

EN

User manual

Steam oven

# USER MANUAL

ZOS37902

**ZANUSSI**

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Subject to change without notice.

## Safety information

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

### Children and vulnerable people safety

 **Warning!** Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

### General Safety

- Only a qualified person must install this appliance and replace the cable.

- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.
- Before maintenance cut the power supply.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.



## Safety instructions

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### Installation



**Warning!** Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

### Electrical connection




**Warning!** Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.


- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

## Use

 **Warning!** Risk of injury, burns or electric shock or explosion.


- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.

- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

 **Warning!** Risk of damage to the appliance.


- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put aluminium foil directly on the bottom of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

## Steam Cooking

 **Warning!** Risk of burns and damage to the appliance.

- Do not open the appliance door during steam cooking. Steam can release.

## Care and Cleaning

 **Warning!** Risk of injury, fire or damage to the appliance.

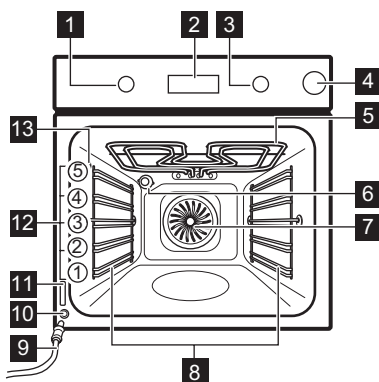
- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!

- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

### Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

## Product description



- 1** Oven function control knob
- 2** Electronic programmer
- 3** Temperature control knob
- 4** Water drawer



**Warning!** Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

### Disposal



**Warning!** Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

- 5** Grill
- 6** Oven lamp
- 7** Fan
- 8** Shelf support, removable
- 9** Draining pipe
- 10** Water outlet valve
- 11** Rating plate
- 12** Shelf positions
- 13** Steam inlet

### Oven accessories

- **Wire shelf**  
For cookware, cake tins, roasts.
- **Baking tray**  
For cakes and biscuits.
- **Grill- / Roasting pan**  
To bake and roast or as pan to collect fat.

## Before first use



**Warning!** Refer to the Safety chapters.

### Initial cleaning

- Remove all accessories and removable shelf supports (if applicable).
- Clean the appliance before first use.

**Important!** Refer to the chapter "Care and cleaning".

### Setting the time of day

The display shows **hr** and **12:00**. **12** flashes.

1. Press **+** or **-** to set the correct hour.

2. Press to confirm. This is necessary only when you first set the time. Afterwards, the new time value is saved automatically after five seconds.  
The display shows **min** and the set hour. **00** flashes.
3. Press **+** or **-** to set the correct minutes.
4. Press to confirm. This is necessary only when you first set the time. Afterwards, the new time value is saved automatically after five seconds.  
The display shows the new time.

### Changing the time of day

You can change the time of day only if the appliance is off.

Press again and again until the indicator for the time of day flashes in the display. To set

## Daily use

**Warning!** Refer to the Safety chapters.  
To use the appliance, push the knob. The knob comes out.

### Activating and deactivating the appliance

1. Turn the knob for the oven functions to an oven function.

### Oven functions






Oven function		Application
	Off position	The appliance is off.
	True Fan Cooking	To roast or roast and bake food with the same cooking temperature, on more than one shelf, without flavour transference.
	Conventional Cooking	To bake and roast on one oven level. The top and bottom heating elements operate at the same time.
	Grilling	To grill flat food items in small quantities in the middle of the shelf. To make toast.
	Bottom Heat	To bake cakes with crispy or crusty bottom. Only the bottom heating element operates.
	Turbo Grilling	To cook large pieces of meat. The grill element and the oven fan operate one after the other and circulate hot air around the food.

the new time, follow the procedure given in "Setting the time of day".

### Preheating

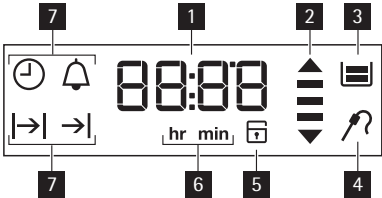
Preheat the empty appliance to burn off the remaining grease.

1. Set the function and the maximum temperature.
2. Let the appliance operate for 45 minutes.
3. Set the function and the maximum temperature.
4. Let the appliance operate for 15 minutes.  
Accessories can become hotter than usually.  
The appliance can emit an odour and smoke.  
This is normal. Make sure that the airflow is sufficient.


Oven function		Application
	Pizza Setting	To make pizza, quiche or pie.
	Defrost	To thaw frozen food.
	Top Heat	To finish cooked dishes. Only the top heating element operates.
	Fast Grilling	To grill flat food items in large quantities. To make toast. The full grill element operates.
	True Fan + Steam	To steam dishes.

Display


- 1
- Timer
- 2
- Heat-up and residual heat indicator
- 3
- Water tank (selected models only)
- 4
- Core temperature sensor (selected models only)
- 5
- Door lock (selected models only)
- 6
- Hours / minutes
- 7
- Clock functions




Buttons


Button	Function	Description
	Clock	To set a clock function.
- , +	Minus, plus	To set the time.

Heat-up and residual heat indicator

When you activate an oven function, the bars in the display  come on one by one. The bars show that the oven temperature increases or decreases.

When you deactivate the appliance, the display shows the residual heat indicator  if the temperature in the oven is more than 40 °C. Turn the temperature knob left or right to show the oven temperature on the display.

Steam Cooking

- Set the function .

- Press the cover of the water drawer to open it. Fill the water drawer with water until the Tank Full indicator comes on. The maximum capacity of the tank is 900 ml. It is sufficient for approximately 55 - 60 minutes of cooking.




**Important!** Use only water as the liquid. Do not use filtered (demineralised) or distilled water. Do not use other liquids. Do not put flammable or alcoholic liquids (grappa, whisky, cognac, etc.) into the water drawer.

