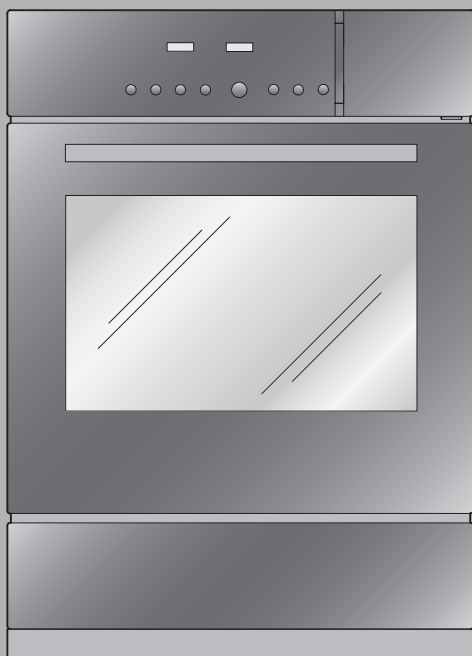


**Combi-Steam Oven**

**Comhair-Steam S**



**Operating instructions**

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.

**Please follow the safety precautions.**

## Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliance is reserved.

## Symbols used



**Denotes important safety precautions. Failure to observe said precautions can result in injury or damage to the appliance or fittings!**

- ▶ Indicates step-by-step instructions.
  - Describes how the appliance reacts to the steps taken.
- Indicates a list.



Denotes useful tips for the user.

## Validity

The model number corresponds to the first three digits on the identification plate. These operating instructions apply to the following models:

Type	Model no.	Size system
CS-SZ	768	55-600/55-762
CS-SZ	771	60-600/60-762

Variations depending on the model are noted in the text.

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## Safety precautions



**The appliance corresponds to recognised technology standards and the relevant safety regulations. Proper use of the appliance is however essential to avoid damage and accidents. Please therefore follow the precautions given in these operating instructions.**

In accordance with the requirements of IEC 60335-1:

- 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 supervised or unless they have been given instruction concerning the use of the appliance by a person responsible for their safety.

### Before using for the first time

- The appliance must be installed and connected up to the power supply in accordance with the separate installation instructions. The necessary work should be done by a qualified fitter or electrician.
- Dispose of the packaging material in accordance with local regulations.
- Before using the newly installed appliance for the first time, please follow the advice in the 'Using for the first time' section.
- Make the desired user settings.

## **Correct use**

- The appliance is designed for use in the home for preparing food. Under no circumstances flambé or cook food using a lot of fat in the cooking space! No liability is assumed for any damage caused by improper or incorrect use.
- Never use the appliance to dry animals, textiles or paper!
- Not to be used as a room heater or humidifier.
- The appliance should only be installed and operated in a room with an ambient temperature of between 5 °C and 35 °C. In the event of frost, there is a danger that residual water left in the pumps can freeze, causing damage.
- Only use the food probe supplied with this appliance.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, should only be carried out by the manufacturer, its Customer Services or similarly qualified persons. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the 'Repair service' section. Please contact Customer Services if necessary.
- Only original spare parts may be used.
- Retain these operating instructions for future reference. If you sell the appliance or pass it on to a third party, please ensure these operating instructions accompany the appliance, together with the instructions on installation. In this way, the new owner can inform themselves about how to use the appliance correctly and read the pertinent safety precautions.

## **Children in the home**

- Packaging material, e.g. plastic and polystyrene, can be dangerous for children. Danger of suffocation! Please keep packaging material away from children.
- The appliance is designed for use by adults who are familiar with these operating instructions. Children are often unable to recognise the danger of electrical appliances. Ensure proper supervision and do not allow children to play with the appliance – there is a danger that children can hurt themselves.
- Use the childproof locking facility.

## **Note on use**

- If the appliance is visibly damaged, do not use it. Contact our Customer Services.
- If the appliance is not operating properly, disconnect it from the power supply immediately.
- Ensure the mains cables of other electrical appliances do not get caught in the door of the appliance as the electrical cable insulation could get damaged.
- If the mains cable of the appliance is damaged, it must be replaced by Customer Services in order to avoid hazard.
- Ensure there are no foreign bodies or pets in the cooking space before closing the appliance door.
- Objects that could pose a danger if the appliance were accidentally switched on should not be stored in the cooking space. Do not store food nor any temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, etc., in the cooking space or in the appliance/warming drawer.
- Keep the appliance door closed when grilling. The heat could damage the operating and display elements or the fitted units above.



**Caution: Burns hazard!**

- The appliance gets very hot when in use.
- Heat is produced during cooking and baking. The appliance door, especially the glass, gets hot. Burns hazard – do not touch. Keep children away!
- Steam may escape from the cooking space when the appliance door is opened. Do not reach into the cooking space with your hands if there is steam in it!
- The heated appliance remains hot for some time after being switched off and cools down only slowly to room temperature. Allow the appliance to cool down before, for instance, cleaning.
- Overheated fat and oil can easily catch fire. Heating oil in the cooking space to sear meat is dangerous and should not be done. Never try to extinguish burning oil or fat with water – danger of explosion! Smother the flames with a fire blanket and keep all doors and windows closed.
- Do not pour spirits (e.g. brandy, whisky, schnapps, etc.) over hot food – danger of explosion!
- Do not leave the appliance unsupervised when drying herbs, bread, mushrooms, etc. If the foodstuff dries out too much, this can pose a fire hazard.
- If you notice smoke possibly coming from the appliance itself or from inside the cooking space, keep the appliance door closed. Disconnect the appliance from the power supply.
- Accessories get hot in the cooking space. Always wear protective gloves or use oven cloths.

### **Caution: Danger of injury!**

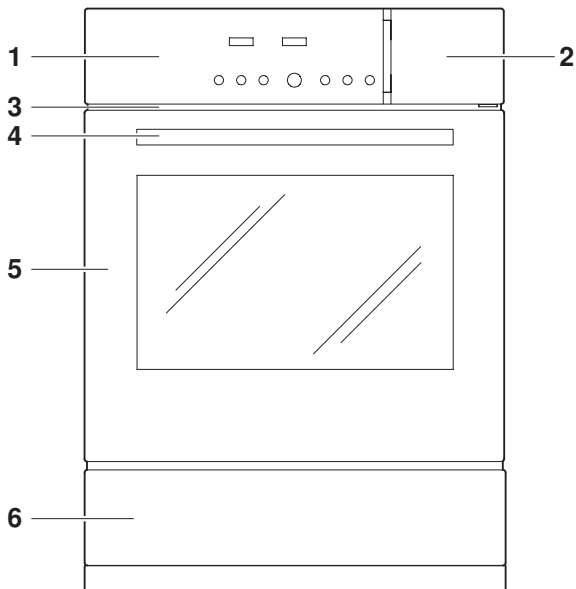
- Be careful not to put fingers in the door hinges, there is otherwise a risk of injury if the appliance door is moved. Particular care should be taken when children are around.
- Only leave the appliance door open in the at-rest position. An open appliance door poses a danger of tripping or injury! Do not sit or rest on the appliance door or use it as a storage surface.

### **How to avoid damaging the appliance**

- Close the appliance door carefully.
- Do not place baking tins, moulds, cooking trays, etc. directly on the floor of the cooking space.
- Do not place any protective insert or aluminium foil on the floor of the cooking space as this can damage the appliance.
- Do not use knives or cutting wheels on the stainless steel tray, enamelled baking trays, in cooking utensils and on the steam insert. This will visibly damage them.
- Do not use the original baking tray for steaming.
- When steaming, place the stainless steel tray underneath the perforated stainless steel tray to catch any food spills or condensate.
- Do not use objects that can rust in the cooking space.
- To prevent corrosion, allow the cooking space to dry and leave the appliance door open in the at-rest position until the cooking space has cooled down.
- When cleaning the appliance make sure no water gets inside the appliance. Use a moderately damp cloth. Do not spray the inside or outside of the appliance with water. Do not use a steam cleaner. If water gets inside the appliance, it will cause damage.

