instructions for use

steam oven

ATAG

SQ4211B

SQ4292B

SQ4311B

SQ4392B

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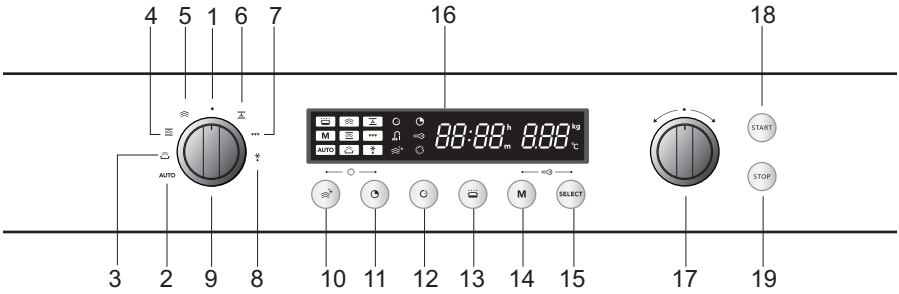
Control Panel

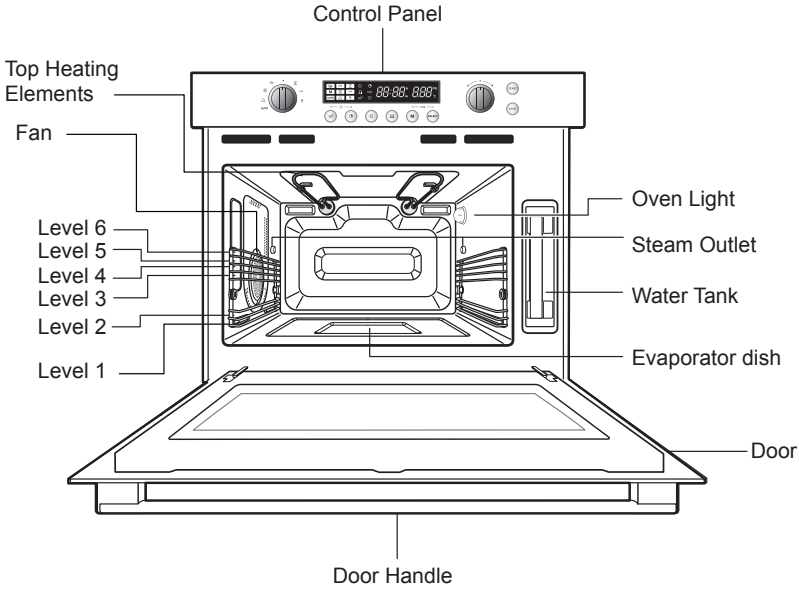


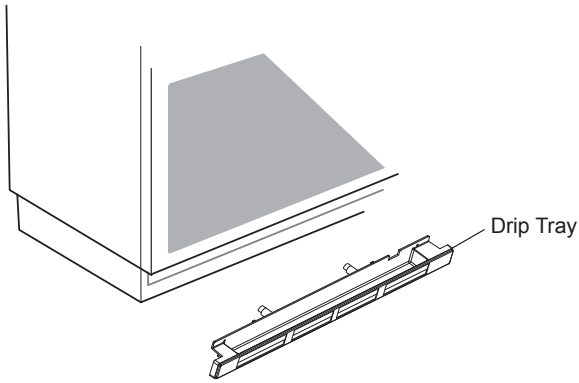
1. OFF
2. AUTO PROGRAMMES
3. REHEAT MODE
4. COMBI STEAM MODE
5. STEAM MODE
6. CONVECTION MODE
7. GRILL MODE
8. DEFROST MODE
9. FUNCTION KNOB
10. STEAM CLEAN MODE
11. TIMER
12. START TIME
13. KEEP WARM MODE
14. MEMORY
15. SELECT
16. DISPLAY
17. SELECTION KNOB
18. START
19. STOP / CANCEL

10+11. DESCALE

14+15. CHILD LOCK

Oven Features



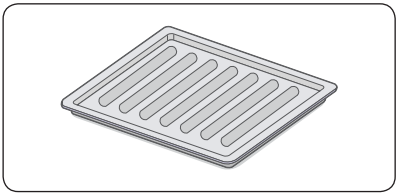


Note

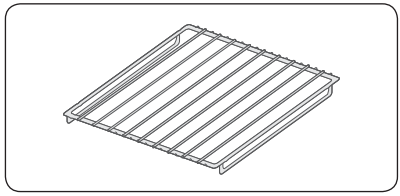
- Shelf levels are numbered from the bottom up.
- The levels 4, 5 and 6 are mainly used for the grill function.
- Levels 1 is mainly used for baking and roasting.
- Please refer to the Cooking Guides provided throughout this booklet to determine the appropriate shelf level for your dishes.

Accessories

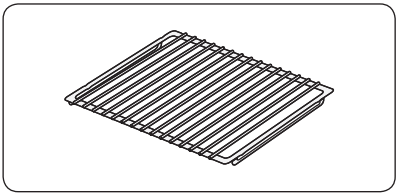
The following accessories are provided with your Combi Steam Oven:



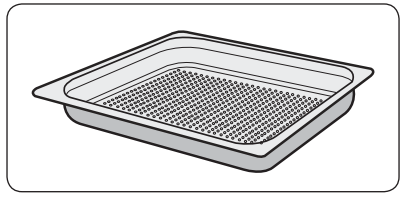
1 Multi pan (for level 1 or 6)



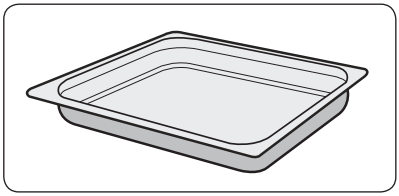
2 Grill insert for multi pan or for unperforated steam dish



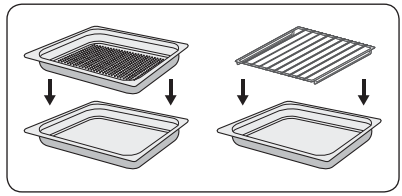
3 Wire rack (for all levels)



4 Large steam dish, perforated, 40 mm deep, GN 2/3 (useful for steam mode, for level 2, 3, 4 and 5)

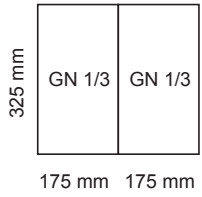


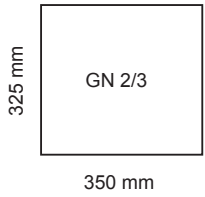
5 Large steam dish, unperforated, 40 mm deep, GN 2/3 (useful during steam mode for collecting condensation, for level 2, 3, 4 and 5)



For steaming, you can place the perforated steam dish or the grill insert into the unperforated steam dish.

Accessories can be purchased from **www.atag.nl**.
Use only the accessories supplied with the product or available from the after-sales service. They are specially designed for your appliance.





Thank you for purchasing this ATAG Combi Steam Oven.

Your Owner's Manual contains important safety instructions and essential information on using and caring for your new Combi Steam Oven.

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

Before installaton

Environmentally-friendly disposal

Unpack the appliance and dispose of the packaging in an environmentally-responsible manner.

This appliance is labelled in accordance with European Directive 2002/96/EU on Waste Electrical and Electronic Equipment - WEEE.
The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

After unpacking

Do not open the cooking compartment door while the appliance is on the floor. The cooking compartment door could touch the floor and be damaged.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Your appliance was thoroughly factory tested for proper operation. It may therefore contain some remaining water.

Installation and connection

Please observe the special installation instructions.

Electrical connection

If the power cable is damaged, it must be replaced by customer service in order to prevent hazards.

Safety precautions

⚠ This appliance is intended only for domestic use. This appliance must only be used for food preparation.

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

Hot cooking cavity

There is a risk of burning!

⚠
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements.
- Open the cooking compartment door carefully. Hot steam can escape.

WARNING

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

Risk of fire!

- Never store combustible items in the cooking compartment.

There is a risk of short-circuiting!

- Never trap cables of electrical appliances in the hot cooking compartment door. The cable insulation could melt.

Hot accessories

⚠ **There is a risk of burning!**

- Never take accessories out of the appliance without using oven gloves.

Cleaning

⚠ **Risk of scalding!**

- Do not clean the appliance immediately after switching it off. The water in the evaporator dish is still hot. Wait until the appliance has cooled down.
- A Steam cleaner is not to be used.

Repairs

⚠ **Danger of electric shock!**

- Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers. If the appliance is faulty, switch it off using the fuse in the fuse box or disconnect the appliance at the mains connection. Contact the after-sales service.

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

Important information about the use of the appliance

Do not use the cooking compartment door as a shelf.

Do not store any food in the appliance. This can lead to corrosion.

Ovenware

Use only the accessories provided. They are specially designed for your appliance.

Ovenware must be heat and steam resistant. Silicone baking tins are not suitable for combined operation with hot air and steam.

Do not use ovenware that shows signs of rust. Even the smallest spots of rust can lead to corrosion in the cooking compartment.

Care and cleaning

The cooking compartment in your appliance is made of steel covered with enamel. Improper care can lead to corrosion in the cooking compartment. Refer to the care and cleaning instructions in the instruction manual.

Salts are very abrasive. If salt is deposited in the cooking compartment, rust could develop in places.

Acidic sauces, such as ketchup and mustard, or salted foods, e.g. cured roasts, contain chloride and acids. These affect the stainless steel surface. Clean the cooking compartment after each use.

DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass (if provided).

Causes of damage

Very dirty seal	If the seal on the outside of the cooking compartment is very dirty, the cooking compartment door will no longer close properly during operation. The fronts of adjacent units could be damaged. Keep the seal clean.
Cooking compartment door as a seat	Do not stand or sit on the cooking compartment door.
Transport	Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.

Important information about installing the combi steam oven

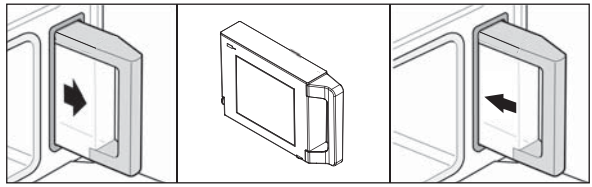
- This appliance is NOT intended for use in a commercial environment.
- Please observe the installation instructions provided and note that this appliance should only be installed by a qualified technician.
- The appliance is fitted with a plug and must only be connected to a properly installed earthed socket. The fuse protection must be rated at 16 amps (L or B-type miniature circuit breakers).
- In case a new socket is needed, installation and cable connection must only be done by a qualified electrician. If the plug is no longer accessible following installation, a pole disconnecting device must be present on the installation site with a contact gap of at least 3 mm.
- Adapters, multiway strips and extension cords must not be used. Overloading can result in fire.
- **Plug in**
  When the appliance has been connected for the first time, all segments are lit for a second. After 3 seconds, 12:00 flashes in the display prompting you to select the clock. Do not forget to reset the clock when you switch to and from summer or winter (see the instructions on page 12).

Filling The Water Tank

When you open the cooking compartment door, 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 (see also “Water hardness).

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. Fill the water tank with cold water up to the “max.” mark. 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

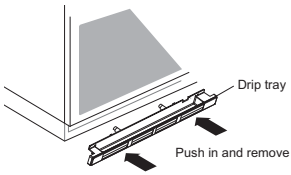
If the water tank is empty, a signal sounds.

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

1. Open the cooking compartment door carefully. Steam will escape.
2. Take out the water tank, fill to the “max” mark and reinsert.
3. Press the **START** button.

Removing drip tray

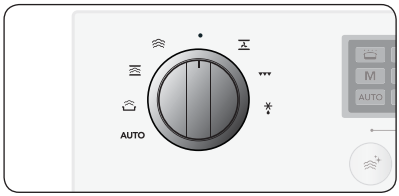
Empty drip tray at regular intervals. Push drip tray in until you hear a click, and remove tray from locked position.



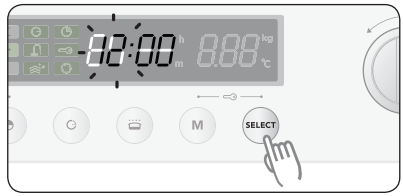
Setting The Clock

When the appliance is first plugged in, the display lights up.

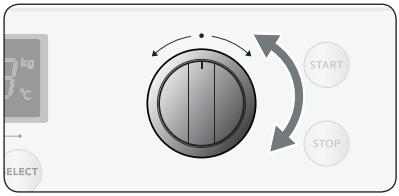
Setting the Clock (example 15:15)



1 Turn the **FUNCTION KNOB** to the "**OFF**" position.

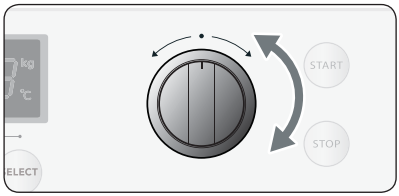


2 Press **SELECT**. The "12" starts blinking.

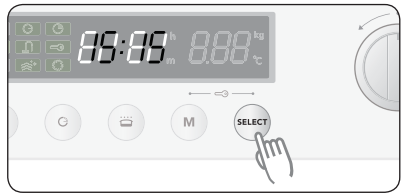


3 Turn the **SELECTION KNOB** to set the hour.

4 Press **SELECT** again. The "00" starts blinking.



5 Turn the **SELECTION KNOB** to set the minutes.



6 Press **SELECT** again. The clock sets by itself within 5 seconds.

Modes And Settings

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

	Steam Mode 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. Temperature range: 40~100 °C
	Steam Combi Mode Food is cooked by convection mode and the help of steam. The steam is provided by the steam generator and injected into the cavity by interval. This mode is suitable for baking pastries, such as puff pastry, brioches, yeast buns, bread rolls, gratins and roasting meat. The superheated steam will provide a nice crisp, shiny surface and fluffy structure. Meat roasts and fish will keep a more juicy texture inside. When cooking with this mode always fill the water tank with fresh water. Temperature range: 100~230 °C
	Reheat Mode Food is reheated by convection mode and the help of steam. 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. Temperature: 120 °C
	Convection Mode Food is heated by two heating elements on top of cavity and one bottom heating element, while the fan from the side distributes the hot air evenly. This setting is suitable for roasting meat, baking pizza and cake. Temperature range: 40~230 °C
	Grill Mode Food is heated by the top heating elements. We recommend this mode for grilling smaller pieces of meat, such as steaks and sausages, as well for making toasts.

Defrost Mode

Frozen food is defrosted by steam. The steam is provided by the steam generator and injected into the cavity by interval.

This mode is suitable for frozen meat, poultry, fish and fruit. When defrosting with this mode always fill the water tank with fresh water.

Temperature range: 40~70 °C

Keeping warm

This mode is suitable for keeping warm food.

(Do not keep food warm for longer than 2 hours. Warm food spoils more quickly).

Temperature: 70 °C

AUTO

Auto Cook Programmes

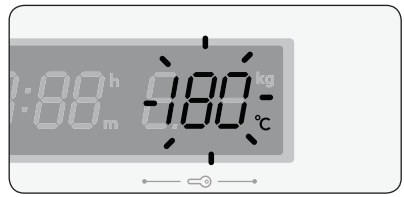
40 pre-programmed auto cook settings can be selected for your convenience. Time and temperature will be set automatically. You simply select the programme, the weight of your dish and start the steam cooking process.

Steam Clean

By the help of hot steam the surface of the oven cavity will be soaked and you can easily clean your oven. The steam clean programme takes only 10 minutes time.

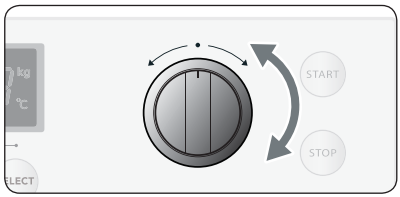
Default Settings

During blinking of the default cook time or default temperature (after you have choosen a setting with the FUNCTION KNOB), you can change the time or temperature by turning the SELECTION KNOB.



1 Turn the **FUNCTION KNOB** to choose the function you want to use.

2 The default time or default temperature starts to blink.



3 While the default time/temperature is blinking: turn the **SELECTION KNOB** to set the desired time/temperature.

If the blinking has stopped, you can change the settings by following the steps as described later in this manual.

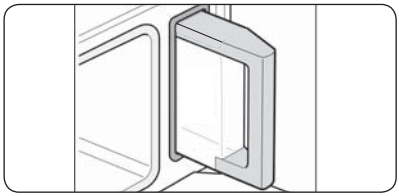
During cooking, **COOK TIME** or **TEMPERATURE** can always be changed.

► Cooking time: press the **TIMER** button and then turn the **SELECTION KNOB.**

► Temperature: press the **SELECT** button and then turn the **SELECTION KNOB.**

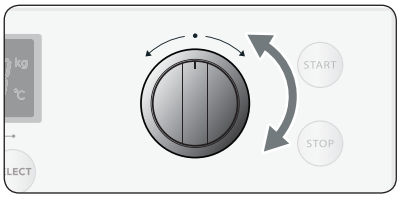
Using The Steam Mode

Steam Mode Setting



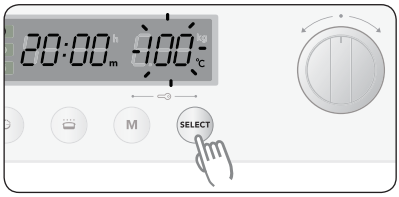
1 Fill the water tank up to the maximum line and place it back. Then place your food into the cooking cavity.

2 Turn the **FUNCTION KNOB** to Steam mode position (default cook time 20 min. temperature 100 °C). The time is blinking.

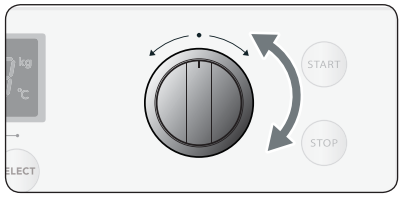


3 During blinking, turn the **SELECTION KNOB** and set the desired cooking time.

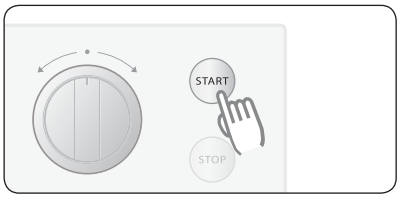
If the blinking has already stopped before you have set the time, press the **TIMER** button first and then turn the **SELECTION KNOB**.



4 Press **SELECT**. The temperature is blinking.

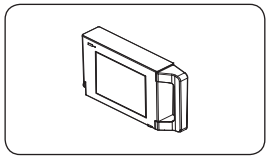


5 Turn the **SELECTION KNOB** and set the temperature.



6 Press the **START** button.

► The temperature indicator (°C) on the display will blink. After the temperature is reached, it stops blinking.



