

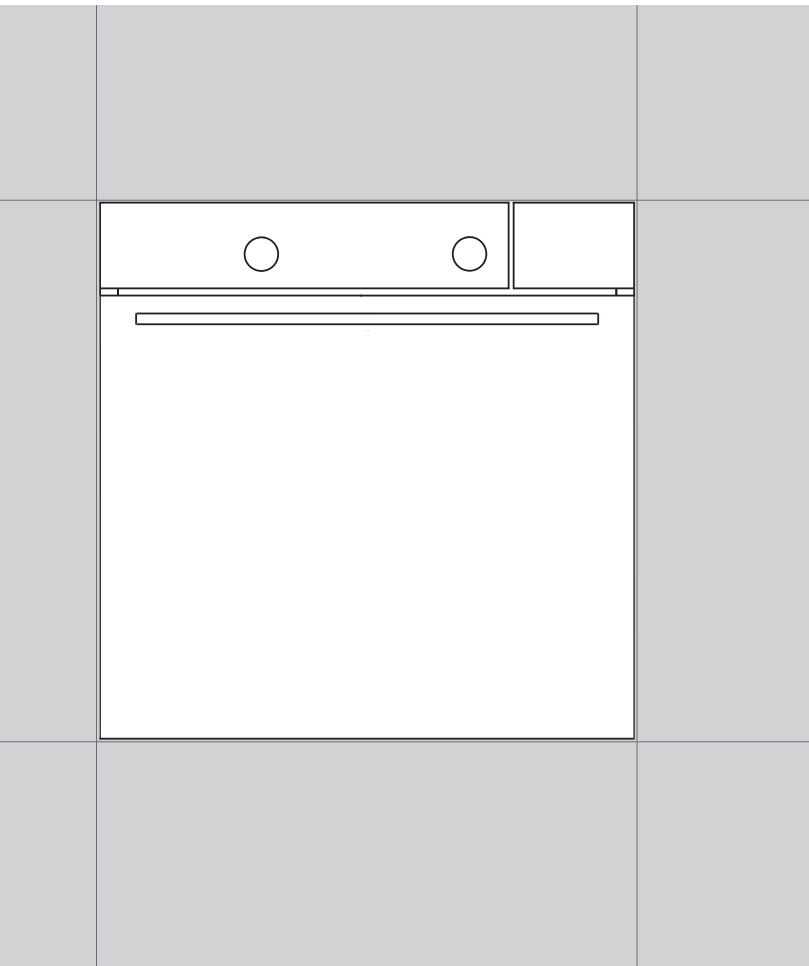
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DETAILED INSTRUCTIONS FOR USE OF A COMBI STEAM OVEN

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



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.

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.

WARNING: Accessible parts may become hot during use. Young 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.



WARNING!

Risk of burns and damage to the appliance.

- Released Steam can cause burns: Be careful when you open the appliance door when the function is activated. Steam can release.



WARNING!

Use only water as the liquid. Do not use filtered (demineralised) or distilled water.

BEFORE CONNECTING THE APPLIANCE

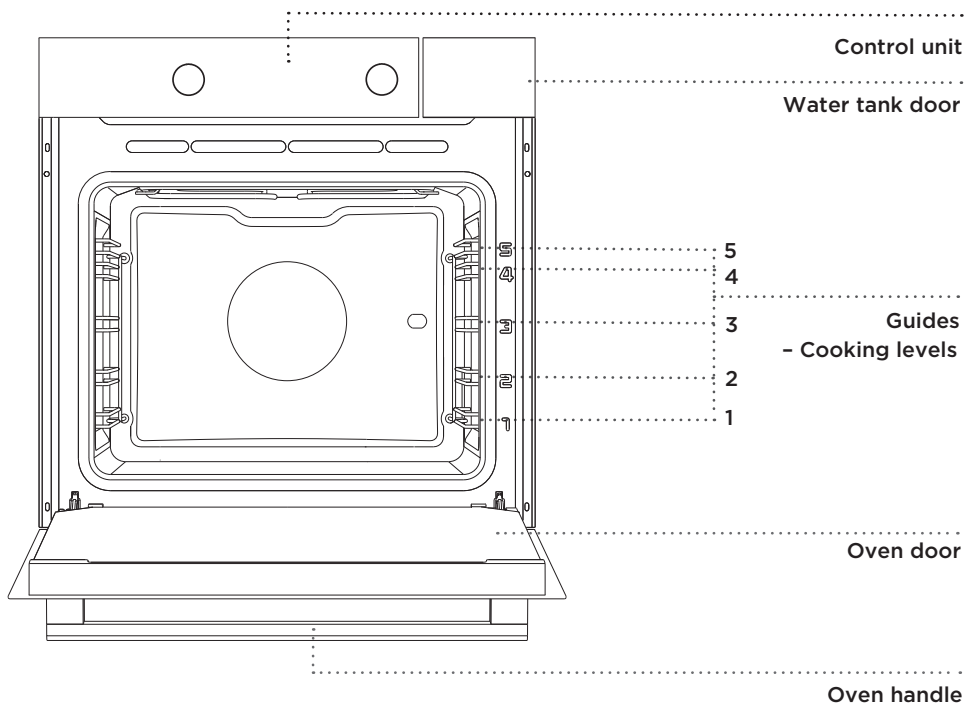


Carefully read the instructions for use before connecting the appliance. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty.

COMBI 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

Wire guides allow preparation of the food on four 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.

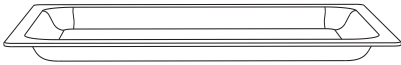
COOLING FAN

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 provide additional cooling for the oven. (Extended cooling fan operation depends on the temperature in the center of the oven.)

OVEN EQUIPMENT AND ACCESSORIES (depending on the model)



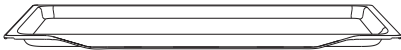
GLASS BAKING DISH is used for cooking with all oven systems. It can also be used as a serving tray.



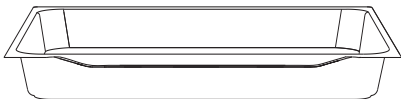
The **GRID** is used for grilling or as support for a pan, baking tray or baking dish with the food.



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



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



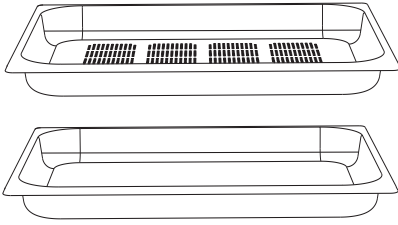
The **DEEP BAKING TRAY** is used for roasting meat and baking moist pastry. It can also be used as a drip tray.



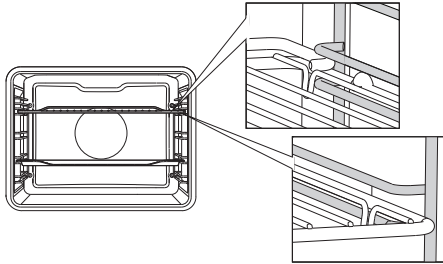
Never place the deep baking tray in the first guide during the cooking process, except when grilling food or using the roasting spit and you are only using the deep tray as a drip tray.



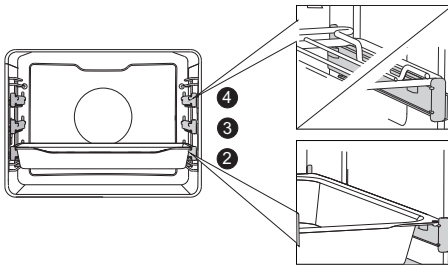
As baking accessories heat up, their form may change. This does not affect their functionality and their original form will be restored when they cool down.




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

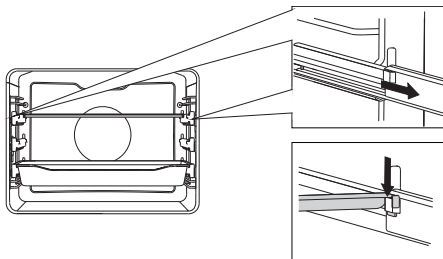


The grid or the tray should always be inserted into the groove between the two wire profiles.



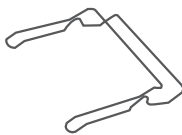
With telescopic extendible guides, first pull out the guides of one level and place the grid or the baking tray onto them. Then, push them in with your hand as far as they will go.

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

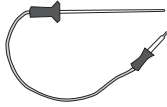


SYNCHRONIZATION BAR

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.

(Depending on the model)

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.

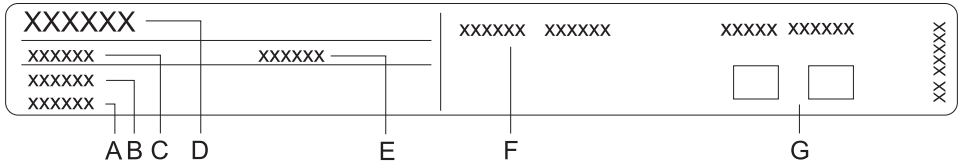
To open it, gently push your thumb to the right while pulling the door outwards.



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

TECHNICAL SPECIFICATIONS

(DEPENDING ON THE MODEL)

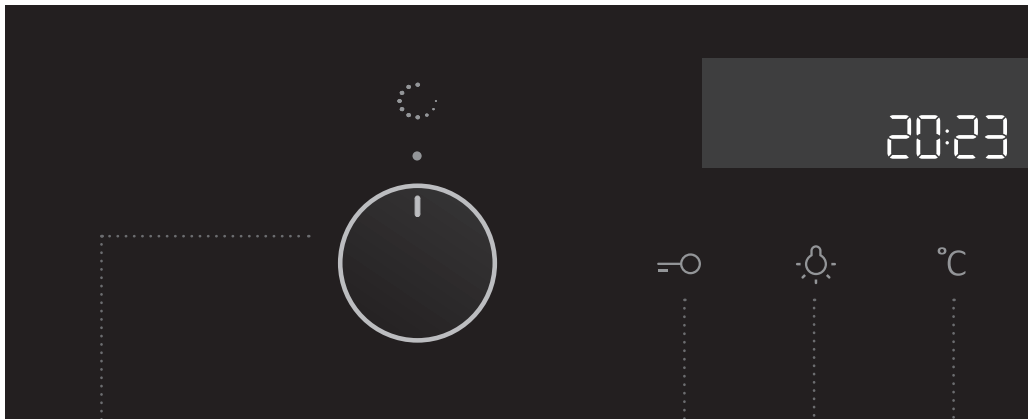


- A Serial number
- B Code/ID
- C Type
- D Brand
- E Model
- F Technical data
- G Compliance symbols

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.

CONTROL UNIT

(DEPENDENT ON THE MODEL)



1 COOKING
SYSTEM
SELECTOR KNOB
(depending on the
model)

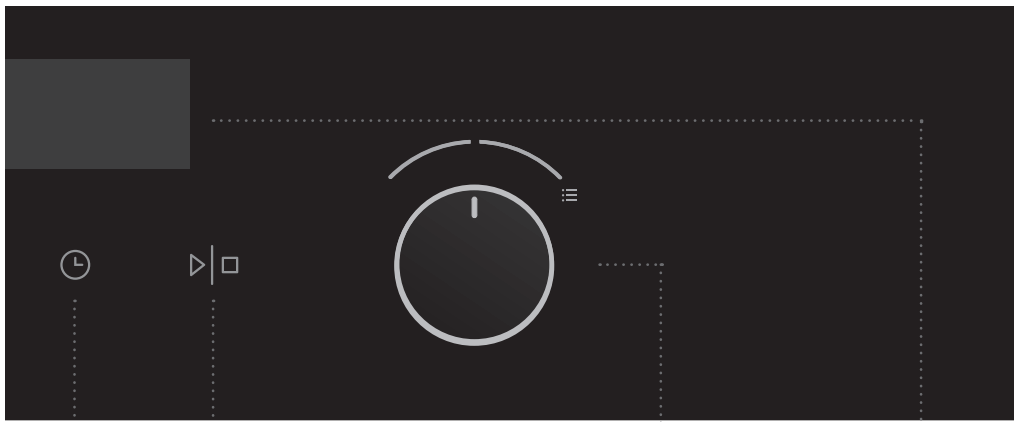
2 CHILD LOCK
KEY

3 OVEN
LIGHTING ON/
OFF KEY

4 TEMPERATURE

NOTE:

Symbols of cooking systems may be located on the knob or on the front panel (depending on the appliance model).



5 ELECTRONIC PROGRAM TIMER

- Cooking duration
- End of cooking
- Alarm
- Clock

6 START/STOP KEY
Use this key to start or stop the program.

7 SETTINGS KNOB (-/+)
Use this knob to set the time, temperature.

8 COOKING INFORMATION AND CLOCK DISPLAY

NOTE:

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

BEFORE USING THE APPLIANCE FOR THE FIRST TIME

Upon receiving the appliance, remove all parts, including any transport equipment, from the oven.

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

When the oven heats up for the first time, the characteristic smell of a new appliance will be emitted. Ventilate the room thoroughly during the first use.

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.

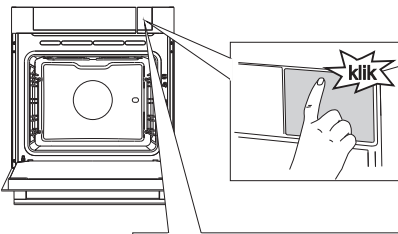
FILLING THE WATER TANK

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.

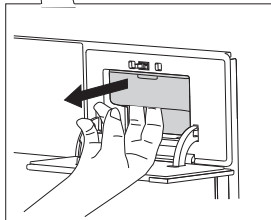


Always fill the water tank with clean and cool water from the pipeline, bottled water without additives, or distilled water suitable for use in cooking. Water that is poured into the water tank should be at a temperature of 20 °C (+/- 10 °C).

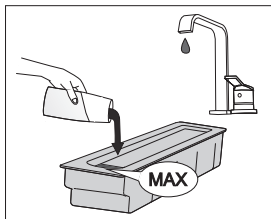


1 Press on the spot with the sticker to open the tank door.

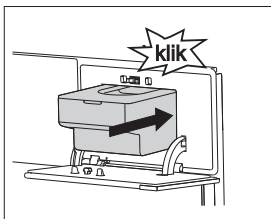
 The sticker can be later removed.




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.

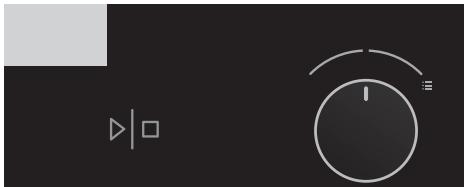
STEPS OF THE COOKING PROCESS (1-6)

STEP 1: SWITCHING ON AND SETTINGS


After connecting your appliance or after an extended power outage, 12:00 will flash on the display and the symbol will light up.

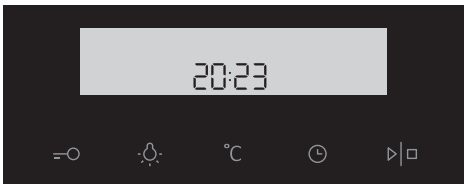
All the settings as follows:

SETTING THE CLOCK




1 Rotate the SETTINGS KNOB (-/+) and first set the minutes; then, the cursor will switch to hours. After three seconds, the settings will be saved.

 Turning the knob farther to the right or to the left will change the settings more quickly.



2 Confirm by pressing START/ STOP. If nothing is pressed within the next three seconds, the setting will be stored automatically.

 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.

SETTINGS

To change the settings, rotate the setting knob to the right and hold it for three seconds. Press the start/sop icon to scroll through respective settings or parameters. To change a parameter, rotate the setting knob to the right or to the left.

BRIGHTNESS LEVEL

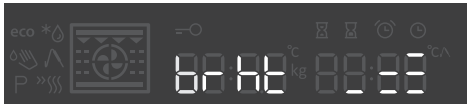
Select between three different options of brightness levels. Mid level is pre-set. Levels can be set by rotate knob.



Brightness level low



Brightness level mid



Brightness level max

SOUND LEVEL

Mid level is pre-selected. Sound levels can be set by rotate knob.



Volume level low



Pre-set mid sound level



Volume level max



Volume level off

WATER HARDNESS (active only on steam ovens)

Water hardness test should be carried out before first use.

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.

	4 green stripes	Soft	Hrd 1
	1 red stripe	Slightly hard	Hrd 2
	2 red stripes	Medium hard	Hrd 3
	3 red stripes	Hard	Hrd 4
	4 red stripes	Very hard	Hrd 5

You can selected between five different options of water hardness levels. Water hardness level 5 is pre-set, text is visible. Levels can be set by rotating knob.



DECLANTINATION (active only on steam ovens)

You can activate decalcination process by selecting "on" or "off" with jogger(rotate) knob and later by pressing the start/stop icon to confirm it. Decalcination "on" is pre-set.



