



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 garantietaart.

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.

handleiding

stoomoven

manuel

four à vapeur

Anleitung

Dampfgarofen

manual

steam oven

brugsanvisning

dampovn

håndbok

dampovn

bruksanvisning

ång ugn

ATAG



CS4411B

CS4492B

NL  
Handleiding

NL 3 - NL 62

FR  
manuel



FR 3 - FR 62

DE  
Anleitung

DA 3 - DA 64

EN  
Manual


EN 3 - EN 62

DA  
brugsanvisning

DA 3 - DA 61

NO  
håndbok

NO 3 - NO 61

SV  
bruksanvisning

SV 3 - SV 61

Gebuurkte 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

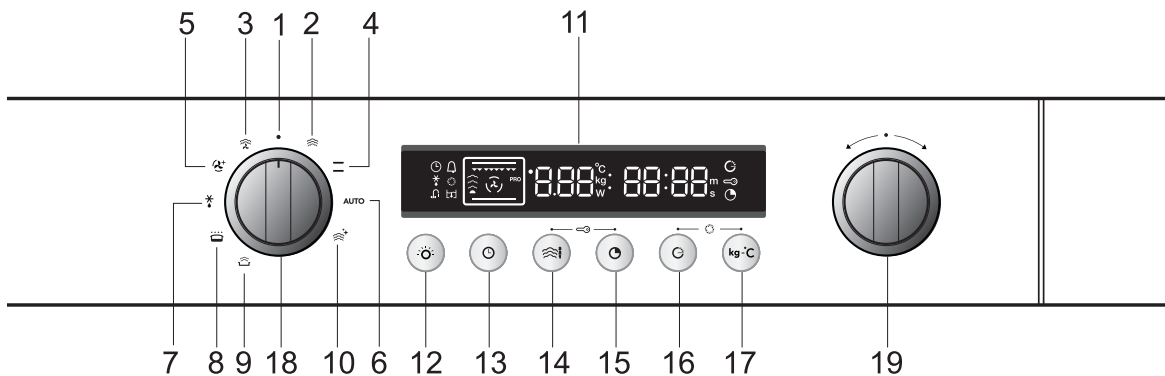


Tip - Conseil - Tipp - Tips

CONTENTS

Control panel	4
Oven features	5
Accessories	6
Using this manual	7
Safety	7
Changing the oven lamp	12
Filling the water tank	13
Setting the clock	14
Setting the energy save mode	15
Types of heating	16
Default settings	19
Using the steam mode	20
Using the combi steam mode	24
Using the reheat mode	26
Using the oven mode	27
Using the multi-level cook mode	38
Setting the cook time	40
Setting the end time	41
Cooking time reservation function	42
Using the auto menu mode	43
Using the defrost mode	47
Using the keep warm mode	49
Test dishes	50
Setting the water hardness	51
Descale mode	52
Using the steam clean feature	54
Cleaning	55
Switching off the beeper	57
Child safety lock	58
Cleaning your steam oven	59
Storing and repairing your steam oven	59
Error codes	60
Technical specifications	61
Disposal of appliance and packaging	62

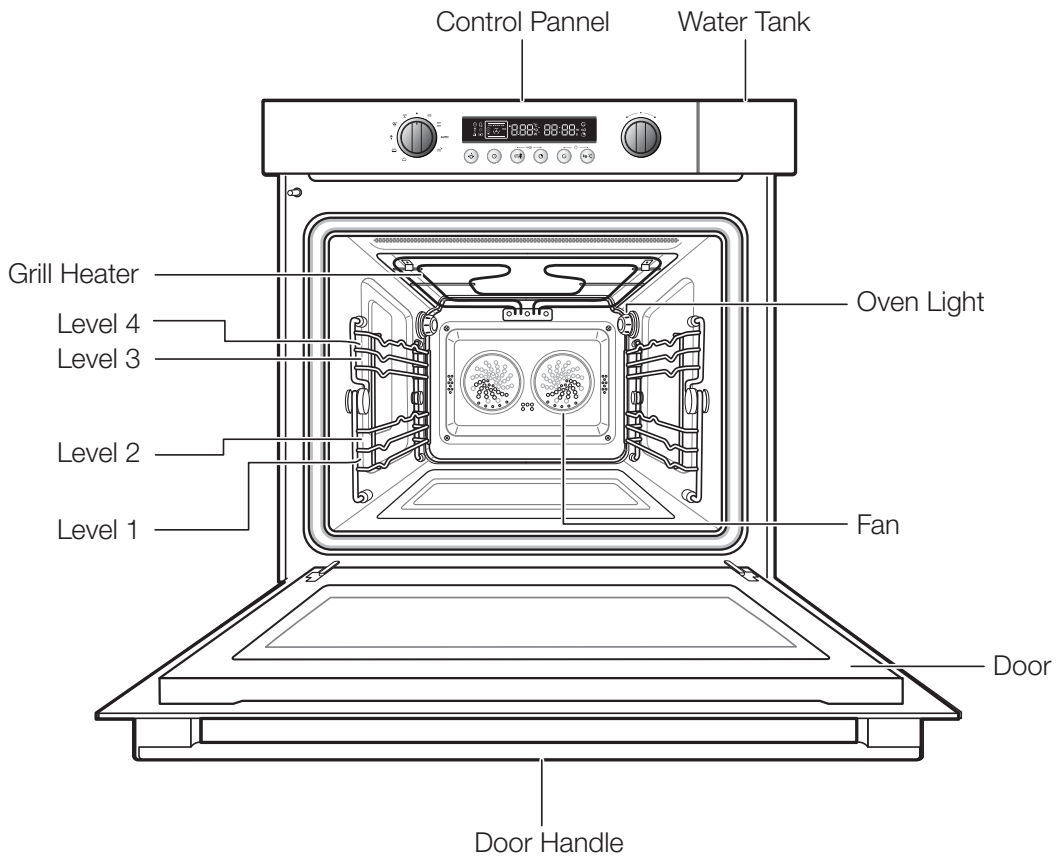
CONTROL PANEL



- 1. OFF
- 2. STEAM MODE
- 3. COMBI STEAM MODE
- 4. OVEN MODE
- 5. MULTI LEVEL COOK MODE
- 6. AUTO MENU MODE
- 7. DEFROST MODE
- 8. KEEP WARM MODE
- 9. REHEAT MODE
- 10. STEAM CLEAN MODE
- 11. DISPLAY

