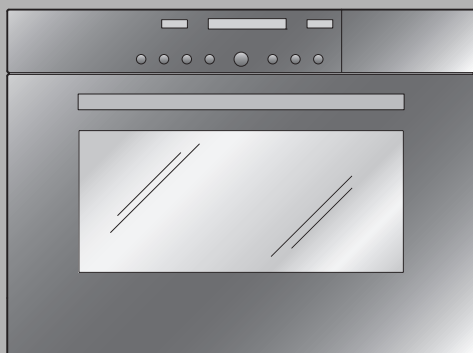


Combi-steam cooker

Combi-Steam XSL



Operating instructions

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.

Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliance is reserved.

Validity

The model number corresponds to the first 3 digits on the identification plate. These operating instructions apply to model:

Type	Model no.	Size system
CSTXSL60	59A	60-450

Variations depending on the model are noted in the text.

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1 Safety precautions

1.1 Symbols used



Denotes important safety precautions. Failure to observe said precautions can result in injury or in damage to the appliance or fittings!



Information and precautions that should be observed.



Information on disposal.



Information about the operating instructions.

- ▶ Indicates step-by-step instructions.
- Describes how the appliance reacts to the steps taken.
- Indicates a list.

1.2 General safety precautions



- Read the operating instructions before using the appliance for the first time!



- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, unless they are supervised or have been given instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions



- **WARNING:** The appliance and its accessible parts get hot during use. Be careful not to touch the heating elements.
- Children under 8 years of age must be kept away unless constantly supervised.
- This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, provided they are supervised or have been instructed on the safe use of the appliance and have understood the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be undertaken by children without supervision.
- **WARNING:** Accessible parts can get hot during use. Keep small children away.

- Do not use aggressive or abrasive cleaning agents or sharp metal scrapers for cleaning the glass in the oven door as they could scratch the surface. This can destroy the glass.
- A warming drawer and its contents get hot.
- For appliances with pyrolytic self-cleaning, excessive soiling and accessories must be removed before carrying out pyrolytic self-cleaning.
- Only use the food probe recommended for this oven.
- Under no circumstances use a steam cleaner.
- WARNING: Before replacing the light bulb, ensure the appliance is switched off and disconnected from the mains power supply to avoid possible electric shock.
- WARNING: It can be dangerous to leave the hob unattended when cooking with fat or oil as this can lead to fires. NEVER attempt to extinguish a fire with water. Instead, switch the appliance off and then carefully smother the flames with, for example, a lid or a fire blanket.
- WARNING: Never store objects on the hob due to the risk of fire.

1.4 Instructions for use

Before using for the first time

- The appliance must be installed and connected to the mains supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.

Correct use

- The appliance is designed for use in the home for preparing food. Under no circumstances flambé or cook food using a lot of fat in the cooking space! No liability is assumed for any damage caused by improper use or incorrect handling.
- Never use the appliance to dry animals, textiles or paper!
- Do not use the appliance as a room heater.
- The appliance should only be installed and operated at an ambient temperature of 5 °C to 35 °C. If there is a risk of frost, residual water left in the pumps can freeze and cause damage to them.
- Repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or a similarly qualified person. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the Repair service section. If necessary, please contact our Customer Services.
- Use original spare parts only.
- Retain these operating instructions for future reference.
- The appliance corresponds to recognized technology standards and the relevant safety regulations. Proper use of the appliance is essential to avoid damage and accidents. Please observe the precautions given in these operating instructions.

Note on use

- Use the childproof locking facility.
- If the appliance is visibly damaged, do not use it. Contact our Customer Services.
- If the appliance is not operating properly, disconnect it from the mains power supply immediately.
- Ensure there are no foreign bodies or pets in the cooking space before closing the appliance door.
- Do not store objects that could pose a danger if the appliance were accidentally switched on in the cooking space or the warming drawer. Do not store food or temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, in the cooking space.
- For appliances with a grill, keep the appliance door closed while grilling. The heat could otherwise damage the operating and display elements or the fitted units above.

Caution: Risk of burns!

- The appliance gets very hot when in use. The appliance door also heats up.
- Steam may escape from the cooking space when the appliance door is opened.
- The heated appliance remains hot for some time after being switched off and cools down only slowly to room temperature. Allow sufficient time for the appliance to cool down before, for example, cleaning it.
- Overheated fat and oil can easily catch fire. Heating oil in the cooking space to sear meat is dangerous and should not be done. Never attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket. Keep doors and windows closed.
- Do not pour spirits (e.g. brandy, whisky, schnapps) over heated food. Danger of explosion!
- Do not leave the appliance unsupervised when drying herbs, bread, mushrooms, etc. If the foodstuff dries out too much, this can pose a fire hazard.
- If you notice smoke possibly coming from a fire in the appliance or inside the cooking space, keep the appliance door closed and disconnect the appliance from the mains power supply.
- Accessories get hot in the cooking space. Use protective gloves or oven cloths.

Caution: Risk of injury!

- Be careful not to put fingers in the door hinges. There is otherwise a risk of injury if the appliance door is moved. Particular care should be taken when children are around.
- Only leave the appliance door open in the at-rest position. An open appliance door poses a danger of tripping or injury! Do not sit or rest on the appliance door or use it as a storage surface.
- For hobs, a hob guard can be fitted to protect small children. These are available from specialized retailers.

Caution: Risk to life!

- Packaging materials, e.g. plastic and polystyrene, can be dangerous for children. Danger of suffocation! Keep packaging materials away from children.

How to avoid damaging the appliance

- Close the appliance door carefully.
- Do not place any objects directly on the bottom heating element.
- Do not use protective aluminium inserts with appliances with no visible bottom heating element.
- Do not use objects that can rust in the cooking space.
- Using knives or cutting wheels on the original baking tray will visibly damage the surface.
- To prevent corrosion, leave the appliance door open in the at-rest position until the cooking space has cooled down.
- When cleaning the appliance make sure no water can get into the inside of the appliance. Use a moderately damp cloth. Under no circumstances spray the inside or outside of the appliance with water. If water gets inside the appliance, it will cause damage.
- Do not leave the hotplates switched on at a high power level for any length of time without any cookware as this can damage them.

2 Disposal

Packaging

- All packaging materials (cardboard, plastic film (PE) and polystyrene (EPS)) are marked and should, if possible, be collected for recycling and disposed of in an environmentally friendly way.

Disconnection

- Disconnect the appliance from the mains power supply. With a fixed appliance, this is to be carried out by a qualified electrician!

Safety

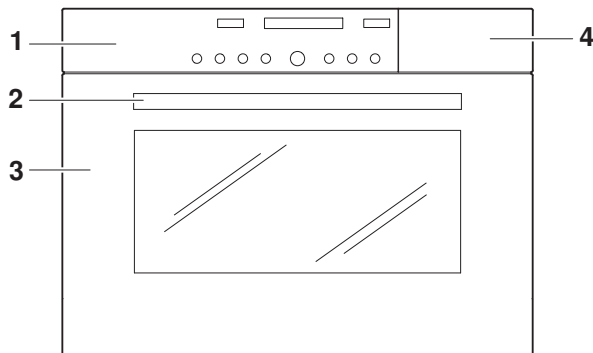
- Disable the appliance to prevent accidents caused by improper use, especially through children playing.
- Pull the plug out of the mains socket or have the appliance disconnected from the mains by an electrician. Then cut the mains cable off flush with the appliance.

Disposal

- The old appliance should not be discarded as worthless rubbish. If disposed of correctly, the raw materials can be recovered for recycling.
- The  symbol on the identification plate warns that the appliance may not be disposed of in normal household waste.
- The appliance must be disposed of in accordance with local regulations on waste disposal. For more information on the handling, disposal and recycling of the product, please contact the local authorities, the local recycling facilities for household waste or the retailer from whom you purchased the appliance.

3 Appliance description

3.1 Construction



- 1 Operating and display elements
- 2 Door handle
- 3 Appliance door
- 4 Panel flap in front of water tank

Symbols

°C	Cooking space temperature	I→I	Operating time
	Food probe temperature	→I	Switch-off time
	Timer		Time

Buttons

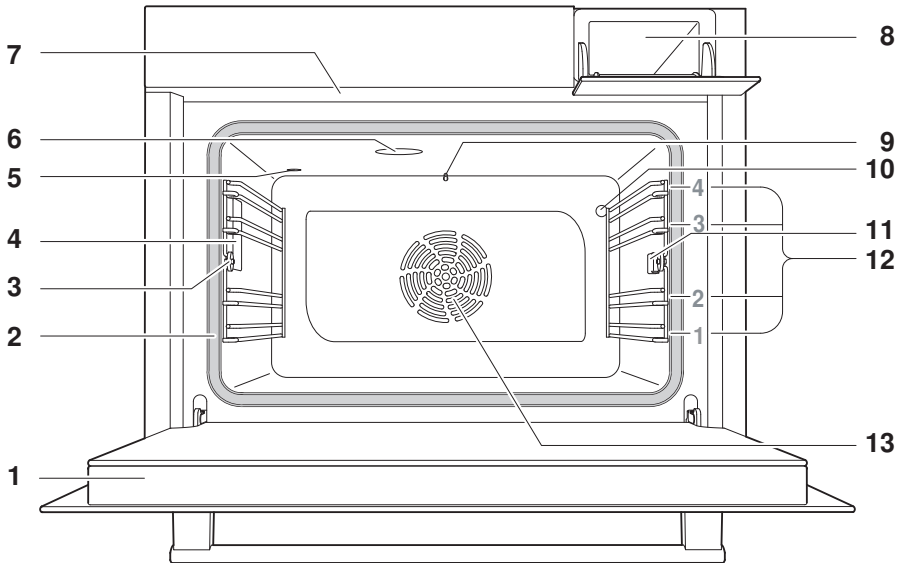
	Flap opener		Adjusting knob
	Illumination		Timer
°C	Cooking space temperature/ Food probe temperature		Time Operating time Switch-off time
	Operating mode		Off

3.3 Cooking space



Using protective inserts or aluminium foil can damage the appliance.

Do not place any protective insert or aluminium foil on the cooking space floor.



- | | |
|------------------------------------|---|
| 1 Appliance door | 8 Water tank compartment |
| 2 Door seal | 9 Cooking space temperature sensor |
| 3 Knurled nut | 10 Steam inlet |
| 4 Illumination | 11 Socket for food probe |
| 5 Climate sensor | 12 Levels |
| 6 Cooking space ventilation | 13 Hot air fan |
| 7 Ventilation outlet | |

3.4 Accessories



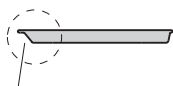
Incorrect handling can cause damage!

Do not use knives or cutting wheels to cut food on the accessories.

