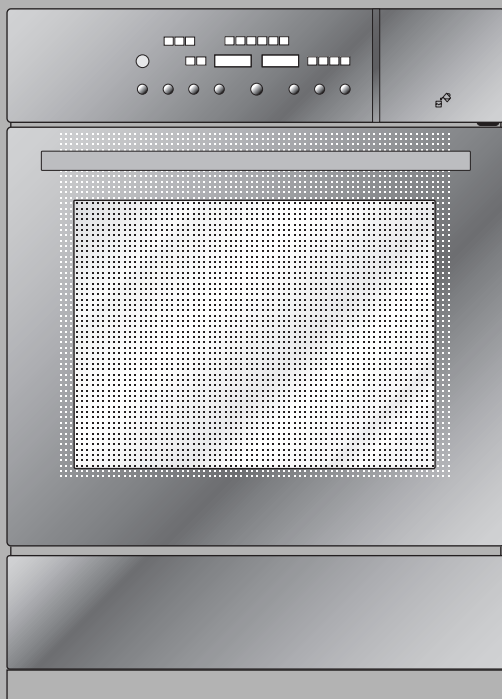


Combi-Steam Oven

Combair-Steam S



Operating instructions

Dear V-ZUG Customer

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-S	758	55-600 / 55-762
CS-S	858	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 electricity 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 tips 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. No liability is assumed for any damage caused by improper or incorrect use.
- 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. In this case, you should contact Customer Services.
- 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, 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 electricity 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 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 temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, etc., in the cooking space or in the appliance drawer.
- Keep the appliance door closed when grilling as the heat could otherwise 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, can get hot. Burns hazard – do not touch. Keep children away!
- Steam and water droplets may escape when the appliance door is opened. Do not put your hands into the appliance if there is steam in it!
- 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 damp cloth and keep all doors and windows closed.
- Do not pour spirits (e.g. brandy, whisky, schnapps, etc.) over hot food – danger of explosion!
- Accessories such as wire shelves and trays, etc. get hot in the cooking space. Always wear protective gloves or use oven cloths.
- 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 from a possible fire coming from the appliance or from inside the cooking space, keep the appliance door closed. Switch off the appliance or disconnect it from the mains supply.
- The appliance will remain hot for some time after it is switched off and will cool down only slowly to room temperature. Please allow sufficient time for the appliance to cool down before, for instance, cleaning it.

Caution: Danger of injury!

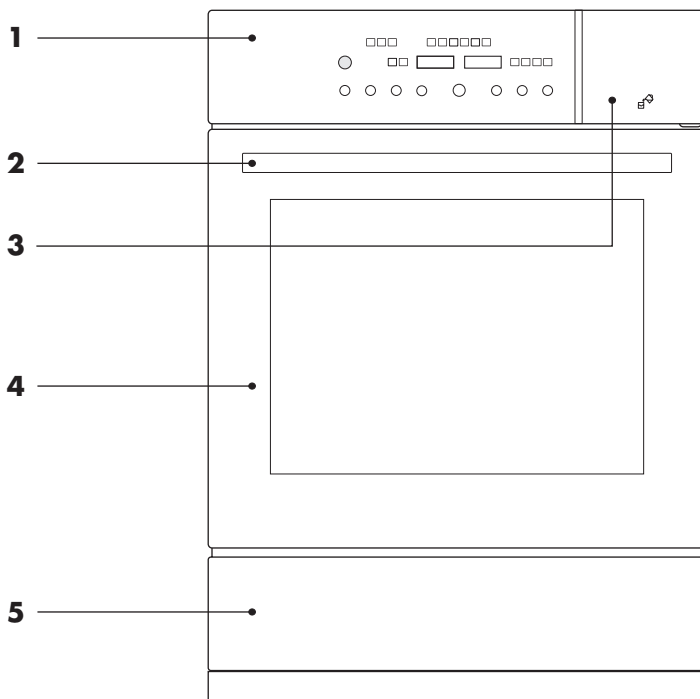
- When using or cleaning the appliance be careful not to put fingers in the door hinges, otherwise there is a risk of injury if the appliance door is moved. Particular care should be taken when children are around.
- Only leave the appliance door open in the at-rest position. An open appliance door poses 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 trays, perforated cooking trays, stainless steel trays, glass dishes, wire shelves or other objects directly on the floor of the cooking space.
- Do not put protective film or aluminium foil on the floor of the cooking space as this can result in lasting damage.
- Using knives or cutting wheels on the original baking tray, stainless steel tray or perforated cooking tray will visibly damage the surface.
- When steaming always place the stainless steel tray underneath the perforated cooking tray or wire shelf to catch any food spills or condensation.
- Do not use the original baking tray when steaming.
- Objects that can rust should not be used in the cooking space as they can cause it to rust.
- To prevent corrosion, allow the cooking space to dry and air thoroughly after use by leaving the appliance door open in the at-rest position.
- 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 can cause damage.

Appliance description

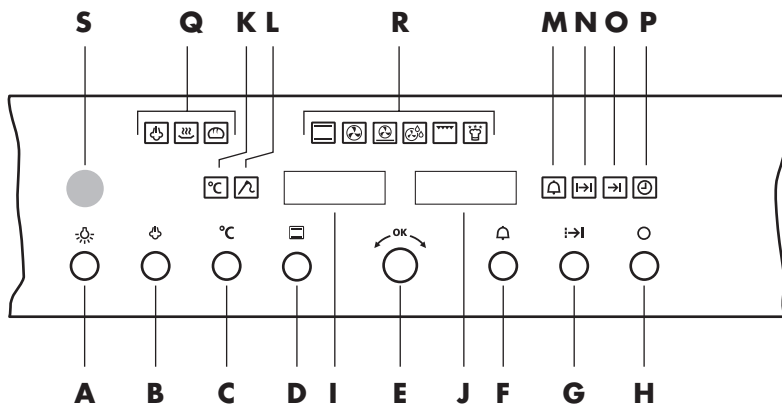
Construction



- 1** Operating and display elements
- 2** Door handle
- 3** Compartment for water tank (incl. quick instructions)
- 4** Appliance door
- 5** Appliance drawer*

* Depending on the model

Operating and display elements



Buttons

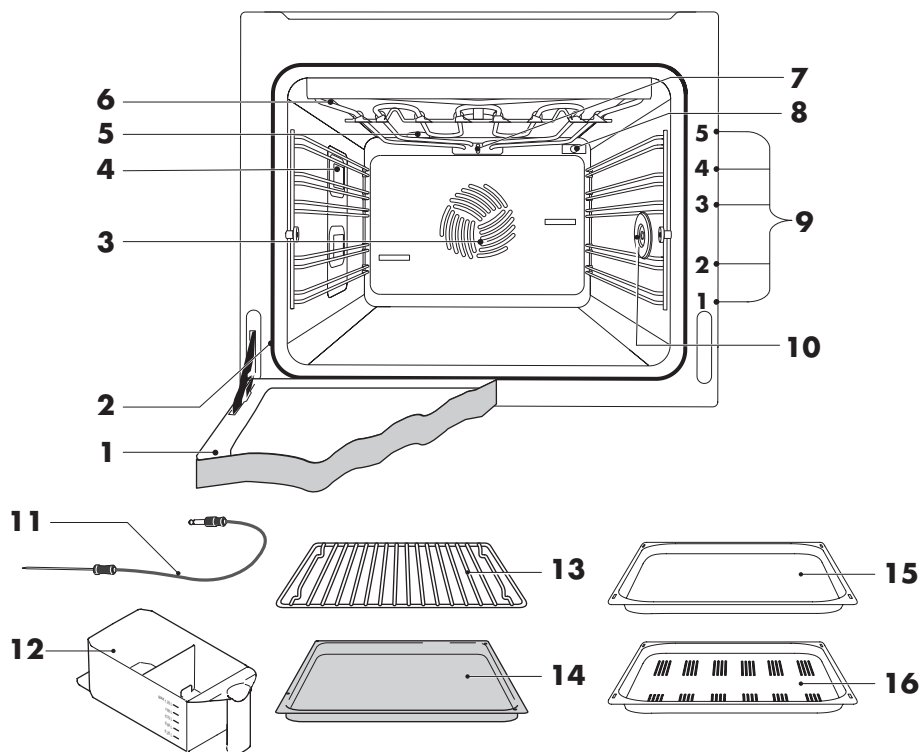
- | | |
|---|---|
| A Illumination | E Adjusting knob |
| B Operating mode with steam | F Timer |
| C Cooking space temperature and food probe temperature | G Operating time and switch-off time |
| D Operating mode without steam | H Switch off |