# Appliance description

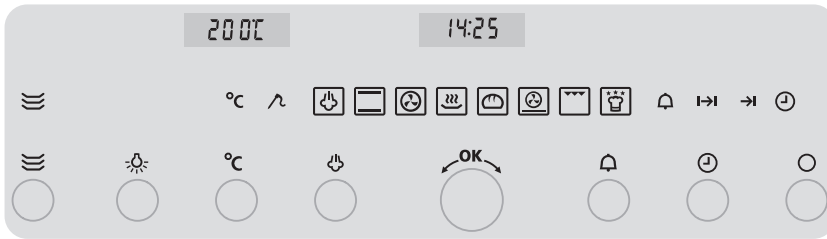
## Construction











- 1 Operating and display elements
- 2 Door covering water tank (incl. instruction messages)
- 3 Ventilation opening
- 4 Door handle
- 5 Appliance door
- 6 Appliance/Warming drawer \*

\* Depending on the model

## Operating and display elements



### Buttons








- |  |  |   |  |
|--|--|---|--|
|  | Warming drawer *                                     |  | Adjusting knob                           |
|  | Illumination   |  | Timer                                    |
|  | Cooking space temperature and food probe temperature |  | Time, operating time and switch-off time |
|  | Operating mode                                       |  | Off                                      |

### Displays

200C Temperature

14:25 Time, operating time, switch-off time, timer

### Symbols

- |  |                           |   |                 |
|--|---------------------------|---|-----------------|
|  | Warming drawer *          |  | Operating time  |
|  | Cooking space temperature |  | Switch-off time |
|  | Food probe temperature    |  | Time            |
|  | Timer                     |   |                 |

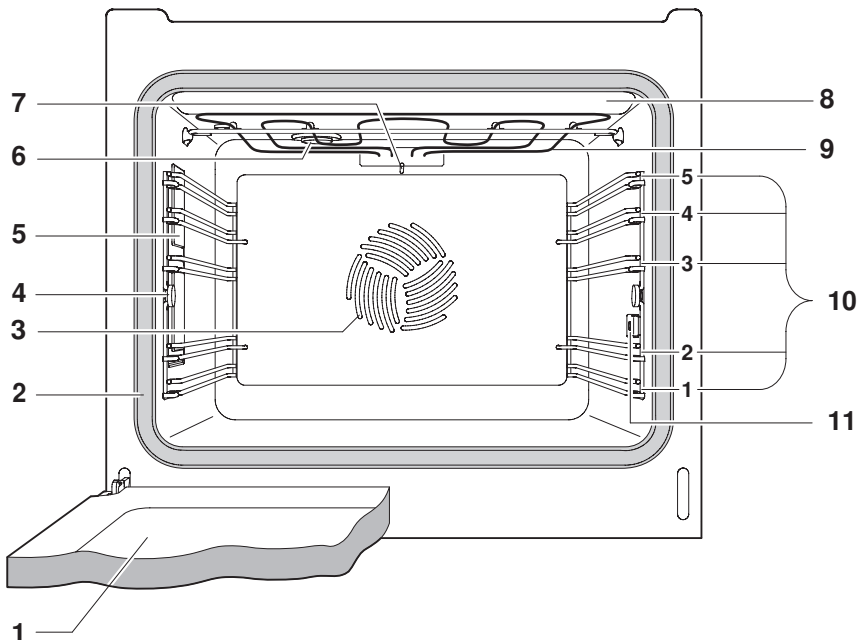
 Operating modes

\* Depending on model

## Cooking space



**Do not place any protective insert or aluminium foil on the floor of the cooking space.**



- |                             |                                    |
|-----------------------------|------------------------------------|
| 1 Appliance door            | 7 Cooking space temperature sensor |
| 2 Door seal                 | 8 Grill/Top heat guard             |
| 3 Hot air fan               | 9 Grill/Top heat                   |
| 4 Knurled nut               | 10 Levels (labelled)               |
| 5 Illumination              | 11 Socket for food probe           |
| 6 Cooking space ventilation |                                    |



The bottom heat element is beneath the cooking space floor.

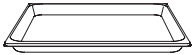
## Accessories





**Do not use knives or cutting wheels on the stainless steel tray, enamelled baking trays, in cooking utensils and on the steam insert. This causes visible damage.**

The baking trays and wire shelves are inserted into the oven between the two rails of a shelf runner.

The wire shelves have non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out. The wire shelves can then only be taken out of the oven by raising them upwards and then pulling them out.








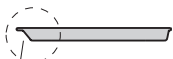
### Stainless steel tray

- Serves as a baking tin for aperitif nibbles and bread.
  - Use together with the wire shelf or perforated stainless steel tray as a drip tray.
  - If not fully covered by the baking, the shape of the stainless steel tray can become distorted during baking. This is normal. As it cools down, the stainless steel tray will go back to its original form.
  - Not suitable for use with the  and  operating modes.
- ▶ The stainless steel tray is to be used the normal way round – not upside down.

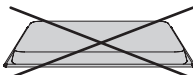


### Original baking tray

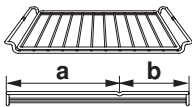
- Serves as a baking tin for flans and biscuits.
  - If not fully covered by the baking, the shape of the original baking tray can become distorted during baking. This is normal. As it cools down, the original baking tray will go back to its original form.
- ▶ Always push the «sloped» side **1** of the original baking tray right to the back of the cooking space.
- Not suitable for use with the , ,  and  +  operating modes.
- ▶ The original baking tray is to be used the normal way round – not upside down.



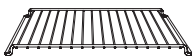
1



### Wire shelf



- For standing roasting and baking tins on.
- For standing meat, frozen pizza, etc. on.
- Push the wire shelf in with the shorter side **b** to the back wall of the cooking space.
- Serves as a cooling rack.





For preparing frozen bread rolls and quiche.

- ▶ Cover the wire shelf with baking paper or use a round baking tray

### Perforated stainless steel tray



- For cooking fresh or frozen vegetables, meat and fish.
- For standing ramekins, preserving jars, etc. on.
- For extracting juice from berries, fruit, etc.
- Not suitable for use with the  and  operating modes.

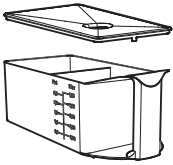
- ▶ For steaming, place the stainless steel tray underneath the perforated stainless steel tray to catch any food spills or condensate



### Food probe with straight handle

The food probe is suitable for measuring the core temperature of food between the range of 30 °C to 99 °C.

- As soon as the set food probe temperature is reached, the appliance switches off automatically. A guide to appropriate food probe temperatures can be found in 'Tips on settings'.
- The food probe can also be simply used to measure the core temperature. In this case, the operating mode must be switched off manually.
- The food probe can be used with all operating modes.

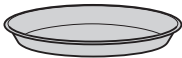


### Water tank with lid






- Only fill with fresh, cold drinking water.
- Do not use demineralised (filtered) or distilled water.



The following accessories are not included in the scope of delivery.

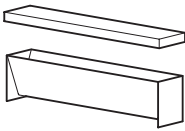


### Round TopClean baking tray

- Baking tin for flans and quiches.
- Not suitable for use with the , ,  and  +  operating modes.

Available in 3 different sizes.





### **Terrine mould with lid**

- For preparing vegetable, fish and meat terrines.
- For preparing ice cream, parfait, pudding and other sweets.

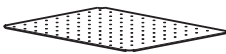
Available in 2 different designs.



### **Porcelain dish**

- For preparing various dishes such as lasagne, potato gratin, etc.
- For grilling roasts, chicken, etc.
- For steaming and keeping food warm.

Available in 3 different sizes.



### **Stainless steel steam insert**

- For the steaming of vegetables, potatoes, etc. in combination with a porcelain dish.

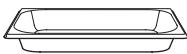
Available in 3 different sizes.



### **Perforated cooking tray**

- For cooking fresh or frozen vegetables, meat and fish.

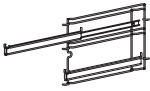
Available in different sizes and depths.



### **Unperforated cooking tray**

- For cooking meat, fish, sauerkraut, rice, millet, cereal products, soaked pulses, chickpeas, etc.

Available in different sizes and depths.






### **Roller runner**

- For safely pulling out one or more baking trays/wire shelves in order, for instance, to baste a joint of meat or to take out a baking tin.


