

# Steam Oven

**BS 270/271-6.1**

**BS 280/281-6.1**



800-570-3355

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## Important Safety Instructions

### Fire Safety

#### Read and save these instructions.

Do not use aluminum foil or protective liners to line any part of an appliance, especially surface unit drip bowls or oven bottom. Installation of these liners may result in a risk of electric shock or fire.

If materials inside an oven or warming drawer should ignite, keep door closed. Turn off the appliance and disconnect the circuit at the circuit breaker box.

Use this appliance only for its intended use as described in this manual. For example, never use the appliance for warming or heating the room. Never use the appliance for storage.

Always have a working smoke detector near the kitchen.

In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.

Smother flames from food fires other than grease fires with baking soda. Never use water on cooking fires.

Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the oven.

### Burn Prevention

**DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN** – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing, potholders, or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. Among these surfaces are oven vent openings, surfaces near these openings and oven doors.

Exercise caution when opening the appliance. Standing to the side, open the door (or drawer) slowly and slightly to let hot air and/or steam escape. Keep your face clear of the opening and make sure there are no children or pets near the unit. After the release of hot air and/or steam, proceed with your cooking. Keep doors shut unless necessary for cooking or cleaning purposes. Do not leave open doors unattended.

Do not heat or warm unopened food containers. Build-up of pressure may cause the container to burst and cause injury.

Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the heating elements.

Always use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

### Child Safety

When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.

Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, warming drawer, or storage drawer. This can damage the appliance, and the unit may tip over, potentially causing severe injury.

Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

**CAUTION** – Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.

### Safety while Baking and Steaming

**CAUTION** – Hot steam can escape during use. Do not touch the ventilation openings.

**CAUTION** – Hot steam can escape when opening the oven door. Hot water may drip from the door. Keep children away.

Tip: before opening the appliance door use the steam removal function. As a result, very little steam will escape when you open the appliance door.

**CAUTION** – Use an oven glove to take the cooking inserts out of the hot oven. Hot liquid may spill over when taking out the cooking inserts.



## Important Safety Instructions

**CAUTION** – If there are fractures or cracks in the glass ceramic grill surface, switch off the oven and the corresponding household fuse. Call after-sales service.

In the event of an error the display flashes. Disconnect appliance from the power supply and call a qualified technician.

### Cookware Safety

Do not place food directly on oven bottom.

Follow the manufacturer's directions when using cooking or roasting bags.

### Proper Installation and Maintenance

**WARNING:** When properly cared for, your new appliance has been designed to be safe and reliable. Read all instructions carefully before use. These precautions will reduce the risk of burns, electric shock, fire, and injury to persons. When using kitchen appliances, basic safety precautions must be followed, including those in the following pages.

Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.

This appliance must be properly installed and grounded by a qualified technician. Connect only to properly grounded outlet. Refer to Installation Instructions for details.

This appliance is intended for normal family household use only. It is not approved for outdoor use. See the Warranty. If you have any questions, contact the manufacturer.

Do not store or use corrosive chemicals, vapors, flammables or nonfood products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.

Do not operate this appliance if it is not working properly, or if it has been damaged. Contact an authorized servicer.

Do not obstruct oven vents.

Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to a factory authorized service center.

In the event of an error the display flashes. If this happens during self-clean, disconnect appliance from the power supply and call a qualified technician.

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## Operating for the First Time

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Remove the packaging from the appliance and dispose of it according to local regulations. Be careful to remove all accessories from the packaging. Keep packaging elements and plastic bags away from children.

Check the appliance for transport damage after unpacking it. Do not connect the appliance if it has been damaged.

The appliance must be connected by an authorised specialist. No warranty claims can be lodged for any damage resulting from incorrect connection. Observe the installation instructions.

Thoroughly clean the appliance before using it for the first time. This will eliminate any 'newness' smells and soiling.

Before operating the appliance fit the included grease filter to the inside left wall. First remove the left shelf:

- undo the knurled nut on the front side
- pull out the left shelf towards the front



This appliance is labelled in accordance with the European Directive 2002/96/EG concerning used electrical and electronic appliances (waste electrical and electronic equipment – WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable.

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## Avoiding Damage to the Appliance and the Cabinet

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### Steam Oven and Cabinet Fronts

Do not cover the ventilation openings of the steam oven.

Do not take off the door seal. A damaged door seal must be changed immediately.

After taking the food out of the oven, allow the oven to cool down with the door closed. Do not leave the oven door half open, the hot air can cause damage to adjacent cabinets. The cooling fan will continue to run for a while and will then switch off automatically.

### Avoiding Damage to the Oven Interior

Observe the following tips to avoid corrosion in the oven. No warranty claims can be lodged for any damage resulting from non compliance with these notes.

- Clean the oven interior after it has cooled down. After cleaning, use the drying function to dry the oven interior.
- Aggressive cleaners may cause corrosion. Only use hot soapy water to clean the oven interior. Use the cleaning function.
- Do not use oven cleaner or caustic cleaners. Do not use cleaners containing chloride.
- Salt in the oven reacts aggressively. Salt residues on the oven interior may cause spots of corrosion. Always remove residues immediately.
- Spicy sauces (e.g. ketchup, mustard) and salted food (e.g. salted roasts) contain chloride and acids. These act aggressively on stainless steel. Always clean the oven interior after use.
- Only use original accessories in the oven interior. Rusting materials (e.g. serving plates, cutlery) may cause corrosion of the oven interior.
- Only use original small parts (e.g. knurled nuts). Order small parts from our after-sales service, should you lose any.

### Door Panel

Using aluminium foil in the oven compartment: aluminium foil in the oven compartment should not touch the glass panel of the oven door. This could cause permanent marks on the glass panel.

## Features of your New Steam Oven

### Steam Oven

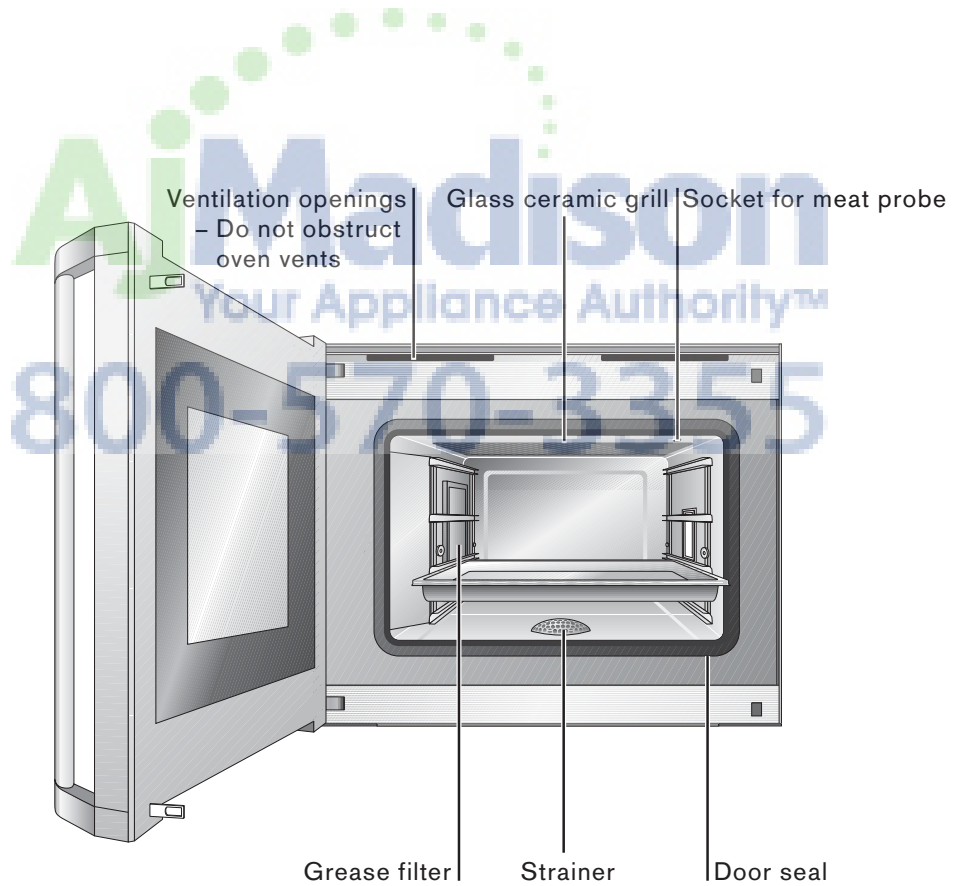
This manual applies to different models.

The pictures of this manual show the model BS 270/271.

The operation is identical for all models.



Display and controls



## Display and Controls

### Function selector

Use the left knob to select the cooking mode and moisture level you will use to prepare your meal. You can turn the knob to the right or left.

### Temperature selector

You can turn the temperature selector to the right or left.

Temperature range is between 85 and 450°F.

First position to the right: switches on light

First position to the left: operates special functions (cleaning function, drying function, memory recipes)

### Display

In the top part of the display is the status bar or a call up menu. The lower part shows the different settings.

### Touch keys

The keys on the left and right beside the display are touch sensitive. The function of the keys depends on the chosen setting. The icon beside the key shows the function of the key.

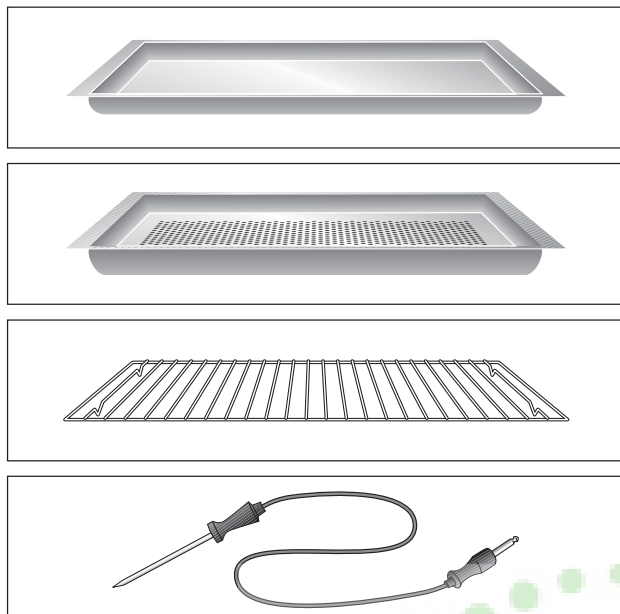


## Keys

| Symbol | Function                         |
|--------|----------------------------------|
| >      | move right                       |
| <      | move left                        |
| ↶      | save selected values / start     |
| C      | cancel                           |
| +      | increase values                  |
| -      | decrease values                  |
| ⌚      | timer menu                       |
| 🔧      | basic settings menu              |
| i      | call up current oven temperature |
| 🔒      | child lock activate              |
| 🔓      | child lock deactivate            |
| ⌚      | extended timer                   |
| ⏸      | timer stop                       |
| ▶      | timer start                      |
| ✓      | store memory recipe              |
| 💧      | misting                          |
| 🌀      | steam removal                    |



## Accessories



As standard, your appliance comes with the following accessories:

- Stainless steel cooking insert GN 2/3
- Stainless steel cooking insert GN 2/3, perforated,
- Wire rack
- Meat probe
- Water supply hose
- Drain hose
















You can order the following special accessories:

- **GN 114 130:** Stainless steel cooking insert, GN 1/3, unperforated, 40 mm deep, 1,5l
- **GN 114 230:** Stainless steel cooking insert, GN 2/3, unperforated, 40 mm deep, 3l
- **GN 124 130:** Stainless steel cooking insert, GN 1/3, perforated, 40 mm deep, 1,5l
- **GN 124 230:** Stainless steel cooking insert, GN 2/3, perforated, 40 mm deep, 3l
- **GN 340 230:** Roaster in cast aluminium, GN 2/3, height 165 mm
- **GN 410 130:** Stainless steel lid, GN 1/3
- **GN 410 230:** Stainless steel lid, GN 2/3
- **GR 220 046:** Wire rack, chromium plated
- **GZ 010 011:** Inlet / outlet extension

**⚠ WARNING:** Do not use aluminum foil or protective liners to line any part of an appliance, especially surface unit drip bowls or oven bottom. Installation of these liners may result in a risk of electric shock or fire.

Do not place food directly on oven bottom.

