SIEMENS

Please read this instruction manual. This will ensure that you make full use of all the technical benefits the steam oven has to offer.

It will provide you with important safety information. You will be familiarised with the individual components of your new appliance. And we will show you how to make settings step by step. It is quite simple.

The tables list the adjustment values and shelf levels for numerous well-known dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

And now – enjoy cooking with your steam oven.

Instruction manual

HB26D.50
HB26D.50C
HB26D.50B

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Important information

Read this instruction manual carefully. This will enable you to operate your appliance safely and correctly.

Please keep the instruction manual and assembly instructions in a safe place. Please pass on this instruction manual and assembly instructions to the new owner if you sell the appliance.

Before installation

Environmentally-friendly disposal

Unpack the appliance and dispose of the packaging in an environmentally-responsible manner.

This appliance is labelled in accordance with European Directive 2002/96/EU on Waste Electrical and Electronic Equipment - WEEE.
The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

After unpacking

Do not open the cooking compartment door while the appliance is on the floor. The cooking compartment door could touch the floor and be damaged.

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

Your appliance was thoroughly factory tested for proper operation. It may therefore contain some remaining water.

Installation and connection

Please observe the special assembly instructions.

Electrical connection

If the power cable is damaged, it must be replaced by customer service in order to prevent hazards.

Safety precautions

⚠ This appliance is intended only for domestic use. This appliance must only be used for food preparation.

Adults and children must not operate the appliance without supervision
– if they are physically or mentally incapable of doing so
– or if they lack the knowledge and experience required to operate the appliance correctly and safely.

Hot cooking compartment

⚠ There is a risk of burning.
Never touch the hot surfaces of heating and cooking appliances. Never touch the hot surfaces in the cooking compartment.
Open the cooking compartment door carefully. Hot steam will escape.
Children must be kept at a safe distance from the appliance.

Risk of fire.
Never store combustible items in the cooking compartment.

There is a risk of short-circuiting.
Never trap cables of electrical appliances in the hot cooking compartment door. The cable insulation could melt.

Hot accessories ⚠ There is a risk of burning.
Never take accessories out of the appliance without using oven gloves.

Cleaning ⚠ Risk of scalding.
Do not clean the appliance immediately after switching it off. The water in the evaporator dish is still hot. Wait until the appliance has cooled down.

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Repairs ⚠ Danger of electric shock.
Incorrect repairs are dangerous.
Repairs may only be carried out by one of our experienced after-sales engineers.
If the appliance is faulty, switch it off using the fuse in the fuse box or disconnect the appliance at the mains.
Contact the after-sales service.

Important information about the use of the appliance

Do not use the cooking compartment door as a shelf.

Do not store any food in the appliance. This can lead to corrosion.

Ovenware

Use only the accessories provided. They are specially designed for your appliance.

Caution. When steaming in the perforated cooking container, always insert the solid cooking container underneath. Dripping liquid is caught.

Always place ovenware on the wire rack or in the perforated cooking container.

Caution. The evaporator dish must not be covered.

Ovenware must be steam resistant.

Do not use ovenware that shows signs of rust. Even the smallest spots of rust can lead to corrosion in the cooking compartment.

Care and cleaning

The cooking compartment in your appliance is made of high grade stainless steel. Improper care can lead to corrosion in the cooking compartment. Refer to the care and cleaning instructions in the instruction manual.

Salts are very abrasive. If salt is deposited in the cooking compartment, rust could develop in places. Acidic sauces, such as ketchup and mustard, or salted foods, e.g. cured roasts, contain chloride and acids. These affect the stainless steel surface. Clean the cooking compartment after each use.

Causes of damage

Very dirty seal

If the seal on the outside of the cooking compartment is very dirty, the cooking compartment door will no longer close properly during operation. The fronts of adjacent units could be damaged. Keep the seal clean.

Cooking compartment door as a seat

Do not stand or sit on the cooking compartment door.

Transport

Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.

The steam oven

Use this section to familiarise yourself with your new appliance.
The control panel and its buttons, selectors and displays are explained, and information is provided about the types of heating, the cooking compartment, the water tank and the accessories.

Control panel

Rotary selector

Function selector

Control buttons

Stop button

Start button
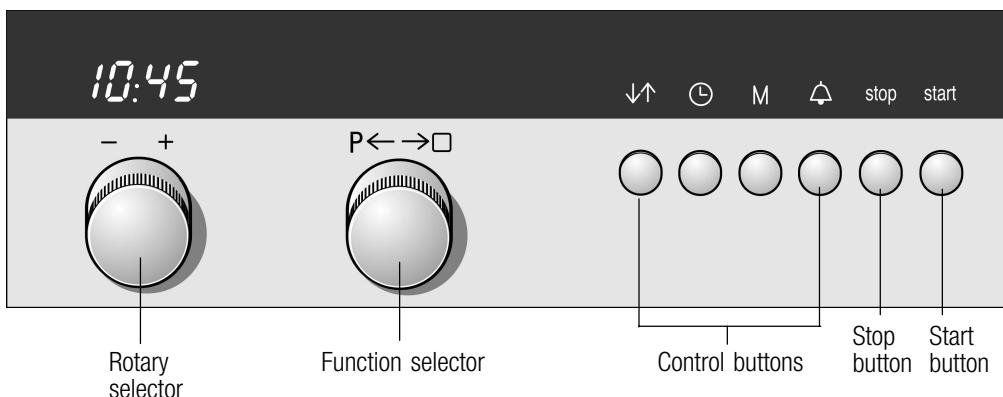
Function selector

Use the function selector to select the type of heating and temperature. Turning the function selector clockwise shows the types of heating in the text display and turning it anti-clockwise shows the programs.

Settings

Types of heating	Temperature range	Application
Steam	40-100 ºC	for vegetables, fish, side dishes, for juicing fruit and for blanching. The food is completely surrounded by steam.
Reheat	80-100 ºC	for vegetables and side dishes. Cooked food is gently reheated. The steam ensures that the food does not dry out.
Dough proving	40-50 ºC	for yeast dough and sour dough. The moisture distributes the heat particularly evenly. The surface of the dough does not dry out.
Defrosting	40-60 ºC	for vegetables, meat, fish and fruit. The moisture gently transfers the heat to the food. The food does not dry out or lose shape.
Clean	––	for easy cleaning of the cooking compartment. The steam loosens the soiling so it can be removed very easily.
Descale	––	for descaling the evaporator dish and water system. The appliance must be descaled at regular intervals in order for it to remain functional.
Automatic programmes	37 programmes	Programmes for many different meals.

Rotary selector

You can use this to set the clock, cooking time, end time and timer.

	Ranges
Duration	1 sec - 10.00 h
Time	0:00 - 24:00
Timer period	1 sec - 10.00 h

Operating switches and display panel

Button	Function
↓↑	Select a line in the text display
⏲	Select the time or →∣ end time
M	Select the memory or basic settings, call up information
ᐃ	Select the timer
stop	Stop operation or clear a setting
start	Start the appliance

The set values appear in the display panel.

The text display leads you through the settings.
It shows the selected type of heating and temperature.
It shows the dishes that are automatically programmed and provides information on the settings.

The text display is available in 13 languages.

Heating indicator

The heating indicator next to the temperature displays the rising temperature in the cooking compartment. The set temperature is reached once all bars are lit up.

The heating indicator is not shown during the automatic programmes.

Fold away control knobs

The control knobs fold away. To move them in and out, press the control knob.

You can turn the control knob clockwise or anti-clockwise.

Cooking compartment and accessories

The accessories can be inserted into the cooking compartment at 4 different heights.

Caution

The evaporator dish must not be covered. Do not place any dishes on the cooking compartment floor.

Shelf supports   Evaporator dish   Water tank
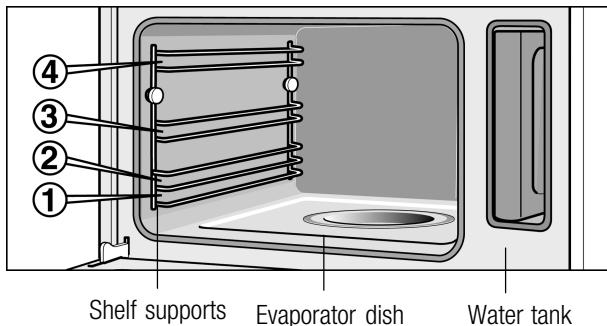
Accessories

You can obtain accessories from the after-sales service. Please specify the HZ number. Use only the accessories supplied with the product or available from the after-sales service. They are specially designed for your appliance.

