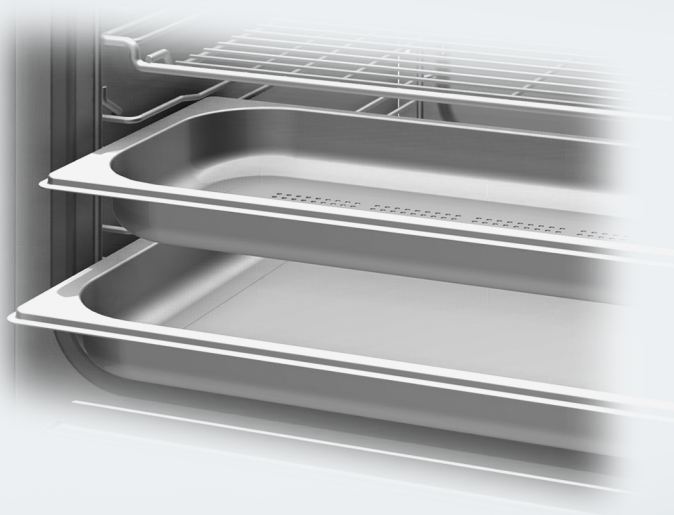



Operating and installation instructions Steam oven



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.

Contents

| | |
|--|----|
| Warning and Safety instructions | 6 |
| Caring for the environment | 14 |
| Overview | 15 |
| Steam oven | 15 |
| Accessories supplied | 16 |
| Controls | 17 |
| On/Off sensor | 18 |
| Display | 18 |
| Sensor controls | 18 |
| Symbols | 20 |
| Operating principles | 21 |
| Selecting a menu option | 21 |
| Changing a setting in a list | 21 |
| Changing the setting with a segment bar | 21 |
| Selecting a function | 22 |
| Entering numbers | 22 |
| Entering letters | 23 |
| Activating MobileStart | 23 |
| Description of the functions | 24 |
| Water container | 24 |
| Condensate tray | 24 |
| Temperature | 24 |
| Duration | 24 |
| Noises | 24 |
| Heating-up phase | 25 |
| Cooking phase | 25 |
| Steam reduction | 25 |
| Oven interior lighting | 25 |
| Before using for the first time | 26 |
| Miele@home | 26 |
| Standard settings | 27 |
| Cleaning for the first time | 28 |
| Setting the correct boiling point for water | 29 |
| Settings | 30 |
| Settings overview | 30 |
| Opening the “Settings” menu | 32 |
| Language  | 32 |
| Time | 32 |

| | |
|---|----|
| Date | 33 |
| Lighting..... | 33 |
| Display..... | 33 |
| Volume..... | 34 |
| Units | 34 |
| Keeping warm | 35 |
| Steam reduction | 35 |
| Recommended temperatures..... | 35 |
| Water hardness | 36 |
| Safety | 37 |
| Miele@home | 38 |
| Remote control..... | 39 |
| Activating MobileStart | 39 |
| Remote update..... | 39 |
| Software version..... | 40 |
| Showroom programme..... | 40 |
| Factory default..... | 40 |
| Minute minder | 41 |
| Main and sub-menus | 43 |
| Operation | 44 |
| Changing values and settings for a cooking programme..... | 45 |
| Changing the temperature..... | 46 |
| Setting cooking durations | 46 |
| Changing the set cooking durations | 48 |
| Deleting the set cooking durations..... | 48 |
| Interrupting a cooking programme..... | 49 |
| Cancelling cooking..... | 50 |
| General notes | 51 |
| The advantages of cooking with steam | 51 |
| Suitable containers..... | 51 |
| Condensate tray | 51 |
| Shelf level | 52 |
| Frozen | 52 |
| Temperature | 52 |
| Duration..... | 52 |
| Cooking with liquid..... | 52 |
| Your own recipes..... | 52 |
| Steam cooking | 53 |
| Eco Steam cooking | 53 |

Contents

| | |
|---|-----------|
| Notes on the cooking charts | 53 |
| Vegetables | 54 |
| Fish | 57 |
| Meat | 60 |
| Rice | 62 |
| Grains | 63 |
| Pasta/Noodles | 64 |
| European dumplings | 65 |
| Dried pulses | 66 |
| Hen's eggs | 68 |
| Fruit | 69 |
| Sausages | 69 |
| Shellfish | 70 |
| Mussels | 71 |
| Menu cooking | 72 |
| Sous-vide (vacuum) cooking | 74 |
| Other applications | 82 |
| Reheat | 82 |
| Defrost | 85 |
| Blanch | 88 |
| Bottling | 88 |
| Disinfect items | 91 |
| Prove yeast dough | 91 |
| Heat damp towels | 92 |
| Dissolve gelatine | 92 |
| Decrystallise honey | 93 |
| Melt chocolate | 93 |
| Make yoghurt | 94 |
| Render fat | 95 |
| Sweat onions | 95 |
| Extracting juice | 96 |
| Skinning fruit and vegetables | 97 |
| Preserving apples | 97 |
| Preparing custard royale | 97 |
| Automatic programmes | 98 |
| Categories | 98 |
| Using Automatic programmes | 98 |
| User programmes | 99 |

| | |
|--|-----|
| Cleaning and care | 102 |
| Cleaning the steam oven front | 103 |
| Cleaning the oven compartment | 103 |
| Cleaning the water container | 104 |
| Accessories | 104 |
| Cleaning the shelf runners..... | 105 |
| Descaling the steam oven | 105 |
| Problem solving guide | 107 |
| Optional accessories | 110 |
| Service | 111 |
| Contact in case of fault | 111 |
| Warranty | 111 |
| Installation | 112 |
| Safety instructions for installation | 112 |
| Building-in dimensions..... | 113 |
| Installation in a tall unit..... | 113 |
| Installation in a base unit..... | 114 |
| Side view | 115 |
| Connection and ventilation..... | 116 |
| Installing the steam oven..... | 117 |
| Electrical connection | 118 |

Warning and Safety instructions

This appliance complies with all current local and national safety requirements. However, inappropriate use can lead to personal injury and damage to property.

Please read these operating and installation instructions carefully before using the steam oven for the first time. They contain important information on safety, installation, use and maintenance of the appliance. This prevents both personal injury and damage to the steam oven.

In accordance with standard IEC 60335-1, Miele expressly and strongly advises that you read and follow the instructions in “Installation”, as well as in the “Warning and Safety instructions”.

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

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

Correct application

- ▶ This steam oven is 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.
- ▶ The steam oven is intended only to steam, defrost and reheat food.
Any other use is not permitted.
- ▶ 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.

Warning and Safety instructions

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 appliance if its operation has been clearly explained to them and they are able to use it safely. They must be able to understand and recognise the possible dangers caused by incorrect operation.
- ▶ 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.
- ▶ Risk of suffocation from packaging material. Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head with the risk of suffocation. Keep packaging material away from children.
- ▶ Risk of injury caused by hot surfaces and steam. Children's skin is far more sensitive to high temperatures than that of adults. During operation, steam will escape out of the ventilation outlet. The door glass and control panel of the steam oven heat up.
Do not let children touch the steam oven when it is in operation. Keep children well away from the steam oven until it has cooled down and there is no danger of injury.
- ▶ Risk of injury from the open door. The oven door can support a maximum weight of 8 kg. Children could injure themselves on an open door.
Do not let children sit on the open door, lean against it or swing on it.

Technical safety

- ▶ Unauthorised installation, maintenance and repairs (including removal of any cover) can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ A damaged appliance is dangerous. Check the appliance for any visible damage. Never install or attempt to use a damaged appliance.
- ▶ Reliable and safe operation of this oven can only be assured if it has been connected to the mains electricity supply.
- ▶ The electrical safety of this appliance can only be guaranteed when 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.

Warning and Safety instructions

- ▶ 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.
- ▶ If the mains connection cable is damaged, it must be replaced with a special mains connection cable (see “Installation – 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 front (e.g. a door), do not close the furniture front while the steam oven is in use. Heat and moisture can build up behind a closed furniture door. This can result in damage to the steam oven, the housing unit and the floor. Leave the furniture door open until the steam oven has cooled down completely.
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

Correct use

► Risk of injury caused by hot surfaces and steam. The steam oven gets hot during operation. You could burn yourself on the oven compartment, shelf runners, accessories, food or steam.

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

► Risk of injury caused by hot food.

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

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

► Risk of injury due to hot water.

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

► Do not use the steam oven to heat up or bottle food in sealed 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-resistant and steam-resistant melt at high temperatures and can damage the appliance.

Use only heat-resistant (to 100 °C) and steam-resistant plastic dishes. Follow the manufacturer's instructions.

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

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

Warning and Safety instructions

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

Cleaning and care

- ▶ Risk of injury due to electric shock. The steam from a steam cleaning appliance could reach electrical components and cause a short circuit. Never use a steam cleaner for cleaning.
- ▶ 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 (see “Cleaning and care – Cleaning the shelf runners”). Refit the shelf runners correctly.
- ▶ Try to avoid the interior walls being splashed with food or liquids containing salt. If it does happen, wipe these away thoroughly to avoid corrosion 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.

Caring for the environment

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.

