

# Steam Oven

## BS 250/251

## BS 254/255



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## **Safety Notes**

### **Before Use**

The appliance is only guaranteed safe to use if installed by a specialist in accordance with the installation instructions. The installer is liable for any damage resulting from incorrect installation.

The appliance may only be connected by a licensed specialist. The local electricity supplier's regulations and construction regulations apply.

Read the instruction manual carefully before operating the appliance. Only then will you be able to operate your appliance safely and correctly. Keep the instruction and installation manual for future reference.

Do not connect the appliance if it has been damaged.

### **Intended Use**

This appliance is intended only for domestic use. Only use the appliance to prepare meals. Do not use the appliance to heat up the room in which it is installed.

Never allow children to play with the appliance.

Do not let adults or children operate the appliance unsupervised:

- if they are mentally or physically unable to use the appliance safely and correctly
- if they don't have the knowledge and experience to use the appliance safely and correctly.

## Safety Notes

### **Safety while Baking and Steaming**

**Warning, risk of burns!** Do not touch hot interior surfaces of oven. Keep children away.

**Warning, risk of fire!** Do not store flammable products in the oven. Only leave the parts needed inside the oven during use.

Warning, if preparing food with alcoholic beverages (for example rum, cognac, wine, etc.). Remember that alcohol evaporates at high temperatures. It is possible that vapours released by the alcohol can catch fire.

**Warning, risk of burns!** Hot steam can escape during use. Do not touch the ventilation openings.

**Warning, risk of burns!** Hot steam can escape when opening the oven door. Hot water may drip from the door. Keep children away.

**Warning, risk of burns!** 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.

**Warning, risk of burns!** The inside of the door gets very hot during operation; observe appropriate caution when opening the appliance. The open door can swing back.

Do not trap connecting cables of electrical appliances in the hot oven door. The cable insulation can melt. Risk of short-circuiting!

### **Damage to the Appliance**

If the appliance is damaged, switch off the corresponding household fuse. Call after-sales service.

Incorrect repairs are dangerous. Repairs must be carried out by one of our experienced after-sales engineers.

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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 rear wall.



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.
- For regular care of the stainless steel interior we recommend the Gaggenau oven care product. Please observe the notes in the cleaning chapter.
- 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.
- If your tap water contains a high chloride content (>40 mg/l) we recommend you use non-carbonated bottled water with a low chloride content instead. Refer to your local water supply company for information concerning your tap water.
- 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 254/255.

The operation is identical for all models.

The water tank is on the opposite side to the door hinge.



The models BS 250/251 feature display and controls on the bottom front.

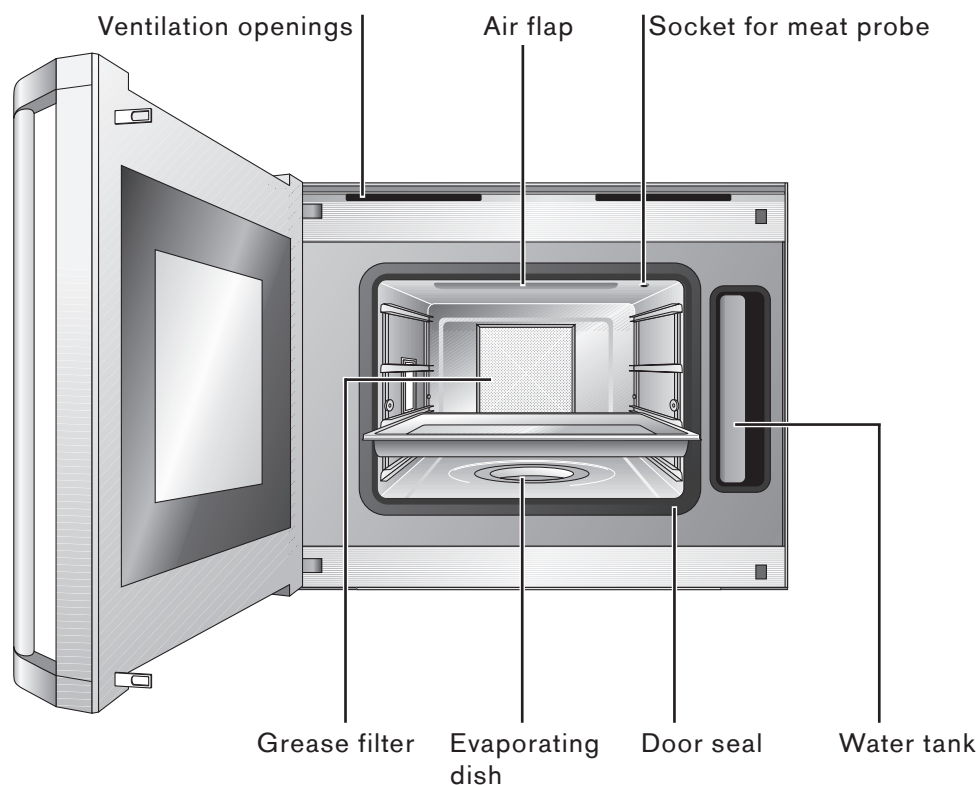
These models are especially suitable for installation above an oven.

Display and controls



The models BS 254/255 feature display and controls on the top front.

These models are especially suitable for single installation.



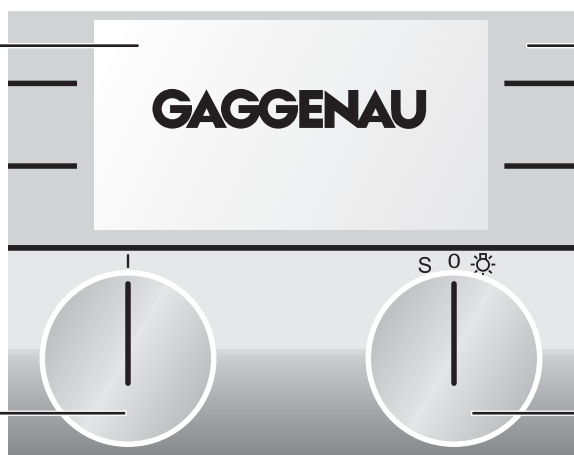
## Display and Controls

### Display

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

### Function selector

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



### 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.

### Temperature selector

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

Temperature range is between 30 and 230 °C.

First position to the right: switches on light

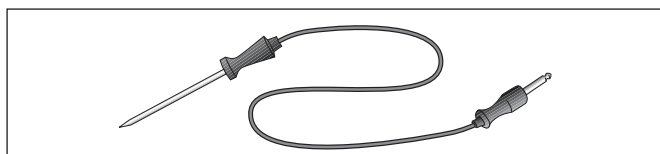
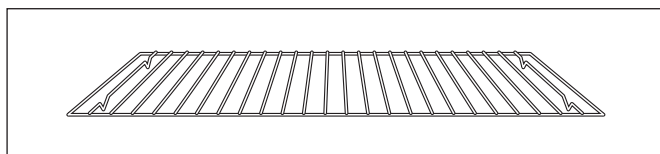
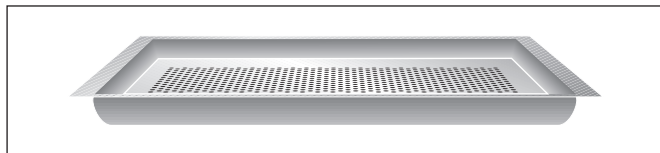
First position to the left: operates special functions (cleaning function, drying function, descaling)

## 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                      |



## Accessories



As standard, your appliance comes with the following accessories:

- Stainless steel cooking insert GN 2/3, 40 mm deep
- Stainless steel cooking insert GN 2/3, perforated, 40 mm deep
- Wire rack
- Meat probe

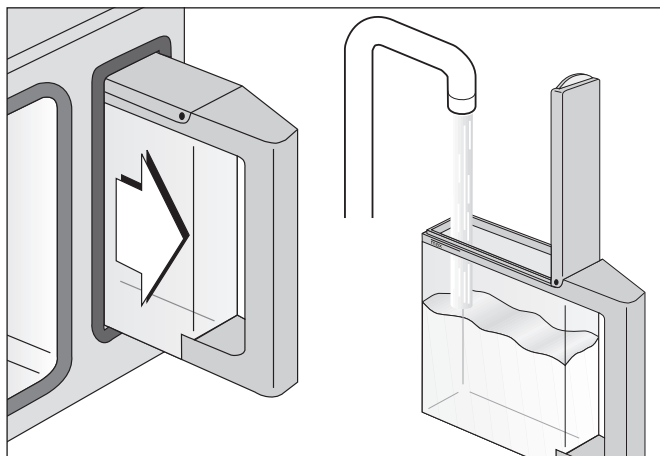
You can order the following special accessories:

- **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

## Heating Modes

| Display                                                                                          | Heating mode                                        | Use                                                                                                                                                                                                                                                                   |
|--------------------------------------------------------------------------------------------------|-----------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  100%<br>100°C  | Moisture 100 %<br>temperature 30 - 230 °C           | <p>☁ Steaming at 100 °C - 120 °C: fish, vegetables, side dishes. The food is completely surrounded by steam.</p> <p>☁ Steam baking at 120 - 230 °C: puff pastry, bread, bread rolls.</p>                                                                              |
|  80%<br>170°C   | Moisture 80 %<br>temperature 30 - 230 °C            | Combination steaming: puff pastry, meat, poultry.                                                                                                                                                                                                                     |
|  60%<br>160°C   | Moisture 60 %<br>temperature 30 - 230 °C            | Combination steaming: yeast dough cakes, bread.                                                                                                                                                                                                                       |
|  30%<br>180°C   | Moisture 30 %<br>temperature 30 - 230 °C            | <p>Cooking in own moisture: pastries.</p> <p>Low-temperature cooking: meat.</p> <p>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 keeps the food from drying out.</p> |
|  0%<br>180°C  | Moisture 0 %<br>temperature 30 - 230 °C             | Hot air: cakes, biscuits, gratin.                                                                                                                                                                                                                                     |
|  38°C         | Dough proofing<br>temperature 30 - 50 °C            | Raising yeast dough, the perfect temperature setting is 38 °C. The moisture distributes the heat evenly and avoids the surface of the dough drying out.                                                                                                               |
|  50°C         | Defrosting<br>temperature 40 - 60 °C                | Even and gentle defrosting of vegetables, meat, fish and fruit. The food will not dry out and will keep its shape.                                                                                                                                                    |
|  120°C        | Regenerating<br>temperature 60 - 140 °C             | <p>Gently refresh previously prepared dishes. The moisture keeps the food from drying out.</p> <p>Refresh dishes on plates at 120°C, pastries at 140°C.</p>                                                                                                           |
|  100%<br>60°C | Cleaning function,<br>drying function,<br>descaling | The cleaning function loosens soiling with steam.                                                                                                                                                                                                                     |

## Water Tank



When you open the door of the oven, you will find the water tank on the side. Depending on the model, the tank is on the right or left side.

