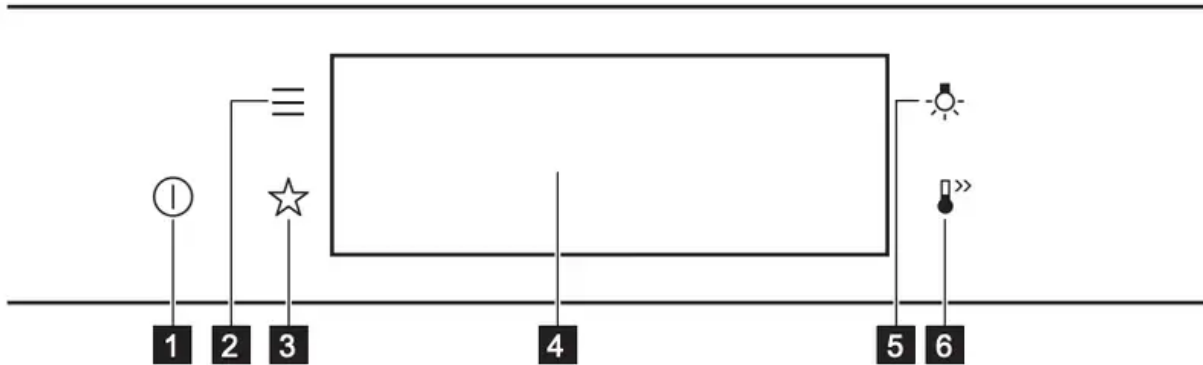


HOW TO TURN OVEN ON AND OFF

Control panel



- 1** ON / OFF : Press and hold to turn the oven on and off.
- 2** Menu : Lists the oven functions.
- 3** Favourites : Lists the favourite settings.
- 4** Display : Shows the current settings of the oven.
- 5** Lamp switch : To turn the lamp on and off.
- 6** Fast Heat Up : To turn on and off the function: Fast Heat Up.



Touch the surface with finger- tip.



Move

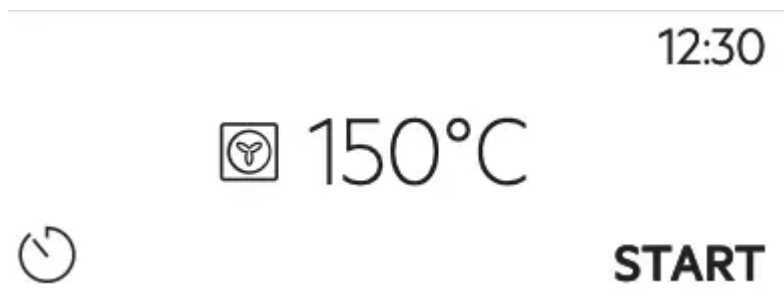
Slide fingertip over the sur- face.



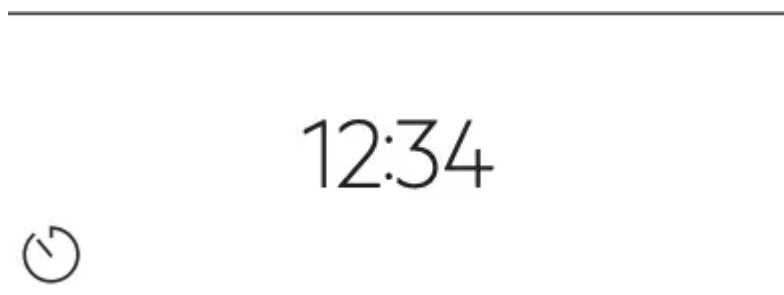
Press and hold

Touch the surface for 3 sec- onds.

Display



After turning on, the display shows the main screen with the heating function and the default temperature.



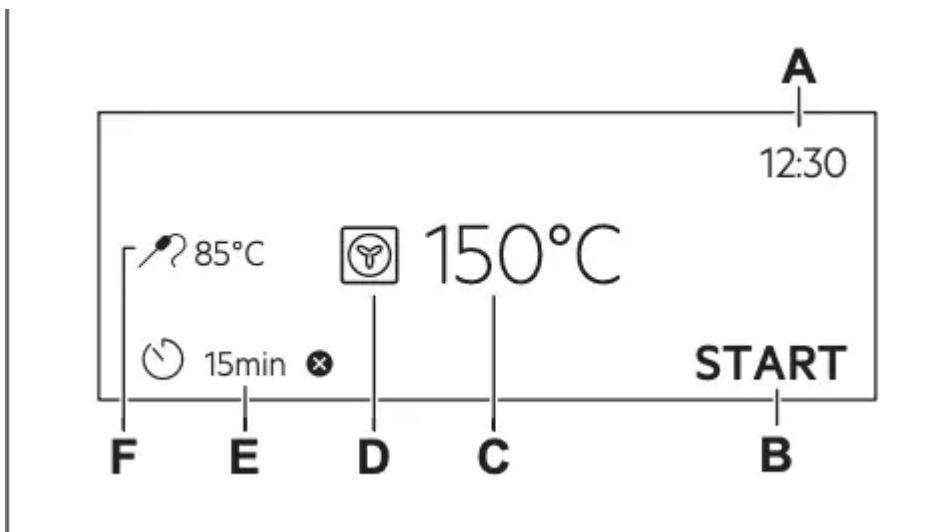
If you do not use the oven for 2 minutes, the display goes to standby.