- 12. LAMP ON/OFF
- 13. CLOCK
- 14. STEAM LEVEL
(STEAM 1, 2 or 3)
- 15. COOK TIME
- 16. END TIME
- 17. WEIGHT/TEMP
- 18. MODE SELECTOR
- 19. MULTI-FUNCTION SELECTOR
- 14 + 15. CHILD LOCK
- 16 + 17. DESCALE

OVEN FEATURES

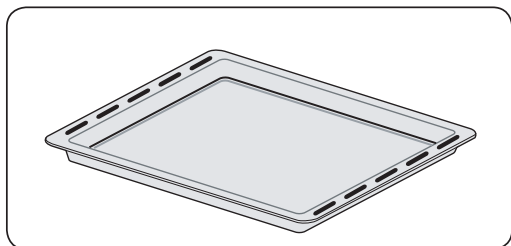


Note

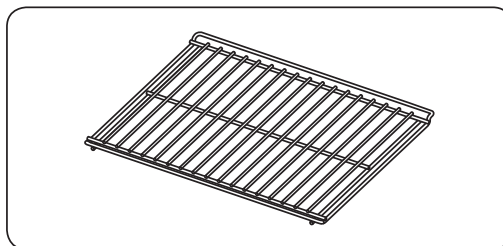
- Shelf levels are numbered from the bottom up.
- The levels 3 and 4 are mainly used for the grill function.
- The levels 1 and 2 are mainly used for steaming.
- Please refer to the Cooking Guides provided throughout this booklet to determine the appropriate shelf level for your dishes.

ACCESSORIES

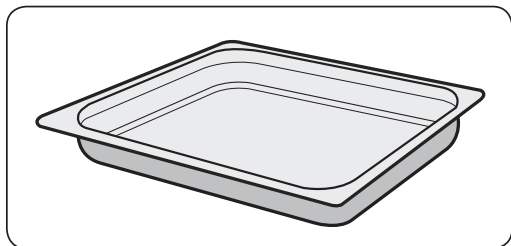
The following accessories are provided with your Combi Steam Oven:



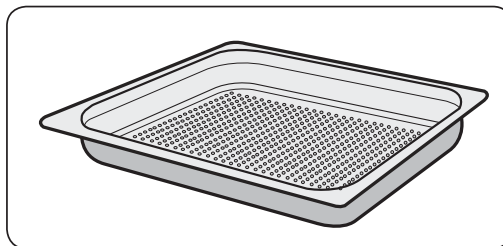
1 Baking Tray



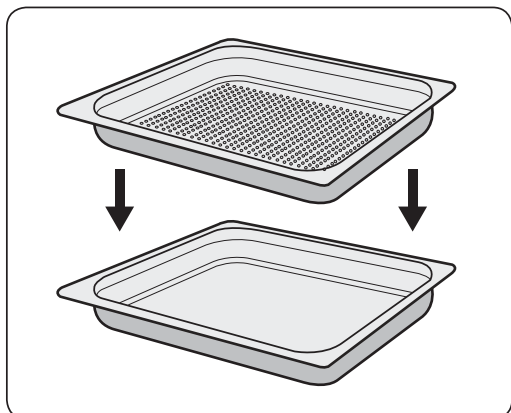
2 Oven Rack (for all levels)



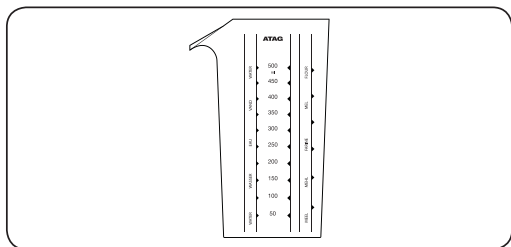
3 Steam dish, unperforated, 40 mm deep (useful during steam mode for collecting condensation)



4 Steam dish, perforated, 40 mm deep (useful for steam mode)



For steaming, you can place the perforated steam dish into the unperforated steam dish. You can only use these two together in level 2.



5 Measuring jug, for filling the water tank.

USING THIS MANUAL

Thank you for purchasing this ATAG Combi Steam Oven.

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

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

SAFETY

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.
- 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.



SAFETY (CONTINUED)



- 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.
- **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.

Safe use of oven / Steam oven



- 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.

SAFETY (CONTINUED)

- 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.
- 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.