Before use, fill the water tank to the MAX marking with fresh, cold water.

If the water in your area is very hard, it is better to use filtered water or non-carbonated bottled water. Do not use distilled water or other liquids.

Firmly close the lid of the tank. This is important for the correct functioning of the oven.

Fully insert the water tank until it engages.

If the water tank is empty, the heating stops. The  symbol appears on the display and three dashes instead of the temperature are shown.

Open the oven door (Caution: steam might escape). Slowly pull out the water tank from the slot. A small amount of water might drip from the valve. Hold the water tank level when you pull it out.

Fill the water tank to the MAX marking and re-insert it.

Empty the water tank after every use and leave it to dry with the lid open. Keep the seal in the lid clean and dry after every use. Dry the slot for the tank after every use.

Note:

Do not heat up the water tank in the oven to dry it! This will damage the water tank.

Note:

For hygienic reasons, empty the water tank after every use. If water remains in the water tank and the appliance stays switched off for more than three days, the  and  symbols will appear on the display. The symbols go out when you empty the water tank.



## 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,
- 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.

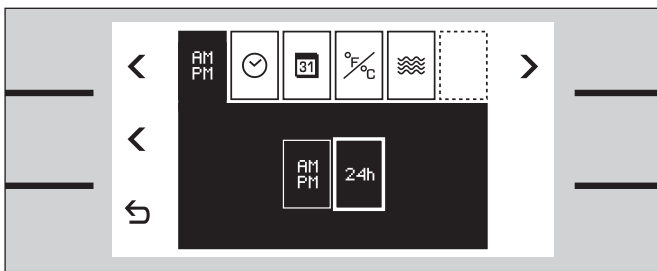
Refer to the chapter basic settings if you wish to change these parameters at any time.

### Choosing the Time Format

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.

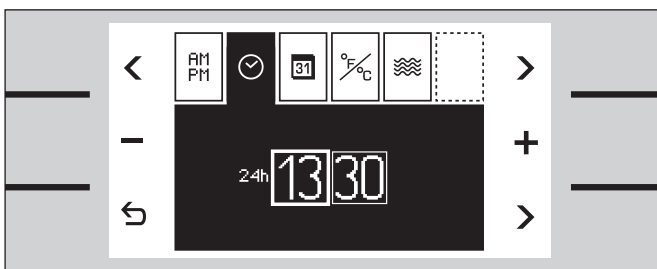
You can change the time format using the centre < key.



### Setting the Clock

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

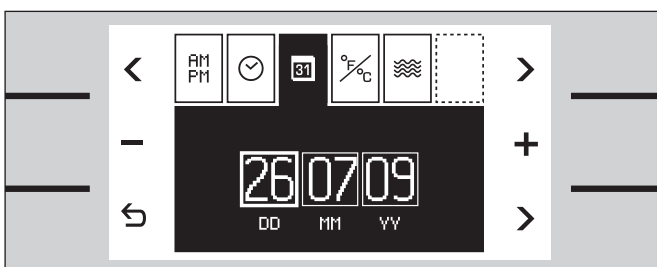
Use the arrow key > bottom right to change from hours to minutes.

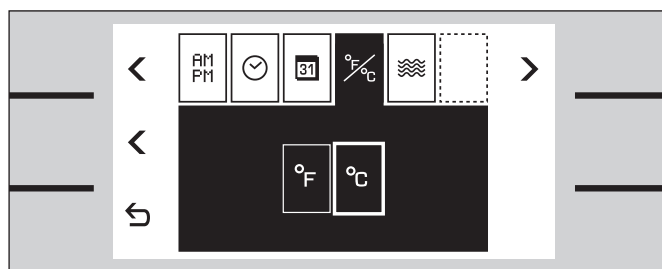


### Setting the Date

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

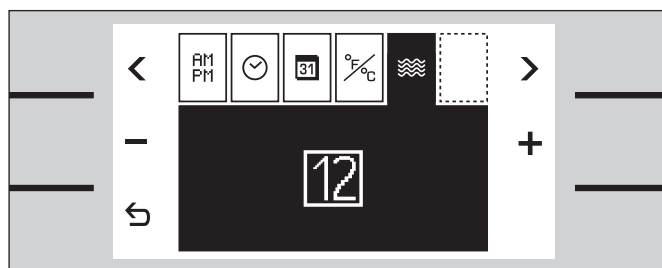
Use the arrow key > bottom right to change from day/month/year.





## Temperature Unit °C or °F

- 1 Using the menu key ➤ select the temperature unit function  $\frac{°}{°}$ . °C is pre-selected.
- 2 You can change the temperature unit using the middle ◀ key.



## 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 drop = 1°KH = 1.25°e = 1.8°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 Fill the water tank to the MAX marking with cold water. Firmly close the lid. Fully insert the water tank until it engages.
- 3 Turn the temperature knob to 100°C 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.

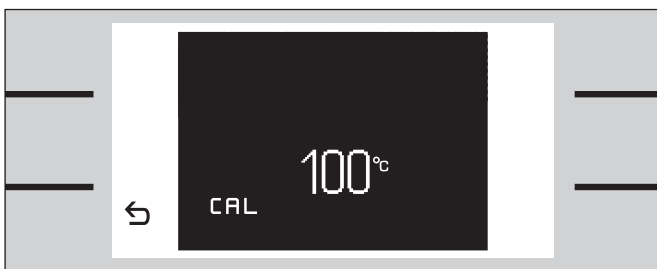
Do not interrupt the calibration cycle. Do not open the oven door during calibration.

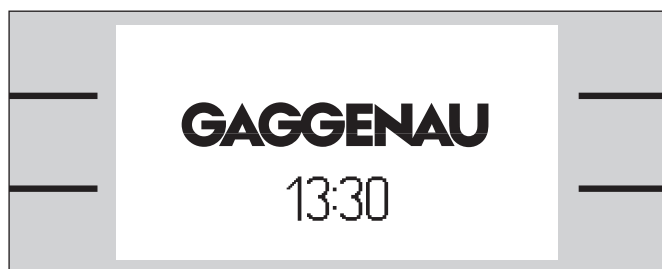
Should the calibration process be interrupted by opening the door or switching off the appliance, the steaming function will not operate properly. Switching on the appliance will automatically restart calibration until the operation has been completed.

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.

## Setting the Steam Oven

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 | 30 - 230 °C |
| Dough proofing    | 30 - 50 °C  |
| Defrosting        | 40 - 60 °C  |
| Regenerating      | 60 - 140 °C |

The light in the oven remains off if the temperature is set below 70 °C.

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 Fill the water tank to the MAX marking with cold water. Firmly close the lid. Fully insert the water tank until it engages.
- 2 Turn the function knob until the required heating mode appears on the screen.
- 3 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.

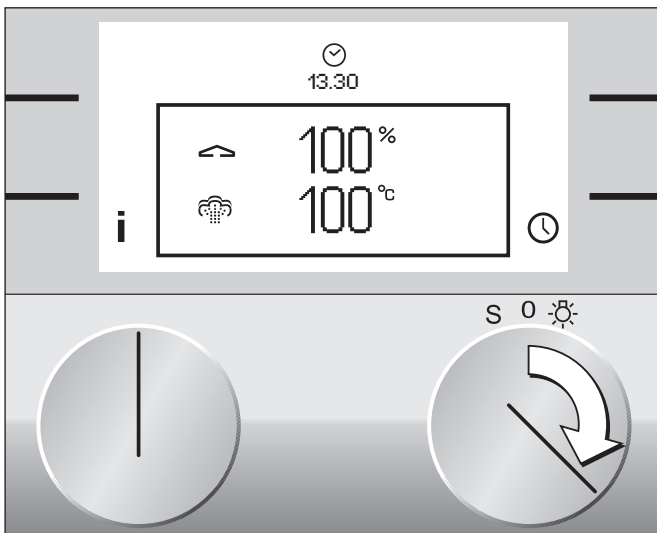
The heating up symbol  appears until the required temperature is reached. The symbol appears again when the oven heats during operation.

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

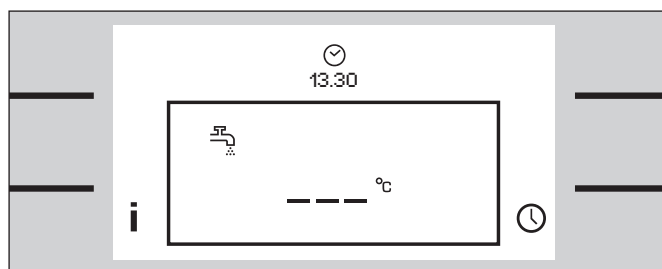
Note: You can deactivate the heating up signal in the basic settings.

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.



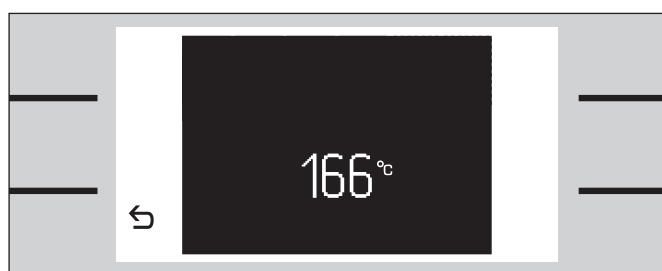




## Note

If the  symbol appears on the left top side of the display and three dashes instead of the temperature, the water tank is empty. Fill the water tank to the MAX marking with fresh water.

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 **i** 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

Wipe the oven interior and the evaporating dish with a soft sponge. Dry the oven interior with a cloth or use the drying aid.

**⚠ Warning!** The water in the evaporating dish can be hot.

Empty the water tank and leave it to dry with the lid opened. Dry the slot in the appliance.

## Operation Noises

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.

