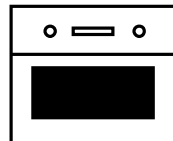


INSTRUCTIONS FOR USE

and fitting



EN

CD6350.0

A close-up photograph of a dark, possibly black, surface. The word "Küppersbusch" is printed in a light-colored, sans-serif font on the surface. The lighting creates a soft shadow and highlights the texture of the material.

Please read the users instructions carefully before installation of the appliance and before starting to use it.
Please, store these instructions carefully.

Service and Customer Service

Phone: +49 (0)209 - 401 631

Email: kundendienst@kueppersbusch.de

Küppersbusch
FÜR KÜCHEN MIT STIL

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Please inform us by fax or internet of your requirements outside of these official hours at www.kueppersbusch.at

1. Please note:
We require the following details for your request for customer service so that our customer service technicians can be well-prepared for carrying out any repairs and have the required spare parts available:
2. Your exact address
3. Your telephone number and, if available, your fax number
4. When can customer service call?
5. An exact appliance designation: Model number and production number (F-No.) (refer to the nameplate and/or the receipt)
6. The date of purchase or delivery
7. An exact description of the problem or what kind of service you require. Please have your receipt available. This will help us to avoid wasting time as well as cutting down on expenses and we will be able to work more efficiently for you.

Guarantee Terms and Conditions

In addition to the warranty claims specified in sales contracts concluded with dealers, we also provide ultimate consumers with a direct guarantee on Küppersbusch home appliances. The scope of our guarantee is as follows:

1. Appliance defects which are demonstrably the result of material and / or production faults are rectified free of charge in accordance with the following provisions provided that we are notified of such faults immediately after ascertainment and within 24 months of delivering the product to the initial ultimate consumer. The guarantee period is only 12 months for commercial use or any other equivalent stress conditions. Any fault that becomes apparent within six months of delivery is presumed to be a material or production defect.
2. No guarantee will be granted for fragile parts such as glass, plastic and light bulbs. Immaterial variances from the target condition which are irrelevant to the value and the fitness for use of an appliance do not constitute a claim against guarantee. Nor do we provide guarantee for damage caused by the chemical and electromagnetic effects of water, for generally uncommon environmental conditions, for unsuitable operational conditions or if the appliance has made contact with unsuitable substances or materials. Finally, we do not provide any guarantee for appliance defects due to transport damage which is not our responsibility, or due to unprofessional installation and assembly, to faulty use, to a lack of care or to failure to observe the instructions for operation or for assembly. Claims against guarantee are also forfeited if repairs or work carried out on the appliance are carried out by persons who have not previously been authorised by us to carry out such work or if our appliances are fitted with spare parts, supplements or accessories which are not original parts and have resulted in a defect.

3. Our guarantee performance means that we may at our own discretion repair faulty parts free-of-charge or replace such parts with parts which are in a perfect condition. Repairs are carried out on-site whenever possible. Appliances requiring repairs are to be made accessible in such a manner that technicians can handle the appliances freely and remove and install parts without causing any damage to furniture, flooring, etc. Costs for the repair of appliances that were not installed in accordance with our installation guidelines will be invoiced.

A purchase receipt is to be presented for every claim against guarantee and proof is to be provided of the delivery date if this deviates from the date indicated on the receipt. Replaced parts become our property.

At the request of an ultimate consumer we will deliver within the above-stated guarantee period equivalent replacements free-of-charge in cases in which reworking fails or is rejected by us.

4. Guarantee services do not extend the guarantee period and nor do they mean that a new guarantee period is commenced. The guarantee period for fitted spare parts ends with the expiry of the guarantee period of the entire appliance.
5. Any further claims or any other claims, in particular claims for compensation for damage caused beyond the scope of the appliance are excluded, apart from liability for damages resulting from culpable injury to life, body or health as a result of neglect of duty on our part or as a result of wilful or negligible breach of duty on the part of our assistants.

These terms and conditions of guarantee apply at all times solely to appliances purchased in Germany. If we have a customer service network in operation in the respective country, these terms and conditions of guarantee also apply for appliances purchased abroad, provided that they have the technical requirements, e.g. voltage, frequency and type of gas for the respective country and are suitable for the respective climatic and environmental conditions. Terms and conditions of guarantee issued by respective foreign companies or permanent representations apply for appliances purchased abroad. These conditions are available from specialised dealers or direct from our foreign companies or permanent representations.

Copyright

This documentation is protected by copyright. Any rights duly derived, in particular those concerning its translation or reproduction, the extraction of images, radio broadcasts, photomechanical or similar reproduction and its storage in data processing systems, shall be reserved even in the event of being only partially used.

KÜPPERSBUSCH makes no representations or warranties with respect to the contents of these operating instructions and explicitly declines to assume responsibility for any implicit claims for defects.

KÜPPERSBUSCH furthermore reserves the right to update this publication and make amendments without entering into a commitment to inform each person of these amendments.

Amendments

Texts, images and data comply with the technical standard of the oven at the time of these operating instructions going to press. We reserve the right to make amendments in line with its further development.

Completeness

This document has altogether 64 pages. Your document is complete if all the pages you have are numbered consecutively.

Software

Please note that these instructions apply for various series of equipment. Details that possibly do not apply for your appliance may be described.

Availability of the instructions

The operating instructions must be permanently at the disposal of the user in order to ensure reliable use. The instructions are to be stored in an easily accessible place at which they can be viewed at any time.

Explanation for symbols and indications

Dear new Küpperbusch appliance user...

Don't worry, it's not going to be that complicated. We have made every effort structure this information briefly and succinctly, clearly and explicitly, and above all, logically.

In addition to the instructions given by our Customer Service, these instructions aim at enabling you to be able to operate this appliance quickly.

The individual sections classify the instructions in individual topics to give you a better overview and faster access. Please read the information in these instructions carefully before you use your steamer for the first time. You will find important guidelines about safety and information about the use, care and maintenance of your appliance to ensure that it provides you with many years of service.

The purpose of these operation instructions

When you use the appliance for the first time, the instructions will take you step-by-step through the individual functions, applications and operation stages.

The section on "**Safety Instructions and Warnings**" gives you important information on your safety and on the use, care and maintenance of your appliance and its attachments, and it informs you about potential danger.

The section on "**Operation Instructions**" introduces you to the appliance, tells you what it's for, what it can do and how it works, shows you how to set it up and shows you the menu guide.

The section on "**What to do if..?**" is for finding faults - just in case. You will find useful information on faults and errors.

Once you have had some time to become familiar with the appliance, you can look up specific sections or topics if you are in any doubt. Please keep this manual in a safe place. Hand these instructions for use over to any new owner for the purpose of their information and safety.

1. Explanation for symbols and indications

The appliance was produced according to state of the art technology. Machines nevertheless give rise to risks which cannot be constructively avoided.

In order to guarantee sufficient safety for the use, safety instructions are also given. These instructions are marked by way of the highlighted texts which follow.




Sufficient safety in operation will only be guaranteed when these instructions are observed. The designated text passages have different meanings:

The following danger symbols are used at some points:






DANGER

Note indicating an imminent threat which may result in death or very serious injury.

