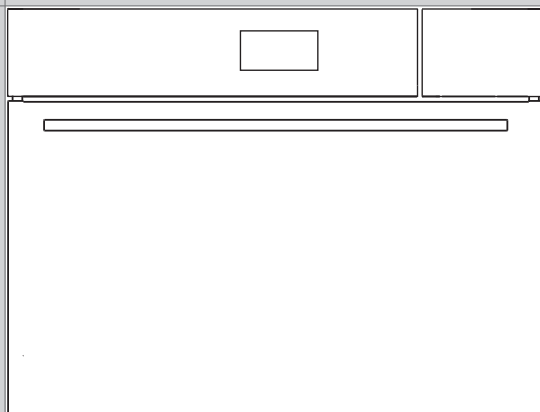


DETAILED INSTRUCTIONS

FOR USE OF A
COMBINED STEAM
OVEN

gorenje



We thank you for your trust and the purchase of our appliance.

This detailed instruction manual is supplied to make the use of this product easier. The instructions should allow you to learn about your new appliance as quickly as possible.

Make sure you have received an undamaged appliance. If you do find transport damage, please contact the seller from which you purchased the appliance, or the regional warehouse from which it was supplied. The telephone number can be found on the invoice or on the delivery note.

Instructions for installation and connection are supplied on a separate sheet.

Instructions for use are also available at our website:

www.gorenje.com / <http://www.gorenje.com> />



Important information



Tip, note

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IMPORTANT SAFETY INSTRUCTIONS



CAREFULLY READ THE INSTRUCTIONS AND SAVE THEM FOR FUTURE REFERENCE.

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 have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

tWARNING: Accessible parts may become hot during use. Young children should be kept away.

WARNING: Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Only use the temperature probe recommended for use in this oven.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass/ the glass of hinged lids of the hob (as appropriate), since they can scratch the surface, which may result in shattering of the glass.

Do not use steam cleaners or high pressure cleaners to clean the appliance as this may result in an electric shock.

Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard (only for appliances supplied with connection cord).

The appliance must not be installed behind a decorative door in order to avoid overheating.

The appliance is intended for household use. Do not use it for any other purpose, such as room heating, drying of pets or other animals, paper, fabrics, herbs etc. As this may lead to injury or fire hazard.

The appliance may only be connected to the power mains by an authorized service technician or expert. Tampering with the appliance or nonprofessional repair thereof may result in risk of severe injury or damage to the product.

If the power cords of other appliances located near this appliance are caught in the oven door, they may be damaged, which may in turn result in a short circuit. Therefore, keep the power cords of other appliances at a safe distance.

Do not line the oven walls with aluminium foil and do not place baking trays or other cookware on the oven bottom. Aluminium foil would prevent air circulation in the oven, hinder the cooking process, and ruin the enamel coating.

Oven door become very hot during operation. A third glass is installed for extra protection, reducing the temperature of the outside surface (only with some models).

Oven door hinges may be damaged when under excessive load. Do not place heavy pans on open oven door and do not lean against open oven door when cleaning the oven cavity. Never stand on the open oven door and do not let children to sit on it.

Do not lift the appliance by holding it by the door handle.

Appliance operation is safe with and without tray guides.

Make sure the vents are never covered or obstructed in any other way.

Safe and correct use of the steam oven

Leave the appliance at room temperature for some time before connecting it to the power mains to allow all components to adapt to room temperature. If the oven is stored at a temperature near or below freezing point, there is a danger for some components, especially the pumps.

The appliance should not operate in an environment with a temperature below 5 °C. Below this temperature, the appliance may not operate correctly. If the appliance is switched on in such conditions, the pump could be damaged.

If the appliance does not work correctly, disconnect it from the power mains.

Do not store items in the oven, which could cause danger when the oven is switched on.

Do not use distilled water that is not suitable for ingestion (e.g. distilled water for batteries, to which acid is added).

When you open the oven door (with steam systems) after the end or during steam cooking, make sure to open the door to the fully open position; otherwise, the steam from the oven cavity could negatively affect the control panel operation.

After the steam cooking is completed, there is some residual steam in the oven. Open the oven door carefully, as there is danger of scalding with steam. Clean the oven once it has cooled down to room temperature.

After the cooking process, the remaining water in the steam system is pumped back into the water tank. Therefore, the water there could be hot. Be careful when emptying the water tank.

To prevent the build-up of limescale, leave the oven door open after cooking to allow the oven cavity to cool down to room temperature.

It is inadvisable to open the door during the steam cycle, as this will increase power consumption and formation of water condensate.

BEFORE CONNECTING THE OVEN:

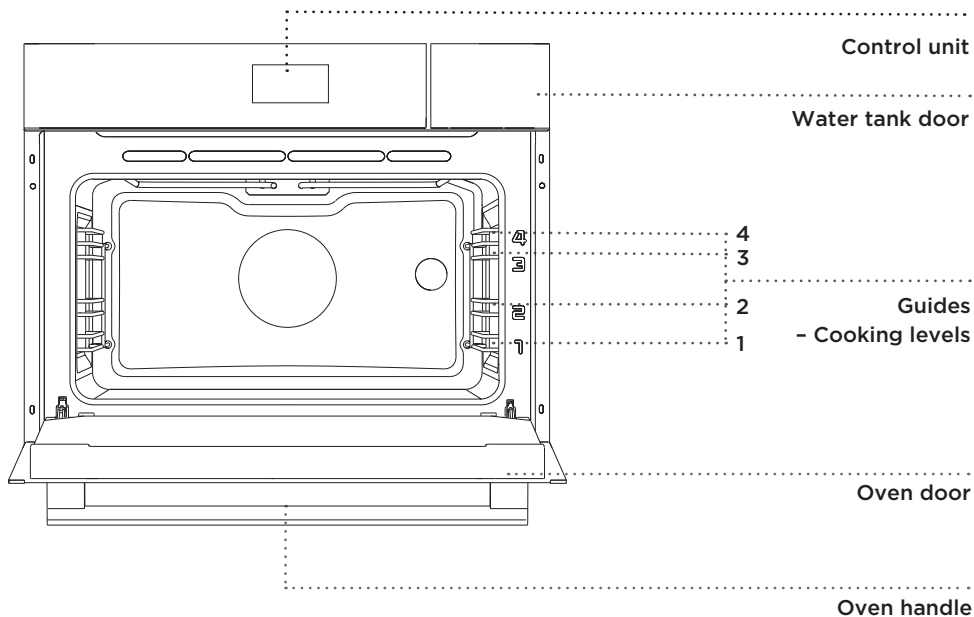


Carefully read the instructions for use before connecting the appliance. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty.

COMBINED STEAM OVEN

(DESCRIPTION OF THE OVEN AND EQUIPMENT - DEPENDING ON THE MODEL)

The figure represents one of the built-in appliance models. Since the appliances for which these instructions were drawn up may have different equipment, some functions or equipment may be described in the manual that may not be present in your appliances.



WIRE GUIDES

The wire guides allow preparation of the food on 4 levels (please note that the levels/guides are counted from the bottom up).

Guides 3 and 4 are intended for grilling.

TELESCOPIC PULL-OUT GUIDES

Telescopic pull-out (extendible) guides may be fitted for the second and third level.

Pull-out guides can be partly or fully extendible.

OVEN DOOR SWITCH

The switches deactivate oven heating and the fan when the oven door is opened during the cooking process. When the door is closed, the switches turn the heaters back on.

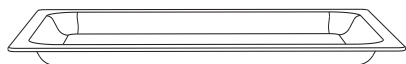
COOLING FAN

The appliance is fitted with a cooling fan that cools the housing and the appliance control panel.

EXTENDED OPERATION OF THE COOLING FAN

After the oven is switched off, the cooling fan continues to operate for a short while in order to cool the oven. (Extended cooling fan operation depends on the temperature in the center of the oven).

OVEN EQUIPMENT AND ACCESSORIES (depending on the model)



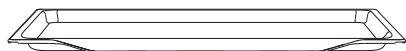
GLASS BAKING DISH is used for cooking with all oven systems. It can also be used as a serving tray.



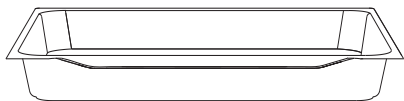
The **GRID** is used for grilling or as support for a pan, baking tray or baking dish with the food.



There is a safety latch on the grid. Therefore, lift the grid slightly at the front when pulling it out from the oven.



The **SHALLOW BAKING SHEET** is used for baking pastry and cakes.



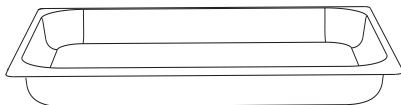
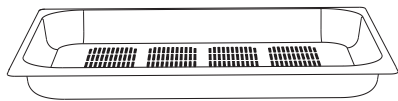
The **DEEP BAKING TRAY** is used for roasting meat and baking moist pastry. It can also be used as a drip tray.



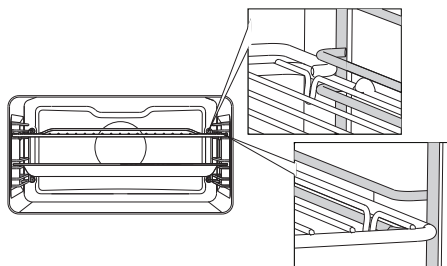
Never place the deep baking tray in the first guide during the cooking process, except when grilling food or using the roasting spit and you are only using the deep tray as a drip tray.



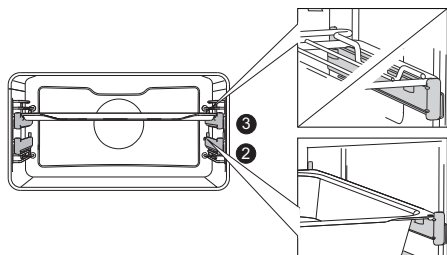
As baking accessories heat up, their form may change. This does not affect their functionality and their original form will be restored when they cool down.



STEAM SET (INOX) is used for steam cooking. Place the perforated tray in the middle level and the drip tray one level below.



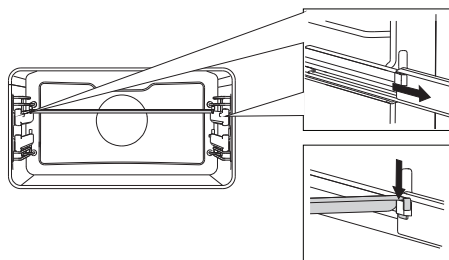
In case of wire guides, the tray should always be inserted into the groove between the two wire profiles.



With telescopic extendible guides, first pull out the guides of one level and place the grid or the baking tray onto them. Then, push them in with your hand as far as they will go.

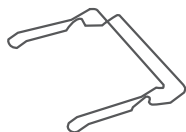


Close the oven door when the telescopic guides are retracted all the way into the oven.

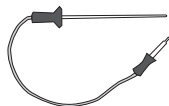


SYNCHRONIZATION BAR

The bar can be installed or removed on the fully retractable telescopic guides. First, completely pull out both guides of the desired level. Insert the bar into the two slots on the guides and push the guides in with your hand until they stop.



BAKING PAN SUPPORT allows easy removal of baking pans from the oven while they are still hot.



PROBE for roasting larger chunks of meat.

DESCALING AGENT for cleaning the steam system.

TEST PAPER STRIP for testing water hardness.

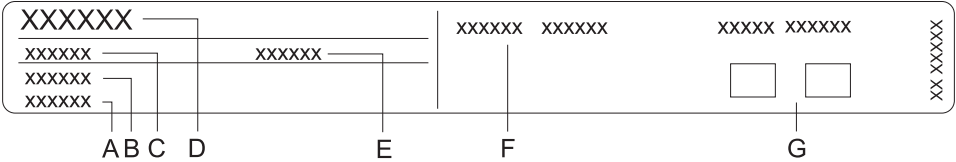
MECHANICAL DOOR LOCK prevents the opening of oven door until the lock is released.
To open it, gently push your thumb to the right while pulling the door outwards.



The appliance and some of the accessible parts tend to heat up during cooking. Use oven mitts.

TECHNICAL SPECIFICATIONS

(DEPENDENT ON THE MODEL)



- A Serial number
- B Code/ID
- C Type
- D Brand
- E Model
- F Technical data
- G Compliance symbols

The rating plate indicating the basic information about the appliance is located at the edge of the oven and it is visible when the oven door is opened.

(depending on the model)

(depending on the model)



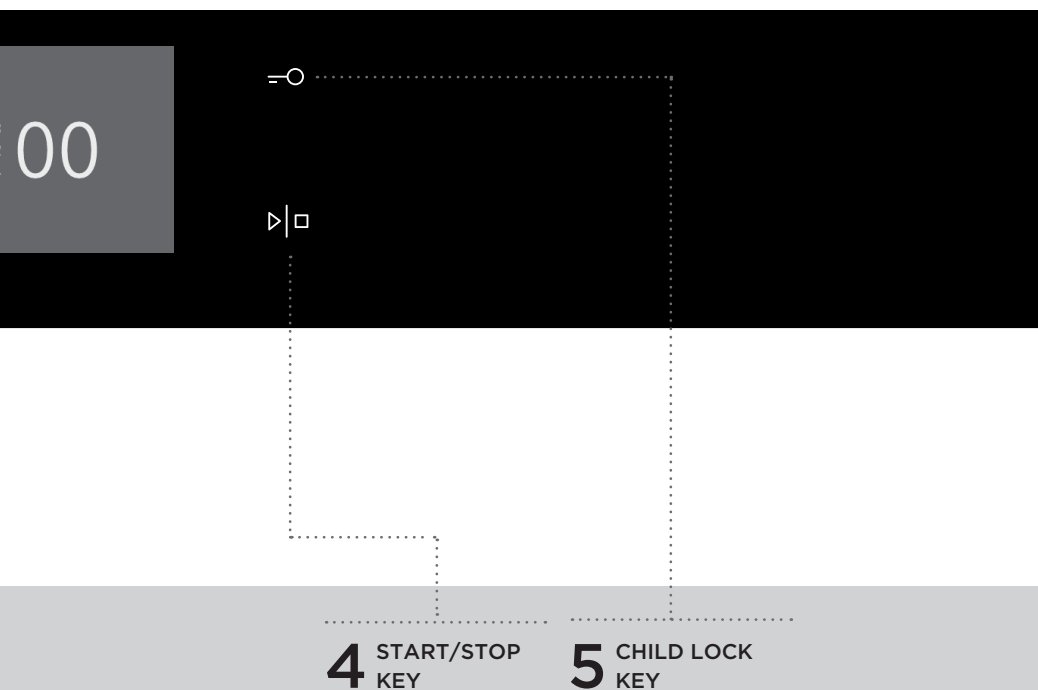
ON/OFF KEY

2 BACK KEY

2 BACK KEY
Touch briefly to return to previous menu.

Touch and hold to return to main menu.

3 DISPLAY – For selection and display of settings



NOTE:

The keys will respond better if you touch them with a larger area of your fingertip. Each time you press a key, this will be acknowledged by a short acoustic signal.

Navigate the menu by sliding your finger up and down or left and right. Confirm your selection with a touch.

BEFORE USING THE APPLIANCE FOR THE FIRST TIME

After receiving the appliance remove all parts, including any transport equipment (cardboard and polystyrene inserts), from the oven.

Clean all accessories and utensils with warm water and regular detergent. Do not use any abrasive cleaners.

Before using the oven for the first time, heat it with the upper and lower heater system at 200 °C for approximately one hour. The characteristic "new appliance" scent will be released; make sure the room is well ventilated.

STEAM COOKING

Healthy and natural, steam cooking preserves the full flavour of foods. This cooking method releases no odours. There is no need to add salt to the water or to add herbs and spices.

Following are the advantages of steam cooking:

Cooking (braising, roasting) starts before the temperature inside the oven reaches 100 °C.

Slow cooking (braising, roasting) is also possible at lower temperatures.

It is healthy: vitamins and minerals are well preserved because only a small share of them is dissolved in the condensation water that touches the food.

There is no need to add any fat during the cooking process. The steam maintains the taste of food. It does not add odours, nor the taste of the grill or the pan. Furthermore, it takes nothing away because the food is not diluted in the water. Steam does not spread the flavour or smell; therefore, meat or fish can be cooked together with vegetables. Steam is also suitable for blanching, defrosting and reheating or keeping the food warm.

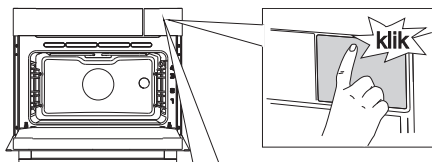
FILLING THE WATER TANK

The tank allows for independent water supply to the steamer. The tank volume amounts to approx. 1.3 litres (maximum water level – see marking). This amount of water allows approximately 3 hours of cooking time with max. steam cycle (hot air with steam on "high" system).

 Clean the water tank before the first use.



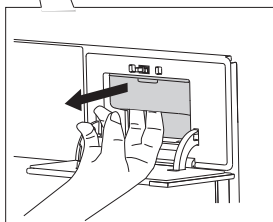
Always fill the water tank with clean and cool water from the pipeline, bottled water without additives, or distilled water suitable for use in cooking. Water that is poured into the water tank should be at a temperature of 20 °C (+/- 10 °C).



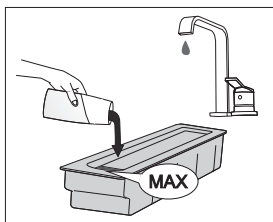
1 Press on the spot with the sticker to open the tank door.



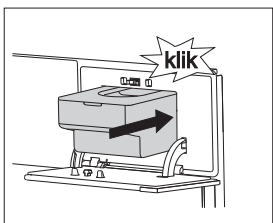
The sticker can be later removed.



2 Remove the water tank from the housing by grabbing the notch.



3 Open the lid. Wash the tank with water. Re-assemble the tank. Before use, add fresh water up to the MAX marking on the tank.



4 Push the water tank back into the housing to the final position (until the short click). Then, press the tank door to close it.



After the cooking process, the remaining water in the steam system is pumped back into the water tank. The lid and the water tank can be washed with standard non-abrasive liquid cleaners or in a dishwasher.

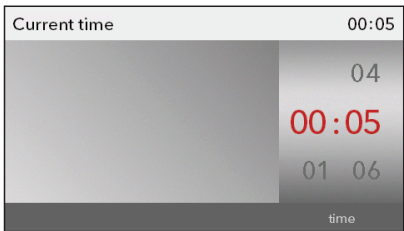
STEPS OF THE COOKING PROCESS (1-6)

STEP 1: SWITCHING ON THE APPLIANCE FOR THE FIRST TIME

SETTING THE CLOCK

After connecting your appliance to the power mains or after an extended power outage, CLOCK settings will appear on the display.

 **Navigate the menu by sliding your finger up and down.**



Set the CLOCK by touching the display. Confirm the setting with the START/ STOP key.

 The oven will also work if the clock is not set. However, timer functions are not available in this case (see chapter SETTING THE TIMER FUNCTIONS). After a few minutes of idling, the appliance will switch to standby mode.

CHANGING THE CLOCK SETTING

Clock settings may be changed when no timer function is activated (see chapter CHOOSING THE GENERAL SETTINGS).

SELECTING THE LANGUAGE

If you are not happy with the language in which the messages on the display are presented, select another one. English is the preset language.



When you touch the line with the desired language, the size of the letters in that line will increase.

 Press the  key to return to MAIN MENU.

TESTING WATER HARDNESS

Water hardness test should be carried out before first use.

A warning will appear on the display: **"Use the test paper to measure water hardness."**

Soak the test paper strip (supplied with the appliance) in water for one (1) second.

Wait one minute and observe the number of stripes on the paper. Enter the information on the number of stripes into the appliance. Confirm by pressing the START/ STOP key.

	4 green stripes	Soft
	1 red stripe	Slightly hard
	2 red stripes	Medium hard
	3 red stripes	Hard
	4 red stripes	Very hard

 The highest water hardness is set as a factory default.

