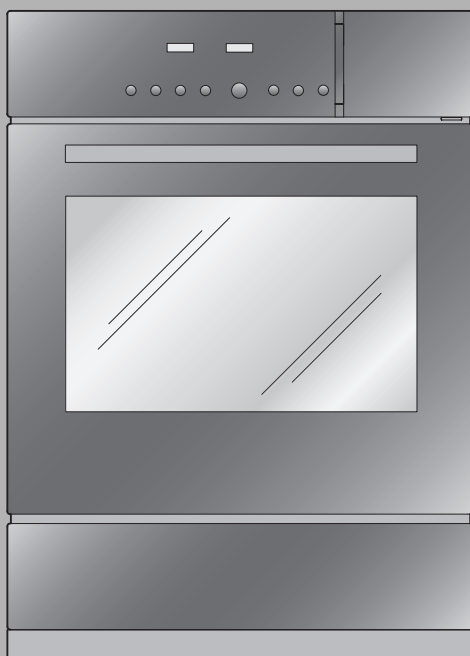


CombiSteam Oven

CombairSteam S



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 the models:

Type	Model no.	Size system
CSS	62A	55-600/55-762
CSS60	63A	60-600/60-762

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

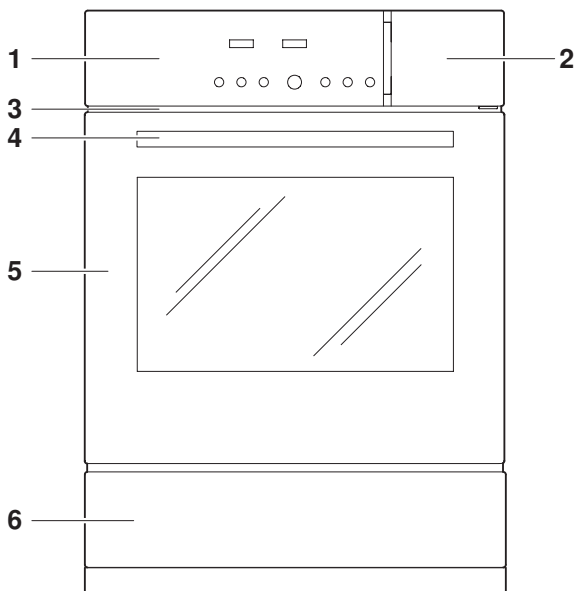
- The old appliance should not be discarded as worthless rubbish. If disposed of correctly, the raw materials can be recovered for recycling.



- 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 in front of water tank (incl. instruction messages)

3 Ventilation opening

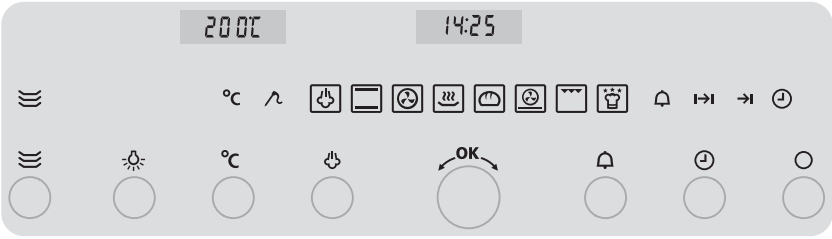
4 Door handle

5 Appliance door

6 Appliance/Warming drawer *

* Depending on model

3.2 Operating and display elements



Digital displays








200°C Temperature

14:25 Time
Operating time
Switch-off time
Timer

Operating mode symbols









- | | | | |
|--|-----------------|--|---------------------|
|  | Steaming |  | Professional baking |
|  | Top/Bottom heat |  | PizzaPlus |
|  | Hot air |  | Grill |
|  | Regenerating |  | Soft roasting |

Symbols

	Warming drawer *		Operating time
	Cooking space temperature		Switch-off time
	Food probe temperature		Time
	Timer		

* Depending on model

Buttons

	Warming drawer *		Adjusting knob
	Illumination		Timer
	Cooking space temperature		Time
			Operating time
			Switch-off time
	Operating mode		Off

