

OVEN

USER INSTRUCTIONS

GEKMD 45000 B



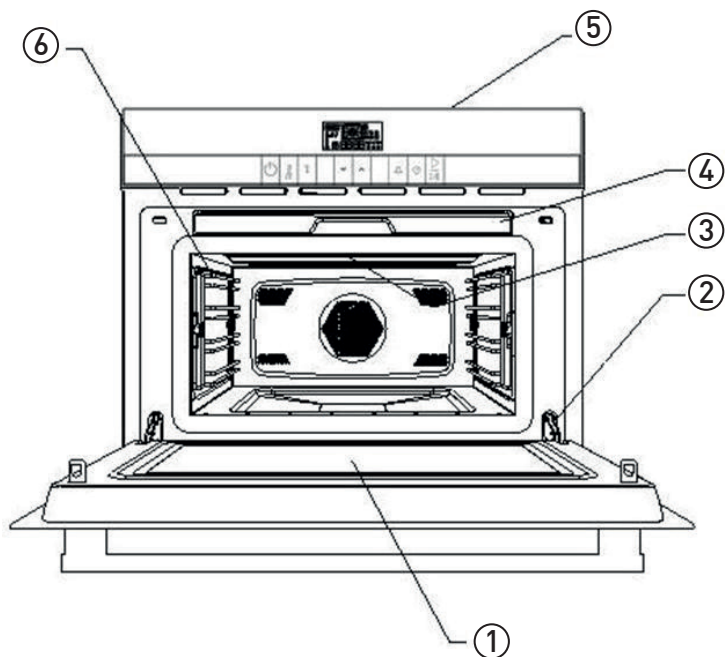
ENG

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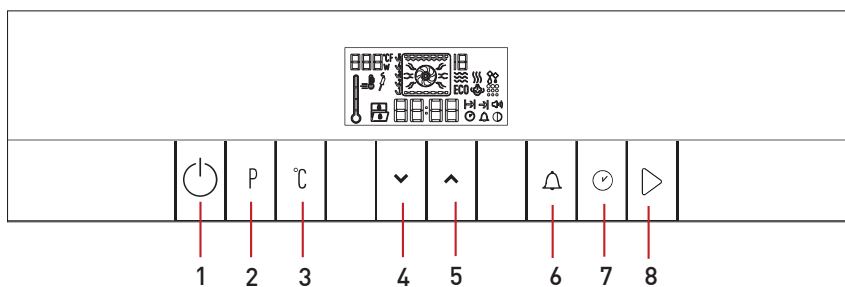
FOR A GOOD REASON

GRUNDIG





- | | |
|----------------------|------------------|
| 1. Door window glass | 4. Water tank |
| 2. Safety catches | 5. Control panel |
| 3. Lamp rack | 6. Shelf guides |



- | | |
|--------------------------|------------------------|
| 1. ON / OFF key | 5. Plus key (increase) |
| 2. Program selection key | 6. Timer key |
| 3. Temperature key | 7. Clock / Time key |
| 4. Minus key (decrease) | 8. Start key |

Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. These values may vary depending on operational and environmental conditions of the product.

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Safety Information

Warning!

- Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

General safety

- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential environments;
 - Bed and breakfast type environments.

- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- The appliance is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- Make sure you never catch the power cables of other electrical appliances in the hot door or the oven. The cable insulation may melt.

Danger of short-circuiting!

- Do not lean or sit on the open oven door. This may damage the oven, especially in the hinge zone. The door can bear a maximum weight of 8 kg.

Safety Information

- The grills can bear a maximum load of 8 kg. To avoid damaging the oven, do not exceed this load.

Children and vulnerable people safety

Warning!

- Risk of suffocation, injury or permanent disability.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance. Keep all packaging away from children.

Warning!

- Keep children away from the appliance when it operates or when it cools down. Accessible parts are hot.

- If the appliance has a child safety device, we recommend that you activate it. Children under 3 years must not be left unsupervised in the vicinity of the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

Installation

- The electrical installation is to be set up so that the appliance can be isolated from the mains with a minimum 3mm all-pole contact separation.
- Suitable separation devices include e.g. cutouts, fuses (screw fuses are to be taken out of the holder), RCD's and contactors. This installation must comply with current regulations.

Safety Information

- If the electrical connection is done through a plug and this remains accessible after installation, then it is not necessary to provide the mentioned separation device.
- Protection against electric shock must be provided by the electrical installation

Cleaning

- The appliance should be cleaned regularly and any food deposits removed.
- Failure to maintain the appliance in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Do not use a steam cleaner to clean the appliance.

- Please follow the instructions regarding cleaning in the section “Oven Cleaning and Maintenance”.





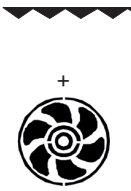


Repairs

Warning!

- Before maintenance cut the power supply.
- If the power cable is damaged it should be substituted by the manufacturer, authorized agents or technicians qualified for this task in order to avoid dangerous situations. Furthermore, special tools are required for this task.
- Repair and maintenance work, especially of current carrying parts, can only be carried out by technicians authorized by the manufacturer

Description of your oven

Description of Functions

Symbol	Function	Foods
	Steam	Cooking all sorts of vegetables, rice, cereals and meat. Extracting juice from berries. Simultaneous defrosting and cooking of vegetables.
	Hot Air	Roasting and baking.
	Hot Air + Steam	Cooking meals with hot damp circulating air. Cooking potatoes, rice. Moist garnishing.
	Grill	Grilling meat and fish Grilling Potatoes – deep frozen, defrosting and roasting.
	Grill + Fan	Grilling food, Roasting and Baking
	Food Probe	Measures the inner temperature of the food being cooked
	Descaling	Descaling the oven

Package contents

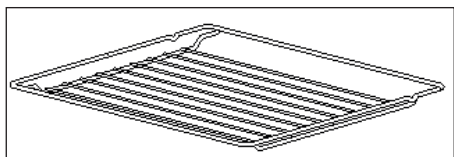
Note:

- Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

User manual

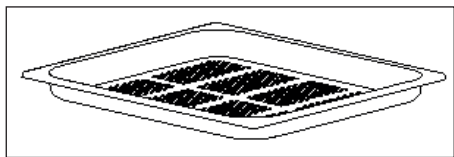
Wire shelf

Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



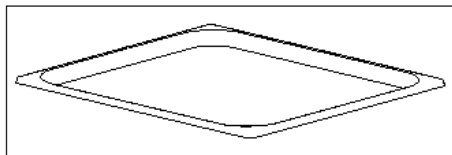
Perforated Stainless Steel Tray

For cooking fresh or frozen vegetables, meat and fish (with steam).



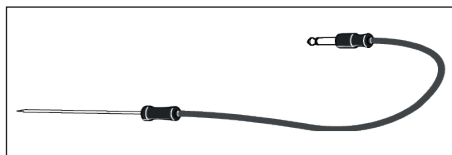
Non perforated Stainless Steel Tray

Baking tin. Use together with the wire shelf and the perforated cooking tray as a drip tray.



Food probe

For measuring the core temperature of the food.



Note:

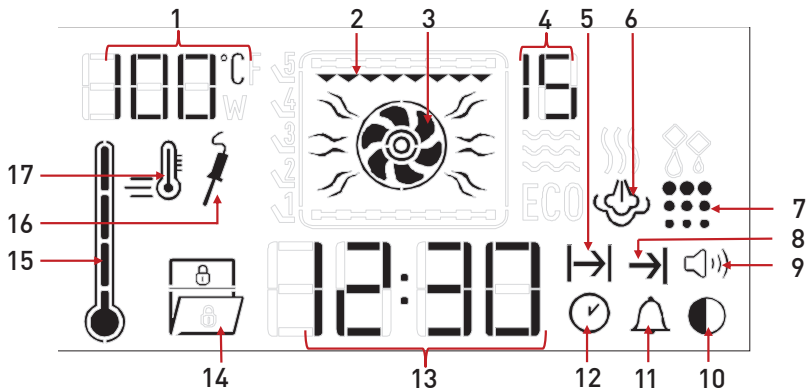
- For more information on how to use the accessories, please refer to chapter "Use of Accessories".

Preparation

Note:

- After your steam oven is first plugged in or after a power failure, the clock display will flash to indicate that the time shown is not correct.
- The oven will not operate until the clock and the water hardness parameter is set.
- To set the clock and the water hardness parameter value proceed as described in the following chapters.

