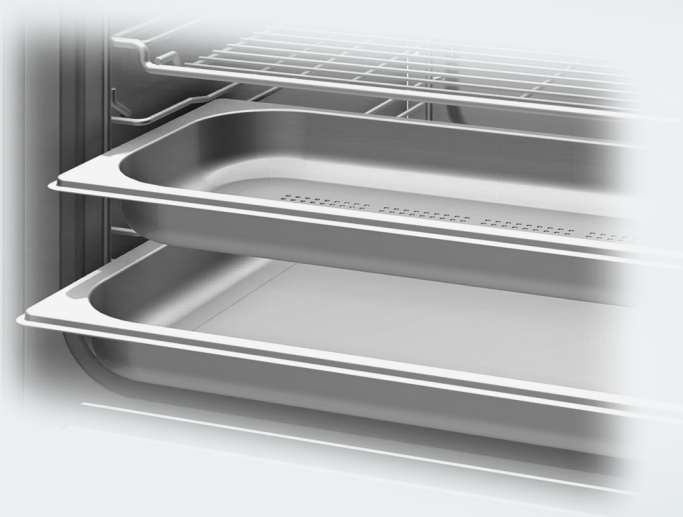


# Operating and installation instructions

## Steam oven with microwave





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

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## Warning and Safety instructions

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

This appliance conforms to current safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

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

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

## Warning and Safety instructions

---

### Correct application

- ▶ This steam oven is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.
- ▶ The steam oven is not suitable for outdoor use.
- ▶ This steam oven must only be used as described in these instructions.  
Any other usage is at the owner's risk and could be dangerous.
- ▶ Fire hazard! If flammable items are dried using the microwave function, the moisture in the items would evaporate, causing them to dry out and even self-ignite.  
Do not use the steam oven to store or dry flammable materials.
- ▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety, and are able to recognise the dangers of misuse.
- ▶ This steam oven is supplied with a special lamp to cope with particular conditions (e.g. temperature, moisture, chemical resistance, abrasion resistance and vibration). This special lamp must only be used for the purpose for which it is intended. It is not suitable for room lighting. Replacement lamps may only be replaced by a Miele authorised technician.

### Safety with children

- ▶ Activate the system lock to ensure that children cannot switch on the steam oven inadvertently.
- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children may only use the steam oven when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.
- ▶ Cleaning may only be carried out by older children under the supervision of an adult.
- ▶ Please supervise children in the vicinity of the steam oven and do not let them play with it.
- ▶ Danger of suffocation! Children may be able to wrap themselves in packing material or pull it over their heads with the risk of suffocation. Keep children away from any packing material.
- ▶ Danger of burning! Children's skin is far more sensitive to high temperatures than that of adults. Make sure that children do not attempt to open the door when the appliance is in operation. Keep children well away from the appliance until it has cooled down and there is no danger of burning.
- ▶ Danger of injury! The maximum load capacity for the door is 8 kg. Children can hurt themselves on an open door. Ensure that children do not sit on or swing on the door.

# Warning and Safety instructions

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## Technical safety

- ▶ Repairs and other work by unqualified persons could be dangerous. Installation, maintenance work and repairs to electrical appliances must only be carried out by a Miele approved service technician.
- ▶ Radiation by microwaves:  
Service or repairs which necessitate the removal of any casing or the door must only be carried out by a suitably trained service technician.
- ▶ A damaged appliance is dangerous. Check the appliance for any visible damage. Never install or attempt to use a damaged appliance.
- ▶ Check the door and door seal for any sign of damage. If any damage is noticed, the oven should not be used again in any oven function using microwave power until the fault has been rectified by a service technician.
- ▶ Operating a damaged appliance can result in microwave leakage and present a hazard to the user. Do not use the appliance if:
  - the door is warped,
  - the front of the oven compartment is dented or bowed,
  - the door hinges are loose,
  - holes or cracks are visible in the casing, the door, the door seal or the oven interior walls.
  - there is moisture between the door panes.
- ▶ Reliable and safe operation of this oven can only be assured if it has been connected to the mains electricity supply.

## Warning and Safety instructions

---

- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.
- ▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and frequency) matches 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 appliance to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).
- ▶ For safety reasons, this appliance may only be used after it has been built in.
- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults. Do not open the outer casing of the appliance.
- ▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.
- ▶ Faulty components must only be replaced by genuine Miele spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.
- ▶ If the plug has been removed or the connection cable is not supplied with a plug, the steam oven must be connected to the mains supply by a suitably qualified electrician.

## Warning and Safety instructions

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- ▶ If the mains connection cable is damaged, it must be replaced with a special connection cable type H 05 VV-F (PVC insulated), available from Miele, by a Miele approved service technician or suitably qualified electrician in order to avoid a hazard. See "Electrical connection".
- ▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:
  - it is switched off at the mains circuit breaker, or
  - it is switched off at the wall socket and the plug is withdrawn from the socket. Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.
- ▶ If the steam oven is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the steam oven is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the steam oven, the housing unit and the floor. Do not close the door until the steam oven has cooled down completely.
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

### Correct use

- ▶ **Danger of burning!** The steam oven becomes hot when in use. Exercise care when handling food and trays so as not to burn yourself on the walls of the steam oven, shelf runners, trays, steam and hot food itself. Use oven gloves when placing food in the steam oven, removing it and when adjusting shelves etc. in a hot steam oven.  
When putting cooking containers into the steam oven or taking them out, take care not to spill the contents.
- ▶ **Danger of burning!** There will be some residual hot water in the steam generator at the end of a cooking process. This will be pumped back into the water container. Take care not to spill the contents when taking the water container out of the appliance.
- ▶ Do not use the steam oven to heat up or bottle food in sealed 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.  
Only use temperature (to 100 °C) and steam resistant plastic dishes for steam cooking. Follow the manufacturer's instructions.
- ▶ Food which is left in the steam oven can dry out and the escaping moisture can lead to corrosion in the appliance. Do not leave cooked food in the oven compartment and do not use any cooking containers which are susceptible to corrosion as this could lead to corrosion in the appliance.
- ▶ Do not leave the appliance door open unnecessarily as someone may trip over it or be injured by it.
- ▶ The door can support a maximum load 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 compartment. The steam oven could get damaged.



## Warning and Safety instructions

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► When using an electrical appliance, e.g. a hand-held mixer, near the steam oven, ensure that the connection cable doesn't get caught in the door. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

### Microwave function

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

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



► Always cover food when using the Microwave  function.

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

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



## Warning and Safety instructions

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- ▶ The Microwave  function is not suitable for cleaning or disinfecting items. Items can get extremely hot and there is a danger of burning when the item is removed from the appliance.
- ▶ Do not cook or reheat food or liquids in sealed containers, jars or bottles. With baby bottles, the screw top and teat must be removed. Otherwise pressure will build up which can cause the bottle or container to explode, posing a severe risk of injury.
- ▶ When boiling and in particular when reheating liquids, milk, sauces etc., using microwave power without a boiling rod, the boiling point of the liquid may be reached without the production of typical bubbles. The liquid does not boil evenly throughout. This so-called 'boiling delay' can cause a sudden build up of bubbles when the container is removed from the oven or shaken. This can lead to the liquid boiling over suddenly and explosively. Danger of scalding and burning! The formation of bubbles can be so strong that the pressure forces the oven door open, with a danger of injury and damage.  
Before cooking or reheating, thoroughly stir the liquid. Then wait at least 20 seconds before removing the container from the oven. During cooking and reheating you can also place a glass rod or similar in the container and use as a boiling rod, if available.
- ▶ 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, even after taking them out of the oven.
- ▶ Food with a thick skin or peel, such as tomatoes, sausages, jacket potatoes and eggplants, should be pierced or cut in several places to allow steam to escape and prevent the food from bursting.




## Warning and Safety instructions

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- ▶ Do not use the Microwave  function to heat up cushions or pads filled with cherry kernels, wheat grains, lavender or gel, such as those used in aromatherapy. These pads can ignite when heated even after they have been removed from the oven.
- ▶ To avoid fuelling any flames, do not open the oven door if smoke occurs in the oven interior. Cancel the cooking process by switching the appliance off, then switch off at the socket and remove the plug. Do not open the appliance door until the smoke has dispersed.
- ▶ Dishes with hollow knobs or handles are not suitable for use with microwave power. Moisture which has gathered in the hollow recesses can cause pressure to build up and the item can explode. If the hollow recess is sufficiently ventilated, the item could be used. However, we recommend that you do not use such dishes in the oven.
- ▶ Fire hazard! Using microwave power with plastic dishes which are not microwave safe can cause them to melt and damage the appliance. Do not use any containers or cutlery made from or containing metal, aluminium foil, lead crystal glassware, temperature-sensitive plastics, wooden utensils or cutlery, metal clips or plastic or paper covered wire ties. Do not use bowls with milled rims, or plastic pots with the foil lid only partially removed (see "Suitable containers for microwave use").
- ▶ Do not leave the steam oven unattended when reheating or cooking food in disposable containers made of plastic, paper or other inflammable materials using the Microwave  function. Before using single-use containers, make sure they are suitable for microwave use (see "Suitable containers for microwave use - Plastics").
- ▶ Do not reheat food in the oven in heat-retaining bags which are intended for use in normal ovens. These heat-retaining bags usually contain a thin layer of aluminium foil which reflects microwaves. This reflected energy can, in turn, cause the outer paper covering to become so hot that it ignites.

## Warning and Safety instructions

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

## Warning and Safety instructions

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### Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this steam oven. Pressurised steam could reach the electrical components and cause a short circuit.
- ▶ Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.
- ▶ The shelf runners can be removed for cleaning purposes (see "Cleaning and care - Accessories"). Ensure they are correctly fitted after cleaning and never operate the steam oven without the shelf runners fitted.
- ▶ The shelf 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 on the stainless steel surface.

### Accessories

- ▶ Use only genuine original Miele spare parts. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Miele cannot accept liability.

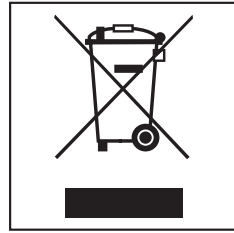
### Disposal of the packing material

The transport and protective packaging has been selected from materials which are environmentally friendly for disposal, and can normally 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. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

### Disposing of your old appliance

Electrical and electronic appliances often 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. Therefore, please do not dispose of your old appliance with your household waste.

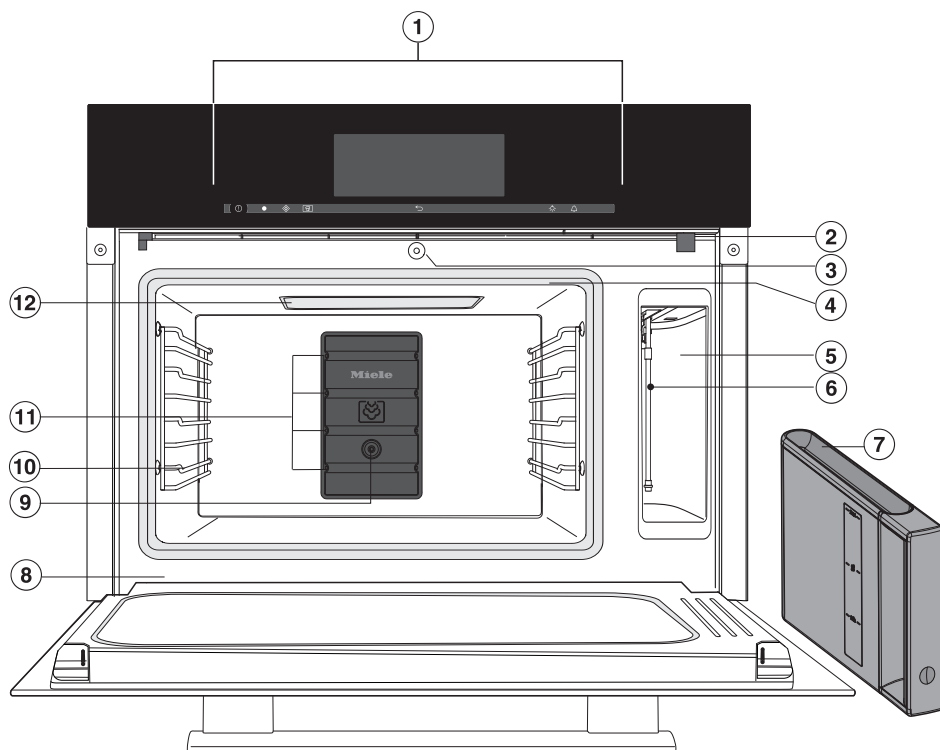


Please dispose of it at your local community waste collection / recycling centre.