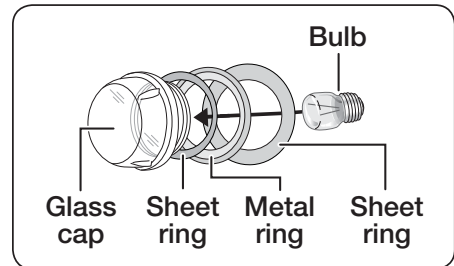
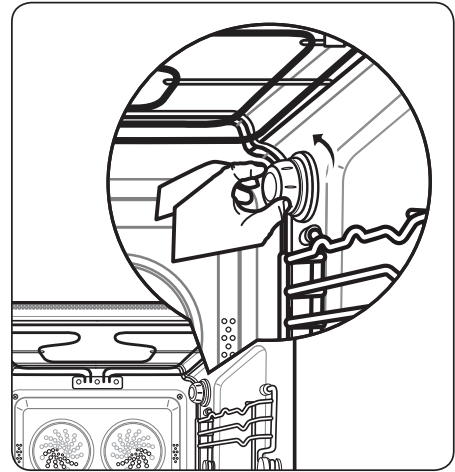


If you decide to discontinue using the appliance because of a fault, we recommend you cut off the cable after removing the plug from the plug socket. Take the appliance to your municipality's waste disposal site.

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

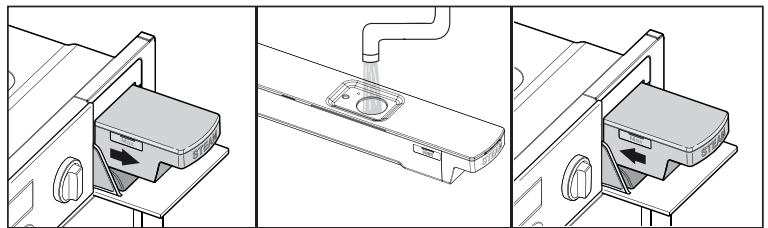
You will see the water tank on the right-hand side. Only fill the tank with fresh tap water or with still bottled water. If your water is very hard, we recommend that you use softened water (see also “Water hardness”).

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. 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.

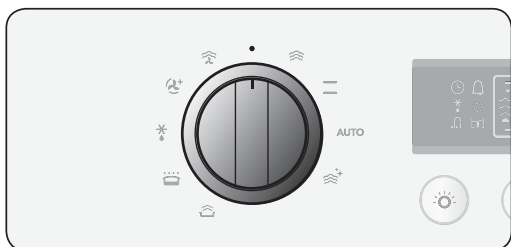
1. Take out the water tank, fill to the “Max” mark and reinsert.
2. Automatically start after 5 seconds.



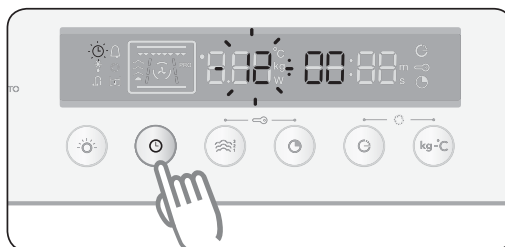
SETTING THE CLOCK

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

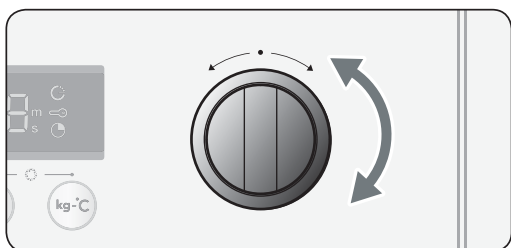
Setting the Clock (example 15:15)



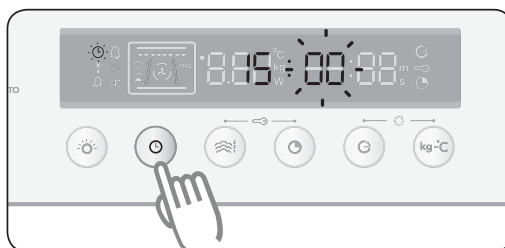
- 1** Turn the **MODE SELECTOR** to the “OFF” position.



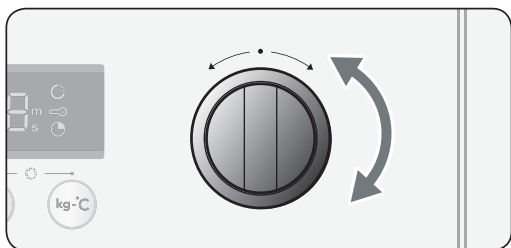
- 2** Press **CLOCK**. The “12” starts blinking.



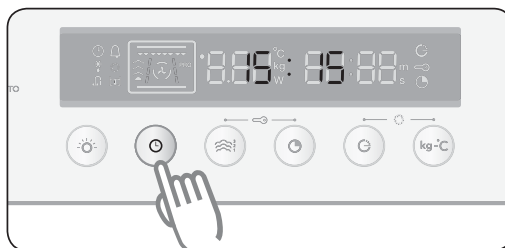
- 3** Turn the **MULTI-FUNCTION SELECTOR** to set the hour.



- 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

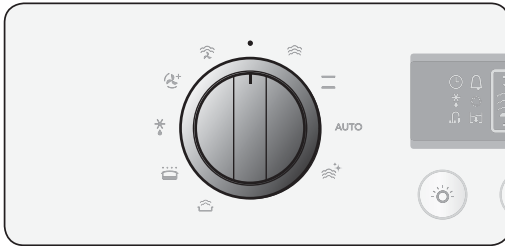
The oven has an energy save mode. This facility saves electricity when the oven is not in use.

Standby mode

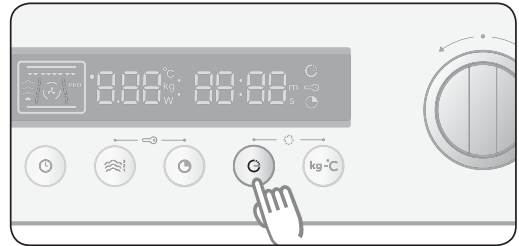
The oven will automatically go to Standby mode after 10 minutes if not operated (default).

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.

TYPES OF HEATING

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.

