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Preface

With your steam oven you can experience modern professional cooking technology in your own household.

The steam oven offers the following **advantages**:

- Cooking with steam allows gentle preparation. The valuable substances contained in the foodstuffs you prepare are retained almost completely.
- Diverse meals can be prepared without any transfer of taste.
- Thanks to a special combined steaming method, foodstuffs are neither dried out nor drained of their goodness.
- Gently heating of foods is possible, and prepared meals retain their natural appearance.

To ensure that you will be able to use this appliance in all its diversity, read through the operating and assembly instructions conscientiously **before operating it for the first time**. The instructions contain **important notes** on use, installation and maintenance of the appliance.

On the following page you will find **important notes on safety and operation**. These notes will serve to ensure your personal safety and the lasting value of your appliance.

The chapters entitled **“Structure and operating principle”** and **“Operation”** tell you all about what your appliance can do and how you operate it.

The chapter entitled **“Cleaning and care”** will make sure that your appliance will stay operable and beautiful for a long time.

We have also compiled some **“Tips and tricks”** for you.

And now we wish you lots of fun with your steam oven.



Fig. 1

Important safeguards

1. **Read all instructions.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord or plug in water or liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use appliance for other than intended use.
13. To reduce the risk of fire, do not place any heating or cooking appliance beneath the appliance.
14. To reduce the risk of fire, do not mount unit over or near any portion of a heating or cooking appliance.
15. **Save these instructions.**

Important instructions

1. a) **Proper installation** - Be sure your appliance is properly installed and grounded by a qualified electrician.
- b) **Never use your appliance for warming or heating the room.**
- c) **Do not leave children alone** - Children should not be left alone or unattended in areas where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- d) **Wear proper apparel** - Loose-fitting or hanging garments should never be worn while using the appliance.
- e) **User servicing** - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- f) **Storage in appliance** - Flammable materials should not be stored in an oven or near surface units.
- g) **Do not use water on grease fires** - Smother fire or flame or use dry chemical or foam type extinguisher.
- h) **Use only dry pot holders** - Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.
2. a) **Use care when opening door** - Let hot air or steam escape before removing or replacing food.
- b) **Do not heat unopened food containers** - Build-up of pressure may cause container to burst and result in injury.
- c) **Keep oven vent ducts unobstructed.**
- d) **Use care when using meat probe**, that it does not contact any heating elements.
- e) **Placement of oven racks** - Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let pot holder contact hot heating element in oven.
- f) **Accessories** supplied with this oven are intended only for use in this oven.
3. **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN** - Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns.
4. a) **Do not clean door gasket** - The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- b) **Do not use oven cleaners** - No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- c) **Clean only parts listed in manual.**
- d) Oven must be in the **OFF** position before attempting to attach or install any accessory.

1. Important notes

1.1 For your safety

- You must not operate the appliance if it is **damaged**.
- The appliance must only be connected by an **authorised specialist**, paying attention to the relevant regulations of the power supply companies and the regional construction regulations.
Observe the assembly instructions!
- As the **user**, you yourself are responsible for maintenance and proper use in the household.
- **Caution: fire risk!** Do not store any combustible objects in your appliance. When operating the appliance, only ever leave the inner parts inside the cooking compartment that you actually need.
- Only ever **operate** the appliance under supervision. Disconnect the unit from the water mains when it is not in operation.
- **Caution!** There is a risk of injuries if the door is not closed properly. You could jam and crush your fingers and hands.
- **Caution!** The appliance gets hot during operation. Keep children away!
- **Leads of other electrical appliances** that are used in the proximity of the cooker must not be jammed in by the hot oven door.
- **Caution!** Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your hands! Risk of burns!
- **Do not clean** the appliance with a steam cleaning apparatus or with water pressure - risk of short-circuits!
- Disconnect the appliance from the water and electricity mains. Actuate the corresponding fuse and turn off the tap.
Caution! For technical reasons, the lamp cover is adhered to the appliance. Lamp must only be replaced by Gaggenau after-sales service.
- Repairs may only be carried out by authorised electricians.

- No **warranty claims** can be lodged for any **damage** resulting from failure to observe these instructions.
- **Note:** The appliance must not be connected to the hot water supply.

Technical modifications reserved.

1.2 Operating for the first time

- Before** operating the appliance for the first time, please pay attention to the following notes:
- **Read** through these instructions attentively before operating the appliance for the first time.
 - **Remove the packaging** from the appliance and dispose of it properly.
Pay attention to the fact that there are accessories in the base of the packaging. Keep **packaging elements** away from children.
 - Thoroughly **clean** the appliance and accessories before using them for the first time. This will eliminate any “newness” smells and soiling (see Chapter 5).
 - **Every appliance** is subjected to a thorough check before it arrives in your home. It is therefore possible that there is still water in the appliance.
 - **Before operating the appliance** for the first time, make sure that the **water connection** is properly secured.
 - When you **operate the appliance for the first time**, the suggested time 08:00 appears on the display. You can now choose the required time of day by pressing the + and - keys. Switch on the appliance by turning the “Temperature” control knob.
 - An automatic boiling point adjustment is **run the first time you operate the appliance** (lasting app. 15 minutes).
 - **Before commencing operation**, enter the water hardness in your household on the appliance.
 - The appliance needs water if the **↵** (Tap) symbol appears on the display. Check the shut-off facility.

1.3 About use

The appliance is intended **solely** for use in the household and must not be put to any other uses.

Use the appliance to prepare meals only. It must not be used to heat up the room in which it is installed.


Only ever use the included cooking inserts or order the special accessories.

Do not place any **items** in the oven compartment **that might rust**. Rusty accessories will lead to further rusting in the oven compartment!

Do not use any **silver cutlery** in the cooking compartment.

The **cooking compartment** may become discoloured during prolonged operation. This does not have a detrimental influence on operability of the appliance.

Operation is only possible when the door is closed, otherwise there is a risk that water will spray out of the appliance or that hot steam will come out.

The  (Heating) **symbol** in the control panel goes off as soon as the required temperature has been reached.

Turn the "Temperature" control knob to the 0 position after use.

In the event of malfunctions, first of all check the household fuses. If the problem has nothing to do with the power or water supply, please contact your specialist dealer or your local Gaggenau after-sales service.

Steam may escape during operation and when opening the door. Water may drip when opening the door. To prevent extreme steam from escaping when you open the door, you can **condense** beforehand.

The **door window** may fog up at all moisture levels (above all at the 100% moisture level).

Operating noise may occur in all operating modes. Opening and closing of the air flap causes a clicking noise.

Observe caution when taking out cooking receptacles. **Risk of burns!**

The appliance rinses automatically if it **has not been in operation for a prolonged period of time** or after a prolonged power failure (several hours). This removes water that is left over in the pipes.

The food being cooked must not come into contact with the sides or the grease filter.

At set temperatures below 65°C / 150°F, the **light is switched off** after a few seconds to ensure **that the halogen lamp will not additionally heat up the oven compartment**. This ensures more precise temperature coordination. The light in the oven compartment is switched on again for a few seconds if you turn one of the two control knobs or if you press a key.

The appliance cannot be operated **if it has not been calibrated!**

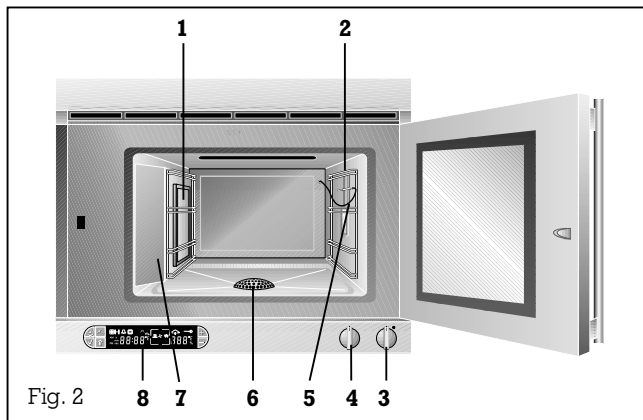
Automatic self-adjustment (calibration):

The boiling point of water depends on the barometric pressure. The barometric pressure changes with the altitude of the place where the appliance is installed. During self-adjustment, the appliance adapts itself to the pressure conditions prevailing at the appliance's location.

The appliance features a **descaling display**. When it flashes, this is an indication that the appliance must be descaled. Before commencing operation, you must enter the water hardness in your household on the appliance.