If there is too little water while cooking, you will see the symbol in the display along with a beep being played. Add water into the tank and press **START** 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 the **TIMER** button and then turn the **SELECTION KNOB.**
   ► Temperature: press **SELECT** and then turn the **SELECTION KNOB.**

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, pour out the water in the drip tray and empty the tank.

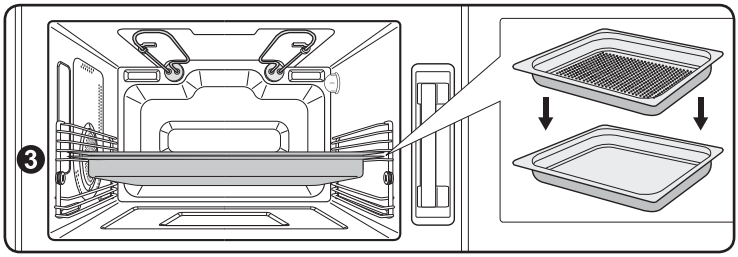
5) Dry the cooking cavity with a dry cloth if there is any remaining water.

6) The cooling fan always works for 3 minutes after a steaming process. However, this is not a malfunction and you do not need to worry about this.

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, together with solid steam dish, is usually placed on level ❸.

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)	Accessory (shelf level)	Time (min.)
Broccoli Florets	100 °C	Perforated steam dish together with solid steam dish (3)	12-16
Whole carrots	100 °C	Perforated steam dish together with solid steam dish (3)	25-30
Sliced Vegetables (pepper, courgettes, carrots, onions)	100 °C	Perforated steam dish together with solid steam dish (3)	9-14
Green Beans	100 °C	Perforated steam dish together with solid steam dish (3)	28-33
Asparagus	100 °C	Perforated steam dish together with solid steam dish (3)	15-20
Whole Vegetables (artichokes, whole cauliflower, corn on the cob)	100 °C	Perforated steam dish together with solid steam dish (3)	30-45
Peeled Potatoes (cut into quarters)	100 °C	Perforated steam dish together with solid steam dish (3)	30-35
Fish fillet (2 cm thickness)	80 °C	Perforated steam dish together with solid steam dish (3)	13-18
Prawns (raw/uncooked)	100 °C	Perforated steam dish together with solid steam dish (3)	11-14
Chicken Breast	100 °C	Perforated steam dish together with solid steam dish (3)	23-28

Food Item	Steam mode (°C)	Accessory (shelf level)	Time (min.)
Boiled Eggs (hardboiled)	100 °C	Perforated steam dish together with solid steam dish (3)	15-20
Frozen Yeast Dumplings	100 °C	Perforated steam dish together with solid steam dish (3)	23-28
White Rice (basmati or pandan) (use a pyrex bowl, add rice, add double quantity of water)	100 °C	Wire rack (1)	30-35
Milk Rice (use a flat pyrex dish, add double or four times quantity of milk)	100 °C	Wire rack (1)	40-50
Fruit Compote (use a flat round glass pyrex, add 1 teaspoon sugar and 2 tbsp. water)	100 °C	Solid steam dish (4/5)	25-35
Flan/Crème (6 dessert dishes, each 100 ml, cover dishes with foil)	90 °C	Wire rack (3)	35-40
Egg Custard (use a large flat glass pyrex dish, cover dish with foil)	90 °C	Wire rack (3)	37-42

Two Level Steam Cooking

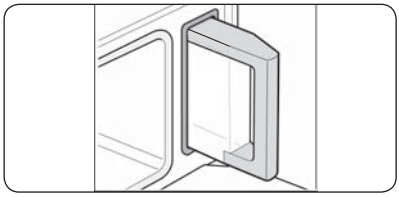
Use settings and times in this table as guide lines for steam cooking.

We recommend to always fill the water tank with fresh water to the maximum level. If you have different food with a similar preparation time, you can put al the items in the oven at the same time. Otherwise put in first the item with the longest preparation time.

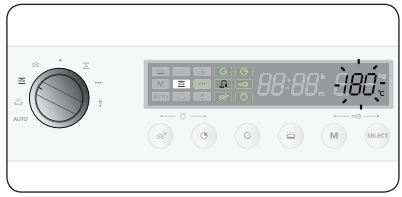
Put one tray on level 1 and the other tray on level 5.

Food Item	Steam mode (°C)	Accessory (shelf level)	Time (min.)
2-level cooking: Dual Meals (fish fillets/ sliced vegetables)	100 °C	Solid steam dish (5) / grill insert with multi pan (1)	15-20
2-level cooking: Dual Meals (chickenbreasts/ whole vegetables)	100 °C	Solid steam dish (5) / grill insert with multi pan (1)	25-30

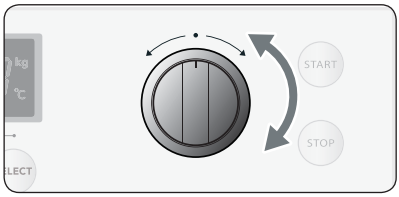
Combi Steam Mode Setting



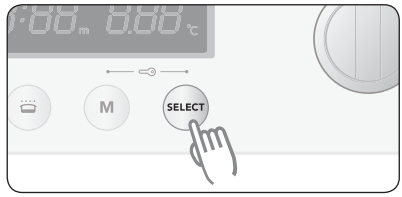
1 Fill the water tank up to the maximum line and place it back. Then place your food into the cooking cavity.



2 Turn the **FUNCTION KNOB** to Combi Steam mode position (default: 180 °C). The temperature is blinking.

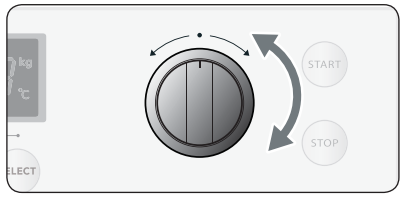


3 During blinking, turn the **SELECTION KNOB** and set the desired temperature.

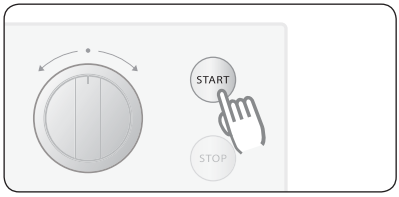


If the blinking has already stopped before you have set the temperature, press the **SELECT** button first and then turn the **SELECTION KNOB**.

4 Press the **TIMER** button to set the desired cooking time. The time is blinking.



5 Turn the **SELECTION KNOB** and set the desired cooking time.



6 Press the **START** button.

► The temperature indicator (°C) on the display will blink. After the temperature is reached, it stops blinking.

Note

1) During cooking, **COOK TIME** and **TEMPERATURE** can be changed.
- ► Cooking time: press the **TIMER** button and then turn the **SELECTION KNOB.**
- ► Temperature: press the **SELECT** button and then turn the **SELECTION KNOB.**

2) In Combi Steam Mode settings, the top bottom and steam heating elements switch off and on throughout cooking to regulate the temperature.

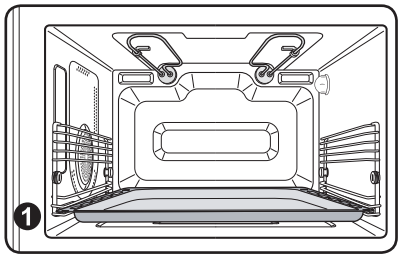
Important

When using the Combi Steam mode, be sure that the baking dishes are suitable for 100-230 °C cooking temperatures.

Using The Combi Steam Mode (Continued)

Combi Steam Mode Setting

Food is cooked by convection mode and the help of steam. The steam is provided by the steam generators and injected into the cavity by interval.



Place the multi pan on level 1.

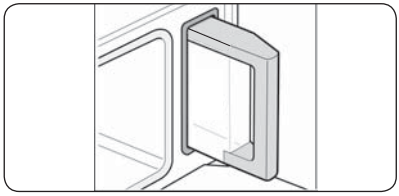
Cooking Guide

Use settings and times in this table as guide lines for baking and roasting.
We recommend to always fill the water tank with fresh water to the maximum level.

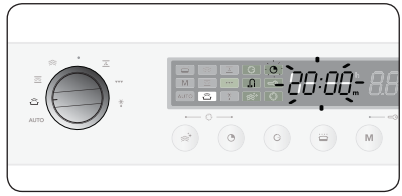
Food Item	Combi steam mode (°C)	Accessory (shelf level)	Time (min.)
Puff Pastry Stripes (add grated cheese)	200 °C	Multi pan (1)	15-20
Homemade Bread	180 °C (preheating)	Wire rack (1)	30-35
Vegetable Gratin / Potato Gratin	170-180 °C	Wire rack (1)	35-50
Pork Roast (well done) (1.0 kg)	1. stage: 200 °C convection mode 2. stage: 170 °C combi steam mode	Grill insert with multi pan (1)	1. stage: 25-35 2. stage: 25-35
Oven Fish	200 °C	Solid steam dish (4/5)	18-22
Croissants (all ready made croissant dough)	180 °C	Multi pan (1)	17-23

Using The Reheat Mode

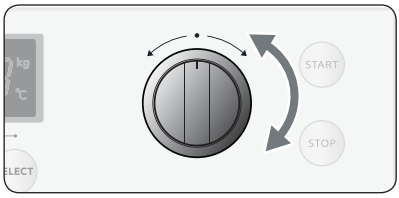
Reheat Mode Setting



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

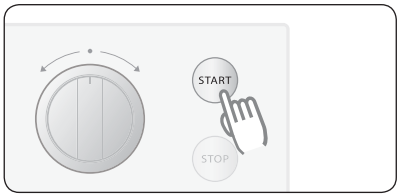


2 Turn the **FUNCTION KNOB** to Reheat position (default: 20 min.). The time is blinking.



3 During blinking, turn the **SELECTION KNOB** and set the desired cooking time.

If the blinking has already stopped before you have set the time, press the **TIMER** button first and then turn the **SELECTION KNOB**.