Accessories
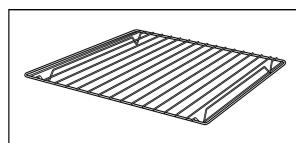
	Wire rack HZ 36DR for dishes including casserole dishes and pudding moulds, preserving jars, etc.
	Large cooking container, solid, 40 mm deep, GN 2/3, HZ 36D533 for collecting condensation during steaming and for cooking rice, pulses and cereals
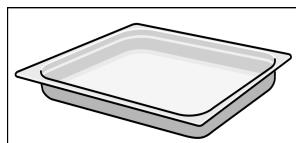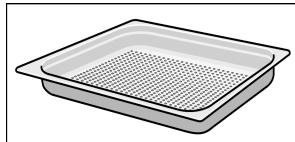
Large cooking container, perforated, 40 mm deep, GN 2/3, HZ 36D533G
for steaming whole fish or large quantities of vegetables, for juicing berries, etc.

Optional accessories

You can obtain optional accessories from the after-sales service. They are specially designed for your appliance. Please specify the HZ number.

Optional accessories
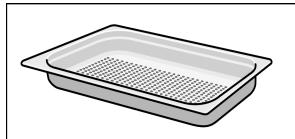
Small cooking container, perforated, 40 mm deep, GN 1/3, HZ 36D513G
for steaming vegetables, juicing berries, defrosting, etc.
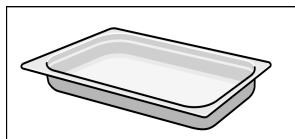
Small cooking container, solid, 40 mm deep, GN 1/3, HZ 36D513
for cooking small quantities of rice, pulses and cereals

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Water tank

When you open the cooking compartment door, you will see the water tank on the right-hand side.

Only fill the tank with fresh tap water or with still bottled water.
If your water is very hard, we recommend that you use softened water.

Caution
Do not fill the water tank with distilled water or any other liquids.
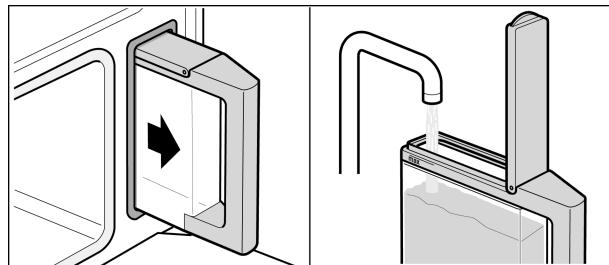
Fill the water tank before each use

Fill the water tank with cold water up to the "max." mark.
Close the lid until you feel it engage.
Slide the water tank until it engages.

Empty the water tank after each use

Pull the water tank out of the appliance slowly. Pulling it out quickly may cause water to spill. Hold the water tank horizontally, so that no remaining water can drip out of the valve seat.
Empty out the water.
Thoroughly dry the water tank in the appliance and the seal in the lid.

"Fill water tank" display

If the water tank is empty, a signal sounds.
"Fill water tank" appears in the text display. Operation is interrupted.

1. Open the cooking compartment door carefully. Steam will escape.

2. Take out the water tank, fill to the mark and reinsert.

3. Press the Start button.

| **"Fill water tank?" display** | This message appears if you start cooking and the water tank is only half full. |
| | If you think that the water in the tank is sufficient for the cooking procedure, restart the appliance. If not, fill the water tank to "max.", slide it back in and start the appliance. |

Cooling fan

The appliance is equipped with a cooling fan. It switches on and off automatically when necessary. Hot air and steam escape via the door.

After cooking

The cooling fan will continue to run after cooking has finished. This is indicated by "Oven cooling".
When the cooking compartment door is opened, the cooling fan repeatedly turns on and off. The resulting operating noises are normal.

Automatic calibration

The boiling temperature of water depends on the air pressure. During calibration, the appliance is set to the pressure ratios at the place of installation. This occurs automatically when steaming for the first time at 100 ºC.
This causes more steam to develop than usual – this is normal.

After moving house

So that the appliance automatically adjusts itself to the new local altitude again, you must reset the appliance to the factory settings. See the Basic settings section for more details.

Before using for the first time

This section tells you everything you need to do before using the appliance for the first time.

Set the clock
Change the language of the text display if necessary
Change the water hardness if necessary
Clean the accessories.

Read the safety instructions in the "Important information" section. It is very important.

First, check whether the ⏱ symbol and three zeros are flashing in the display. "Uhrzeit einstellen" (Set time) appears in the display.

Setting the clock

1. Use the rotary selector to set the current time.

2. Press the ⏱ button to confirm.

The steam oven is ready for operation.

Selecting the language for the text display

The texts appearing in the display are in German. You can choose from 13 different languages for the text display.

Changing the language

1. Press and hold the "M" button until "Sprache auswählen" appears in the first line and "Deutsch" appears in the second line.

2. Use the ↓↑ button to move to the second line.

3. Use the function selector to choose the language.

4. Press the "M" button to confirm.
The language is saved.

You will find more information in the Basic settings section.

Setting the water hardness

It is necessary to descale your appliance at regular intervals. This is the only way to prevent damage.

Your appliance has a system that automatically displays when it needs descaling. It is preset to a water hardness of 2. Change the value if your water is softer or harder.

Checking the water hardness

You can check the water hardness with the test strips supplied or ask your water supplier.

Filtered water

You can only dispense with descaling completely if you use filtered water exclusively.
If this is the case, change the water hardness to "softened".

Changing the water hardness

1. Press and hold the "M" button until "Select language" appears in the display.

2. Turn the function selector until "Water hardness 2 - medium-soft" appears.

3. Use the ↓↑ button to move to the second line.

4. Use the function selector to change the water hardness.
   Options:
   softened
   1 - soft
   2 - medium-soft
   3 - hard
   4 - very hard

5. Press the "M" button to confirm.
   The change is stored.

You will find more information in the Basic settings section.

Cleaning the cooking compartment and accessories before use

Clean the cooking compartment and accessories with soapy water and a soft cloth.

Setting the steam oven

In this section, you can find out how to set your steam oven.

Setting the type of heating, temperature and cooking time

The steam oven switches off automatically after the set cooking time has elapsed.

Changing the end time

You can, for example, put a dish in the steam oven in the morning and set the cooking time so that it is ready at lunch time.
Set the type of heating, temperature and cooking time. Enter the time at which you want your dish to be ready. The electronics module calculates the starting time and the steam oven switches to standby.
It switches on automatically at the calculated start time and switches off after the set cooking time has elapsed.

Note

You can find settings suitable for a wide range of dishes in the Tables and tips section.

Setting the type of heating, temperature and cooking time

Example in the picture: steaming at 90 °C

1. Turn the function selector clockwise until the required type of heating appears.
In the 2nd line, a temperature setting is suggested, with a cooking time on the clock display.
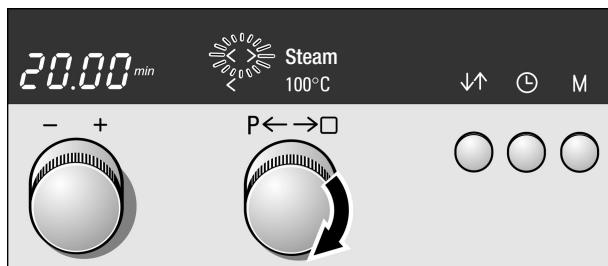
2. Use the ↓↑ button to move to the second line.
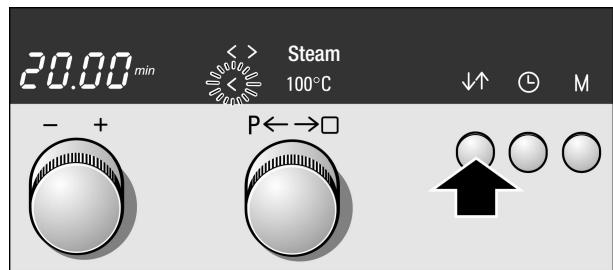
3. Use the function selector to change the temperature, if required.
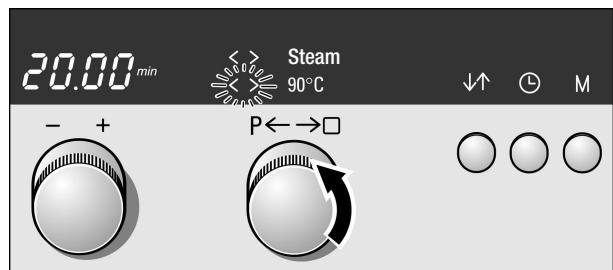
4. Set the cooking time with the rotary selector.