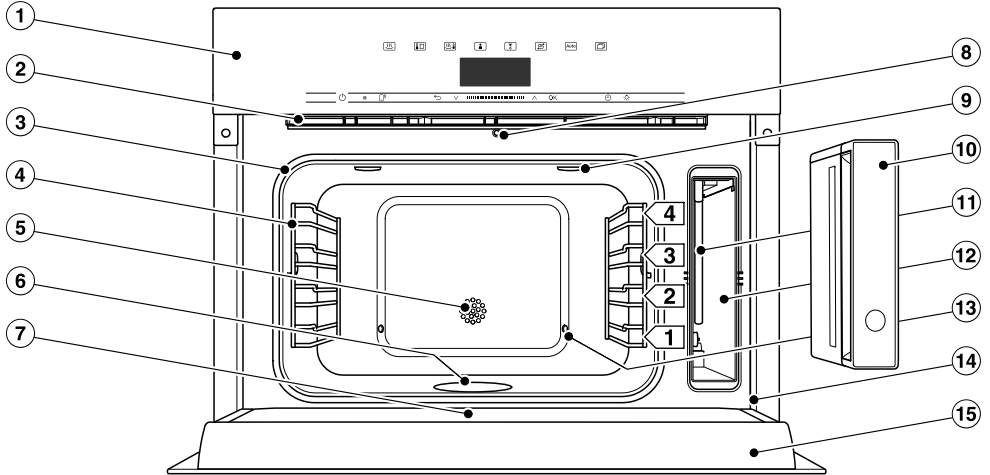
Disposing of your old appliance

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



Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

Steam oven



- ① Control panel
- ② Ventilation outlet
- ③ Door seal
- ④ Shelf runners with 4 shelf levels
- ⑤ Temperature sensor
- ⑥ Floor heating element
- ⑦ Drip channel
- ⑧ Automatic door release for steam reduction
- ⑨ LED oven interior lighting
- ⑩ Water container with removable spill guard
- ⑪ Suction tube
- ⑫ Compartment for water container
- ⑬ Steam outlet
- ⑭ Front frame with data plate
- ⑮ Door

Overview

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

Data plate

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

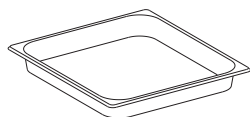
The data plate states the model number, the serial number as well as connection data (voltage, frequency and maximum rated load).

Have this information available if you need to contact Miele so that any issues can be rectified as quickly as possible.

Accessories supplied

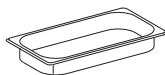
The accessories supplied with your appliance, as well as a range of optional ones, are available to order from Miele (see "Optional accessories").

DGG 1/1-40 L



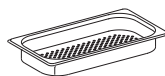
1 condensate tray
For collecting excess moisture.
You can also use the condensate tray as a cooking container.
375 x 394 x 40 mm (W x D x H)

DGG 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



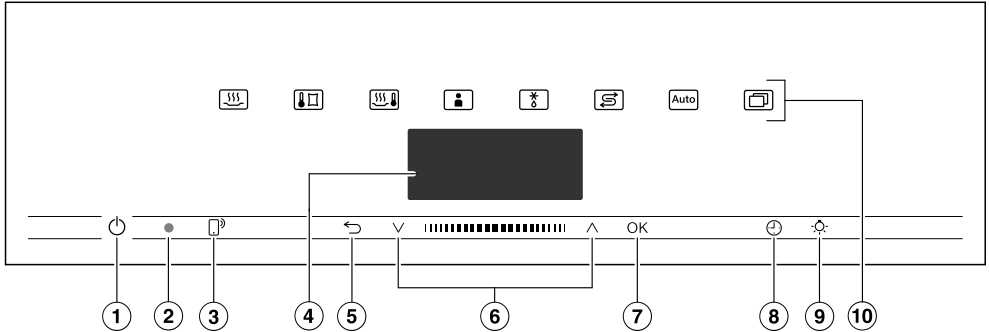
1 rack for placing your own cooking containers on

Descaling tablets

For descaling the appliance.

Miele steam oven cookbook

A selection of the best recipes from the Miele test kitchen.



- ① Recessed On/Off ① sensor
For switching the steam oven on and off
- ② Optical interface
(for Miele service technicians only)
- ③ ③ sensor
For controlling the steam oven via your mobile device
- ④ Display
For displaying the time of day and information on operation
- ⑤ ↶ sensor
For going back a step and for changing menu options during a cooking programme
- ⑥ Navigation area with ^ and v arrow sensors
For scrolling through lists and for changing values
- ⑦ OK sensor
For calling up functions and saving settings
- ⑧ ⌚ sensor
For setting a minute minder, the cooking duration or the start or finish time for the cooking programme
- ⑨ ☼ sensor
For switching the oven interior lighting on and off
- ⑩ Sensor controls
For selecting functions, Automatic programmes and settings

Controls

On/Off sensor

The On/Off ① sensor is recessed and reacts to touch.

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

Display

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

After switching the steam oven on with the On/Off ① sensor, Select function will appear in the main menu.

Sensor controls




The sensors react to touch. Every touch on the sensors is confirmed by a keypad tone. This keypad tone can be switched off by selecting the Volume | Keypad tone | Off setting.

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



Sensor controls above the display

For information on the oven functions and further functions, see “Main and sub-menus”, “Settings”, “Automatic programmes” and “Other applications”.

Sensor controls under the display





| Sensor | Function |
|---|---|
|  | <p>If you want to control the steam oven from your mobile device, you must have the Miele@home system, switch on the Remote control setting and touch this sensor. The sensor then lights up orange and the MobileStart function is available.</p> <p>As long as this sensor is illuminated, you can control the steam oven via your mobile device (see “Settings – Miele@home”).</p> |
|  | <p>Depending on which menu you are in, this sensor control will take you back a level or back to the main menu.</p> <p>If a cooking programme is in progress at the same time, use this sensor control to change values and settings such as the temperature or cooking duration for the programme, or to cancel the programme.</p> |
|  | <p>In the navigation area, use the arrow sensors or the area between them to scroll up and down in the selection lists. The menu options will be highlighted one after the other as you scroll through them. The desired menu option must be highlighted before you can select it.</p> <p>You can change the values or settings that are highlighted by using the arrow sensors or the area between them.</p> |
| OK | <p>Functions highlighted in the display can be selected by touching the OK sensor. The selected function can then be changed.</p> <p>Confirm with OK to save changes.</p> <p>If information appears in the display, select OK to confirm the message.</p> |


Controls

| Sensor | Function |
|---|--|
|  | <p>If no cooking programme is in progress, you can use this sensor to set a minute minder (e.g. when boiling eggs on the cooktop) at any point.</p> <p>While a cooking programme is in progress, you can set a minute minder, the cooking duration and a start or finish time for the programme.</p> |
|  | <p>Select this sensor to switch the oven interior lighting on and off.</p> <p>Depending on the setting selected, the oven interior lighting switches off after 15 seconds or remains constantly switched on or off.</p> |

Symbols


The following symbols may appear in the display:

| Symbol | Meaning |
|---|---|
|  | This symbol indicates that there is additional information and advice about using the appliance. Select <i>OK</i> to confirm the information. |
|  | Minute minder |
|  | A tick indicates the option which is currently selected. |
|  | Some settings, e.g. display brightness and signal tone volume, are selected using a segment bar. |

Use the \wedge and \vee arrow sensors or the  area between them in the navigation area to operate the steam oven.

The OK sensor lights up orange as soon as a value, setting or prompt needs to be confirmed.


Selecting a menu option

- Touch the \wedge or \vee arrow sensor or swipe to the right or left in the  area until the desired menu option is highlighted.

Useful tip: If you press and hold the arrow sensor, the list continues scrolling automatically until you release the arrow sensor.

- Confirm your selection with OK.

Changing a setting in a list


- Touch the \wedge or \vee arrow sensor or swipe to the right or left in the  area until you reach the desired value or the desired setting is highlighted.

Useful tip: A \checkmark tick will appear beside the current setting.


- Confirm with OK.

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

Changing the setting with a segment bar

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

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

- Touch the \wedge or \vee arrow sensor or swipe to the right or left in the  area until you reach the desired setting.

- Confirm your selection with OK.

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


Operating principles

Selecting a function

The sensor controls for the functions are located above the display (see “Operation” and “Settings”).

- Touch the sensor for the desired function.

The sensor on the control panel will light up orange.

- Under Other , scroll through the lists until the desired menu option is highlighted.
- Set the values for the cooking programme.
- Confirm with OK.

Changing the function


You can change to another function during a cooking programme.

The sensor for the previously selected function lights up orange.

- Touch the sensor for the new function.
- Select Change function? | Yes and confirm with OK, if required.

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

The sensor for the new function lights up orange.

Under Other , scroll through the lists until you reach the desired menu option.

Entering numbers

Numbers that can be changed are highlighted.

- Touch the \wedge or \vee arrow sensor or swipe to the right or left in the ||||| area until the desired number is highlighted.

Useful tip: If you press and hold an arrow sensor, the numbers continue scrolling automatically until you release the arrow sensor.

- Confirm with OK.