## Heating Modes

| Display  | Heating mode                                       | Use  |
|--|--|--|
|  100%<br>200°F  | Moisture 100 %<br>temperature 85 - 450°F           |  Steaming at 200 - 230°F: fish, vegetables, side dishes<br>The food is completely surrounded by steam.<br> Steam baking at 230 - 450°F: puff pastry, bread, bread rolls. |
|  80%<br>330°F   | Moisture 80 %<br>temperature 85 - 450°F            | Combination steaming: puff pastry, meat, poultry.  |
|  60%<br>310°F   | Moisture 60 %<br>temperature 85 - 450°F            | Combination steaming: yeast dough cakes, bread.  |
|  30%<br>350°F   | Moisture 30 %<br>temperature 85 - 450°F            | Cooking in own moisture: pastries.<br>Low-temperature cooking: meat.   |
|  0%<br>350°F  | Moisture 0 %<br>temperature 85 - 450°F             | Convection: cakes, biscuits, gratin.   |
|  360°F   | Grilling with convection<br>temperature 85 - 450°F | Vegetable skewers, scampi skewers  |
|  360°F  | Grilling<br>temperature 85 - 450°F                 | Grilled vegetables, cook 'au gratin' (e.g. baiser on a cake),<br>grilled toast   |
|  360°F  | Grilling with humidity<br>temperature 85 - 450°F   | Casserole dishes, gratin   |
|  100°F  | Dough proofing<br>temperature 85 - 120°F           | Raising yeast dough, the perfect temperature setting<br>is 100°F. The moisture distributes the heat evenly and<br>avoids the surface of the dough drying out.  |
|  120°F  | Defrosting<br>temperature 100 - 140°F              | Even and gentle defrosting of vegetables, meat, fish and<br>fruit. The food will not dry out and will keep its shape.  |
|  230°F  | Regenerating<br>temperature 140 - 280°F            | Gently refresh previously prepared dishes.<br>The moisture keeps the food from drying out.<br>Refresh dishes on plates at 250°F,<br>pastries at 280°F.   |
|  100%<br>140°F  | Cleaning aid,<br>drying aid                        | The cleaning function loosens soiling with steam.  |
|  00:05 00:50 00:30 00:20 00:30<br>200°F 310°F 410°F 160°F 160°F<br>100% 60% 0% 60% 0% | Memory recipes                                     | Store and recall the settings for meals that<br>you often prepare  |

## First Settings after Installation

When your new steam oven has been connected, the first settings menu appears on the display. You can set the

- time format,
- language,
- clock,
- date,
- temperature unit,
- water hardness.

### Note

The first settings menu appears only after the appliance has been connected or if the appliance is without electricity for several days.

Refer to the chapter basic settings if you wish to change these parameters at any time.

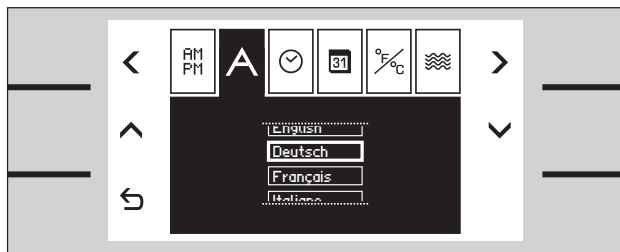
### Choosing the Time Format

- 1 The time format setup menu appears on the screen.  
The time format can be either 12 hour format (AM/PM) or 24 hour format. The 24 hour format is pre-selected.
- 2 You can change the time format using the centre < key.



### Setting the Language

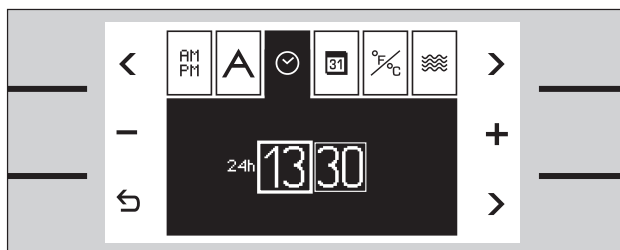
- 1 Using the menu key > select the language setup menu. The available languages for the display messages appear on the screen. German is pre-selected.
- 2 You can change the language using the ^ or v keys or switch the display messages off.

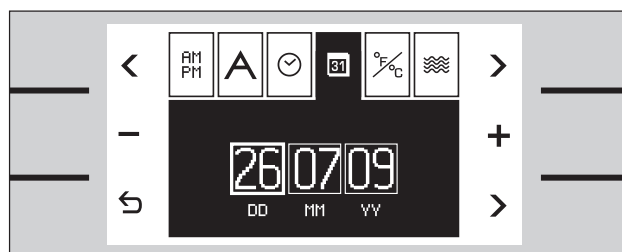


### Setting the Clock

- 1 Using the menu key > select the clock function ⌚.
- 2 Using the + / - keys set the correct time.

Use the arrow key > bottom right to change from hours to minutes.

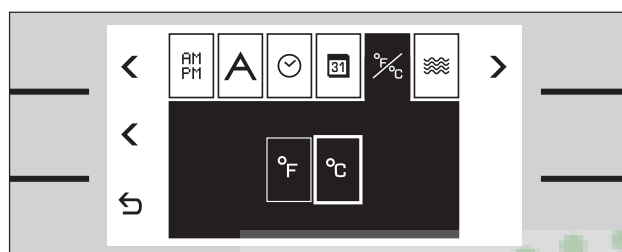




## Setting the Date

- 1 Using the menu key **>** select the date function **31**.
- 2 Using the **+**/**-** keys enter day, month, year.

Use the arrow key **>** bottom right to change from day/month/year.



## Temperature Unit °C or °F

- 1 Using the menu key **>** select the temperature unit function **°C**. °C is pre-selected.
- 2 You can change the temperature unit using the **+**/**-** keys.



## Setting the Water Hardness

- 1 Use the test kit included to test the water hardness of your tap water. Fill the phial with mains water up to the 5 ml marker.
- 2 Add indicator solution drop by drop until the colour changes from purple to yellow.  
Carbonate hardness content:  
 $1 \text{ drop} = 1^\circ\text{KH} = 1.25^\circ\text{e} = 1.8^\circ\text{f}$   
**Please note:** count the number of drops that are necessary and gently shake the phial after each drop.
- 3 Use the **+**/**-** keys to enter the value between 1 and 18. Pre-set value is 12. Depending on the value entered the appliance will calculate the intervals for descaling.

## Exiting Menu and Saving Settings

Touch the **<** key to exit the menu. All settings are saved.

The appliance is on standby. The standby screen appears.

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## Calibration

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The boiling point depends on the air pressure. The higher the altitude, the lower the air pressure, and also the boiling point.

During the first steaming after installation, the appliance calibrates the boiling point. During calibration, the appliance is adjusted to the pressure of the altitude where the appliance is installed.

### Calibrating the Steam Oven

- 1 Remove all accessories from the oven (cooking inserts, wire rack). The oven must be empty and cold.
- 2 Turn the temperature knob to 215°F and the function knob to the top position, steaming at 100 % moisture.

The steam oven starts to calibrate.

During calibration more steam might escape from the oven than during normal use. Calibration takes about 15 minutes.

#### Note

If the oven has not yet been calibrated, **CAL** is shown beside the current oven temperature when you press the **i** info key.

Do not interrupt the calibration cycle. Do not open the oven door during calibration.

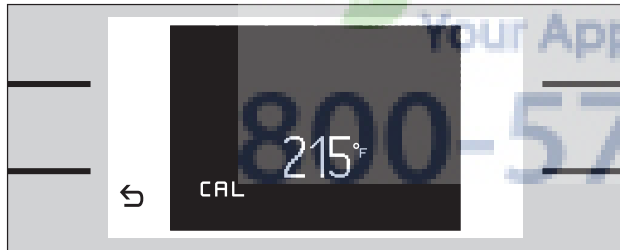
Should the calibration process be interrupted by opening the door or switching off the appliance, the steaming function will not operate properly.

Switching on the appliance will automatically restart calibration until the operation has been completed.

Recalibration is not necessary after a power failure.

Recalibrate the appliance manually if you should move home to a different altitude.

- First reset all parameters to the factory setting. Refer to the chapter basic settings.
- Now it is possible to recalibrate the appliance.





### Standby

The steam oven remains on standby when no operating mode is selected or the child lock is activated.

The keys are not activated. The display is not lit.

Note:

You can choose between different standby screens. GAGGENAU and the clock is pre-selected. Refer to the chapter basic settings if you want to change the standby screen.

Note:

To protect the display, GAGGENAU will not be shown on the screen between 23.00 and 6.00 o'clock if the oven is on standby.

Note:

The display contrast depends on the vertical viewing angle. You can adjust the contrast of the display in the basic settings.

### Activating the Steam Oven

To leave standby do one of the following:

- touch a key
- open or close the oven door
- turn the temperature knob
- turn the function knob

Now you are able to set the required function. Read the relevant chapter on how to activate the required function.

Note:

The standby screen reappears after one minute if no further function is chosen. The display light goes off.

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## Setting the Steam Oven

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The main operations of your steam oven are easily set using the knobs.

Using the right knob you can set the temperature. To switch on the light in the oven, turn the temperature knob one position to the right.

Temperature range:

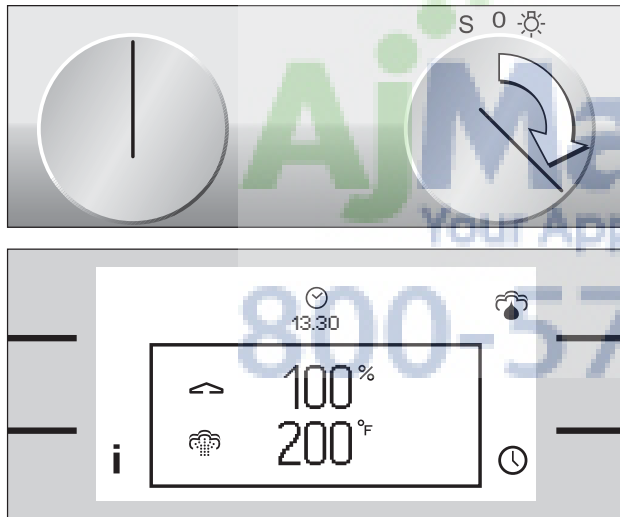
|  |             |
|--|-------------|
| Steaming, hot air, broiling, broiling with hot air, broiling with humidity | 85 - 450°F  |
| Dough proofing   | 85 - 120°F  |
| Defrosting   | 100 - 140°F |
| Regenerating   | 140 - 280°F |


The light in the oven remains off if the temperature is set below 140°F.

Using the left knob you can set the heating mode. The top position is steaming at 100% moisture.

### Setting the Temperature and Heating Mode

- 1 Turn the function knob until the required heating mode appears on the screen.
- 2 Set the temperature knob to the required temperature. Temperature, moisture level and cooking mode symbol appear on the display. The light in the oven goes on.



The heating up symbol  appears until the required temperature is reached. The symbol appears again when the oven heats during operation.

A signal sounds when the selected temperature is reached. Press any key to switch off the signal.

Note: You can deactivate the heating up signal in the basic settings.

The temperature and heating mode can be changed at any time.

When the meal is ready switch the steam oven off using the temperature knob. The oven light goes off. The standby screen appears.

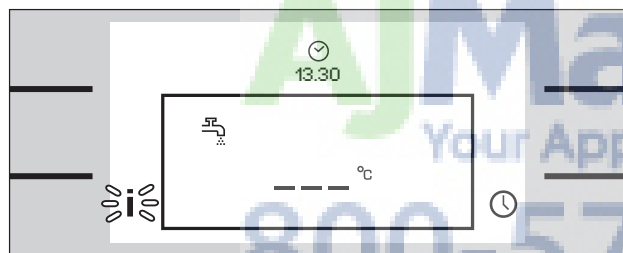
## Broiling

The broiling temperature is controlled by switching the grill heater on and off at regular intervals. This means that the red, glowing heat is not constantly on. Only the side of the glass ceramic surface is heated to allow for better heat distribution. This is not a malfunction.

Do not use the core temperature probe when broiling, broiling with hot air and broiling with humidity. The core temperature probe will be damaged if the cable touches the hot grilling surface.

Please observe the following notes when using the cast roaster (GN 340 230) to avoid damage to the roaster:

- Only use the cast roaster without the lid for broiling.
- Insert the cast roaster on the third level from below or lower in the oven.



## Operation Noises

The appliance rinses when you switch it on.


For technical reasons the fan may be louder depending on the temperature and heating mode. The higher fan setting is necessary to cool the electronics of the appliance.

The fan may temporarily switch to the higher setting even if you have not changed the temperature and heating mode setting.

During steam operation the following noises may be heard: injection, noises during steam generation, drain pump.



After switching off the appliance the fan will continue to operate in order to cool down the oven.

## Temperature Setting Not Shown on Display

If the  symbol appears on the left top side of the display and three dashes instead of the temperature, there is no water available. Check the water supply.

If three dashes appear on the display instead of the temperature, the knobs have not been set to the correct position. Check the position of the temperature and function selectors.