When you cook, the display shows

the set functions and other available options.

BEFORE FIRST USE



Display with key functions set.

A. Time of day

B. START/STOP

C. Temperature

D. Heating functions

E. Timer

F. Food sensor (selected models only)

Display indicators			
Basic indicators - to navigate on the display.			
OK To confirm the selection / setting.	 To go one level back in the menu.	 To undo the last action.	 To turn the options on and off.
Sound alarm function indicators - when the set time of cooking ends, the signal sounds.			
 The function is on.	 The function is on. Cooking stops automatically.	 Sound alarm is off.	
Timer indicators			
 To set the function: Delayed start.		 To cancel the setting.	



WARNING! Refer to Safety chapters.

Initial Cleaning

Step 1	Step 2	Step 3
Remove all accessories and removable shelf supports from the oven.	Clean the oven and the accessories with a soft cloth, warm water and a mild detergent.	Place the accessories and the removable shelf supports in the oven.

First connection


The display shows welcome message after the first connection. You have to set: Language, Display brightness, Key tones, Buzzer volume, Water hardness, Time of day.



Preheat the empty oven before the first use.

Step 1 Remove all accessories and removable shelf supports from the oven.

Step 2 Set the maximum temperature for the function: . Let the oven operate for 1 h.






Step 3 Set the maximum temperature for the function: . Let the oven operate for 15 min.



The oven can emit an odour and smoke during preheating. Make sure that the room is ventilated.

How to set: Water hardness

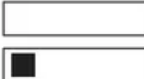



When you connect the oven to the mains you have to set the water hardness level. Use the test paper supplied with the steam set.

			
Step 1	Step 2	Step 3	Step 4
Put the test paper into water for about 1 sec. Do not put the test paper under running water.	Shake the test paper to remove the excess of water.	After 1 min, check water hardness with the table below.	Set the water hardness level: Menu / Settings / Setup / Water hardness.
<p> The colours of the test paper continue to change. Do not check water hardness later than 1 min after test.</p>			

DAILY USE

You can change the water hardness level in the menu: Settings / Setup / Water hardness.

The table shows water hardness range (dH) with the corresponding level of Calcium deposit and the water classification. Adjust the water hardness level according to the table.

Water hardness		Test paper	Calcium deposit (mmol/l)	Calcium deposit (mg/l)	Water classification
Level	dH				
1	0 - 7		0 - 1.3	0 - 50	soft
2	8 - 14		1.4 - 2.5	51 - 100	moderately hard
3	15 - 21		2.6 - 3.8	101 - 150	hard
4	≥22		≥ 3.9	≥151	very hard

When the tap water hardness level is 4, fill the water drawer with still bottled water.



WARNING! Refer to Safety chapters.

How to set: Heating functions

Step 1 Turn on the oven. The display shows the default heating function.

Step 2 Press the symbol of the heating function to enter the submenu.

Step 3 Select the heating function and press: **OK**. The display shows: temperature.

Step 4 Set: temperature. Press: **OK**.

Step 5 Press: **START**. Food Sensor - you can plug the sensor at any time before or during cooking.

STOP - press to turn off the heating function.


Step 6 Turn off the oven.

Take a shortcut!



How to set: Steamify - Steam heating function

Step 1 Turn on the oven. Select the symbol of the heating function and press it to enter the submenu.

Step 2 Press . Set the steam heating function.

Step 3 Press: **OK**. The display shows the temperature settings.

Step 4 Set the temperature. Type of the steam heating function depends on the set temperature.

Steam for Steaming 50 - 100 °C For steaming vegetables, grains, legumes, seafood, terrines and spoon desserts.

Steam for Stewing 105 - 130 °C For cooking stewed and braised meat or fish, bread and poultry, as well as cheesecakes and casseroles.



Steam for Gentle Crisping 135 - 150 °C For meat, casseroles, stuffed vegetables, fish and gratin. Owing to the combination of steam and heat the meat gets a juicy and tender texture along with a crusty surface. If you set the timer, grill function turns on automatically in the last minutes of the cooking process to give dish a gentle gratin.