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

Entering letters

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

- Touch the \wedge or \vee arrow sensor or swipe to the right or left in the **||||** area until the desired character is highlighted.

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


Useful tip: A maximum of 10 characters can be used.


You can delete the characters one at a time with \leftarrow .

- Select further characters.
- Once you have entered the name, select \checkmark .
- Confirm with *OK*.


The name is now saved.

Activating MobileStart

- Select the  sensor to activate MobileStart.

The  sensor lights up. You can operate your steam oven remotely with the Miele@mobile App.

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

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

Description of the functions

Water container

The maximum filling volume is 1.5 litres and the minimum is 0.5 litre. There are markings on the water container. The upper marking must never be exceeded.

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

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

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

Condensate tray

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

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

Temperature

Some functions are allocated with a recommended temperature. The recommended temperature can be altered within the given range for an individual cooking programme or programme stage, or for every time that programme is used. You can alter the recommended temperature in 5 °C increments, or 1 °C increments in sous-vide cooking (see “Settings – Recommended temperatures”).

Duration

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

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


Noises

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

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

Heating-up phase

During the heating-up phase the display will show **Heating up** and the temperature in the oven compartment as it rises.

The duration of the heating-up phase with steam cooking will depend on the quantity and temperature of the food. In general, the heating-up phase will take approx. 7 minutes. It will be longer if you are cooking refrigerated or frozen food. The heating-up phase may also take longer when cooking at lower temperatures and when cooking with the **Sous-vide**  function.

Cooking phase

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

Steam reduction

If you are cooking at a temperature above approx. 80 °C, the steam oven door will automatically open a little shortly before the end of the cooking duration to allow some of the steam to escape. **Steam reduction** appears in the display. The door will then close automatically.


Steam reduction can be switched off (see “Settings - Steam reduction”). When steam reduction is switched off, a large amount of steam will escape when the door is opened.

Oven interior lighting

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

If you want the lighting to remain on during cooking, the relevant 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 touching the  sensor on the control panel.

Before using for the first time

Miele@home

Your steam oven is equipped with an integrated Wi-Fi module.

In order to use it, you need:

- a Wi-Fi network
- the Miele@mobile App
- a Miele user account. The user account can be created via the Miele@mobile App.

The Miele@mobile App will guide you as you connect your steam oven to your home Wi-Fi network.

Once your steam oven is connected to your Wi-Fi network, you can use the App for a number of actions, including the following:

- Call up information on the operating status of your steam oven
- Retrieve information on cooking processes that are in progress
- End cooking programmes that are in progress

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

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

Availability of the Wi-Fi connection

The Wi-Fi connection shares a frequency range with other appliances (including microwave ovens and remote control toys). This may result in sporadic or even complete connection failures. Therefore, a constant availability of featured functions cannot be guaranteed.

Miele@home availability

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

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

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

Miele@mobile App


You can download the Miele@mobile App from the Apple App Store® or the Google Play Store™ free of charge (only functional in selected countries).



Before using for the first time

Standard settings

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

 Risk of injury caused by hot surfaces.


The steam oven gets hot during operation.

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

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

Setting the language

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

If you have accidentally selected a language that you don't understand, proceed as described in “Settings – Language ”.

Setting the country

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

Setting up Miele@home

Set up Miele@home appears in the display.

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

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

Setting the date

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

Setting the time of day

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

Before using for the first time

Setting the water hardness level

Contact your local water supplier to find out your local water hardness range if necessary.

See the “Settings - Water hardness” for more information.

- Set the water hardness level for your area.
- Confirm with *OK*.

Completing the commissioning process

- Follow any further instructions in the display.

The appliance is now ready for use.

Cleaning for the first time

- Remove any protective foil and stickers, except the data plate, from the oven and accessories.

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

Cleaning the water container

- Remove the water container.
- Remove the spill guard.
- Rinse the water container by hand.

Cleaning the accessories/oven compartment

- Take all accessories out of 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 applied with a soft sponge, and then dry thoroughly with a soft cloth.


Setting the correct boiling point for water

Before cooking food for the first time, you must adjust the boiling temperature of the water, which varies depending on the altitude of where the steam oven is located. This procedure also flushes out the waterways.

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

Distilled or carbonated water or other liquids could damage the steam oven.

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






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

Setting the correct boiling point for water following a house move


If you move house, the boiling point for the water in the steam oven will need to be 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 – Descaling the steam oven”).

Settings

Settings overview

| Menu option | Available settings |
|--|--|
| Language  | ... deutsch english ... Country |
| Time | Show On* Off Night dimming Clock format 12 h 24 h* Set |
| Date | |
| Lighting | On On for 15 seconds* Off |
| Display | Brightness  * QuickTouch On Off* |
| Volume | Buzzer tones Melodies  * Solo tone  * Keypad tone  * Welcome melody On* Off |
| Units | Weight g* lb/oz lb Temperature °C* °F |
| Keeping warm | On Off* |
| Steam reduction | On* Off |
| Recommended temperatures | |
| Water hardness | 1° dH ... 15° dH* ... 70° dH |



* Factory settings



| Menu option | Available settings |
|--------------------|--|
| Safety | Sensor lock On Off* System lock  On Off* |
| Miele@home | Activate Deactivate Connection status Set up again Reset Set up |
| Remote control | On* Off |
| Remote update | On* Off |
| Software version | |
| Showroom programme | Demo mode On Off* |
| Factory default | Appliance settings User programmes Recommended temps |

* Factory settings

Settings

Opening the “Settings” menu

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

- Select Other .
- Select Settings .
- Select the desired setting.




You can check settings or change them.

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

Language

You can set the language and the country.

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 the  sensor. Follow the  symbol to get back to the Language  sub-menu.

Time

Show

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

- On
The time is always visible in the display.
If you also select the Display | QuickTouch | On setting, all sensors react to touch as normal.
If you also select the Display | QuickTouch | Off setting, the steam oven has to be switched on before it can be used.
- Off
The display is dark to save energy.
The steam oven has to be switched on before you can use it.
- Night dimming
To save energy, the time is only visible in the display between 5:00 am and 11:00 pm. The display remains dark at all other times.

Clock format

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

Set

Set the hours and then the minutes.



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

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

Date

Set the date.



Lighting

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

Display

Brightness

The display brightness is represented by a segment bar.

- 
Maximum brightness
- 
Minimum brightness

QuickTouch

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

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

Settings

Volume

Buzzer tones

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

Melodies

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

The volume of the melody is represented by a segment bar.

– ■■■■■■■■
Maximum volume

– □□□□□□
Melody is switched off

Solo tone

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

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

– ■■■■■■■■■■■■■■■■
Maximum pitch

– □□□□□□□□□□□□
Minimum pitch

Keypad tone

The volume of the tone that sounds each time you touch a sensor is represented by a segment bar.

– ■■■■■■■■
Maximum volume

– □□□□□□
Keypad tone is switched off

Welcome melody

The melody that sounds when you touch the On/Off ① sensor can be switched on or off.

Units

Weight

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

Temperature

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

Keeping warm

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

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

- On
The Keeping warm function is switched on. If a temperature of at least 80 °C is selected, this function will switch on after approx. 5 minutes. The food is kept warm using a temperature of 70 °C.
- Off
The Keeping warm function is switched off.

Steam reduction

- On
If you have cooked at a temperature above approx. 80 °C, the steam oven door will automatically open a little shortly before the end of the cooking duration. This is to prevent a large amount of steam escaping when the door is opened. The door will then close automatically.
- Off
If steam reduction is switched off, the Keeping warm function is also automatically switched off. When 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.

After selecting this option, a list of oven functions will appear in the display.

- Select the function you want.

The recommended temperature will appear together with the range within which it can be changed.

- Change the recommended temperature.
- Confirm with OK.

Settings

Water hardness

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

Contact your local water supplier to find out your local water hardness range if necessary.

If you are using bottled drinking water, e.g. mineral water, use non-carbonated water. Select settings according to the calcium content. The calcium content is given on the label of the bottle in mg/l Ca^{2+} or ppm (mg Ca^{2+} /l).

The degree of hardness can be set between 0.2 mmol/l (1° dH) and 12.5 mmol/l (70° dH). The hardness level is set to 2.7 mmol/l (15 °dH) at the factory.

- Set the water hardness level for your area.
- Confirm with OK.

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

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

Safety

Sensor lock

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

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

If you want to switch off the oven with the sensor lock activated, touch the On/Off ① sensor until the oven switches off.

System lock

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

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

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

- On
The system lock is switched on. Before you can use the steam oven, touch the *OK* sensor for at least 6 seconds.
- Off
The system lock is deactivated. You can use the steam oven as normal.

Settings

Miele@home

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

There are a number of ways of connecting your steam oven to your Wi-Fi network: We recommend connecting your steam oven to your Wi-Fi network with the help of the Miele@mobile App or via WPS.