Displays

- | | |
|----------------------|-----------------------------------|
| I Temperature | J Time, duration and timer |
|----------------------|-----------------------------------|

Symbol

- | | |
|------------------------------------|---------------------------------------|
| K Cooking space temperature | O Switch-off time |
| L Food probe temperature | P Time |
| M Timer | Q Operating mode with steam |
| N Operating time | R Operating mode without steam |
| S Communications interface | |



- | | | | |
|----------|----------------------------------|-----------|-------------------------|
| 1 | Appliance door | 9 | Levels |
| 2 | Door seal | 10 | Socket for food probe |
| 3 | Hot air blower | 11 | Food probe |
| 4 | Illumination | 12 | Water tank |
| 5 | Cooking space ventilation | 13 | Wire shelf |
| 6 | Grill / Top heat | 14 | Original baking tray |
| 7 | Cooking space temperature sensor | 15 | Stainless steel tray |
| 8 | Steam inlet | 16 | Perforated cooking tray |

Using for the first time

Before operating the newly installed appliance for the first time the following steps should be taken:

- ▶ Remove all packaging and transport materials from the cooking space.
- ▶ If the display on the right-hand side is flashing , turn the  adjusting knob to set the desired time.
 - The display stops flashing after around 15 seconds and the time is set.
- ▶ Heat the appliance without any food in it using the  operating mode at maximum temperature for approximately 1 hour. There is likely to be some smoke and odour given off, we therefore recommend ventilating the room well during this phase.

General operating instructions

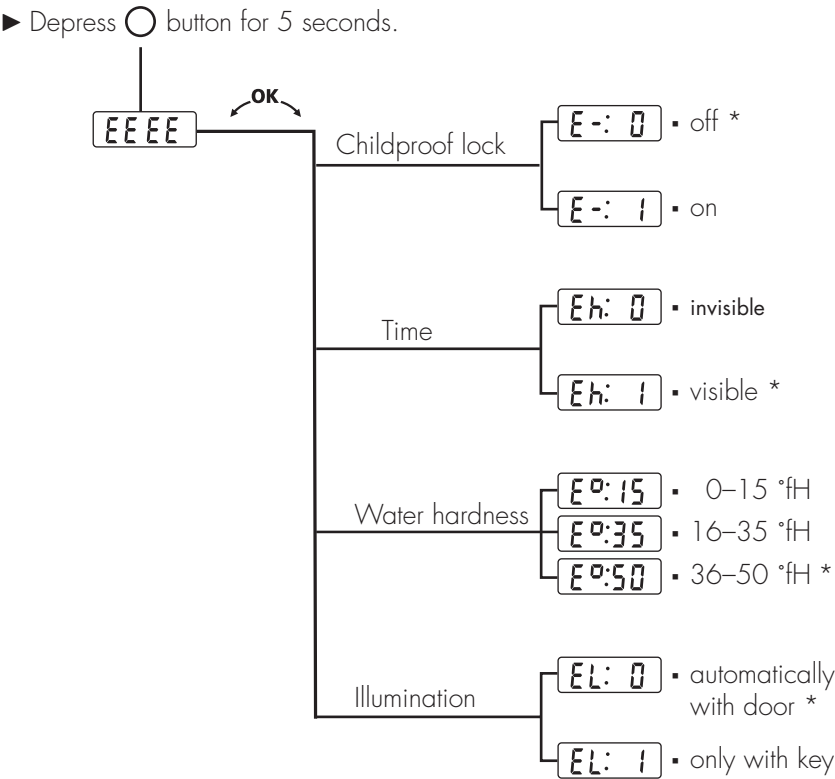
The operating mode, cooking space temperature and food probe temperature as well as the cooking time and various other functions can be selected by pressing the appropriate button once or more.

- The symbol for the function selected illuminates or flashes.
- The corresponding display flashes with a recommended value.
- Turn the  adjusting knob to change the recommended value.
- Press the  adjusting knob to start the appliance straightaway.
- If the adjusting knob is not pressed, the appliance will start automatically around 15 seconds after the settings were last changed.
- Additional settings or changes can be made at any time.
- Press the  button to switch off the appliance.

User settings

You can change the appliance settings to suit your own preferences. The procedure is the same for all user settings.

The following diagram gives an overview of the possible user settings.



* Factory setting

Childproof lock

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

Switching the childproof lock on / off

- ▶ With the appliance switched off, depress the  button for 5 seconds.
 -  appears in the display.
- ▶ Press the  adjusting knob to confirm.
 -  appears in the display for childproof lock off.
- ▶ Press the  adjusting knob to confirm.
 -  appears in the display.
- ▶ Turn the  adjusting knob to change the display to  for childproof lock on.
- ▶ Press the  adjusting knob to confirm.
- ▶ Press the  button to exit user settings.
 - The user setting selected is activated.

Operation with childproof lock activated

If the  button is pressed when the childproof lock is activated:

- A double acoustic signal is emitted.
- Nothing happens when the button is pressed.
-  appears in the display.
- ▶ When the childproof lock is activated, simultaneously press the  and  buttons.
 - The childproof lock is overridden. The appliance can now be used 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

Select between

-  (invisible)
-  (visible)



If «invisible» is selected, the time display is not illuminated when the appliance is off, minimizing electricity consumption. When the appliance is on, the time is displayed.

Switching the time display on / off

- ▶ With the appliance switched off, depress the  button for 5 seconds.
 -  appears in the display.
- ▶ Press the  adjusting knob to confirm.
 -  appears in the display.
- ▶ Turn the  adjusting knob until  appears in the display for time display visible.
- ▶ Press the  adjusting knob to confirm.
 -  flashes in the display.
- ▶ Turn the  adjusting knob.
 -  appears in the display for time display invisible.
- ▶ Press the  adjusting knob to confirm.
- ▶ Press the  button to exit user settings.
 - The user setting selected is activated.

Water hardness

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 medium water, by changing the user settings to the relevant range of water hardness.

There are three settings for water hardness:

Type	Water hardness [°fH]
Very soft water	0.5 to 15
Medium water	16 to 35
Very hard water	36 to 50

The factory setting is set at very hard water.

- ▶ With the appliance switched off, hold the  button depressed for 5 seconds.
 -  appears in the display.
- ▶ Press the  adjusting knob to confirm.
 -  appears in the display.
- ▶ Turn the  adjusting knob until  for very hard water appears in the display.
- ▶ Press the  adjusting knob to confirm.
 -  flashes in the display.
- ▶ Turn the  adjusting knob until the appropriate water hardness is displayed.
 -  for very soft water and  for medium water appear in the display.
- ▶ Press the  adjusting knob to confirm.
- ▶ Press the  button to exit user settings.
 - The user settings selected are set.

Illumination

Select between

-  «automatically with door»
-  «only with key»

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 out automatically 30 minutes after use.

Cooking, baking and roasting

Operating modes

Steaming



- ▶ Press the  button 1 x.
 - Recommended cooking space temperature: 100 °C
(corresponding to maximum boiling temperature)
 - Range: 30 °C to 100 °C

In the steaming mode, steam flows from the boiler into the cooking space. At the same time, the heating process is supported by hot air. The food is heated up or cooked by the steam.

- Cooking vegetables at 100 °C
 - ▶ Use the perforated cooking tray to steam vegetables.
 - ▶ Add salt to the vegetables ideally after cooking.
- Cooking rice, cereal products and pulses, adding some liquid, at 100 °C
 - ▶ Put the food in a suitable glass or porcelain dish or pan, add some liquid and place on the wire shelf.
- Poaching meat and fish at 80 °C to 100 °C
 - ▶ Use the perforated cooking tray greased lightly with fat to poach meat and fish.
- Extracting juice from fruit and berries at 100 °C
- Preparing tricky desserts such as crème caramel at 90 °C
 - ▶ Place dishes on the perforated cooking tray.
- Making yoghurt at 40 °C
 - ▶ Place pots or bowl on the perforated cooking tray.