	<p>CAUTION Note indicating an imminent threat which may result in death or very serious injury.</p>
	<p>DANGER Note indicating a dangerous situation which may result in minor injury or damage to the appliance.</p>
	<p>HINT Note to be observed in order to make handling the appliance easier.</p>

The following danger symbols are used at some points:

	<p>WARNING OF ELECTRICAL ENERGY RISK OF FATAL INJURY! Live components have been installed near this symbol. Covers bearing this sign may only be removed by a certified skilled electrician.</p>
	<p>OBSERVE REGULATIONS FOR HANDLING ELECTROSTATICALLY SENSITIVE COMPONENTS AND MODULES (ESDS). Electrostatically endangered components and modules are located behind covers bearing the adjacent symbol. Never touch plug connections, strip conductors or component pins. Only qualified staff members who are familiar with ESDs are authorised to carry out any technical intervention work.</p>
	<p>HOT SURFACES! This symbol has been applied to surfaces which get hot. There is a risk of serious burning or scalding. The surfaces may also be hot after the appliance has been switched off. This symbol warns of a risk of burning.</p>

Check consignment

Transport the appliance to a suitable place and remove it from its packaging there. The appliance may only be assembled and installed by an electrician who complies with the respective specifications.

Check to ensure that the consignment is complete.

- Check the appliance for any transport damage.
- Contact our Customer Service if the consignment is incomplete or if the appliance shows any transport damage.



CAUTION!

Never put a damaged appliance into operation!

2. Safety Instructions and Warnings

2.1. For connection and operation

- Only KÜPPERSBUSCH appliances have been manufactured and tested for use under a KÜPPERSBUSCH hob. Do not use other hobs.
- Any handling or repair to the appliance, including replacement of the power cable, should be carried out by authorised Technical Service Personnel using original spare parts. Repairs or handling by others may damage the appliance or cause malfunctioning that could be hazardous to your safety.
- Statutory regulations and the connection specifications issued by the local power supply company must be strictly observed.
- The power supply to the appliance must be disconnected when the lamp is connected, repaired or replaced. Disconnect the fuse or pull out the power plug.
- Installation must guarantee full safety against any potential contact.
- Changing the installation location of a plug and replacing the mains cable may only be carried out by an electrician who complies with the respective specifications.
- It is essential for the connection data (frequency and voltage) of the appliance to comply with that of the mains electricity supply in order for the appliance not to be damaged. Compare this data when connecting the appliance. If in any doubt, ask a qualified electrician.

- Multiple sockets and extension cables do not sufficiently guarantee safety (risk of fire). Do not use them to connect the appliance to the mains electricity supply.
- Only use the appliance when it has been installed in order to guarantee that it functions safely.
- Make sure that no electric cable from a free-standing or built-in appliance makes contact with the appliance.

2.2. Switching On and Operating

- Do not allow children to come near the appliance while in use as it can reach very high temperatures.
- Children should be supervised in order to ensure that they do not play with the appliance.
- This appliance is not for use by persons (including children) with reduced physical, sensorial or mental capacity, or those lacking experience and knowledge, except if they have been supervised and instructed regarding use of the device by a person responsible for their safety.
- Touching live connections and modifying the electrical and mechanical construction of the appliance will put you at risk and may lead to malfunctioning of the appliance. Never open the casing.
- The appliance must be completely disconnected from the mains electricity supply when installation and maintenance work or repairs are being carried out, e.g. when the lighting inside the appliance is defect (see the section on "What to do if...?")
Make sure of this by
 - switching off the electrical installation fuses or
 - completely screwing out the electrical installation screw fuses or
 - pulling the power plug (if in place) out of the socket.When doing so, do not pull on the mains supply cable, but on the power plug.

2.3. Appliance

- Unplug your appliance if it malfunctions.
- If the glass is broken, split or cracked: switch the appliance off immediately, disconnect it from the power supply and contact our Customer Service or your specialised dealer.
- Do NOT open the appliance yourself.
- Repairs to appliances must be carried out by qualified technicians.
- The appliance must always be operated with the door closed.
- The manufacturer takes no responsibility for any use of the appliance other than for the home preparation of food.
- Only use the steamer after it has been installed inside the kitchen unit.
- Do not store oil, fats or inflammable materials inside the appliance. This may be dangerous if the steamer is turned on.
- Do not lean or sit on the open appliance door. You could damage it, as well as endangering your safety.
- In order to cook food in the steamer, place the tray or grid shelf supplied with it over the shelf runners inside the appliance cavity. The tray and grid shelf have a system to make their partial outward movement easy for food handling.
- Do not place containers or food on the bottom surface of the steamer. Always use the trays and grid.
- Do not pour water on the bottom surface of the appliance when in use; this may damage the enamel.
- Open the door as little as possible during cooking. This will reduce power consumption.
- Use protective gloves when performing operations inside the steamer.
- When the appliance is in use, it becomes hot. When the casing heats up, the cooling fan will switch on to cool the casing down. The cooling fan will operate until the casing has cooled down, i.e. also when the appliance has been switched off. The noise made by the fan when it is in operation is normal; it does not indicate any malfunctioning.
- The steamer operates with hot steam. Accordingly it is normal for condensation to occur on the appliance after a short time.
- Please always open the appliance door with a certain safety distance, as hot steam will escape.

2.4. For persons

- These appliances may be used by children aged 8 years and over and by persons with physical, sensory or mental impairments or by persons who lack experience and/or know-how, provided they are supervised or have been instructed in the safe use of the appliance and have understood the risks relating to the appliance. Children may not play with the appliance. Cleaning and maintenance by the user may only be carried out by children when they are supervised.
- The surfaces of the heating and cooking zones become hot during use. Keep small children away at all times.

2.5. Before using the first time

- Remove packaging.
- Be certain your appliance is properly installed and grounded by qualified technician. The manufacturer cannot be held responsible for damages caused by improper installation and electrical connection of this steamer. The steamer should not be operated until it has been properly installed within cabinetry.
- This appliance may only be used for the standard cooking of food in a household; it is not intended for commercial use.
- The appliance may not be modified.
- Safety is only guaranteed if the appliance is connected to a protective conductor which complies with currently valid regulations.
- The appliance may not be connected to the power supply with an extension cable.
- The appliance may not be installed above a dishwasher or a tumble dryer: the steam released by these appliances may damage the electronic unit.
- Also take note of the instructions on cleaning and care before using your appliance for the first time.

2.6. Environmental Protection



- Remove packaging and the old appliance
- Remove packaging and recycle in an environmentally-friendly way.
- In Europe, the transport packaging is returned to the store where the appliance has been purchased. By returning the packaging material, raw materials are saved and also fewer waste products are generated. Old appliances still contain valuable material. Leave your old appliance at a collection point for valuable materials. Old appliances must be rendered inoperative before disposing of them in order to prevent improper use.

2.7. Energy information

Tested to comply with the requirements of the 66/2014 (Eco-Design) and 65/2014 (Energy Labelling) regulations in accordance with Regulation EN 60350-1.