Original TopClean baking tray

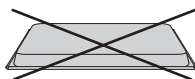


- Baking tin for flans and biscuits
- Use together with the wire shelf as a drip tray
- If not fully covered by the baking, its shape can become distorted during baking. This is normal. It will go back to its original form as it cools down.
- Not suitable for use in the , ,  and  operating modes.



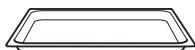
1

- ▶ Push the original baking tray into the cooking space with the «sloped» side **1** to the back.

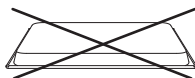


- ▶ Only use the normal way round – not upside down.

Stainless steel tray

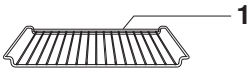


- Baking tin for aperitif nibbles and bread
- Use together with the wire shelf and the perforated cooking tray as a drip tray
- If not fully covered by the baking, its shape can become distorted during baking. This is normal. It will go back to its original form as it cools down.

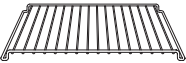


- ▶ Only use the normal way round – not upside down.

Wire shelf



- For standing roasting and baking tins on
- For standing meat, frozen pizza, etc. on
- Push the bar **1** to the back of the cooking space. It enables the food to be removed safely from the cooking space.



- Serves as a cooling rack.

Perforated cooking tray



- Cooking fresh or frozen vegetables, meat and fish
- For standing ramekins, preserving jars, etc. on.
- Extracting juice from berries, fruit, etc.

Food probe



- For measuring the core temperature of food between the range of 30 °C to 99 °C.



For recommended food probe temperatures, see the separate Tips on settings.

Water tank with lid



Do not use demineralised (filtered) or distilled water.



► Only fill with fresh, cold drinking water.



Special accessories



Place any accessories not included in the scope of delivery on the wire shelf.

- Special accessories can be found at:
www.vzug.com

4 Operating the appliance

Using the buttons

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

- The symbol for the function selected illuminates or flashes.
- A suggestion flashes in the corresponding digital display.
- Turn the  adjusting knob to change the setting.
- Press the  adjusting knob to confirm the setting or it will be taken over automatically after 10 seconds.
- Other settings or changes can be made at any time.
- Press the  button to switch off the appliance.

Operating using the plain text display

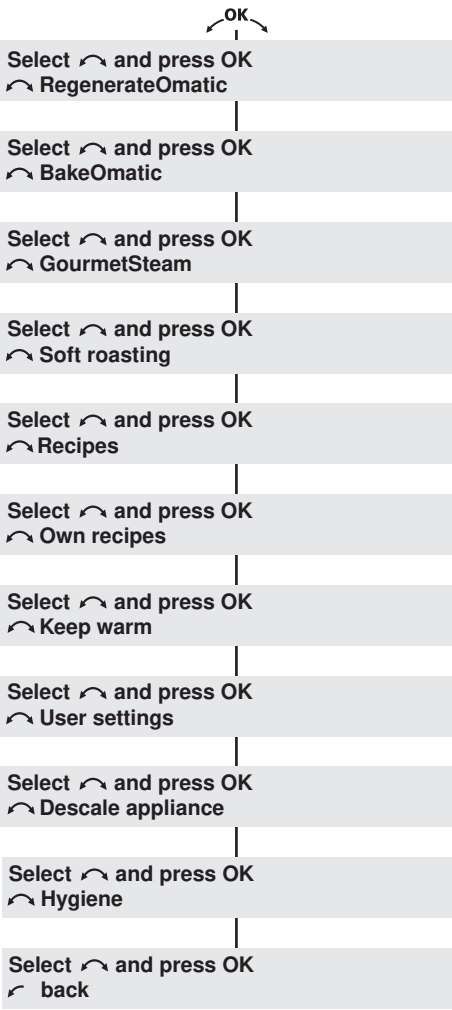
When the appliance is switched off, the adjusting knob  is used to access the plain display text, to view the different selection options and to confirm.

- Press the  adjusting knob to activate the plain text display.
- Turn the  adjusting knob to view the selection options.
- Press the  adjusting knob again to confirm the selection.
- Press the  button to turn off the plain text display.

4 Operating the appliance



To return to the previous operating level, select «back» and press the  adjusting knob. The  symbol indicates additional information.



4.1 Using for the first time

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

- ▶ Remove packaging and transport materials from the cooking space.
- ▶ If **12:00** flashes in the display, turn the ↶**OK**↷ adjusting knob to set the time.



Press the ↶**OK**↷ adjusting knob to toggle between hours and minutes.
Turn it to set the hour and the minutes.

Press the ↶**OK**↷ adjusting knob to confirm the setting.

- ▶ Clean the cooking space and the accessories.
- ▶ If necessary, adjust the water hardness in the user settings.
- ▶ Fill the water tank with fresh, cold drinking water and slot it into position in the water tank compartment.
- ▶ Heat the empty cooking space (without the wire shelf, baking trays, etc.) using the  operating mode for about 30 minutes at 210 °C.



There is likely to be some smoke and odour given off, we therefore recommend ventilating the room well during this phase.

4.2 Filling the water tank



Do not use demineralised (filtered) or distilled water.

Do not place things on the panel flap in front of the water tank when open.

- ▶ Press the  button.
 - The panel flap in front of the water tank opens.
- ▶ Fill the water tank with fresh, cold drinking water and close the lid.
- ▶ Slot the water tank into position in the water tank compartment.
- ▶ Close the panel flap manually.
 - For the , ,  and  operating modes as well as «Regenerate Omatic», «BakeOmatic», «GourmetSteam» «Recipes» and «Own recipes», the filled water tank must be in position in the water tank compartment.
 - For the  and  operating modes as well «Soft roasting», the water tank can stay in the water tank compartment without it affecting the end cooking result.

Refilling the water tank

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

If the water tank needs to be refilled:

- ▶ Press the  button.
 - The panel flap in front of the water tank opens.
-  With the «Automatically with messages» setting, the panel flap in front of the water tank opens automatically.
- The panel flap in front of the water tank can be opened at any time by pressing the button.
- ▶ Do not fill the water tank with more than 0.5 l water to ensure that it does not overflow when the water is pumped back.

4.3 Selecting the operating mode

- ▶ Press the  button repeatedly until the desired operating mode appears in the plain text display.
 - The recommended temperature flashes in the digital display.
 - The operating mode symbol and  flash.

Operating modes

Press the  button	Operating mode	
1×		Steaming
2×		Regenerating
3×		Professional baking
4×		Hot air
5×		Hot air humid
6×		Hot air + steaming

4.4 Selecting the cooking space temperature

- ▶ Turn the  adjusting knob to set the desired temperature.
- ▶ Press the  adjusting knob to confirm.
 - The appliance starts.



For the ,  and  operating modes, a single acoustic signal is emitted when the cooking space temperature set is reached.

4.5 Checking and changing the cooking space temperature

- ▶ Press the °C button.
 - In the plain text display appears:

Cooking space temperature
 - The cooking space temperature set flashes in the digital display.
 - The °C symbol flashes.
- ▶ Turn the  adjusting knob to change the cooking space temperature.

4.6 Changing the operating mode

The operating mode selected cannot be changed during operation.

- ▶ Press the  button.
 - The operating mode selected is ended.
- ▶ Press the  button to select a new operating mode.

4.7 Switching off

- ▶ Press the  button.
 - A short acoustic signal is emitted.
 - The operating mode symbol and **°C** go out.
 - For all operating modes that use steam, steam can be released at the end of the cooking process. The steam is gradually released from the cooking space into the atmosphere – this takes around 1 minute – so that there is no sudden rush of steam when the appliance door is opened.

As long as the cooking space temperature is over 80 °C,

- in the display appears:

Residual heat



When the symbols are no longer illuminated and the plain text display is dark, the appliance is off.
The cooling fan can continue to run.

Removing the cooked food from the cooking space



Risk of burns!

Hot steam or hot air may escape from the cooking space when the appliance door is opened.

The accessories will be hot. Use protective gloves or oven cloths.

- ▶ Take the food out of the cooking space when done.
- ▶ Put baking on the wire shelf to cool.
- ▶ After each cooking session with steam, any condensate or food debris in the cooking space must be completely removed.
- ▶ To prevent corrosion, leave the appliance door open in the at-rest position until the cooking space has cooled down.

4.8 Emptying the water tank



Risk of scalding!

The water in the water tank can be hot.

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

In the display appears:

 Water is being pumped off

- When the water has been pumped back, remove, empty and then dry the water tank.



If the following appears in the display:

 Do not remove water tank

the temperature of the residual water is too high.

For safety reasons, the residual water is not pumped back until it has dropped below a certain temperature.

Any operating mode can be started again at any time.

5 User settings

You can adjust the settings.

- ▶ Press the  adjusting knob to activate the display.

- In the display appears:

Select  and press OK
 RegenerateOmatic

- ▶ Turn the adjusting knob

- until in the display appears:

Select  and press OK
 User settings

- ▶ Press the  adjusting knob to confirm.

- In the display appears:

User settings
 Language

Turn the  adjusting knob to display the available options.

- ▶ Select setting and press the  adjusting knob to confirm.
- ▶ Press the  button to exit.



The settings are retained in the event of a power failure.