When steaming, place the stainless steel tray underneath the perforated cooking tray or wire shelf to catch any food spills or condensation.

Regeneration



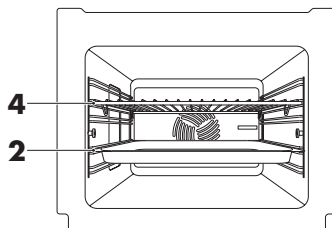
- ▶ Press the  button 2x.
 - Recommended cooking space temperature: 120 °C
 - Range: 100 °C to 150 °C

In the regenerating mode, the cooking space is heated by steam and hot air, allowing food to be regenerated quickly and evenly without drying it out.

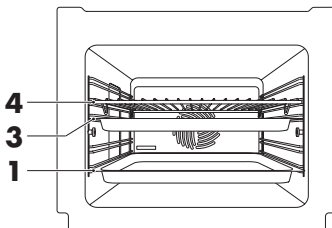
- Heating semi-cooked food at 110 °C to 130 °C
 - ▶ Put the desired amount of food in a dish (not plastic) and then place on the wire shelf at level **2**. The food does not have to be covered over.
- Preparing (semi-)ready and frozen meals at 110 °C to 130 °C
 - ▶ Put the desired amount of food in a dish (not plastic) and then place on the wire shelf.

Food can only be regenerated on a maximum of three levels at the same time:

- To regenerate two portions of food at the same time
 - ▶ Put the stainless steel tray at level **2** and the wire shelf at level **4**.



- To regenerate three portions of food at the same time
 - ▶ Put the stainless steel tray at level **1**, the perforated cooking tray at level **3** and wire shelf at level **4**.



Professional baking



► Press the  button 3x.

- Recommended cooking space temperature: 210 °C
Range: 100 °C to 230 °C

In the professional baking mode, the food is placed in the cold, unheated cooking space. In phase one, the food is steamed and then – the length of time depending on the quantity of food – phase two, i.e. the hot air phase, comes on automatically.

- Baking large loaves of bread using white, wholewheat or wholemeal flour and yeast or sour dough at 190 °C to 210 °C
 - Place the bread dough on the original baking tray or in a suitable, rust-proof baking dish (made of glass, ceramic, silicon, etc.).
- Baking bread buns using white, wholewheat or wholemeal flour and yeast or sour dough at 190 °C to 210 °C
 - Place the bread buns on the original baking tray. Baking paper can be used as normal.
- Baking gugelhopf (ring cake) and savarin (yeast cake), etc. at 190 °C to 210 °C
 - Place the prepared dough on the original baking tray or in a suitable, rust-proof baking dish (made of glass, ceramic, silicon, etc.).
- Baking puff pastry, with or without a filling, fresh or deep frozen, at 190 °C to 210 °C
 - Place the puff pastry on the original baking tray – do not brush the top of the puff pastry.



It is not possible to achieve consistently good results if the professional baking operating mode is used several times in succession. The cooking space must be allowed to cool down between two professional baking sessions. Only so is another successful steaming phase possible.

To cool the cooking space down faster:

- Leave the appliance door open.
- Select  at 30 °C.
- Do not start the professional baking again until  appears in the temperature display (after 30 minutes).

Hot air + steaming



...



- ▶ Press the  button 4x.
 - Recommended cooking space temperature: 180 °C
 - Range: 30 °C to 230 °C

A heating element at the back of the appliance heats up the air inside the cooking space. A fan then circulates the hot air evenly around the cooking space. The amount of steam can be increased at any time by pressing the  adjusting knob or the  button. The supply of steam can be interrupted by pressing the  adjusting knob or the  button.

- The  symbol flashes when steam is not activated and illuminates when the steam function is activated.
- Individual preparation of food using dry and humid heat (e.g. meat)
 - ▶ When cooking meat, add steam roughly during the first third of the cooking time.

Top / Bottom heat



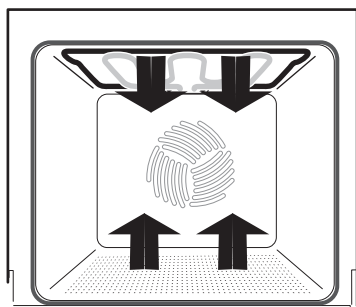
Do not put protective film or aluminium foil on the floor of the cooking space, as this can result in lasting damage.



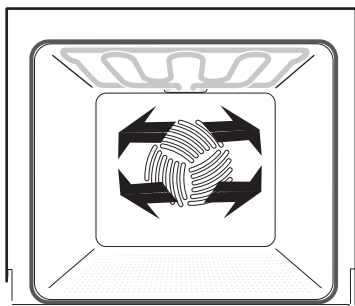
- ▶ Press the  button 1x.
 - Recommended cooking space temperature: 200 °C

Top / bottom heat is the conventional method of cooking. Heat comes from the heating elements from above and below. It is only possible to bake and roast food on one level. Depending on which level is being cooked on, the top or the bottom heat can be more or less effective.

Especially suitable for roasting succulent joints, as well as for baking pies, cakes, biscuits, etc.



Hot air



- Press the  button 2x.
 - Recommended cooking space temperature: 180 °C

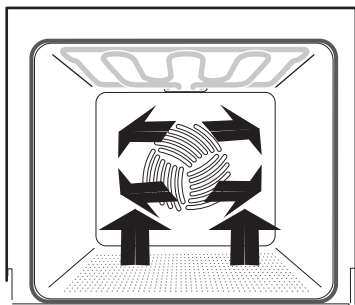
A heating element at the back of the appliance heats up the air inside the cooking space. A fan circulates the hot air evenly around the cooking space. The food is warmed evenly from all sides so that it is possible to bake on two levels at the same time and thus save energy.

Suitable for baking biscuits, flans and cakes on two levels or a joint of meat on the lower level and at the same time a gratin on the upper level.

PizzaPlus



Do not put protective film or aluminium foil on the floor of the cooking space, as this can result in lasting damage.



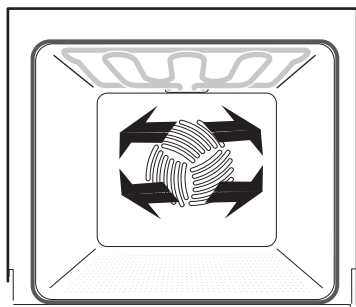
- Press the  button 3x.
 - Recommended cooking space temperature: 200 °C

Uses a combination of hot air and bottom heat to bake the base of the food particularly intensively.

Especially suitable for pizzas, juicy flans, quiches, etc. on one level.

Use the original baking tray or a round tin on the wire shelf.

Hot air humid



- Press the  button 4x.
 - Recommended cooking space temperature: 180 °C

In the hot air humid mode, a heating element at the back of the appliance heats up the air inside the cooking space. A fan circulates the hot air evenly around the cooking space. The steam produced during baking is largely retained in the cooking space ensuring the food retains its moisture. It is possible to bake on one or two levels at the same time.

Suitable for gratins, soufflés and yeast-risen pastry.

Put mixture or dough in the usual baking form or place on original baking tray to bake.

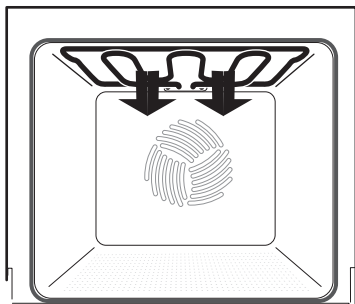
Large grill



Keep appliance door shut when grilling.



- ▶ Press the  button 5x.
 - Recommended cooking space temperature: 230 °C



The large grill is suitable for grilling flat food and for gratinating.

Use the wire shelf for grilling flat food and putting tins on.



When grilling, heat is transferred from the red hot heating element by infrared radiation.