	<p>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</p>
	<p>Steam Combi Mode (use the button 'steam level' to set steam level 1, 2 or 3) 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. Suggested temperature: 180 °C</p>
	<p>Reheat Mode (use the button 'steam level' to set steam level 1, 2 or 3) 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. Suggested temperature: 100 °C</p>
	<p>Hot Air Setting Food is heated by hot air from the back of the oven. This setting provides uniform heating and is ideal for baking. Suggested temperature: 180 °C</p>
	<p>Hot Air + Top Heat Setting Hot air and top heating element combine, making this setting ideal for crisping and browning. Especially recommended for meats. Suggested temperature: 180 °C</p>
	<p>Top Heat + Bottom Heat Setting Heat comes from top and bottom heating elements. This setting is suitable for baking and roasting. Suggested temperature: 200 °C</p>
	<p>Grill Setting Food is heated by the top heating element. Suggested temperature: 220 °C</p>

TYPES OF HEATING (CONTINUED)



Top Heat + Fan Setting

The heat generated by the top heating elements is distributed by the fan. This mode can be used for grilling meat and fish.

Suggested temperature: 220 °C



Hot Air + Bottom Heat Setting

Hot air and the bottom heating element combine so food can be crisped and browned.

Suggested temperature: 180 °C



Intensive Setting

This mode activates all heating elements such as top, bottom and convection fan alternately. The heat is distributed evenly in the oven.

This mode is suitable for big quantities of food, which need heat supply, such as large gratins and pies.

Suggested temperature: 180 °C



ProRoasting Setting

This mode includes an automatic heating-up cycle over 200 °C.

The top heater and the convection fan is operating during the process of searing the meat. After this stage the food is cooked gently by the low temperature of preselection. This process is done while the top and the bottom heaters are operating. This mode is suitable for meat roasts, poultry and fish.

Suggested temperature: 100 °C



ECO Hot Air Setting

This mode uses the optimized heating system so that you save the energy during cooking your dishes.

The cooking time will be increased a little but you can achieve the even baking results without the burning on your dishes.

Suggested temperature: 180 °C

Note

- The energy efficiency class of the ECO Hot Air mode of heating shall be determined in accordance with EN50304.



Multi-level Cook Mode

Multi-level cook is available for when you wish to cook a larger quantity of food on two levels. The entire oven cavity may then be utilized.

For example, cooking two trays of biscuits.

Suggested temperature: 180 °C



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.

TYPES OF HEATING (CONTINUED)



Keep Warm Mode

The food will be kept warm by help of the heat, provided by the bottom heating element. (Do not keep food warm for longer than 2 hours.

Warm food spoils more quickly.

Suggested temperature: 70 °C

AUTO

Auto Menu Mode

35 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.

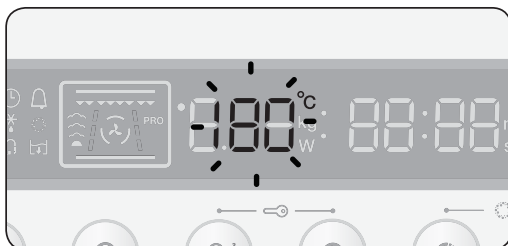
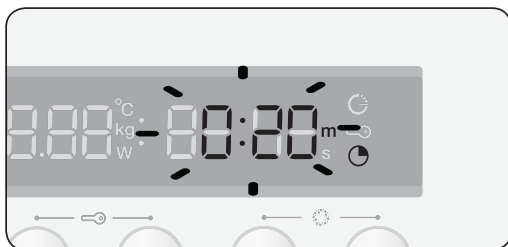


Steam Clean Mode

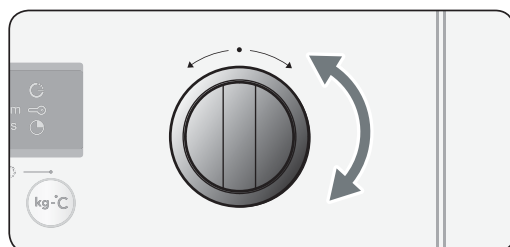
By the help of hot steam the surface of the oven cavity will be soaked and you can easily clean your oven. The steam clean programme takes only 10 minutes time.

DEFAULT SETTINGS

During blinking of the default cook time or default temperature, 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.

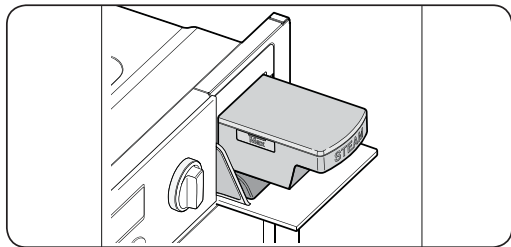
If the blinking has stopped, you can change the time/temperature by pressing **COOK TIME**, **WEIGHT/TEMP** first.

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

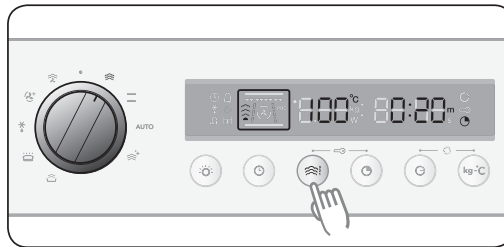
- Cooking time: press **COOK TIME** and then turn the **MULTI-FUNCTION SELECTOR**.
- Temperature: press **WEIGHT/TEMP** and then turn the **MULTI-FUNCTION SELECTOR**.

