



Houd, wanneer u contact opneemt met de serviceafdeling, het complete typenummer bij de hand.

En cas de contact avec le service après-vente, ayez auprès de vous le numéro de type complet.

Halten Sie die vollständige Typennummer bereit,  
wenn Sie mit der Kundendienstabteilung Kontakt aufnehmen.

When contacting the service department, have the complete type number to hand.

Sørg for at have hele typenummeret klar, når serviceafdelingen kontaktes.

Ha hele typenummeret for hånden når du kontakter serviceavdelingen.

Ha det kompletta typnumret till hands när du tar kontakt med serviceavdelningen.

Adressen en telefoonnummers van de serviceorganisatie vindt u op de garantiokaart.

Les adresses et les numéros de téléphone du service après-vente se trouvent sur la carte de garantie.

Adressen und Telefonnummern der Kundendienstorganisation finden Sie auf der Garantiekarte.

You will find the addresses and phone numbers of the service organisation on the guarantee card.

Adressen og telefonnummeret til servicevirksomheden findes på garantikortet.

Du finner adresser og telefonnumre til serviceorganisasjonen på garantikortet.

Adresser och telefonnummer till serviceorganisationen hittar du på garantikortet.

# manual

## steam oven

# ATAG



SX4411B

SX4492B

EN (GB) (IE)

Manual

EN 3 - EN 42

**Gebuike pictogrammen - Pictogrammes utilisés - Benutzte Piktogramme**  
**Pictograms used - Anvendte piktogrammer - Symboler brukt**  
**Symboler som används**



Belangrijk om te weten - Important à savoir - Wissenswertes - Important information  
Viktig informasjon - Viktig informasjon - Viktig information



Tip - Conseil - Tipp - Tips

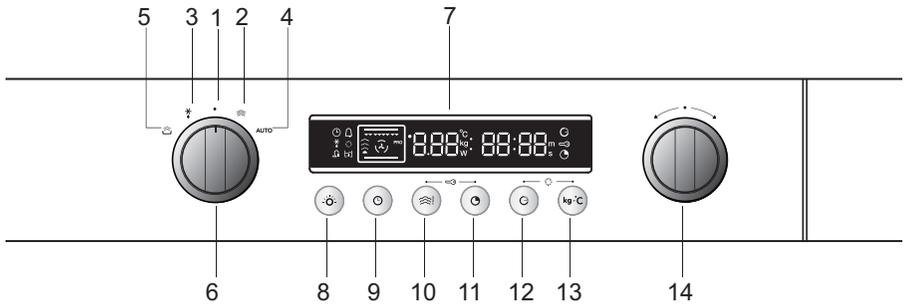
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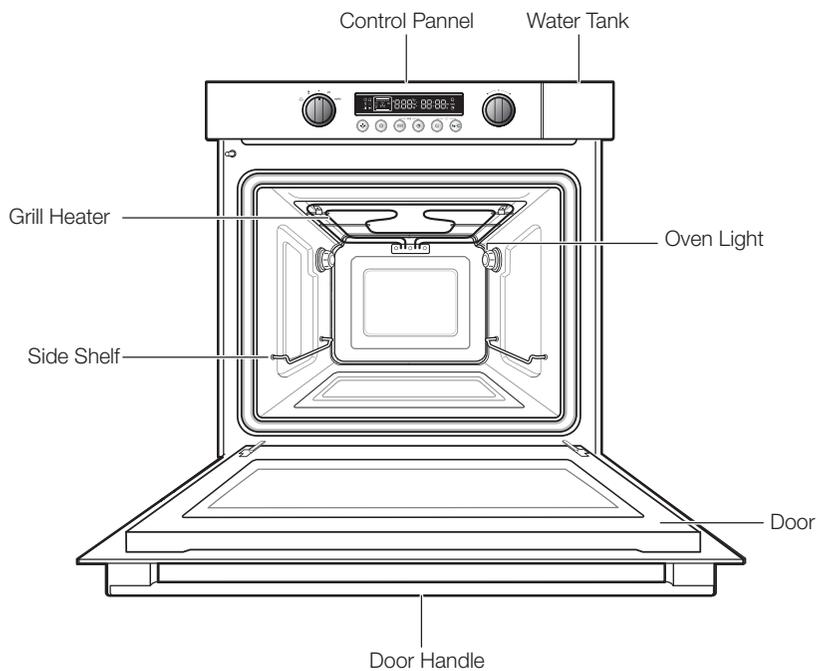
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# CONTROL PANEL



- |                   |                                      |
|-------------------|--------------------------------------|
| 1. OFF            | 9. CLOCK                             |
| 2. STEAM MODE     | 10. STEAM LEVEL<br>(STEAM 1, 2 or 3) |
| 3. DEFROST MODE   | 11. COOK TIME                        |
| 4. AUTO MENU MODE | 12. END TIME                         |
| 5. REHEAT MODE    | 13. WEIGHT/TEMP                      |
| 6. MODE SELECTOR  | 14. MULTI-FUNCTION SELECTOR          |
| 7. DISPLAY        |                                      |
| 8. LAMP ON/OFF    |                                      |

## OVEN FEATURES

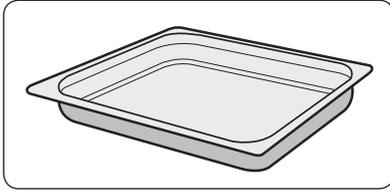


### Note

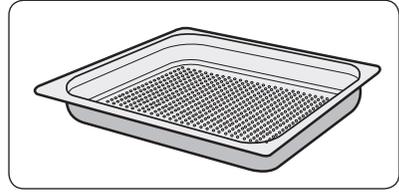
- Shelf level is only one.
- You can use just one shelf for every cooking with provided dishes.

## ACCESSORIES

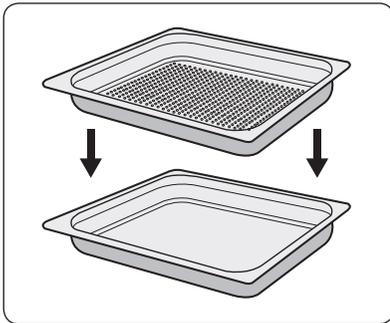
The following accessories are provided with your Steam Oven:



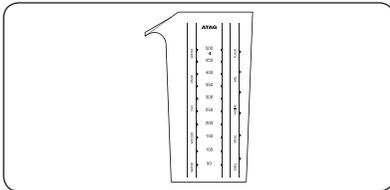
- 1** Steam dish, unperforated, 40 mm deep. (useful during steam mode for collecting condensation).



- 2** Steam dish, perforated, 40 mm deep. (useful for steam mode).



For steaming, you can use just the perforated steam dish or place the perforated steam dish into the unperforated steam dish to use two dishes together on the shelf.



- 3** Measuring jug, for filling the water tank.

## USING THIS MANUAL

Thank you for purchasing this ATAG Steam Oven.

Your Owner's Manual contains essential information on using and caring for your new Steam Oven. The only installation is separate installation instructions are included separate.

Before using your steam oven, please read the safety instructions and all the information in this manual first and keep it for future reference.

## OVEN

### Safe use



- **WARNING:** this appliance and the accessible parts become hot during use. Do not touch the hot components. Keep children younger than 8 away from the appliance unless you can watch them continuously.
- This equipment may be used by children older than 8, as well as by people with physical, sensory or learning difficulties or with a lack of experience and knowledge, provided they are supervised and instructed in the safe use of the appliance and understand the associated dangers. Do not allow children to play with the appliance. Do not allow children to clean or maintain the appliance unless supervised.
- This appliance is only designed for household use. Use it only for food preparation.
- Keep the cable away from hot surfaces.
- Never cover the ventilation openings.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- In connection with electrical safety, the appliance may not be cleaned with high-pressure cleaners or steam cleaners.
- **WARNING:** never heat sealed tins. Pressure develops in the tin which can make it explode.