Energy consumption measurements taken under different conditions may give different values from those indicated for your appliance. Consult the User's guide accompanying this manual to learn about the energy consumption of your appliance.

2.8. Intended purpose.

- This steamer is intended for household use and in household-like installation environments.
- This appliance is not suitable for outdoor use.
- This steamer is only to be used as a domestic household appliance for cooking foods. No other type of application is permissible.
- This appliance is not for use by persons (including children) with reduced physical, sensorial or mental capacity, or those lacking experience and knowledge, except if they have been supervised and instructed regarding use of the device by a person responsible for their safety. These persons may only operate the appliance unattended if it has been explained to them in such a manner that they are able to operate it safely. They need to recognise and understand the potential risks that operation entails.

- The steamer may only be used if it has been installed in a suitable unit. Only use the steamer as described in these instructions for use. Any other use is not considered to be intended and may result in damage to material or even injury to persons. The manufacturer cannot be held responsible for damages caused by improper use of this appliance.
- The steamer is only intended for use in private households. It may not be used for commercial purposes.
- The appliance is not suitable for heating a room.
- The lamp in the steamer has only been provided for lighting up the interior of the appliance; it does not serve as room lighting.
- The appliance door may not be used as a support, seat or step.



The appliance may only be used for its intended purpose!

3. Cleaning and care

You should carefully read this chapter before you use your appliance the first time. If cleaned correctly and looked after regularly the appliance will remain beautiful and clean for many years. The following tips will help you to clean and care for your appliance's various surfaces gently but thoroughly.

3.1. For all surfaces



DANGER TO LIFE!

Do not use steam and/or pressure cleaning devices on the appliance! The appliance could become damaged and may create a situation where there is danger of death.



RISK OF BURNING!

Leave the appliance to cool until you can touch it with your hand before cleaning it.

- Clean the appliance each time you use it. Stains or baked-on food that have not been removed may burn the next time the appliance heats up. Often, these types of stains or dirt cannot be removed without leaving marks.
- To clean an appliance that is not very dirty, use a damp cloth, a soft brush or a soft sponge and a weak solution of detergent and warm water. Rinse with cold water so that there is no detergent left which might decolour the surface or cause more stains. Dry with a cloth immediately after. Here are some instructions for more difficult-to-remove stains concerning the different surfaces and elements. VSR 0-FIX-C is ideal for cleaning glass-ceramic, enamel and the surface of the inside of the door. This cleaning powder can be purchased from the Küppersbusch Customer service.
- The shelf runners may be removed for cleaning. Reinstall them correctly and never use the appliance without the shelf runners installed.
- Clean the outside surfaces of the appliance and its accessories with lukewarm soapy water or a mild detergent. Take care with rust-free and varnished surfaces and only use sponges or cloths that do not scratch.



NEVER CLEAN WITH

- aggressive or bleach-based cleaning agents that contain active oxygen, chlorine or other caustic substances.
- abrasive cleaning or scouring agents, such as steel wool, soap-impregnated steel wool, stiff brushes, metal or plastic sponges or any similar cleaners with an abrasive surface.

3.1.1 Removing dried deposits

Thick deposits must be soaked to soften them beforehand. This is best done with a wet cloth. It will then be easier to remove the deposits.

Over time, certain types of food such as tomatoes, vinegar and salt-baked dishes may cause the enamel to change colour. This is normal and does not affect the functioning of the appliance. Do not try to remove these stains using aggressive methods such as those described, as this could cause permanent damage to the surface.

Using a cleaning scraper



CAUTION! RISK OF CUTS!

The blade of the cleaning scraper is very sharp!

Always hold the cleaning scraper flat to the surface and push the grease away from you.

Do not scrape with the corners of the cleaning scraper; handle it carefully to ensure that no sealing is damaged.

3.1.2 Suggestions on the use of oven sprays

The manufacturer's instructions must always be observed.

Oven sprays will damage aluminium and varnished and plastic surfaces.

For environmental reasons you should not use oven spray at all. If you nevertheless want to use it, only spray it in the interior and on enamel baking trays.

Chromium-plated trimmings

Door front and handle with chromium-plated, black trimming

- Limescaling, grease and starch deposits must be removed immediately; stains will result if they are not.

Cleaning and care

- These models are very sensitive to scratches and oven spray will damage them. Do not use cleaning scrapers, pot scourers or hard-fibre sponges.



Use a cloth or a soft sponge and rinse only with warm water and a little detergent.

Stainless steel

Stainless steel door front and control panel



Use a cloth or a soft sponge and rinse only with warm water and a little detergent.



CAUTION!

Stainless steel scratches very easily! Do not use a scraper!

Limescaling, grease and starch deposits must be removed immediately; stains will result if they are not.



We recommend that you clean stainless steel surfaces with a standard cleaning agent for stainless steel once a week. This will create a protective film, protecting the stainless steel from becoming discoloured.

Enamel

Appliance interior, front, baking trays

It is possible to use plastic sponges with a pot scouring part. However, some products have grit in the pot scouring part and this causes scratching. It is recommended that you test your product at a point that is not clearly visible.



A cleaning scraper is ideal for removing stubborn dirt. We recommend VSR 0-FIX-C for a thorough clean. Oven spray can also be used.

3.2. Cleaning the appliance door

Do not use any metal pot scourers, wire brushes, scouring powder or abrasives to clean the appliance door, since this may result in the surface becoming scratched or the glass breaking. Clean the outside of the door and its accessories with lukewarm soapy water or a mild detergent. Corrosion-resistant surfaces must be treated with care. Use only sponges or cloths that do not cause scratching.

3.2.1 Door glass

Door interior – coated glass

**CAUTION!**

If possible do not use any oven spray, since its regular use can destroy the coating on the glass.



A cleaning scraper is ideal for removing stubborn dirt. We recommend VSR 0-FIX-C for a thorough clean.

Remove residual dirt from the appliance sealing.

Door front, control panel



Use a cloth or a soft sponge and warm water and a little detergent to clean the door front. Glass cleaner may also be used.

3.2.2 Door sealing

Clean the sealing regularly to eliminate all traces of fat or food. This will prevent the seal from becoming damaged and breaking during subsequent cooking operations.

It is advisable to clean this sealing without removing it.

4. Before using the first time

There may be traces of fat and other substances in the appliance as a result of the manufacturing process. Proceed as follows to remove them:

- Remove all the packaging including any protective plastic film that may have been used.
- Connect the appliance, fill the water tank and let it steam for 30 minutes
- Allow the appliance to cool down and open the door. This will ventilate the appliance and no smells will remain in the inside.
- Clean the steam cooker and its accessories after it has cooled down.

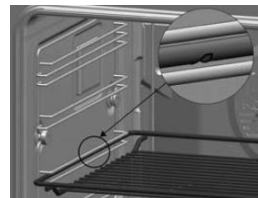
Smoke and odours will be generated during initial operation, so make sure that the kitchen is well ventilated.