USING THE STEAM MODE

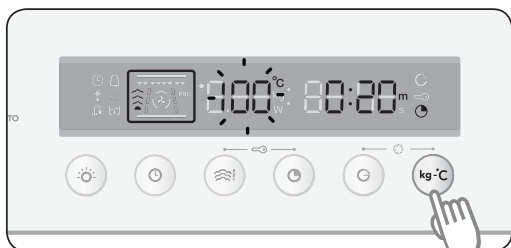
Steam Mode Setting



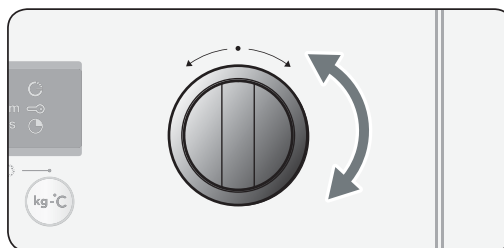
- 1** Fill the water tank up to the maximum line and place it back. Then place your food into the cooking cavity.



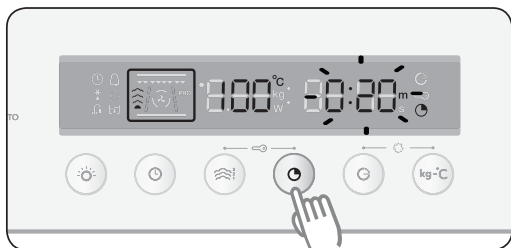
- 2** Turn the **MODE SELECTOR** to Steam mode position. Press **STEAM LEVEL** to set steam level 1, 2 or 3.



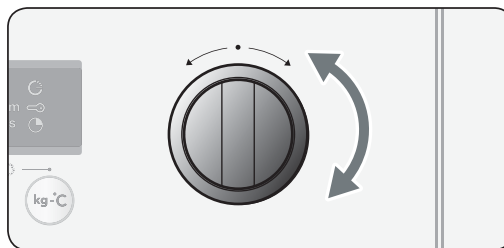
- 3** Press **WEIGHT/TEMP**. The temperature is blinking.



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



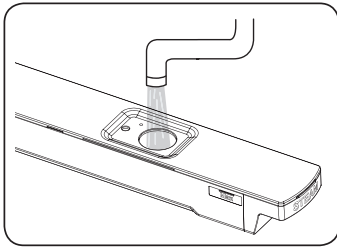
- 5** Press **COOK TIME**. The cook time is blinking.



- 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.

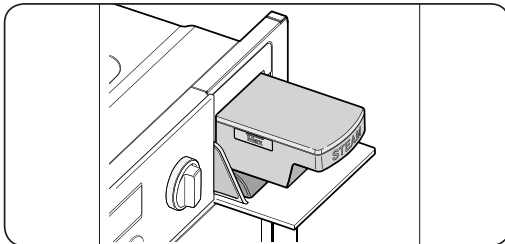
Add water into the tank and wait 5 seconds to continue with the steaming.

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

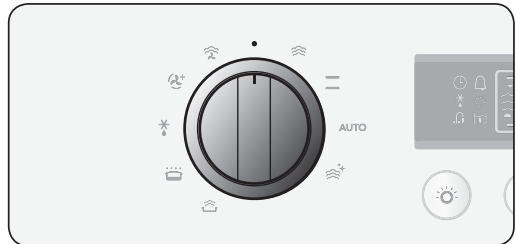
Note

- 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.

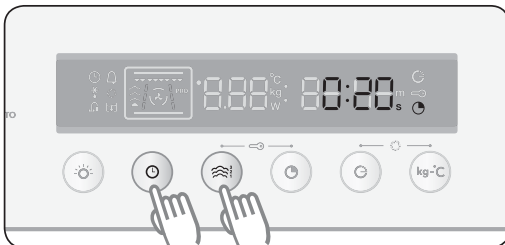
Remove the remnant water.



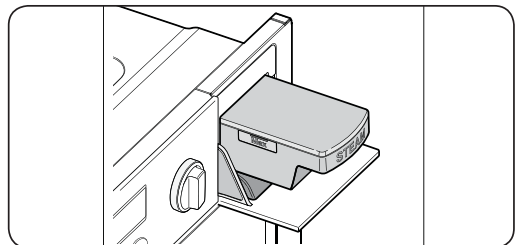
- 1 After finish the steam mode, empty the water tank and place it back.



- 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.

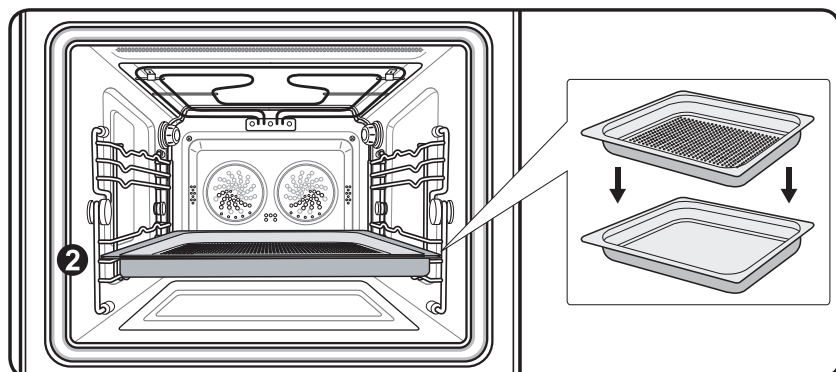


- 4 Remove the water tank and empty any remnant water.

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 level 2.