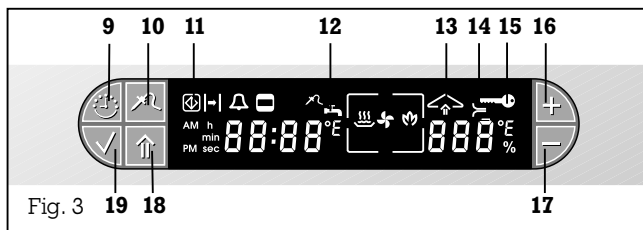
2. Structure and operating principle

2.1 Structure



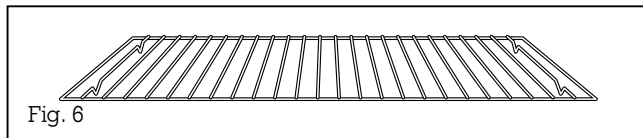
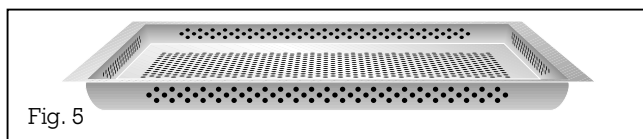
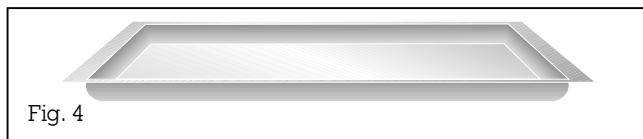
- 1 Grease filter
- 2 Removable trays
- 3 "Temperature" control knob
- 4 "Moisture level" control knob
- 5 Core temperature sensor (permanently installed)
- 6 Base strainer with siphon trap
- 7 Side plate
- 8 Display

2.2 Display



- 9 Timer key
- 10 Core temperature sensor key
- 11 Child lock symbol
- 12 Tap symbol
- 13 Warm up symbol
- 14 Descaling symbol
- 15 Door lock symbol
- 16 Plus key
- 17 Minus key
- 18 Steaming/condensing key
- 19 Confirmation key

2.3 Accessories/special accessories



As standard, the appliance comes with the following accessories:

- Unperforated cooking insert (Fig. 4)
- Perforated cooking insert (Fig. 5)
- Gridiron 3.4025.23 (Fig. 6)
- Connection set (5 bar)

You can order the following special accessories:

- Connection set (10 bar) DR 220-010

2.4 Calibration

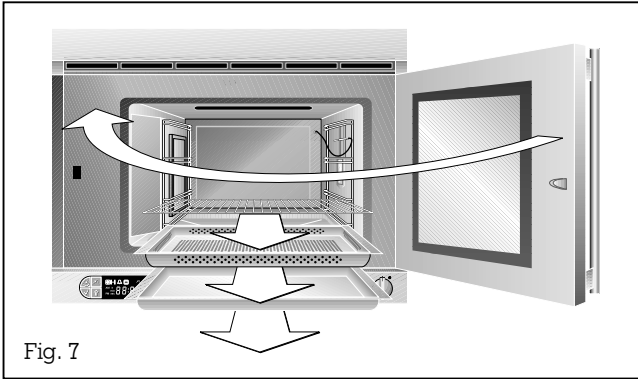


Fig. 7

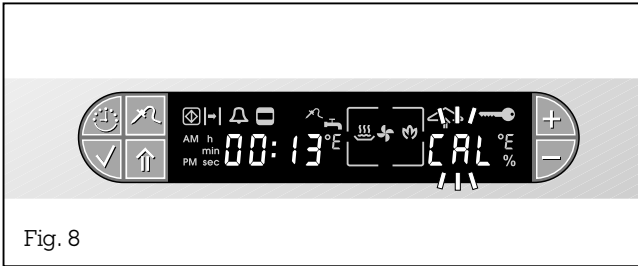


Fig. 8

The boiling point of water depends on the barometric pressure at mean sea level.

During calibration, the appliance is adjusted to the pressure conditions prevailing at the altitude where the appliance is installed. **This operation must not be interrupted**

Proceed as follows:

- Install the appliance at the required location (see assembly instructions).
- Remove all loose parts from the oven compartment (baking tray etc.).
- Close the appliance door.
- Open the water tap.
- Self-adjustment starts automatically as soon as you turn the "Temperature" control knob to any temperature. This takes around 15 minutes. The elapsing time appears in the display and counts down. The **"CAL"** symbol for calibration appears in the display.
- An audible signal sounds after completion of calibration. The appliance is now ready for operation. **"--:--"** appears on the display.

Recalibrate the appliance if you should move home to a different altitude. Recalibration is not necessary after a power failure. Operation is not possible if calibration is interrupted by opening the door or switching off the appliance. The appliance will repeatedly start calibration until the operation has been completed automatically.

Recalibrate the appliance manually if you should move home to a different altitude (see chapter entitled "Options menu" on Page 19). Recalibration is also necessary after installation changes in the water supply if the water pressure, for example, has changed.

2.5 Determining water hardness

Water **hardness range 4** has been entered on the appliance at the works. If the hardness of the water in your household should deviate from this value, the correct water hardness range (between 1 and 4) must be entered **before commencing operation of the appliance**. You can find out the hardness of the water in your household either by consulting your waterworks or by using the included test strip.

- Run water from the tap for about 20 seconds to drain off stale water.
- Fill a glass with tap water and briefly (no more than 1 second) dip the test strip into the water, making sure that all test points are wetted.
- Remove the strip from the water and shake off any surplus water drops.
- You can read off the result after one minute.
- If your water contains lime, one or more of the test areas is/are of a reddish colour and the others stay light or greenish. The number of light (green) areas defines the right water hardness range setting on the appliance.

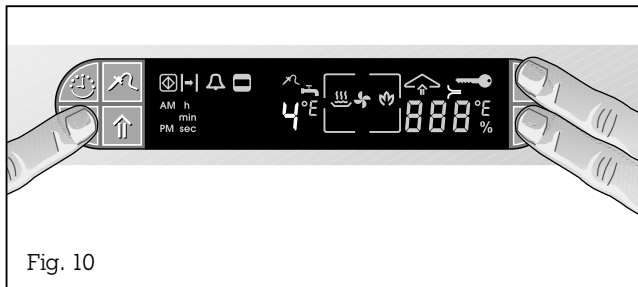
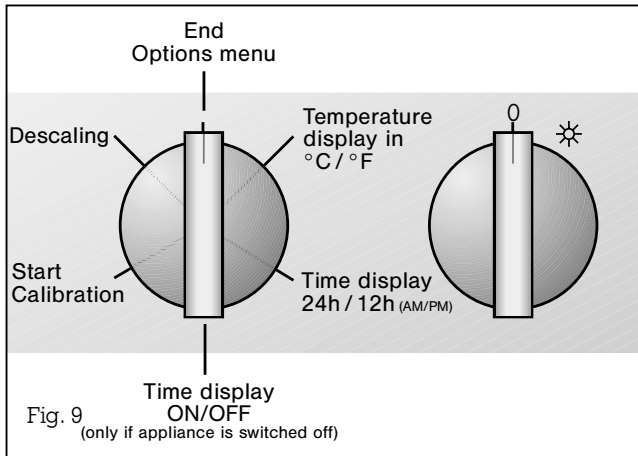
Number of light (green) areas on the test strip	Water hardness (German hardness)	Water hardness range
3 or more	1-7°	1
2	7-14°	2
1	14-21°	3
None	>21°	4

The test set must be used even if a water descaling system is already installed in your household because, depending on the descaling method, not all scale-forming ions are removed.

Please also note that different designations are used outside Germany to describe the hardness of water.

Water hardness range	1	2	3	4
American hardness	1-7°	7-14°	14-21°	>21°
French hardness	1-12°	12-25°	25-37°	>37°
British hardness	1-9°	9-18°	18-26°	>26°
Russian hardness	1-50°	50-100°	100-150°	>150°

2.6 Entering the water hardness
















If the hardness of the water in your household deviates from the value that is set at the works (water hardness range 4), you must enter the right water hardness in the options menu **for commencing operation of the appliance.**

Proceed as follows:

- **Turn** the two control knobs to the topmost position.
- **Press** the ✓ (Confirmation) key and keep it pressed.
- **Turn** the "Moisture level" knob to the right.
- **Release** the ✓ (Confirmation) key.
- The various options appear **on the display**. Turn the "Moisture level" control knob to the descaling position.
- **With** the + and - keys, **set** the water hardness (between 1 and 4) (Fig. 10).
- **Press** the ✓ (Confirmation) key.
- **To quit the options menu**, turn the "Moisture" control knob back up or turn the "Temperature" control knob.

2.7 Operating modes

Moisture	Temperature	Display	Particularly suitable for...	Principle	Remarks
100%	150 - 230 °C 300 - 450 °F		Poultry, roast, bread	Steam baking: the high moisture prevents the food from drying out. Thanks to the high temperature, the surface become crispy brown all-round.	
100%	100 °C 215 °F		Vegetables, side dishes, blanching, sterilising, juice extraction	Steaming: the food is completely surrounded by steam. Steaming is a very gently method with which the food is not deprived of its goodness and retains its natural colour.	You can use several cooking inserts at the same time.
100%	120 °C 250 °F		Potatoes, kohlrabi	Fast steaming: the higher temperature accelerates steaming. Not suitable for sensitive foodstuffs.	
100%	70 - 80 °C 160 - 175 °F		Fish	Low-temperature steaming: the air in the cooking compartment is saturated with steam. The heat is transferred without any drying out whatever. Protein leaking is avoided by the lower temperature.	
80% 60%	30 - 45 °C 85 - 115 °F	 	Yeast dough, sour dough mixture, Yoghurt	Cooking: thanks to the moisture, the heat is distributed particularly evenly. The surfaces of doughs do not dry out so much.	Light goes off after a few seconds.
80% 60%	150 - 230 °C 300 - 450 °F	 	Gratin, duck breast	Combined steaming: the middle way between steam baking and hot air operation makes it possible to achieve the optimum cooking climate for every food.	
60%	120 °C / 250 °F 160 °C / 320 °F		Plate dishes	Regenating: cooked food can be reheated gently. Thanks to the supply of steam, the food is not dried out. Regenerate plate-served dishes at 120 °C / 250 °F and baked items at 160 °C / 320 °F.	Meals can be heated directly on the plate.
30%	150 - 230 °C 300 - 450 °F		Yeast pastry	In this mode of operation, the cooking compartment is sealed hermetically. The remaining moisture prevents the drying effect of conventional hot air.	
30%	70 - 80 °C 160 - 175 °F		Roast beef, leg of lamb	Low-temperature cooking: briefly seared meat can mature slowly and gently over a long cooking time.	
0%	150 - 230 °C 300 - 450 °F		Fruit cake, cake mixture	Hot air: the cooking compartment is ventilated and vented through an opening so that the moisture produced can be dissipated. This is particularly advantageous for baked items that have to give off moisture during the baking process.	
60 %	70 °C 160 °F			Cleaning aid The cleaning aid makes it possible to loosen soiling with steam.	

3. Operation

3.1 Overview

The required moisture level and temperature can be set before and after time programming by turning the “Temperature” or “moisture level” knob.

As long as one or several **symbol(s) in the display flash(es)**, an input is possible. The flashing means that a value has not been programmed or that the value programmed is not a valid one.