3. Push the water drawer into its initial position.
4. Prepare the food in the correct cookware.
5. Set the temperature between 130 °C and 230 °C. Steam cooking does not give good results in temperatures above 230 °C.
6. Empty the water tank after the steam cooking is completed.

**Warning!** Wait a minimum of 60 minutes after each use of the True Fan + Steam function in order to prevent hot water from exiting the water outlet valve.

### Water Tank indicator

When the Steam cooking operates, the display shows water tank indicator. Water tank indicator shows the level of the water in the tank.

-  — Water tank is full. An acoustic signal sounds when the tank is full.
-  — Water tank is half full.
-  — Water tank is empty. An acoustic signal sounds when the tank must be refilled.





**i** If you put too much water into the tank, the safety outlet moves the excess water to the bottom of the oven.


Remove the water with a sponge or cloth.

### Emptying the water tank

**Important!** Make sure that the appliance is cool before you start to empty the water tank.

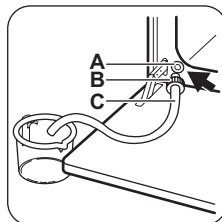
## Clock functions

Symbol	Function	Description
	Minute Minder	To set a countdown time.
	Time of day	To set, change or check the time of day. Refer to "Setting the time of day".
	Duration	To set how long the appliance must operate. First set an oven function before you set this function.
	End	To set when the appliance must be deactivated. First set an oven function before you set this function. You can use Duration and End at the same time (Time Delay) to set the time when the appliance must be activated and then deactivated.

**i** Press  again and again to change the clock function.


1. Prepare the draining pipe (C), included in the same package with the user manual. Put the connector (B) onto one of the ends of the draining pipe.

2. Put the second end of the draining pipe (C) into a container. Put it at a lower position than the outlet valve (A).





3. Open the oven door and put the connector (B) into the outlet valve (A).
4. Push the connector again and again when you empty the water tank.
5. Remove the connector from the valve when the water stops flowing.








**Warning!** Do not use the drained water to fill the water tank again.





**i** The water tank can have some water when the display shows  symbol. Wait until the water flow from the water outlet valve stops.



 Press  to confirm the settings of the clock functions, or wait 5 seconds for the setting to be confirmed automatically.



### Setting the Duration or End function


1. Press  again and again until the symbol  or  flashes in the display.
2. Press **+** or **-** to set the minutes.
3. Press  to confirm.
4. Press **+** or **-** to set the hour.
5. Press  to confirm.
6. When the set time ends, the symbol  or  and the set time flash. The acoustic signal sounds for two minutes. The appliance deactivates. Press a button or open the appliance door to stop the signal.





 If you press  while setting the time for Duration , the appliance switches to setting the End  function.

### Setting the Minute Minder

Used to set a countdown time. The maximum time you can set is 23 hours 59 minutes. This function has no effect on the operation of the oven. You can set the Minute Minder at any time, also if the appliance is off.

1. Press  again and again until  and **00** flash in the display.




2. Press **+** or **-** to set the Minute Minder. At first the time is calculated in minutes and seconds. When the time you set is longer than 60 minutes, the symbol **hr** comes on in the display. The appliance then calculates the time in hours and minutes.
3. The Minute Minder starts automatically after five seconds.
4. When the set time ends, the acoustic signal sounds for two minutes. **00:00** and  flash in the display. Press a button to stop the signal.

 If you set the Minute Minder when the Duration  or End  function operates, the symbol  comes on in the display.


### Count Up Timer

Use the Count Up Timer to monitor how long the oven operates. It is on immediately when the oven starts to heat.


To reset the Count Up Timer, press and hold **+** and **-**. The timer starts to count up again.

 You cannot use the Count Up Timer when the Duration  or End  function operates.

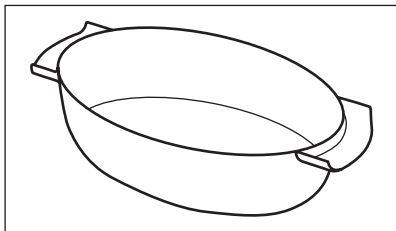
## Using the accessories

 **Warning!** Refer to the Safety chapters.

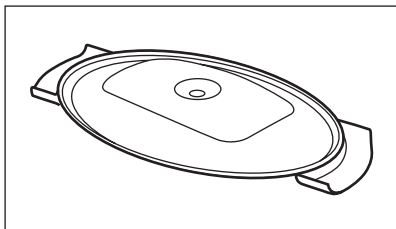
### Accessories for steam cooking

 The steam kit accessories are not supplied with the appliance. For more information, please contact your local supplier.

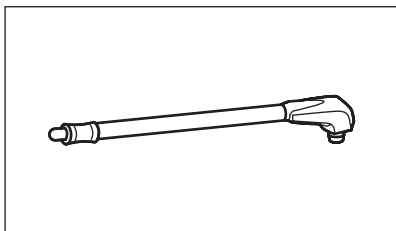
The dietary baking dish for steam cooking functions



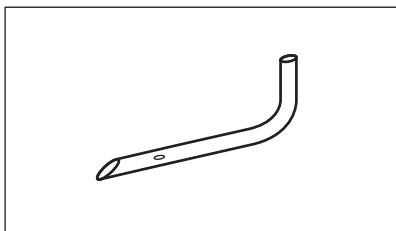
- Glass bowl (A)



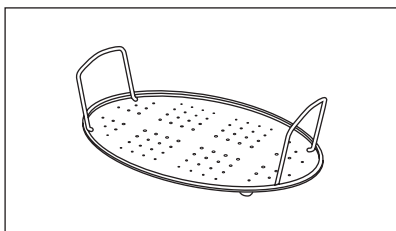
- Lid (B)