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## OVEN (CONTINUED)

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- In preparing meals containing alcohol, high temperatures may cause the alcohol to evaporate. The vapour can catch fire if it comes into contact with hot parts.
- Do not use the appliance for storing flammable materials or materials that warp easily.
- Ensure that food is always heated thoroughly. The time required for this depends on many factors including the quantity and type of food. Any bacteria present in the food are only destroyed if the food is heated at a temperature higher than 70 °C for more than 10 minutes. Allow the food to cook for longer if you are not sure if the food has been heated through.
- Do not use any abrasive cleaners or metal scrapers to clean the glass door. This will scratch the surface which may cause the glass to break.
- Use oven gloves or a pot-holder to remove dishes and accessories from the appliance.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Only use the temperature probe recommended for this oven (for appliances having a facility to use a temperature-sensing probe).
- Remove all excess spillage and utensils before cleaning with pyrolytic self cleaning function.
- If, for cleaning, the controls have to be set to a position higher than for normal cooking purposes (pyrolytic), the surfaces may get hotter than usual and children should be kept away.



- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING:** If the (glass) control panel is cracked, switch off the appliance to avoid the possibility of electric shock.
- **WARNING:** Unattended cooking with fat or oil can be dangerous and may result in fire.
- NEVER try to extinguish a fire with water, but switch off the appliance and keep the door closed.
- **WARNING:** Danger of fire: do not store items in the oven.

### Children

- Do not allow children to play with the appliance. Do not allow children to clean or maintain the appliance unless supervised.
- Do not store anything of interest to children in cabinets above or behind the appliance.

### Safe use of oven / Steam oven



- **WARNING:** Keep children at a safe distance from the oven during baking or roasting. The oven becomes hot during use. Do not touch the elements and the interior until the oven has cooled completely.
- **WARNING:** The outside of the oven may become hot if it is used for a long period of time at high temperatures. If the oven is used at the maximum temperature for a long time (when grilling, for example), the glass panel in the oven door may become hot. Please be careful if children are around.

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## OVEN (CONTINUED)

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- The oven is fully insulated. Despite this, there is always some transfer of heat, as a result of which the outside of the oven heats up. This heating up falls well within the norm.
- The oven has a fan that cools the oven casing. The fan may run for some time after the oven is switched off.
- Make sure the appliance is turned off before replacing the bulb to avoid risk of electric shock.
- Do not place accessories on the open oven door.
- Close the oven door during cooking.
- Open the oven door carefully; hot steam will escape.
- Do not store flammable materials in the oven.
- Frozen products such as pizzas should be cooked on the grid shelf. If the baking tray is used, it may become deformed due to the large differences in temperature.
- Never cover the bottom of the oven with aluminium foil. The foil blocks heat flow, which may result in inferior cooking results. This can also damage the enamel of the bottom of the oven.
- Smaller quantities require a shorter cooking time. When the cooking times given in recipes are used, you might burn them.
- Never pour cold water on the hot oven floor. This can damage the enamel.
- Fruit juices can result in stains on the oven floor that are difficult to remove. When cooking moist pastries (such as apple pie), use a baking tin/griddle/roasting tin as a drip tray.

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## OVEN (CONTINUED)

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- Spilled food containing sugar or fruit juices, such as prune juice or rhubarb, can damage the colour of the enamel. It is advisable to clean the oven immediately after it has cooled down.  
Note: the water in the steam oven insert pan is still hot!
- Heat and steam resistant baking tins should be used in the steam oven. Silicone baking tins are not suitable when combining hot air circulation and steam.
- Do not use baking tins that have areas of rust. Even tiny patches can lead to rust in the oven interior.

### Installation

- Check the appliance for transport damage. Do not connect a damaged appliance.
- This appliance should only be connected by a registered installer!
- Faulty parts may only be replaced by original parts. The manufacturer can only guarantee that original parts meet safety requirements.
- To avoid dangerous situations, a damaged connecting cable should only be replaced by the manufacturer, the manufacturer's service organisation or suitably qualified persons.
- The electrical connection must comply with national and local regulations.
- The wall plug socket and plug should always be accessible.
- If you want to make a fixed connection, make sure that a omnipolar switch with a contact separation of at least 3 mm is fitted in the supply cable.



- The equipment should not be connected to the network via a multi-plug socket or extension lead, as the safe use of the equipment can then not be guaranteed.
- **WARNING:** Never open the appliance casing. The casing may only be opened by a service technician.
- Disconnect the appliance from the mains supply before starting any repair work.
- Appliance should allow to disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

**If the safety instructions and warnings are not followed, the manufacturer cannot be held responsible for any resulting damage.**

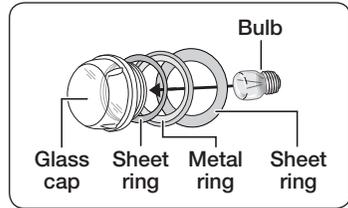
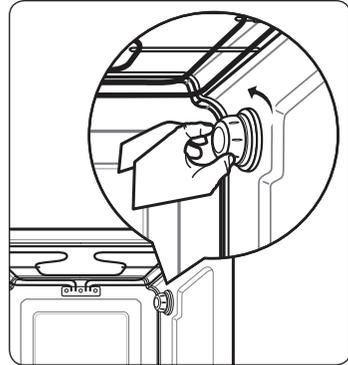


If you decide to discontinue using the appliance because of a fault, we recommend you cut off the cable after removing the plug from the plug socket. Take the appliance to your municipality's waste disposal site.

## CHANGING THE OVEN LAMP

### Replacing the oven lamp and cleaning the glass cap

1. Take off the cap by turning counterclockwise.
2. Remove the metal ring and the two sheet rings and clean the glass cap.
3. If necessary, replace the bulb with a 25 Watt, 230 V, 300 °C heat resistant oven light bulb.
4. Fit the metal and the sheet ring to the glass cap.
5. Reinstall the glass cap.



## FILLING THE WATER TANK

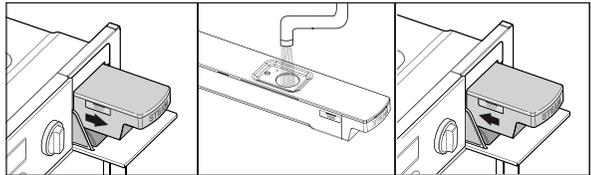
You will see the water tank on the right-hand side. Only fill the tank with fresh tap water or with still bottled water. If your water is very hard, we recommend that you use softened water (refer to the “Water hardness” at page 32.)

### Caution

Do not fill the water tank with distilled water or any other liquids.

### Fill the water tank before each use

Lift the water tank over the interlock and pull the tank out of the appliance. Open the lid and fill the water tank with cold water up to the “Max.” mark. If you use the measuring jug to fill the water tank, you don’t have to pull the water tank completely out of the appliance. Close the lid until you feel it engage. Slide the water tank back until it engages.



### Empty the water tank after each use

Pull the water tank out of the appliance slowly. Pulling it out quickly may cause water to spill. Hold the water tank horizontally, so that no remaining water can drip out of the valve seat.

Empty out the water.

Thoroughly dry the water tank in the appliance and the seal in the lid.

### “Fill water tank” display

If the water tank is empty, a signal sounds.

A symbol appears in the display. The operation is interrupted.

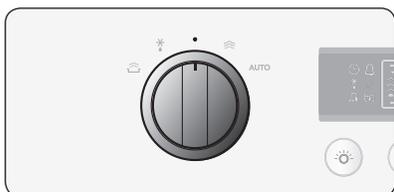
1. Take out the water tank, fill to the “Max” mark and reinsert.
2. Automatically start after 5 seconds.