* 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 (shelf level)
Broccoli Florets	100 °C	12 - 16	Steam dish, perforated (2)
Whole carrots	100 °C	25 - 30	Steam dish, perforated (2)
Sliced Vegetables (pepper, courgettes, carrots, onions)	100 °C	15 - 20	Steam dish, perforated (2)
Green Beans	100 °C	20 - 25	Steam dish, perforated (2)
Asparagus	100 °C	15 - 20	Steam dish, perforated (2)
Whole Vegetables (artichokes, whole cauliflower, corn on the cob)	100 °C	25 - 35	Steam dish, perforated (2)
Peeled Potatoes (cut into quarters)	100 °C	25 - 35	Steam dish, perforated (2)
Fish fillet (2 cm thickness)	80 °C	15 - 20	Steam dishes, perforated and unperforated (2)
Prawns (raw/uncooked)	100 °C	10 - 14	Steam dishes, perforated and unperforated (2)
Chicken Breast	100 °C	23 - 28	Steam dishes, perforated and unperforated (2)
Boiled Eggs (hardboiled)	100 °C	15 - 20	Steam dish, perforated (2)

USING THE STEAM MODE (CONTINUED)

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

Two Level Steam Cooking

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

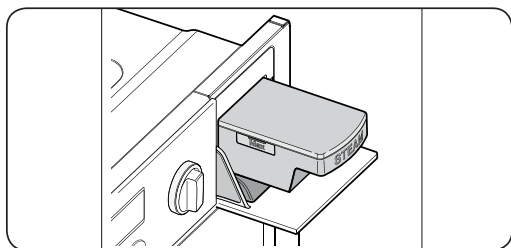
We recommend to always fill the water tank with fresh water to the maximum level. If you have different food with a similar preparation time, you can put all the items in the oven at the same time. Otherwise put in first the item with the longest preparation time.

Put one tray on level 2 and the other tray on level 4.

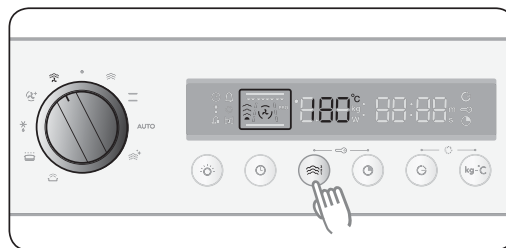
Food Item	Steam mode (°C)	Time (min.)	Accessory (shelf level)
2-level cooking: Dual Meals (fish fillets/ sliced vegetables)	100 °C	15 - 20	Steam dish, unperforated (4) / Steam dish, perforated (2)
2-level cooking: Dual Meals (chicken breasts/ whole vegetables)	100 °C	25 - 30	Steam dish, unperforated (4) / Steam dish, perforated (2)

USING THE COMBI STEAM MODE

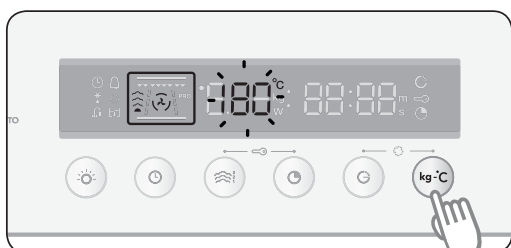
Combi Steam Mode Setting



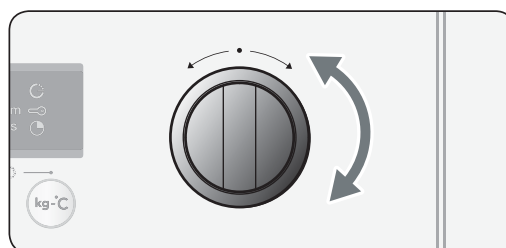
- 1** Fill the water tank up to the maximum line and place it back. Then place your food into the cooking cavity.



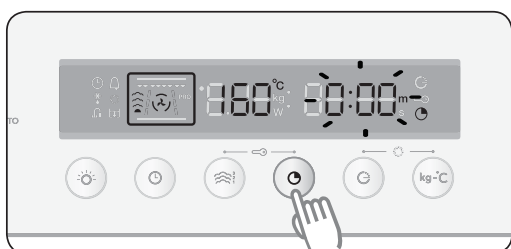
- 2** Turn the **MODE SELECTOR** to Steam combi mode position. Press **STEAM LEVEL** to set steam level 1, 2 or 3.



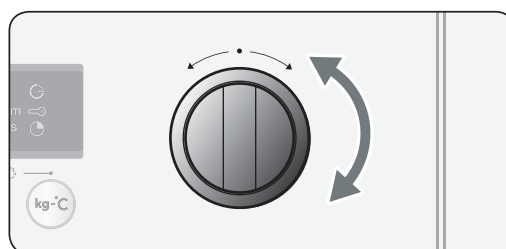
- 3** Press **WEIGHT/TEMP**. The temperature is blinking.



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



- 5** Press **COOK TIME** to set the desired cooking time. The time is blinking.
- If you don't set the cooking time, the oven operates Hot Air mode.



- 6** Turn the **MULTI-FUNCTION SELECTOR** and set the desired cooking time.

- 7** Automatically start after 5 seconds.

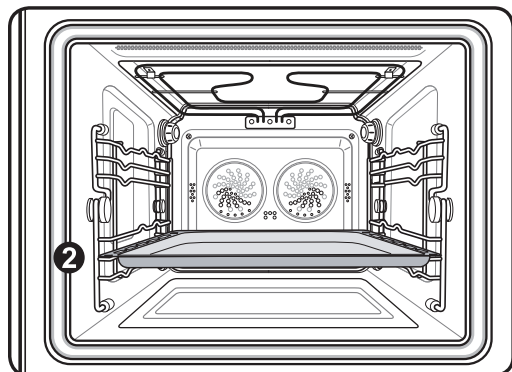
Note

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

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 baking tray on level 2.

* Temperatures Setting: 100 - 230 °C

* Please ensure that (glass) baking dishes are suitable for 40 - 250 °C cooking temperatures.

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.