All time values are entered by means of the ⌚ (Timer), +, - and ✓ (Confirm) keys. Every input triggers an audible and visible signal.

The longer you press the + or - key when programming a time, the faster the time elapses on the display.

Press the ✓ (Confirmation) key if you **wish to confirm a value during programming**. If you press any other key instead, the entered value will not be stored and will disappear.

An entered value (exception: short time) must be confirmed with the ✓ (Confirmation) key within 20 seconds as otherwise the entered value will not be stored and the current time of the day will appear on the display.

If you enter a time value in the short time function mode, the set time will begin to expire immediately without confirmation.

You can query set values by pressing the ⌚ (timer) key. The value appears on the display for a few seconds. During this time, you can modify the value by pressing the + or - key and you can confirm it by pressing the ✓ (Confirmation) key.

Press the + and - keys at the same time if you wish **to clear a value**.

After completion of time programming, the corresponding symbol flashes on the display. For example, if you have programmed an end time, the -| (end time) symbol will flash. An audible signal is also sounded. Heating is deactivated and the oven lighting goes off. You can restart the cooking by pressing any key on the display. You end the baking process by turning the “Temperature” knob to 0.

Every alarm goes off after 3 minutes.

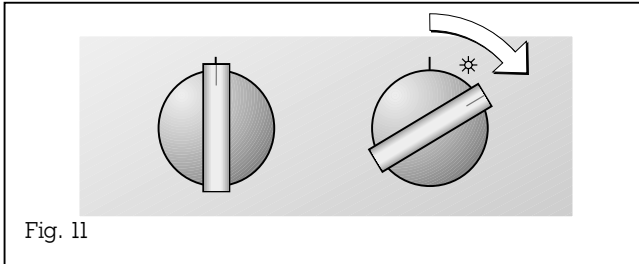
Turn the “Temperature” control knob back to 0 to switch over **from the automatic mode** to the normal mode of operation. The steam oven will then no longer heat. The previously programmed value is retained. An audible signal sounds after the entered time has elapsed.

If the water has not been connected properly, the ↵ (Tap) symbol will light up in the display and the appliance cannot be operated.

All functions are disabled if the appliance has never been **calibrated**.

3.2 Switching on and off

Switching on



Switching on

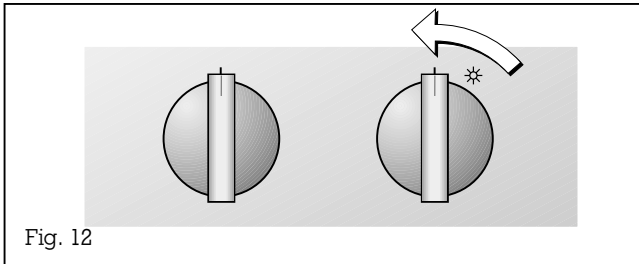
- Turn the “Temperature” control knob by one latching position to the right (Fig. 11). The lighting goes on:
- Turn the “Moisture” control knob to the moisture level you require.
- Turn the “Temperature” knob to the temperature you require.

When you turn the “Temperature” knob to the left, the **suggested temperature** for the chosen moisture level appears on the display.

100 %	–	100 °C / 210 °F
80 %	–	120 °C / 250 °F
60 %	–	120 °C / 250 °F
30 %	–	170 °C / 340 °F
0 %	–	170 °C / 340 °F

When the “Moisture” control knob is turned, the moisture is displayed for a few seconds.

Switching off

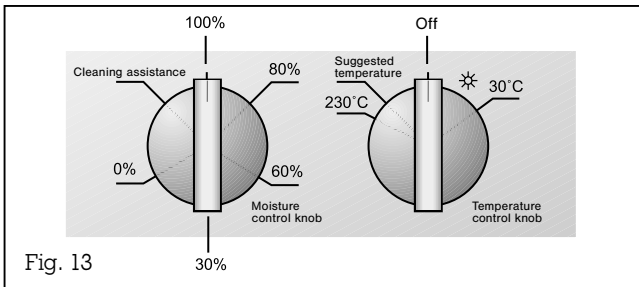


Switching off:

To switch off, turn the “Temperature” knob to the 0 position (Fig. 12).

The steam oven lighting goes off.

3.3 Operating concept



“Temperature” knob:

The temperature can be set between 30 °C / 85 °F and 230 °C / 450 °F.

“Moisture” control knob:

You can select the following moisture levels: 100%, 80%, 60%, 30% und 0%

3.4 Operating the timer

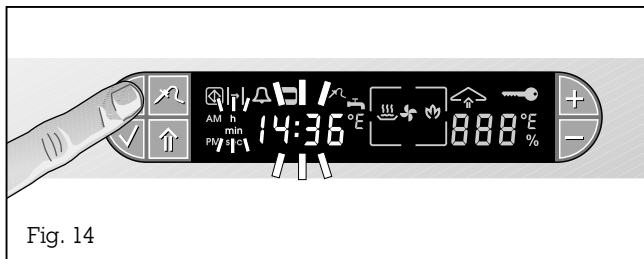


Fig. 14

Setting the time of day

Proceed as follows:

- Press the ⌚ (Timer) key **3 times**. The ^h (Time unit) symbol flashes on the display. The time display shows the currently set time of day (Fig. 14).
- You can select the required time by pressing the + or - key.
- Press the ✓ (Confirmation) key to confirm the entered value. An audible signal is sounded.

After first installation or a power failure lasting several hours, 08:00 and the time unit symbol will flash in the display. You can set the current time by pressing the + and - keys. 08:00 will be stored as the time of day if you turn one of the control knobs.

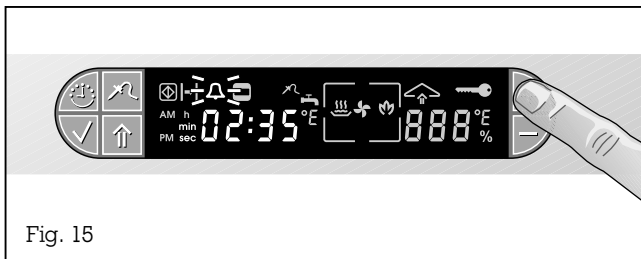


Fig. 15

The last programmed value is proposed to you every other time you program a short time.

Short time

You can program a period of time with the short time function without automatic activation or deactivation. You can use this mode of operation even when the appliance is switched off as an egg timer, for example. The range that can be set is between ten seconds (00:10) and 23.59 hours (23:59)

Proceed as follows:

- Press the + key. The short time symbol Δ flashes (Fig. 15).
- The entered value appears on the display, which you can modify by pressing the + or - key. The time unit symbol min^{sec} lights up.
- Press the \checkmark (Confirm) key to confirm the entered value.
- The elapsing time is displayed.

Note: if nothing is entered for 5 seconds, the short time starts even if the \checkmark key (Confirm) is not pressed.

Once the short time has elapsed, an audible signal sounds and the Δ (Short time) symbol flashes on the display. The signal goes off when you press any key. The short time reminder can be switched off at any time by pressing the + and - minus keys at the same time.

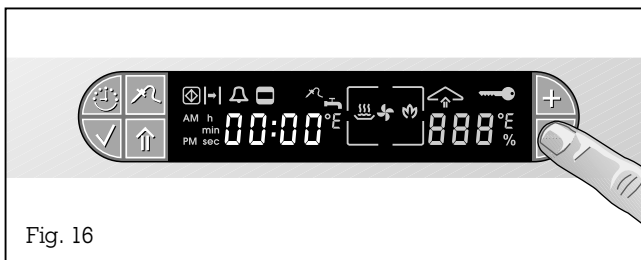


Fig. 16

Elapsing timer

Proceed as follows:

- Press the - key while the appliance is on (Fig. 16).
- The time, beginning at 00:00, is displayed (maximum display: value 12 hours). Thus, you can continuously display the elapsed cooking time without programming automatic deactivation. When you press the - key again, the time is switched off.

3.5 Baking and cooking time

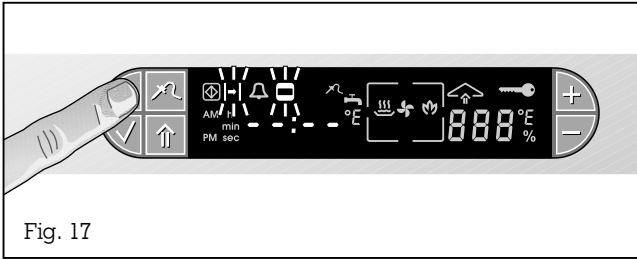


Fig. 17

Programming a duration

The appliance is operated for a specific period of time. The range that can be set is between one minute (00:01) and 23 hours and 59 minutes (23:59).

Proceed as follows:

- Press the ⌚ (Timer) key once. The ⌚ (Duration) symbol and the ⏱ (Cooking time) symbol flash on the display. Dashes appear on the display (i.e. no value programmed).
- Press the + or the - key to set the required duration.
- Press the ✓ (Confirm) key to confirm the set value. An audible signal is sounded. The ⏱ (Cooking time) symbol lights up on the display.

Note:

- A signal is sounded after the programmed duration has elapsed. At the same time, the steam oven switches off automatically.
- Press any key to switch off the signal.
- The programmed duration can only be queried by pressing the ⌚ (Timer) key.

Clearing incorrectly programmed values:

- Press the ⌚ (Timer) key once.
- Press the + and - keys at the same time. An audible signal is sounded.

The end time is display automatically if you press the ⌚ (Timer) key twice.

Every other time you program a duration, the value programmed last is proposed to you when you press the + key.