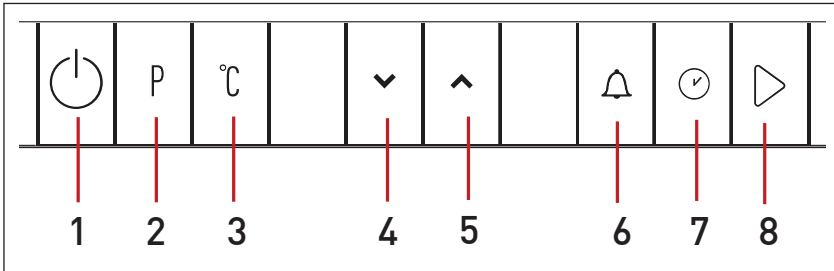
Display



1. Temperature indicator/ symbol
2. Grill function light
3. Hot Air function light
4. Function Number display
5. Cooking Duration symbol
6. Steam function light
7. Descale function light/
8. Water Hardness symbol
9. Delayed Start (End of Cooking Time) Volume Setting
10. Brightness Setting
11. Alarm (Timer)
12. Clock symbol
13. Time / Duration display
14. Safety Block symbol / Open Door symbol
15. Oven Inner Temperature
16. Meat Probe symbol
17. Pre-heating (Booster)

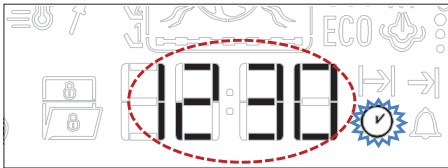
Preparation

Control Panel



- | | |
|-------------------------|------------------------|
| 1.ON / OFF key | 6.Alarm (Timer) key |
| 2.Program selection key | 7.Clock / Duration key |
| 3.Temperature key | 8.Start key |
| 4.Minus key (decrease) | |
| 5.Plus key (increase) | |

Setting the clock



To set the clock, proceed as follows:

- 1.Press the “▼” and “▲” keys to set the correct hour value. (The adjustment will be circular, e.g. it goes from 00:00 to 23:59).
- 2.To finish, press the **Clock** key again to validate the time (the Water Hardness symbol starts blinking).

Preparation

Water Hardness setting



The appliance features a system that automatically indicates when it is time to descale.

The system can be optimised for households with very soft water (also through using a water softening appliance) and very hard water, by changing the user settings to the relevant range of water hardness (see table below).

To set the water hardness parameter, proceed as follows (in standby mode/OFF):

1. Press the “**▼**” and “**▲**” keys (approx. 5 sec.). “**MED**” starts to flash in the display (not necessary if your Steam oven is first plugged in or after a power failure).
2. Press the “**▼**” and “**▲**” keys to set the correct water hardness parameter value, according to the below table.
3. Press the **Clock** key to set the parameter. You will hear a short beep and the Descale function light switches off.

Note:

- In case of power outage or when the product is unplugged and plugged in again, time setting and water hardness setting menus are displayed again.

Type	Water hardness				
	Ca + Mg (ppm)	English deg. [°eH]	French deg. [°dF]	German deg. [°dH]	Display
Soft water	0 to 150	0 to 11	0 to 15	0 to 8	SOFT
Medium water	151 to 350	12 to 25	16 to 35	9 to 20	MED
Hard water	501 to 500	26 to 35	36 to 50	21 to 28	HARD

First cleaning of the appliance

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.



Note:

- The surface might get damaged by some detergents or cleaning materials. Do not use aggressive detergents. Cleaning powders/creams or any sharp objects during cleaning.

Preparation

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

First use

1. Take all baking trays and wire shelf out of the oven.
2. Close the oven door.
3. Run the **Steam + Hot Air** function  +  for 30 minutes.

Note:

- See the following chapters for information on how to run the **Steam + Hot Air** function.

Basic Functions

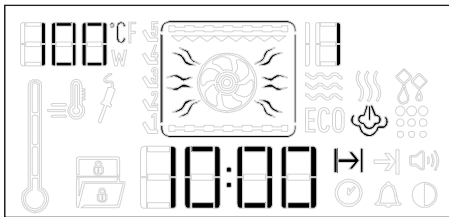
Warning:

- Hot surfaces cause burns! Product may be hot when it is in use. Never touch the heating elements, inner sections of the oven, etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.


Danger:



- Be careful when operating the oven door as steam may escape. Exiting steam can scald your hands, face and/or eyes.

Steam function



Use this function to cook all sorts of vegetables, rice, cereals and meat. It is also suitable for extracting juice from berries and for simultaneous defrosting and cooking of vegetables.


1. Press **ON** to turn on the oven.
2. Press the “▼” and “▲” keys with short intervals until the **Steam** function  is displayed. The function key lights up.
3. Press the Program Selection key to validate the function. The respective function number (1) and default values (temperature and time) remain illuminated.

4. Press the **Temperature** key to change the temperature. (If you do not press this key, the oven operates at the default temperature).
5. To change the Temperature press the “▼” and “▲” keys.
6. Press the Temperature key again to validate.
7. Press the **Duration (Clock)** key to change the operating time. The respective light will start to flash.  (If you do not press this key, the oven operates at the default time).
8. Press the “▼” and “▲” keys to set the desired operating time.
9. Press the **Duration (Clock)** key again to validate.
10. Press the **Start** key . The oven will start to operate.

Grill function






Use this function to brown the top of food quickly.

1. Press **ON** to turn on the oven.
2. Press the “▼” and “▲” keys with short intervals until the **Grill** function  is displayed. The function key lights up.


Basic Functions

3. Press the **Program Selection** key to validate the function. The respective function number (2) and default time remain illuminated.

4. Press the **Duration (Clock)** key to change the operating time. The respective light will start to flash . (If you do not press this key, the oven operates at the default time).

5. Press the “” and “” keys to set the desired operating time

6. Press the **Duration (Clock)** key again to validate

7. Press the **Start** key . The oven will start to operate.

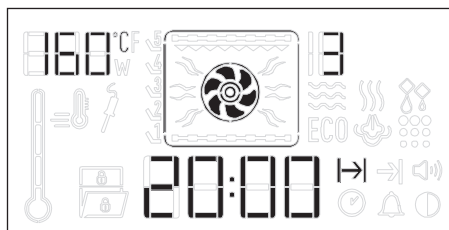
Warning:

Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat. Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.










Note:

- Functions vary depending on the product model.
- Program will be cancelled in case of power failure. You must reprogram the oven.
- Even if the oven is switched off, oven lamp lights up when the oven door is opened.

Hot air function

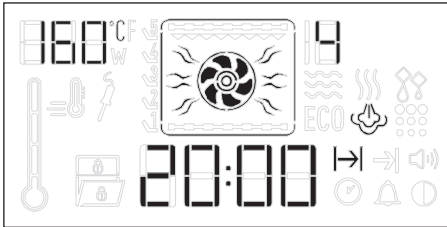


Use this function to bake and roast.




1. Press **ON** to turn on the oven.
2. Press the “” and “” keys with short intervals until the **Hot Air** function  is displayed. The function key lights up.
3. Press the **Program Selection** key to validate the function. The respective function number (3) and default values (temperature and time) remain illuminated.
4. Press the **Temperature** key to change the temperature. (If you do not press this key, the oven operates at the default temperature).
5. To change the Temperature press the “” and “” keys.
6. Press the **Temperature** key again to validate.
7. Press the **Duration (Clock)** key to change the operating time. The respective light will start to flash . (If you do not press this key, the oven operates at the default time).
8. Press the “” and “” keys to set the desired operating time.
9. Press the **Duration (Clock)** key again to validate
10. Press the **Start** key . The oven will start to operate.

Basic Functions


Steam + Hot-Air function



Use this function for crispy roast meat, fish, poultry or French fries

1. Press **ON** to turn on the oven.
2. Press the “▼” and “▲” keys with short intervals until the **Steam + Hot Air** function  +  is displayed. The function key lights up.
3. Press the **Program Selection** key to validate the function. The respective function number (4) and default values (temperature and time) remain illuminated.
4. Press the **Temperature** key to change the temperature. (If you do not press this key, the oven operates at the default temperature).
5. To change the Temperature press the “▼” and “▲” keys.
6. Press the **Temperature** key again to validate.
7. Press the **Duration (Clock)** key to change the operating time. The respective light will start to flash . (If you do not press this key, the oven operates at the default time).
8. Press the “▼” and “▲” keys to set the desired operating time




9. Press the **Duration** key again to validate.

10. Press the **Start** key . The oven will start to operate.

Grill + Fan function

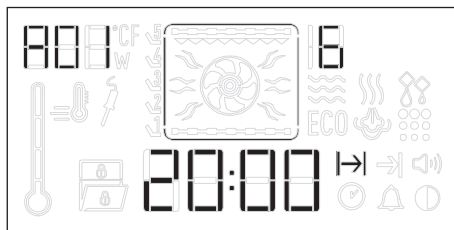


Use this function for crispy roast meat, fish, poultry or French fries.


1. Press **ON** to turn on the oven.
2. Press the “▼” and “▲” keys with short intervals until the **Grill + Fan** function  is displayed. The function key lights up.
3. Press the **Program Selection** key to validate the function. The respective function number (5) and default time remain illuminated.
4. Press the **Duration (Clock)** key to change the operating time. The respective light will start to flash . (If you do not press this key, the oven operates at the default time).
5. Press the “▼” and “▲” keys to set the desired operating time
6. Press the **Duration** key again to validate
7. Press the **Start** key . The oven will start to operate.

Special Functions

Auto cooking function A (Vegetables and Fruits)

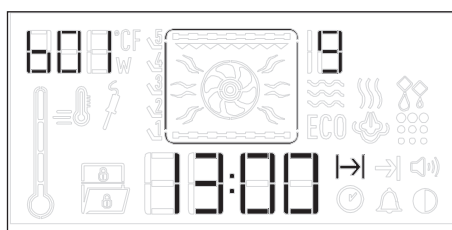


Use this function to cook vegetables and fruits as described in the table below.