## SETTING THE CLOCK

When the appliance is first plugged in, the DISPLAY lights up. After five seconds, the Clock symbol and “12:00” blink on the DISPLAY.

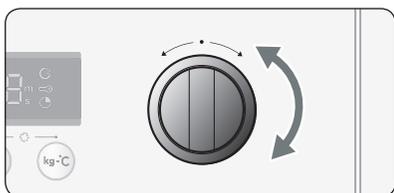
### Setting the Clock (example 15:15)



**1** Turn the **MODE SELECTOR** to the “OFF” position.



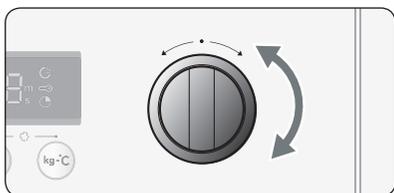
**2** Press **CLOCK**. The “12” starts blinking.



**3** Turn the **MULTI-FUNCTION SELECTOR** to set the hour.



**4** Press **CLOCK** again. The “00” starts blinking.



**5** Turn the **MULTI-FUNCTION SELECTOR** to set the minutes.



**6** Press **CLOCK** again.

### Note

- If you want to change a setting after you have pressed a button, the setting starts blinking. You can only change this setting during blinking. If it has stopped blinking, you have to press the button so it will start blinking again.

# SETTING THE ENERGY SAVE MODE

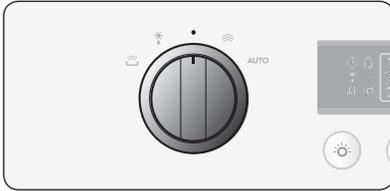
The oven has an energy save mode. This facility saves electricity when the oven is not in use.

## Standby mode

The oven will automatically go to Standby mode after 10 minutes if not operated (default).

## ECO mode

In ECO mode, the current time is not displayed. You cannot use the oven.



**1** Turn the **MODE SELECTOR** to the "OFF" position.

**2** Press **END TIME** for 3 seconds. The oven switches to ECO mode and the display shows nothing.

**3** To go to Standby mode, open the door or press any button. The display will show the current time and the oven is ready for use.

## Note

- If you do not select any function when the appliance is in the middle of setting or operating with temporary stop condition, the function is canceled and the clock will be displayed after 25 minutes. The oven Lamp will be turned off after 5 minutes with door open condition.

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## TYPES OF MODE

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The following table represents settings of your oven.  
Use the cooking guide tables for those modes as guidelines for cooking.



### Steam Mode

(use the button 'steam level' to set steam level 1, 2 or 3)

Food is cooked by steam provided by the steam generator and injected into the cavity by two jet nozzles.

This mode is suitable for steaming food like vegetables, fish, eggs, fruits and rice. When cooking by using this mode, always fill the water tank with fresh water.

Suggested temperature: 100 °C

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### Reheat Mode

(use the button 'steam level' to set steam level 1, 2 or 3)

Food is reheated by steam mode. You can reheat some foods by controlling the setting time. The steam is provided by the steam generator and injected into the cavity by interval.

This mode is suitable for plated meals. Dishes can be gently reheated without drying out. When reheating with this mode always fill the water tank with fresh water.

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### Defrost Mode

5 pre-programmed defrost settings can be selected for your convenience. Time and temperature will be set automatically.

You simply select the programme and the weight of your dish and start the speed cooking process.

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## AUTO

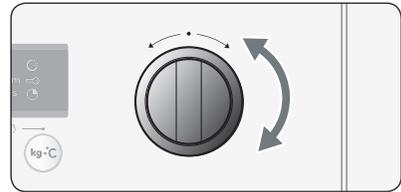
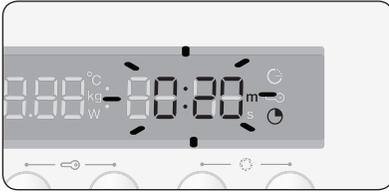
### Auto Menu Mode

45 pre-programmed auto menu settings can be selected for your convenience. Time and temperature will be set automatically. You simply select the programme, the weight of your dish and start the steam cooking process.

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## DEFAULT SETTINGS

During blinking of the default cook time or default temperature, you can change the time or temperature by turning the **MULTI-FUNCTION SELECTOR**.



**1** The default time or default temperature is blinking.

**2** While the default time/temperature is blinking: turn the **MULTI-FUNCTION SELECTOR** to set the desired time/temperature.

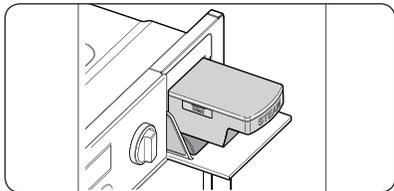
If the blinking has stopped, you can change the time/temperature by pressing **COOK TIME**, **WEIGHT/TEMP** first.

During cooking, **COOK TIME** or **TEMPERATURE** can always be changed.

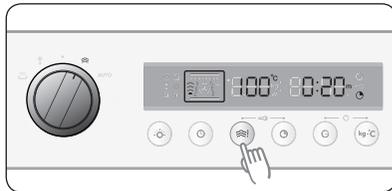
- ▶ Cooking time: press **COOK TIME** and then turn the **MULTI-FUNCTION SELECTOR**.
- ▶ Temperature: press **WEIGHT/TEMP** and then turn the **MULTI-FUNCTION SELECTOR**.

## USING THE STEAM MODE

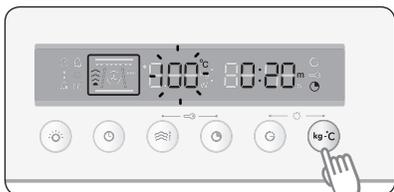
### Steam Mode Setting



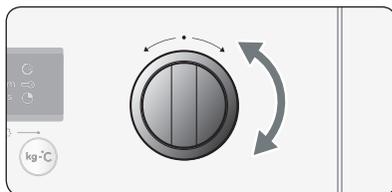
**1** Fill the water tank up to the maximum line and place it back. Then place your food into the cooking cavity.



**2** Turn the **MODE SELECTOR** to Steam mode position. Press **STEAM LEVEL** to set steam level 1, 2 or 3.



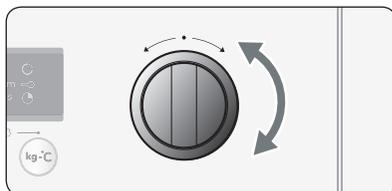
**3** Press **WEIGHT/TEMP**. The temperature is blinking.



**4** During Blinking, turn the **MULTI-FUNCTION SELECTOR** and set the temperature.



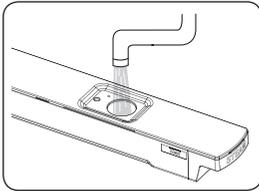
**5** Press **COOK TIME**. The cook time is blinking.



**6** During Blinking, turn the **MULTI-FUNCTION SELECTOR** and set the cook time.

**7** Automatically start after 5 seconds.

## USING THE STEAM MODE (CONTINUED)



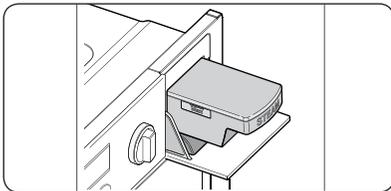
If there is too little water while cooking, you will see a symbol in the display along with a beep being played. Add water into the tank and wait 5 seconds to continue with the steaming.

- You can add water into the tank at any time while cooking.