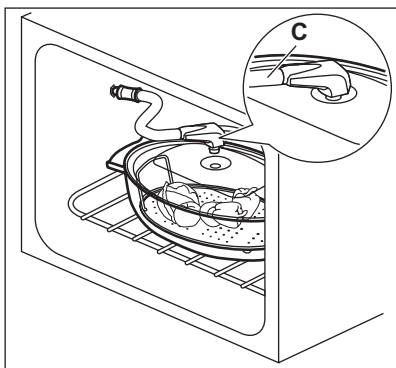
- Injector tube (C)



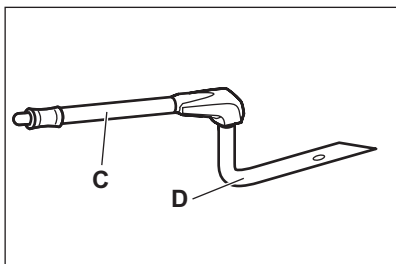
- Injector for direct steam cooking (D)



- Steel grill (E)

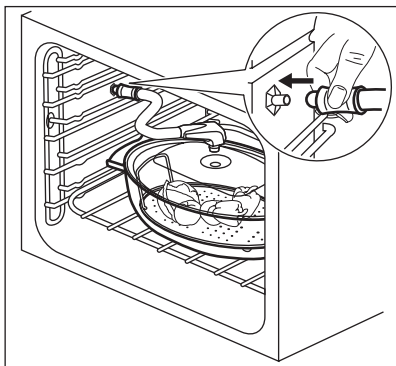


The dish consists of a glass bowl, a lid with a hole for the injector tube (C) and a steel grill to put at the bottom of the baking dish.



The injector and the injector tube. "C" is the injector tube for steam cooking, "D" is the injector for direct steam cooking.

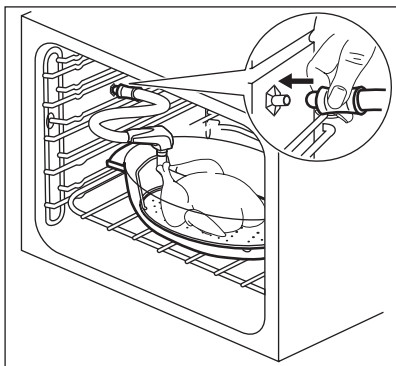
### Steam cooking in a dietary baking dish



Put the food onto the steel grill in the baking dish and put the lid on it. Put the injector tube into the special hole in the lid of the dietary baking dish. Put the baking dish onto the second shelf position from the bottom. Put the other end of the injector tube into the steam inlet (refer to "Product Description" chapter).

Make sure that you do not crush the injector tube or let it touch a heating element on the top of the oven. Set the oven for the steam cooking function.

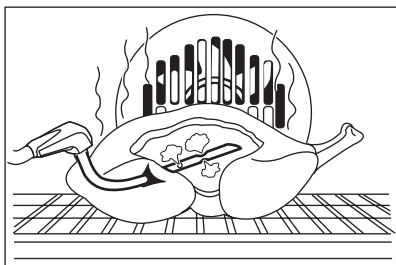
## Direct steam cooking



Put the food onto the steel grill in the baking dish. Add some water. Put the injector (D) into the injector tube (C). Connect the other end into the steam inlet.

**Important!** Do not use the lid of the dish.

When you cook food such as chicken, duck, turkey, kid or large fish, put the injector (D) directly into the empty part of the meat. Make sure that you do not cause a blockage of the holes.



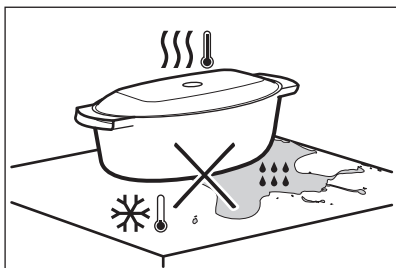
Put the baking dish onto the first or second shelf position from the bottom. Make sure that you do not crush the injector tube or let it touch a heating element on the top of the oven. Set the oven for the steam cooking function. For more information about steam cooking, refer to the cooking tables for steam cooking in the chapter "Hints and Tips".

**Important!** The injector tube is specially made for cooking and does not contain dangerous materials.

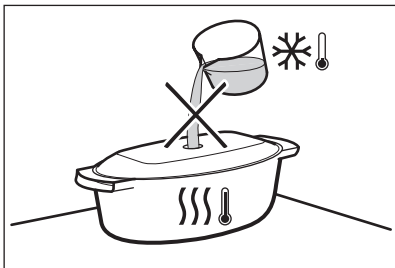
### Important!

Be careful when you use the injector when the oven operates. Always use oven gloves to touch

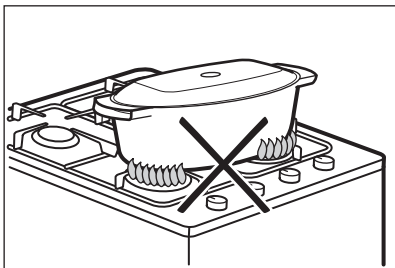
the injector when the oven is hot. Always remove the injector from the oven when you do not use a steam function.



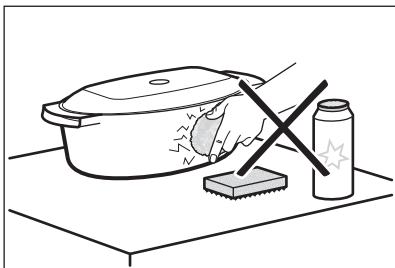
Do not put the hot baking dish on cold / wet surfaces.



Do not put cold liquids in the baking dish when it is hot.



Do not use the baking dish on a hot cooking surface.



Do not clean the baking dish with abrasives, scourers and powders.

## Additional functions

### Child Lock

When the Child Lock is on, you cannot operate the oven. This is to make sure that children do not accidentally activate the appliance.