1. Press **ON** to turn on the oven.
2. Press the “**▼**” and “**▲**” keys with short intervals until the desired function is displayed (**A01**, **A02**, **A03**) in the **Temperature Indicator** display.
3. Press the **Program Selection** key to validate the function. The respective function number (6, 7, 8) and default time remain illuminated.
4. Press the **Start** key . The oven will start to operate.

Pro-gramme	Function Number	Type of Food	Temper-ature °C	Time (min)
A 01	6	Broccoli / florets	100°C	20
A 02	7	Cauliflower / florets	100°C	25
A 03	8	Snow peas	100°C	15

Auto cooking function B (Regenerating/ Sterilizing)



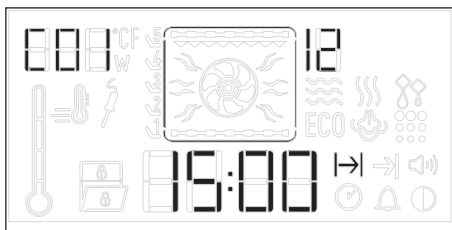
Use this function to regenerate and sterilize as described in the table below.

1. Press **ON** to turn on the oven.
2. Press the “**▼**” and “**▲**” keys with short intervals until the desired function is displayed (**B01**, **B02**, **B03**) in the **Temperature Indicator** display.
3. Press the **Program Selection** key to validate the function. The respective function number (9, 10, 11) and default time remain illuminated.
4. Press the **Start** key . The oven will start to operate.


Pro-gramme	Function Number	Type of Food	Temper-ature °C	Time (min)
Regenerating				
B 01	9	Plate Dishes	110°C	13
Sterilizing				
B 02	10	Beans	100°C	35
B 03	11	Cherries	80°C	35

Special Functions

Auto cooking function C (Bread, Gratin / Pizza)



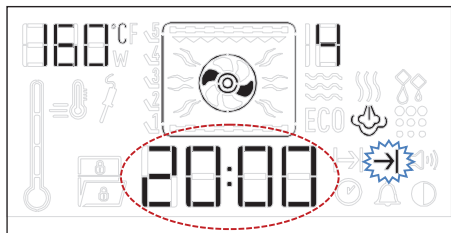
Use this function to cook fresh and precooked food as described in the table below.


1. Press **ON** to turn on the oven.
2. Press the “**▼**” and “**▲**” keys with short intervals until the desired function is displayed (**C01 to C08**) in the Temperature Indicator display.
3. Press the **Program Selection** key to validate the function. The respective function number (12 to 19) and default time remain illuminated.
4. Press the **Start** key . The oven will start to operate.

Pro-gramme	Function Number	Type of Food	Temper-ature °C	Time (min)
Bread				
C 01	12	Backing Buns	200°C	15
C 02	13	Frozen Buns	200°C	20
C 03	14	Fresh Dough	180°C	25
C 04	15	White Bread	190°C	40
C 05	16	Braided Bread	200°C	30
Gratin/Pizza				
C 06	17	Gratin, Pre-cooked	160°C	50
C 07	18	Casserole Pre-cooked	180°C	30
C 08	19	Frozen Pizza	220°C	20

Delayed Start (End of cooking time)

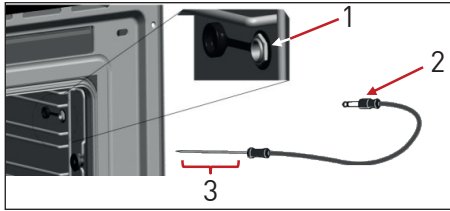
Use this function to program the start of the cooking time to a different time.



1. Press **ON** to turn on the oven.
2. Press the “**▼**” and “**▲**” keys with short intervals until the desired function is displayed. The function key lights up.
3. Set the parameters (cooking time, temperature) as described in the Basic Functions.
4. Press the **Clock** key twice (instead of Start) The end of cooking time symbol  blinks and the actual clock time blinks Clock Display.
5. Press the “**▼**” and “**▲**” keys to set the desired **end of cooking time**.
6. Press the **Clock** key to validate.
7. Press the **Start** key. The oven will enter an idle state waiting for the defined time to start operating. When it finishes the countdown it will start cooking.

Special Functions

Using the Meat Probe



1. Meat probe slot
2. Meat probe connection socket
3. Meat probe sensor end

Note:

- Oven must be set to a certain function and temperature in order to allow the meat probe to operate.
- Meat probe feature operates with all functions except with the ones that use Grill.
- If you have set the oven timer to a certain cooking time before using the meat probe, this time setting will be cancelled automatically when you attach the meat probe.
- If you connect the meat probe to the oven with a function that does not operate with the meat probe

Use the Meat Probe to measure the inner temperature of the food being cooked and end the active function when a selected temperature is reached.

1. Press **ON** to turn on the oven.
2. After setting your oven to a certain function and temperature, place the meat probe connection socket into its slot on the side wall of the chassis.



The meat probe indicator light blinks and the the default temperature [65°C] blinks in the Temperature indicator display.

Note:

- If 65°C does not appear in the Temperature Indicator display, make sure that the connection socket has been securely seated into its slot.

(The recommended meat probe temperature is 65°C, but you can set the temperature between 30°C and 100°C.)

3. Stab the sensor end of your meat probe into the meat.
4. Press the “**✓**” or “**^**” keys to set the meat probe target temperature.
5. Press the **Temperature** key to validate the set temperature. (The currently measured meat probe temperature and the previously set temperature are illuminated alternating every 2 seconds).
6. Press the Start key **▶** to start cooking.
7. When the temperature defined by the Meat Probe is reached the active function ends.
8. Clean the meat probe with a damp cloth and dry with a dry cloth every time you use it.

Special Functions

Note:

- If you use the meat probe without stabbing the sensor end into the meat, sensor end detects the temperature inside the oven and switches the oven off when set temperature is reached. However, if the meat probe is subjected to temperatures at or above 250°C, its sensor will be damaged irreparably.


- If you remove the meat probe before cooking is complete, oven continues to operate with the function and temperature you have previously set.

Warning!

- Only use the Meat probe recommended for this oven.
- Please cover the socket inside the cavity if you are not using the Meat probe. This will prevent possible damages on the appliance.

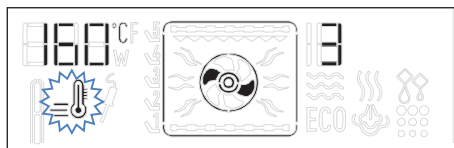
Meat Probe – Setting Tips (Steam + Hot Air)

We recommend that the Combi- Steamer is preheated until the cavity's temperature is reached.

Meat	Cavity's temperature °C	Meat Probe temperature °C	Time (min)	Level	Accessories
Sirloin steak, roast beef	200–210°C	53–58°C	40–50	2	
Beef shoulder	190–200°C	75–80°C	60–75		1
Veal shoulder	200–210°C	75–80°C	60–75		

Special Functions

Pre-heating (Booster)



Use the **Booster** (quick heating) function to make the oven reach the desired temperature faster. Select the desired cooking function and its parameters and then:

1. Double press the **Temperature** key “°C”. The word **OFF** will appear on the temperature display and the Booster symbol gets illuminated.
2. Press the “” or “” keys to turn the Booster **ON** (or **OFF**).
3. Press the **Temperature** key “°C” to validate the Booster status.
4. To finish, press the **Start** key . (The Booster icon will remain illuminated until the programmed temperature is reached.)

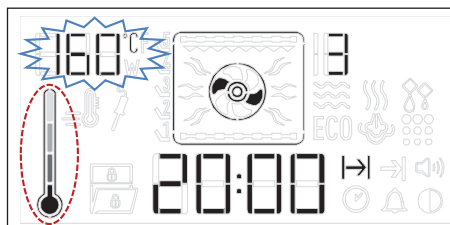
Note:

- Booster feature operates with all functions except with the ones that use Grill. (When Booster cannot be activated you will hear a beep sound.)

Warning!

- Please cover the socket inside the cavity if you are not using the food probe. This will prevent possible damages on the appliance.

Oven Inner Temperature (Heating phases)



The **Oven Inner Temperature** indicator will light its 4 different parts depending on the percentage of the programmed temperature that is reached. See following table:

Intervals of the Programmed Temperature			
0-25%	25-50%	50-75%	75-100%

Note:

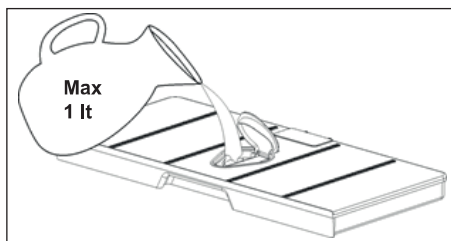
- All the segments of the inner oven temperature symbol (4) will turn on when the oven reaches the set temperature.

Water feeding

Filling the water tank

All functions require the water tank to be full.

Fill the water tank up with cold, fresh drinking water (approximately 1L) and introduce it into the slot located above the cavity.