Possible settings

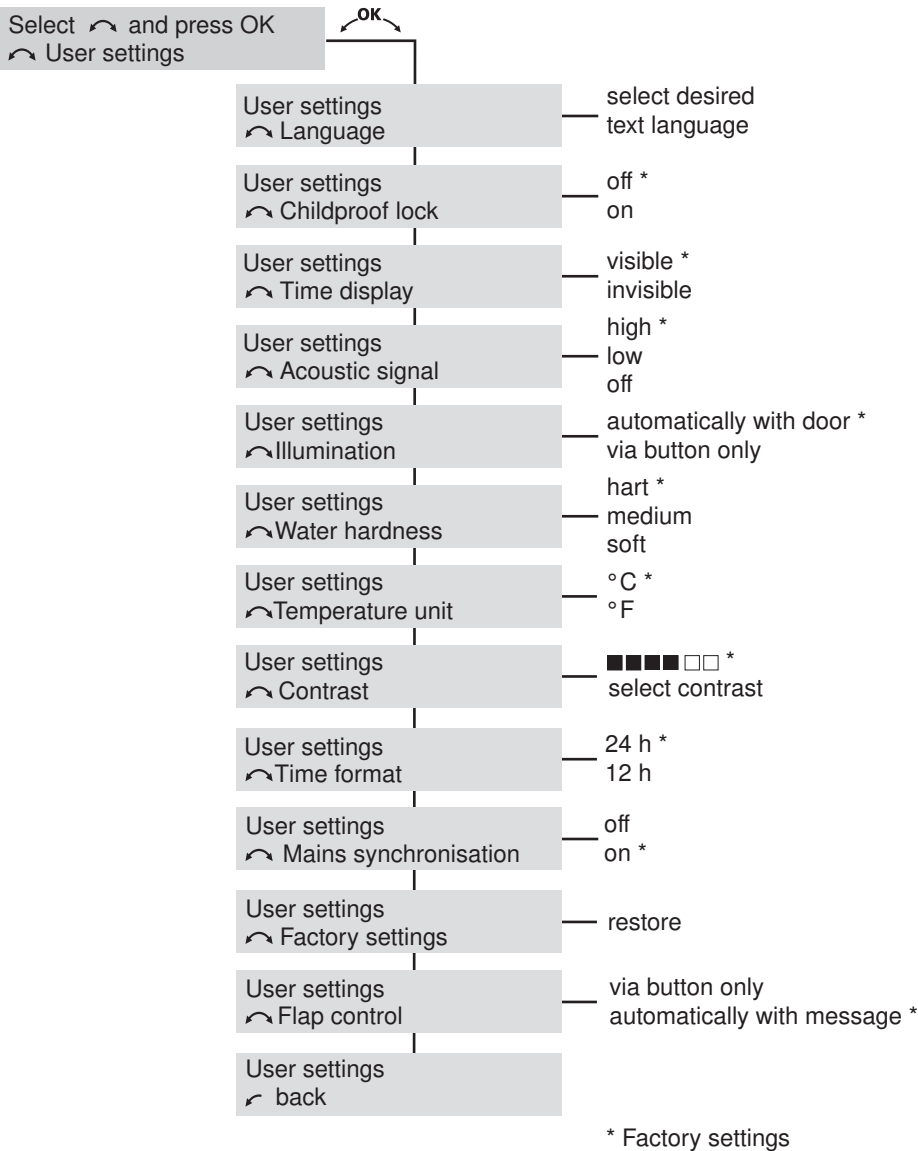
Select  and press OK
 RegenerateOmatic



Select  and press OK
 User settings

Select  and press OK
 Descale appliance

5 User settings



5.1 Language

The language in the display can be changed. Different languages are available for selection.



The language can be reset to the factory setting using the following button combination:

- ▶ Simultaneously press the  button and the  adjusting knob until
 - in the display appears:

Language
 English

5.2 Childproof lock

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

If the ,  or  button is pressed when the childproof lock is activated,

- a double acoustic signal is emitted
- in the display appears:
- nothing happens when the button is pressed.

Childproof lock activated
 Deactivate: see instructions

Operating the appliance when the childproof lock is activated

- ▶ Hold the  button depressed and press the ,  or  button.
 - The childproof lock is overridden.
 - The appliance can now be operated as normal.
 - The childproof lock is automatically reactivated 10 minutes after the appliance has been switched off.



The ,  and  buttons can be used irrespective of whether the childproof lock is activated or not.

5.3 Time display

If the «invisible» setting is selected, the displays are not illuminated when the appliance is off. The time is visible when the appliance is on.



To reduce power consumption to a minimum, select «Time display» «invisible» in the user settings. Despite automatic energy-saving stand-by, all safety functions are active.

5.4 Acoustic signal

The acoustic signal can be set at one of two levels of loudness or can be switched off.

• High	Maximum loudness
• Low	Reduced loudness
• Off	Acoustic signal is switched off



Even if the acoustic signal setting is set to «off», an acoustic signal is emitted in the event of a malfunction.

A short acoustic signal is emitted when the appliance is switched off (safety function) even if the acoustic signal setting is set to «off».

5.5 Illumination

With the «automatically with door» setting, the illumination turns on when the appliance door is opened and turns off when it is closed.



The illumination can be switched on and off at any time by pressing the  button.

If the illumination is not switched off by pressing the  button, it turns off automatically 30 minutes after use.

5.6 Water hardness

The appliance features a system that automatically indicates when it is time to descale. The system can be optimized for households with soft water (also through using a water softening appliance) and medium water hardness by changing the user settings to the relevant range of water hardness.

There are three setting ranges for water hardness:

Type	Water hardness [°fH]	Water hardness [°dH]	Water hardness [°eH]
• Hard	36 to 50	21 to 28	26 to 35
• Medium	16 to 35	9 to 20	12 to 25
• Soft	1 to 15	1 to 8	1 to 11

5.7 Temperature unit

For temperature unit, select between «°C» and «°F».

• °C	Degrees Celsius
• °F	Degrees Fahrenheit

5.8 Contrast

With this function, the readability of the display can be adjusted based on how the appliance is installed.

5.9 Time format

Select the «24 h» setting to activate the European time format and the «12 h» setting for the US time format (a.m./p.m.).

5.10 Mains synchronisation

Mains synchronisation synchronises the appliance clock with the mains frequency. Irregular mains frequency can cause the clock to not run correctly. A pulse generator inside the appliance is used when mains synchronisation is switched off.

5.11 Flap control

When operating with steam, when the water tank is empty the panel flap in front of the water tank opens automatically with the «automatically with messages» setting.



Select between manual or automatic flap opening using the «flap control» setting.

Press the  button to open the panel flap in front of the water tank at any time.

5.12 Factory settings

If one or more user settings have been changed, these can be reset to the factory settings.

6 Time functions

The following time functions are available:

- Time and date
- Timer
- Operating time – time-controlled switch-off of the appliance
- Delayed start – time-controlled switch-on and switch-off of the appliance



When the appliance is switched off, the time display is dimmed between 24:00 and 6:00.

If the «12 h» time format has been selected, the display is not dimmed.

6.1 Setting and changing the time



The time cannot be changed if the appliance is in operation or if a delayed start has been set.

- ▶ Press the  button.
 - In the plain text display appears:
 - The hour flashes in the digital display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the hour.
- ▶ Press the  button or the  adjusting knob.
 - In the plain text display appears:
 - The minutes flash in the digital display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the minutes.
- ▶ Press the  adjusting knob to confirm the settings.

Time: set hours

 Minutes: press OK

Time: set minutes

 Confirm: press OK

6.2 Displaying and changing the date



The date cannot be displayed or changed if the appliance is in operation or if a delayed start has been set.

- ▶ Press the adjusting knob to activate the display.

- In the display appears:

Select and press OK
 BakeOmatic

- ▶ Turn the adjusting knob until
 - in the display appears:

Select and press OK
 User settings

- ▶ Press the adjusting knob to confirm.
 - In the display appears:

User settings
 Language

- ▶ Turn the adjusting knob until
 - in the display appears:

User settings
 Calendar

- ▶ Press the adjusting knob to confirm.
 - In the display appears, e.g.:

Calendar
 Current date: 14.05.2011

- ▶ Turn the adjusting knob until
 - in the display appears:

Calendar
 Set date

- ▶ Press the adjusting knob to confirm.
 - The following appears in the display and the day flashes, e.g.:

Set date
 DD.MM.YYYY: 01.01.2010

- ▶ Turn the adjusting knob to set the day.

- ▶ Press the adjusting knob to confirm.
 - The following appears in the display and the month flashes, e.g.:

Set date
 DD.MM.YYYY: 14.01.2010

- ▶ Turn the adjusting knob to set the month.

- ▶ Press the  adjusting knob to confirm.
 - The following appears in the display and the year flashes, e.g.:

Set date
 DD.MM.YYYY: 14.05.2010

- ▶ Turn the  adjusting knob to set the year.
- ▶ Press the  adjusting knob to confirm.
 - In the display appears, e.g.:

Set date
 DD.MM.YYYY: 14.05.2012

- ▶ Press the  adjusting knob to confirm.
 - In the display appears:

Calendar
 Set date

- ▶ Press the  button to exit.

6.3 Timer

The timer functions like an egg timer. It can be used at any time and independently of all other functions.

Setting

- ▶ Press the  button.
 - In the plain text display appears:
 -  flashes in the digital display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the duration.

Timer: set mins./secs.

The timer can be set for:

- up to 10 minutes in 10-second intervals, e.g.  = 9 mins. and 50 secs.
- over 10 minutes in 1-minute intervals, e.g.  = 1 hr. and 12 mins.

The maximum timer duration that can be set is 9 hrs. and 59 mins.



Press the  button 1× to reset the timer duration to .

Starting

- ▶ Press the  adjusting knob to start the timer.
 - The countdown to the time remaining is visible in the display.
 - The  symbol illuminates.

Set duration finished

When the set duration is up

- a sequence of 5 short acoustic signals is repeated for 1 minute
- in the display appears:
- the  symbol flashes.

Timer
finished

- ▶ Press the  button to switch off the acoustic signal.

Checking and changing

- ▶ Press the  button.
 - In the plain text display appears:
 - The countdown to the time remaining flashes in the digital display.
 - The  symbol flashes.

Timer: set mins./secs.
 0'00: press again

- ▶ Turn the  adjusting knob to change the duration of the timer.

Switching off before time

- ▶ Press the  button 2×.
 - In the plain text display appears:
 -  flashes in the digital display.
 - The  symbol flashes.

Timer: set mins./secs.

- ▶ Press the  adjusting knob to confirm.

6.4 Operating time

The operating mode selected switches off automatically when the operating time is up.

Setting

- ▶ Select the desired operating mode and cooking space temperature.
- ▶ Preheat the cooking space if necessary.
- ▶ Place the food in the cooking space.
- ▶ Press the  button.
 - In the plain text display appears:
 -  flashes in the digital display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the operating time (maximum of 9 hrs. 59 mins.).
- ▶ Press the  adjusting knob to confirm.
 - The countdown to the time remaining is visible in the digital display.
 - The  symbol illuminates.

Operating time hrs./mins.

 Switch-off time: press again

Checking and changing

- ▶ Press the  button.
 - The countdown to the time remaining flashes in the display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to change the operating time.

Switching off before time

- ▶ Press the  button.

End of the operating time

When the operating time is up

- the operating mode selected switches off automatically
- a long, intermittent acoustic signal is emitted for 1 minute
- in the plain text display appears:
- the cooking space temperature appears in the one digital display
-  flashes in the other digital display
- the I→I symbol flashes
- the settings remain for 3 minutes.

Operating time finished
 Continue: select duration

Extending the operating time

- Turn the  adjusting knob within 3 minutes to select a new duration.

Switching off

- Press the  button.
- The settings are cleared.
 - The residual heat appears in the display.

6.5 Delayed start

The delayed start is activated when for the operating mode selected both an operating time and a switch-off time are set.

The appliance switches automatically on and off again at the desired times. If you use the food probe, you will need to estimate and set the duration. You will find a guide on times in the separate *Tips on settings*. The appliance switches automatically on with a delay and switches off again when the set food probe temperature is reached. Depending on the estimated duration, this can occur earlier or later than the set switch-off time.



A delayed start is not possible if «BakeOmatic», «GourmetSteam», «Recipes» and «Own recipes» require the appliance to be preheated. Perishables should not be kept unrefrigerated.

