.

The SuperVision function is switched on.

The symbol will appear in the top right-hand side of the display.

- Off

The SuperVision function is switched off.

## Display in standby

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

– On

Active household appliances that are signed into the Miele@home system are always displayed.

 Only if there is a fault
 Only faults on active household appliances are shown.

#### **Appliance list**

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

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

## RemoteUpdate

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

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

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

#### Activating/deactivating

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

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

#### Running RemoteUpdate

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

■ Confirm with OK.

## **Legal information**

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

■ Confirm with OK.

## **Showroom programme**

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

#### Demo mode

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

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

## **Factory default**

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

## Alarm + minute minder

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

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

## **Using the Alarm function**

The ② alarm can be used to specify a particular time for a buzzer to sound.

#### Setting the alarm

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

- Select the \(\triangle \) sensor control.
- Select ② Alarm.
- Set the time for the alarm.
- Touch Close to confirm.

When the steam oven is switched off, the alarm time and ② will appear instead of the time of day.

If you are cooking at the same time or if you are in a different menu, the alarm time and ② will appear at the top right-hand side of the display.

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

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

#### Changing an alarm

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

The set alarm time appears in the display.

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

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

#### **Deleting an alarm**

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

The set alarm time appears in the display.

- Select Delete.
- Touch Close to confirm.

The alarm will be deleted.

## Alarm + minute minder

# Using the Minute minder function

The  $\triangle$  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.
- Set the minute minder time you require.
- Touch Close to confirm.

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

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

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

■ Select the △ sensor control or the desired minute minder in the display.

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

#### Changing the minute minder duration

The minute minder duration selected will appear.

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

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

## Deleting the minute minder duration

The minute minder duration selected will appear.

- Select Delete.
- Touch Close to confirm.

The minute minder duration is now deleted.

## Main and sub-menus

Menu	Recommen ded value	Range
Oven functions		
Steam cooking 💯	100 °C	40-100°C
Microwave <b>≋</b>	1000 W	80-1000 W
Rapid steam cooking ≅ฃ	300 W 100 °C	80-300 W 80-100 °C
Sous-vide ▮□	65 °C	45-90°C
Eco Steam cooking 🕼	100 °C	40-100°C
Automatic programmes Auto		
Special applications 🤹		
Reheat		
Steam cooking	100 °C	80-100°C
Microwave	450 W	450-1000 W
Defrost		
Steam cooking	60 °C	50-60°C
Microwave	150 W	80-150 W
Blanching	_	_
Bottling	90 °C	80-100°C
Prove dough	_	_
Menu cooking	_	_
Disinfect items	_	_

## Main and sub-menus

Menu	Recommen ded value	Range
MyMiele <b>≛</b> •≡		
User programmes 🚡		
Settings 🕸		
Maintenance (6)		
Descale		
Soak		

Switch the steam oven on.

The main menu will appear.

If you want to cook using a steam function, fill the water container and fit it back in place.

Distilled water, carbonated water and other liquids may damage the steam oven.

Only use cold, fresh tap water (below 20 °C).

- Place the food in the oven compartment.
- Select the desired function.

The function will appear in the display. Based on the function you have chosen, the recommended power level, cooking duration and recommended temperature will appear one after the other on the display.

Change the recommended values for the cooking programme and set the cooking duration if required.

You can change the recommended values later by selecting the relevant value or Timer.

- Touch OK to start the cooking programme for functions which do not use microwave power.
- Touch Start to start the cooking programme for functions which use microwave power.

The set values appear and the cooking duration counts down in the display for all functions

If you have set a temperature, you will see the temperature increasing. A buzzer will sound when the set temperature is reached for the first time.

The oven stops generating microwave power when you interrupt the cooking programme with Stop or open the door. You can continue the programme with Start.

After the cooking programme, select Finish or Close (depending on the function).

Risk of injury caused by hot steam.

When using a cooking programme involving steam, a lot of hot steam can escape if the door is opened. The steam can cause burns. Step back and wait until the hot steam has dissipated.

- Take the food out of the oven compartment.
- Switch the steam oven off.

## Operation

#### Cleaning the steam oven

Alsk of injury caused by hot water.

At the end of a steam 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 as required.
- Remove the spill guard and empty the water container.
- After each use, clean and dry the whole steam oven 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 change the values or settings for this programme.

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

- Temperature
- Power level
- Duration
- Finish at
- Start at

#### Changing the temperature

You can permanently set the recommended temperature to suit your cooking preferences in Settings | Recommended temperatures.

- Touch the temperature display.
- Change the desired temperature.
- Confirm with OK.

The cooking programme will restart with the new desired temperature.

#### Changing the microwave power level

Go to Settings | Recommended power levels to permanently set the recommended power level to suit your personal cooking preferences.

- Touch the microwave power level display.
- Change the microwave power level.
- Select Start.

The programme will restart with the new microwave power level.

#### **Setting cooking durations**

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

Select as short as possible a time until the cooking programme starts.

You have placed the food in the oven compartment, selected a function and the required settings such as the temperature.

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

#### Duration

Enter the desired 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 function that you have selected.

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

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

For cooking programmes involving steam, 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 compartment.

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.

## **Operation**

#### Changing the set cooking durations

- Select ②, the duration or Timer.
- Select the desired time and change it.
- Confirm with OK.

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

#### Deleting the set cooking durations

- Select ②, the duration or Timer.
- Select the desired time.
- Select Delete.
- Confirm with OK.

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

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

# Interrupting the cooking process for functions which use microwave power

You can interrupt cooking when using the Microwave and Rapid steam cooking functions and pause the cooking duration.

While the cooking duration is counting down, Stop appears in the bottom right of the display.

■ Select Stop.

Cooking is interrupted and the cooking duration is paused.

Start is highlighted in green.

■ Select Start.

The cooking programme resumes and the cooking duration continues to count down.

# Interrupting the cooking process for functions involving steam

In functions involving steam, opening the door will interrupt the cooking programme. 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.

A 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 or removing it and when working in a hot oven.

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

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

# Cancelling a cooking programme without a set cooking duration

Select Finish.

The main menu will appear.

# Cancelling a cooking programme with a set cooking duration

■ Select Cancel.

Cancel process? appears in the display.

■ Select Yes.

The main menu will appear.

## **Changing the function**

You can change to another function during a cooking programme.

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

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

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

## **Quick MW and Popcorn**

These functions can only be used when no other cooking programmes are in use.

Always use the glass tray.

#### **Quick MW**

If you select the \$\iiiis\$ sensor control, the microwave oven starts with a set microwave power level and cooking duration, e.g. to reheat a drink.