## Current Oven Temperature Display

The current oven temperature is briefly shown when you press the  info key. Using the  key you can return to the standard screen.

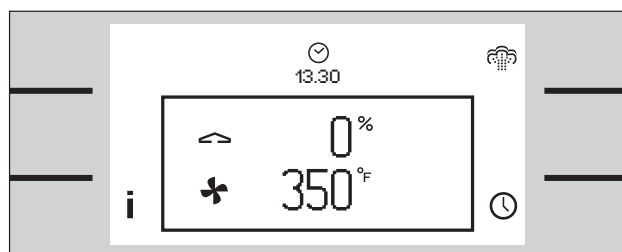
Note:

Depending on the heating mode, a slight temperature variation after heating up during use is normal.

## After Every Use

Dry the oven interior with a soft cloth or use the drying aid.





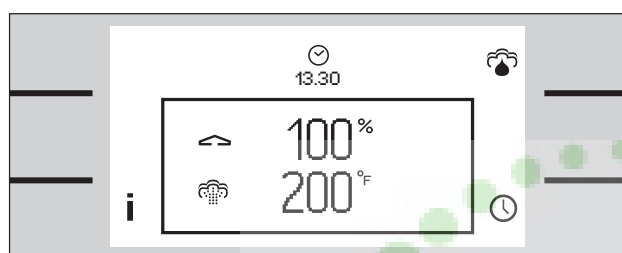


## Misting

Misting brings additional steam to the oven interior. You can add moisture to food while cooking (e.g. bread, bread rolls).

Misting is only possible with the "Hot air" function (0 % moisture) or with 30 % moisture.

Touch the key  as long as you want to add steam, up to 8 seconds. After waiting at least one second, you can trigger misting again by pressing the misting key .





## Steam Removal


Steam removal brings cold water to the oven interior. This cools down the oven interior, the steam condenses. This reduces the steam escaping when opening the door.

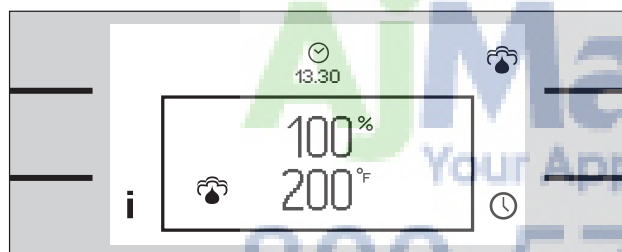
**Caution!** Hot water may drip from the door when opened.

You can use the steam removal function only up to a temperature of 250°F and at the moisture levels 100 %, 80 % and 60 %.

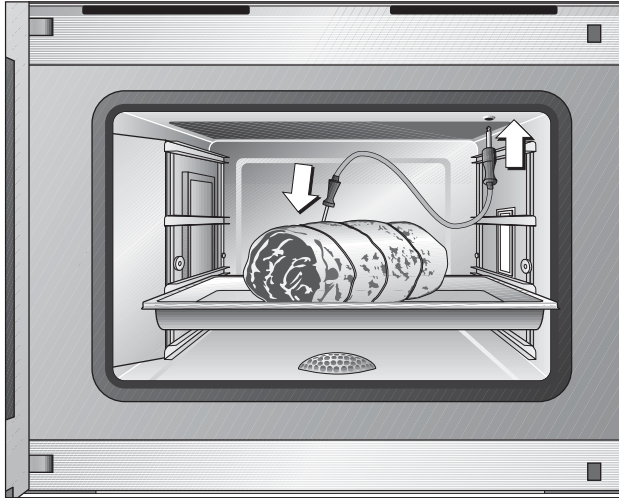
Touch the steam removal key  for at least one second. Steam removal starts. The symbol  appears on the display.

Steam removal lasts about 20 seconds. The heating remains switched off during steam removal.

To stop steam removal:  
Open the oven door or touch the steam removal key  again.



## Meat Probe




The meat probe enables you to cook your meat exactly as you want it.

Using the meat probe, during the cooking process you can measure the core temperature of the interior of the food you are preparing exactly between 33°F and 210°F.

Fully insert the tip of the meat probe in the middle of the food, at its thickest point. The tip should not be inserted into fat and should not touch any dishes, bones or fatty tissue.

In the case of poultry, do not insert the tip of the meat probe in the middle (hollow) but between the belly and the thigh.

When you connect the meat probe to the socket in the oven, the  symbol appears on the display.


The smaller temperature display on the top shows the measured temperature from the meat probe.

## Programming the Meat Probe

You can program the desired core temperature for your meal. The appliance switches off automatically, when the programmed temperature has been reached.

- 1 Preheat the oven to the desired setting.
- 2 Insert the tip of the meat probe into the meat.
- 3 Put the meat in the oven. Connect the meat probe to the socket. **⚠ Caution, risk of burns when plugging the cable into the socket!**
- 4 Using the **+**/**-** keys set the correct core temperature.

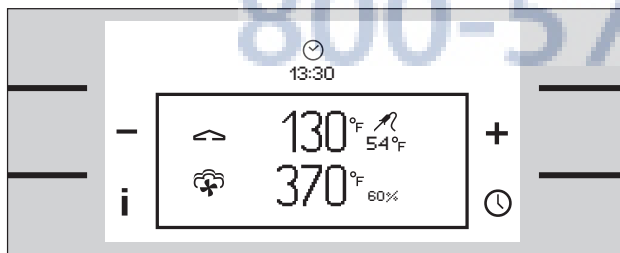
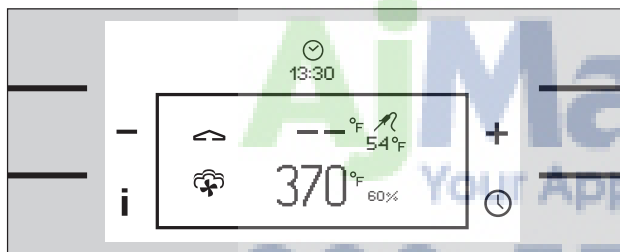
The larger temperature display on the top shows the programmed temperature, the smaller display shows the measured temperature from the meat probe.

The current oven temperature is briefly shown when you press the **i** info key. The temperature display on the top shows the measured temperature from the meat probe. Using the  key you can return to the standard screen.

A signal sounds when the programmed core temperature has been reached. The appliance stops heating.

Switch the temperature knob off and open the oven door. Remove the meat probe before taking the food from the oven.

**⚠ Danger, risk of burns!** Use an oven glove. The meat probe gets very hot during use.



## Note

Pull the meat probe from the socket if you want to end the programming.

If you program meat probe and timer simultaneously, the program that reaches the entered value first will switch off the oven.

Only use the included original meat probe. You can order the meat probe as a spare part.

Do not use the core temperature probe when broiling, broiling with hot air and broiling with humidity.

Remove the meat probe from the oven when it is not in use.

## Cleaning

Only rub the meat probe with a moist cloth. The meat probe is not dishwasher-proof.

## Recommended Temperature Values

### Beef

|   |             |            |
|---|-------------|------------|
| Roast beef / fillet of beef / entrecôte |             |            |
|   | blood rare  | 113-117 °F |
|   | rare        | 122-126 °F |
|   | medium-rare | 136-140 °F |
|   | well-done   | 158-167 °F |
| Beef roast                              |             | 176-185 °F |

### Pork

|                |             |            |
|----------------|-------------|------------|
| Roast pork     |             |            |
| Back of pork   | medium-rare | 149-158 °F |
|                | well-done   | 176 °F     |
| Meat loaf      |             | 185 °F     |
| Fillet of pork |             | 149-158 °F |

### Veal

|                         |             |            |
|-------------------------|-------------|------------|
| Fillet of veal          | rare        | 122-126 °F |
|                         | medium-rare | 136-140 °F |
|                         | well-done   | 158-167 °F |
| Roast veal              |             | 167-176 °F |
| Breast of veal, stuffed |             | 167-176 °F |
| Back of veal            | medium-rare | 136-140 °F |
|                         | well-done   | 149-158 °F |

### Venison

|                        |  |            |
|------------------------|--|------------|
| Back of venison        |  | 140-158 °F |
| Leg of venison         |  | 158-167 °F |
| Back of venison steaks |  | 149-158 °F |
| Back of hare           |  | 149-158 °F |

### Poultry

|                     |             |            |
|---------------------|-------------|------------|
| Chicken             |             | 185 °F     |
| Guinea fowl         |             | 167-176 °F |
| Goose, turkey, duck |             | 176-185 °F |
| Duck breast         | medium-rare | 131-140 °F |
|                     | well-done   | 158-176 °F |
| Ostrich steak       |             | 140-149 °F |

### Lamb

|              |             |            |
|--------------|-------------|------------|
| Leg of lamb  | medium-rare | 140-149 °F |
|              | well-done   | 158-176 °F |
| Back of lamb | medium-rare | 131-140 °F |
|              | well-done   | 149-167 °F |

### Mutton

|                |             |            |
|----------------|-------------|------------|
| Leg of mutton  | medium-rare | 158-167 °F |
|                | well-done   | 176-185 °F |
| Back of mutton | medium-rare | 158-167 °F |
|                | well-done   | 176 °F     |

### Fish

|        |  |            |
|--------|--|------------|
| Fillet |  | 144-149 °F |
| Whole  |  | 149 °F     |
| Tureen |  | 144-149 °F |

### Other

|           |  |            |
|-----------|--|------------|
| Bread     |  | 195 °F     |
| Pâte      |  | 162-167 °F |
| Tureen    |  | 140-158 °F |
| Foie gras |  | 113 °F     |

## Cooking Table

### Important Notes

- Always preheat the oven. This will guarantee the best results.
- The cooking times given here are for a preheated oven. Add about 5 minutes to the cooking time if the oven has not been preheated.
- Only open the oven door for a short time and quickly put the food in.
- If you use only one level, place the cooking insert on the second level from the bottom.
- You can use simultaneously up to three levels (level 2, 3 and 4 from the bottom) for steaming, defrosting and regenerating. You can cook different dishes simultaneously without flavour transfer.
- You can only use one level for baking. Use level 2 from the bottom.
- The cooking times given are only a recommendation. The effective cooking time depends on the quality of the food, the amount and the size of the food.
- Add to the cooking time for larger amounts than those stated in the cooking table.
- Food being cooked must not come into contact with the oven compartment, grease filter or side plate.
- The steam oven door must seal well. Always keep the door seal clean.
- Do not place too much food on the wire rack or the cooking insert. This will ensure optimum circulation of the air.
- Always leave the grease filter in place during use.

### Vegetables

| Dish   | Cooking insert | Temperature in °F | Moisture in % | Cooking time in minutes |
|--|----------------|-------------------|---------------|-------------------------|
| Leaf spinach (1 lb, plucked)                 | perforated     | 210               | 100           | 2 - 5                   |
| Cauliflower (1 head, whole)                  | perforated     | 210               | 100           | 30 - 40                 |
| Cauliflower (2 lb, in roses)                 | perforated     | 210               | 100           | 10 - 20                 |
| Broccoli (2 lb, in roses)                    | perforated     | 210               | 100           | 10 - 15                 |
| Peas (2 lb)                                  | perforated     | 210               | 100           | 5 - 10                  |
| Stuffed peppers                              | unperforated   | 360 - 390         | 80 - 100      | 15 - 20                 |
| Stuffed courgettes                           | unperforated   | 320 - 360         | 80 - 100      | 15 - 35                 |
| Green beans (2 lb, whole)                    | perforated     | 210               | 100           | 20 - 25                 |
| Kohlrabi (2 lb, sliced)                      | perforated     | 210               | 100           | 15 - 25                 |
| Leeks (2 lb, sliced)                         | perforated     | 210               | 100           | 5 - 10                  |
| Carrots (2 lb, sliced)                       | perforated     | 210               | 100           | 15 - 25                 |
| Jacket potatoes (2 lb, medium size)          | perforated     | 210               | 100           | 35 - 45                 |
| Boiled potatoes (2 lb, peeled and quartered) | perforated     | 210               | 100           | 20 - 35                 |

| Dish                            | Cooking insert | Temperature in °F | Moisture in % | Cooking time in minutes |
|---------------------------------|----------------|-------------------|---------------|-------------------------|
| Brussel sprouts (2 lb)          | perforated     | 210               | 100           | 20 - 25                 |
| Asparagus, green (2 lb, whole)  | perforated     | 210               | 100           | 10 - 15                 |
| Asparagus, purple (2 lb, whole) | perforated     | 210               | 100           | 15 - 20                 |
| To skin tomatoes (whole)        | perforated     | 210               | 100           | 3 - 4                   |

#### Tips

- To skin tomatoes: cut peel once, place in ice water after steaming.
- Use the vegetable stock that collects in the unperforated cooking insert as a base for sauce or stock.
- Stuffed vegetables: fry the meat stuffing first.