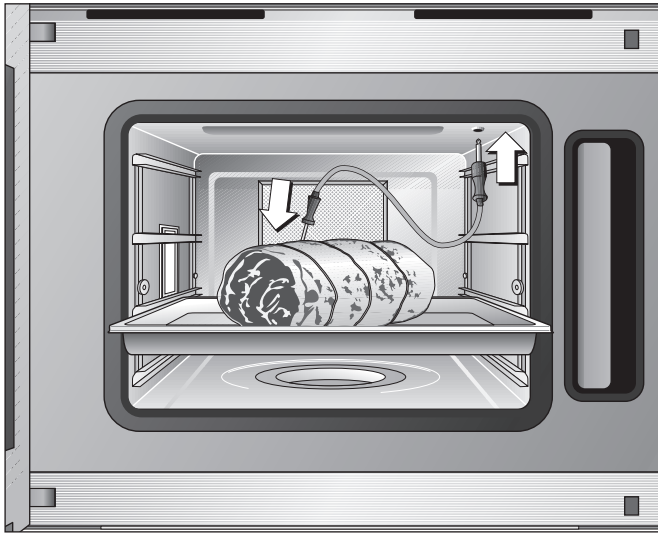
The fan may temporarily switch to the higher setting even if you have not changed the temperature and heating mode setting.

During steam operation operation noises may be heard.

Depending on the heating mode the air flap inside the oven compartment may be open or closed.

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

## 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 1 °C and 99 °C.

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.

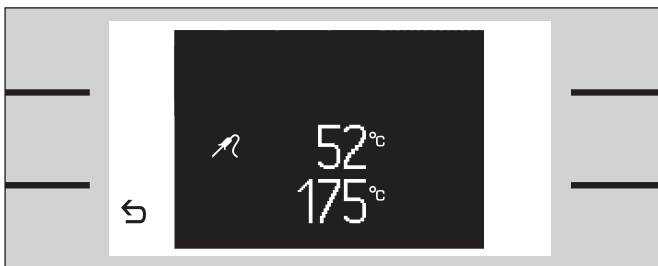
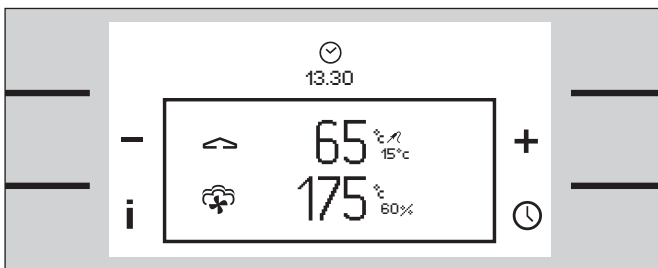
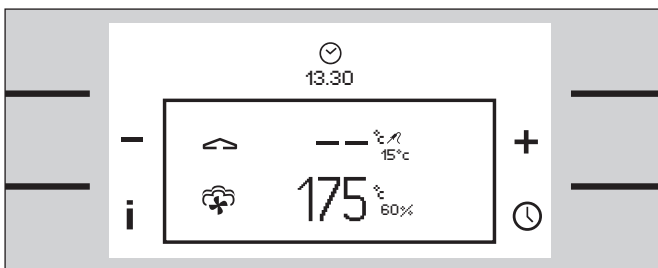
The larger temperature display on the top shows the programmed temperature, the smaller display shows the measured temperature from the meat probe.

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.

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  | 45-47 °C |
|                                         | rare        | 50-52 °C |
|                                         | medium-rare | 58-60 °C |
|                                         | well-done   | 70-75 °C |
| Beef roast                              |             | 80-85 °C |

### Pork

|                |             |          |
|----------------|-------------|----------|
| Roast pork     |             | 72-80 °C |
| Back of pork   | medium-rare | 65-70 °C |
|                | well-done   | 75 °C    |
| Meat loaf      |             | 85 °C    |
| Fillet of pork |             | 65-70 °C |

### Veal

|                         |             |          |
|-------------------------|-------------|----------|
| Fillet of veal          | rare        | 50-52 °C |
|                         | medium-rare | 58-60 °C |
|                         | well-done   | 70-75 °C |
| Roast veal              |             | 75-80 °C |
| Breast of veal, stuffed |             | 75-80 °C |
| Back of veal            | medium-rare | 58-60 °C |
|                         | well-done   | 65-70 °C |

### Venison

|                        |  |          |
|------------------------|--|----------|
| Back of venison        |  | 60-70 °C |
| Leg of venison         |  | 70-75 °C |
| Back of venison steaks |  | 65-70 °C |
| Back of hare           |  | 65-70 °C |

### Poultry

|                     |             |          |
|---------------------|-------------|----------|
| Chicken             |             | 85 °C    |
| Guinea fowl         |             | 75-80 °C |
| Goose, turkey, duck |             | 80-85 °C |
| Duck breast         | medium-rare | 55-60 °C |
|                     | well-done   | 70-80 °C |
| Ostrich steak       |             | 60-65 °C |

### Lamb

|              |             |          |
|--------------|-------------|----------|
| Leg of lamb  | medium-rare | 60-65 °C |
|              | well-done   | 70-80 °C |
| Back of lamb | medium-rare | 55-60 °C |
|              | well-done   | 65-75 °C |

### Mutton

|                |             |          |
|----------------|-------------|----------|
| Leg of mutton  | medium-rare | 70-75 °C |
|                | well-done   | 80-85 °C |
| Back of mutton | medium-rare | 70-75 °C |
|                | well-done   | 80 °C    |

### Fish

|        |  |          |
|--------|--|----------|
| Fillet |  | 62-65 °C |
| Whole  |  | 65 °C    |
| Tureen |  | 62-65 °C |

### Other

|           |  |          |
|-----------|--|----------|
| Bread     |  | 90 °C    |
| Pâte      |  | 72-75 °C |
| Tureen    |  | 60-70 °C |
| Foie gras |  | 45 °C    |

## Cooking Table

### Important Notes

- The cooking times given are only a recommendation. The effective cooking time depends on the quality of the food, its temperature, the amount and the size of the food.
- 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.
- The values given are for 4 average portions. Add to the cooking time for larger amounts.
- Use the recommended cooking inserts. Using different cooking inserts might change the cooking times.
- Try new dishes at the shortest time value given. If necessary, extend the cooking time.
- Only open the oven door for a short time when putting food in the oven.
- If you use only one level, place the cooking insert on the second level from the bottom.
- When using the perforated cooking insert or the wire rack without additional dishes, place the unperforated cooking insert on the first level from below to avoid the bottom of the oven interior and the evaporating dish becoming soiled.
- You can use simultaneously up to three levels (level 2, 3 and 4 from the bottom) for steaming, defrosting, dough proofing and regenerating. You can cook different dishes simultaneously without flavour transfer. However, the cooking times may increase for large amounts of food.
- Food being cooked must not come into contact with the oven compartment, grease filter or rear 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

- The cooking times are for 1 kg of cleaned vegetables.
- Use the perforated cooking insert on the second level from below. Place the unperforated cooking insert on the first level from below to avoid the oven interior becoming soiled. Use the vegetable stock that collects in the unperforated cooking insert as a base for sauce or stock.

| Dish                  | Cooking insert     | Temperature in °C | Moisture in % | Cooking time in minutes |
|-----------------------|--------------------|-------------------|---------------|-------------------------|
| Artichoke, large      | perforated         | 100               | 100           | 25-35                   |
| Artichoke, small      | perforated         | 100               | 100           | 15-20                   |
| Cauliflower, whole    | perforated         | 100               | 100           | 20-25                   |
| Cauliflower, in roses | perforated         | 100               | 100           | 15-20                   |
| Green beans           | perforated         | 100               | 100           | 25-30                   |
| Broccoli, in roses    | perforated         | 100               | 100           | 10-15                   |
| Fennel, sliced        | perforated         | 100               | 100           | 10-15                   |
| Vegetable tureen      | tureen / wire rack | 100               | 100           | 50-60                   |
| Carrots, sliced       | perforated         | 100               | 100           | 10-15                   |

| Dish                             | Cooking insert | Temperature in °C | Moisture in % | Cooking time in minutes |
|----------------------------------|----------------|-------------------|---------------|-------------------------|
| Potatoes, peeled and quartered   | perforated     | 100               | 100           | 20-35                   |
| Kohlrabi, sliced                 | perforated     | 100               | 100           | 15-25                   |
| Leeks, sliced                    | perforated     | 100               | 100           | 5-10                    |
| Stuffed Peppers*                 | unperforated   | 180-200           | 80-100        | 15-20                   |
| Jacket potatoes (ca. 50 g each)  | perforated     | 100               | 100           | 25-30                   |
| Jacket potatoes (ca. 100 g each) | perforated     | 100               | 100           | 40-45                   |
| Brussel sprouts                  | perforated     | 100               | 100           | 15-20                   |
| Asparagus, green                 | perforated     | 100               | 100           | 10-15                   |
| Asparagus, purple                | perforated     | 100               | 100           | 18-25                   |
| To skin tomatoes**               | perforated     | 100               | 100           | 3-4                     |
| Stuffed courgette*               | unperforated   | 160-180           | 80-100        | 15-35                   |
| Sugar peas                       | perforated     | 100               | 100           | 10-15                   |

\*Stuffed vegetables: fry the meat stuffing first.

\*\*To skin tomatoes: cut peel once, place in ice water after steaming.

## Fish

- Steaming is a gentle cooking process and fish retains its taste.
- For hygienic reasons, steam fish until it reaches a core temperature of at least 62-65 °C. This is also the ideal core temperature for fish.
- Salt the fish after steaming. Thus, the natural aroma is preserved and the fish does not dry out.
- When using the perforated cooking insert grease it lightly to prevent the fish sticking to it.
- Fillets with skin: place the fish with the skin to the top, this preserves the texture and aroma.

| Dish                          | Cooking insert | Temperature in °C | Moisture in % | Cooking time in minutes |
|-------------------------------|----------------|-------------------|---------------|-------------------------|
| Bream, whole, 700 g           | unperforated   | 90-100            | 100           | 20-25                   |
| Fish dumplings, 20-40 g each* | unperforated   | 90-100            | 100           | 5-10                    |

\*Fish dumplings: cover the unperforated cooking insert with baking paper.

| Dish                           | Cooking insert        | Temperature in °C | Moisture in % | Cooking time in minutes |
|--------------------------------|-----------------------|-------------------|---------------|-------------------------|
| Carp, whole, 1.5 kg            | perforated            | 90-100            | 100           | 40-50                   |
| Salmon fillet, 300 g each      | perforated            | 90-100            | 100           | 12-15                   |
| Salmon, whole, 2.5 kg          | perforated            | 100               | 100           | 70-80                   |
| Mussels, 1.5 kg**              | perforated            | 100               | 100           | 8-12                    |
| Hake, whole, 800 g             | perforated            | 90-100            | 100           | 20-25                   |
| Monkfish, 300 g each, in stock | glass dish /wire rack | 180-200           | 100           | 10-15                   |
| Monkfish fillet, 200 g each    | perforated            | 90-100            | 100           | 10-15                   |
| Bass, whole, 400 g each        | perforated            | 90-100            | 100           | 15-20                   |

\*\* The mussels are ready when their shells open.