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

You can change the microwave power level and the cooking duration. The maximum cooking duration that can be set depends on the microwave power level selected (see "Settings – Quick MW").

■ Select the � sensor control.

Touching the sensor control repeatedly increases the cooking duration in set stages.

The time left will appear in the display.

You can interrupt the cooking programme at any time with Stop, or cancel it by selecting the ⇔ sensor control.

At the end of the cooking programme, Finished appears in the display and a buzzer sounds.

Select Close.

The main menu will appear.

## **Quick MW and Popcorn**

## **Popcorn**

If you select the 🗑 sensor control, the microwave oven starts with a set microwave power level and cooking duration.

A microwave power level of 850 W and a maximum cooking duration of 2:50 minutes are pre-set. These settings match the manufacturer's instructions on most bags of microwave popcorn.

The maximum cooking duration that can be set is 4 minutes. The microwave power level is set and cannot be modified (see "Settings – Popcorn").

Follow the manufacturer's instructions regarding the cooking duration on the packaging. Change the predefined time if necessary.

■ Select the 🗑 sensor control.

The time left will appear in the display.

You can interrupt the cooking programme at any time with Stop, or cancel it by selecting the ⇔ sensor control.

Disposable containers made out of paper or other inflammable materials can ignite, causing damage to the steam oven.

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

At the end of the cooking programme, Finished appears on the display and a buzzer sounds.

■ Select Close.

The main menu will appear.

## General notes on steam cooking

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

# The advantages of cooking with steam

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

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

#### Suitable containers

#### **Cooking containers**

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

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

#### Your own containers

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

- Containers must be heat-resistant to 100 °C and able to withstand 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.

## Glass tray

When using perforated containers, place the glass tray on shelf level 1. This collects any drops of liquid and allows it to be removed easily.

The condensate cannot evaporate properly if the glass tray is on the floor of the steam oven.

Place the glass tray on shelf level 1.

## General notes on steam cooking

#### Shelf level

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

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

Always insert cooking containers, the rack and the glass tray 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.

# **Eco Steam cooking**

You can use the Eco Steam cooking steam 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.

### **Settings**

Oven functions | | Eco Steam cooking | | |

# Notes on the cooking tables

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

# Selecting the (2) 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
Oven functions      Steam cooking

Vegetables	④ [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

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

Cooking duration

#### **Fish**

#### **Fresh**

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

#### Frozen food

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

#### **Preparation**

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

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

### **Cooking containers**

If using a perforated container, grease it first.

#### Shelf level

When cooking fish in a perforated container at the same time as cooking other types of food in other containers, place the container with the fish directly above the 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 🚾   Fish     Steam cooking
or
Oven functions     Steam cooking     Steam cooking     Steam cooking     Steam cooking     Steam cooking     Steam cooking   Steam cooking     Steam cooking

Fish	<b>₽</b> [°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

#### Meat

#### **Fresh**

Prepare the meat in the usual way.

#### Frozen food

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

#### **Preparation**

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

#### **Duration**

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

#### **Tips**

- 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 | ... | Steam cooking

or

Oven functions 🔲 | Steam cooking 💯

Temperature: 100 °C

Meat	② [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.

### **Settings**

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

Ouration

### Grain

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

Grain can be cooked whole or cracked.

### **Settings**

Automatic programmes Auto | Grain | ... |

or

Oven functions | | Steam cooking |

Temperature: 100 °C

	Ratio Grain : Liquid	④ [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

Ouration

#### **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. <sup>1</sup>/<sub>3</sub>.

#### Fresh food

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

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

### **Settings**

Automatic programmes Auto   Pasta
or
Oven functions    Steam cooking    Steam

Cooking duration: see table

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

Duration

# **Dumplings**

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

Cook fresh dumplings in a greased, perforated container.

### **Settings**

Automatic programmes Auto | Pasta | ... |
or
Oven functions | Steam cooking United Steam Cooking Cooking duration: see table

	④ [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 (Automatic Pulses | ... |

or

Oven functions | | Steam cooking |

Temperature: 100 °C

Soaked		
	② [min]	
Beans		
Kidney beans	55–65	
Adzuki beans	20–25	
Black beans	55–60	
Pinto beans	55–65	
Haricot beans	34–36	
Peas		
Yellow split peas	40–50	
Green split peas	27	

Duration

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

Duration

# Hen's eggs

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

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

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

#### **Settings**

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

or

Oven functions | | Steam cooking |

Temperature: 100 °C

	() [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

### **Fruit**

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

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

### **Settings**

Automatic programmes Auto | Fruit | ... |

or

Oven functions \_\_\_ | Steam cooking \_\_\_

Temperature: 100 °C

	② [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 ${\color{red} \underline{\text{Auto}}}$   Shellfish
or
Oven functions   Steam cooking   Steam cooking

	<b>₽</b> [°C]	(2) [min]
Crevettes	90	3
Prawns	90	3
King prawns	90	4
Small shrimps	90	3
Lobster	95	10–15
Large shrimps	90	3

#### Mussels

#### Fresh food

Danger of food poisoning from spoiled mussels.

Spoiled mussels can cause food poisoning.

Only cook mussels which are closed.

Do not eat mussels which have not opened after being cooked.

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

#### Frozen food

Defrost frozen mussels before cooking.

#### Duration

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

### **Settings**

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

or

Oven functions | | Steam cooking |

Temperature: see table Cooking duration: see table

	<b>↓</b> [°C]	(min)
Barnacles	100	2
Cockles	100	2
Mussels	90	12
Scallops	90	5
Razor clams	100	2–4
Venus clams	90	4

# Menu cooking (cooking whole meals) - manually

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

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

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

#### Shelf level

Place foods that produce a lot of 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. <sup>1</sup>/<sub>3</sub>.

#### **Example**

<u>Food cooking durations</u> (see cooking tables in "Steam cooking")

Parbolled 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)

Cookin	2	24 min. – rice		
g duration		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.

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

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

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

Use only fresh food which is in a good condition.

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

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

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

Do not use the vacuum sealing bag more than once.

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

### **Important**

For an optimum cooking result:

- Use fewer herbs and spices than for conventional cooking as the effect on the taste of the food is more intensive.
  - You can also prepare the food without seasoning and add seasoning after cooking.
- The cooking duration is reduced when salt, sugar, and liquids are added.
- The food becomes firmer if acidic ingredients, such as lemon or vinegar are added.
- Do not use garlic as this can cause an unpleasant taste.
- Only use vacuum sealing bags that match the size of the food. If the bag is too big, too much air may remain inside.
- If you want to cook several items of food in one vacuum sealing bag, put them side-by-side in the bag.
- If you want to cook food in several bags at once, put the bags side-byside on the shelf.
- The cooking durations depend on the thickness of the food.
- With higher temperatures and/or longer cooking durations, a lack of water may occur. Check the display from time to time.
- Keep the door closed during the cooking programme. Opening the door extends the programme and can change the cooking result.