#### Activating and deactivating the Child Lock function:

1. Do not set an oven function.
2. Press and hold and **+** at the same time for two seconds.
3. An acoustic signal sounds. **SAFE** come on or go out in the display (when you activate or deactivate the Child Lock).

### Automatic switch-off

For safety reasons the appliance deactivates after some time:

- If an oven function operates.
- If you do not change the oven temperature.

Oven temperature	Switch-off time
30 - 115 °C	12.0 h
120 - 195 °C	8.5 h
200 - 245 °C	5.5 h
250 - maximum °C	3.0 h

After an automatic switch-off, deactivate the appliance fully. Then you can activate it again.

**Important!** The automatic switch-off works with all oven functions, apart from Duration and End.

### Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan continues to operate until the temperature in the appliance cools down.

## Helpful hints and tips

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- The appliance has five shelf levels. Count the shelf levels from the bottom of the appliance floor.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

### Baking cakes

- Do not open the oven door before 3/4 of the set cooking time is up.

### Baking and roasting table

## CAKES

### Safety thermostat

Incorrect operation of the appliance or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven activates again automatically when the temperature drops.

- If you use two baking trays at the same time, keep one empty level between them.

### Cooking meat and fish

- Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

### Cooking times

Cooking times depend on the type of food, its consistency, and volume. Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Whisked recipes	2	170	3 (2 and 4)	160	45 - 60	In a cake mould
Shortbread dough	2	170	3 (2 and 4)	160	20 - 30	In a cake mould
Buttermilk cheesecake	1	170	2	165	60 - 80	In a 26 cm cake mould
Apple cake (Apple pie)	2	170	2 (left and right)	160	80 - 100	In two 20 cm cake moulds on a wire shelf <sup>1)</sup>
Strudel	3	175	2	150	60 - 80	In a baking tray
Jam-tart	2	170	2 (left and right)	165	30 - 40	In a 26 cm cake mould
Sponge cake	2	170	2	160	50 - 60	In a 26 cm cake mould
Christmas cake / Rich fruit cake	2	160	2	150	90 - 120	In a 20 cm cake mould <sup>1)</sup>
Plum cake	1	175	2	160	50 - 60	In a bread tin <sup>1)</sup>
Small cakes - one level	3	170	3	140 - 150	20 - 30	In a baking tray
Small cakes - two levels	-	-	2 and 4	140 - 150	25 - 35	In a baking tray
Small cakes - three levels	-	-	1, 3 and 5	140 - 150	30 - 45	In a baking tray
Biscuits / pastry stripes - one level	3	140	3	140 - 150	30 - 35	In a baking tray
Biscuits / pastry stripes - two levels	-	-	2 and 4	140 - 150	35 - 40	In a baking tray
Biscuits / pastry stripes - three levels	-	-	1, 3 and 5	140 - 150	35 - 45	In a baking tray
Meringues - one level	3	120	3	120	80 - 100	In a baking tray
Meringues- two levels	-	-	2 and 4	120	80 - 100	In a baking tray <sup>1)</sup>
Buns	3	190	3	190	12 - 20	In a baking tray <sup>1)</sup>
Eclairs - one level	3	190	3	170	25 - 35	In a baking tray
Eclairs - two levels	-	-	2 and 4	170	35 - 45	In a baking tray

TYPE OF DISH	Conventional Cook- ing		True Fan Cooking		Cooking time [min]	Notes
	Shelf posi- tion	Temp [°C]	Shelf posi- tion	Temp [°C]		
Plate tarts	2	180	2	170	45 - 70	In a 20 cm cake mould
Rich fruit cake	1	160	2	150	110 - 120	In a 24 cm cake mould
Victoria sand- wich	1	170	2 (left and right)	160	50 - 60	In a 20 cm cake mould

1) Preheat for 10 minutes.

## BREAD AND PIZZA

TYPE OF DISH	Conventional Cook- ing		True Fan Cooking		Cooking time [min]	Notes
	Shelf posi- tion	Temp [°C]	Shelf posi- tion	Temp [°C]		
White bread	1	190	1	190	60 - 70	1 - 2 pieces, 500 gr per piece <sup>1)</sup>
Rye bread	1	190	1	180	30 - 45	In a bread tin
Bread rolls	2	190	2 (2 and 4)	180	25 - 40	6 - 8 rolls in a bak- ing tray <sup>1)</sup>
Pizza	1	230 - 250	1	230 - 250	10 - 20	In a baking tray or a deep pan <sup>1)</sup>
Scones	3	200	3	190	10 - 20	In a baking tray <sup>1)</sup>

1) Preheat for 10 minutes.

## FLANS

TYPE OF DISH	Conventional Cook- ing		True Fan Cooking		Cooking time [min]	Notes
	Shelf posi- tion	Temp [°C]	Shelf posi- tion	Temp [°C]		
Pasta flan	2	200	2	180	40 - 50	In a mould
Vegetable flan	2	200	2	175	45 - 60	In a mould
Quiches	1	180	1	180	50 - 60	In a mould <sup>1)</sup>
Lasagne	2	180 - 190	2	180 - 190	25 - 40	In a mould <sup>1)</sup>
Cannelloni	2	180 - 190	2	180 - 190	25 - 40	In a mould <sup>1)</sup>

1) Preheat for 10 minutes.