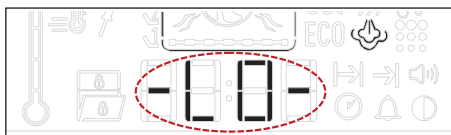
Note:

If the indication “RES” appears, it means that the water tank was not properly inserted.

Refilling the water

The contents of the water tank normally suffice for one cooking session of 50-60 minutes.

If, however, the water tank needs to be refilled this is signalled by the message “-LO-” meaning that the water tank is empty. (This indication is shown in the Clock display.)

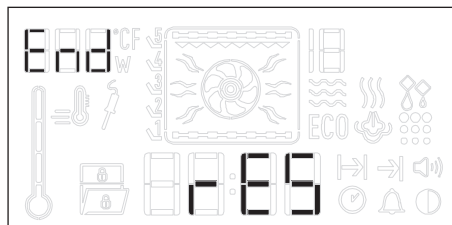


Warning!

- Only fill the water tank up to a maximum of 0.5 litres to ensure that the water does not overflow when it is pumped back to the water tank. **RISK OF OVERFLOW!**

Water tank message

When the water tank is removed or misplaced, the **Temperature indicator** display shows the message “RES”.



To clear the message, correctly insert the water tank

Emptying the water tank

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

While the water is being pumped the display shows “PUMP” (PUMP).

Note:

- The “PUMP” message stays on until the temperature of the water reaches 65°C before it can be pumped back to the water tank.

Water feeding

Warning!

- The water in the tank may be hot.
DANGER OF BURNS!


After the water is pumped back to the water tank, the display will show the message “*DEP*” requiring the following actions:

1. Remove and empty the water tank.
2. Dry the water tank and introduce it back into the slot located above the cavity. Clean and dry the cooking space.
3. Leave the appliance door open so that the cooking space can cool down and dry completely.

Note:


- It is advisable to remove the water tank and empty it after a cooking cycle. This prevents the formation of bacteria and limestone inside the appliance.


If the water tank has not been removed from the oven and a new cooking cycle is started, the oven displays the warning “*DEP*”.

This warning can be cleared by pressing the **OFF**  key and proceed with the new cooking cycle without removing and emptying the water tank.

When the oven is working

Interrupting a cooking cycle

You can stop the cooking process at any time by pressing the **OFF**  key once.

The oven incorporates a steam-reduction function that is activated when the **OFF**  key is pressed to gradually release the steam from the cavity, so that there is no sudden rush of steam when the appliance door is opened. This function takes around 3 minutes and during it the display shows the word “**UAP**” (VAP).

Warning!

- When opening the door during or upon completion of the cooking cycle, be careful of the flow of hot air and/or steam coming out of the cooking chamber. Step back or to the side to avoid burns. **DANGER OF BURNS!**

At this point:


- The steam generation is interrupted.
- The cavity walls and the water tank are still very hot. **Danger of burning!**
- The timer stops and the display shows the remaining operating time (if this has been set).

If you wish, at this point you can:

1. Turn or stir the food to ensure it will be evenly cooked.
2. Change the cooking parameters.


To restart the process, close the door and press the Start key.

Cancelling a cooking cycle

If you wish to cancel the cooking process, press the **OFF**  key twice.

You will then hear 3 beeps and the message “**END**” will appear on the display.

End of a cooking cycle

At the end of the set duration or when you press the **OFF**  key to finish the cooking cycle the oven starts the steam-reduction function.


This function gradually releases the steam from the cavity, so that there is no sudden rush of steam when the appliance door is opened.

This function takes around 3 minutes and during it the display shows the word “**UAP**” (VAP).

At the end of this process you will hear three beeps and “**PUMP**” (PUMP) appears on the display. (You might hear the pumps during this process, because they will be pulling the water back into the water tank).

Warning!

- When opening the door during or upon completion of the cooking cycle, be careful of the flow of hot air and/or steam coming out of the cooking chamber. Step back or to the side to avoid burns. **DANGER OF BURNS!**

The beeps are repeated every 30 seconds until the door is opened or the **OFF**  key is pressed.

When the oven is working

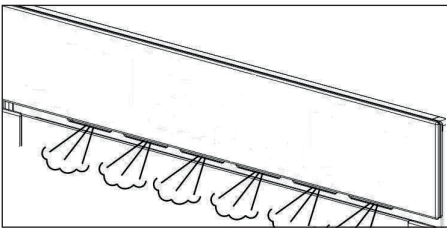
The cooling fan can continue to run for a certain length of time after the appliance has been switched off. This is a normal function that is meant to reduce the temperature inside the oven.

When the display shows the word “*DEP*”, this means that the water was pumped and that the water tank can be removed.

Remove the water tank and dry it thoroughly. Let the cooking space cool down for a moment and then clean and dry it with a cloth. The door should be left open for some time so that the appliance can dry completely.

Steam Flow

It is normal to have an intermittent steam flow, coming out from the oven front. This is especially noticeable in winter time or in high moisture environments.



Residual water in the oven

To reduce the residual water in the oven, it is recommended to insert a tray in the bottom rack level. The condensation released from the food begins to drip on the tray. The remaining residual water can be easily dried with a cloth.

Use of accessories

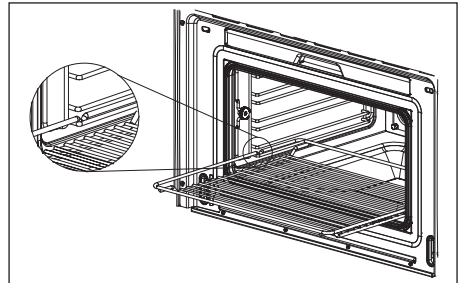
The perforated container is suitable for cooking fresh or deep frozen vegetables, meat and poultry. In this case it is important that the non-perforated container is introduced into the first level. This way, dripping liquids are collected and the appliance does not get dirty. The perforated container with the food should be inserted into the second level.

The non-perforated container is used to steam sensitive foods, e.g. compotes and dumplings.

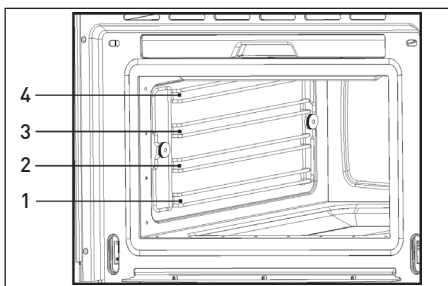
The rack is used when cooking with small containers, as for example, dessert bowls and to regenerate plate dishes.

For more precise information refer to the tables.

The suggested times and temperatures are guideline values. The actual cooking time can vary according to the type and quality of the foods.



We recommend using the rack together with the baking tray when cooking items on the rack which might drip.



To remove the rack, lift it upwards slightly at the front when the safety notches connect with the sides of the oven (see illustration).

Cooking with Steam

Steam cooking - Fish

Fish	Quantity	Temperature °C	Time min.	Container	Level
Gilthead sea bream	800-1200 g	80	30-40	Perforated	2
Trout	4 x 250 g	80	20-25	Perforated	2
Salmon filet	500-1000 g	80	15-25	Perforated	2
Salmon trout	1000-1200 g	80	25-35	Perforated	1/2
King prawns	500-1000 g	80	15-20	Perforated	2
Green-shell mussel	1000-1500 g	100	25-35	Perforated	2
Halibut filet	500-1000 g	80	20-25	Perforated	2
Cockles	500-1000 g	100	10-20	Perforated	2
Lobster	800-1200 g	100	25-30	Perforated	1/2
Cod filet	1000-1200 g	80	20-25	Perforated	2
Blue mussel	1000-1200 g	100	15-25	Perforated	2
Lake trout	4 x 250 g	80	25-30	Perforated	2
Haddock	1000-1200 g	80	20-25	Perforated	2
Tuna filet	500-1000 g	80	15-20	Perforated	2
Pike perch	4 x 250 g	80	25-30	Perforated	2

Steam cooking - Meat

Meat	Quantity	Temperature °C	Time min.	Container	Level
Chicken leg	4-10	100	40-45	Perforated	2
Chicken breast	4-6	100	25-35	Perforated	2
Smoked pork loin	500g – 1000 g	100	40-50	Perforated	2
Turkey escalope	4-8	100	20-25	Perforated	2
Pork filet, whole	4-8	100	20-30	Perforated	2
Sausages		80-100	10-15	Perforated	2

Steam cooking - Eggs

Eggs	Temperature °C	Time min.	Container	Level
Eggs in Glass	100	10-15	Rack	2
Eggs, hard	100	15	Rack	2
Eggs, soft	100	10-12	Rack	2