4.1. Important instructions

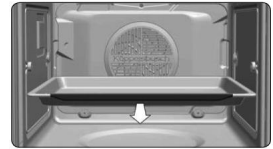
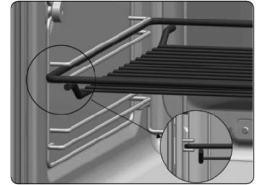
- Do not cover the rear side of the appliance with aluminium foil as this may affect cooking performance and damage the enamel inside the appliance and the interior of your kitchen unit.
- When closing the door during cooking, the sound of the air inside it can be heard. This effect is normal due to the pressure exerted by the door when it is closed, guaranteeing the sealing of the cavity
- Do not place containers or food on the bottom surface of the appliance. Always use the trays and racks supplied with the steam cooker.
- To prepare yoghurt, place the jars on the steam cooker floor.
- To cook any other food, insert the tray or rack into the runners inside the appliance.

Between the two rails of the side supports or on any of the extractable runners, if the steam cooker has them.

- Switch off the electrical installation fuses or
- The rack and some of the trays have retention grooves to prevent them from accidentally being removed. Place these grooves towards the back of the appliance, facing downwards.



- The surface of the rack on which the container will rest must be below the side rails; This prevents the container from accidentally sliding.
- The trays have a tab at the front to facilitate their removal. Place the tray with the tab facing towards the outside of the appliance.



5. Accessories

5.1. Water tank

- The water tank is situated behind the panel
- Capacity 0.8 litres
- Minimum capacity for the steaming process 0.25 litres

5.2. Cleaning the accessories

Clean the outside of the appliance and accessories with warm soapy water or with a mild detergent. Take care with rust-free and varnished surfaces and only use sponges or cloths that do not scratch.



CAUTION!

The telescopic glide-out shelves must not be placed in the dishwasher. This will remove the fat that enables them to slide and the runners will become blocked, making them useless.

6. Maintenance work

6.1. Changing the lamp



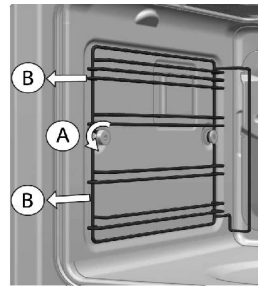
ATTENTION!

Before you replace the lamp, make sure that the appliance has been disconnected from the mains.

The replacement bulb must withstand temperatures up to 300 °C. They can be ordered from our technical Customer Service.

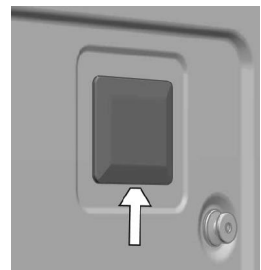
6.1.1 Changing the side bulb

- Remove the chrome-plated runners and/or glide-out shelves by removing the screw nuts (A).



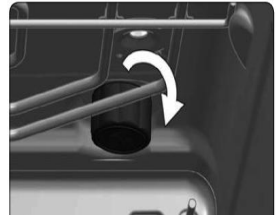
- Use a tool to take out the glass cover of the lamp mounting.
- Replace the lamp.
- Attach the glass cover again, making sure it is properly positioned.

The replacement lamp must be resistant to temperatures of up to 300°C. They can be ordered from our technical Customer Service.



6.1.2 Changing the upper bulb

- Unscrew the glass cover of the bulb-holder.
- Replace the bulb and reassemble the glass cover.



6.1.3 Changing the LED lamp

Call the Technical Assistance Service Department

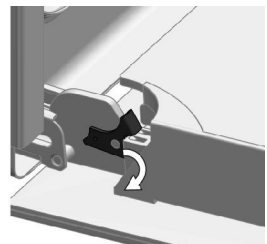
6.2. Dismantling the door

For easy cleaning, the door can be dismantled. Follow the instructions for the type of door your appliance has.

6.2.1 Door with hinge on body

Dismantling the door

- Open the door as far as it will go.
- Block the hinge by turning the latches.
- Swing the hinge locks down towards you.



Maintenance work

- Close the door to the locked position.
- Hold the door with both hands holding on to both sides, lift up and pull out the door until the hinges are fully detached.



Assembling the door

- Hold the door with both hands at the lower part of the sides, insert the hinge arms into their housings and let the door fall as far as it will go.
- Open the door fully.
- Turn the latches back to their original position.

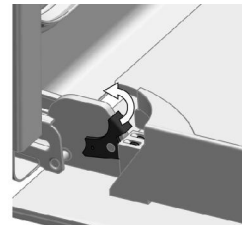


CAUTION!

Make sure the door is inserted completely by turning the latches, because otherwise it could block.



If the latches are hard to turn, use a flat tool to turn them.



6.2.2 Door with hinge on door

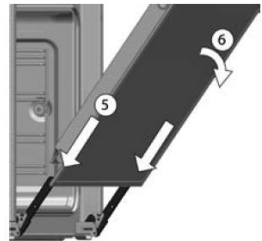
Dismantling the door

- Open the door as far as it will go.
- Block the hinge by turning the latches.
- Swing the hinge locks down towards you.
- Close the door to the locked position.
- Hold the door with both hands holding on to both sides, lift up and pull out the door until the hinges are fully detached.
- To assemble the door, carry out the steps in the reverse order.



Assembling the door

- Hold the door with both hands at the lower part of the sides, insert the hinge arms into their housings and let the door fall as far as it will go.
- Open the door fully.
- Turn the latches back to their original position.



ATTENTION!

Make sure the door is inserted completely by turning the latches, because otherwise it could block.



If the latches are hard to turn, use a flat tool to turn them.

6.3. Dismantling/assembling the interior glass of the door

Depending on the model, your appliance may have 2, 3 or 4 panes of glass. Follow the instructions for the type of door your appliance has.

Assembling

Depending on the model, your appliance may have a completely closed stainless steel door. With this door it isn't possible to remove the panes of glass.



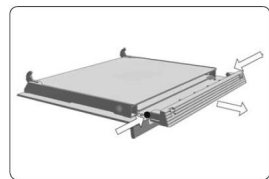
ATTENTION!

If dismantling the glass panes with the door fitted in the appliance, always do it with the hinge in the locked position. If not, the door will close and the unmounted glass panes could break and cause injury.



To prevent this, dismantle the glass panes with the door removed, following the instructions in the previous section.

- Using your fingers, press the buttons located at the top of both sides of the door.
- Keep them pressed and pull on the plastic seal above the door.
- Remove the glass panes from the door. Clean them with a glass cleaner or soap and water and a soft cloth.



ATTENTION!

Pay attention to the order and position of the glass panes when removing them as they must be reassembled in the same order and position when you have finished cleaning them.



ATTENTION!

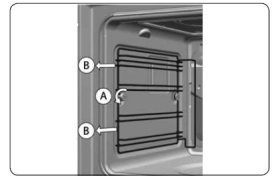
Never switch the appliance on if any of the glass panes on the door is missing.

6.4. Dismantling/assembling the shelf runners

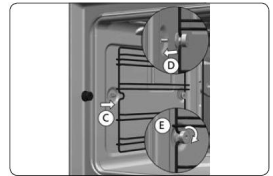
12 rack levels are available in the side racks. Rack levels are counted from the top to the bottom from 1 to 12. Rack level 1 is the lowest rack level.