4 Press the **START** button.

► The reheat starts. When the reheat has finished, the oven will beep and “End” will flash four times. The oven will then beep one time per minute.

Reheat Cooking

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

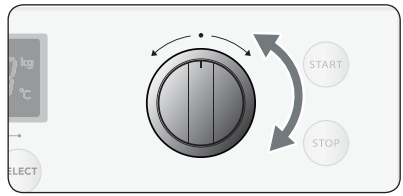
We recommend to always fill the water tank with fresh water to the maximum level.

Food Item	Mode	Accessory (shelf level)	Time (min.)
Plated Meal (250-500 g)	Reheat	Wire rack (3)	13-19
2-level reheating: Plated Meals (two plated meals, each 250-500 g)	Reheat	Wire rack (4) / grill insert with multi pan (1)	17-23

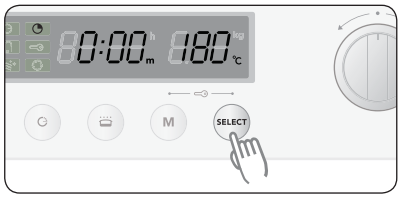
Using The Convection Mode

Convection Setting

1 Turn the **FUNCTION KNOB** to Convection mode position ⏦ (default: 180 °C). The temperature is blinking.

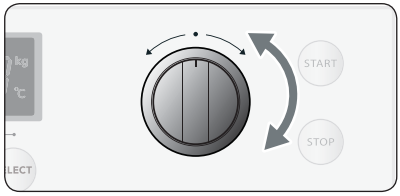


2 During blinking, turn the **SELECTION KNOB** and set the desired temperature.

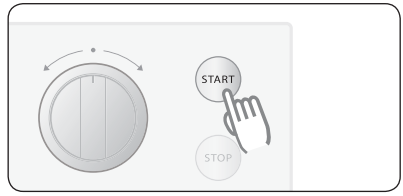


If the blinking has already stopped before you have set the temperature, press the **SELECT** button first and then turn the **SELECTION KNOB**.

3 Press the **TIMER** button to set the desired cooking time. The time is blinking.



4 Turn the **SELECTION KNOB** and set the desired cooking time (the maximum cooking time is 10:00 h).



5 Press the **START** button.

► The temperature indicator (°C) on the display will blink. After the temperature is reached, it stops blinking.

Note

1) During cooking, **COOK TIME** and **TEMPERATURE** can be changed.
- ► Cooking time: press the **TIMER** button and then turn the **SELECTION KNOB.**
- ► Temperature: press the **SELECT** button and then turn the **SELECTION KNOB.**

2) In Convection Mode settings, the top and bottom heating elements switch off and on throughout cooking to regulate the temperature.

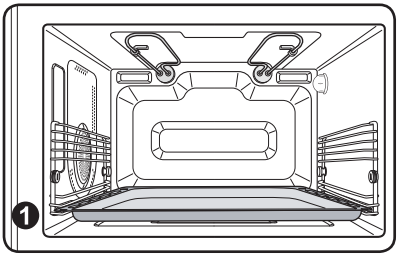
Important

When using the Convection mode, be sure the baking dishes are suitable for 40 - 230 °C cooking temperatures.

Using The Convection Mode (Continued)

Convection Setting

Food is heated by two heating elements on top of the cavity and one bottom heating element, while the fan on the side distributes the hot air evenly.



Place the multi pan or wire rack on level 1.

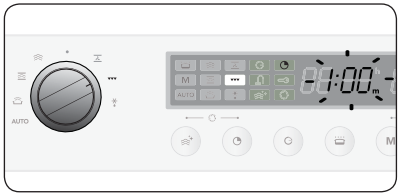
Cooking Guide

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

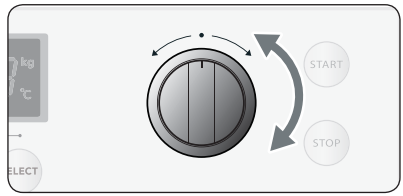
Food Item	Convection mode (°C)	Accessory (shelf level)	Time (min.)
Frozen Pizza (350 g)	220 °C	Multi pan (1)	14-15
Frozen French Fries (450 g)	200 °C	Multi pan (1)	21-26
Frozen Bread Roll (250 g)	180 °C (preheating)	Wire rack (1)	8-12
Frozen Apple Pie	180 °C	Multi pan (1)	30-40
Homemade Pizza (1300 g)	220 °C	Multi pan (1)	20-25
Sponge Cake (500 g)	160 °C (preheating)	Wire rack (1)	30-35
Cake (700 g)	150 °C (preheating)	Wire rack (1)	50-60
Muffins (300 g)	170 °C (preheating)	Wire rack (1)	17-20
Brownies	150 °C	Wire rack (1)	35-45

Using The Grill Mode

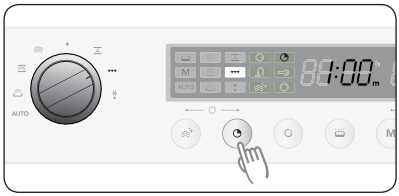
Grill Setting



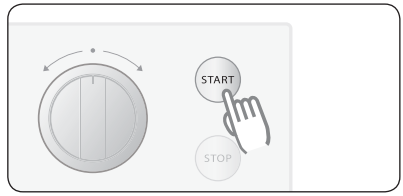
1 Turn the **FUNCTION KNOB** to Grill mode position ▾▾▾ (default: 1:00 min.). The time is blinking.



2 During blinking, turn the **SELECTION KNOB** and set the desired cooking time (the maximum cooking time is 1:30 h).



If the blinking has already stopped before you have set the time, press the **TIMER** button first and then turn the **SELECTION KNOB**.



3 Press the **START** button.

Important

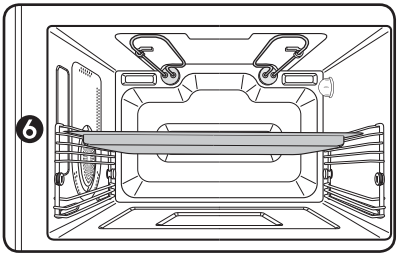
1) Always use oven gloves when touching the recipients in the oven, as they will be very hot.

2) Check that the heating elements are in the horizontal position.

Using The Grill Mode (Continued)

Grill Setting

Food is heated by the top heating elements (horizontal position).



For grilling, the grill insert with multi pan is placed on level 6. Use the solid steam dish on level 5.

Cooking Guide

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

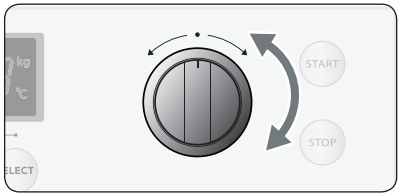
Food Item	Mode	Accessory (shelf level)	Time (min.)
Toast (4 slices)	Grill	Grill insert with multipan (6)	1st side: 4-6 2nd side: 2-3
Cheese Toast (4 pcs, put some cheese on top at 2nd side)	Grill	Multi pan (6)	1st side: 4-6 2nd side: 3-5
Beef Steaks (500 g)	Grill (preheating 10 minutes)	Grill insert with multi pan (6)	1st side: 6-9 2nd side: 4-7
Lamb Chops (400 g)	Grill (preheating 10 minutes)	Grill insert with multi pan (6)	1st side: 8-10 2nd side: 6-8
Fresh Vegetables (250 g)	Grill	Solid steam dish (5)	13-17

Cooking Time Reservation Function

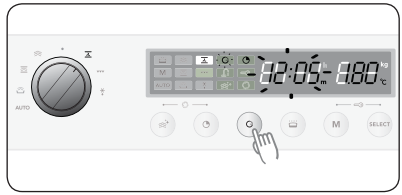
Example by using the convection mode: Current time: 12:05
Cook time: 2:00
Start time: you wish to start cooking at 16:00

1 Turn the **FUNCTION KNOB** to Convection mode position .

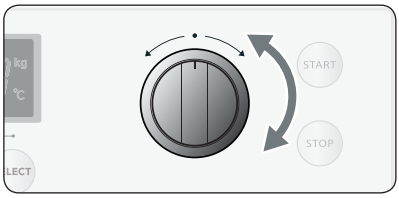
2 Press the **TIMER** button to set the desired cooking time. The time is blinking.



3 Turn the **SELECTION KNOB** and set the desired cooking time (2:00).



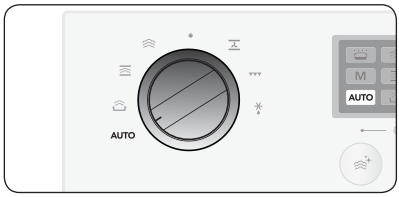
4 Press the button **START TIME**. The current time is displayed.