CHANGING THE WATER HARDNESS SETTING

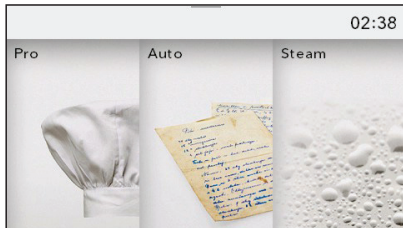
Water hardness can also be set in the menu CHOOSING THE GENERAL SETTINGS.



If the correct water hardness level is not set, this could affect appliance operation and its useful life.

STEP 2: CHOOSING THE BASIC COOKING MENUS AND SETTINGS

The process of preparing food in your oven can be controlled in several ways:



Rotate the KNOB and select the symbol. The symbol will turn white. The NAME of the selected menu will appear at the top.

Professional mode

Use this mode when you wish to prepare any type and amount of food. All settings are selected by the user.

Automatic mode

In this mode, first select the type of food. This is followed by automatic setting of the quantity, level of doneness, and cooking end time. The program offers a broad choice of preset recipes reviewed by professional chefs and nutrition experts.

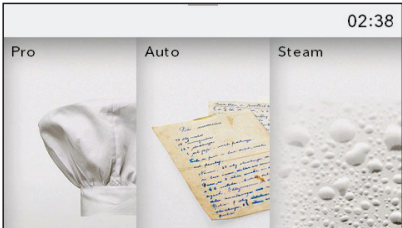
My recipes

This mode allows you to prepare your food the way you like it, with the same steps and settings each time. Save your favourite recipes to oven memory and retrieve them the next time you need them.

Steam mode

This is a natural cooking mode that preserves the full flavour of the food.

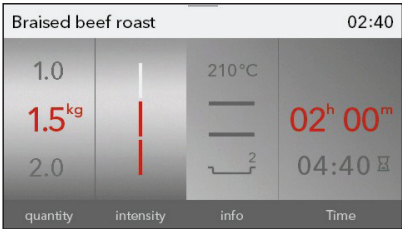
A) COOKING BY SELECTING THE TYPE OF FOOD (Auto mode)



Choose the Auto mode.



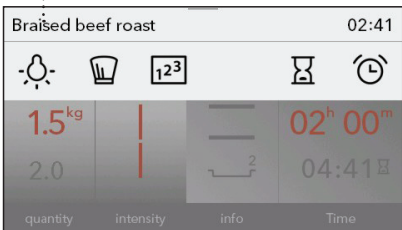
Select the type of food and the dish.



Preset values will be displayed:

- **amount**,
- **doneness level** (intensity),
- **cooking time** (cooking end time is displayed in grey).

Amount and doneness level can be adjusted. Selected values will appear.



EXTRA SETTINGS (EXTRAS) Choose them by touching the upper strip or the corresponding sign.



- oven lighting



- method and ingredients for the selected recipe



- **step mode** (see chapter STEP COOKING)



- **cooking end time setting** (see chapter TIMER FUNCTIONS)



- **minute minder** (see chapter EXTRA SETTINGS/EXTRAS)

PREHEAT

Some dishes in the Auto mode also include the preheat function .

When you select the food, the following note will appear: **"Selected program includes preheating." Preheating started.** Do not insert the food yet. The symbol °C will flash on the display.

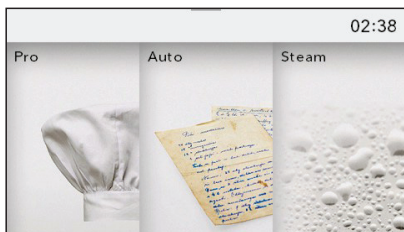
When the selected temperature is reached, the preheating process stops and an acoustic signal is emitted.

The following note will appear on the display: **"Preheating complete"**. Please insert the food. Open the door or confirm by pressing the KNOB. The program then resumes the cooking process with selected settings.

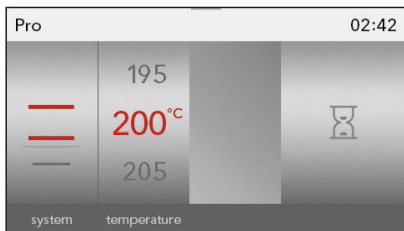


When the preheat function is set, delayed start function cannot be used.

B) COOKING BY SELECTING THE OPERATING MODE (Professional mode and Steam mode)



Choose **Professional (Pro) mode**.



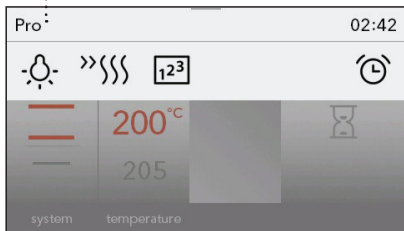
Choose your own default settings:

- **system**

- **oven temperature**

Touch the symbol to select the cooking time.

(cooking end time is displayed in grey).



EXTRA SETTINGS (EXTRAS): Choose them by touching the upper strip or the corresponding sign.



- **oven lighting**



- **preheating**



- **step mode** (see chapter STEP COOKING)



- **minute minder** (see chapter EXTRA SETTINGS/EXTRAS)



- **lightbulb** If you select Duration, extra settings will allow you to select delayed start (see chapter TIMER FUNCTIONS)



- adding steam (see section STEAM INJECTION)

Touch the **START** key.



Rising oven temperature and elapsed cooking time will be displayed.

PREHEAT

Use the preheat function if you wish to heat the oven to the desired temperature as quickly as possible.

When this symbol  is selected, the preheat function will be switched on and a warning will appear. **»Preheating started.«** Do not insert the food yet. The symbol °C will flash on the display.

When the selected temperature is reached, the preheating process stops and an acoustic signal is emitted. The following note will appear on the display: **»Preheating complete«**. Please insert the food. Open the door. The program then resumes the cooking process with selected settings.



When the preheat function is set, delayed start function cannot be used.

COOKING SYSTEMS (depending on the model)

SYSTEM	DESCRIPTION	PRESET TEMPERATURE (°C)
COOKING SYSTEMS		
	UPPER AND BOTTOM HEATER The heaters in the bottom and in the ceiling of the oven cavity will radiate heat evenly into the oven interior. Pastry or meat can only be baked/roasted at a single height level.	200
	UPPER HEATER Only the heater on the oven cavity ceiling will radiate heat. Use this heater to brown the upper side of the dish.	150
	BOTTOM HEATER Only the heater on the bottom of the oven cavity will radiate heat. Use this heater to brown the lower side of the dish.	160
	GRILL Only grill heater, a part of the large grill set, will operate. Use this heater to grill a few open sandwiches or beer sausages, or for toasting bread.	230
	LARGE GRILL The upper heater and the grill heater will operate. The heat is radiated directly by the grill heater installed in the oven ceiling. To boost the heating effect, the upper heater is activated as well. This system is used for grilling a smaller amount of open sandwiches or beer sausages, and for toasting bread.	230
	GRILL WITH FAN Grill heater and the fan will operate. This combination is used to grill meat and to roast larger chunks of meat or poultry at a single height level. It is also appropriate for dishes au gratin and for browning to a crispy crust.	170
	HOT AIR AND BOTTOM HEATER Bottom heater, round heater, and the fan will operate. This is used to bake pizza, moist pastry, fruitcakes, leavened dough and shortcrust on several levels simultaneously.	200
	3D HOT AIR Round heater and the fan will operate. The fan installed in the back wall of the oven cavity makes sure the hot air constantly circulates around the roast or pastry. This mode is used for roasting meat and baking pastry at several levels simultaneously.	180
	ECO COOKING ¹⁾ In this mode, power consumption during the cooking process is optimized. This mode is used for roasting meat and baking pastry.	180
	BOTTOM HEATER AND FAN This is used for baking leavened but low-rising pastry and for preserving fruit and vegetables.	180

SYSTEM	DESCRIPTION	PRESET TEMPERATURE (°C)
COOKING SYSTEMS		
	AUTOMATIC COOKING OF MEAT – AUTO ROAST MODE In the Auto Roast mode/system, the upper heater will operate in combination with the grill heater and the round heater. It is used for roasting all types of meat.	180

¹⁾ It is used for determining the energy efficiency class pursuant to the EN 60350-1 standard. In this mode, the actual temperature in the oven is not displayed due to a special appliance operation algorithm and use of residual heat.

Touch the START key to start oven operation. All selected settings are indicated on the display.

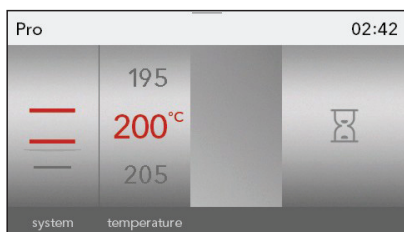
 The symbol °C will flash on the display until the selected temperature is reached. A short beep will be heard. Cooking/baking systems cannot be changed during operation.

SYSTEM	DESCRIPTION	PRESET TEMPERATURE (°C)
	COMBINED SYSTEMS / STEAM SYSTEM	
	HOT AIR WITH STEAM This system is used for cooking and defrosting. It allows quick and efficient cooking without changing the colour or shape of the food. Three options are available:	180
	HIGH: cooking escalopes, steaks, and smaller chunks of meat	
	MEDIUM: reheating cool/frozen meals, cooking fish fillets and vegetables au gratin	
	LOW: cooking large chunks of meat (roast, whole chicken), baking risen dough (bread and rolls), cooking lasagne etc.	
	STEAM Use this for all types of meat, stews, vegetables, pies, cakes, bread, and dishes au gratin (i.e. food that require longer cooking time).	100

Touch the START key to start oven operation.

The symbol °C will flash on the display until the selected temperature is reached.

TIMER FUNCTIONS – DURATION



Timer functions can be selected in the basic **Professional (Pro) mode**, the Auto mode, and in the Steam mode by choosing the corresponding symbol.



Setting the cooking time

In this mode, you can define the duration of oven operation (cooking time). Set the desired cooking time and confirm the setting. Cooking end time is adjusted accordingly. Press START to start the cooking process. All selected settings are indicated on the display. All timer functions can be cancelled by setting the time to "0".



Setting the delayed start

In this mode, you may specify the duration of the cooking process (cooking time) and the time when you wish the cooking process to stop (end time). Make sure the clock is accurately set to current time.

Example:

Current time: noon Cooking time: 2 hours End of cooking: 6 pm

First, set the cooking time (cooking duration), i.e. 2 hours. The sum of the current time and cooking time is automatically displayed (2 pm). Now, set the COOKING END TIME and set the time (6 PM). Press START to start the cooking process. The timer will wait for the start of the cooking process. The following note will appear on the display:
"Your program is delayed. It will start at 4 pm."

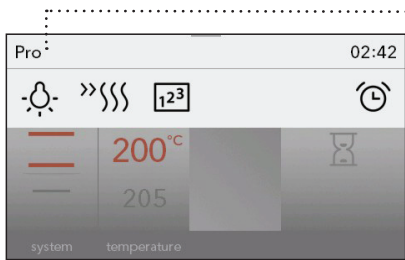


After the set time expires, the oven will automatically stop operating. This will be indicated by a short acoustic signal which will be switched off after one minute.

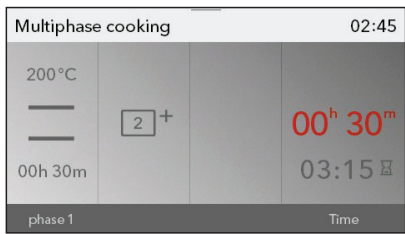
After a few minutes of idling, the appliance will switch to standby mode. The time of day will appear.

STEP COOKING

This mode allows you to combine three different settings successively in a single cooking process. Choose different settings or cooking end time to cook your food just the way you want it.



Touch the corresponding sign to select the **Step Cooking** symbol in EXTRA SETTINGS (EXTRAS).



Touch the display twice to select Step 2 and Step 3. Touch the corresponding sign (step name) to confirm or delete a step.

Touch the START symbol to turn on the oven. The oven starts operating immediately, with the settings defined in Step 1. (Selected step will be highlighted in red.) After the set cooking time elapses, Step 2 and then Step 3 are activated, if specified.

 To delete a step during operation, select the step and select the cross symbol by touching its name. This can only be done with steps that have not started yet.

STEAM INJECTION

Steam injection is recommended when cooking

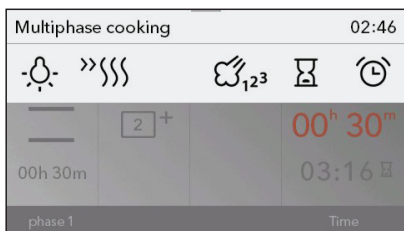
- **meat** (towards the end of the cooking process): the meat will be juicier and softer, and steam injection does away with the need for basting. Meat: beef, veal, pork, venison, poultry, lamb, fish, sausages;
- **bread, bread rolls**: use steam during the first 5-10 minutes of baking. The crust will be crunchy and nicely browned.
- **vegetable and fruit soufflés**, lasagne, starchy dishes, puddings:
- **vegetables**, especially potatoes, cauliflower, broccoli, carrots, zucchini, eggplant.

Steam injection is possible in the basic professional (Pro) mode.

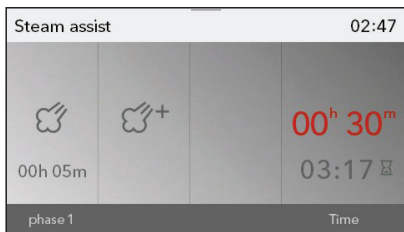
 **Total cooking time in the Step Cooking mode may not be shorter than 5 minutes.**



STEAM INJECTION BY STEPS



In EXTRAS (extra settings), touch the Steam Injection symbol to select **Steam injection** by steps.



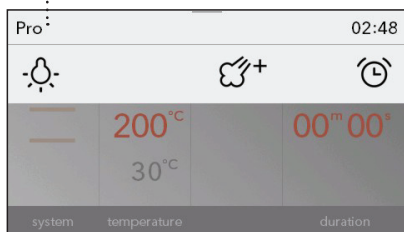
Touch twice to select Step 1, Step 2, or Step 3.

There should be at least a three-minute time gap between successive steam injections. Steam is first injected as a part of the first step; the symbol will appear on the display. When the set amount of time expires, the program proceeds with Step 2, followed by Step 3. When Step 3 is complete, the symbol will be switched off.



DIRECT STEAM INJECTION

Touch the START key to start oven operation.



In EXTRAS (extra settings), touch the relevant name to select **Direct Steam Injection**.

Symbol will appear on the display. Direct steam injection can be repeated in three steps.

STEP 3: STARTING THE COOKING PROCESS

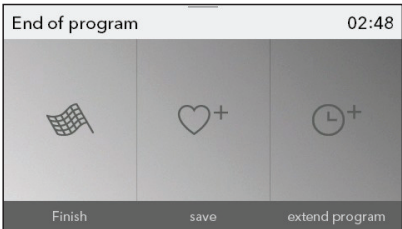
The START/STOP key will flash before the start of the cooking process.

Start the cooking process by touching the START key.
Some settings can be changed during operation by touching the display unit (temperature, cooking duration, and step mode/program).

Press the START/STOP key to change other settings or to finish the cooking process. The following warning will appear: **"Program paused. Do you wish to cancel it?"**



STEP 4: END OF COOKING AND SWITCHING OFF THE OVEN



After the cooking process, menu with symbols will appear.



End!
Select the symbol and end the cooking process. Main menu will appear on the display.



Extend the cooking time
Cooking time can be extended by selecting the symbol. New cooking end time can be selected (see chapter TIMER FUNCTIONS).

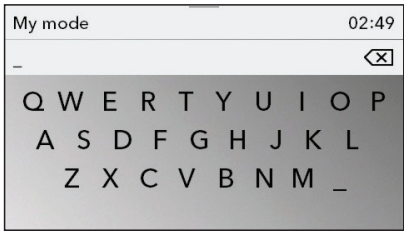


Add to my recipes - save
This mode allows you to save the selected settings into the oven memory and use them again at a later time.

 After cooking in the oven, the cooling fan will stop operating. If you leave your food in the oven, moisture can be released from it and cause condensation on the oven front panel and door. To prevent condensation, set the selector switch knob to light. Thus, the cooling fan will continue to operate and cool the oven, thus preventing condensation.

 After the use of the oven, some water may be left in the condensate channel (underneath the door). Wipe the channel with a sponge or a cloth.

SAVING USER-DEFINED PROGRAMS (MY RECIPES)



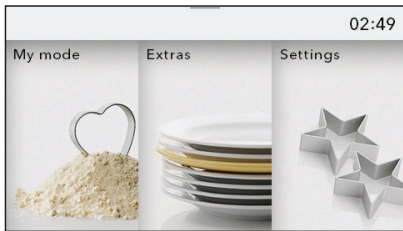
Select the symbol  and specify the name by touching the corresponding letters. If required, delete a character using the arrow.

Touch the START/STOP key to save the settings.

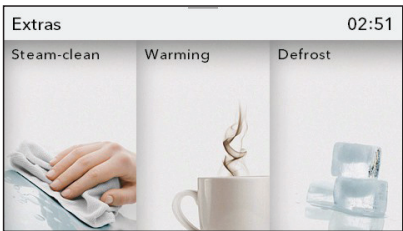
 Your favourite recipes that you have previously stored in the memory can be retrieved and used at any time. Choose the process and the settings in the **My Recipes main** menu.

STEP 5: SELECTING ADDITIONAL FUNCTIONS/EXTRAS

 Navigate the menu by sliding your finger left and right.



Select the EXTRAS menu by touching it. EXTRAS menu will appear



Steam clean

Use this function to remove stains and food residues from the oven.
Use this function when the oven has fully cooled down! (See chapter CLEANING AND MAINTENANCE.)

Defrosting

In this mode, the air will circulate without any heaters operating. Only the fan will be activated. Use this function to slowly defrost frozen food (cakes, pastry, bread, rolls, and deep-frozen fruit). By selecting the relevant symbol you may specify the type of food, weight, or defrosting start and end time. Halfway through the defrost time, the pieces should be turned over, stirred and separated if they were frozen together.

Quick preheat

Use the preheat function if you wish to heat the oven to the desired temperature as quickly as possible. This mode is not appropriate for cooking. When the oven heats up to the selected temperature, the preheat process is completed and the oven is ready for cooking with the selected cooking mode.

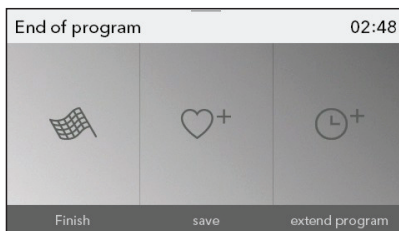
Plate heating

Use this function to reheat your dinnerware (plates, cups) before serving food in it to keep the food warm longer. Select the symbol to set the temperature, and reheating start and end time.

Regenerate

This mode is used for reheating cooked food. Owing to the use of steam, there is no loss of quality. Taste and texture are preserved as though the dish was freshly-cooked. A variety of dishes can be regenerated simultaneously.

- With this function, the user can set the regeneration process start and end time.



Select the symbol and end the cooking process. Main menu will appear on the display.



CHILD LOCK

Activate it by touching the LOCK key (key symbol). The following message will appear on the display: **"Child lock activated."** Touch the key again to deactivate the child lock.



If the child lock is activated with no timer function engaged (only clock is displayed), then the oven will not operate. If the child lock is activated after a timer function has been set, then the oven will operate normally; however, it will not be possible to change the settings.

When the child lock is activated, systems (cooking modes) or additional functions cannot be changed. Only the cooking/baking/roasting process can be stopped or switched off.

Child lock remains active after the oven is switched off. To select a new system, the child lock must first be deactivated.



OVEN LIGHTING

Oven lighting is switched on automatically when the door is opened or when the oven is switched on. After the end of the cooking process, the light will remain on for another minute.