Ensure that your old appliance presents no danger to children while being stored for disposal.

# Overview

## Steam oven front view



- |  |  |
|--|--|
| ① Control panel                              | ⑦ Water container with removable spill guard |
| ② Ventilation outlet                         | ⑧ Drip channel                               |
| ③ Automatic door release for steam reduction | ⑨ Temperature sensor                         |
| ④ Door seal                                  | ⑩ Shelf runners                              |
| ⑤ Compartment for water container            | ⑪ Steam inlet                                |
| ⑥ Suction tube                               | ⑫ Oven interior lighting                     |

## Accessories supplied

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


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

### DMGS 1/1-30L



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

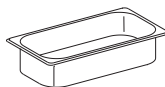
The glass tray must only be used on the lowest shelf level.

**Always** use the glass condensate tray to place items on when using the Microwave  function.

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

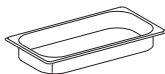
Do not place the hot glass tray on a cold surface, such as a tiled or granite worktop. The glass tray could get damaged. Use a suitable heat-resistant mat or pot rest.

### DGG 1/2-80L



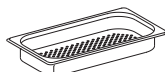
1 solid cooking container  
Gross capacity 4.2 litres /  
Useable capacity 3.6 litres  
375 x 197 x 80 mm (W x D x H)

### DGG 1/2-40L



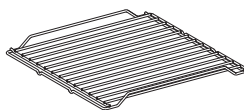
1 solid cooking container  
Gross capacity 2.2 litres /  
Useable capacity 1.6 litres  
375 x 197 x 40 mm (W x D x H)

### DGGL 1/2-40L



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

### DMSR 1/1L



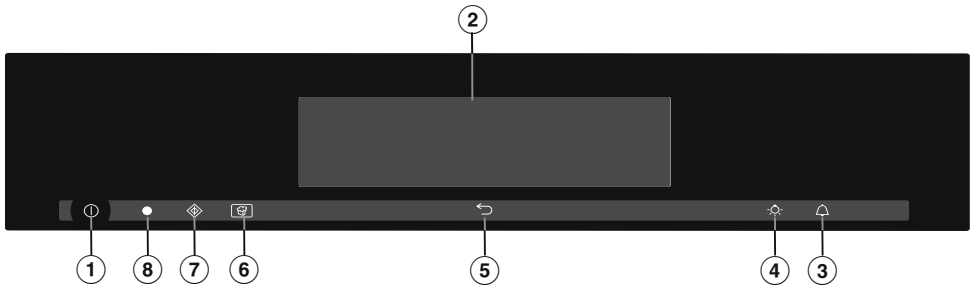
1 rack for placing your own cooking containers on






## Descaling tablets

For descaling the appliance

# Controls









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- ① Recessed On/Off button ①  
For switching the appliance on and off
- ② Display  
Shows the time of day and user information in addition to selection of applications and setting various parameters
- ③  sensor  
For setting the minute minder and/or alarm
- ④  sensor  
For switching the oven interior lighting on and off
- ⑤  sensor  
To go back one step at a time
- ⑥  sensor  
For starting the Popcorn function
- ⑦  sensor  
For starting the Quick MW function
- ⑧ Optical interface  
(for service technician use only)

## Sensors controls

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

Sensor	Function	Notes
	For activating and deactivating minute minder / alarm	<p>If a list of options is visible in the display or if a cooking process is running, you can enter a minute minder duration (e.g. when boiling eggs on the cooktop) or an alarm, i.e. a specific time, at any point (see "Minute minder + Alarm").</p> <p>If the display is dark, the  sensor will not react until the steam oven is switched on.</p>
	For switching the oven interior lighting on and off	<p>If a menu is visible in the display or if a cooking process is running, touching  will switch the oven interior lighting on or off.</p> <p>If the display is dark, the  sensor will not react until the steam oven is switched on.</p> <p>The oven interior lighting switches off after 15 seconds during a cooking process or remains constantly switched on, depending on the setting selected.</p>
	To go back a step	
	Popcorn	<p>The microwave starts with 850 W and a duration of 2:45 minutes (see "Popcorn").</p> <p>This function can only be used when no other cooking programmes are in use.</p>
	Quick MW	<p>The oven starts with maximum power (1000 W) and a duration of 1 minute (see "Quick MW"). Touching the sensor repeatedly increases the duration in stages.</p> <p>This function can only be used when no other cooking programmes are in use.</p>

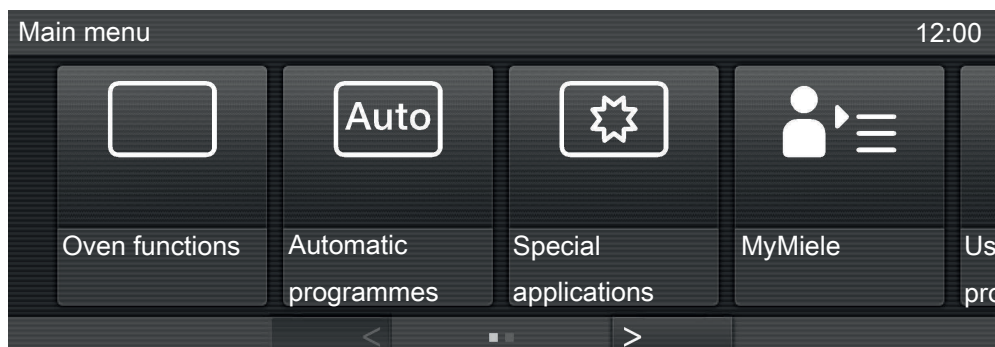
# Controls

## Touch display

Make sure that water cannot get behind the display.  
The display can be scratched by pointed or sharp objects, e.g. pens.  
Only touch the touch display with your fingertips.

Touching the display with your finger creates a tiny charge which releases an electrical impulse. This impulse is recognised by the touch display.

The touch display is divided into three sections:



The menu path appears at the top left and shows you which menu or submenu you are in. Options within a menu are separated by a vertical line. If there is not enough space to show the whole menu path, additional options are indicated by ... I.







The time of day, alarm ⌚ and minute minder ⏰ are shown in the top right-hand corner of the display.

The middle section shows the current menu and options. You can scroll to the right or left by swiping your finger across the display.

The < and > arrow sensors at the bottom of the screen are used for scrolling to the left or right. The number of small squares between the arrows indicates the number of pages available and your position within the current menu.

## Symbols

The following symbols may appear in the display:

Symbol	Meaning
	Some settings, e.g. display brightness and buzzer volume, are selected using a bar chart.
	This symbol indicates that there is additional information and advice about using the oven. Select OK to access the information.
	The system lock or sensor lock is active (see "Settings - Safety"). The oven cannot be used.
	Alarm
	Minute minder
	This indicates that there are more options available, which are not visible because there is not enough space in the display.

# Controls

---

## Operating principles

Each time you touch a possible option the relevant field lights up orange.

### Selecting or calling up a menu

- Touch the field you want to select it.

### Scrolling through menus

You can scroll left or right.

- Swipe the screen, i.e. place your finger on the Touch display and swipe it in the direction you want.
- Or: Using your finger, touch the arrows < and > to scroll left or right.

### Exiting a menu

- Touch ↩, or touch an option in the menu path at the top of the screen, or touch ... I.

Depending on which menu you are in, this will take you back a level or back to the main menu.

### Help function

The Help field appears with some functions and options.

- Touch the field.

Helpful information will then appear in text and pictures.

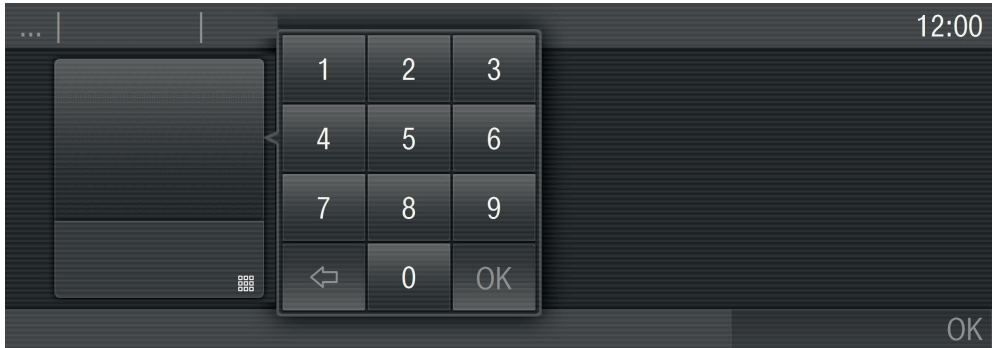
## Entering numbers


You can enter numbers by scrolling through and touching the roller, or by using the numerical keypad.

### To enter numbers using the roller:

- Swipe the roller up or down to select the number you want.

### To enter numbers using the numerical keypad:



- Touch  in the bottom right of the input field.

The numerical keypad appears.

- Touch the required numbers.

Once you have entered a valid value, the OK sensor will light up green.  
The last figure entered can be deleted by using the arrow.

- Touch OK.

## Entering letters

You can enter short names for your own user programmes using a keyboard.

- Touch the required letters or characters.
- Touch Save.

# Description of the functions

---

## Steam cooking function

### Water container

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

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

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

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

### Temperature

Some functions have a default recommended temperature. This temperature can be altered for the programme in use, or for every time that programme is used (see "Settings - Recommended temperatures").

### Duration

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

## Noises

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

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

## Heating-up phase

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

When cooking with steam, the duration of the heating-up phase will depend on the quantity and the temperature of the food. In general the heating-up phase will last for approx. 5 minutes. The duration will be longer if you are preparing refrigerated or frozen food.

## Cooking phase

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

## Steam reduction

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

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

## Microwave power

### How the microwave function works

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

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

Microwaves pass through a suitable container and find their way directly into the food. All food contains moisture molecules which, when subjected to

microwave energy, start to oscillate 2.5 billion times a second. The friction caused by this vibration creates heat, which first starts developing around the outside of the food and then slowly penetrates towards the centre. The moisture, fat and sugar content of food will affect the speed at which it is heated or cooked. The heat is generated in the food itself.

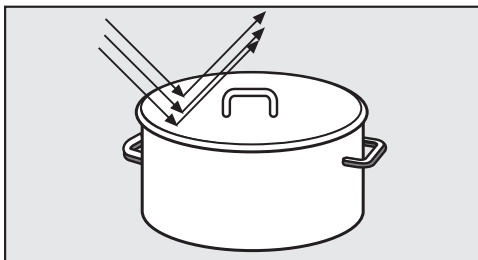
## Advantages

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

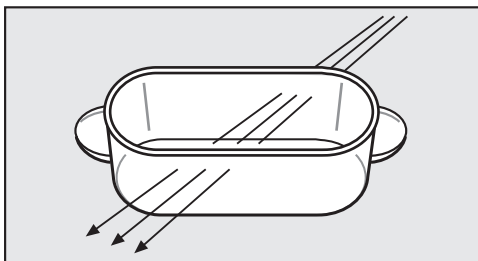
Microwaves stop being produced as soon as the cooking process is interrupted or the appliance door is opened. When the appliance is in operation, the closed, sealed door prevents microwaves escaping from the appliance.

# Description of the functions

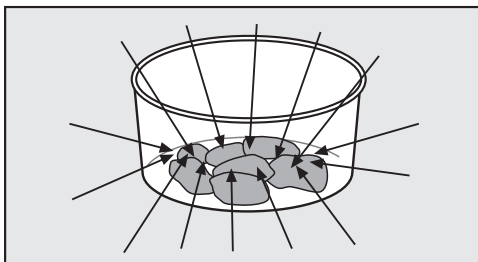
## Selecting containers for microwave use




Microwaves are reflected by metal.



They pass through glass, porcelain, plastic and cardboard.



They are absorbed by food.

 Fire hazard!

Non-microwave safe dishes used in microwave mode can suffer damage or cause damage to the steam oven.

The material and shape of the containers used affect cooking results and times.

Heat distribution is more even in round and oval shaped flat containers than in rectangular containers, providing better results.

## Suitable containers for microwave use

### Glassware

Heat-resistant glass or ceramic glass are ideal for use in the microwave oven.

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

### Porcelain

Porcelain is a suitable material.

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

### Earthenware

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

## Description of the functions




### Danger of burning!

Earthenware can get very hot, and may crack.

Wear oven gloves when handling hot dishes.