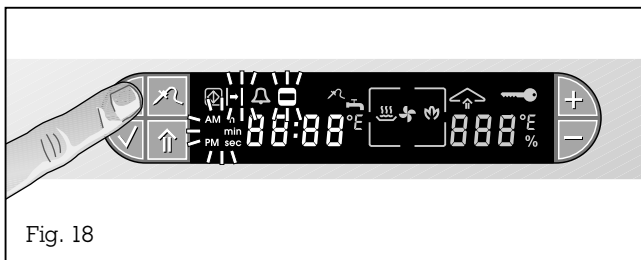


Fig. 18

Note: the time of day that is set on the appliance is the starting point for programming the switch-off time.

You can query the entered value by pressing the ☺ (Timer) key twice

Programming a switch-off time

The appliance switches off automatically at a time that you have chosen. The starting point is the time of day set on the appliance.

Proceed as follows:

- Press the ☺ (Timer) key twice. The -| (End) and ☐ (Cooking time) symbols flash.
- Press the + or - key to set the required time. You can choose any switch-off time within a period of 24 hours.
- Press the ✓ (Confirm) key to confirm the entered value. An audible signal is sounded. The ☐ (Cooking time) symbol lights up on the display.

After the set time has elapsed, the ☐ (Cooking time) symbol flashes and an audible signal is sounded.

By pressing any key, you can switch off the signal and heating will start again. Turn the temperature selector switch to 0 to end the operation.

Programming a duration and an off time

This mode enables you to start and end baking and cooking in your absence.

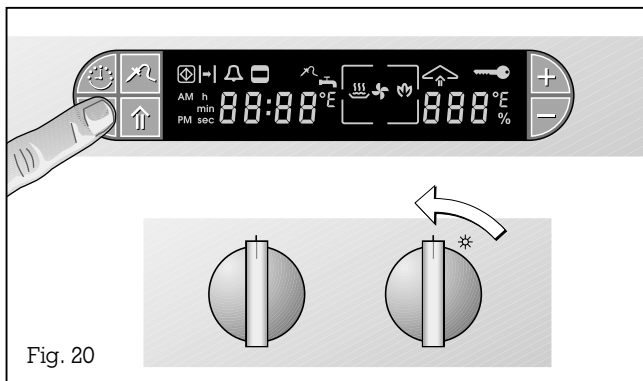
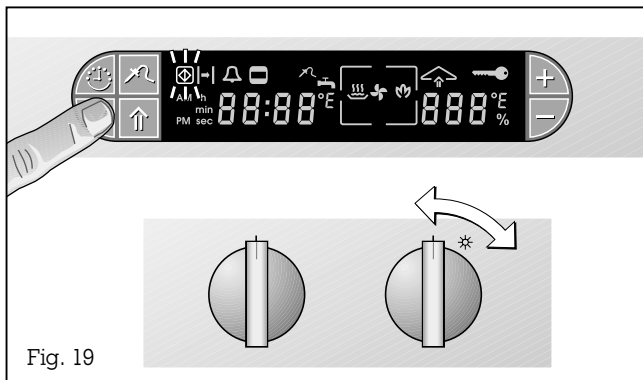
Proceed as follows:

- Enter a required duration (see Page 16)
- Press the ✓ (Confirmation) key
- Enter the required switch-off time (see above)
- Press the ✓ (Confirmation) key

The automatic mode becomes active as soon as the switch-off time is programmed and you have pressed the ✓ (Confirm) key.

3.6 Special functions

3.6.1 Child lock



Child lock

The child lock prevents inadvertent activation of the steam oven.

Proceed as follows:

Switching on:

- **Turn** the “Temperature” control knob to any position on the right.
- **Press** the ✓ (Confirm) key and keep it pressed.
- **Turn** the “Temperature” control knob to the 0 position (Fig. 19).

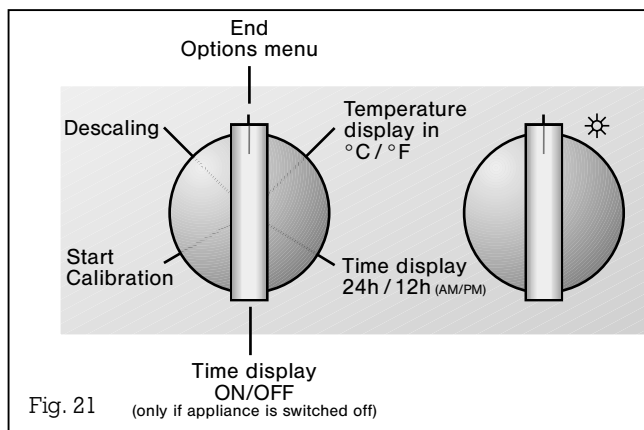
The ☞ (Child lock) symbol on the display flashes.

Switching off:

- **Press** the ✓ (Confirm) key and keep it pressed.
- **Turn** the “Temperature” control knob to any position on the right.
- **Release** the ✓ (Confirmation) key.
- **Turn** the “Temperature” control knob to the 0 position (Fig. 20).

The ☞ (Child lock) symbol on the display goes off.

3.6.2 Options menu



Options menu

With the aid of the Options menu, you can

- choose between °C and °F on the temperature display.
- choose between 12h and 24h on the time display.
- turn the timer on and off.
- start calibration.
- reset the descaling display.

Proceed as follows:

- Turn the two control knobs to the topmost position.
- Press the √ (Confirm) key and keep it pressed.
- Turn the "Moisture level" knob to the right.
- Release the √ (Confirmation) key.
- By turning the "Moisture level" control knob, you can now choose the various functions (Fig. 21):
 - Position 1: temperature display either in °C or °F
 - Position 2: time display in 24 hours or 12 hours (am and pm)
 - Position 3: optional deactivation of the time display when the appliance is off
 - Position 4: calibration
 - Position 5: descaling
- Set the required option by pressing the + or - key.
- Press the √ (Confirmation) key
- To quit the options menu, turn the "Moisture" control knob back up or turn the "Temperature" control knob.

3.6.3 Core temperature sensor

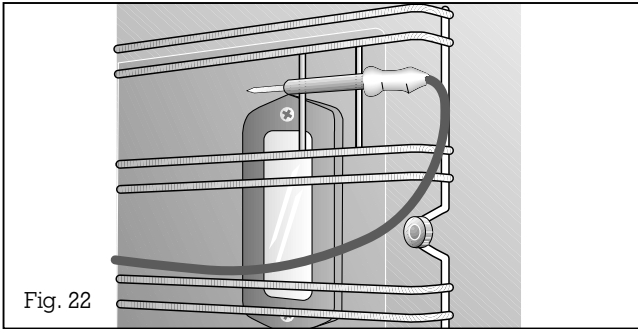


Fig. 22

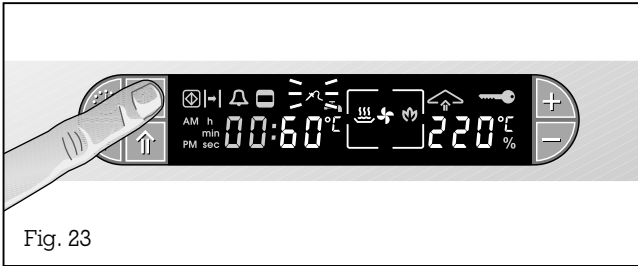


Fig. 23

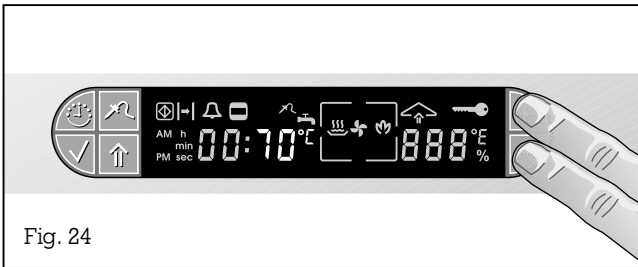


Fig. 24

Core temperature sensor

With the core temperature sensor, you can precisely measure the core temperature of your food while you are cooking it. You can select and set the core temperature between 1°C / 5°F and 99°C / 210°F.

Proceed as follows:

Switching on:

- Preheat the oven.
- Insert the cooking insert with the food.
- Insert the core temperature sensor in the middle of the food.
- Caution:** The core temperature sensor and the sides are hot. Use a glove.
- Close the oven door.
- Press the ^ (Core temperature sensor) key twice. On the display, the ^ (Core temperature sensor) symbol flashes and the suggested value 60°C / 140°F can be seen on the display (Fig. 23).
- By pressing the + and - keys, you can enter a value between 1°C / 5°F and 99°C / 210°F (Fig. 24).
- Press the ✓ (Confirmation) key to confirm the entered value. An audible signal is sounded.

An audible signal sounds as soon as the programmed core temperature is reached. The steam oven switches off automatically. The ^ (Core temperature sensor) and -| (End) symbols flash on the display.

Note:

The temperature on the core temperature sensor is displayed to you for a few seconds when you press the ^ (Core temperature sensor) key (1 x).

Recommended core temperature values

Beef

Roast beef / fillet of beef		
	rare	45-50°C/115-120°F
	medium-rare	55-65°C/130-150°F
	well-done	70-80°C/160-175°F
Beef roast		80-85°C/175-185°F
Boiled fillet of beef		90°C/195°F

Pork

Roast pork		80-85°C/175-185°F
Back of pork		65-70°C/150-160°F
Meat loaf		85°C/185°F

Veal

Roast veal		75-80°C/165-175°F
Breast of veal, stuffed		75-80°C/165-175°F
Back of veal	medium-rare	65-70°C/150-160°F

Venison

Leg of venison		75-80°C/165-175°F
Back of hare / venison		65-70°C/150-160°F

Poultry

Chicken		85°C/185°F
Goose		85-90°C/185-195°F
Turkey, duck		80-85°C/175-185°F
Duck breast		70°C/160°F

Lamb

Leg of lamb	medium-rare	55-65°C/130-150°F
Lamb	well-done	75-80°C/165-175°F

Mutton

Leg of mutton	medium-rare	75-80°C/165-175°F
Back of lamb	well-done	80°C/175°F

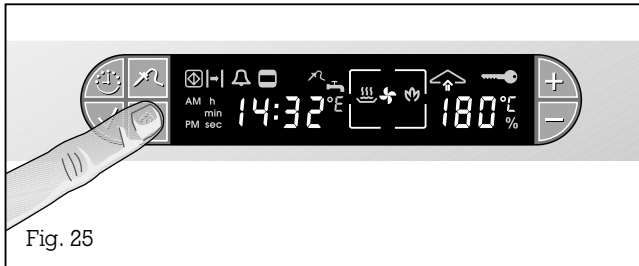
Bread

90°C/195°F

Clearing the core temperature:

- Press the ^ (Core temperature sensor) key **twice**. The ^ symbol (Core temperature sensor) flashes on the display.
- Press the + and - keys at the same time.
- An audible signal sounds and the ^ symbol (Core temperature sensor) goes off.