Steam for Baking and Roasting 155 - 230 °C For roasted and baked dishes meat, fish, poultry, filled puff pastry, tarts, muffins, gratin, vegetables and bakery dishes. If you set the timer and put the food on the first level, bottom heat function turns on automatically in the last minutes of the cooking process to give dish a crispy bottom.

OK.

Step 5 Press:

Step 6 Press the cover of the water drawer to open it.

Step 7 Fill the water drawer with cold water to the maximum level (around 950 ml) until the signal sounds or the display shows the message. The water supply is sufficient for approximately 50 min. Do not fill the water drawer over its maximum capacity. There is a risk of water leakage, overflow and furniture damage.



WARNING! Use only cold tap water. Do not use filtered (demineralised) or distilled water. Do not use other liquids. Do not pour flammable or alcoholic liquids into the water drawer.

Step 8 Push the water drawer to its initial position.

START

Step 9 Press: . Steam appears after approximately 2 min. When the oven reaches the set temperature, the signal sounds.

Step 10 When the water drawer runs out of water, the signal sounds. Refill the water drawer.

Step 11 Turn off the oven.

Step 12 Empty the water drawer after cooking ends. Refer to "Care and Cleaning" chapter, Tank emptying.

Step 13 Residual water can condensate in the cavity. After cooking, carefully open the oven door. When the oven is cold, dry the cavity with a soft cloth.

Take a shortcut!



How to set: Assisted Cooking

Every dish in this submenu has a recommended function and temperature. You can adjust the time and the temperature. For some of the dishes you can also cook with:


- Weight Automatic
- Food Sensor

The degree to which a dish is cooked:

- Rare or Less
- Medium
- Well done or More

Step 1 Turn on the oven.

Step 2 Press  .

Step 3 Press  . Enter: Assisted Cooking.

Step 4 Choose a dish or a food type.

Step 5 Press **START** .

Take a shortcut!



Heating functions

STANDARD



Grill

To grill thin pieces of food and to toast bread.



Turbo Grilling

To roast large meat joints or poultry with bones on one shelf position. To make gratins and to brown.



True Fan Cooking

To bake on up to three shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.



Frozen Foods

To make convenience food (e.g., french fries, potato wedges or spring rolls) crispy.



Conventional Cooking

To bake and roast food on one shelf position.



Pizza Function

To bake pizza. To make intensive browning and a crispy bottom.



Bottom Heat

To bake cakes with crispy bottom and to preserve food.

SPECIALS



Preserving

To preserve vegetables (e.g., pickles).



Dehydrating

To dry sliced fruit, vegetables and mushrooms.



Plate Warming

To preheat plates for serving



Defrost

To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.



Au Gratin

For dishes such as lasagna or potato gratin. To make gratins and to brown.



Slow Cooking

To prepare tender, succulent roasts.



Keep Warm

To keep food warm.



Moist Fan Baking

This function is designed to save energy during cooking.

When you use this function, the temperature in the cavity may differ from the set temperature.

The residual heat is used. The heating power may be reduced. For more information refer to "Daily Use" chapter, Notes on: Moist Fan Baking.

STEAM



Steamify

Use steam for steaming, stewing, gentle crisping, baking and roasting.



Steam Regenerating

Food reheating with steam prevents surface drying. Heat is distributed in a gentle and even way, which allows to recover taste and aroma of food as just prepared. This function can be used to reheat food directly on a plate. You can reheat more than one plate at the same time, using different shelf positions.



Bread Baking

Use this function to prepare bread and bread rolls with a very good professional-like result in terms of crispiness, colour and crust gloss.



Dough Proving

To speed up the rising of the yeast dough. It prevents dough surface from drying and keeps the dough elastic.



Full Steam

For steaming vegetables, side dishes, fish



Humidity High

The function is suitable for cooking delicate dishes like custards, flans, terrines and fish.



Humidity Low

The function is suitable for meat, poultry, oven dishes and casseroles. Thanks to the combination of steam and heat, meat gets a tender and juicy texture along with a crusty surface.

Notes on: Moist Fan Baking

This function was used to comply with the energy efficiency class and ecodesign requirements. Tests according to BS EN 60350-1.

CLOCK FUNCTIONS

The oven door should be closed during cooking so that the function is not interrupted and the oven operates with the highest energy efficiency possible. When you use this function the lamp automatically turns off after 30 sec. For the cooking instructions refer to "Hints and tips" chapter, Moist Fan Baking. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving.

Cooking time To set the length of cooking. Maximum is 23 h 59 min.

End action To set what happens when the timer ends counting.

Delayed start To postpone the start and / or end of cooking.

Time extension To extend cooking time.


Reminder To set a countdown. Maximum is 23 h 59 min. This function has no effect on the operation of the oven.

Uptimer Monitors how long the function operates. Uptimer - you can turn it on and off.