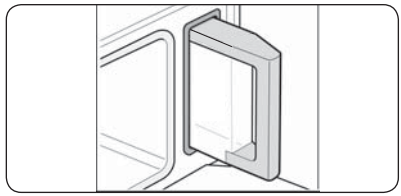
5 Turn the **SELECTION KNOB** to set the desired **START TIME** (16:00). The start time is displayed.

Using The Auto Cook Mode

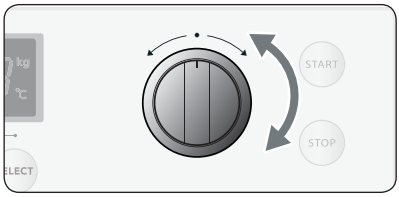
The 40 Auto Cook features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the temperature.



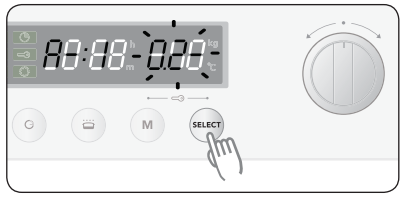
1 Turn the **FUNCTION KNOB** to "**AUTO**" position.



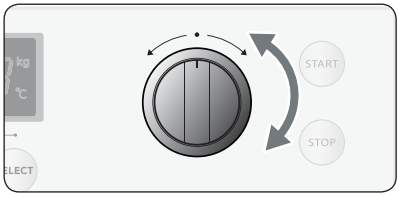
2 If you see the symbol in the display, fill the water tank up to the maximum line and place it back. Place your food into the cooking cavity.



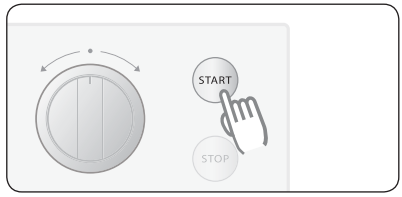
3 Turn the **SELECTION KNOB** to choose a auto cook feature (see the table on page 29, 30, 31 and 32).



4 Press **SELECT**. The weight range starts blinking.



5 If you want to change the weight; turn the **SELECTION KNOB**.



6 Press the **START** button.

► 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.

Using The Auto Cook Mode (Continued)

The following table presents 40 Auto Programmes for various cooking.
It contains its quantities, standing times after cooking and appropriate recommendations.

Programmes S-1 to S-12 are for Steaming. Programmes b-1 to b-8 are for Baking.
Programmes G-1 to G-6 are for Grilling. Programmes r-1 to r-6 are for Roasting.
Programmes C-1 to C-3 are for Convenience. Programmes d-1 to d-5 are for Defrosting.

Code	Food	Serving Size (kg)	Recommendations
Steaming			
S-1	**Sliced Vegetables**	0.2-0.6	Fill water tank with fresh water up to maximum level. Put sliced vegetables, such as courgettes, broccoli florets, pepper, carrots on the **perforated steam dish and place it together with the solid steam dish on shelf level 3.**
S-2	**Whole Vegetables**	0.2-0.6	Fill water tank with fresh water up to maximum level. Put whole vegetables or big pieces of vegetables, such as cauliflower, broccoli, corn on the cob and artichokes on the **perforated steam dish and place it together with the solid steam dish on shelf level 3.**
S-3	**Fish Fillets**	0.2-1.0	Fill water tank with fresh water up to maximum level. Put fish fillets (± 2 cm thickness), such as pollock, sea-wolf fish and cod fish side by side on the **perforated steam dish and place it together with the solid steam dish on shelf level 3.**
S-4	**Fish Steak**	0.2-1.0	Fill water tank with fresh water up to maximum level. Put fish steaks (± 3 cm thickness), such as salmon and tuna steaks side by side on the **perforated steam dish and place it together with the solid steam dish on shelf level 3.**
S-5	**Prawns (Raw/Uncooked)**	0.2-0.5	Fill water tank with fresh water up to maximum level. Put prawns (raw/uncooked-peeled or unpeeled) on the **perforated steam dish and place it together with the solid steam dish on shelf level 3.**
S-6	**Chicken Breast**	0.2-1.0	Fill water tank with fresh water up to maximum level. Put chicken breasts side by side on the **perforated steam dish and place it together with the solid steam dish on shelf level 3.**
S-7	**Eggs**	0.1-0.6	Fill water tank with fresh water up to maximum level. Pierce a hole in medium sized eggs (M). Put 2-10 eggs on the **perforated steam dish and place it together with the solid steam dish on shelf level 3.**
S-8	**Peeled Potatoes**	0.2-0.8	Fill water tank with fresh water up to maximum level. Peel potatoes and cut into quarters, or use small potatoes. Put on the **perforated steam dish and place it together with the solid steam dish on shelf level 3.**
S-9	**White Rice (Basmati or Pandan)**	0.1-0.5	Fill water tank with fresh water up to maximum level. Distribute white rice(basmati or pandan) evenly in a flat glass pyrex dish. Add 2 x water (for 250 g rice add 500 ml hot water). Put dish on the **wire rack, shelf level 1.**

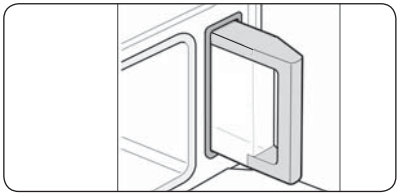
Code	Food	Serving Size (kg)	Recommendations
S-10	**Flan**	0.4-0.6	Fill water tank with fresh water up to maximum level. Put flan mixture in 6 small flan dishes (100 ml in each). Cover with plastic foil. Put dishes on **wire rack, shelf level 3.**
S-11	**Fruit Compote**	0.2-0.5	Fill water tank with fresh water up to maximum level. Put small pieces of apples, pears or apricots in a flat glass pyrex dish. Add 1 teaspoon sugar and 2 tablespoons water on dish. Put dish on **solid steam dish, shelf level 4/5.**
S-12	**Melting Chocolate**	0.1-0.3	Fill water tank with fresh water up to maximum level. 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 **wire rack, shelf level 1**. Keep covered during programme. After taking out stir well. (For white or milk chocolate decrease with 5 minutes).
Baking			
b-1	**Cake**	0.7-0.8	Preheat the oven, using convection mode to 150 °C. Put fresh batter into suitable sized rectangular metal baking dish. Put dish lengthways to the door, on the **wire rack, shelf level 1.** This programme is suitable for cake and also such as lemon cake, hazelnut cake and marble cake.
b-2	**Base for fruit pie (based on cake batter)**	0.3-0.5	Preheat the oven, using convection mode to 150 °C. Put fresh batter into metal flan base dish on the **wire rack, shelf level 1.**
b-3	**Muffins**	0.5-0.7	Preheat the oven, using convection mode to 170 °C. Put muffin dough into paper muffin cups. Set paper cups in the middle of **multi pan, shelf level 1.** Or use suitable muffin dish for 12 muffins, and then use wire rack, shelf level 1**.**
b-4	**Sponge Cake**	0.3-0.6	Preheat the oven, using convection mode to 160 °C. Put 300 g dough into 18 cm, 400 g~500 g into 24 cm and 600 g into 26 cm diameter round black metal baking dish. Set dish in the middle of **wire rack, shelf level 1.**
b-5	**Bread**	0.7-0.8	Prepare dough according to food manufacturers instructions. Preheat the oven, using convection mode to 180 °C. Then, put dough into a black metal rectangular baking dish (length 30 cm). Put dish wideways to the door on **wire rack, shelf level 1.**
b-6	**Yeast Dough Fermentation**	0.3-0.6	Prepare yeast dough for pizza, cake or bread. Put into a large round heat-resistant dish. Do not cover. Put dish on **wire rack, shelf level 1.**
b-7	**Apple Pie**	1.2-1.4	Preheat the oven, using convection mode to 180 °C. Prepare apple pie in a round black metal dish with a diameter of 20 cm for 1300, 24 cm for 1400 g. Put dish on the **wire rack, shelf level 1.**

Code	Food	Serving Size (kg)	Recommendations
b-8	**Homemade Pizza**	0.6-1.0	Prepare 300 g pizza dough and roll out . Put on baking paper on **multi pan shelf level 1.**
Grilling			
G-1	**Beef Steak**	0.3-0.6 0.6-0.8	Preheat the oven, using Grill mode to 10 min. Put beef steaks side by side in the middle of **grill insert with solid steam dish, shelf level 5.** Turn over as soon as the oven beeps. Push start button to continue process. The first serving size is for thin beef steaks, the second serving size is for thick beef steaks.
G-2	**Chicken Pieces**	0.4-0.6 0.7-0.9	Brush chilled chicken pieces, such as drumsticks, chicken legs and wings with oil and spices. Put skin-side down on **grill insert + solid steam dish, shelf level 3.** Turn over, as soon as the oven beeps. Push start button to continue process.
G-3	**Fish Steak**	0.3-0.6	Marinate Fish steaks(± 3 cm thickness), such as salmon steaks or tuna steaks. Put side by side on **multi pan, shelf level 6.** Turn over, as soon as the oven beeps. Push start button to continue process.
G-4	**Fish Fillet**	0.3-0.6	Marinate Fish fillets(± 2 cm thickness), such as pollock, sea-wolf fish, cod fish or gamba's. Put side by side on **multi pan, shelf level 6.** Turn over, as soon as the oven beeps. Push start button to continue process.
G-5	**Sausages**	0.3-0.6	Put sausages side by side on **grill insert + solid steam dish, shelf level 4.** Turn over, as soon as the oven beeps. Push start button to continue process.
G-6	**Hamburger**	0.5-1.0	Put raw hamburger side by side on **grill insert + solid steam dish, shelf level 4.** Turn over, as soon as the oven beeps. Push start button to continue process.
Roasting			
r-1	**Whole Chicken**	1.2-1.3 1.4-1.5	Brush chilled chicken with oil and spices. Put breast-side-down, in the middle of **grill insert with multi pan, shelf level 1.** Turn over, as soon as the oven beeps. Push start button to continue process.
r-2	**Roast Beef (Medium)**	1.1-1.3	Brush the beef/ with oil and spices (pepper only, salt should be added after roasting). Put it on the **grill insert with multi pan, shelf level 1.** Turn over, as soon as the oven beeps. Press start to continue cooking process. After roasting and during standing time it should be wrapped in aluminium foil and leave to stand for 15 minutes.