### Plastics

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

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

Plastics must be heat-resistant to a minimum of 110 °C. Otherwise the plastic may melt and fuse with the food.

When cooking food with fat, or food containing fat, do not use plastic containers. Use only glass or porcelain.

#### – Plastic microwave containers

These are readily available from retail outlets.

#### – Styrofoam containers

Styrofoam containers can be used for short, timed warming and reheating of food.

#### – Plastic "Boil-in-the-bag" bags

Plastic boiling bags can be used for cooking and reheating. They should be pierced beforehand so that steam can escape.

This prevents a build-up of pressure and reduces the risk of the bag bursting.

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

#### – Roasting bags and tubes

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



### Fire hazard!


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

#### – Melamine containers

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


# Description of the functions

## Unsuitable containers for microwave use

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


## Metal

Metal reflects microwaves and obstructs the cooking process.

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

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

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

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

## Glazes and colours

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

## Wood

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

## Placing a dish in the microwave oven

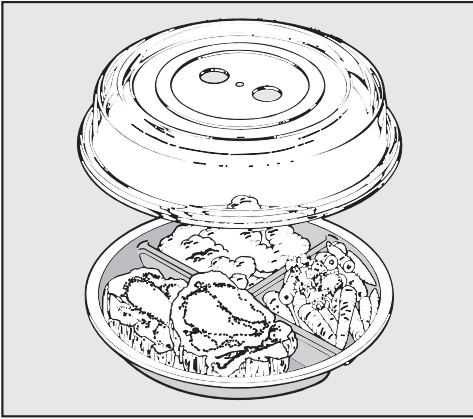
- Insert the condensate tray on the lowest shelf level.
- The dish containing the food should always be placed in the middle of the condensate tray.


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

### Cover

The cover:

- prevents too much steam escaping, especially when cooking foods which need longer to cook, such as potatoes.
- speeds up the reheating process.
- prevents food from drying out.
- helps keep the oven interior clean.




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

These are available from retail outlets.

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

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

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

## Description of the functions

---

### Condensate tray

Using with steam:

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

Condensation cannot evaporate properly if the condensate tray is positioned on the floor of the oven. Insert the condensate tray on the lowest shelf level.

Microwave functions:


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

### Oven interior lighting


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

If you want the lighting to remain on during cooking, the relevant factory default setting needs to be changed (see "Settings - Lighting").

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

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

## General settings

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

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

## Welcome screen

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

- Follow the instructions in the display.

## Setting the language

- Select the language you want.
- Confirm with OK.

## Selecting the country

- Select the country you want.
- Confirm with OK.

## Setting the date

You can enter numbers by scrolling through and touching the roller, or by using the numerical keypad.

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

## Setting the time of day

You can enter numbers by scrolling through and touching the roller, or by using the numerical keypad.

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

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

# Using for the first time

## Time of day display

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

- On

The time is always visible in the display.

- Off

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

- Night dimming

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

- Select the option you want.

- Confirm with OK.

Some information about energy consumption will appear in the display.

- Confirm with OK.

Set up successfully completed will appear.

- Confirm with OK.

The steam oven is ready for use.

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

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service, data plate, warranty" section of this booklet. Alternatively, the additional label can be stuck near the appliance if the appliance markings are not visible after installation.

- Remove any protective wrapping and stickers (but not the data plate).

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

## Cleaning for the first time

### Water container

- Take the water container out of the appliance.
- Remove the spill guard.
- Rinse the water container by hand.

### Accessories / Oven compartment

- Remove all accessories from the oven compartment.
- Wash the accessories in a mild solution of washing-up liquid and hot water or in the dishwasher.

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

- To remove this, clean the oven interior with a mild solution of washing-up liquid and warm water and then dry thoroughly with a soft cloth.

### Setting the water hardness level

The water hardness level of the steam oven is set to **Hard** at the factory. For trouble-free operation of the steam oven, and to ensure that it is descaled at the appropriate time, it is important to set the water hardness level for your area. The harder the water, the more often the steam oven must be descaled.


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

### Setting the correct boiling point for water

Before cooking with the steam oven for the first time, it must be set to the correct boiling point for water in your area. This is determined by the altitude at which you live. This procedure also flushes out the water pipework.

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







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

- Remove the water container and fill it to the "max" marker.
- Push the water container into the appliance until it connects.
- You should then run the **Steam cooking**  programme at 100 °C for 15 minutes. Proceed as described in "Operation: Steam cooking".







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

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

## Main and sub-menus

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

## Main and sub-menus

	Recommend ed temperature / power level	Temperature range / Power range MW
Special applications 		
Sterilise crockery	–	–
Prove yeast dough	–	–
MyMiele   MyMiele can be used to personalise your steam oven by inputting frequently used processes		
User programmes  You can create and save cooking processes		
Settings  Changing the factory default settings		
Maintenance 		
Descale	–	–
Soak	–	–

# Operation: Steam cooking



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## Basic operation

- Switch the steam oven on using ①.

The main menu appears in the display.

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

- Fill the water container and push it back in so that it connects.
- Place the food in the oven.
- Select Oven functions .
- Select Steam cooking .

The following will appear in the display:

- Temperature
- Duration
- Change the recommended temperature if necessary.
- Set the cooking duration. Any time between 1 minute and 10 hours can be set.

After the cooking duration has been set, the following also appears in the display

- Finish at
- Start at
- Open further settings (see "Changing settings during a cooking process - Changing a function")
- Set further settings as necessary (see "Further functions").
- Confirm with OK.

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

## Operation: Steam cooking

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

### At the end of the cooking duration

- Process finished appears in the display,
- the fan remains switched on,
- a buzzer will sound if the buzzer is switched on (see "Settings - Volume - Buzzer tones").

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

### Danger of burning!

You could burn yourself on the oven interior walls, spilled food and accessories.

Use oven gloves when removing hot food from the oven.

- Wait until Steam reduction goes out in the display before opening the door and removing the food.
- Switch the steam oven off using ①.

A new cooking process 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.

### Danger of burning!

The residual water in the water container is hot.

Take care not to tip the water container when taking it out of the appliance.

- Remove the water container.
- Remove the spill guard and empty the water container.
- After each use, clean and dry the whole appliance as described in "Cleaning and care".
- Leave the appliance door open until the oven interior is completely dry.

### Insufficient water

If water needs replenishing during the programme, a buzzer will sound and a reminder to refill the container will appear in the display.

- Remove the water container and fill it with fresh tap water.
- Push the water container into the appliance until it connects.

Operation will continue.

### After use

- Remove the condensate tray and empty it.

## Operation: Steam cooking

---

### Interrupting operation

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



**Danger of burning!**

Steam can escape when the door is opened.

Step back and wait until the steam has dissipated.



**Danger of burning!**

You could burn yourself on the oven interior walls, spilled food and hot steam.

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

Operation will resume when the door is closed.

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

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

The cooking process will be ended early if the door is opened in the last minute of cooking time (55 seconds standing time).

### Further functions

#### Setting further durations

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

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

- **Finish at**

You specify the time you want cooking to stop.

- **Start at**

You specify the time you want cooking to start.

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

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

#### Switching on and off automatically

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

- **Duration and Finish at**
- **Duration and Start at**

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

- Set a time of 00:05 in the **Duration** field.
- Set a time of 12:30 in the **Finish at** field.
- Confirm with **OK**.

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

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

# Operation: Steam cooking

## Sequence of an automatic cooking process

**Up until the start time** the function, selected temperature, cooking duration (time left), Start at and the start time will appear in the display.

**After the start time** you can see the temperature increasing in the display during the heating-up phase until the set temperature is reached. Once this temperature is reached, a buzzer will sound if this option has been switched on (see "Settings – Volume – Buzzer tones").

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

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

**At the end of the cooking process** the steam generator will switch off. A buzzer will sound if this option has been switched on (see "Settings – Volume – Buzzer tones"). Process finished will appear in the display.

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

## Changing settings during a cooking process

■ Select Change.

The following will appear in the display:

- Temperature
- Duration
- Finish at
- Start at

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

– Open further settings

Select Open further settings to change the oven function.

## Changing the temperature

■ Change the temperature.

■ Confirm with OK.

The programme will restart with the new temperature.

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

## Changing the cooking duration

■ Change the duration.

■ Confirm with OK.

The programme will restart with the new duration.

### Deleting a finish time

- Set the time to "----" in the Finish at field.
- Confirm with OK.

The cooking duration finish time is now deleted.

The programme will start using the duration set.

### Changing the oven function

- Select Open further settings.
- Select Change function.
- Select the function you want.

The new function will appear in the display together with its microwave power level or recommended temperature.

- Change the power level or temperature if necessary.
- Enter a new cooking duration if necessary.
- Select Start or confirm with OK.

The oven function has been changed.

### Cancelling cooking

- Touch ↵ twice.

Cancel cooking? appears in the display.

- Select Yes.



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

# Operation: Microwave function

## Basic operation

- Switch the steam oven on using ①.

The main menu appears in the display.

- Place the dish in the centre of the condensate tray on the bottom shelf.
- Select Oven functions .
- Select Microwave .

The following will appear in the display:

- Power level
- Duration
- Change the recommended power level if necessary.
- Set the cooking duration.

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

When the cooking duration has been set, **Open further settings** also appears in the display.


- Set further settings as necessary (see "Further functions").
- Select **Start**.

The cooking process starts and the duration (time remaining) begins counting down in the display. The magnetron, lighting and fan switch on.

You can interrupt the cooking process at any time with **Stop**.

## At the end of the cooking duration

- Process finished appears in the display,
- the fan remains switched on,
- a buzzer will sound if the buzzer is switched on (see "Settings - Volume - Buzzer tones").

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



### Danger of burning!

You could burn yourself on the oven interior walls, spilled food and crockery.

Use oven gloves when removing hot food from the oven.

- Remove the food from the oven.
- Switch the steam oven off using ①.

## After use

- After each use, clean and dry the whole appliance as described in "Cleaning and care".
- Leave the appliance door open until the oven interior is completely dry.

### Using the oven - further functions

#### Setting further durations

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

- Select Open further settings.

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

- Finish at
- Start at
- Change function  
(see "Changing settings during a cooking process - Changing a function")

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

- Finish at

You specify the time you want cooking to stop.

- Start at

You specify the time you want cooking to start.

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

#### Switching on and off automatically

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

- Duration and Finish at
- Duration and Start at

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

- Set a time of 05:00 in the Duration field.
- Set a time of 12:30 in the Finish at field.
- Confirm with OK.

Start at is calculated automatically.

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

# Operation: Microwave function

---

## Sequence of an automatic cooking process

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

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

**At the end of the cooking process** the magnetron will switch off. A buzzer will sound if this option has been switched on (see "Settings – Volume – Buzzer tones"). Process finished will appear in the display.

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

## Changing settings during a cooking process

- Select Change.

The following will appear in the display:

- Power level
- Duration
- Open further settings

By selecting Open further settings you can set further cooking durations or change the oven function.

## Changing the microwave power level

- Change the microwave power level.
- Select Start.

The process will restart with the new microwave power level.

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

## Changing the cooking duration

- Change the duration.
- Select Start.

The programme will restart with the new duration.

### Deleting a finish time

- Select Open further settings.
- Set the time to "----" in the Finish at field.
- Select Start.

The finish time is now deleted.

The programme will start using the duration set.

### Changing the oven function

- Select Open further settings.
- Select Change function.
- Select the function you want.

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

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

The oven function has been changed.

### Cancelling cooking

- Touch ↵ twice.

Cancel cooking? appears in the display.

- Select Yes.

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

MyMiele can be used to personalise your steam oven by inputting frequently used processes.

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

You can also set processes that you have entered into MyMiele to appear in the Start screen (see "Settings – Start screen").


## Adding an entry

You can add up to 20 entries.

■ Select MyMiele  .

■ Select Add entry.

You can select options listed in the following categories:

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

■ Confirm with OK.

A box will appear in the list next to the selected option, together with a symbol to show which category it was selected from.


■ Proceed as above for further entries as required. You can only choose options that have not already been selected.

## Editing MyMiele

After selecting **Edit** you can

- add entries as long as MyMiele contains fewer than 20 entries,
- delete entries,
- sort entries as long as MyMiele contains more than 4 entries.


### Deleting entries

- Select MyMiele .
- Select **Edit**.
- Select **Delete** entry.
- Select the entry that you want to delete.
- Confirm with **OK**.

The entry is removed from the list.

## Sorting entries

The order can be rearranged as long as there are more than 4 entries.