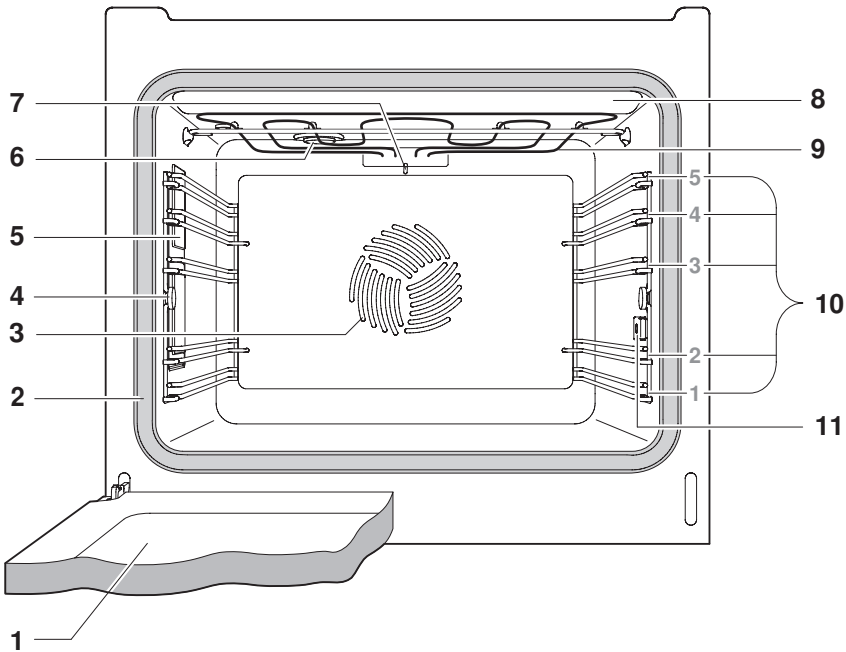
* Depending on model

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 | 7 Cooking space temperature sensor |
| 2 Door seal | 8 Grill/Top heat guard |
| 3 Hot air fan | 9 Grill/Top heat |
| 4 Knurled nut | 10 Levels (labelled) |
| 5 Illumination | 11 Socket for food probe |
| 6 Cooking space ventilation | |



The bottom heating element is beneath the cooking space floor.

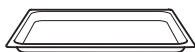
3.4 Accessories





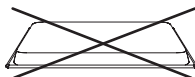
Incorrect handling can cause damage!

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

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.
- Not suitable for use in the  and  operating modes.

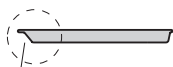


- Only use the normal way round – not upside down.

Original baking tray

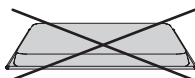


- Baking tin for flans and biscuits
- Use together with the wire shelf as a drip tray
- If not fully covered by the baking, its shape can become distorted during baking. This is normal. It will go back to its original form as it cools down.
- Not suitable for use in the  and  operating modes.



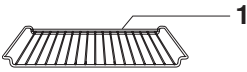
1

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

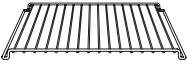


- Only use the normal way round – not upside down.

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.
- Not suitable for use in the  and  operating modes.

Food probe



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

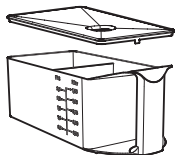


For recommended food probe temperatures, see the separate **TIPS ON SETTINGS**.

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

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 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.

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  flashes in the display, turn the  adjusting knob to set the time.



Press the  adjusting knob to toggle between hours and minutes.

Turn it to set the hour and the minutes.

Press the  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.

- Fill the water tank up to the «1.25» «Litre» mark with fresh, cold drinking water and slot into position in the water tank compartment.
- For the , ,  and  +  operating modes, the filled water tank must be in position in the water tank compartment.
- For the , , ,  + ,  and  operating modes, the water tank can be left in the water tank compartment without the cooking results being affected.


Refilling the water tank

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










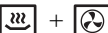

If the water tank needs to be refilled:

- 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 flashes.
 - The recommended temperature flashes in the display.
 - The operating mode symbol and °C flash.

Operating modes




Press the  button	Operating mode	
1×		Steaming
2×		Top/Bottom heat
3×		Hot air
4×		Regenerating
5×		Professional baking
6×		PizzaPlus
7×		Grill
8×		Soft roasting
9×		Hot air humid
10×		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.