Cooking with Steam

Steam cooking - Vegetables

Vegetables		Temperature °C	Time (min)	Container	Level
Eggplant/Aubergine	in slices	100	15-20	Perforated	2
Beans		100	35-45	Perforated	2
Broccoli	florets with stalk	100	25-30	Perforated	2
Broccoli	florets without stalk	100	15-20	Perforated	2
Cauliflower	florets	100	25-30	Perforated	2
Cauliflower	whole head	100	40-45	Perforated	1
Peas		100	30-35	Perforated	2
Fennel	in stripes	100	15-20	Perforated	2
Fennel	cut in half	100	20-30	Perforated	2
Potatoes with skin	whole, very small	100	20-25	Perforated	2
Potatoes with skin	whole, very big	100	45-50	Perforated	2
Potatoes without skin	in pieces	100	20-25	Perforated	2
Turnip	in sticks	100	20-25	Perforated	2
Snow peas		100	15-20	Perforated	2
Carrots	in slices	100	25-30	Perforated	2
Corn cobs		100	50-60	Perforated	2
Bell peppers	in stripes	100	12-15	Perforated	2
Hot pepper		100	12-15	Perforated	2
Mushrooms	in quarters	100	12-15	Perforated	2
Leeks	in slices	100	10-12	Perforated	2
Brussels sprouts		100	25-35	Perforated	2
Celery	in stripes	100	15-20	Perforated	2
Asparagus		100	20-35	Perforated	2
Spinach		100	12-15	Perforated	2
Celery stalks		100	25-30	Perforated	2
Courgette	in slices	100	12-18	Perforated	2

Steam cooking - Dumplings

Dumplings	Temperature °C	Time (min)	Container	Level
Sweet dumpling	100	20-30	Not perforated	2
Sweet yeast dumpling	100	15-20	Not perforated	2
Yeast dumpling	100	15-25	Not perforated	2
Bread dumpling	100	20-25	Not perforated	2
Napkin dumpling	100	25-30	Not perforated	2

Cooking with Steam

Steam cooking - Side dishes

Side dishes	Quantity	Temperature °C	Time (min)	Container	Level
Pearl barley + Liquid	200g + 400 ml	100	30-35	Rack, glass bowl	2
Semolina + Liquid	200g + 300 ml	100	10-20	Rack, glass bowl	2
Lentils + Liquid	200g + 375 ml	100	20-50	Rack, glass bowl	2
Rice + Liquid	200g + 250 ml	100	25-40	Rack, glass bowl	2

Steam cooking - Desserts

Desserts	Quantity	Temperature °C	Time (min)	Container	Level
Stewed apples	500-1500 g	100	15-25	Not perforated	2
Stewed pears	500-1500 g	100	25-30	Not perforated	2
Crème brûlée		80	20-25	Rack - bowl	2
Crème caramel		80	25-30	Rack - bowl	2
Yogurt		40	4-6 hrs.	Rack - bowl	
Stewed peaches	500-1500 g	100	15-20	Not perforated	

Steam cooking - Fruit (Sterilising/ Boiling down)

Fruit	Quantity	Temperature °C	Time (min)	Container	Level
Pears	4-6 1l glasses	100	30-35	Rack	1
Cherries	4-6 1l glasses	80	30-35	Rack	1
Peaches	4-6 1l glasses	80	30-35	Rack	1
Plums	4-6 1l glasses	80	30-35	Rack	1

Steam cooking - Regenerate

Warming-up	Quantity	Temperature °C	Time (min)	Container	Level
Plate dishes	1-2	100	12-15	Rack	2
Plate dishes	3-4	100	15-20	Rack	2
Ready-made meals		100	15-20	Rack	2

Cooking with Steam

Steam cooking - Blanch

Vegetables	Quantity	Temperature °C	Time (min)	Container	Level
e.g. Beans, Leek		100	10-12	Perforated	2
Curly Kale	1000-2000 g	100	12-16	Perforated	2
Savoy cabbage	10-20	100	12-15	Perforated	2
White cabbage, whole	2000-2500 g	100	30-45	Perforated	1
Tomatoes, peeled		80	12	Rack	2

Steam cooking - Defrost

Vegetables / Side dish	Quantity	Temperature °C	Time (min)	Container	Level
Broccoli	florets with stalk	100	15-20	Perforated	2
Mixed vegetables		100	15-20	Perforated	2
Spinach leaves	portions	100	10-15	Not perforated	2
Cauliflower	florets	100	15-20	Perforated	2
Peas		100	15-25	Perforated	2
Curly kale	bigger portion	100	25-35	Not perforated	2
Carrots	in slices	100	15-20	Perforated	2
Brussels sprouts		100	20-25	Perforated	2
Asparagus		100	25-30	Perforated	2
Ready-made meals		100	as required	Rack	2
Bread		100	10-25	Rack	2
Rice		100	15-25	Not perforated	2
Lentils		100	15-20	Not perforated	2
Noodles		100	15-20	Not perforated	2

Cooking with Steam

Two level cooking

Some suggestions:

When cooking with two levels the grill always belongs to the 2nd or 3rd level of insertion from the bottom to the top.

This way the usual vessels of porcelain, Jena glass or of stainless steel can be put inside the oven.

The container of cooking perforated or not, will be inserted in the 1st level from the bottom. It can also be cooked with two grills.

Different cooking times are controlled this way:

Foods that need a longer cooking time should be placed in the upper area of the oven. Foods with a shorter cooking time should be placed on the 1st level.

One example: Vegetables, potatoes and fish.

Place the vegetables and potatoes in any suitable container on the rack inserted in the 2nd or 3rd level.

Insert the fish in the 1st level.

When using the perforated tray to cook fish, the non-perforated tray must be inserted in the bottom of the appliance to collect liquid dripping from the fish. This way the appliance is kept clean.

Time: Vegetables and potatoes 25-35 Min.

Time: Fish – depending on type – 15-25 Min.

Select the longest cooking time. Because of the different levels the food is ready at the same time, without any over cooking.

Cooking with the Grill

For good results with the grill, use the grid iron supplied with the oven.

Fit the grid iron in such a way that it doesn't come into contact with the metal surfaces of the oven cavity since if it does there is a danger of electric arcing which may damage the oven.

Important points:

1. When the grill is used for the first time there will be some smoke and a smell coming from the oils used during oven manufacture.
2. The oven door window becomes very hot when the grill is working. Keep children away.
3. When the grill is operating, the cavity walls and the grid iron become very hot. You should use oven gloves.
4. If the grill is used for extended period of time it is normal to find that the elements will switch themselves off temporarily due to the safety thermostat.
5. Important! When food is to be grilled or cooked in containers you must check that the container in question is suitable for use. See the section on types of ovenware!
6. When the grill is used it is possible that some splashes of fat may go onto the elements and be burnt. This is a normal situation and does not mean there is any kind of operating fault.
7. After you have finished cooking, clean the interior and the accessories so that cooking remains do not become encrusted.

Type of food	Quantity (g)	Time (min)	Instructions
Fish			
Bass	800	18-24	Spread lightly with butter. After half of cooking time turn and spread with seasoning.
Sardines/Gurnard	6-8 fish.	15-20	
Meat			
Sausages	6-8 units	22-26	Prick after half cooking time and turn.
Frozen hamburgers	3 units	18-20	
Spare rib (approx. 3 cm thick)	400	25-30	After half of cooking time, baste and turn.
Bread			
Toast	4 units	1½-3	Watch toasting.
Toasted sandwiches	2 units	5-10	Watch toasting.

Cooking with the Grill

Heat up the grill beforehand for 2 minutes. Unless indicated otherwise, use the grid iron. Place the grid on a bowl so that the water and the fat can drop. The times shown are merely indicative and can vary as a function of the composition and quantity of the food, as well as the final condition wished for. Fish and meat taste great if, before grilling, you brush them with vegetable oil, spices and herbs and leave to marinate for a few hours. Only add salt after grilling.

Sausages will not burst if you prick them with a fork before grilling.

After half the grilling time has passed, check on how the cooking is going and, if necessary, turn the food over.

The grill is especially suitable for cooking thin portions of meat and fish. Thin portions of meat only need to be turned once, but thicker portions should be turned several times.

Cooking with Hot Air

Roasting and baking

Type	Quantity (g)	Power (Watt)	Temperature °C	Time (min)	Standing Time (min)	Comments
Beef stew	1000	200	160/170	80/90	10	Do not put lid on container
Pork loin	500/600	200	180/190	35/40	10	Do not put lid on container
Whole chicken	100/1200	400	200	30/40	10	Put lid on container. Breast facing upwards. Do not turn.
Chicken portions	800	400	200	25/35	10	Do not put lid on container. Arrange portions with skin facing upwards. Do not turn.
Duck	1500/1700	200	200	70/80	10	Put lid on container. Do not turn.

Advice for roasting meat

Turn the pieces of meat halfway through the cooking time. When the roasted meat is ready you should let it stand for 10 minutes in the oven with this switched off and closed. This will ensure the juices in the meat are well distributed.

Add 2 to 3 soup spoons of gravy or similar liquid to lean meat and 8 to 10 soup spoons to stews, depending on the amount of meat in question.

The roasting temperature and time required depends on the type and amount of meat being cooked.

If the weight of the meat to be roasted does not appear on the table choose the settings for the weight immediately below and extend the cooking times.

Advice on ovenware

Check that the ovenware fits inside the oven.

Hot glass containers should be put on a dry kitchen cloth. If such containers are put on a cold or wet surface the glass may crack and break. Use oven gloves to take the ovenware out of the oven.