- Select MyMiele .
- Select **Edit**.
- Select **Sort** entry.
- Select the entry.
- Select the position you want to move it to.
- Confirm with **OK**.

The entry will now appear in the position you want it in.

## Automatic programmes

---

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

### List of food types

Automatic programmes are accessed via Automatic programmes .

- Vegetables
- Fish
- Meat
- Soup/Casserole
- Rice
- Grains
- Pasta
- Pulses
- Hen's eggs
- Desserts
- Fruit
- Mushrooms
- Sausages
- Shellfish
- Mussels
- Special

## Using Automatic programmes

- Select Automatic programmes **Auto**.

A list of food types will appear in the display.

- Select the type of food.

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

- Select the Automatic programme that you want to use.

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

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

## Notes on using these programmes

- The degree of doneness and browning levels are shown in a bar chart with seven segments. The factory default is always the middle setting. It will be highlighted. To change the setting, move the highlighting to the left or the right.
- The weight entry in the Automatic programmes refers to the weight per piece. For example, you can cook just one piece of salmon weighing 250 g or 10 pieces of salmon weighing 250 g each at the same time.
- The oven interior needs to be at room temperature before starting an Automatic programme.

- When placing food in an already hot oven compartment, be very careful when opening the door. Hot steam can escape. Step back from the steam oven and wait until the steam has dissipated. When putting cooking containers or the condensate tray into the oven or taking them out, take care not to spill the contents. Avoid contact with hot steam, and do not touch the hot oven compartment walls. Danger of burning and scalding!
- For some Automatic programmes the start time can be delayed using Start at or Finish at.
- To end an Automatic programme early, you do not need to switch the steam oven off completely. Touch ↶.

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

- If by the end of an Automatic programme the food is not cooked enough, select Continue cooking.
- Automatic programmes can also be saved as User programmes.

# Automatic programmes

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## Search

You can search Automatic programmes  by food type and by the name of the Automatic programme.

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

- Select Automatic programmes .

A list of food types will appear in the display.

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

The number of hits will be shown in the bottom right of the display.

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

- Select hits.

The food types and Automatic programmes available will then appear.

- Select the Automatic programme you want or the food type and then the Automatic programme.
- Follow the instructions in the display.

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

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

When you next select the programme, it will start automatically.

There are different ways of creating a User programme:

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

Then name the programme.

### Creating a User programme

- Select **User programmes** .

- Select **Create programme**.

You can now specify the settings for cooking stage 1.

Follow the instructions in the display.

- Select and confirm the function, temperature or power level, and duration.


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

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

- Select **Add** and proceed as for the 1st cooking stage.
- When you have finished setting all the cooking stages, select **Finish**.

A summary of your settings will appear in the display.

- Check the settings and confirm with **OK** or select **Change** to correct the settings or to add further cooking stages.
- Select **Save**.
- Enter the programme name using the keyboard.

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

## User programmes

---

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


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

- Confirm with **OK**.

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

The option **Change cooking stages** is described in "Changing User programmes".

### Starting a User programme

- Place the food in the oven.
- Select **User programmes** .

The programme names will appear in the display.

- Select the required programme.

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

- **Start now**

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

- **Finish at**

You specify the time you want cooking to stop.

- **Start at**

You specify the time you want the cooking programme to start.

- **Display stages**

A summary of your settings will appear in the display. You can alter the settings via **Change** (see "Changing User programmes").


- Select the function you want.

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

## Changing User programmes

### Changing cooking stages

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

- Select User programmes .
- Select Edit.
- Select Change programme.
- Select the required programme.
- Select Change cooking stages.

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


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

A summary of your settings will appear in the display.

- Check the settings and then select Save.

The changes or added cooking steps in your programme will be saved.


### Changing the name

- Select User programmes .
- Select Edit.
- Select Change programme.
- Select the required programme.
- Select Change name.
- Change the name (see "Creating a User programme") and select Save.

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

- Confirm with OK.

## Deleting User programmes

- Select User programmes .

The programme names will appear in the display.


- Select Edit.
- Select Delete programme.
- Select the required programme.
- Confirm with OK.

The programme is deleted.

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

## Quick MW

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

The maximum power level of 1000 W and a maximum duration of 1 minute are preset.


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

This Quick MW function can only be used when no other cooking programmes are in use.

### ■ Touch .


Touching this sensor repeatedly increases the duration in set stages.

The cooking duration starts and the duration (time remaining) begins counting down in the display.

You can interrupt the cooking process at any time with **Stop** and cancel it with .


### **At the end of the cooking duration**

- **Process finished** appears in the display,
- a buzzer will sound if the buzzer is switched on (see "Settings - Volume - Buzzer tones").


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

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

## Notes on using this programme

- The oven interior must be cool and dry in order for the popcorn to pop completely.
- Follow the manufacturer's instructions on the packet. Change the preset time if necessary. You can set a maximum duration of 4 minutes (see "Settings - Popcorn"). The microwave power level cannot be changed.
- Insert the condensate tray on the lowest shelf level and place the microwave popcorn on it, taking note of the manufacturer's instructions.
- Touch .

The cooking duration starts and the duration (time remaining) begins counting down in the display.


You can interrupt the cooking process at any time with **Stop** and cancel it with .

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

## At the end of the cooking duration

- Process finished appears in the display,
- a buzzer will sound if the buzzer is switched on (see "Settings - Volume - Buzzer tones").

# Minute minder + Alarm

Using the  sensor, you can set a minute minder duration to time any activity in the kitchen, e.g. 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


The alarm can be used to set a specific time at which a buzzer will sound on the steam oven.

### Setting the alarm



If Time | Display | Off has been selected, you will need to switch the steam oven on before you can set the alarm. The time for the alarm will now appear in the display when the steam oven is switched off.

- Touch .
- Select New alarm.
- Set the time for the alarm.
- Confirm with OK.


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

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

### At the set alarm time

-  will flash next to the time in the display.
- a buzzer will sound if the buzzer volume has been set (see "Settings - Volume - Buzzer tones").
- Select  or the alarm in the top right-hand corner of the display to switch off the acoustic and optical signals.

### Changing an alarm


- Select the alarm in the top right-hand corner of the display or select  and then the alarm you want.

The alarm selected appears.

- Set the new time for the alarm.
- Confirm with OK.

The altered alarm will appear in the display.

### Deleting an alarm

- Select the alarm in the top right-hand corner of the display or select  and then the alarm you want.

The alarm selected appears.

- Select Reset.

The alarm will be deleted.

- Confirm with OK.

## Using the minute minder


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


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


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

## Setting the minute minder



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

- Touch .
- Select New minute minder time.
- Set the minute minder time you require.
- Confirm with OK.


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

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

## At the end of the minute minder time

-  will flash in the display,
- the time will count upwards,
- a buzzer will sound if the buzzer is switched on (see "Settings - Volume - Buzzer tones").
- Select  or the minute minder duration in the top right-hand corner of the display to switch off the acoustic and optical signals.

## Changing the time set for the minute minder


- Select the minute minder duration in the top right-hand corner of the display or select  and then the duration you want.

The minute minder time selected appears.

- Set the new minute minder time you require.
- Confirm with OK.

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

## Cancelling the time set for the minute minder

- Select the minute minder duration in the top right-hand corner of the display or select  and then the duration you want.

The minute minder time selected appears.

- Select **Reset**.

The minute minder duration is now cancelled.

- Confirm with OK.

# General notes on steam cooking

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

## The advantages of cooking with steam

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

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

## Suitable containers

### Cooking containers

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 preparing.

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

### Your own containers

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

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

### Condensate tray

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

Condensation cannot evaporate properly if the condensate tray is positioned on the floor of the oven. Insert the condensate tray on the lowest shelf level.

## Shelf level

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

When cooking with more than one deep cooking container at the same time, offset them to allow steam to circulate properly. If possible, leave a shelf level between the containers.

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

## Frozen

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

## Temperature

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

### Combination with a food warming drawer

When a warming drawer which is installed below the steam oven is in use, the oven cavity in the steam oven can reach up to 40 °C. If, in this case,

you set a temperature of 40 °C, no steam will be produced because the oven cavity is too warm.

## Duration

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

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

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

## Cooking with liquid

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

## Your own recipes

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

# Steam cooking

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## Vegetables

### Fresh

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

### Frozen

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

To cook frozen vegetables, programme the same time as for fresh ones.

Break up the larger, frozen together pieces. Please refer to the cooking times on the packaging.

### 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 in one cooking container.

Use solid containers for vegetables which are cooked in liquid, e.g. cabbage.

### Shelf level

When cooking vegetables with a distinctive colour (e.g. beetroot) in a perforated container at the same time as cooking other foods in other containers, place the solid tray directly underneath the perforated container to catch any drips and therefore avoid any colour transfer.

### Duration

As with conventional methods, the cooking duration when cooking vegetables with steam will depend on the size and how well done you want them. Example:


firm potatoes, cut into quarters

= approx. 17 minutes

firm potatoes, cut in half

= approx. 21 minutes

### Settings

Automatic programmes  | Vegetables  
| ... | Steam cooking

or

Oven functions  | Steam cooking 

Temperature: 100 °C


Duration: see chart

## Steam cooking

The durations given in the charts for fresh vegetables are guidelines only. We recommend selecting the shorter cooking duration quoted to start with. If vegetables are not cooked sufficiently after the shorter time, they can be put back in the oven compartment and cooked some more.

<b>Vegetables</b>	<b>🕒 [min.]</b>
Artichokes	32–38
Cauliflower, whole	27–28
Cauliflower, florets	8
Green beans	6–8
Broccoli, florets	2–4
Chantenay carrots, whole	7–8
Chantenay carrots, halved	5–6
Chantenay carrots, chopped	4
Chicory, halved	4–5
Chinese cabbage, chopped	3
Peas	2
Fennel, halved	10–12
Fennel, cut into strips	4–5
Curly kale, chopped	23–26
Firm potatoes, peeled whole halved quartered	20–25 15–20 10–15
Fairly firm potatoes, peeled whole halved quartered	23–28 18–23 14–18
Soft potatoes, peeled whole halved quartered	25–30 20–25 15–20
Kohlrabi, cut into batons	6–7

## Steam cooking

Vegetables	 [min.]
Pumpkin, diced	4–8
Corn on the cob	10–15
Silverbeet, chopped	2–3
Capsicum, diced/cut into strips	2
New potatoes, firm	20–25
Mushrooms	2
Leek, chopped	2–4
Leek, stalks halved lengthways	4–6
Romanesco, whole	22–25
Romanesco, florets	5–7
Brussels sprouts	10–12
Beetroot, whole	50–60
Red cabbage, chopped	15–20
Black salsify, whole	9–10
Celeriac, cut into batons	6–7
Green asparagus	2–4
White asparagus, whole	5–10
Carrots, chopped	6
Spinach	1–2
Spring cabbage, chopped	10–11
Celery sticks, chopped	2–5
Turnips, chopped	6–7
White cabbage, chopped	12
Savoy cabbage, chopped	10–11
Zucchini, sliced	2–3
Sugar snap peas	2–3

 Duration

## Meat

### Fresh

Prepare the meat in the usual way.

### Frozen

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

### Preparation

Meat which needs to be seared before being cooked, e.g. stewing steak, should be seared in a pan on the cooktop.


### 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.

## Useful tips

- Use a perforated container to retain the **flavours** when cooking meat. Place a solid container underneath to catch the juices. You can use these to make a gravy or freeze them for later use.
- Boiling chicken, pork rind, meat, ribs and meat bones can be used to make **stock**. Place the meat together with some mixed vegetables in a solid cooking container and add cold water. The longer the cooking duration, the stronger the stock.

## Settings

Automatic programmes  | Meat | ... |  
Steam cooking

or


Oven functions  | Steam cooking 

Temperature: 100 °C

Duration: see chart

## Steam cooking

The durations given in the chart are guidelines only. We recommend selecting the shorter cooking duration quoted to start with. If meat is not cooked sufficiently after the shorter time, it can be put back in the oven compartment and cooked some more.

Meat	 [min.]
Beef shin, covered with water	110–120
Pork knuckle	135–140
Chicken breast fillet	8–10
Knuckle	105–115
Beef soup bones, covered with water	110–120
Veal for stewing	3–4
Gammon steaks	6–8
Lamb ragout	12–16
Poularde	60–70
Turkey roulade	12–15
Turkey escalope	4–6
Rib of beef, covered with water	130–140
Beef stew	105–115
Boiling chicken, covered with water	80–90
Silverside	110–120

 Duration

## Sausages

### Settings


Automatic programmes  | Sausages | ...  
| Steam cooking

or

Oven functions  | Steam cooking 

Temperature: 90 °C

Duration: see chart

Sausages	 [min.]
Frankfurters	6–8
Sausages	6–8
White sausages	6–8

 Duration

## Fish

### Fresh

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

### Frozen

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 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 or line it with baking paper.