 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  button.
 - The cooking space temperature set flashes in the display.
 - The  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.



When the symbols are no longer illuminated, 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.
- Any condensate or food in the cooking space – after each cooking session with steam – 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.

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










If  flashes in the display, 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.

- With the appliance switched off, hold the  adjusting knob depressed until
 - **EEEE** appears in the display.
- Press the  adjusting knob to confirm.
 - **E-: 0** appears in the display for «Childproof lock off».
- Turn the  adjusting knob to select setting.
- Press the  adjusting knob to confirm.
 - E.g. **Eh: 1** flashes in the display for «Time display visible».
- Turn the  adjusting knob to change the display to **Eh: 0** for «Time display invisible».
- Press the  adjusting knob to confirm the setting.
- Press the  button to end the setting.



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

Possible settings


Childproof lock	E-: 0 off *
	E-: 1 on
Time display	EH: 1 visible *
	EH: 0 invisible
Acoustic signal	ES: 2 high *
	ES: 1 low
	ES: 0 off
Illumination	EL: 0 automatically with door *
	EL: 1 via button only
Water hardness	EO:50 hard *
	EO:35 medium
	EO:15 soft
Temperature unit	ET: C °C *
	ET: F °F
Time format	EH:24 24 h *
	EH:12 12 h
Mains synchronisation	En: 0 off
	En: 1 on *
Factory settings	Er: 0 no change
	Er: 1 restore

* Factory setting


5.1 Childproof lock

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




If an attempt is made to select an operating mode,

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

Operating the appliance when the childproof lock is activated

- Simultaneously press the  button and select an operating mode.
 - 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.

5.2 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.

5.3 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».

5.4 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.

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

5.6 Temperature unit

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

• °C	Degrees Celsius
• °F	Degrees Fahrenheit

5.7 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.).

5.8 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.

5.9 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
- 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 **EH:12** 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.
 - The hour flashes in the display.
 - The  symbol flashes.
- Turn the  adjusting knob to set the hour.
- Press the  button or the  adjusting knob.
 - The minutes flash in the display.
 - The  symbol flashes.
- Turn the  adjusting knob to set the minutes.
- Press the  adjusting knob to confirm the settings.



6.2 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.
 -  flashes in the display.
 - The  symbol flashes.
- Turn the  adjusting knob to set the duration.

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
- the  symbol flashes.
- Press the  button to switch off the acoustic signal.

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 duration of the timer.







Switching off before time

- Press the  button 2×.
 -  flashes in the display.
 - The  symbol flashes.
- Press the  adjusting knob to confirm.




6.3 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 to be cooked in the cooking space.
- Press the  button.
 -  flashes in the 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 display.
 - The  symbol illuminates.

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 set duration is up

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

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.


6.4 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.







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.
 -  flashes in the display.
 - The  symbol flashes.
- Turn the  adjusting knob to set the operating time (maximum of 9 hrs. 59 mins.).
- Do not press the  adjusting knob to confirm.


Setting the switch-off time

- Press the  button again.
 - The switch-off time – without a delayed start – e.g.  flashes in the display.
 - The  symbol flashes.
- Turn the  adjusting knob to set the switch-off time.




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



If the **EH:12** 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 set duration is up

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

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

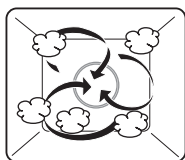
All operating modes along with Fast heating are described below.

- 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 5

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

Use

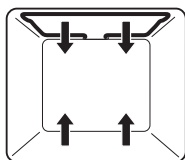
- Cooking vegetables, rice, cereal products, pulses and dishes that contain egg
- Poaching meat, poultry and fish
- Extracting juice from fruit and berries
- Making yoghurt
- Preserving food



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 Top/Bottom heat



Temperature range	30–230 °C
Recommended value	200 °C
Level	2

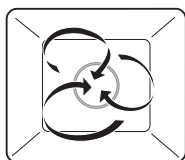
The cooking space is heated by the top and bottom heating elements.