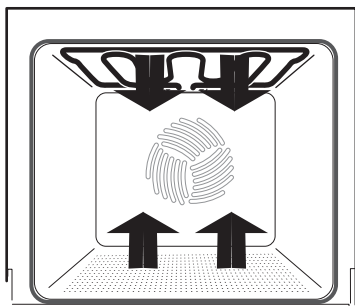
Soft roasting



Do not put protective film or aluminium foil on the floor of the cooking space as this can result in lasting damage.



- ▶ Press the  button 6x.



Soft roasting is a patented roasting method, whereby meat is gently cooked at a low temperature so that it is ready to eat at the desired time. See the section on 'Soft roasting' for more details.

Example of settings

The procedure is explained using baking bread as an example.

Tips on settings gives:

Professional baking		°C	Level	Time in mins.
Bread		200–230	2	35–50

- ▶ Place the formed bread dough on the original baking tray and allow to proof briefly.
- ▶ Put the original baking tray into the cold cooking space at level **2**.

Filling the water tank



Use drinking water only to fill the water tank – do not use bouillon, wine or distilled water, etc.

- All operating modes with steam require the water tank to be full.
- For operating modes without steam, the water tank can stay in the appliance without it affecting the end cooking result.
- ▶ Fill the water tank up to the «MAX 1.25L» mark with cold, fresh drinking water and slot into position.

Refilling with water

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

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

- ▶ Only fill the water tank up to a maximum of 0.5 l to ensure that the water does not overflow when it is pumped back.

Selecting an operating mode



Burns hazard from heat produced during cooking, baking and roasting!

Please first read the 'Safety precautions' section.

- Select the operating modes without steam / / / / and by pressing the button once or several times.
- Select the operating modes with steam / / and ... by pressing the button once or several times – in this example, professional baking .
 - The symbol illuminates.
 - The symbol flashes.
 - The recommended cooking space temperature flashes .



The recommended temperature corresponds to that reached during the hot air phase. The temperature during the steam phase is pre-programmed.

- Turn the adjusting knob to set the desired temperature – in this example .

The recommended cooking space temperature can be changed as long as the symbol and the temperature display are still flashing. If they have already stopped flashing, press the button.



If the cooking space temperature is not changed within roughly 15 seconds, the appliance switches on automatically.

- Press the adjusting knob to start the appliance immediately.
 - As long as the cooking space temperature is under 30 °C appears in the temperature display.



A single acoustic signal is emitted when the set cooking space temperature is reached.

Fast heating

Fast heating can be used to shorten the time it takes to preheat the cooking space. Fast heating can only be used with the  /  /  or  operating modes.

- ▶ Select operating mode and cooking space temperature.
- ▶ Depress the  adjusting knob for about 2 seconds.
 - A single acoustic signal is emitted.
 - « ° » flashes in the temperature display.

When the desired cooking space temperature is reached, fast heating switches off automatically and a single acoustic signal is emitted.

Checking / Changing the cooking space temperature

The set cooking space temperature can be checked or changed during operation.

- ▶ Press the  button.
 - The  symbol flashes for about 1.5 seconds.
 - The set cooking space temperature flashes in the temperature display .
- ▶ Turn the  adjusting knob to change the cooking space temperature.

Changing the operating mode

The operating mode cannot be changed during operation. It is necessary to first end the operating mode by pressing the  button and then select a new operating mode.

End of baking



Hot steam or air may escape when the appliance door is opened.

To test if the bread is ready, tap the bottom of the loaf and it should sound hollow.

- Take the bread out of the cooking space when ready.

Switching off

- Press the  button.
 - The  and  symbols go out.
 - For all operating modes with steam, some steam may be released at the end of the process.
 - The steam is gradually released from the cooking space – this takes around a minute – so that there is no sudden rush of steam when the appliance door is opened. The appliance door can be opened as soon as the cooking or baking process has finished.
 - The cooling fan can continue to run for a certain length of time after the appliance has been switched off.



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

- After using an operating mode with steam, remove any food spills or condensation from the bottom of the cooking space.

Emptying the water tank



The water in the tank may be hot.

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

- When finished, remove and empty the water tank.



If the residual water is not pumped off immediately, then this is because:

For safety reasons, the residual water is only pumped off when it is below 80 °C.

Any operating mode can be started again at any time.

- Dry the water tank and slot back into position in the appliance.
- Leave the appliance door open to allow the cooking space to cool down and dry.

Optimal use

The recommended baking and roasting temperatures given in older recipe books are likely to be too high and the recommended shelf levels in the cooking space not ideal.

The 'Tips on settings' section shows how to get the best use out of the appliance.

If in doubt, follow these tips. Note that the temperatures and times given in the tables are based on typical methods of preparing food and thus are only indicative.

Cooking space temperature when using hot air

When baking or roasting with hot air, the cooking space temperature needs to be around 20 °C lower than with top and bottom heat. Recipes often only give temperatures for baking or roasting with top and bottom heat. Compare them to the temperatures in the 'Tips on settings' section. If in doubt, select a lower temperature.



If the cake or roast is nice and brown on the outside but still doughy or raw in the middle, it is usually a sign that the cooking space temperature is too high.

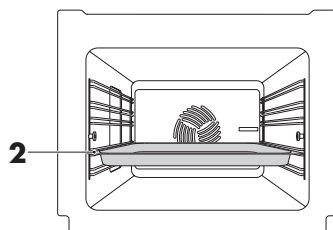
Baking with hot air

Place a suitable baking form (round tin, spring form tin, cake tin, etc.) on the wire shelf. Push the original baking tray right to the back of the cooking space for optimum air circulation.

Selecting the right level is particularly important when using hot air.

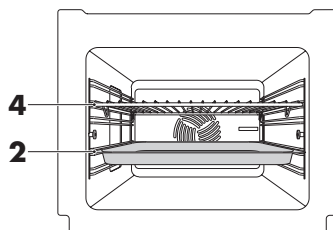
On one level

- Place food to be cooked – whether bulky or flat – on the original baking tray or on the wire shelf at level **2**.



On two levels

- Stainless steel tray at level **2** and the original baking tray at level **4**.
- Shallow baking forms on the original baking tray at level **2** and on the wire shelf at level **4**.



Saving energy

- 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.

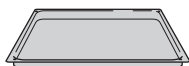
Preheating

- Do not preheat the cooking space unless recommended in the recipe or in 'Tips on settings'.
- Preheat briefly before grilling. See the times given in 'Tips on settings'.

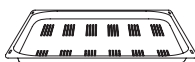
Minimise cleaning

- When grilling, to minimise cleaning, place the original baking tray – lined with aluminium foil – at level **1**.

Using accessories



- It is important to put the food that is to be cooked or baked at the right level in the cooking space. See 'Tips on settings' for which tray or wire shelf to use.
- The original baking tray serves as a baking form for flans and biscuits, etc. and as a shelf, e.g. when baking with  on two levels, and as a drip tray for use with the wire shelf.
- Frozen food products, such as quiche or bread buns, that do not fill the original baking tray shrink when they are cooked, especially if cooked at a high temperature. This is normal and unavoidable when using square baking trays. Taking the baking tray out can also be more difficult. As it cools down, the baking tray goes back to its original form. The wire shelf covered with baking paper or a round baking tray placed on the wire shelf can be used to cook such food on instead of the baking tray.
- Using extremely hard knives or cutting wheels (ceramic, carbide) to cut foodstuff on the original baking tray can damage the surface.



- Do not use the original baking tray in the  mode.
- The wire shelf serves as a shelf for roasting tins and baking forms, as well as meat and frozen pizza, etc.
- The original baking tray is to be used the normal way up – not upside down.
- Do not use the stainless tray with the  operating mode, as the finished baked product will turn out unsatisfactory.
- When baking using the  operating mode, the stainless steel tray can be used as a second tray.
- The perforated cooking tray is mainly for steaming fresh or frozen vegetables. When steaming, always place the stainless tray underneath the perforated cooking tray or wire shelf to catch food spills and condensation.