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

# Steam cooking

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## Temperature

### 85 °C – 90 °C

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

### 100 °C

For cooking firmer types of fish, e.g. 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.

## Useful tips



- Adding herbs and spices, such as dill, will help bring out the full flavour of the fish.
- Cook large fish in the swimming position. To help maintain the structure of the fish, place a small cup or similar upside down in the cooking container, and arrange the fish bellyside down over the cup.

- You can use any fish scraps, e.g. fish heads, bones, tails etc. to make a **fish stock**. Place the fish scraps together with some mixed vegetables in a solid cooking container and add cold water. Cook at 100 °C for 60 to 90 minutes. The longer the cooking duration, the stronger the stock.
- **Blue fish** is fish which is cooked in water and vinegar. It is important not to damage the skin of the fish. This method is suitable for cooking carp, trout, tench, eel and salmon.

## Settings

Automatic programmes  | Fish | ... |  
Steam cooking

or

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

## Steam cooking

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

Fish	🌡️ [°C]	🕒 [min.]
Eel	100	5–7
Perch fillet	100	3–5
Bream/Snapper fillet	85	3–5
Trout, 250 g	90	8–12
Halibut/Trumpeter fillet	85	4–6
Blue eye trevalla/Ling fillet	100	6
Carp, 1.5 kg	100	18–25
Salmon fillet	100	4–8
Salmon steak	100	8–10
Ocean trout/Rainbow trout	90	8–10
Basa fillet	85	3
Rosefish fillet	100	6–8
Jackass morwong fillet/Terakihi fillet	100	4–6
Flounder fillet	85	4–5
Stargazer/Monkfish fillet	85	6–8
Sole fillet	85	3
Turbot fillet	85	5–8
Tuna fillet	85	4–8
Pikeperch fillet	85	4

🌡️ Temperature / 🕒 Duration

# Steam cooking

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## 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 or line it with baking paper.

### Duration

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

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

### Settings



Automatic programmes  | Shellfish | ... | Steam cooking

or

Oven functions  | Steam cooking 

Temperature: see chart

Duration: see chart

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

 Temperature /  Duration

## Mussels

### Fresh



Warning - danger of food poisoning!

Only cook mussels which are closed. Do not eat mussels which have not opened after being cooked.

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

### Frozen

Defrost frozen mussels before cooking.

### Duration

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

### Settings



Automatic programmes  | Mussels | ... | Steam cooking

or

Oven functions  | Steam cooking 

Temperature: see chart

Duration: see chart

	 [°C]	 [min.]
Goose barnacles	100	2
Cockles	100	2
Blue mussels	90	12
Scallops	90	3
Razor clams	100	2–4
Vongole	90	2–4

 Temperature /  Duration

# Steam cooking

## Rice

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

The rice absorbs all the liquid. Therefore none of the nutrients are lost.

## Settings


Automatic programmes  | Rice | ... | Steam cooking

or

Oven functions  | Steam cooking 

Temperature: 100 °C

Duration: see chart

	Ratio Rice : Liquid	 [min.]
Basmati rice	1 : 1.5	15
Parboiled rice	1 : 1.5	23–25
Arborio rice	1 : 2.5	30
Milk rice		
Risotto rice		
Brown rice	1 : 1.5	26–29
Wild rice	1 : 1.5	26–29

 Duration

## Pasta / Noodles

### Dry pasta and noodles

Dry pasta and noodles swell when they are cooked and need to be cooked in liquid. The liquid must cover the pasta or noodles. Using hot liquid gives better results.

Increase the cooking time stated by the manufacturer by approx. 1/3.

### Fresh pasta and noodles

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

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

### Settings


Automatic programmes  | Pasta | ... | Steam cooking

or

Oven functions  | Steam cooking 

Temperature: 100 °C

Duration: see chart

Fresh pasta / noodles	 [min.]
Gnocchi	2
Knöpfli	1
Ravioli	2
Spätzle	1
Tortellini	2
<b>Dry pasta / noodles, covered with water</b>	
Flat noodles / Fettuccine	14
Vermicelli	8

 Duration

# Steam cooking

---

## European dumplings

Ready-made dumplings in wrappers need to be covered completely with water. Otherwise they will not absorb enough water and will fall apart, even if steeped in water prior to cooking.

Cook fresh dumplings in a greased, perforated container.

### Settings


Automatic programmes  | Pasta | ... | Steam cooking

or

Oven functions  | Steam cooking 

Temperature: 100 °C

Duration: see chart

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

 Duration

## Grains

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

Grain can be cooked whole or cracked.

## Settings


Automatic programmes  | Grains | ... | Steam cooking

or

Oven functions  | Steam cooking 

Temperature: 100 °C

Duration: see chart

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

 Duration

# Steam cooking

## 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.

## Settings


Automatic programmes  | Pulses | ... | Steam cooking

or

Oven functions  | Steam cooking 

Temperature: 100 °C

Duration: see chart

Soaked	
	 [min.]
<b>Beans</b>	
Kidney beans	55–65
Azuki beans	20–25
Black beans	55–60
Borlotti beans	55–65
Haricot beans	34–36
<b>Peas</b>	
Yellow split peas	40–50
Green peas, shelled	27

 Duration

## Steam cooking

Unsoaked		
	Ratio Pulses : Liquid	⌚ [min.]
<b>Beans</b>		
Kidney beans	1 : 3	130–140
Azuki beans	1 : 3	95–105
Black beans	1 : 3	100–120
Borlotti beans	1 : 3	115–135
Haricot beans	1 : 3	80–90
<b>Lentils</b>		
Brown lentils	1 : 2	13–14
Red lentils	1 : 2	7
<b>Peas</b>		
Yellow split peas	1 : 3	110–130
Green peas, shelled	1 : 3	60–70

⌚ Duration

# Steam cooking

## Hen's eggs

Use a perforated container to prepare boiled 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 preparing egg dishes, remember to grease it first.

## Settings


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

or

Oven functions  | Steam cooking 

Temperature: 100 °C

Duration: see chart

	 [min.]
<b>Small (S)</b> soft medium hard	 3 5 9
<b>Medium (M)</b> soft medium hard	 4 6 10
<b>Large (L)</b> soft medium hard	 5 6–7 12
<b>Extra large (XL)</b> 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.

**Useful tip:** You can use the collected juice to prepare a glaze for a fruit flan.

## Settings


Automatic programmes  | Fruit | ... | Steam cooking

or

Oven functions  | Steam cooking 

Temperature: 100 °C

Duration: see chart

	 [min.]
Apples, cut into pieces	1–3
Pears, cut into pieces	1–3
Cherries	2–4
Mirabelle plums	1–2
Nectarines/Peaches, cut into pieces	1–2
Plums	1–3
Quinces, diced	6–8
Rhubarb, cut into pieces	1–2
Gooseberries	2–3

 Duration

# Steam cooking

## Menu cooking - manual

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

Menu cooking involves cooking various foods with different cooking times in order to serve them all together in one meal, e.g. Perch with rice and broccoli. Foods are placed in the steam oven at different times so that they are all ready at the same time.

### Shelf level

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

### Temperature

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

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

## Duration

If you increase the recommended temperature, shorten the cooking duration by approx.  $\frac{1}{3}$ .

### Example:

Rice	20 minutes
Rosefish fillet	6 minutes
Broccoli	4 minutes

20 minutes minus 6 minutes = 14 minutes (1st duration: rice)  
6 minutes minus 4 minutes = 2 minutes (2nd duration: rosefish fillet)

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

Cooking durations	20 min. - rice		
		6 min. - rosefish fillet	
			4 min. - broccoli
Settings	14 min.	2 min.	4 min.

### Procedure

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

## Sous-vide (vacuum) cooking

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

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

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

Use only fresh food which is in a good condition.

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

Use only heat-stable, boiling-resistant vacuum 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 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 influence on the taste of the food is more intensive.  
You can also prepare the food unseasoned and add seasoning after cooking.
- The cooking duration is reduced when salt, sugar, and liquids are added.
- The food becomes firmer if acidic foods, such as lemon or vinegar are added.
- Do not use alcohol or garlic as this can cause an unpleasant taste.
- Only use vacuum bags that match the size of the food. If the vacuum bag is too big, too much air may remain inside.
- If you want to cook several pieces of food in one vacuum bag, put them side by side in the bag.
- If you want to cook food in several vacuum bags at once, put the bags side by side on the shelf.
- The cooking durations depend on the thickness of the food.
- With higher temperatures and/or longer cooking durations, a lack of water may occur. Check the display from time to time.
- Keep the door closed during the cooking process. Opening the door extends the cooking process 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.
- The information on temperature and duration from sous-vide recipes cannot always be adopted 1:1. Adjust these settings according to the desired level of doneness.



# Sous-vide (vacuum) cooking

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## Useful tips

- To reduce preparation times, you can vacuum food 1–2 days before cooking. Store the vacuumed food in the refrigerator at a maximum of 3 °C. To maintain quality and taste, the food must be cooked after 2 days at the latest.
- Freeze liquids such as marinades before vacuum-sealing to prevent them from escaping from the vacuum bag.
- Fold the edges of the vacuum bag outwards for filling in order to obtain clean, perfect weld seams.
- If you do not want to eat the food directly after cooking, put it in iced water to cool down completely. Then store it at a maximum of 3 °C. In this way, you can maintain quality and taste while extending the life of the food.  
**Exception:** Consume poultry immediately after cooking.
- After cooking, cut the vacuum bag on all sides for easier access to the food.
- Briefly fry meat and firm types of fish (such as salmon) before serving for a roasted aroma.
- Use the brine or marinade of vegetables, fish, or meat to make a sauce.
- Serve the food on pre-warmed plates.

## Procedure

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

## Possible causes for poor results

The vacuum bag has opened:

- The weld seam was not clean or stable enough and came undone.
- 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 were added.
- The bag or weld seam were not in perfect order.
- The vacuum was insufficient.
- The food was not eaten or chilled immediately after cooking.

## Sous-vide (vacuum) cooking

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

🌡️ Temperature / 🕒 Duration

## Sous-vide (vacuum) cooking

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

🌡️ Temperature / 🕒 Duration

\* Degree of doneness

The "Well-done" degree of doneness has a higher core temperature than "Medium," but is not cooked through in the classical sense.

# Sous-vide (vacuum) cooking

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## Reheating

Reheat brassica vegetables, e.g. kohlrabi and cauliflower, only in combination with a sauce. If reheated without a sauce, these vegetables can have an unpleasant aftertaste and may develop a grey-brown colour.

Foods with a short cooking time and those which have a different degree of doneness when reheated, e.g. fish, are not suited to being reheated.

## Preparation

Immediately after cooking, place the food in ice cold water and leave for approximately one hour. The rapid cooling inhibits continued cooking of the food. This means the ideal degree of doneness of the food remains as it is. Store the food afterwards in the refrigerator at max. 3 °C.

Please note that the quality of food deteriorates the longer it is stored. We recommend storing food in the refrigerator for no longer than five days before reheating it.

## Settings

Oven functions ☐ | Sous-vide 

Temperature: see chart

Duration: see chart

# Sous-vide (vacuum) cooking

Chart for reheating food cooked using the sous-vide function

Food	🌡️ [°C]		🕒 <sup>2</sup> [min.]
	medium <sup>1</sup>	well-done <sup>1</sup>	
Meat			
Saddle of lamb (on the bone)	58	62	30
Beef fillet steak, 4 cm thick	56	61	30
Beef rump steak, 2.5 cm thick	56	–	30
Pork fillet, whole	63	67	30
Vegetables			
Cauliflower florets, medium to large <sup>3</sup>	85		15
Kohlrabi, sliced <sup>3</sup>	85		10
Fruit			
Pineapple, sliced	85		10
Other			
Beans, white, soaked at a 1:2 ratio (beans to liquid)	90		10
Shallots, whole	85		10

🌡️ Temperature / 🕒 Duration

<sup>1</sup> Degree of doneness

The "Well-done" degree of doneness has a higher core temperature than "Medium," but is not cooked through in the classical sense.

<sup>2</sup> Durations apply for food with an initial temperature of approx. 5 °C.