Use

- Classic operating mode for cooking and baking on 1 level
 - Cakes, biscuits, bread and roasts
- Use a dark enamelled tray or a black tray or tin for crispy results.



7.3 Hot air



Temperature range	30–230 °C
Recommended value	180 °C
Level	2 + 4 or 2


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

Use

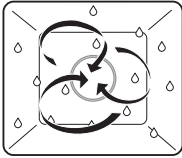
- Particularly suitable for baking savouries and biscuits on 2 levels at the same time

- Cakes, bread and roasts



► Select a lower temperature (reduce by approximately 20 °C) than for  as the heat transfer is more efficient.

7.4 Hot air humid




Temperature range	30–230 °C
Recommended value	180 °C
Level	2 + 4 or 2

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.

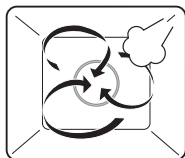
Use

- Yeast pastries and bread on 1 or 2 levels
- Gratins and baked dishes



- Select a lower temperature (reduce by approximately 20 °C) than for  as the heat transfer is more efficient.

7.5 Hot air + steaming



Temperature range	30–230 °C
Recommended value	180 °C
Level	2 or 2 + 4

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

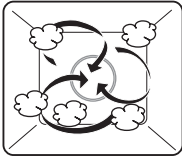


Particularly suitable for low-fat cooking of frozen products such as oven chips and spring rolls.

➤ Press the  button to activate/deactivate steam.

– The  symbol illuminates when steam is activated.

7.6 Regenerating



Temperature range	100–150 °C
Recommended value	120 °C
Level	1 to 5

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

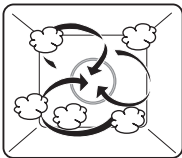
Use

- Heating up pre-cooked food and convenience products



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

7.7 Professional baking



Temperature range	100–230 °C
Recommended value	210 °C
Level	2 or 2 + 4

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

Use

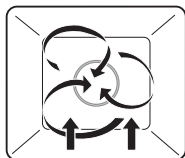
- Bread, yeast pastries, puff pastries (fresh or frozen) on 1 or 2 levels



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.

7.8 PizzaPlus



Temperature range	30–230 °C
Recommended value	200 °C
Level	2

The cooking space is heated by hot air and bottom heat. The base of the food is baked particularly intensively.

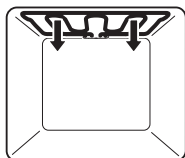
Use

- Pizza
- Flans and quiches



- Use a dark enamelled tray or a black tray or tin without baking paper for particularly crispy results.

7.9 Grill



Temperature range	30–230 °C
Recommended value	230 °C
Level	4 or 5

The cooking space is heated by the grill element.






Use



- Flat food for grilling, e.g. steaks, chops, chicken parts, fish and sausages
- Gratinating
- Toast



- Place the food to be grilled directly onto the wire shelf.
- Line the original baking tray with aluminium foil and then place it underneath the wire shelf.

7.10 Fast heating

Fast heating can be used to shorten the preheating time. Fast heating can be used only with the , ,  and  +  operating modes.

- Select the desired operating mode and cooking space temperature.
- Hold the  adjusting knob depressed until
 - a single acoustic signal is emitted
 -  flashes in the display.

An acoustic signal is emitted when the set cooking space temperature is reached.

8 Food probe



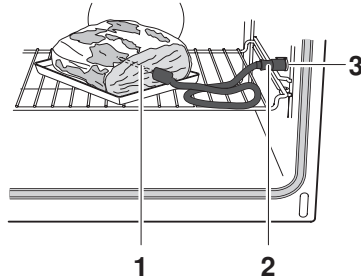
Only use the food probe supplied.

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×.
 - **--E** 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,




- **--E** 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 set food probe temperature is reached

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

The «Soft roasting» setting enables you to carefully roast quality cuts of meat. The end of cooking can be set precisely, independent of the weight and thickness of the meat. The cooking duration can be set between 2½ to 4½ hours. The cooking space temperature is automatically regulated.

Tips for an optimal result

- Weight of meat: 500–2000 g
- Thickness of meat: at least 4 cm
- Quality: lean, quality meat with few sinews

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.
- Then place the meat in a glass or porcelain roasting dish.