3.6.4 Steaming



Steaming

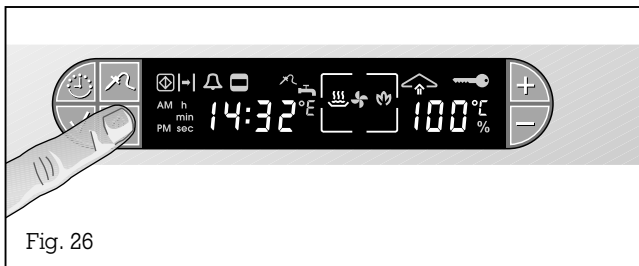
You have a possibility of deliberately adding more moisture to the food you are cooking. Steaming is possible at the hot air moisture levels (0%) **and** 30%.

Proceed as follows:

- Press the ↑ (Steaming) key (Fig. 25).
- Steaming lasts for as long as you keep the ↑ key pressed, but no more than 8 seconds. You can trigger steaming again by pressing the ↑ (Steaming) key yet again.

Note: Steaming is only possible at the “Hot air” stage or with 30% humidity.

3.6.5 Condensing



Condensing (At moisture levels 100%, 80% and 60% / Temperature 0-130 °C / 32-265 °F)

You can easily remove steam from the cooking compartment. Water is added to the cooking compartment. This causes the cooking compartment to cool.

So, when opening the door after condensing, less steam blows into your face.

Proceed as follows:

- Press the ↑ (Condensation) key for app. one second (Fig. 26).

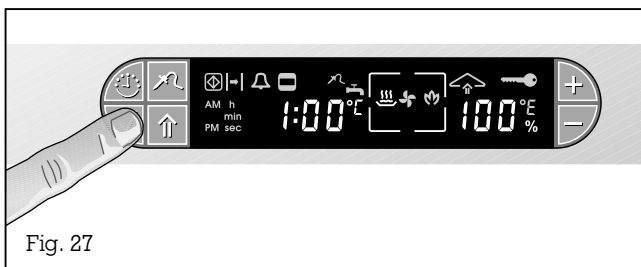
Note: condensation is only possible in a mode of operation that involves a moisture content as from 60%.

Condensation starts to run when the door is closed. It is ended prematurely if you open the door or if you press the condensation key. After condensation, an audible signal sounds. If the door is not opened, the appliance continues heating after a few seconds.

Condensation can be ended in the following ways:

- The time specified by the appliance (app. 20 sec.) elapses.
- The appliance door is opened (Caution! Drops of water may drip from the door).
- The condensation key is pressed again.

3.6.6 Display of the current cooking compartment temperature



3.6.7 Power failure protection

3.6.8 Vacation protection

3.6.9 Cleaning aid

Display of the current oven temperature

When you press the ✓ (Confirmation) key, the current temperature in the cooking compartment and the moisture level appears on the display for a few seconds (Fig. 27).

Note: If the appliance is operated for a prolonged period unavoidable temperature fluctuations of up to 5°C / 40°F may occur.

Power failure protection

When the steam oven is on, heating is interrupted if the power should fail and if it should then return again.

Note: the appliance bridges a power failure lasting 5 minutes. The cooking process can be continued unhindered. A prolonged power failure may have a negative influence on the cooking process. This is why cooking stays interrupted. You must switch the appliance off and then on again.

Vacation protection

Heating of the steam oven is cancelled after 15 hours if it is not operated during that time. This function is not active when a time has been programmed.

Cleaning assistance

The cleaning assistance feature loosens soiling, which can then be removed with greater ease (see Chapter 5.2).

3.7 Further modes

Low-temperature cooking

Vigorously browned meat matures over a longer time at a lower temperature.

- Preheat the appliance to 70 - 80°C / 160 - 175°F (depending on the size of the food). To do this, turn the "Moisture" control knob to the 30% position.
- Briefly roast the meat on all sides in a pan. Note: the longer you roast the meat in the pan, the shorter is the roasting time in the oven.
- Place the meat on a preheated plate in the oven.
- Larger pieces of meat (e.g. entrecote, roast beef or leg of lamb) need 2-4 hours). Smaller pieces of meat (steak or chicken chunks) take 30-60 minutes.
- You can reduce the temperature to 60°C / 140°F towards the end of the cooking time. For larger pieces of meat, you can extend the cooking time by 2-4 hours or for smaller pieces you can extend it by 30-45 minutes.

Regenerating

Warming up ready-cooked meals without quality losses.

- Heat up the appliance to 120°C / 250°F. To do this, turn the "Moisture" control knob to the 60% position.
- Portion cooked but cold meals on plates.
- Place the plates on the gridiron.
- Cooking time: 7-10 minutes.

Note: to regenerate vegetables or pastas choose a temperature of 100°C / 210°F and a moisture of 100%.

Slow cooking

Raising yeast dough, self-raising flour and sour dough mixtures

- Place the bowl containing the dough on the gridiron.
- Turn the "Temperature" knob to 30 - 40°C / 85 - 105°F and the "Moisture" knob to 60%.

Extracting juice

The steam oven allows you to extract juices even without a special juice extraction pot.

- Place the fruit or berries in the perforated cooking insert.
- Insert the perforated cooking insert with the fruit in the 3rd level from below.
- Place the deep unperforated cooking insert (special accessory) one level lower to collect the juice.
- Turn the "Temperature" knob to 100°C / 210°F and the "Moisture" knob to 100%.

Leave the fruit in the appliance until juice no longer appears (1-2 hours depending on the type of fruit).

Sterilising

Preserving fruit, vegetables and meats in preserving jars.

- Place the filled preserving jars on the gridiron or the perforated cooking insert. Important: the jars must not touch each other.
- Turn the "Temperature" knob to 100°C / 210°F and the "Moisture" knob to 100%.
- Turn the "Temperature" knob to 0 as soon as the contents of the jars begin to bubble.

Do not remove the preserving jars from the oven until they have cooled down completely.

Thawing

Thawing deep frozen products gently and in a short time.

- Place the frozen foodstuff in the perforated cooking receptacle.
- Insert the perforated cooking insert with the frozen food in the 2nd level from below.
- Insert the unperforated cooking insert one level lower to collect the thawing liquid.
- Turn the "Temperature" knob to 45 - 50 °C / 115 - 120 °F and the "Moisture" knob to 80%.

The time it takes to thaw depends on the size and weight of the frozen food.

Application examples:

Chicken (1000 g)	55 - 65 minutes
Chicken legs (400 g)	30 - 35 minutes
Vegetable frozen in a block (e.g. spinach) (400 g)	20 - 30 minutes
Berries (300 g)	8 - 10 minutes
Fish fillet (400 g)	15 - 20 minutes

After the thawing time has elapsed, leave thawed food for another 10-15 minutes in the appliance after switching off to ensure that the food is able to thaw right down to its interior.

Blanching

By blanching, vegetables that are to be frozen, for example, retain their natural colour.

- Place the food in a perforated cooking receptacle.
- Turn the "Temperature" knob to 100 °C / 210 °F and the "Moisture" knob to 100%.
- As soon as the temperature has been reached, place the cooking receptacle in the second level from below and place the unperforated cooking receptacle one level lower.

- After 1-2 minutes, remove the cooking receptacle from the oven again and place the vegetables in iced water to cool them.
- Allow the food to drip off well.

Preparing yoghurt

Preparing yoghurt the do-it-yourself way.

- Heat milk (except long-life milk) to 90 °C / 195 °F to avoid disturbing the bacteria in the lactic acid.
- Cool the milk to 40 °C / 104 °F in a water bath.
- Stir natural yoghurt into the milk (1-2 teaspoons for every 100 ml).
- In the case of yoghurt ferment, pay attention to the notes on the packet.
- Turn the "Temperature" knob to 45 °C / 115 °F and the "Moisture" knob to 80%. Allow the yoghurt to mature for 4-6 hours.

Note: The time needed for maturity will be lengthened if you use cold milk to produce the yoghurt.

On completion, place the yoghurt in the fridge!

Tip: before heating the milk, add skimmed milk powder (1-2 tablespoons for every litre) to obtain yoghurt that will not go off.

To kill off undesirable germs, before preparing the yoghurt place the yoghurt jars in the oven compartment for a few minutes at 100 °C / 210 °F and 100% moisture. **Caution!** The yoghurt jars are hot. Allow them to cool down before taking them out of the oven.