Dismantling

- Open the door as far as it will go.
- Take the accessories out of the appliance.
- Completely loosen the nut at the front of the fastening element (A), pull the supports forward (B) and remove them.
- Removing the side racks.



- Insert the rear notch into the rear fastening nut.
- Fix the front fastening nut (C) in the front notch of the support.
- Secure the support with the nut (D) and turn until it is fully adjusted (E).



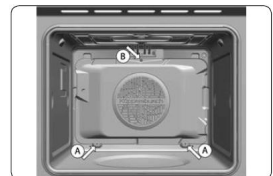
6.5. Dismantling the rear wall



First of all remove the side runner to remove the rear wall, following the instructions in the previous section.

- Remove the lower four screws (1) and then the top screw (B).

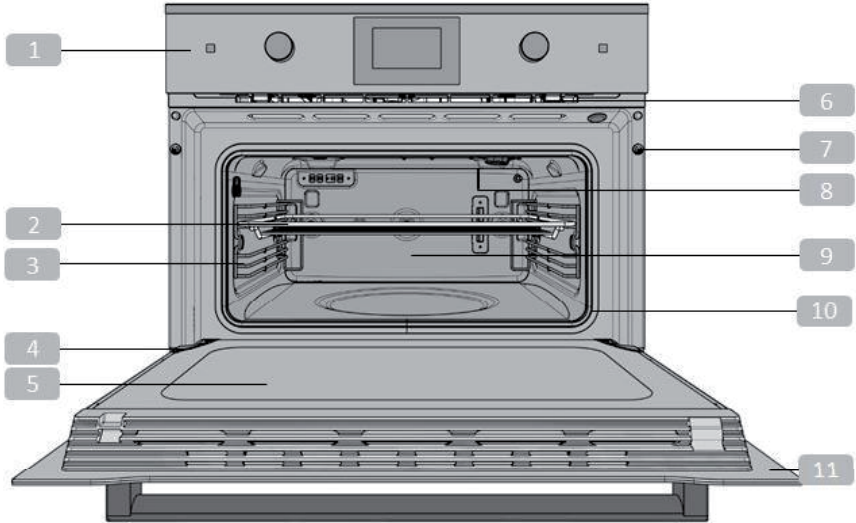
To assemble rear wall, carry out the steps in the reverse order.



ATTENTION!

NEVER start a process if the rear wall is missing!

7. Overview of your steamer



Standard accessories:

1 Grid

1 Enameled tray

2 Cooking pan GN1/3, perforated, deep

1 Control panel

2 Gridiron

3 Rack levels

4 Hinge

5 Inner glass

6 Cooling air exit

7 Unit mounting

8 Lamp

9 Rear wall

10 Sealing

11 Door

7.1. Control panel - sensor keys and displays



- 1 ON/OFF sensor**
With this sensor you can switch off an on your appliance-



- 5 Light sensor**
To activate permanent lightning, press this sensor for 3 seconds until an acoustic signal sounds. Press this sensor again to switch off the lightning.



- 2 Sensor Automatic programme**
With this sensor you can select the automatic programmes.



- 6 Sensor back**
With this sensor you turn to the in a previous step.



- 3 Memory sensor ***
With this sensor you have access to the saved programme.



- 7 Sensor OK for selection/confirmation**
With this sensor you confirm your selection or start a process.



- 4 Sensor Time settings / Timer**
With this sensor you have access to the menu Time setting.



- 8 Left control switch**
..to select functions or programmes



- 9 Right control switch**
...to select settings.

* depending on the model



8. Basic settings

8.1. Setting the clock

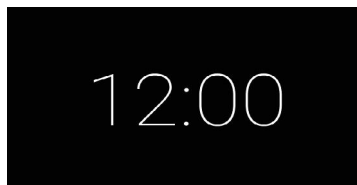
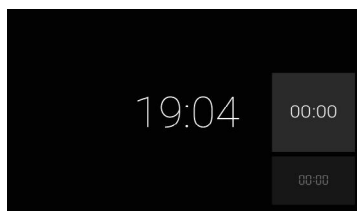
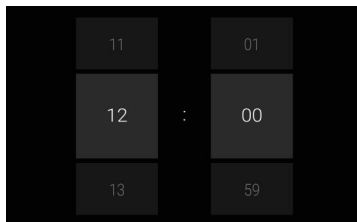
The clock must be set before the appliance is used and whenever power has been disconnected to the appliance. In such cases «12.00» will blink in the display.

When the appliance is switched on, 12:00 will blink in the display.


- Turn the left selection switch to select an hour.
- Turn the right selection switch to select the minutes.

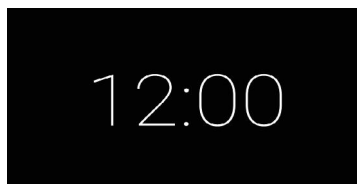
- Then confirm by pressing . You will then need to select the clock display. Use the right switch to choose between the standard and the retro clock display.
- Then confirm by pressing .

- An acoustic signal will sound and the appliance will switch to the standby mode. The time that has been set will be shown.

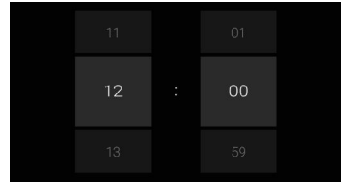


Should you wish to change the time:

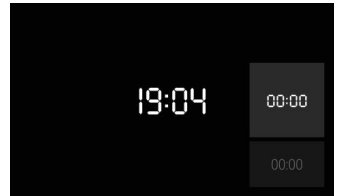
With the appliance switched off, press the  symbol for 3 seconds and wait until the time setting is shown.



- Turn the left selection switch to select an hour.
- Turn the right selection switch to select the minutes.
- Then confirm by pressing **OK**.

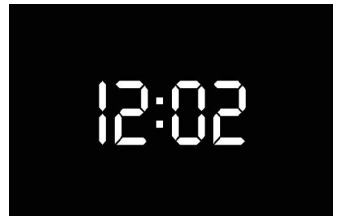


- You can then choose between the standard and the retro clock. Turn the right switch and then confirm with **OK**.



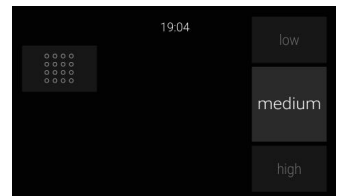
This will be followed by an acoustic signal as confirmation. You will return to the standby display.

The selected time will be shown.



8.2. Setting the water hardness level

- Please set the water hardness level.
- Use the right switch in order to select the water hardness level and confirm your choice with **OK**.
- You can change the water hardness level at a later point in time.



9. Steamer functions

The functions all depend on the model in question.

9.1. Cooking functions

Steam cooking

This function prepares any kind of food in the gentlest, most tasty manner. The temperature is generated exclusively by water steam. Suitable for cooking vegetables, rice and fish.



Steam cooking combination mode

This function combines steam and hot air. The temperature is generated 50% by hot air and 50% by steam. This mode is ideal for cooking oven bakes, puddings and soufflés.