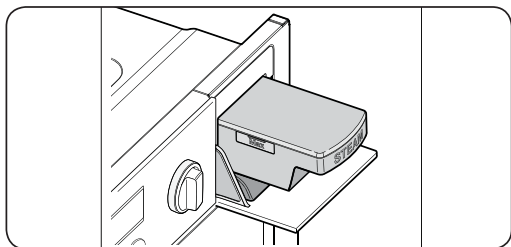
Food Item	Combi steam mode (°C)	Steam level	Time (min.)	Accessory (shelf level)
Puff Pastry Stripes (add grated cheese)	200 °C	1	15 - 20	Baking tray (1)
Croissants (all ready made croissant dough)	180 °C	1	17 - 23	Baking tray (1)
Homemade Bread	180 °C (preheating)	2	30 - 40	Oven rack (1)
Vegetable Gratin / Potato Gratin	160-180 °C	2	35 - 50	Oven rack (2)
Roast Beef, 1 kg Medium-welldone	1st stage: 180 °C	3	1. stage: 25 - 35 2. stage: 25 - 35	Oven rack (2) / Baking tray (1)
	2nd stage: 180 °C (preheating)	3		
Oven Fish	200 °C	3	20 - 25	Oven rack (2) / Baking tray (1)
Whole Chicken	1st stage: 210 °C	3	1. stage: 30 - 40 2. stage: 20 - 30	Oven rack (2) / Baking tray (1)
	2nd stage: 210 °C			
Chicken Pieces	1st stage: 210 °C	3	1. stage: 20 - 30 2. stage: 20 - 30	Oven rack (2) / Baking tray (1)
	2nd stage: 210 °C			

Note

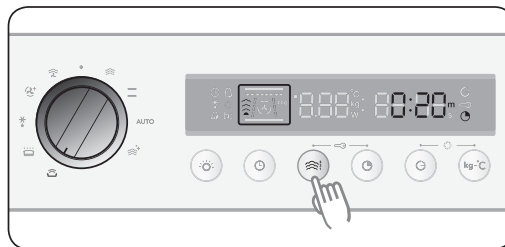
- Preheating is recommended.
- To turnover is recommended between 1st stage and 2nd stage.
- If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and wait 5 seconds. Oven will start automatically.

USING THE REHEAT MODE

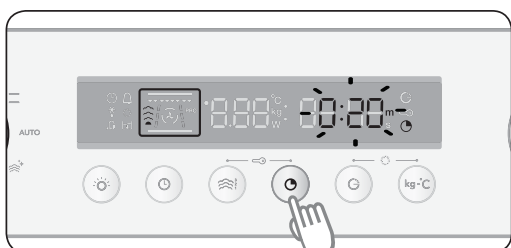
Reheat Mode Setting



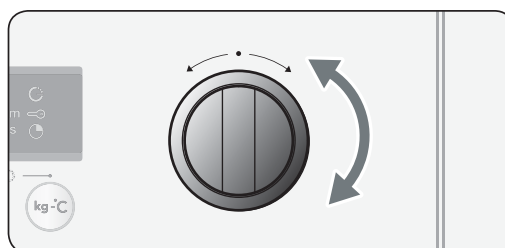
1 Fill the water tank up to the maximum line and place it back. Then place your food into the cooking cavity.



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

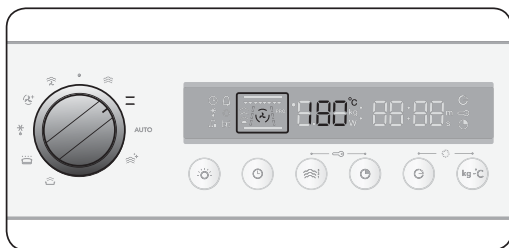
Use settings and times in this table as guide lines for reheating.

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

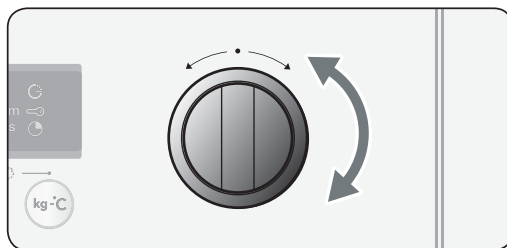
Food Item	Mode	Time (min.)	Accessory (shelf level)
Plated Meal (250-500 g)	Reheat	13 - 19	Steam dish, perforated (2)
2-level reheating: Plated Meals (two plated meals, each 250-500 g)	Reheat	17 - 23	Oven rack (4) / steam dish, perforated (2)

USING THE OVEN MODE

Oven Setting

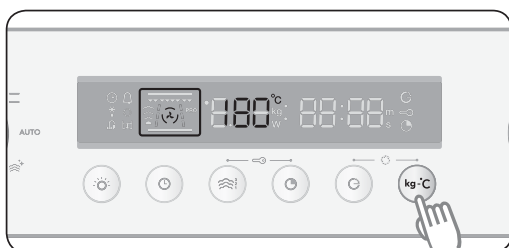


1 Turn the **MODE SELECTOR** to OVEN mode position.

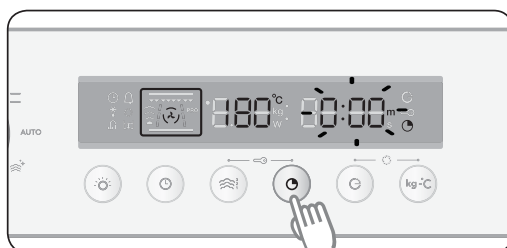


2 Turn the **MULTI-FUNCTION SELECTOR** to the desired oven mode. The oven mode and recommended temperature will be displayed. (Default : Hot air mode).