Food probe



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



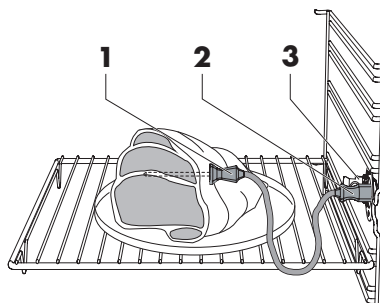
- When the food has reached the desired food probe temperature, the appliance can be switched off automatically with the help of the food probe. A guide to appropriate food probe temperatures can be found in the 'Tips on settings' section.
- The food probe can also be simply used to measure the food probe temperature of the food in which case the appliance has to be switched off manually.
- The food probe can be used with all operating modes.
- If the food is left in the cooking space after the appliance has been switched off, the food probe temperature of the food will continue to rise somewhat due to the residual heat in the cooking space. This must be taken into account particularly when cooking meat.



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

Positioning the food probe

- Put the meat in a roasting tin or on the wire shelf.
- Insert the food probe **1** into the food at as horizontal a position as possible. The tip must be roughly in the middle and should be completely covered in order to get a correct food probe temperature reading.



With meat, the food probe needs to be inserted in the meatiest part, which can mean tying the meat up in order to get reliable readings.

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

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

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

- Flip back the cover and insert the plug **2** into the food probe socket **3**.
 - After the plug has been inserted into the socket,  appears in the temperature display and the  symbol illuminates.

Food probe temperature



The food probe has to be plugged in in order to set the food probe temperature.

Setting the food probe temperature

- ▶ Press the **°C** button 2x.
 - The  symbol flashes.
 - The recommended food probe temperature  flashes.
- ▶ Turn the  adjusting knob to set the desired food probe temperature. The food probe temperature depends on what you are cooking and how well cooked you want it. See the 'Tips on settings' section.



If the food probe temperature is to be measured only, reset it to .

- ▶ Select the desired operating mode and cooking space temperature.
- ▶ Press the  adjusting knob to start the appliance straightaway.
 - The food probe temperature is shown during cooking.
 - As long as the food probe temperature is below 30 °C,  appears in the temperature display.

Checking / Changing the food probe temperature

- ▶ Press the **°C** button 2x.
 - The  symbol flashes for about 1.5 seconds.
 - The set food probe temperature  flashes in the temperature display.
- ▶ Turn the  adjusting knob to change the food probe temperature.

End of cooking

- The appliance switches off automatically when the set food probe temperature has been reached.
 - An acoustic signal is emitted for 1 minute.
 - The  symbol flashes.
 - The current food probe temperature appears in the temperature display, e.g. .
- Press the  adjusting knob to cancel the acoustic signal.

Clock functions

The appliance features the following clock functions:

- Clock
- Timer (the 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)

Setting / Changing the time

- ▶ Depress the  and  buttons at the same time.
 - The set time, e.g. , and the  symbol flash.
- ▶ Turn the  adjusting knob to set the desired time.
- ▶ Press the  adjusting knob to confirm.

When the appliance is switched off, the brightness of the display is dimmed between the hours of 22:00 and 6:00.



The clock cannot be altered if the delayed start function has been activated, and in which case a double acoustic signal is emitted.

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.
 - The  symbol flashes.
 -  appears in the right-hand display.
- ▶ Turn the  adjusting knob to set the timer duration.

The timer can be set:

- 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  adjusting knob to start the timer.
 - The  symbol illuminates.
 - The time remaining is displayed (provided no operating time has been entered).

When the time is up:

- A sequence of 5 short acoustic signals is repeated for 1 minute.
- The  symbol flashes.
- ▶ Press the  adjusting knob to cancel the acoustic signal.

Checking / Changing

- ▶ Press the  button.
 - The  symbol flashes.
 - The countdown to the time remaining flashes.
- ▶ Turn the  adjusting knob to change the timer duration.
- ▶ Press the  adjusting knob to confirm.

Switching off before time

- ▶ Press the  button.
 - The  symbol flashes.
 - The countdown to the time remaining flashes.
- ▶ Turn the  adjusting knob and set the timer duration to .
- ▶ Press the  adjusting knob to confirm.

Operating time

The operating time is the length of time that an operating mode is switched on. The operating mode automatically switches off when the operating time is up.

Setting

- ▶ Preheat the cooking space if necessary.
- ▶ Place the food in the cooking space.
- ▶ Press the  button.
 - The  symbol flashes.
 - The  symbol and selected operating mode illuminate.
 - The recommended cooking time for the selected operating mode flashes in the right-hand display.
- ▶ Turn the  adjusting knob to set the desired operating time.
- ▶ Press the  adjusting knob to start operation.
 - The symbol for the selected operating mode illuminates.
 - The  and  symbols illuminate.
 - The current cooking space temperature is shown in the temperature display.
 - The operating time remaining is shown in the right-hand display.

Example: You select the  operating mode and .

At 9:00 you set an operating time of 1 hour and 15 minutes.

The appliance will switch off at 10:15.

Checking / Changing

- ▶ Press the  button.
- ▶ Turn the  adjusting knob to change the operating time.
- ▶ Press the  adjusting knob to confirm.

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  symbol flashes.
- The current cooking space temperature is shown in the temperature display.
- ▶ Press the  adjusting knob to cancel the acoustic signal.

Delayed start

The delayed start function helps you if you want to have a dish ready for a certain time but you cannot switch the appliance on or off yourself at just the right time. Set the operating time as well as the switch-off time. The appliance will switch on – with a delay – and off again automatically.

If you use the food probe, you will need to estimate the cooking time. You will find a guide on times in the 'Tips on settings' section. 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 cooking time, this could occur somewhat earlier or later than the set switch-off time.



Perishables should not be kept unrefrigerated too long.

Setting

- ▶ Place the food in the cooking space and select the operating mode and the cooking space temperature.
- ▶ Press the  button.
 - The  symbol flashes.
 - The  symbol and selected operating mode illuminate.
 - The recommended cooking time for the selected operating mode flashes in the right-hand display.
- ▶ Turn the  adjusting knob to set the desired operating time.
- ▶ Press the  button again.
 - The  symbol flashes.
 - The actual time and the set operating time flash in the right-hand display.
- ▶ Turn the  adjusting knob to set the desired switch-off time and thus the delayed start.



The switch-off time can be extended by 23 hours and 59 minutes at the most.

- ▶ Press the  adjusting knob to confirm.
 - The  and  illuminate.
 - The appliance remains switched off until it turns on automatically.

Example: You select the  operating mode fund .

At 9:00 you set an operating period of 1 hour and 15 minutes and a switch-off time of 12:30.

The appliance will switch on at 11:15 and off again at 12:30.

Checking / Changing

During the delayed start period, it is possible to check all the settings. Only the switch-off time can be changed.

- ▶ Press the  button 2x.
 - The  symbol flashes.
 - The switch-off time flashes in the right-hand display.
- ▶ Turn the  adjusting knob to change the switch-off time.
- ▶ Press the  adjusting knob to confirm.

Switching off before time

- ▶ Press the  button.

At switch-off time

- The appliance automatically switches off when the switch-off time is reached.
- A long, intermittent acoustic signal is emitted for 1 minute.
- The  symbol flashes.
- The current cooking space temperature is shown in the temperature display.
- ▶ Press the  adjusting knob to cancel the acoustic signal.

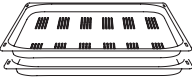
Tips on settings

Below you will find tips on how to prepare some favourite dishes.
The cooking times and temperatures given serve only as guide and may vary depending on the consistency, quality, freshness, weight and texture of the food.

Steaming

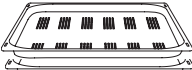


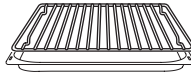
Place the food into the unheated cooking space.