- Cooking at a lower temperature and for a longer duration can result in increased residual water in the cooking compartment. This does not affect the cooking result.
- Temperatures and cooking durations from Sous-vide recipes cannot always be adopted exactly. Alter the settings to achieve the degree of cooking you want.

## **Tips**

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

- Briefly fry meat and firm types of fish (such as salmon) before serving for a roasted aroma.
- Use the stock or marinade of vegetables, fish or meat to make a sauce.
- Serve the food on pre-warmed plates.

# **Using the Sous-vide function**

- Rinse the food with cold water and dry it.
- Place the food in a vacuum sealing bag and add spices or liquid if desired.
- Vacuum-seal the food in a chamber system vacuum sealer.
- Place the glass 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.

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		<b>₽</b> [°C]	② [min]
	Sugar	Salt		
Fish				
Atlantic cod fillet, 2.5 cm thick		х	54	35
Salmon fillet, 2–3 cm thick		х	52	30
Monkfish fillet		х	62	18
Pikeperch fillet, 2 cm thick		х	55	30
Vegetables				
Cauliflower florets, medium to large		х	85	40
Hokkaido pumpkin, sliced		х	85	15
Kohlrabi, sliced		х	85	30
Asparagus, white, whole	х	х	85	22–27
Sweet potato, sliced		х	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		х	56	19–21
Hen's egg, whole			65–66	60
Scallops, removed from shell			52	25
Shallots, whole	х	х	85	45–60

Food	Added in advance		°C]	① [min]	
	Sugar	Salt	Medium*	Well done*	
Meat					
Duck breast, whole		Х	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

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

<sup>\*</sup> Degree of doneness

# Reheating

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

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

# **Preparation**

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

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

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

# **Settings**

Oven functions | | Sous-vide | |

Temperature: see table Duration: see table

### Chart for reheating Sous-vide cooked food

Food	<b>₽</b> [°C]		② <sup>2</sup> [min]
	Medium <sup>1</sup>	Well done <sup>1</sup>	
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 <sup>3</sup>	8	5	15
Kohlrabi, sliced <sup>3</sup>	8	5	10
Fruit			
Pineapple, sliced	8	5	10
Miscellaneous			
Beans, white, soaked in a ratio of 1:2 (beans : liquid)	9	0	10
Shallots, whole	8	5	10

# 

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

<sup>&</sup>lt;sup>1</sup> Degree of doneness

 $<sup>^2\,</sup>$  Durations apply for food with an initial temperature of approx. 5 °C (refrigerator temperature).

<sup>&</sup>lt;sup>3</sup> Reheat only in sauce.

# Reheating with steam

To reheat food which was cooked using the sous-vide method, use the Sous-vide In function (see "Sous-vide Reheating").

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

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

#### Suitable containers

Small quantities can be reheated on a plate, larger quantities should be placed in a cooking container.

#### **Time**

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

Duration: see table

Special applications 😰   Reheat   Steam
cooking
or
Oven functions 🔲   Steam cooking 💯
Temperature: 100 °C

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

Food	<b>⊕</b> * [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	

Food	①* [min]
Stew	4–5

### Duration

<sup>\*</sup> These times apply to food heated on a plate and covered with a plate.

# **Defrosting with steam**

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**

Special applications 🗯   Defrost   🤄	Steam
cooking	
or	
Oven functions 🔲   Steam cooking	] 🖭

Temperature: see table
Defrosting duration: see table
Standing time: see table

Food to be defrosted	Quantity	<b>₽</b> [°C]	① [min]	🛚 [min]		
Dairy products						
Cheese slices	125 g	60	15	10		
Quark	250 g	60	20–25	10–15		
Cream	250 g	60	20–25	10–15		
Soft cheese	100 g	60	15	10–15		
Fruit						
Apple sauce	250 g	60	20–25	10–15		
Apple pieces	250 g	60	20–25	10–15		
Apricots	500 g	60	25–28	15–20		
Strawberries	300 g	60	8–10	10–12		
Raspberries / Blackcurrants	300 g	60	8	10–12		
Cherries	150 g	60	15	10–15		
Peaches	500 g	60	25–28	15–20		
Plums	250 g	60	20–25	10–15		
Gooseberries	250 g	60	20–22	10–15		
Vegetables						
Frozen in a block	300 g	60	20–25	10–15		
Fish						
Fish fillets	400 g	60	15	10–15		
Trout	500 g	60	15–18	10–15		
Lobster	300 g	60	25–30	10–15		
Small shrimps	300 g	60	4–6	5		
Ready meals						
Meat, vegetables, side dishes / Stew / Soup	480 g	60	20–25	10–15		
Meat						
Roast meat, sliced	125-150 g each	60	8–10	15–20		
Minced meat	250 g	50	15–20	10–15		
Minced meat	500 g	50	20–30	10–15		
Goulash	500 g	60	30–40	10–15		

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

 $<sup>\</sup>mbox{\tt l}^{\!\scriptscriptstyle \pm}$  Temperature /  $\mbox{\tt @}$  Duration /  $\mbox{\tt X}$  Standing time

# **Blanching**

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

Blanching vegetables also helps them retain their original colour.

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

### **Settings**

Special applications 🔁 | Blanching

Oven functions | | Steam cooking |

or

Temperature: 100 °C Blanching time: 1 minute

### **Bottling**

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

#### Glass jars

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

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

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

#### **Fruit**

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

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

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

#### Vegetables

Rinse, clean and cut up vegetables.

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

#### Fill volume

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

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

#### **Tips**

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

#### **Bottling food**

- Place the rack in shelf level 1.
- Place the jars on the rack. The jars must not touch each other.

#### **Settings**

Special applications ( ) | Bottling or
Oven functions ( ) | Steam cooking ( )

Temperature: see table Bottling duration: see table

Food to be bottled	<b>↓</b> [°C]	①* [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 Ouration

<sup>\*</sup> 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.

### **Prove dough**

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

#### **Settings**

3-
Special applications 😰   Prove dough Duration: as per recipe instructions
or
Oven functions 🔲   Steam cooking 🕮
Temperature: 40 °C
Duration: as per recipe instructions

#### **Disinfect items**

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

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

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

### **Settings**

Special applications 🔯   Disinfect items Duration: 1 minute to 10 hours
or
Oven functions    Steam cooking    Steam

## Menu cooking - automatic

When cooking a menu automatically, you can combine up to 3 different foods with different cooking durations, e.g. fish fillet with rice and vegetables. 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 the food in any order because the steam oven sorts the items according to the length of 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

- Fill the water container and push it into the appliance.
- Select Special applications 🖾 | Menu cooking.
- Select the food you want.