### Note

- 1) During cooking, **COOK TIME** and **TEMPERATURE** can be changed.
  - ▶ Cooking time: press **COOK TIME** and then turn the **MULTI-FUNCTION SELECTOR**.
  - ▶ Temperature: press **WEIGHT/TEMP** and then turn the **MULTI-FUNCTION SELECTOR**.
- 2) In Steam mode settings, the top and bottom steam heating elements switch off and on throughout cooking to regulate the temperature.
- 3) Be careful when removing the plate as it is hot. First leave the door a little open to allow the hot steam to escape. Pay attention to the steam outlets as well.
- 4) When you have finished cooking, pull the water tank out of the appliance slowly and empty the tank.
- 5) Dry the cooking cavity with a dry cloth if there is any remaining water.
- 6) The cooling fan (10 minutes) and drain pump (10 sec) always work after a steaming process. However, this is not a malfunction and you do not need to worry about this.

### Remove the remnant water.



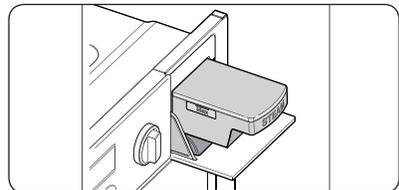
- 1 After finish the steam mode, empty the water tank and place it back.



- 2 Turn the **MODE SELECTOR** to the "OFF" position.



- 3 Press **CLOCK** and **STEAM LEVEL** at the same time and hold for 2 seconds. The oven starts removing the remnant water and displays 20 seconds.



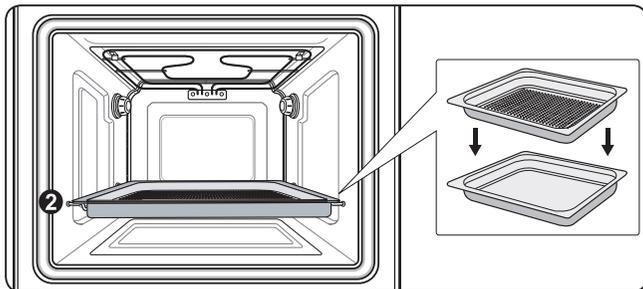
- 4 Remove the water tank and empty any remnant water.

- 5 Automatically start after 5 seconds.

## USING THE STEAM MODE (CONTINUED)

### Steam Mode Setting

Food is cooked by steam provided by the steam generators and injected into the cavity by two jet nozzles.



Perforated steam dish, is usually placed on the shelf.

\* Temperatures Setting:  
40 - 100 °C

### Cooking Guide

Use settings and times in this table as guide lines for steaming.

We recommend to always fill the water tank with fresh water to the maximum level.

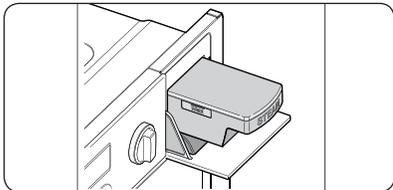
Food Item	Steam mode (°C)	Time (min.)	Accessory
<b>Broccoli Florets</b>	100 °C	12 - 16	Steam dish, perforated
<b>Whole carrots</b>	100 °C	25 - 30	Steam dish, perforated
<b>Sliced Vegetables</b> (pepper, courgettes, carrots, onions)	100 °C	15 - 20	Steam dish, perforated
<b>Green Beans</b>	100 °C	20 - 25	Steam dish, perforated
<b>Asparagus</b>	100 °C	10 - 15	Steam dish, perforated
<b>Whole Vegetables</b> (artichokes, whole cauliflower, corn on the cob)	100 °C	25 - 35	Steam dish, perforated
<b>Peeled Potatoes</b> (cut into quarters)	100 °C	25 - 35	Steam dish, perforated
<b>Fish fillet</b> (2 cm thickness)	90 °C	15 - 20	Steam dishes, perforated and unperforated
<b>Prawns</b> (raw/uncooked)	100 °C	10 - 14	Steam dishes, perforated and unperforated
<b>Chicken Breast</b>	100 °C	23 - 28	Steam dishes, perforated and unperforated
<b>Boiled Eggs</b> (hardboiled)	100 °C	15 - 20	Steam dish, perforated

## USING THE STEAM MODE (CONTINUED)

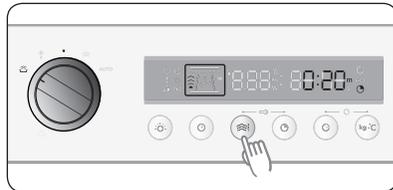
Food Item	Steam mode (°C)	Time (min.)	Accessory
<b>Frozen Yeast Dumplings</b>	100 °C	25 - 30	Steam dish, perforated
<b>White Rice (basmati or pandan)</b> (add double quantity of water)	100 °C	30 - 35	Steam dish, unperforated
<b>Milk Rice</b> (add double or four times quantity of milk)	100 °C	40 - 50	Steam dish, unperforated
<b>Fruit Compote</b> (use a flat round glass pyrex, add 1 teaspoon sugar and 2 tbsp. water)	100 °C	25 - 35	Steam dish, perforated
<b>Flan/Creme</b> (6 dessert dishes, each 100 ml, cover dishes with foil)	90 °C	20 - 30	Steam dish, perforated
<b>Egg Custard</b> (use a large flat glass pyrex dish, cover dish with foil)	90 °C	30 - 40	Steam dish, perforated

## USING THE REHEAT MODE

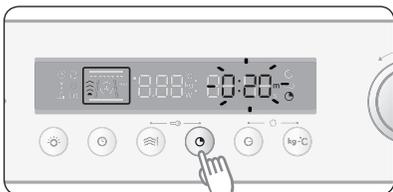
### Reheat Mode Setting



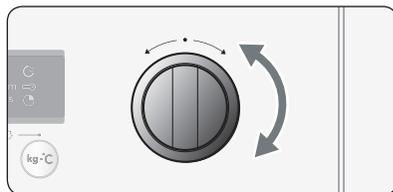
**1** Fill the water tank up to the maximum line and place it back. Then place your food into the cooking cavity.



**2** Turn the **MODE SELECTOR** to Reheat Mode position. Press **STEAM LEVEL** to set steam level 1, 2 or 3.



**3** Press **COOK TIME**. The time is blinking.



**4** During blinking, turn the **MULTI-FUNCTION SELECTOR** and set the desired cooking time.

**5** Automatically start after 5 seconds.

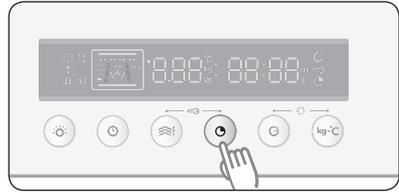
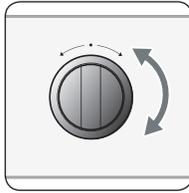
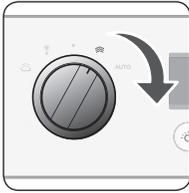
### Reheat Cooking

Use settings and times in this table as guide lines for reheating.

We recommend to always fill the water tank with fresh water to the maximum level.

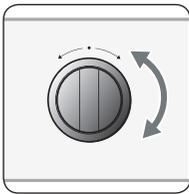
Food Item	Mode	Time (min.)	Accessory
Plated Meal (250-500 g)	Reheat	13 - 19	Steam dish, perforated

## SETTING THE COOK TIME



**1** Choose the desired mode and function (and set the temperature if preferred).

**2** Press **COOK TIME**.



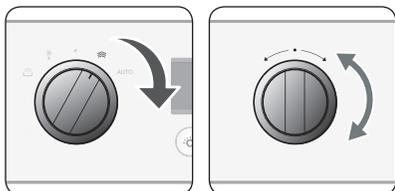
**3** Turn the **MULTI-FUNCTION SELECTOR** to set the desired Cook Time and press **COOK TIME** to end the setting of the cook time.