5. Press the Start button.
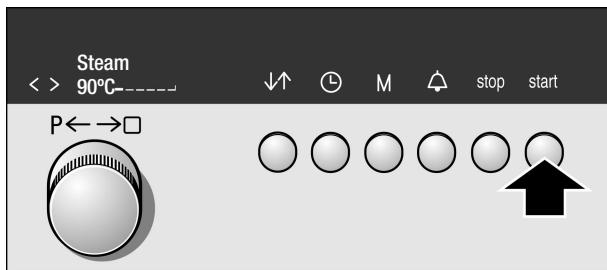
The cooking time counts down in the display.

Exception:
For the Steam type of heating, the cooking time starts counting down after the heating-up time.

The cooking time has elapsed

A signal sounds. The steam oven switches off. "End time" and "Oven cooling" appear. Carefully open the cooking compartment door or press the Stop button once.

⚠ Hot steam can escape when the cooking compartment door is opened.

Changing the cooking time or temperature

This is possible at any time.

Pausing

Press the Stop button once or carefully open the cooking compartment door. Start the oven again after closing. Forgotten to start? After 3 seconds, a signal sounds and "Press Start button" appears.

Cancelling

Press the Stop button twice.

Notes

You can also enter the cooking time first. Set the cooking time with the rotary selector and then set the type of heating and the temperature. Start the steam oven.

The cooling fan may continue running when you open the cooking compartment door. This is normal.

Changing the end time

You can delay the time at which your dish will be ready to a later end time.
Please be aware that food which spoils easily should not stand in the cooking compartment for too long.

Example in the picture: it is 9.30 a.m. The dish will take 45 minutes to cook and must be ready at 12.45 p.m.

Make sure that the water tank has been filled and inserted. If your dish takes longer than 60 minutes to cook, the water tank may need to be refilled at some point.

1. Set the type of heating, temperature and cooking time, as described previously. Do not start operation.

2. Press the ⏲ button.
   The end time appears. This is the time at which the dish will be ready.
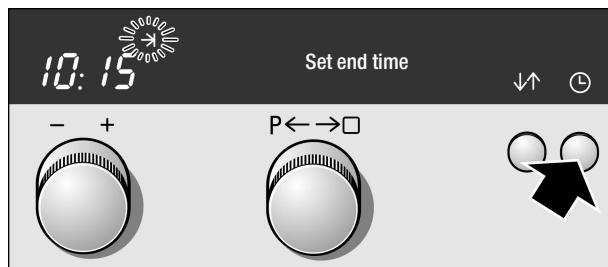
3. Use the rotary selector to set a later end time.
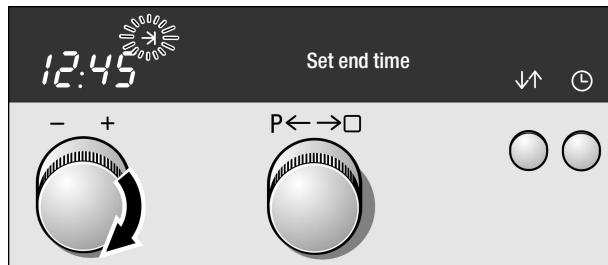
4. Confirm the end time with the Start button.
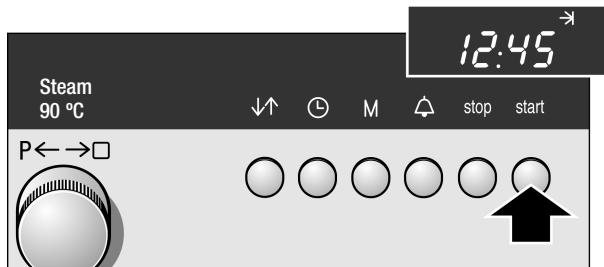
The end time is shown in the display. The →‖ end symbol lights up. The steam oven is on standby. It will start at the correct time and switch off automatically.

Changing the end time before the start

Press the ⊕ button three times and then immediately set a later end time.

The cooking time has elapsed

A signal sounds. The steam oven switches off. "End time" and "Oven cooling" appear. Carefully open the cooking compartment door or press the Stop button once.

⚠ Hot steam can escape when the cooking compartment door is opened.

Cancelling

Press the Stop button once.

Checking the time, cooking time and end time

Press the ⊕ button until the required value appears in the display.

Note on steaming

When steaming, the cooking time does not start to count down until the heating-up time has finished. Because of this, the steam oven will switch off a few minutes after the set end time.

After every operation

Emptying the water tank

Empty the water tank. Thoroughly dry the seal in the lid and the tank shaft in the appliance.

Drying the cooking compartment

Leave the cooking compartment door ajar until the appliance has cooled down. Wipe the cooking compartment and the evaporator dish with the sponge and dry well with a soft cloth.

⚠ The water in the evaporator dish may still be hot.

Automatic programmes

You can prepare food particularly easily with the automatic programmes. There are 11 programme groups with a total of 37 programmes.

Notes about the programmes

All programmes are designed for cooking on one level.

The cooking result can vary according to the size and quality of the food.

Ovenware

Use the suggested ovenware. All meals have been tested using it. The cooking result may vary if you use different ovenware.

When cooking in the perforated cooking container, also insert the solid cooking container at level 1. Dripping liquid is caught.

Amount

Do not fill the food more than 4 cm high in the accessories.

Preparing rice/millet

Rice: Weigh the rice and add 1.5 times the amount of water. Stir after cooking. The remaining water is quickly absorbed.

Millet: add 3 times the amount of water to millet. Do not fill the millet and water more than 2.5 cm high in the accessories. Stir after cooking. The remaining water is absorbed.

Cooking fish　　　　When preparing fish, grease the perforated cooking container.

Do not place whole fish or fish fillets on top of each other.

Cooking poultry　　　Do not place chicken breasts on top of each other.

Cook Frankfurters or smoked pork in slices　　　Do not place sausages or slices of smoked pork on top of each other.

Preparing desserts　　　Stewed fruit: the programme is only suitable for fruits with stones and kernels. Weigh the fruit and add approx. ⅓ of the amount of water and sugar, according to taste.

Rice pudding: weigh the rice and add 2.5 times the amount of milk. Do not fill the rice and milk more than 2.5 cm high in the accessories. Stir after cooking. The remaining milk is quickly absorbed.

Defrosting　　　If possible, freeze food flat and in portions at −18 ℃. Do not freeze huge quantities.

All defrost programmes apply to raw food.

⚠️　N.B. When defrosting food from animal sources, you must remove the liquid that escapes during defrosting. It must never come into contact with other food.

Fish fillet: Do not place the fillets on top of each other.

Whole poultry: remove the packaging before defrosting.
Leave the poultry to stand after defrosting. With large poultry (e.g. small turkeys), remove the giblets after approximately 30 minutes standing time.
After defrosting, operate the steam oven with the Steam type of heating for 15 minutes at 100 ℃.
Bacteria in the cooking compartment is killed.

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	Goulash: Freeze the Goulash as flat as possible and in portions of 500 g maximum. Separate and stir once or twice in the meantime.
	Fruit: If you only want to thaw the fruit a little, change the cooking result individually, as described in the section "Adjust cooking result individually".
Preserving	Use one-litre glass jars. For larger or smaller glass jars, you must adjust the cooking result individually, as described. After the end of the programme, open the cooking compartment door to prevent subsequent cooking. Leave the glass jars to cool down for a few minutes in the appliance.
	Pumpkin: blanch the pumpkin before preserving.
	Apples/pears: the programme is designed for hard fruits. If the fruit to be used is no longer hard, adjust the cooking time individually as described in the section "Adjust cooking result individually".
Cooking eggs	Do not place eggs on top of each other.
Juicing	Leave the berries to infuse in a bowl with sugar for at least an hour. Afterwards, pour the berries into the perforated cooking container. The sugar does not trickle through and you obtain more juice.
Preparing yoghurt	Heat the milk to 90 ºC on the hob. It then needs to cool to 40 ºC. If you are using UHT milk, you do not need to heat it. Stir in one to two teaspoons of natural yoghurt per 100 ml milk or the corresponding amount of yoghurt culture. Pour the mixture into clean glass jars and seal them. Place the jars in the perforated cooking container.
Sterilising bottles	Always clean the bottles with a bottle brush immediately after drinking. Then clean them in the dishwasher. Use the programme for sterilising. Place the bottles in the perforated cooking container. Do not touch them. Dry the bottles with a clean cloth after sterilising. The bottles are sterile, as after boiling.