SETTING THE MINUTE MINDER

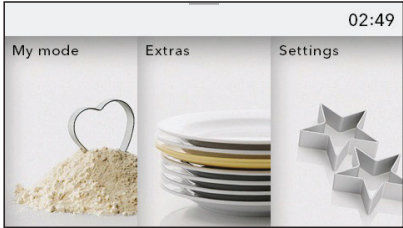
The minute minder can be used independently of the oven operation. The longest possible setting is 10 hours. When the time expires, an acoustic signal will be heard which you may turn off by touching any key. After one minute, the acoustic signal will be switched off automatically.



Lighting and minute minder can be selected at any time by touching the upper strip.

STEP 6: CHOOSING THE GENERAL SETTINGS

 Navigate the menu by sliding your finger left and right.



Select the Settings menu by touching it.



When you touch the line with the desired setting, the size of the letters in that line will increase.

Language

Select the language for the text on the display.

Time

Set the time of day after the appliance is connected to the power mains for the first time or after being disconnected from the power mains for a longer period of time (more than one week). Set the CLOCK - time. Then, clock display mode can be selected in the "TIME" field: digital or analogue.

Sound

Loudness of the acoustic signal can be set when no timer function is activated (only the time of day is displayed). In this menu, you choose between the following two options: sound loudness and duration of alarm.

Display

In this menu, you can set the following:

Display brightness/dimmer

Night mode - specify the time until which you wish the display to be off.

Other settings

Switch off oven lighting

Reset to factory defaults

Water hardness

Descaling



After a power outage or after switching off the appliance, all extra user settings are restored.

DESCRIPTIONS OF SYSTEMS (COOKING MODES) AND COOKING TABLES

If your desired food cannot be found in the cooking table, find information for similar food. The information displayed applies to cooking in a single level.

An interval of suggested temperature is indicated. Start with a lower temperature setting and increase it if you find the food is not browned sufficiently.

Cooking times are rough estimates and may vary subject to some conditions.

Only preheat the oven if required by the recipe of in the tables in this instruction manual. Heating an empty oven consumes a lot of energy. Hence, baking several types of pastry or several pizzas successively will save a lot of energy as the oven will already have been preheated.

Use dark, black silicon-layered or enamel-coated baking sheets and trays as they conduct the heat very well.

When using parchment paper, make sure it is resistant to high temperatures.

When cooking larger chunks of meat or pastry, a lot of steam will be generated inside the oven, which in turn may condense on the oven door. This is a normal phenomenon which will not affect the operation of the appliance. After the cooking process, wipe the door and the door glass dry.

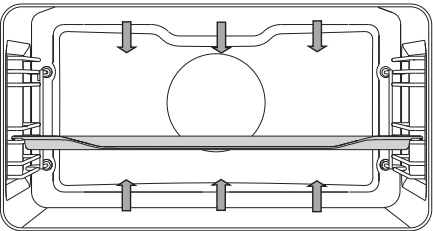
Switch off the oven approximately 10 minutes before the end of the cooking process to save energy by making use of the accumulated heat.

Do not cool the food in a closed oven to prevent condensation (dew).

 **The asterisk (*) in the table means the oven should be preheated with the selected system.**

COOKING SYSTEMS

UPPER AND BOTTOM HEATER



The heaters in the bottom and in the ceiling of the oven cavity will radiate heat evenly into the oven interior.

Roasting meat:

Use enamel coated, tempered glass, clay, or cast iron pan or tray. Stainless steel trays are not suitable as they strongly reflect the heat.

Use enamel coated, tempered glass, clay, or cast iron pan or tray. Stainless steel trays are not suitable as they strongly reflect the heat.

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT				
Pork roast	1500	1	180-200	90-120
Pork shoulder	1500	1	180-200	110-140
Pork roulade	1500	2	180-200	90-110
Roast beef	1500	1	170-190	120-150
Veal roulade	1500	2	180-200	80-100
Lamb sirloin	1500	1	180-200	60-80
Rabbit loin	1000	2	180-200	50-70
Deer shank	1500	1	180-200	90-120
Meat rolls	/	2	180-200	15-30
FISH				
Braised fish	1000 g/piece	2	190-210	40-50

Baking pastry

Only use one level and dark baking sheets or trays. In light-coloured baking sheets or trays, the browning of the pastry will be poorer, as such equipment will reflect the heat. Always place the baking trays on the grid. If you are using the supplied baking sheet, remove the grid. Cooking time will be shorter if the oven is preheated.

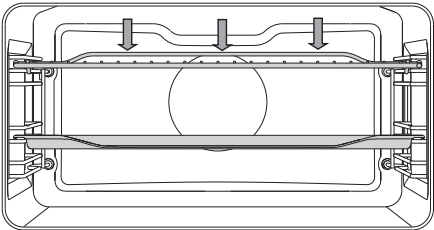
Type of food	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
PASTRY			
White bread, 1 kg *	2	220	10-15
		180-190	30-40
Buckwheat bread, 1 kg *	2	180-190	50-60
Whole grain bread, 1 kg *	2	180-190	50-60
Rye bread, 1 kg *	2	180-190	50-60
Spelt bread, 1 kg *	2	180-190	50-60
Sweet soufflé	2	170-190	40-50
Bread rolls *	2	190-210	20-30
Walnut cake	1	170-180	50-60
Sponge cake *	1	160-170	30-40
Macarons (meringue pastry)	2	130-150	15-25
Vegetable rolls	2	190-200	25-35
Fruit rolls	2	190-200	25-35
Small pastries made with yeast dough	2	200-210	20-30
Cabbage pirozhki *	2	190-200	25-35
Fruitcake	1	130-150	80-100
Meringue cookies	2	80-90	110-130
Jelly-filled rolls (Buchtel)	2	170-180	30-40

Tip	Use
Is the cake done?	• Pierce the cake at the top with a wooden toothpick or skewer. If there are no traces on the pick or the skewer when pulled out, the cake is done.
Did the cake collapse?	• Check the recipe. • Next time, use less liquid. • Note the mixing time when using small mixers, blenders etc.
The cake is too light at the bottom?	• Use a dark-coloured baking sheet or tray. • Place the baking sheet one guide lower and switch on the lower heater towards the end of the cooking progress.
Cake with moist stuffing is underdone?	• Increase temperature and extend baking time.



Do not insert the deep baking tray into the first guide.

LARGE GRILL, GRILL



- 4 When grilling food with the large grill, the upper heater and the grill heater fitted on the ceiling of the oven cavity will operate.
- 2 When grilling with normal (not large) grill, only grill heater, a part of the large grill set, will operate.

Max allowed temperature : 230°C.

Preheat the infrared (grill) heater for five minutes.
Supervise the cooking process at all times. The meat may burn quickly due to high temperature.
Roasting with the grill heater is suitable for crispy and low-fat cooking of bratwurst, cuts of meat and fish (steaks, escalopes, salmon steaks or fillets etc.) or toasted bread.

When grilling directly on the grid, smear it with oil to prevent the meat from sticking onto it and insert it into the 4th guide. Insert the drip tray in to the 1st or 2nd guide. When grilling in a baking tray, make sure there is enough liquid in the tray to prevent burning. Turn the meat during cooking.

After grilling, clean the oven, the accessories, and the utensils.

Grilling table - small grill

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT				
Beefsteak, rare	180 g/piece	3	230	20-25
Pork neck fillet	150 g/piece	3	230	25-30
Cutlets/chops	280 g/piece	3	230	30-35
Grill sausages	70 g/piece	3	230	20-25
TOASTED BREAD				
Toast	/	3	230	5-10
Open sandwiches	/	3	230	5-10

Grilling table - large grill

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT				
Beefsteak, rare	180 g/piece	3	230	10-15
Beefsteak, well done	180 g/piece	3	230	15-20
Pork neck fillet	150 g/piece	3	230	15-20
Cutlets/chops	280 g/piece	3	230	20-25
Veal escalope	140 g/piece	3	230	15-20
Grill sausages	70 g/piece	3	230	10-20
Spam (Leberkäse)	150 g/piece	3	230	15-20
FISH				
Salmon steaks/fillets	200 g/piece	3	230	15-20
TOASTED BREAD				
6 slices of bread	/	3	230	1-4
Open sandwiches	/	3	230	2-5

When grilling in a baking tray, make sure there is enough liquid in the tray to prevent burning. Turn the meat during cooking.

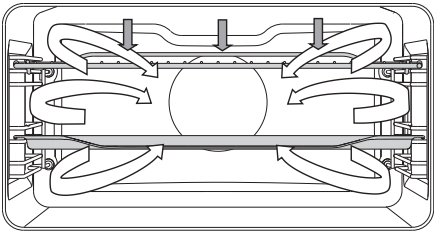
When baking trout, pat the fish dry with a paper towel. Season on the inside; coat with oil on the outside and place on the grid. Do not turn the fish when grilling.



Always keep the oven door closed when using the grill (infrared) heater.

Grill heater, grid, and other oven accessories get very hot during grilling. Therefore, use oven mitts and meat tongs.

GRILL WITH FAN

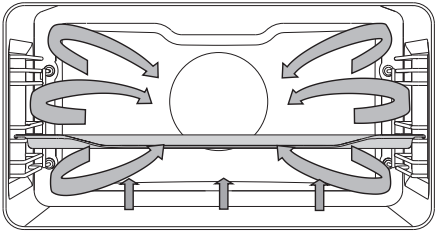


In this operating mode, the grill heater and the fan operate simultaneously. Suitable for grilling meat, fish, and vegetables.

(See descriptions and tips for GRILL.)

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT				
Duck	2000	1	180-200	90-110
Pork roast	1500	1	170-190	90-120
Pork shoulder	1500	1	160-180	100-130
Half of chicken	700	1	190-210	50-60
Chicken	1500	1	200-220	60-80
Meat loaf	1500	1	160-180	70-90
FISH				
Trout	200 g/piece	2	200-220	20-30

HOT AIR AND BOTTOM HEATER

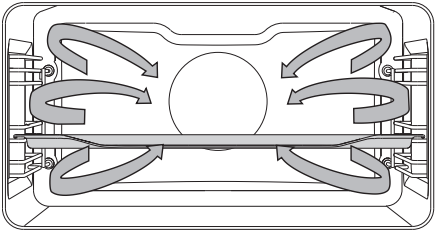


The bottom heater, the round heater, and the hot air fan will operate. Suitable for baking pizzas, apple pies, and fruitcakes.

2 (See descriptions and tips for UPPER and BOTTOM HEATER.)

Type of food	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
Cheesecake, short crust	2	160-170	60-70
Pizza *	2	220-230	10-15
Quiche Lorraine, shortcrust	1	200-210	50-60
Apple strudel, phyllo dough	2	180-190	50-60

360° HOT AIR



Round heater and the fan will operate. The fan installed in the back wall of the oven cavity makes sure the hot air constantly circulates around the roast or pastry.

Roasting meat:

Use enamel coated, tempered glass, clay, or cast iron pan or tray. Stainless steel trays are not suitable as they strongly reflect the heat.

Provide enough liquid during the cooking process to prevent the meat from burning. Turn the meat during roasting. The roast will remain juicier if you cover it.

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT				
Pork roast, including skin	1500	1	170-190	90-120
Chicken, whole	1500	2	180-200	70-90
Duck	2000	1	170-190	120-150
Chicken breast	1000	2	190-210	50-60
Stuffed chicken	1500	1	190-210	110-130

Baking pastry

Preheating is recommended.

Biscuits and cookies can be baked in shallow baking sheets on several levels simultaneously (2nd and 3rd).

Note that baking time can differ even with if the baking sheets used are the same. The biscuits in the upper baking sheet may be ready sooner than those in the lower one.

Always place the baking trays on the grid. If you are using the supplied baking sheet, remove the grid.

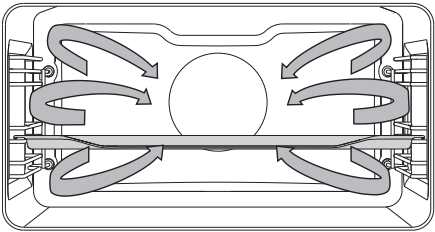
For even browning, make sure the biscuits are of the same thickness.

Type of food	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
PASTRY			
Sponge cake	1	160-170	30-40
Crumble cake	2	170-180	25-35
Plum cake	1	160-170	30-40
Sponge roll *	2	170-180	15-25
Fruit cake, short crust	1	170-180	50-70
Challah (braided yeast bun)	2	170-180	35-50
Apple strudel	2	180-190	50-60
Pizza *	2	210-220	15-20
Biscuits, short crust *	2	160-170	15-25
Biscuits, pressed *	2	150-160	20-30
Small cakes *	2	150-160	20-30
Cookies, leavened	2	180-190	20-35
Cookies, phyllo dough	2	180-190	20-30
Cream-filled pastry	2	190-200	25-45
FROZEN PRODUCTS			
Apple and cottage cheese strudel	2	180-190	55-70
Pizza	2	190-200	20-35
Fried potatoes, oven-ready	2	210-220	25-40
Croquettes, oven-baked	2	210-220	20-35



Do not insert the deep baking tray into the first guide.

ECO COOKING



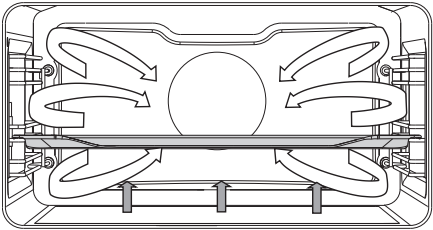
Round heater and the fan will operate. The fan installed in the back wall of the oven cavity makes sure the hot air constantly circulates around the roast or pastry.

Type of food	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT			
Pork roast, 1 kg	1	200-210	110-130
Pork roast, 2 kg	1	200-210	130-150
Beef roast, 1 kg	1	210-220	100-120
FISH			
Whole fish, 200 g/piece	2	200-210	40-50
Fish fillet, 100 g/piece	2	210-220	25-35
PASTRY			
Pressed cookies	2	180-190	20-30
Small cupcakes	2	190-200	30-35
Sponge roll	2	200-210	15-25
Fruit cake, short crust	1	190-200	55-65
DISHES AU GRATIN			
Potatoes au gratin	2	190-200	40-50
Lasagne	2	200-210	45-55
FROZEN PRODUCTS			
Pommes frites, 1 kg	2	220-230	35-45
Chicken medallions, 0.7 kg	2	220-230	30-40
Fish sticks, 0.6 kg	2	220-230	30-40



Do not insert the deep baking tray into the first guide.

BOTTOM HEATER AND FAN



This is used for baking leavened but low-rising pastry and for preserving fruit and vegetables. Use the second guide from the bottom and a rather shallow baking tray to allow the hot air to circulate across the upper side of the dish.

PRESERVATION

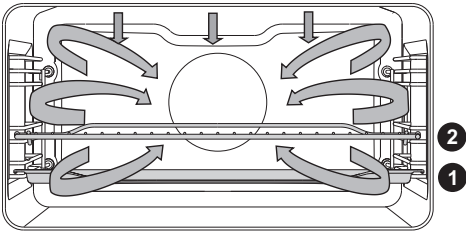
Prepare the food to be preserved and jars as usual. Use jars with a rubber sealing ring and a glass cover. Do not use jars with threaded or metal caps or metal tins. Make sure the jars are of equal size, filled with the same contents, and tightly sealed.

Pour 1 litre of hot water into the deep tray (approx. 70°C) and place 6 1-litre jars into the tray. Place the tray into the oven on the second guide.

During preservation, observe the food and cook until the liquid in the jars starts to simmer – when bubbles appear in the first jar.

Type of food	Guide (from the bottom)	Temperature (°C)	Cooking time (min)	Temperature at the start of simmering	Resting time in the oven (min)
FRUIT					
Strawberries (6×1 l)	2	180	40-60	switch off	20-30
Stone fruits (6×1 l)	2	180	40-60	switch off	20-30
Fruit mush (6×1 l)	2	180	40-60	switch off	20-30
VEGETABLE					
Pickled gherkins (6×1 l)	2	180	40-60	switch off	20-30
Beans/carrots (6×1 l)	2	180	40-60	120 °C, 60 min	20-30

AUTOMATIC COOKING OF MEAT - AUTO ROAST MODE



In the Auto Roast mode, the upper heater will operate in combination with the grill heater and the round heater. It is used for roasting all types of meat.

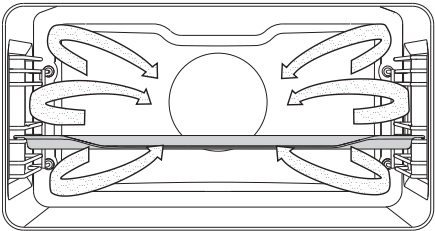
When grilling directly on the grid, smear it with oil to prevent the meat from sticking onto it and insert it into the 2nd guide. Insert a drip tray into the 1st guide. When roasting meat in a baking tray, insert it into the 1st guide.

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)	Core temperatur (°C)
Beef tenderloin	1000	2	170-190	60-80	55-75*
Chicken, whole	1500	2	180-200	65-85	85-90
Turkey	4000	2	170-190	150-180	85-90
Pork roast	1500	2	170-190	100-120	70-85
Meat loaf	1000	2	170-190	50-65	80-85
Veal	1000	2	170-190	70-90	75-85
Lamb	1000	2	180-200	50-70	75-85
Venison	1000	2	180-200	60-90	75-85
Whole fish	1000	2	170-190	40-50	75-85
Chicken thighs	1000	2	190-210	45-55	85-90

* rare = 55-60 °C; medium = 65-70 °C; well done = 70-75 °C

COMBINED SYSTEMS / STEAM SYSTEM

HOT AIR WITH STEAM

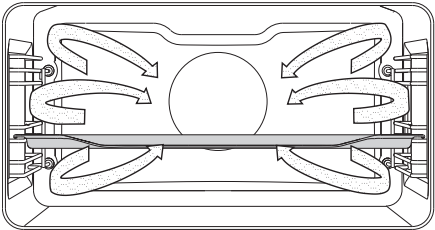


Water from the steam generator enters the oven cavity in the form of steam. In addition, round heater with fan operates to provide continuous circulation of the hot air and steam.

💡 Fill the water tank with fresh water.

Type of food	Weight (g)	Guide (from the bottom)	Steam intensity	Temperature (°C)	Cooking time (min)
Beef/leg	1000	1	1	170-190	80-110
Beef/tenderloin	1000	1	2	180-200	50-70
Veal/leg	1000	1	1	180-200	80-110
Lamb	1000	1	1	180-200	60-90
Poultry, whole	1500	1	1	180-200	65-85
Poultry/breast	1000	2	3	180-200	50-60
Pork/fillet	1000	1	2	180-200	50-70
Fish	200 g/piece	2	2	190-210	25-35
Potatoes	1000	2	1	190-210	45-60
Potatoes with broccoli	1000	2	2	180-200	35-50

STEAM



Water from the steam generator enters the oven cavity in the form of steam.

💡 Fill the water tank with fresh water.