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


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


- Activate
This setting is only visible if Miele@home is deactivated. The Wi-Fi function is reactivated.
- Deactivate
This setting is only visible if Miele@home is activated. Miele@home remains set up, the Wi-Fi function is switched off.
- Connection status
This setting is only visible if Miele@home is activated. The display shows information such as the Wi-Fi reception quality, network name and IP address.
- Set up again
This setting is only visible if a Wi-Fi network has already been set up. Reset the network settings and immediately set up a new network connection.
- Reset
This setting is only visible if a Wi-Fi network has already been set up. The Wi-Fi function is deactivated and the Wi-Fi network will be reset to the factory default. You must set up a new connection to the Wi-Fi network to be able to use Miele@home.
- Set up
This setting is only visible if there is no existing Wi-Fi network. You must set up a new connection to the Wi-Fi network to be able to use Miele@home.

Remote control


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

Activating MobileStart

- Select the  sensor to activate MobileStart.

The  sensor lights up. You can operate your steam oven remotely with the Miele@mobile App.

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

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

Remote update

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

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

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

Switching on/Switching off

RemoteUpdate is switched on as standard. Available updates will be downloaded automatically and will only be installed if you initiate it.

Switch off RemoteUpdate if you do not wish any updates to be downloaded.

Settings

Running a RemoteUpdate

Information about the content and scope of an update is provided in the Miele@mobile App.

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

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

Switch RemoteUpdate off if you do not wish to install updates.

The update can take several minutes.

Please note the following information about the RemoteUpdate function:

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

Software version

The software version menu option is for use by Miele service technicians. You do not need this information for domestic use.

Showroom programme

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

Demo mode


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

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

Factory default

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

Using the Minute minder function

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


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

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

Setting the minute minder

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


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


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

The prompt Set 00:00 min will appear.


- Using the navigation area, set 06:20.
- Confirm with OK.


The minute minder duration is now saved.

When the steam oven is switched off, the minute minder time will count down in the display and  will appear instead of the time of day.

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


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

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

- Select the  sensor.
- If required, confirm with OK.

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

Changing the time set for the minute minder

- Select the  sensor.
- Select Minute minder if a cooking programme is in progress at the same time.
- Select Change.
- Confirm with OK.

The minute minder time selected appears.

- Change the time set for the minute minder.
- Confirm with OK.

The altered minute minder time is now saved.










Minute minder

Cancelling the minute minder

- Select the 🕒 sensor.
- Select Minute minder if a cooking programme is in progress at the same time.
- Select Delete.
- Confirm with *OK*.

The minute minder is now cancelled.

Main and sub-menus

| Menu | Recommended value | Range |
|--|-------------------|-----------|
| Oven functions | | |
| Steam cooking  | 100 °C | 40–100 °C |
| Sous-vide  | 65 °C | 45–90 °C |
| Reheat  | 100 °C | 80–100 °C |
| User programmes  | | |
| Defrost  | 60 °C | 50–60 °C |
| Descalc  | | |
| Automatic programmes  | | |
| Other  | | |
| Blanch | – | – |
| Bottling | 90 °C | 80–100 °C |
| Disinfect items | – | – |
| Prove yeast dough | – | – |
| Eco Steam cooking | 100 °C | 40–100 °C |
| Settings  | | |

Operation

- Switch the steam oven on.

The main menu will appear.


Distilled or carbonated water or other liquids could damage the steam oven.

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

- Fill the water container with fresh tap water and push it into the appliance.
- Place the condensate tray on shelf level 1 when using perforated containers.
- Place the food in the oven.
- Select the function you want.

The oven function and the recommended temperature will appear.

- Change the recommended temperature if necessary.

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

- Confirm with OK.

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

You will see the temperature rising in the display. A buzzer will sound when the selected temperature is reached for the first time.

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



Risk of injury due to hot steam.

A great deal of hot steam can escape when the door is opened. The steam can cause burns.

Step back and wait until the hot steam has dissipated.

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

Cleaning the steam oven

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



Risk of injury due to hot water.

At the end of a cooking programme, hot water left in the steam generator is pumped back into the water container.

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

- Remove the water container.
- Remove the spill guard and empty the water container.
- After each use, clean and dry the whole appliance as described in "Cleaning and care".

Make sure the spill guard engages correctly when installing it.

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

Refilling the water

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

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

The cooking programme will continue.

Changing values and settings for a cooking programme

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

- Select the ↵ sensor.

Depending on the function, the following settings appear:

- Temperature
- Duration



Changing values and settings


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

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

Operation

Changing the temperature

You can permanently reset the recommended temperature to suit your cooking preferences by selecting Other  | Settings  | Recommended temperatures.

- Select the  sensor.
- Select Temperature and confirm with *OK*.
- Change the target temperature via the navigation area.
- Confirm with *OK*.


The cooking programme will restart with the new target temperature.



Setting cooking durations

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

Select as short a time as possible until the start of the cooking process.

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

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

- **Duration**
Enter the required cooking duration for the food. The heating will switch off automatically once this duration has elapsed. The maximum cooking duration that can be set depends on the function that you have selected.
 - **Finish at**
Specify when you want the cooking programme to finish. The oven heating will switch off automatically at the time you have set.
 - **Start at**
This function will only appear in the menu if you have set a **Duration** or **Finish at time**. With **Start at**, you have to specify when you want the cooking programme to start. The oven heating will switch on automatically at the time you have set.
- Select the  sensor.
 - Set the required times.
 - Confirm with **OK**.
 - Touch the  sensor to return to the menu of the selected function.

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

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



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

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

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

Operation

Changing the set cooking durations



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

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

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

Deleting the set cooking durations

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

- Select the  sensor.
- Select the time you want.
- Confirm with *OK*.
- Select *Delete*.
- Confirm with *OK*.
- Touch the  sensor to return to the menu of the selected function.

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

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

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

Interrupting a cooking programme

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



Risk of injury due to hot steam.

A great deal of hot steam can escape when the door is opened. The steam can cause burns.

Step back and wait until the hot steam has dissipated.



Risk of injury caused by hot surfaces and food.

The steam oven gets hot during operation. You could burn yourself on the oven compartment, shelf runners, accessories or the food itself.

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

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

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

The cooking process will be ended early if the door is opened in the last minute of cooking time.

The cooking programme will resume when the door is closed.

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

Operation

Cancelling cooking

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

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

Touch the function sensor to return to the main menu.

Cancelling a cooking programme without a set cooking duration

- Touch the sensor for the selected function.

The main menu will appear.

- **Or:** select the ↵ sensor.
- Select Cancel process.
- Confirm with OK.

Cancelling a cooking programme with a set cooking duration

- Touch the sensor for the selected function.

Cancel cooking? appears in the display.

- Select Yes.
- Confirm with OK.
- **Or:** select the ↵ sensor.
- Select Cancel process.
- Confirm with OK.
- Select Yes.
- Confirm with OK.

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.

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

Your own containers

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

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

Condensate tray

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

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

General notes

Shelf level

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

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

Always insert cooking containers and the rack between the rails of the shelf 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

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

Duration

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

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

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

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

Eco Steam cooking


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

We recommend using the cooking durations and temperatures given in the chart under “Steam cooking”.

You can cook for longer if necessary.

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

Setting

Other  | Eco Steam cooking

Notes on the cooking charts

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

Selecting the cooking duration

The cooking durations given are guidelines only.

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

Steam cooking

Vegetables

Fresh

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

Frozen food

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

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

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

Cooking containers

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

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


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

Example:

Firm potatoes, cut into quarters:
approx. 12 minutes

Firm potatoes, cut in half:
approx. 17 minutes

Settings

Automatic programmes  | Vegetables
| ... |

or

Steam cooking 

Temperature: 100 °C

Duration: see chart

Steam cooking

| Vegetables | 🕒 [min.] |
|--|-------------------------|
| Artichokes | 32–38 |
| Cauliflower, whole | 27–28 |
| Cauliflower, florets | 8 |
| Beans, green | 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, sliced | 4–5 |
| 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 |
| Pumpkin, diced | 4–8 |
| Corn on the cob | 10–15 |
| Silverbeet, chopped | 2–3 |

Steam cooking

| Vegetables | 🕒 [min.] |
|---------------------------|----------|
| Capsicum, diced or sliced | 2 |
| New potatoes, firm | 20–25 |
| Mushrooms | 2 |
| Leeks, sliced | 2–4 |
| Leeks, 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 |
| Asparagus, green | 2–4 |
| Asparagus, white | 5–10 |
| Carrots, chopped | 6 |
| Spinach | 1–2 |
| Spring cabbage, chopped | 10–11 |
| Celery, 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

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 glass or collecting tray (depending on the model) to catch any liquid and so avoid any transfer of flavours to other food.

Temperature

85 °C – 90 °C

For gently cooking delicate types of fish, such as 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.

Steam cooking

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. 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.
- Preparing fish **au bleu** is a method involving cooking the fish in water with vinegar, at different proportions depending on the recipe. It is important not to damage the skin of the fish. This method is suitable for cooking trout, tench, eel and salmon.

Settings

Automatic programmes  | Fish | ... |

or

Steam cooking 

Temperature: see chart

Duration: see chart

Steam cooking

| 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 |
| Salmon fillet | 100 | 4–8 |
| Salmon steak | 100 | 8–10 |
| Australian salmon | 90 | 8–10 |
| Basa fillet | 85 | 3 |
| Rosefish fillet | 100 | 6–8 |
| Jackass morwong/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

Meat

Fresh

Prepare the meat in the usual way.