### Pulses / Rice

| Dish  | Cooking insert | Temperature in °F | Moisture in % | Cooking time in minutes |
|---|----------------|-------------------|---------------|-------------------------|
| Long grain rice (1/2 lb + 2 cups of water)        | unperforated   | 210               | 100           | 30 - 35                 |
| Basmati rice (1/2 lb + 2 cups of water)           | unperforated   | 210               | 100           | 25 - 30                 |
| Lentils (1/2 lb + 3 cups of water)                | unperforated   | 250               | 100           | 30 - 40                 |
| Pre-soaked white beans (1/2 lb + 4 cups of water) | unperforated   | 250               | 100           | 55 - 65                 |

#### Tip

- Observe the manufacturer's recommendations.

### Fish

| Dish                              | Cooking insert            | Temperature in °F | Moisture in % | Cooking time in minutes |
|-----------------------------------|---------------------------|-------------------|---------------|-------------------------|
| Bream fillet (8 oz each)          | unperforated              | 450               | 0             | 9 - 11                  |
| Fish tureen (in a tureen)         | wire rack                 | 165               | 80            | 40 - 50                 |
| Cod fillet (10 oz each), in stock | unperforated              | 210               | 100           | 10 - 15                 |
| Salmon fillet (12 oz each)        | perforated + unperforated | 210               | 100           | 12 - 15                 |
| Mussels (3 lb)*                   | perforated + unperforated | 210 - 250         | 100           | 8 - 12                  |
| Ocean perch (5 oz each)           | unperforated              | 210               | 100           | 6 - 8                   |

| Dish                                     | Cooking insert | Temperature in °F | Moisture in % | Cooking time in minutes |
|--|----------------|-------------------|---------------|-------------------------|
| Rolled sole, stuffed                     | unperforated   | 300               | 80            | 8 - 10                  |
| Pike-perch fillet (10 oz each), in stock | unperforated   | 300               | 0             | 15 - 20                 |

\* The mussels are ready when their shells open.

## Meat

| Dish                           | Cooking insert               | Temperature in °F                | Moisture in %       | Cooking time in minutes           |
|--------------------------------|------------------------------|----------------------------------|---------------------|-----------------------------------|
| Fillet in puff pastry          | perforated with baking paper | 360 - 390                        | 80 - 100            | meat probe*                       |
| Roast pork with rind           | wire rack + unperforated     | 1) 210<br>2) 320 - 340<br>3) 410 | 100<br>60 - 80<br>0 | 20 - 30<br>50 - 60<br>meat probe* |
| Roast beef                     | wire rack + unperforated     | 320 - 370                        | 80                  | meat probe*                       |
| Roast pork (collar / shoulder) | wire rack + unperforated     | 320 - 370                        | 60                  | meat probe*                       |

\* Refer to the chapter "Meat Probe" for tips on using the meat probe and the temperature table for the different meats.

## Poultry

| Dish                          | Cooking insert           | Temperature in °F | Moisture in %      | Cooking time in minutes |
|-------------------------------|--------------------------|-------------------|--------------------|-------------------------|
| Duck (whole, 4 - 6 lb)        | wire rack + unperforated | 320<br>390*       | 60 - 80<br>60 - 80 | 55 - 85<br>15           |
| Duck breast                   | unperforated             | 320               | 0 - 30             | 15 - 20                 |
| Chicken (whole, 2 - 3 lb)     | wire rack + unperforated | 390<br>390        | 1) 100<br>2) 0     | 25 - 35<br>20           |
| Leg of chicken (4 - 6 pieces) | wire rack + unperforated | 360<br>360        | 1) 100<br>2) 0     | 10 - 25<br>10           |

\* Change to the higher temperature value 15 minutes before the end of cooking.

### Tip

– You can also use the meat probe. Refer to the chapter "Meat Probe" for tips on using the meat probe and the temperature table for the different meats.

## Low-temperature Cooking / Low-temperature Steaming

Fish or seared meat matures over a longer time at a low temperature in the oven. The food will remain juicy and preserve most of its nutrients.

| Dish                              | Cooking insert | Temperature in °F | Moisture in % | Cooking time in minutes |
|-----------------------------------|----------------|-------------------|---------------|-------------------------|
| Duck breast                       | unperforated   | 160 - 180         | 0 - 30        | 55 - 75                 |
| Leg of lamb (3 - 5 lb)            | unperforated   | 160 - 180         | 0 - 30        | 180 - 240               |
| Roast beef (3 - 5 lb)             | unperforated   | 160               | 0 - 30        | 150 - 240               |
| Pork medallions                   | unperforated   | 160 - 180         | 0 - 30        | 45 - 60                 |
| Boiled fillet of beef (2 lb)      | unperforated   | 190               | 100           | 70 - 90                 |
| Bream (whole, 1 1/2 lb)           | unperforated   | 190               | 100           | 35 - 40                 |
| Trout ( whole, 12 oz)             | unperforated   | 180 - 190         | 100           | 20 - 25                 |
| Carp ( whole, 3 lb), in stock     | unperforated   | 85 - 190          | 100           | 50 - 60                 |
| Sole fillet (3 oz each), in stock | unperforated   | 180 - 190         | 100           | 6 - 9                   |
| Hake ( whole, 1 lb 12 oz)         | unperforated   | 190               | 100           | 25 - 30                 |

### Tips

- Take the meat from the fridge one hour before cooking.
- Briefly sear the meat (not boiled fillet of beef) from all sides in a hot pan on the hob. Note: longer searing will shorten the cooking time in the oven.
- Put fish in the steam oven without searing it.
- You can also use the meat probe. Refer to the chapter “Meat Probe” for tips on using the meat probe and the temperature table for the different meats. Please note that the core temperature of the food will always stay below the set temperature in the oven.
- You can reduce the temperature to 140°F towards the end of the cooking time (for example if your guests arrive late).
- Serve on warmed dishes.
- 30% moisture means “Cooking in own moisture”. With this setting no additional steam is added, but the air flap remains closed. Thus, the natural moisture of the food remains in the oven and prevents the food from drying out.

## Dessert

| Dish                                    | Cooking insert | Temperature in °F | Moisture in % | Cooking time in minutes |
|---|----------------|-------------------|---------------|-------------------------|
| Crème Brûlée                            | wire rack      | 320               | 60            | 10 - 15                 |
| Yeast dumplings                         | unperforated   | 210               | 100           | 15 - 25                 |
| Baked puddings*                         | unperforated   | 360 - 390         | 0 - 60        | 20 - 40                 |
| Milk rice (10 oz rice + 2 cups of milk) | unperforated   | 210               | 100           | 35 - 40                 |
| Compote                                 | unperforated   | 210               | 100           | 15 - 25                 |

\* Baked puddings: e.g. crumbles, bread and butter pudding, rice pudding

## Miscellaneous

| Dish                                   | Cooking insert | Temperature in °F | Moisture in % | Cooking time in minutes |
|--|----------------|-------------------|---------------|-------------------------|
| Vegetable flan (in a glass dish, 3 lb) | wire rack      | 210               | 100           | 60 - 70                 |
| Potato gratin                          | unperforated   | 360 - 390         | 0             | 35 - 50                 |
| Dumplings                              | perforated     | 210               | 100           | 15 - 25                 |
| Lasagne                                | unperforated   | 350 - 390         | 0             | 35 - 45                 |
| Soufflé (in dishes)                    | wire rack      | 350 - 390         | 60 - 100      | 10 - 20                 |
| Cooked-egg-garnish                     | unperforated   | 180               | 100           | 10 - 20                 |
| Semolina dumplings                     | perforated     | 190 - 200         | 100           | 8 - 10                  |
| Eggs (5 eggs)                          | perforated     | 210               | 100           | 8 - 15                  |
| To decrystallize honey                 | wire rack      | 110               | 100           | 180 - 240               |
| To disinfect baby bottles              | wire rack      | 210               | 100           | 15                      |



## Broiling

- Insert the dish on levels 1 to 3 from below when broiling.
- Use the different levels for the desired broiling effect. On level 1 from below the broiling effect will be lighter, on level 3 it will be stronger.
- If the result is not strong enough you can move the dish up to level 2 in the broiling mode.
- Preheat the oven for no more than 5 minutes when broiling or broiling with hot air. After 5 minutes the required temperature has been reached.
- Do not use the core temperature probe when broiling, broiling with hot air und broiling with humidity.

| Dish   | Cooking insert,<br>level from below | Heating mode                | Temperature<br>in °F | Cooking time<br>in minutes |
|--|-------------------------------------|-----------------------------|----------------------|----------------------------|
| Potato gratin<br>(1.5 kg potatoes)                         | unperforated, 1/2/3                 | broiling+moisture           | 360                  | 35-40                      |
| Vegetable casserole<br>(1.5 kg vegetables)                 | unperforated, 1/2/3                 | broiling+moisture           | 360                  | 35-40                      |
| Courgette au gratin<br>(4-6 courgette halves)              | unperforated, 2/3                   | broiling+moisture           | 360                  | 20-25                      |
| Grilled vegetables,<br>1 kg (e.g. courgette,<br>aubergine) | unperforated, 3                     | broiling                    | 450                  | 12-15                      |
| Vegetable skewers  | wire rack, 3 +<br>unperforated, 2   | broiling / broiling+hot air | 450                  | 12-14 each side            |
| Toast with topping<br>(1-9 slices of toast)                | wire rack 2/3 +                     | broiling<br>unperforated, 1 | 400                  | 12-14                      |
| Toast<br>(1-9 slices of toast)                             | wire rack, 2/3                      | broiling+hot air / broiling | 450                  | 2-3                        |
| Chicken legs<br>(350 g each)                               | wire rack, 3 +<br>unperforated, 2   | broiling+hot air            | 360 -400             | 35-40                      |
| Baiser on a cake   | cake tin, 2                         | broiling                    | 450                  | 5-6                        |
| Scampi skewers,<br>fresh (5 skewers)                       | wire rack, 3 +<br>unperforated, 2   | broiling+hot air            | 450                  | 3-5                        |
| Trout, whole<br>(250 g each)                               | wire rack, 3 +<br>unperforated, 2   | broiling                    | 450                  | 10-12 each side            |

## Cakes and Pastries

| Dish                            | Cooking insert | Temperature in °F | Moisture in %        | Cooking time in minutes |
|---------------------------------|----------------|-------------------|----------------------|-------------------------|
| Apple tart                      | wire rack      | 370 - 390         | 30                   | 30 - 45                 |
| Bagels                          | unperforated   | 370 - 410         | 80 - 100             | 20 - 25                 |
| Swiss roll                      | unperforated   | 370 - 410         | 0 - 30               | 8 - 11                  |
| Small flaky pastry cakes        | unperforated   | 360 - 390         | 80 - 100             | 15 - 25                 |
| Bread (2 lb)                    | unperforated   | 1) 390<br>2) 330  | 80 - 100<br>80 - 100 | 15<br>35 - 40           |
| Bread rolls (4 oz each)         | unperforated   | 360 - 390         | 80 - 100             | 15 - 25                 |
| Bread rolls (pre-baked)         | wire rack      | 340 - 360         | 60                   | 7 - 10                  |
| Brioche (5 cups of flour)       | unperforated   | 320 - 340         | 60 - 80              | 25 - 35                 |
| Macaroons                       | unperforated   | 300 - 320         | 0                    | 15 - 20                 |
| Ring cake (yeast dough)         | wire rack      | 320 - 350         | 30 - 60              | 45 - 50                 |
| Fruit pie made with yeast dough | unperforated   | 320 - 350         | 0                    | 40 - 55                 |
| Cookies                         | unperforated   | 300 - 350         | 0                    | 10 - 20                 |
| Quiche, fruit tart              | wire rack      | 370 - 410         | 0 - 30               | 45 - 60                 |
| Sponge cake                     | wire rack      | 320 - 350         | 0 - 30               | 50 - 60                 |
| Cream puffs                     | unperforated   | 360 - 370         | 0 - 30               | 40 - 45                 |
| Onion pie                       | unperforated   | 340 - 360         | 60 - 80              | 40 - 50                 |

### Tips

- Always preheat the steam oven.
- In the steam oven you can only bake on one single level. Use the second level from the bottom.
- Always leave the grease filter in place during baking.
- Bread or bread rolls turn out particularly well if you bake them as follows:  
preheat the oven at 430°F, 30 % moisture. Put the dish in the oven, mist once or twice.  
After five minutes, change the setting to 370°F, 0 % moisture.