## Fish – Low-temperature Steaming

- Steaming fish between 70 and 90 °C prevents it from becoming soft und breaking apart. This is especially suitable for sensitive fish.
- The values are for fillets of fish.
- Serve on warmed dishes.

| Dish                                   | Cooking insert     | Temperature in °C | Moisture in % | Cooking time in minutes |
|----------------------------------------|--------------------|-------------------|---------------|-------------------------|
| Oysters, in stock (10 oysters)         | unperforated       | 80-90             | 100           | 2-5                     |
| Tilapia, 150 g each                    | perforated         | 80-90             | 100           | 10-12                   |
| Bream, 200 g each                      | perforated         | 80-90             | 100           | 12-15                   |
| Fish tureen                            | tureen / wire rack | 70-80             | 100           | 50-90                   |
| Trout, whole, 250 g each               | perforated         | 80-90             | 100           | 12-15                   |
| Halibut, 300 g each                    | perforated         | 80-90             | 100           | 12-15                   |
| Lobster, boiled, separated, regenerate | perforated         | 70-80             | 100           | 10-12                   |
| Scallops (6 scallops)                  | unperforated       | 80-90             | 100           | 4-8                     |
| Cod, 250 g each                        | perforated         | 80-90             | 100           | 10-12                   |
| Red Snapper, 200 g each                | perforated         | 80-90             | 100           | 12-15                   |
| Ocean perch, 120 g each                | perforated         | 80-90             | 100           | 10-12                   |

| Dish                             | Cooking insert | Temperature in °C | Moisture in % | Cooking time in minutes |
|----------------------------------|----------------|-------------------|---------------|-------------------------|
| Rolled sole, stuffed, 150 g each | perforated     | 80-90             | 100           | 12-15                   |
| Turbot, 300 g each               | perforated     | 80-90             | 100           | 12-15                   |
| Bass, 150 g each                 | perforated     | 80-90             | 100           | 10-12                   |
| Pike-perch, 250 g each           | unperforated   | 80-90             | 100           | 12-15                   |

## Meat

The cooking times given are only a recommendation. The effective cooking time depends on the temperature of the food and the roasting time on the hob. For precise control 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.

### Meat – roasting at higher temperatures

- Time to settle down: wrap the meat in aluminium foil and leave to rest for 10-15 minutes after roasting. The meat can “settle down”. More juices will stay in the meat when cutting it open.
- To roast the meat rare or medium: open the oven door when the core temperature is 5 °C below the required value and wait until the value has been reached. This prevents overcooking and gives the meat time to settle down.
- When using the perforated cooking insert or the wire rack, place the unperforated cooking insert on the level below. Fill with a small amount of water to avoid residues burning in. You can add vegetables, wine, spices or herbs to get a delicious base for sauce.

| Dish                                      | Cooking insert | Temperature in °C              | Moisture in %  | Cooking time in minutes |
|-------------------------------------------|----------------|--------------------------------|----------------|-------------------------|
| Entrecôte, medium rare, 350 g each        | unperforated   | 170-180                        | 0-30           | 10-20                   |
| Fillet in puff pastry, medium rare, 600 g | unperforated   | 190-200                        | 80-100         | 25-40                   |
| Back of veal, medium rare, 1 kg           | unperforated   | 160-180                        | 0-60           | 20-30                   |
| Smoked pork chop, sliced                  | unperforated   | 100                            | 100            | 15-20                   |
| Roast pork with rind, 1.5 kg, well-done*  | wire rack      | 1) 120<br>2) 170-180<br>3) 220 | 100<br>60<br>0 | 30<br>30-35<br>10-15    |
| Leg of lamb, medium rare, 1.5 kg          | unperforated   | 170-180                        | 0-60           | 60-80                   |
| Back of venison, medium rare, 500 g each  | unperforated   | 160-180                        | 0-30           | 12-18                   |

\*Fillet in puff pastry: cut the rind crosswise before roasting. Use the meat probe: during the second step a core temperature of about 65 °C should be reached, roast to about 75-80 °C in the third step.



| Dish                                                    | Cooking insert | Temperature in °C        | Moisture in %  | Cooking time in minutes |
|---------------------------------------------------------|----------------|--------------------------|----------------|-------------------------|
| Beef roast, 1.5 kg, well-done                           | wire rack      | 1) 220-230<br>2) 150-160 | 100<br>30-60** | 20<br>60-80             |
| Roast beef, medium rare, 1 kg                           | unperforated   | 160-180                  | 0-30           | 40-60                   |
| Pork roast, 1.5 kg (collar or shoulder), well-done      | wire rack      | 1) 220-230<br>2) 160-170 | 100<br>30-60** | 20<br>60-90             |
| To heat up boiled sausages (e.g. Lyoner, white sausage) | unperforated   | 85-90                    | 100            | 10-20                   |

\*\*30 % moisture is sufficient when using the unperforated cooking insert with added liquid.

## Meat – Low-temperature Cooking

- 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.
- 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 meat from drying out.
- For hygienic reasons, briefly sear the meat from all sides in a hot pan on the hob before putting it in the oven. This will give the roast the typical flavour.
- Please note that the core temperature of the food will always stay below the set temperature in the oven. As a recommendation, set the oven temperature 10-15°C higher than the required core temperature.
- Take the meat from the fridge one hour before cooking.
- You can reduce the temperature to 60 °C towards the end of the cooking time (for example if your guests arrive late).
- Serve on warmed dishes.

| Dish                                            | Cooking insert | Temperature in °C | Moisture in % | Cooking time in minutes |
|-------------------------------------------------|----------------|-------------------|---------------|-------------------------|
| Duck breast, medium, 350 g each                 | unperforated   | 70-80             | 30            | 40-60                   |
| Entrecôte, medium, 350 g each                   | unperforated   | 70-80             | 30            | 40-70                   |
| Leg of lamb, without bone, tied, medium, 1.5 kg | unperforated   | 70-80             | 30            | 180-240                 |
| Roast beef, medium, 1-1.5 kg                    | unperforated   | 70-80             | 30            | 150-210                 |
| Pork medallions, well-done, 70 g each           | unperforated   | 80                | 30            | 50-70                   |
| Beef steaks, medium, 200 g each                 | unperforated   | 70-80             | 30            | 30-60                   |

## Poultry

- The cooking times given are only a recommendation and depend on the temperature of the food before roasting. For precise control use the meat probe. Do not insert the tip of the meat probe in the middle (hollow) but between the belly and the thigh. Refer to the chapter “Meat Probe” for further tips and the temperature table.
- Season poultry with spices and only little or no oil to get a crispy skin.

| Dish                                           | Cooking insert | Temperature in °C    | Moisture in % | Cooking time in minutes |
|------------------------------------------------|----------------|----------------------|---------------|-------------------------|
| Duck, whole, 3 kg*                             | unperforated   | 1) 150-160<br>2) 220 | 60<br>0       | 80-90<br>20-30          |
| Duck breast, medium rare, 350 g each           | unperforated   | 160-180              | 0             | 12-18                   |
| Chicken, whole, 1.5 kg                         | wire rack      | 170-180              | 60            | 50-60                   |
| Stuffed chicken breast, steamed, 200 g each    | unperforated   | 100                  | 100           | 10-15                   |
| Leg of chicken, 350 g each                     | wire rack      | 170-180              | 30-60         | 40-45                   |
| Turkey breast, steamed, 300 g each             | perforated     | 100                  | 100           | 12-15                   |
| Poussins, quails, pigeons, steamed, 300 g each | perforated     | 100                  | 100           | 25-30                   |
| Poussins, quails, pigeons, 300 g each          | perforated     | 180-200              | 60-80         | 12-16                   |

\*Start roasting the duck with the breast facing down. Turn the duck after half the cooking time. This prevents the sensitive breast meat from drying out.

## Side dishes

The cooking time is a rough value. Observe the manufacturer's recommendations.

| Dish                                   | Cooking insert | Temperature in °C | Moisture in % | Cooking time in minutes |
|----------------------------------------|----------------|-------------------|---------------|-------------------------|
| Basmati rice (250 g + 500 ml water)    | unperforated   | 100               | 100           | 20-25                   |
| Cous-cous (250 g + 250 ml water)       | unperforated   | 100               | 100           | 5-10                    |
| Potato gratin (1.5 kg potatoes)        | unperforated   | 180-200           | 0-30          | 35-50                   |
| Dumplings, 90 g each                   | perforated     | 95-100            | 100           | 25-30                   |
| Long grain rice (250 g + 500 ml water) | unperforated   | 100               | 100           | 25-30                   |
| Brown rice (250 g + 375 ml water)      | unperforated   | 100               | 100           | 25-35                   |
| Lentils (250 g + 500 ml water)         | unperforated   | 100               | 100           | 25-35                   |

| Dish                                       | Cooking insert | Temperature in °C | Moisture in % | Cooking time in minutes |
|--------------------------------------------|----------------|-------------------|---------------|-------------------------|
| Fresh pasta, cooled                        | perforated     | 100               | 100           | 5-7                     |
| Fresh pasta, with filling, cooled          | perforated     | 100               | 100           | 7-10                    |
| Pre-soaked white beans (250 g + 1 l water) | unperforated   | 100               | 100           | 55-65                   |

## Dessert

| Dish                                 | Cooking insert              | Temperature in °C | Moisture in % | Cooking time in minutes |
|--------------------------------------|-----------------------------|-------------------|---------------|-------------------------|
| Crème Brulée*, 130 g each            | soufflé dishes / perforated | 90-95             | 100           | 35-40                   |
| Yeast dumplings, 100 g each          | unperforated                | 100               | 100           | 20-30                   |
| Flan/Crème Caramel*, 130 g each      | soufflé dishes / perforated | 90-95             | 100           | 25-30                   |
| Compote                              | unperforated                | 100               | 100           | 5-15                    |
| Milk rice (250 g rice + 625 ml milk) | unperforated                | 100               | 100           | 35-45                   |
| Baked puddings**                     | unperforated                | 180-200           | 0-60          | 20-40                   |

\*Cover crème brulée or flan with heat-resistant cling film.