Positioning the food probe

- 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 in the meat is important in order that the meat is optimally cooked on completion.

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





Selecting Soft roasting




The longer the meat is roasted the more tender and succulent it 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.

- Press the  button 8×.
 - The ,  and  symbols illuminate.
 - The recommended food probe temperature flashes in the one display.
 - The recommended operating time appears in the other display.





Changing the food probe temperature

- 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 display.
 - The countdown for the operating time appears in the other display.
 - The ,  and  symbols illuminate.

Inadvertently interrupting the programme

- Pressing the  button interrupts the programme.
 -  flashes in the display.
- Press the  adjusting knob to continue the programme.

Switching off before time

- Press the  button 2×.

10 Tips and tricks


10.1 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.

10.2 Regenerating





Result	Solution
<ul style="list-style-type: none">• Regenerated food has dried out.	<ul style="list-style-type: none">➤ Next time, set a lower cooking space temperature and shorten the operating time.
<ul style="list-style-type: none">• Too much condensate on or around the regenerated food.	<ul style="list-style-type: none">➤ Next time, increase the cooking space temperature and lengthen the operating time.

10.3 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.

10.4 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.








10.5 Baking and roasting

Result	Solution
<ul style="list-style-type: none">• The baking or roast looks good on the outside but is still doughy or raw on the inside.	<ul style="list-style-type: none">➤ Next time, set a lower cooking space temperature and lengthen the operating time.

10.6 Cakes

Result	Solution
<ul style="list-style-type: none">• The cake collapses.	<ul style="list-style-type: none">➤ 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.




10.7 Uneven browning

Result	Solution
<ul style="list-style-type: none"> The baking has browned unevenly. 	<ul style="list-style-type: none"> 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.
<ul style="list-style-type: none"> The baking has come out lighter on one baking tray than on the other. 	<ul style="list-style-type: none"> 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.

10.8 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.
- Minimize preheating.
- Only preheat the cooking space if the baking results depend on it.



Power consumption can be reduced to a minimum by selecting **Ek: 0**, «Time display invisible», in the user settings. Despite automatic energy-saving stand-by, all safety functions are active.

11 Option


11.1 Warming drawer



Unauthorized storage of materials creates a fire hazard!

Do not store any foodstuffs or combustible or flammable materials in the warming drawer.

The warming drawer can be used to preheat the tableware or to briefly keep covered food warm.

- Press the  button to switch the warming drawer on and off.
- Preheat the tableware for about 1 hour.




The warming drawer switches off automatically after 12 hours.

12 Care and maintenance



Risk of burns from hot surfaces!

Allow the appliance and the accessories to cool down before cleaning. Do not put your hands in the water tank compartment if the  display is flashing!

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.

12.1 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.

Appliance/Warming drawer

The drawer can be removed for ease of cleaning.

- Pull out the drawer as far as the stopper will allow, lift slightly and remove from the front.

12.2 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.

12.3 Replacing the door seal

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

12.4 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.

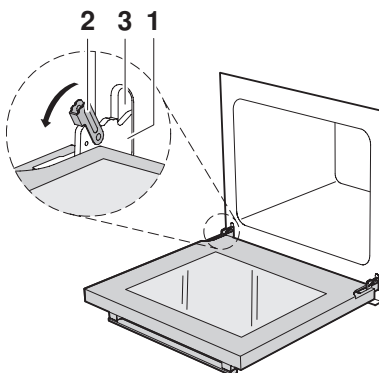
Removing the appliance door



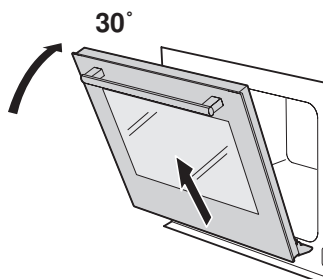
Risk of injury from moving parts!

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**.

12.5 Cleaning the accessories and shelf guides



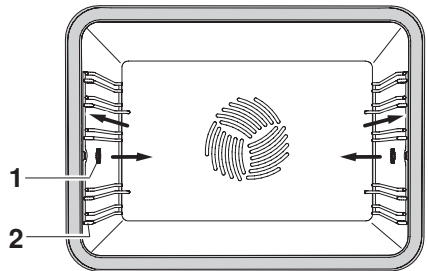
Incorrect handling can cause damage!