- ▶ Place the food in the cooking space.
- ▶ Select the desired operating mode and cooking space temperature.
- ▶ Do not press the  adjusting knob to confirm.

Setting the operating time

- ▶ Press the  button.
 - In the plain text display appears:
 -  flashes in the digital display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the operating time (maximum of 9 hrs. 59 mins.).

Operating time hrs./mins.

 Switch-off time: press again

- ▶ Do not press the  adjusting knob to confirm.

Setting the switch-off time

- ▶ Press the  button again.
 - In the plain text display appears:
 - Switch-off time – without a delayed start – e.g. **8:15** flashes in the digital display.
 - The **→I** symbol flashes.
- ▶ Turn the  adjusting knob to set the switch-off time.

Switch-off time

 Duration: press again



The switch-off time can be delayed by a maximum of 23 hrs. and 59 mins.

If the «12 h» time format has been selected, the switch-off time can be delayed by a maximum of 11 hrs. and 59 mins.

- ▶ Press the  adjusting knob to confirm.
 - The time appears in the display.
 - The **→I** symbol illuminates.
 - The operating mode selected remains switched off until the automatic start.

Example

- ▶ Select the  operating mode and 180 °C.
- ▶ At 8:00, set an operating time of 1 hr. and 15 mins.
- ▶ Set the switch-off time to 11:30.
 - The appliance will automatically switch on at 10:15 and off again at 11:30.

Checking and changing

- ▶ Press the  button 1×.
 - The operating time is visible for 3 seconds.
- ▶ Press the  button 2×.
 - The switch-off time flashes and can be changed.



The operating time, operating mode and cooking space temperature cannot be changed.

Switching off before time

- ▶ Press the  button.

End of the operating time

When the operating time is up

- the operating mode selected switches off automatically
- a long, intermittent acoustic signal is emitted for 1 minute
- in the plain text display appears:
- the cooking space temperature appears in the one digital display
-  flashes in the other digital display
- the  symbol flashes
- the settings remain for 3 minutes.

Operating time finished
 Continue: select duration

Extending the operating time

- ▶ Turn the  adjusting knob within 3 minutes to select a new duration.

Switching off

- ▶ Press the  button.
 - The settings are cleared.
 - The residual heat appears in the display.

7 Operating modes

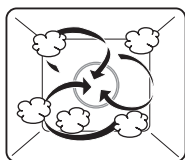
All the operating modes are described below.

- ▶ Place tins, moulds, etc. on the wire shelf.
- ▶ Push the original baking tray into the cooking space with the «sloped» side to the back.
- ▶ Press the  button once or more to select the desired operating mode.



Follow the advice in Tips and tricks and in the separate Tips on settings.

7.1 Steaming



Temperature range	30–100 °C
Recommended value	100 °C
Level	1 to 4

The cooking space is heated simultaneously by steam and hot air. The food is heated up or cooked by steam.

Use

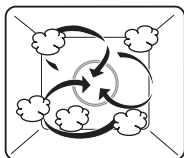
- Cooking vegetables, rice, cereal products, pulses and dishes that contain egg
- Poaching meat, poultry and fish
- Extracting juice from fruit and berries
- Making yoghurt
- Preserving food



It is possible to cook food on several levels at the same time.

- ▶ Place the stainless steel tray underneath the perforated cooking tray.

7.2 Regenerating



Temperature range	100–150 °C
Recommended value	120 °C
Level	1 to 4

The cooking space is heated by steam and hot air. The food is heated up gently and does not lose its moisture.

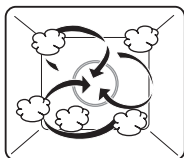
Use

- Heating up pre-cooked food and convenience products



It is possible to regenerate food on several levels at the same time.

7.3 Professional baking



Temperature range	100–230 °C
Recommended value	210 °C
Level	2 or 1 + 3

First, there is a steam phase (proofing, moistening the surface of the baking). A hot air phase then follows automatically.

Use

- Bread, yeast pastries, puff pastries (fresh or frozen) on 1 or 2 levels



Yeast pastries and puff pastries do not need to be brushed with egg yolk. A nice, shiny crust is formed with professional baking.

- Put the food to be cooked in the cold cooking space.

7.4 Hot air



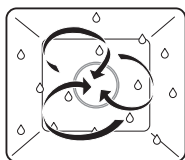
Temperature range	30–230 °C
Recommended value	180 °C
Level	2 or 1 + 3

A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly.

Use

- Cake, savouries, biscuits, bread and roasts on 1 or 2 levels

7.5 Hot air humid



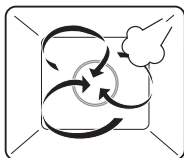
Temperature range	30–230 °C
Recommended value	180 °C
Level	2 or 1 + 3

A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly. The steam produced is largely retained in the cooking space. The food retains its moisture.

Use

- Gratin, baked dishes, bread and yeast pastries on 1 or 2 levels

7.6 Hot air + steaming



Temperature range	30–230 °C
Recommended value	180 °C
Level	2 or 1 + 3

A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly. Adding steam improves energy transfer to the food.

Steam over 100 °C is not visible.

Use

- Puff pastries, yeast pastries, bread
- Baked dishes
- Meat
- Frozen and convenience products



Particularly suitable for low-fat cooking of frozen products such as oven chips and spring rolls.

► Press the  button to activate/deactivate steam.

– The  symbol illuminates when steam is activated.

8 Food probe



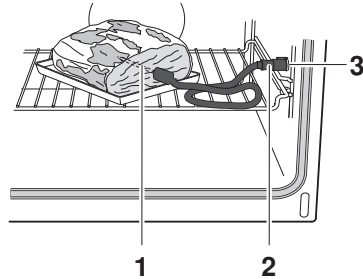
Only use the food probe supplied.

Do not clean the food probe in the dishwasher. Always keep the plug clean.

Positioning the food probe

- Insert the food probe **1** into the meat so that the tip is in the centre of the thickest part.

The food probe **1** must as far as possible be completely covered by the meat in order to get a correct reading.



Reliable readings are only possible for thick, compact cuts of meat; if necessary, tie the meat up.

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

With poultry, the food probe should be inserted into the inside of the thigh.

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

- Flip back the cover and insert plug **2** into socket **3**.

8.1 Food probe temperature



To set the food probe temperature the food probe has to be plugged in.

The food probe temperature depends on the cut of meat and the level of doneness. For details on food probe temperatures, see the separate Tips on settings.

Setting

- ▶ Select the desired operating mode and cooking space temperature.
- ▶ Press the **°C** button 1×.
 - **--[** flashes in the display.
 - The **Λ** symbol flashes.
- ▶ Turn the **OK** adjusting knob to set the food probe temperature.
- ▶ Press the **OK** adjusting knob to confirm.
 - The actual food probe temperature is displayed during the cooking process.

As long as the food probe temperature is below 30 °C,

- **--[** appears in the display.

Checking and changing

- ▶ Press the **°C** button 2×.
 - The food probe temperature set flashes in the display.
 - The **Λ** symbol flashes.
- ▶ Turn the **OK** adjusting knob to change the food probe temperature.

End of cooking

When the food probe temperature set is reached

- the appliance switches off automatically
- an acoustic signal is emitted for 1 minute
- in the plain text display appears:
- the actual food probe temperature, e.g. , appears in the digital display
- the  symbol flashes.

Food probe temperature reached

- ▶ Press the  button to switch off the appliance.



If the meat is left in the cooking space after having switched off the appliance, the food probe temperature will continue to rise due to the residual heat.

Measuring the food probe temperature

- ▶ Select the desired operating mode and cooking space temperature.
- ▶ Press the  button 1×.
 -  flashes in the display.
 - The  symbol flashes.
- ▶ Press the  adjusting knob to confirm.
 - The actual food probe temperature is displayed during the cooking process.

As long as the food probe temperature is below 30 °C,

-  appears in the display.



The operating mode must be switched off manually.

- ▶ Press the  button or set the operating time.

9 Soft roasting

9.1 How Soft roasting functions

«Soft roasting» allows good quality pieces of meat to be prepared gently. The end of cooking can be set precisely, irrespective of the weight and thickness of the meat. The cooking space temperature is automatically regulated.

The programmes «Soft roasting seared» and «Soft roasting with steam» are available for selection. In «Soft roasting seared», the cooking process uses a conventional operating mode. «Soft roasting with steam» functions with the steam operating mode. Since steam transfers energy better shorter cooking times and thus energy savings are possible.

Tips for an optimal result

- Meat thickness: at least 4 cm
- Quality: lean, quality meat with few sinews
- Observe the recommendations for weight of meat (see sections 9.2 and 9.3)
- Take the meat out of the refrigerator at least 30 minutes before cooking.

9.2 Soft roasting seared

The meat should weigh between 500 and 2000 g. Sear the meat before cooking. The cooking duration can be set between 2.5 to 4.5 hours.

Preparing the meat

- Season or marinate the meat.



Remove any marinade made with herbs, mustard, etc. from the meat before searing. These constituents easily burn.

- Salt the meat immediately before searing.
- Briefly sear the meat on all sides. Do not sear for more than 5 minutes.

9.3 Soft roasting with steam

The meat should weigh between 500 and 1500 g. The cooking duration can be set between 1.5 to 2.5 hours. For optical reasons, the meat is seared for 4 to 6 minutes after cooking. For best results, allow the meat to rest for about 5 minutes after searing before serving. This makes the meat more tender. With «Soft roasting with steam», the meat is seared after cooking and therefore the recommended values for the food probe temperature are 4 °C lower than with «Soft roasting seared».

The «Soft roasting with steam» programme was developed for pieces of meat with a food probe temperature of up to 64 °C.

As steam produces condensate, more residual water is left in the cooking tin at the end of the cooking process than with «Soft roasting seared».

9.4 Positioning the food probe

- Place the meat in a glass or porcelain roasting dish.
- Insert the food probe into the meat so that the tip is in the centre of the thickest part.



The food probe must as far as possible be completely covered by the meat in order to get a correct reading.

The temperature measured by the food probe is decisive in obtaining the optimal degree of doneness of the meat.

- Put the wire shelf at level 2 and place the cookware on it.
- Insert the food probe plug into the socket.

9.5 Selecting Soft roasting



The longer the cooking time selected, the more tender and succulent the meat becomes. This is especially so for thicker cuts of meat.

For details on food probe temperatures, see the separate Tips on settings.

Once the programme has started it is no longer possible to change the values.

Selecting and starting is explained using «Soft roasting seared» and «leg of lamb» as an example:

- ▶ Press the  adjusting knob to activate the plain text display.