Programme table

Programme group	Programme	Notes	Ovenware/accessories	Level
Vegetables	Cauliflower florets, steamed	Florets of equal size	Perforated container and solid container	3 1
	Cauliflower, whole, steamed	–	Perforated container and solid container	3 1
	Broccoli florets, steamed	Florets of equal size	Perforated container and solid container	3 1
	Green beans, steamed	–	Perforated container and solid container	3 1
	Carrots in slices, steamed	Slices, approx. 3 mm thick	Perforated container and solid container	3 1
	Root vegetables in slices, steamed	Slices, approx. 3 mm thick	Perforated container and solid container	3 1
	Brussels sprouts, steamed	–	Perforated container and solid container	3 1
	Asparagus, white, steamed	–	Perforated container and solid container	3 1
Side dishes	Baby new potatoes in skins	3 - 4 cm diameter	Perforated container and solid container	3 1
	Boiled potatoes, medium–sized, quartered	30-40 g each	Perforated container and solid container	3 1
	Basmati rice	Max. 750 g rice	Solid container	3
	Natural rice	Max. 750 g rice	Solid container	3
	Millet	Max. filling level 2.5 cm	Solid container	3

Programme group	Programme	Notes	Ovenware/accessories	Level
Fish	Fish fillet, fresh, steamed	Max. 2.5 cm thick	Perforated container and solid container	3 1
	Trout, whole, steamed	–	Perforated container and solid container	3 1
	Mussels	Cook with a little stock	Solid container	2
Meat/poultry	Chicken breast, steamed	–	Perforated container and solid container	3 1
	Frankfurters	–	Solid container	3
	Smoked pork, slices	–	Solid container	3
Pastries/dessert	Stewed fruit	–	Solid container	3
	Rice pudding	–	Solid container	3
Reheat	Side dishes, cooked	–	Solid container	3
	Vegetables, cooked	–	Perforated container and solid container	3 1
Defrost	Fish fillet, deep-frozen	Max. 2.5 cm thick	Perforated container and solid container	3 1
	Whole poultry, deep-frozen	–	Perforated container and solid container	3 1
	Goulash, deep-frozen	–	Perforated container and solid container	3 1
	Beef joint, deep-frozen	Max. weight 1.5 kg per piece	Perforated container and solid container	3 1
	Fruit, deep-frozen	–	Perforated container and solid container	3 1

Programme group	Programme	Notes	Ovenware/accessories	Level
Preserve	Pumpkin	–	Perforated container and solid container	3 1
	Stone fruits	–	Perforated container and solid container	3 1
	Apples/pears	–	Perforated container and solid container	3 1
Eggs	hard-boiled	Eggs size M	Perforated container and solid container	3 1
	soft	Eggs size M	Perforated container and solid container	3 1
Juice	Red currants	–	Perforated container and solid container	3 1
	Raspberries	–	Perforated container and solid container	3 1
Special	Bottles, sterilise*	–	Perforated container	2
	Yogurt in glass jars	–	Perforated container	3

* The bottles are germ-free, as they are after boiling.

Setting the programme

Example in the picture: Fish programme group, Trout, whole, steamed programme.

1. Turn the function selector clockwise and select a programme group.

2. Press the ↓↑ button.
The first programme appears in the display.
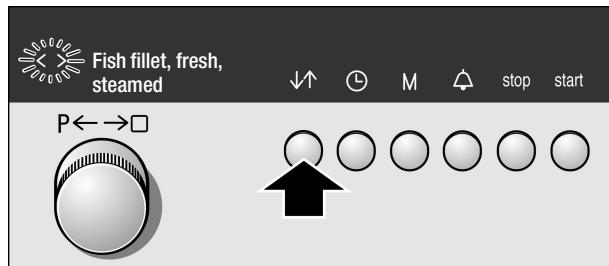
3. Use the function selector to set the programme required.
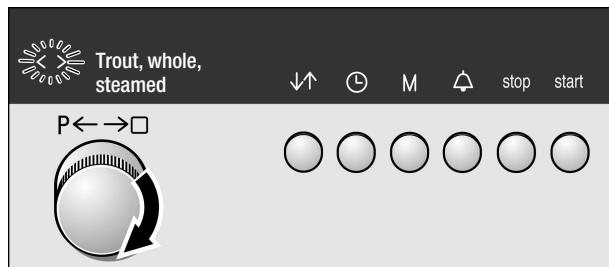
You can now call up information about the accessories using the "M" button. The information is displayed for a few seconds.

4. Press the Start button.
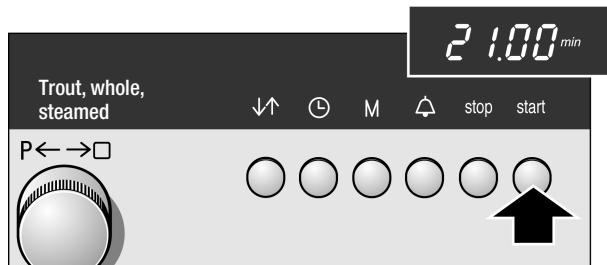
The cooking time counts down in the display.

The programme has elapsed

A signal sounds. The steam oven switches off. "End time" and "Oven cooling" appear. Carefully open the cooking compartment door or press the Stop button once.

⚠ Hot steam can escape when the cooking compartment door is opened.

Delaying the end of the programme

Caution. Do not allow food that spoils easily to stand in the cooking compartment for too long.

Make the settings as described, but do not start. Press the ⏲ button until "Set end time" appears. Use the rotary selector to set a later end time and press the Start button to confirm.

Changing the programme length

This is only possible via "Adjust cooking result individually".

Cancelling the programme

Press the Stop button twice.

Adjusting the cooking result to suit individual tastes

If the cooking result of a programme does not meet your expectations, you can change it next time.
To do this, make the settings as described in steps 1 to 3. Press and hold the ↓↑ button until "Adjust individually" appears. Use the function selector to adjust the illuminated panel.

Anti-clockwise   = cooking result less intensive
Clockwise   = cooking result more intensive
Then start the programme.

If you want a less or more intensive cooking result for all programmes, see the Basic settings section.

Memory

You can store 6 individual programmes in the memory and call them up at any time. The memory is useful if you prepare one dish particularly frequently. You can also store one dish from the automatic programming.

Setting the memory

1. Press the "M" button.
"Set memory" and a 1 indicating the first memory location appear in the display.
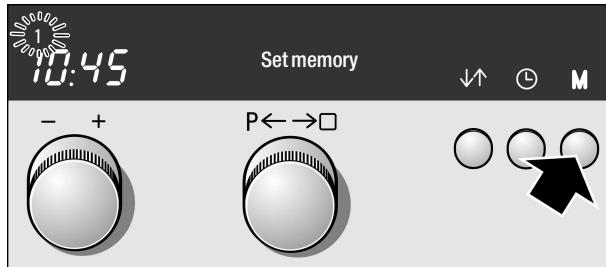
To change to a different memory location, press the "M" memory button until the desired number appears.

2. Enter the type of heating, temperature and cooking time for the desired dish or select a programme from the automatic programming.

3. Press the "M" button to confirm the settings. "Stored" appears in the display. The stored values are displayed for a few seconds. Then the clock appears.

Storing and starting immediately

After making settings, do not confirm with the "M" button, instead press the Start button.

Reallocating a memory location

Select the memory location using the "M" button. The old settings are displayed. Press the Stop button and reset.

Starting the memory function

It is very easy to start the stored programme at any time.

Example in the picture: memory location 1, Defrost, 50 ºC, 9 minutes.

Place the food in the steam oven.

1. Press the "M" button. 1 appears for memory location 1.
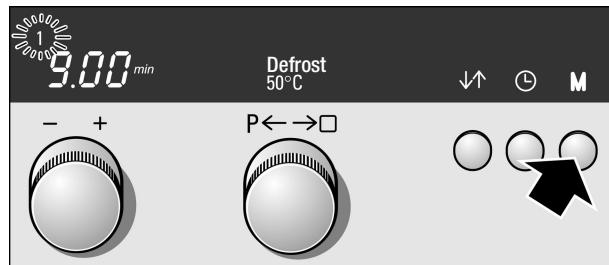
For a different memory location, press the "M" button until the number for the desired memory location appears.