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

- Select the values required and then confirm with OK.
- Select Add food.
- Select the next food you want and proceed in the same way as with the first one.

Repeat for the third type of food as required.

After confirming Start menu cooking, you will be prompted to place the food with the longest cooking duration into the appliance.

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 glass tray. 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 once again if there is a third food item.

You can still cook food types not listed in the display together to prepare a menu. Please refer to "Steam cooking – Manual menu cooking" for more 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

Oven functions | 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 [Automatic Programmes [Automatic Programmes Automatic Programmes Automat

or

Oven functions 🔲 | Steam cooking 💯

Temperature: 90 °C

Cooking duration: 1 minute

### **Decrystallise honey**

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

#### **Settings**

Automatic programmes Auto | Special | Decrystallise honey

or

Oven functions Steam cooking Temperature: 60 °C Cooking 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

Oven functions | | 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 I milk or make up the mixture with yoghurt enzyme, following the instructions on the packaging.
- Pour the mixture into jars and seal the jars.
- Place the sealed jars in a perforated container, making sure they do not touch one another.
- Immediately after the yoghurt has been made, place the jars in the refrigerator, taking care not to shake them unnecessarily.

#### **Settings**

Automatic programmes [Auto] | Special | Make yoghurt

or

Oven functions 🔲 | Steam cooking 🕮

Temperature: 40 °C Duration: 5:00 hours

# Possible reasons for unsatisfactory results

#### Yoghurt has not set:

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

#### Liquid has separated:

The jars were moved, yoghurt was not cooled down quickly enough.

### Yoghurt is gritty:

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

#### **Sweat onions**

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

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

### **Settings**

Automatic programmes [Auto] | Special | Sweat onions

or

Oven functions  $\square$  | Steam cooking  ${\color{red}\mathbb{Z}}$ 

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**

Oven functions | Steam cooking | Steam

## 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**

Oven functions \_\_\_ | Steam cooking \_\_\_\_

Temperature: 100 °C Duration: see table

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

Duration

### Apple storage

You can treat homegrown apples in the steam oven to increase the length of time for which you can store them. Once treated, the apples will keep for 5 to 6 months when stored in a dry, cool and well-ventilated place. This method is only suitable for apples and not for other types of fruit.

### **Settings**

Automatic programmes Auto | Fruit | Apples | Whole

or

Oven functions \_\_\_ | Steam cooking \_\_\_\_

Temperature: 50 °C

Preserving time: 5 minutes

# Making eierstich

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

### **Settings**

Oven functions \_\_\_ | Steam cooking \_\_\_\_

Temperature: 100 °C

Cooking duration: 4 minutes

# Rapid steam cooking

You can defrost, reheat and cook food with a combination of steam and microwave power with the Rapid steam cooking sum function.

During the heating-up phase, the oven compartment is initially heated to the set temperature using just steam power. As soon as this temperature has been reached, the microwave switches on so that the steam generator and magnetron are both switched on throughout the entire cooking phase.

Just like steam-only cooking, the cooking duration does not begin until the set temperature is reached.

The Rapid steam cooking **sum** combined function has a number of advantages, including the following:

- Shorter cooking durations, as food cooks more quickly than using steam power alone
- Food will not overcook or dry out as it can with microwave-only power
- Food can be defrosted and reheated in a single process
- Food does not need to be stirred during the cooking programme

#### Defrosting and reheating with the Rapid steam cooking function

	<b>≋</b> [w]	① [min]	<b>₽</b> [°C]	Container
Reheating plated meals <sup>1, 2</sup>				
Pasta with tomato sauce, 400 g (ratio 5:3)	300	7–8	90	Deep plate
Meatballs with potato purée and red cabbage, 450 g	300	11	85	Deep plate
Defrosting and reheating <sup>1, 2</sup>				
Frozen casseroles/soups, 250 g	300	10–11	95	Bowl
Frozen casseroles/soups, 500 g	300	15–16	90	Bowl

Microwave power, 
 Ouration, 
 Temperature

Do **not** use a cover.

<sup>&</sup>lt;sup>2</sup> Place the food in the glass tray on shelf level 1.

# Rapid steam cooking

### Cooking new potatoes (waxy)

- Place the glass tray on shelf level 1.
- Place the washed new potatoes adjacent to each other in a perforated cooking container.

#### **Settings**

Automatic programmes  ${\color{red} {\rm Auto}}$  | Vegetables | Potatoes | New potatoes | Firm | ... | Rapid steam cooking

or

Oven functions ☐ | Rapid steam cooking Microwave power/temperature: 80 W + 100 °C

Cooking duration: see table

Size of potatoes	Quantity	1 1	(min)
Small (40-60 g)	200 g (4)	2	15
	600 g (12)	2	18
	1000 g (20)	2	21
Medium (90–110 g)	200 g (2)	2	18
	600 g (6)	2	21
	1000 g (10)	2	24
Large (140-160 g)	300 g (2)	2	22
	600 g (4)	2	25
	900 g (6)	2	29

<sup>☐ 14</sup> Shelf level, ② Cooking duration

# Rapid steam cooking

# **Cooking rice**

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

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

■ Add the rice with the liquid into a solid cooking container.

#### **Settings**

Automatic programmes Auto | Rice | ... | Rapid steam cooking

or

Oven functions | Rapid steam cooking | Microwave power/temperature: see table

Cooking duration: see table

	Ratio Rice to liquid	To add	1 1	<b>≋</b> [W]	② [min]	[°C]
Basmati rice	1:2	Salt	2	300	9	100
Parboiled rice	1:2	Salt	2	150	17	100
Pudding rice	1:3	Sugar <sup>1</sup>	2	150	21	100

 $<sup>\</sup>hfill\Box^4_1$  Shelf level,  $\ensuremath{\approxeq}$  Microwave power,  $\ensuremath{\textcircled{-}}$  Cooking duration,  $\ensuremath{\clubsuit}$  Temperature

<sup>&</sup>lt;sup>1</sup> Added after the cooking process.

We recommend using the following microwave power levels to defrost or reheat foods:

<b>≋</b> [W]	Defrosting
80	Very delicate food: cream, butter, gateaux and filled sponge cakes, cheese
150	All other types of food
	Reheating
450	Food for babies and children
600	Various types of food;
850	frozen ready-meals which do not need browning
1000	Drinks

Microwave power

The time required depends on the nature of the food, its initial temperature and the amount to be cooked. The durations can be found in the tables on the following pages.