## Operating the appliance

The operating mode, cooking space temperature, food probe temperature, operating time, switch-off time and various other functions can be selected by pressing the corresponding button once or more.


- The symbol for the function selected illuminates or flashes.
- A suggestion flashes in the corresponding digital display.
- Turn the  adjusting knob to change the setting.
- Press the  adjusting knob to confirm the setting or it will be automatically accepted after 10 seconds.
- Other settings or changes can be made at any time.
- Press the  button to switch off the appliance.

## Using for the first time


Before using the newly installed appliance for the first time the following measures should be taken:


- ▶ Remove all packaging and transport materials from the cooking space.
- ▶ When **12:00** flashes in the right digital display, turn the  adjusting knob to set the time.



Press the  adjusting knob to switch between hours and minutes.

Turn it to set the hours and the minutes.

Press the  adjusting knob to confirm the setting.








- ▶ Clean the cooking space and the accessories.
- ▶ If necessary, adjust the water hardness in the user settings.
- ▶ Heat the empty cooking space (i.e. without the wire shelves, baking trays, etc.) using the  operating mode for about 30 minutes at 210 °C.

## Example



**Burns hazard from heat produced during cooking and baking! Use protective gloves or oven cloths. Keep children away.**

The symbols are explained in 'Tips on settings'. The tables in 'Tips on settings' give:













		°C		 mins.		
Bread		200-210	no	40-50	2	

- ▶ Place the shaped bread dough on the stainless steel tray, which has been lined with baking paper, and allow to proof briefly.
- ▶ Put the stainless steel tray into the cold cooking space at level 2.
- ▶ Next steps are described on the following sides.

## Filling the water tank



**Only fill the water tank with fresh, cold drinking water. Do not use demineralised (filtered) or distilled water.**

- ▶ Fill the water tank up to the «1.25» «Litre» mark with fresh, cold drinking water and slot into position in the water tank compartment.
- For the , ,  and  +  operating modes, the filled water tank must be in position in the water tank compartment.
- For the , , ,  + ,  and , the water tank can be left in the water tank compartment without affecting the cooking results.



## Refilling the water tank

The contents of the water tank normally suffice for one cooking session.

If, however, the water tank needs to be refilled:

- ▶ Do not fill the water tank with more than 0.5 l water to ensure that it does not overflow when the water is pumped back.

## Selecting the operating mode



- ▶ Select the  operating mode.
  - The recommended temperature flashes in the left digital display.
  - The  and °C symbols flash.





The recommended temperature corresponds to the temperature during the hot air phase. The temperature during the steam phase is preset.

## Changing the operating mode









The operating mode selected cannot be changed during operation.

- ▶ Press the  button.
  - The operating mode selected is ended.
- ▶ Press the  button to select a new operating mode.

## Selecting the cooking space temperature


- ▶ Turn the  adjusting knob to set the desired cooking space.
- ▶ Press the  adjusting knob to confirm.





For the , , , ,  +  and  +  operating modes, a single acoustic signal is emitted when the set cooking space temperature is reached.

## Checking/Changing the cooking space temperature

- ▶ Press the **°C** button.
  - The set cooking space temperature flashes in the left digital display.
  - The **°C** symbol flashes.

Turn the  adjusting knob to change the cooking space temperature.

## Switching off

- ▶ Press the  button.
  - The **°C** and  symbols go out.
  - For all operating modes that use steam, steam can be released at the end of the cooking process.
  - The steam is gradually released from the cooking space into the atmosphere – this takes around 1 minute – so that there is no sudden rush of steam when the appliance door is opened.
  - The cooling fan can continue to run.



When the symbols are no longer illuminated, the appliance is off.

## Removing the cooked food from the cooking space



**Hot steam or hot air may escape from the cooking space when the appliance door is opened. Burns hazard!**

**The accessories will be hot. Burns hazard! Use protective gloves or oven cloths.**

- ▶ Take the bread loaf out of the cooking space when ready.
- ▶ Place it on the wire shelf and allow to cool down.
- ▶ Any condensate or food in the cooking space must – after each cooking session with steam – be dried completely or removed.
- ▶ To prevent corrosion, leave the appliance door open in the at-rest position until the cooking space has cooled down.

## Emptying the water tank



**The water in the water tank can be hot. Scalding hazard!**

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

- ▶ When the water has been pumped back, remove, empty and then dry the water tank.










If **H** **i** flashes in the digital display, then the temperature of the residual water is still over 80 °C. For safety reasons, the residual water is not pumped back until its temperature drops below 80 °C. Any operating mode can be started again at any time.



# User settings

You can adjust the settings.

- ▶ With the appliance switched off, hold the  adjusting knob depressed for 5 seconds.
  - **EEEE** appears in the digital display.
- ▶ Press the  adjusting knob to confirm.
  - **E -: 0** appears in the digital display for «Childproof lock off».
- ▶ Turn the  adjusting knob to select setting.
- ▶ Press the  adjusting knob to confirm.
  - E.g. **Eh: 1** flashes in the digital display for «Time display visible».
- ▶ Turn the  adjusting knob to change the digital display to **Eh: 0** for «Time display invisible».
- ▶ Press the  adjusting knob to confirm the setting.
- ▶ Press the  button to finish the setting.



The settings are retained in the event of a power failure.

### Possible settings

Childproof lock	<ul style="list-style-type: none"><li>E -: 0 off *</li><li>E -: 1 on</li></ul>
Time display	<ul style="list-style-type: none"><li>Eh: 1 visible *</li><li>Eh: 0 invisible</li></ul>
Acoustic signal	<ul style="list-style-type: none"><li>ES: 2 high *</li><li>ES: 1 low</li><li>ES: 0 off</li></ul>
Illumination	<ul style="list-style-type: none"><li>EL: 0 automatically with door *</li><li>EL: 1 via button only</li></ul>
Water hardness	<ul style="list-style-type: none"><li>E°: 50 36–50 °fH *</li><li>E°: 35 16–35 °fH</li><li>E°: 15 1–15 °fH</li></ul>
Temperature unit	<ul style="list-style-type: none"><li>E t: C °C *</li><li>E t: F °F</li></ul>
Time format	<ul style="list-style-type: none"><li>EH: 24 24 h *</li><li>EH: 12 12 h</li></ul>
Factory settings	<ul style="list-style-type: none"><li>Er: 0 no change</li><li>Er: 1 restore</li></ul>

\* Factory setting


## Childproof lock

The childproof lock is to prevent the appliance being inadvertently switched on.



If an attempt is made to select an operating mode:

- A double acoustic signal is emitted.
- Nothing happens when the button is pressed.
- - - - appears in the digital display.

### Operating the appliance when the childproof lock is activated

- ▶ Simultaneously press the  button and select an operating mode.
  - The childproof lock is overridden. The appliance can be operated as normal.
  - The childproof lock is automatically reactivated 10 minutes after the appliance has been switched off.



The  and  buttons can be used irrespective of whether the childproof lock is activated or not.

## Time display

If the «invisible» setting is selected, the displays are not illuminated when the appliance is off, minimizing power consumption. The time is displayed when the appliance is on.



To reduce power consumption to an absolute minimum, select **Eh: 0** «Time display invisible». Despite automatic energy-saving stand-by, all safety functions are active. All displays go out when the cooking process has been completed.

## Acoustic signal

The acoustic signal can be set at one of two levels of loudness or can be switched off:

■ High	Maximum loudness
■ Low	Reduced loudness
■ Off	Acoustic signal is switched off





Even if the acoustic signal setting is set to «off», an acoustic signal is emitted in the event of a malfunction.

## Illumination

With the «automatically with door» setting, the illumination automatically comes on when the appliance door is opened and goes off again when it is closed.



Press the  button to switch the illumination on or off at any time. If the illumination is not switched off by pressing the  button, it will go off automatically 30 minutes after use.

## Water hardness

The appliance features a system that automatically indicates when it is time to descale. The system can be optimised for households with soft water (also through using a water softening appliance) and medium water hardness by changing the user settings to the relevant range of water hardness.