## MEAT




TYPE OF DISH	Conventional Cook- ing		True Fan Cooking		Cooking time [min]	Notes
	Shelf posi- tion	Temp [°C]	Shelf posi- tion	Temp [°C]		
Beef	2	200	2	190	50 - 70	On a wire shelf
Pork	2	180	2	180	90 - 120	On a wire shelf
Veal	2	190	2	175	90 - 120	On a wire shelf
English roast beef, rare	2	210	2	200	50 - 60	On a wire shelf
English roast beef, medium	2	210	2	200	60 - 70	On a wire shelf
English roast beef, well done	2	210	2	200	70 - 75	On a wire shelf
Shoulder of pork	2	180	2	170	120 - 150	With rind
Shin of pork	2	180	2	160	100 - 120	2 pieces
Lamb	2	190	2	175	110 - 130	Leg
Chicken	2	220	2	200	70 - 85	Whole
Turkey	2	180	2	160	210 - 240	Whole
Duck	2	175	2	220	120 - 150	Whole
Goose	2	175	1	160	150 - 200	Whole
Rabbit	2	190	2	175	60 - 80	Cut in pieces
Hare	2	190	2	175	150 - 200	Cut in pieces
Pheasant	2	190	2	175	90 - 120	Whole

## FISH

TYPE OF DISH	Conventional Cook- ing		True Fan Cooking		Cooking time [min]	Notes
	Shelf posi- tion	Temp [°C]	Shelf posi- tion	Temp [°C]		
Trout / Sea bream	2	190	2	175	40 - 55	3 - 4 fish
Tuna fish / Sal- mon	2	190	2	175	35 - 60	4 - 6 fillets

## Grilling

 Preheat the empty oven for 3 minutes, before cooking.

TYPE OF DISH	Quantity		Grilling		Cooking time [min]	
	Pieces	[g]	Shelf posi- tion	Temp [°C]	1st side	2nd side
Fillet steaks	4	800	4	max.	12 - 15	12 - 14

TYPE OF DISH	Quantity		Grilling		Cooking time [min]	
	Pieces	[g]	Shelf position	Temp [°C]	1st side	2nd side
Beef steaks	4	600	4	max.	10 - 12	6 - 8
Sausages	8	-	4	max.	12 - 15	10 - 12
Pork chops	4	600	4	max.	12 - 16	12 - 14
Chicken (cut in 2)	2	1000	4	max.	30 - 35	25 - 30
Kebabs	4	-	4	max.	10 - 15	10 - 12
Breast of chicken	4	400	4	max.	12 - 15	12 - 14
Hamburger	6	600	4	max.	20 - 30	-
Fish fillet	4	400	4	max.	12 - 14	10 - 12
Toasted sandwiches	4 - 6	-	4	max.	5 - 7	-
Toast	4 - 6	-	4	max.	2 - 4	2 - 3

## Turbo Grilling

### Beef

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Roast beef or fillet, rare	per cm of thickness	1	190 - 200 <sup>1)</sup>	5 - 6
Roast beef or fillet, medium	per cm of thickness	1	180 - 190 <sup>1)</sup>	6 - 8
Roast beef or fillet, well done	per cm of thickness	1	170 - 180 <sup>1)</sup>	8 - 10

1) Preheat the oven.

### Pork

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Shoulder, neck, ham joint	1 - 1.5 kg	1	160 - 180	90 - 120
Chop, spare rib	1 - 1.5 kg	1	170 - 180	60 - 90
Meat loaf	750 g - 1 kg	1	160 - 170	50 - 60
Pork knuckle (pre-cooked)	750 g - 1 kg	1	150 - 170	90 - 120

### Veal

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Roast veal	1 kg	1	160 - 180	90 - 120
Knuckle of veal	1.5 - 2 kg	1	160 - 180	120 - 150

### Lamb

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Leg of lamb, roast lamb	1 - 1.5 kg	1	150 - 170	100 - 120
Saddle of lamb	1 - 1.5 kg	1	160 - 180	40 - 60

## Poultry

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Poultry portions	200 - 250 g each	1	200 - 220	30 - 50
Chicken , half	400 - 500 g each	1	190 - 210	35 - 50
Chicken, poulard	1 - 1.5 kg	1	190 - 210	50 - 70
Duck	1.5 - 2 kg	1	180 - 200	80 - 100
Goose	3.5 - 5 kg	1	160 - 180	120 - 180
Turkey	2.5 - 3.5 kg	1	160 - 180	120 - 150
Turkey	4 - 6 kg	1	140 - 160	150 - 240

## Fish (steamed)

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Whole fish	1 - 1.5 kg	1	210 - 220	40 - 60

## Defrosting

TYPE OF DISH	[g]	Defrosting time [min]	Further defrosting time [min]	Notes
Chicken	1000	100 - 140	20 - 30	Place the chicken on an up-turned saucer placed on a large plate. Turn halfway through.
Meat	1000	100 - 140	20 - 30	Turn halfway through.
Meat	500	90 - 120	20 - 30	Turn halfway through.
Trout	150	25 - 35	10 - 15	-
Strawberries	300	30 - 40	10 - 20	-
Butter	250	30 - 40	10 - 15	-
Cream	2 x 200	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places.
Gateau	1400	60	60	-

## Drying - True Fan Cooking

Cover the oven shelves with baking parchment.

## VEGETABLES

TYPE OF DISH	Shelf position		Temperature [°C]	Time [hr]
	1 level	2 levels		
Beans	3	1/4	60 - 70	6 - 8
Peppers	3	1/4	60 - 70	5 - 6
Vegetables for soup	3	1/4	60 - 70	5 - 6
Mushrooms	3	1/4	50 - 60	6 - 8
Herbs	3	1/4	40 - 50	2 - 3

## FRUIT

TYPE OF DISH	Shelf position		Temperature [°C]	Time [hr]
	1 level	2 levels		
Plums	3	1/4	60 - 70	8 - 10
Apricots	3	1/4	60 - 70	8 - 10
Apple slices	3	1/4	60 - 70	6 - 8
Pears	3	1/4	60 - 70	6 - 9

## True Fan + Steam

## CAKES AND PASTRIES

TYPE OF DISH	Shelf position	Temp [°C]	Cooking time [min]	Notes
Apple cake	2	160	60 - 80	In a 20 cm cake mould <sup>1)</sup>
Tarts	2	175	30 - 40	In a 26 cm cake mould
Fruit cake	2	160	80 - 90	In a 26 cm cake mould
Sponge cake	2	160	35 - 45	In a 26 cm cake mould
Panettone	2	150 - 160	70 - 100	In a 20 cm cake mould <sup>1)</sup>
Plum cake	2	160	40 - 50	In a bread tin <sup>1)</sup>
Small cakes	3 (2 and 4)	150 - 160	25 - 30	In a baking tray
Biscuits	3 (2 and 4)	150	20 - 35	In a baking tray
Sweet buns	2	180 - 200	12 - 20	In a baking tray <sup>1)</sup>
Brioches	3 (2 and 4)	180	15 - 20	In a baking tray <sup>1)</sup>

1) Preheat the oven for 10 minutes.