Cooking with Hot Air

Cooking – Cakes

Type	Container	Level	Temperature	Time (min)
Walnut cake	Spring-form type tin	1	170/180	30/35
Fruit tart	Spring-form type tin	2	150/160	35/45
Fruit cakes	Cake tin with central hole	1	170/190	30/45
Savoury tarts	Spring-form type tin	2	160/180	50/70
Simple cake (sponge cake)	Spring-form type tin	1	160/170	40/45
Almond cakes	Cake tray	2	110	35/45
Puff pastry	Cake tray	2	170/180	35/45

Advice on cake baking ware

The most commonly used type of baking ware is black metal tins.

Advice on how to bake cakes

Different amounts and types of pastry require different temperatures and baking times. Try low settings first of all and then, if necessary, use higher temperatures next time. A lower temperature will result in more uniform baking. Always put the cake tray in the centre of the turntable.

Baking suggestions

How to check if the cake is properly cooked

Start sticking a tooth pick in the highest part of the cake 10 minutes before the end of the baking time. When no dough sticks to the tooth pick the cake is ready.

If the cake is very dark on the outside

Next time choose a lower temperature and let the cake bake for a longer time.

Cooking with Hot Air

If the cake is very dry

Make small holes in the cake with a tooth pick after baking has finished. Then sprinkle the cake with some fruit juice or alcoholic drink. Next time increase the temperature by about 10°C and reduce the baking time.

If the cake does not come free when turned

Let the cake cool down for 5 to 10 minutes after baking and it will come out of the tin more easily. If the cake still does not come free run a knife carefully around the edges. Next time grease the cake tin well.

Settings

Setting the clock



To set the clock, proceed as follows (in standby mode/OFF):

1. Press the **Clock** key. The clock symbol and the time display start blinking (not necessary if your Steam oven is first plugged in or after a power failure).
2. Press the “▼” and “▲” keys to set the correct hour value. (The adjustment will be circular, e.g. it goes from 00:00 to 23:59).
3. To finish, press the **Clock** key again to validate the time (the Volume Setting symbol starts blinking).

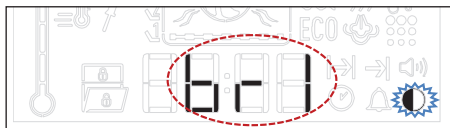
Setting the Volume



To set the clock, proceed as follows (in standby mode/OFF):

1. Press the **Clock** key with short intervals until the he Brightness Setting symbol starts blinking.
2. Press the “▼” and “▲” keys to set the Brightness.
3. To finish, press the **Clock** key again to validate the Brightness (the Safety Block symbol starts blinking).

Setting the Brightness



To set the brightness, proceed as follows (in standby mode/OFF):

1. Press the Clock key with short intervals until the he Brightness Setting symbol starts blinking.
2. Press the “▼” and “▲” keys to set the Brightness.
3. To finish, press the Clock key again to validate the Brightness (the Safety Block symbol starts blinking).

Safety Block




To activate the Safety Block, proceed as follows (in standby mode/OFF):

1. Press the Clock key with short intervals until the Safety Block symbol starts blinking.
2. Press the “▼” or “▲” keys to turn the Safety Block **ON** (or **OFF**).
3. To finish, press the **Clock** key again to validate the Safety Block (the Safety Block symbol is shown for 3 seconds).

Settings

Note:

- To de-activate the Safety Block while its ON you can also short press twice the “▼” key and then press the **Clock** key.
- The Clock, Volume, Brightness and Safety Block are all to be set with the help of the Clock key. They are accessible by pressing the clock key once for setting the parameter, and by pressing it the second time you validate the value and enter the next parameter. You can set the parameters in the following sequence: Clock > Volume > Brightness > Safety Block > OFF state. (When you press the Clock key for validating the last parameter the oven turns to standby mode.

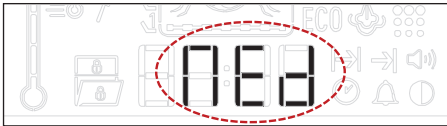
function light  starts to flash (not necessary if your Steam oven is first plugged in or after a power failure).

2. Press the “▼” and “▲” keys to set the correct water hardness parameter value, according to the below table.
3. Press the **Clock** key to set the parameter. You will hear a short beep and the Descale function light switches off.

Note:

- In case of power outage or when the product is unplugged and plugged in again, time setting and water hardness setting menus are displayed again.

Water Hardness setting



The appliance features a system that automatically indicates when it is time to descale.

The system can be optimised for households with very soft water (also through using a water softening appliance) and very hard water, by changing the user settings to the relevant range of water hardness (see table below).

To set the water hardness parameter, proceed as follows (in standby mode/OFF):

1. Press the “▼” and “▲” keys (aprox. 5 sec.). The Descale

Settings


Type	Water hardness				Display
	Ca + Mg (ppm)	English deg. [°eH]	French deg. [°dF]	German deg. [°dH]	
Soft water	0 to 150	0 to 11	0 to 15	0 to 8	SOFT
Medium water	151 to 350	12 to 25	16 to 35	9 to 20	MED
Hard water	501 to 500	26 to 35	36 to 50	21 to 28	HARD

Alarm (Timer)

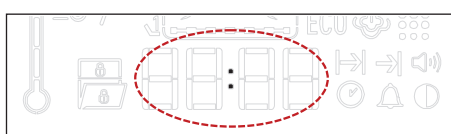


The timer functions like an egg timer. It can be used at any time and independently of all other functions.

To set the Alarm proceed as follows:

1. Press the **Alarm** key. The Alarm symbol and the Time Display (00:00) start blinking.
2. Press the “**▼**” and “**▲**” keys to set the desired time.
3. To finish, press the **Alarm** key again to validate the Timer. (The Alarm symbol stops blinking and the Timer starts the countdown).
4. At the end of the countdown you will hear a beep that repeats every few seconds. To stop these beeps press the OFF  key.

Hiding / Displaying the Clock



If the clock display disturbs you, you can hide it by pressing the **Clock** key for 5 seconds follows (in standby mode/OFF). You will hear a short beep. The dots that separate the hours and minutes will flash but the rest of the clock display will be hidden.

If you want to see the clock display again, press the **Clock** key again for 5 seconds.

Care and maintenance

Cleaning the cooking space

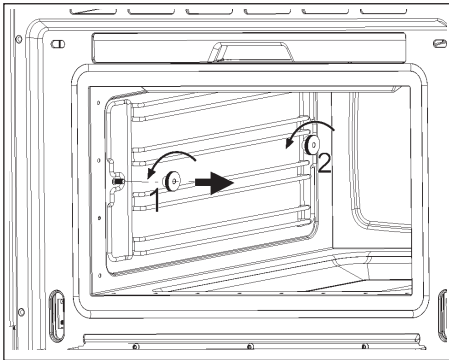
Avoid using abrasive cleaners such as scouring pads, steel wool, etc. as they can damage the surface.

Wipe the cooking space clean using a damp cloth whilst the appliance is still warm. Finish off by drying the cooking space.

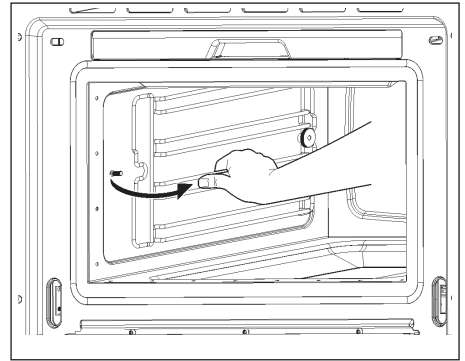
For ease of cleaning, the shelf guides can be removed (see the following chapter).

Removing the shelf guides

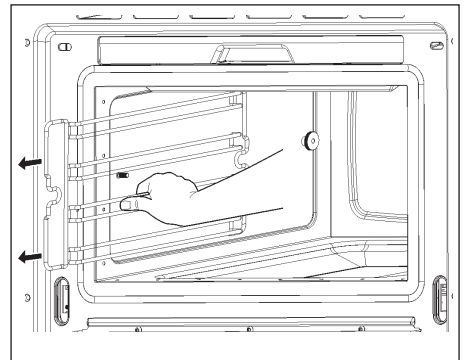
Unscrew and remove the knurled nuts 1 in the front of the shelf guides in an anti-clockwise direction.



Unscrew and loosen the knurled nuts 2 in the back of the shelf guides in an anti-clockwise direction. Do not completely remove these nuts.



Pull the shelf guides to the inside of the cavity and remove from the front.

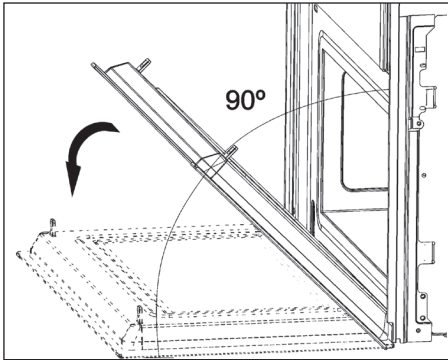


To put them back, insert the shelf guides into the knurled nuts 2 in the back and position on the screws in the front. Screw the knurled nuts 1 and 2 in a clockwise direction till tight.