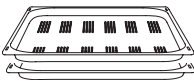
Vegetables (fresh)		°C	Time in mins.	Accessories
French beans		100	35–45	
Broccoli, cauliflower			20–30	
Fennel			25–35	
Carrots			20–30	
Diced potatoes, boiled potatoes			20–25	
Whole potatoes			30–45	
Mange-tout			10–15	
Kohlrabi			15–30	
Sweet corn			45–60	
Sweet peppers			10–15	
Brussels sprouts			25–30	
Asparagus			20–35	
Spinach			7–10	
Celery			25–30	
Courgettes			10–20	

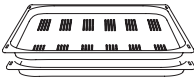
Accompaniments		°C	Time in mins.	Accessories
Rice + liquid		100	20–40	
Lentils + liquid			20–60	
Semolina + liquid			10–15	

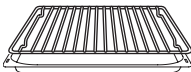
Meat		°C	Time in mins.	Accessories
Ham (depending on weight)		100	60–90	
Pork loin			45–60	
Sausages			30–45	

Fish and seafood		°C	Time in mins.	Accessories
Filet of fish		80	10–20	
Whole fish			20–30	
Mussels		100	10–30	
Squid			10–30	

Bottling / Preserving		°C	Time in mins.	Accessories
Cherries		80	30	
Pears		90		
Peaches				
Plums				

Extracting juice		°C	Time in mins.	Accessories
Fruit (cherries, grapes, etc.)		100	max. 90	
Berries (blackcurrants, brambles, elderberries, etc.)				

Blanching		°C	Time in mins.	Accessories
Vegetables e.g. French beans, peas		100	ca. 5	

Desserts		°C	Time in mins.	Accessories
Crème caramel		90	25–30	
Creams and custards			20–30	
Yoghurt		40	5–6 hrs.	

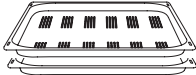
Regenerating



Place the food in the unheated cooking space.

The cooking time and temperature guidelines for  are for regenerating on several levels at the same time.

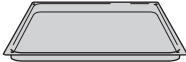
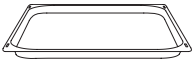
Regenerating		°C	Time in mins.	Accessories
Regenerating dishes (1 portion)		120	7–10	
Regenerating dishes (3–4 portions)			8–12	
Preparing ready meals			See manufacturer's instructions	

Defrosting		°C	Time in mins.	Accessories
Bread		140–150	ca. 20	
Pasta, rice		120–130		
Meat, fish, poultry		50	Depending on weight	
Vegetables		100	See instructions	

Professional baking



Place the food in the unheated cooking space.

Professional baking		°C	Level	Time in mins.	Accessories
Ring cake		190–200	2	30–40	  
Puff pastries (fresh or frozen, with or without a filling, excluding flans)		190–210	2 2 + 4	20–35	
Bread		190–210	2	45–60	
Bread buns			2 2 + 4	25–35	

Cakes



The cooking time and temperature guidelines for  are for baking on 2 levels at the same time.

		°C	Preheat	Level	Time in mins
Cake, 25 cm		160–180	yes	2	50–70
Gateaux					30–40
Roulade / Swiss roll		210–220		7–10	
					190–200
Carrot cake		170–180		2	55–60
Gugelhopf (ring cake)					50–55
Fruit tart with short-crust pastry		200			45–55
					
Linzertorte		170–180		2	55–60
Gingerbread					50–60
Quark cheesecake		160–170			70–80
Apple strudel		190–200			35–45
					

Savouries and biscuits



The cooking time and temperature guidelines for  are for baking on 2 levels at the same time.

		°C	Preheat	Level	Time in mins.
Savouries		180–200	yes	2	15–20
		160–180		2 + 4	15–25
Ham croissants		190–210		2	20–30
		170–180		2 + 4	
Yeast-risen pastries		180–200		2	15–25
		160–180		2 + 4	
Eclairs		200–220		2	
		180–200	no	2 + 4	20–35
Macaroons		160–170	yes	2	15–25
		150–160		2 + 4	
Mailänderli (butter biscuits), jam biscuits		170–180		2	
		150–160		2 + 4	20–30
Chräbeli (aniseed biscuits)		140–150		2	
				2 + 4	
Meringues		90–100	no	2	60–120
				2 + 4	

Flans and pizza



The cooking time and temperature guidelines for  are for baking on 2 levels at the same time.

With frozen or fresh fruit that is very juicy add the glaze after the first 15–20 minutes.

		°C	Preheat	Level	Time in mins.	
Fruit flan		170–190	yes	2	35–50	
				2 + 4		
		200–210		2	17–25	
Pizza (fresh)		190–210		2 + 4		
		200–220		35–50		
Vegetable flan		170–190			2	
					2 + 4	
		200–210		2	30–45	
Cheese pie		170–190		2 + 4		
		160–180		2		25–40
		180–200				
Quiche		170–190				

Bread and plaited bread



The cooking time and temperature guidelines for  are for baking on 2 levels at the same time.

		°C	Preheat	Level	Time in mins.
Bread		220–230	5 mins.	2	35–50
		200–220		2 + 4	
Zopf (plaited bread)		200–210	5 mins.	2	35–45
		180–200		2 + 4	30–40
Raisin bread		190–200	yes	2	35–40
Yeast ring Hazelnut plait		170–190	5 mins.	2 + 4	

Soufflés and gratins

		°C	Preheat	Level	Time in mins.
Soufflé, sweet/ savoury		160–180	yes	2	30–50
Potato gratin (with raw potatoes)					
Cheese soufflé		150–170			45–60
Chocolate soufflé		160–170			40–60

Meat

		°C	Preheat	Level	Time in mins.	 °C
Beef shoulder, 7 cm thick		190–200	yes	2	75–120	75–80
Veal shoulder, 5.5 cm thick		200–210			80–100	
Pork shoulder, 6 cm thick, roasted or braised		180–190			70–100	80–85
Leg of lamb, 9 cm thick		210–220			100–120	
Meat loaf, 5 cm thick		190–210			60–90	75–80
Liver loaf		180–200			45–60	
Fillet encased in puff pastry		200–210	no		30–45	
4 sausages		230	3 mins.	5	15–20	

Soft roasting seared meat

► See also 'Soft roasting' section.

			Recommended temperature / time		Time range	
	Level of doneness	Pro-gramme	 °C	 Hours	 Hours	Level
Fillet of veal	rare		60	3½	2½–4½	2
	medium		65			
Loin of veal thick end			67			
Loin of veal kidney end						
Fillet of beef	rare		55			
	medium		60			
Loin of beef thick end			65			
Beef shoulder			75			
Beef sirloin, roast beef	rare		55			
	medium		60			
Loin of pork thick end			67			
Loin of pork kidney end						
Leg of lamb	rare		63			
	medium		68			

Poultry and fish

		°C	Preheat	Level	Time in mins.
4 chicken halves		220–230	no	3	50–60
Filet of fish, ca. 600 g		180–200		2	15–25

Gratinating

		°C	Preheat	Level	Time in mins.
Toast Hawaii (ham and pineapple toastie)		230	3 mins.	4	5–10
Vegetables			no		5–15
Fish					

Cooking at a low temperature

		°C	Preheat	Level	Time in hrs.	 °C
Fillet of beef, 5 cm thick		80–90	yes	2	2–3	55–60
Roast beef, 5 cm thick					2½–3½	
Loin of pork kidney end, 5 cm thick		100–110			3–4	70–80

Cooking using a Römertopf (clay cooking pot)

		°C	Preheat	Level	Time in mins.	 °C
Chicken, 1 kg		220–230	no	2	60–70	85
Joint, 1 kg					90–100	80
Meat loaf, ca. 800 g					40–50	

Drying and desiccating



Always keep your eye on foodstuffs when drying or desiccating them – if they dry out too much, they can pose a fire hazard!

- ▶ Only use undamaged, ripe fruit, fresh mushrooms and herbs.
- ▶ Place the washed and chopped fruit, mushrooms or herbs on baking paper on the wire shelf or on the original baking tray and put in the cooking space at the appropriate level.
- ▶ When drying and desiccating, use only the wire shelf and original baking tray at the same time.
- ▶ Turn the food at regular intervals to ensure even drying.



Wedge a wooden spoon between the underside of the operating and display element and the top of the appliance door, leaving an approximately 2 cm gap open.

		°C	Preheat	Level	Time in hrs.
Apples, peeled and unpeeled, cut into slices or rings		70	no	2	12–13
Mushrooms, cut into 2 mm thick slices		50–60		2 + 4	4–5
Herbs					1–1½

Soft roasting

General remarks

Soft roasting is a patented roasting method, whereby seared meat is cooked in the appliance at a relatively low temperature for between 2½ and 4½ hours. The temperature is kept purposely relatively low in order to have the meat softly roasted and ready to eat at the desired time.