## BREAD AND PIZZA

TYPE OF DISH	[g]	Shelf position	Temp [°C]	Cooking time [min]	Notes
White bread	1000	2	180 - 190	45 - 60	1 - 2 pieces, 500 g for each piece <sup>1)</sup>

TYPE OF DISH	[g]	Shelf position	Temp [°C]	Cooking time [min]	Notes
Rolls	500	2 (2 and 4)	190 - 210	20 - 30	6 - 8 rolls in a baking tray <sup>1)</sup>
Pizza	–	2	200 - 220	20 - 30	In a baking tray <sup>1)</sup>

1) Preheat the oven for 10 minutes.

## FLANS

TYPE OF DISH	Shelf position	Temp [°C]	Cooking time [min]	Notes
Vegetables filled	1	170 - 180	30 - 40	In a mould
Lasagne	2	170 - 180	40 - 50	In a mould
Potato gratin	1 (2 and 4)	160 - 170	50 - 60	In a mould

## MEAT

TYPE OF DISH	[g]	Shelf position	Temp [°C]	Cooking time [min]	Notes
Roast pork	1000	2	180	90 - 110	On a wire shelf
Veal	1000	2	180	90 - 110	On a wire shelf
Roast beef	1000				
rare		2	210	45 - 50	On a wire shelf
medium		2	200	55 - 65	On a wire shelf
well done		2	190	65 - 75	On a wire shelf
Lamb	1000	2	175	110 - 130	Leg
Chicken	1000	2	200	55 - 65	Whole
Turkey	4000	2	170	180 - 240	Whole
Duck	2000 - 2500	2	170 - 180	120 - 150	Whole
Goose	3000	1	160 - 170	150 - 200	Whole
Rabbit	–	2	170 - 180	60 - 90	Cut in pieces

## FISH

TYPE OF DISH	[g]	Shelf position	Temp [°C]	Cooking time [min]	Notes
Trout	1500	2	180	25 - 35	3 - 4 fish
Tuna	1200	2	175	35 - 50	4 - 6 fillets
Hake	–	2	200	20 - 30	–

## STEAM REHEATING

TYPE OF DISH	Shelf position	Temp [°C]	Cooking time [min]	Notes
Casserole / Gratin	2	140	15 - 25	Reheat on a plate <sup>1)</sup>
Pasta and sauce	2	140	10 - 15	Reheat on a plate <sup>1)</sup>
Side dishes (e.g. rice, potatoes, pasta)	2	140	10 - 15	Reheat on a plate <sup>1)</sup>
One-plate dishes	2	140	10 - 15	Reheat on a plate <sup>1)</sup>
Meat	2	140	10 - 15	Reheat on a plate <sup>1)</sup>
Vegetables	2	140	10 - 15	Reheat on a plate <sup>1)</sup>

1) Preheat the oven for 10 minutes.

## Cooking in the dietary baking dish with True Fan + Steam

### VEGETABLES

TYPE OF DISH	Shelf position	Temperature [°C]	Cooking time [min]
Broccoli florets	2	150	20 - 25
Aubergine	2	150	15 - 20
Cauliflower florets	2	150	25 - 30
Tomatoes	2	150	15
White asparagus	2	150	35 - 45
Green asparagus	2	150	25 - 35
Courgette slices	2	150	20 - 25
Carrots	2	150	35 - 40
Fennel	2	150	30 - 35
Kohlrabi	2	150	25 - 30
Pepper strips	2	150	20 - 25
Celery slices	2	150	30 - 35

### MEAT

TYPE OF DISH	Shelf position	Temperature [°C]	Cooking time [min]
Cooked ham	2	150	55 - 65
Poached chicken breast	2	150	25 - 35
Kasseler (smoked loin of pork)	2	150	80 - 100

### FISH

TYPE OF DISH	Shelf position	Temperature [°C]	Cooking time [min]
Trout	2	150	25 - 30
Salmon filet	2	150	25 - 30

## SIDE DISHES

TYPE OF DISH	Shelf position	Temperature [°C]	Cooking time [min]
Rice	2	150	35 - 40
Unpeeled potatoes, medium	2	150	50 - 60
Boiled potatoes, quartered	2	150	35 - 45
Polenta	2	150	40 - 45

## Care and cleaning

**Warning!** Refer to the Safety chapters.

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces use a usual cleaning agent.
- Clean the oven interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can destroy nonstick coating.

### **i** **Stainless steel or aluminium appliances:**

Clean the oven door with a wet sponge only. Dry it with a soft cloth.

Do not use steel wool, acids or abrasive materials, as they can cause damage to the oven surface. Clean the oven control panel with the same precautions.

### **Cleaning the door gasket**

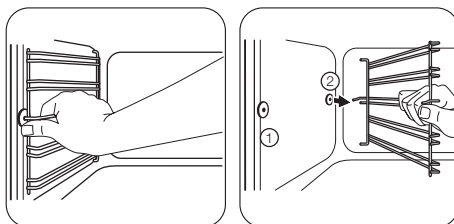
- Regularly do a check of the door gasket. The door gasket is around the frame of the oven cavity. Do not use the appliance if the door gasket is damaged. Contact the Service Centre.

- To clean the door gasket, refer to the general information about cleaning.