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 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.

12.6 Cleaning the cooking space



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

- Any condensate or food in the cooking space must be completely removed after each cooking session with steam.
- 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.



Over time with use, the cooking space can turn a shimmering rainbow colour or the surface can turn slightly matt, affecting neither the cooking and baking properties of the appliance nor its operation. These effects can be removed using a suitable cleaning agent.

12.7 Replacing the light bulb

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

13 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.

-  flashes in the display.



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	Descal after about
Hard	5 months
Medium	8 months
Soft	12 months

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 from out of the cooking space.

The appliance door must be kept closed during descaling.

- Switch off the appliance.
- Press the  and  buttons at the same time.
 - **[APr]** flashes in the display.
 - Then **[H 5]** flashes in the display.



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


Descaling cannot start.

- 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.
 - **[AR 1]** remains in the display for about 30 minutes.

Rinsing phases

When **H 2** flashes in the display,

- remove the water tank and pour out the descaler.
- Fill the water tank with 1.25 l warm water.
- Put the water tank back.
 - **ER 2** appears in the display.
 - The appliance is in the rinsing phase.
 - Then **H 2** flashes in the display.
- Remove the water tank and pour out the 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 **End** appears in the display,

- remove, empty and dry the water tank.
 - The **End** message goes out and the time is visible again.
- Wipe up any liquid that has collected on the cooking space floor with a soft cloth.



If, after descaling, the , ,  or  +  operating modes are used, 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.

14 Troubleshooting

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. **F xx** or **E xx**.

14.1 What to do if ...

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

Possible cause	Solution
<ul style="list-style-type: none">• A household fuse or circuit breaker has tripped.	<ul style="list-style-type: none">➤ Change the fuse.➤ Reset the circuit breaker.
<ul style="list-style-type: none">• The fuse or circuit breaker keeps blowing.	<ul style="list-style-type: none">➤ Call Customer Services.
<ul style="list-style-type: none">• An interruption in the mains power supply.	<ul style="list-style-type: none">➤ Check the mains power supply.

... just the illumination is not working

Possible cause	Solution
<ul style="list-style-type: none">• Light bulb is defective.	<ul style="list-style-type: none">➤ Call Customer Services.

... when grilling, thick smoke is given off

Possible cause	Solution
<ul style="list-style-type: none">• The food is too near to the heating elements.	<ul style="list-style-type: none">➤ Check that the level selected is as recommended in the separate TIPS ON SETTINGS.
<ul style="list-style-type: none">• The cooking space temperature is too high.	<ul style="list-style-type: none">➤ Reduce the cooking space temperature.

... the appliance starts making noises during operation

Possible cause	Solution
<ul style="list-style-type: none">• The appliance can emit noise during operation (e.g. switching and pumping noises).	Such noise is normal.

... in the display appears



Possible cause	Solution
<ul style="list-style-type: none">• The childproof lock is activated.	<ul style="list-style-type: none">➤ For operating the appliance when the childproof lock is activated, see USER SETTINGS.➤ Switch off the childproof lock.

... no steam is being produced in steaming modes

Possible cause	Solution
<ul style="list-style-type: none">• The temperature of the cooking space is over 100 °C.	<ul style="list-style-type: none">➤ Allow the appliance to cool down before using steam. <p>The steam supply does not start until the temperature of the cooking space falls below 100 °C.</p>

... at the end of cooking, it takes some time for the water to be pumped back

Possible cause	Solution
<ul style="list-style-type: none">• The temperature of the water in the boiler is too high.	<ul style="list-style-type: none">➤ Wait for it to cool down (this can take up to 30 minutes). <p>For safety reasons, the water is not pumped off until it has dropped below a certain temperature.</p> <p>The appliance can still be used.</p>

... the clock is not running correctly

Possible cause	Solution
<ul style="list-style-type: none"> Irregular mains frequency. 	<ul style="list-style-type: none"> ➤ Switch off the mains synchronisation.
When mains synchronisation is switched off: <ul style="list-style-type: none"> internal pulse generator is imprecise. 	<ul style="list-style-type: none"> ➤ Call Customer Services.