Vario steam cooking

This function combines 75% hot air with 25% steam and is ideal for cooking bread and cakes and pastries, as well as meat and poultry.



Sous vide cooking

You can cook like the pros using the sous vide steam cooking program. Sous vide cooking uses steam to produce a constant temperature to cook vacuum-packed food.



Regeneration

The appliance is only intended to be used for cooking food. The combination of steam and hot air ensures a perfect climate and the food tastes like freshly prepared.



9.2. Special functions

All functions depend on the model in question.

Defrosting with steam

This function serves to gently defrost frozen food.



Sterilizing utensils for small children

This function is for sterilizing objects such as baby bottles.

Disassemble the baby bottle into its pieces and place them in a perforated cooking container. We recommend a cooking duration of 12 minutes for this procedure in order to fully boil the individual parts. Then let the individual parts rest for another approx. 4 min. before removing them from the appliance and drying them. All individual parts must be completely dried before being put back together again.



Melting

Ideal for melting foods. This is done exclusively with steam. To do this, follow the instructions in the recipe. To melt chocolate, for example, you should cover the cooking container with a heat and steam-resistant film.



Keeping warm with steam

This function can be used for keeping food warm with steam.



Steam cleaning

This program is used to clean the appliance interior.



Manual steam ejection

You can set a steam ejection while the process is running, The user can change the intensity and duration.



Steamer functions

Automatic steam ejection

You will need to set the automatic steam ejection function before the process starts. You can select from four different intensity levels.



Preserving with steam

To do this, place the opened canning jars together with their lids in a perforated cooking container. You sterilize the previously prepared fruit at the same time for approx. 20 minutes. Finally, after this, you fill the jars.



Extracting juices with steam

The food should first be washed and seeds, stems, and damaged bits should be removed.

Then place the prepared foodstuffs in a perforated cooking container. The juice can then be extracted from the foodstuffs at 100°C for 40 to 80 minutes. The cooking time varies based on the consistency of the food. Soft foodstuffs such as raspberries require a lower cooking time than firm foodstuffs such as pears and apples



Yoghurt mode with steam

To do this, follow the instructions in the recipe. The appliance provides the perfect climate.

.



Disinfecting objects

Disassemble the object into its pieces and place them in a perforated cooking container.

You can set the duration for the boiling yourself. Canning jars, for example, can be boiled for 15 minutes.



Preparing dough (letting leavened dough rise)

To do this, place the bowl with the prepared dough onto the grate or the perforated cooking container and set the temperature and duration according to the recipe. The appliance provides the perfect climate.



Warming damp towels

To to this, roll up dampened guest towels and place them newt to one another in a perforated cooking container.



10. Operating the appliance



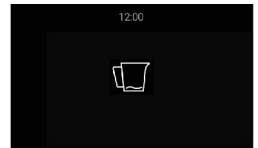
The fan is switched on and off in the case of some programmes, but this is not an indication of a fault.

10.1. Symbols

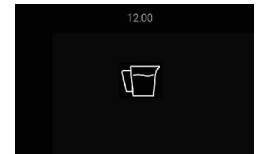
The opening sensor has been activated and the panel opens. The display remains active until the final opening angle has been reached. You can manually open the panel when the indicator is off.



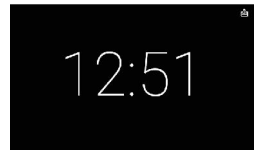
- The water tank is empty. Please fill the water tank to continue or start the process.



- The remaining water was pumped back into the water tank. Please empty the water tank.



The remaining water will now be pumped back into the water tank. Please do not remove the water tank while the symbol is visible. The pumping out process is interrupted when the appliance door is opened. When the door is closed, the pumping process starts again.





General Information


When opening the door during or after a process, hot steam may escape. Please open the door from some distance.

Risk of burning!

When opening the door, steam can escape. This collects below the door in a "collecting channel". Please wipe this channel after each operation.


Please always use the unperforated cooking container as the collection container.

10.2. Switching on the appliance

In order to be able to use your steamer for cooking food, you will need to press on the  symbol.

If neither a function nor an automatic programme is selected, the appliance will switch off again after a few seconds and show the current time of day.




10.3. Switching off the appliance

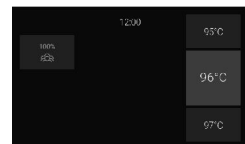
Press the symbol .

10.4. Selecting a cooking function



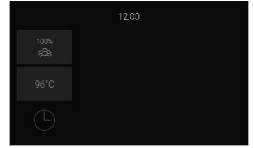
Please ensure that there is enough water in the water tank. **Always use a tray as a drip pan during the process.**

- Switch the appliance on by pressing the  symbol.
- Turn the left switch to select a cooking function.
- Confirm your setting by turning the right switch or by pressing .
- Turn the right switch in order to select a cooking temperature and confirm with .



You will access the settings view. You can also set the cooking time or the finish time. (This option can be omitted for some functions.)

- To confirm the settings, press **OK**. The cooking process will be commenced.
- The display will show the “Drain the water” symbol when the process has elapsed. (See the Symbols chapter.) This symbol indicates that the residual water from the pipes is being pumped back into the water tank. Do not remove the water tank during the pumping process.
- As soon as the residual water has been completely pumped back, the water tank indicator appears in the display.
- Now remove the water tank to pour out the remaining water.
- Put the water tank back and close the shutter.




INFO

Should the water in the tank be exhausted during the running process, the process is paused. The display shows the water tank indication. To continue, remove the water tank, fill it up, and place it back in the appliance. Push the tank in until you hear a brief noise. Close the panel. The water tank indication is now no longer visible.

The appliance needs a short moment until the process continues automatically.

If the display persists after inserting the water tank, please check that the water tank is correctly installed.




10.5. Changing a setting during the cooking process


- Turn the right switch to set the cooking temperature.
Confirm with .

The changed settings are now accepted.

If you do not confirm the adjustment, the display changes back to the running process and the current settings remain.

10.6. Changing / setting the cooking time during the cooking process

- Press the symbol .
- Use the right switch in order to select the function  and confirm your choice with .

- Turn the right switch to set or change the cooking time and confirm with .



INFO

Changes must all be actively confirmed with OK; if they are not, the screen will return to the old display after 8 seconds, and the new settings will not be saved.


10.7. Automatic programme


10.7.1 Selecting an automatic programme




INFO


Please check if there is enough water in the water tank.
Always use a tray as a drip pan during the process.

- Switch the steamer on by pressing symbol .

- Then press the symbol for programmes  to call up an automatic programme.

- Turn the left switch to select an automatic programme. To confirm, press  or turn the right switch.

You will access the settings view. Temperature and cooking time are pre-set. Optionally, the cooking time can be changed and a cooking end time can be set.

- Place the food in the appliance before starting the process.
- To confirm a setting, press .

The steamer will commence the cooking process.

The display will show the symbol “Drain the water” when the process has elapsed. (See chapter Symbols) This symbol indicates that the residual water from the pipes is pumped back into the water tank. Do not remove the water tank during the pumping process.