- In the plain text display appears:

Select  and press OK
 RegenerateOmatic

- ▶ Turn the  adjusting knob until
– in the plain text display appears:

Select  and press OK
 Soft roasting

- ▶ Press the  adjusting knob to confirm.
– In the plain text display appears:

Soft roasting
 Soft roasting seared

- ▶ Press the  adjusting knob to confirm.
– In the plain text display appears:

Soft roasting seared
 Fillet of veal

- ▶ Turn the  adjusting knob until the desired cut of meat appears in the plain text display.

- ▶ Press the  adjusting knob to confirm.
– In the plain text display appears, e.g.:

Leg of lamb
 rare

- ▶ If necessary, turn the  adjusting knob until the desired degree of doneness appears in the display.

- ▶ Press the  adjusting knob to confirm.
 - In the plain text display appears, e.g.:
 - The recommended food probe temperature appears in the one digital display.
 -  indicating an operating time of 3½ hours appears in the other digital display.
 - The ,  and  symbols illuminate.

Leg of lamb
 start

Changing the food probe temperature

- ▶ Press the  button.
 - The recommended food probe temperature flashes in the display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to change the food probe temperature.

Changing the operating time

- ▶ Press the  button.
 - The preset operating time flashes in the display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to change the operating time.

Starting Soft roasting

- ▶ Press the  adjusting knob to confirm.
 - Soft roasting starts.
 - The actual food probe temperature appears in the one digital display.
 - The countdown for the operating time appears in the other digital display.
 - The ,  and  symbols illuminate.

Inadvertently interrupting the programme

Pressing the  button interrupts the programme.

- In the plain text display appears, e.g.:

Leg of lamb
 continue

- ▶ Press the  adjusting knob to continue the programme.

Switching off before time

- ▶ Press the  button 2×.

10 RegenerateOmatic

RegenerateOmatic detects the amount and shape of the food. The regeneration duration and cooking space climate are automatically adapted to the particular food. With the regenerating humid and crispy programmes, the operating mode, temperature and time do not have to be set for regenerating food.

10.1 Degree of moisture

With RegenerateOmatic, it is possible to select between «Regenerating humid» and «Regenerating crispy».

- «Regenerating humid» for foods that should not dry out such as vegetables, meat, pasta, etc.
- «Regenerating crispy» for foods that should stay crispy after being regenerated such as pizza, flans, aperitif nibbles, etc.

10.2 Regeneration duration

Sensors detect when the food is hot.

The approximate duration for most uses is:

- «Regenerating humid» 8–12 minutes
- «Regenerating crispy» 10–14 minutes.



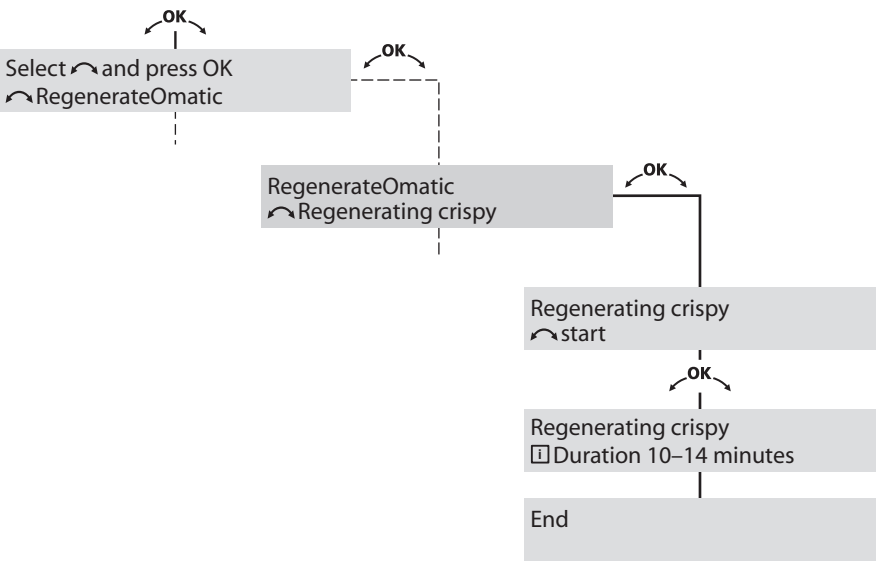
Before starting, the cooking space should have cooled down in order to determine the optimum duration.

To determine the regeneration duration correctly, the appliance door must not be opened during operation.

Follow the advice given in the separate Tips on settings.

Using RegenerateOmatic

Example: «Regenerating crispy»



10.3 Selecting and starting RegenerateOmatic

Preparing, selecting and starting is explained using «Regenerating crispy» as an example.



Before starting, the cooking space should have cooled down in order to determine the optimum duration.

For the RegenerateOmatic programmes, the filled water tank must be in position in the water tank compartment.

In order to determine the regeneration duration correctly, the appliance door must not be opened during operation.

- Put the food in a heatproof dish, place on the wire shelf and then put in the cold cooking space.
- Press the ↻ adjusting knob to activate the display.
 - In the display appears:

Select ↻ and press OK
↻ RegenerateOmatic

- ▶ Press the  adjusting knob to confirm.

- In the display appears:

RegenerateOmatic
 Regenerating humid

- ▶ Turn the  adjusting knob until

- in the display appears:

RegenerateOmatic
 Regenerating crispy

- ▶ Press the  adjusting knob to confirm.

- In the display appears:

Regenerating crispy
 start

- ▶ Press the  adjusting knob to confirm.

- In the display appears:

- The appliance starts with the corresponding settings.

- The regeneration duration is being determined.

RegenerateOmatic
 Duration 10–14 minutes

Switching off before time

- ▶ Press the  button 2×.

11 BakeOmatic

BakeOmatic comprises programmes for 14 different food groups (A1–A14). BakeOmatic detects the amount, shape and consistency of the food. The duration and cooking space climate are automatically adapted to the particular food. BakeOmatic is suitable for any recipe.

11.1 Degree of browning

The degree of browning can be adjusted by selecting the «lightly browned», «medium browned» or «well browned» setting.

11.2 Cooking/Baking duration

When BakeOmatic starts, sensors determine the optimum and exact duration. The effective duration is displayed after about 5-10 minutes.



Before starting, the cooking space must have cooled down in order to determine the optimum duration.

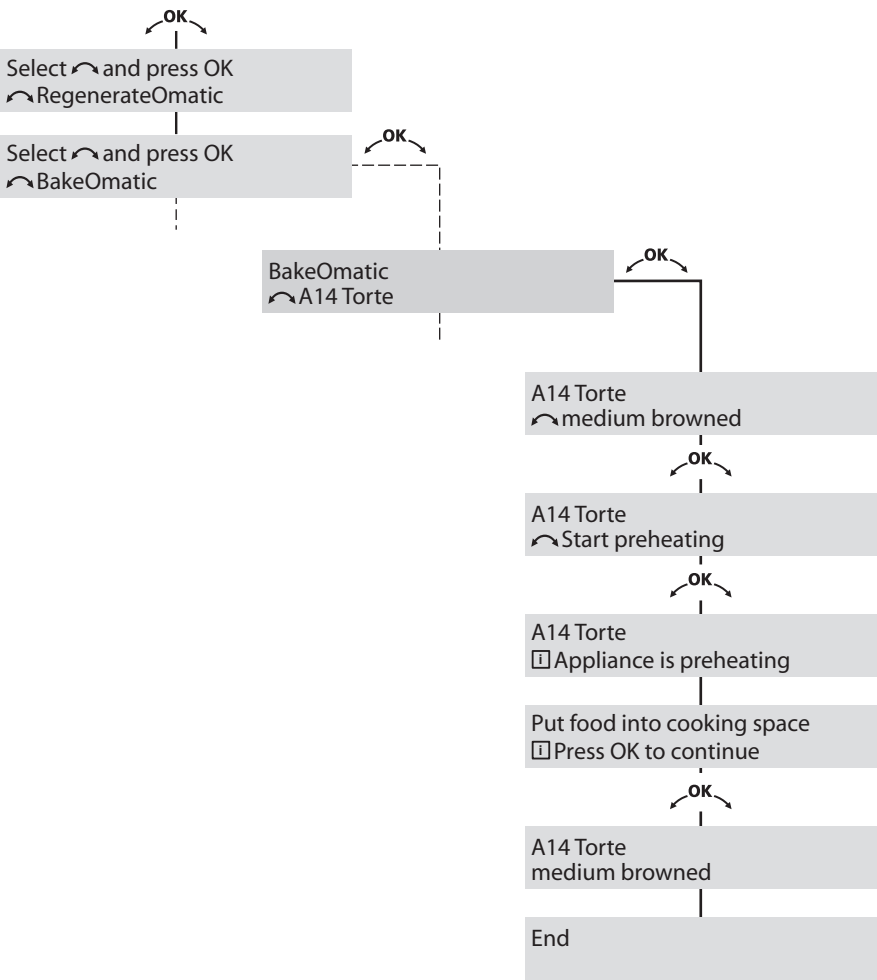
In order to determine the duration correctly, the appliance door must not be opened when **h** is flashing in the display.

For frozen products, select the approximate duration instead of the degree of browning as frozen products are processed differently.

Follow the advice given in the separate **Tips on settings**.

Recipes requiring preheating

Example: «A14 Torte»



11.3 Selecting and starting BakeOmatic

Preparing, selecting and starting is explained using «A14 Torte» as an example.



Before starting, the cooking space must have cooled down in order to determine the optimum duration.

The filled water tank must be in position in the water tank compartment.

For programmes that do not require preheating, place the food in the cold cooking space.

- ▶ Prepare the torte mixture using your own recipe.
- ▶ Press the  adjusting knob to activate the display.

– In the display appears:

Select  and press OK
 RegenerateOmatic

- ▶ Turn the  adjusting knob until
- in the display appears:

Select  and press OK
 BakeOmatic

- ▶ Press the  adjusting knob to confirm.
- In the display appears:

BakeOmatic
 A1 Fresh aperitif nibbles

- ▶ Turn the  adjusting knob until
- in the display appears:

BakeOmatic
 A14 Torte

- ▶ Press the  adjusting knob to confirm.
- In the display appears:

A14 Torte
 medium browned

- ▶ Turn the  adjusting knob to change the degree of browning, if necessary.
- ▶ Press the  adjusting knob to confirm.
- In the display appears:

A14 Torte
 Start preheating

- Press the  adjusting knob to confirm.

- In the display appears:
- The cooking space is preheating.
- A single acoustic signal is emitted when the cooking space temperature is reached.

A14 Torte

 Appliance is preheating

- In the display appears:

Put food into cooking space

 press OK to continue

- Put the prepared torte mixture (your own recipe) in a baking tin, place on the wire shelf and then put in the cooking space at the level given in the recipe.

- Press the  adjusting knob to confirm.

- The appliance starts with the corresponding settings.
-  illuminates and  flashes in the digital display.
- The baking duration is being determined.