4. Setting tables

4.1 Cooking table

Foodstuff	Cooking insert selection	Quantity	Preparation	Temperature	Core temp. (KT)	Moisture	Cooking times (app. in min.)
VEGETABLES							
Cauliflower	perforated/unperforated	1 head	whole	100°C/210°F		100%	20 - 25
Cauliflower and carrots	perforated/unperforated	add. app 1 kg	in roses in slices	100°C/210°F		100%	15 - 20
Broccoli	perforated/unperforated	1 kg	in roses	100°C/210°F		100%	8 - 12
Green beans	perforated/unperforated	1 kg	whole	100°C/210°F		100%	20 - 35
Kohlrabi	perforated/unperforated	1 kg	in slices	100°C/210°F		100%	20 - 30
Carrots	perforated/unperforated	1 kg	in slices	100°C/210°F		100%	15 - 20
Peeled potatoes	perforated/unperforated	1 kg		100°C/210°F		100%	30 - 40
Boiled potatoes	perforated/unperforated	1 kg	quartered	100°C/210°F		100%	20 - 25
Asparagus	perforated/unperforated	1 kg	whole	100°C/210°F		100%	25 - 30
Courgettes	perforated/unperforated	1 kg	slices	100°C/210°F		100%	9 - 12
Leaf spinach	perforated/unperforated	500 g	plucked	100°C/210°F		100%	5
Peas	perforated/unperforated	1 kg		100°C/210°F		100%	15
Leek	perforated/unperforated	1 kg	in slices	100°C/210°F		100%	9 - 12
Peeled tomatoes	unperforated		whole	100°C/210°F		100%	1 - 2
MISCELLANEOUS							
Bread dumplings	perforated/unperforated			100°C/210°F		100%	20 - 25
Lasagne	unperforated			175°C/350°F		100%	40
Baked pasta	unperforated			180°C/350°F		100%	30 - 35
Potato gratin	unperforated			180°C/350°F		60%	30
Soufflés	Souffléform			180°C/350°F		100%	40 - 45
Steam noodles	unperforated			100°C/210°F		100%	15 - 20
Egg custard	unperforated	1 litre		100°C/210°F		100%	15 - 20
PULSE							
Pre-soaked white beans	unperforated	250 g + 1 l water		120°C/250°F		100%	55 - 60
Lentils	unperforated	250 g + 750 ml water		120°C/250°F		100%	30 - 35
MEAT							
Roast pork (collared)	Gridiron or tray	1.5 kg		*220/180°C-430/355°F	80°C/175°F	100%	60 - 80*
Roast beef well-done	Gridiron or tray	1.5 kg		*220/180°C-430/355°F	75°C/165°F	100%	KT
Roast beef pink (medium)	Gridiron or tray			*220/180°C-430/355°F	60°C/140°F	80%	KT
Roast beef rare	Gridiron or tray	1.5 kg		*220/180°C-430/355°F	50°C/120°F	80%	KT
Fillet of beef (whole)	Gridiron or tray	1.5 kg		*220/180°C-430/355°F	60°C/140°F	80%	KT
Fillet of pork (whole)	Gridiron or tray	800 g		*200/160°C-390/320°F	75°C/165°F	80%	20
Boiled fillet of beef	perforated/unperforated	1 kg		100°C/210°F		100%	120
Meat loaf	Tray	1 kg		160°C/320°F	80°C/175°F	100%	50 - 60
Baking in flaky pastry	Tray	1.5 kg		**160/200°C-320/390°F		100%	60

Foodstuff	Cooking insert selection	Quantity	Preparation	Temperature	Core temp. (KT)	Moisture	Cooking times (app. in min.)
POULTRY							
Chicken (whole)	Gridiron	1 kg		180°C/355°F	85°C/185°F	100%	50 - 60
Chicken (halved)	Gridiron or tray	500 g		180°C/355°F	85°C/185°F	100%	20 - 25
Leg of chicken	Gridiron or tray			180°C/355°F	85°C/185°F	100%	20 - 25
Turkey (whole)	Gridiron	3 kg		**150/190°C-300/375°F	85°C/185°F	100%	90 - 100
Duck (whole)	Gridiron or tray	2 - 3 kg		**150/190°C-300/375°F	85°C/185°F	100%	90
Duck breast	Tray			200°C/390°F	70°C/160°F	60%	20
Goose (whole)	Gridiron	2 - 3 kg		**150/190°C-300/375°F	85°C/185°F	100%	90
VENISON							
Leg of venison	unperforated	1.5 kg		*220/175°C-430/350°F	75-80°C/165-175°F	100%	60
Saddle of venison	unperforated	1.5 kg		175°C/350°F	70°C/160°F	100%	20
FISH							
Trout (whole)	perforated/unperforated			70-75°C/160-170°F		100%	12 - 15
Fillet of sole	perforated			70-75°C/160-170°F		100%	8 - 12
Salmon fillet	unperforated			70-75°C/160-170°F		100%	10 - 12
Mussels	perforated/unperforated	1.5 kg		100°C/210°F		100%	15
DESSERTS							
Crème Caramel	unperforated			100°C/210°F		100%	20 - 25
Crème Brulet	unperforated			100°C/210°F		100%	20 - 25
REGENERATING (WARMING)							
Meals prepared on plates	Gridiron			120°C/250°F		60%	7 - 15
RICE							
Natural rice	unperforated	250 g rice + 600 ml water		100°C/210°F		100%	20 - 30
Parboiled rice	unperforated	250 g rice + 600 ml water		100°C/210°F		100%	15 - 20

*Reduce the temperatures below after about 15 minutes.

** Increase the temperature for large poultry during the last 20 minutes of the cooking time.

Note: the cooking times and quantities given here are rough values.

You are advised to always preheat the steam oven. If the appliance is not preheated, cooking times are lengthened by about 5 minutes.

4.2 Baking table

Cakes and biscuits	Temperature setting	Level	Moisture	Cooking time in min. with preheated oven
Swiss roll	190°C/375°F	2nd level from below	0%	9 - 10
Fruit cake on yeast dough	165°C/330°F	2nd level from below	0%	40 - 45
Hefezopf**	165°C/330°F	2nd level from below	30%	30 - 35
Cheesecake (high)	165°C/330°F	2nd level from below	0%	90 - 95
Fancy biscuits	165°C/330°F	2nd level from below	0%	15 - 20
Cake base Kuchenboden (sponge)	175°C/340°F	2nd level from below	0%	30 - 35
Cheese slices	165°C/330°F	2nd level from below	0%	60 - 70
Ring cake (yeast)	165°C/330°F	2nd level from below	30%	45 - 50
Cake mixture	165°C/330°F	2nd level from below	0%	50 - 60
Vol au vent	190°C/375°F	2nd level from below	0%	30 - 35
Bread**	200/165°C-390/330°F	2nd level from below	100%	50 - 55
Bread rolls**	200°C/390°F	2nd level from below	100%	20
Plum cake	175°C/340°F	2nd level from below	0%	40
Quiche	180°C/355°F	2nd level from below	0%	45 - 50

** Bread, bread rolls or yeast pastries can also be baked very well with hot air.

To this end, you should steam the appliance once to twice before placing the items to be baked in the oven.

5. Cleaning and care

5.1 Manual cleaning

You should thoroughly clean the appliance **before operating it for the first time** and after every use.

By doing so, you avoid baking in of residues. After residues have baked in several times, they are then difficult to remove.

Never use any abrasive or aggressive cleaning agents such as abrasive agents, steel wool, saponified steel wool, metal sponges, plastic sponges or sponges with an abrasive surface.

After cleaning, remove all cleaning agent residues without leaving any on the appliance.

When you wish to clean the appliance manually, switch it off and allow it to cool down.

Clean **accessory parts** (cooking inserts etc.) in a dishwasher or with hot water and rinsing detergent.

You can loosen food remainders that have burnt into the cooking inserts by placing a little water and rinsing detergent in the cooking insert. Soak these in the steam oven at 70 °C/160 °F and 100% humidity.

The **outer surfaces** must only be cleaned with a soft cloth. Do not use any commercially available stainless steel cleaners as these may be aggressive to the printed markings.

Clean **operator controls and glass surfaces** with a soft cloth and light rinsing detergent and wipe them dry with a soft dry cloth. Do not use any abrasive or nitro polishing agents for cleaning. Do not use any abrasive sponges either. Do not spray anything onto the switch panel.

Do not scrape off **burnt-in food remainders**. Remove them by means of the cleaning aid function instead (see Chapter 5.2).

Caution: do not clean this appliance with a steam cleaning unit or with water pressure - risk of short-circuits!

Empty the **drip channel** and clean it.

Clean the **grease filter** at regular intervals. Remove the support grills. Push up the grease filter and then remove it.

Clean the **strainer and the siphon** at regular intervals. To do this, unscrew the strainer from the bottom plate.

Cleaning the side plate

- Allow the appliance to cool down completely before cleaning it.
- Remove the shelves by undoing the knurled nuts.
- The grease filter can be detached in the upward direction.
- To remove the side plate, undo the 4 nuts with a socket spanner (8 mm).
- Do not use any abrasive cleaning agents to clean the side plate.
- Scale deposits on the side panel and on the fan are harmless and do not detrimentally influence functioning of your appliance.
- The inlet pipe should be cleaned regularly. See Chapter 6.3 entitled Descaling.
- Reinsert the side plate. Reattach the grease filter and the shelves.
- Check that all parts are fitted securely before commencing operation of the appliance.

5.2 Cleaning assistance

Stubborn soiling can be loosened by means of the cleaning assistance and may then be removed more easily.

- Allow the appliance to cool down completely before cleaning it.
- Remove the shelves by undoing the knurled nuts. The appliance can be wiped out better later on.

You should not detach the grease filter. It protects the fan against cleaning agent residues. You can then clean the grease filter and shelves in a dishwasher.

- Spray a household cleaning agent that is suitable for stainless steel onto the cold appliance.
- Close the appliance door.
- Starting in the initial position, turn the two control knobs by one latching position to the left (Fig. 28).