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

## Miscellaneous

| Dish                                  | Cooking insert              | Temperature in °C | Moisture in % | Cooking time in minutes |
|---------------------------------------|-----------------------------|-------------------|---------------|-------------------------|
| To disinfect baby bottles or jam jars | wire rack                   | 100               | 100           | 20-25                   |
| To dry fruit or vegetables*           | perforated                  | 80-100            | 0             | 180-300                 |
| Eggs, size M (5 eggs)                 | perforated                  | 100               | 100           | 8-15                    |
| Cooked-egg-garnish**, 500 g           | glass dish / wire rack      | 90                | 80-100        | 25-30                   |
| Semolina dumplings                    | unperforated                | 90-95             | 100           | 8-10                    |
| Lasagne                               | unperforated                | 170-190           | 0             | 35-60                   |
| Soufflé                               | soufflé dishes / perforated | 180-200           | 60            | 12-20                   |

\*To dry for example: tomatoes, courgettes, mushrooms, apples, pears etc., thinly sliced. Season with olive oil, herbs, sugar, salt, etc.

\*\*Cover with heat-resistant cling film.

## Cakes and Pastries

- In the steam oven you can only bake on one single level. Place the unperforated cooking insert on the second level from below. If you use a baking form put it on the wire rack and place the wire rack on the first level from below.
- Always leave the grease filter in place during baking.
- 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.

| Dish                                      | Cooking insert                     | Temperature in °C    | Moisture in % | Cooking time in minutes |
|-------------------------------------------|------------------------------------|----------------------|---------------|-------------------------|
| Apple pie, covered, 20 cm                 | spring release cake tin            | 160-170              | 0             | 70-80                   |
| Bagels (100 g each)                       | unperforated                       | 190-210              | 80-100        | 15-25                   |
| Baguette, pre-baked                       | wire rack                          | 190-200              | 60-100        | 10-15                   |
| Biscuit base, high (6 eggs)               | spring release cake tin            | 160-170              | 0             | 30-35                   |
| Swiss roll (2 eggs)                       | unperforated                       | 210-220              | 0             | 6-8                     |
| Small flaky pastry cakes                  | unperforated                       | 180-200              | 80-100        | 15-25                   |
| Bread (1-1.5 kg)                          | unperforated                       | 1) 200<br>2) 160-165 | 100<br>0      | 15<br>25-35             |
| Bread rolls (50-100 g each)               | unperforated                       | 180-200              | 80-100        | 15-25                   |
| Bread rolls, pre-baked                    | wire rack                          | 170-180              | 60            | 8-15                    |
| Square sponge cake                        | unperforated                       | 150-160              | 0             | 25-30                   |
| "Gugelhupf" (yeast dough with 1 kg flour) | gugelhupf tin                      | 160-175              | 30-60         | 35-45                   |
| Brioche (500 g flour)                     | unperforated                       | 150-160              | 60-80         | 20-30                   |
| Macaroons                                 | unperforated                       | 140-150              | 0             | 25-35                   |
| Muffins                                   | muffin tin                         | 170-180              | 0-30          | 20-30                   |
| Fruit pie made of yeast dough*            | unperforated                       | 160-170              | 0-60          | 30-45                   |
| Biscuits                                  | unperforated                       | 150-170              | 0             | 15-25                   |
| Sponge cake                               | loaf tin / spring release cake tin | 160-175              | 0-30          | 50-70                   |
| Small Cakes                               | unperforated                       | 150-160              | 0             | 35-45                   |
| Piped biscuits                            | unperforated                       | 150-160              | 0             | 25-30                   |
| Tart                                      | flan tin                           | 190-200              | 0-30          | 30-45                   |
| Quiche / fruit tart                       | flan tin                           | 180-190              | 0             | 35-60                   |
| Cream puffs / eclairs                     | unperforated                       | 170-180              | 0-30          | 40-45                   |

\*For moist fruit pies (e.g. plum or onion tart) use 0 % moisture, for dry toppings (e.g. crumble) use 60 % moisture.

## Regenerating (Reheating)

- Reheat previously prepared dishes without loss of quality. Select the “Regenerating” heating mode.
- The given values are for dishes reheated on a plate. To regenerate larger amounts use the unperforated cooking insert. You will need to increase the time.

| Dish                                        | Cooking insert | Temperature in °C | Cooking time in minutes |
|---------------------------------------------|----------------|-------------------|-------------------------|
| Baguette, bread rolls ( frozen)             | wire rack      | 140               | 8-12                    |
| Baguette, bread rolls (from the day before) | wire rack      | 140               | 4-8                     |
| Vegetables                                  | wire rack      | 90-100            | 7-10                    |
| Side dishes (pasta, potatoes, rice)*        | wire rack      | 120               | 7-10                    |
| Meals on a plate                            | wire rack      | 120               | 7-15                    |

\*Side dishes: not suitable are baked or deep fried foods like french fries or potato croquettes.

## Dough Proofing

- Raising yeast dough and other dough mixtures without drying out. Do not cover the bowl. Select the “Dough Proofing” heating mode.
- The raising time is a rough value. Leave the dough until it has doubled in size.

| Dish                                                                        | Cooking insert   | Temperature in °C | Cooking time in minutes |
|-----------------------------------------------------------------------------|------------------|-------------------|-------------------------|
| Dough mixture (for example yeast dough, baking ferment, sour dough mixture) | bowl / wire rack | 38                | 25-45                   |

## Defrosting

- Select the “Defrosting” heating mode.
- The defrosting time given is a rough value. 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.
- Take the food out of the packaging before defrosting.
- 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.
- Poultry, fish and meat: Important! Always insert an unperforated cooking insert one level below the food. Pour away the defrosting liquid of meat and poultry. Clean the sink afterwards and rinse with plenty of water. Clean the cooking insert in hot soapy water or in the dishwasher.

| Dish                     | Cooking insert | Temperature in °C | Cooking time in minutes |
|--------------------------|----------------|-------------------|-------------------------|
| Berries, 300 g           | perforated     | 40-45             | 3-4                     |
| Roast , 1000 g           | perforated     | 40-45             | 45-60*                  |
| Fish fillet, 150 g each  | perforated     | 40-45             | 5-10*                   |
| Vegetables , 400 g       | perforated     | 40-45             | 5-7                     |
| Goulash , 600 g          | perforated     | 45-50             | 30-45*                  |
| Chicken , 1000 g         | perforated     | 45-50             | 45-60*                  |
| Chicken legs, 400 g each | perforated     | 45-50             | 20-30*                  |

\*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.

## Preserving

- 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 20-25 minutes at 100°C / 100% moisture 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.

| Dish                                                | Cooking insert | Temperature in °C | Moisture in % | Cooking time in minutes |
|-----------------------------------------------------|----------------|-------------------|---------------|-------------------------|
| Fruit, vegetables (in closed preserving jars 0.75l) | perforated     | 100               | 100           | 35-40                   |

## Extracting Juice

- Place the fruit or berries in the perforated cooking insert. Insert the perforated cooking insert with the fruit on the second 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.

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

## Preparing Yogurt

- Heat pasteurised milk on the hob to 90 °C to avoid damaging the yogurt bacteria. You do not need to heat up long-life milk. (Note: the time needed for maturing will be lengthened if you use cold milk to produce the yogurt).
- Important! Cool the milk in a bain-marie until it reaches 40 °C to avoid destroying the yogurt bacteria.
- Stir natural yogurt (use yogurt with yogurt bacteria) into the milk (1-2 teaspoons for every 100 ml).
- In the case of yogurt ferment, pay attention to the notes on the packet.
- Pour the yogurt into clean jars.
- Disinfect the clean yogurt jars in the oven for 20-25 minutes at 100°C / 100% moisture before filling them with yogurt. Note: let the jars and the oven cool down before filling the jars with yogurt to put them in the oven.
- On completion, place the yogurt in the fridge.
- Add skimmed milk powder to the milk before heating it (1-2 tablespoons per litre) to get a more solid yogurt.

| Dish                          | Cooking insert | Temperature in °C | Moisture in % | Cooking time in minutes |
|-------------------------------|----------------|-------------------|---------------|-------------------------|
| Fresh yogurt (in closed jars) | perforated     | 45                | 100           | 240-360                 |

## Preparing large, bulky dishes

- The side racks can be removed when preparing large, bulky roasts.
- Pull out the racks after undoing the knurled nuts on the front side.
- Place the wire rack directly onto the bottom of the oven and place the dish or the roaster onto the wire rack. Do not place the dish or roaster directly onto the bottom of the oven.



---

## 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.

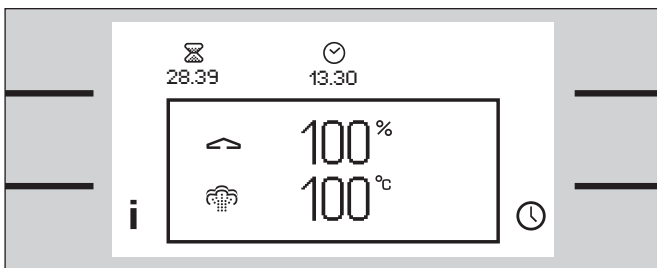
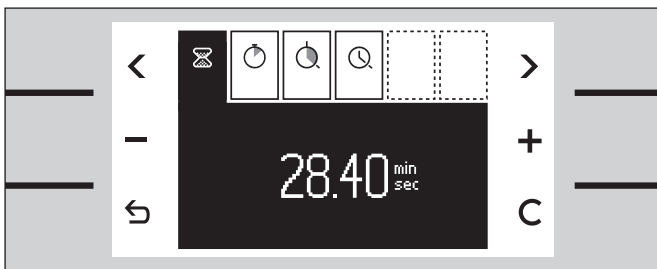
Note: the timer starts automatically after a few seconds without touching the ⏻ key.

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.