How to set: Clock functions

How to set the clock


Step 1 Press: Time of day.

Step 2 Set the time. Press .

How to set cooking time

Step 1 Choose the heating function and set the temperature.

Step 2 Press .

Step 3 Set the time. Press .

Take a shortcut!



How to choose end option

Step 1 Choose the heating function and set the temperature.


Step 2 Press .

Step 3 Set the cooking time.

Step 4 Press .

Step 5 Press: End action.

Step 6 Choose the preferred: End action.

Step 7 Press . Repeat the action until the display shows the main screen.

How to delay start of cooking

Step 1 Set the heating function and the temperature.



Step 2 Press .

Step 3 Set the cooking time.



Step 4 Press .

Step 5 Press: Delayed start.

Step 6 Choose the value.



Step 7 Press . Repeat the action until the display shows the main screen.

How to extend cooking time

When 10% of cooking time is left and the food seems not to be ready, you can extend cooking time. You can also change the heating function.

How to extend cooking time

Press +1min to extend the cooking time.

How to change timer settings



Step 1 Press .

Step 2 Set the timer value.



Step 3 Press .

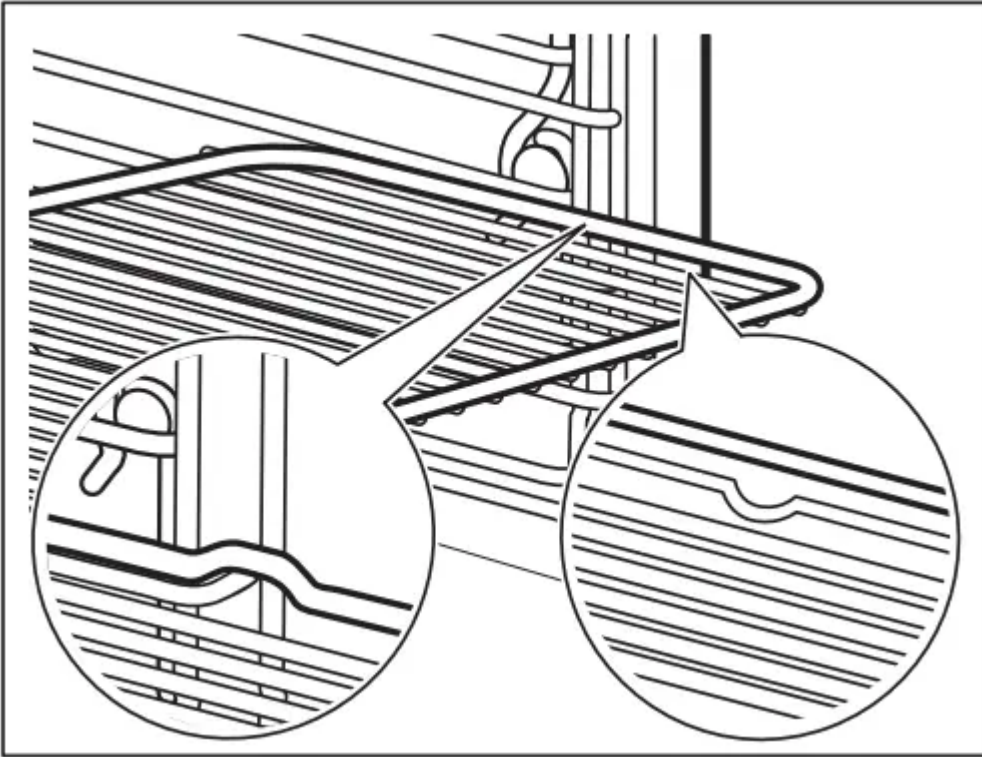
You can change the set time during cooking at any time.