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

# Special applications

## Reheating with steam

Use the Sous-vide function to reheat food already cooked using this 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 reheats evenly and does not need to be stirred during the reheating process.

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

### Suitable containers

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

### Duration

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

The durations listed in the chart relate to an average portion per plate/container. Increase the duration for larger quantities.

### Useful 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 capsicum or roulades, should be cut in half.
- Please note that breaded items, such as schnitzel, will not retain their crispness when they are reheated.

- Reheat sauces separately.  
Exceptions: Food that is prepared in sauces, e.g. goulash.

## Procedure

- Cover the food with a deep plate, a lid, or with clingfilm that is resistant to temperatures up to 100 °C and to steam.
- Then place the plate on the rack in the oven.

## Settings


Special applications  | Reheat | Steam cooking

or

Oven functions  | Steam cooking 

Temperature: 100 °C

Duration: see chart

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

 Duration

### Defrosting with steam

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

#### Temperature

60 °C is the best temperature for defrosting.

**Exceptions:** 50 °C for minced meat and game.


#### Before and after defrosting

Remove all packaging before defrosting.

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

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

### Cooking containers

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


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

Foods which don't drip can be defrosted in a solid cooking container.

### Useful tips

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

### Settings

Special applications  | Defrost | Steam cooking

or

Oven functions  | Steam cooking 

Temperature: see chart

Defrosting duration: see chart

## Special applications

Food to be defrosted	Quantity	🌡️ [°C]	🕒 [min.]	⌚ [min.]
<b>Dairy products</b>				
Sliced cheese	125 g	60	15	10
Quark	250 g	60	20–25	10–15
Cream	250 g	60	20–25	10–15
Soft cheese	100 g	60	15	10–15
<b>Fruit</b>				
Apple sauce	250 g	60	20–25	10–15
Apple 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
<b>Vegetables</b>				
Frozen in a block	300 g	60	20–25	10–15
<b>Fish</b>				
Fish fillets	400 g	60	15	10–15
Trout	500 g	60	15–18	10–15
Lobster	300 g	60	25–30	10–15
Small shrimps	300 g	60	4–6	5
<b>Ready meals,</b>				
Meat, vegetables, sides / Casserole / Soup	480 g	60	20–25	10–15
<b>Meat</b>				
Roast meat slices	125–150 g each	60	8–10	15–20
Mince	250 g	50	15–20	10–15
Mince	500 g	50	20–30	10–15
Stew	500 g	60	30–40	10–15

## Special applications

Food to be defrosted	Quantity	🌡️ [°C]	🕒 [min.]	⌚ [min.]
Stew	1000 g	60	50–60	10–15
Liver	250 g	60	20–25	10–15
Saddle of hare	500 g	50	30–40	10–15
Saddle of venison	1000 g	50	40–50	10–15
Schnitzel / Chops / Sausages	800 g	60	25–35	15–20
<b>Poultry</b>				
Chicken	1000 g	60	40	15–20
Chicken thighs	150 g	60	20–25	10–15
Chicken schnitzel	500 g	60	25–30	10–15
Turkey drumsticks	500 g	60	40–45	10–15
<b>Cookies/Muffins</b>				
Puff pastries /Yeast buns	–	60	10–12	10–15
Creamed mixture cakes / biscuits	400 g	60	15	10–15
<b>Bread / Rolls</b>				
Bread rolls	–	60	30	2
Rye bread, sliced	250 g	60	40	15
Whole grain bread, sliced	250 g	60	65	15
White bread, sliced	150 g	60	30	20

🌡️ Temperature / 🕒 Duration / ⌚ Standing time

# Special applications

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## Bottling

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

### 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 glass 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.

Green 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.

## Meat and sausages

Briefly fry or cook the meat before bottling. Use the juices with some added water, or the broth in which the meat was cooked, as the liquid content of the jars. Make sure there is no grease on the rim of the jars.

When bottling sausages, only fill the jars to halfway as the meat will rise during the bottling process.


## Useful tips

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

## Procedure

- Place the rack on the lowest shelf level.
- Place the jars on the rack (all the same size). Ensure that they do not touch one another.

## Settings



Special applications  | Bottling

or

Oven functions  | Steam cooking 

Temperature: see chart

Bottling duration: see chart

Food	 [°C]	 [min.*]
<b>Berries</b>		
Red / Black currants	80	50
Gooseberries	80	55
Cranberries	80	55
<b>Fruit with stones</b>		
Cherries	85	55
Mirabelle plums	85	55
Plums	85	55
Peaches	85	55
Greengage plums	85	55
<b>Fruit with a core</b>		
Apples	90	50
Apple sauce	90	65
Quinces	90	65
<b>Vegetables</b>		
Beans	100	120
Broad beans	100	120
Gherkins	90	55
Beetroot	100	60

# Special applications

Food	🌡️ [°C]	🕒 [min.*]
Meat		
Pre-cooked	90	90
Roasted	90	90

🌡️ Temperature / 🕒 Duration

\* The times quoted are for 1.0 litre jars. If using 0.5 litre jars, reduce the duration by about 15 minutes. If using 0.25 litre jars, reduce the duration by about 20 minutes.

### Extracting juice

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 rinse the fruit, and cut out any blemishes.

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

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

### Useful tips

- Try experimenting with mild and tart flavours. For example, mix apples with elderberries.
- 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 up to the rim, and then seal immediately with sterilised rubber tops.

### Procedure

- Put the prepared fruit (cleaned, washed, chopped etc.) into a perforated cooking container.
- Place a solid container or the condensate tray underneath to catch the juice.

### Settings

Oven functions ☐ | Steam cooking 

Temperature: 100 °C

Duration: 40–70 minutes

## Special applications

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### Menu cooking

You can cook up to three different types of food, e.g. fish with a side dish and vegetables.


The food can be selected in any order you like. The appliance will automatically sort them out in order of cooking duration required. The one with the longest duration goes in the oven first.

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

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

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

### Procedure

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

Depending on the food, you will be asked about the size and the degree of doneness.

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

### Making yoghurt

To prepare yoghurt, you will need milk and live culture or yoghurt starter powder, e.g. from a health food store.

Use natural yoghurt with live culture and without additives. Do not use heat-treated yoghurt.

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 without being further treated. Fresh milk must be heated to 90 °C (not boiled) and then allowed to cool down to 35 °C. Using fresh milk will make the yoghurt firmer than if long-life milk was used.

The yoghurt and milk should have the same percentage fat.

Do not move or shake the jars while the yoghurt is fermenting.

After preparing the yoghurt, it must be immediately placed in the refrigerator to cool down.

The firmness, fat content and cultures used in the yoghurt starter all affect the consistency of homemade yoghurt. Not all yoghurts are equally suitable as yoghurt starters.

### Possible causes for poor results

#### Yoghurt is not set:

Incorrect storage of the yoghurt starter, too much time out of the refrigerator, packaging was damaged, milk was insufficiently heated.

#### Liquid has not been removed:

Jars were moved, the yoghurt cooled down too slowly.

#### Yoghurt is grainy:

The milk was heated too high, it was not free of imperfections, the milk and yoghurt starter were not stirred evenly.

**Useful tip:** If you are using yoghurt starter powder, you can prepare the yoghurt from a mixture of milk and cream. For that, mix  $\frac{3}{4}$  litre milk with  $\frac{1}{4}$  litre cream.

## Special applications

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### Procedure

- Mix 100 g yoghurt with 1 litre of milk or follow the instructions provided by the manufacturer.
- Pour the mixture into glass jars and seal the jars.
- Place the sealed jars in a perforated cooking container. Ensure that they do not touch one another.
- Immediately after the yoghurt has been made, place the jars in the refrigerator, making sure not to shake them unnecessarily.

### Settings

Automatic programmes  | Special |  
Make yoghurt

or

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

### Proving yeast dough

#### Procedure

- Prepare the dough according to the recipe.
- Place the covered bowl in a perforated cooking container or on the rack.

#### Settings

Special applications  | Prove yeast  
dough

**Duration:** as per recipe instructions

or

Oven functions  | Steam cooking 

**Temperature:** 40 °C

**Duration:** as per recipe instructions

### Dissolving gelatine

#### Procedure

- **Gelatine leaves:** Cover the gelatine leaves with cold water and leave to soak for 5 minutes. The gelatine leaves have to be fully covered with water. Remove the gelatine leaves from the bowl and squeeze them out. Empty the bowl. Place the squeezed gelatine leaves back in the bowl.
- **Gelatine powder:** Place the 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  | Special |  
Dissolve gelatine

or

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

### Melting chocolate

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

#### Procedure

- Break the chocolate into small pieces. Place chocolate icing in its unopened sachet in a perforated cooking container.
- Place large quantities in a solid container and small quantities in a cup or a bowl.
- Cover the container or the dish with temperature (up to 100 °C) and hot steam resistant clingfilm or a lid.
- Stir large quantities once during cooking.

#### Settings

Automatic programmes  | Special | Melt chocolate

or

Oven functions  | Steam cooking   
Temperature: 65 °C  
Duration: 20 minutes

# Special applications

## Skinning fruit and vegetables

### Procedure


- Cut a cross in the top of tomatoes, nectarines etc. This will allow the skin to be removed more easily.
- Place the fruit/vegetables in a perforated cooking container.
- To blanch almonds, it is important to plunge them into cold water as soon as they are taken out of the oven, otherwise the skin cannot be removed.

### Settings

Oven functions ☐ | Steam cooking 

Temperature: 100 °C

Duration: see chart

Produce	 [min.]
Apricots	1
Almonds	1
Nectarines	1
Capsicum	4
Peaches	1
Tomatoes	1

 Duration

## Preserving apples

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

### Settings

Automatic programmes  | Fruit | Apples | Whole | Preserving

or

Oven functions ☐ | Steam cooking 

Temperature: 50 °C

Duration: 5 minutes

### Blanching

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

Blanching vegetables also helps them retain their original colour.

#### Procedure

- Put the prepared vegetables (cleaned, washed, chopped etc.) into a perforated cooking container and place in the steam oven.
- Afterwards, plunge the vegetables into ice cold water to cool them down quickly. Drain them well.

#### Settings

Special applications  | Blanch

or

Oven functions  | Steam cooking 

Temperature: 100 °C

Duration: 1 minute

### Sweating onions

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

#### Procedure

- Cut the onions up into small pieces and place them in a solid cooking container with a little butter.
- Cover the container or the dish with temperature (up to 100 °C) and hot steam resistant clingfilm or a lid.

#### Settings

Automatic programmes  | Special |  
Sweat onions

or

Oven functions  | Steam cooking 

Temperature: 100 °C

Duration: 4 minutes

## Special applications

---


### Rendering fat

The bacon will not become brown.

#### Procedure

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

#### Settings

Automatic programmes  | Special |  
Render fat

or

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

### Disinfecting items

The steam oven will disinfect baby bottles and other containers so that at the end of the programme they are as germ free as they would have been if 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. Reassemble the bottles only after they have completely dried. This prevents recontamination.

#### Procedure

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

#### Settings

Special applications  | Sterilise crockery  
Duration: 1 minute to 10 hours

or

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

### Heating damp towels

#### Procedure

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

#### Settings

Automatic programmes  | Special | Heat damp towels

or

Oven functions  | Steam cooking 

Temperature: 70 °C


Duration: 2 minutes

### Decrystallising honey

#### Procedure

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

#### Settings

Automatic programmes  | Special | Decrystallise honey

or

Oven functions  | Steam cooking 

Temperature: 60 °C

Duration: 90 minutes (irrespective of the size of jar or the amount of honey in the jar)

### Preparing custard royale

#### Procedure

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

#### Settings

Oven functions  | Steam cooking 

Temperature: 100 °C

Duration: 4 minutes

















## Special applications

### Defrosting and reheating in combination mode

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

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



- is reheated faster than using only steam,
- will not overcook or dry out as it can with microwave power,
- can be defrosted and reheated in a single process,
- does not need to be stirred during the process.

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

 Steam cooking /  Microwave /  Temperature/Microwave power level /  Duration

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

## Microwave defrosting and reheating

	
	Suitable for:
Defrost	
80 W	Very delicate foods such as butter, cream and butter cream gateaux, cheese
150 W	All other types of food
Reheat	
450 W	Food for babies and children
600 W	All types of food; frozen ready-meals which do not need browning
850 W	
1000 W	Drinks

 Microwave function / 
  Microwave power level

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

# Microwave defrosting and reheating

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## Before defrosting and reheating

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

## During the defrosting and reheating process

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

## After defrosting followed by reheating

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

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



### Danger of burning!

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



### Danger of burning!

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

Wear oven gloves when removing dishes from the oven.