2. Press the Start button.
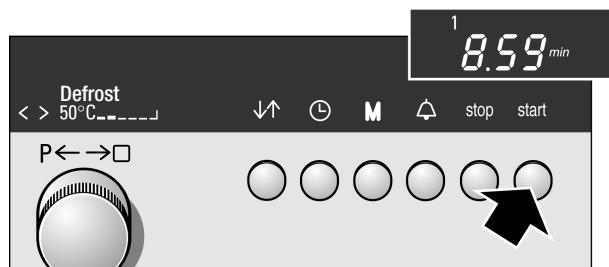
The time counts down in the display.

Exception:
For the Steam type of heating, the cooking time starts counting down after the heating-up time.

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The cooking time has elapsed	A signal sounds. The steam oven switches off. "End time" and "Oven cooling" appear. Carefully open the cooking compartment door or press the Stop button once.
⚠	Hot steam can escape when the cooking compartment door is opened.
Pausing	Press the Stop button once or carefully open the cooking compartment door. Start again after closing. Forgotten to start? After 3 seconds, a signal sounds and "Press Start button" appears.
Cancelling	Press the Stop button twice.
Changing the end time	Select the memory location using the "M" button. Press the ⏰ button and set a later end time. Confirm with Start.
Deleting the settings for all memory locations	Press the "M" button. Press the ⏰ button for six seconds. All stored programmes are deleted. "Set memory" appears. Store new programmes or exit the memory using the Stop button.
Notes	Once the appliance has been started, you can no longer change the memory location.
	You can only change the temperature or cooking time once the appliance has been started.

Setting the clock

When the appliance is first connected or after a power cut, three zeros flash and the ⏱ "Set time" symbol appears in the display.

Example in the picture: current time 10:45.

1. Set the time using the rotary selector.
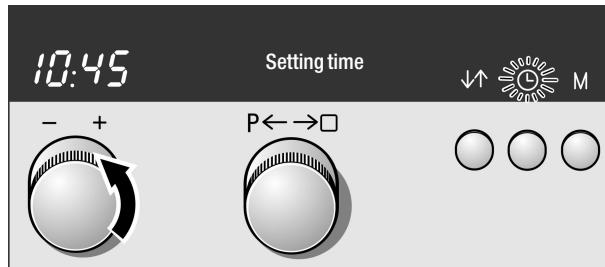
2. Press the ⏱ button to confirm.
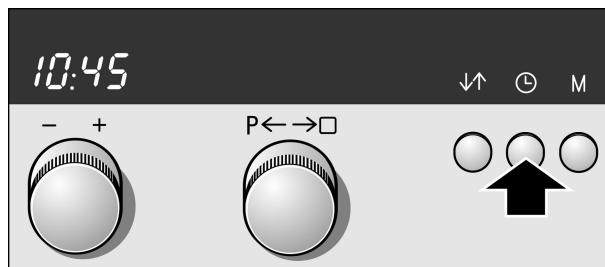
Changing the time, e.g. from summer to winter time

Press the ⏱ button and set as described in points 1 and 2.

Hiding the clock

The oven is set so that the clock is permanently displayed.
You can change this setting to "Clock only when in use". The clock is hidden and only appears when the steam oven is in use.

1. Press and hold the "M" button until "Select language" appears in the first line.

2. Turn the function selector until "Clock display" appears in the first line.

3. Move to the second line using the ↓↑ button and use the function selector to select "only when in use".

4. Press the "M" button to confirm. The change is stored.

The clock runs in the background.
Further details can be found in the "Basic settings" section.

Note

The clock display does not light up to full brightness between 22:00 and 6:00.

Childproof lock

The appliance has a childproof lock to prevent children switching it on accidentally.

Locking the appliance

Press and hold the Stop button until "Childproof lock active" appears in the display.
All functions are locked.

Releasing the lock

Press and hold the Stop button until "Childproof lock active" goes out.
The oven is unlocked.

Notes

You can still set the time and the timer when the oven is locked.

The childproof lock remains active after a power cut.

Setting the timer

You can use the timer as a kitchen timer.
It runs independently of other settings and has a special signal.

You can also set the timer if the childproof lock is active.

Example in the picture: 20 minutes

1. Press the ⌂ button.
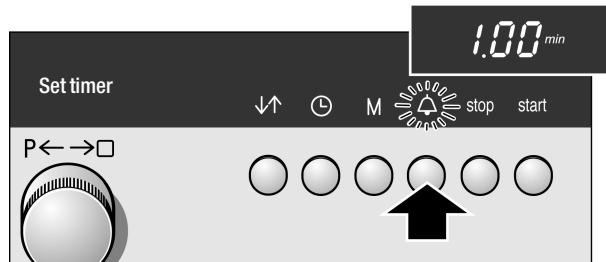
2. Set the duration using the rotary selector.
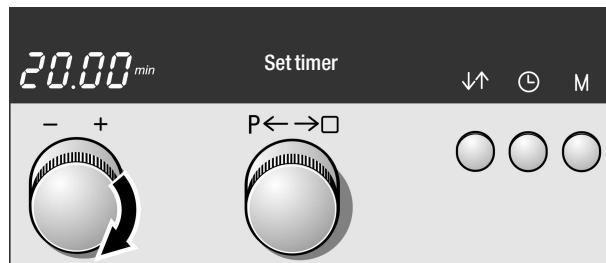
3. Press the ♩ button to confirm.
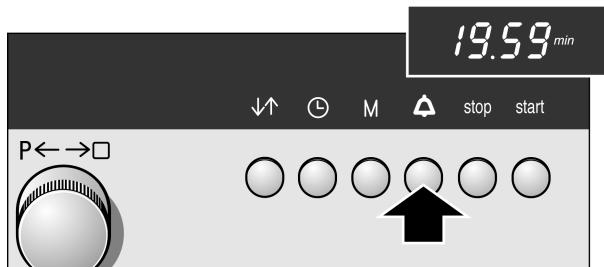
The time counts down in the display.

The time has elapsed A signal sounds. Press the ♩ button. The clock appears.

Changing the timer time Press the ♩ button. Change the duration using the rotary selector and press the ♩ button to confirm.

Cancelling Press the ♩ button and then the Stop button.

If a steam oven operation is running at the same time: Press the ♩ button and use the rotary selector to change the duration to zero. Press the ♩ button to confirm.

Auto start

With Auto start, you start operation with the Start button, as usual. If you open the cooking compartment door during cooking, operation continues automatically once you close it. This saves you having to start it again.

Read how to change to Auto start in the Basic settings section.

Basic settings

Your steam oven has many different basic settings. Before you use the appliance for the first time, you should change the language for the text display and the water hardness if necessary.

You can change all the basic settings individually at any time.

Basic setting	Function	Change to
"Sprache auswählen" "Deutsch"	Language for the text display	Other languages are possible
"Signal duration short" = 5 tones	Signal upon completion of a cooking time	"Signal duration medium" = 30 tones "Signal duration long" = 40 tones
"Signal volume" = medium	Volume of the signal	"Signal volume" = low = high
"Clock display permanently" always lights up in the display	Clock display	"Clock display only when in use" The clock only appears when the steam oven is in use
"Auto start off" = Start operation with the Start button	Start operation	"Auto start on" = Operation starts automatically without pressing the Start button
"Adjust individually" – ☐☐☐■☐☐☐ +	Change the cooking result for the automatic programming	e.g. adjust individually Cooking result always more intensive – ☐☐☐☐☐■☐ +
Water hardness 2 - medium-soft	The water hardness determines when the "Descale appliance" message appears in the text display.	softened Water hardness 1 - soft Water hardness 3 - hard Water hardness 4 - very hard
"Factory setting" = no	If you move to a different location, the appliance must be reset to the factory settings. (See Automatic calibration.)	"Factory setting" = yes All settings are reset to delivery settings.

Changing the basic settings

Example in the picture: Change the language of the text display from German to English.

1. Press and hold the "M" button until "Sprache auswählen" appears in the first line and "Deutsch" appears in the second line.

2. Use the ↓↑ button to move to the second line.

3. Use the function selector to change the setting.
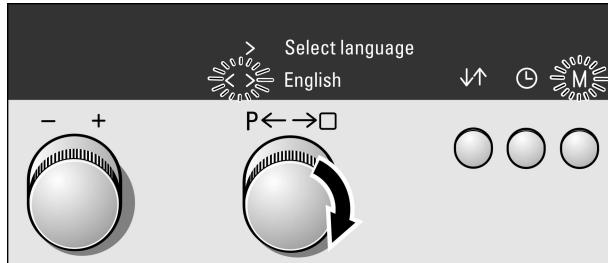
4. Press the "M" button to confirm. The change is stored. The clock reappears in the display.

Changing other basic settings

Press and hold the "M" button until "Select language" appears.

Use the function selector to select the desired basic setting.

Make the changes as described in points 2 to 4.