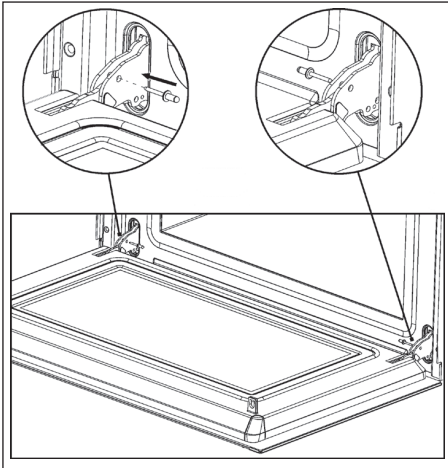
Care and maintenance

Removing the appliance door

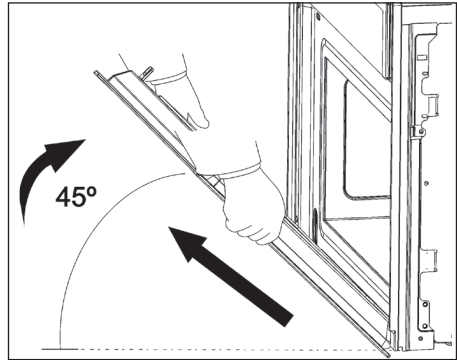
1. Open the appliance door as far as it will go



2. Insert 2 pins inside the holes in the hinges.



3. Close the appliance door just enough that it can be lifted out.



4. To reassemble, push the hinges into the holes from the front.

5. Open the appliance door as far as it will go and remove the pins.

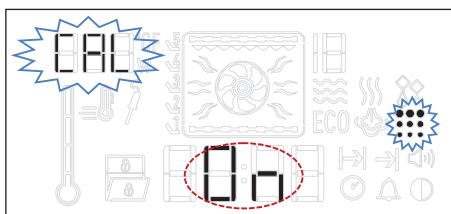
Care and maintenance


Descaling


Whenever steam is produced, irrespective of the hardness of the local water supply (i.e. the limescale content of the water), limescale is deposited inside the steam generator.

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

Water hardness	Descal after about
Very soft	144 hours
Medium	72 hours
Very hard	48 hours




The appliance automatically detects when descaling is necessary and when this happens the message “CAL” will be displayed in the Temperature indicator display and the Descale Light  turns on.

If the Descaling procedure is not performed, within a period of 3 hours, the message “CAL” will be displayed again and the Descale Light  will start blinking.

Note:

- The oven will let you finish cooking in case this 3 hours period ends prior to the cooking time programmed.

If once again the Descaling procedure is not performed, some cooking cycles after the oven functioning is blocked and you will hear a long beep along with the message “CAL” and the Descale light  will keep blinking.

Important Note:

- Failure to descale the appliance will likely impair the functioning of or cause damage to the appliance.

Suitable descaling solutions

For descaling, use the descaling solution “durgol®”.

This solution allows a professional and careful descaling of your appliance. Available at Customer Care Centres.

Warning!

- Do not use vinegar or vinegar-based products as they can cause damage to the oven’s internal circuit.

Traditional descaling solutions are not appropriate because they can contain foaming agents.

Care and maintenance

Descaling procedure



Warning!

- For safety reasons, the descaling process cannot be interrupted.

The appliance has to be descaled with the appliance door closed. The appliance must be in idle state prior to starting the descaling cycle.

To run a descaling cycle proceed as follows:

1. Press the Clock and “▼” keys simultaneously during 5 seconds. The temperature display shows “CAL” and there is a beep. (In case you don't want to go ahead with the descaling procedure wait for about 5 seconds without pressing any key).
2. Press the **Start** key ▷.
3. When the display shows “0.5 L”, remove the water tank.
4. Pour 0.5 litres of an adequate descaling solution into the water tank and put the water tank back.
5. Press the **Start** key ▷. The Descale cycle is initiated and takes about 30 minutes.
6. When the Descale display shows “1.0 L” flashing and the oven emits a beep, remove and empty the water tank.
7. Fill the water tank with 1.0 litres of cold water and put the water tank back.
8. Press the Start key ▷. The first rinsing cycle starts.
9. When the Descale display shows again “1.0 L” flashing and the oven emits a new beep, remove and empty the water tank.
10. Fill the water tank with 1.0 litres of cold water and put the water tank back.
11. Press the **Start** key ▷. The second rinsing cycle starts.
12. When the rinsing cycle has finished the display shows “END”.
13. Remove, empty and dry the water tank.

Oven cleaning

Warning!

- Cleaning should be done with the oven power switched off. Take the plug out of the socket or switch off the oven's power circuit.
- If the microwave is not kept clean its surfaces may deteriorate, reducing the oven's working life and possibly resulting in a dangerous situation.
- Do not use aggressive or abrasive cleaning products, scourers that scratch surfaces or sharp objects, since stains may appear.
- Do not use high pressure or steam jet cleaning appliances.
- For your safety, never turn on the oven if the back panel that covers the fan is not in place.

Front surface

Normally you just need to clean the oven with a damp cloth. If it is very dirty, add a few drops of dishwashing liquid to the cleaning water. Afterwards, wipe the oven with a dry cloth.

In an oven with an aluminium front, use a mild glass cleaning product and a soft cloth that does not release any fibres or threads. Wipe from side to side without exerting any pressure on the surface.

Immediately remove limescale, fat, starch or egg white stains. Corrosion can occur under these stains.

Do not let any water get inside the oven.

Oven interior

After use, remove any water on the bottom of the cooking space with a soft cloth. Leave the appliance door open so that the cooking space can cool down.

To remove dirt that is harder to shift, use a non-aggressive cleaning product. Do not use oven sprays or other aggressive or abrasive cleaning products.

Always keep the door and the oven front very clean to ensure that the door opens and closes properly.

Make sure water does not enter the oven ventilation holes.

The glass lamp cover is located on the oven ceiling and can be removed easily for cleaning. For this you just need to unscrew it and clean it with water and dishwashing liquid.

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

Accessories

Clean the accessories after each use. If they are very dirty, soak them first of all and then use a brush and sponge. The accessories can be washed in a dish washing machine.

What should I do if the oven doesn't work?

Warning!

- Any type of repair must only be done by a specialised technician. Any repair done by a person not authorised by the manufacturer is dangerous.

You do not need to contact Technical Assistance to resolve the following questions:

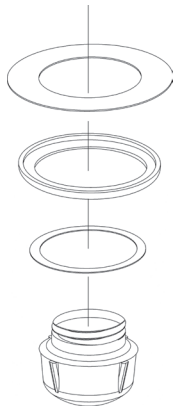
- The display is not showing! Check if:
 - The time indication has been switched off (see section on Basic Settings).
 - Nothing happens when I press the keys! Check if:
 - The Safety Block is active (see section on Basic Settings).
 - The oven does not work! Check if:
 - The plug is correctly fitted in the socket.
 - The oven's power is switched on.
 - When the oven is operating I can hear some strange noises! This is not a problem.
 - It has to do with the operating noises that can occur during the cooking process, e.g, by the water pumps in the steam generator.
 - The steam inside the cavity produces a pressure build-up and sometimes the cavity walls may produce noise when they react to the pressure.
 - These noises are normal, there is no problem.
 - The food doesn't heat up or heats very slowly! Check if:
 - You have selected the correct operating times and temperature setting.
 - The food you have put inside the oven is a larger amount or colder than you usually put in.
 - If the message "ERR_" appears in the display, please contact the Customer Care.
 - The appliance still makes a noise after the cooking process is finished! This is not a problem.
 - The cooling fan keeps on working for some time. When the temperature has dropped sufficiently, the fan will switch itself off.
 - The oven switches on but the interior light does not go on!
 - If all the functions work properly it is probable that the lamp has blown. You can keep on using the oven.

What should I do if the oven doesn't work?

Replacing the light bulb

To replace the light bulb, proceed as follows:

- Disconnect the oven from the power supply. Take the plug out of the socket or switch off the oven's power circuit.
- Unscrew and remove the glass light cover (1).
- Remove the light bulb (2). Warning! The bulb may be very hot.
- Fit a new E14 230-240V/15W bulb. Follow the lamp manufacturer's instructions.
- Screw the glass light cover into place (1).
- Connect the oven again to the power supply.



Technical characteristics

Display Messages

Display	Description
Descaling	
<i>SOFT</i>	Soft water.
<i>MED</i>	Medium water.
<i>HARD</i>	Hard water.
<i>CAL</i>	Appliance must be descaled. Flasing - descaling starts.
<i>0.5 L</i>	Feed 0.5 litre descaling solution into the water tank.
<i>1.0 L</i>	Feed 1 litre cold water into the water tank for rinsing.
Water level	
<i>-LO-</i>	Insufficient water in water tank.
Water tank	
<i>RES</i>	Indication that water tank is missing.
<i>DEP</i>	The water tank must be removed, emptied and reinserted.
Steam reduction	
<i>UAP</i>	Indication that steam reduction process is ongoing.
<i>PUMP</i>	Indication that cold water is entering the boiler and hot water is being pumped to the water tank.
System warnings	
<i>LAMP</i>	Damaged lamp.
<i>HOT</i>	Temperature in the PCB is too high.
<i>ERR_</i>	Contact the Customer Care

Specifications

- AC Voltage..... (see characteristics plate)
- Power required..... 2900 W
- Steam power 1500 W
- Grill power 1200 W
- Hot air power 1600 W
- Exterior dimensions (W×H×D) 595 × 455 × 542 mm
- Interior dimensions (W×H×D) 420 × 210 × 390 mm
- Oven capacity..... 35 l
- Weight35 kg

Environmental protection

Compliance with the WEEE Directive and Disposing of the Waste Product:

This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).