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

## Tips on reheating



**Danger of burning!**

Food for babies and children must not be too hot.


Only heat food for babies and children for 30–60 seconds at 450 W.

Pressure can build up when reheating in sealed containers, jars or bottles, causing them to explode.

Do not cook or reheat food or liquids in sealed containers, jars or bottles.

With baby bottles, the screw top and teat must be removed.

Eggs can explode when using microwave power.

Never reheat hard boiled eggs using the Microwave  function even without the shell.

When boiling and in particular when reheating liquids using microwave power, the boiling point of the liquid may be reached without the production of typical bubbles. The liquid does not boil evenly throughout.

This so-called 'boiling delay' can cause a sudden build up of bubbles when the container is removed from the oven or shaken. This can lead to the liquid boiling over suddenly and explosively. The formation of bubbles can be so strong that the pressure forces the oven door open.

To avoid this, always wait a minimum of 20 seconds before removing the container from the oven and place a suitable glass rod or utensil into the cup or glass when heating liquids.

## Microwave defrosting and reheating

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




### Charts for defrosting and reheating food

The following notes apply to all charts:




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

# Microwave defrosting and reheating

## Chart for defrosting food

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

# Microwave defrosting and reheating




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

 Microwave power /  Defrosting duration /  Standing time

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

# Microwave defrosting and reheating

## Chart for reheating food

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

 Microwave power /  Reheating duration /  Standing time

<sup>1)</sup> Allow the food to stand at room temperature for a few minutes to enable the heat to spread evenly throughout the food.

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


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

# Settings

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## Calling up the "Settings" menu


From the main menu:

- Select  Settings.

You can check them or change them.

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

## Changing and saving settings



- Select  Settings.
- Swipe across the screen until the setting you want appears, then touch it to select it.

The settings which are currently selected will have a coloured frame around them.


- Swipe across the screen until the option you want appears, then touch it to select it.
- Confirm with OK.

The setting is now saved.

## Settings overview

Menu option	Possible 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 *
Start screen	Main menu Oven functions Automatic programmes Special applications MyMiele User programmes
Brightness	
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	
MW power levels	

# Settings




Menu option	Possible settings
Safety	System lock  On / Off * Sensor lock On / Off *
Water hardness	Soft Medium Hard *
Showroom programme	Demo mode On / Off *
Factory default	Settings User programmes MW power levels Recommended temperatures MyMiele

\* Factory default

## Language

You can set the language and the country you want.

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





**Useful tip:** If you have selected the wrong language by mistake, select  Settings and the  symbol to get back to the Language  menu.

## Time





### Display

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

- On

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

- Off

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

- Night dimming

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

## Clock display

The time of day can be displayed in Analogue (in the form of a clock face) or Digital (h:min). With the digital display, the date is also shown.

## Clock format

You can select the clock format for the time of day:

- 24 h

The time of day is shown in the 24-hour format.

- 12 h (am/pm)

The time of day is shown in the 12-hour format.

## Setting

Set the hours and the minutes.

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

## Synchronise

This menu option only appears if you are connected to the Miele@home system (available in selected countries only).

# Settings

---

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

- On for 15 seconds

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

## Start screen

The main menu will appear in the display 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 display.

## Brightness

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



- Select **Darker** or **Lighter** to change the brightness of the display.

## Volume

### Buzzer tones

The volume setting is represented by a bar with seven segments.



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

- Select **Quieter** or **Louder** to adjust the volume.
- Select **On** or **Off** to switch the buzzer tones on or off.

### Keypad tone


The volume setting is represented by a bar with seven segments.



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

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

### Welcome melody

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

## Units

### Weight

- g

Weight in Automatic programmes is set using grams.

- lb

Weight in Automatic programmes is set using pounds.

- lb/oz

Weight in Automatic programmes is set using pounds and ounces.

### Temperature

- °C

The temperature is displayed in degrees Celsius.

- °F

The temperature is displayed in degrees Fahrenheit.

## Quick MW

The maximum preset power level is 1000 W with a duration of 1 minute.

- Power level

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

- Duration

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

80–300 W: maximum 10 minutes

450–1000 W: maximum 5 minutes

## Popcorn

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

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

- Duration

The maximum duration that can be set is 4 minutes.

# Settings



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## Keeping warm function

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

### Steam cooking

- On



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

- Off

The keeping warm function is deactivated.

## Microwave

- On

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

- Off

The keeping warm function is deactivated.

## Steam reduction

### – On

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

### – Off

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

## Recommended temperatures

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

Once an option has been selected, the function or special application will appear together with the recommended temperature.

- Select the function / special application you want.
- Change the recommended temperature.
- Confirm with OK.

## MW power levels

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

Once an option has been selected, the function or special application will appear together with the recommended power level.

- Select the function / special application you want.
- Change the recommended power level if necessary.
- Confirm with OK.

# Settings

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## Safety


### System lock

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

The alarm and minute minder can still be set when the system lock is active.

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

#### – On

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


#### – Off

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

## Sensor lock

The sensor lock prevents a cooking process being switched off or changed while it is running. Once activated, the sensors are locked a few seconds after a programme has started.

#### – On

The sensor lock is active. Press the  symbol for at least 6 seconds to use the sensors again. The sensor lock is then deactivated for a short period.

#### – Off

The sensor lock is not active. All sensors react to touch as normal.

## Water hardness

The water hardness level of the steam oven is set to **Hard** at the factory. For trouble-free operation of the steam oven, and to ensure that it is descaled at the appropriate time, it is important to set the water hardness level for your area. The harder the water, the more often the steam oven must be descaled.

- Soft  
    < 8.4 °dH, < 1.5 mmol/l
- Medium  
    8.4 - 14 °dH, 1.5 - 2.5 mmol/l
- Hard  
    > 14 °dH, > 2.5 mmol/l

## Showroom programme

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

### Demo mode

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

- On  
    Touch the OK sensor for at least 4 seconds to activate Demo mode.
- Off  
    Touch OK for at least 4 seconds to deactivate Demo mode. The steam oven can then be used as normal.

# Settings

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## Factory default settings

- Settings

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

- User programmes

All user programmes will be deleted.

- MW power levels

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

- Recommended temperatures

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

- MyMiele

All MyMiele entries will be deleted.

### Notes on cleaning and care



#### **Danger of injury!**

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

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

All surfaces can become discoloured or damaged if unsuitable cleaning agents are used. The front of the steam oven, in particular, will be damaged by oven cleaners.

All surfaces are susceptible to scratching. Scratches on glass surfaces may cause a breakage.

Remove any cleaning agent residues immediately.

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

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

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and result in a hazardous situation.

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

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

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

# Cleaning and care

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## 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 cooktops,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- dirt erasers,
- sharp metal tools,
- steel wool or metal scourers,
- stainless steel spiral pads,
- spot cleaning,
- oven cleaner.

## Appliance front

- Clean the front of the appliance with a solution of warm water and a little washing-up liquid applied with a clean sponge or cloth.  
You can also use a clean, damp microfibre cloth without any cleaning product.
- Dry the front of the appliance after cleaning with a soft cloth.

## Oven compartment

- Please remove
  - condensate using a sponge or absorbent cloth,
  - light, greasy soiling with a sponge and a solution of washing-up liquid and hot water.
- After cleaning, wipe the surface with a damp cloth to remove any cleaning agent residues.
- Then dry the oven interior and the inside of the door with a cloth.

## Automatic door release

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

- Wipe away soiling **immediately** with a clean sponge and a solution of washing-up liquid and hot water.
- After cleaning, wipe the surface with a damp cloth to remove any cleaning agent residues.

## Water container

- Remove and empty the water container after each steam cooking process. Take out the spill guard before emptying.
- Rinse the water container by hand and then dry it to prevent limescale building up.

## Accessories

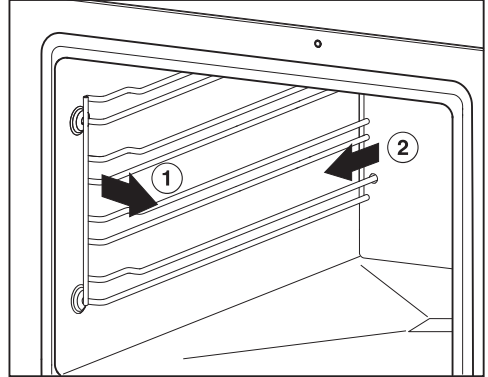
All accessories are dishwasher-safe.

### Condensate tray, rack and cooking containers

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

## Shelf runners


The shelf runners are suitable for cleaning in a dishwasher.



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

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

# Cleaning and care


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

## Maintenance

The Finish at and Start at functions are not available in Maintenance .

### Soak

Stubborn soiling can be soaked using this programme.

- Let the oven cavity cool down.
- Remove all accessories from the oven.
- Fill the water container.
- Select Maintenance  | Soak.

The soaking process takes approx. 10 minutes.

## Descaling


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

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


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

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

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

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

A message will appear in the display:

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

The descaling process will now begin, and the time remaining will count down in the display.

It is only possible to cancel the descaling process during the first 6 minutes. Do not switch the appliance off during the descaling process. If it is switched off before the end of the process, the whole process will have to be started from the beginning again.

During the course of the descaling process, the water container needs to be rinsed and filled with fresh water twice.

- Follow the instructions in the display.
- Confirm with OK.

Once the estimated time has elapsed, Process finished will appear in the display.


### After descaling

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

## Problem solving guide



With the aid of the following guide, minor problems can be easily corrected without contacting Miele. If, after reading this guide, you can't remedy the problem yourself, please call Miele (see back cover for details).

Please note, however, that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.




 **Danger of injury!** Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person. Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work. Do not attempt to open the casing of the steam oven yourself.

Problem	Possible cause and remedy
<b>You cannot switch the appliance on.</b>	The circuit breaker is defective or has tripped. ■ Reset or replace the circuit breaker (see data plate for minimum fuse rating).
	There may be a technical fault. ■ Disconnect the appliance from the mains connection for approx. 1 minute: – switch off at the wall socket and withdraw the plug, or – switch off the mains circuit breaker. ■ Reset the trip switch in the mains fuse box, and switch the appliance back on. If it still will not switch on, contact a qualified electrician or Miele.
<b>The steam oven does not heat up.</b>	Demo mode is active. ■ You need to deactivate the Demo mode (see "Settings - Showroom programme" ).
<b>The fan can still be heard after the appliance has been switched off.</b>	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.
<b>A humming sound can be heard after switching on the appliance, during operation and after switching off the appliance.</b>	This is not a fault. It is made by water being pumped through the system.

## Problem solving guide

Problem	Possible cause and remedy
<b>After moving house the appliance no longer switches from the heating-up phase to the cooking phase.</b>	<p>Altitude affects the boiling point of water. If you move house, the appliance will need to be reset for the new altitude if this differs from the old one by more than 300 m.</p> <ul style="list-style-type: none"> <li>■ To adjust the boiling temperature, you need to descale the appliance (see "Cleaning and care - Descaling").</li> </ul>
<b>During operation an unusually large amount of steam escapes or steam escapes from parts of the steam oven where it does not usually.</b>	<p>The door is not properly closed.</p> <ul style="list-style-type: none"> <li>■ Close the door.</li> </ul>
	<p>The door seal is not correctly fitted.</p> <ul style="list-style-type: none"> <li>■ If necessary, press it in all the way round the door to make sure it is fitted evenly.</li> </ul>
	<p>The door seal is damaged, e.g. cracked.</p> <p>The door seal needs to be replaced.</p> <ul style="list-style-type: none"> <li>■ Call Miele.</li> <li>■ Do not use any microwave functions until the door seal has been replaced.</li> </ul>
<b>A whistling sound is heard when the appliance is switched on again.</b>	<p>When the door is closed, the pressure has to equalise, which can cause a whistling sound. This is not a fault.</p>
<b>The <small>Start at</small> and <small>Finish at</small> functions have not worked.</b>	<p>The oven compartment temperature is too high, e.g. after a programme has finished.</p> <ul style="list-style-type: none"> <li>■ Leave the door open to cool down the oven compartment.</li> </ul>
	<p>These functions are not available with Menu cooking and Maintenance ⑤.</p>
<b>After long cooking cycles with microwave power , there are high levels of moisture in the cavity.</b>	<p>The steam oven with microwave is a fully fledged steam oven. The cavity is therefore completely steam-tight. In contrast, a conventional microwave oven is not air-tight. As a result of the steam-tight cavity, during long cooking cycles with microwave power , condensate will develop on the side walls and the inner door panel. The quantity of condensate depends on the cooking duration and the level of moisture in the food.</p>

## Problem solving guide

Problem	Possible cause and remedy
<b>The food is not sufficiently heated or is not cooked at the end of a set duration when using Microwave Solo</b>  .	The oven was not restarted after interrupting a cooking process using microwave power. ■ Restart the programme to ensure the food is heated or cooked properly.
	When cooking or heating with microwave power, the time set was too short. ■ Check that the correct duration is selected for the microwave power level. The lower the microwave power level the longer the cooking duration.
	With a load that is too small, the steam oven automatically reduces the power level to suit the actual load as a protective measure. The display continues to show the previously set starting power level. ■ Restart the programme with a lower microwave power level to ensure the food is heated or cooked properly.
<b>Food has cooled down too quickly after being reheated or cooked with microwave power</b> 	Microwaves cause food to heat from the outside first. This heat then moves towards the middle of the food. If food is cooked at a high power level it is possible that the heat may not have reached the centre of the food. Food may be hot on the outside but cool in the middle. During the standing time the food in the middle will become warmer and that on the outside will become cooler. ■ When reheating food with different densities, such as with menu cooking, it is sensible to start with a low power level and select a longer reheating duration.
<b>Less than half of the popcorn has popped on the Popcorn</b>  <b>function.</b>	The oven interior was too warm and/or too damp. The cooking duration was too short. ■ See "Popcorn".
<b>The oven lighting doesn't come on.</b>	The lamp needs to be replaced. ■ Call Miele to have the lamp replaced.