**4** Automatically start after 5 seconds.

### Note

- 1) When the set time has elapsed, an audible signal sounds, "0:00" will blink in the display and the oven switches itself off. The current time is shown in the display.
- 2) You can reset the programmed cook time in the same order as above.
- 3) To cancel the programmed cook time, press **COOK TIME** and set the time to zero with the **MULTI-FUNCTION SELECTOR**.

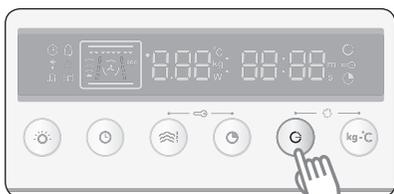
## SETTING THE END TIME



- 1** Choose the desired mode and function (and set the temperature if preferred).

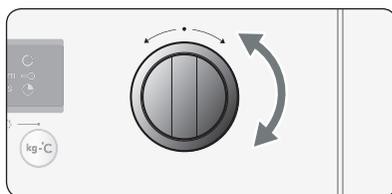


- 2** Press **COOK TIME** and turn the **MULTI-FUNCTION SELECTOR** to set time of "0:00". Because the **COOK TIME** is set by default time "0:20"



- 3** Press **END TIME**.

**Example** Current time is 13:00.  
The current time's digit "13:00" will blink.



- 4** Turn the **MULTI-FUNCTION SELECTOR** to set the desired End Time (14:00).



- 5** Press **END TIME** again.

**Example** Current time is 13:00.  
Desired end time is 14:00.

- 6** Automatically start after 5 seconds.  
Cooking time "1:00" is displayed.

### Note

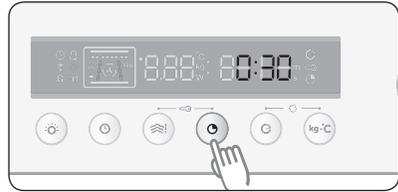
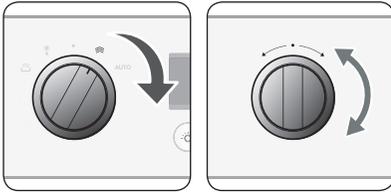
- 1) The cooking time will count down in the time display. When the set time has elapsed, an audible signal sounds, "0:00" will blink in the display and the oven switches itself off. The current time is shown in the display.
- 2) During cooking, you can adjust the preset cooking time for better cooking performance. Press **COOK TIME** and change the time with the **MULTI-FUNCTION SELECTOR**.
- 3) To cancel the programmed end time, press **COOK TIME** and set the time to zero with the **MULTI-FUNCTION SELECTOR**.

# COOKING TIME RESERVATION FUNCTION

**Example by using the steam mode:** Current time: 12:00

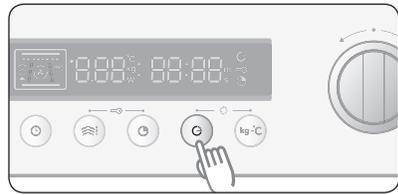
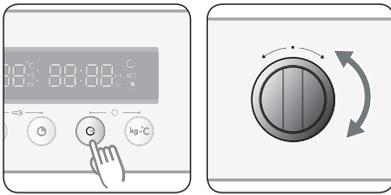
Cook time: 30 minutes

End time: you wish to end cooking at 18:00



**1** Choose the desired mode and function (and set the temperature if preferred).

**2** Press **COOK TIME** and turn the **MULTI-FUNCTION SELECTOR** to set the desired cooking time 30 minutes.



**3** Press **END TIME**.  
▶ The Cook Time is added to the current time and "12:30" is displayed.  
Turn the **MULTI-FUNCTION SELECTOR** to set the desired End Time (18:00).

**4** Press **END TIME**.  
▶ You see a figure in the display, indicating that a reservation has been made.  
▶ The oven automatically starts at the reserved time of 17:30 and the Cook Time is displayed.

## Note

- Cook Time and End Time can be changed before the reserved time.
- If you press the End Time without setting Cook Time cooking time will be set 20 minutes which is default time.

## WARNING

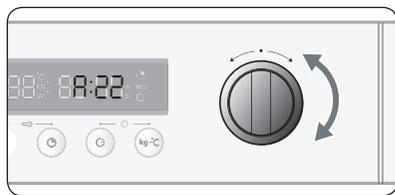
Do not leave the food for too long time in the oven as food may spoil.

## USING THE AUTO MENU MODE

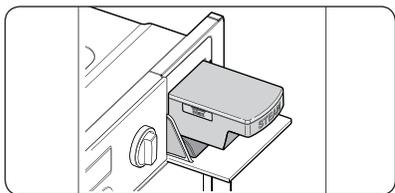
The 45 Auto Menu features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the temperature.



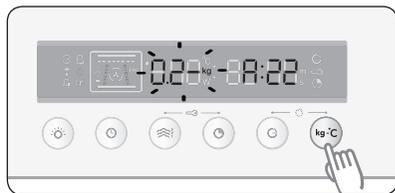
**1** Turn the **MODE SELECTOR** to "AUTO" position.



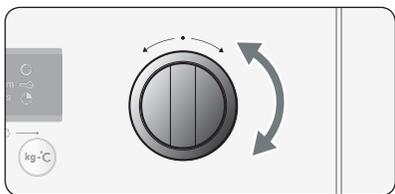
**2** Turn the **MULTI-FUNCTION SELECTOR** to choose an auto menu feature.



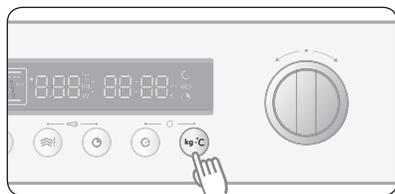
**3** If you see the symbol in the display, fill the water tank up to the maximum line and place it back. Place your food into the cooking cavity.



**4** Press **WEIGHT/TEMP.** The weight range starts blinking.



**5** If you want to change the weight, turn the **MULTI-FUNCTION SELECTOR**.



**6** Press **WEIGHT/TEMP.**  
▶ Auto cooking starts. When the cooking has finished, the oven will beep and "End" will flash four times. The oven will then beep one time per minute.

**7** Automatically start after 5 seconds.

### Note

- If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and wait 5 seconds. Oven will start automatically.

## USING THE AUTO MENU MODE (CONTINUED)

The following table presents 45 Auto Programmes for Steam cooking. Also the auto programmes for Defrosting are presented. The tables contain its quantities and appropriate recommendations. Before using those programmes always fill water tank up to maximum level with fresh water. You can use just one shelf for every cooking with provided dishes. Use oven gloves while taking out!