As soon as the residual water has been completely pumped back, the water tank indicator appears in the display.

Now remove the water tank to pour out the remaining water.

Put the water tank back and close the shutter.



CAUTION!

When you open the door hot steam comes out of the appliance. Always keep your distance to the door when opening it!




Should the water in the tank be exhausted during the running process, the process is paused. The display shows the water tank indication. To continue, remove the water tank, fill it up, and place it back in the appliance. Push the tank in until you hear a brief noise. Close the panel. The water tank indication is now no longer visible.

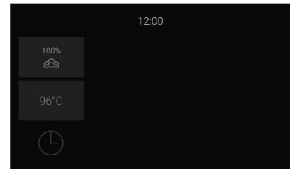
The appliance needs a short moment until the process continues automatically. If the display persists after inserting the water tank, please check that the water tank is correctly installed.



10.8. Time settings

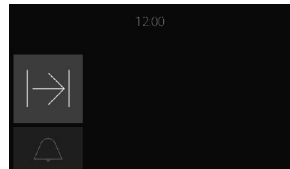
10.8.1 Cooking time setting


In automatic programmes the cooking time is pre-set, but can be modified. There is no default time for the cooking functions. You can set the cooking time before or during a cooking process.

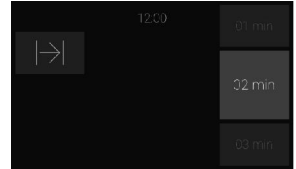
- Press the symbol  .




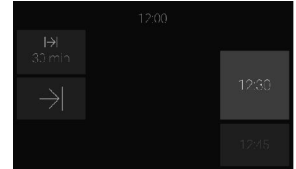
- Select the cooking time  function and press  to confirm.



- Turn the right switch to set the cooking time. Then confirm by pressing .




Turn the right switch to set the end of cooking time (when the proposed end of cooking time is confirmed, the cooking process will start as soon as the setting view has been confirmed). Confirm by pressing .







You will return to the settings view. The settings have now been saved.



INFO


Once the programmed time has expired, the appliance will switch off and an acoustic signal will sound. Press  to stop the acoustic signal. The appliance will then show the current time of day. The appliance is switched off.

10.8.2 Changing a cooking time

- Press the symbol .
- Select the cooking time  function and press  to confirm.
- Turn the right switch to change the cooking time.
- Turn the switch back to 00:00 to deactivate the cooking time.
- Then confirm by pressing .

In the next step you will need to set the end of cooking time. Confirm the proposed end of cooking time to start the process immediately. When you change the end of cooking time, you will also delay the start of the cooking procedure

(This step will no longer need to be carried out when the cooking time is set during the cooking process).

- Confirm by pressing .


In the next step you will need to set the end of cooking time.



INFO

If you have deactivated the cooking time in a previous step, the cooking time will not need to be set.


You will return to the settings view.

- Confirm by pressing .


The steamer will commence the cooking process.



INFO!

Once the programmed time has expired, the appliance will switch off and an acoustic signal will sound. Press  to stop the acoustic signal.


The steamer will then show the current time of day. The appliance is switched off.


You can change the pre-set cooking time or finish time by pressing the clock symbol  in standby mode. Change the cooking time and finish time with the steps described above.

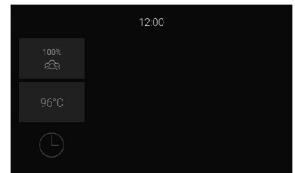
10.8.3 Selecting a later end of cooking time



(This is only possible before starting the cooking process.)

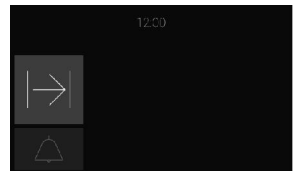
The end of cooking time is the time at which the appliance switches off. You can use it to combine the cooking time and the end of cooking time.

Once you have set the cooking time and confirmed it with , it will be possible for you to set the end of cooking time.


- Press the symbol .

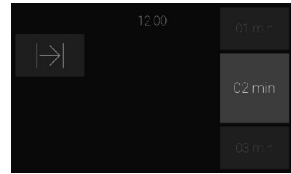



- Select the end of cooking time function  and press  to confirm.

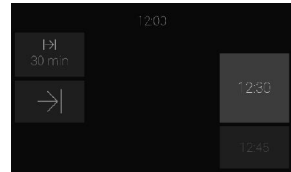


Operating the appliance


- Turn the right switch to set the cooking time. Then confirm by pressing .




- Turn the right switch again to change the end of cooking time. Confirm by pressing .




You will return to the settings view.

- To confirm a setting, press . The display will have changed to the standby mode by the time the cooking process starts.



Once the programmed time has expired, the appliance will switch off and an acoustic signal will sound. Press  to stop the acoustic signal. The appliance will then show the current time of day. The appliance is switched off.



INFO!


You can delete a preprogrammed cooking process by pressing the  button. A signal will sound and the end of cooking time in the status display will go off.

10.8.4 Setting the timer to a minute minder



- Press the  symbol in the standby mode.
- Turn the right switch to set the time. Then confirm by pressing .

The appliance will return to the standby mode.

After the expiry of the set time, an acoustic signal will sound.





- Press the  button to stop the acoustic signal.

Changing the timer to a minute minder

- Press the  symbol in the standby mode.
- Turn the right switch to set the time.
- Turn the right switch back to "0" to deactivate the timer.
- Then confirm by pressing . The appliance will return to the standby mode.


10.8.5 *Setting the timer in connection with a cooking process*

Setting the timer function during the cooking process will serve as an alarm, for example when you wish to turn your food at a specific point in time during the cooking process.

- Press the  symbol in the settings view or during a cooking process.
- Turn the left switch and select the timer function . To confirm, press  or turn the right switch.
- Turn the right switch to set the time. Confirm by pressing .

You will return to the first screen. In this case this is the settings view. The time set will from this point on be shown in the status display.

After the expiry of the set time, an acoustic signal will sound.

- Press the  button to stop the acoustic signal.



INFO!


The timer setting does not depend on the cooking time and it has no influence on the cooking process.


10.9. Memory function (depending on the model in question)

The oven is fitted with a storage function, which makes it possible to save a cooking process and an automatic programme.





10.9.1 Saving an additional programme

- Select a function or an automatic programme.
- Set all necessary settings.

□ Now keep the  symbol pressed until the memory display appears.

The programme set can now be saved with  and can be used like any other baking, roasting or heating programme.


10.9.2 Opening an additional programme

- Press the  symbol on the initial screen to open the saved cooking process.
- Press the symbol  and then immediately the symbol  to call up an automatic programme.
- To start the cooking process, press .

The programme called up will open. The values set can be changed without such changes being stored.






INFO

The settings in the memory function can still be changed with the steps described above. In order to overwrite the changed cooking settings, press the  symbol, until an acoustic signal sounds.




10.10. Childproof lock

The childproof lock protects the oven against unwanted changes to the settings and offers additional protection for children. The values previously set may not be changed and the appliance cannot be switched on.