#### **Defrost**

Gentle defrosting of frozen goods means that the vitamins and minerals are generally retained.

Risk of infection from bacteria.
Bacteria such as salmonella can cause serious 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.

#### **Tips**

- Place the frozen food on the glass tray without its packaging. For larger quantities, place the food in a microwave-safe container and place this on the glass tray.
- Frozen ready meals can be defrosted and then heated at the same time.
   Follow the instructions on the packaging.

#### **Defrosting frozen food**

Use containers that are microwave safe.

- Place the frozen food in the middle of the glass tray on shelf level 1.
- If necessary, cover the frozen food.
- Select Special applications 🖾.
- Select Defrost | Microwave.
- Change the recommended power level and defrosting time if necessary.
- Select Start.
- During defrosting: Stir, turn or rearrange the food once again. Stir the food from the outside towards the middle, as food heats more quickly from the outside.

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

After defrosting, allow the food to stand at room temperature for a few minutes to enable the heat to spread evenly throughout the food.

### **Alternative settings**

Oven functions | Microwave 
Microwave power: see table
Defrosting time: see table
Standing time: see table

#### Notes in the table

Take note of the recommended microwave power levels, heating times and standing times. These take the consistency, the quantity and the initial temperature of the food into account.

### **Choosing durations**

■ You are generally advised to select the middle duration.

# Defrosting in microwave mode

Frozen food	Quantity	<b>≋</b> [W]	<u>(</u> [min]	[min]	Stir/turn/ rearrange	Cover		
Dairy products								
Cream	250 ml	80	14	10–15	Every 5 minutes	Yes		
Butter	250 g	80	12–14	5–10	At the halfway stage	Yes		
Cheese slices	250 g	80	6–7	10–15; Fan out the cheese slices	After 3 minutes	No		
Milk	500 ml	150	22–23	5–10	Twice every 7 minutes	Yes		
Cakes/biscuits								
Sponge cake (1 slice)	100 g	150	1–2	5–10	-	Yes		
Sponge cake (1 slice)	300 g	150	3–4	10–15	At the halfway stage	Yes		
Fresh fruit cake (3 slices)	3 x 100 g	150	9–10	10–15	After 5 minutes	Yes		
Butter cake (3 slices)	3 x 100 g	150	5–6	10–15	At the halfway stage	Yes		
Cream cake (1 slice)	100 g	80	3–4	10–15	-	Yes		
Cream cake (3 slices)	3 x 100 g	80	5.5–6.5	10–15	At the halfway stage	Yes		
Bread rolls (4)	4 x approx. 50 g	150	4–5	5–10	At the halfway stage	No		
Fruit								
Strawberries, raspberries	150 g	80	11–12	5–10	At the halfway stage	Yes		

Frozen food	Quantity	≋ [W]	① [min]	[min]	Stir/turn/ rearrange	Cover
Currants	250 g	80	13–14	5–10	At the halfway stage	Yes
Plums	500 g	150	13–15	5–10	At the halfway stage	Yes
Meat						
Minced beef	500 g	150 + 80	8–9 + 17–19	10–15	Twice every 10 minutes	No
Chicken	1000 g	150	25–28	10–15	Every 10 minutes	No
Vegetables						
Peas	250 g	150	9–10	5–10	At the halfway stage	Yes
Asparagus	250 g	150	11–12	5–10	After 5 minutes	Yes
Beans	500 g	150	16–17	5–10	Twice every 5 minutes	Yes
Red cabbage (in mini portions)	500 g	150	18–19	5–10	Twice every 5 minutes	Yes
Spinach (in mini portions)	300 g	150	14–15	10–15	Twice every 5 minutes	Yes

#### Reheat

It is essential that the section entitled "Correct use" in the "Warning and safety instructions" is observed.

Risk of injury caused by hot food.

If food for babies and children is heated at too high a temperature, they can burn themselves.

Only heat food for babies and children for 60–90 seconds at 450 W.

After heating food, especially food for babies and small children, stir the food or shake the container and taste the food so that children do not get burned.

Risk of injury from increased pressure in closed containers or bottles.

Pressure can build up during reheating in sealed containers or bottles, causing them to explode. Never cook or reheat food or liquids in sealed containers or bottles. Open containers beforehand. In the case of baby bottles, the screw top and teat must be removed.

Risk of injury caused by hot liquids. When heating food, and in particular liquids, using the

Microwave function, the boiling point may be reached without the production of typical bubbles. The liquid does not boil evenly throughout.

This boiling delay can result in the liquid boiling over explosively. Take care when taking the container out of the oven, as the hot liquid can cause severe scalding. Under certain circumstances, the pressure can be so high that the door opens automatically.

Stir liquids well before reheating or cooking.

After reheating, wait at least 20 seconds before removing the container from the oven compartment.

In addition, a glass rod or similar item, if available, can be placed in the container during reheating.

#### **Tips**

- Always cover food when heating it, except when heating beverages or meat/fish coated in breadcrumbs.
- Please note that foods with an initial temperature of approx. 5 °C (refrigerated temperature) need longer to heat up than those at room temperature.
- If you are in any doubt that a sufficiently high food temperature has been reached, continue heating for a little longer.
- Frozen ready meals can be defrosted and then heated at the same time.
   Follow the instructions on the packaging.

#### **Heating food**

Use containers that are microwave safe.

- Place the food that is to be heated in the glass tray on shelf level 1.
- If necessary, cover the food.
- Select Special applications 🖾.
- Select Reheat | Microwave.
- Change the recommended power level and time if necessary.
- Select Start.

#### ■ During heating:

Stir, turn or rearrange the food once again. Stir the food from the outside towards the middle, as food heats more quickly from the outside.

Danger of burning due to hot surfaces.

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

Use oven gloves when working in the hot oven compartment and when removing the crockery.

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

After heating, allow the food to stand at room temperature for a few minutes to enable the heat to spread evenly throughout the food.

### **Alternative settings**

Oven functions | Microwave | Microwave power: see table
Duration: see table
Standing time: see table

#### Notes in the table

Take note of the recommended microwave power levels, heating times and standing times. These take the consistency, the quantity and the initial temperature of the food into account.

### **Choosing durations**

■ You are generally advised to select the middle duration.