The cooking space temperature is regulated by the food probe temperature of the meat, which is constantly being monitored by the food probe. The cooking space temperature is automatically regulated for optimal soft roasting so that the meat is ready by the set time. The temperature reading of the food probe plays an important role in soft roasting, which is why particular care should be taken in positioning the food probe.

Lean, quality cuts of meat are best for soft roasting. The meat should weigh between 500 g and 2000 g, and – for best results – be no thinner than 4 cm. As a rule of thumb, the longer you soft roast the meat, the more tender and succulent the meat will be. This is especially so for thicker pieces of meat. Sinewy or fatty cuts of meat are less suitable for soft roasting.

- ▶ Marinate or season the meat with herbs and spices according to taste.
- ▶ Season the meat with salt before searing.
- ▶ Remove any marinade made with herbs, mustard, etc. from the meat before searing, as it can burn easily and leave a bitter taste.

Preparing meat

- ▶ Heat some fat in a pan.
- ▶ Sear the meat on all sides (for no more than 5 minutes).
- ▶ Then place the meat in a glass or porcelain dish.
- ▶ Insert the food probe into the thickest part of the meat and ensure that the tip of the food probe is in the thickest part.
- ▶ Put the wire shelf in the cooking space at level **2** and place the dish with the seared meat on it.
- ▶ Plug the food probe into the food probe socket.

Selecting and starting soft roasting

The soft roasting table in the 'Tips on settings' section gives the ideal food probe temperature for different kinds and cuts of meat.

- ▶ Press the  button 6x.
 - The  /  and  symbols illuminate.
 - The recommended food probe temperature  flashes in the temperature display.
 -  appears in the right-hand display and stands for an operating time of 3½ hours.
- ▶ Change the recommended food probe temperature by turning the  adjusting knob.



The food probe temperature can be adjusted between 50 °C and 90 °C.

- ▶ Press the  button to change the recommended cooking time.
- ▶ Turn the  adjusting knob to set a new cooking time.



It is possible to change the operating time by between 2½ to 4½ hours.

- ▶ Press the  adjusting knob to confirm.
 - The soft roasting mode starts.
 - The  /  and  symbols illuminate.
 - The remaining operating time appears in the right-hand display.
 - The food probe temperature appears in the temperature display.



If  appears in the left-hand display, plug in the food probe.

Interrupting the programme

- ▶ Press the  button to temporarily interrupt the soft roasting programme.
 -  appears in the left-hand display.
- ▶ Press the  adjusting knob to continue.

Switching off before time

- ▶ Press the  button 2x.

End

A long, intermittent acoustic signal is emitted for 1 minute when the meat has finished roasting.

- ▶ Press the  adjusting knob to cancel the acoustic signal.

Optional

Warming drawer



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

If your appliance is fitted with a warming drawer, this can be used to warm tableware or to keep food that is covered up warm for short periods.

- ▶ Press the  button.
 - The  symbol illuminates.
 - The warming drawer is now switched on.
- ▶ Press the  button again.
 - The  symbol goes out.
 - The warming drawer is now switched off.



Depending on the operating mode, the time it takes to warm the tableware can differ considerably.

The warming drawer switches off automatically after 12 hours.

Care and maintenance

Cleaning the exterior

- ▶ Avoid cleaning the surface of the appliance with abrasive or caustic cleaning agents, stainless steel cleaner, scouring pads, wire wool, etc. as they can damage the surface.
- ▶ Remove any dirt or excess cleaning solution as quickly as possible. Using a cloth dampened with water, clean the surface (for metallic surfaces rub in the direction of the original polish lines) and then polish 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 accessories



Do not clean the food probe in the dishwasher.

- The wire shelf and shelf guides can be cleaned in the dishwasher.
- The original baking tray, the stainless steel tray and the perforated cooking tray can be cleaned in the dishwasher. However, the non-stick effect of the original baking tray will wear off with time.
- Scale and water marks in the water tank can be removed with standard descaling solutions.
- If the water tank valve is dripping, it should also be descaled. If it continues to drip, then clean the water tank in the dishwasher.

Cleaning the cooking space



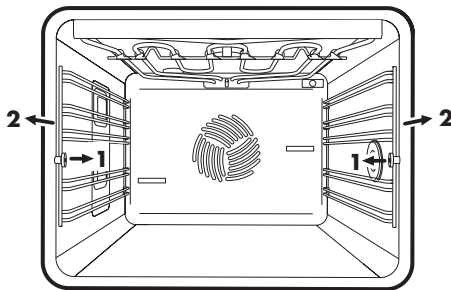
As the temperature sensor and the heating elements in the cooking space can be easily damaged, care must be taken not to bend them during cleaning.

- ▶ After cooking with steam, remove any condensation or food spills from the bottom of the cooking space.
- ▶ Avoid using abrasive cleaners such as scouring pads, steel wool, etc. as they can damage the surface.
- ▶ Clean the appliance door with a soft cloth dampened with water. Finish off by polishing with a soft cloth.
- ▶ To remove dried-on dirt, switch the appliance on for a short period (about 30 minutes) beforehand, setting it to the  operating mode and a temperature of 80 °C. This will soften the dirt.

The cooking space can turn somewhat matt after using for a while. This discolouration is a normal property of stainless steel and affects neither the cooking nor baking functions nor the operation of the appliance.

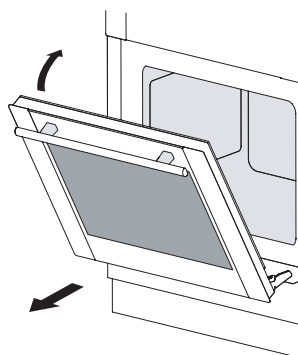
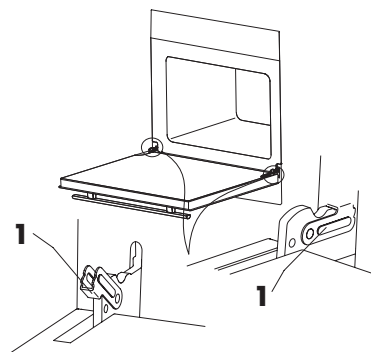
Removing the shelf guides

- ▶ Unscrew the knurled nuts **1** in the front of the shelf guides in an anti-clockwise direction.
- ▶ Pull the shelf guides **2** to the side of the knurled nuts and remove from the front.
- ▶ To put back, insert the shelf guides into the holes in the back wall of the cooking space and position on screw. Screw the knurled nuts **1** in a clockwise direction till tight.



Removing the appliance door

- ▶ Open the appliance door as far as it will go.
- ▶ Fold the clamps on the door hinges **1** forward.
- ▶ Close the appliance door just enough that it can be lifted out.
- ▶ To reassemble, push the hinges into the holes from the front.
- ▶ Open the appliance door as far as it will go and fold back the clamps on the door hinges **1**.



Replacing a defective light bulb

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

Replacing the door seal

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

Descale

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.

-  flashes in the display.

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

Water hardness	Descal after about
Very soft	18 months
Medium	9 months
Very hard	6 months

We recommend you descale the appliance whenever the warning appears in the display.

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

Suitable descaling solution



For descaling, only use the special descaler especially 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 for your appliance.

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

Descaling



For safety reasons, once started the descaling process cannot be interrupted.



The appliance can be descaled with the appliance door open or closed. The appliance must be switched off.

- ▶ Depress  and  at the same time.
 - **CA P r** flashes in the display.
 - Then **H 5** flashes in the display.
- ▶ Remove and empty the water tank. Pour the entire contents of the special descaler undiluted into the water tank.
- ▶ Put the water tank back.
- ▶ Press the  adjusting knob to confirm.
 - **CA 1** appears in the display.
 - The appliance now enters the descaling phase which lasts 30 minutes.
 - Then **H 2** flashes in the display.
- ▶ Remove the water tank, pour away the descaler and fill the tank with 1.2 l cold water.
- ▶ Put the water tank back.
 - **CA 2** appears in the display.
 - The appliance now enters the rinsing phase.
- ▶ As soon as **H 2** flashes in the display, remove the water tank, pour away the water and fill the tank again with 1.2 l cold water.
- ▶ Put the water tank back.
 - **CA 2** or **CA 3** appears in the display.