STEP1 - Add the descaling agent into the water tank.

STEP2 - Descaling procedure complete. Please remove the liquid, rinse the water tank and add fresh water for the rinsing process.



STEP3/End - Rinsing process complete.
Clean the tank and wipe the oven.
Also clean the filter foam (see chapter
CLEANING THE FILTER FOAM)

END

By pressing the start/stop icon, user can go out of settings menu back to standby mode. You can go out of settings manu also if you hold selection knob on the left for 3 sec, or it you turn the system knob.

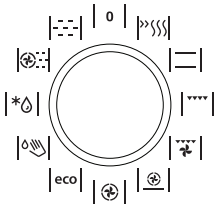


To change the settings, rotate the setting knob to the right and hold it for three seconds. Press the start/sop icon to scroll through respective settings or parameters. To change a parameter, rotate the setting knob to the right or to the left.



After a power outage or after the appliance is switched off, the additional function settings will remain stored for no more than a few minutes. Then, all settings, except for the acoustic signal and child lock will be reset to factory defaults.

STEP 2: CHOOSING THE COOKING SYSTEM







Rotate the knob (left and right) to select 0 COOKING SYSTEM (see program table). The selected icon will appear on the display.



Settings can also be changed during operation.

SYSTEM	DESCRIPTION	PRE-SET TEMPERATURE (°C)	MIN - MAX TEMPERATURE (°C)
COOKING SYSTEMS			
	RAPID PREHEAT Use this function if you wish to heat the oven to the desired temperature as quickly as possible. This function is not appropriate for cooking food. When the oven heats up to the desired temperature, the heating process is completed.	160	30-230
	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	30-230
	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 combination is used for grilling a smaller amount of open sandwiches, meat or beer sausages, and for toasting bread.	230	30-230
	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	30-230
	HOT AIR AND BOTTOM HEATER The bottom heater, the round heater, and the hot air fan will operate. This is used to bake pizza, moist pastry, fruitcakes, leavened dough and shortcrust.	200	30-230
	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	30-230

SYSTEM	DESCRIPTION	PRE-SET TEMPERATURE (°C)	MIN - MAX TEMPERATURE (°C)
eco	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	120-230
	STEAM CLEAN Steam moistures oven cavity. Use this function to remove stains and food residues from the oven.	70	/
AUTOMATIC SYSTEM			
	DEFROSTING The air circulates with no heaters activated. Only the fan will be activated. This is used to slowly thaw frozen food.	/	/
COMBINED SYSTEMS/STEAM SYSTEMS			
	COMBI STEAM+HOT AIR Used for baking and defrosting. They allow quick and efficient cooking without changing the colour or shape of the food. Three options are available: - 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 lasagna etc.	160	30-230
	STEAM ²⁾ / SOUS VIDE This system is used for cooking meat, vegetable, fruit and side dishes. SOUS VIDE is a slow cooking procedure with food vacuum sealed and cooked at a specific temperature that is accurately maintained. The sous vide method is suitable for cooking meat, fish, and all types of fruit and vegetables. Food cooked in this way is juicy and it develops a fuller flavour.	100	40-100

¹⁾ It is also 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.

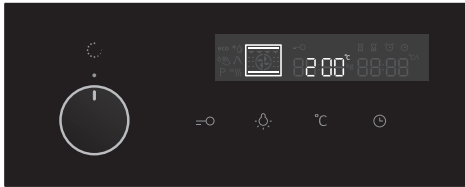
²⁾ Degree adjustment

STEP 3: CHOOSING THE SETTINGS

Each cooking system features basic or default settings which can be adjusted.

Adjust the settings by pressing the relevant key (before pressing the START/STOP key). Some settings are not available with some programs; an acoustic signal will remind you of such cases.

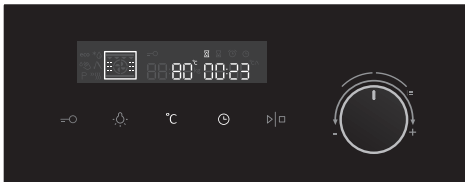
CHANGING THE COOKING TEMPERATURE AND STEAM FUNCTION



1 Select the COOKING SYSTEM. Selected icon will appear on the display and PRESET TEMPERATURE will flash.



2 Select the COOKING SYSTEM. Selected icon will appear on the display and PRESET TEMPERATURE will flash.



3 Touch the TEMPERATURE and TIME KEY and later rotate jogger knob to select the parameters.



Maximum temperature or power is limited in some systems.

When selecting the combi steam program, first select the desired temperature and time. After confirming with START key, »int« and level bars will appear on the display to indicate the steam intensity setting (default setting is »mid«).

Use the right knob to choose between three different steam intensity levels.

Press the START key again to confirm the selected intensity level and start the combi steam program.

STEAM INTENSITY LEVELS



Steam intensity level low



Steam intensity level mid



Steam intensity level high

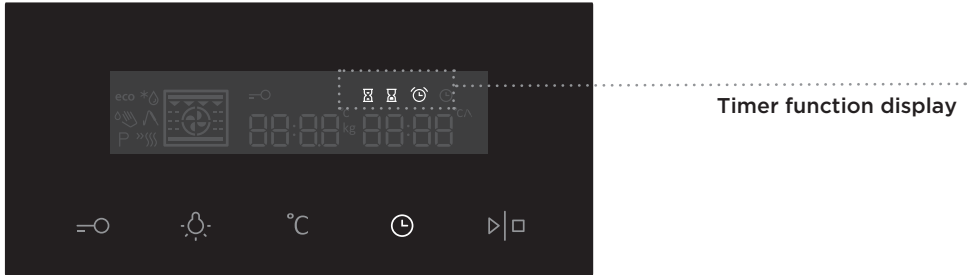
TIMER FUNCTIONS

First rotate the COOKING SYSTEM SELECTOR KNOB; then, set the temperature.

Touch the TIMER key several times to select the symbol.

The icon for the selected timer function will light up and the adjustable cooking start/end time will flash on the display. Other icons are dimly lit.

Press START to start the cooking process. ELAPSED COOKING TIME will be displayed.



Setting the cooking time

In this mode, you can define the duration of oven operation (cooking time). Set the desired cooking time. First set the minutes, then the hours. Icon and cooking time are displayed on the display unit.



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 OPERATION DURATION (2 hours). Touch the CLOCK button again and select END OF OPERATION. The display automatically shows a flashing sum of the time of day and duration of operation of the oven (14:00).

Set the time for the end of baking (18:00)

Press START to start the cooking process. The timer will wait for the time to start the cooking process and the symbol will be lit up. The oven automatically switches on (14:00) and stops operating and the selected time (18:00).



Setting the minute minder

The minute minder can be used independently of the oven operation. The longest possible setting is 24 hours. During the last minute, the minute minder is displayed in seconds.

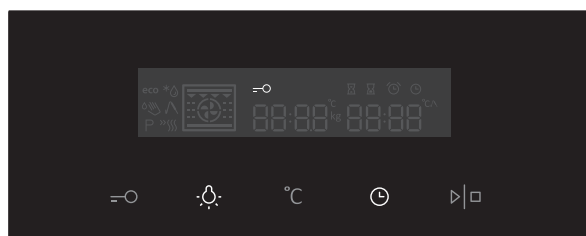


After the set time expires, the oven will automatically stop operating (end of cooking). An acoustic signal will be heard which you may turn off by touching any key. After one minute, the acoustic signal will be switched off automatically.


All timer functions can be cancelled by setting the time to "0".

After a few minutes of idling, the appliance will switch to standby mode.

STEP 4: SELECTING ADDITIONAL FUNCTIONS



Activate/deactivate the functions by pressing the desired key or a combination of keys.

 Some functions are not available with some systems; an acoustic signal will indicate of such cases.

CHILD LOCK

Activate it by touching the CHILD LOCK key. The "key" icon will light up on the display. Touch the key again to deactivate the child lock. The icon on the display will disappear.

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. The only possible change is to end the cooking process by rotating the selector knob to "0". Child lock will remain 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.

The light inside the oven can be switched on or off by pressing the LIGHT key.

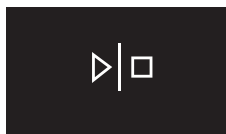
+ **STANDBY**

Display lighting can be automatically switched off after 10 minutes if it is not used.

Press the KEY + TIMER keys to switch off the display. If a timer function has been activated, then "OFF" and the TIMER icon will appear on the display to indicate the activated function.

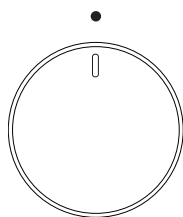
STEP 5: STARTING THE COOKING PROCESS


Start the cooking process by pressing the START/STOP key.




STEP 6: SWITCHING OFF THE OVEN

Turn the COOKING SYSTEM SELECTOR KNOB to position "0".



 After the end of the cooking process and after the oven has been switched off, declining temperature is displayed down to 50 °C. All timer settings are also paused and cancelled. Time of day (clock) will be displayed. After one minute of idling, the appliance will switch to standby mode.

 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.

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 (this does not apply to systems with microwaves).

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

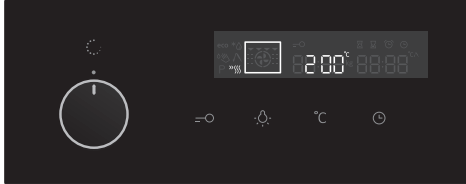
The symbol * means that the oven should be preheated using the selected cooking system.

COOKING SYSTEMS


RAPID PREHEATING



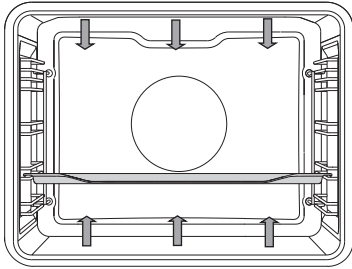
Use this function to heat the oven to the desired temperature as quickly as possible. This mode is not appropriate for cooking.



Turn the COOKING SYSTEM SELECTOR KNOB to rapid preheating. PRESET TEMPERATURE will be displayed. This temperature setting can be adjusted.

 When it is switched on, the oven will begin to heat up. The symbol °C will flash on the display. When the set temperature is reached, preheating is completed and an acoustic signal will be sounded. The acoustic signal can be stopped by pressing any key; after one minute, it will stop automatically.

UPPER AND BOTTOM HEATER



2

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.

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT				
Pork roast	1500	2	180-200	90-120
Pork shoulder	1500	2	180-200	110-140
Pork roulade	1500	2	180-200	90-110
Roast beef	1500	2	170-190	120-150
Veal roulade	1500	2	180-200	80-100
Lamb sirloin	1500	2	180-200	60-80
Rabbit loin	1000	2	180-200	50-70
Deer shank	1500	2	180-200	90-120
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			
Vegetable soufflé	2	190-210	35-45
Sweet soufflé	2	170-190	40-50
Bread rolls *	3	190-210	20-30
White bread, 1 kg *	3	220	10-15
		180-190	30-40
Buckwheat bread, 1 kg *	3	180-190	50-60
Whole grain bread, 1 kg *	3	180-190	50-60
Rye bread, 1 kg *	3	180-190	50-60
Spelt bread, 1 kg *	3	180-190	50-60
Walnut cake	2	170-180	50-60
Sponge cake *	2	160-170	30-40
Small pastries made with yeast dough	3	200-210	20-30
Cabbage pirozhki *	3	190-200	25-35
Fruitcake	2	130-150	80-100
Meringue cookies	3	80-90	110-130
Jelly-filled rolls (Buchtel)	3	170-180	30-40

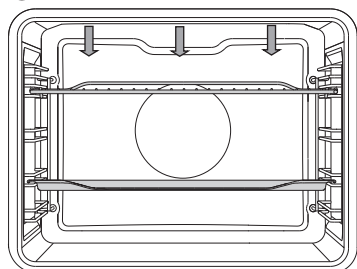
Tip	Use
Is the cake done?	<ul style="list-style-type: none"> • Pierce the cake at the top with a wooden toothpick or skewer. If there are no traces on the pick or the skewer when pulled out, the cake is done.
Did the cake collapse?	<ul style="list-style-type: none"> • Check the recipe. • Next time, use less liquid. • Note the mixing time when using small mixers, blenders etc.
The cake is too light at the bottom?	<ul style="list-style-type: none"> • 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?	<ul style="list-style-type: none"> • Increase temperature and extend baking time.



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



GRILL



When grilling food, the upper heater and the grill heater fitted on the ceiling of the oven cavity 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	4	230	20-25
Pork neck fillet	150 g/piece	4	230	25-30
Cutlets/chops	280 g/piece	4	230	30-35
Grill sausages	70 g/piece	4	230	20-25
TOASTED BREAD				
Toast	/	4	230	5-10
Open sandwiches	/	4	230	5-10

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

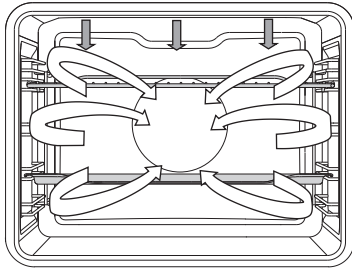
When baking trout, pat the fish dry with a paper towel. Season on the inside; coat with oil on the outside and place on the grid. Do not turn the fish when grilling.



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



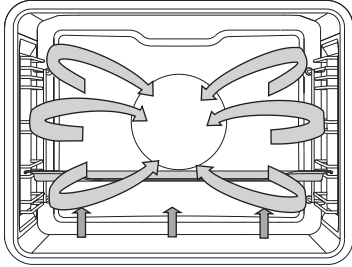
In this operating mode, the grill heater and the fan operate simultaneously. Suitable for grilling meat, fish, and vegetables.

(See descriptions and tips for GRILL)

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT				
Duck	2000	2	180-200	90-110
Pork roast	1500	2	170-190	90-120
Pork shoulder	1500	2	160-180	100-130
Half of chicken	700	2	190-210	50-60
Chicken, 1.5 kg	1500	2	200-220	60-80
Meat loaf	1500	2	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.

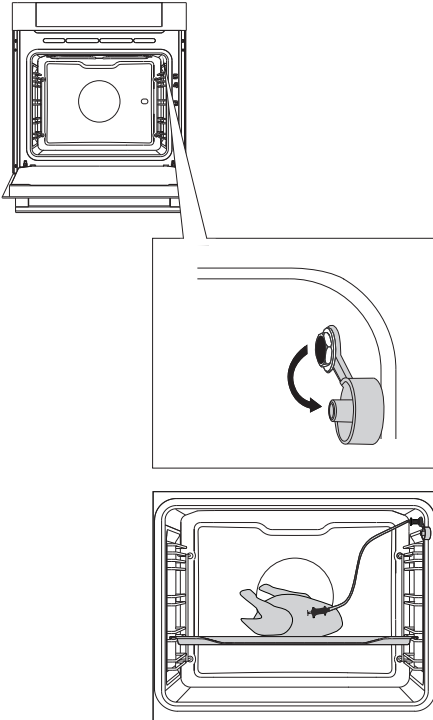
2 (See descriptions and tips for UPPER and BOTTOM HEATER)

Type of food	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
PASTRY			
Cheesecake, short crust	2	150-160	60-70
Pizza *	3	210-220	10-15
Quiche Lorraine, shortcrust	2	190-200	50-60
Apple strudel, phyllo dough	2	170-180	50-60

Roasting with a meat probe



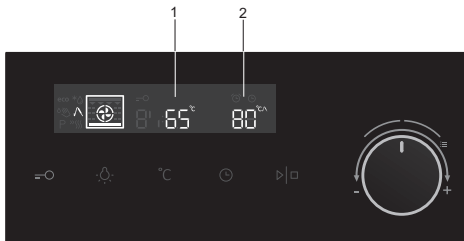
In this mode, set the desired temperature of the food core. The oven operates until the food core reaches the set temperature. Temperature core is measured by the temperature probe.



1 Remove the metal 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.)

3 Turn the COOKING SYSTEM SELECTOR KNOB (hot air and lower heater). The symbol, oven cavity set temperature and meat probe set temperature will appear on the display unit. Press the START key.



- 1 Oven cavity temperature
- 2 Meat probe temperature



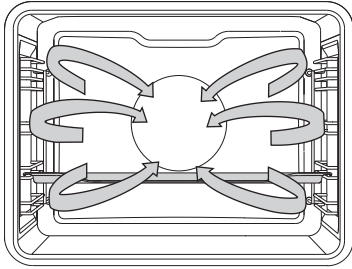
Current oven cavity temperature and current meat probe temperature will be displayed during operation. The temperature may be adjusted during operation. When the set core temperature is reached, the cooking process will stop. An acoustic signal will be heard which you may turn off by touching any key. After one minute, the acoustic signal will be switched off automatically. Clock will appear on the display.