Frozen food

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

Preparation

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

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

Settings

Automatic programmes  | Meat | ... |


or

Steam cooking 

Temperature: 100 °C

Duration: see chart

Steam cooking

| Meat |  [min.] |
|-------------------------------------|--|
| Beef shin, covered with water | 110–120 |
| Pork knuckle | 135–140 |
| Chicken breast fillet | 8–10 |
| Knuckle | 105–115 |
| Beef soup bones | 110–120 |
| Veal for stewing | 3–4 |
| Gammon steaks | 6–8 |
| Lamb stew | 12–16 |
| Turkey roulade | 12–15 |
| Turkey schnitzel | 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


Steam cooking

Rice

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

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

Settings


Automatic programmes  | Rice | ... |

or

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 | | |
| Milk rice | 1 : 2.5 | 30 |
| Risotto rice | 1 : 2.5 | 18–19 |
| Brown rice | 1 : 1.5 | 26–29 |
| Wild rice | 1 : 1.5 | 26–29 |


 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 | ... |

or

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

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 food

Fresh pasta and noodles, such as those you can buy from the supermarket chilled counter, do not need to absorb water. Cook 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 | ... |

or

Steam cooking 

Temperature: 100 °C

Duration: see chart

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


 Duration

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 | ... |

or

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

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 | ... |

or

Steam cooking 

Temperature: 100 °C

Duration: see chart

| Soaked | |
|---------------------|--|
| |  [min.] |
| Beans | |
| Kidney beans | 55–65 |
| Adzuki beans | 20–25 |
| Black beans | 55–60 |
| Borlotti beans | 55–65 |
| Haricot beans | 34–36 |
| Peas | |
| Yellow split peas | 40–50 |
| Green peas, shelled | 27 |

 Duration

Steam cooking

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

or

Steam cooking 

Temperature: 100 °C

Duration: see chart

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

or

Steam cooking 

Temperature: 100 °C

Duration: see chart

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

 Duration

Sausages

Settings


Automatic programmes  | Sausages | ... |

or

Steam cooking 

Temperature: 90 °C

Duration: see chart

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

 Duration

Steam cooking

Shellfish

Preparation

Defrost frozen shellfish before cooking with steam.

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

Cooking containers


If using a perforated container, grease it first 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 | ... |



or

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 food



Danger of food poisoning from spoiled mussels.

Spoiled mussels can cause food poisoning.

Only cook mussels which are closed.

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

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

Frozen

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 and clams | ... |

or

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

Menu cooking

Before cooking meals with the manual 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. rosefish fillet 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

Place foods that produce a lot of liquids (e.g. fish) or have a distinctive colour (e.g. beetroot) directly above the glass tray or condensate tray (depending on the model). This avoids any transfer of flavour or colour to other food by preventing 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:

Food cooking durations
(see cooking charts in “Steam cooking”)

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

Calculation of set cooking durations:

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

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

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

| Duration | 24 min. – rice | | |
|----------|----------------|--------------------------|-------------------|
| | | 6 min. - rosefish fillet | |
| | | | 4 min. - broccoli |
| Setting | 18 min. | 2 min. | 4 min. |

Cooking a whole menu

- Place the rice in the oven first.
- Set the first cooking duration:
18 minutes.
- After the 18 minutes, place the fish in the oven.
- Set the second cooking duration:
2 minutes.
- After the 2 minutes, place the broccoli in the oven.
- Set the third cooking duration:
4 minutes.

Sous-vide (vacuum) cooking

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

With vacuum cooking, no moisture evaporates during 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 notes on use

For an optimum cooking result:


- Use herbs and spices more sparingly than with conventional methods because the impact on the taste of the food will be stronger. You can also cook the food unseasoned and add seasoning after cooking.
- The cooking duration is reduced when salt, sugar, and liquids are added.
- The food becomes firmer if acidic foods, such as lemon or vinegar are added.
- Do not use alcohol or garlic as this can cause an unpleasant taste.
- Only use vacuum sealing bags that match the size of the food. If the vacuum bag is too big, too much air can 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 sealing bags at once, put the bags side by side on the rack.
- The cooking durations depend on the thickness of the food.
- With higher temperatures and/or longer cooking durations, the appliance may run low on water. 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 results.
- Temperatures and cooking durations from sous-vide recipes cannot always be emulated exactly. Alter the settings to achieve the degree of cooking you want.

Sous-vide (vacuum) cooking

Useful tips

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

Using the Sous-vide function

- Rinse the food with cold water and dry it.
- Place the food in a vacuum bag and add spices or liquid if desired.
- Vacuum seal the food in a chamber system vacuum sealer.
- Place the condensate tray on shelf level 1.
- For the best cooking results, place the rack on shelf level 2.
- Place the vacuum-sealed food on the rack (next to each other if there are several bags).
- Select Sous-vide .
- Change the recommended temperature if necessary.
- Confirm with OK.
- Set further settings as necessary (see “Operation”).

Possible 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

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

| Food | Added in advance | | 🔥 [°C] | 🕒 [min.] |
|---|------------------|------|--------|----------|
| | Sugar | Salt | | |
| Fish | | | | |
| Blue eye trevalla/Ling fillet, 2.5 cm thick | | x | 54 | 35 |
| Salmon fillet, 2–3 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 chunks | | | 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 |
| Shallots, 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 tenderloin, 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

Reheating

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

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

Sous-vide 

Temperature: see chart

Duration: see chart

Sous-vide (vacuum) cooking

Reheating in the Sous-vide function

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

| Food | 🌡️ [°C] | | 🕒 ² [min.] |
|---|---------------------|------------------------|-----------------------|
| | Medium ¹ | Well-done ¹ | |
| Meat | | | |
| Saddle of lamb (on the bone) | 58 | 62 | 30 |
| Beef tenderloin, 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 ³ | 85 | | 15 |
| Kohlrabi, sliced ³ | 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

¹ 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.

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

³ Reheat only in sauce.

Other applications

Reheat

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

The steam oven is very effective at reheating food gently, without drying it out or cooking it further. The food 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 time.

The times listed in the table relate to an average portion per plate. 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, roulades or dumplings, should be cut in half.
- Reheat sauces separately. Exceptions are dishes such as goulash, which is cooked in sauce.
- Cover food when reheating it. This will avoid steam condensing on the crockery.
- Please note that breaded items, such as schnitzel, will not retain their crispness when they are reheated.

Heating food

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

Settings

Reheat 

or


Steam cooking 

Temperature: 100 °C

Duration: see chart

Other applications

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

| Food |  * [min.] |
|---|--|
| Vegetables | |
| Carrots Cauliflower Kohlrabi Beans | 6–7 |
| Side dishes | |
| Pasta Rice | 3–4 |
| Potatoes, halved lengthways | 12–14 |
| European dumplings | 15–17 |
| Meat and poultry | |
| Sliced meat, 1.5 cm thick Roulades, sliced Goulash Lamb stew | 5–6 |
| Meatballs | 13–15 |
| Chicken schnitzel Turkey schnitzel | 7–8 |
| Fish | |
| Fish fillets, 2 cm thick | 6–7 |
| Fish fillets, 3 cm thick | 7–8 |
| Plated meals | |
| Spaghetti with tomato sauce | 13–15 |
| Roast pork, potatoes, vegetables | 12–14 |
| Stuffed capsicum (halved), rice | 13–15 |
| Chicken fricassee, rice | 7–8 |
| Vegetable soup | 2–3 |
| Creamy soup | 3–4 |

Other applications

| Food | ⌚* [min.] |
|-----------|-----------|
| Consommé | 2-3 |
| Casserole | 4-5 |

⌚ Duration

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

Defrost

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



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

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

Do not use the liquid produced during defrosting.

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

Temperature

60 °C is the best temperature for defrosting.

Exceptions: 50 °C for minced meat and game.

Before and after defrosting

Remove any packaging before defrosting.

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

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

Cooking containers

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

Foods which do not 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 is generally enough.
- When defrosting food which has frozen together, e.g. berries and meat portions, separate them half-way through the defrosting time.
- Do not refreeze food once it has thawed.
- Defrost frozen ready meals according to the instructions on the packaging.