HOW TO USE: ACCESSORIES

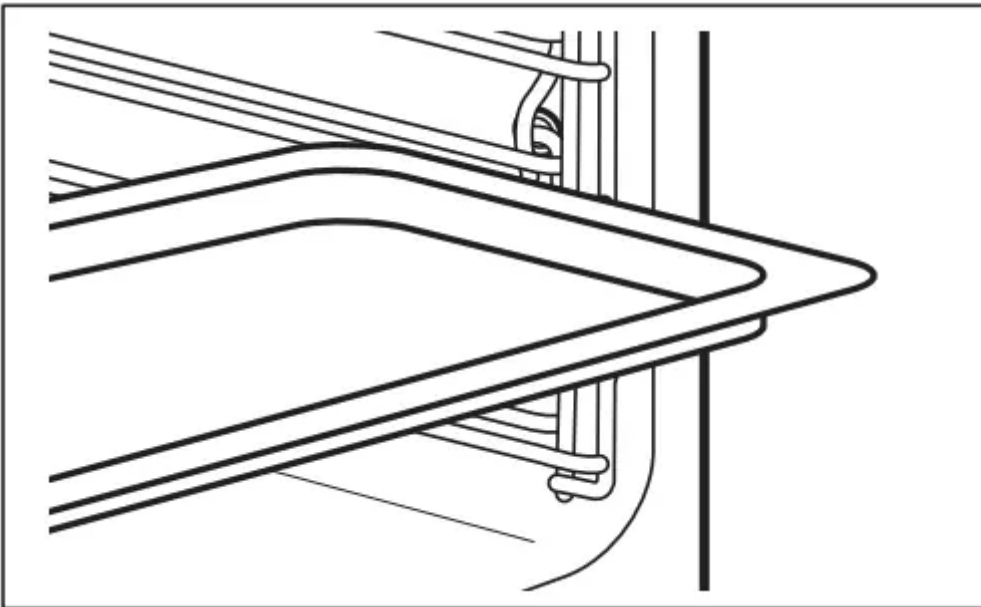
Inserting accessories

A small indentation at the top increases safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

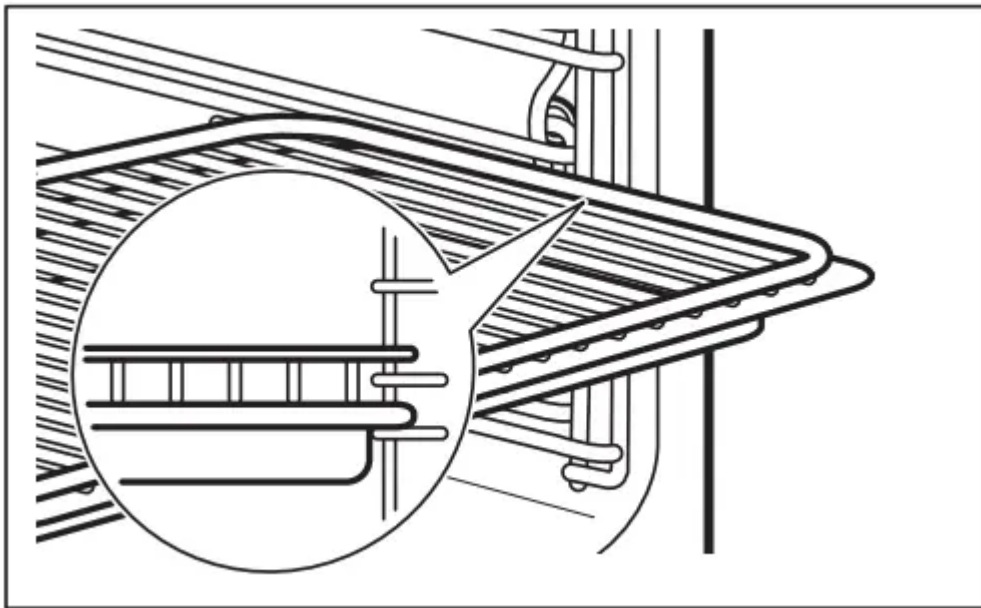
Wire shelf: Push the shelf between the guide bars of the shelf support.



Baking tray / Deep pan: Push the tray between the guide bars of the shelf support.



Wire shelf, Baking tray / Deep pan: Push the tray between the guide bars of the shelf support and the wire shelf on the guide bars above.