In order to determine the duration correctly, the appliance door must not be opened when  is flashing in the digital display.

- The effective duration subsequently illuminates in the digital display.

Switching off before time

- Press the  button 2x.

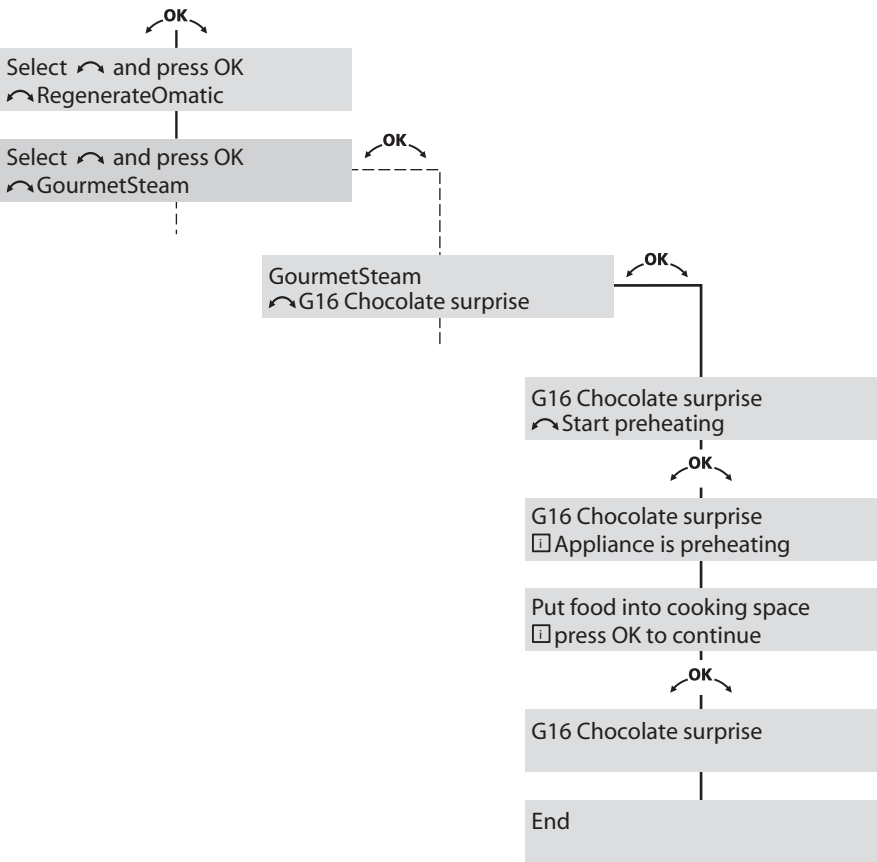
12 GourmetSteam

Use the  adjusting knob to access and start stored recipes. A recipe consists of several steps that once started run automatically.

The recipes are detailed in the recipe book. After being selected, a stored recipe can be changed if required.

Recipes requiring preheating

Example: «G16 Chocolate surprise»



12.1 Selecting and starting GourmetSteam

Preparing, selecting and starting is explained using «G16 Chocolate surprise» as an example.



The filled water tank must be in position in the water tank compartment.

For recipes that do not require preheating, place the food in the cold cooking space.

- ▶ Prepare the chocolate surprise following the recipe in the recipe book.

- ▶ Press the  adjusting knob to activate the display.

- In the display appears:

Select  and press OK
 RegenerateOmatic

- ▶ Turn the  adjusting knob until
 – in the display appears:

Select  and press OK
 GourmetSteam

- ▶ Press the  adjusting knob to confirm.
 – In the display appears:

GourmetSteam
 G1 Farmhouse soup

- ▶ Turn the  adjusting knob until
 – in the display appears:

GourmetSteam
 G16 Chocolate surprise

- ▶ Press the  adjusting knob to confirm.
 – In the display appears:

G16 Chocolate surprise
 Start preheating

- ▶ Press the  adjusting knob to confirm.
 – In the display appears:
 – The cooking space is preheating.
 – A single acoustic signal is emitted when the cooking space temperature is reached.
 – In the display appears:

G16 Chocolate surprise
 Appliance is preheating

Put food into cooking space
 press OK to continue

- ▶ Place the ramekins on the stainless steel tray and put at level 1.
- ▶ Press the  adjusting knob to confirm.
 – The appliance starts with the corresponding settings.

Checking and making temporary changes

The settings can be adapted.

This does not change the stored recipes – the next time the recipes are accessed they appear in their original form.

Changing the cooking space temperature

- ▶ Press the °C button.
- ▶ Turn the ↶OK↷ adjusting knob to change the cooking space temperature.

Changing the operating time

- ▶ Press the ⌚ button.
- ▶ Turn the ↶OK↷ adjusting knob to change the operating time.

Inadvertently interrupting the programme

Pressing the ○ button interrupts the programme.

- In the display appears:

G16 Chocolate surprise
↶continue

- ▶ Press the ↶OK↷ adjusting knob to resume the programme.

Switching off before time

- ▶ Press the ○ button 2x.

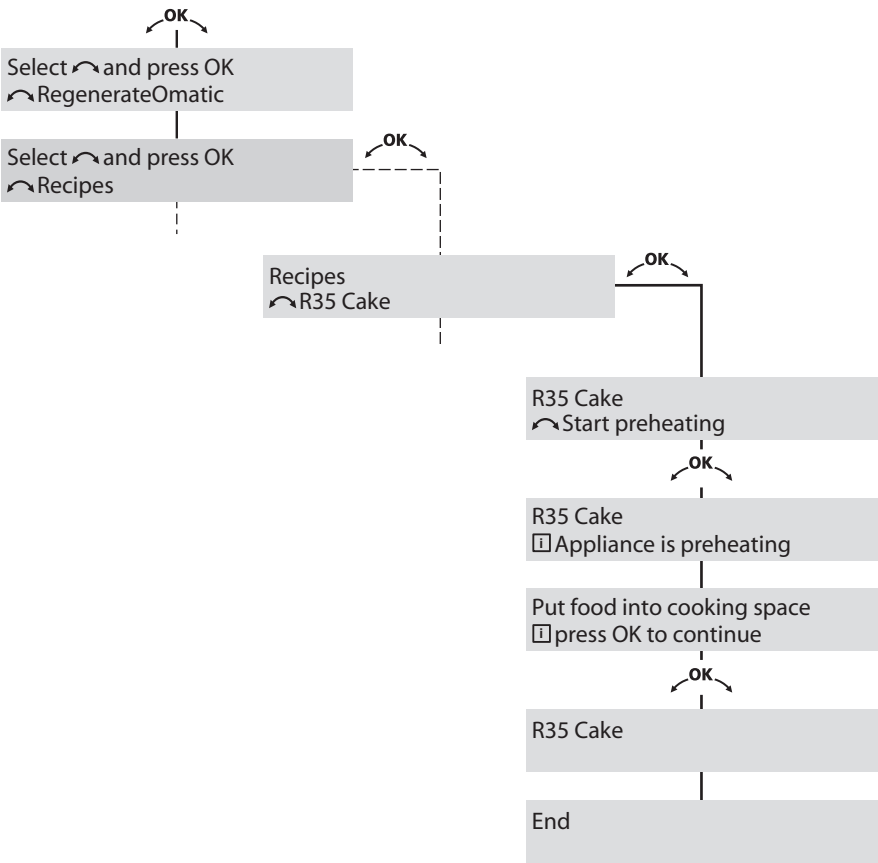
13 Recipes

Use the  adjusting knob to access and start stored recipes. A recipe can consist of several steps that once started run automatically.

The recipes are detailed in the recipe book. After being selected, a stored recipe can be changed if required.

Recipes requiring preheating

Example: «R35 Cake»



13.1 Selecting and starting a recipe

Preparing, selecting and starting is explained using «R35 Cake» as an example.

 For the , ,  and  operating modes, the filled water tank must be in position in the water tank compartment.
For recipes that do not require preheating, place the food in the cold cooking space.

- ▶ Prepare the cake following the recipe in the recipe book.
- ▶ Press the  adjusting knob to activate the display.
 - In the display appears:
- ▶ Turn the  adjusting knob until
 - in the display appears:
- ▶ Press the  adjusting knob to confirm.
 - In the display appears:
- ▶ Turn the  adjusting knob until
 - in the display appears:
- ▶ Press the  adjusting knob to confirm.
 - In the display appears:
- ▶ Press the  adjusting knob to confirm.
 - In the display appears:
 - The cooking space is preheating.
 - A single acoustic signal is emitted when the cooking space temperature is reached.
 - In the display appears:

Select  and press OK
 RegenerateOmatic

Select  and press OK
 Recipes

Recipes
 R1 Aperitif nibbles

Recipes
 R35 Cake

R35 Cake
 Start preheating

R35 Cake
 Appliance is preheating

Put food into cooking space
 press OK to continue

- ▶ Put the wire shelf at level 2.
- ▶ Place the cake tin on the wire shelf.
- ▶ Press the  adjusting knob to confirm.
 - In the plain text display appears:
 - The appliance starts with the corresponding settings.

R35 Cake

Checking and making temporary changes

Settings can be adapted.

The stored recipes are only changed temporarily – the next time the recipes are accessed they appear in their original form. Once started, only the current step can be changed.

Changing the cooking space temperature

- ▶ Press the  button.
- ▶ Turn the  adjusting knob to change the cooking space temperature.

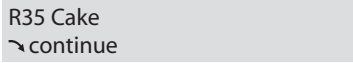
Changing the operating time

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

Inadvertently interrupting the programme

Pressing the  button interrupts the programme.

– In the display appears:



R35 Cake
→ continue

► Press the  adjusting knob to continue the programme.

Switching off before time

► Press the  button 2×.

14 Own recipes

Ten of your own favourite recipes can be stored. A recipe can consist of several steps, operating modes and operating times that once started run automatically. Use the  adjusting knob to access and start stored recipes.

14.1 Creating own recipes

If using the food probe, please observe the following:

- ▶ Enter an estimated operating time.
 - The programme step is the amount of time it takes to reach the set food probe temperature.

Making recipe settings



If using the food probe, it must be plugged in before entering the settings for the recipe.

- ▶ Press the  adjusting knob to activate the display.
 - In the display appears:
- ▶ Turn the  adjusting knob until
 - in the display appears:
- ▶ Press the  adjusting knob to confirm.
- ▶ Turn the  adjusting knob until the first empty recipe appears in the display.
 - In the display appears, e.g.:

Select  and press OK
 RegenerateOmatic

Select  and press OK
 Own recipes

Own recipes
 Recipe 1 (empty)

- ▶ Press the  adjusting knob to confirm.
 - In the display appears:

Recipe 1 (empty)
 change

- ▶ Press the  adjusting knob to confirm.
 - In the display appears:

Recipe 1 (empty)
 Step 1

- ▶ Set the required operating mode, cooking space temperature, food probe temperature and operating time for step 1.
- ▶ Press the  adjusting knob to confirm.
- ▶ Turn the  adjusting knob and select step 2.
- ▶ Set the required operating mode, cooking space temperature, food probe temperature and operating time for step 2.
- ▶ Set additional steps in the same way.
- ▶ Press the  adjusting knob to confirm.
- ▶ Press the  adjusting knob again to confirm.
 - In the display appears:

Recipe1 (empty)
 save

You can now save, change or copy the recipe or start it immediately without saving it.