Settings

Defrost

or

Steam cooking

Temperature: see chart

Defrosting duration: see chart

Standing time: see chart

Other applications

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

| Frozen food | Quantity | 🌡️ [°C] | 🕒 [min.] | ⌚ [min.] |
|---|----------|---------|----------|----------|
| Dairy products | | | | |
| Sliced cheese | 125 g | 60 | 15 | 10 |
| Quark | 250 g | 60 | 20–25 | 10–15 |
| Cream | 250 g | 60 | 20–25 | 10–15 |
| Soft cheese | 100 g | 60 | 15 | 10–15 |
| Fruit | | | | |
| Apple sauce | 250 g | 60 | 20–25 | 10–15 |
| Apple 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/Red/ Blackcurrants | 300 g | 60 | 8 | 10–12 |
| Cherries | 150 g | 60 | 15 | 10–15 |
| Peaches | 500 g | 60 | 25–28 | 15–20 |
| Plums | 250 g | 60 | 20–25 | 10–15 |
| Gooseberries | 250 g | 60 | 20–22 | 10–15 |
| Vegetables | | | | |
| Frozen in a block | 300 g | 60 | 20–25 | 10–15 |
| Fish | | | | |
| Fish fillets | 400 g | 60 | 15 | 10–15 |
| Trout | 500 g | 60 | 15–18 | 10–15 |
| Lobster | 300 g | 60 | 25–30 | 10–15 |
| Small shrimps | 300 g | 60 | 4–6 | 5 |
| Ready meals | | | | |
| Meat, vegetables, sides / Casserole / Soup | 480 g | 60 | 20–25 | 10–15 |

Other applications

| Frozen food | Quantity | 🌡️ [°C] | 🕒 [min.] | ⌚ [min.] |
|------------------------------------|----------------|---------|----------|----------|
| Meat | | | | |
| Roast meat slices | 125–150 g each | 60 | 8–10 | 15–20 |
| Minced meat | 250 g | 50 | 15–20 | 10–15 |
| | 500 g | 50 | 20–30 | 10–15 |
| Stew | 500 g | 60 | 30–40 | 10–15 |
| | 1000 g | 60 | 50–60 | 10–15 |
| Liver | 250 g | 60 | 20–25 | 10–15 |
| Saddle of hare | 500 g | 50 | 30–40 | 10–15 |
| Roebuck saddle | 1000 g | 50 | 40–50 | 10–15 |
| Schnitzel/Chops/Sausages | 800 g | 60 | 25–35 | 15–20 |
| Poultry | | | | |
| Chicken | 1000 g | 60 | 40 | 15–20 |
| Chicken thighs | 150 g | 60 | 20–25 | 10–15 |
| Chicken fillet | 500 g | 60 | 25–30 | 10–15 |
| Turkey drumsticks | 500 g | 60 | 40–45 | 10–15 |
| Baked goods | | | | |
| Puff pastries/Yeast buns | – | 60 | 10–12 | 10–15 |
| Creamed mixture cakes/ biscuits | 400 g | 60 | 15 | 10–15 |
| Bread/Rolls | | | | |
| Bread rolls | – | 60 | 30 | 2 |
| Rye bread, sliced | 250 g | 60 | 40 | 15 |
| Whole grain bread, sliced | 250 g | 60 | 65 | 15 |
| White bread, sliced | 150 g | 60 | 30 | 20 |

🌡️ Temperature 🕒 Defrosting duration ⌚ Standing time

Other applications

Blanch

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.

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

Settings

Other  | Blanch

or

Steam cooking 

Temperature: 100 °C

Blanching time: 1 minute

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.

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 no more than 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.

Bottling food

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

Settings

Other  | Bottling
or
Steam cooking 

Temperature: see chart

Bottling duration: see chart

Other applications

| Food | 🌡️ [°C] | 🕒* [min.] |
|--------------------------|---------|-----------|
| Berries | | |
| Red / Blackcurrants | 80 | 50 |
| Gooseberries | 80 | 55 |
| Cranberries | 80 | 55 |
| Fruit with stones | | |
| Cherries | 85 | 55 |
| Mirabelle plums | 85 | 55 |
| Plums | 85 | 55 |
| Peaches | 85 | 55 |
| Greengage plums | 85 | 55 |
| Fruit with pips | | |
| Apples | 90 | 50 |
| Apple sauce | 90 | 65 |
| Quinces | 90 | 65 |
| Vegetables | | |
| Beans | 100 | 120 |
| Broad beans | 100 | 120 |
| Gherkins | 90 | 55 |
| Beetroot | 100 | 60 |
| Meat | | |
| Pre-cooked | 90 | 90 |
| Roasted | 90 | 90 |

🌡️ Temperature, 🕒 Duration

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

Disinfect items

The steam oven 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.

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

Settings

Other  | Disinfect items

Duration: 1 minute to 10 hours

or

Steam cooking 

Temperature: 100 °C

Duration: 15 minutes

Prove yeast dough

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

Settings

Other  | Prove yeast dough

Duration: as per recipe instructions

or

Steam cooking 

Temperature: 40 °C

Duration: as per recipe instructions

Other applications

Heat damp towels

- 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

Steam cooking 

Temperature: 70 °C

Duration: 2 minutes

Dissolve gelatine

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

Steam cooking 


Temperature: 90 °C

Cooking duration: 1 minute

Decrystallise honey

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

Settings

Automatic programmes  | Special |
Decrystallise honey

or

Steam cooking 

Temperature: 60 °C

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

Melt chocolate

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

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

- Break the chocolate into small pieces.
- Place large quantities in a solid container and small quantities in a cup or a bowl.
- Cover the container or the dish with a lid or with foil that is resistant to temperatures up to 100 °C and to hot steam.
- Stir large quantities once during cooking.

Settings

Automatic programmes  | Special | Melt chocolate

or

Steam cooking 

Temperature: 65 °C

Duration: 20 minutes

Other applications

Make yoghurt

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

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

The yoghurt must be fresh (short storage time).

You can use either unchilled long-life milk or fresh milk.

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

The yoghurt and milk should have the same percentage fat.

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

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

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.

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.

- Mix 100 g yoghurt with 1 litre of milk or make up the mixture with yoghurt enzyme, following the instructions on the packaging.
- Pour the mixture into glass jars and seal the jars.
- Place the sealed jars in a perforated cooking container or on the rack. The jars must not touch each other.
- Straight after the cooking duration has finished, place the jars in the refrigerator. Take care not to shake the jars unnecessarily.

Settings

Automatic programmes  | Special |
Make yoghurt

or

Steam cooking 

Temperature: 40 °C

Duration: 5:00 hours

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.

Render fat


The bacon will not become brown.

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

Settings

Automatic programmes  | Special |
Render fat

or


Steam cooking 
Temperature: 100 °C
Duration: 4 minutes

Sweat onions


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

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

Settings

Automatic programmes  | Special |
Sweat onions

or

Steam cooking 
Temperature: 100 °C
Duration: 4 minutes

Other applications

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. Berries do not need to have their stalks removed.

Dice larger fruit such as apples into approximately 2 cm cubes. 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.

Extracting juice from fruit

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

Settings

Steam cooking 

Temperature: 100 °C

Duration: 40-70 minutes

Skinning fruit and vegetables


- 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 as otherwise the skin cannot be removed.

Settings

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

or

Steam cooking 


Temperature: 50 °C

Preserving time: 5 minutes

Preparing custard royale

- 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

Steam cooking 


Temperature: 100 °C

Duration: 4 minutes

Automatic programmes

The wide range of Automatic programmes enable you to achieve excellent results with ease.

Categories

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

Using Automatic programmes


- Select Automatic programmes .

A list will appear.



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

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

- Select the Automatic programme that you want to use.
- Follow the instructions in the display.

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

Usage notes

- The degree of cooking is represented by a bar with seven segments. You can set the desired degree of cooking using the navigation area.
- The weights specified in the Automatic programmes refer to the weight per piece. For example, you can cook just one piece of salmon weighing 250 g or 10 pieces of salmon, each weighing 250 g, at the same time.
- The oven interior needs to be at room temperature before starting an Automatic programme.
- When you place food in the hot oven compartment, be careful when opening the door. Hot steam may escape. Step back and wait until the steam has dissipated. Avoid contact with hot steam, and do not touch the hot oven compartment walls. Danger of burning and scalding.
- For some Automatic programmes the start time can be delayed using Start at or Finish at.
- Select the  sensor to cancel an Automatic programme. When Cancel process? appears, select Yes and confirm with OK.
- 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. To do this, select the  sensor after an Automatic programme has finished.

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

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


When you call up and start your programme the next time, it will run automatically.

There are different ways of creating a User programme:

- At the end of an Automatic programme or Special application, save it as a User programme.
- 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 the first cooking stage.

Follow the instructions in the display:

- Select and confirm the desired settings.
- Select Complete cooking stage.

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

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

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

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

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


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

- Confirm with OK.

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

User programmes

Starting a User programme


- Place the food in the oven.
- Select User programmes .
- Select the required programme.
- Select Allow.

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

- Start now
The programme will start immediately. The oven heating will switch on immediately.
- Finish at
Specify the time at which the programme should finish. The oven heating will switch off automatically at the time you have set.
- Start at
Specify the time at which you want the programme to start. The oven heating will switch on automatically at the time you have set.
- Show cooking stages
A summary of your settings will appear in the display.

- Select the required menu option.

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

- At the end of the programme, select the  sensor.

Changing cooking stages

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


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

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

- Confirm with OK.

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

Changing a name


- Select User programmes .
- Select the programme you want to change.
- Select Change name.
- Change the programme name.
- Select ✓.

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



- Confirm with OK.

The programme has been renamed.


Deleting User programmes

- Select User programmes .
- Select the programme you want to delete.
- Select Delete programme.
- Confirm the request with Yes.

The programme is deleted.


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

Cleaning and care

 Risk of injury caused by hot surfaces.

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

Allow the oven compartment, shelf runners and accessories to cool before cleaning.

 Risk of injury due to electric shock.