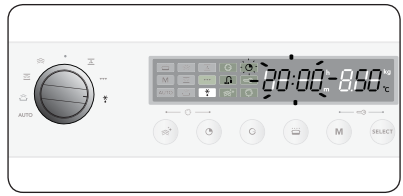
Code	Food	Serving Size (kg)	Recommendations
r-3	**Pork Roast (Well done)**	0.8-1.2	Fill water tank with fresh water up to maximum level. Put pork roast, brushed with oil and spices, with the fat-side down on the **grill insert with multi pan, shelf level 1.** Turn over, as soon as the beep sounds. Push start button to continue process. After roasting and during standing time it should be wrapped in aluminium foil and leave to stand for 15 minutes.
r-4	**Whole Fish**	0.4-0.8	Brush skin of whole fish with oil and add herbs and spices. Put fish side by side, head to tail, widthways **solid steam dish, shelf level 5.** Turn over, as soon as the beep sounds. Push start button to continue process.
r-5	**Roast Vegetables**	0.2-0.5	Slice vegetables, such as courgettes, pepper, egg plants and onions. Add cherry tomatoes and mushrooms. Sprinkle with a mixture of olive oil, herbs, salt and pepper. Put vegetables on **multi pan, shelf level 6.**
r-6	**Oven Potatoes**	0.4-0.8	Use middle sized to large potatoes (each 200 g). Wash and clean potatoes. Brush skin with a mixture of olive oil, salt pepper and herbs. Put potatoes side by side on **multi pan, shelf level 1.** Turn over, as soon as the beep sounds. Push start button to continue process.
Convenience			
C-1	**Frozen Pizza (-18 °C)**	0.3-0.35 0.4-0.45	Place one frozen pizza on the **multi pan, shelf level 1.**
C-2	**Frozen Oven Fries (-18 °C)**	0.4-0.45	Distribute frozen chips (suitable for preparation in oven) evenly on the **multi pan, shelf level 1.**
C-3	**Frozen Fish Fingers (-18 °C)**	0.3-0.5	Distribute frozen fish fingers evenly on the **multi pan, shelf level 1.**
Defrosting			
d-1	**Defrosting Meat (-18 °C)**	0.3-0.5 0.8-1.5	This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Put the meat on the **grill insert with multi pan, shelf level 1.** (cover minced meat with plastic foil while defrosting)
d-2	**Defrosting Poultry (-18 °C)**	0.3-0.6 0.9-1.3	This programme is suitable for whole chicken as well as for chicken portions. Put poultry on the **grill insert with multi pan, shelf level 1.**
d-3	**Defrosting Fish (-18 °C)**	0.3-0.8	This programme is suitable for whole fishes as well as for fish fillets. Put fish on **perforated steam dish together with solid steam dish on shelf level 3.**
d-4	**Defrosting Bread (-18 °C)**	0.1-0.3 0.4-0.6	0.1-0.3 is suitable for slices of bread (spread them all out) 0.4-0.6 is suitable for all kinds of bread, whole, as well as for bread rolls and baguettes. Arrange bread on a piece of kitchen paper and put bread on the **multi pan, shelf level 1.**
d-5	**Defrosting Fruit (-18°C)**	0.2-0.6	Distribute fruits evenly into **perforated steam dish together with solid steam dish on shelf level 3.** This programme is suitable for all kinds of sliced fruits or berries.

Using The Defrost Mode

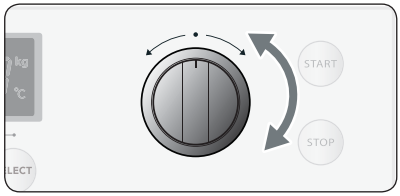
Defrost Setting



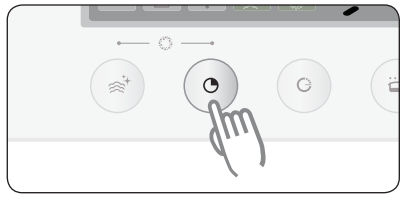
1 Fill the water tank up to the maximum line and place it back. Then place your food into the cooking cavity.



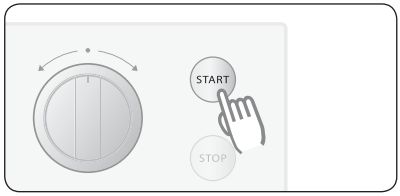
2 Turn the **FUNCTION KNOB** to the Defrost mode position ⁑ (default: 20:00 min.). The time is blinking.



3 During blinking, turn the **SELECTION KNOB** and set the desired defrosting time (the maximum defrosting time is max. 10:00 h).



If the blinking has already stopped before you have set the time, press the **TIMER** button first and then turn the **SELECTION KNOB**.



4 Press the **START** button.

Note

1) During defrosting, **COOK TIME** and **TEMPERATURE** can be changed.
- ► Cooking time: press the **TIMER** button and then turn the **SELECTION KNOB.**
- ► Temperature: press the **SELECT** button and then turn the **SELECTION KNOB.**

2) When you have finished defrosting, pour out the water in the tray and wash out the tank.

3) Dry the cooking room with a dry cloth if there is any remaining water.

4) The cooling fan always works for 3 minutes after defrost mode. However, this is not a malfunction and you do not need to worry about this.

Using The Defrost Mode (Continued)

Defrost Setting

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

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

Remove all kind of package material before defrosting!

After defrosting, let the food stand at room temperature for 15-30 minutes for an even distribution of the heat.

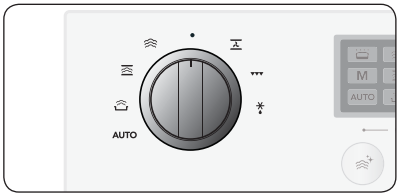
Food Item	Defrost mode (°C)	Accessory (shelf level)	Time (min.)
Minced Meat 500 g (covered)	50 °C	Grill insert with multi pan (1)	25-35
Roast Beef / Minced Meat (covered) **1.0 kg**	50 °C	Grill insert with multi pan (1)	70-90
Chicken Pieces 500 g	50 °C	Grill insert with multi pan (1)	25-30
Whole Chicken 1.1 kg	50 °C	Grill insert with multi pan (1)	50-70
Fruit / Berries	50 °C	Perforated steam dish together with solid steam dish (3)	13-18
Fish Fillet	50 °C	Perforated steam dish together with solid steam dish (3)	15-25

Important

1) After defrosting meat (particularly poultry), operate the empty oven about 10 minutes in the convection mode (200 °C) for killing bacteria in the cavity.
2) Do not refreeze food once it has thawed.

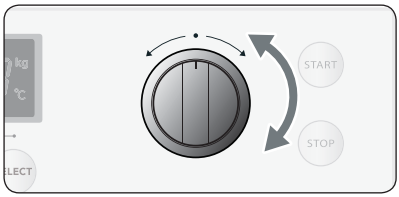
Using The Keep Warm Mode

Keep Warm Setting

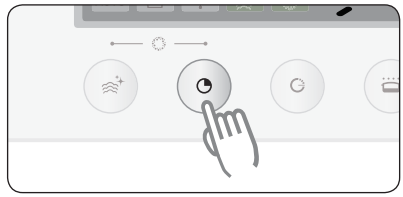


1 Turn the **FUNCTION KNOB** to the "**OFF**" position.

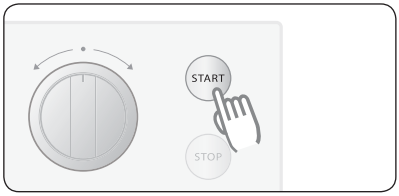
2 Press the **KEEPING WARM** button (default: 1:00 h). The time is blinking.



3 During blinking, turn the **SELECTION KNOB** and set the desired cooking time (the maximum cooking time is 10:00 h).



If the blinking has already stopped before you have set the time, press the **TIMER** button first and then turn the **SELECTION KNOB**.