### 1. AUTO COOK MENU

No	Food Item	Weight	Accessory	Recommendation
A:01	<b>Cauliflower florets</b>	0.2 - 0.6	Steam dish, perforated	Put cauliflower florets on the steam dish.
A:02	<b>Cauliflower whole</b>	0.2 - 0.6	Steam dish, perforated	Put whole cauliflower on the steam dish.
A:03	<b>Broccoli florets</b>	0.2 - 0.6	Steam dish, perforated	Put broccoli florets on the steam dish.
A:04	<b>Broccoli whole</b>	0.2 - 0.6	Steam dish, perforated	Put whole broccoli on the steam dish.
A:05	<b>Carrot slices</b>	0.2 - 0.6	Steam dish, perforated	Put sliced carrots on the steam dish.
A:06	<b>Carrot whole</b>	0.2 - 0.6	Steam dish, perforated	Put whole carrots on the steam dish.
A:07	<b>Asparagus green</b>	0.3 - 0.6	Steam dish, perforated	Put green asparagus(±1.5cm thickness) on the steam dish.
A:08	<b>Asparagus white</b>	0.4 - 0.8	Steam dish, perforated	Put white asparagus on the steam dish.
A:09	<b>Green beans</b>	0.2 - 0.6	Steam dish, perforated	Put green beans on the steam dish.
A:10	<b>Snow peas</b>	0.2 - 0.4	Steam dish, perforated	Put snow peas on the steam dish.
A:11	<b>Chicory whole</b>	0.2 - 0.6	Steam dish, perforated	Put chicory (each 80g) on the steam dish.
A:12	<b>Brussels sprouts</b>	0.2 - 0.6	Steam dish, perforated	Put sprouts on the steam dish.
A:13	<b>White Cabbage</b>	0.2 - 0.6	Steam dish, perforated	Put white cabbage on the steam dish.
A:14	<b>Steamed vegetable</b>	0.2 - 0.6	Steam dish, perforated	Put sliced vegetable(such as courgettes, pepper, egg plants and onions) and add cherry tomatoes and mushrooms on the steam dish.
A:15	<b>Steamed potato whole</b>	0.2 - 0.8	Steam dish, perforated	Put whole potatoes (each 150-200g) on the steam dish.
A:16	<b>Steamed potato half</b>	0.2 - 0.8	Steam dish, perforated	Cut potatoes (each 150-200g) into halves and put on the steam dish.
A:17	<b>Steamed baby potatoes</b>	0.2 - 0.8	Steam dish, perforated	Put baby potatoes on the steam dish.
A:18	<b>Steamed peeled potatoes</b>	0.2 - 0.8	Steam dish, perforated	Weigh the potatoes after peeling, washing and cutting into a similar size. Put them on the steam dish.
A:19	<b>White rice</b>	0.2 - 0.4	Steam dish, unperforated	Distribute white rice(basmati or pandan) evenly in stainless dish. Add for each 100g of rice, 200ml cold water. Stir after steaming.

## USING THE AUTO MENU MODE (CONTINUED)

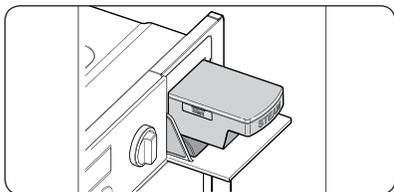
No	Food Item	Weight	Accessory	Recommendation
A:20	<b>Brown rice</b>	0.2-0.4	Steam dish, unperforated	Distribute Brown rice(pre-steamed) evenly in stainless dish. Add for each 100g of rice, 175ml cold water. Stir after steaming.
A:21	<b>Risotto</b>	0.2-0.4	Steam dish, unperforated	Distribute risotto rice evenly in stainless dish. Add for each 100g of rice, 220ml hot stock. Stir after steaming.
A:22	<b>Steamed Chicken breast</b>	0.2-1.0	Steam dishes, perforated and unperforated	Put chicken breast on the steam dishes.
A:23	<b>Steamed Fish fillet, 1cm</b>	0.2-1.0	Steam dishes, perforated and unperforated	Put fish fillet(1cm) on the steam dishes.
A:24	<b>Steamed Fish steak, 2cm</b>	0.2-1.0	Steam dishes, perforated and unperforated	Put fish steak(2cm) on the steam dishes.
A:25	<b>Steamed Salmon Steak, 3cm</b>	0.2-1.0	Steam dishes, perforated and unperforated	Put Salmon steak(3cm) on the steam dishes.
A:26	<b>Steamed Prawns</b>	0.2-0.5	Steam dishes, perforated and unperforated	Put prawn(raw/uncooked-peeled or unpeeled) on the steam dishes.
A:27	<b>Steamed Mussels</b>	1.0-1.4	Steam dishes, perforated and unperforated	Put mussels with onion and herbs and spices on the steam dishes.
A:28	<b>Rising yeast dough</b>	0.3-0.6	Steam dish, perforated	Prepare yeast dough for pizza, cake or bread. Put into a large round heat-resistant dish and cover with cling film.
A:29	<b>Flan steamed</b>	0.4-0.6	Steam dish, perforated	Put flan mixture in 6 small flan dishes(100ml in each). Cover with cling film. Put dishes on the steam dish.
A:30	<b>Fruit_gentle steamed</b>	0.2-0.5	Steam dish, perforated	Put sliced of apples, pears or apricots in a flat glass pyrex dish. Add 1 teaspoon sugar and 2 tablespoon water.
A:31	<b>Fruit_soft steamed</b>	0.2-0.5	Steam dish, perforated	Put sliced of apples, pears or apricots in a flat glass pyrex dish. Add 1 teaspoon sugar and 2 tablespoon water.
A:32	<b>Melting chocolate</b>	0.1-0.3	Steam dish, perforated	Break chocolate(pure or baking chocolate) into pieces, put in a small glass pyrex dish and cover with plastic foil or lid. Put dish on the steam dish. Keep covered during programme. After taking out stir well. (For white or milk chocolate decrease 5 min)
A:33	<b>Steeping dried fruit</b>	0.1-0.5	Steam dish, perforated	Put dried fruits(apricots, plums, apple) on the steam dish.
A:34	<b>Milk rice pudding</b>	0.2-0.4	Steam dish, perforated	Distribute dessert rice evenly in a flat glass pyrex dish. Add for each 100g of rice, 200ml cold milk. Put dish on the steam dish. Stir after steaming.
A:35	<b>Desinfection_baby bottles</b>	2 - 3	Steam dish, perforated	Put open glass bottle horizontally on the steam dish, with the opening to the back of the oven. Be careful taking out hot bottles.
A:36	<b>Baby food</b>	0.1 - 0.2 0.2 - 0.3	Steam dish, perforated	Pour the baby food into a deep ceramic dish. Do not cover.

## USING THE AUTO MENU MODE (CONTINUED)

No	Food Item	Weight	Accessory	Recommendation
A:37	<b>Eggs, medium-hard</b>	0,1 - 0,6	Steam dish, perforated	Put 2-10 medium sized eggs on the steam dish. If you like more firm eggs, leave the eggs to stand for a couple of minutes.
A:38	<b>Egg, hard-boiled</b>	0.1 - 0.6	Steam dish, perforated	Put 2-10 medium sized eggs on the steam dish. If you like more firm eggs, leave the eggs to stand for a couple of minutes.
A:39	<b>Poached Eggs</b>	0.2 - 0.4	Steam dish, perforated	Grease small glass or ceramic round dishes with vegetable oil. Put each egg without shell into a round dish.
A:40	<b>Frozen broccoli</b>	0.2 - 0.6	Steam dish, perforated	Put frozen broccoli florets on the steam dish.
A:41	<b>Frozen green beans</b>	0.2 - 0.6	Steam dish, perforated	Put frozen green beans on the steam dish.
A:42	<b>Frozen peas</b>	0.2 - 0.6	Steam dish, perforated	Put frozen peas on the steam dish.
A:43	<b>Frozen mixed vegetables</b>	0.2 - 0.6	Steam dish, unperforated	Put frozen mixed vegetables on the steam dish.
A:44	<b>Frozen spinach cubes</b>	0.3 - 0.5	Steam dish, unperforated	Put frozen spinach cubes on the steam dish.
A:45	<b>Frozen yeast dumplings</b>	0.3 - 0.6	Steam dish, perforated	Put frozen yeast dumplings on the steam dish.

## USING THE DEFROST MODE

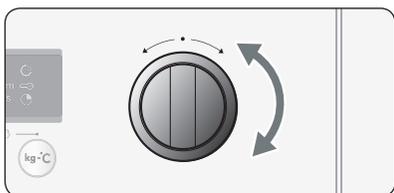
### Defrost Setting



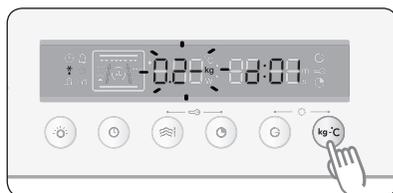
**1** Fill the water tank up to the maximum line and place it back. Then place your food into the cooking cavity.