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

Never use a steam cleaner for cleaning the oven.

All surfaces could be discoloured or damaged if unsuitable cleaning agents are used.

All surfaces of this appliance are susceptible to scratching. Scratches on glass surfaces could cause a breakage in certain circumstances. Only use cleaning agents designed for domestic use.

Remove all cleaning agent residues immediately.

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

If soiling is left on for any length of time, it may become impossible to remove.

Surfaces may suffer discolouration or damage.

Remove any soiling immediately.

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

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

Unsuitable cleaning agents

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

- cleaning agents containing soda, alkalines, 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 scrapers
- steel wool or metal scourers
- stainless steel spiral pads
- spot cleaning with mechanical cleaning agents
- oven cleaners and sprays

Cleaning the steam oven front

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

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

Cleaning the oven compartment

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

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

After prolonged use, the **floor heater** can become discoloured by drops of liquid, but this does not impair the function.

Cleaning and care

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

Cleaning the Automatic door opener

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

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

Cleaning the water container

- Remove the water container after each use.
- Remove the spill guard.
- Empty the water container.
- Rinse the water container by hand and then dry it to prevent limescale.
- Refit the spill guard on the water container. Make sure the spill guard engages correctly.

Accessories

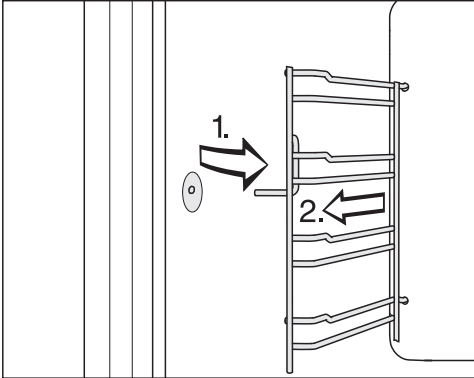
All accessories are dishwasher-safe.

Cleaning the condensate tray, rack and cooking containers

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

Cleaning the shelf runners

The shelf runners are suitable for cleaning in a dishwasher.



- Pull the shelf runners out of the holder (1.) at the front of the oven and then pull them out of the oven (2.).
- The shelf runners can be washed in the dishwasher or by hand with a solution of warm water and a little washing-up liquid applied with a clean sponge or cloth.

Refit in the reverse order.

- Refit the shelf runners carefully.

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

Descaling the steam oven

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

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

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


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

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


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

Cleaning and care

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

- Switch the steam oven on and select Descale .

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

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

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

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

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 each with OK.

Once the time remaining has elapsed, Finished will appear in the display and a buzzer will sound.

- Switch the steam oven off.
- Remove the water container and remove the spill guard.
- Empty and dry the water container.
- Let the oven cavity cool down.
- Then dry the oven compartment.
- Leave the appliance door open until the oven interior is completely dry.


Problem solving guide

With the help of the following guide, minor faults in the performance of the appliance, some of which may result from incorrect operation, can be remedied without contacting Miele. This will save you time and money because you won't need a service call.

Please note 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.

| Problem | Possible cause and remedy |
|--|--|
| You cannot switch the appliance on. | The circuit breaker has tripped. ■ Reset the circuit breaker in the mains fuse box (see data plate for minimum fuse rating). |
| | There may be a technical fault. ■ Disconnect the appliance from the mains connection for approximately 1 minute by: – switching off at the wall socket and withdrawing the plug, or – switching off the mains circuit breaker or residual current device. ■ If, after switching the circuit breaker or residual current device back on, the steam oven will still not switch on, contact a qualified electrician or Miele. |
| The oven does not heat up. | Demo mode is active. The steam oven can be operated, however the heating elements will not work. ■ Deactivate Demo mode (see “Settings - Showroom programme”). |
| | The oven cavity has been warmed up by a warming drawer in operation underneath it. ■ Open the door and let the oven cool down. |

Problem solving guide

| Problem | Possible cause and remedy |
|---|--|
| The sensors do not respond. | <p>You have selected the Display QuickTouch Off setting. Therefore, when the steam oven is switched off, the sensors do not respond.</p> <ul style="list-style-type: none"> ■ As soon as the steam oven is switched on, the sensors will respond. If you want the sensors to always respond even when the steam oven is switched off, select the Display QuickTouch On setting. |
| | <p>The steam oven is not connected to the power supply.</p> <ul style="list-style-type: none"> ■ Check that the steam oven plug is correctly inserted into the socket. ■ Check if the circuit breaker has tripped. Contact a qualified electrician or Miele. |
| | <p>There is a fault with the control unit.</p> <ul style="list-style-type: none"> ■ Touch and hold the On/Off  sensor until the display switches off and the steam oven restarts. |
| The fan can still be heard after the appliance has been switched off. | <p>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.</p> |
| A humming sound can be heard after switching on the appliance, during operation and after switching off the appliance. | <p>This is not a fault. It is made by water being pumped through the system.</p> |
| After moving house, the appliance no longer switches from the heating-up phase to the cooking phase. | <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"> ■ To adjust the boiling temperature, you need to descale the steam oven (see “Cleaning and care – Descaling the steam oven”). |

Problem solving guide

| Problem | Possible cause and remedy |
|---|--|
| During operation an unusually large amount of steam escapes or steam escapes from parts of the steam oven where it does not usually. | The door is not properly closed. ■ Close the door. |
| | The door seal is not correctly fitted. ■ If necessary, press it in all the way round the door to make sure it is fitted evenly. |
| | The door seal is damaged, e.g. cracked. ■ Replace the door seal. This can be ordered from Miele (see the end of this booklet for contact details). |
| A whistling sound is heard when the appliance is switched on again. | When the door is closed, the pressure has to equalise, which can cause a whistling sound. This is not a fault. |
| The <small>Start at</small> and <small>Finish at</small> functions are not available. | The temperature in the oven compartment is too high, e.g. after a programme has finished. ■ Open the door and let the oven cool down. |
| | These functions are not available with <i>Descal</i> . |
| The oven lighting doesn't come on. | The lamp needs to be replaced. ■ Call Miele to have the lamp replaced. |
| F44 | Communication fault. ■ Switch the steam oven off and then back on again after a few minutes. ■ If the same message appears again, call Miele. |
| F and other fault codes | Technical fault. ■ Switch the appliance off and call Miele. |

Optional accessories

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

These products can be ordered from the Miele online shop.

They can also be ordered directly from Miele (see end of this booklet for contact details).

Container

Miele offers a wide range of cooking containers. These have all been optimised in terms of functionality and dimensions for Miele appliances. Detailed information on each of our products can be found on the Miele website.

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

Cleaning and care products

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

Contact in case of fault

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

Contact information for Miele can be found at the end of this booklet.

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

The data plate is visible on the front frame of the oven, with the door fully open.

Warranty

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

For further information, please refer to your warranty booklet.

Installation

Safety instructions for installation



Risk of damage from incorrect installation.

Incorrect installation can cause damage to the steam oven.

The steam oven must only be installed by a qualified person.

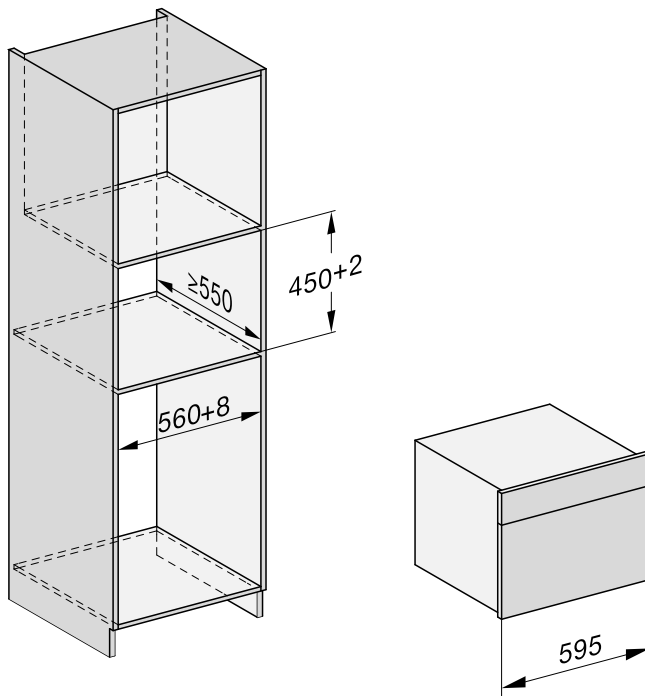
- ▶ The connection data (frequency and voltage) on the steam oven's data plate must correspond with those of the electricity supply in order to ensure that no damage can occur to the steam oven. Compare this data before connecting the appliance. If in any doubt, consult a qualified electrician.
- ▶ Multi-socket adapters and extension leads do not guarantee the required safety of the appliance (fire hazard). Do not use them to connect the steam oven to the power supply.
- ▶ The socket and on-off switch should be easily accessible after the steam oven has been installed.
- ▶ The steam oven must be positioned so that you can see the contents of a cooking container placed on the top shelf level. Otherwise there is a risk of injuries or spillages of hot food.

Building-in dimensions

All dimensions are given in mm.