After the cooking process, replace the protective cap of the meat probe socket.



**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.**

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	2	160-180	90-120
Chicken, whole	1500	2	170-190	70-90
Duck	2000	2	160-180	120-150
Goose	4000	2	150-170	170-200
Turkey	5000	2	150-170	180-210
Chicken breast	1000	3	180-200	50-60
Stuffed chicken	1500	2	180-200	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.

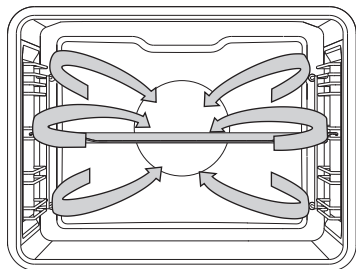
For even browning, make sure the biscuits are of the same thickness.

Type of food	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
PASTRY			
Sponge cake	2	150-160	30-40
Crumble cake	3	160-170	25-35
Plum cake	2	150-160	30-40
Sponge roll *	3	160-170	15-25
Fruit cake, short crust	2	160-170	50-70
Challah (braided yeast bun)	2	160-170	35-50
Apple strudel	3	170-180	50-60
Pizza *	3	200-210	15-20
Biscuits, short crust *	3	150-160	15-25
Biscuits, pressed *	3	140-150	20-30
Small cakes *	3	140-150	20-30
Cookies, leavened	3	170-180	20-35
Cookies, phyllo dough	3	170-180	20-30
Cream-filled pastry	3	180-190	25-45
FROZEN PRODUCTS			
Apple and cottage cheese strudel	3	170-180	55-70
Pizza	3	180-190	20-35
Fried potatoes, oven-ready	3	200-210	25-40
Croquettes, oven-baked	3	200-210	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	2	190-200	110-130
Pork roast, 2 kg	2	190-200	130-150
Beef roast, 1 kg	2	200-210	100-120
FISH			
Whole fish, 200 g/piece	3	190-200	40-50
Fish fillet, 100 g/piece	3	200-210	25-35
PASTRY			
Pressed cookies	3	170-180	15-25
Small cupcakes	3	180-190	30-35
Sponge roll	3	190-200	15-25
Fruit cake, short crust	2	180-190	55-65
DISHES AU GRATIN			
Potatoes au gratin	2	180-190	40-50
Lasagne	2	190-200	45-55
FROZEN PRODUCTS			
Pommes frites, 1 kg	3	220-230	35-45
Chicken medallions, 0.7 kg	3	210-220	30-40
Fish sticks, 0.6 kg	3	210-220	30-40



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

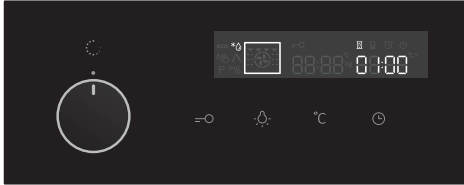
DEFROSTING



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 defrosting start and end time.



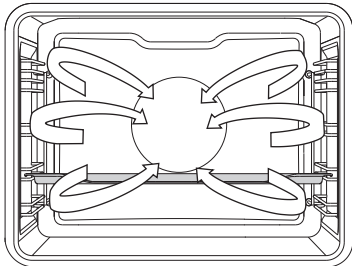
Turn the COOKING SYSTEM SELECTOR KNOB to defrosting. TIME will be displayed. This time setting can be adjusted. Press the START key.

In most cases, it is recommended to remove the food from the packaging (do not forget to remove any metal clamps or clips).

Halfway through the defrost time, the pieces should be turned over, stirred and separated if they were frozen together.

COMBINED SYSTEMS / STEAM SYSTEM

HOT AIR WITH STEAM



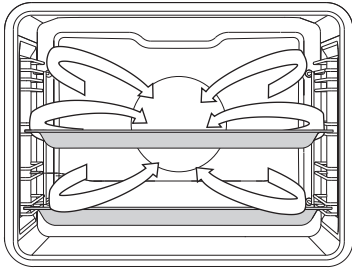
Water from the steam generator enters the oven cavity in the form of steam. In addition, round heater with fan operates to provide continuous circulation of the hot air and steam.



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	2	1	160-180	80-110
Beef/tenderloin	1000	2	2	170-190	50-70
Veal/leg	1000	2	1	170-190	80-110
Lamb	1000	2	1	170-190	60-90
Poultry, whole	1500	2	1	170-190	65-85
Poultry/breast	1000	3	3	170-190	50-60
Pork/fillet	1000	2	2	170-190	50-70
Fish	200 g/piece	3	2	180-200	25-35
Potatoes	1000	3	1	180-200	45-60
Potatoes with broccoli	1000	3	2	170-190	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	35-45
Beef steak	1000	3	100	45-55
Chicken breast	1000	3	100	25-35
Shrimps	1000	3	100	25-35
Fish fillet	500	3	80	20-25
Fish steak	500	3	80	25-30
Whole fish	400	3	100	25-35
Mussels	1000	3	100	20-25
Frankfurter sausage	1000	3	85	15-20

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	3	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	3	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	3	100	25-35
Brown rice	200	1:2	3	100	60-70
Risotto	Recipe	1:2	3	100	30-40
Pasta	200	1:2	3	100	15-25
Whole grain pasta	200	1:2	3	100	15-25
Millet	250	1:1	3	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	3	100	15-20
Ravioli	500	/	3	100	15-20

Desserts

Type of food	Weight (g)	Ratio food: liquid	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
Melting chocolate *	200	/	3	50	20-30
Soaking/dissolving gelatin *	1 pack	/	3	50	15-20
Rice pudding	Recipe	1:4	3	100	30-40
Leavened dough	Recipe	/	3	40	25-35
Crème caramel	Recipe	/	3	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	3	100	10-15
Hard-boiled eggs	200	3	100	15-20
Poached eggs	200	3	100	13-17
Scrambled eggs	200	3	100	10-15
Omelette with bacon	Recipe	3	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	1000	2	50	45-55
Frozen poultry	1500	2	50	55-65
Frozen fish, 200 g / piece	1000	3	50	40-50
Frozen fruit	500	3	50	15-25
Frozen ready-made meals	1000	3	60	50-65



SOUS VIDE (STEAM COOKING)

Season the food and seal it in a plastic bag suitable for vacuum sealing and sous vide cooking. Place the sealed bag containing the food onto the perforated tray and place it on the middle oven shelf.

After the cooking process, remove the food from the bag. For a more intense flavour, the food can be quickly seared over hot oil.

Dish	Thickness (cm)	Temperature icon (°C)	Cooking time (minutes)
MEAT			
Beef steak, medium	3	60	150-180
Beef steak, well done	3	70	140-170
Pork steak, medium	3	65	70-100
Pork steak, well done	3	70	70-100
Lamb steak, medium	2	60	90-120
Lamb steak, well done	2	70	70-100
Veal steak, medium	3	60	90-120
Veal steak, well done	3	70	70-100
Boneless chicken breast	3	65	90-120
Boneless duck breast	3	65	120-150
Boneless turkey breast	3	65	180-210
Fish fillet	1	55	40-60
Fish steak	2	55	40-60
Shrimps	/	60	30-40
Octopus, tentacles	/	85	180-240
Scallops	/	60	40-60
Carrots, chopped/sliced	1	85	90-120
Potatoes, cubed	2	85	100-130
Asparagus	/	85	50-70
Eggplant / aubergines	1	85	50-70
Fruit, chunks	/	70	90-120

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.

 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.

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 (depending on the model)

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

With the steam clean function and a damp cloth, you can easily remove grease and dirt from the oven walls.

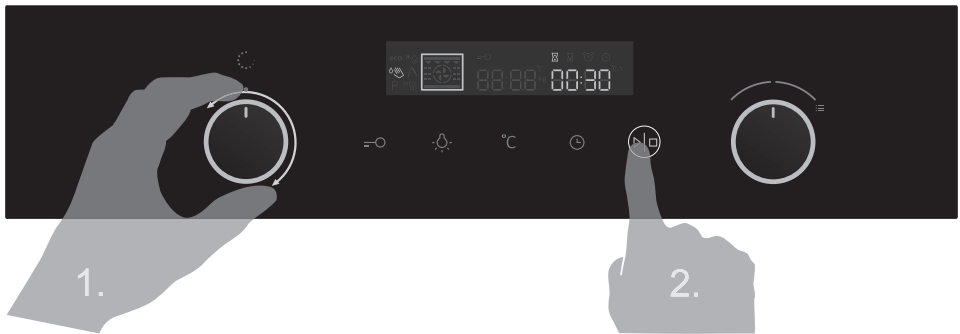
Using steam clean


Only use steam clean when the oven has cooled down fully. It is more difficult to remove dirt and grease if the oven is hot.

Food particles on the enamel walls will be sufficiently soaked after program so that they can be removed with damp cloth.

Before running the "Steam clean" function, add fresh water into the water tank.

1. Select the "Steam clean" function
2. Hold the start/stop button to start steam clean



 After starting the program, wait until the time indicated on the screen expires. 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 / Hrd 1
Slightly hard	3-7 dH	1 red stripe / Hrd 2
Medium hard	7-14 dH	2 red stripes / Hrd 3
Hard	14-21 dH	3 red stripes / Hrd 4
Very hard	>21 dH	4 red stripes / Hrd 5


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

After a certain volume of water has flown through the steam system, a sign "dCal on" will appear on the display unit when you turn the system selector dial to any steam program, indicating that the descaling program has been activated.

You may touch the START/STOP key to activated the descaling program (see page 18).



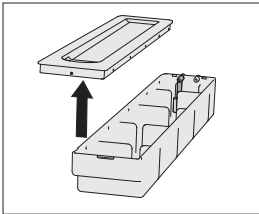
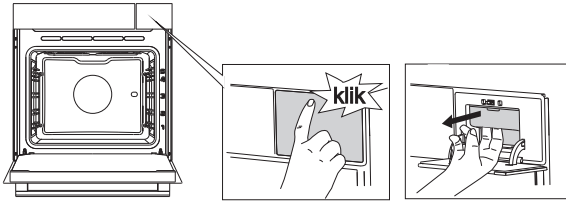
1. Add the descaling agent into the water tank.
2. Descaling procedure is in progress.
3. Descaling procedure complete. Please remove the liquid, rinse the water tank and add fresh water for the rinsing process.
4. Rinsing process complete. Clean the tank and wipe the oven.
Also clean the filter foam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

 If you do not wish to carry out the steam system descaling program at the moment, you may cancel the program by rotating the program selector dial to select "off". "dCal off" will appear on the display unit. Confirm your selection by pressing the START/ STOP key. You may cancel the descaling program three times. After that, the system will disable the operation of the steam function.

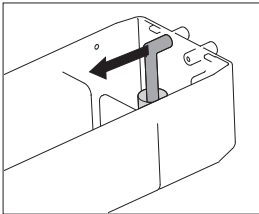
CLEANING THE FILTER FOAM



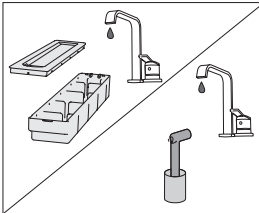
Any time you clean the water tank or descale the appliance, also clean the filter foam.



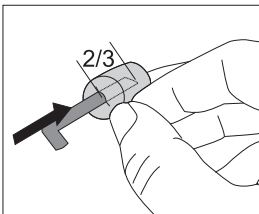
1 Open the water tank cover.




2 Remove the inlet pipe from the pipe attachment.



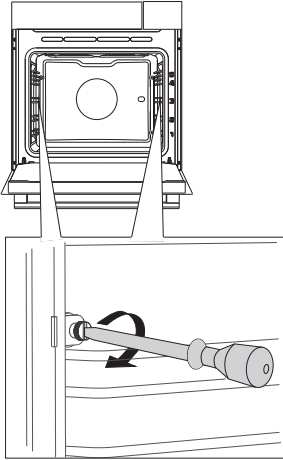
3 Clean the inlet pipe with the filter foam under running water. Rinse the foam clean so that there are no visible impurities on it. Thus, you will make sure the appliance operates correctly and preserve the fresh flavour and smell of food.



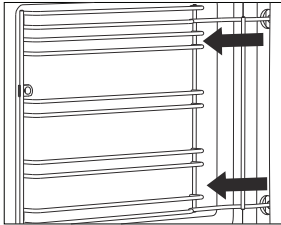
 If the filter foam is detached from the inlet pipe, replace it by inserting the pipe to the depth of two thirds of the overall foam length.

REMOVING AND CLEANING THE WIRE GUIDES

Only use conventional cleaners to clean the guides.



1 Undo the screw.



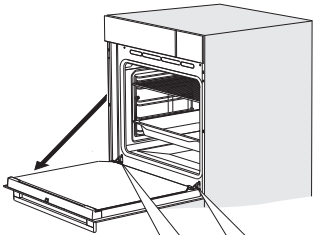
2 Remove the guides from the holes in the back wall.



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

When replacing the wire guides, make sure you mount them on the same side they were installed on prior to removal.

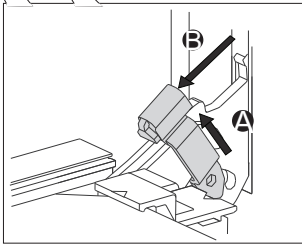
REMOVING AND INSERTING THE OVEN DOOR



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

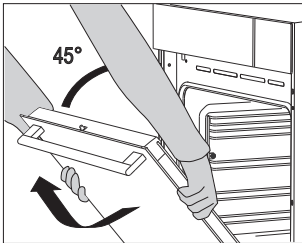
.....

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.

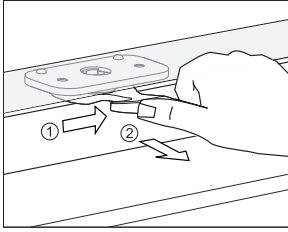


💡 To replace the door, observe the reverse order. If the door does not open or close properly, make sure the notches on the hinges are aligned with the hinge beds.




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)



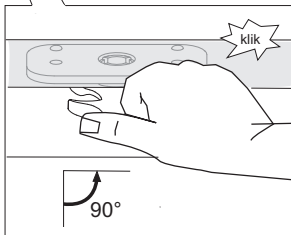
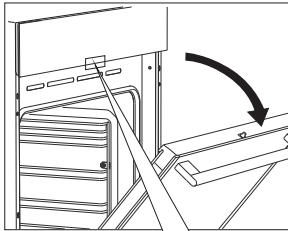
To open it, gently push it to the right with your thumb and pull the door outwards at the same time.

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

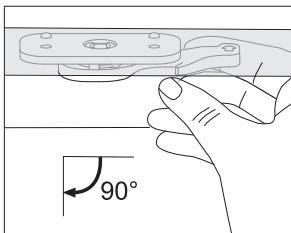
DEACTIVATING AND ACTIVATING THE DOOR LOCK

 **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.

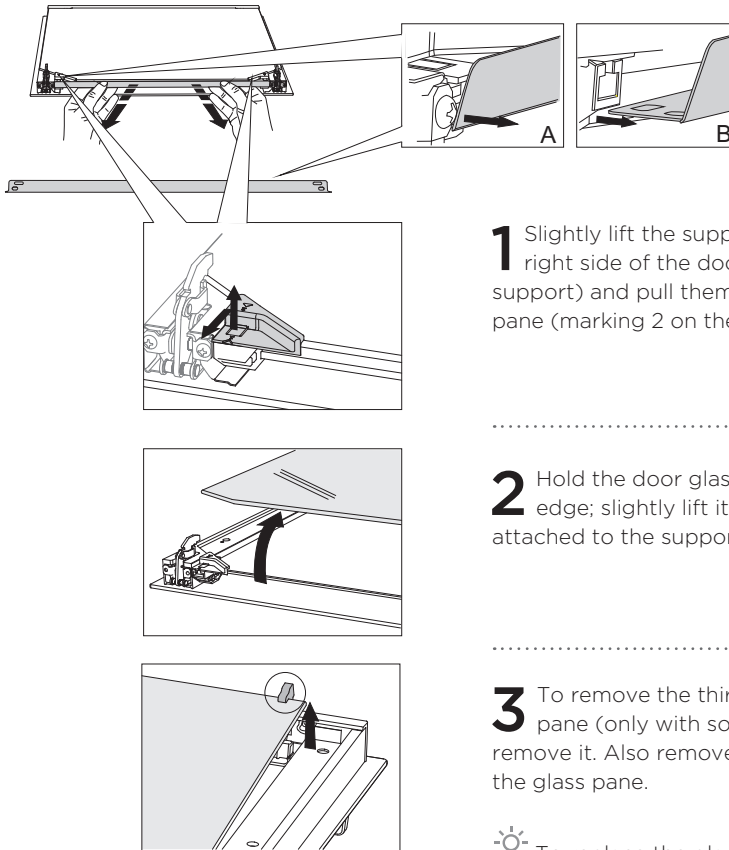


If the force applied to close the door is too strong, the effect of the system is reduced or the system will be bypassed for safety.