### **Shelf supports**

You can remove the shelf supports to clean the side walls.

### **Removing the shelf supports**



**1** Pull the front of the shelf support away from the side wall.

**2** Pull the rear end of the shelf support away from the side wall and remove it.

### **Installing the shelf supports**

Install the shelf supports in the opposite sequence.

- i** The rounded ends of the shelf supports must point to the front.


### **Oven lamp**

**Warning!** Be careful when you change the oven lamp. There is a risk of electrical shock.

### **Before you change the oven lamp:**

- Deactivate the oven.


- Remove the fuses in the fuse box or deactivate the circuit breaker.


 Put a cloth on the bottom of the oven to prevent damage to the oven light and glass cover.

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

1. Turn the glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven light bulb with an applicable 300 °C heat-resistant oven light bulb. Use the same oven lamp type.
4. Install the glass cover.

### Cleaning the water tank

 **Warning!** Do not put water into the water tank during the cleaning procedure.

 During the cleaning procedure, some water can drip from the steam inlet onto the cavity of the oven. Put a dripping pan on the shelf level directly below the steam inlet to prevent water from falling onto the bottom of the oven cavity.

After some time, you can have lime deposits in your oven. To prevent this, clean the parts of the oven that generate the steam. Empty the tank after each steam cooking.

1. Fill in the water tank with 850 ml of water and 50 ml of citric acid (five teaspoons).

Deactivate the oven and wait for approximately 60 minutes.

2. Activate the oven and set the True Fan + Steam function. Set the temperature 230 °C. Deactivate it after 25 minutes and let it cool down for 15 minutes.
3. Activate the oven and set the True Fan + Steam function. Set the temperature between 130 and 230 °C. Deactivate it after 10 minutes. Let it cool down and continue with the removal of the tank contents (refer to "Emptying the water tank").
4. Rinse the water tank and clean the remaining lime residue in the oven with a cloth.
5. Clean the drain pipe by hand in warm water with soap. To prevent damage, do not use acids, sprays or similar cleaning agents.

### Types of water

- **Soft water with low lime content** - the manufacturer recommends this because it decreases the quantity of cleaning procedures.
- **Tap water** - you can use it if your domestic water supply has purifier or water sweetener.
- **Hard water with high lime content** - it does not have an effect on the performance of the appliance but it increases the quantity of cleaning procedures.

**CALCIUM QUANTITY TABLE INDICATED FROM W.H.O.**  
(World Health Organization)

Calcium deposit	Water hardness (French degrees)	Water hardness (German degrees)	Water classification	Run decalcification every
0 - 60 mg / l	0 - 6	0 - 3	Sweet or soft	75 cycles - 2.5 months
60 - 120 mg / l	6 - 12	3 - 7	Medium hardness	50 cycles - 2 months
120 - 180 mg / l	12 - 18	8 - 10	Hard or calcareous	40 cycles - 1.5 months
over 180 mg / l	over 18	over 10	Very hard	30 cycles - 1 month

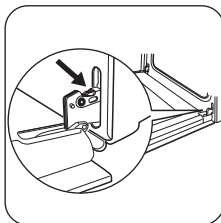


## Cleaning the oven door

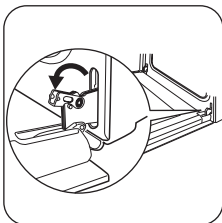
The oven door has three glass panels. You can remove the oven door and the internal glass panels to clean them.

**i** The oven door can close if you try to remove the glass panels before you remove the oven door.

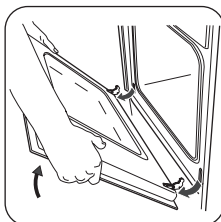
## Removing the oven door and the glass panels



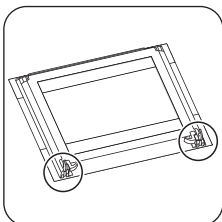
**1** Open the door fully and hold the two door hinges.



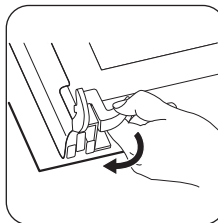
**2** Lift and turn the levers on the two hinges.



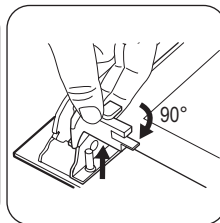
**3** Close the oven door to the first opening position (halfway). Then pull forward and remove the door from its seat.



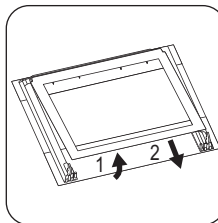
**4** Put the door on a soft cloth on a stable surface.



**5** Release the locking system to remove the glass panels.



**6** Turn the two fasteners by 90° and remove them from their seats.

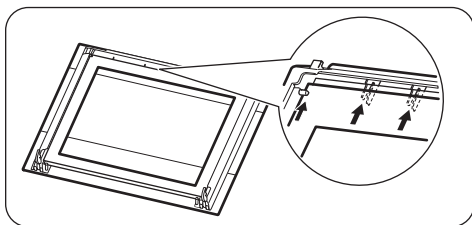


**7** Carefully lift (step 1) and remove (step 2) the glass panels one by one. Start from the top panel.

Clean the glass panels with water and soap. Dry the glass panels carefully.

## Installing the door and the glass panels

When the cleaning is completed, install the glass panels and the oven door. Do the above steps in the opposite sequence. Make sure that you put the glass panels back in the correct sequence. The middle panel has a decorative frame. The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame on the screen-printing zones is not rough when you touch it. Make sure that you install the top panel in the seats correctly (refer to the illustration).