Meat

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
Sauerkraut and sausage	700	3	100	30-40
Beef steak	1000	3	100	40-50
Chicken breast	1000	3	100	20-30
Shrimps	1000	3	100	20-30
Fish fillet	500	3	80	15-20
Fish steak	500	3	80	20-25
Whole fish	400	3	100	20-30
Mussels	1000	3	100	15-20
Frankfurter sausage	1000	3	85	10-15

Vegetables

Type of food	Weight (g)	Ratio food:liquid	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
String beans	500	/	3	100	50-60
Beans – seeds	500	1:2	2	100	80-90
Peas	500	/	3	100	20-25
Cauliflower – whole	500	/	3	100	20-30
Cauliflower – chopped	500	/	3	100	15-20
Broccoli – whole	500	/	3	100	15-25
Broccoli – chopped	500	/	3	100	15-20
Carrot – whole	500	/	3	100	20-30
Carrot – diced	500	/	3	100	15-25
Corn	500	/	3	100	20-30
Chickpeas	500	1:2	2	100	70-80
Fennel	500	/	3	100	15-25
Kohlrabi	500	/	3	100	20-30
Red beets - whole	500	/	3	100	50-60
Bell peppers	500	/	3	100	15-20
Radicchio	500	/	3	100	15-20
Brussels sprout	500	/	3	100	15-25
Asparagus	500	/	3	100	15-25
Spinach	500	/	3	100	5-10
Swiss chard	500	/	3	100	15-20
Mixed vegetables	1000	/	3	100	20-30
Cabbage	500	/	3	100	30-40
Chinese cabbage	500	/	3	100	25-35
Eggplant / aubergines	500	/	3	100	15-20
Courgettes	500	/	3	100	10-15
Potatoes, whole	500	/	3	100	30-40
Potatoes, sliced	500	/	3	100	25-35

Pasta/rice/cereals

Type of food	Weight (g)	Ratio food:liquid	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
White rice	200	1:2	2	100	25-35
Brown rice	200	1:2	2	100	60-70
Risotto	Recipe	1:2	2	100	30-40
Pasta	200	1:2	2	100	15-25
Whole grain pasta	200	1:2	2	100	15-25
Millet	250	1:1	2	100	25-35
Gnocchi	500	/	3	100	15-25
Dumplings	500	/	3	100	15-25
Tortellini	500	/	3	100	20-30
Couscous	500	1:1	2	100	15-20
Ravioli	500	/	3	100	15-20

Deserts

Type of food	Weight (g)	Ratio food:liquid	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
Melting chocolate *	200	/	2	50	20-30
Soaking/dissolving gelatin *	1 pack	/	2	50	15-20
Rice pudding	Recipe	1:4	2	100	30-40
Leavened dough	Recipe	/	2	40	25-35
Crème caramel	Recipe	/	2	100	40-50

* Cover the container with a foil

Egg dishes

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
Soft-boiled eggs	200	2	100	10-15
Hard-boiled eggs	200	2	100	15-20
Poached eggs	200	2	100	13-17
Scrambled eggs	200	2	100	10-15
Omelette with bacon	Recipe	2	100	15-20

Fruit

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
Apple slices	500	3	100	5-15
Apricot slices	500	3	100	5-15
Cherries	500	3	100	10-15
Gooseberries	500	3	100	5-15
Pear – chunks	500	3	100	5-15
Plums	500	3	100	5-15
Rhubarb	500	3	100	5-15
Nectarines	500	3	100	5-10

Defrosting

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Defrosting time (min)
Frozen meat	500	2	50	40-50
Frozen poultry	1500	2	50	50-60
Frozen fish, 200 g / piece	1000	2	50	35-45
Frozen fruit	500	2	50	10-20
Frozen ready-made meals	1000	2	60	45-60



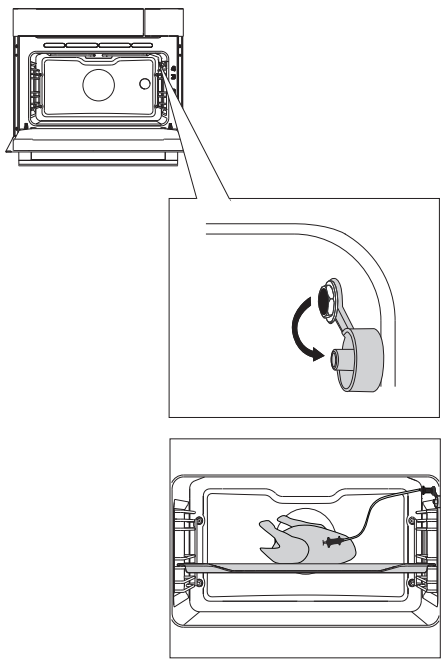
To dry the inside of the oven, set hot air and lower heater  to 170 °C for 15 minutes. After the end of the programme leave the oven door open for at least two minutes to let the steam out and let the inside of the appliance become dry.

Roasting with a meat probe

In this mode, set the desired temperature of the food core. The oven operates until the food core reaches the set temperature. Temperature core is measured by the temperature probe.



Meat probe cannot be used with microwave systems.



1 Remove the cap (the socket is in the front upper corner of the oven right wall).

2 Connect the meat probe plug to the socket and stick the probe into the food. (If any timer settings were activated, they will be cancelled.)

Choose the system (lower heater and fan).



Preset temperature and probe temperature will be displayed. Touch the START key.

 During cooking, the rising temperature of the core will be displayed (the desired core temperature may be adjusted during the cooking process). When the set core temperature is reached, the cooking process will stop. An acoustic signal will be heard which you may turn off by touching any key.

After one minute, the acoustic signal will be switched off automatically. Clock will appear on the display.

After cooking, replace the cap.

Degrees of doneness for meat

TYPE OF MEAT	Core temperature (°C)
BEEF	
Raw	40-45
Rare	55-60
Medium	65-70
Well done	75-80
VEAL	
Well done	75-85
PORK	
Medium	65-70
Well done	75-85
LAMB	
Well done	79
MUTTON	
Raw	45
Rare	55-60
Medium	65-70
Well done	80
GOAT MEAT	
Medium	70
Well done	82
POULTRY	
Well done	82
FISH	
Well done	65-70



Only use the probe intended for use with your oven.
Make sure the probe does not touch the heater during cooking.
After the cooking process, the probe will be very hot. Take care to prevent burning.

MAINTENANCE & CLEANING



Be sure to unplug the appliance from the power supply and wait for the appliance to cool down.

Children should not clean the appliance or perform maintenance tasks without proper supervision.

Aluminium finish

Clean the aluminium finish with non-abrasive liquid cleaners intended for such surfaces. Apply the cleaner onto a wet cloth and clean the surface. Then, rinse the surface with water. Do not apply the cleaner directly onto the aluminium finish.

Do not use abrasive cleaners or sponges.

Note: The surface should not come into contact with oven cleaning sprays as this may result in visible and permanent damage.

Stainless steel sheet front side of the housing

(depending on the model)

Clean this surface only with a mild detergent (soapsuds) and a soft sponge that will not scratch the finish. Do not use abrasive cleaners or cleaners containing solvents as they may damage the housing finish.

Lacquer-coated surfaces and plastic parts

(depending on the model)

Clean the knobs and door handle with a soft cloth and liquid cleaners intended for smooth lacquer-coated surfaces. You may also use cleaners intended for such surfaces as instructed by the cleaner manufacturer.



The aluminium-coated surfaces should not come into contact with oven cleaning sprays as this may result in visible and permanent damage.

CONVENTIONAL OVEN CLEANING

You may use the standard cleaning procedure to clean stubborn dirt in the oven (using cleaners or an oven spray). After such cleaning, rinse the cleaner residues thoroughly.

Clean the oven and the accessories after each use to prevent the dirt from burning into the surface. The easiest way to remove fat is by using warm soapsuds while the oven is still warm.

With stubborn dirt and grime, use conventional oven cleaners. Rinse the oven thoroughly with clean water to remove all cleaner residue.

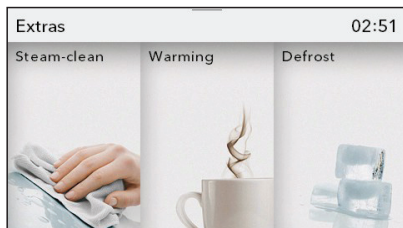
Never use aggressive cleaners, abrasive cleaners, abrasive sponges, stain and rust removers etc.

Clean the accessories (baking sheets and trays, grids etc.) with hot water and detergent.

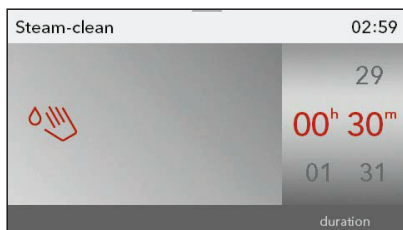
The oven, the oven cavity and the baking trays are lined with a special enamel coating for a smooth and resistant surface. This special coating makes cleaning at room temperature easier.

USING THE STEAM CLEAN FUNCTION TO CLEAN THE OVEN

Before running the Steam Clean program, add fresh water into the water tank.



Choose "Extra/Additional Functions" in the main menu and select the Steam Clean symbol. Confirm the setting by pressing on the KNOB.



Press the START key.

 After starting the program, wait until the time indicated on the screen expires (30 minutes).

When the Steam Clean program is complete, wait for the oven to cool down sufficiently so that you can wipe the oven interior safely, without burning yourself.



Use the Steam Clean function after the oven has fully cooled down.

CLEANING THE STEAM SYSTEM

Cleaning depends on the water hardness level.

Water hardness	°N	Number of coloured stripes on the test strip
Soft	0-3 dH	4 green stripes
Slightly hard	3-7 dH	1 red stripe
Medium hard	7-14 dH	2 red stripes
Hard	14-21 dH	3 red stripes
Very hard	>21 dH	4 red stripes

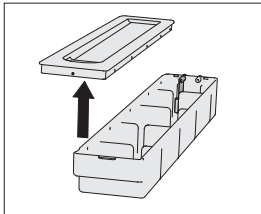
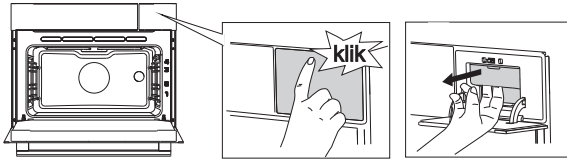
We recommend using the descaling agent as it delivers quality results of the steam system cleaning process.

The following note will appear on the display: **"Please run the descaling procedure."** The notes on the display will guide you through the descaling procedure.

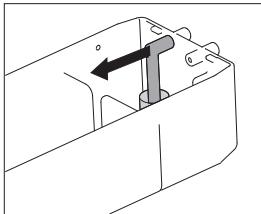
1. Add the descaling agent into the water tank.
2. Descaling procedure is in progress.
3. Descaling procedure complete. Please remove the liquid, rinse the water tank and add fresh water for the rinsing process.
4. Rinsing process complete. Clean the tank and wipe the oven.
Also clean the filter foam (see chapter CLEANING THE FILTER FOAM)

CLEANING THE FILTER FOAM

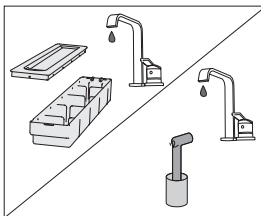
 Any time you clean the water tank or descale the appliance, also clean the filter foam.



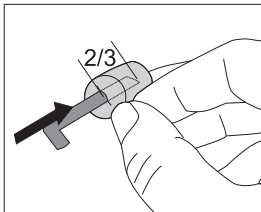
1 Open the water tank cover.



2 Remove the inlet pipe from the pipe attachment.



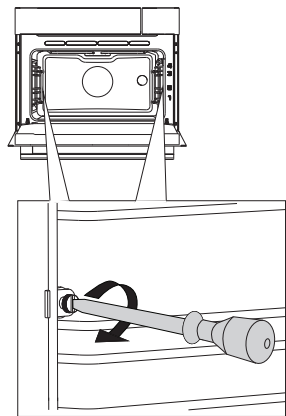
3 Clean the inlet pipe with the filter foam under running water. Rinse the foam clean so that there are no visible impurities on it. Thus, you will make sure the appliance operates correctly and preserve the fresh flavour and smell of food.



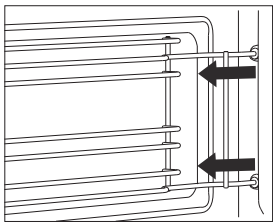
 If the filter foam is detached from the inlet pipe, replace it by inserting the pipe to the depth of two thirds of the overall foam length.

REMOVING AND CLEANING THE WIRE GUIDES

Only use conventional cleaners to clean the guides.



1 Undo the screw.

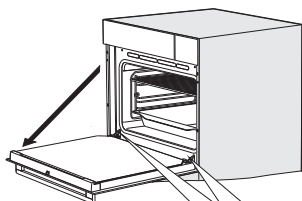


2 Remove the guides from the holes in the back wall.

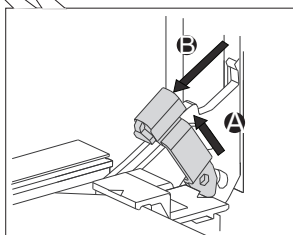


After cleaning, re-tighten the screws on the guides with a screwdriver.

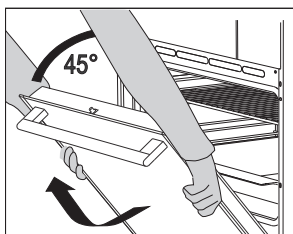
REMOVING AND INSERTING THE OVEN DOOR



- 1** First, fully open the door (as far as it will go).



- 2** Slightly lift the hinge retainers and pull the door towards you.



- 3** Slowly close the door to a 45-degree angle (relative to the position of the fully closed door); then, lift the door and pull it out.

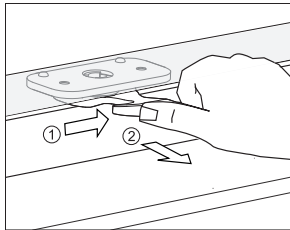


To replace the door, observe the reverse order. If the door does not open or close properly, make sure the notches on the hinges are aligned with the hinge beds.



When replacing the door, always make sure the hinge retainers are correctly placed in the hinge beds to prevent sudden closing of the main hinge which is connected to a strong main spring. If the main spring is engaged, there is a risk of injury.

DOOR LOCK (depending on the model)



To open it, gently push it to the right with your thumb and pull the door outwards at the same time.



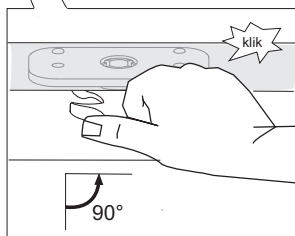
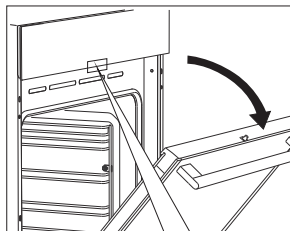
When the oven door is closed, the door lock automatically returns to the initial position.

DEACTIVATING AND ACTIVATING THE DOOR LOCK

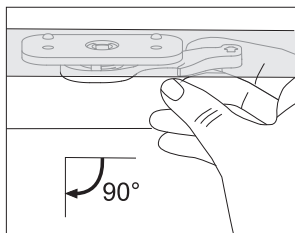


The oven should be cooled down completely.

First, open the oven door.



Push the door lock to the right by 90° with your thumb until you feel a click. The door lock is not deactivated.



To reactivate the door lock, open the oven door and use your right-hand index finger to pull the lever towards you.

SOFT DOOR OPENING (depending on the model)

Oven door is fitted with a system that dampens the door opening force, starting at the 75-degree angle.

SOFT DOOR CLOSING (depending on the model)

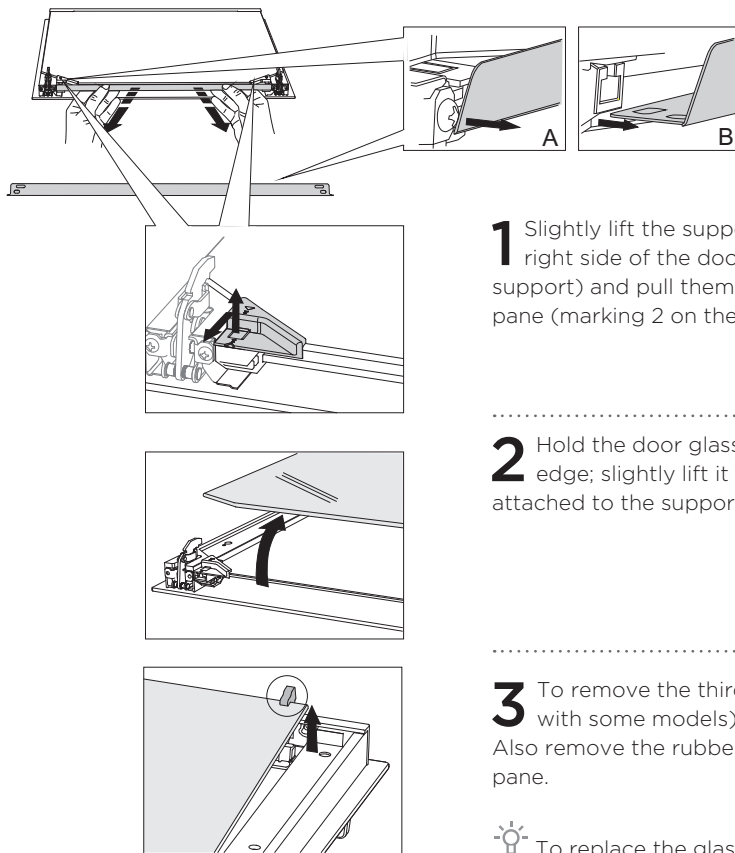
Oven door is fitted with a system that dampens the door closing force, starting at the 75-degree angle. It allows simple, quiet, and smooth closing of the door. A gentle push (to a 15-degree angle relative to the closed door position) is enough for the door to close automatically and softly.



If the force applied to close the door is too strong, the effect of the system is reduced or the system will be bypassed for safety.

REMOVING AND INSERTING THE OVEN DOOR GLASS PANE

Oven door glass pane can be cleaned from the inside, but it has to be removed first. Remove the oven door (see chapter "Removing and replacing the oven door").



1 Slightly lift the supports on the left and right side of the door (marking 1 on the support) and pull them away from the glass pane (marking 2 on the support).

2 Hold the door glass pane by the lower edge; slightly lift it so that it is no longer attached to the support; and remove it.

3 To remove the third glass pane (only with some models), lift and remove it. Also remove the rubber seals on the glass pane.

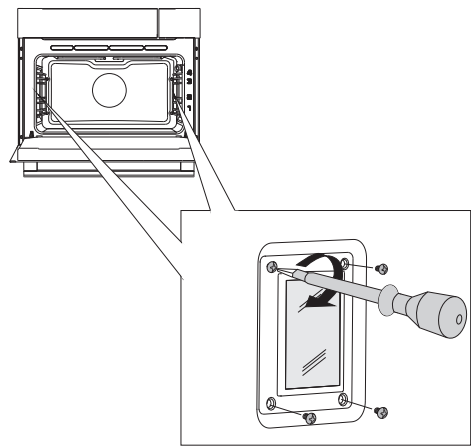


To replace the glass pane, observe the reverse order. The markings (semicircle) on the door and the glass pane should overlap.

REPLACING THE BULB

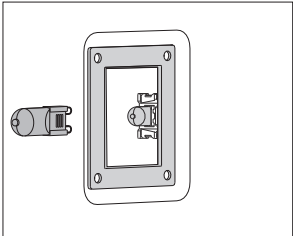
The bulb is a consumable and therefore not covered by warranty. Before changing the bulb, remove the trays, the grid, and the guides.

Use a Phillips (cross) screwdriver. (Halogen lamp: G9, 230 V, 25 W)



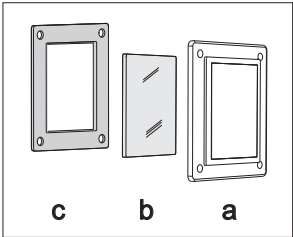
1 Use a flat screwdriver to release the bulb cover and remove it.

NOTE: Make sure not to damage the enamel.



2 Remove the halogen bulb.

 Use protection to avoid burns.



 There is a gasket on the cover which should not be removed. Do not allow the gasket to be detached from the cover. The gasket should fit correctly onto the oven cavity wall.