Care and cleaning

⚠ Do not use high-pressure cleaners or steam jets. There is a danger of short-circuiting.

Do not use caustic or abrasive cleaning agents. The surface could be damaged. If an abrasive substance comes into contact with the frontage, wash it off immediately with water.

Never use oven cleaners, caustic detergents or detergents containing chlorine. Abrasive detergents increase the risk of corrosion.

Cleaning sponge

The enclosed sponge is very absorbent. Use it to remove the remaining water from the evaporator dish. Use the sponge to clean the cooking compartment. You can wash the sponge in the washing machine (hot wash).

Cleaning agents

Appliance exterior	Use soapy water and dry with a soft cloth.
with aluminium front	Mild window cleaning agent - wipe the surfaces horizontally and without applying pressure with a soft window cloth or a lint-free microfibre cloth.
with stainless steel front	Use soapy water and dry with a soft cloth. Always remove any flecks of limescale, grease, starch and egg white immediately.
	Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops.
Cooking compartment interior	Hot, soapy water or a vinegar solution - use the enclosed sponge or a soft dish brush. Never use steel scourers or scouring sponges. The cooking compartment could rust.
Evaporator dish	Hot soapy water or a vinegar solution.
	If the cooking compartment is very dirty, it is best to use the cleaning aid.
Seal around the outside of the cooking compartment	Hot soapy water.
Water tank	Vinegar solution, do not clean in the dishwasher.
Tank shaft	Rub dry after every use.
Seal in the lid	Thoroughly dry after every use.
Shelf supports	Hot, soapy water, or clean in the dishwasher.
Door panel	Glass cleaner.
Accessories	Soak in hot soapy water. Clean with a brush or sponge or in the dishwasher.

Cleaning aid

Baked-on food in the cooking compartment is loosened by the steam. It can then be removed easily.

The cleaning aid lasts approximately 30 minutes.

Preparation

Let the cooking compartment cool down, remove the accessories from the appliance and clean the evaporator dish so that dirt is not burnt on.

Method

1. Fill the tank with water up to the "max" mark.

2. Put a drop detergent into the evaporator dish on the cooking compartment floor.

3. Set the function selector to Clean.

4. Press the Start button.

The cleaning aid starts. The lamp in the cooking compartment is switched off.

A signal sounds after approximately 30 minutes. "Wipe out appliance" and "Refill water tank" appear in the display.

5. Wipe out the loosened soiling in the cooking compartment and evaporator dish with a soft dish brush and the enclosed sponge. To do this, you can remove the shelf supports, as described under the section "Detaching the shelf supports". Fill the water tank and reinsert it.

A signal sounds. "Rinse" and "Press Start button" appear in the display.

6. Press the Start button.

The appliance rinses. "1st rinse" is shown in the display.
After a short time, "Empty evaporator dish" and "Press Start button" appear in the display.

7. Remove the remaining water from the evaporator dish using the rinsed sponge and start again.

The appliance rinses. "2nd rinse" is shown in the display.
Then "Empty evaporator dish" and "End time" appear.

8. Remove the remaining water from the evaporator dish.

The cleaning aid is complete. Press the Stop button.

Dry the cooking compartment with a soft cloth. Residual detergent may froth up when the steamer is next used.

Cancelling the cleaning aid   Press the Stop button. "Wipe out appliance" and "Refill water tank" appear in the display. Proceed as described in steps 5 to 8.

Removing the cooking compartment door

You can remove the cooking compartment door for easier cleaning.

⚠ Do not reach into the door hinges. There is a risk of injury.

1. Open the cooking compartment door fully.

2. Move the two locking levers up on the left and right-hand sides.

3. Close the cooking compartment door halfway. With both hands, grip the top of the door on the left and right-hand sides. Close the door a little more and pull it out.
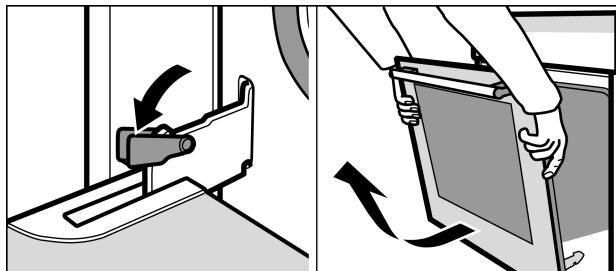
Fitting the cooking compartment door

Refit the cooking compartment door after cleaning.

1. Insert the door hinges straight into the openings on the left and right-hand sides of the cooking compartment. The notch on the hinge must engage on both sides.
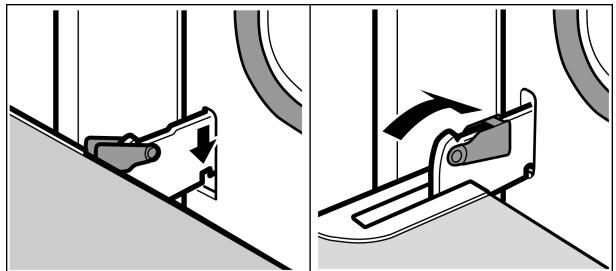
2. Open the cooking compartment door fully and fold the locking lever upwards.

3. Close the cooking compartment door.

Detaching the shelf supports

The shelf supports can be removed for cleaning.

To do this, pull the shelf supports forward and unhook them.
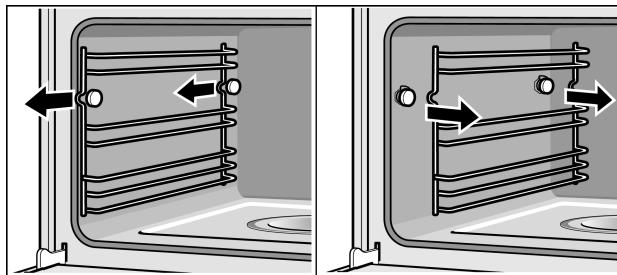
Clean the shelf supports using either detergent and a sponge or a brush. You can also clean the shelf supports in the dishwasher.

Refitting the shelf supports　Hook the shelf supports in at the back and at the front and slide them back until they engage.

Each set of shelf supports only fits on one side.

Removing the door panels

The glass panel on the cooking compartment door can be removed for easier cleaning.

1. Remove the cooking compartment door and lay it on a cloth with the handle underneath.

2. Unscrew the cover at the top of the door. To do this, undo the right and left-hand screws (Fig. A).

3. Slide out the panel (Fig. B).
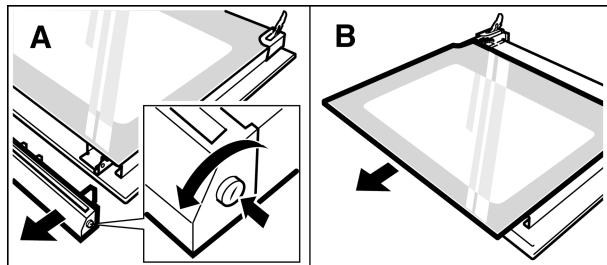
Clean the glass panel with glass cleaner and a soft cloth.

Fitting the door panels

1. Slide the glass panel back in.
   Ensure that the smooth surface is on the outside and the printed surface on the inside.

2. Replace the cover and screw it back on.

3. Refit the cooking compartment door.

The appliance must not be used again until the panels have been correctly installed.

Descaling programme

The water system must be descaled at regular intervals in order for the appliance to remain functional. The "Descale appliance" display reminds you to do this.

Descaler

Use a vinegar or citric-acid-based liquid descaler for descaling. Other descalers may cause damage to the appliance.

Duration

The descaling programme lasts approximately 30 minutes.

Descale the water system

The cooking compartment must have cooled down completely.

1. Prepare 350 ml descaling solution according to the manufacturer's instructions and pour into the tank.

2. Set the function selector to Descale.
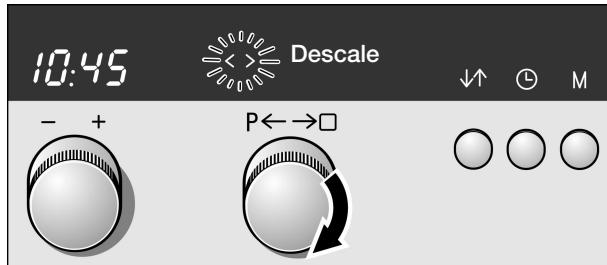
3. Press the Start button.

The descaling programme runs. The lamp in the cooking compartment is switched off.
A signal sounds after approximately 30 minutes.

"Empty evaporator dish" and "Refill water tank" appear in the display.
A signal sounds after the cooking compartment door is opened. "Rinse" and "Press Start button" appear in the display.