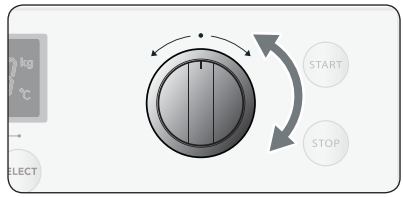


4 Press the **START** button.

Using The Memory Mode

You can store 3 individual programmes in the memory and call them up at any time. The memory is useful if you prepare one dish particularly frequently. You can also store one dish from the automatic programmes.
Example: Steam 20 min., 100 °C

1 Turn the **FUNCTION KNOB** to "Steam" position.



2 Set the temperature and the time as described before.

3 Press the **SELECT** button.

4 Press the **MEMORY** button (press one time for code 1, two times for code 2 or three times for code 3).

5 Press the **SELECT** button (the memory code is saved).

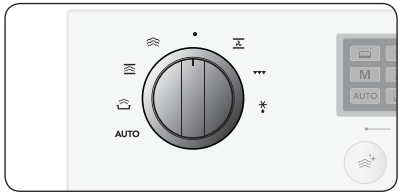
You can always store a new individual programm:

1) Select the mode, temperature and time.
2) Press the **SELECT** button.
3) Press the **MEMORY** button (code 1, 2 or 3).
4) Press the **SELECT** button.
5) The 'old' programm is now replaced by the new one.

Using The Memory Mode (Continued)

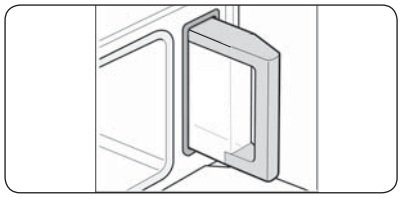
Starting the memory function

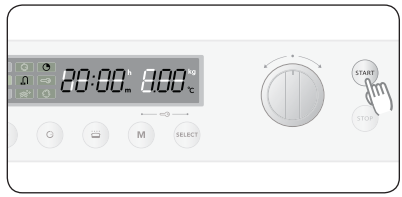
It is very easy to start the stored programme at any time.
Example in the picture: Memory location 1 (steam 20 min., 100 °C)
Place the dish in the steam oven.



1 Turn the **FUNCTION KNOB** to "**OFF**" position.

2 Press the **MEMORY** button (one time for code 1).





3 If you see the symbol in the display, fill the water tank up to the maximum line and place it back.

4 Press the **START** button.

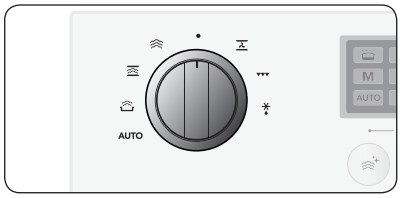
Setting The Water Hardness

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 4. Change the value if your water is softer.

Checking the water hardness

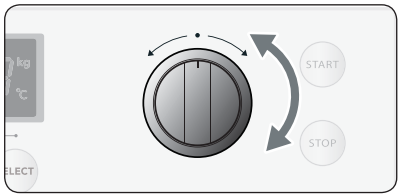
Information on the hardness of the water in your area can be obtained from the local water board.

Changing the water hardness

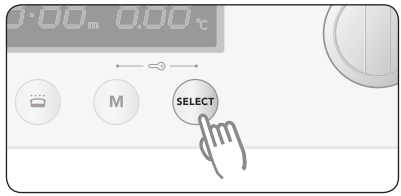


1 Turn the **FUNCTION KNOB** to "**OFF**" position.

2 Press the **STEAM CLEAN** and the **START** button at the same time and hold for 3 seconds.



3 Turn the **SELECTION KNOB** to the desired water hardness.

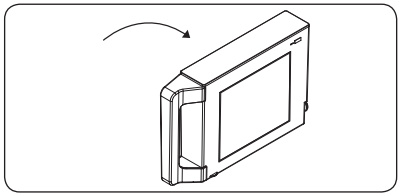


4 Press the **SELECT** button.
► The appliance is now programmed to provide the descaling warning when necessary, based on the actual hardness of the water.

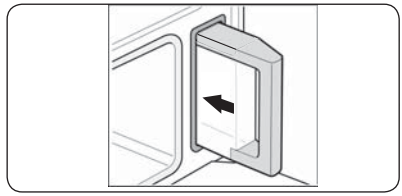
Display	Type	PPM	French deg. (°df)	German deg. (°dH)
1	Soft Water	0 - 105	0 - 11	0 - 6
2	Medium Soft water	125 - 230	12 - 23	7 - 13
3	Medium Hard Water	250 - 350	24 - 36	14 - 20
4 (Default)	Hard Water	> 375	> 37	> 21

Descaling

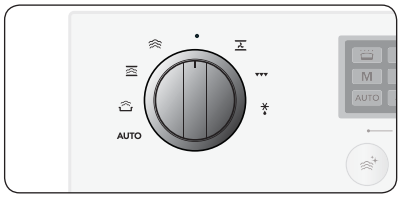
When you see the message on the control panel, the machine needs to be descaled.



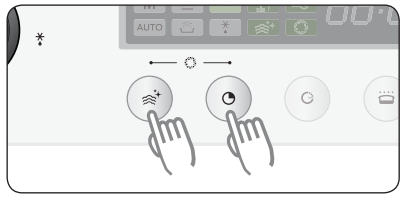
1 Pour in 100 ml descaler supplied with the machine and fill up to the maximum line with fresh water. Mix thoroughly.



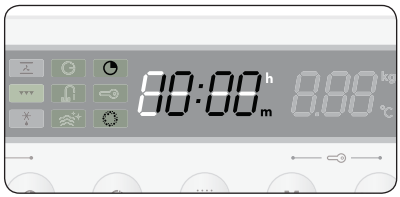
2 Pour the mixed water into the water tank and close the lid before installing it into the main unit.



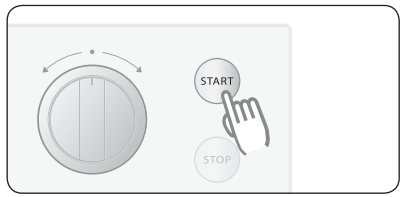
3 Turn the **FUNCTION KNOB** to "**OFF**" position.



4 Close the door and press and hold down both the **TIMER** and **STEAM CLEAN** buttons for 3 seconds. The machine displays "40:00" and starts descaling.

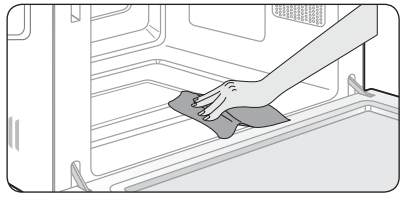


5 When it has progressed for about 30 minutes, the machine displays "10:00" and stops operating with a beep.
Remove the tank and empty any remaining water. Wash the tank with water and fill up to the maximum line with water. Close the lid and install it into the main unit.



6 Press the **START** button. A rinsing process takes place with clean water.

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



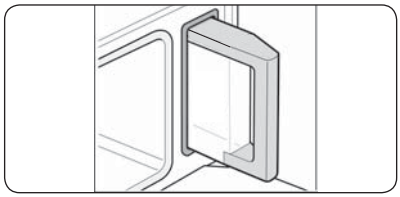
8 Open the door and wipe inside the cooking cavity with a dry cloth.

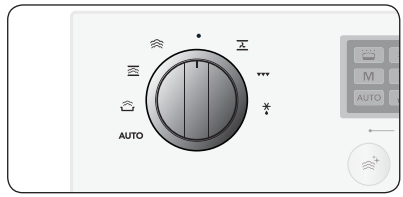
Note

- 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**
- 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.

Using The Steam Clean Feature

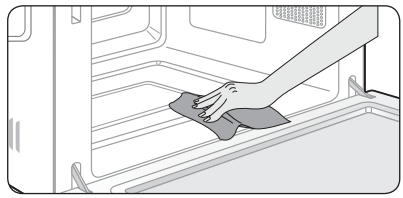
The Steam Clean feature allows you to sanitize your oven in just 10 minutes. The STEAM CLEAN process takes 7 minutes, and the standby time for the process is 3 minutes. In these 3 minutes the steam will soak all the leftovers and you can wipe them from the ceiling or walls with a soft cloth.





1 Fill the water tank up to the maximum line and place it back.

2 Turn the **FUNCTION KNOB** to "**OFF**" position.

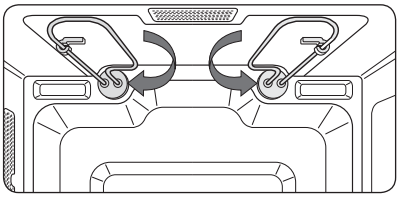


3 Press the **STEAM CLEAN** button. The oven will start automatically.

4 When the process is finished: open the door and wipe inside the cooking cavity with a dry cloth.

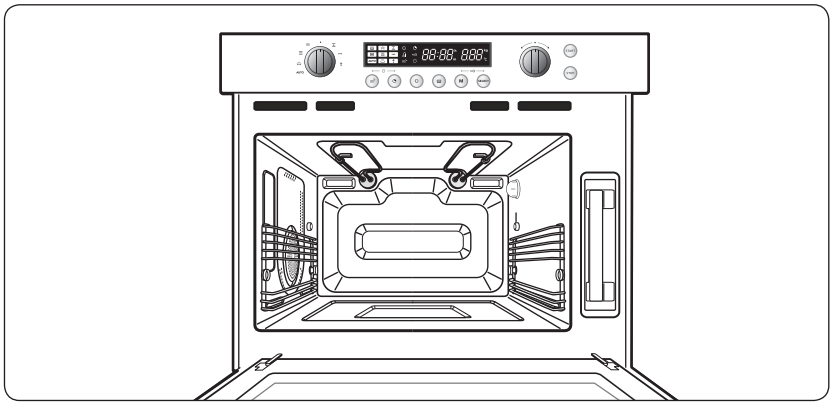
Important

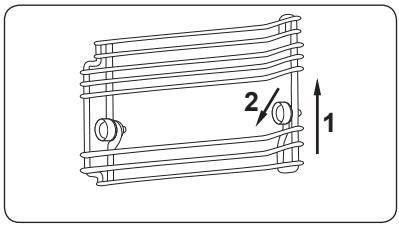
- Use this feature only when the oven has cooled completely to room temperature.
- DO NOT use distilled water.
- DO NOT use high-pressure water cleaners or steam jet cleaners for safety reasons.