There are three settings for water hardness:

Type	Water hardness [°fH]	Water hardness [°dH]	Water hardness [°eH]
■ Soft	1 to 15	1 to 8	1 to 11
■ Medium	16 to 35	9 to 20	12 to 25
■ Hard	36 to 50	21 to 28	26 to 35

## Temperature unit

For temperature unit, select between «°C» and «°F»:

■ °C	Degrees Celsius
■ °F	Degrees Fahrenheit

## Time format

Select the «24 h» setting to activate the European time format and the «12 h» setting for the US time format (a.m./p.m.).

## Factory settings

If one or more user settings have been changed, these can be reset to the factory settings.

## Time functions

The following time functions are available:

- Time
- Timer – can be used at any time and independently of all other functions
- Operating time – time-controlled switch-off of the appliance
- Delayed start – time-controlled switch-on and switch-off of the appliance










When the appliance is switched off, the time display is dimmed between 24:00 and 6:00.


If the **EH: 12** time format has been selected, the display is not dimmed.

## Setting and changing the time



The time cannot be changed if the appliance is in operation or if a delayed start has been set.





- ▶ Press the  button.
  - The hour flashes in the right digital display.
  - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the hour.
- ▶ Press the  button or the  adjusting knob.
  - The minutes flash in the right digital display.
  - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the minutes.

Press the  adjusting knob to confirm the setting.



## Timer

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

### Setting

- ▶ Press the  button.
  -  flashes in the right digital display.
  - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the timer duration.



The timer can be set for:

- up to 10 minutes in 10-second intervals, e.g.  = 9 minutes and 50 seconds.
- over 10 minutes in 1-minute intervals, e.g.  = 1 hour and 12 minutes.


The maximum timer duration that can be set is 9 hours and 59 minutes.



Press the  button 1× to reset the timer duration to .



- ▶ Press the  adjusting knob to start the timer.
  - The countdown to the time remaining is visible in the right digital display.
  - The  symbol illuminates.


When the set duration is up:

- A sequence of 5 short acoustic signals is repeated for 1 minute.
- The  symbol flashes.





Press the  button to switch off the acoustic signal.

### Checking and changing

- ▶ Press the  button.
  - The countdown to the time remaining flashes in the right digital display.
  - The  symbol flashes.

Turn the  adjusting knob to change the timer duration.







### Switching off before time

- ▶ Press the  button 2x.
  -  flashes in the right digital display.
  - The  symbol flashes.
- ▶ Press the  adjusting knob to confirm.



### Operating time

The operating mode selected automatically switches off when the operating time is up.

### Setting


- ▶ Select the desired operating mode and cooking space temperature.
- ▶ Preheat the cooking space if necessary.
- ▶ Place the food in the cooking space.
- ▶ Press the  button.
  -  flashes in the right digital display.
  - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the duration (maximum of .
- ▶ Press the  adjusting knob to confirm.

### Checking and changing

- ▶ Press the  button.
  - The time remaining flashes in the right digital display.
  - The  symbol flashes.

Turn the  adjusting knob to change the duration.

### Switching off before time


- ▶ Press the  button.




### End of the operating time

- The operating mode selected automatically switches off when the operating time is up.
- A long, intermittent acoustic signal is emitted for 1 minute.
- The cooking space temperature appears in the left digital display.
- The |→| symbol flashes.
- The settings remain for 3 minutes.

### Extending the operating time

- ▶ Turn the  adjusting knob within 3 minutes to select a new duration.

### Switching off

- ▶ Press the  button.
  - The settings are cleared.
  - The residual heat appears in the left digital display.

### Delayed start

The delayed start is activated when for the operating mode selected both an operating time and a switch-off time are set. The appliance switches automatically on and off again at the desired times.



If you use the food probe, you will need to set an estimated duration. You will find a guide on times in 'Tips on settings'. The appliance will automatically switch on with a delay and off again when the set food probe temperature is reached. Note that depending on the estimated duration this could occur somewhat earlier or later than the set switch-off time.





Perishables should not be kept unrefrigerated.

- ▶ Place the food in the cooking space.
- ▶ Select the desired operating mode and cooking space temperature.

### Setting the operating time


- ▶ Press the  button.
  - **0h 15** flashes in the right digital display.
  - The **I→I** symbol flashes.
- ▶ Turn the  adjusting knob to set the duration (maximum of **9h 59**).


### Setting the switch-off time

- ▶ Press the  button again.
  - **8:15**, for instance, flashes in the right digital display – switch-off time without a delayed start.
  - The **→I** symbol flashes.
- ▶ Turn the  adjusting knob to set the switch-off time.





The switch-off time can be delayed by a maximum of 23 hours and 59 minutes. If the **EH: 12** time format has been selected, the switch-off time can be delayed by a maximum of 11 hours and 59 minutes.

- ▶ Press the  adjusting knob to confirm.
  - The time appears in the right digital display.
  - The **→I** symbol illuminates.
  - The operating mode selected remains switched off until the automatic start.

Example: ▶ Select the  operating mode and 180 °C.

- ▶ At 8:00, set an operating time of 1 hour and 15 minutes.
- ▶ Set the switch-off time to 11:30.
  - The appliance automatically switches on at 10:15 and off again at 11:30.


### Checking and changing

- ▶ Press the  button 1×.
  - The operating time is visible for 3 seconds.
- ▶ Press the  button 2×.
  - The switch-off time flashes. It can be changed.




The operating time, the operating mode and the cooking space temperature cannot be changed.

### Switching off before time

- ▶ Press the  button.


### End of the operating time

- The operating mode selected automatically switches off when the operating time is up.
- A long, intermittent acoustic signal is emitted for 1 minute.
- The cooking space temperature appears in the left digital display.
- The  symbol flashes.
- The settings remain for 3 minutes.


### Extending the operating time




- ▶ Turn the  adjusting knob within 3 minutes to select a new duration.

### Switching off

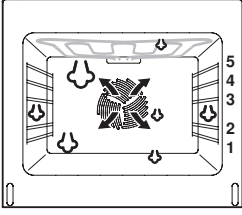
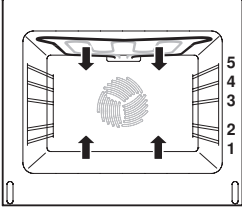

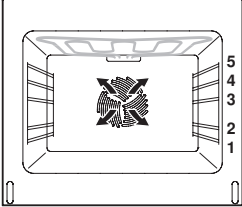
- ▶ Press the  button.
  - The settings are cleared.
  - The residual heat appears in the left digital display.

## Operating modes

- ▶ Follow the advice in 'Tips on settings' and in 'Tips and tricks'.
- ▶ Press the  button once or more to select the desired operating mode.





Operating mode	Symbol	Temperature range	Recommended temperature	Level
Steaming		30-100 °C	100 °C	1-5
Top/Bottom heat		30-230 °C	200 °C	2
Hot air		30-230 °C	180 °C	2 2+4

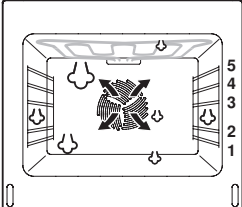
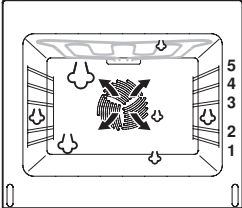
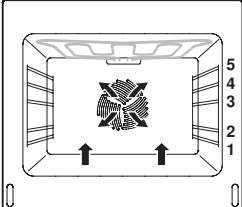
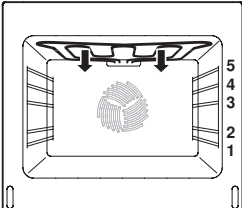
- ▶ Place tins, moulds, etc. on the wire shelf.
- ▶ Always push the «sloped» side of the original baking tray right to the back of the cooking space.