# Heating in microwave mode

Food	Quantity	<b>≋</b> [W]	① [min:s]	[min]	Stir/turn/ rearrange	Cover			
Drinks <sup>1</sup>	Drinks <sup>1</sup>								
Coffee, drinking temperature 60– 65 °C	1 cup (200 ml)	1000	1:10–1:20	_	Before heating	No			
Milk, drinking temperature 60– 65 °C	1 cup/ mug (200 ml)	1000	1:20-1:30	-	Before heating	No			
Water, bringing to the boil	1 cup (125 ml)	1000	1:40–1:50	_	Before heating	No			
Baby bottle (milk)	Approx. 200 ml	450	1:30–1:40	1	Before serving	No			
Food <sup>2</sup>									
Baby food (room temperature)	1 jar (190 g)	450	1:10–1:20	1	Before serving	No			
Cutlets, cooked	200 g	600	4:20-4:50	1	At the halfway stage	No			
Fish fillet, cooked	200 g	600	3:50-4:20	1	At the halfway stage	No			
Roast meat in gravy	200 g	600	4:50-5:20	1	At the halfway stage	Yes			
Side dishes	250 g	600	3:40–4:10	1	At the halfway stage	Yes			
Vegetables	250 g	600	3:50-4:20	1	At the halfway stage and before serving	Yes			

Food	Quantity	( <b>®</b> [W]	(min:s]	<u> </u>	Stir/turn/ rearrange	Cover
Gravy	250 g	600	4:10–4:40	1	At the halfway stage and before serving	Yes
Soundatou	250 g	600	4:00-4:30	1	At the halfway stage and before serving	Yes
Soup/stew	500 g	600	7:00–7:30	1	At the halfway stage and before serving	Yes

Microwave power level, 
 Ouration, 
 Standing time

<sup>1</sup> A boiling delay can be avoided by stirring liquids before heating them. After heating, wait at least 20 seconds before removing the container from the oven compartment. In addition, a glass rod or similar item, if available, can be placed in the container during heating.

<sup>&</sup>lt;sup>2</sup> The times apply to food with an initial temperature of approx. 5 °C. For food not normally refrigerated, durations apply to food at room temperature of approx. 20 °C. With the exception of baby food and delicate whisked sauces, food should be heated to a temperature of 70–75 °C.

# **Automatic programmes**

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

### **Categories**

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

## Using automatic programmes

■ Select Automatic programmes Auto.

A list will appear in the display.

Select the desired food category (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 programme.

### **Usage notes**

- The degree of cooking is represented by a bar with seven segments. You can set how well you want the food cooked by touching the relevant segment.
- 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 10 pieces of salmon, each weighing 250 g, at the same time.
- The steam oven compartment needs to cool to room temperature before starting an automatic programme.
- 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.
- For some automatic programmes, the start time can be delayed using Start at or Finish at.
- If by the end of an automatic programme the food is not cooked enough for your taste, select Continue cooking.
- Automatic programmes can also be saved as User programmes.

# **Automatic programmes**

#### Search

(Depending on language) Under Automatic programmes, you can search by the name of the categories and the automatic programmes.

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

From the main menu:

■ Select Automatic programmes Auto.

The category list will appear in the display.

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

The number of hits will be shown in the footer.

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

■ Select XX hits.

The categories and automatic programmes found will then appear.

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

The automatic programme will start.

■ Follow the instructions on the display.

Under MyMiele ♣ • ⇒, you can save frequently used applications.

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

**Tip:** You can also set menu options that you have entered in MyMiele as your status display (see "Settings – Status display").

## **Adding entries**

You can add up to 20 entries.

- Select MyMiele ♣•=.
- Select Add entry.

You can select sub-menus from the following:

- Oven functions
- Automatic programmes Auto
- Special applications 🖾
- User programmes
- Maintenance 🚳
- Confirm with OK.

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

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

## **Deleting entries**

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

The entry will then be removed from the list.

## **Moving entries**

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

An orange border appears around the entry.

■ Move the entry.

The entry appears in the desired position.

# **User programmes**

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.

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

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

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

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

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

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

Once you have entered the programme name, select Save.

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

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

### Starting user programmes

- Place the food in the oven compartment.
- Select User programmes 🚡.
- Select the desired programme.

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.
- Display 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 Close.

### Changing cooking stages

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

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

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

■ Confirm with OK.

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

# **User programmes**

### **Renaming User programmes**

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

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

Once you have changed the programme name, select Save.

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

■ Confirm with OK.

The programme has now been renamed.

### **Deleting User programmes**

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

The programme will be deleted.

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

## **Moving User programmes**

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

An orange border appears around the entry.

■ Move the programme.

The programme appears in the desired position.

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.

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

Operating a damaged steam oven can result in microwave leakage and present a hazard to the user.

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

- 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 and cream cleaners
- Solvent-based cleaning agents
- Stainless steel cleaning agents
- Dishwasher cleaner
- 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)
- Melamine eraser blocks
- Sharp metal scrapers
- Wire wool
- Stainless steel spiral pads
- Spot cleaning with mechanical cleaning agents
- Oven cleaners or sprays

### Cleaning the steam oven front

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

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

# Cleaning the oven compartment

The oven compartment, the door seal, the inside of the door and the drip channel should be cleaned and dried after each use.

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

#### 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

- Take out the water container after each use involving steam.
- Remove the spill guard.
- Empty the water container.
- Rinse the water container by hand and then dry it to prevent limescale.
- Fit the spill guard back into the water container. Make sure the spill guard engages correctly.

#### **Accessories**

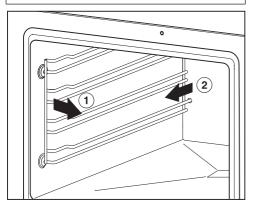
All accessories are dishwasher safe.

# Cleaning the glass tray, rack and cooking containers

- Wash and dry the glass 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.) from the front 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.

Refit the side runners carefully.

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

The side runners are fitted in plastic bushings. Check the bushings for damage.

If the bushings are damaged, do not use any functions involving microwave power until the bushings have been replaced.

#### **Maintenance**

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

#### Descaling the steam oven

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

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

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

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

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

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

■ Switch the steam oven on and select Maintenance (a) | Descale.

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

- Fill the water container with lukewarm fresh tap water up to the level marker 

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

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

The water container 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 appears on the display and a buzzer sounds.

- 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.

#### Soak

Stubborn soiling can be soaked using this maintenance programme.

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

The soaking process takes approx. 10 minutes.

# Problem solving guide

Many malfunctions and faults that can occur in daily operation can be easily remedied. Time and money will be saved because a service call will not be needed.

The following guide may help you to find the reason for a malfunction or a fault, and to correct it.