4. Remove the descaler from the evaporator dish using the enclosed sponge. Rinse the tank thoroughly, fill with water, insert and restart.

The appliance rinses. "1st rinse" is shown in the display. After a short time, "Empty evaporator dish" and "Press Start button" appear in the display.

5. Remove the remaining water from the evaporator dish using the rinsed sponge and start again.

The appliance rinses. "2nd rinse" is shown in the display. Then "Empty evaporator dish" and "End time" appear.

6. Remove the remaining water from the evaporator dish using the sponge.

The descaling is complete. Press the Stop button. Wipe out the cooking compartment using the sponge and then dry with a soft cloth.

Cancelling the descaling programme

Press the Stop button. "Empty evaporator dish" and "Refill water tank" appear in the display. Proceed as described in steps 4 to 6.

Descaling the evaporator dish in between

Also use the descaling programme.
Only difference:
Fill the evaporator dish to the top with descaling solution and the tank with water only.

You can also descale the evaporator dish manually.

Notes

The appliance must be descaled, otherwise it will stop working over time. You can only dispense with descaling completely if you use softened water exclusively.

Do not spill descaling solution on the control panel or other sensitive surfaces. If you do, remove it immediately with water.

Troubleshooting

Should a malfunction occur, it is often only due to a minor fault. Please read the following instructions before calling the after-sales service:

Problem	Possible cause	Notes/remedy
The appliance does not work	The plug is not plugged in to the mains	Connect the appliance to the electricity supply.
	Power cut	Check whether other kitchen appliances are working.
	Blown fuse	Check in the fuse box to make sure that the fuse for the appliance is OK.
	Faulty control	Switch the appliance off using the fuse in the fuse box. Wait approximately 10 seconds and then switch it back on.
The appliance cannot be started	The door contact switch has been accidentally turned	Check whether the door contact switch at the front left of the cooking compartment can be turned. If so, turn it so that the arrows point to the left and right.
	The cooking compartment door is not quite closed	Close the cooking compartment door.
Three zeros are flashing in the clock display	Power cut	Reset the clock.
The appliance is not in operation. A duration is shown in the display	The rotary selector was accidentally operated	Press the Stop button.
	The Start button was not pressed after the setting had been made	Press the Start button or delete the setting with the Stop button.
"Fill water tank" appears even though the tank is full	The tank has not been pushed in properly	Push the tank in until it engages.
	The recognition system is not working	Contact the after-sales service.

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Problem	Possible cause	Notes/remedy
"Fill water tank" appears, even though the tank is not yet empty or The tank is empty. "Fill water tank" does not appear	The tank is dirty. The moving water level indicators are jammed	Shake and clean the tank. If the parts can not be released, obtain a new water tank from the after-sales service.
The water tank empties for no discernible reason. The evaporator dish overflows	The tank was not closed properly	Close the lid until you feel it engage.
	The seal in the tank is faulty	Obtain a new water tank from the after-sales service.
	The tank lid seal is dirty	Clean the seal.
The evaporator dish has boiled empty even though the tank is full	The water tank has not been pushed in properly	Slide the tank in until it engages.
	The feed line is blocked	Descale the appliance. Check whether the water hardness range is set correctly
"Empty tank / clean?" appears in the display	The appliance has not been used for at least 2 days and the water tank is full	Empty and clean the tank. Always empty the water tank after cooking.
There is a "pop" noise during cooking	Cold/warm effect of frozen food, caused by the steam	This is normal.
The first time you cook with steam, there is a lot of steam	The appliance is being automatically calibrated	This is normal.
Steam escapes from the ventilation slots during cooking		This is normal.
The appliance is not producing steam properly	Limescale has formed in the appliance	Start the descaling programme.
The error message "E1" or "E2" appears in the clock display	The temperature sensor has failed	Contact the after-sales service.
The error message "E16" or "E17" appears in the clock display	Technical fault	Contact the after-sales service.

Repairs may only be carried out by fully trained after-sales service technicians. Incorrect repairs may result in serious injury to the user.

Replacing the cooking compartment bulb

Heat-resistant 25 W, 220/240 V bulbs, lamp base E14 and the seals are available from the after-sales service. Please specify the E number and FD number of your appliance.

Method

1. Switch off the fuse in the fuse box or unplug at the mains.

2. Turn the cover out anticlockwise.

3. Unscrew the bulb anticlockwise and replace with a bulb of the same type.

4. Slide the new seals and the clamping ring in the right order onto the glass cover.
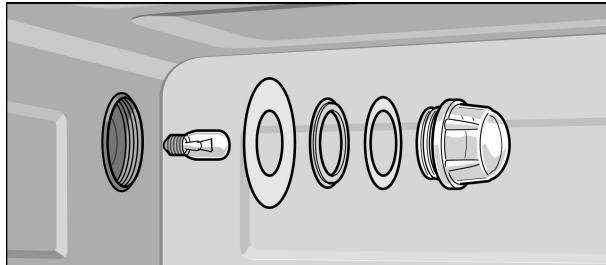
5. Screw the glass cover with the seals back on again.

6. Connect the appliance to the mains and reset the clock.

Never operate the appliance without the glass cover and seals.

Replace glass cover or lamp seals

Any damaged glass cover or lamp seal must be replaced. Please provide the after-sales service with your E number and FD number of your appliance.

Replacing the seal

If the seal around the outside of the cooking compartment is faulty, it must be replaced. Replacement seals for your appliance are available from our after-sales service. Please specify the E number and FD number of your appliance.

1. Open the cooking compartment door.

2. Pull off the old seal.

3. Push in the new seal at one point and insert all the way round. The join must be at the side.
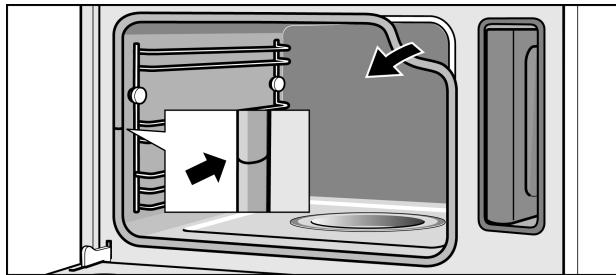
4. Check that the seal is correctly fitted in the corners again.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to advise you of a service point in your local area.

E number and production number

When contacting the after-sales service, always specify the product number (E no.) and the production number (FD no.) of your appliance. The rating plate bearing these numbers can be found at the bottom on the right-hand side by opening the cooking compartment door. Make a note of these numbers in the space below to save time in the event of your appliance malfunctioning.

E no.	FD no.

After-sales service ☎

Tables and tips

The tables contain a selection of dishes which are particularly suitable for your steam oven. You can find out which type of heating and accessories to use and the optimum cooking times to select.

Unless otherwise stated, the information given applies to inserting accessories when the appliance is cold.

Accessories
Use the accessories provided.

Caution. When steaming in the perforated cooking container, always insert the solid cooking container underneath. Condensation is caught.

Ovenware
Always place ovenware on the wire rack or in the perforated cooking container.

Ovenware must be steam resistant. Glass or porcelain ovenware is suitable, for example.

Please note: cooking times are increased when thick-walled ovenware is used.

Food which would normally be prepared in a bain-marie should always be covered with foil.

Steam

Steaming is a particularly gentle way of cooking food.

The steam surrounds the food and therefore prevents loss of nutrients from the food.
As a result, the shape, colour and typical aroma of the food are retained.

Cooking times
When steaming, cooking times are not affected by the amount of food being cooked. However, the cooking time is influenced by the quality of the food, its ripeness and the size of the items. The values quoted can therefore only serve as a guideline. Use the sizes indicated as a guide. If you are cooking relatively small items, the cooking time is shorter, whereas for larger items, it is longer.

Notes

Always distribute the food evenly in the ovenware. The food will not cook evenly if the layers are different heights.

When layering delicate foods in the cooking container, do not pile them too high. It is better to use two containers.

Vegetables

Place the vegetables in the perforated cooking container. Always insert the solid cooking container underneath. Any dripping liquid will be caught. You can insert the containers at any height.

Skinning tomatoes: preheat the steam oven. Score the tomatoes and steam for 1-2 minutes at 100 ºC. Then plunge them into ice cold water.