## Regenerating (Reheating)

Reheat previously prepared dishes without loss of quality.  
Select the "Regenerating" heating mode.

| Dish                              | Cooking insert | Temperature in °F | Cooking time in minutes |
|-----------------------------------|----------------|-------------------|-------------------------|
| Meals on a plate                  | wire rack      | 250               | 7 - 15                  |
| Pasta, potatoes (on a plate)      | wire rack      | 250               | 5 - 10                  |
| Vegetables (on a plate)           | wire rack      | 190 - 210         | 7 - 15                  |
| Bread rolls (from the day before) | wire rack      | 280               | 3 - 5                   |
| Baguette (frozen)                 | wire rack      | 280               | 8 - 10                  |

### Tip

- To regenerate larger amounts use the unperforated cooking insert.
- Frozen bread or cake: bake from frozen at 30 % moisture, mist twice.

## Dough Proofing

Raising yeast dough and other dough mixtures without drying out. Do not cover the bowl.  
Select the "Dough Proofing" heating mode.

| Dish  | Cooking insert | Temperature in °F | Cooking time in minutes |
|---|----------------|-------------------|-------------------------|
| Yeast dough, baking ferment, sour dough mixture (in bowl) | wire rack      | 100               | 25 - 35                 |

### Tip

- The raising time is a rough value. Leave the dough until it has doubled in size.

## Defrosting

Select the "Defrosting" heating mode.

| Dish                | Cooking insert | Temperature in °F | Cooking time in minutes |
|---------------------|----------------|-------------------|-------------------------|
| Berries (1/2 lb)    | perforated     | 110 - 120         | 3 - 4                   |
| Roast (2 lb)        | perforated     | 110 - 120         | 70 - 80                 |
| Fish fillet (1 lb)  | perforated     | 110 - 120         | 15 - 20                 |
| Vegetables (1 lb)   | perforated     | 110 - 120         | 20 - 30                 |
| Goulash (1 lb 4 oz) | perforated     | 110 - 120         | 40 - 50                 |
| Chicken (2 lb)      | perforated     | 110 - 120         | 60 - 70                 |
| Chicken legs (1 lb) | perforated     | 110 - 120         | 30 - 35                 |

After the time has elapsed, leave the food inside the oven for 10-15 minutes after switching off. This ensures the food is thawed right through.

### Tips

- Important! Always insert an unperforated cooking insert one level below the food. Pour out the defrosting liquid of meat and poultry. Rinse with plenty of water. Clean the cooking insert in hot soapy water or in the dishwasher.
- The defrosting time depends on the size, weight and shape of the frozen food. Always freeze your food flat or in single pieces, this shortens the defrosting time.
- Only defrost the amount that you will need to prepare.
- Please observe: defrosted food might not keep and will deteriorate more quickly than fresh food. Immediately prepare defrosted food and cook it thoroughly.
- Defrosting poultry: take the poultry out of the packaging.

## Preserving

| Dish  | Cooking insert | Temperature in °F | Moisture in % | Cooking time in minutes |
|---|----------------|-------------------|---------------|-------------------------|
| Fruit, vegetables (in closed preserving jars) | wire rack      | 200               | 100           | 35                      |

### Tips

- Cook the fruit or vegetables immediately after buying or picking. A prolonged storage will reduce the vitamins and might lead to fermenting.
- Only use good quality fruit and vegetables.
- Check and clean the preserving jars, rubber seals and clamps.
- Disinfect the clean jars in the oven for 15 minutes at 210°F before using them for preserving.
- Open the oven door after the cooking time has elapsed.
- Leave the jars to cool down completely before taking them out of the oven.

## Extracting Juice

| Dish        | Cooking insert | Temperature in °F | Moisture in % | Cooking time in minutes |
|-------------|----------------|-------------------|---------------|-------------------------|
| Berry fruit | perforated     | 210               | 100           | 60 - 120                |

### Tips

- Place the fruit or berries in the perforated cooking insert. Insert the perforated cooking insert with the fruit on the 3rd level from below. Place the deep unperforated cooking insert one level lower to collect the juice.
- Leave the fruit in the oven until no more juice comes out.
- You can squeeze the food in a dish towel afterwards to gain the remaining juice.

## Blanching

| Dish  | Cooking insert | Temperature in °F | Moisture in % | Cooking time in minutes |
|---|----------------|-------------------|---------------|-------------------------|
| Vegetables (for example spinach, broccoli, beans) | perforated     | 210               | 100           | 1 - 2                   |

### Tips

- By blanching, vegetables retain their natural colour.
- Blanching is especially suitable for vegetables that are to be frozen.
- Always preheat the oven. Insert the vegetables when the heating up symbol has gone off.
- Dip the vegetables in iced water immediately after taking them out of the oven.
- Leave the blanched vegetables to drip dry before freezing.

## Preparing Yogurt

| Dish                          | Cooking insert | Temperature in °F | Moisture in % | Cooking time in minutes |
|-------------------------------|----------------|-------------------|---------------|-------------------------|
| Fresh yogurt (in closed jars) | wire rack      | 110               | 80            | 240 - 360               |

### Tips

- Heat milk (not long-life milk) on the hob to 190°F to avoid disturbing the yogurt bacteria.
- Important! Cool the milk in a bain-marie until it reaches 100°F to avoid destroying the yogurt bacteria.
- Stir natural yogurt (without fruit) into the milk (1-2 teaspoons for every 1/2 cup).
- Pour the yogurt into clean jars.
- Disinfect the clean yogurt jars in the oven for 15 minutes at 210°F before filling them with yogurt.
- In the case of yogurt ferment, pay attention to the notes on the packet (note: the time needed for maturity will be lengthened if you use cold milk to produce the yogurt).
- On completion, place the yogurt in the fridge.
- Add skimmed milk powder to the milk before heating it (1-2 tablespoons per 4 cups) to get a more solid yogurt.

### Energy Saving Tips

- The oven heats up very quickly. This means it is time and energy efficient.
- When possible, try to cook different foods at the same time. This will ensure an even load on your appliance and will save you time and energy.
- You can often use several levels at once (only for steaming up to 210°F, not for baking).
- Avoid opening the steam oven door frequently and for prolonged periods. Otherwise, steam and heat can escape and then has to be generated again. This involves a large loss of energy and prolongs the cooking time.

## Timer

Using the timer menu you can set the following:

- ⌚ timer
- ⌚ stopwatch
- ⌚ cooking time duration (not during stand-by)
- ⌚ cooking time end (not during stand-by)

### Calling up the Timer Menu

Touch the key beside the symbol ⌚ to call up the timer menu.

If the appliance is on standby, touch any key. Now the display is activated. The info **i** and timer ⌚ symbols are shown.

Touch the key next to the timer symbol ⌚. The timer menu appears.



### Timer

The timer counts down independently of all other settings of the appliance. You can enter a maximum value of 90 minutes.

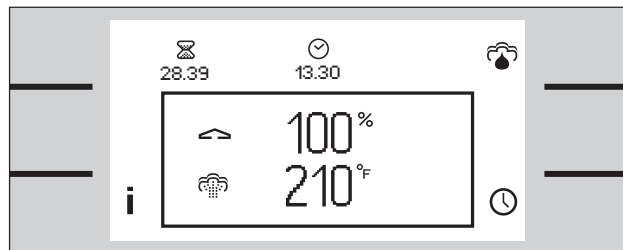
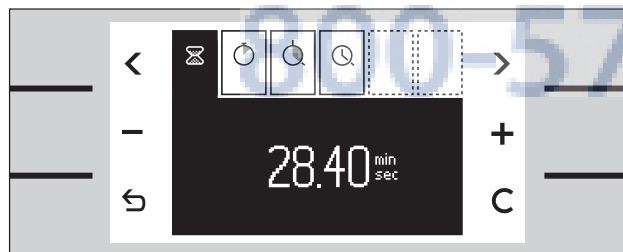
### Setting the Timer

- 1 Call up the timer menu. The timer function ⌚ is shown on the display.
- 2 Using **+** or **-** set the desired duration.
- 3 Start using the ⏮ key.

The timer menu is closed. The symbol ⌚ and the elapsing time are shown in the status bar.

Note: the timer starts automatically after a few seconds without touching the ⏮ key.

A signal sounds when the time has elapsed. Touch the ⌚ key to switch off the signal.



### Note

To cancel an active timer:  
Call up the timer menu, select the timer function ⌚ and touch the **C** key.

## Stopwatch

The stopwatch will count the elapsed time up to 90 minutes.

The pause function pauses the stopwatch.

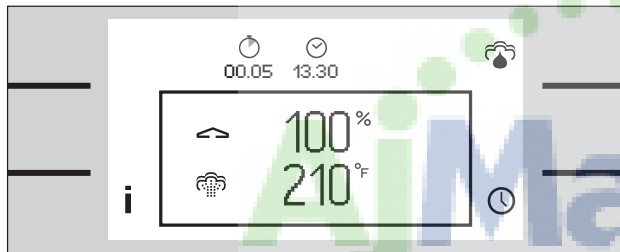
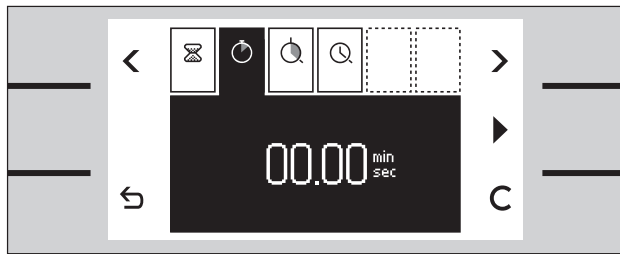
The stopwatch runs independently of all other settings of the appliance.

### Starting the Stopwatch

- 1 Call up the timer menu.
- 2 Using < or > select the stopwatch function ⌚.
- 3 Start using the ▶ key.

The timer menu is closed.

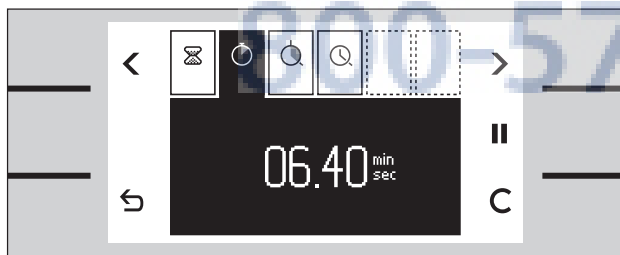
The timer menu is closed immediately when you touch the ↵ key.



### Pausing the Stopwatch

- 1 Call up the timer menu.
- 2 Using < or > select the stopwatch function ⌚.
- 3 Touch the || key. The counter stops. The key reverts to start ▶.
- 4 Start again using the ▶ key. The counter continues.

After 90 minutes the time reverts to 00:00 minutes. The symbol ⌚ in the status bar disappears. The stopwatch is switched off.



## Note

To cancel the stopwatch:  
Call up the timer menu, select the stopwatch function ⌚ and touch the C key.



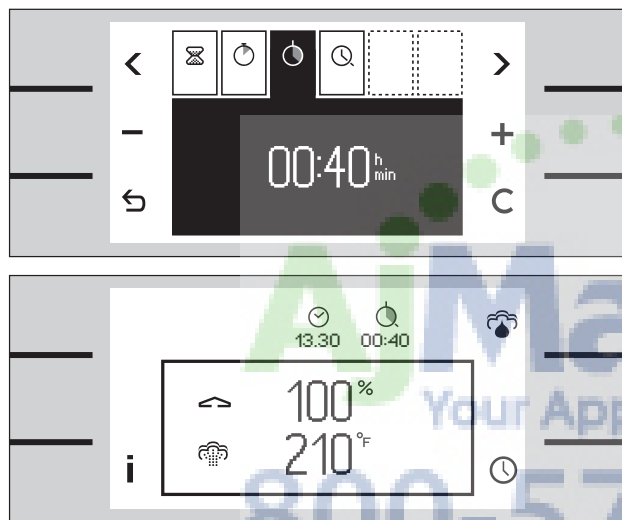
## Cooking Time Duration

If you set a cooking time duration for your meal, the appliance switches off automatically after the selected time.

This enables you to leave the kitchen while the meal is being prepared.

You can select a cooking time between 1 minute and 23 hours 59 minutes.

Select the temperature and heating mode and place your meal in the oven.



## Switching off Automatically

- 1 Call up the timer menu.
- 2 Using < or > select the cooking time duration function.
- 3 Using + or - set the required cooking time.
- 4 Start the program using the key.

The timer menu is closed. Temperature and heating mode are shown on the display.

After the time has elapsed the appliance switches off. A signal sounds. Touch the key or open the appliance door to switch off the signal.