Issue	Cause and remedy
You cannot switch the appliance on.	The fuse is defective or has tripped.  Reset the trip switch in the mains fuse box or replace the fuse (minimum fuse rating - see data plate).
	<ul> <li>There may be a technical fault.</li> <li>Disconnect the appliance from the mains connection for approx. 1 minute:         <ul> <li>switch off at the isolator, or</li> <li>disconnect the mains fuse.</li> </ul> </li> <li>If, after resetting the trip switch in the mains fuse box and switching the appliance back on, the appliance will still not heat up, contact a qualified electrician or your Miele dealer.</li> </ul>
The oven compartment does not heat up.	Demo mode is active. 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 a warming drawer in operation underneath it.  Open the door and let the oven compartment cool down.

# **Problem solving guide**

Issue	Cause and remedy
The sensor controls or the movement sensor do not respond.	You have selected the Display   QuickTouch   Off setting. When this is activated, the sensor controls and movement sensor do not respond when the steam oven is switched off.  ■ As soon as the steam oven is switched on, the sensor controls and the movement sensor will respond. If you want the sensor controls and the movement sensor to respond even when the steam oven is switched off, select the Display   QuickTouch   On setting.
	The settings for the movement sensor are switched off.  Change the settings for the movement sensor by selecting Settings   Movement sensor.
	The movement sensor is defective.  Call your Miele dealer.
	<ul> <li>The steam oven is not connected to the power supply.</li> <li>Check that the steam oven plug is correctly inserted into the socket.</li> <li>Check whether the fuse has tripped. Contact a qualified electrician or your miele dealer.</li> </ul>
	If the display does not respond, there is a fault with the controls.  ■ Touch and hold the ( On/Off button until the display switches off and the steam oven restarts.
The fan can still be heard after the appliance has been switched off.	The fan is still running. The appliance is fitted with a fan which removes steam from the oven. The fan will continue to run for a while after the appliance has been switched off. It will switch itself off automatically after a while.
A humming sound can be heard after switching on the appliance, during operation and after switching off the appliance.	It is quite normal and does not indicate any fault with the appliance. It happens when water is being pumped through the system.

# **Problem solving guide**

Issue	Cause and remedy
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. The door seal needs to be replaced.  ■ Contact your Miele dealer.  ■ Do not use any microwave modes / functions until the door seal has been replaced.
A whistling sound is heard when the appliance is switched on again.	When the door is closed, the pressure has to equalise, which can cause a whistling sound. This is not a fault.
The Start at and 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 generally available in maintenance programmes.
After long cooking programmes using microwave power ≅, the oven interior is very damp.	The steam oven with microwave is a fully fledged steam oven. The cooking compartment is completely hermetically sealed. In contrast, a conventional microwave oven is not air-tight. Because the cooking compartment is steam-tight, condensation will form on the side walls and the inner door panel during long cooking programmes using microwave power   The amount of condensate depends on the cooking duration and the level of moisture in the food.

# **Problem solving guide**

Issue	Cause and remedy		
The food is not sufficiently heated or is not cooked at the end of a set duration when	The microwave oven was not restarted after interrupting a cooking programme.  Restart the cooking programme to ensure the food is heated or cooked properly.		
using the	When cooking or heating with microwave power, the duration set was too short.  Check that the correct duration is selected for the microwave power level. The lower the microwave power level the longer the cooking duration.		
	With a very small amount of food, the steam oven automatically reduces the power level to suit the actual amount of food as a safety precaution. The display still shows the previously set initial power level.  Restart the programme with a lower microwave power setting to ensure the food is heated or cooked properly.		
Food has cooled down too quickly after being heated or cooked using the microwave function ≅.	In the microwave oven, food begins to cook from the outside first, the inside of the food relying on the slower conduction of heat. If food is cooked at a high microwave power level, it is possible that the heat may not have reached the centre of the food, so it is hot on the outside but cold in the centre. During the standing time, the heat is transferred to the centre of the food.  When heating food with different densities, such as with menu cooking, it is sensible to start with a low microwave power level and select a longer reheating duration.		
Less than half of the popcorn has popped when using the popcorn function ③.	The oven compartment was too warm and/or too humid.  ■ Allow the oven compartment to cool and/or dry it with a towel.  The cooking duration was too short.  ■ Change the predefined time. The maximum cooking duration that can be set is 4 minutes (see "Settings – Popcorn").		

# **Problem solving guide**

Issue	Cause and remedy		
The oven interior lighting is not working.	The lamp is defective.  ■ Contact your Miele dealer to have the lamp replaced.		
F44	Communication fault  Switch the steam oven off and then back on again after a few minutes.  If the same message appears again, call your Miele dealer.		
F and other fault codes	Technical fault.  Switch the appliance off and contact your Miele dealer.		

# **Optional accessories**

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

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

#### **Containers**

Miele offers a wide range of cooking containers. These have all been optimised in terms of functionality and dimensions for Miele appliances. For detailed information on each of our products contact your Miele dealer.

The cooking containers provided and the rack are **not** suitable for use with the Microwave [≋] function.

- Perforated cooking containers in various sizes
- Solid cooking containers in various sizes

# Cleaning and care products

- Descaling tablets (6)
- All-purpose microfibre cloth for removing finger marks and light soiling

## **Miscellaneous**

- Rack
- Glass tray

# **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.

This information is given on the data plate, which is visible on the front frame of the oven when the door is fully open.

#### **Guarantee**

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.

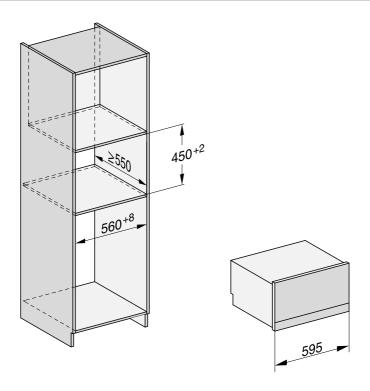
- Multi-socket adapters and extension leads do not guarantee the required safety of the appliance (fire hazard). Do not use them to connect the steam oven to the power supply.
- The socket should be easily accessible after the steam oven has been installed.
- The steam oven must be positioned so that 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.

# **Building-in dimensions**

All dimensions are given in mm.

### Installation in a tall unit

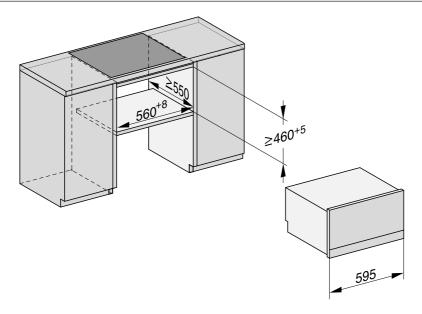
The furniture housing unit must not have a back panel fitted behind the building-in niche.