REMOVING AND INSERTING THE OVEN DOOR GLASS PANE

(depending on the model)

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.

.....

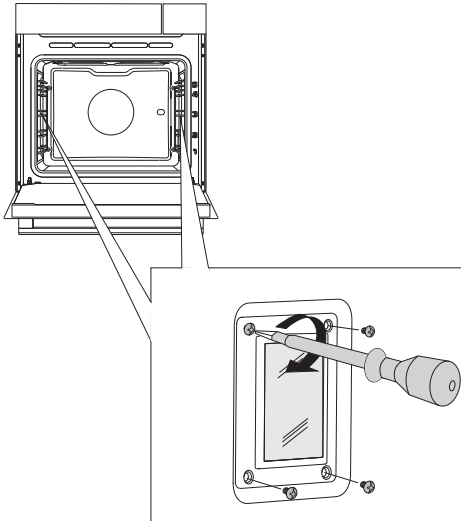
3 To remove the third and fourth glass pane (only with some models), lift and remove it. Also remove the rubber seals on the glass pane.

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

REPLACING THE BULB

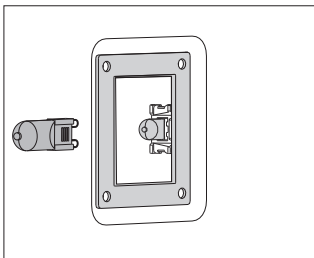
The bulb is a consumable and therefore not covered by warranty. Before changing the bulb, remove the trays, the grid, and the guides.

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



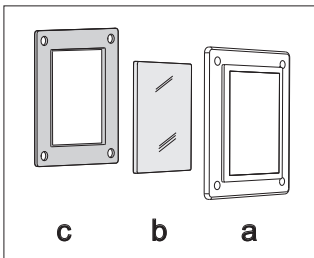
1 Use a cross screwdriver to release the bulb cover and remove it.


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	Cause
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?
An error code is displayed (E1, E2, E3 etc.).	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.
Sparks appear in the oven.	Make sure all covers of the lights are fastened and that all spacers are fitted on the wire guides. Make sure the guides are correctly placed in the appliance.

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

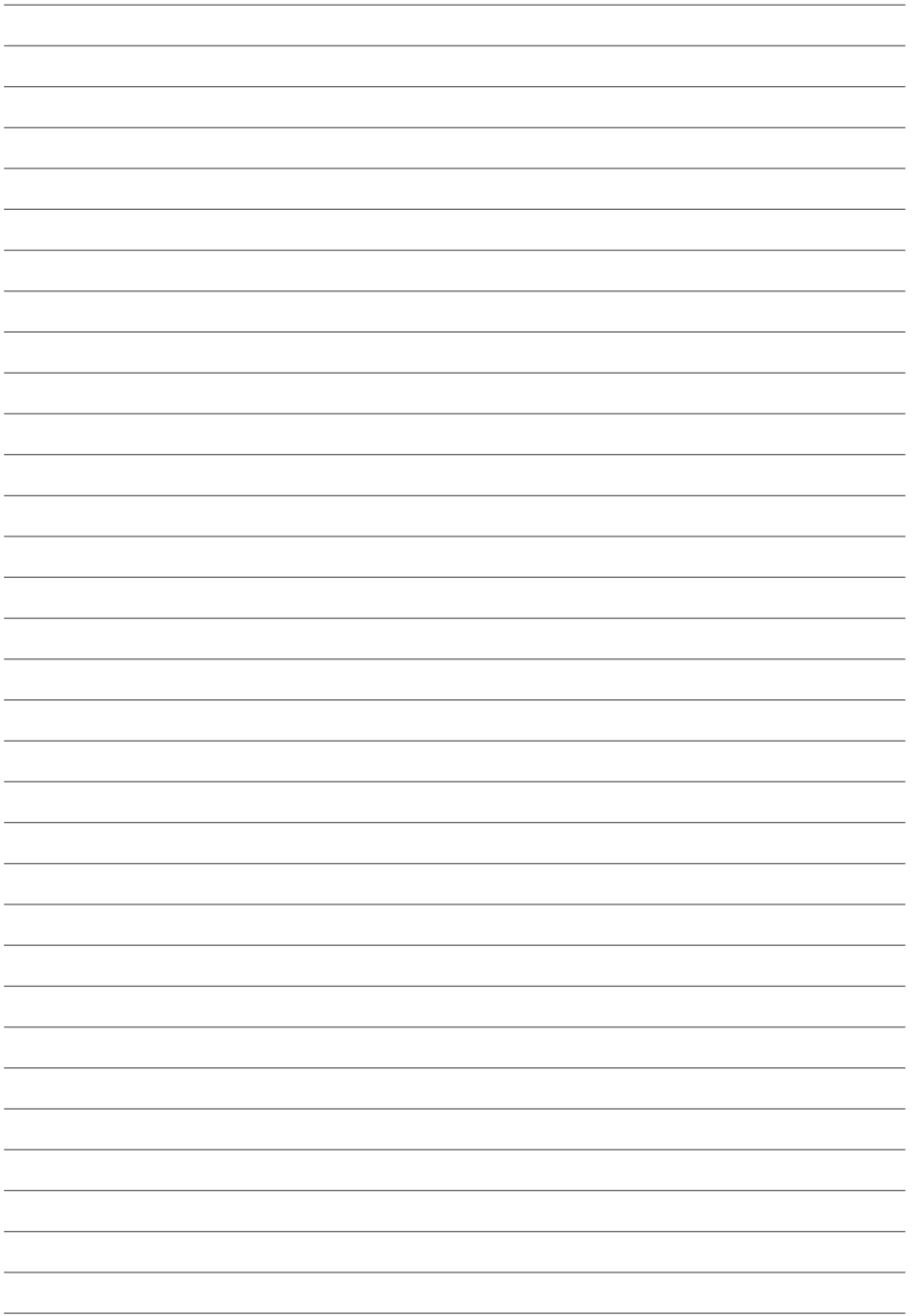


Packaging is made of environmentally friendly materials that can be recycled, disposed of, or destroyed without any hazard to the environment. To this end, packaging materials are labelled appropriately.

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.

We reserve the right to any changes and errors in the instructions for use.

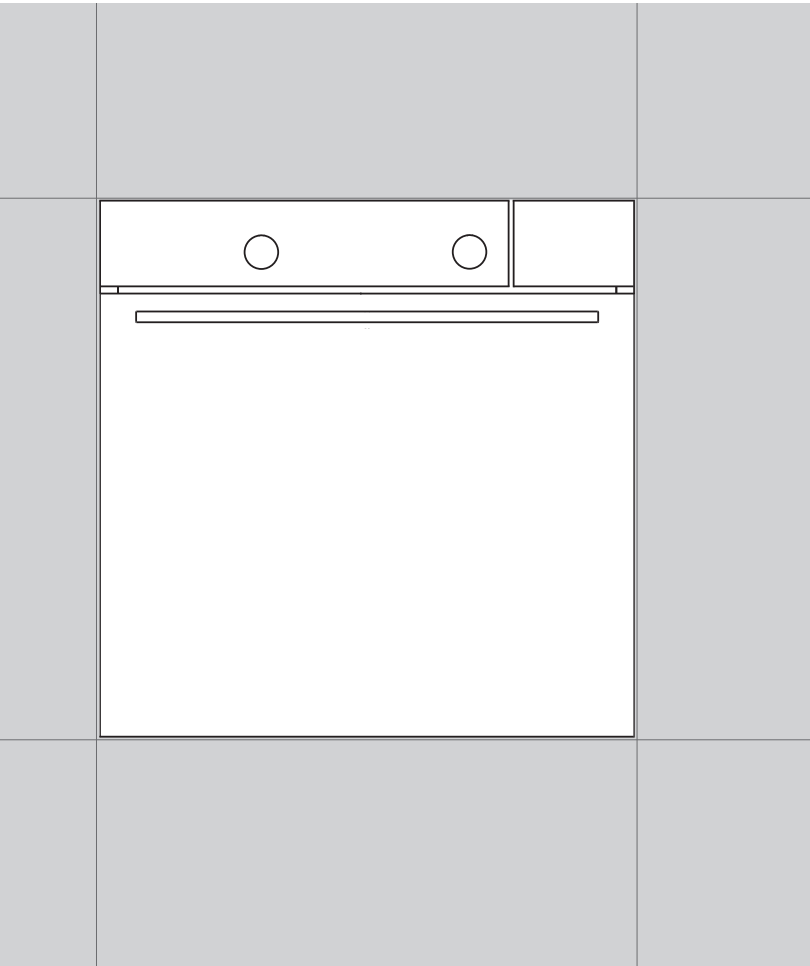




HK

組合蒸焗爐使用說明

gorenje



感謝您 信賴並購買 本產品。

本使用手冊可讓您迅速上手本產品。

收到產品後，請先確認產品是否有損壞。
如確實發現運輸損壞，請立即連絡當地經銷商或者零售商。具體電話號碼請查閱產品發票或貨運單。

安裝和連接指導收錄於分冊中。

可在以下連結下載此手冊：
www.gorenje.com



重要資訊 ·



提示

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重要安全資訊

請仔細閱讀說明書，並妥善保管供未來參考。

本產品可供八歲及以上人士使用。身心尚未健全或缺乏相關經驗和知識的人士，在監護指導下方能安全使用本產品，並告知潛在危險。請勿讓小童玩耍機器。兒童不能在無人監管時清潔及保養本機器。

警告：本產品及其可觸及部件在使用過程中變熱。應小心避免接觸加熱元件。除非有人持續看管，否則，應讓小於 8 歲的兒童遠離本產品。

警告：可觸及部件在使用過程中變熱。應讓小童遠離本產品。

在使用過程中，設備變得熱。應小心避免接觸蒸焗爐內的加熱元件。

本產品只能使用推薦的溫度探針

警告：給本產品更換燈泡前務必拔掉電源以避免觸電危險。

由於研磨洗滌劑或鋼絲刷可傷表面，導致玻璃破碎，請勿用於清潔蒸焗爐門玻璃/把手的鉸鏈蓋（酌情而定）。

請勿使用蒸汽清洗機或高壓清洗機清洗機器，否則可能發生觸電危險。

必須按照佈線規則將斷開裝置納入固定佈線中。

如電源線損壞，務必由廠家、服務代理商或者類似合格人員進行更換以免產生事故。

請勿在產品前方安裝裝飾性門，以防止機器過熱發生危險。

本產品為家用型蒸焗爐。請勿作暖房，烘乾寵物及其他動物，紙張，纖維，藥草等其他用途。因為可能引起灼傷或火災。

本產品只能由經授權的專業技師或專家連接主電源。改造

產品或非專業維修可能導致人員嚴重傷害或對產品造成損害。

臨近本機器的其他機器的電源線如被夾在蒸焗爐門中，可能損壞，

造成短路。因此，其他產品的電源線請與蒸焗爐保持安全距離。

請勿在蒸焗爐壁上覆蓋鋁箔紙，並且不要將烤盤或其他烹飪器具直接放至蒸焗爐底。鋁箔紙會阻

斷蒸焗爐內空氣流通，阻礙烹飪進程，損壞搪瓷塗層。

蒸焗爐門在使用過程中變熱。安裝三層玻璃用於降低蒸焗爐門最外層溫度（僅存在於幾種型號中）

超載時，蒸焗爐門的鉸鏈可能損壞。請勿將較重的平底鍋置於門上。清潔蒸焗爐內部時，請勿倚

靠蒸焗爐門。請勿站立於蒸焗爐門之上，也請勿讓兒童坐在蒸焗爐門之上。抬起機器時切勿握住門把手。

有無烤盤導軌均可安全操作。

確認通氣處無覆蓋或堵塞。

安全、正確地使用蒸焗爐

將機器在室溫下放置一段時間，然後再將其連接到電源，以使所有元件適應室溫。如果蒸焗爐的儲存溫度接近或低於冰點，則某些部件（尤其是泵）存在危險。

請勿讓機器在溫度低於5°C的環境中運作。低於此溫度，電器可能無法正常運作。在此等條件下啟動機器，泵可能受損。

如果機器不能正常運作，請將其與電源斷開。

不要將物品儲存在蒸焗爐中，這在蒸焗爐啟動時可能造成危險。

不要使用不適合食入的清蒸餾水（例如，添加酸的電池用清蒸餾水）。

在清蒸過程結束後或清蒸期間打開蒸焗爐門（帶蒸汽系統）時，

請確保蒸焗爐門完全打開；否則，蒸焗爐內的蒸汽可能對控制面板運作造成不良影響。

清蒸過程結束後，蒸焗爐中會有一些殘餘蒸汽。打開蒸焗爐門時要小心，以免被蒸汽燙傷。蒸焗爐冷卻到室溫後，才能進行清潔。

清蒸過程結束後，清蒸系統中殘餘的水會被泵抽回水箱。因此，水箱中的水可能會很燙。排空水箱中的水時要小心。

為防止水垢積聚，烹飪後請打開蒸焗爐門，讓蒸焗爐內部冷卻至室溫。

建議在蒸汽循環過程中不要打開門，以免增加電力消耗和形成冷凝水



警告！

可能灼傷和損壞機器。

- 釋放的蒸汽可能導致灼傷；啟動機器功能後，打開機器門時要小心。蒸汽可能釋放出來。



警告！

僅使用水作為液體。不要使用過濾水（軟化水）或清蒸餾水。

連接機器之前

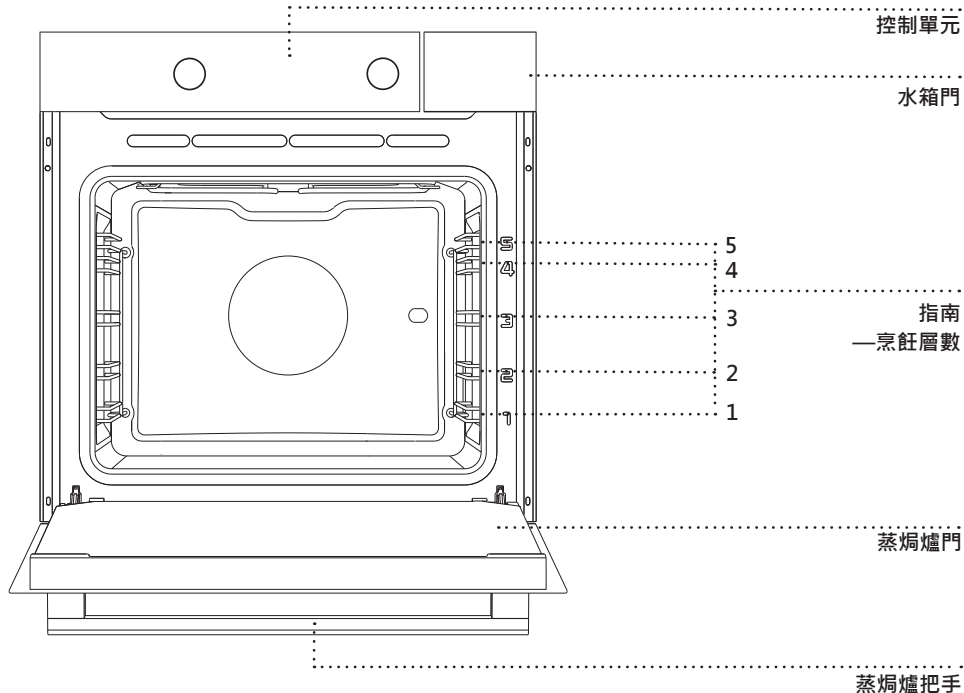


在連接前，請仔細閱讀使用說明。因不正確連接或使用機器而導致的維修或任何保修索賠均不在保修範圍內。

組合蒸焗爐

(蒸焗爐和設備說明 - 依據型號)

該圖表示設備型號屬於嵌入式。適用於這些說明的機器可能有不同的設備，因此您的機器中可能沒有手冊中所載的某些功能或設備。



導軌

四層導軌均可用於烹飪食物 (請注意，從下往上數層數/導軌)。
導軌 3 和 4 層用於燒烤

伸縮式導軌

伸縮式導軌可以安裝在第二和第三層，並可以被部分或完全拉出。

蒸焗爐門開關

若蒸焗爐門在烹飪過程中被打開，爐內的加熱設備和風扇會被停止運作；當爐門關閉時，加熱器會被重新打開。

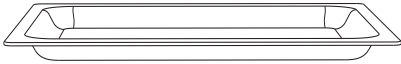
冷卻風扇

機器內部配有冷卻風扇，可給機殼和控制面板降溫。

冷卻風扇的延時運作

關閉蒸焗爐後，冷卻風扇會繼續工作直到蒸焗爐內部溫度降低才停止。（冷卻風扇的運作延時取決於蒸焗爐中心的溫度。）


蒸焗爐和配件 (依據型號)