**2** Turn the **MODE SELECTOR** to the Defrost mode position.



**3** Turn the **MULTI-FUNCTION SELECTOR** to choose a defrost feature.



**4** Press **WEIGHT/TEMP**. The weight range starts blinking.

**5** Automatically start after 5 seconds.

## USING THE DEFROST MODE (CONTINUED)

No	Food Item	Weight (kg)	Accessory	Recommendation
d:01	<b>Frozen meat</b>	0.2 - 0.5 0.8 - 1.5	Steam dishes, perforated and unperforated	This programme is suitable for beef, lamb, pork, steaks, chops and minced meat. Shield ends with aluminium foil. Put meat on steam dishes(cover minced meat with cling film while defrosting).
d:02	<b>Frozen poultry</b>	0.3 - 0.6 0.9 - 1.3	Steam dishes, perforated and unperforated	This programme is suitable for whole poultry as well as for poultry portions. Shield ends with aluminium foil. Put poultry on steam dishes.
d:03	<b>Frozen fish</b>	0.3 - 0.8	Steam dishes, perforated and unperforated	This programme is suitable for whole fishes as well as for fish fillets. Shield thin ends with aluminium foil. Put fish on steam dishes.
d:04	<b>Frozen fruit</b>	0.2 - 0.6	Steam dishes, perforated and unperforated	Distribute fruits evenly into steam dish. This programme is suitable for all kinds of sliced fruits or berries.
d:05	<b>Frozen ready meal</b>	0.3 - 0.5	Steam dishes, perforated	Put the dish uncovered on the steam dish.

### Note

- 1) When you have finished defrosting, pour out the water in the tray and wash out the tank.
- 2) Dry the cooking room with a dry cloth if there is any remaining water.
- 3) The cooling fan always works for 3-10 minutes after defrost mode.  
However, this is not a malfunction and you do not need to worry about this.

# SETTING THE WATER HARDNESS

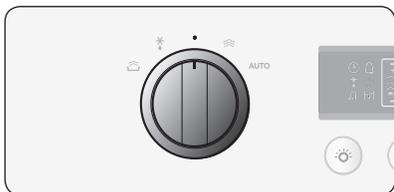
It is necessary to descale your appliance at regular intervals. This is the only way to prevent damage.

Your appliance has a system that automatically displays when it needs descaling. It is preset to a water hardness 3. Change the value if your water is softer.

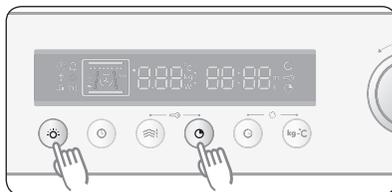
## Checking the water hardness

Information on the hardness of the water in your area can be obtained from the local water board.

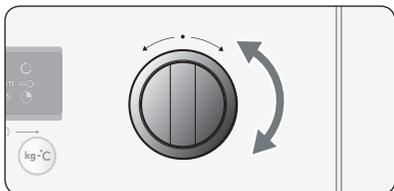
## Changing the water hardness



**1** Turn the **MODE SELECTOR** to “OFF” position.



**2** Press **LAMP** and **COOK TIME** button at the same time.



**3** Turn the **MULTI-FUNCTION SELECTOR** to select the desired water hardness.

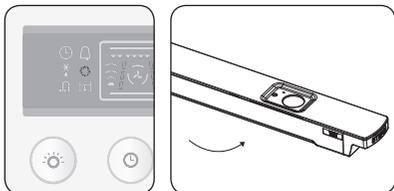
**4** Automatically setting after 5 second.

- The appliance is now programmed to provide the descaling warning when necessary, based on the actual hardness of the water.

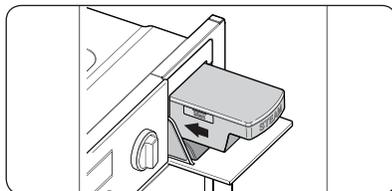
Display	Type	PPM	French deg. (°df)	German deg. (°dH)
H1	Soft Water	0 - 105	0 - 11	0 - 6
H2	Medium Soft water	125 - 230	12 - 23	7 - 13
H3 (Default)	Medium Hard Water	250 - 350	24 - 36	14 - 20
H4	Hard Water	> 375	> 37	> 21

## DESCALE MODE

When you see the message (see the below picture 1) on the display, the machine needs to be descaled.



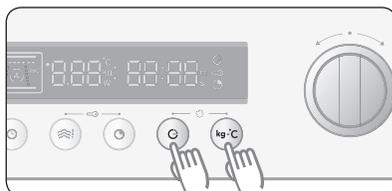
- 1** Pour 500 ml mixed solution of descaler and clean water in the water tank. Regarding to mixing ratio, refer to the user manual of descaler.



- 2** Close the lid of water tank before installing into main unit.



- 3** Turn the **FUNCTION KNOB** to “OFF” position.



- 4** Close the door and press and hold down both **END TIME** and **WEIGHT/TEMP** for 3 seconds. The machine displays 50 minutes and starts descaling.
- ▶ Cleaning Mode: 40 min
  - ▶ Rinse Mode: 10 min

## DESCALE MODE (CONTINUED)



- 5** When it has progressed for about 40 minutes, the machine displays "10:00" and stops operating with a beep.

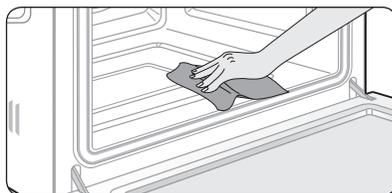
Remove the tank and empty any remaining mixed water.

Wash the tank with water and fill up to the maximum line with clean water.

Put it back into the main unit.

- ▶ When '10:00' is displayed, you have to operate the rinse mode within 25 minutes. If you do not, the set will be reset after 25 minutes and then you will perform the descale mode again.

- 6** Automatically start after 5 seconds. A rinse mode takes place with clean water. After 10 minutes later, the descale mode will be completed.



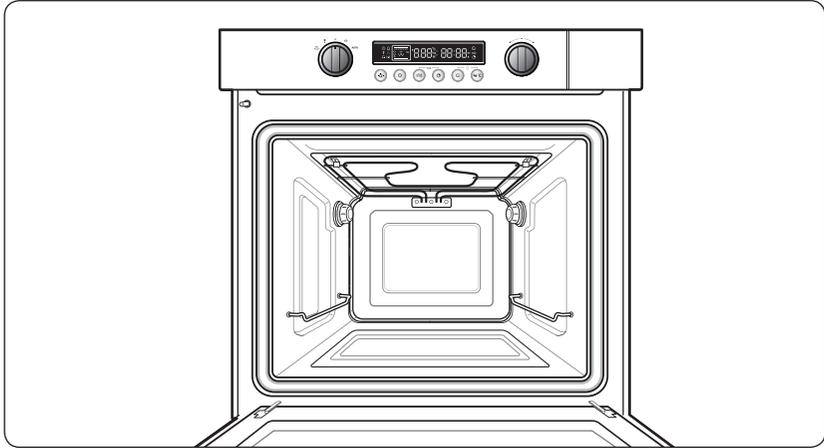
- 7** When done, the machine will make a beep. Empty both the tank and the drip tray and clean the tank with water.

- 8** Open the door and wipe inside the cooking cavity with a dry cloth.

### Note

- We advise to use NOKALK/DLS when you descale the machine. NOKALK/DLS is a highly effective descaler made exclusively from natural, totally biodegradable substances. It is non-corrosive, non-aggressive and has no environmental impact. As well as being an effective descaler, it also has an antimicrobial sanitising action, thus helping to ensure the hygiene of the machine's internal components, preserve the taste of the food over time and extend the working life of the machine.
- For subsequent descaling operations with NOKALK/DLS, descaling solvent can be purchased from [www.atag.nl](http://www.atag.nl)
- Water which is used for steam cooking, contains calcium and magnesium. Through heating, water evaporates and only the floating materials (minerals) remain (not harmful to humans).
- If the descaling cycle is interrupted before completion, the programme must be started again from the beginning.