Food	Size	Temperature ºC	Cooking time in minutes
Artichokes	Whole	100	30-35
Cauliflower	Whole	100	30-40
Cauliflower	Florets	100	10-15
Broccoli	Florets	100	8-10
Peas		100	5-10
Green beans		100	20-25
Root vegetables	Slices	100	15-20
Leeks	Slices	100	4-6
Chard*	Shredded	100	8-10
Carrots	Slices	100	10-20
Potatoes in their skins	Baby size	100	35-45
Boiled potatoes	Quartered	100	20-25
Green asparagus*	Whole	100	7-12
White asparagus*	Whole	100	10-15
Skinning tomatoes*	Whole	100	1-2
Brussels sprouts		100	20-30

Food	Size	Temperature °C	Cooking time in minutes
Beetroot	Whole	100	40-50
Red cabbage	Shredded	100	30-35
White cabbage	Shredded	100	25-35
Courgettes	Sliced	100	2-3
* Preheat the steam oven			

Rice, pulses, cereals

Add water or liquid in the proportion specified. Example: proportion 1:1,5 = add 150 ml liquid per 100 g rice.

You can insert the containers at any height.

Food	Proportion of food/liquid	Accessories	Temperature °C	Cooking time in minutes
Natural rice	1:1,5	Solid	100	30-40
Long grain rice	1:1.5	Solid	100	20-30
Basmati rice	1:1.5	Solid	100	20-30
Parboiled rice	1:1.5	Solid	100	15-20
Lentils	1:2	Solid	100	30-45
Canellini beans, pre-softened	1:2	Solid	100	65-75
Couscous	1:1	Solid	100	6-10
Unripe spelt grain, coarse ground	1:2,5	Solid	100	15-20
Millet, whole	1:2,5	Solid	100	25-35
Wheat, whole	1:1	Solid	100	60-70

Meat, poultry, fish

Always insert the solid cooking container underneath the perforated cooking container.
You can insert the containers at any height.

Food	Amount	Accessories	Temperature ºC	Cooking time in minutes
Smoke-cured pork ribs*	120 - 150 g each	Perforated + solid	100	10-15
Pork fillet*	500 - 700 g	Perforated + solid	100	25-35
Pork médaillons*	Slices, approx. 3-4 cm thick	Perforated + solid	100	14-18
Roast beef, medium*	1.5 kg	Perforated + solid	100	50-70
Boiled sausage		Solid	90	10-15
Chicken breast	Each 150 g	Wire rack + solid	100	15-25
Boiling fowl	Approx. 1.2 kg	Solid	100	90-120
Sea bream	Each 300 g	Perforated + solid	80-90	15-25
Sea bream fillet	Each 150 g	Perforated + solid	80-90	10-20
Fish terrine		Wire rack	70-80	40-80
Trout, whole	Each 200 g	Perforated + solid	80-90	12-15
Salmon fillet	Each 150 g	Perforated + solid	100	8-10
Mussels	1.5 kg	Solid	100	10-15
Red mullet fillet	Each 150 g	Perforated + solid	80-90	10-20
Sole rolls, stuffed		Perforated + solid	80-90	10-20

* Sear the meat well first and wrap in aluminium foil

Bakes, soup ingredients...

Always insert the solid cooking container underneath the perforated cooking container.
You can insert the containers at any height.

Food	Accessories	Temperature ºC	Cooking time in minutes
Vegetable pudding/flan in a bain-marie dish 1.5 l	Wire rack	100	35-45
Dumplings	Perforated + solid	95	20-25
Royale	Solid	90	15-20
Semolina dumplings/Gnocchi	Perforated + solid	90-95	7-10
Eggs, hard (size M)	Perforated	100	8-10
Eggs, soft (size M)	Perforated	100	5-6

Desserts, compote

Compote: Weigh the fruit and add approx. ⅓ of the amount of water and sugar, according to taste.

Rice pudding: the proportion of rice to milk is 1:2,5.

You can insert the containers at any height.

Food	Accessories	Temperature ºC	Cooking time in minutes
Crème in moulds	Perforated	90-95	15-20
Rice pudding	Solid	100	25-35
Yeast dumplings	Solid	100	20-25
Apple compote	Solid	100	10-15
Pear compote	Solid	100	10-15
Cherry compote	Solid	100	10-15
Rhubarb compote	Solid	100	10-15
Plum compote	Solid	100	15-20

Dough proving

When the Dough proving type of heating is used, dough will prove considerably more quickly than at room temperature.

Place the dough bowl on the wire rack. You must not cover the dough.

Food	Ovenware	Level	Temperature ºC	Cooking time in minutes
Yeast dough, 1 kg	Bowl	2	40	20-30
Sourdough, 1 kg	Bowl	2	40	20-30

Reheating meals

Use the Reheat type of heating to gently reheat vegetables and starchy side dishes. This type of heating is not suitable for heating up chips, croquettes and similar.

You can insert the containers at any height.

Food	Accessories	Temperature ºC	Cooking time in minutes
Vegetables	Solid	100	12-15
Potatoes, rice, pasta	Solid	100	5-10

Defrost

Place the frozen food in the perforated cooking container. Always insert the solid container underneath. The food is then not left lying in the defrost water and the cooking compartment remains cleaner. You can insert the containers at any height.

Use the Defrost type of heating.

Defrost the food individually, laying it as flat as possible.

Only defrost the quantity which is required.

Once defrosted, food will not keep for as long and spoils more quickly than fresh food.

Defrosting meat: allow pieces of meat which are to be breadcrumbed to defrost to the point where seasoning and breadcrumbs adhere to the meat.

Defrosting poultry: remove from packaging before defrosting. Note: tip the defrost liquid away.

Instead of a bain-marie: defrost and heat up the food with steam. To do this, leave the food in the freezer bag or place it directly on a plate.

If necessary, the food can occasionally be split apart or pieces which have already defrosted can be removed from the appliance.

After defrosting, allow the food to stand for a further 5 - 15 minutes and come up to room temperature.

Food	Amount	Temperature ºC	Cooking time in minutes
Whole chicken	1 kg	45-50	60-70
Chicken thighs	400 g	45-50	30-35
Block-frozen vegetables e.g. spinach	400 g	45-50	20-30
Berries	300 g	45-50	5-8
Fish fillet	400 g	45-50	15-20
Goulash	-	45-50	40-50
Roast beef	-	45-50	70-80

Deep-frozen foods

Observe the manufacturer's instructions on the packaging.

The cooking times indicated apply to dishes placed in a cold cooking compartment.

Place the food in the perforated cooking container. Always insert the solid container underneath. You can insert the containers at any height.

Food	Type of heating	Temperature in ºC	Cooking time in min.
Salmon fillet*	Steam	80-100	20-25
Trout	Steam	80-100	20-25
Broccoli	Steam	100	4-6
Cauliflower	Steam	100	5-8
Beans	Steam	100	4-6
Peas	Steam	100	4-6
Carrots	Steam	100	3-5
Mixed vegetables	Steam	100	4-8
Brussels sprouts	Steam	100	6-8

* You can also use the appropriate programme from the automatic programmes.

Preserving, juicing

Use the Steam type of heating to preserve or juice.

Preserving

Preserve food which is as fresh as possible. When foods are stored for a relatively long period, their vitamin content is reduced and they cook more readily.

Only use fruit and vegetables which are in perfect condition.

Check preserving jars, rubber rings, clips and springs.

Clean rubber rings and jars thoroughly with hot water. The "Sterilise bottles" programme is also suitable for cleaning glass jars.

Place the jars in the perforated cooking container. They must not be in contact with each other.

Open the cooking compartment door after the specified cooking time.

Do not remove the preserving jars from the appliance until they have completely cooled down.

Food	Ovenware	Level	Temperature ºC	Cooking time in minutes
Vegetables	Preserving jars, 1 litre	2	100	30-120
Stone fruits	Preserving jars, 1 litre	2	100	25-30
Pip fruits	Preserving jars, 1 litre	2	100	25-30

Juicing

Before juicing, place the berries in a bowl and sprinkle with sugar. Leave to stand for at least one hour to draw out the juice.

Pour the berries into the perforated cooking container and insert at level 3. Insert the solid cooking container at level 1 to catch the juice.

Finally, place the berries in a cloth and squeeze out the rest of the juice.

Food	Accessories	Temperature °C	Cooking time in minutes
Raspberries	Perforated + solid	100	30-45
Red currants	Perforated + solid	100	40-50

Tips for saving energy

Using the Steam type of heating, you can cook on several levels at the same time. When preparing foods with different cooking times, those with the longest cooking time should be placed in the oven first.

Avoid frequent opening of the cooking compartment door. Steam escapes and more energy has to be supplied. Cooking times become longer.

Only preheat the cooking compartment if this is specified in the recipe or in the operating instructions table.