## What to do if...



**Warning!** Refer to the Safety chapters.

Problem	Possible cause	Remedy
The oven does not heat up.	The appliance is deactivated.	Activate the appliance.
The oven does not heat up.	The clock is not set.	Set the clock. Refer to "Setting the time of day".
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is on.	Refer to "Automatic switch-off".
The oven does not heat up.	The fuse in the fuse box is released.	Do a check of the fuse. If the fuse is released more than one time, contact a qualified electrician.
The oven lamp does not operate.	The oven lamp is defective.	Replace the oven lamp.
The oven does not heat up. The display shows <b>Demo</b> .	The demo mode is activated.	<ol style="list-style-type: none"> <li>1. Deactivate the appliance.</li> <li>2. Press and hold the button <b>+</b>.</li> <li>3. When an acoustic signal sounds, turn the knob for the oven functions to the first function. <b>Demo</b> flashes in the display.</li> <li>4. Turn the knob for the oven functions to the off position.</li> <li>5. Release the button <b>+</b>.</li> <li>6. Turn the knob for the temperature clockwise for three seconds. The acoustic signal sounds three times. The demo mode is deactivated.</li> </ol>
The display shows an error code.	There is an electronic fault.	<ol style="list-style-type: none"> <li>1. Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again.</li> <li>2. If the display shows the error code again, contact the service centre.</li> </ol>

Problem	Possible cause	Remedy
There is water inside the oven.	There is too much water in the tank.	Deactivate the appliance and remove the water with a cloth or sponge.
The steam cooking does not operate.	Lime obstructs the hole.	Check the steam inlet opening. Remove the lime.
It takes more than three minutes to empty the water tank or the water leaks from the steam inlet opening.	There are lime deposits in the appliance.	Check the water tank. Refer to "Cleaning the water tank".
It takes too long to cook the dishes or they cook too quickly.	The temperature is too low or too high.	Adjust the temperature if necessary. Follow the advice in the user manual.
Steam and condensation collect on the food and in the oven.	You left the dish in the oven for too long.	Do not keep the dishes in the oven for longer than 15 - 20 minutes after the cooking ends.

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front

frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.


We recommend that you write the data here:

Model (MOD.) .....

Product number (PNC) .....

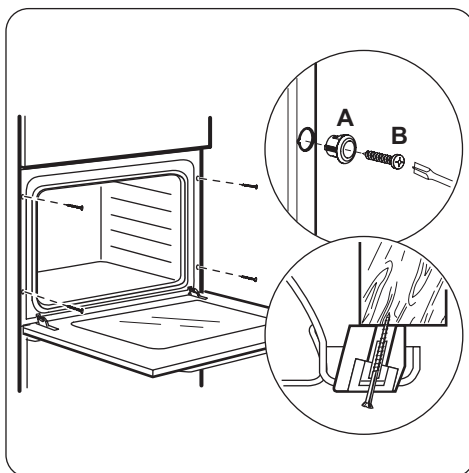
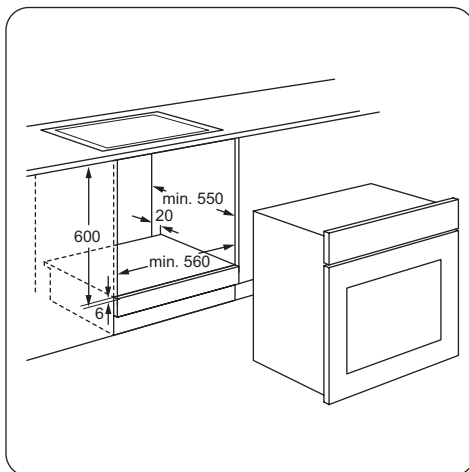
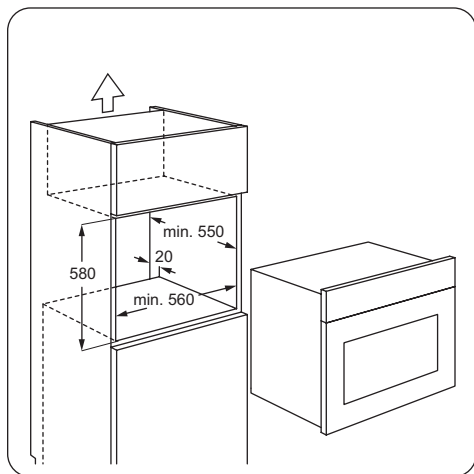
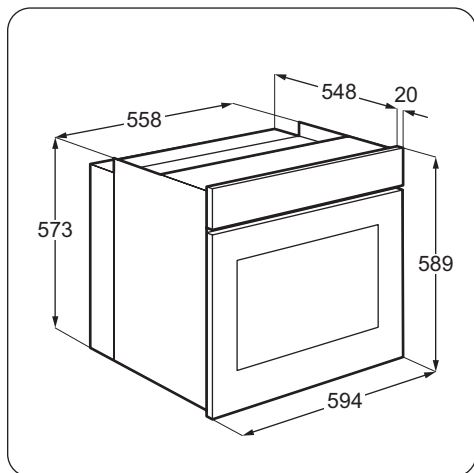
Serial number (S.N.) .....

# Installation



**Warning!** Refer to the Safety chapters.

## Building In



## Electrical installation

**Important!** Only a qualified person must do the electrical installation.

**i** The manufacturer is not responsible if you do not follow the safety precautions from the chapter "Safety information".

This appliance is supplied without a main plug and a main cable.

Applicable types of cables for Europe:

- Minimum size Cable / flex: 1,5 mm<sup>2</sup>


- Cable / flex type: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F
- Fuse 13 A


Applicable types of cables for UK only

Connection via	Min. size Cable / flex	Cable / flex type	Fuse
<ul style="list-style-type: none"><li>▪ 13 A socket outlet</li><li>▪ 13 A spur box</li></ul>	2,5 mm <sup>2</sup>	Three core butyl insulated	13 A min.
Oven Control Circuit	2,5 mm <sup>2</sup>	PVC / PVC twin and earth	15 A min. 20 A min.



Environment concerns

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it.

Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.



Packaging material

The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

[illegible]

[illegible]



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