TROUBLESHOOTING TABLE

Problem/error	Solution
There is no response of the sensors; the display is frozen.	Disconnect the appliance from the power mains for a few minutes (undo the fuse or switch off the main switch); then, reconnect the appliance and switch it on.
The main fuse in your home trips often.	Call a service technician.
The oven lighting does not work.	The process of changing the light bulb is described in the chapter Cleaning and Maintenance.
The pastry is underdone.	Did you choose the right temperature and heating system? Is the oven door closed?
Error code is displayed: ERRXX ... * XX denotes the number/code of the error.	There is an error in the electronic module operation. Disconnect the appliance from the power mains for a few minutes. Then, reconnect it and set the time of day. If the error is still indicated, call a service technician.
Water is not pumped into the steam system.	Check the water level in the water tank. Not enough water in the water tank Make sure the tubes on the back of the water tank and the holes are not clogged.

If the problems persist despite observing the advice above, call an authorized service technician. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty. In this case, the user will cover the cost of repair.



Before the repair, disconnect the appliance from the power mains (by removing the fuse or by removing the plug from the wall outlet).

DISPOSAL



Packaging is made of environmentally friendly materials that can be recycled, disposed of, or destroyed without any hazard to the environment. To this end, packaging materials are labelled appropriately.

The symbol on the product or its packaging indicates that the product should not be treated as normal household waste. The product should be taken to an authorized collection center for waste electric and electronic equipment processing.

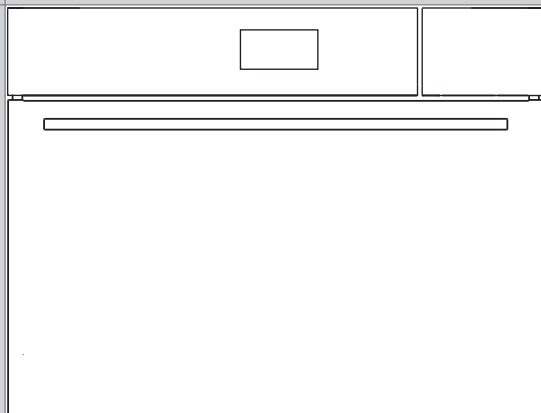
Correct disposal of the product will help prevent any negative effects on the environment and health of people which could occur in case of incorrect product removal. For detailed information on removal and processing of the product, please contact the relevant municipal body in charge of waste management, your waste disposal service, or the store where you bought the product.



CN

说明书 蒸汽烤箱

gorenje



感谢您 信赖并购买本产品。

本手册为用户专用，可让您迅速上手本产品。

收到产品后，请先确认产品是否有损坏；如有疑问，请立即与当地经销商或者零售商联系。具体联系方式请查阅产品发票或货运单。

安装和连接指导收录于分册中。

可在以下链接下载此手册：

www.gorenje.com / < <http://www.gorenje.com> />



重要信息



提示

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重要安全信息

请仔细阅读说明书，并妥善保管。

本产品可供八岁及以上人士使用。身心尚未健全或缺乏相关经验和知识的人士，在监护指导下方能安全使用本产品，并且告知潜在危险。请勿让儿童玩耍机器。儿童不能在无人监管时清洁及保养本机。

警告:本产品在使用过程中变热，请小心避免触摸加热部件，让小于8岁的儿童远离本产品。

警告:产品随附部件在使用过程中变热。让儿童远离本产品，以防灼伤。

本产品在使用过程中变热。请小心避免触摸烤箱内部加热部件。

本烤箱只能使用推荐的温度探针

警告：给本产品更换灯泡前拔掉电源以避免触电危险。

由于研磨洗涤剂或钢丝刷可伤表面，导致玻璃破碎，请勿用于清洁烤箱门玻璃/把手的铰链盖（酌情而定）。

请勿使用蒸汽清洗机或高压清洗机清洗机器，否则可能发生触电危险。

固定布线包含的断电方法应按照当地的安全法规和标准连接。

如电源线损坏，务必由厂家、服务代理商或者类似人员进行更换以免产生事故。

请勿在产品前方安装装饰性门，以防止机器过热发生危险。

本产品为家用型电烤箱，请勿作暖房，烘干宠物及其他动物，纸张，纤维，药草等其他用途。因为可能引起灼伤或火灾。

本产品只能由经授权的专业技师连接主电源。改造产品或非专业维修可能对产品造成损害。

主电源上的其他机器邻近烤箱门时可能损坏，造成短路。因此，主电源上其他产品请与烤箱保持安全距离。

请勿在烤箱上覆盖铝箔纸，并且不要将烤盘或其他烹饪器具直接放至烤箱底。铝箔纸会阻断烤箱内空气流通，阻碍烹饪进程，损坏搪瓷涂层。

烤箱门在使用过程中变烫。安装三层玻璃用于降低烤箱门最外层温度（仅存在于几种型号中）。

超载时，烤箱门上铰链可能损坏。请勿将重物置于门上。清洁烤箱内部时，请勿倚靠烤箱门。请勿站立于烤箱门之上，也请勿让儿童坐在烤箱门之上。

抬起设备时切勿握住门把手。

有无导轨均可安全操作。

确认通气处无覆盖或堵塞。

安全及正确使用蒸汽烤箱

连接主电源之前请让烤箱恢复至室温，适应环境温度。若烤箱储存在0℃附近及以下，部件会损坏，尤其是泵机。

请勿在5℃下使用烤箱，在此温度下，本产品不能正常使用。若在此条件下开启，泵机会损坏。

如果本产品不能正常使用，请断开主电源。

请勿在烤箱内储存物品，因为当再次启动烤箱时，可能造成危险。

请勿使用不适合转化为蒸汽的蒸馏水（如电池用蒸馏水中添加酸）。

带有蒸汽系统的程序结束后，或蒸汽烹饪过程中打开烤箱门时，务必将烤箱门拉开至全开位置。否则，来自炉腔的蒸汽会对控制面板的操作产生负面影响。

蒸汽烹饪结束后，烤箱内有残余蒸汽。请小心开启烤箱门，谨防烫伤。一旦烤箱内部冷却至室温请清洁烤箱内部。

烹饪结束后，蒸汽系统内剩余水被泵回水箱。此时水箱变烫，请小心清空水箱。

为防止水垢生成，烹饪后请打开烤箱门让其内部温度恢复至室温。

使用蒸汽功能时请勿开启烤箱门，此行为会增加电能损耗和使蒸汽液化。

连接烤箱之前：

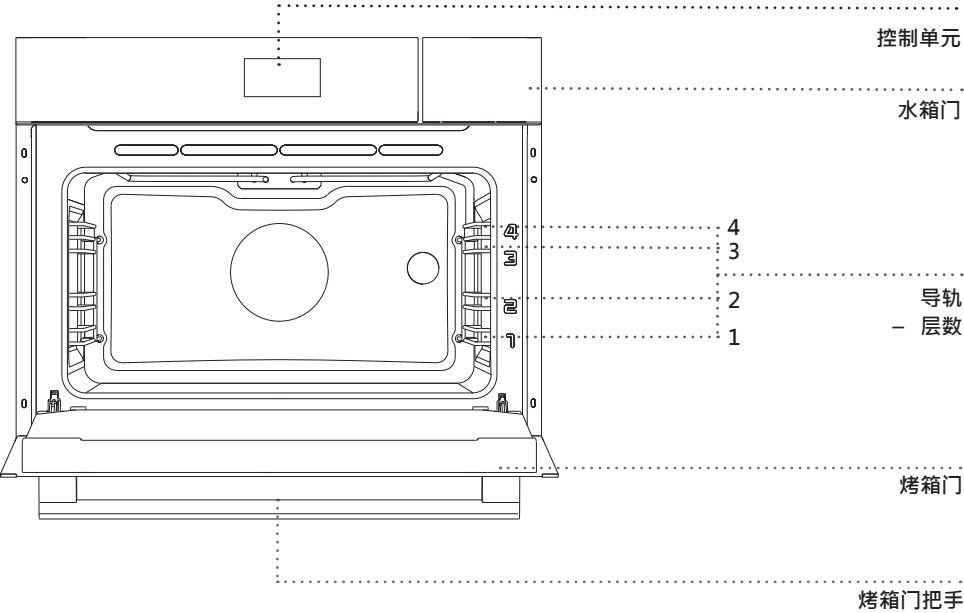


连接产品前请仔细阅读说明书。由于不正确连接或不正当使用产品而造成的损坏不在保修范围内。

组合式蒸汽烤箱

(烤箱和配件详解 – 依据型号)

下图显示了其中一款烤箱。本说明书适用于同一系列不同型号的组合式蒸汽烤箱，所以您所购买的型号可能不具备部分功能和配件。



导轨

四层导轨均可用于烹饪食物（请注意，始终由下自上数导轨层）
导轨 3 和 4 层用于烧烤。

滑动伸缩导轨

滑动伸缩导轨可位于第2、3层。滑动伸缩导轨可全部或部分伸长。

烤箱门安全开关

烤箱在工作中门被打开时，安全开关会关闭烤箱内部加热器和风扇，以免热气迅速散出，灼伤用户。
当再次关闭烤箱门后，安全开关又将内部加热器和风扇开启，烤箱继续工作。

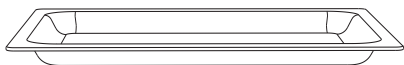
冷却风扇

烤箱内部设计有冷却风扇(贯流式风机)，持续给机壳和控制电路板降温。

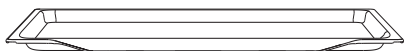
冷却风扇的延时工作

当关闭烤箱后，冷却风扇会继续工作直到烤箱内部温度降低才停止。（冷却风扇的关闭时间取决于烤箱中心温度）

烤箱配件 (取决于烤箱型号)



玻璃烤盘可用于全部烹饪模式。也可当托盘使用。



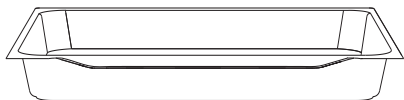
浅烤盘用于烘焙糕点。



烤架用于烧烤或者支撑烤盘和其他器皿。



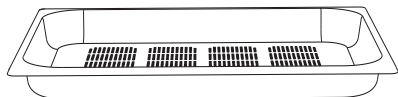
烤架上有安全突起，避免烤架滑落。因此，当取出烤架时，需将烤架前端轻轻抬起。



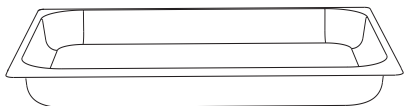
深烤盘用于烤肉和烘焙糕点，也充当滴油盘。

💡 请勿将深烤盘放入烤箱第1层，除非将深烤盘用于滴油盘使用时。

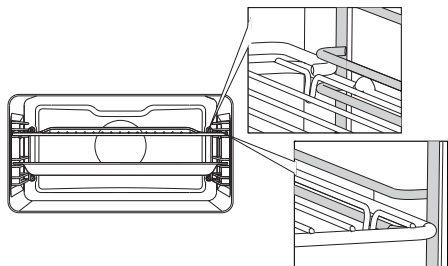
⚠️ **注意：**當烤盤加熱時，可能會變形。但並不會影響其功能，當烤盤冷卻后，會恢復原形。



多孔蒸盘可用来烹煮蔬菜，土豆，鱼或肉，盘子可避免食物与底部深烤盘收集的冷凝水接触。

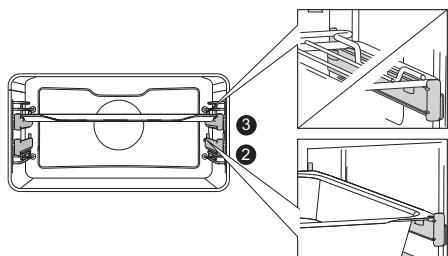


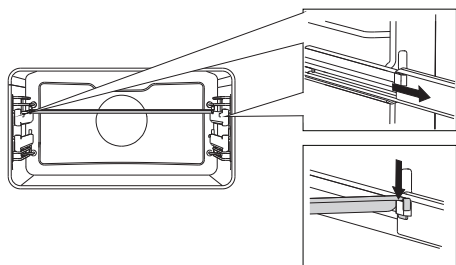
请将烤架或烤盘置于导轨之间。



使用伸缩导轨，首先拉出一层导轨，将烤架或烤盘放在导轨之上，之后，推入烤箱。

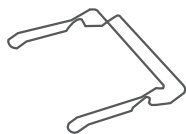
💡 将伸缩导轨完全推入烤箱后，再关闭烤箱门。



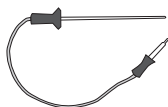


固定条

固定条可以安装在导轨上。首先将想使用的导轨拉出。在导轨上的卡槽处放置固定条，并将导轨推入烤箱。



烤盘托盘轻易移除高温的烤盘。



探针使用于大块的肉类烧烤

除垢剂清洁蒸汽系统。

测试纸条测试水硬度。

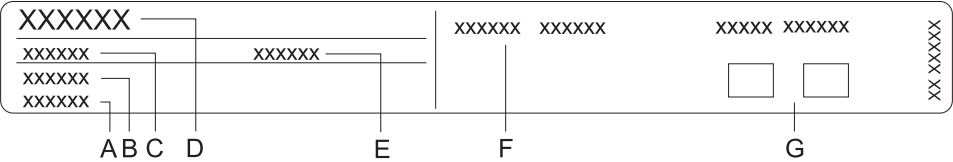
机械门锁防止烤箱门被儿童打开。向右轻推门锁，同时拉开机门。



产品部分配件使用时变烫，请使用手套。

技术参数

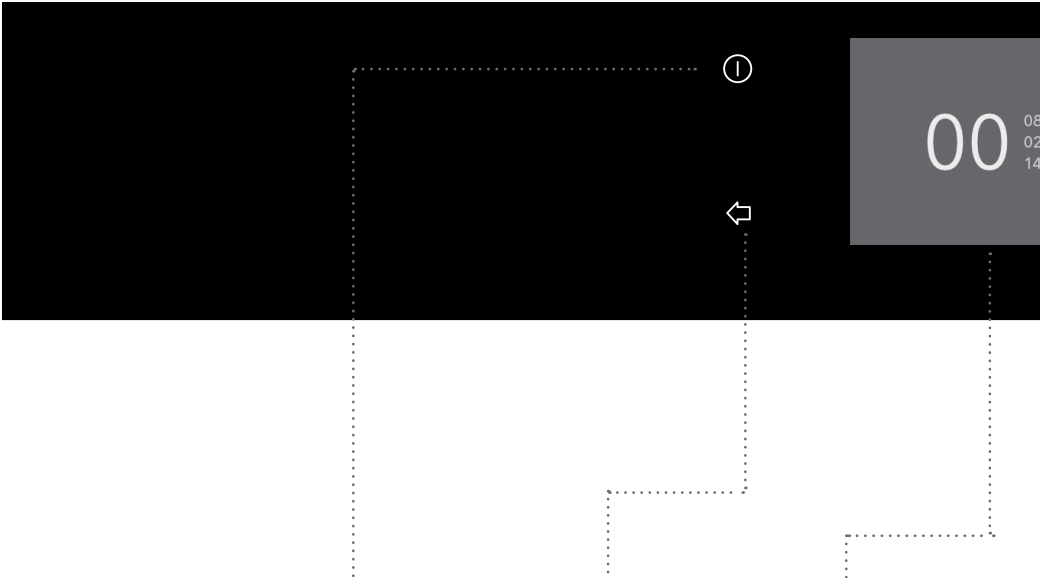
(依据型号)



- A 序号
- B 编号
- C 型号
- D 品牌
- E 款式
- F 技术参数
- G 认证标识

铭牌位于烤箱边，开门时可见。

控制单元



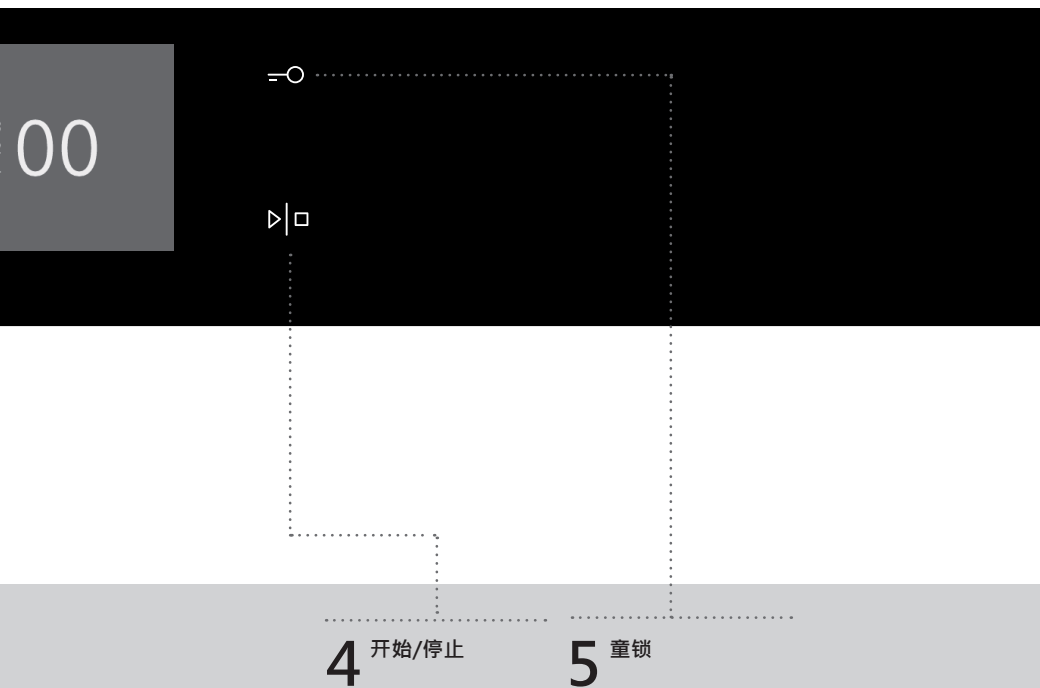
1 开/关键

2 返回键

3 显示屏 - 选择
显示设定

轻按即可返回上级菜单。

长按返回主菜单



注意：

按键时，手指与按键接触面积越大，操作越顺畅。每次按键均会有按键音提示。
上下左右滑动手指操作菜单。轻按确认选择。

首次使用产品前

拿到产品后，请拆除所有包装，包括所有运输包装（硬纸壳，泡沫垫等）。

用温水及普通清洁剂擦拭产品及配件，在首次使用产品前，不要用研磨剂进行清洁。

首次使用烤箱可能产生味道。请让房间彻底通风。

蒸煮法

蒸煮法是一种天然而健康的烹调方法，能保留食物的原汁原味。该烹调法不会溢出任何味道，同时无需在水中加入盐或任何香料。

蒸煮法优点如下：

可在蒸炉内部达到100°C前就开始蒸煮(炖或烤)，还可选择更低温度进行慢速蒸煮。

蒸煮法煮出的食物相当营养，因为食物中的维生素和矿物质大部分得以保留，只有食物与底盘冷凝水接触部分营养被溶解到水里。

在烹调过程中，完全不需要添加食用油。蒸汽会锁住食物的原味，不会窜入其他味道，也不会让盘子或烤架的味道渗入其中。因食物并未在水中稀释，营养基本不会流失。此外，蒸汽不会散播气味，所以鱼类和肉类都可以与蔬菜一起烹饪。蒸汽还适用于食物热烫、解冻、重新加热或者保温。

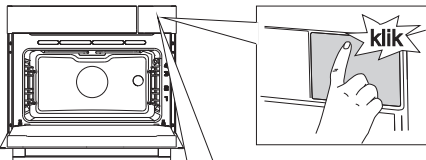
水箱注水

水箱使用独立供水系统，将水注入蒸汽烤箱中。水箱容量约1.3公升（最大水位见水箱标示）。此水量允许最大烹饪大约 3 小时。蒸汽循环（热气及蒸汽位于“高”系统）。

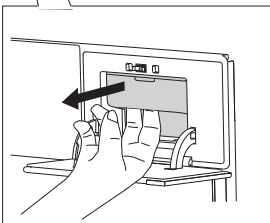
 请在首次使用前清洁水箱。



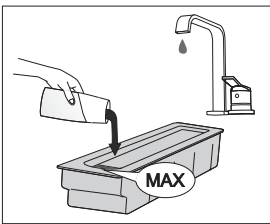
请注入干净的自来水、不含添加剂的瓶装水或者适合烹调的蒸馏水。
注水温度应为 20 °C (+/- 10 °C)。