1 Cleaning the **top grill**

► Opening the top grill to the left or right, as shown in the figure, will facilitate cleaning. (When cleaning is finished, make sure to close the grill).





2 Cleaning inside the **cavity**.

► Lift up both left and right shelves at the front (1). Move them towards the middle (2) and pull them out. Wipe any leftovers from the ceiling or walls using a neutral cloth dipped in detergent.

► When completed, install both shelves back into the correct positions.

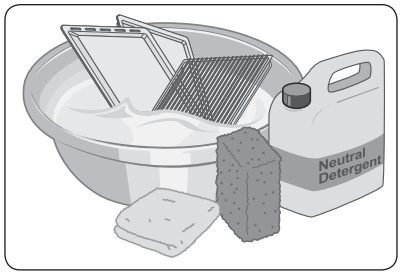
► Even solid, difficult stains or dry leftovers can be removed by using the steam clean process.

3 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.

4 Cleaning the **water tank and the tray**

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



5 Cleaning the **accessories**.

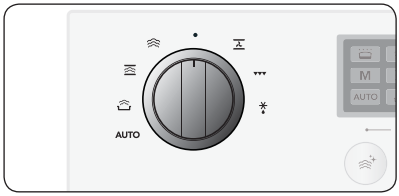
- ► Wipe them with a neutral detergent and dry them before inserting them back into the cooking cavity.
- ► Do not use force on the accessories when wiping them with a scrubber, as this may damage the coated surface.

WARNING:

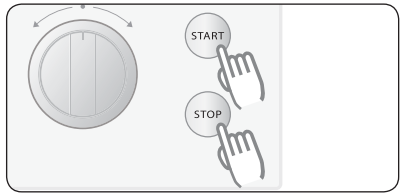
- NEVER use benzene, thinner or a metal scrubber to clean. Otherwise, it can cause discoloration or damage to the surface.
- Do not spray water onto the machine when cleaning it. This can lead to electric shock or fire.
- Do not expose the water tank or tray to direct sunlight to dry it. This can result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

Switching Off The Beeper / Reading out the temperature

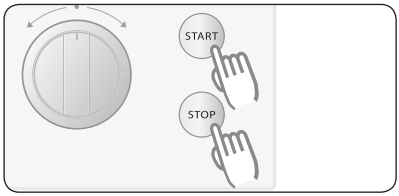
The oven beeps at the end of cooking and "End" blinks 4 times on the display.



1 Turn the **FUNCTION KNOB** to "**OFF**" position.

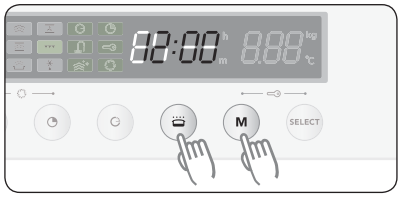


2 To switch the beeper off, press **STOP** and **START** at the same time and hold for one second. "OFF" appears in the display.



3 To switch the beeper back on, press **STOP** and **START** again at the same time and hold for one second. "ON" appears in the display.

Reading Out The Current Temperature

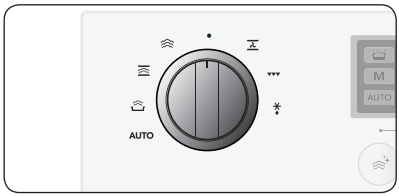


1 If the temperature indicator (°C) on the display is blinking, the programmed temperature hasn't been reached yet. You can read out the current temperature on the display by pressing the **KEEP WARM** and **MEMORY** button at the same time.

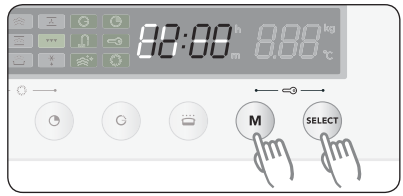
Child Safety Lock

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

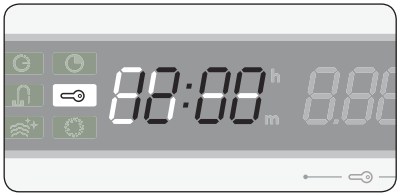
To Lock the Oven



1 Turn the **FUNCTION KNOB** to "**OFF**" position.

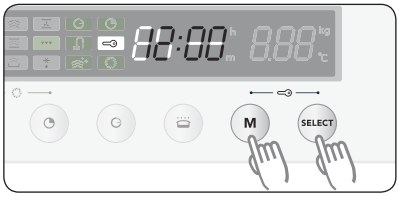


2 Press the **MEMORY** and **SELECT** button at the same time and hold for 3 seconds.



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

To Unlock the Oven



1 Turn the **FUNCTION KNOB** to "**OFF**" position. Press the **MEMORY** and **SELECT** button at the same time and hold for 3 seconds.

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

Removing the Cooking Compartment

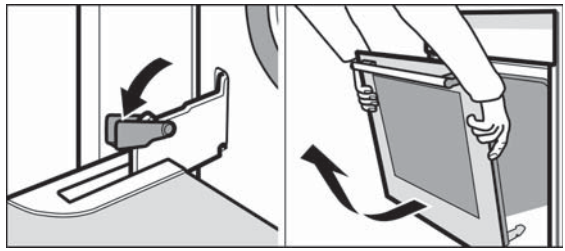
You can remove the oven door for easier cleaning.

⚠ Do not reach into the door hinges. There is a risk of injury.

1.Open the cooking compartment door fully.

2. Move the two locking levers up on the left and right-hand sides.

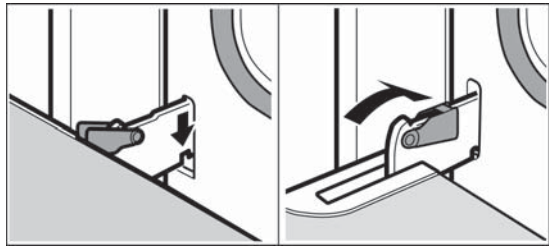
3. Close the cooking compartment door halfway. With both hands, grip the top of the door on the left and right-hand sides. Close the door a little more and pull it out.



Fitting the Cooking Compartment Door

Refit the cooking compartment door after cleaning.

1. Insert the door hinges straight into the openings on the left and right-hand sides of the cooking compartment. The notch on the hinge must engage on both sides.



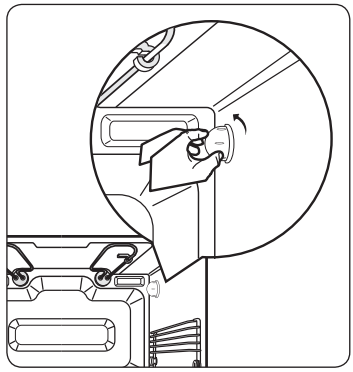
2. Open the cooking compartment door fully and fold the locking lever upwards.

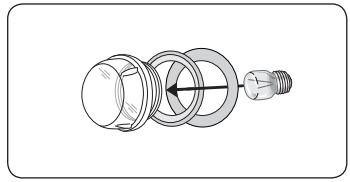
3. Close the cooking compartment door.

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 sheet ring 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.





Error Codes

Error Code	General Functions
	TEMP SENSOR OPEN In case the value of the temperature sensor is more than 250 °C during operation / cancellation.
	TEMP SENSOR SHORT In case the value of the temperature sensor is less than 5 °C during operation / cancellation.
	UNFINISHED PREHEAT In case the oven has not reached the desired temperature although a certain amount of time has passed (unfinished preheating).
	OVER 250 °C DURING OPERATION OF CONVECTION In case the temperature rises over 250 °C during operation of convection mode.
	STEAM SENSOR OPEN In case the value of the temperature sensor is less than 30 °C after operation of the steam heater for a certain time.
	STEAM SENSOR SHORT
	DESCALE MAX. TIME OVER (or STEAM USE MAX TIME OVER) In case the steam operating time after the descaling message has been passed. The oven must be descaled before you can use it (see page 40).

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

Technical Specifications

Model	SQ4211BUU / SQ4292BUU
Power Source	230 V ~ 50 Hz
Power Consumption Maximum Power Grill Convection Steam	 3200 W 1530 W 2050 W 1700 W - 2200 W
Cooling Method	Cooling fan motor
Dimensions (W x H x D) Outside Oven Cavity Net.	 595 x 460 x 473 mm 400 x 215 x 385 mm
Volume Cet. Volume Gross	30 liter 36 liter
Weight Net Shipping	 25 kg approx 31 kg approx

English

Correct Disposal of This Product
(Waste Electrical & Electronic Equipment)

(Applicable in the European Union and other European countries with separate collection systems)

This marking on the product, accessories or literature indicates that the product and its electronic accessories (e.g. charger, headset, USB cable) should not be disposed of with other household waste at the end of their working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate these items from other types of waste and recycle them responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take these items for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product and its electronic accessories should not be mixed with other commercial wastes for disposal.

Notes

Notes

ATAG

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Code No.: DE68-03594N