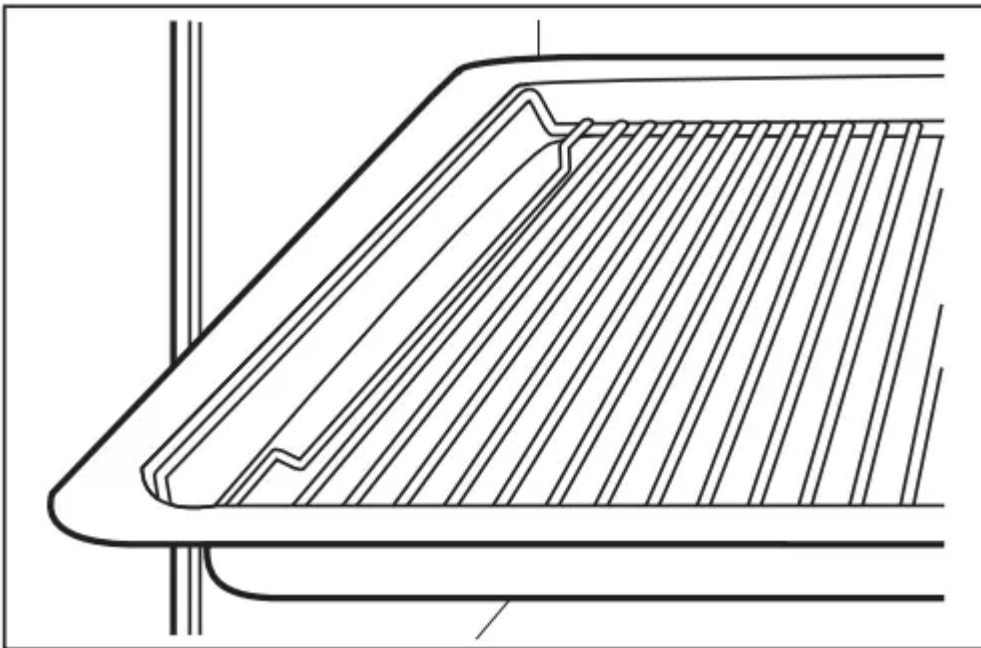


Using Trivet and Grill- / Roasting pan

WARNING! Be careful when you remove the accessories from a hot oven. There is a risk of burns.

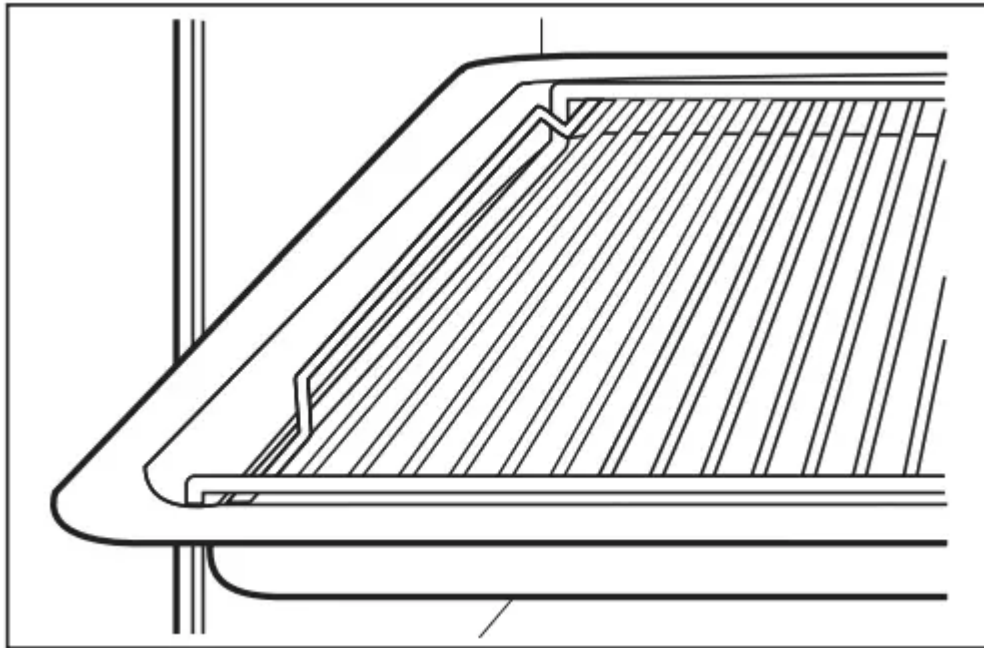
You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

Step 1 Put the trivet into the deep pan so that the supports of the wire shelf point up.



Step 2 Put the deep pan into the oven on the necessary shelf position. You can use the trivet to grill flat dishes in large quantities and to toast.

Step 1 Put the trivet into the deep pan so that the supports of the wire shelf point down.



Step 2 Put the deep pan into the oven on the necessary shelf position.

Food Sensor

Food Sensor- measures the temperature inside the food. You can use it with every heating function.

There are two temperatures to be set:



The oven temperature: minimum 120 °C.



The core temperature.

For the best cooking results:

- Ingredients should be at room temperature.
- Do not use it for liquid dishes.
- During cooking it must remain in the dish.

The oven calculates an approximate end of cooking time. It depends on the quantity of food, the set oven function and the temperature.

How to use: Food Sensor

Step 1 Turn on the oven.

Step 2 Set a heating function and, if necessary, the oven temperature.

Step 3 Insert: Food Sensor.


Meat, poultry and fish


Insert the tip of Food Sensor into the centre of meat, fish, in the thickest part if possible. Make sure that at least 3/4 of Food Sensor is inside of the dish.

Casserole


Insert the tip of Food Sensor exactly in the centre of the casserole. Food Sensor should be stabilized in one place during baking. Use a solid ingredient to achieve that. Use the rim of the baking dish to support the silicone handle of Food Sensor. The tip of Food Sensor should not touch the bottom of a baking dish.


Step 4 Plug Food Sensor into the socket at the front of the oven. The display shows the current temperature of: Food Sensor.

Step 5  - press to set the core temperature of the sensor.

Step 6  - press to set the preferred option:

- Sound alarm - when food reaches the core temperature, the signal sounds.
- Sound alarm and stop cooking - when food reaches the core temperature, the signal sounds and the oven stops.