This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling.

Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS Directive

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information



Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

Installation instructions

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty

Note:

- Preparation of location and electrical installation for the product is under customer's responsibility.

Danger!

- The product must be installed in accordance with all local gas and/or electrical regulations.
- Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.
- Damaged products cause risks for your safety.

Before installation

Check that the input voltage indicated on the characteristics plate is the same as the voltage of the power outlet you are going to use.

Open the oven door and take out all the accessories and remove the packing material.

Warning!

- The front surface of the oven may be covered in a protective film. Before using the oven for the first time, carefully remove this film, starting on the inside.

Make sure that the oven is not damaged in any way.

Check that the oven door closes correctly and that the interior of the door and the front of the oven opening are not damaged. If you find any damage contact our Customer Care Centre on the number supplied on the back cover of this handbook.

DO NOT USE THE OVEN if the power cable or the plug is damaged, if the oven does not function correctly or if it has been damaged or dropped. Contact our Customer Care Centre on the number supplied on the back cover of this handbook.

Put the oven on a flat and stable surface. The oven must not be installed close to any sources of heat, radios or televisions.

During installation, make sure that the power cable does not come into contact with any moisture or objects with sharp edges and the back of the oven. High temperatures can damage the cable.

Warning!

- After the oven is installed you must make sure you can access the plug.

Note:

- Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.
- The door and/or handle must not be used for lifting or moving the appliance.
- Additional protection by a residual current circuit breaker is recommended.

Installation instructions

Danger!

- The product must be connected to the mains supply only by an authorized and qualified person. The product's warranty period starts only after correct installation. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons.
- The power cable must not be clamped bent or trapped or come into contact with hot parts of the product.
- A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!
- Before starting any work on the electrical installation, disconnect the product from the mains supply. There is the risk of electric shock!

After installation

The oven is equipped with a power cable and a plug for single phase (household) current, 230 240V ~ 50Hz.

If the oven is to be installed on a permanent basis it must be installed by a qualified technician. In such a case, the oven should be connected to a circuit with an all-pole circuit breaker with a minimum separation of 3 mm between contacts.

Warning!

- The oven must be earthed!

The manufacturer and retailers do not accept responsibility for any damage that may be caused to persons, animals or property if these installation instructions are not observed.

The oven only functions when the door is closed correctly.

Before the first use, clean the inside of the oven and the accessories, following the cleaning instructions given in the "Oven cleaning" section.

Warning!

- During installation, follow the instructions supplied separately.

Installation

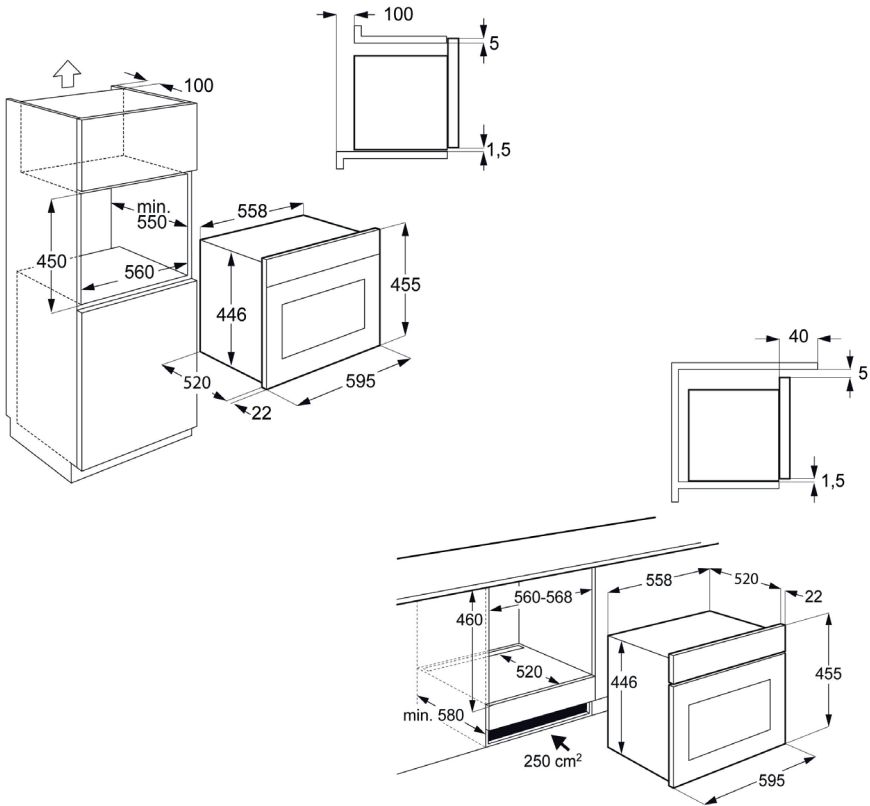
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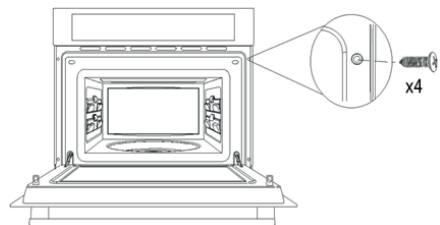
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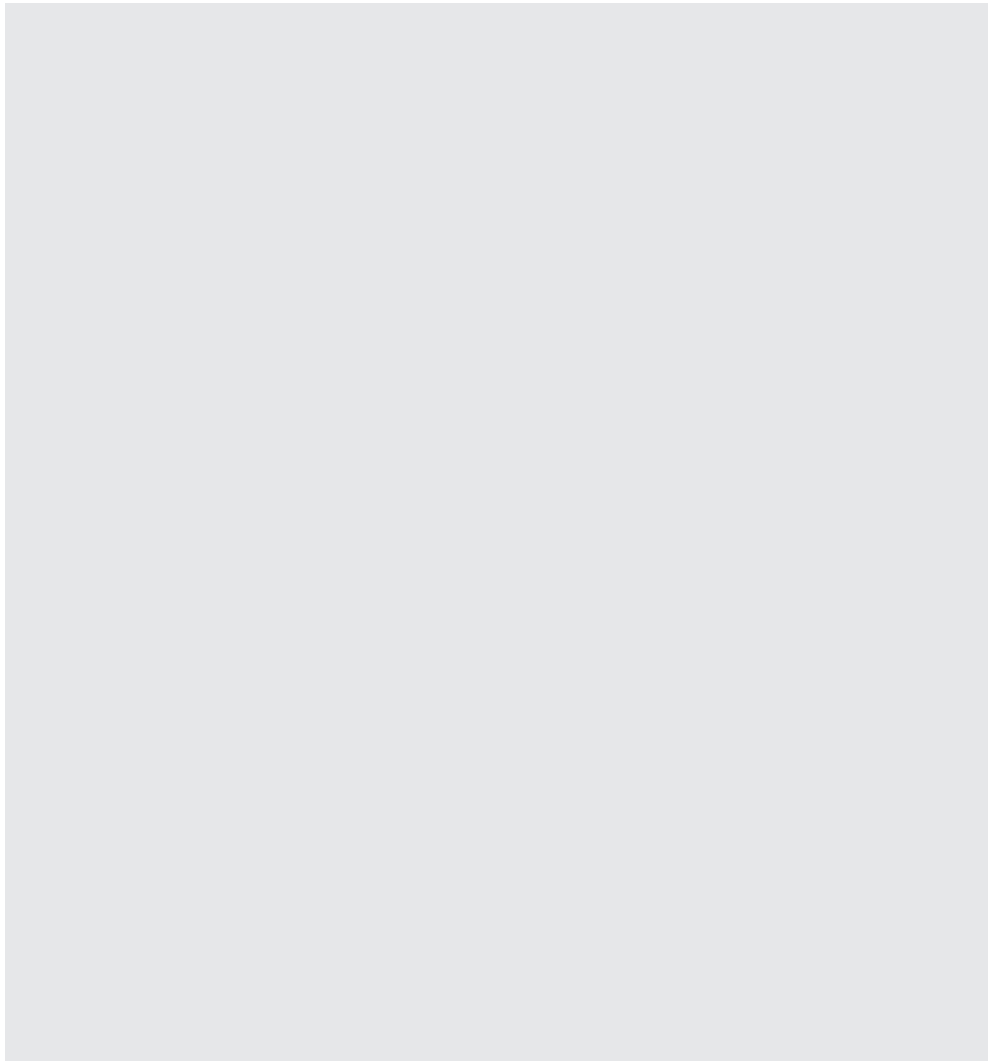
NO

FI



1. Push oven completely into the cabinet and centre it.
2. Open door and fasten the appliance to the cabinet using the four screws provided. Insert the screws through the front holes.





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