... in the display flashes

H 1

Possible cause	Solution
<ul style="list-style-type: none"> The water tank is not in position in the water tank compartment. 	<ul style="list-style-type: none"> ➤ Put the water tank in.

... in the display flashes

H 2

Possible cause	Solution
<ul style="list-style-type: none"> The water tank is empty. 	<ul style="list-style-type: none"> ➤ Fill the water tank and slot it into position in the water tank compartment.
<ul style="list-style-type: none"> During descaling. 	<ul style="list-style-type: none"> ➤ Water needs changing.

... in the display flashes

H 3

Possible cause	Solution
<ul style="list-style-type: none"> The appliance door is open. 	<ul style="list-style-type: none"> ➤ Close the appliance door.


... in the display flashes



Possible cause	Solution
<ul style="list-style-type: none">• The food probe is not plugged in.	<ul style="list-style-type: none">➤ Plug the food probe into the socket.



... in the display flashes



Possible cause	Solution
<ul style="list-style-type: none">• Descale was selected, but not started.	<ul style="list-style-type: none">➤ Pour the contents of the special descaler undiluted into the water tank and then slot the water tank into the water tank compartment.➤ Press the  adjusting knob to confirm.

... in the display flashes



Possible cause	Solution
<ul style="list-style-type: none">• Soft roasting interrupted.	<ul style="list-style-type: none">➤ To continue, confirm by pressing the  adjusting knob.➤ Press the  button to abort.

... in the display flashes




Possible cause	Solution
<ul style="list-style-type: none">• The boiler in the appliance is scaled up.	<ul style="list-style-type: none">➤ Start descaling.

... in the display flashes**H** **11**


Possible cause	Solution
<ul style="list-style-type: none"> Used unsuitable descaler. 	<ul style="list-style-type: none"> ➤ Descale again using the recommended descaler.
<ul style="list-style-type: none"> Descaling was not carried out correctly. 	<ul style="list-style-type: none"> ➤ 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.

... the following displays flash alternately**F** **xx** and **E** **xx**

Possible cause	Solution
<ul style="list-style-type: none"> Various situations can lead to an error message. 	<ul style="list-style-type: none"> ➤ 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.

... the following displays flash alternately

U xx and **E xx**



Possible cause	Solution
<ul style="list-style-type: none">An interruption in the power supply.	<ul style="list-style-type: none">➤ 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

CA xx

Possible cause	Solution
<ul style="list-style-type: none">Various situations can lead to a «CA» message.They appear during descaling.	<p>CA 1 means the appliance is in the descaling phase.</p> <p>CA 2 or CA 3 means the appliance is in a rinsing phase.</p>

... in the display appears




Possible cause	Solution
<ul style="list-style-type: none"> The  button was pressed during descaling. 	<p>After a short while, the appliance automatically changes over to the rinsing phases.</p> <ul style="list-style-type: none"> ➤ If  appears, fill the water tank with fresh water. <ul style="list-style-type: none"> – The rinsing phase will continue automatically.







In this instance, descaling was not carried out correctly and the whole descaling process must be repeated.

14.2 After a power failure

After a power failure,

-  flashes in the display
- the  symbol flashes.

- Turn the  adjusting knob to set the hour.
- Press the  adjusting knob to confirm.
- Turn the  adjusting knob to set the minutes.
- Press the  adjusting knob to confirm.



The user settings are kept automatically.

If a power failure occurs during «Soft roasting», the programme will be aborted. 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.

15 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 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



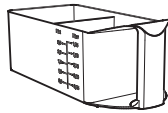
Knurled nut



Lid for water tank



Water tank



durgol swiss steamer
descaler



The descaler is also available from specialist retailers.

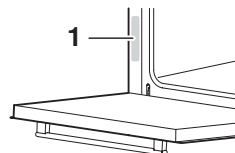
16 Technical data

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  +  and  operating modes. 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 **Eh: 0**, «Time display invisible», in the user settings. Despite automatic energy-saving stand-by, all safety functions are active.

17 Notes

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19 Repair service



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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