Step 7 Select the option and repeatedly press:  to go to main screen.

Step 8 Press:  . When food reaches the set temperature, the signal sounds. You can choose to stop or to continue cooking to make sure the food is well done.

Step 9 Remove Food Sensor plug from the socket and remove the dish from the oven.

WARNING! There is a risk of burns as Food Sensor becomes hot. Be careful when you unplug it and remove it from the food.

Take a shortcut!




ADDITIONAL FUNCTIONS

How to save: Favourites


You can save your favourite settings, such as the heating function, the cooking time, the temperature or the cleaning function. You can save 3 favourite settings.


Step 1 Turn on the oven.


Step 2 Select the preferred setting.

Step 3 Press: . Select: Favourites.

Step 4 Select: Save current settings.

Step 5 Press + to add the setting to the list of: Favourites. Press .

 - press to reset the setting.



 - press to cancel the setting.

Function lock

This function prevents an accidental change of the heating function.

Step 1 Turn on the oven.



Step 2 Set a heating function.

Step 3 ,  - press at the same time to turn on the function.

To turn off the function repeat step 3.

Automatic switch-off

For safety reasons the oven turns off after some time, if a heating function works and you do not change any settings.

 (°C)	 (h)
30 - 115	12.5
120 - 195	8.5
200 - 230	5.5

The Automatic switch-off does not work with the functions: Light, Food sensor, End time, Slow Cooking.

Cooling fan

When the oven operates, the cooling fan turns on automatically to keep the surfaces of the oven cool. If you turn off the oven, the cooling fan can continue to operate until the oven cools down.






HINTS AND TIPS






Cooking recommendations

The temperature and cooking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used. Your oven may bake or roast differently to the oven you had before. The hints below show recommended settings for temperature, cooking time and shelf position for specific types of the food. If you cannot find the settings for a special recipe, look for the similar one. For more cooking recommendations refer to cooking tables on our website. To find the Cooking Hints check the PNC number on the rating plate on the front frame of the oven cavity.






Moist Fan Baking

For the best results follow suggestions listed in the table below.





		 (°C)		 (min)
Sweet rolls, 16 pieces	baking tray or dripping pan	180	2	25 - 35
Swiss Roll	baking tray or dripping pan	180	2	15 - 25
Whole fish, 0.2 kg	baking tray or dripping pan	180	3	15 - 25
Cookies, 16 pieces	baking tray or dripping pan	180	2	20 - 30
Macaroons, 24 pieces	baking tray or dripping pan	160	2	25 - 35

		 (°C)		 (min)
Muffins, 12 pieces	baking tray or dripping pan	180	2	20 - 30
Savory pastry, 20 pieces	baking tray or dripping pan	180	2	20 - 30
Short crust biscuits, 20 pieces	baking tray or dripping pan	140	2	15 - 25
Tartlets, 8 pieces	baking tray or dripping pan	180	2	15 - 25

**BAKING ON ONE LEVEL. Baking in tins**






		 (°C)	 (min)	
Fatless sponge cake	True Fan Cooking	140 - 150	35 - 50	2
Fatless sponge cake	Conventional Cooking	160	35 - 50	2
Apple pie, 2 tins Ø20 cm	True Fan Cooking	160	60 - 90	2
Apple pie, 2 tins Ø20 cm	Conventional Cooking	180	70 - 90	1

**BAKING ON ONE LEVEL. Biscuits****Use the third shelf position.**

		 (°C)	 (min)
Short bread / Pastry strips	True Fan Cooking	140	25 - 40
Short bread / Pastry strips, preheat the empty oven	Conventional Cooking	160	20 - 30
Small cakes, 20 per tray, preheat the empty oven	True Fan Cooking	150	20 - 35
Small cakes, 20 per tray, preheat the empty oven	Conventional Cooking	170	20 - 30



MULTILEVEL BAKING. Biscuits

		 (°C)	 (min)	
Short bread / Pastry strips	True Fan Cooking	140	25 - 45	1 / 4
Small cakes, 20 per tray, preheat the empty oven	True Fan Cooking	150	23 - 40	1 / 4
Fatless sponge cake	True Fan Cooking	160	35 - 50	1 / 4







GRILL

















Preheat the empty oven for 5 minutes.



Grill with the maximum temperature setting.

		 (min)	
Toast	Grill	1 - 3	5
Beef steak, turn halfway through	Grill	24 - 30	4

 Set the temperature to 100 °C.					
	 Container (Gastro- norm)	 (kg)		 (min)	
Broccoli, pre-heat the empty oven	1 x 2/3 perforated	0.3	3	8 - 9	Put the baking tray on the first shelf position.
Broccoli, pre-heat the empty oven	1 x 2/3 perforated	max.	3	10 - 11	Put the baking tray on the first shelf position.
Peas, frozen	2 x 2/3 perforated	2 x 1.5	2 and 4	Until the temperature in the coldest spot reaches 85 °C.	Put the baking tray on the first shelf position.