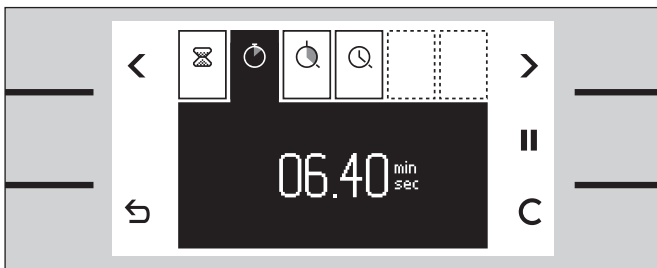
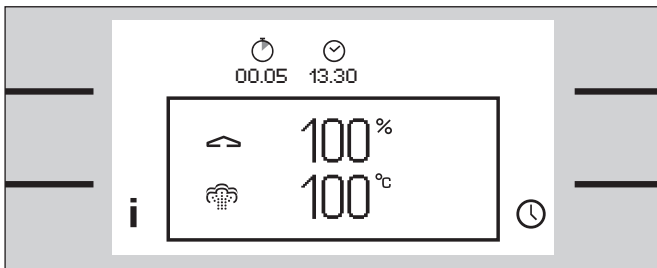
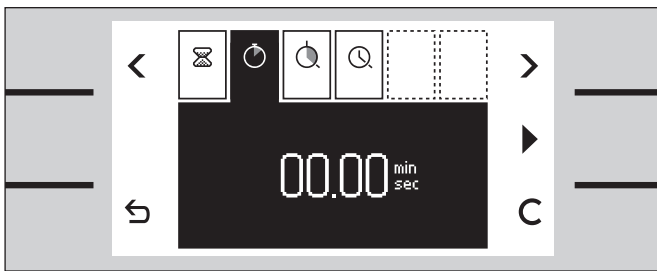
The stopwatch runs independently of all other settings of the appliance.

### 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.

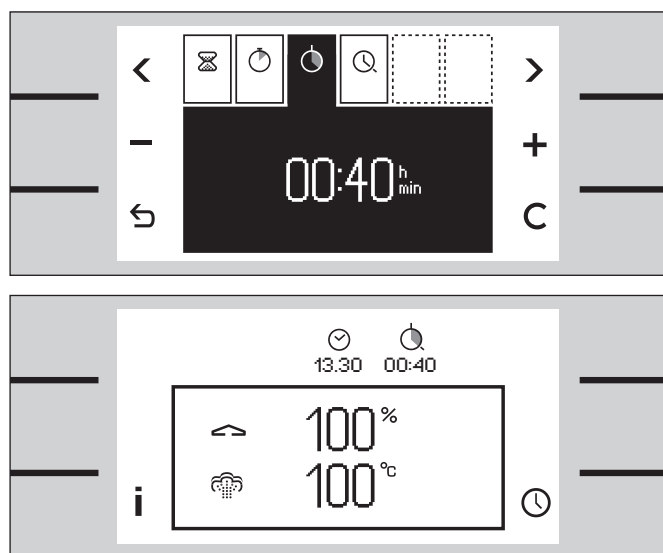
## Cooking Time Duration

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 **🕒**. 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:

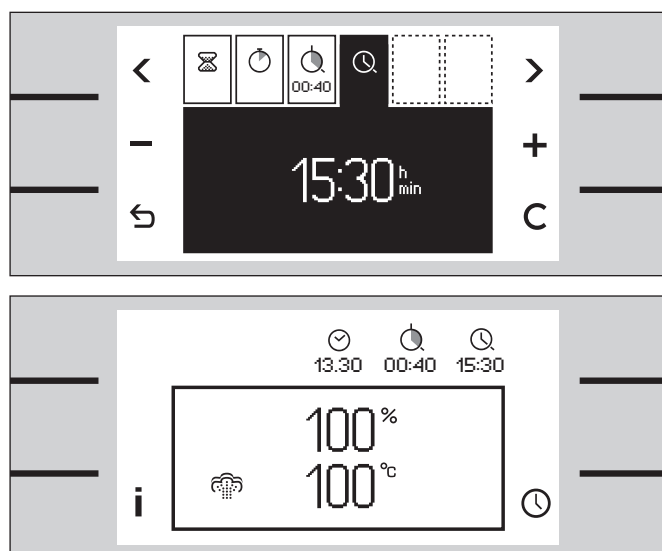
Call up the timer menu. Touch the **C** key, then touch **↵** to confirm. Cooking time duration and end are cancelled.

To stop the program:

Switch the temperature knob off.

If the **🕒** symbol flashes:

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



---

## Extended Timer

---

This function keeps the steam oven at a temperature of 85 °C in the hot air 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 extended timer key  is available. You have to make the extended 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.

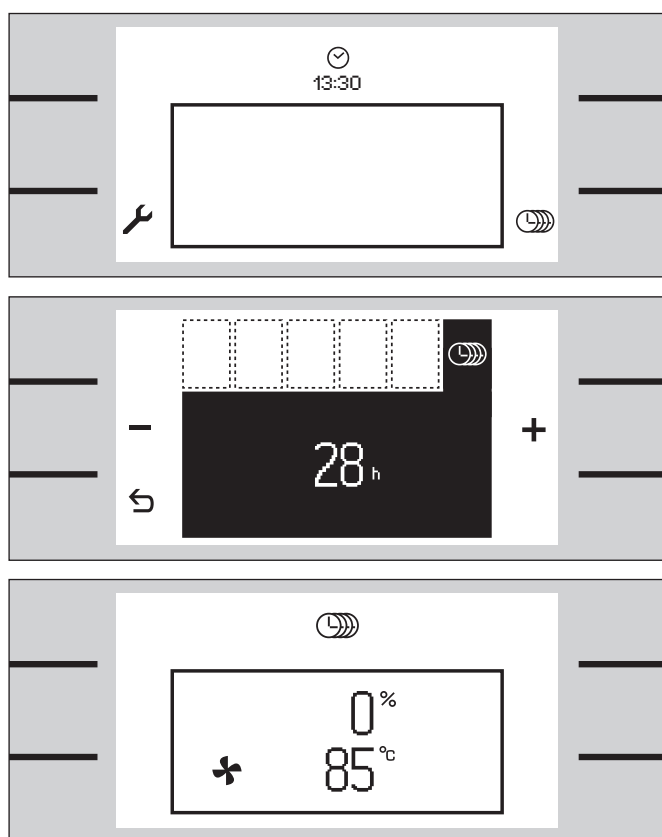
The cooking mode and temperature appear on the display. The oven light stays off. The keys are locked. The display lighting is switched off. The softkey tone is switched off.

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 extended timer key available.  
See chapter basic settings – extended timer.

To stop the program:  
Switch the temperature knob off.



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## Child Lock

---

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

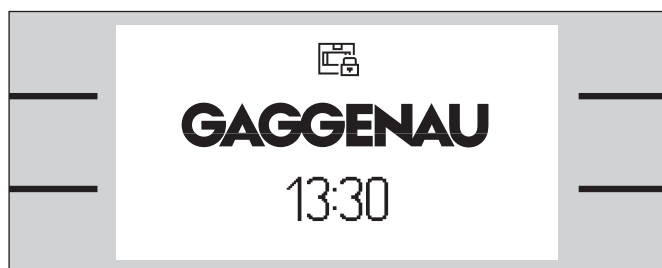
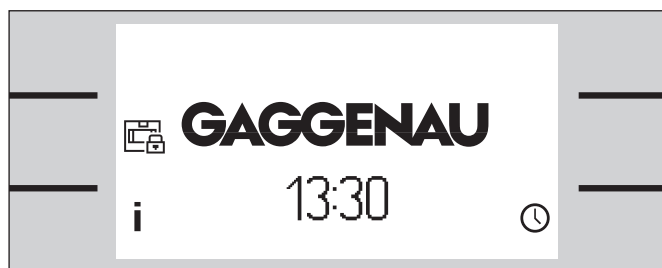
Supposition:

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

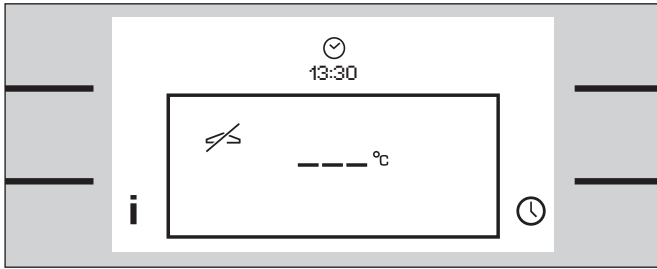
If you cannot find the  key beside the centre key:  
Call up the basic settings menu. Select the child lock function. Select “child lock available” .

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

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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.

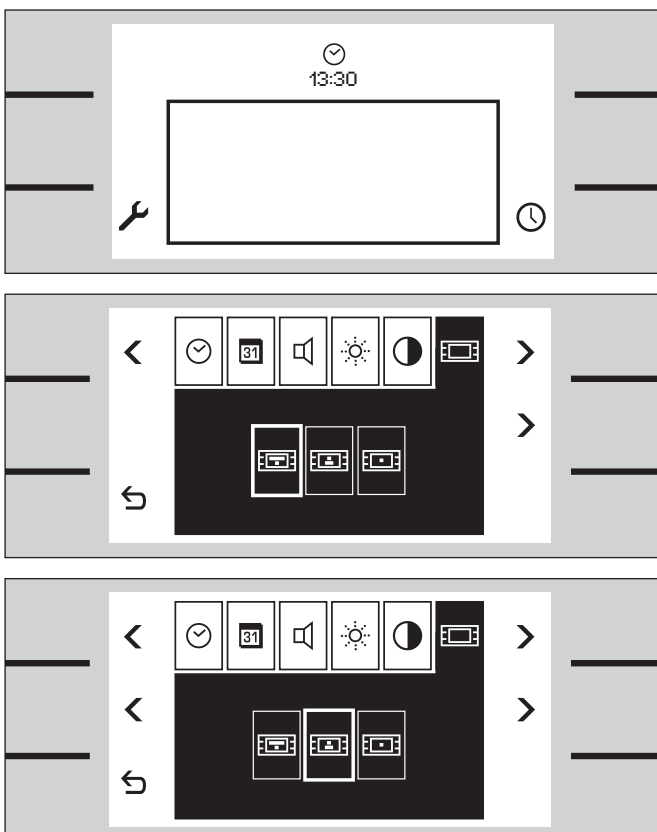
Use the top  or  keys to move to the required option. You can scroll back- or forward with these keys.