- ▶ Turn the  adjusting knob until the desired option appears in the display.
- ▶ Press the  adjusting knob to confirm.

Copying a recipe

Each recipe that is stored – from the recipe book with a R number as well as your own recipes – can be copied and changed.

- ▶ Press and turn the  adjusting knob to select the recipe that is to be copied.
- ▶ Press the  adjusting knob to confirm.
- ▶ Turn the  adjusting knob until
 - in the display appears, e.g.:
- ▶ Press the  adjusting knob to confirm.
- ▶ Turn the  adjusting knob until the desired (empty) storage space appears.
- ▶ Press the  adjusting knob to confirm.
 - The recipe is saved.

R1 Aperitif nibbles
 copy



A storage space that is already being used can be overwritten.

Clearing a recipe

Any and all recipes in «Own recipes» can be deleted.

- ▶ Press and turn the  adjusting knob to select the recipe that is to be deleted.
- ▶ Turn the  adjusting knob until
 - in the display appears, e.g.:
- ▶ Press the  adjusting knob to confirm.
 - The recipe is deleted.
 - The standard name appears in the display again, e.g.:

Recipe 1
 clear

Recipe 1 (empty)
 change

15 Keep warm

Use the  adjusting knob to access and start the «Keep warm» function. It can be used to keep cooked food warm.



If the cooking space is already hot, open the appliance door and allow the cooking space to cool down for 3 to 4 minutes before starting the «Keep warm» function. This ensures that the food does not overcook.

Switching on

- ▶ Press the  adjusting knob to activate the display.

- In the display appears:

Select  and press OK
 RegenerateOmatic

- ▶ Turn the  adjusting knob until
– in the display appears:

Select  and press OK
 Keep warm

- ▶ Press the  adjusting knob to confirm.
– In the display appears:

Keep warm
 start

- ▶ Press the  adjusting knob to confirm.



To maintain the desired degree of doneness, select an operating time of under 1½ hours.

16 Tips and tricks

16.1 Steaming

- ▶ Place the stainless steel tray underneath the perforated cooking tray or wire shelf to catch food spills and condensate.
- ▶ To save energy, a variety of food can be cooked at the same time, e.g. rice or pulses together with vegetables with similar cooking times.
- ▶ Grains (e.g. rice and millet) and pulses (e.g. lentils), adding an appropriate amount of liquid, can be cooked directly in suitable tableware.
- ▶ Put the tableware directly on the stainless steel tray or wire shelf.

16.2 Regenerating

Result	Solution
• Regenerated food has dried out.	▶ Next time, set a lower cooking space temperature and shorten the operating time. ▶ Use «Regenerating humid».
• Too much condensate on or around the regenerated food.	▶ Next time, increase the cooking space temperature and lengthen the operating time. ▶ Use «Regenerating crispy».

16.3 Professional baking

- ▶ After shaping, allow bread, bread rolls and other yeast pastries to prove for about 10 minutes.
- ▶ Place the dough on the stainless steel tray lined with baking paper and then put it into the cold cooking space and bake using .
- A nice, shiny crust is formed with professional baking. Yeast pastries and puff pastries do not need to be brushed with egg yolk or cream.
- For a nice, crispy crust: the smaller the item to be baked, the higher the temperature should be during the hot air phase. The optimum baking temperature for bread buns is generally higher than for a single loaf of bread.
- The recommended temperature corresponds to the temperature during the hot air phase. The temperature during the steam phase is preset.
- Do not open the appliance door during the steam phase, as cold air will stream in which will prolong the steam phase and cause the bread to be oversteamed. The bread will come out flatter.

16.4 Hot air + steaming

Through the condensation of steam, the transfer of energy to the food is more efficient than with baking with hot air. This speeds up the cooking process. The food retains its own moisture and delicate parts do not burn so quickly. This operating mode is particularly suitable for food that is crispy on the outside, e.g. gratins, braised meat, frozen ready-made products such as spring rolls, potato products, etc.

- ▶ Press the  button to deactivate steam.
 - The  symbol goes out.
- ▶ Press the  button to activate steam.
 - The  symbol illuminates.

16.5 Baking and roasting

Result	Solution
• The baking or roast looks good on the outside but is still doughy or raw on the inside.	▶ Next time, set a lower cooking space temperature and lengthen the operating time.

16.6 Cakes

Result	Solution
• The cake collapses.	▶ Check the settings with those given in the separate Tips on settings. ▶ Next time, set a lower cooking space temperature and lengthen the operating time. ▶ Stir the cake mixture well. When finished, bake immediately. ▶ For whisked sponges, beat the egg yolks/ egg whites to a foam for a little longer and then carefully fold into the mixture. When finished, bake immediately. ▶ Follow the instructions on how much baking powder to add.

16.7 Uneven browning

Result	Solution
• The baking has browned unevenly.	▶ Next time, set a lower cooking space temperature and adjust the operating time. ▶ If using , ,  or , check that the levels selected are as recommended in the separate Tips on settings. ▶ Do not push baking tins or large, bulky foodstuff right to the back of the cooking space.
• The baking has come out lighter on one baking tray than on the other.	▶ Check the settings with those given in the separate Tips on settings.



Some uneven browning is normal. More even browning is generally achieved at lower cooking space temperatures.

16.8 Hygiene

Use the  adjusting knob to access and start stored programmes.

The following programmes are available:

- «Sterilize baby bottles» replaces the need to boil baby bottles in water.
- «Prepare jam jars» replaces the need to pretreat empty jars by rinsing them out with hot water.
- «Preserve jam» improves the shelf life of jam.

16.9 Saving energy

The  operating mode consumes less energy than the  operating mode.

- ▶ Avoid opening the appliance door frequently.
- ▶ Only switch the illumination on when needed.
- ▶ Use residual heat: for longer cooking times, i.e. over 30 minutes, switch the appliance off 5–10 minutes before the end of the cooking time. Exceptions: soufflé, sponge, choux pastry and puff pastry.
- ▶ Minimise preheating.
- ▶ Only preheat the cooking space if the baking results depend on it.



You can reduce the power consumption to a minimum by selecting «Time display» «invisible» in the user settings. Despite automatic energy-saving stand-by, all safety functions are active.

17 Care and maintenance



Risk of burns from hot surfaces!

Allow the appliance and accessories to cool down before cleaning.

Do not put your hands in the water tank compartment while the following is displayed:

 Do not remove water tank

Incorrect handling can result in damage to the appliance!

Do not use any abrasive or caustic cleaning agents, metal scrapers that are sharp or scratch, steel wool, abrasive scouring pads, etc. These products will damage the surfaces. Glass surfaces that are scratched can crack.

Under no circumstances use a steam cleaner to clean the appliance.

17.1 Cleaning the exterior

- ▶ Remove any soiling or excess cleaning solution immediately.
- ▶ Clean the surfaces with a soft cloth dampened with water and a little washing-up liquid – for metallic surfaces rub in the direction of the original polish lines. Dry with a soft cloth.

17.2 Cleaning the door seal

- ▶ Clean the door seal with a soft cloth dampened with water, but do not use any cleaning agent. Dry with a soft cloth.

17.3 Replacing the door seal

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

17.4 Cleaning the appliance door

- ▶ Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid. Dry with a soft cloth.

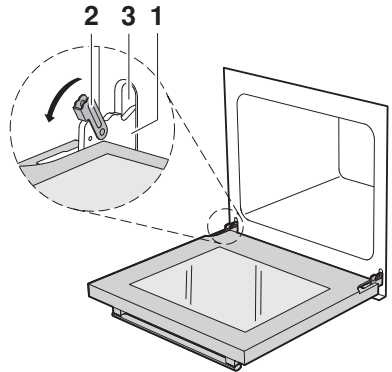
Removing the appliance door



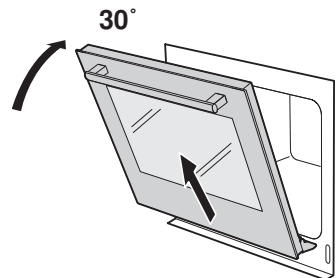
Risk of injury from moving parts!

Be careful not to put fingers in the door hinges. When removing and reassembling the appliance door, hold it firmly at the sides with both hands. The appliance door is heavy.

- ▶ Open the appliance door as far as it will go.
- ▶ Fold the clips **2** on both door hinges **1** forward.



- ▶ Close the appliance door as far as its at-rest position (about 30°).
- ▶ Lift the appliance door out at an angle.



Reassembling the appliance door

- ▶ From the front, push both hinges **1** into the opening **3**.
- ▶ Open the appliance door as far as it will go and close back the clips **2**.

17.5 Cleaning the accessories and shelf guides



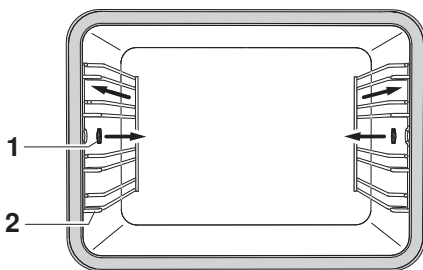
Incorrect handling can cause damage!

Do not clean either the food probe or the water tank in the dishwasher.

- The stainless steel tray, perforated cooking tray, wire shelf and shelf guides can be cleaned in the dishwasher.
- The original baking tray can be cleaned in the dishwasher; however, this will affect its TopClean non-stick properties.
- Watermarks on the water tank can be removed using a standard descaler.
- ▶ Clean the food probe with a soft cloth dampened with water and a little washing-up liquid.
- ▶ If the water tank valve drips, descale it.

Removing the shelf guides

- ▶ Unscrew the knurled nuts **1** in the front of the shelf guides in an anti-clockwise direction.
- ▶ Pull the shelf guides **2** to the side of the screws and remove from the front.



Reassembling the shelf guides

- ▶ Insert the shelf guides into the openings in the back wall of the cooking space and position on the screws. Place the knurled nuts on the screws and tighten securely in a clockwise direction.

17.6 Cleaning the cooking space



Incorrect handling can result in damage to the appliance!
Do not bend the temperature sensor.