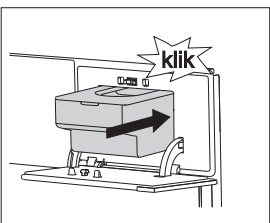
1 按压以打开水箱门
 标签可稍后撕下。



2 抓住凹槽，将水箱拉出蒸汽烤箱。



3 打开水箱顶盖，用清水冲洗。使用前，注入干净冷水，加到水箱的最大水位线标示处。



4 将水箱推回箱体，直至定位开关开启。然后按压水箱门将其关闭。

 烹饪结束后，蒸汽系统中的水会再次泵入水箱。水箱和水箱盖子可使用非研磨清洁剂或放入洗碗机中清洗。

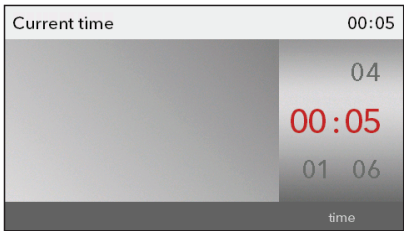
烹饪步骤(1-6)

步骤 1: 开机及设置

设置时间

接通主电源或长时间断电之后，时间设置会显示于显示屏。

 手指上下滑动选择。



触摸显示屏设置时间，按开始/停止键确认设置。

 未设置时间，烤箱仍可工作。此时定时功能无法使用，（参看章节：设置定时功能）。

若几分钟内无操作，烤箱进入待机状态。

改变时间设置

没有使用计时功能时可改变时间设置（参看章节选择基本设置）。

设置语言

若默认语言不为您的母语，可以改变语言设置。



选择所需语言之后，所选字体放大。

 按  键返回主菜单。

测试水硬度

首次使用前请测试水硬度。

显示屏会显示警告：“请使用试纸测试水硬度”。

用水浸湿试纸（随产品提供）（1）秒。一分钟后观察试纸上出现的条带。将条带数输入机器。按开始/停止键确认选择。

	4 条绿条带	软水
	1 条红条带	微硬水
	2 条红条带	中等硬水
	3 条红条带	硬水
	4 条红条带	极硬水

 出厂设置为极硬水。

改变水硬度设置

水硬度可在选择基本设置菜单进行设置。



若未设置水硬度，会影响洗涤效果及使用寿命。

步骤 2: 选择烹饪设置及设置

烤箱烹饪食物可分几种方式进行。



旋转旋钮选择图标。所选图标会变白。所选菜单名称会显示于顶部。

专业模式

此模式可烹饪任意类型及数量的食物。用户选择所有设定。

自动模式

此模式下，首先选择食物类型。之后自动设置食物数量。熟度及烹饪结束时间。此程序提供由专业厨师营养师专家设计的大量预设菜单可供选择。

我的食谱

此模式可根据喜好准备食物，每次为同样的操作及设定。保存设置并在下次烹饪时使用。

蒸汽模式

这是一种保存食物天然风味的原始方法。

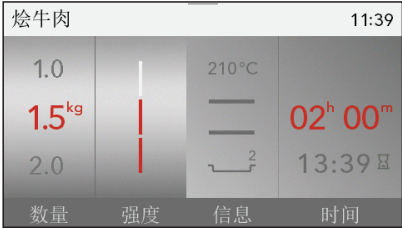
A) 选择食物类型 (自动模式)



选择自动模式。



选择食物类型及盘子。



显示预设参数：

- 重量，
- 熟度 (强度)，
- 烹饪时间 (烹饪结束时间为灰白色)。

食物重量及熟度可更改，显示所选数值。



额外设置 (EXTRAS) 触摸下拉菜单或相应图标。



- 烤箱内部照明



- 做法及所选菜单的原材料



- 步骤模式 (参看章节烹饪步骤)



- 设置烹饪结束时间 (参看章节计时功能)



- 分钟提醒 (参看章节额外设置)

预热

自动模式中部分菜品包含预热功能 。

当你选择食物，会出现如下提示“所选程序包含预热。” 预热开始。请勿放入食物。图标°C显示于显示屏中。

达到所选温度，预热过程停止，提示音响起。

接着显示提示：“Preheating complete”（“预热完成”）。请放入食物，按旋钮确认。程序继续所选烹饪步骤。

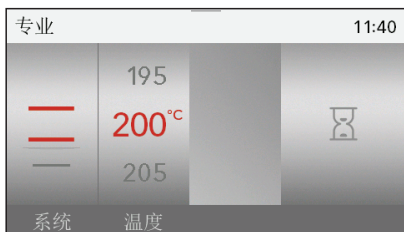


- 设置预热功能，延时开始功能不可用。

B) 选择操作模式烹饪 (专业模式及蒸汽模式)

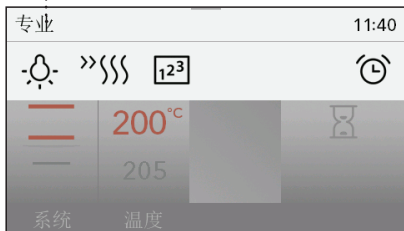


选择专业(Pro) 模式。



选择您自己的默认设定：
- 系统
- 烤箱温度

触摸图标选择烹饪时间
(烹饪结束时间为灰色)。



额外设置 (EXTRAS)：
触摸下拉菜单或选择相应图标进行设置。



- 烤箱内部照明



- 预热



- 步骤模式 (参看章节烹饪设置)



- 分钟提醒 (参看章节额外设置)



若选择持续时间，额外设置可选择延时开始 (参看章节计时功能)。



- 增加蒸汽 (参看章节蒸汽注入)

按开始键。



烤箱升温，已用烹饪时间显示于显示屏中。

预热

若想快速预热至期望温度，可使用预热功能。

当选择此图标 ，预热功能开启，显示警告。» Preheating started.« (» 预热开始«) 请勿放入食物，图标 °C 于显示屏中闪烁。

当达到设置温度，预热功能暂停，提示音响起。打开烤箱门，放入食物。继续所选烹饪步骤。



当设置预热功能，延时开始功能不可用。

烹饪模式”(依据不同型号)

系统	详解	默认温度 (°C)
烹饪模式		
	顶部外圈加热器+底部加热器 顶部外圈加热器和底部加热器同时工作。请将糕点或肉类置于同一层烹饪，请勿分层烹饪。	200
	顶部外圈加热器 仅顶部外圈加热器工作。适合烹饪食物上表面。	150
	底部加热器 仅底部加热器工作。适合烹饪食物下表面。	160
	顶部内圈加热器 仅顶部内圈加热器工作。适合烧烤少量肉类、香肠和烘烤少量吐司面包。	230
	顶部内圈加热器+顶部外圈加热器 顶部内圈加热器+顶部外圈加热器同时工作。适合烧烤适量肉类、香肠和烘烤适量吐司面包。	230
	顶部内圈加热器+顶部外圈加热器+背部风扇 顶部内圈加热器+顶部外圈加热器+背部风扇同时工作。适合烧烤大块肉类、禽类，方便烤出脆皮。	170
	底部加热器+背部环形加热器+背部风扇 底部加热器+背部环形加热器+背部风扇同时工作。适合烘焙比萨、水果蛋糕、发酵面团和脆皮糕点，可以多层同时烘焙。	200
	背部环形加热器+背部风扇 背部环形加热器+背部风扇同时工作。适合烧烤适量肉类、禽类，可以多层同时烧烤。	180
	节能烹饪¹⁾ 适合烧烤肉类和糕点松饼类食品。	180
	底部加热器+背部风扇 底部加热器+背部风扇同时工作。适合烘焙发酵面团和制作水果、蔬菜罐头。	180
	自动烧烤模式 顶部内圈加热器+顶部外圈加热器+背部环形加热器同时工作。适合烧烤各种肉类，方便烤出脆皮。	180

¹⁾ 依据 EN 60350-1 标准测试。
在此模式下，由于特殊的操作算法，以及使用余热，所以不会显示烤箱中的实际温度。

按下START键开始烤箱程序。显示屏上将显示所有选定的设置。

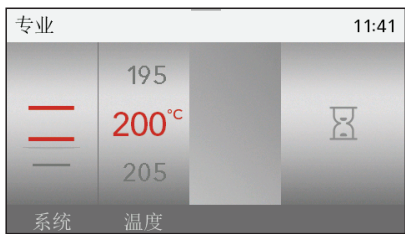
 显示屏上温度符号°C将闪烁，直至达到所选温度。达到温度时会响起一声短促的哔哔声。运行期间不能更改烹饪程序。

烹饪系统	详细说明	默认温度 (°C)
  	热风+蒸汽组合 该系统可用于烹制和解冻食物，过程快速高效，且保留食物原有色泽与形状。共有三种不同蒸汽量供选择： 高： 烹饪炸鸡块，牛排，和小块肉类。 中： 重新加热冷冻食物，烹饪鱼排和奶酪蔬菜烤蘑菇。 低： 烹饪大块肉类（烤肉，整鸡）烘焙生面团（面包和面包卷）和意大利面等等。	180
	纯蒸汽 该系统可用于烹制各种肉类、炖菜、蔬菜、饼、蛋糕、面包和焗饭(例如：需要长时间烹制的食物)	100

按开始键开始烹饪，所有设置显示于显示屏上。

 °C图标在显示屏闪烁。到达设定温度后图标停止闪烁，响起短暂鸣音。烹饪时烹饪系统无法更改设置。

定时功能 – 时长



定时功能可在基本专业(Pro) 模式中找到，自动模式，蒸汽模式可选择相应图标使用。



设置时长

此模式下，设置烹饪时长。设置烹饪所需时长，确定设置。（最大烹饪时长为10小时）。系统自动计算烹饪结束时间。轻按开始键（START），开始烹饪。显示屏将显示所有设置。所有定时功能可通过将时长设置为“0”来取消。



设置预约功能

此模式下可设置烹饪时长及烹饪结束时间。确保烤箱时间准确。

例如：

当前时间：12:00；

烹饪 烹饪时长：2 小时 结束；

烹饪结束时间：下午6点

首先，设置烹饪时长 (COOKING DURATION)，如 2 小时。烹饪 结束时间会自动显示下午 2 点钟。如果您希望烹饪在下午 6 点结束，请设置 6 点结束，并轻按开始键 START，定时器会开始倒计时。显示屏会显示以下内容：

"Cooking start is delayed. Cooking will start at 16:00."（"烹饪已推迟至下午 4 点开始。”）

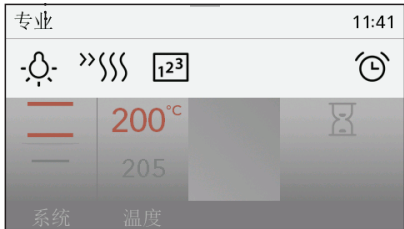


当所设时间截止后，烤箱会自动停止工作 (烹饪结束)，会伴随提示音，请轻按闹钟键，关闭提示音。如不手动关闭提示音，提示音会在 1 分钟后自动关闭。

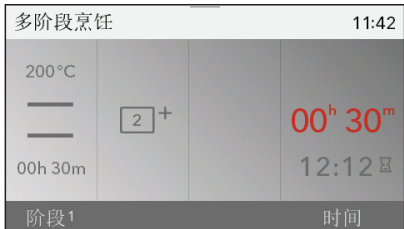
几分钟后无操作，烤箱进入待机状态。显示屏会显示当前时间。

分段烹饪

最多可在一次烹饪过程中选择 3 个不同烹饪阶段按顺序烹饪，按照你的安排选择不用的烹饪模式或烹饪结束时间。



在额外设定中，触摸相应图标选择分步烹饪图标。



触摸两次显示屏选择步骤2和步骤3。触摸相应图标（步骤名称）确认或删除步骤。

按开始图标开始烹饪。烤箱立即开始运行设定的步骤1。（所选步骤为红色高亮标记），之后，步骤2及步骤3若设定好即相继启动。

 烹饪时删除步骤，选择步骤，按步骤名称，点十字删除图标。仅能用于未开始步骤。

蒸汽喷射

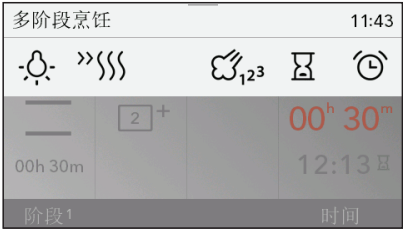
烹调以下食品时，建议使用蒸汽喷射功能

- 肉类 (烹饪程序即将结束时)：这会让肉品更多汁软嫩，同时采用蒸汽喷射则无需给肉品表层涂油。
肉类：牛肉、小牛肉、猪肉、野味、羊肉、鱼肉、香肠；
- 面包、面包卷：在烘焙开始后的前 5-10 分钟使用蒸汽喷射，则面包外皮酥脆、色泽焦黄；
- 蔬菜与水果蛋奶酥、意式宽面、含淀粉的菜肴、布丁；
- 蔬菜，特别是马铃薯、花椰菜、西兰花、萝卜、西葫芦和茄子。

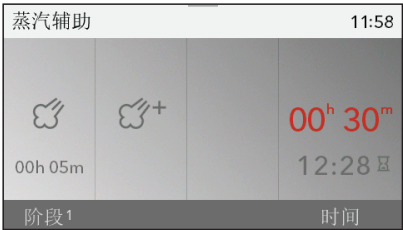
在专业模式(Pro)下分段烹饪程序里可启动蒸汽喷射功能(参阅第 9 章)。轻按开始键，烤箱开始烹饪。

 分段烹饪模式下总的烹饪时间不能低于 5 分钟。

分布选择蒸汽喷射功能



在额外功能菜单，按蒸汽棚舍图标，分步选择蒸汽喷射功能。

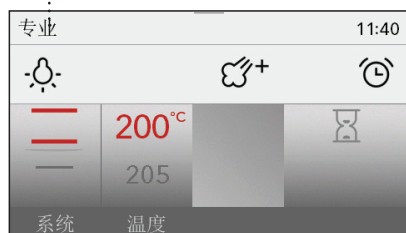


连按两次选择步骤1，步骤2或步骤3。

连续蒸汽喷射时相互间隔至少3分钟时间。蒸汽首次作为步骤1喷射；图标将显示于显示屏中。当到达设置时间，程序继续进行步骤2，接着步骤3。当步骤3完成，图标自动关闭。

直接蒸汽喷射

按开始键开始烹饪。



额外设定。按相关名称选择蒸汽喷射。

图标显示于显示屏中。三个步骤均可使用直接蒸汽喷射。

步骤 3：开始烹饪步骤

烹饪开始前，开始/暂停键会不断闪烁。

按此键，烹饪开始。
烹饪过程中按相应图标（温度，烹饪时间，分段烹饪模式等）可改变设置。

按开始/停止键改变设置或结束烹饪。之后显示警告：“Program paused. Do you wish to cancel it?”
（“程序已暂停，是否取消？”）



步骤 4：烹饪结束，关闭烤箱



烹饪结束后，菜单及图标消失。



结束!
选择此图示以结束烹饪。显示屏进入主菜单。



延长烹饪时间
选择此图示以延长烹饪时间。选择新的烹饪时间（参阅定时功能章节）。

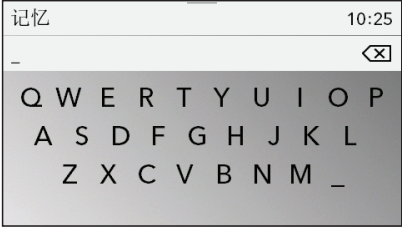


添加入最常用菜单
选择此图标以添加成为最常用菜单。在之后的烹饪中直接使用。

 烹饪结束，冷却风扇停止工作，留在烤箱内部的食物产生的湿气可于烤箱前面板及烤箱门上凝集。为防止凝集，旋转旋钮选择照明，此时冷却风扇启动，冷却烤箱，阻止蒸汽凝集。

 使用烤箱后，可能会有一些水留在冷凝水通道（门下方）。请用海绵或布擦拭通道。

储存常用菜单 (我的菜单)



选择此图标 ，通过触摸相应字幕设置名称。按箭头图标删除字母。

按开始/停止键保存设置。

 已保存的自定义菜单可随时使用。选择模式，在我的菜单中设置。

步骤 5: 选择额外功能

 向左向右滑动选择菜单。



触摸相应图标选择额外功能。



蒸汽清洁功能

使用此功能可以帮助除去残留在烤箱内部的油污和食物残留。
请在烤箱完全冷却的情况下使用此功能 (参见维护和清洁章节)。

解冻

使用此功能时，仅开启背部风扇，任何加热器均关闭状态。可用于缓慢解冻食物(蛋糕、糕点、面包、卷类以及结冻的水果) 通过选择相关图示可以选择食物种类、重量和解冻开始结束时间。解冻时间过半时，请打开机门将食物翻转、分开以增加解冻效果。

快速预热

当需要烤箱尽快达到所需温度时，可选择快速预热功能。此功能不适用于烹饪。当烤箱加热至所需温度，快速预热完成，烤箱可开始根据所选模式进行烹饪。

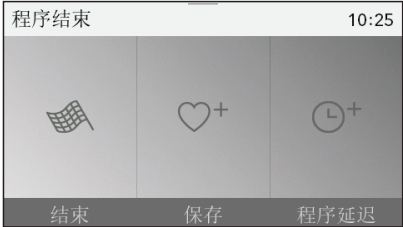
暖碟

盛装食物之前使用暖碟功能延长菜品保温时间。选择此图标设定温度和开始结束时间。

重新加热

用于加热已经做好的食物。使用蒸汽加热，保留食物的质量。即使食物刚刚做好，也能保证其口感和质量。不同食物也可同时被加热。

- 此功能可预约开始或结束时间。



选择相应图标及烹饪结束时间。图标显示于显示屏上。



童锁

轻按童锁图示键开启童锁。显示屏将显示:"Child lock activated" ("童锁开启")。再次轻按童锁图示,童锁解除。



如果没有使用任何定时功能(显示屏只显示时钟),当童锁处于开启状态时,烤箱无法运行。

如果定时之后启动童锁,烤箱将会正常运行。并且,童锁启动后,无法改变系统(模式)或额外功能等设定。只有当烹饪、烘焙、烧烤进程停止或关闭后,方能重新设定。

烤箱关闭后,童锁仍保持开启状态。若想更改设置,必须解除童锁。



烤箱内部照明

机门打开或烤箱开始工作时,烤箱内部照明自动点亮。烹饪结束后,照明系统还会持续点亮一分钟。通过此灯泡图示开启、关闭内部照明。



倒计时功能

倒计时功能可独立使用。轻按此闹钟图标以开启倒计时功能。最长倒计时时间为 10 小时。倒计时结束时,会伴随提示音,按任意键可关闭提示音。如无任何操作,提示音会在 1 分钟后自动关闭。



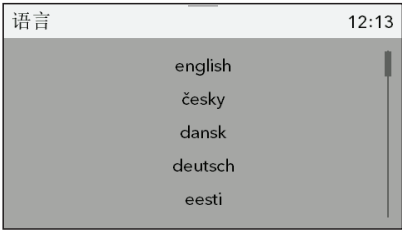
通过触摸下拉菜单可随时设置照明及提醒功能。

步骤 6: 选择基本设置

 向左向右滑动选择菜单。



选择设置进入设置菜单。



选择所需设置，相应字体会放大。

语言

选择显示语言。

时钟

产品首次通电或者断电超过 1 周时间再次接电后，设置CLOCK – 时间。有两种时间显示模式可供选择:数码和钟表。

音量

无时间功能时可设置报警信号的响度 (仅显示当前时间)。此菜单下，可选择响度及报警持续时间等两种选项。

显示

在此菜单下可设置：

显示屏亮度

夜间模式 – 可指定时间使显示屏变暗。

其他设置

关闭烤箱照明

恢复出厂设置

默认水硬度

除垢



断电或者关闭焗炉后，所有设置都会自动存储。

加热系统 (烹饪模式)详解以及烹饪介绍 (图表)