## CLEANING



- 1** Cleaning inside the **cavity**.
  - ▶ Wipe any leftovers from the ceiling or walls using a neutral cloth dipped in detergent.
  - ▶ When completed, wipe any leftovers from ceiling or walls one more using a wet cloth and let the cavity in natural drying.
  - ▶ Even solid, difficult stains or dry leftovers can be removed by using the rough sponge after pour 30-50 degree's hot water in the cavity.

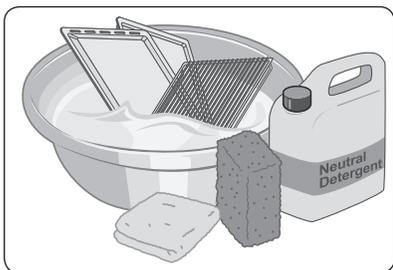
## CLEANING (CONTINUED)

### 2 Cleaning the **oven surface, control panel and window.**

- ▶ The surface of the oven can be wiped with a wet dish towel, followed by a dry cloth to remove the water completely.
- ▶ Do not use force when cleaning the control panel as it can be damaged while cleaning.
- ▶ Clean the transparent window with a neutral detergent-dipped dish towel and then with a dry cloth until no water remains.

### 3 Cleaning the **water tank and the tray.**

- ▶ Wipe them with a sponge dipped in a neutral detergent and then rinse them with water.



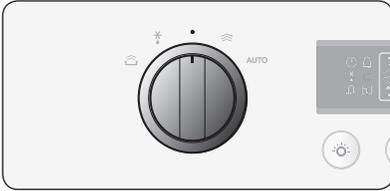
### 4 Cleaning the **accessories.**

- ▶ Wipe them with a neutral detergent and dry them before inserting them back into the cooking cavity.
- ▶ Do not use force on the accessories when wiping them with a scrubber, as this may damage the coated surface.

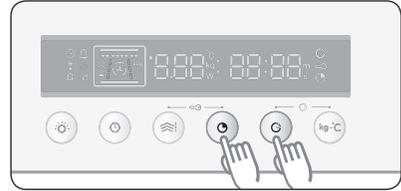
#### **WARNING:**

- NEVER use benzene, thinner or a metal scrubber to clean. Otherwise, it can cause discoloration or damage to the surface.
- Do not spray water onto the machine when cleaning it. This can lead to electric shock or fire.
- Do not expose the water tank or tray to direct sunlight to dry it. This can result in malformation or damage.
- Do not separate arbitrarily the Gasket door from the cavity for cleaning.

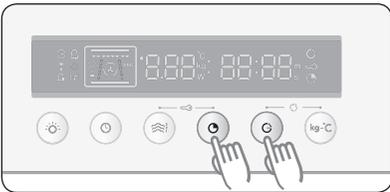
## SWITCHING OFF THE BEEPER



- 1** Turn the **MODE SELECTOR** to “OFF” position.



- 2** To switch the beeper off, press **COOK TIME** and **END TIME** at the same time and hold for 3 seconds.



- 3** To switch the beeper back on, press **COOK TIME** and **END TIME** again at the same time and hold for 3 seconds.

## CHILD SAFETY LOCK

The oven's Child Safety Lock allows you to lock the control panel to protect the oven against unintended use.

### To Lock the Oven



- 1** Turn the **MULTI-FUNCTION SELECTOR** to "OFF" position.



- 2** Press **STEAM LEVEL** and **COOK TIME** at the same time and hold for 3 seconds.



- 3** A lock symbol appears in the display, indicating that all functions are locked.

### To Unlock the Oven



- 1** Turn the **MODE SELECTOR** to "OFF" position. Press **STEAM LEVEL** and **COOK TIME** at the same time and hold for 3 seconds.



- 2** The Lock symbol disappears in the display, indicating that all functions are unlocked.

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## CLEANING YOUR STEAM OVEN

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**Clean your oven regularly to prevent grease and food particles from building up, especially on inside and outside surfaces, door and door seals.**

1. Clean outside surfaces with a soft cloth and warm soapy water. Rinse and dry.
2. Remove any splashes or stains on inside surfaces with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the floor of the empty oven and heat for ten minutes at maximum power.
4. Wash the inside.

### **Important**

- Take special care NOT to spill water in the vents.
- NEVER use abrasive products or chemical solvents.
- ALWAYS ensure that door seals are clean to prevent particles from building up so that the door can close properly.

## STORING AND REPAIRING YOUR STEAM OVEN

**Repairs should only be made by a qualified service technician.**

**If oven requires servicing, unplug the oven and contact ATAG Customer Service.**

**When calling, please have the following information ready:**

- The model number and serial number (can be found inside the oven door)
- Warranty details
- Clear description of the problem

**If oven must be temporarily stored, choose a clean dry place as dust and dampness can cause damage.**

## ERROR CODES

Error Code	General Functions
E-21	TEMP SENSOR OPEN ERROR It occurs due to a defective sensor, misplaced wires, a defective PCB and when A/D value that MICOM senses rises over 250.
E-22	TEMP SENSOR SHORT ERROR It occurs due to a defective sensor, misplaced wires, a defective PCB and when A/D value that MICOM senses falls under 5.
E-23	TEMP SENSOR TARGET TEMP ERROR It occurs when the internal temperature of cavity don't reach the setting temperature of user for 30 minutes.
E-24	ABNORMAL TEMP SENSING ERROR It occurs when the temperature of cavity inside is over 250 °C for 10 minutes.
E-51	EEPROM OPEN ERROR It occurs when EEPROM communication is error during initial power setting.
E-53	EEPROM READ & WRITE ERROR EEPROM use does not occur.
E-71	STEAM SENSOR OPEN ERROR It occurs due to a defective steam sensor, misplaced wires, a defective PCB and when A/D value that MICOM senses rises over 250 for 3 minutes.
E-72	STEAM SENSOR SHORT ERROR It occurs due to a defective steam sensor, misplaced wires, a defective PCB and when A/D value that MICOM senses falls under 5 for 3 minutes.
E-81	NAK SIGNAL ERROR Nak signal occurs if initial power-up for more than 1 minute.
E-83	COMMUNICATION ERROR It occurs when not communicating between main and sub PCB for more than 10 seconds.
SE	KEY SHORT ERROR This error occurs when a button is pressed and held for over 60 seconds. It may occur when water soaks through the inside of the control panel or dust particles are stuck to touch pad.

If any of these errors occur, please contact ATAG Customer Service.

## TECHNICAL SPECIFICATIONS

Model	SX4411BUU SX4492BUU
Power Source	230 V ~ 50 Hz
Power Consumption Steam Mode	2800 W
Cooling Method	Cooling fan motor
Dimensions Set size: Built in size:	W 595 x H 454 x D 569.4 mm W 555 x H 445 x D 548.8 mm
Volume	50 liter
Weight Net Shipping	33 kg 36.5 kg

## DISPOSAL OF APPLIANCE AND PACKAGING

The packaging of this appliance is recyclable and may have been made of:

- cardboard
- paper
- polythene foil (PE)
- CFC-free polystyrene (PS hard foam)
- polypropylene tape (PP).

Dispose of these materials in a responsible manner and in accordance with government regulations.



The appliance carries the symbol of a crossed-out dustbin to state that segregated processing is compulsory to avoid any negative effects on the environment and public health. This means that at the end of its working life, you must hand it in at a special refuse collection centre run by your local authority or dealer.

Segregated processing enables the recovery of the materials used in the production of this appliance, thus saving considerably in terms of raw materials and energy.



### **Declaration of conformity**

We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.