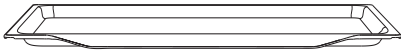


玻璃烤盤 可用於全部烹飪模式。也可當託盤使用。也可當託盤使用

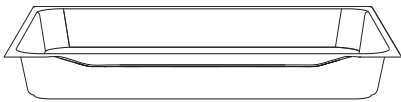


烤架 用於燒烤或者支撐
裝有食物的平底鍋、烤盤或烤碟。


 烤架上有安全突起，避免烤架滑落。因此，當取出烤架時，需將烤架前端輕輕抬起。




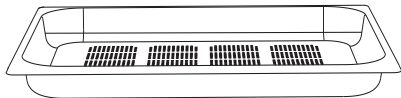
淺烤盤用於 烘焙油酥麵團和蛋糕。



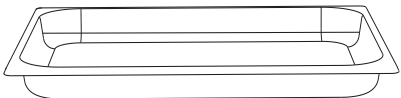
深烤盤 用於烤肉和烘焙鬆軟糕點，也可充當滴盤。

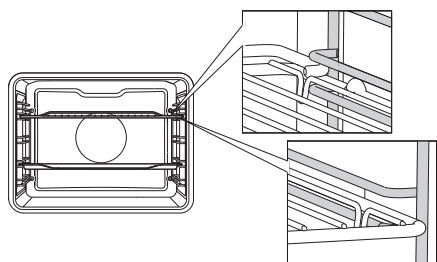
 在烹飪過程中，請勿將深烤盤放入蒸焗爐第1層，除非燒烤食物時或使用烤肉叉時，並且此時您僅可將深烤盤用作滴盤。

 隨著加熱，烘焙配件可能會變形。但並不會影響其功能，冷卻後，會恢復原形。

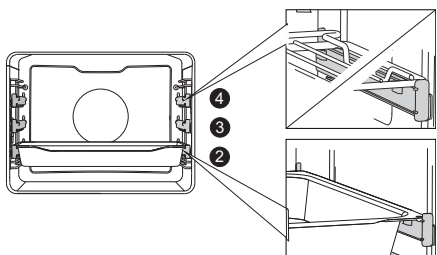


清蒸套件 (INOX) 用於清蒸食物。將多孔托盤放在中間層，將滴盤放在下面一層




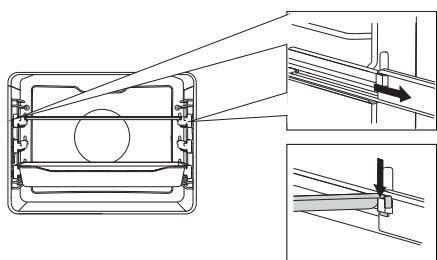


烤架或托盤應置於導軌凹槽中。



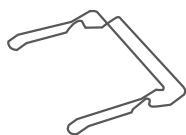
使用伸縮導軌，首先拉出一層導軌，將烤架或烤盤放在導軌之上，然後，推入蒸焗爐。

 將伸縮導軌完全推入蒸焗爐後，再關閉蒸焗爐門。

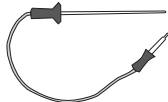


平行桿

在可伸縮導軌上安裝或移除桿。首先，完全拉出所需層數的兩個導軌。將桿插入導軌上的插槽中，然後推入蒸焗爐。



烤焗鍋支架 讓您在烤焗鍋仍然燙時從蒸焗爐中輕鬆取出烤焗鍋。



探針用於烤大塊肉。

(依據型號)

除垢劑用於清潔清蒸系統。

試紙條用於測試水硬度。

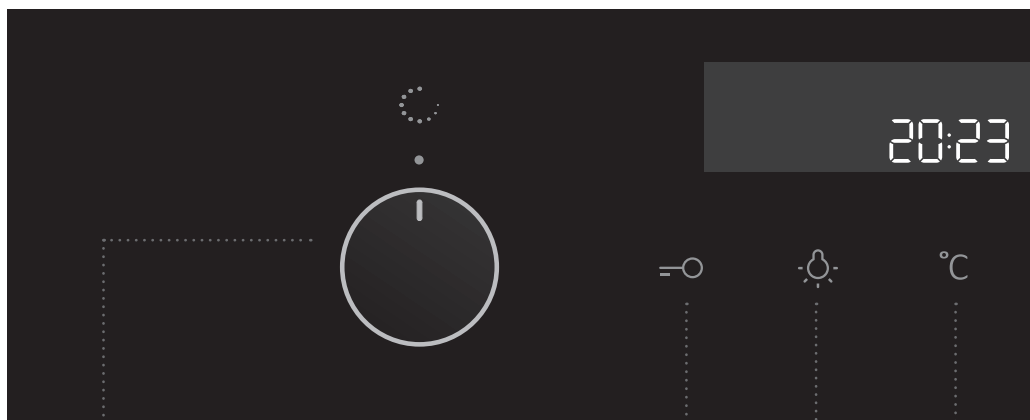
機械門鎖鎖好後可防止蒸焗爐門打開。
要打開門鎖，請將拇指輕輕向右推，同時向外拉門。



在烹飪過程中，機器和一些可觸及的部件往往會變熱。使用蒸焗爐手套。

控制單元

(依據型號)



1 烹飪系統 選擇器
旋鈕
(依據型號)

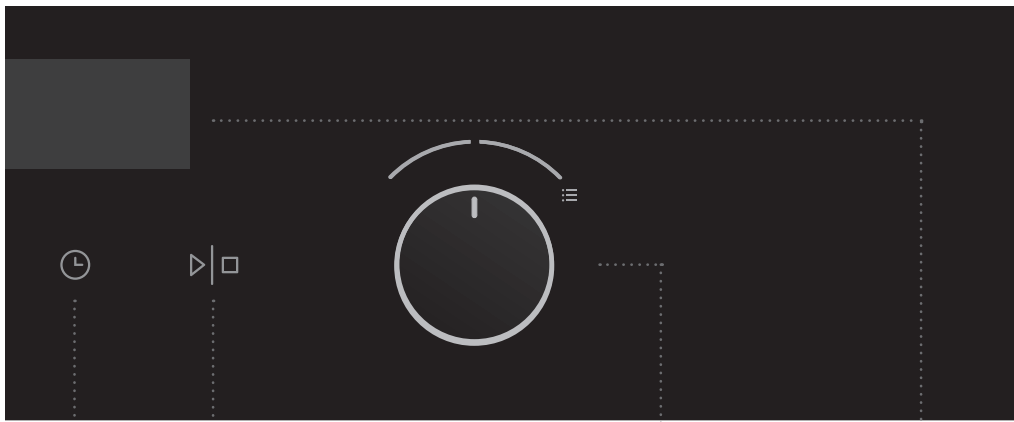
2 童鎖鍵

3 蒸焗爐照明 開/
關鍵

4 溫度

注意：

烹飪系統的符號可能位於旋鈕或前面板上 (取決於產品型號) 。



5 電子程式 計時器

烹飪時間
烹飪結束
警報器
時鐘

6 啟動/停止鍵 使用
此鍵啟動或停止
程式。

7 設定旋鈕 (-/+)

使用此旋鈕設定時間和
溫度。

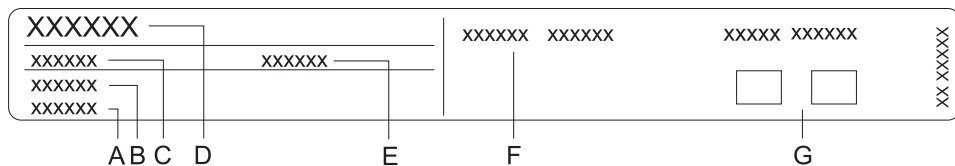
8 烹飪資訊 時鐘顯示

注意：

按鍵時，手指與按鍵接觸面越大，操作越順暢。每次按鍵均會有按鍵音提示。

技術參數

(依據型號)



- A 序列號
- B 代碼/ID
- C 型別
- D 品牌
- E 型號
- F 技術資料
- G 合規性符號

表示有關產品的基本信息的評級板位於蒸焗爐邊緣，當蒸焗爐門打開時可見。

首次使用產品前

拿到產品後，請拆除所有包裝，包括所有運輸包裝。

用溫水及普通清潔劑擦拭產品及配件。在首次使用產品前，不要使用研磨洗滌劑進行清潔。

在蒸焗爐第一次加熱時，會散發出新產品特有的氣味。首次使用時請讓房間徹底通風。

清蒸

清蒸這種烹飪方式健康、自然，可保留食物的全味。不會散發異味。無需在水中加鹽或添加香料和調味料。

以下是清蒸的優點：

在蒸焗爐內的溫度未達到100 °C時即可開始清蒸（燉、烘）。也可在較低溫度下慢蒸（燉、烘）。

清蒸食物有益健康：維生素和礦物質保存完好，因為只有其中一小部分溶解在接觸食物的凝結水中。在清蒸的過程中無需添加任何油脂。清蒸可保持食物的味道。不會增添異味，也不會增添烤架或平底鍋的味道。此外，清蒸的過程不會帶走任何東西，因為食物沒有在水中稀釋。清蒸的過程不會傳播味道或氣味，因此，肉類或魚類可以與蔬菜一起清蒸。清蒸也適用於熱燙、解凍和重新加熱或保溫食物。

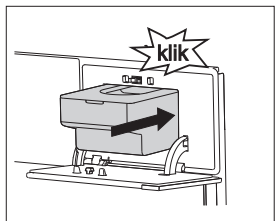
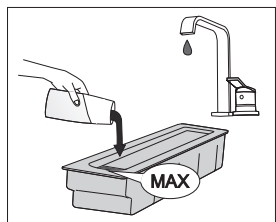
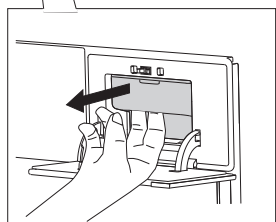
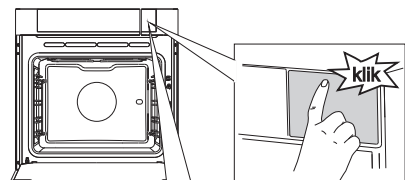
給水箱加滿水

蒸焗爐可由水箱單獨供水。水箱容積約為1.3公升（最高水位一見標記）。此水量允許在最大蒸汽循環下烹飪約3小時（熱風和“高”系統的蒸汽）。

 在首次使用前請清潔水箱。



務必用乾淨清涼的自來水、不含添加劑的瓶裝水或適合烹飪的清蒸餾水加注水箱。倒入水箱的水應為 $20^{\circ}\text{C}(+/- 10^{\circ}\text{C})$ 。




1 在貼有貼紙的地方按壓，即可打開水箱門。

 稍後可移除貼紙

2 抓住凹槽，從外殼中取出水箱。

3 打開蓋子。用水清洗水箱。
重新組裝水箱。使用前，將食水添加至水箱上的MAX標記處。

4 將水箱推回外殼內（直至聽到短咔嚓聲）。
然後，按下水箱門將其關閉。

 清蒸過程結束後，清蒸系統中的殘餘水會被抽回水箱。蓋子和水箱可以用普通的非研磨洗滌劑或在洗碗機中清洗。

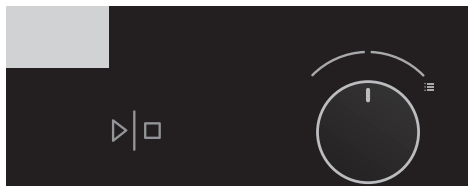
烹飪過程的步驟 (1–6)

第 1 步：開機和設定

連接產品后或長時間斷電后，12:00將在顯示幕上閃爍，符號將亮起。

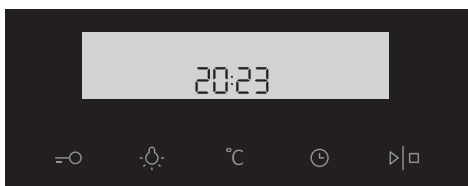
所有設定如下：

設定時鐘




1 旋轉設定旋鈕 (-/+), 先設定分鐘；然後，光標將 切換到小時。三秒鐘後，設定將被保存。

 向右或向左轉動旋鈕可更快地更改設定。



2 按啟動/停止鍵確認。如果在接下來的三秒內沒有按下任何按鈕，設定將被自動 儲存。

 如果沒有設定時鐘，蒸焗爐也會工作。但是，在這種情況下，計時器功能不可用（請參閱。設定計時器功能一章）。

閒置幾分鐘後，產品將切換到待機模式。

設定

要更改設定，請向右旋轉設定旋鈕並保持3秒鐘。按啟動/停止圖示滾動瀏覽相應的設定或參數。要更改參數，請向右或向左旋轉設定旋鈕。

亮度級別

可在三個亮度級別選項之間進行選擇。預設級別為中。旋轉旋鈕即可設定亮度級別。



亮度級別 低



亮度級別 中



亮度級別最高

聲音級別

預選級別為中。旋轉旋鈕即可設定聲音級別。



音量級別 低



預設音量 中



音量級別最高








音量級別關閉

水硬度 (僅適用於蒸焗爐)

首次使用前應進行水硬度測試。

將試紙條 (隨產品提供) 在水中浸泡一(1)秒。等一下，觀察試紙條上的條紋數。在機器中輸入條紋數資訊。

	4條綠色條紋	軟	硬度 1
	1條紅色條紋	稍硬	硬度 2
	2條紅色條紋	中等硬度	硬度 3
	3條紅色條紋	硬	硬度 4
	4 條紅色條紋	非常硬	硬度 5

您可在五個水硬度級別之間進行選擇。預設水硬度級別為5，可看到文字。旋轉旋鈕即可設定級別。



化淡 (僅適用於蒸焗爐)

轉動 (旋轉) 旋鈕，選擇「開」或「關」，即可啟動脫鹽過程，然後按下啟動/停止圖示來確認。脫鹽預設為「開」。



步驟 1 - 將除垢劑加入水箱。

步驟 2 - 除垢程序完成。請取出液體，沖洗水箱。請添加加水進行沖洗。



步驟 3/結束 - 沖洗過程完成。清潔水箱並擦拭蒸焗爐。

還要清潔過濾器泡沫 (請參閱清潔過濾器泡沫一章)

結束

按下啟動/停止圖示，即可退出設定功能表回到待機模式。將選擇旋鈕置於左側3秒鐘，或者轉動系統旋鈕，也可退出設定功能表。

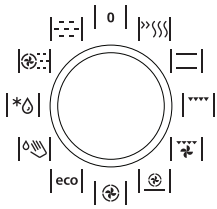


要更改設定，請向右旋轉設定旋鈕並保持3秒鐘。按啟動/停止圖示滾動瀏覽相應的設定或參數。要更改參數，請向右或向左旋轉設定旋鈕。




斷電後或機器關機後，附加功能設定將儲存不超過幾分鐘。然後，除聲音訊號和童鎖外的所有設定都將重設為出廠預設值。



第 2 步：選擇烹飪系統



旋轉旋鈕（左右），選擇 0 烹飪系統（見程式表）。所選圖示將出現在顯示幕上。

 也可以在操作過程中更改設定。

系統	描述	預設溫度 (°C)	最低—最高溫度 (°C)
烹飪系統			
	快速預熱 如果您希望盡快將蒸焗爐加熱到所需溫度，請使用此功能。此功能不適用於烹飪食物。蒸焗爐加熱到所需溫度時，加熱過程完成。	160	30-230
	上部和底部加熱器 爐腔底部和頂部的加熱器將熱量均勻地輻射到爐內。糕點或肉類只能在單一高度層進行焙/烤。	200	30-230
	烤架 上部加熱器和烤架加熱器將運作。熱量由安裝在蒸焗爐頂板上的烤架加熱器直接輻射。為了提高加熱效果，上部加熱器也被啟動。 該組合用於烤少量的開放式三明治、肉或啤酒香腸，以及烤麵包。	230	30-230
	烤架和風扇 烤架加熱器和風扇將運作。這種組合用於在單一高度層烤肉和烤大塊肉或家禽。它也適用於烤制菜餚和褐變至酥脆外殼。	170	30-230
	熱風和底部加熱器 底部加熱器、圓形加熱器和熱風扇將運作。這用於在多個層上同時烘烤比薩餅、鬆軟糕點、水果蛋糕、發酵麵團和酥皮。	200	30-230
	熱風 圓形加熱器和熱風扇將運作。安裝在爐腔後壁的熱風扇機確保熱風在烤肉或糕點周圍不斷循環。此模式用於在多個層上同時烤肉和烤糕點。	180	30-230
eco	生態烹飪¹⁾ 在此模式下，烹飪過程中的功耗得到優化。 此模式用於烤肉和烤糕點。	180	120-230
	蒸汽清潔 蒸汽濕潤爐腔使用此功能可去除蒸焗爐中的污漬和食物殘渣。	70	/
自動系統			
	解凍 空氣在不啟動加熱器的情況下循環。只有風扇會被啟動。這用於緩慢解凍冷凍食品。	/	/