Use	Heating method
<p>Cooking vegetables, rice, cereal products, pulses and egg dishes.</p> <p>Poaching meat, poultry and fish.</p> <p>Extracting juice from fruit and berries.</p> <p>Making yogurt and preserves.</p> <p>Place the stainless steel tray underneath the perforated stainless steel tray.</p>	<p>The cooking space is heated simultaneously by steam and hot air.</p> <p>The food is heated up or cooked through steam.</p> 
<p>For cakes, biscuits, bread and roasts.</p> <p>Use a dark enamelled tray or a black tray or tin for crispy results.</p>	<p>The cooking space is heated by the top and bottom heating elements.</p> 
<p>For cakes, biscuits, bread and roasts on 1 or 2 levels.</p> <p>Select a lower temperature (reduce by approximately 20 °C) than for .</p>	<p>A heating element behind the back wall of the cooking space heats up the air inside the cooking space and which is circulated evenly.</p> 




... Operating modes

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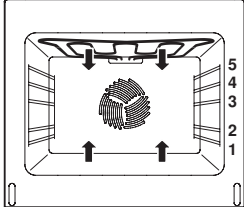
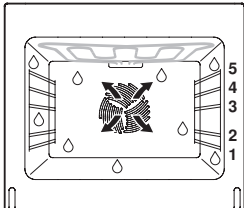


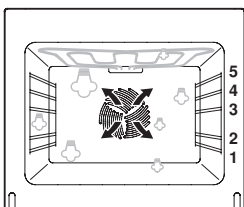
Operating mode	Symbol	Temperature range	Recommended temperature	Level
Regenerating		100-150 °C	120 °C	1-5
Professional baking		100-230 °C	210 °C	2 2 + 4
PizzaPlus		30-230 °C	200 °C	2
Grill		30-230 °C	230 °C	4 or 5

Use	Heating method
<p>For heating up pre-cooked foods, frozen products, convenience foods and ready dishes. Simultaneously regenerating food on several levels.</p>	<p>The cooking space is heated by steam and hot air. The food is reheated gently without drying it out.</p> 
<p>Bread, yeast pastries, puff pastries (fresh or frozen) on 1 or 2 levels. Put the food in the cold cooking space.</p>	<p>The cooking space is heated in a first phase by steam and is automatically followed in a second phase by hot air.</p> 
<p>For pizza, flans and quiches. Use a dark enamelled tray or a black tray or tin for crispy results.</p>	<p>The cooking space is heated by hot air and bottom heat. The base of the food will be baked particularly intensively.</p> 
<p>Flat food for grilling (steaks, chops, chicken parts, fish, sausages, etc.). For gratinating soufflés and making toast. Place the food to be grilled directly on the wire shelf. Line the original baking tray with aluminium foil and then place it underneath the wire shelf.</p>	<p>The cooking space is heated by the grill element.</p> 





... Operating modes



Operating mode	Symbol	Temperature range	Recommended temperature	Level
Soft roasting		Food probe temperature 50–90 °C  Duration 2 hrs. 30 mins. to 4 hrs. 30 mins.	Food probe temperature 70 °C  Duration 3 hrs. 30 mins.	2
Hot air humid		30–230 °C	180 °C	2 2 + 4
Hot air + steaming		30–230 °C	180 °C	2 2 + 4



Use	Heating method	
<p>Quality cuts of meat are gently roasted within the desired time and to perfection spot on time.</p>	<p>Patented method</p>	
<p>For gratins, soufflés, yeast pastries and bread on 1 or 2 levels.</p>	<p>A heating element behind the back wall of the cooking space heats up the air inside the cooking space and which is circulated evenly. The steam produced is largely retained in the cooking space ensuring the food retains its moisture.</p>	
<p>For gratins, soufflés, meat, frozen products, chestnuts, puff pastries, yeast pastries, bread and convenience foods on 1 or 2 levels. Press the  button to activate/deactivate steam. The  symbol is illuminated when steam is activated.</p>	<p>A heating element behind the back wall of the cooking space heats up the air inside the cooking space and which is circulated evenly. To improve the energy transfer to the food, activate steam Steam over 100 °C is not visible.</p>	

## Fast heating

Fast heating can be used to shorten the preheating time. Fast heating can be used with the  /  /  or  +  operating modes.

- ▶ Select the desired operating mode and cooking space temperature.
- ▶ Hold the  adjusting knob depressed for 2 seconds.
  - A single acoustic signal is emitted.
  -  flashes in the left digital display.
  - A single acoustic signal is emitted when the set cooking space temperature is reached.

# Food probe



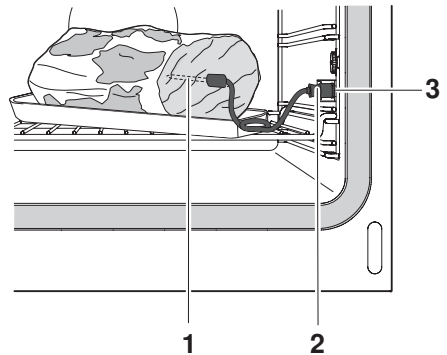
**Only use the food probe supplied. Do not clean the food probe in the dishwasher.**

**Always keep the plug clean.**

## Positioning the food probe

- ▶ Insert the food probe **1** into the meat so that the tip is in the centre of the thickest part.

The food probe **1** must as far as possible be completely covered by the meat in order to get a correct reading.



Reliable readings are only possible for thick, compact cuts of the meat; if necessary, tie the meat up.

Do not position the food probe next to a bone or in fat.

With poultry, the food probe should be inserted into the inside of the leg.

The socket **3** for the food probe is on the right-hand side wall of the cooking space. Both the plug and the socket are without current.



- ▶ Flip back the cover and insert the plug **2** into the socket **3**.

## Food probe temperature




To set the food probe temperature the food probe has to be plugged in.

### Setting


- ▶ Select the desired operating mode and cooking space temperature.
- ▶ Press the °C button 1×.
  - - - [ ] appears in the left digital display.
  - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the food probe temperature. The food probe temperature depends on the cut of meat and the desired level of doneness (see 'Tips on settings').




For measuring the food probe temperature only, select - - [ ] .



- ▶ Press the  adjusting knob to confirm.
  - The actual food probe temperature is displayed during the cooking process.
  - As long as the food probe temperature is below 30 °C, - - [ ] appears in the left digit display.

### Checking and changing

- ▶ Press the °C button 2×.
  - The set food probe temperature flashes in the left digital display.
  - The  symbol flashes.

Turn the  adjusting knob to change the food probe temperature.

### End of cooking

- The appliance switches off automatically when the food probe temperature set is reached.
  - An acoustic signal is emitted for 1 minute.
  - The actual food probe temperature, e.g. 70°C, appears in the left digital display.
  - The  symbol flashes.
- ▶ Press the  button to switch off the appliance.



If the meat is left in the cooking space after the appliance has been switched off, the food probe temperature will continue to rise due to the residual heat.

## Soft roasting

The «soft roasting» setting enables you to carefully roast quality cuts of meat. The end of cooking can be set precisely, dependent on the weight and thickness of the meat. The cooking duration can be set between 2½ to 4½ hours. The cooking space temperature is automatically regulated.

### Tips for an optimal result

- Weight of meat: 500–2000 g
- Meat thickness: at least 4 cm
- Quality: lean, quality meat with few sinews

### Preparing the meat

- ▶ Season or marinate.



Remove traces of marinades with herbs, mustard etc. prior to roasting. These constituents easily burn.

- ▶ Salt the meat immediately before roasting.
- ▶ Briefly sear the meat on all sides. Do not exceed a searing time of 5 minutes.
- ▶ Then place the meat in a glass or porcelain roasting dish.

### Positioning the food probe

- ▶ Insert the probe in the meat so that its tip is in the centre of the thickest part.



Make sure the probe is as far as possible completely covered by the food.

The temperature measured by the probe in the meat is important in order that the meat is optimally cooked on completion of the cooking.

- ▶ Slide the wire shelf in position 2 and place the dish on top of it.
- ▶ Insert the plug of the food probe into the socket.

### Selecting and starting «Soft roasting»







Selecting and starting the «Soft roasting» programme is explained using «Soft roasting» «Leg of lamb rare» as an example.






The longer the meat is roasted the more tender and succulent it becomes. This is especially so for thicker cuts of meat.

Once «Soft roasting» has started it is no longer possible to change these values.



Follow the advice given in 'Tips on settings'.