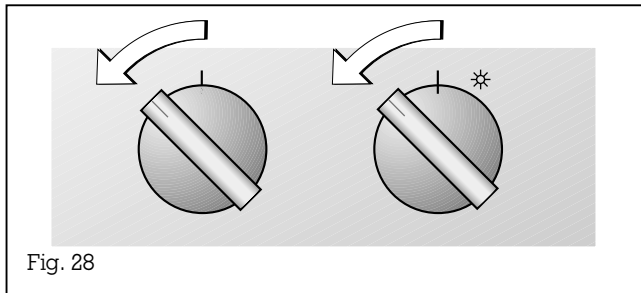


Fig. 28

- The ♡ (Cleaning) symbol appears in the display.
- Press the ✓ (Confirmation) key to start the operation.
- An audible signal sounds once the cleaning aid has finished (about 30 minutes):
- Turn the control knobs back to the starting position.
- Then wipe out the appliance with a soft cloth.

- We advise you to wipe out the cooking compartment directly after the program has finished. Repeat the operation if the cooking compartment should have dried out excessively after the appliance door has been opened.
- Reattach the grease filter and the shelves.
- Check that all parts are fitted securely before commencing operation of the appliance.

By pressing the Condensation key, you can apply water to the cooking compartment for cleaning (requirement: both control knobs are set one latching position to the left). **Caution:** the Condensation key must not be pressed if the side plate has been detached. Risk of hot water splashes!

Note: the light in the oven compartment is off during the cleaning process.

6. Maintenance

6.1 General

The appliance must always be disconnected from the mains when being repaired.

If the appliance does not function correctly, check the fuses and the water supply connection first.

If the **power and water supply** is functioning correctly, but your appliance still does not work, please contact your dealer or your local Gaggenau customer service agency. Specify the appliance type (see rating plate located on the inner side of the door and also included with these instructions).

Repairs may only be carried out by authorised electricians, in order to guarantee the safety of the appliance.

Unauthorised tampering with the appliance will invalidate any warranty claims.

6.2 Lamp replacement

For technical reasons, the lamp cover is adhered to the appliance. Lamp must only be replaced by Gaggenau after-sales service.

Important

The lamp cover must not be detached.

6.3 Descaling

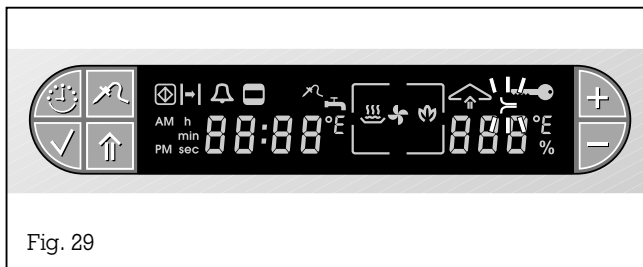


Fig. 29

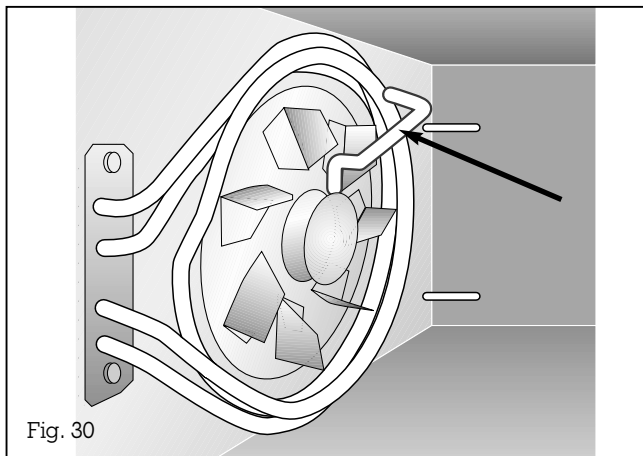



Fig. 30

The water evaporates behind the side plate. Scaling therefore drops out there and is washed into the oven compartment. Scale can be wiped away with a moist cloth.




The **inlet pipe** must be descaled at regular intervals. The appliance features a descaling display. By constant flashing of the  (Descaling) symbol on the display, it indicates that the inlet pipe needs to be descaled (Fig. 29). This symbol flashes even when the appliance is off.


To **descale the inlet pipe**, proceed as follows:

- Remove the side plate and the shelf on the left.
- Dismantle the inlet pipe by first removing the wing nut and by then pulling the inlet pipe out of the mount (Fig. 30).
- Clean the inlet pipe by soaking it in vinegar essence, citric acid or descaler.
- Reinstal the inlet pipe in the reverse order.

After descaling, the descaling display must be turned off manually.

Proceed as follows:

- Turn the two control knobs to the topmost position.
- Press the  (Confirmation) key and keep it pressed.
- Turn the "Moisture level" knob to the right.
- Release the  (Confirmation) key.
- Turn the "Moisture level" control knob to the "Descaling" position on the right.
- Press the  (Confirmation) key.

The  (Descaling) symbol goes off.

Important!

On assembly, pay attention to a good fit of the inlet pipe. It should be exactly in the middle over the distributor wheel and should not scrape on its edges.

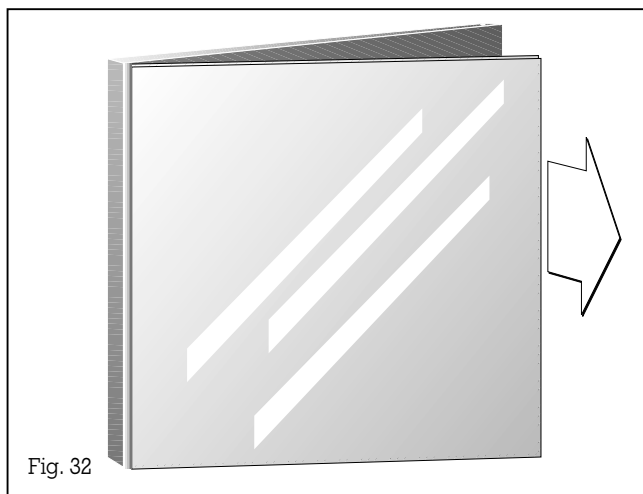
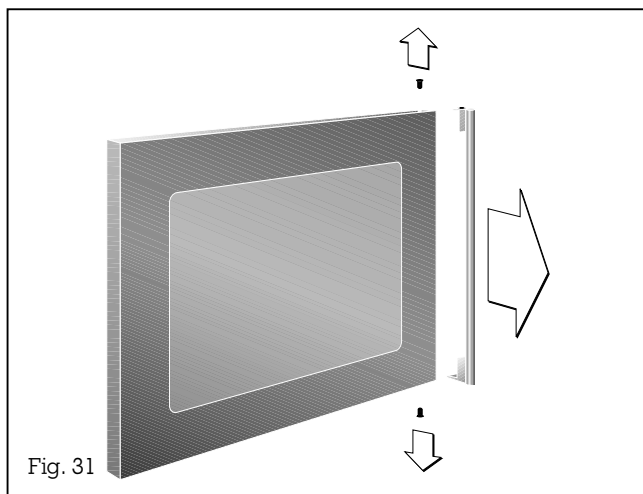
6.4 Disassembly of the front window

Proceed as follows:

- **Remove** the bottom screw from the door handle-
- **Remove** the top screw from the door handle and detach the door handle.
- **Hold** the front window with one hand and lightly shake the door to and fro. The glass window can be removed towards you.
You can now clean the front window.

Install in the reverse order.



In doing so, make sure that you first insert the window on the hinge side and that you hold it with one hand to stop it from falling out.



6.5 Remediating slight malfunctions yourself

If you cannot remedy a malfunction yourself with reference to the list below:

- Switch off the steam oven and isolate the appliance from the mains
- Shut off the water supply
- Do not open the housing of the appliance
- Call Gaggenau after-sales service

What to do if... ?	The cause	The solution!
... The display stays off?	No voltage on the appliance.	Insert the mains plug in the socket. Check the household fuse.
... "CAL" appears on the display when switching on?	Calibration has not been done or has been ended prematurely.	Complete calibration.
... The  (Heating up) symbol does not appear on the display?	Appliance door is not closed.	Close the appliance door.
... The  (Tap) symbol flashes on the display?	No water in the appliance.	Check the water connection.
... Water drips down the door?	Condensation. Collecting channel on the appliance door is full.	The window always steams up at temperatures up to 100 °C / 210 °F. Condensation is normal with steam. Wipe out the collecting channel.
... Steam escapes from the appliance despite condensation?	Not all the steam can be quenched because the food itself steams as the result of its own heat.	Caution when opening the door! Risk of scalding! Wait until quenching has ended.
... You can hear a humming noise?	This is normal.	The drain pump is emptying the drain tank.
... A clicking noise can be heard from time to time?	This is normal.	The solenoid valve is opening the water supply.
... The temperature display does not indicate the set value?	The appliance is still heating up.	Small-scale periodic fluctuations of the cooking compartment temperature are normal.
... The oven lighting goes off?	At low target temperatures, the light is switched off automatically because the lamp additionally heats up the cooking compartment.	The light is activated for a few seconds every time a key or control knob is operated.
... No steam is generated?	The inlet pipe is clogged with scale.	See Chapter entitled "Descaling".
... The water in the cooking compartment does not drain off?	The drain is clogged.	Clean the drain filter and siphon and rinse through the drain.
... The pump repeatedly starts periodically?	The drain pipe is not laid in a gradient or a water pocket has formed.	Lay the drain pipe correctly.
... The inside walls are covered in scale?	Water is too hard.	Connect a water softener.
... Steam escapes during boiling point adjustment?	This is normal.	No longer occurs later on during normal operation.
... if an error sign appears in the display (e.g. F20, F23 etc.)	There may be several reasons for that.	Disconnect the appliance from the mains for about 10 minutes (e.g. by switching off relevant fuse). If after renewed switching on the error is still shown in the display, please call the Gaggenau after-sales service.

7. Tips and tricks

General:

- The appliance does not need long to heat up. It therefore operates in an extremely energy and time-saving fashion.
- Cooking times depend on the quality, weight and height of the food. This is why specified values can only serve as recommendations.
- Food being cooked must not come into contact with the oven compartment, the grease filter or the air baffle.
- The steam oven door must seal well. So always keep the door seal faces clean.
- Do not place too much on grids and in receptacles. This will ensure optimum circulation of the air.