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

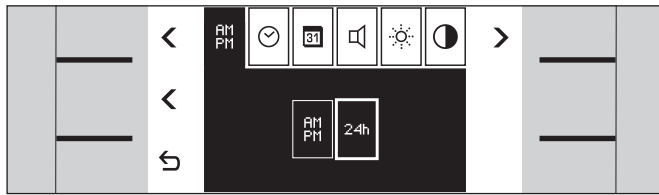
- 1 Call up the basic settings menu by turning the temperature knob one position to the right to the light position. Touch the key next to the  symbol. The menu appears.
- 2 Use the menu key  to select the function standby screen .
- 3 Use the middle keys  or  to select the required setting. The selected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

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



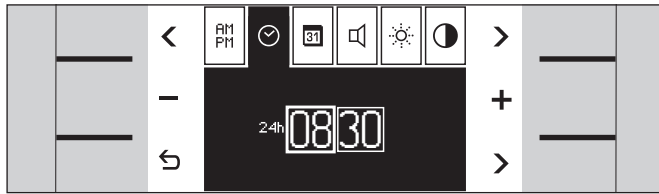


## Basic Settings



### Time format

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



### Clock

- Hours / minutes

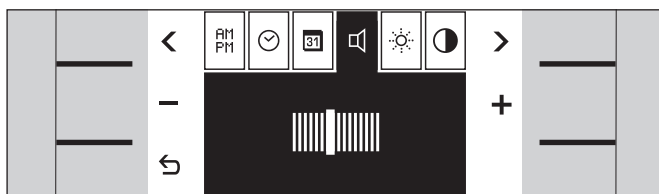
Use the arrow key ➤ bottom right to change from hours to minutes.



### Date

- Day / month / year

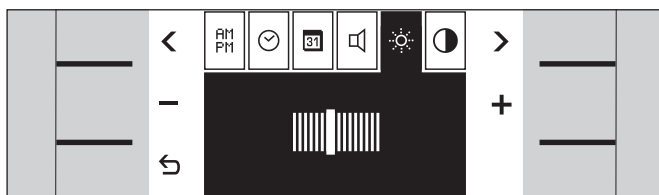
Use the arrow key ➤ bottom right to change from day to month to year.



### Key tones volume

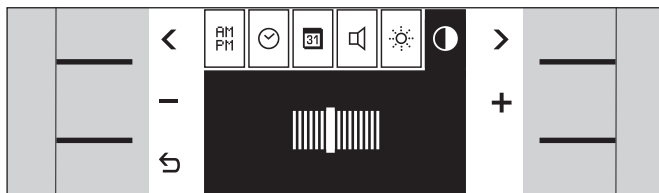
- In 8 levels

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



### Display brightness

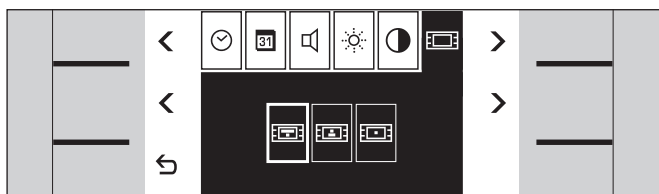
- In 8 levels



### Display contrast

- In 8 levels

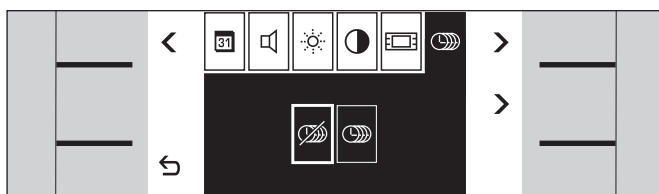
The display contrast depends on the viewing angle.



### Standby screen

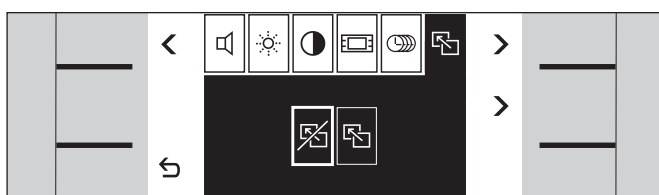
- Gaggenu with clock / clock and date / clock

The selected screen appears briefly.



### Extended timer

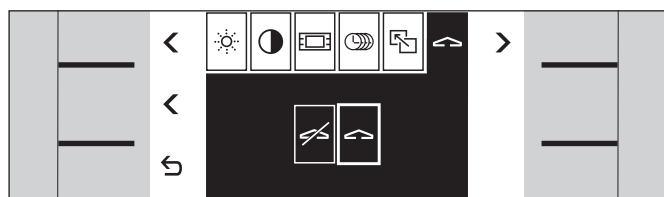
- Extended timer key not available / available



### Reset all parameters to the factory setting

- No / yes

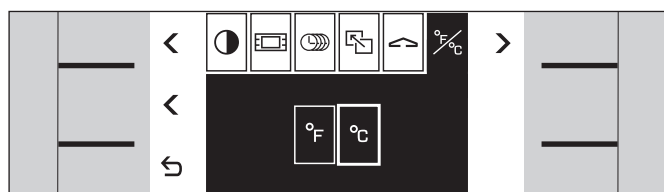
Immediately confirm a reset with the ⏏ key.



### Exhibition mode

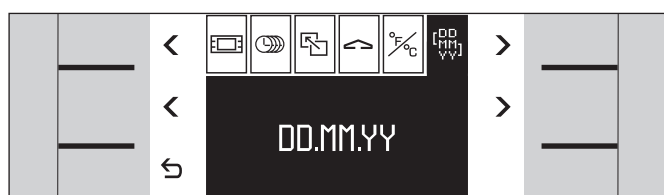
The setting  "exhibition mode not active" must be selected and must not be changed. The appliance does not heat up during exhibition mode .

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



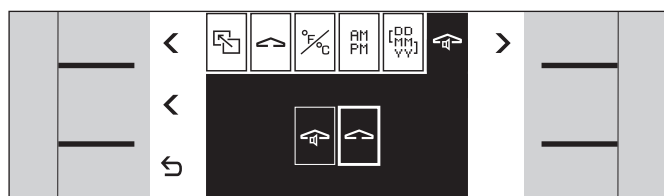
### Temperature unit

- °F or °C



### Date format

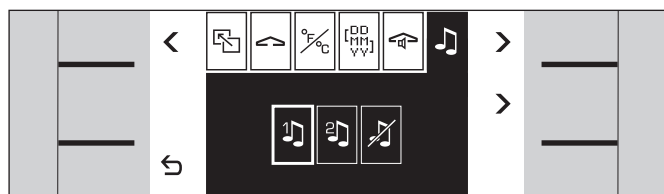
- Day.month.year or day/month/year or month/day/year



### Heating up with / without signal

- heating up with signal / heating up without signal

The signal sounds when the oven has heated up.

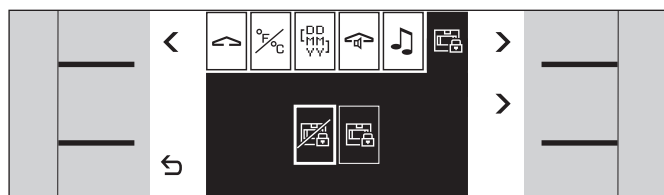


### Key tones

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

Choose the key tones.

The signal tone cannot be changed.



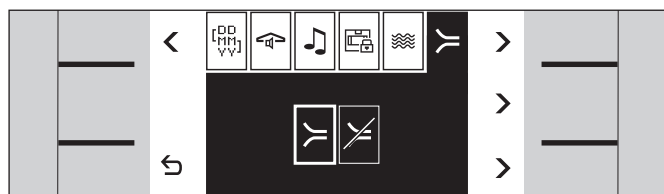
### Child lock

- Child lock key not available / available



### Water hardness

- Set the water hardness between 1 and 18



### Reset the descaling symbol

- No / yes

Immediately confirm a reset with the  key.

### Safety Notes

⚠ **Warning!** Do not clean the hob 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
- 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.

### 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.

### Water Tank

Clean the water tank with hot soapy water. Leave it to dry with the lid opened. Keep the seal in the lid clean and dry after every use.

Dry the slot in the oven after every use.

### 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. First clean the evaporating dish to avoid residues burning in.

### How to Proceed

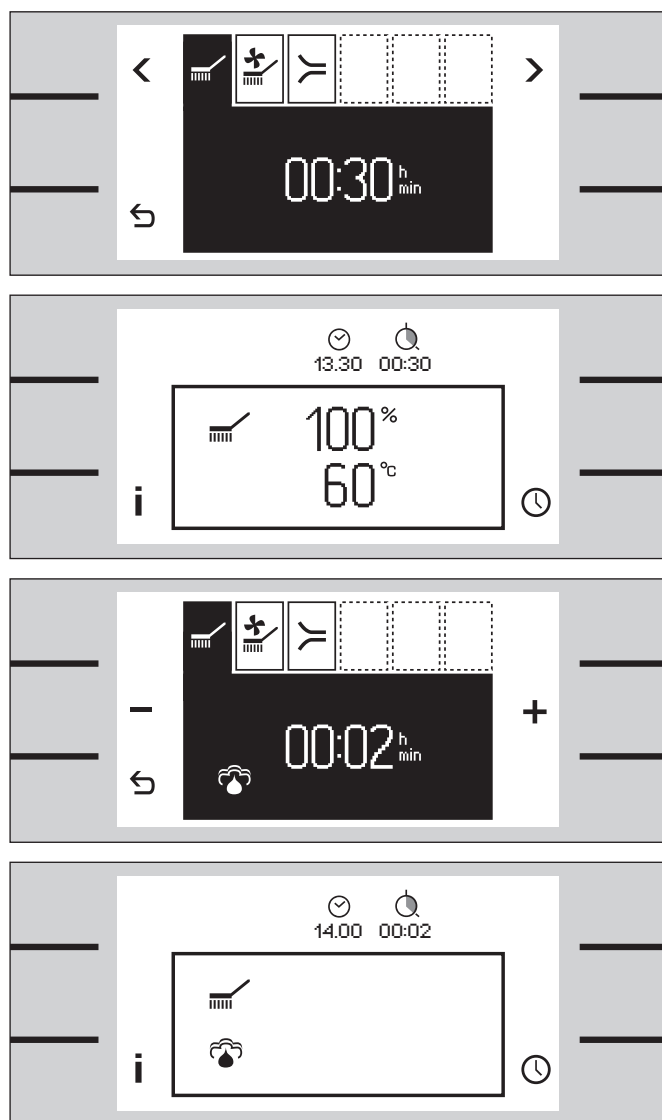
- 1 Fill the water tank to the MAX marking with cold water. Do not use distilled water. Fully insert the water tank until it engages.
- 2 Put a small amount of washing up liquid into the evaporating dish on the bottom of the oven interior. Close the oven door.
- 3 Turn the function knob one position to the left. Turn the temperature knob to the left to the special functions. The cleaning menu appears. The duration appears on the display.
- 4 Press  to start. The cleaning starts.
- 5 After the time has elapsed, the second step (rinsing) appears on the display.
- 6 Wipe the loosened soiling in the oven interior and in the evaporating dish away with a sponge. Empty the water tank, refill with cold water and insert.
- 7 Close the oven door. Press  to start. The oven rinses.
- 8 Use a sponge to soak the remaining water from the evaporating dish.
- 9 Close the oven door. Press  to start. The oven rinses again.