### Note

The cooking times given in the cooking table are for a preheated oven. Add about 5 minutes to the cooking time if the oven has not been preheated.

To cancel the cooking time:

Call up the timer menu. Touch the C key, then touch to confirm.

To change the cooking time:

Call up the timer menu. Change the time with + or -, then touch to confirm.

To stop the program:

Switch the temperature knob off.

## Cooking Time End

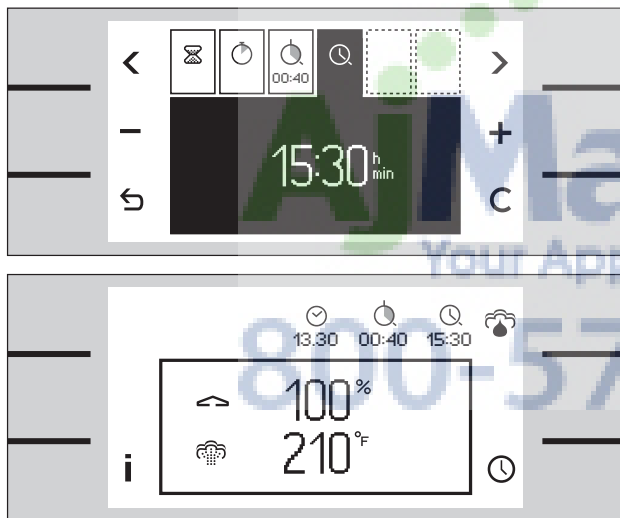
You can program a cooking time end. Example: it is 13:30. The meal will take 40 minutes to cook and must be ready at 15:30.

Set the cooking time duration and set the cooking time end to 15:30. The electronics will calculate the start time. The appliance will start automatically at 14:50 and switch off at 15:30.

Please note that food which can easily go off should not stay in the oven too long.

Note:

Always set the desired temperature, heating mode and cooking time duration first. Only by setting these values can the cooking time end be programmed.



## Switching on and off Automatically

- 1 Set the required cooking time.
- 2 Using > select cooking time end Q. The switch off time appears on the display.
- 3 Using + set a later switch-off time.
- 4 Start using the ↵ key. The timer menu is closed.

Temperature and operating mode appear on the display. The appliance is on standby and will start automatically. After the cooking time duration it will switch off.

After the time has elapsed the appliance switches off. A signal sounds. Touch the ⌚ key, open the appliance door or switch off the temperature selector to switch off the signal.

## Note

To cancel the cooking time:

Call up the timer menu. Touch the C key, then touch ↵ to confirm. Cooking time duration and end are cancelled.

To stop the program:

Switch the temperature knob off.

If the Q symbol flashes:

You have not set the cooking time duration. Always set the cooking time duration first.

---

## Sabbath Mode


---

This function keeps the steam oven at a temperature of 185°F in the convection mode.



You can keep food warm 24 to 74 hours, without switching the oven on or off.

Please note that food which can easily go off should not stay in the oven too long.

Supposition:

The entended timer key  is available. You have to make the entended timer key available in the basic settings. See chapter basic settings.


### Setting the Program

- 1 Turn the temperature knob one position to the right to the light position.
- 2 Touch the key beside the symbol . The suggested value of 28 h appears on the display.
- 3 Using **+** or **-** set the desired duration.
- 4 Start using the  key.

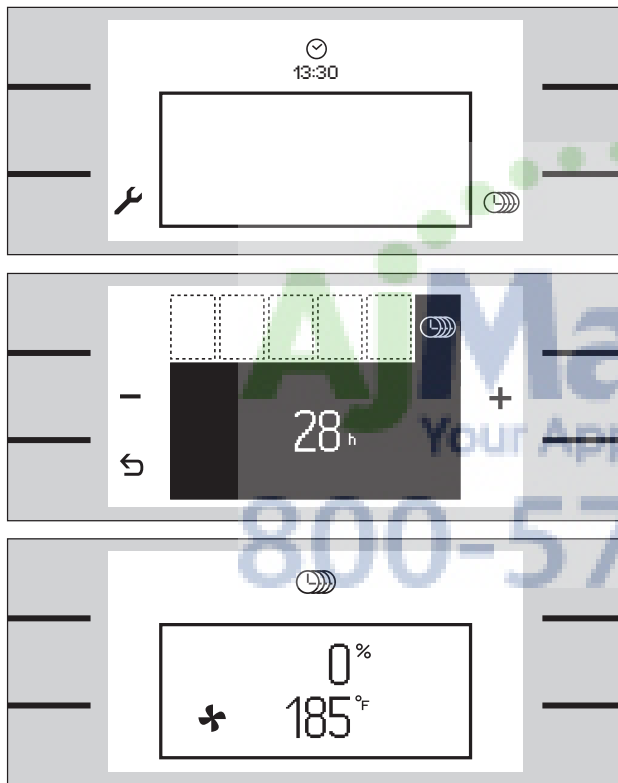
The cooking mode and temperature appear on the display. The oven light stays off. The keys are locked. The display lighting is switched off. The softkey tone is switched off.

At the end of the programmed time the oven stops heating. The display is empty. Switch the temperature knob off.

### Note

If you cannot find the  key:  
You have to make the sabbath mode key available.  
See chapter basic settings – sabbath mode.

To stop the program:  
Switch the temperature knob off.



## Memory Recipes

Using the memory recipes, you can store the settings for a meal and call them up at any time. It is possible to store six memory recipes.

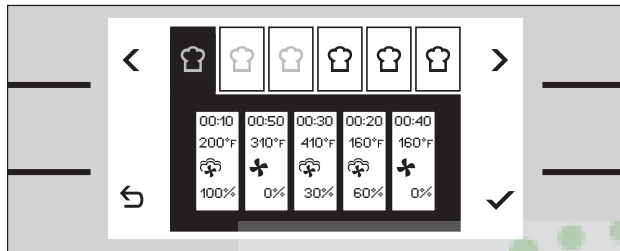
You may set and store a total of five different steps for a meal. Each step has to last at least 2 minutes.

You can also store the setting of the meat probe. In this case the programmed meat probe temperature value is stored, not the cooking time.

### Calling up the Memory Menu

- 1 Turn the temperature knob one position to the left.
- 2 Turn the function knob one position to the left to "memory recipes".

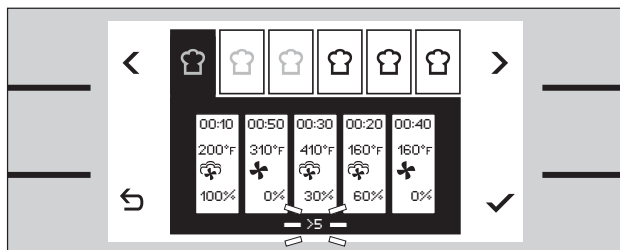
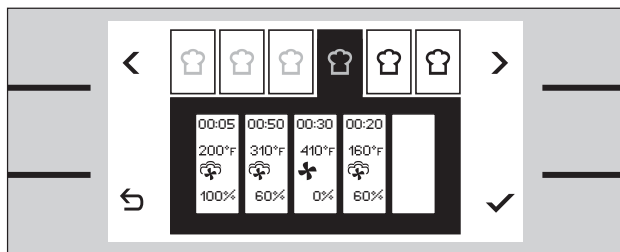
The memory menu with a list of 6 recipes appears. The symbol is grey when programmed with a recipe. Use the < or > menu keys to select the desired recipe slot. The stored settings of a programmed recipe are shown on the display.



### Storing the Settings

- 1 Cook the meal with the required settings.
- 2 Call up the memory menu when the meal is ready.
- 3 Use the < or > menu keys to select the desired recipe slot.
- 4 Touch the ✓ key for at least 3 seconds.

All the settings you used to prepare the meal are stored. The settings are shown on the display.

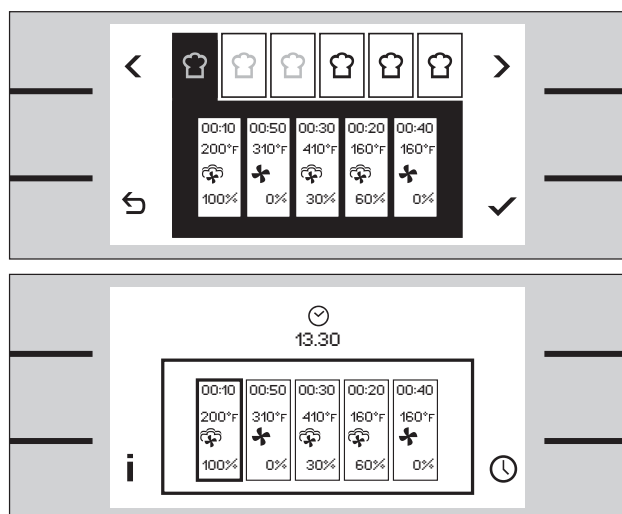


### Note

If you want to store different settings: Simply store the new settings. The old settings are erased.

Before you can store the settings for another meal the oven has to be switched off for at least 5 minutes.

If >5 appears on the display: The program you are storing consists of more than 5 steps. Only the last 5 steps are stored.



## Starting a Memory Recipe

- 1 Turn the temperature knob one position to the left.
- 2 Turn the function knob one position to the left to "memory recipes".
- 3 Use the < or > menu keys to select the desired recipe slot.
- 4 Start using the ↶ key.

The settings are shown on the display. The oven switches on. The frame for the step that is running is in bold.

Switch off the temperature and function knob when the program has ended.

## Note

If the 🔪 symbol flashes when you start the program:

The meal has been stored with a programmed meat probe temperature. Connect the meat probe before starting the memory recipe.

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Your Appliance Authority™  
800-570-3355

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## Child Lock

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The steam oven has a child lock. It prevents the oven being turned on unintentionally.



Supposition:

You have to make the child lock available in the basic settings. See chapter basic settings.


### Activating the Child Lock

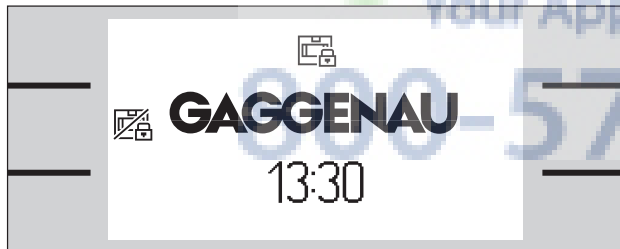
Supposition:

The temperature knob is in the OFF position.



- 1 Touch any key. The symbol  appears beside the centre left key.
- 2 Touch the key  for at least 6 seconds.

The child lock is active, the controls are locked.

The standby screen appears. The symbol  appears in the status bar.






### Deactivating the Child Lock

- 1 Touch any key. The symbol  appears beside the centre left key.
- 2 Touch the key  for at least 6 seconds.

The child lock is deactivated. You can operate the appliance as usual.

### Note

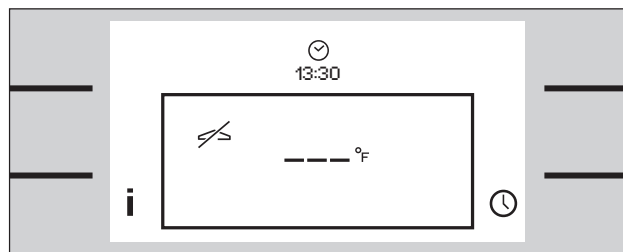
If you cannot find the  key beside the centre key:  
Call up the basic settings menu. Select the child lock function. Select "child lock available" .

If the child lock key is no longer required:  
Call up the basic settings menu. Select the child lock function. Select "child lock not available" .

---

## Safety Deactivation

---



For your protection the appliance has a safety deactivation. The safety deactivation switches off the heat if the oven is left on for more than 12 hours without the controls being touched.

Exception:

The extended timer has been programmed.

Three dashes appear on the display. Switch the temperature knob off. Then you can operate the appliance as usual.







## Changing the Basic Settings

Your appliance has several basic settings.



You can customize these settings:

Turn the temperature knob one position to the right to the light position.

- Call up the basic settings menu with the  key.
- Use the top  or  keys to move between the settings.
- Use the centre keys to change the selected setting. You can change several settings individually without leaving the menu.
- Touch the  key to exit the menu. All settings are saved.






### Note


The status bar only shows six options.