如果没有在表中找到您需要烹饪的食物，请寻找类似的食物信息。此烹饪信息适用于单层烹饪。

表中有温度区间可供选择。请先用表中的较低温度烹饪，若食物没有完全熟透，再增加温度继续烹饪。

烹饪时长会随着很多不同情况略微改变。

如果说明书提示此菜单需要，请开启快速预热。加热空烤箱消耗大量能量。因此，诸如烘焙糕点后立即烘烤比萨，可以减少能耗。

可使用导热性能良好的深色，涂有黑色硅涂层的烤盘或搪瓷烤盘。

使用羊皮纸时，请确保其耐高温。

当烹饪大块肉类或者糕点时，烤箱内会有一些蒸汽产生，遇到门玻璃会出现冷凝现象。此现象属正常现象，不会影响正常烹饪。烹饪结束后，请将门上水擦干。

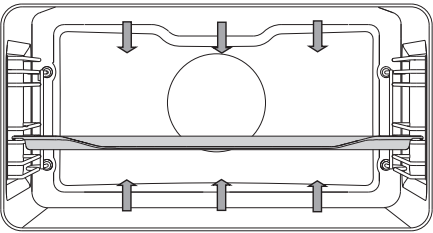
可在烹饪结束前大约 10 分钟，关闭烤箱，以节约能耗。

请勿在烤箱内冷却食物，以免烤箱门内出现水珠。

 雪花符号 (*) 指需要快速预热的食物。

加热系统

顶部外圈加热器 + 底部加热器



顶部外圈加热器和底部加热器同时工作。

烤肉：

请使用搪瓷烤盘、钢化玻璃烤盘或铁盘。因不锈钢盘会反射大量热量，请勿使用。

使用搪瓷涂层，钢化玻璃，陶土或铸铁烤盘。因不锈钢烤盘会反射大量热量，请勿使用。

食物种类	重量 (克)	导轨层数 (自下而上)	温度 (°C)	时长 (分钟)
肉类				
烤猪肉	1500	1	180-200	90-120
猪肩肉	1500	1	180-200	110-140
猪肉卷	1500	2	180-200	90-110
烤牛肉	1500	1	170-190	120-150
小牛肉卷	1500	2	180-200	80-100
羊里脊	1500	1	180-200	60-80
兔腰肉	1000	2	180-200	50-70
鹿腿	1500	1	180-200	90-120
肉卷	/	2	180-200	15-30
鱼类				
炖鱼	1000 克/片	2	190-210	40-50

烘焙糕点

只能适用一层深色烤盘。浅色烤盘对点心的上色效果会变差，例如设备会反射热量。请将烤盘放在烤架上。若使用标配烤盘，可直接置于导轨上。使用快速预热功能可以缩短烹饪时长。

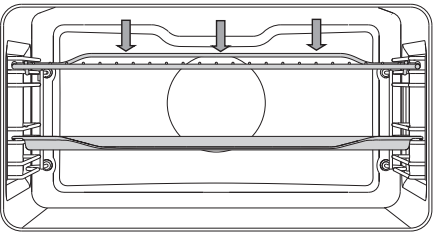
食物种类	导轨层数 (自下而上)	温度 (°C)	时长 (分钟)
糕点			
白面包，1 千克 *	2	220	10-15
		180-190	30-40
荞麦面包，1 千克 *	2	180-190	50-60
全麦面包，1 千克 *	2	180-190	50-60
黑麦面包 1 千克 *	2	180-190	50-60
斯佩尔特小麦面包，1 千克 *	2	180-190	50-60
甜蛋奶酥	2	170-190	40-50
瑞士卷 *	2	190-210	20-30
核桃蛋糕	1	170-180	50-60
海绵蛋糕 *	1	160-170	30-40
马卡龙	2	130-150	15-25
蔬菜卷	2	190-200	25-35
水果卷	2	190-200	25-35
小糕点 (发酵)	2	200-210	20-30
俄式卷心菜馅饼 *	2	190-200	25-35
水果蛋糕	1	130-150	80-100
酥皮曲奇	2	80-90	110-130
果冻卷 (果馅)	2	170-180	30-40

小秘方	方法
蛋糕里面熟了吗?	• 用一根牙签从上往下插入蛋糕。取出牙签，如果没有碎屑粘在牙签上，说明里面也已经熟了。
蛋糕没成型。	• 查看菜单。 • 下次，减少用水量 • 搅拌时注意搅拌时间等。
蛋糕底部松散。	• 使用暗色的烤盘。 • 在整个烘焙快结束前，将烤盘置于底层，开始底部加热器烘焙。
蛋糕流芯。	• 增加温度，延长烘焙时长。



请勿将深烤盘置于第 1 层(最底层)。

全区域烧烤 · 普通烧烤



当选择全区域烧烤功能时，顶部内外加热器同时工作。

当选择普通烧烤时，顶部内圈加热器工作。

最大温度：230°C。

开启顶部内圈加热器预热 5 分钟。
请实时关注烤箱内情况，以免温度过高，将食物烤焦。
使用烤架烧烤食物适用于酥脆，低脂的食物，如：香肠，肉块，鱼块（鱼排，炸物，鲑鱼排，或鱼肉切片）或吐司面包。

如果将肉块直接置于烤架上，请在烤架上刷上食用油，以免烤制过程中，肉类粘在烤架上，然后请将烤架置于第 4 层进行烧烤。请记住，使用烤架烧烤时，务必在第 1 或 2 层放入深烤盘做滴油盘用。当使用烤盘烧烤时，务必确保盘中有适量的净水，以免食物烤焦。

烧烤结束后，请清洁烤箱内部和各种配件。

普通烧烤-顶部内圈加热器

食物种类	重量 (克)	导轨层数 (自下而上)	温度 (°C)	时长 (分钟)
肉类				
牛排，二分熟	180 克/片	3	230	20-25
猪颈肉	150 克/片	3	230	25-30
猪排	280 克/片	3	230	30-35
烤香肠	70 克/片	3	230	20-25
吐司面包				
吐司	/	3	230	5-10
开放版三明治	/	3	230	5-10

全区域烧烤 – 顶部内外圈加热器

食物种类	重量 (克)	导轨层数 (自下而上)	温度 (°C)	时长 (分钟)
肉类				
牛排，二分熟	180 g/kom	3	230	10-15
牛排，全熟	180 g/kom	3	230	15-20
猪颈肉	150 g/kom	3	230	15-20
猪排	280 g/kom	3	230	20-25
小牛肉	140 g/kom	3	230	15-20
烤香肠	70 g/kom	3	230	10-20
午餐肉	150 g/kom	3	230	15-20
鱼类				
鲑鱼排	200 g/kom	3	230	15-20
吐司面包				
6 片白面包	/	3	230	1-4
开放版三明治	/	3	230	2-5

开启顶部加热器时，请保持机门关闭。

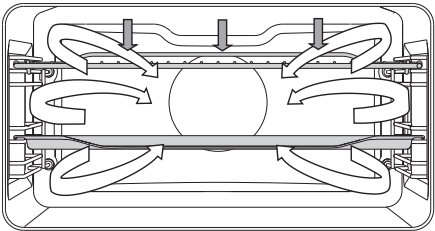
烧烤时，烤箱内各部件温度较高，请使用烤箱手套和肉钳。



开启顶部加热器时，请保持机门关闭。

烧烤时，焗炉内各部件温度较高，请使用焗炉手套和肉钳。

烧烤 + 背部风扇

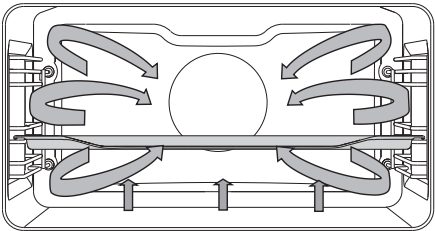


此模式下，顶部内外加热器和背部风扇同时工作。适合烤肉、鱼和蔬菜。

(参见烧烤的介绍)

食物种类	重量 (克)	导轨层数 (自下而上)	温度 (°C)	时长 (分钟)
肉类				
鸭肉	2000	1	180-200	90-110
烤猪肉	1500	1	170-190	90-120
猪肩肉	1500	1	160-180	100-130
半只鸡	700	1	190-210	50-60
鸡肉 · 千克	1500	1	200-220	60-80
肉馅糕	1500	1	160-180	70-90
鱼肉				
鳕鱼	200 克/片	2	200-220	20-30

背部加热器 + 背部风扇 + 底部加热器

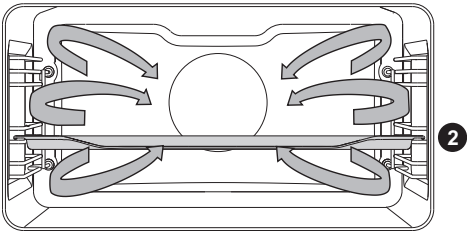


背部加热器、底部加热器和背部风扇同时工作。
适合烘焙比萨、水果派和水果蛋糕。

(参见顶部加热器+底部加热器的介绍)

食物种类	导轨层数 (自下而上)	温度 (℃)	时长 (分钟)
芝士蛋糕·酥皮	2	160-170	60-70
披萨*	2	220-230	10-15
法式酥皮洛林蛋糕	1	200-210	50-60
薄皮苹果卷	2	180-190	50-60

360° 热风循环



背部环形加热器和背部风扇同时工作。背部风扇保证烤箱内热源均匀分布。

烤肉：
请使用搪瓷烤盘、钢化玻璃烤盘、铁盘。请勿使用不锈钢盘。

当使用烤盘烧烤时，务必确保盘中有适量的净水，以免食物烤焦。烧烤过程中，需打开机门翻转食物。若加入烤盘盖，烤出来更加鲜嫩多汁。

食物种类	重量 (克)	导轨层数 (自下而上)	温度 (℃)	时长 (分钟)
肉类				
烤猪肉，带皮	1500	1	170-190	90-120
整只鸡	1500	2	180-200	70-90
鸭肉	2000	1	170-190	120-150
鸡胸肉	1000	2	190-210	50-60
填馅鸡	1500	1	190-210	110-130

烘焙糕点

建议先使用快速预热功能。

请使用浅烤盘烘焙糕点如饼干、曲奇饼。可同时多层烘焙，建议使用第 2、3 层。

请注意即使使用相同烤盘进行烘焙，烘焙时长也会略微不同。例如上层烘焙比下层烘焙时间短。

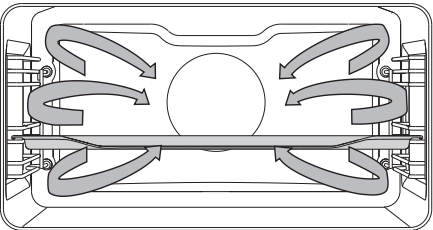
若使用非标配烤盘，请将烤盘置于烤架上。若使用标配烤盘，请直接置于导轨上。为达到均匀烘焙效果，请确保放入烤箱前的糕点厚度一致。

食物种类	层数 (自下而上)	温度 (°C)	烹饪时间 (分钟)
点心			
海绵蛋糕	1	160-170	30-40
苏粒蛋糕	2	170-180	25-35
李子蛋糕	1	160-170	30-40
海绵蛋糕卷 *	2	170-180	15-25
酥皮水果蛋糕	1	170-180	50-70
犹太面包	2	170-180	35-50
苹果卷	2	180-190	50-60
披萨 *	2	210-220	15-20
酥皮饼干 *	2	160-170	15-25
压缩饼干 *	2	150-160	20-30
小蛋糕 *	2	150-160	20-30
曲奇，发酵	2	180-190	20-35
曲奇，生面	2	180-190	20-30
奶油馅糕点	2	190-200	25-45
点心-冷冻			
苹果卷，得实茅屋芝士酥	2	180-190	55-70
披萨	2	190-200	20-35
烤土豆	2	210-220	25-40
炸肉饼	2	210-220	20-35



请勿将深烤盘放入第 1 层。

节能模式



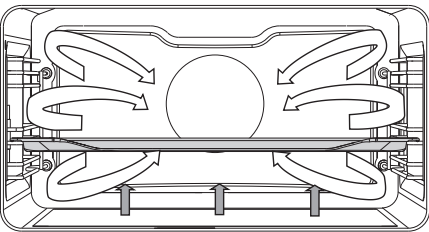
背部加热器和环形风扇开启。环形风扇确保热源均匀分布。

食物种类	导轨层数	温度 (℃)	时长 (分钟)
肉类			
烤猪肉，1 千克	1	200-210	110-130
烤猪肉，2 千克	1	200-210	130-150
烤牛肉，1 千克	1	210-220	100-120
鱼类			
整条鱼，200 克/条	2	200-210	40-50
鱼排，100 克/片	2	210-220	25-35
点心			
压缩饼干	2	180-190	20-30
杯子蛋糕	2	190-200	30-35
海绵蛋糕卷	2	200-210	15-25
酥皮水果蛋糕	1	190-200	55-65
焗菜			
焗土豆	2	190-200	40-50
意式宽面	2	200-210	45-55
冷冻食品			
炸薯条，1 千克	2	220-230	35-45
肌肉块，0.7 千克	2	220-230	30-40
鱼条，0.6 千克	2	220-230	30-40



请勿将深烤盘放入第 1 层。

底部加热器+背部风扇



适合烘焙发酵面团和制作水果、蔬菜罐头。请使用浅烤盘增加热风循环，并置于第 2 层。

食物种类	导轨层数 (自下而上)	温度 (°C)	时长 (分钟)	沸腾后	放在烤箱内的 剩余时长 (分钟)
水果					
草莓 (6×1 升)	2	180	40-60	关闭	20-30
核果 (6×1 升)	2	180	40-60	关闭	20-30
水果泥 (6×1 升)	2	180	40-60	关闭	20-30
蔬菜				蔬菜	
腌黄瓜 (6×1 升)	2	180	40-60	关闭	20-30
豆子/胡萝卜 (6×1 升)	2	180	40-60	120 °C, 60 分钟	20-30

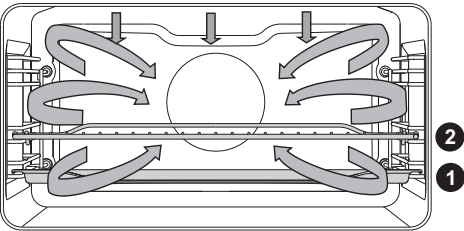
制作果脯和腌制蔬菜

用罐子制作水果蔬菜罐头。请使用有橡胶封条，玻璃盖子的罐子。请勿使用金属盖子的罐子。确保所有罐子大小统一，并放入大致相等重量的食物。

在深烤盘中倒入 1 升大约 70°C 的水，将 6 个相同的罐子放入热水中，置于第 2 层。

制作过程中请时刻注意罐内情况，直到罐中水分渐渐消失(罐子中出现泡泡)。

自动烧烤模式



顶部内外圈加热器和背部环形加热器同时工作。
适合烧烤各种肉类，方便烤出脆皮。适合各种肉类烧烤。

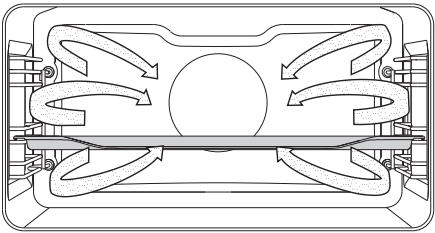
在自动烧烤模式中，顶部内外圈加热器和背部环形加热器同时工作。适合烧烤各种肉类，方便烤出脆皮。适合各种肉类烧烤。
如果将肉块直接置于烤架上，请在烤架上刷上食用油，以免烤制过程中肉类粘在烤架上，然后将烤架置于第2层进行烧烤。请记住，使用烤架烧烤时，务必在第1层放入深烤盘做滴油盘用。当使用烤盘烧烤时，请将烤盘置于第2层进行烧烤。

食物种类	重量（克）	导轨层数（自下而上）	温度（℃）	时长（分钟）	核心温度(℃)
牛里脊	1000	2	170-190	60-80	55-75*
整只鸡	1500	2	180-200	65-85	85-90
火鸡	4000	2	170-190	150-180	85-90
烤猪肉	1500	2	170-190	100-120	70-85
肉馅糕	1000	2	170-190	50-65	80-85
小牛肉	1000	2	170-190	70-90	75-85
羔羊肉	1000	2	180-200	50-70	75-85
鹿肉	1000	2	180-200	60-90	75-85
整条鱼	1000	2	170-190	40-50	75-85
鸡大腿	1000	2	190-210	45-55	85-90

* 较生 = 55-60℃; 半熟 = 65-70℃; 全熟 = 70-75℃

组合系统 / 蒸汽系统

热风 + 蒸汽

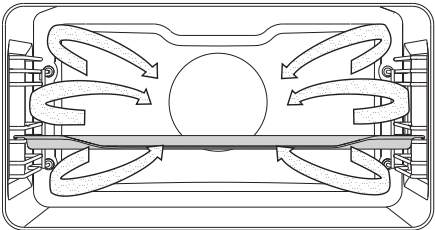


水通过蒸汽发生器进入烤箱内部汽化成蒸汽。环形加热器及风为烤箱内部提供源源不断的热风

💡 请使用新鲜水注入水箱。

食物种类	重量 (克)	层数 (自下而上)	蒸汽 强度	温度 (°C)	烹饪时间 (分钟)
牛肉/腿	1000	1	1	170-190	80-110
牛肉/腰部	1000	1	2	180-200	50-70
小妞/腿	1000	1	1	180-200	80-110
羔羊肉	1000	1	1	180-200	60-90
家禽，整只	1500	1	1	180-200	65-85
家禽，胸	1000	2	3	180-200	50-60
家禽，片	1000	1	2	180-200	50-70
鱼类	200 克/ 片	2	2	190-210	25-35
土豆	1000	2	1	190-210	45-60
土豆及西兰花	1000	2	2	180-200	35-50

蒸汽



水通过蒸汽发生器进入烤箱内部形成蒸汽

 请使用新鲜水注入水箱。

肉类

食物种类	重量 (克)	层数 (自下而上)	温度 (°C)	烹饪时间 (分钟)
德国泡菜及香肠	700	3	100	30-40
牛排	1000	3	100	40-50
鸡胸肉	1000	3	100	20-30
虾	1000	3	100	20-30
鱼片	500	3	80	15-20
鱼排	500	3	80	20-25
整条鱼	400	3	100	20-30
贻贝	1000	3	100	15-20
法兰克福香肠	1000	3	85	10-15

蔬菜

食物种类	重量 (克)	加水比例	层数 (自下而上)	温度 (°C)	烹饪时间 (分钟)
豆角	500	/	3	100	50-60
豆—种子	500	1:2	2	100	80-90
豌豆	500	/	3	100	20-25
花菜 – 整个	500	/	3	100	20-30
花菜 – 切块	500	/	3	100	15-20
西兰花 – 整个	500	/	3	100	15-25
西兰花 – 整个	500	/	3	100	15-20
胡萝卜 – 整个	500	/	3	100	20-30
胡萝卜 – 切粒	500	/	3	100	15-25
玉米	500	/	3	100	20-30
鹰嘴豆	500	1:2	2	100	70-80
茴香	500	/	3	100	15-25
甘蓝	500	/	3	100	20-30
红甜菜 – 整个	500	/	3	100	50-60
胡椒	500	/	3	100	15-20
菊苣	500	/	3	100	15-20
抱子甘蓝	500	/	3	100	15-25
芦笋	500	/	3	100	15-25
菠菜	500	/	3	100	5-10
唐莴苣	500	/	3	100	15-20
什锦蔬菜	1000	/	3	100	20-30
卷心菜	500	/	3	100	30-40
大白菜	500	/	3	100	25-35
茄子	500	/	3	100	15-20
绿皮南瓜	500	/	3	100	10-15
土豆 · 整个	500	/	3	100	30-40
土豆 · 切片	500	/	3	100	25-35