Depending on how dirty the water that is being pumped off is, additional rinsing will be carried out.

- **CA 2** or **CA 3** appears in the display.
- ▶ When **End** appears in the display, remove, empty and dry the water tank.
 - The **End** message goes out and the time is visible in the display again.

Trouble-shooting

What to do if ...

... **H 1** is flashing in the display

Possible cause	Solution
■ The water tank is not in place.	► Put the water tank back in the appliance.

... **H 2** is flashing in the display

Possible cause	Solution
■ The water tank is empty.	► Refill the water tank and then put it back in the appliance.
■ During descaling process.	► Change the water.

... **H 3** is flashing in the display

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

... **H 4** is flashing in the display

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

... **H 5** is flashing in the display

Possible cause	Solution
■ The descaling programme has been selected but has not yet started.	▶ Pour the entire contents of the special descaler undiluted into the water tank. Put the water tank back into the appliance. Press the  adjusting knob to confirm.

... **H 6** is flashing in the display

Possible cause	Solution
■ The soft roasting programme has been interrupted.	▶ To continue, press the  adjusting knob to confirm. ▶ To abort, press the  button.

... **H 10** is flashing in the display

Possible cause	Solution
■ The boiler is scaled up.	▶ Start descaling.

... **F x x** is flashing in the display

Possible cause	Solution
■ Various situations can lead to an «F» error message.	▶ Cancel the error message by pressing the  button. ▶ Switch the power supply off for about 1 minute. ▶ Switch the power supply back on again. ▶ If the message appears again, note down the error number and then switch the power supply off. ▶ Call Customer Services.

... **U 2** appears in the display

Possible cause	Solution
■ Problem with the power supply.	▶ Interrupt the power supply. ▶ Have an electrician check the electrical installation.

... **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 appliance starts making noises

Possible cause	Solution
■ The appliance may emit noise when it is operating (e.g. that caused by the action of the valve when steam is being produced).	Such noise is normal. No action needed.

... after finishing cooking, even after some time still no water is being pumped off

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

... the illumination is not working

Possible cause	Solution
■ The light bulb is dead.	▶ 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.

After a power failure

After a power failure,  flashes in the right-hand display.

Setting the time

▶ Depress the  and  buttons at the same time.

▶ Turn the  adjusting knob to set the time.

▶ Press the  adjusting knob to confirm.

■ The user settings remain unchanged.



■ If there is a power failure during soft roasting, it will be no longer possible to continue running this operating mode.

■ In the event of a power failure during descaling:

▶ Turn or press the  adjusting knob.

– Descaling continues automatically. The phase that was interrupted will be repeated.

Tips and tricks

Steaming

When using the  steaming mode at 100 °C, a variety of food can be cooked simultaneously. For example, rice or pulses can be prepared at the same time as vegetables with similar cooking times, saving energy and washing up.

Grains (e.g. rice and millet) and pulses (e.g. lentils and beans), adding an appropriate amount of liquid, can be cooked directly in tableware.

Type of food	Weight	Approximate amount of liquid to be added (depending on desired consistency)
Rice	100 g	1½ dl (salted water, bouillon, etc.)
Millet	100 g	1½–2 dl
Semolina	100 g	2–3 dl
Lentils	100 g	2–3 dl
French beans	100 g	3 dl

- When steaming, place the stainless steel tray underneath the perforated cooking tray or wire shelf to catch food spills and collect condensation.
- Season vegetables after steaming.

Regenerating

Food that is to be regenerated using the  operating mode can be portioned up directly on heat-proof plates (e.g. porcelain, suitable glass, but not plastic).

With this operating mode, it is not necessary to cover food over. During regenerating, steam is added and so the food cannot dry out.

The bulkier the food when cooked, the lower the cooking space temperature should be in order to prevent a slight drying-out effect on the surface (through the longer cooking time).

Bread and other starchy foods, such as rice or pasta, can be easily defrosted using the  mode.



Meat and fish should be defrosted at very low temperatures, e.g.  50 °C, to prevent the food cooking at the edges.

Professional baking

Allow bread, bread buns and other yeast cakes and pastries to proof briefly after forming into shape. 10 minutes is usually sufficient. Place the dough on the original baking tray, put it into the unheated cooking space and bake using the  mode.

Yeast and puff pastries to be baked using the professional baking mode do not need to be brushed with e.g. egg yolk, cream, etc. A nice, shiny crust is formed during professional baking.

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, follow the basic rule: the smaller the item to be baked, the higher the temperature should be during the hot air phase. Thus the optimum baking temperature for bread buns is generally higher than for a single loaf of bread.

The baking or roast looks good on the outside, but is still doughy or raw in the middle

- The baking or roasting time can be reduced only slightly by increasing the cooking space temperature (cooked on the outside and raw on the inside). Lower the temperature of the cooking space slightly and lengthen the cooking time correspondingly.

Cake collapses

- Check your settings with those given in the 'Tips on settings' section.
- Reduce the cooking space temperature by 10 °C and possibly extend the baking time.
- Bake the finished cake mixture immediately. Follow the mixing times given in recipes. With whisked sponge cakes, for example, beat the egg yolk mass and the egg whites slightly longer.
- Check the recipe: adding too much baking powder, for instance, can cause problems.

Uneven browning

- Uneven browning is to a certain degree normal. More even browning is generally achieved at lower temperatures. If necessary, lower the temperature of the cooking space slightly and extend the cooking time correspondingly.
- When baking with hot air, check that the shelf levels used correspond to those recommended in the 'Tips on settings' section.
- Do not push baking tins or bulky foodstuff right to the back of the cooking space.

The baking has come out lighter on one tray than on the other

- When baking on more than one tray at the same time, the baked produce is not always ready at the same time. Give the tray with the baking that is not so brown a little longer if necessary.

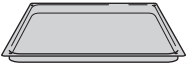
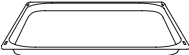
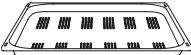
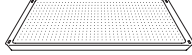
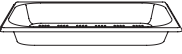
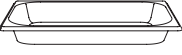
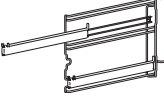
Measuring the cooking space temperature using your own thermometer

- In accordance with an internationally accepted norm, the cooking space temperature is measured when the appliance is empty. Taking your own temperature measurements can be imprecise and is not suitable for checking how exact the cooking space temperature is.

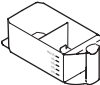
Accessories and spare parts

Please give model number and exact description when ordering parts.

Accessories

		L × W × H [mm]
Original baking tray		430 × 345 × 30
Stainless steel tray		430 × 345 × 25
Cooking tray, perforated		430 × 345 × 25
Wire shelf		430 × 345 × 26
Biscuit tray, 1 pair, unperforated		430 × 351 × 13
Biscuit tray, 1 pair, perforated		430 × 351 × 13
Cooking tray perforated, stainless steel 1/3 GN		177 × 325 × 40
Cooking tray unperforated, stainless steel 1/3 GN		177 × 325 × 40
Roller runner		

Spare parts

Food probe	
Knurled nut	
Water tank	

Technical data

Electrical connection

Voltage / Frequency	400 V 2N~ 50 Hz
Output	Connected wattage 3700 W
Fuse	10 A

Heat output

Hot air	2200 W
Top heat	1200 W
Bottom heat	1250 W
Grill	1500 W
Boiler	1400 W

Safety concept

As long as power is getting to it, the appliance is constantly being monitored by the electronic control. Any malfunction will appear in the display.

General caution

Maximum load: 3 kg

Guidance note for testing institutes

The stated measurements according to EN 50304 are to be tested in the hot air humid operating mode.

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 for repairs or orders, please always state the serial number (FN) and the name of the 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 these operating instructions!

To set the time

- ▶ Depress the  and  buttons at the same time.
- ▶ Turn the  adjusting knob to set the time.
- ▶ Press the  adjusting knob to confirm.

To select the operating mode

- ▶ Press the  or  buttons until the desired operating mode appears.
- ▶ Turn the  adjusting knob to set the cooking space temperature.
- ▶ Press the  adjusting knob to start.

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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