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

Use a sponge to soak the remaining water from the evaporating dish. Dry the oven interior with a soft cloth or use 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.

---

## Drying Function

---

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

Note:

Do not heat up the water tank in the oven to dry it!  
This will damage the water tank.

## How to Proceed

- 1 Turn the function knob one position 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.

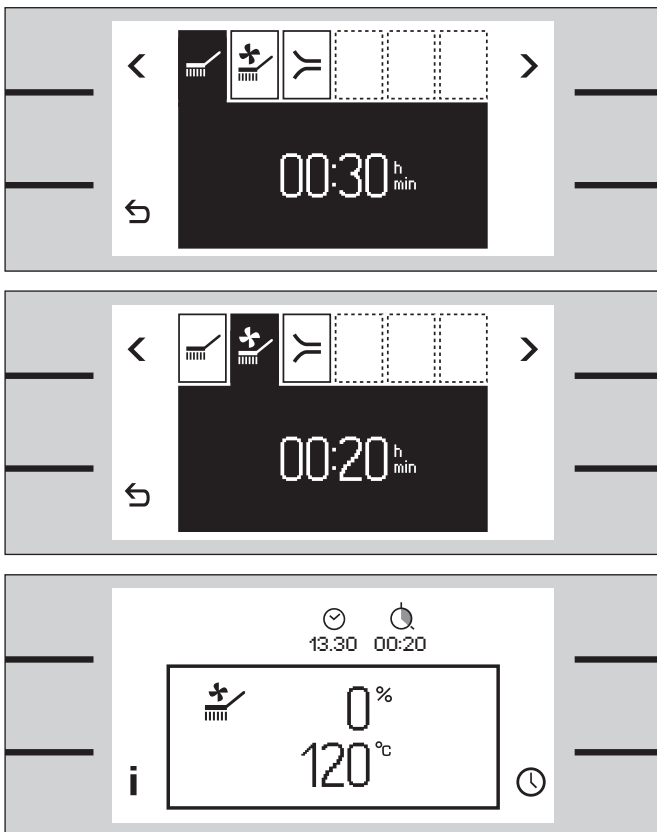
Temperature and moisture level appear on the display.

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

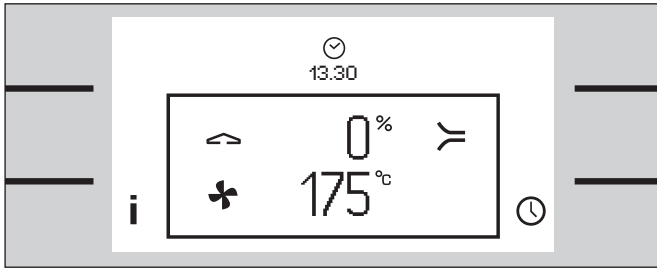
Leave the oven to cool down. Then polish the interior and the glass panel with a soft cloth.

## 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 Program



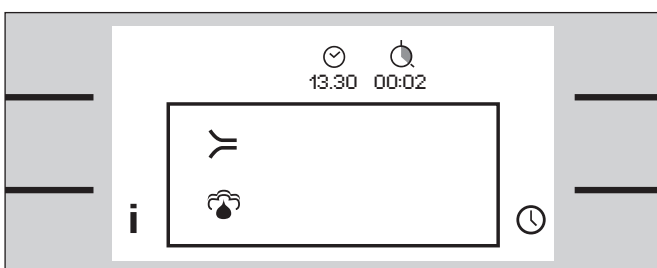
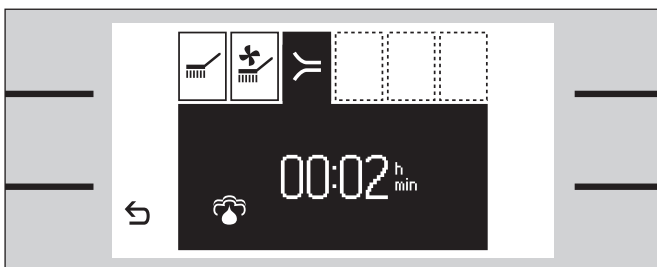
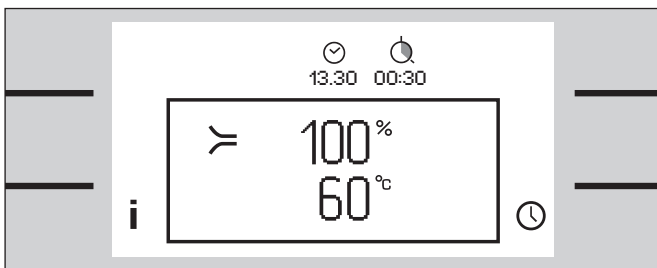
To keep your appliance in good working order, you have to descale it regularly. Descal the oven when the descaling symbol  $\approx$  appears on the display.

The descaling program consists of three steps – descaling and rinsing twice. The descaling program lasts approx. 34 minutes. Always let the program run until it has ended. The oven light is off during the descaling program.

Use a sponge to empty the evaporating dish between each of the three steps above.

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

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 300 ml of water and 60 ml of descaler. Do not let the descaler come into contact with the frame of the oven.



## How to proceed

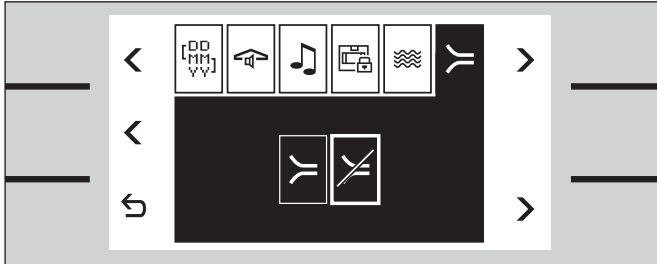
- 1 Fill the water tank with 360 ml of descaling solution.
- 2 Turn the function knob one position to the left.
- 3 Turn the temperature knob to the left to the special functions. The cleaning menu appears.
- 4 Use the  $\triangleright$  menu key to select the  $\approx$  descaling function. The duration appears on the display.
- 5 Press  $\hookleftarrow$  to start.
- 6 The descaling program starts. After the time has elapsed, the second step (rinsing) appears on the display.
- 7 Use a sponge to soak the descaling solution from the evaporating dish. Thoroughly rinse the water tank, fill with water and insert.
- 8 Press  $\hookleftarrow$  to start. The oven rinses.
- 9 Use a sponge to soak the water from the evaporating dish. Close the oven door. Press  $\hookleftarrow$  to start. The oven rinses again.

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

After descaling use the Gaggenau oven care product. Please observe the included instructions for use of the product.

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

Reset the descaling symbol in the basic settings.



### Tip

You can descale the evaporating dish between intervals. Mix a descaling solution of 100 ml of water and 20 ml of descaler. Completely fill the evaporating dish with descaling solution and the tank with water. Start the descaling program.

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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.

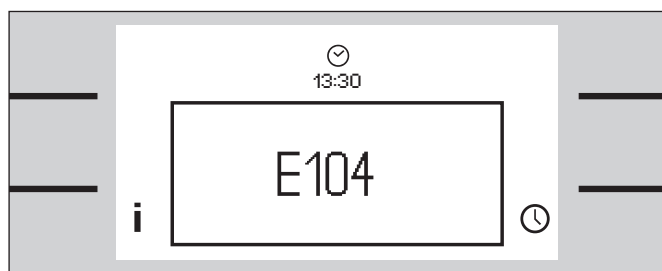
All poles of the appliance must be disconnected from the electricity when being repaired (switch off the household fuse or the circuit breaker in the fuse box).

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.

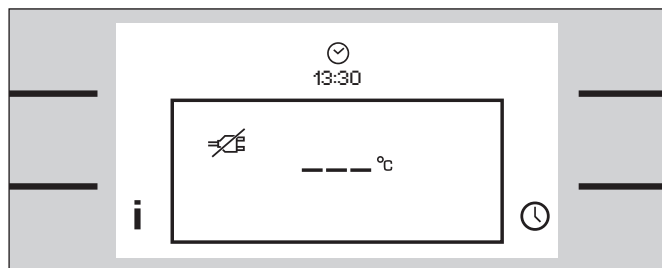
If E003, E303, E115 or E215 is shown on the display the appliance is too hot. Switch off the appliance and let it cool down.

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

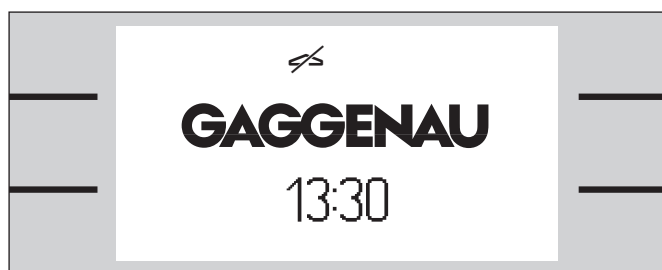
The appliance bridges a power cut of up to 5 minutes. The operation continues.

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.

## Troubleshooting

| Problem                                                              | Possible cause                                                                     | Solution                                                                                                      |
|----------------------------------------------------------------------|------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------|
| There is no steam visible in the oven.                               | Water steam above 100°C 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 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 appliance cannot be started, the display shows the "tap" symbol. | No water available in the appliance.                                               | Fill the water tank.                                                                                          |
| 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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