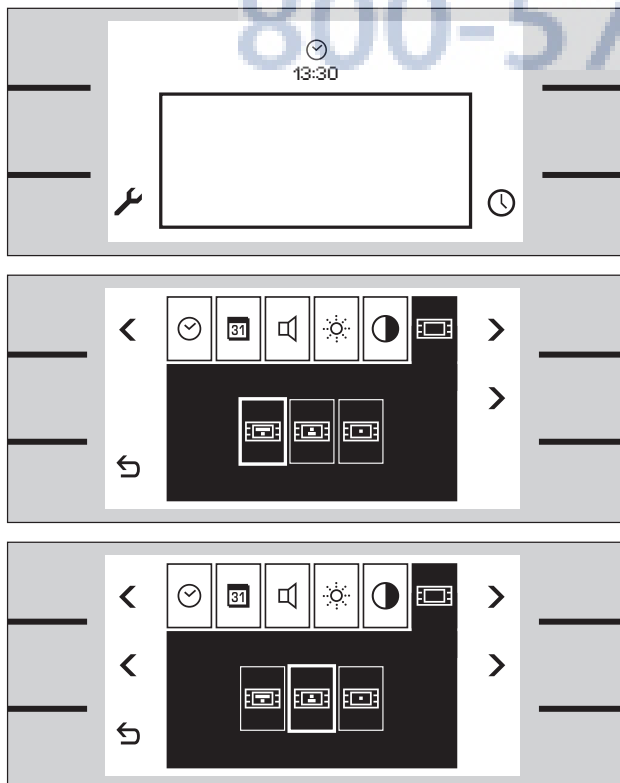
Use the top  or  keys to move to the required option. You can scroll back- or forward with these keys.

If no key has been touched for 60 seconds the menu disappears. The standby screen appears. All settings are saved.

### Example: Changing the Standby Screen

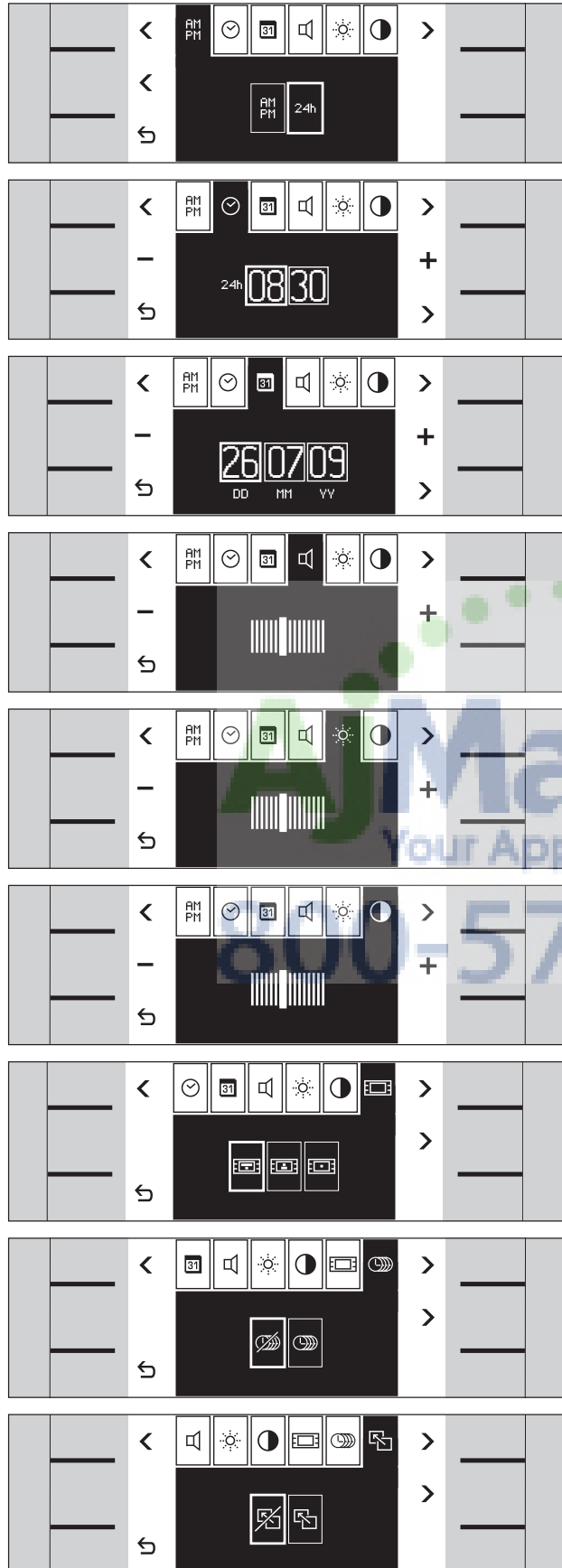
- 1 Call up the basic settings menu by turning the temperature knob one position to the right to the light position. Touch the key next to the  symbol. The menu appears.
- 2 Use the menu key  to select the function standby screen .
- 3 Use the middle keys  or  to select the required setting. The selected screen appears briefly.

Now you can change further settings or exit the menu with the  key.





## Basic Settings



### Time format

- 12 hour format (AM/PM) or 24 hour format

### Clock

- Hours / minutes

Use the arrow key ➤ bottom right to change from hours to minutes.

### Date

- Day / month / year

Use the arrow key ➤ bottom right to change from day to month to year.

### Key tones volume

- In 8 levels

Adjust the volume of the key tones.  
The signal volume cannot be adjusted.

### Display brightness

- In 8 levels

### Display contrast

- In 8 levels

The display contrast depends on the viewing angle.

### Standby screen

- Gaggenau with clock / clock and date / clock

The selected screen appears briefly.

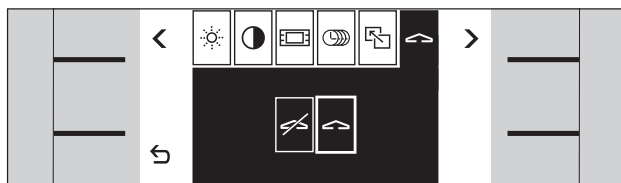
### Sabbath mode

- Sabbath mode key not available / available

### Reset all parameters to the factory setting

- No / yes

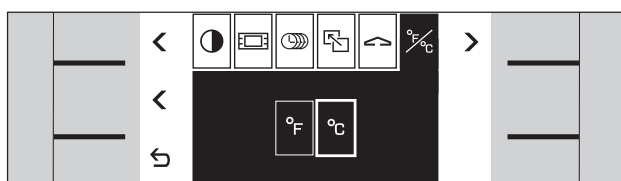
Immediately confirm a reset with the ↵ key.



### Exhibition mode

The setting "exhibition mode not active" must be selected and must not be changed. The appliance does not heat up during exhibition mode .

You can only change this setting 3 minutes after the appliance has been connected to the electricity.



### Temperature unit

- °F or °C



### Date format

- Day.month.year or  
day/month/year or  
month/day/year



### Heating up with / without signal

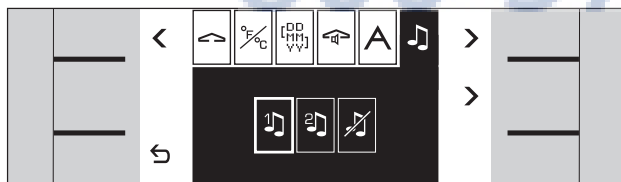
- heating up with signal / heating up without signal

The signal sounds when the oven has heated up.



### Language

- Select the language for the display messages or switch the display messages off.

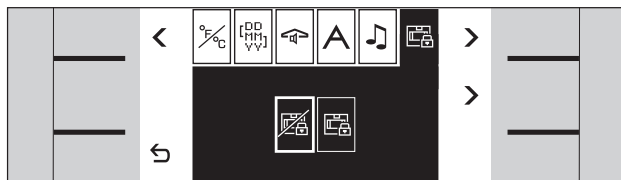


### Key tones

- Sound 1 (beep) / sound 2 (click) / key tones off

Choose the key tones.

The signal tone cannot be changed.



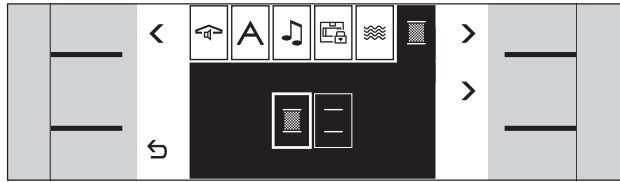
### Child lock

- Child lock key not available / available



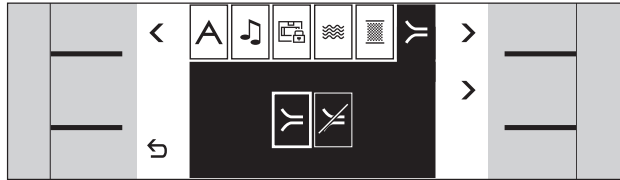
### Water hardness

- Set the water hardness between 1 and 18




#### Water filter

- Filter available / filter not available



#### Reset the descaling / filter capacity symbol

- No / yes

Immediately confirm a reset with the  key.



### Safety Notes

**⚠ Warning!** Do not clean the oven using high pressure cleaners or steam jets.

**⚠ Warning, risk of burns!** Before cleaning, wait until the appliance has cooled down.

### Oven Interior

**Important!** Do not spray cleaning agents into the air flap on the top of the oven interior!

Clean the oven interior with a cloth/sponge and a small amount of hot soapy water. Avoid residues burning in. After cleaning, leave the door open until the oven has dried or use the drying function.

For regular care of the stainless steel oven interior we recommend the Gaggenau oven care product which is available through our after sales service or your specialist dealer (order number 667 027). Please observe the included instructions for use of the product.

Do not scrape off baked-in remainders of food. Instead, moisten them with a wet cloth and detergent.

If the oven is heavily soiled use the cleaning function for best results.

Do not use non-suitable cleaning agents:

- scouring cleaning agents
- nitro polishing agents
- distilled vinegar
- cleaners containing chloride
- abrasive sponges or objects

### Heavily Soiled Oven Interior

For heavy soiling we recommend you should only use the oven cleaning gel (order number 463 582) which is available through our after sales service. Other cleaners can damage the oven.

When applying the cleaning gel avoid the gel coming into contact with the light and all seals (door, light and evaporating dish). Do not leave the cleaning gel on for more than 12 hours and do not heat up the oven during this time.

Carefully rinse the oven interior with clear water. Remove all traces of the cleaning gel before using the oven. Remaining traces of cleaner can damage the oven.

Please observe the included instructions for use of the product.

### Cooking Inserts

Clean the cooking inserts in hot soapy water or in the dishwasher.

Soak baked-in remainders of food and clean with a brush.

### Glass Ceramic Grill

Clean the glass ceramic grilling surface frequently with glass ceramic cleaner. You can order a suitable glass ceramic cleaner from your specialist retailer or online (order number 311298).

Remove burnt in residues with a glass scraper (only for the oven with stainless steel interior). Be careful not to scratch the oven interior.

**Please note:** do not use a glass scraper for cleaning if the oven has an enamelled interior. There is a seal around the glass ceramic grilling surface that might become damaged.

## Racks

You can take the racks out for easier cleaning. Undo the knurled nuts and pull out the racks to the front.

Clean the racks in a dishwasher.

## Grease Filter

The grease filter can be detached in the upward direction for cleaning.

Clean the grease filter in a dishwasher.

## Glass Front

Clean the glass front with a soft cloth and glass cleaner. Do not wipe the glass front with a soaking wet cloth as water might enter behind the glass.

Do not use aggressive, scouring cleaning agents or glass scrapers. They can scratch the surface and destroy the glass.

A rainbow coloured shimmer may be seen on the front glass. This is the heat resistant coating.

Only clean the display with a soft cloth. Do not wipe the display with a soaking wet cloth as water might enter behind the screen.

## Door Seal

Always keep the door seal clean and free of food remains.

Do not use aggressive cleaning agents (e.g. oven cleaner) on the door seal. They can destroy the door seal.

Do not remove the door seal.





## Cleaning Function

Stubborn soiling can be loosened using the cleaning function and may then be removed more easily. The cleaning function takes approx. 34 minutes.

Leave the oven to cool down completely before cleaning. Take all accessories out of the oven interior.

You can take the racks out for easier cleaning. Undo the knurled nuts and pull out the racks to the front.

### How to Proceed

- 1 Remove coarse soiling from the oven interior. Wipe the oven interior with hot soapy water. Close the oven door.
- 2 Turn the function knob two positions to the left. Turn the temperature knob to the left to the special functions. The cleaning menu appears. The duration appears on the display.
- 3 Press  to start. The cleaning starts.
- 4 After the time has elapsed, the second step (rinsing) appears on the display.
- 5 Wipe the loosened soiling in the oven interior away with a sponge.
- 6 Close the oven door. Press  to start. The oven rinses for approximately 2 minutes.

After 2 minutes a signal is sounded. The cleaning function has ended. Switch off the temperature knob.