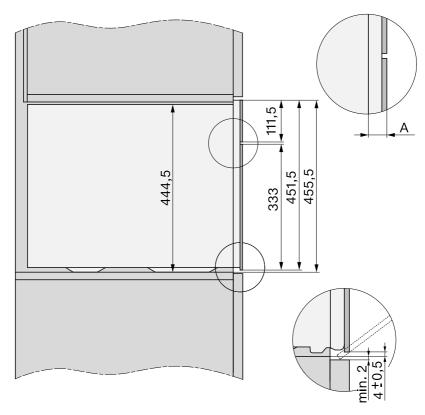
#### Installation in a base unit

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.



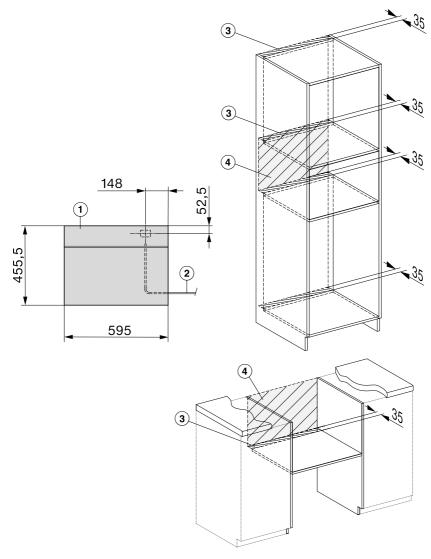
# Side view



A Glass front: 22 mm

Metal front: 23.3 mm

### **Connection and ventilation**



- 1 Front view
- ② Mains connection cable, L = 2000 mm
- <sup>3</sup> Ventilation cut-out, min. 180 cm<sup>2</sup>
- $\ensuremath{\mbox{\ 4}}$  No connections permitted in this area

# Installing the steam oven

Connect the mains cable to the steam oven.

Risk of damage from incorrect transportation.

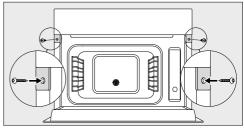
Lifting the steam oven by the door handle could cause damage to the door.

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**

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

Danger of injury. Miele cannot be held liable for unauthorised installation. maintenance and repair work as this can be dangerous to users. Miele cannot be held liable for damage or injury caused by incorrect installation, maintenance or repair work, or by an inadequate or faulty earthing system (e.g. electric shock). If the plug is removed from the connection cable or if the cable is supplied without a plug, the appliance must be connected to the electrical supply by a suitably qualified electrician.

If the switched socket is not accessible after installation, or if the appliance is to be hard-wired, an additional means of disconnection must be provided for all poles. When switched off, there must be an allpole contact gap of at least 3 mm in the switch (including switch, fuses and relays). Connection data is shown on the data plate. It must match the mains electrical supply. After installation ensure that all electrical components are shielded and cannot be accessed by users.

### **Total power rating**

See data plate

#### Connection data

The connection data is quoted on the data plate. Please ensure these match the household mains supply.

# Replacing the mains connection cable

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

### Disconnecting from the mains

Risk of electric shock from mains voltage.

There is a risk of electric shock if the appliance is reconnected to the mains supply during repair or service work.

After disconnection, ensure the appliance cannot be switched back on by mistake.

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

### Safety fuses

Completely remove the fuse links from the screw caps.

### **Automatic circuit breakers**

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

#### **Built-in circuit breakers**

For circuit breakers of at least type B or C, switch the lever from 1 (on) to 0 (off).

# Residual current device (RCD)

Residual current device: switch the main switch from 1 (on) to 0 (off) or press the test button.

# **Copyrights and Licences**

Miele uses their own and third party software which is not subject to any so-called Open Source Licence for the operation and control of the appliance. This software/ these software components are protected by copyright. The copyright powers of Miele and third parties have to be respected.

Furthermore, this appliance contains software components which are distributed under Open Source licence conditions. Please refer to Settings | Legal information | Open Source licences in the appliance for the Open Source components contained therein, together with the corresponding copyright notices, copies of the licence terms valid at the time, and any further information. The liability and warranty provisions of the Open Source licence terms and conditions as stated therein apply only in relation to the respective rights holders.

In particular, the appliance contains software components licenced by the copyright holders under the GNU General Public License, Version 2, or the GNU Lesser General Public License, Version 2.1. For a period of at least 3 years from the date of purchase or delivery of the appliance respectively, Miele offers to provide you or third parties with a machine-readable copy of the source code of the Open Source components contained in the appliance and licenced under the terms of the GNU General Public License, Version 2, or the GNU Lesser General Public License, Version 2.1, on a data carrier (CD-ROM, DVD or USB stick). Please contact us via e-mail (info@miele.com) or the below postal address and state the product name, the serial number and the date of purchase to obtain this source code.

Miele & Cie. KG Open Source GTZ/TIM Carl-Miele-Straße 29 33332 Gütersloh

Please note the limited warranty in favour of the rights holders under the terms of the GNU General Public License, Version 2, and the GNU Lesser General Public License, Version 2.1:

This program is distributed in the hope that it will be useful, but WITHOUT ANY WARRANTY, without even the implied warranty of MERCHANTABILITY of FITNESS FOR A PARTICULAR PURPOSE. See the GNU General Public License and GNU Lesser General Public License for more details.



# Miele Saudi Arabia AWAD BADI NAHAS TRADING CO. LTD Head Office:

#### Jeddah

P.O. Box 11529 Jeddah 21463
Tel. +966 12 2560888, Fax. +966 12 2560555
Hotline for customer care: 920003240
Website: www.awadnahas.com

# **Branches:**

#### **Jeddah**

Madina Road

Tel. +966 12 6970060, Fax. +966 12 6970012

# Jeddah

Sitteen Street

Tel. +966 12 6611675, Fax. +966 12 6606852

#### Jeddah

Miele Gallery

Al Thanyyan Group Building, Al-Madina Road, Near, Al Rowdah District, Jeddah Tel. +966 12 6989339 Ext. 100

Fax. +966 12 6989339 Ext. 200

## Riyadh

Olaya Street

Tel. +966 11 2013501, Fax. +966 11 2013502

#### Taif

Hadiya Street

Tel. +966 12 7327001, Fax. +966 12 7369596

#### Khobar

Al Zahran Road

Tel. +966 13 8646150, Fax. +966 13 8646190

#### **Miele United Arab Emirates**

Miele Appliances Ltd.
Showroom 1
Eiffel 1 Building
Sheikh Zayed Road, Umm Al Sheif
P.O. Box 114782 - Dubai
United Arab Emirates

Tel. +971 4 3044 999 Fax. +971 4 3418 852 800-MIELE (64353) E-Mail: info@miele.ae Website: www.miele.ae Webshop: shop.miele.ae

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



DGM 7840