- ▶ After each cooking session with steam, any condensate or food debris must be completely removed.
- ▶ Remove any soiling from the cooking space while still hand warm using a soft cloth dampened with water and a little washing-up liquid. Wipe dry with a soft cloth.
- ▶ To remove dried-on soiling easier, switch the appliance on for about 30 minutes beforehand, setting it to the  operating mode and a temperature of 80 °C. This will soften the soiling.



With use, the cooking space will turn a golden colour over time. This is normal for stainless steel, affecting neither the cooking and baking properties of the appliance nor its operation.

Blue tarnish spots and condensate residue can be removed using a mildly acidic cleaning agent or citric acid.

17.7 Replacing the light bulb

For safety reasons, the light bulb must be replaced by our Customer Services.

18 Descaling

Whenever steam is produced, depending on the hardness of the local water supply (i.e. the limescale content of the water), limescale is deposited in the boiler.

The appliance automatically recognizes when descaling is necessary.

– In the display appears:

Boiler scaled up
Please decalc!



We recommend you immediately descale the appliance whenever the message appears.

Continued failure to descale the appliance can cause damage to the appliance or its functions.

The entire descaling process takes about 45 minutes.

Descaling interval

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

Water hardness	Descale after about
Hard	5 months
Medium	8 months
Soft	12 months

18.1 Checking operating time remaining to descaling

The operating time remaining for steaming until the next descaling can be checked.

- ▶ Press the  adjusting knob to activate the display.

- In the display appears:

Select  and press OK
 RegenerateOmatic

- ▶ Turn the adjusting knob until
 - in the display appears:

Select  and press OK
 Descale appliance

- ▶ Press the  adjusting knob to confirm.
 - In the display appears:

Descale appliance
 Descale

- ▶ Turn the adjusting knob until
 - in the display appears:

Descale appliance
 Time to descaling xxh

durgol swiss steamer decalcifier



Using the wrong descaler can damage the appliance!

Only use «durgol swiss steamer» to descale your appliance.

The descaler contains highly effective acid. Immediately rinse away any splashes with water. Follow the manufacturer's instructions.



«durgol swiss steamer» was developed especially for this appliance.



See the Accessories and spare parts section for where to obtain this special decalcifier.

Standard descaling solutions are not suitable as they may contain foam-creating additives or not be effective enough. Using a different descaler could cause:

- overfoaming in the cooking space
- insufficient descaling of the boiler
- damage to the appliance in the worst case.

Preparing for descaling



The appliance must be switched off and have cooled down before descaling.

Remove any accessories, cookware and tableware and any other objects out of the cooking space.

The appliance door must be kept closed during descaling.

- ▶ Press the  adjusting knob to activate the display.

- In the display appears:

Select  and press OK
 RegenerateOmatic

- ▶ Turn the adjusting knob until

- in the display appears:

Select  and press OK
 Descale appliance

- ▶ Press the  adjusting knob to confirm.

- In the display appears:

Descale appliance
 Descale



If an acoustic signal is emitted and the above display does not appear, then the appliance has not cooled down enough. Descaling cannot start.

- ▶ Press the  adjusting knob to confirm.

- In the display appears:

Descale
 Descale appliance

- ▶ Press the  adjusting knob to confirm.

- In the display appears:

Add 0.5 l descaler
 and press OK

- ▶ Pour the entire contents of the special descaler undiluted into the water tank.
- ▶ Slot the water tank into position in the water tank compartment.

Descaling phase



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

- ▶ Press the  adjusting knob to confirm the settings.
 - The descaling phase starts.
 - The following remains in the display for about 30 minutes:

Descal
running

Rinsing phases

When in the display appears:

- ▶ Remove the water tank and rinse out.
- ▶ Fill the water tank with 1 l warm water.
- ▶ Put the water tank back.
 - The rinsing phase starts automatically.
 - In the display appears:

Empty water tank
Add 1 l water

Descal
Appliance rinsing

As soon as in the display appears:

- ▶ Remove the water tank and rinse out.

Empty water tank
Add 1 l water



An optimal number of rinsing cycles are run depending on the level of soiling of the liquid being pumped off.

As the water is heated up during final rinsing, the door may steam up.

End of descaling

When in the display appears:

Empty water tank
Descaling completed

- ▶ Remove, empty and dry the water tank.
- ▶ Wipe up any liquid that has collected on the cooking space floor with a soft cloth.



If the , ,  or  operating mode is used after descaling, the water in the water tank may be cloudy at the end of cooking. This affects neither the cooking characteristics nor the quality of the food being cooked.

19 Trouble-shooting

This section lists faults that can be solved simply by following the instructions given. If another fault is displayed or the fault cannot be remedied, please call Customer Services.

Before calling Customer Services:

- ▶ Please note down the serial number (FN; see Technical data for the identification plate) and the error message in full, e.g.:

FX/EXX see instructions
FN XXX XXXXXX

19.1 What to do if ...

... the appliance is not working and the displays are not illuminated

Possible cause	Solution
• A household fuse or circuit breaker has tripped.	▶ Change the fuse. ▶ Reset the circuit breaker.
• The fuse or circuit breaker keeps blowing.	▶ Call Customer Services.
• An interruption in the mains power supply.	▶ Check the mains power supply.

... just the illumination is not working

Possible cause	Solution
• Light bulb is defective.	▶ Call Customer Services.

... the appliance starts making noises during operation

Possible cause	Solution
The appliance can emit noise during operation (e.g. switching and pumping noises).	Such noise is normal.

... no steam is being produced in steaming modes

Possible cause	Solution
The temperature of the cooking space is over 100 °C.	► Allow the appliance to cool down before using steam. The steam supply does not start until the temperature of the cooking space falls below 100 °C.

... the control panel steams up

Possible cause	Solution
For operating modes that use steam, steam is escaping.	Steaming up for a short while is normal. ► When closing the appliance door, ensure that it is sealed tightly all around. ► In case of continued, heavy steaming-up, call Customer Services.

... the clock is not running correctly

Possible cause	Solution
Irregular mains frequency.	► Switch off the mains synchronisation.
When mains synchronisation is switched off: internal pulse generator is imprecise.	► Call Customer Services.

... in the display appears

Residual heat
❏ Do not remove water tank

Possible cause	Solution
• The temperature of the water in the boiler is too high.	► Wait for it to cool down (this can take up to 30 minutes). For safety reasons, the water is not pumped off until it has dropped below a certain temperature. The appliance can still be used.

... in the display appears

Appliance blocked
Descaling necessary

Possible cause	Solution
• Used unsuitable descaler.	► Descale again using the recommended descaler.
• Descaling was not carried out correctly.	► If the message does not disappear after repeating the descaling process several times, note down the error message in full and the serial number (FN; see the identification plate). ► Call Customer Services.

... in the display appears

FX/EXX see instructions
FN XXX XXXXXX

Possible cause	Solution
Various situations can lead to an error message.	▶ Cancel the error message by pressing the  button. ▶ Disconnect the power supply for about 1 minute. ▶ Reconnect the power supply. ▶ If the error message appears again, note down the error message in full along with the serial number (FN; see identification plate). ▶ Disconnect the power supply. ▶ Call Customer Services.

... in the display appears

UX/EXX see instructions
FN XXX XXXXXX

Possible cause	Solution
An interruption in the power supply.	▶ Cancel the error message by pressing the  button. ▶ Disconnect the power supply for about 1 minute. ▶ Reconnect the power supply. ▶ If the error message appears again, note down the error message in full along with the serial number (FN; see identification plate). ▶ Disconnect the power supply. ▶ Call Customer Services.

19.2 After a power failure



The user settings remain unchanged.

Power failure during operation

The current operation of the appliance is aborted.

- In the plain text display appears:
- The I→I symbol flashes.

Power failure
I→I Operation interrupted



It is not possible to resume the programme.

If a power failure occurs during descaling, it will continue automatically after the time has been reset.

► Press any button to exit display.

Power failure when the appliance is switched off

If the time is no longer stored,

- in the plain text display appears:
- 12:00 flashes in the digital display
- the ⌚ symbol flashes

Power failure
⌚ Set time

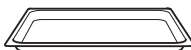
► For setting the time, see the section on Time functions.

20 Accessories and spare parts

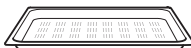
Please give model number of the appliance and exact description of the accessory or spare part when ordering parts.

Accessories

Stainless steel tray



Perforated cooking tray



Wire shelf



Original TopClean
baking tray



Food probe with
straight handle



Tips on settings



Recipe book

Special accessories

For information see:

www.vzug.com

Spare parts

Shelf guides
left/right



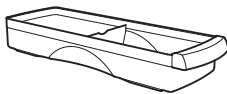
Knurled nut



Lid for water tank



Water tank



durgol swiss steamer
descaler



For information on descaler, see www.vzug.com.

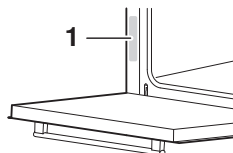
21 Technical data

External dimensions

► See installation instructions

Electrical connection

► See identification plate 1



Note for testing institutes

The energy efficiency class according to EN 50304/EN 60350 is determined using the  operating mode. Placing thermocouples between the appliance door and the seal may result in leakage and thus in incorrect measurements. The usable volume within the meaning of EN 50304/EN 60350 is obtained with the shelf guides disassembled.

General note

Maximum load capacity: 3 kg

Measurement of the temperature in the cooking space

The temperature in the cooking space is measured when the cooking space is empty according to an internationally accepted standard. Own measurements may be inaccurate and are not suitable for checking the accuracy of the temperature.

Automatic energy-saving stand-by

To avoid consuming power unnecessarily, the appliance is equipped with automatic energy-saving stand-by.



To reduce power consumption to a minimum, select «Time display» «invisible» in the user settings. Despite automatic energy-saving stand-by, all safety functions are active.

22 Notes

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The Trouble-shooting section will help you to correct minor malfunctions yourself, saving you the time and trouble of calling out a service technician and the cost that goes along with it.

Whether you contact us about a malfunction or an order, please always state the serial number (FN) and the model type of your appliance. Enter these details below and also on the service sticker which comes with the appliance. Stick it in a conspicuous place or in your telephone or address book.

FN

Appliance

You will also find the same details on the certificate of guarantee, the original sales invoice and the identification plate of the appliance.

- Open the appliance door.
 - The identification plate is on the left-side panel.

Quick instructions

Please first read the safety precautions in the operating instructions!

To set the time

- ▶ Press the  button.
- ▶ Turn the  adjusting knob to set the hour.
- ▶ Press the  button again.
- ▶ Turn the  adjusting knob to set the minutes.

To select operating mode

- ▶ Press the  button repeatedly until the desired operating mode appears.
- ▶ Turn the  adjusting knob to set the cooking space temperature.

To switch off the appliance

- ▶ Press the  button.

To set the timer

- ▶ Press the  button.
- ▶ Turn the  adjusting knob to set the timer duration.

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