- ▶ Press the  button 8x.
  - The  and  symbols illuminate.
  - The preset food probe temperature **70°C** appears in the left digital display.
  - **3h:30** indicating an operating time of 3½ hours appears in the right digital display.
- ▶ Press the  adjusting knob to confirm.
  - «Soft roasting» starts.
  - The actual food probe temperature appears in the left digital display.
  - The actual operating time appears in the right digital display.
  - The  and  symbols illuminate.



### Changing the food probe temperature

- ▶ Press the  button.
  - The recommended food probe temperature **70°C** flashes in the left digital display.
  - The  symbol flashes.
- ▶ Turn the  adjusting knob to change the food probe temperature.

### Changing the operating time

- ▶ Press the  button.
  - 3h:30 flashes in the right digital display.
  - The |→| symbol flashes.
- ▶ Turn the  adjusting knob to change the operating time.

### Inadvertently interrupting the programme

- ▶ If the  button is pressed, operation is interrupted.
  - H 6 flashes in the left digital display.
- ▶ Press the  adjusting knob to continue operation.

### Switching off before time

- ▶ Press the  button 2x.



# Tips and tricks

## Steaming

- When steaming, a variety of food can be cooked at the same time. For example, rice or pulses can be prepared at the same time as vegetables with similar cooking times, saving energy and the washing-up.
- Grains (e.g. rice and millet) and pulses (e.g. lentils), adding an appropriate amount of liquid, can be cooked directly in suitable tableware.

Food	Weight	Approximate amount of liquid to be added (depending on desired consistency)
Rice	100 g	1½ dl salted water, bouillon, etc.
Risotto	100 g	2½ dl water, wine (to taste)
Maize semolina (polenta)	100 g	3 dl water/milk mixture
Semolina	100 g	2–3 dl water
Lentils	100 g	2–3 dl water
Ebly wheat	100 g	1–1½ dl water
Millet	100 g	1½–2 dl water
Chickpeas, soaked	100 g	½–1 dl water

- When steaming, always place the stainless steel tray underneath the perforated stainless steel tray and wire shelf to catch food spills and collect condensate.
- Put the tableware directly on the stainless steel tray or the wire shelf.










Season vegetables after steaming.

### Warm, moist cloths

Warm, moist cloths can be a pleasant way to clean hands after a meal.

- ▶ Spread clean, moist towelling cloths across the perforated stainless steel tray.
- ▶ Select the following settings:

	°C		 mins.		
	80	no	ca. 5	2	

### Hot air


#### Baking and roast

Result	Solution
<ul style="list-style-type: none"> <li>■ The baking or roast looks good on the outside but is still doughy or raw on the inside.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Next time, set a lower cooking space temperature and lengthen the operating time.</li> </ul>

### Regenerating





Result	Solution
<ul style="list-style-type: none"> <li>■ Regenerated food is dried out</li> </ul>	<ul style="list-style-type: none"> <li>▶ Next time, set a lower cooking space temperature and shorten the operating time.</li> </ul>
<ul style="list-style-type: none"> <li>■ Too much condensate on or around the regenerated food.</li> </ul>	<ul style="list-style-type: none"> <li>▶ Next time, set a higher cooking space temperature and lengthen the operating time.</li> </ul>

### Professional baking

- After shaping, allow bread, bread buns and other yeast cakes and pastries to proof briefly. 10 minutes is usually sufficient. Place the dough on the stainless steel tray, which has been lined with baking paper, put it into the unheated cooking space and bake using the  operating mode.
- A nice, shiny crust is formed during professional baking. Yeast pastries and puff pastries do not need to be brushed with egg yolk or cream.
- The appliance door should not be opened during the steaming phase. The streaming in of cold air will prolong the steaming phase and the bread can be oversteamed. The bread will come out flatter.
- For a nice, crispy crust: the smaller the item to be baked, the higher the temperature should be during the hot air phase. The optimum baking temperature for bread buns is generally higher than for a single loaf of bread.

### Hot air + steaming +








Through the condensation of steam, the transfer of energy to the food is more efficient than with baking with hot air. This speeds up the cooking process. The food retains its own moisture and delicate parts do not burn so quickly. This operating mode is particularly suitable for food with a crunchy top, e.g. gratins, braised meat, frozen ready-made products such as spring rolls, potato products, etc.

- ▶ Press the  button to deactivate steam.
  - The  symbol goes out.
- ▶ Press the  button to activate steam.
  - The  symbol illuminates.

## Cakes

Result	Solution
■ The cake collapses.	<ul style="list-style-type: none"><li>▶ Check settings with those given in 'Tips on settings'.</li><li>▶ Next time, set a lower cooking space temperature and lengthen the operating time.</li><li>▶ Stir the cake mixture well. When finished, bake immediately.</li><li>▶ For whisked sponges, beat the egg yolks/ egg whites to a foam and then carefully fold into the mixture. When finished, bake immediately.</li><li>▶ Follow instructions on how much baking powder to add.</li></ul>




## Uneven browning

Result	Solution
■ The baking has browned unevenly.	<ul style="list-style-type: none"><li>▶ Next time, set a lower cooking space temperature and adjust the operating time.</li><li>▶ If using , , ,  +  or  + , check that the levels used correspond to those recommended in 'Tips on settings'.</li><li>▶ Do not push baking tins or bulky foodstuff right to the back of the cooking space.</li></ul>
■ The baking has come out lighter on one baking tray than on the other.	<ul style="list-style-type: none"><li>▶ Check that the settings used correspond to those recommended in 'Tips on settings'.</li></ul>



Some uneven browning is normal. More even browning is generally achieved at lower cooking space temperatures.

## Saving energy

The  +  operating mode consumes comparatively less energy than the  operating mode.

- ▶ Avoid opening the appliance door frequently.
- ▶ Only switch the illumination on if needed.
- ▶ Use the residual heat: for longer cooking times, i.e. over 30 minutes, switch the appliance off some 5 to 10 minutes before the end of the cooking time. Exceptions: soufflé, sponge, choux pastry and puff pastry.
- ▶ Minimise preheating.
- ▶ Only preheat the cooking space if the baking results depend on it.



To reduce power consumption to an absolute minimum, select **Eh: 0**, «Time display invisible» in the user settings. Despite automatic energy-saving stand-by, all safety functions are active. All displays go out when the cooking process has been completed.


# Optional

## Warming drawer



**Do not store food or combustible or flammable material in the appliance drawer!**

The warming drawer can be used to warm tableware or to briefly keep covered food warm.

- ▶ Press the  button to switch the warming drawer on and off.
- ▶ It takes about 1 hour to prewarm tableware.



The warming drawer switches off automatically after 12 hours.

## Care and maintenance



**Allow the appliance and accessories to cool down before cleaning. Do not use abrasive, caustic cleaning agents or stainless steel cleaner. Do not use abrasive scouring pads, steel wool, etc. as such products can damage the surface. Whilst the digital display H i flashes, do not place your hands in the water tank compartment. Scalding hazard.**

### Cleaning the exterior

- ▶ Remove any soiling or excess cleaning solution immediately.
- ▶ Clean the surface with a soft cloth dampened with water and a little washing-up liquid – for metallic surfaces rub in the direction of the original polish lines. Dry with a soft cloth.
- ▶ Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid. Dry with a soft cloth.

### Appliance/Warming drawer

The drawer can be removed for ease of cleaning.

- ▶ Pull out the drawer as far as the stopper will allow, lift slightly and remove from the front.

## Cleaning the appliance door

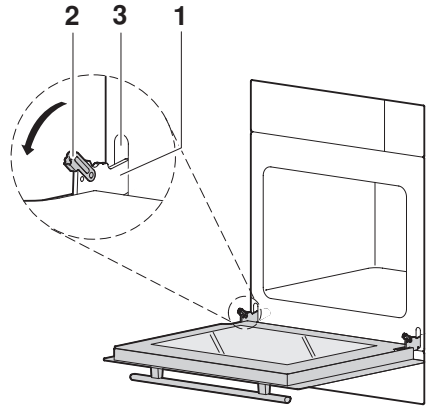
- ▶ Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid. Dry with a soft cloth.