系統	描述	預設溫度 (°C)	最低—最高溫度 (°C)
組合系統/蒸汽系統			
	組合蒸汽+熱風 用於烘烤和解凍。可進行快速高效的烹飪，而不改變食物的顏色或形狀。 有三種選擇： - 高：烹飪薄片、牛排和小塊肉 - 中：重新加熱冷/凍餐，烹飪魚片和烤蔬菜 - 低：烹飪大塊肉（烤、整隻雞），烘焙麵團（麵包和麵包卷），烤寬麵食等。	160	30-230
	蒸汽²⁾ / 真空低溫烹飪 此系統用於烹飪肉類、蔬菜、水果和配菜。 真空低溫烹飪是一種緩慢的烹飪過程，食物真空密封並在精確維護的特定溫度下烹飪。真空低溫烹飪適用於烹飪肉類、魚類和各種水果和蔬菜。以這種方式烹煮的食物多汁，味道更濃郁。	100	40-100

¹⁾ 它還用於依據EN 60350-1標準確定能效等級。

在此模式下，由於特殊的產品運作算法和余熱的使用，蒸焗爐中的實際溫度不會顯示

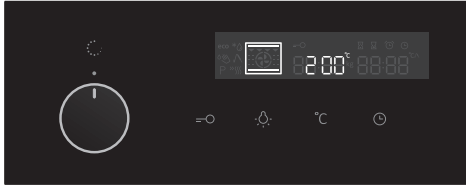
²⁾ 溫度調節

第 3 步：選擇設定

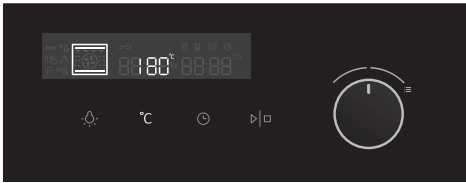
每個烹飪系統都具有可調整的基本或預設設定。

可按相關鍵（在按啟動/停止鍵之前）調整設定。某些設定在某些程式中不可用；會有聲音訊號提醒您此類情況。

更改烹飪溫度和蒸汽功能



1 選擇烹飪系統。選定的圖示將出現在顯示幕上，預設溫度將閃爍。



2 選擇烹飪系統。選定的圖示將出現在顯示幕上，預設溫度將閃爍。



3 觸按溫度和時間鍵，然後轉動旋鈕以選擇參數。

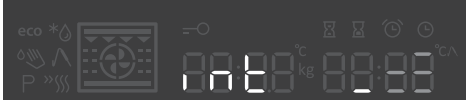
 在某些系統中，最高溫度或功率是有限的。

在選擇組合蒸汽程式時，首先選擇所需的溫度和時間。用啟動鍵確認後，顯示幕上將出現»int«和級別條，以指示蒸汽強度設定（默認設置為»mid«）。

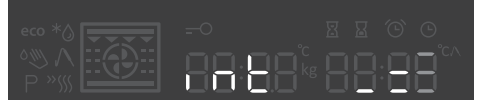
使用右側旋鈕在三種蒸汽強度級別之間進行選擇。

再次按啟動鍵以確認選定的強度級別並啟動組合蒸汽程式。

蒸汽強度級別



蒸汽強度級別 低



蒸汽強度級別 中

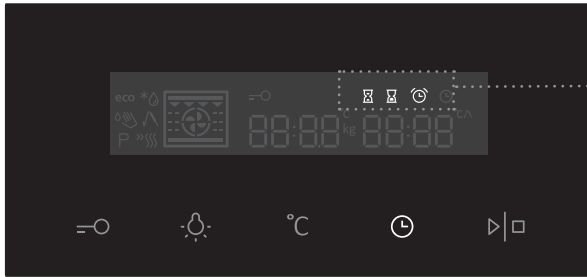


蒸汽強度級別高

計時器功能

首先旋轉烹飪系統選擇旋鈕；然後，設定溫度。觸按計時器鍵幾次，以選擇符號。所選計時器功能的圖示將亮起，可調整的烹飪啟動/停止時間將在顯示屏上閃爍其他圖示暗淡。

按啟動鍵，啟動烹飪過程。經過的烹飪時間將顯示。



計時器功能顯示



設定烹飪時間

在此模式下，您可以設定蒸焗爐運作的持續時間（烹飪時間）。設定所需的烹飪時間。首先設定分鐘，然後設定小時。圖示和烹飪時間顯示在顯示單元上。



設定延遲啟動

在此模式下，您可以指定烹飪過程的持續時間（烹飪時間）和您希望烹飪過程停止的時間（結束時間）。確保時鐘準確設定為當前時間。

例子：

當前時間：中午 烹飪時間：2 小時 烹飪結束：下午 6:00

首先設定運作持續時間（2 小時）。再次觸按時鐘按鈕，選擇運作結束。顯示幕自動顯示累加的時間點（閃爍）以及蒸焗爐的持續運作時間(14:00)。***這裡似乎原文有誤---譯者註
設定烘烤結束時間 (18:00)。

按啟動，啟動烹飪過程。計時器將等待啟動烹飪過程的時刻，符號將亮起。蒸焗爐自動開啟（下午4點），然後在選定時間（下午6點）停止運作。



設定分鐘計時器

分鐘計時器的使用可獨立於蒸焗爐運作。最長可設定為24小時。在最後一分鐘里，分鐘提示器以秒為單位顯示。

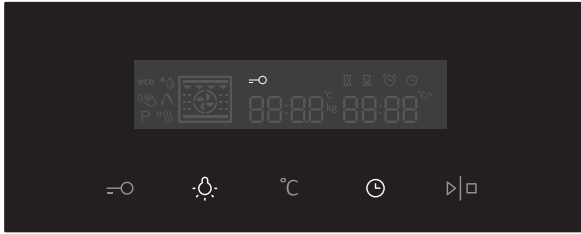


到了設定時間後, 蒸焗爐將自動停止運作 (烹飪結束)
您將聽到聲音訊號, 可按任意鍵關閉聲音訊號。一分鐘後, 聲音訊號將自動關閉。


將時間設定為 0, 即可取消所有計時器功能。

閒置幾分鐘後, 機器將切換到待機模式。

第 4 步：選擇附加功能



按所需的鍵或鍵組合，即可啟動/停止功能。

 某些系統不具備某些功能；聲音訊號將指示此等情況。

童鎖

觸按童鎖鍵，即可激活它。顯示幕上的鍵圖示將亮起。再次觸按童鎖鍵可停用童鎖。顯示幕上的圖示將消失。

如果在未啟用計時器功能的情況下啟動童鎖（僅顯示時鐘），則蒸焗爐將無法運作。

如果在設定計時器功能後啟動童鎖，則蒸焗爐將正常運作；但是，無法更改設定。

童鎖啟動時，系統（烹飪模式）或附加功能無法更改。唯一可能的更改是將選擇旋鈕旋轉到0來結束烹飪過程。蒸焗爐關閉後，童鎖將保持啟動狀態。要選擇一個新系統，必須首先停用童鎖。

蒸焗爐燈

打開蒸焗爐門或蒸焗爐開啟時，蒸焗爐燈自動打開。

烹飪過程結束後，將再亮一分鐘。

按一下燈鍵，即可打開或關閉蒸焗爐內的燈。

+ 待機

如果不使用，顯示幕燈可在10分鐘後自動關閉。

按下鍵+計時器這兩個鍵即可關閉顯示幕。如果計時器功能已啟動，關和計時器圖示會顯示顯示幕上以指示已啟動的功能。

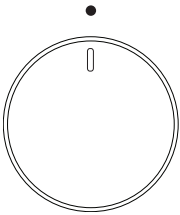
第 5 步：啟動烹飪過程


按啟動/停止鍵，即可啟動烹飪過程。




第 6 步：關閉蒸焗爐

將烹飪系統選擇旋鈕轉到位置 0。



 烹飪過程結束，關閉蒸焗爐後，顯示溫度下降至 50°C。

所有計時器設定也將被中止和取消。將顯示時間（時鐘）。閒置一分鐘後，機器將切換到待機模式。

 使用蒸焗爐後，冷凝水通道（門下方）中可能會殘留一些水。用海綿或布擦拭這個通道。

加熱系統 (烹飪模式) 詳解以及烹飪介紹 (圖表)

如果沒有在表中找到您需要烹飪的食物，請尋找類似的食物資訊。此烹飪資訊適用於單層烹飪。

表中有溫度區間可供選擇。請先用表中的較低溫度烹飪，若食物沒有完全熟透，再增加溫度繼續烹飪。

烹飪時長為粗濾估計，會隨著很多不同情況略微改變。

僅在本說明手冊表格中的菜單要求時才預熱蒸焗爐。加熱空蒸焗爐消耗大量能量。因此，連續烘烤幾種糕點或幾種比薩餅將節省大量的能量，因為蒸焗爐已經預熱。

使用深色、有黑色矽層或搪瓷塗層的烤盤和烤盤，因為它們導熱性很好。

使用羊皮紙時，請確保其耐高溫。

當烹飪大塊肉類或者糕點時，蒸焗爐內會有一些蒸汽產生，遇到門玻璃會出現冷凝現象。此現象屬正常現象，不會影響正常烹飪。烹飪結束後，請將門上水擦乾。

可在烹飪結束前大約 10 分鐘，關閉蒸焗爐，以利用累積熱量，節約能耗（此操作不適用於微波系統）。

請勿在蒸焗爐內冷卻食物，以免出現冷凝（水珠）。

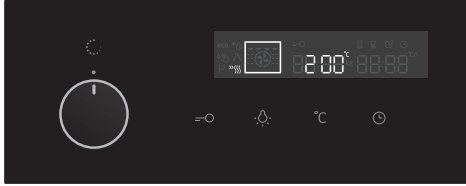
符號（*）指使用所選的烹飪系統時需要快速預熱蒸焗爐。

烹飪系統

快速預熱




使用此功能可將蒸焗爐快速加熱至所需溫度。此模式不適用於烹飪。



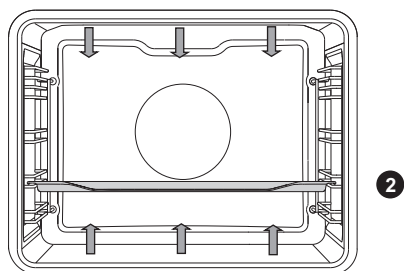
轉動烹飪系統選擇

旋鈕至快速預熱。

將顯示預設溫度。此溫度設定可以調整。

 啟動蒸焗爐後，蒸焗爐將開始加熱。符號°C將在顯示幕上閃爍。當達到設定溫度時，預熱完成，發出聲音訊號。按下任何鍵均可以停止聲音訊號；一分鐘後，聲音訊號將自動停止。

上部和底部加熱器



頂部和底部加熱器同時工作，均勻加熱蒸焗爐內部。

烤肉：

請使用搪瓷烤盤、鋼化玻璃烤盤或鐵盤。因不銹鋼盤會反射大量熱量，請勿使用。

食物種類	重量 (克)	導軌 (從底部)	溫度 (°C)	烹飪時間 (分)
肉類				
烤肉：	1500	2	180-200	90-120
肩頸肉	1500	2	180-200	110-140
豬肉捲	1500	2	180-200	90-110
烤牛肉	1500	2	170-190	120-150
小牛肉捲	1500	2	180-200	80-100
羊裏脊	1500	2	180-200	60-80
兔裏脊	1000	2	180-200	50-70
鹿腿肉	1500	2	180-200	90-120
魚類				
燴魚	1000 克/條	2	190-210	40-50

烘焙糕點

只能適用一層深色烤盤。淺色烤盤對點心的上色效果會變差，例如設備會反射熱量。請將烤盤放在烤架上。若使用標配烤盤，可直接置於導軌上。使用快速預熱功能可以縮短烹飪時長。

食物種類	導軌 (從底部)	溫度 (°C)	烹飪時間 (分)
糕點			
蔬菜蛋奶酥	2	190-210	35-45
甜蛋奶酥	2	170-190	40-50
麵包卷*	3	190-210	20-30
白麵包 · 1 千克*	3	220	10-15
		180-190	30-40
蕎麥麵包 · 1 千克*	3	180-190	50-60
全麥麵包 · 1 千克*	3	180-190	50-60
黑麥麵包 · 1 千克*	3	180-190	50-60
斯佩爾特麵包 · 1 千克*	3	180-190	50-60
核桃蛋糕	2	170-180	50-60
海綿蛋糕 *	2	160-170	30-40
用酵母麵團做成的小糕點	3	200-210	20-30
捲心菜俄式餡餅*	3	190-200	25-35
水果蛋糕	2	130-150	80-100
酥皮餅乾	3	80-90	110-130
果凍卷 (果餡糕)	3	170-180	30-40

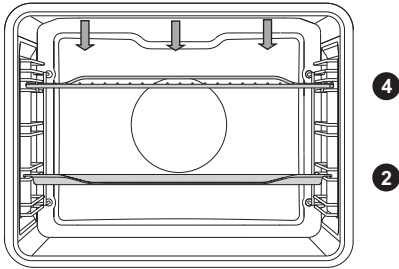
小貼士	方法
蛋糕裡面熟了嗎?	<ul style="list-style-type: none"> • 用一根牙籤或扦子從上往下插入蛋糕。取出牙籤，如果沒有碎屑粘在牙籤牙籤或扦子上，說明裡面也已經熟了。
蛋糕沒成型？	<ul style="list-style-type: none"> • 查看菜單。 • 下次，減少用水量。 • 攪拌時注意攪拌時間等。
蛋糕底部鬆散？	<ul style="list-style-type: none"> • 使用暗色的烤盤。 • 在整個烘焙快結束前，將烤盤置於底層，啟動底部加熱器進行烘焙。
蛋糕流芯？	<ul style="list-style-type: none"> • 增加溫度，延長烘焙時長。



請勿將深烤盤置於第 1 層（最底層）。



烤架



燒烤食物時，上部加熱器和安裝在爐腔頂部的燒烤加熱器將運作。

開啟紅外線（燒烤）加熱器預熱五分鐘。

請即時關注烹飪過程。溫度過高，肉類可能很快烤焦。

使用烤架燒烤食物適用於酥脆、低脂的食物，如：香腸、肉塊、魚塊（魚排、炸物、鮭魚排、魚肉切片等）或吐司麵包。

如果將肉塊直接置於烤架上，請在烤架上刷上食用油，以免烤制過程中，肉類粘在烤架上，然後請將烤架置於第 4 層進行燒烤。將滴盤插入到第 1 或第 2 導向中。當使用烤盤燒烤時，務必確保盤中有適量的淨水，以免食物烤焦。

烹飪時把肉轉過來。

燒烤後，清潔蒸焗爐、配件和餐具。

燒烤圖表—小烤架

食物種類	重量 (克)	導軌 (從底部)	溫度 (°C)	烹飪時間 (分)
肉類				
牛排，一分熟	180 克/條	4	230	20-25
豬頸肉片	150 克/條	4	230	25-30
肉餅/排骨	280 克/條	4	230	30-35
烤香腸	70 克/條	4	230	20-25
吐司麵包				
吐司	/	4	230	5-10
開放式三明治	/	4	230	5-10

食物種類	重量 (克)	導軌 (從底部)	溫度 (°C)	烹飪時間 (分)
肉類				
牛排·一分熟	180 克/條	4	230	10-15
牛排·全熟	180 克/條	4	230	15-20
豬里脊	150 克/條	4	230	15-20
肉餅/排骨	280 克/條	4	230	20-25
小牛肉片	140 克/條	4	230	15-20
烤香腸	70 克/條	4	230	10-20
罐頭豬肉	150 克/條	4	230	15-20
魚類				
鮭魚肉片	200 克/條	4	230	15-20
吐司麵包				
6片面包	/	4	230	1-4
開放式三明治	/	4	230	2-5

當使用烤盤燒烤時，務必確保盤中有適量的淨水，以免食物烤焦。烹飪時把肉轉過來。

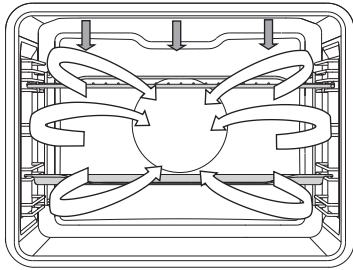
烤鮭魚時，用紙巾把魚拍干。內部抹上調料；外面塗上油，然後放在烤架上。燒烤時不要把魚轉過來。