What are all the things you can do better with the steam oven?

- Cook potatoes in the perforated receptacle. By doing so, you will ensure that the steam can reach the potatoes from all sides. This will make cooking more intensive.
- Use the perforated insert to boil eggs. Please note: You will have to preheat the appliance if you want to boil soft eggs.
- You can collect vegetable juices by placing the unperforated insert in the bottom rack.
- For foods that are sensitive to pressure (such as dumplings), you are best using two low cooking receptacles rather than just one. By doing so, you will ensure that items do not lie on one another and cannot get crushed.
- Mix rice and corn with water: 1 part corn, 1.5 to 2 parts water.
- Peel tomatoes: cut into the tomatoes and place them in the steam for 30 to 60 seconds. Then run the tomatoes in cold water.
- You can even decrystallise honey with your steam oven. To do this, set a temperature of 60°C/140°F and a moisture level of 100% steam.

Tips on how to save energy saving and protect the environment

- Give good thought to what foods you can cook at the same time. This will ensure an even load on your appliance and will save you time and energy.
- Avoid opening the steam oven door frequently and for prolonged periods. Otherwise, generated steam and heat can escape unhindered and then has to be generated again. This involves a loss of large amounts of energy and prolongs the cooking time.
- You can often use several levels at once (when steaming with up to 100°C / 210°F).

Thawing tips:

- Only thaw the quantity you need.
- Please remember: once food has been thawed, it may not be possible to keep it for as long as intended and it will perish faster than fresh food.
- Thawing: Thaw pieces of meat that you intend to bread long enough to ensure that spices and the bread crumbs will adhere to the meat.
- Thawing poultry: remove poultry from its packaging before thawing. Important: pour away the thawed water.
- You can store kitchen herbs frozen and you can use them unthawed.
- Thawing and heating in steam is possible instead of a bain-marie. Leave the meal in the bag or put in directly on a plate.

Sterilising:

- If possible preserve foodstuffs immediately after buying or harvesting them. Prolonged storage reduces their vitamin content and leads easily to fermentation.
- Only ever use fruit and vegetables that are in a perfect state. Examine preserving jars and rubber rings exactly. Check clips and springs. Sterilise the jars and clean the rubber rings. Rinse them with hot water.

8. Assembly instructions

8.1 Technical data

Heating power

Hot air heating element 2700 W

Max. water pressure 500kPa (5 bar)

Technical modifications without notice.

ED 220-6..	FD xxxx	
AC 208/220-240V	60Hz	2900W
(M)36W	(M)24W	
(A)60W		16A

8.2 Installation notes

Pay attention to Chapter 1 (Important notes).

The appliance must only be connected by an **authorised specialist**, paying attention to the relevant regulations of the power supply companies and the regional construction regulations.

Pay attention to the maximum water pressure!

Measure the water pressure or inquire with your local authority about the water pressure. Use the correct connection set!

The **installing technician** is responsible for the correct functioning of the appliance at the time of installation. He must instruct the user on how to operate the appliance correctly on the basis of the Operating Instructions, and the user must be instructed on how to disconnect the appliance in an emergency.

We accept no liability for damage caused by **failure** to comply with these instructions.

The appliance must be **deenergised** in the event of repairs or in an emergency.

Repairs and maintenance work must be carried out by trained after-sales technicians.

Isolate the appliance from the electric and water mains **during every maintenance operation**.

To do this, remove the mains plug or actuate the corresponding fuse and turn off the tap.

Electrical connection conditions and water connection information on the rating plate must agree.

The **wiring schematic** that is adhered to the top of the appliance shows the connection variant again. Do not use any extension leads!

The **electrical safety** of the appliance is guaranteed only if the earthing system belonging to the domestic installation is installed in accordance with regulations.

The manufacturer is not liable for damage that might arise as the result of improper or non-existent earthing of the appliance.

Connection to the power mains

On the top of the appliance there is a cover that has to be unscrewed. The wiring diagram stuck onto the top of the appliance shows the connection variant.

The power mains to which the oven is to be connected is fused with 16 A in each phase.

The appliance must be earthed.

The manufacturer cannot be held liable for damages that might arise from improper or non-existent earthing of the appliance.

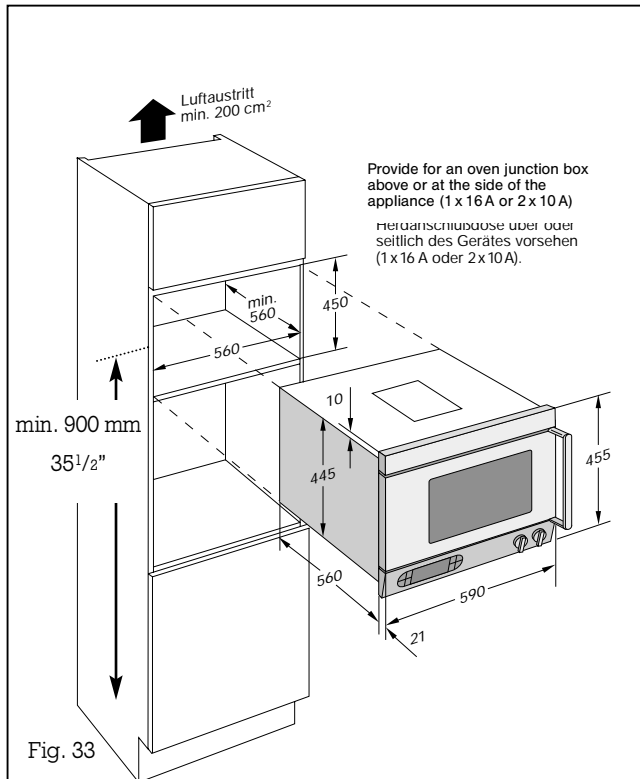
Screw the cover back on.

For installation in Canada only:

When you install the appliance you need a special fuse-box with circuit breakers which have to be connected between the appliance and the socket. When installing the fuse box and circuit breakers please make sure that you have installed the right breakers in each circuit. Please contact your dealer or an electrician.

Follow the information on the enclosed wiring diagram for connection details.

8.3 Installation



The steam oven must only be installed above the worktop. When installing it over an oven, install the steam oven first. Then install the oven.

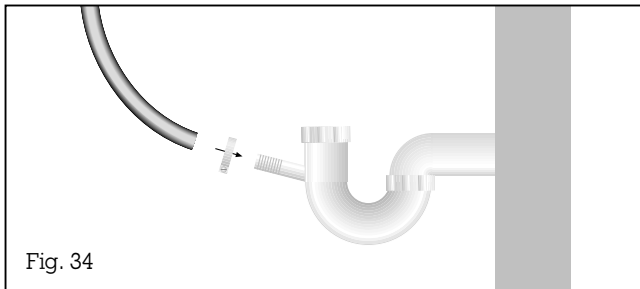
Proceed as follows:

- When **unpacking** the appliance, check it for transport damage. Damaged appliances must not be operated.
- **Insert** the appliance in the item of furnishing.
- **Guide the water supply and drain hoses** downward to the connection units.
- Establish the **electrical and installation connections** in accordance with the instructions (see P. 36).
- **Check** that the appliance functions properly.
- **Clean** it (see chapter on cleaning and care).

Drainage:


- Connect the drain hose to the drain connection of the waste water pipe siphon.
- Push the shaped rubber part over the connection and secure the connection with the included hose clamp. A sufficient drainage cross-section (40 mm inner diameter) must be guaranteed.

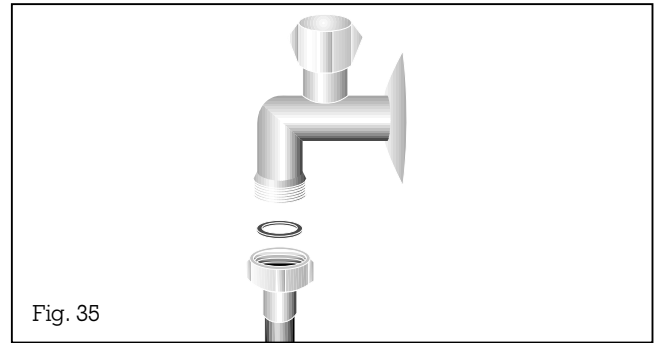
Note: the drain hose must be laid with a constant downward gradient. The drain water connection must lie at least 10 cm lower than the appliance drain.



Fresh water

- Make sure that you have the right connection set. The connection set AE 220005 is intended for an input pressure of 1 to 5 bar. The connection set AE 220010 is intended for an input pressure of 1 to 10 bar. Contact your installing technician if you do not know the water pressure in your household.
- Connect the appliance to a cold water connection with an R 3/4" hose gland.
- Insert the included dirt strainer on the tap end.
- Fit the angled connection on the appliance. The minimum water pressure is 1 bar. At least 10 litres per minute should flow out of the water pipe.
- The enclosed seals must be fitted expertly.

Tip: run the water for a few minutes if the water pipe is new or if it has not been in use for a prolonged period of time without the appliance being connected to the water mains. Otherwise, the water supply line may clog up and the appliance will signal  that the water is low.



Note: the appliance must not be connected to the hot water supply.

The steam oven is protected against back-suction (DVGW-tested). There is therefore no need to install connection fittings with non-return valve. Special local waterworks regulations must be observed very precisely.

If the hardness of the water exceeds 14°dH, you must install a descaling system before the appliance. You can obtain a system that we have tested from the following address, or contact your kitchen specialist.

Descaling system

Type: BRITA Acqua Quell 33
BRITA Wasserfilter Systeme GmbH
Heinrich-Hertz-Straße 4
D-65232 Taunusstein
GERMANY
Phone: +49 (0)6128 746-0