主食

食物种类	重量 (克)	加水比例	层数 (自下而上)	温度 (°C)	烹饪时间 (分钟)
白米饭	200	1:2	2	100	25-35
糙米	200	1:2	2	100	60-70
意大利调味饭	依据食谱	1:2	2	100	30-40
意面	200	1:2	2	100	15-25
全麦意面	200	1:2	2	100	15-25
小米	250	1:1	2	100	25-35
西式团子	500	/	3	100	15-25
饺子	500	/	3	100	15-25
意大利馄饨	500	/	3	100	20-30
蒸杜兰小麦	500	1:1	2	100	15-20
意大利饺子	500	/	3	100	15-20

甜点

食物种类	重量 (克)	加水比例	层数 (自下而上)	温度 (°C)	烹饪时间 (分钟)
融化巧克力 *	200	/	2	50	20-30
鱼胶 *	1 zavoj	/	2	50	15-20
大米布丁	Recept	1:4	2	100	30-40
醒发面团	Recept	/	2	40	25-35
焦糖布丁	Recept	/	2	100	40-50

* 用铝箔覆盖烤盘

蛋菜

食物种类	重量 (克)	层数 (自下而上)	温度 (°C)	烹饪时间 (分钟)
溏心水煮蛋	200	2	100	10-15
全熟水煮蛋	200	2	100	15-20
水波蛋	200	2	100	13-17
美式炒蛋	200	2	100	10-15
培根欧姆蛋	依据食谱	2	100	15-20

水果

食物种类	重量 (克)	层数 (自下而上)	温度 (°C)	烹饪时间 (分钟)
苹果片	500	3	100	5-15
杏片	500	3	100	5-15
樱桃	500	3	100	10-15
醋栗	500	3	100	5-15
梨块	500	3	100	5-15
李子	500	3	100	5-15
大黄	500	3	100	5-15
油桃	500	3	100	5-10

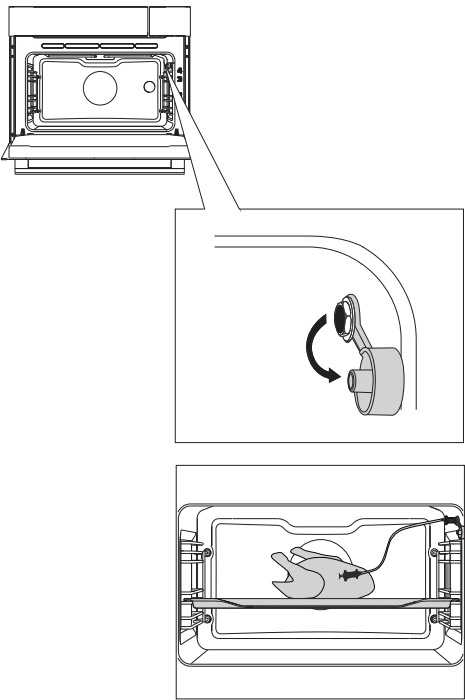
解冻

食物种类	重量 (克)	层数 (自下而上)	温度 (°C)	烹饪时间 (分钟)
冷冻肉类	500	2	50	40-50
冷冻家禽	1500	2	50	50-60
冷冻鱼类, 200 g/ 片	1000	2	50	35-45
冷冻水果	500	2	50	10-20
冷冻快餐	1000	2	60	45-60

 干燥烤箱内部，选择热风循环加底部加热，温度设置  170°C，时长15分钟。程序结束后保持烤箱门开启2分钟或以上，让蒸汽逸出，以干燥烤箱内部。

烧烤时使用烤肉探针

此模式下，设置期望核心温度。烤箱升温直至设置温度。核心温度由烤肉探针探测。



1 移走盖帽 (插孔位于烤箱右边面板前方角落上)。

2 连接烤肉探针，将烤肉探针插入肉中。(若激活，所有计时设置会被取消。)



选择模式 (底部加热及风扇)。

显示屏将显示烤肉温度及探测温度。触摸开始键开始。

 烹饪时，核心温度上升实时显示于显示屏中 (烹饪时期望核心温度会被调整)。当到达核心温度，烹饪进程停止。

报警鸣音响起，按任意键关闭。

一分钟之后，报警鸣音自动关闭。显示屏显示当前时间。

烹饪之后，重新盖上盖帽。

肉熟度对应温度

肉类类型	核心温度 (°C)
牛肉	
一分熟	40-45
三分熟	55-60
五分熟	65-70
全熟	75-80
小牛肉	
全熟	75-85
猪肉	
五分熟	65-70
全熟	75-85
羔羊肉	
全熟	79
羊肉	
一分熟	45
三分熟	55-60
中等熟度	65-70
全熟	80
山羊肉	
中等熟度	70
全熟	82
家禽	
全熟	82
鱼	
全熟	65-70



探针只适用于此本烤箱。确保烹饪时使用烤肉探针不会接触热源。烹饪进程之后，探针变烫，小心谨防烫伤。

维护和清洁



清洁前请切断烤箱电源并使其完全冷却。

请勿让儿童在无监管的情况下清洁烤箱。

铝涂层表面

(依据型号)

设备（前面板）的铝涂层表面应该使用非研磨性的液体清洁剂和软海绵清洁。取少量洗涤液涂在潮湿的软棉布上清洗表面。然后用清水冲洗干净，请勿直接将洗涤液涂在烤箱铝制表面。

请勿使用擦洗剂或海绵清洁。

注意：烤箱表面不能接触到烤箱清洁喷雾，因会对表面造成明显的永久性损坏。

不锈钢前面板

(依据型号)

使用温性清洁剂（肥皂）和不会产生划痕的软海绵清洁表面，请勿使用非温和的清洁剂或溶剂，否则可能损伤表面。

喷漆涂层及塑料表面

(依据型号)

使用软布和液体清洁剂清洁旋钮和手柄，特别适用于光滑的喷漆涂层；请参考厂家提供的用户手册



烤箱表面不能接触到烤箱清洁喷雾，因会对表面造成明显的永久性损坏。

清洗烤箱常规方法

烤箱可以进行常规的清洗（使用洗涤剂、烤箱喷雾剂），但这些只建议用来针对顽固污渍，且要确保在清洗后，用清水将留在表面的洗涤剂彻底清洗干净。

每次使用后必须清洗烤箱和附件，否则污渍在烧灼过后更难清除。烤箱内壁会溅到烘烤喷溅出的油脂，趁烤箱仍旧温热时，使用温的肥皂水进行清洗比较容易去除。

对于具有顽固污渍的烤箱可以用特殊的烤箱清洁剂进行清洁，在下次使用前用清水彻底清洗设备清除所有的清洁剂残留物。

请勿使用非温和的清洁剂（例如抛光剂）、尖锐的清洗工具、腐蚀抑制剂或可能导致划痕的其他用具。

烤盘、烤架之类的附件，可以用热水和普通清洁剂清洗。

烤箱，烤箱内壁及烤盘涂有特殊涂层使表面光滑且耐用。这种特殊涂层在常温下更易清洗。

使用蒸汽清洁功能清洁烤箱

使用蒸汽清洁功能前，将干净新鲜的水加入水箱。



主菜单处选择额外功能，而后选择蒸汽清洁图标。
按旋钮确认设置。



按开始键。

💡 程序开始后，等待时钟显示于显示屏上（30分钟）。
蒸汽清洁功能完成，等待烤箱冷却，以安全擦拭烤箱内部。



烤箱完全冷却后再使用蒸汽清洁功能。

清洁蒸汽系统

清洁方式依据不同水硬度分类

水硬度	°N	试纸颜色及条带数
极软水	0-3 dH	4 绿色 条带
软水	3-7 dH	1 红色 条带
中硬水	7-14 dH	2 红色 条带
硬水	14-21 dH	3 红色 条带
特硬水	>21 dH	4 红色 条带

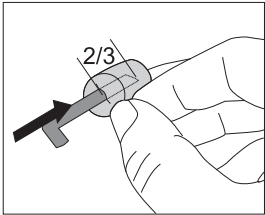
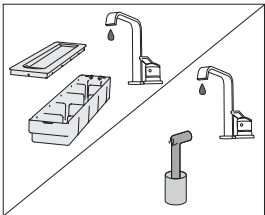
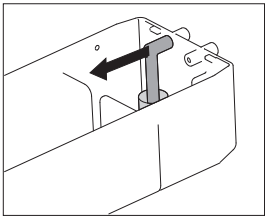
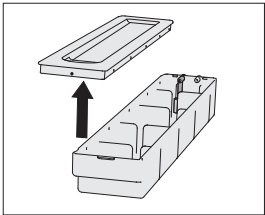
建议使用清洁蒸汽系统时使用除垢剂增强蒸汽清洁效果。

显示屏会显示"Please run the descaling procedure." (请使用除垢程序) 接着显示屏会引导您使用除垢功能。

- 1. 除垢剂加入水箱。
- 2. 除垢程序编入进程。
- 3. 除垢程序完成，清洗水箱，在水箱中装入清水进入清洗程序。
- 4. 清洗程序完成。清洁水箱，擦净烤箱。
同样请清洗滤网 (参看清洁滤网章节)。

清洁滤网

💡 每次清洁烤箱或为烤箱除垢后需清洁滤网。



1 打开水箱盖。

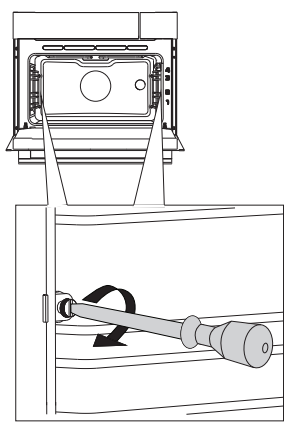
2 移除进水管。

3 在流水下清洁进水管及滤网。冲洗滤网除去杂质。防止蒸汽问题影响烹饪。

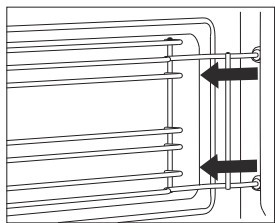
💡 若滤网与进水管分离，将进水管2/3部分均插入连接器。

导轨的拆除和清洗

导轨的拆除和清洗。



1 旋下螺丝。

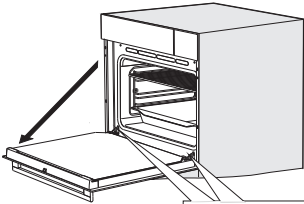


2 烤箱背面孔中取下导轨。

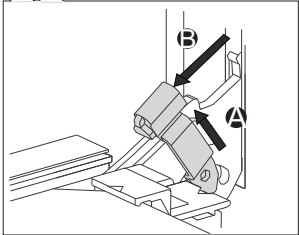


清洗后，重新装上导轨，并拧紧螺丝。
当更换导轨时，请注意将其安装在拆除前所放置的一面。

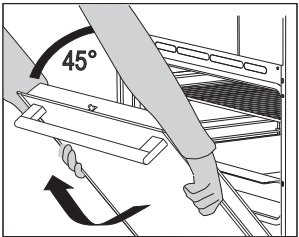
移除及安装烤箱门



1 首先，全开烤箱门（敞开至底）。



2 轻轻提起铰链固定器，向外拉。



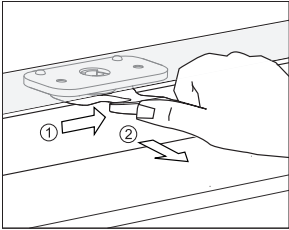
3 小心将门关至门完全关闭时为边形成的45°角；抬起门并抽出。

💡 更换门时倒序操作。如果门没有正确开启或关闭，请确认铰链及其附件是否对齐



更换门时，请注意铰链及其附件是否对齐，以防突然关门，影响到连接弹簧的主铰链，造成损坏。

门锁 (依据型号)



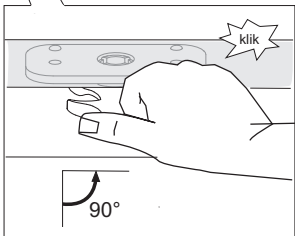
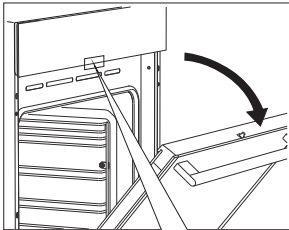
开启烤箱门，用拇指轻轻按门锁至右边同时向外拉门。

💡 当烤箱门关闭，门锁自动恢复初始位置。

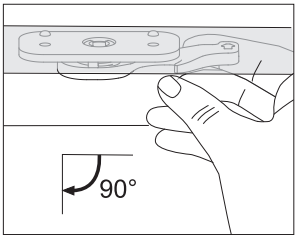
停用和恢复门锁

⚠️ 烤箱需完全冷却。

首先，开启烤箱门。



拇指将门锁向右推90°直至听到清脆归位声。门锁已停用。



恢复门锁，开启烤箱门并用右手食指向前拉出门锁。

轻开门 (依据型号)

烤箱门配备缓冲装置，形成75°角时自动开启。

轻关门 (依据型号)

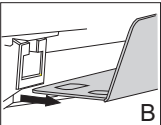
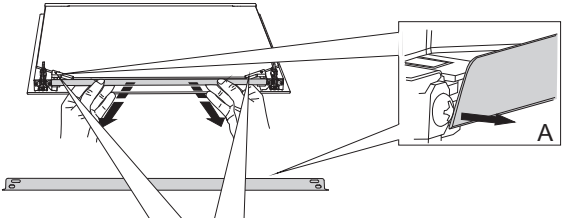
烤箱门配备缓冲装置，形成75°角时自动开启。可简单，安静，顺畅地关门。轻轻推门至以完全关闭时为边形成的15°角时自动开启关门缓冲装置。



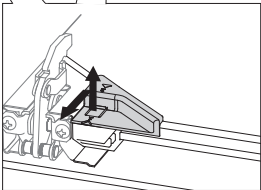
若用力关门，装置效果自动减弱或安全停用。

移除及安装烤箱门玻璃板

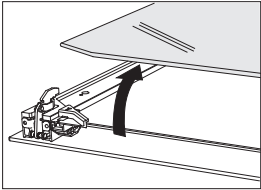
烤箱门玻璃板可从内部清洁，但先需移除烤箱门，请参看移除及安装烤箱门章节。



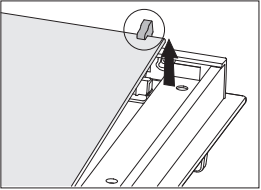
1 轻轻提起门边左右侧支架（标记1）并从玻璃板上摘下（标记2）。



2 抓住玻璃下缘；轻轻提起移走。



3 移走第三和第四块玻璃（仅出现于几种型号当中），提起移走。同样需移走玻璃板上密封橡胶圈。

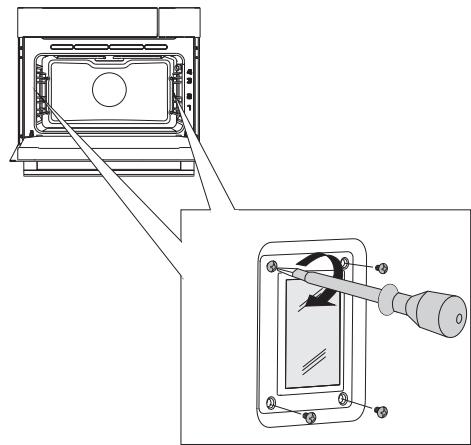


💡 替换玻璃板时请倒序操作。门上标记（半圆）及玻璃板需重合。

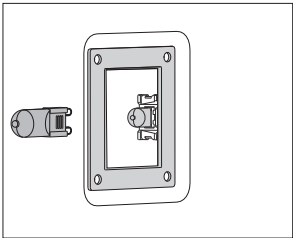
更换烤箱内部照明灯泡

请注意，灯泡属于消耗品，因此不在保修范围内。更换前，请取出烤箱内各配件。

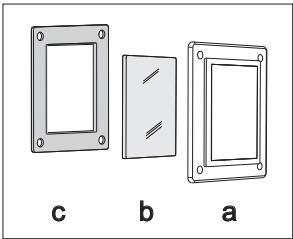
使用十字螺丝刀。（卤素灯: G9, 230 V, 25 W）



1 取下灯罩上的螺丝，并移除灯罩及玻璃。
注意：注意勿损坏涂层。



2 替换灯泡。
💡 注意保护，避免烫伤。



💡 请勿取下灯罩上的垫圈。且保持垫圈与灯罩紧密连接。垫圈应完全与烤箱内壁贴合。

故障排查

故障	解决方法
按键无感应，显示屏无反应。	关闭烤箱，拔下电源插头数分钟（将熔断器解锁或者关闭总电源开关），然后重新接通电源，开启烤箱。
室内电路保险丝经常跳闸	请致电维修人员或电工。
烤箱照明不亮。	按照“更换部件”中的说明更换烤箱灯泡。 参见章节清洁和维护
糕点不熟	请确认是否选择正确的温度及加热模式。 烤箱门是否保持关闭？
显示错误代码：ERRXX ... * XX 为数字/错误编码	电子设备存在错误。关闭烤箱，拔下电源插头数分钟后，然后重新接通电源，开启烤箱并设定时间。 如果错误仍在，请致电维修人员或电工。
水不能被泵进蒸汽系统。	请确认水箱中水量。 水箱中水不足。 请确认水箱背部水管及出水孔是否堵住。

如以上问题仍未能解决，请联系厂家指定售后服务中心。因非正确的连接或者操作导致故障的维修，不包括在产品的免费保修范围内，所有相关费用需由用户承担。



维修前，请务必拔下插头。

废物丢弃



产品外包装均使用环保材料制成。已贴上相关标签。

产品或其包装上的该图标表示，本产品不能作为家庭废弃物处理，而是应该将其交给回收电器和电子设备的回收点进行处理。

确保对本产品进行正确处理，并避免对本产品采取不当的废物处理措施，这样有助于停止对环境和人类健康造成的潜在负面影响。有关产品回收的详细信息，请联系当地的环保单位或购买本产品的商店。

产品中有害物质的名称及含量

NAME AND CONTENT OF HAZARDOUS SUBSTANCES IN PRODUCTS

部件名称 Component name	有害物质 Hazardous substance					
	铅 Lead (Pb)	汞 Mercury (Hg)	镉 Cadmium (Cd)	六价铬 Hexavalent Chromium (Cr (VI))	多溴联苯 Polybrominated biphenyls (PBB)	多溴二苯醚 Polybrominated diphenyl ethers (PBDE)
外壳件 Enclosure material	x	o	o	o	o	o
印刷电路板 Printed circuit board assembly	o	o	o	o	o	o
保温材料 Thermal issulation material	o	o	o	o	o	o
电机 Motor	o	o	o	o	o	o
控制器及电器元器件 Electric controller and parts	o	o	o	o	o	o
电源线及连接器 Plug, cable and connector	o	o	o	o	o	o
包装印刷组件 Package and printing material	o	o	o	o	o	o

本表格依据SJ/T 11364的规定编制

o 表示该有害物质在该部件所有均质材料中的含量均在GB/T 26572 规定的限量要求以下。

x 表示该有害物质至少在该部件的某一均质材料中的含量超出GB/T 26572规定的限量要求。

This table is prepared in accordance with the provisions of SJ/T 11364.

o Indicates that said hazardous substance contained in all of the homogeneous materials for this part is below the limit requirement of GB/T 26572.

x Indicates that said hazardous substance contained in at least one of the homogeneous materials used for this part is above the limit requirement of GB/T 26572.

Blank lined paper for writing.