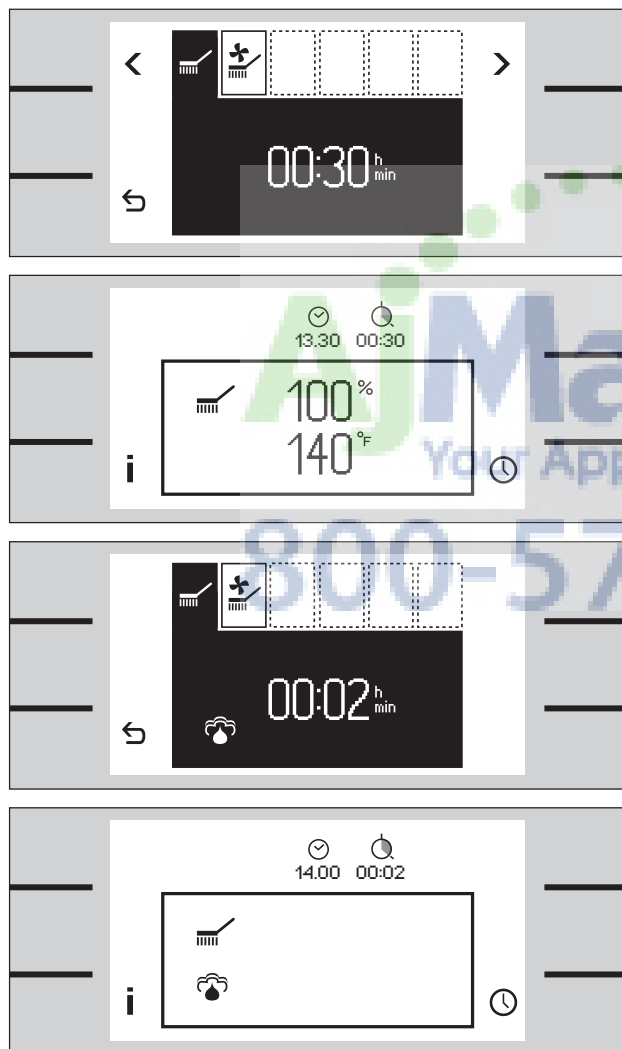
Dry the oven interior with the drying function.

### Note

The duration of the cleaning function cannot be changed. The oven light is off during the cleaning function.

If you want to stop the cleaning function:  
Switch off the temperature knob.

If three dashes appear on the display:  
Operator error. Check if you have set the functions and temperature knobs to the correct positions.



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## Drying Function

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Use the drying function after cleaning to dry the oven interior. You can also dry the oven interior after steaming using the drying function.

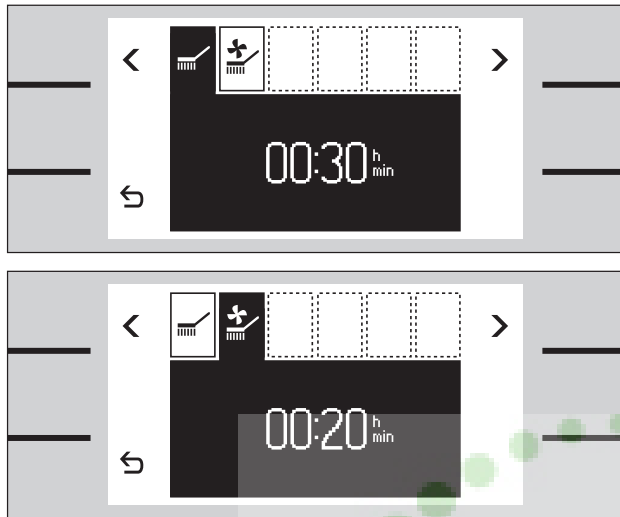
### How to Proceed

- 1 Turn the function knob two positions to the left.
- 2 Turn the temperature knob to the left to the special functions.  
The cleaning menu appears.
- 3 Use the > menu key to select the drying function. The duration appears on the display.
- 4 Press ↶ to start.

Temperature and moisture level appear on the display.

After the time has elapsed a signal sounds. The drying is finished. Switch the temperature knob off.

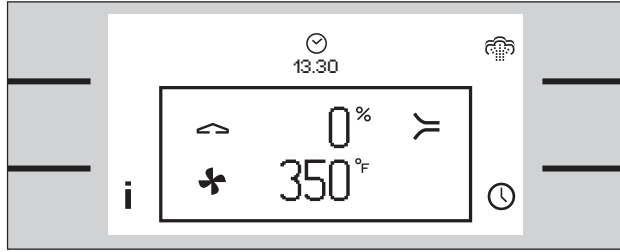
Leave the oven to cool down. Then polish the interior and the glass panel with a soft cloth.




### Note

If three dashes appear on the display:  
Operator error. Check if you have set the functions and temperature knobs to the correct positions.

## Descaling



Descal the oven when the descaling symbol  appears on the display.

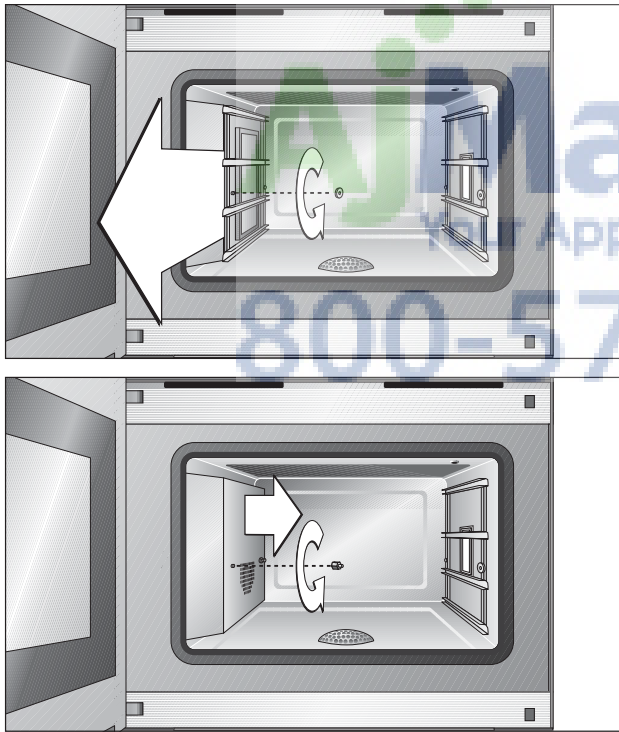
Leave the oven to cool down completely before descaling!

Be careful not to scratch the oven interior when removing the side plate. Small parts might fall into the base strainer. Tip: put a kitchen cloth over the oven base.

Only use the descaler recommended by our after-sales service (order number 311 138). Other descalers may damage the appliance. Mix a descaling solution of 500 ml of water and 100 ml of descaler. Do not let the descaler come into contact with the frame of the oven.

Do not use any scouring or abrasive cleaning agents to clean the side plate.

### How to proceed



- 1 Pull out the left shelf after undoing the knurled nut on the front side.
- 2 Detach the grease filter in the upward direction.
- 3 Undo the forward bolt with a socket spanner (13 mm). Remove the side plate and descale it.
- 4 If necessary remove scale build-up inside the oven compartment with descaling solution. Rinse thoroughly any descaling solution with clear water.
- 5 Re-insert the side plate. Re-attach the grease filter and the racks.
- 6 Check that all parts are fitted securely .
- 7 Reset the descaling symbol in the basic settings.



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## Trouble Shooting

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In case of a malfunction first check the household fuses. If the power supply is functioning correctly contact your dealer or Gaggenau after-sales service.

Please specify the E number and FD number of the appliance when calling our after-sales service. You find these numbers on the rating plate of the appliance.

Repairs may only be carried out by authorised technicians, in order to guarantee the electrical safety of the appliance.

**⚠ Warning!** Incorrect repairs may result in serious injury to the user.

All poles of the appliance must be disconnected from the electricity when being repaired (switch off the household fuse or the circuit breaker in the fuse box).

For technical reasons the lamp cover cannot be removed. Lamp must only be replaced by Gaggenau after-sales service.

**Important!** Do not remove the lamp cover.

Non compliance with these recommendations results in the warranty coverage becoming invalid.

### Error Messages

If a malfunction occurs and the appliance does not heat up, an error code will be shown on the display.

If E003, E303, E115 or E215 is shown on the display the appliance is too hot. Switch off the appliance and let it cool down.

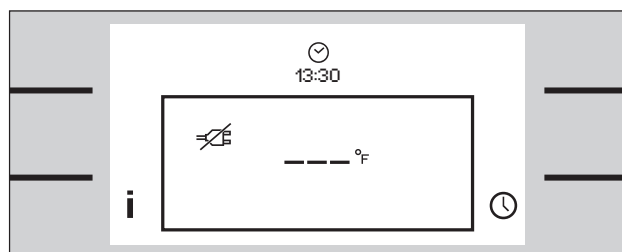
If a different error code is shown on the display call the after-sales service. Please specify the error code and the appliance type. You find the appliance type on the rating plate.

Switch off the temperature knob.

Note:


The short timer and stop clock can still be used.





## Power Cut

The appliance bridges a power cut of up to 5 minutes. The operation continues.

After a longer power cut the appliance will switch off the operation. The  symbol appears on the display and three dashes instead of the temperature.


Switch off the temperature knob and switch the appliance back on.

The “first settings” menu reappears if the appliance is without electricity for several days. You have to set the clock and date.

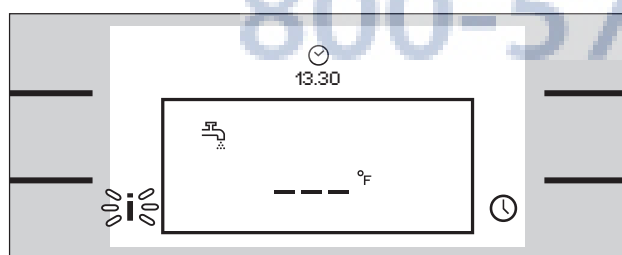
Note: The basic settings remain stored even if the appliance is without electricity for several days.




## Exhibition Mode

If the  symbol appears on the standby screen, exhibition mode is activated. The appliance does not heat up.

Disconnect the appliance from the electricity for a few seconds (switch off the household fuse or the circuit breaker in the fuse box). Within 3 minutes after reconnecting the appliance, go to the basic settings menu and deactivate exhibition mode.



## No Water Available

If the  symbol appears on the left top side of the display and three dashes instead of the temperature, there is no water available.

Check the water supply.

## Troubleshooting

| Problem  | Possible cause   | Solution  |
|--|--|---|
| There is no steam visible in the oven.                                   | Water steam above 215°F is invisible.  | This is normal  |
| A lot of steam escapes from the ventilation slots on the top.            | The appliance is calibrating or heating up or the operating mode has been changed.     | This is normal  |
|  | The appliance has not yet been calibrated.   | Calibrate the appliance.  |
| A lot of steam escapes from the side of the door.                        | Soiled or loose door seal.   | Clean the door seal or fit it correctly in the groove.  |
| The "steam removal" symbol does not appear on the display.               | The steam removal function is only available if the oven temperature is below 250°F.   | This is normal  |
| The appliance is not producing steam properly.                           | Limescale has formed in the appliance.   | Start the descaling programme.  |
| The appliance does not work, nothing is shown on the display.            | The plug is not plugged into the mains.  | Connect the appliance to the electricity.   |
|  | Power cut  | Check whether other kitchen appliances are working.   |
|  | Fuse blown/triggered   | Check in the fuse box to make sure that the fuse for the appliance is OK.                                     |
|  | Faulty operation or faulty display.  | Switch the appliance off using the fuse in the fuse box. Wait at least 10 seconds and then switch it back on. |
| The appliance does not work, the display does not react.                 | The child lock has been activated ("door with lock" symbol appears).                   | Deactivate the child lock (touch the child lock key for at least 6 seconds).                                  |
| The appliance does not heat up, the display is normal.                   | The exhibition mode is activated.  | Deactivate the exhibition mode in the basic settings menu.  |
| The grilling surface only lights up around the sides, not in the middle. | Only the side of the grilling surface is heated to allow for better heat distribution. | This is normal  |
| The appliance cannot be started, the display shows the "tap" symbol.     | No water available in the appliance.   | Check the water connection.   |
| Humming noise when switching on  | The drain pump starts to operate.  | This is normal  |
|  | Appliance has been switched off for several days                                       | This is normal: automatic rinsing when being switched on again.   |
| There is a "pop" noise during cooking.                                   | Cold/warm effect caused by extreme temperature difference.                             | This is normal  |
| Error message E003, E303, E115, E215 appears in the display.             | The appliance is too hot.  | Switch off the appliance and let it cool down.  |
| Another error message appears in the display (Exxx).                     | Technical fault  | Call the after-sales service.   |

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