## Problem solving guide

Problem	Possible cause and remedy
F44	Communication fault <ul style="list-style-type: none"><li>■ Switch the steam oven off and then back on again after a few minutes.</li><li>■ If the same message appears again, call Miele.</li></ul>
F and other fault codes	Technical fault. <ul style="list-style-type: none"><li>■ Switch the appliance off and call Miele.</li></ul>

## Optional accessories

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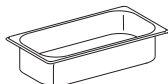
Miele offers a range of useful accessories, as well as cleaning and conditioning products for your appliance.

These can be ordered online at:  
[www.miele.com.au](http://www.miele.com.au) or [www.miele.co.nz](http://www.miele.co.nz)  
or from Miele (see end of this booklet for contact details).

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

### Cooking containers

#### DGG 1/2-80L



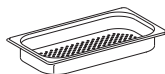
1 solid cooking container  
Gross capacity 4.2 litres /  
Useable capacity 3.6 litres  
375 x 197 x 80 mm (W x D x H)

#### DGG 1/2-40L



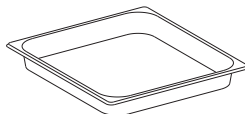
1 solid cooking container  
Gross capacity 2.2 litres /  
Useable capacity 1.6 litres  
375 x 197 x 40 mm (W x D x H)

#### DGGL 1/2-40L



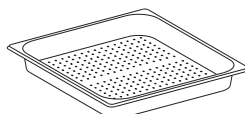
1 perforated cooking container  
Gross capacity 2.2 litres /  
Useable capacity 1.6 litres  
375 x 197 x 40 mm (W x D x H)

#### DGG 1/1-40L



1 solid cooking container  
Gross capacity 4.0 litres /  
Useable capacity 3.4 litres  
375 x 394 x 40 mm (W x D x H)

#### DGGL 1/1-40L



1 perforated cooking container  
Gross capacity 4.0 litres /  
Useable capacity 3.4 litres  
375 x 394 x 40 mm (W x D x H)

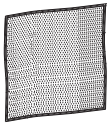
### Cleaning and care products

#### Descaling tablets (Qty 6)



For descaling the appliance

#### Original Miele all purpose microfibre cloth



Removes finger marks and light soiling.

### Other accessories

#### DMGS 1/1-30L



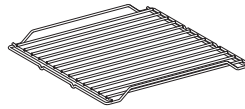
Glass condensate tray

For catching excess moisture in Steam cooking mode.

Always place food or containers on this tray when using microwave power.

375 x 394 x 30 mm (W x D x H)


#### DMSR 1/1L



1 rack for placing your own cooking containers on

## Safety instructions for installation

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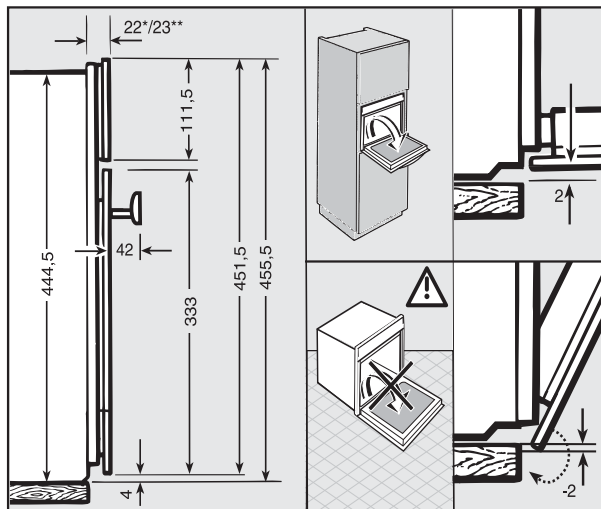
 Incorrect installation can result in personal injury and damage to property.

- ▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and frequency) match the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- ▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).
- ▶ The socket and on-off switch should be easily accessible after the appliance has been installed.
- ▶ The appliance must be positioned so that you can see the contents of a cooking container placed on the top shelf level. Otherwise you may risk scalding or burning yourself with hot water and food when taking containers out of the oven.

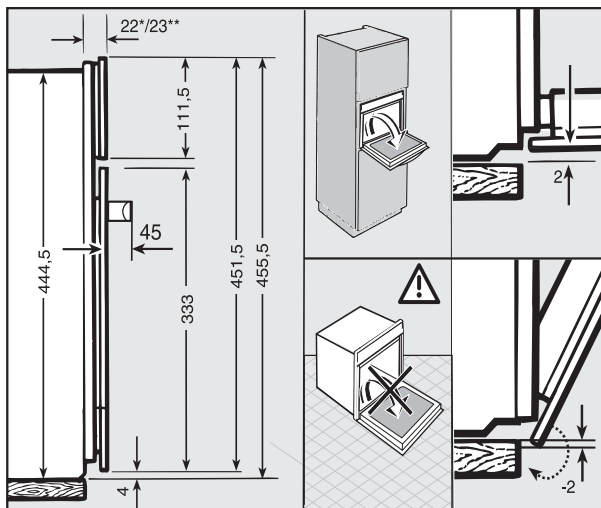
All dimensions in this instruction booklet are given in mm.

# Detailed dimensions of oven front

## PureLine front



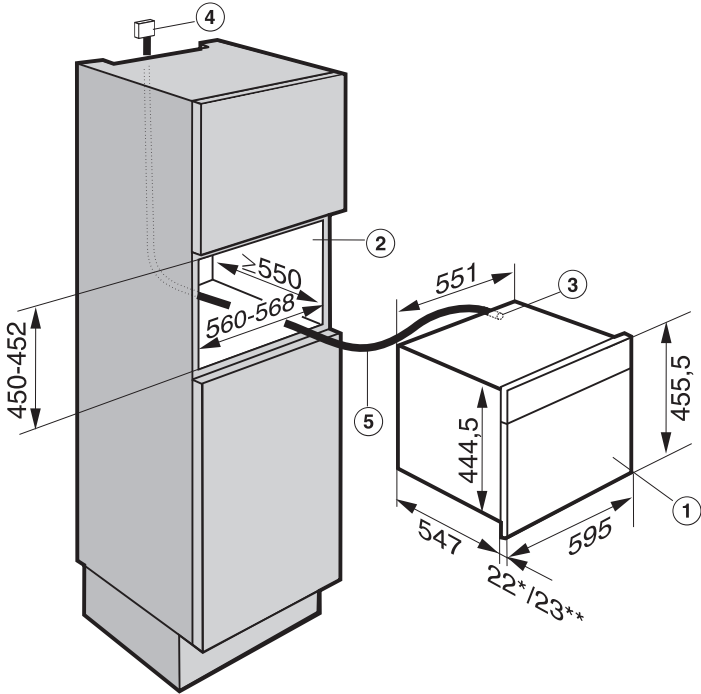
## ContourLine front



\* Glass front / \*\* Metal front

## Building-in dimensions

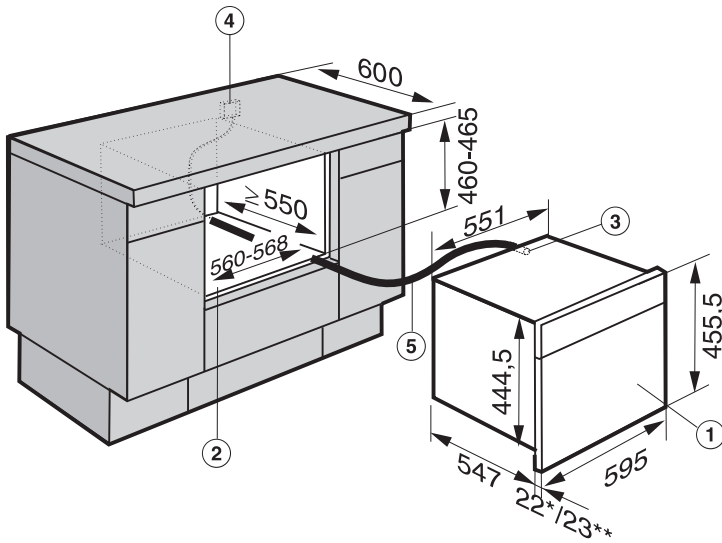
## Installation in a tall unit



- ① Steam oven
- ② Niche
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for electrical socket. Important: Do not position directly behind the appliance.
- ⑤ Mains connection cable, L = 2000 mm

\* Glass front / \*\* Metal front

### Installation in a base unit



- ① Steam oven
- ② Niche
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for electrical socket. Important: Do not position directly behind the appliance.
- ⑤ Mains connection cable, L = 2000 mm

\* Glass front / \*\* Metal front

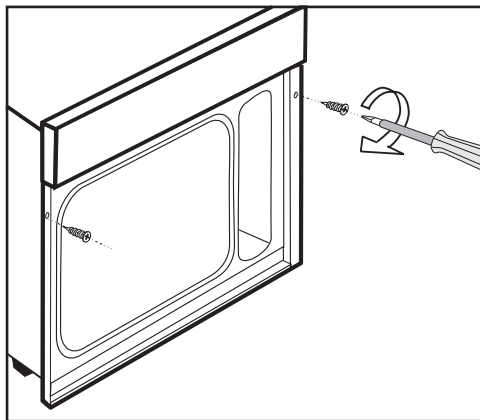
# Installation

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## Installing the steam oven

A malfunction can occur if the appliance is not correctly aligned. For correct functioning of the steam generator, please make sure that the appliance is horizontally level. The maximum deviation tolerated is 2°.

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



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

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 has been removed or the connection cable is not supplied with a plug, the steam oven must be connected to the mains supply by a suitably qualified electrician.

If the appliance is to be hard-wired, an additional means of disconnection must be provided for all poles. When switched off, there must be an all-pole contact gap of at least 3 mm in the switch (including switch, fuses and relays). Connection data is shown on the data plate. It must match the mains electrical supply.

After installation, ensure that all electrical components are shielded and cannot be accessed by users.

### **Total power output**

See data plate.

### **Connection**

AC 230 V, 50 Hz

The voltage and rated load are given on the data plate. Please ensure these match the household mains supply.

### **Residual current device**

For extra safety, it is advisable to install a residual current device (RCD), with a trip current of 30 mA.

# Electrical connection

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## Replacing the mains connection cable



**Danger of electrical shock!**

The mains connection cable must only be replaced by a suitably qualified and competent person in accordance with current local and national safety regulations in order to avoid a hazard.

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

## After sales service, data plate, warranty

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### After sales service

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

See back of this booklet for contact details.

Please quote the model and serial number of your appliance when contacting Miele.

### Data plate

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

### Warranty

The manufacturer's warranty for this appliance is 2 years.

For further information, please refer to your warranty booklet.

## Copyright and licences

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Miele can provide the source code for all software components licenced under GNU General Public Licence and comparable Open Source licences.

To obtain the relevant source code, please send an e-mail to [info@miele.com](mailto:info@miele.com).

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