用烤架（紅外線）加熱食物時，請始終保持蒸焗爐門關閉。

在燒烤過程中，燒烤加熱器、烤架和其他蒸焗爐配件會變得非常熱。因此，請使用蒸焗爐手套和肉鉗。

烤架和風扇



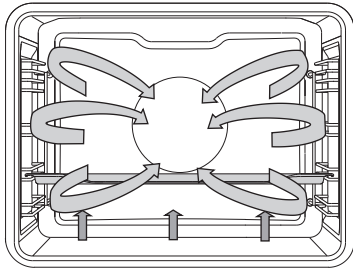
在此模式下，烤架加熱器和風扇同時運作。適合烤肉、魚和蔬菜。

(參見燒烤介紹和小貼士)

食物種類	重量 (克)	導軌 (從底部)	溫度 (°C)	烹飪時間 (分)
肉類				
鴨	2000	2	180-200	90-110
豬排	1500	2	170-190	90-120
肩頸肉	1500	2	160-180	100-130
半隻雞	700	2	190-210	50-60
雞肉 · 1.5千克	1500	2	200-220	60-80
肉餅	1500	2	160-180	70-90
魚類				
鮭魚	200克/條	2	200-220	20-30



熱風和底部加熱器



底部加熱器、圓形加熱器和熱風扇將運作。適合烘焙比薩、水果派和水果蛋糕。

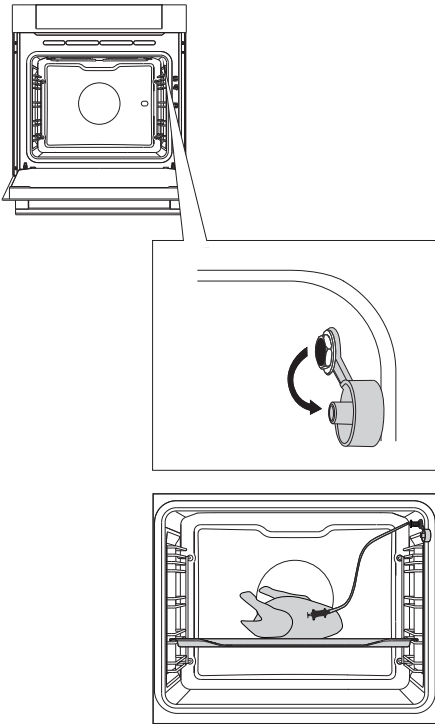
(參見上部加熱器和底部加熱器的介紹)

食物種類	導軌 (從底部)	溫度 (°C)	烹飪時間 (分)
糕點			
芝士蛋糕·硬殼	2	150-160	60-70
比薩餅 *	3	210-220	10-15
酥皮法式蛋撻	2	190-200	50-60
蘋果薄派	2	170-180	50-60

燒烤時使用烤肉探針



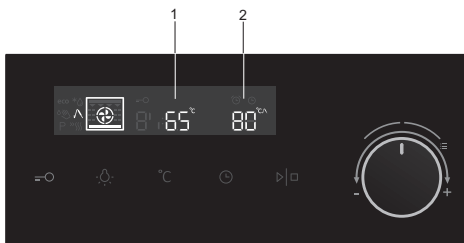
此模式下，先設定食物內部所需溫度。食物內部到達預設溫度後，蒸焗爐停止工作。溫度探針用於探測食物內部溫度。



1 移走金屬蓋帽（插孔位於蒸焗爐右邊面板前方角落上）。

2 連接烤肉探針至插孔，然後將探針插入食物中。（若啟動了計時器設定，則所有計時器設定會被取消。）

3 轉轉動烹飪系統選擇旋鈕（熱風和下部加熱器）顯示幕上將出現符號、爐內預設溫度、烤肉探針預設溫度。按啟動鍵。



- 1 爐內溫度
- 2 烤肉探針



在運作過程中，將顯示當前蒸焗爐內部溫度和當前烤肉探針溫度。運作期間溫度可調。食物內部到達預設溫度時，烹飪過程將停止。

會伴隨提示音，按任意鍵，提示音會關閉。提示音會在1分鐘後自動關閉。顯示幕顯示時鐘。

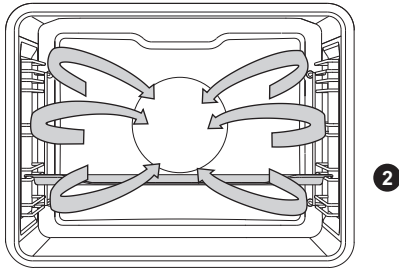
烹飪結束後，請將烤肉探針的插孔蓋上。



僅使用適用於您的蒸焗爐的探針。

請確保烹飪過程中探針不直接與加熱器接觸。烹飪結束後，探針較熱，請注意以免燙傷。

熱風



圓形加熱器和熱風扇將運作。安裝在爐腔後壁的熱風扇機確保熱風在烤肉或糕點周圍不斷循環。

烤肉：

請使用搪瓷烤盤、鋼化玻璃烤盤、鐵盤。因不銹鋼盤會反射大量熱量，請勿使用。

烤肉過程中，務必提供適量的淨水，以免烤焦。烹飪時把肉轉過來。若加入烤盤蓋，烤出來更加鮮嫩多汁。

食物種類	重量 (克)	導軌 (從底部)	溫度 (°C)	烹飪時間 (分)
肉類				
烤豬肉，含肉皮	1500	2	160-180	90-120
雞，整隻	1500	2	170-190	70-90
鴨	2000	2	160-180	120-150
鵝	4000	2	150-170	170-200
火雞	5000	2	150-170	180-210
雞胸肉	1000	3	180-200	50-60
釀餡雞	1500	2	180-200	110-130

烘焙糕點

建議先使用快速預熱功能。

請使用淺烤盤烘焙糕點如餅乾、曲奇餅。可同時多層烘焙，建議使用第 2、3 層。

請注意即使使用相同烤盤進行烘焙，烘焙時長也會略微不同。例如上層烘焙餅乾比下層所需時間短。務必將烤盤置於烤架上。若使用標配烤盤，請直接置於導軌上。

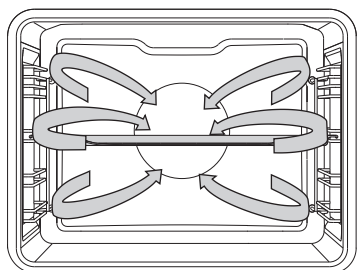
為達到均勻烘焙效果，請確保放入蒸焗爐前的糕點厚度一致

食物種類	導軌 (從底部)	溫度 (°C)	烹飪時間 (分)
糕點			
海綿蛋糕	2	150-160	30-40
酥脆蛋糕	3	160-170	25-35
梅子蛋糕	2	150-160	30-40
海綿卷*	3	160-170	15-25
水果蛋糕，酥皮	2	160-170	50-70
白麵包（編織酵母麵包）	2	160-170	35-50
蘋果卷餅	3	170-180	50-60
比薩餅*	3	200-210	15-20
餅乾，脆殼*	3	150-160	15-25
餅乾，壓制*	3	140-150	20-30
小甜點心*	3	140-150	20-30
餅乾，發酵	3	170-180	20-35
餅乾、千葉麵團	3	170-180	20-30
奶油餡糕點	3	180-190	25-45
冷凍食品			
蘋果和白軟乾酪餡餅	3	170-180	55-70
比薩	3	180-190	20-35
炸馬鈴薯，可立即烤	3	200-210	25-40
烤丸子	3	200-210	20-35



請勿將深烤盤置於第 1 層（最底層）。

生態烹飪



環形加熱器和風扇將運作。安裝在蒸焗爐內部的風扇確保熱空氣在烤肉或糕點周圍不斷循環。

食物種類	導軌 (從底部)	溫度 (°C)	烹飪時間 (分)
肉類			
烤豬肉 · 1 千克	2	190-200	110-130
烤豬肉 · 2 千克	2	190-200	130-150
烤牛肉 · 1 千克	2	200-210	100-120
魚類			
整條魚 · 200 克/條	3	190-200	40-50
魚片 · 100 克/片	3	200-210	25-35
糕點			
壓制餅乾	3	170-180	15-25
小紙杯蛋糕	3	180-190	30-35
海綿卷	3	190-200	15-25
水果蛋糕 · 酥皮	2	180-190	55-65
烤制菜餚			
烤土豆	2	180-190	40-50
烤寬麵食	2	190-200	45-55
冷凍食品			
炸薯條 · 1 千克	3	220-230	35-45
雞排 · 0.7 千克	3	210-220	30-40
魚條 · 0.6 千克	3	210-220	30-40

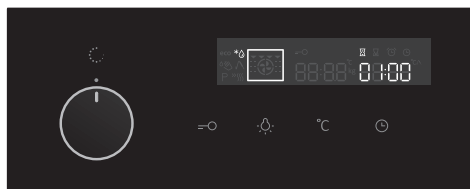


請勿將深烤盤放入第 1 層 (最底層)。



解凍

在此模式下，空氣將在無任何加熱器運作的情況下循環。
只有風扇會被啟動。此功能可緩慢解凍冷凍食品（蛋糕、糕點、麵包和麵包卷以及速凍水果）。
選擇相關符號，即可指定解凍的開始和結束時間。

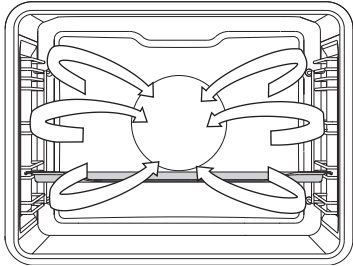


轉動烹飪系統選擇
旋鈕至解凍。將顯示時間。此時間設定可以調整。按啟動鍵。

在大多數情況下，建議將食品從包裝中取出（不要忘記取下任何金屬夾或夾子）。
如果食品條塊冷凍在一起，當解凍時間過半時，應進行翻轉、攪拌和分離。

組合系統/蒸汽系統

熱風和蒸汽

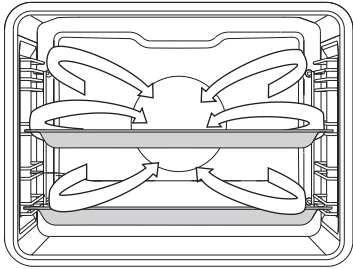


蒸汽生成器產生的水以蒸汽的形式進入蒸焗爐。
此外，環形加熱器和風扇
使熱空氣和蒸汽持續循環。

 給水箱加滿食水。

食物種類	重量 (克)	導軌 (從底部)	蒸汽強度	溫度 (°C)	烹飪時間 (分)
牛腿肉	1000	2	1	160-180	80-110
牛里脊	1000	2	2	170-190	50-70
小牛腿肉	1000	2	1	170-190	80-110
羊肉	1000	2	1	170-190	60-90
家禽·整隻	1500	2	1	170-190	65-85
家禽胸肉	1000	3	3	170-190	50-60
豬肉片	1000	2	2	170-190	50-70
魚類	200克/條	3	2	180-200	25-35
馬鈴薯	1000	3	1	180-200	45-60
馬鈴薯和花椰菜	1000	3	2	170-190	35-50

清蒸



蒸汽生成器產生的水以蒸汽的形式進入蒸焗爐。

 給水箱加滿食水。

肉類

食物種類	重量 (克)	導軌 (從底部)	溫度 (°C)	烹飪時間 (分)
酸菜和香腸	700	3	100	35-45
牛排	1000	3	100	45-55
雞胸肉	1000	3	100	25-35
蝦	1000	3	100	25-35
魚片	500	3	80	20-25
魚排	500	3	80	25-30
整條魚	400	3	100	25-35
貽貝	1000	3	100	20-25
法蘭克福香腸	1000	3	85	15-20

蔬菜

食物種類	重量 (克)	比例 食物： 液體	導軌 (從底部)	溫度 (°C)	烹飪時間 (分)
菜豆	500	/	3	100	50-60
豆類 - 籽	500	1:2	3	100	80-90
豌豆	500	/	3	100	20-25
花椰菜 - 整個	500	/	3	100	20-30
花椰菜 - 切碎	500	/	3	100	15-20
西蘭花 - 整個	500	/	3	100	15-25
花椰菜 - 切碎	500	/	3	100	15-20
胡蘿蔔 - 整個	500	/	3	100	20-30
胡蘿蔔 - 切碎	500	/	3	100	15-25
玉米	500	/	3	100	20-30
鷹嘴豆	500	1:2	3	100	70-80
茴香	500	/	3	100	15-25
大頭菜	500	/	3	100	20-30
紅甜菜 - 整個	500	/	3	100	50-60
甜椒	500	/	3	100	15-20
菊苣	500	/	3	100	15-20
孢子甘藍	500	/	3	100	15-25
蘆筍	500	/	3	100	15-25
菠菜	500	/	3	100	5-10
瑞士甜菜	500	/	3	100	15-20
什錦蔬菜	1000	/	3	100	20-30
捲心菜	500	/	3	100	30-40
大白菜	500	/	3	100	25-35
茄子	500	/	3	100	15-20
西葫蘆	500	/	3	100	10-15
馬鈴薯 · 整個	500	/	3	100	30-40
馬鈴薯 · 切片	500	/	3	100	25-35

義大利面/大米/穀物

食物種類	重量 (克)	比例 食物： 液體	導軌 (從底部)	溫度 (°C)	烹飪時間 (分)
白米	200	1:2	3	100	25-35
糙米	200	1:2	3	100	60-70
義大利調味飯	菜單	1:2	3	100	30-40
意式麵食	200	1:2	3	100	15-25
全谷麵食	200	1:2	3	100	15-25
小米	250	1:1	3	100	25-35
湯糰	500	/	3	100	15-25
餃子	500	/	3	100	15-25
意式湯糰	500	/	3	100	20-30
粗麥粉	500	1:1	3	100	15-20
餛飩	500	/	3	100	15-20

甜點

食物種類	重量 (克)	比例 食物： 液體	導軌 (從底部)	溫度 (°C)	烹飪時間 (分)
融化巧克力 *	200	/	3	50	20-30
浸泡/溶解膠 *	1包	/	3	50	15-20
米飯布丁	菜單	1:4	3	100	30-40
發酵麵團	菜單	/	3	40	25-35
焦糖奶油	菜單	/	3	100	40-50

* 用箔紙蓋住容器

雞蛋料理

食物種類	重量 (克)	導軌 (從底部)	溫度 (°C)	烹飪時間 (分)
半熟蛋	200	3	100	10-15
完全煮熟的蛋	200	3	100	15-20
荷包蛋	200	3	100	13-17
炒雞蛋	200	3	100	10-15
培根煎蛋	菜單	3	100	15-20

水果

食物種類	重量 (克)	導軌 (從底部)	溫度 (°C)	烹飪時間 (分)
蘋果片	500	3	100	5-15
杏片	500	3	100	5-15
櫻桃	500	3	100	10-15
醋栗	500	3	100	5-15
梨 - 大塊	500	3	100	5-15
李子	500	3	100	5-15
大黃	500	3	100	5-15
油桃	500	3	100	5-10

解凍

食物種類	重量 (克)	導軌 (從底部)	溫度 (°C)	解凍時間 (分)
凍肉	1000	2	50	45-55
凍禽肉	1500	2	50	55-65
凍魚 · 200 克/條	1000	3	50	40-50
冷凍水果	500	3	50	15-25
冷凍即食食品	1000	3	60	50-65

真空低溫烹調法 (蒸汽烹飪)

給食物調味，然後將其密封在適合真空密封和真空低溫烹飪的塑料袋中。將裝有食物的密封袋放在多孔托盤上，然後放在蒸焗爐中間的架子上。

烹飪過程結束後，從袋子中取出食物。如果想讓味道更濃郁，可在熱油上快速烤製食物。

盤子	厚度 (釐米)	溫度圖標 (°C)	烹飪時間 (分)
肉類			
牛排·五分熟	3	60	150–180
牛排·全熟	3	70	140–170
豬排·五分熟	3	65	70–100
豬排·全熟	3	70	70–100
羊排·五分熟	2	60	90–120
羊排·全熟	2	70	70–100
小牛排·五分熟	3	60	90–120
小牛排·全熟	3	70	70–100
去骨雞脯	3	65	90–120
去骨鴨胸	3	65	120–150
去骨火雞胸脯	3	65	180–210
魚片	1	55	40–60
魚排	2	55	40–60
蝦	/	60	30–40
章魚觸鬚	/	85	180–240
扇貝	/	60	40–60
胡蘿蔔·切碎/切片	1	85	90–120
馬鈴薯·切塊	2	85	100–130
蘆筍	/	85	50–70
茄子	1	85	50–70
水果·大塊	/	70	90–120