10.10.1 Switching on the childproof lock

- The childproof lock can be activated when the oven is off or during a cooking process.
- Press the  and  symbols simultaneously for longer than 3 seconds until a long acoustic signal sounds and the symbol  appears. The keys and switches will now all be disabled.





10.10.2 Deactivating the childproof lock

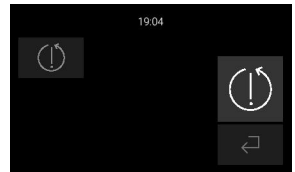
- Then press the  and  symbols simultaneously for longer than 4 seconds to deactivate the childproof lock. A long acoustic signal will sound and the symbol  will no longer light up. The keys and switches will now all be released again.

10.11. Setting the demo mode

- Now press the  and the  symbols for 3 seconds until an acoustic signal sounds and the  symbol appears in the status display.
- Deactivate the demo mode by holding the same combination of keys for 4 seconds until an acoustic signal sounds and the  symbol in the status display goes off.

10.12. Factory settings

- Now keep the  and  symbols pressed for 3 seconds until the screen shown adjacent appears.
- Turn the right switch and select .
- Confirm by pressing .



The appliance goes on and all the settings will have been reset.

11. Steam cleaning

The appliance has a steam cleaning function.





INFO


In preparation, fill the tub in the cooking compartment with a mixture of 50% water and 50% standard vinegar.

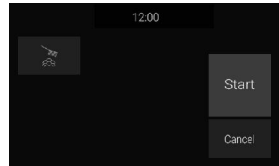
Let the mixture take effect for 5 minutes, and, during this time, fill the water tank with 0.5 litres water.

Then follow the steps listed below to make the settings to the appliance.

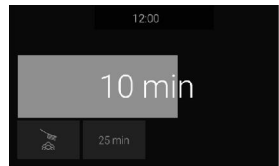
Descaling

- Switch the steamer on by pressing symbol .
- Use the left switch in order to select the function “Steam Cleaning” and confirm your choice with  or using the right switch.

- Turn the right switch in order to select “Start” and start the process with .



The appliance starts steam cleaning.



Once the process is complete, open the door and wait 4-5 minutes with the door open to cool the oven. Then wipe the interior cavity dry.

At the end of the process, the water is pumped back. (See General Information.)

As soon as the residual water has been completely pumped back, the water tank indicator appears in the display.

- Now remove the water tank to pour out the remaining water.

10. Descaling




The steamer must be descaled after a certain number of operation cycles.

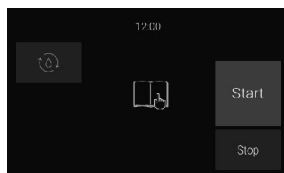
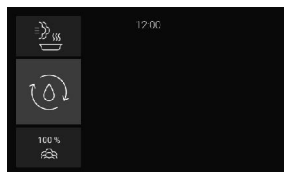
The two informative messages:

- 1 Descaling suggested.
- 2 Descaling necessary
(no more processes possible without descaling)


The appliance will contact you as soon as the first stage is reached. The symbol is visible in the status display until the descaling process is carried out.

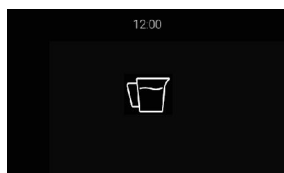
To descale the appliance, please follow the steps below.

- Switch the appliance on by pressing symbol .
- Use the left switch in order to select the function “Descaling” and confirm your choice with  or using the right switch.
- Turn the right switch in order to select “Start” and start the process with .



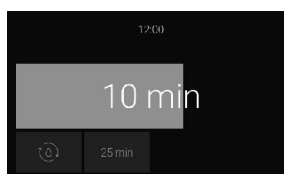
The display shows a water tank with a size of 0.5 litres.

- Now fill the water tank with 500 ml descaling agent and place it back into the appliance.
- Close the panel and confirm the descaling process with .

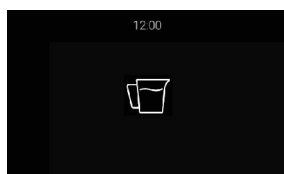


The appliance starts with the descaling cycle.

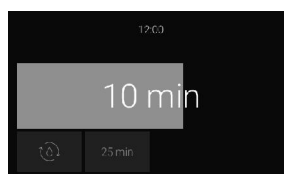
Once the descaling cycle is complete, there are two more cycles. The water tank indication reappears.



As soon as this cycle is over, the water tank indicator reappears.

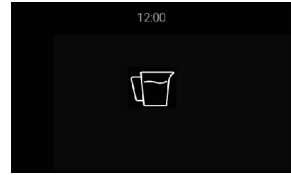


- Fill the water tank with 500ml fresh water.

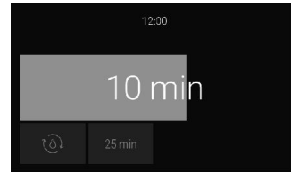


Descaling

The flushing process starts automatically when the water tank is reinstalled.



The appliance starts a second flushing cycle.



At the end of the process, the water is pumped back.

Do not remove the water tank during the pumping process.

As soon as the residual water has been completely pumped back, the water tank indicator appears in the display.

- Now remove the water tank to pour out the remaining water.
- Rinse the tank with water again before placing it back in the appliance.

13. What to do if ...




Repairs may only be carried out by qualified staff members!

If your appliance is faulty, please check whether you can rectify the problem yourself by consulting these instructions for use. You may be able to rectify some problems yourself. They are described below.

If ...	What to do?
...the steamer does not heat up	Turn the appliance on.
	Set the required time.
	Make sure that the settings are correct.
	You will find more relevant information in the section on "automatic switch-off".
	See "Using the childproof lock"
	Close the door carefully.
	Make sure that the safety fuse is causing the problem. Contact an authorised skilled electrician if the fuse repeatedly triggers.
... the lighting does not work	Replace the lamp.
... neither sensors nor lighting function?	Check: Has the mains plug been connected? Is the fuse box in the building in an operational condition? Power failure? Childproof lock switched on?
... when one or several of the sensors do not respond to touch, but the lights can be switched on	Wait approx. 15 seconds or trigger the fuse and switch it on again. You may need to repeat this procedure! The keys then adjusted themselves, so they respond to touch again.
... one or more sensors do not even respond when the fuse is triggered and switched on again	Once the fuse has triggered twice and been switched on again, trigger it once more and inform Customer Service

What to do if ...

If ...	What to do?
... the door glass cracked?	Switch off the appliance and have Customer Service replace it
... the door sealing is damaged?	Replace the door sealing See «Replacing the door sealing». <div style="border: 1px solid black; padding: 5px; margin-top: 5px;">  <p>Do not use the appliance when the door sealing is damaged!</p> </div>
... the lightning is damaged?	The steamer can still be used. Replace the halogen lamp as quickly as possible when the appliance is cold. See «Replacing the oven lamp».
... an error code which is not on the chart appears in the display	Switch the appliance off and then on again using the safety fuse in the home or the safety switch in the fuse box.
	Contact Customer Service if the error code appears in the display again.



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