Installation in a tall unit

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

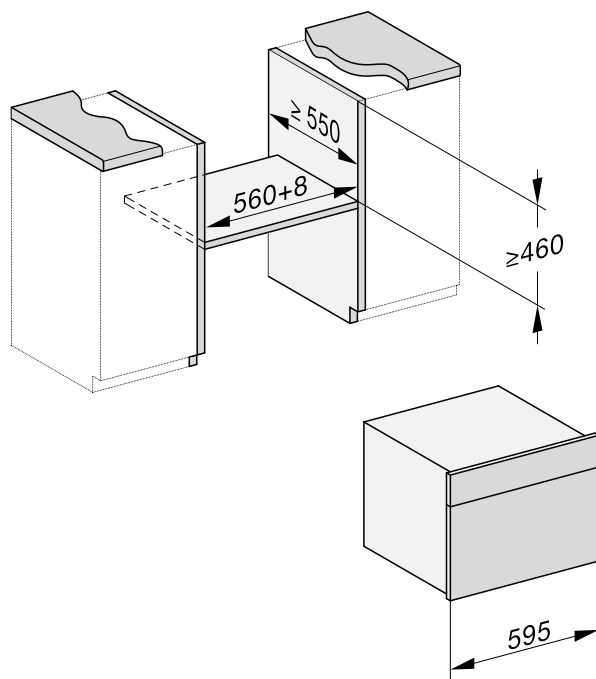


Installation

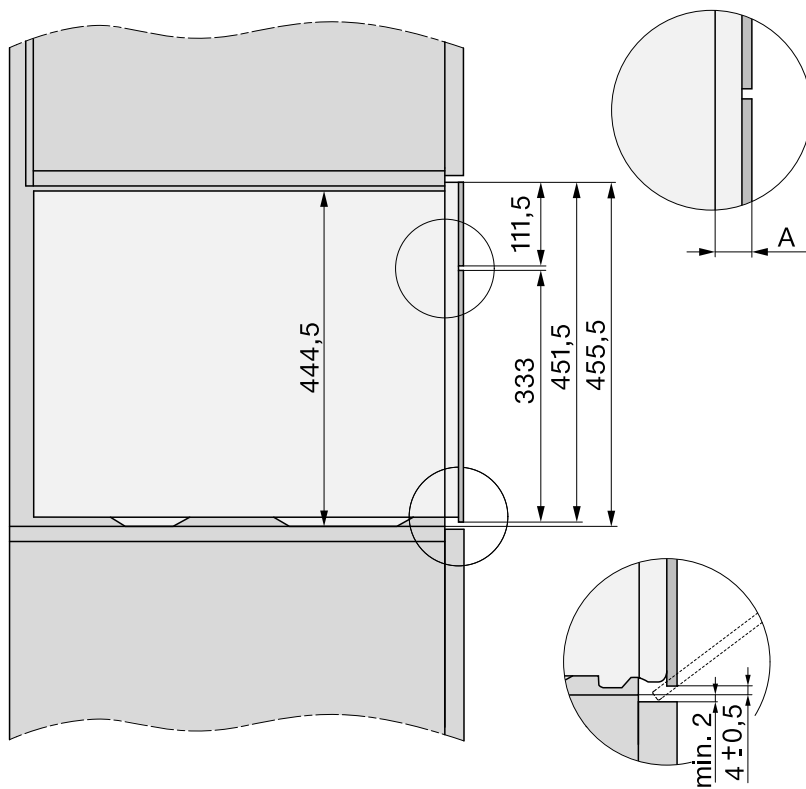
Installation in a base unit

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

If the steam oven is to be installed in a base unit underneath an electric or induction cooktop, please also observe the installation instructions for the cooktop as well as the building-in height required for the cooktop.



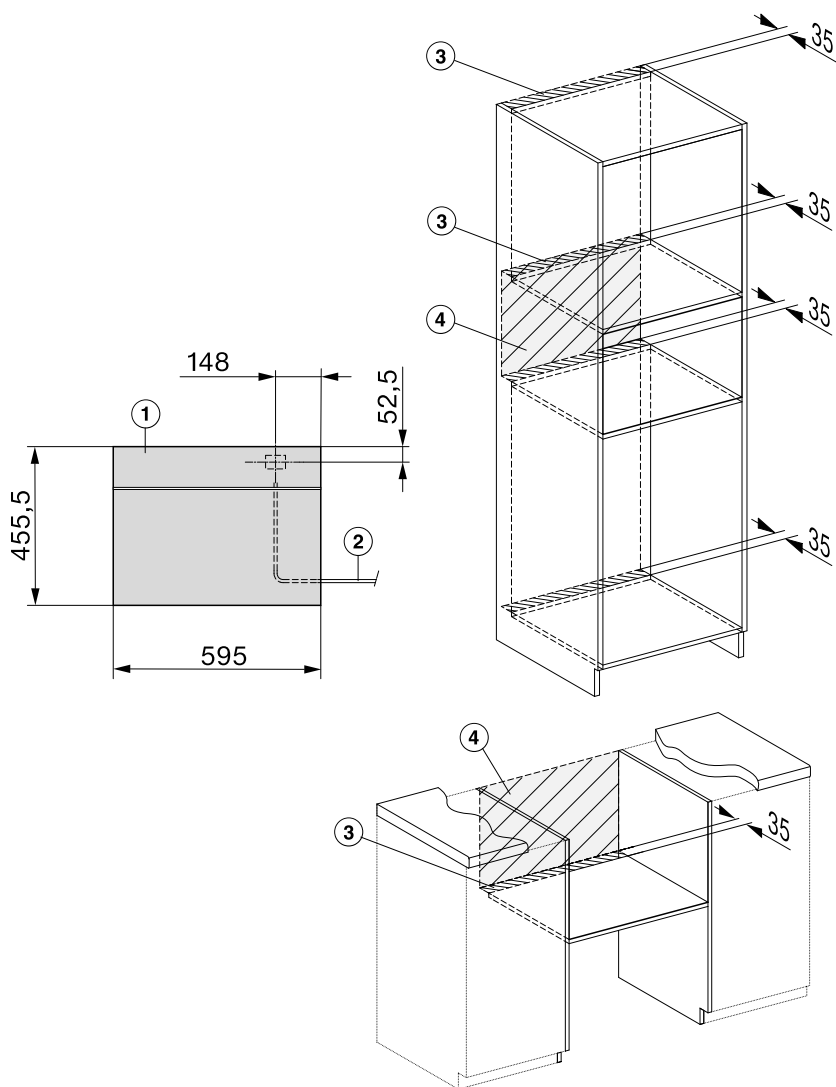
Side view



- A** Glass front: 22 mm
- Metal front: 23.3 mm

Installation

Connection and ventilation



- ① Front view
- ② Mains connection cable, L = 2000 mm
- ③ Ventilation cut-out, min. 180 cm²
- ④ No connections permitted in this area

Installing the steam oven

- Connect the mains connection cable to the appliance.

Risk of damage from incorrect transportation.

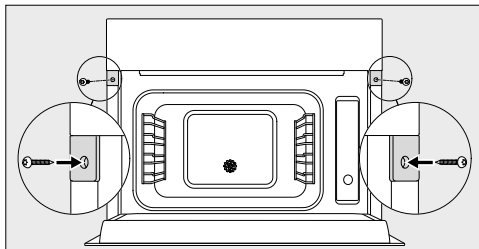
Lifting the steam oven by the door handle could cause damage to the door.

Use the handle cut-outs on the side of the casing to lift the appliance.

The steam generator may malfunction if the steam oven is not on a level surface.

The maximum deviation from the horizontal that can be tolerated is 2°.

- Push the steam oven into the housing unit and align it.
When doing so, make sure that the mains connection cable does not get trapped or damaged.
- Open the door.




- Secure the steam oven to the side walls of the unit using the wood screws supplied (3.5 x 25 mm).
- Connect the appliance to the mains electricity supply.
- Check the appliance for correct function in accordance with the operating instructions.

Installation

Electrical connection

We recommend that you connect the steam oven to the electricity supply using a suitable switched electrical socket. This simplifies servicing. The socket must be easily accessible after the steam oven has been installed.

 Risk of damage from incorrect connection.

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 (e.g. electric shock) caused by the lack of or inadequacy of an on-site earthing system.

If the plug is removed from the connection cable or if the cable is supplied without a plug, the steam oven must be connected to the electrical supply by a suitably qualified and competent electrician. If the socket is no longer accessible, or if a hard-wired connection is planned, an additional means of disconnection must be provided for all poles. Suitable means of disconnection include switches with an all-pole contact gap of at least 3 mm. These include miniature circuit breakers, fuses and relays. The connection data is given on the data plate. Please ensure this information matches the household mains electricity supply.

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

Total power output

See data plate.

Connection data

The connection data is given on the data plate. Please ensure this information matches the household mains supply.

Residual current device

For extra safety, it is advisable to protect the steam oven with a suitable residual current device (RCD) with a trip range of 30 mA.

Replacing the mains connection cable

If replacing the mains connection cable, it must be replaced with a cable type H 05 VV-F, available from Miele.

Disconnecting from the mains

 Risk of electric shock!

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

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

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