## Removing the appliance door

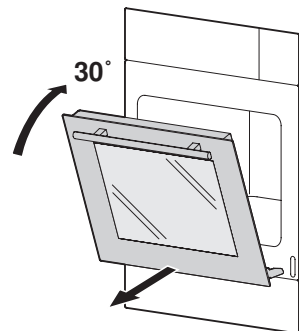


**Exercise caution when removing and reassembling the appliance door. It weighs approximately 9 kg. Risk of injury!**

- ▶ Open the appliance door as far as it will go.
- ▶ Fold the clips **2** on the door hinges **1** forward.



- ▶ Close the appliance door as far as its at-rest position (approximately 30°).
- ▶ Lift the appliance door forward and out.



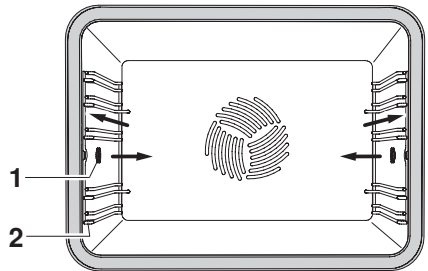
## Reassembling the appliance door

- ▶ From the front, push the two hinges **1** into the opening **3**.
- ▶ Open the appliance door as far as it will go and close back the clips **2**.



## Removing the shelf guides

- ▶ Unscrew the knurled nuts **1** in the front of the shelf guides in an anti-clockwise direction.
- ▶ Pull the shelf guides **2** somewhat to the side of the screws and remove from the front.



## Reassembling the shelf guides

- ▶ Insert the shelf guides into the openings in the back wall of the cooking space and position on the screws. Place the knurled nuts on the screws and tighten securely in a clockwise direction.

## Replacing the door seal

For safety reasons, the door seal must be replaced by our Customer Services.

## Cleaning the accessories



**Do not clean the food probe in the dishwasher.**


- The stainless steel tray, the perforated stainless steel tray, the wire shelf and the shelf guides can be cleaned in the dishwasher.
- The original baking tray can be cleaned in the dishwasher; however, this will affect its non-stick properties.
- Watermarks in the water tank can be removed using a standard descaler.
- ▶ If the water tank valve drips, descale it.

## Cleaning the cooking space



**Do not bend the temperature sensor during cleaning.**

**Do not use abrasive cleaning agents. Do not use abrasive scouring pads, steel wool, etc. as such products can damage the surface.**

- ▶ Any condensate or food in the cooking space must be dried completely or removed after each cooking session with steam.
- ▶ Wipe the cooking space clean while still warm to the touch using a soft cloth dampened with water and a little washing-up liquid. Polish dry with a soft cloth.
- ▶ To remove dried-on soiling easier, switch the appliance on for a short period of time (about 30 minutes) beforehand, setting it to the  operating mode and a temperature of 80 °C. This will soften the soiling.



Over time with use, the cooking space can turn a shimmering rainbow colour or the surface can turn slightly matt. Neither the cooking or baking properties of the appliance nor its operation is affected.


This effect can be removed using a suitable cleaning agent. Any non-abrasive, commercially available chromium steel cleaner can be used.

- ▶ Clean the cooking space with a suitable cleaning agent and a soft, damp cloth. Rinse well afterwards with water and then dry.

## Descaling

Whenever steam is produced, depending on the hardness of the local water supply (i. e. the limescale content of the water), limescale is deposited in the boiler.

The appliance automatically recognises when descaling is necessary.

- **H**  flashes in the digital display.

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:

<b>Water hardness</b>	<b>Descal after about</b>
■ Soft	18 months
■ Medium	9 months
■ Hard	6 months



Descaling takes about 45 minutes.

We recommend that the appliance be descaled whenever the warning appears in the display.

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

## Durgol swiss steamer decalcifier



**The descaler contains highly effective acid. Rinse away any splashes immediately with water. Follow the manufacturer's instructions.**



For descaling, only use the special descaler developed for this appliance and which is available at all good chemists. This special descaler enables you to achieve a gentle yet professional level of descaling.

Standard descaling solutions are not suitable as they may contain foam-creating additives or not be effective enough.



Using a different descaler could cause:


- Overfoaming in the cooking space
- Insufficient descaling of the boiler
- Damage to the appliance in the worst case.

## Descaling



**The appliance must be switched off. The appliance door must be closed when descaling is being carried out. Burns hazard! For safety reasons, once started the descaling process cannot be aborted.**

- ▶ Press the  and  buttons simultaneously.
  - **CRPr** flashes in the digital display.
  - And then **H 5** flashes in the digital display.
- ▶ Pour the entire contents of the special descaler undiluted into the water tank.
- ▶ Slot the water tank into position in the water tank compartment.

- ▶ Press the  adjusting knob to confirm.
  - **CR 1** flashes in the digital display.
  - The descaling phase, which takes around 30 minutes, starts.
  - Finally, **H 2** flashes in the digital display.
- ▶ Remove the water tank, pour away the descaler and fill the tank with 1.2 l cold water.
- ▶ Put the water tank back.
  - **CR 2** appears in the digital display.
  - The rinsing phase starts.
  - Finally, **H 2** flashes in the digital display.
- ▶ Remove the water tank, pour away the water and refill the tank with 1.2 l cold water.
- ▶ Put the water tank back again.
  - **CR 2** remains or **CR 3** appears in the digital display.








Whether further rinsing cycles are required depends on the level of soiling of the liquid being pumped off.

- **CR 2** or **CR 3** is displayed in the digital display.

- ▶ When **End** appears in the digital display, remove, empty and dry the water tank.
  - The **End** message goes out and the time is visible again.
- ▶ Wipe up any water in the bottom of the cooking space with a soft cloth.



For the , ,  and  +  operating modes, after descaling the water that is pumped back into the water tank may not be clear. This will not affect the cooking or baking characteristics nor the quality of the food being cooked or baked.

## Replacing a defective light bulb

For safety reasons, in case of a defective light bulb please contact our Customer Services.

## Trouble-shooting

This section lists faults that can be solved simply by following the instructions given. If another fault is displayed or the fault cannot be remedied, please call Customer Services.



Before calling Customer Services, please note down the serial number (FN) and the error message in full, e. g.  $F_{xx} / E_{xx}$ .

### What to do if ...

#### ... the appliance is not working and the displays are not illuminated

Possible cause	Solution
■ The fuse or circuit breaker for electrical installations in the home is defective.	▶ Change the fuse. ▶ Reset the circuit breaker.
■ The fuse or circuit breaker keeps blowing.	▶ Call Customer Services.
■ An interruption in the power supply.	▶ Check the power supply.

#### ... the illumination is not working

Possible cause	Solution
■ The light bulb is defective.	▶ For safety reasons, in case of a defective light bulb please contact our Customer Services.

**... when grilling, thick smoke is given off**

Possible cause	Solution
■ The food is too near to the heating elements.	▶ Check that the level being used is as recommended in the 'Tips on settings'.
■ The cooking space temperature is too high.	▶ Reduce the cooking space temperature.

**... the appliance starts making noises during operation**

Possible cause	Solution
■ The appliance may emit noise during operating (e.g. switching and pumping noises).	Such noise is normal. No action needed.

**... at the end of cooking, it takes some time for the water to be pumped back**

Possible cause	Solution
■ For safety reasons, the water in the boiler is not pumped off until the temperature of the water drops below 80 °C.	If there is enough cold water in the water tank, the boiler will be automatically filled. This will cool down the water in the boiler. If there is not enough cold water in the water tank, it will take longer to cool down (this can take up to 30 minutes). The appliance may be used without further ado.

... H 1 flashes

Possible cause	Solution
■ The water tank is not in position in the water tank compartment.	▶ Put the water tank in.

... H 2 flashes

Possible cause	Solution
■ The water tank is empty.	▶ Fill the water tank and slot it into position in the water tank compartment.
■ During descaling.	▶ Water needs to be changed.

... H 3 flashes


Possible cause	Solution
■ The appliance door is open.	▶ Close the appliance door.

... H 4 flashes



Possible cause	Solution
■ The food probe is not plugged in.	▶ Plug the food probe into the socket.