 Set the temperature to 100 °C.					
	 Container (Gastro- norm)	 (kg)		 (min)	
Broccoli, pre-heat the empty oven	1 x 2/3 perforated	0.3	3	8 - 9	Put the baking tray on the first shelf position.
Broccoli, pre-heat the empty oven	1 x 2/3 perforated	max.	3	10 - 11	Put the baking tray on the first shelf position.
Peas, frozen	2 x 2/3 perforated	2 x 1.5	2 and 4	Until the temperature in the coldest spot reaches 85 °C.	Put the baking tray on the first shelf position.

CARE AND CLEANING

WARNING! Refer to Safety chapters.

Notes on cleaning

Cleaning Agents

- Clean the front of the oven with a soft cloth with warm water and a mild detergent.
- Use a cleaning solution to clean metal surfaces.
- Clean stains with a mild detergent.

Everyday Use

- Clean the cavity after each use. Fat accumulation or other residue may cause fire.
- Do not store the food in the oven for longer than 20 minutes. Dry the cavity with a soft cloth after each use.

Accessories

- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher.
- Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

How to remove: Shelf supports

Remove the shelf supports to clean the oven.

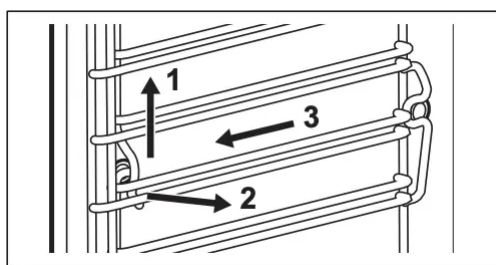
Step 1 Turn off the oven and wait until it is cold.

Step 2 Carefully pull the shelf supports up and out of the front catch.

Step 3 Pull the front end of the shelf support away from the side wall.

Step 4 Pull the supports out of the rear catch.

Install the shelf supports in the opposite sequence.



How to use: Steam Cleaning

Before you start:

- Turn off the oven and wait until it is cold.
- Remove all accessories and re-movable shelf supports.
- Clean the bottom of the cavity and the inner door glass with a soft cloth with warm water and a mild detergent.


Step 1 Fill the water drawer to the maximum level until the signal sounds or the display shows the message.

Step 2 Select: Menu / Cleaning.

Function	Description	Duration
Steam Cleaning	Light cleaning	30 min
Steam Cleaning Plus	Normal cleaning Spray the cavity with a detergent.	75 min

Step 3 Press **START** . Follow the instruction on the display. The signal sounds when the cleaning ends.

Step 4 Press any symbol to turn off the signal.

 When this function works, the lamp is off.

When the cleaning ends:

- Turn off the oven.
- When the oven is cold, dry the cavity with a soft cloth.
- Leave the oven door open and wait until the cavity is dry.







TROUBLESHOOTING




WARNING! Refer to Safety chapters.




What to do if...



Set the temperature to 100 °C.

	 Container (Gastro- norm)	 (kg)		 (min)	
Broccoli, pre-heat the empty oven	1 x 2/3 perforated	0.3	3	8 - 9	Put the baking tray on the first shelf position.
Broccoli, pre-heat the empty oven	1 x 2/3 perforated	max.	3	10 - 11	Put the baking tray on the first shelf position.
Peas, frozen	2 x 2/3 perforated	2 x 1.5	2 and 4	Until the temperature in the coldest spot reaches 85 °C.	Put the baking tray on the first shelf position.



 The oven does not turn on or does not heat up	
 Possible cause	 Remedy
The clock is not set.	Set the clock, for details refer to "Clock Functions" chapter, How to set: Clock functions.
The door is not closed correctly.	Fully close the door.
The fuse is blown.	Make sure the fuse is the cause of the problem. If the problem recurs, contact a qualified electrician.
The oven Child Lock is on.	Refer to "Menu" chapter, Submenu for: Options.

 Components	
 Description	 Remedy
The lamp is burnt out.	Replace the lamp, for details refer to "Care and Cleaning" chapter, How to replace: Lamp.

Power cut always stops cleaning. Repeat cleaning if it's interrupted by power failure.

How to manage: Error codes

When the software error occurs, the display shows error message. In this section, you will find the list of the problems that you can handle on your own.

 Code and description	 Remedy
F111 - Food sensor is not correctly inserted into the socket.	Fully plug Food sensor into the socket.
F240, F439 - the touch fields on the display do not work properly.	Clean the surface of the display. Make sure there is no dirt on the touch fields.
F908 - the oven system cannot connect with the control panel.	Turn the oven off and on.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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