結束後或在蒸汽烹飪過程中打開蒸焗爐門 (使用蒸汽系統) 時，請確保將蒸焗爐門打開到完全打開的位置；否則，來自蒸焗爐腔的蒸汽可能會對控制台的操作產生負面影響。

 要乾燥蒸焗爐內部，將熱風和下部加熱器  設定為170°C，持續15分鐘。程序結束後，讓蒸焗爐門打開至少兩分鐘，使蒸汽排出，晾乾設備內部。

維護和清潔



請務必拔下機器的電源插頭，等待設備冷卻。

無適當監管，兒童不得清潔機器或執行維護操作。

鋁飾面 (依據型號)

請使用專用於此等表面的非研磨性清潔劑清潔鋁飾面。將清潔劑塗抹在濕布上，清潔表面。然後，用水沖洗表面。不要將清潔劑直接塗在鋁表面。

不要使用研磨性清潔劑或海綿。

注意：請勿讓機器表面接觸蒸焗爐清潔噴霧，因為噴霧會明顯並永久地損壞鋁制表面及附件。

不銹鋼前面板

(依據型號)

只能用溫和的清潔劑（肥皂水）和不會劃傷漆面的軟海綿清潔此表面。不要使用研磨性清潔劑或含有溶劑的清潔劑，因為它們可能會損壞外殼表面。

塗漆表面和塑膠零件

(依據型號)

用軟布和液體清潔劑清潔旋鈕和門把手，以使漆面光滑。也可以按照清潔劑製造商的說明使用適用於此類表面的清潔劑。



鋁塗層表面不應與蒸焗爐清潔噴霧劑接觸，因為這可能導致明顯可見的永久性損壞。

蒸焗爐常規清潔方法

您可以使用標準清潔程式清潔蒸焗爐中的頑固污垢（使用清潔劑或蒸焗爐噴霧劑）。清潔後，將留在表面的清潔劑徹底清洗乾淨。

每次使用後必須清洗蒸焗爐和附件，否則汙漬在燒灼過後更難清除。蒸焗爐內壁會濺到烘烤過程中噴出的油脂，趁蒸焗爐仍舊溫熱時，使用溫的肥皂水進行清洗比較容易去除。

對於頑固的污垢，請使用傳統的蒸焗爐清潔劑。對於具有頑固汙漬的蒸焗爐可以用特殊的蒸焗爐清潔劑進行清潔，在下次使用前用清水徹底清洗設備並清除所有的清潔劑殘留物。用清水徹底沖洗蒸焗爐，清除所有殘留的清潔劑。

切勿使用腐蝕性清潔劑、研磨性清潔劑、研磨性海綿、去污除鏽劑等。

用熱水和清潔劑清潔附件（烤盤、烤架等）。

蒸焗爐、蒸焗爐內部和烤盤有一層特殊的搪瓷塗層，因此表面光滑且耐用。這種特殊塗層在常溫下更容易清洗。

使用蒸汽清潔功能清潔蒸焗爐

使用蒸汽清潔功能和濕布，可輕鬆清除蒸焗爐壁上的油脂和污垢。

使用蒸汽清潔


只有在蒸焗爐完全冷卻後才能使用蒸汽清潔。如果蒸焗爐很熱，清除污垢和油脂會更加困難。

程式完成後，搪瓷壁上的食物殘渣將被充分浸濕，可用濕布清除。

在運行蒸汽清潔功能之前，請向水箱中添加食水。

1. 選擇蒸汽清潔功能
2. 按住啟動/停止按鈕以啟動蒸汽清潔



 啟動程式後，等待螢幕上顯示的時間到期。

蒸汽清潔程序完成後，請等待蒸焗爐充分冷卻，以便安全地擦拭蒸焗爐內部，而不會燙到自己。



在蒸焗爐完全冷卻後，才能使用蒸汽清潔功能。

清潔蒸汽系統

清潔取決於水的硬度。

水硬度	°N	試紙條上的彩色條紋數
軟	0-3 dH	4條綠色條紋/硬度 1
稍硬	3-7 dH	1條紅色條紋/硬度 2
中等硬度	7-14 dH	2條紅色條紋/硬度 3
硬	14-21 dH	3條紅色條紋/硬度 4
很硬	>21 dH	4條紅色條紋/硬度 5


我們建議使用除垢劑，因為它可以為蒸汽系統清潔過程帶來高品質的結果。

在一定量的水流過蒸汽系統後，如果您將系統選擇旋鈕轉到任何蒸汽程式，顯示單元上會出現符號“dCal on”，表明除垢程序已啟動。


您可以觸按啟動/停止鍵來啟動除垢程序（參見第18頁）。

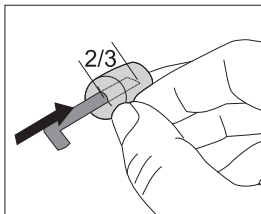
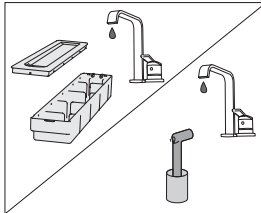
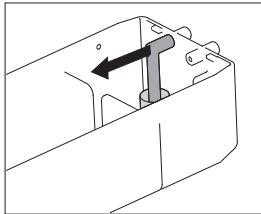
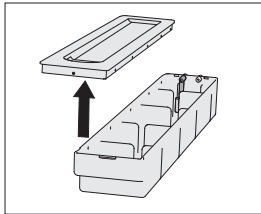
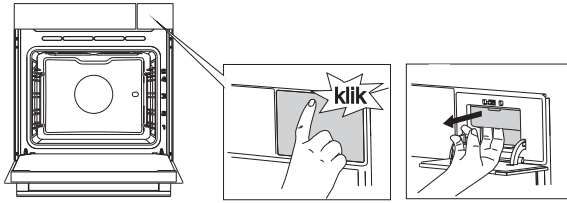


1. 向水箱中加入除垢劑。
 2. 除垢程序正在進行中。
 3. 除垢程序完成。請清除液體，沖洗水箱。請使用食水進行沖洗。
 4. 沖洗過程完成。清潔水箱並擦拭蒸焗爐。
- 同時清潔篩檢程式泡沫（參見清潔篩檢程式泡沫一章）

 如果此時不想執行蒸汽系統除垢程序，只需旋轉程式選擇旋鈕，選擇“關”，即可取消此程式，顯示單元上會出現“dCal off”。按開始/停止鍵確認您的選擇。您可以取消除垢程序3次。之後，系統將禁用蒸汽功能的運作。

清潔過濾器泡沫


 清潔水箱或給機器除垢時，也要清潔過濾器泡沫。



1 打開水箱蓋。

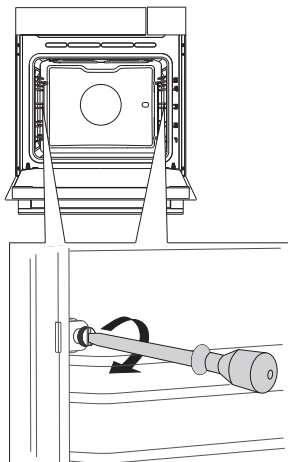
2 從水管附件上拆下進口管。

3 在流動的水流下清潔進水管和過濾器泡沫。將泡沫沖洗乾淨清潔，使其上面沒有可見雜質。這樣，可確保設備正確運作並保持食物的新鮮風味和氣味。

 如果過濾器泡沫從進水管上脫落，要插入管子，更換泡沫深度為整個泡沫長度的三分之二。

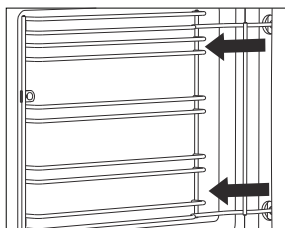
拆卸和清潔導軌

僅使用常規清潔劑清潔導軌。



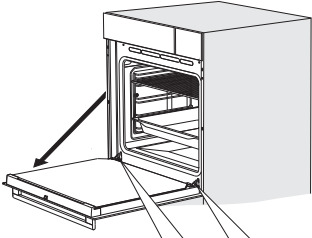
1 鬆開螺釘。

2 從蒸焗爐內部後壁上的孔中拆下導軌。

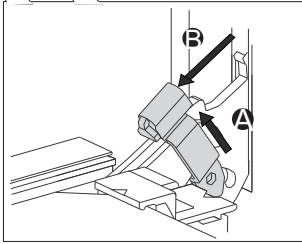


清潔後，用螺絲刀重新擰緊導軌上的螺釘。
更換導軌時，確保將其安裝在拆卸前所處的那一側。

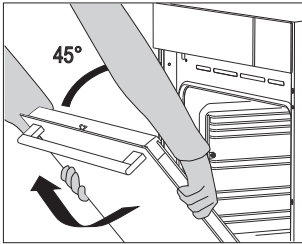
拆卸和安裝蒸焗爐門




1 首先，完全打開門。



2 輕輕提起鉸鏈夾，並朝您的方向拉動門。



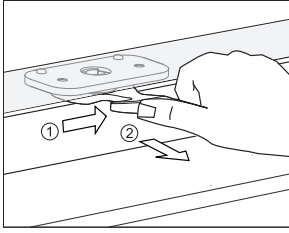
3 慢慢關門到45度角（相對於完全關閉的門）；然後，抬起門並將其拉出。

 要安裝門，請遵循相反的順序。如果門無法正常打開或關閉，請確保鉸鏈上的槽口與鉸鏈座對齊。




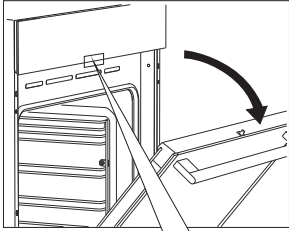
重新安裝門時，務必確保鉸鏈夾正確置於鉸鏈座中，以防止連接到強力主彈簧的主鉸鏈突然合上。如果主彈簧合上，可能造成人員受傷。

門鎖 (依據型號)



開啟蒸焗爐門，用拇指輕輕按門鎖至右邊同時向外拉門。

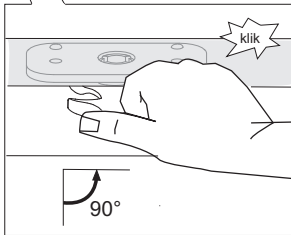
 當蒸焗爐門關閉，門鎖自動恢復初始位置。



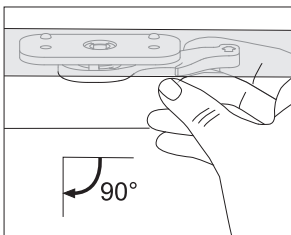
停用和恢復門鎖

 蒸焗爐需完全冷卻。

首先，打開蒸焗爐門。



拇指將門鎖向右推90°直至聽到清脆歸位聲。門鎖未停用。



恢復門鎖，開啟蒸焗爐門並用右手食指向前拉出門鎖。

門緩衝開啟 (依據型號)

蒸焗爐安裝有緩衝系統，在門關閉到達 75 度時，緩衝關閉。

門緩衝關閉 (依據型號)

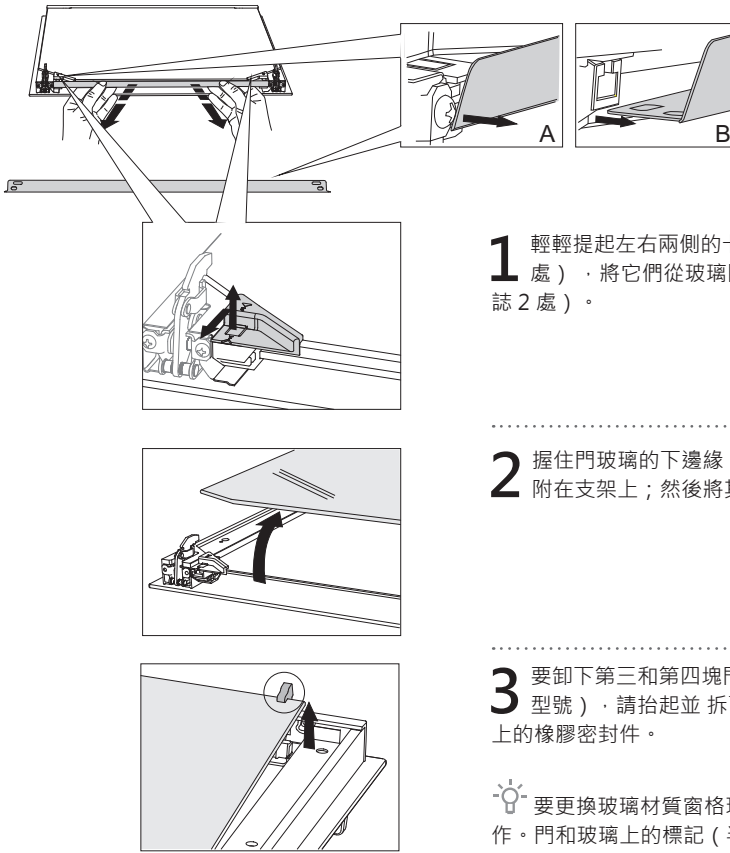
蒸焗爐安裝有緩衝系統，在門關閉到達 75 度時，緩衝關閉。可以簡單輕輕關上門。稍微用力輕輕推開 (大約 15 度角接近自動關門位置) 便可讓門輕緩關上。



如果關門用力過猛，緩衝系統作用將減弱或失效以確保安全。

蒸焗爐門內玻璃的拆卸和安裝 門內玻璃 (依據型號)

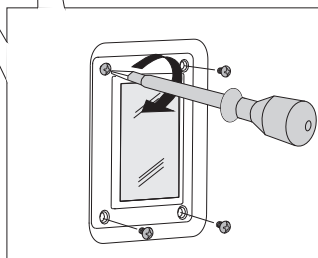
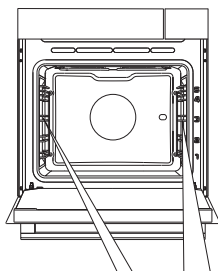
玻璃門板也可以從內側清洗，但是首先必須拆卸。拆卸蒸焗爐門(參看拆卸和安裝蒸焗爐門一章)。



更換燈泡

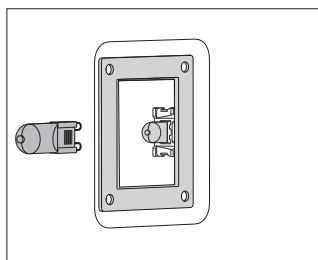
由於燈泡是一種消耗品，因此不在保修範圍內。更換燈泡前，拆下託盤、烤架和導軌。

請使用十字螺絲刀。(鹵素燈：G9 · 230 伏 · 25 瓦)




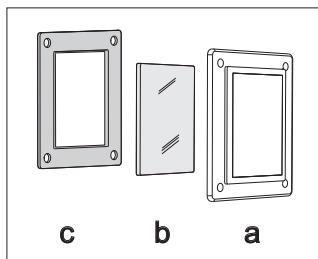
1 使用十字螺絲刀鬆開燈泡蓋，然後將其拆下。


注意：確保不要損壞搪瓷。



2 拆下鹵素燈泡。

 請使用保護措施避免刺傷。



 蓋上有一個墊圈，不應拆下。不要讓墊圈從蓋子上脫落。墊圈應正確安裝在蒸焗爐腔壁上。

故障排除表

問題/錯誤	原因
感測器沒有反應；顯示器畫面定格了。	將機器與電源斷開幾分鐘（解開保險絲或關閉總開關）；然後，重新連接機器並打開電源。
你家裡的主要保險絲經常跳閘。	致電維修技術人員
蒸焗爐的照明失效	更換燈泡的過程在 "清潔和維護" 一章中有所描述。
糕餅沒有熟透。	是否選擇了正確的溫度和加熱模式？ 蒸焗爐門是否關閉？
顯示錯誤代碼（E1、E2、E3 等）。	電子模組操作有誤。將設備從電源斷開幾分鐘，然後重新連接並設定當天的時間。 如果仍然顯示錯誤，請致電技術人員。
爐中冒出火花。	確保所有燈蓋均已緊固且所有墊片均已安裝在導軌上。 確保導軌正確放置在機器中。

如果在遵循上述建議後問題仍然存在，請致電授權維修技術人員。因非正確的連接或者操作導致故障的維修，不包括在產品的免費保修範圍內，所有相關費用需由用戶承擔。



維修前，請務必拔下插頭。（取下保險絲或拔下牆上插座的插頭）。

廢物丟棄



包裝材料由環保材料製成，可回收利用，對環境無污染，此類包裝材料均有標識。

此標識表示本產品不可作一般家庭垃圾處理。應送至有資質的廢舊電子產品處理商處。

正確處理本產品可防止本產品廢物對環境和人類健康的影響。具體詳情，請聯繫相關單位，附近的廢物處理商或零售商。

本公司對說明書擁有解釋權和修改權。

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zh/hk (10-21)