... H 5 flashes

Possible cause	Solution
■ Descaler was selected, but not started.	<ul style="list-style-type: none"><li>▶ Pour the contents of the special descaler undiluted into the water tank and then slot the water tank into the water tank compartment.</li><li>▶ Press the  adjusting knob to confirm.</li></ul>

... H 6 flashes

Possible cause	Solution
■ Interruption in «Soft roasting».	<ul style="list-style-type: none"><li>▶ To continue, press the  adjusting knob to confirm.</li><li>▶ To abort, press the  button.</li></ul>


... H 10 flashes

Possible cause	Solution
■ The boiler in the appliance is scaled up.	<ul style="list-style-type: none"><li>▶ Start descaling.</li></ul>


... **H 11** flashes

Possible cause	Solution
■ Used unsuitable descaler.	▶ Descal again using the recommended descaler.
■ Descaling was not carried out correctly.	▶ If the message does not disappear after repeating the descaling process several times, note down the serial number (FN) and the error message in full. ▶ Call Customer Services.

... **F x x** and **E x x** flash alternately

Possible cause	Solution
■ Various situations can lead to an error message.	▶ Cancel the error message by pressing the  button. ▶ Disconnect the power supply for about 1 minute. ▶ Reconnect the power supply. ▶ If the error message appears again, note down the serial number (FN) and error message in full. ▶ Disconnect the power supply. ▶ Call Customer Services.



... **U x x and E x x flash alternately**

Possible cause	Solution
<ul style="list-style-type: none"><li>■ Interruption in the power supply.</li></ul>	<ul style="list-style-type: none"><li>▶ Cancel the error message by pressing the  button.</li><li>▶ Disconnect the power supply for about 1 minute.</li><li>▶ Reconnect the power supply.</li><li>▶ If the error message appears again, note down the serial number (FN) and error message in full.</li><li>▶ Disconnect the power supply.</li><li>▶ Call Customer Services.</li></ul>

... **CA x x appears**

Possible cause	Solution
<ul style="list-style-type: none"><li>■ Various situations can lead to a «CA» message.</li><li>■ During descaling.</li></ul>	<p>CA 1 means the appliance is in the descaling phase.</p> <p>CA 2 and CA 3 mean the appliance is in a rinsing phase.</p>

... [A] - appears





Possible cause	Solution
■ The  button was pressed during descaling.	The appliance shortly automatically changes over to the rinsing phases. ▶ If  appears, fill the water tank with fresh water. – The rinsing phase will continue automatically.



In this instance, descaling was not carried out correctly. The whole descaling process must be repeated.

### After a power failure

After a power failure,  and the  symbol flash in the right digital display.

- ▶ Turn the  adjusting knob to set the hour.
- ▶ Press the  adjusting knob to confirm.
- ▶ Turn the  adjusting knob to set the minutes.
- ▶ Press the  adjusting knob again to confirm the time.



The user settings remain unchanged.




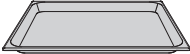
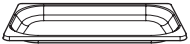


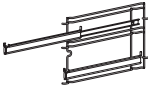

If a power failure occurs during «Soft roasting», the programme will be aborted. It will not be possible to resume the programme.

If a power failure occurs during descaling, it will continue automatically after the time has been reset.

# Accessories and spare parts

Please give model number and exact description when ordering parts.

## Accessories

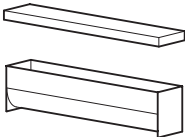
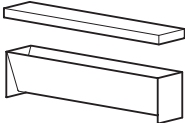
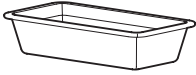

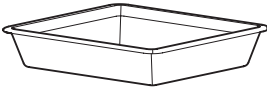



		Width × Depth × Length [mm]
Stainless steel tray *		370 × 25 × 429.5
Stainless steel tray, perforated *		370 × 25 × 429.5
Wire shelf *		370 × 25 × 429.5
Original baking tray *		370 × 25 × 429.5
Stainless steel tray, 1/3 GN		325 × 20 × 177
Cooking tray, unperforated, 1/3 GN		325 × 40 × 177
Cooking tray, perforated, 1/3 GN		325 × 40 × 177
Roller runner		
Round TopClean baking tray ø 24 cm/ø 29 cm/ø 31 cm		

\* Included in scope of delivery

... Accessories and spare parts

---

Width × Depth × Height  
[mm]

U-shape terrine mould with lid		60 × 60 × 300
V-shape terrine mould with lid		55 × 55 × 300
Porcelain dish, 1/3 GN		325 × 60 × 177
Porcelain dish, 1/2 GN		325 × 60 × 265
Porcelain dish, 2/3 GN		325 × 60 × 354
Stainless steel steam insert		257 × 5 × 109
		252 × 5 × 197
		290 × 5 × 254

Recipe book \*

Tips on settings \*

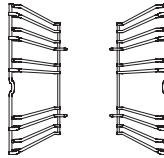


The dimensions correspond to Gastronorm 1/3 GN, 1/2 GN or 2/3 GN.

\* Included in scope of delivery

## Spare parts

Shelf guide,  
left/right



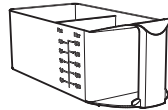
Knurled nut



Lid for water tank



Water tank



Food probe with  
straight handle



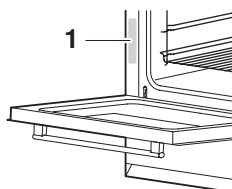
# Technical data

## External dimensions




► See Installation Instructions

## Electrical connection

► See identification plate 1



## Note for testing institutes

The energy efficiency class according to EN 50304/EN 60350 is determined using the  +  and  operating modes. Placing thermocouples between the appliance door and the seal can cause lack of leak tightness and thus measuring errors.

The usable volume within the meaning of EN 50304/EN 60350 is obtained with the shelf guides disassembled.

## General note

Maximum load capacity: 3 kg

## Measurement of the temperature in the cooking space

The temperature of the cooking space is measured when the cooking space is empty according to an internationally accepted standard. Own measurements may be inaccurate and are not suitable for checking the accuracy of the temperature.



### **Automatic energy-saving stand-by**

To avoid consuming power unnecessarily, the appliance is equipped with automatic energy-saving stand-by.



To reduce power consumption to an absolute minimum, select **Eh: 0**, «Time display invisible». Despite automatic energy-saving stand-by, all safety functions are active.

# Disposal

## Packaging

- All packaging materials (cardboard, plastic film (PE) and polystyrene (EPS)) are marked and should, if possible, be collected for recycling and disposed of in an environmentally friendly way.


## Disconnection

- Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician!

## Safety

- Disable the appliance to prevent accidents caused by improper use, especially through children playing.
- Pull the plug out of the mains socket or have the appliance disconnected from the mains by a qualified electrician. Then cut off the mains cable.

## Disposal

- The old appliance should not be discarded as worthless rubbish. If disposed of correctly, the raw materials can be recovered for recycling.
- The  symbol on the identification plate warns that the appliance may not be disposed of in normal household waste.
- The appliance must be disposed of in accordance with local regulations on waste disposal. For more information on the handling, disposal and recycling of the product, please contact the local authorities, the local recycling facilities for household waste or the retailer from whom you purchased the appliance.

# Notes

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## Repair service



The 'Trouble-shooting' section will help you to carry out small repairs yourself, saving you the time and trouble of calling out a service engineer and the cost that goes along with it.

Whether you contact us about a malfunction or an order, please always state the serial number (FN) and the model type of your appliance. Enter these details below and also on the service sticker which comes with the appliance. Stick it in a conspicuous place or in your telephone or address book.

FN

Appliance





You will also find the same details on the certificate of guarantee, the original sales invoice and the identification plate of the appliance.

- ▶ Open the appliance door.
  - The identification plate is on the left-side panel.



# Quick instructions

**Please first read the safety precautions in the operating instructions!**


## To set the time

- ▶ Press the  button.
- ▶ Turn the  adjusting knob to set the hour.
- ▶ Press the  button again.
- ▶ Turn the  adjusting knob to set the minutes.

## To select the operating mode

- ▶ Press the  button repeatedly until the desired operating mode appears.
- ▶ Turn the  adjusting knob to set the cooking space temperature.

## To switch off the appliance

- ▶ Press the  button.

## To set the timer

- ▶ Press the  button.
- ▶ Turn the  adjusting knob to set the timer duration.

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