	Hot Air	180°C
	Hot Air + Top Heat	180°C
	Top Heat + Bottom Heat	200°C
	Grill	220°C
	Top Heat + Fan	220°C
	Hot Air + Bottom Heat	180°C
	Intensive	180°C
	ProRoasting	100°C
	ECO Hot Air	180°C

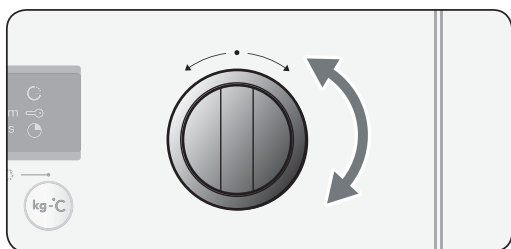


To change the temperature, press **WEIGHT/TEMP** and turn the **MULTIFUNCTION SELECTOR** to set desired temperature. If the blinking has already stopped before you have set the temperature, press **WEIGHT/TEMP** again and then turn the **MULTI-FUNCTION SELECTOR**.



3 Press **COOK TIME** to set the desired cooking time. The time is blinking.

USING THE OVEN MODE (CONTINUED)



- 4** Turn the **MULTI-FUNCTION SELECTOR** and set the desired cooking time (the maximum cooking time is 10:00 h).

- 5** Automatically start after 5 seconds.

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 Oven Mode settings, the top and bottom heating elements switch off and on throughout cooking to regulate the temperature.

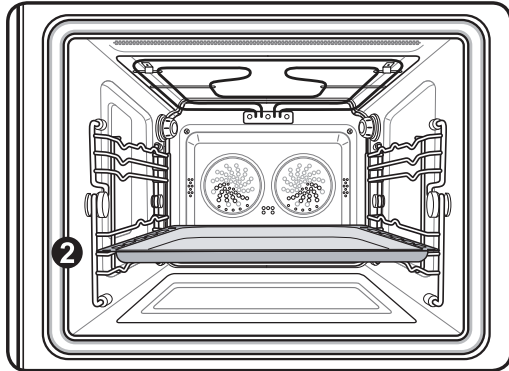
Important

Please ensure that (glass) baking dishes are suitable for 40 - 250 °C cooking temperatures.

USING THE OVEN MODE (CONTINUED)

Hot Air Setting

Food is heated by hot air from two fans which located in center of the oven. This setting provides uniform heating and is ideal for baking.



Place the baking tray on Level 1 or 2.

* Temperatures Setting: 40 - 250 °C

* Please ensure that (glass) baking dishes are suitable for 40 - 250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for baking.

We recommend to preheat the oven with Hot Air mode.

Food Item	Shelf level	Temperature (°C)	Time (h)	Accessory
Hazelnut Cake Square Mould	1	160 - 170	1:00 - 1:10	Oven rack
Lemon Cake Ring-Shaped or Bowl Mould	1	150 - 160	0:50 - 1:00	Oven rack
Sponge Cake	1	150 - 160	0:25 - 0:35	Oven rack
Fruit Flan Base	1	150 - 170	0:25 - 0:35	Oven rack
Flat Streusel Fruit Cake (Yeast Dough)	2	150 - 170	0:30 - 0:40	Baking tray
Croissants	1	170 - 180	0:10 - 0:20	Baking tray
Bread Rolls	1	180 - 190	0:10 - 0:15	Baking tray
Cookies	2	160 - 180	0:10 - 0:20	Baking tray
Oven Chips	2	200 - 220	0:15 - 0:20	Baking tray

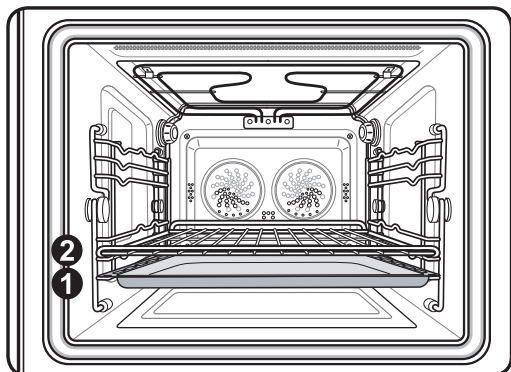
Note

- Preheating is recommended.
- 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 OVEN MODE (CONTINUED)

Hot Air + Top Heat Setting

Hot air and top heating element combine, making this setting ideal for crisping and browning. This setting is especially recommended for cooking meats.



When cooking meat, place on oven rack on Level 2 and set baking tray on Level 1 to catch drippings.

* Temperatures Setting: 40 - 250 °C

* Please ensure that (glass) baking dishes are suitable for 40 - 250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for roasting.

We recommend to preheat the oven using Hot Air + Top Heat mode.

Put meat on oven rack, follow shelf level advice in the table and use baking tray as oil pan on level 1.

Food Item	Shelf level	Temperature (°C)	Time (h)	Accessory
Beef roast beef / 1 kg medium	2 / 1	170 - 190	1:00 - 1:30	Oven rack / Baking tray
Pork shoulder joint / Roll 1 kg	2 / 1	180 - 200	1:30 - 2:00	Oven rack / Baking tray
Lamb roast lamb / Leg of lamb 0.8 kg	2 / 1	190 - 210	0:50 - 1:20	Oven rack / Baking tray
Chicken whole Chicken 1 kg	2 / 1	170 - 190	0:50 - 1:10	Oven rack / Baking tray
Fish whole trouts 2 pcs / 0.5 kg	2 / 1	170 - 180	0:30 - 0:40	Oven rack / Baking tray
Duck breast 0.3 kg	2 / 1	180 - 200	0:25 - 0:35	Oven rack / Baking tray

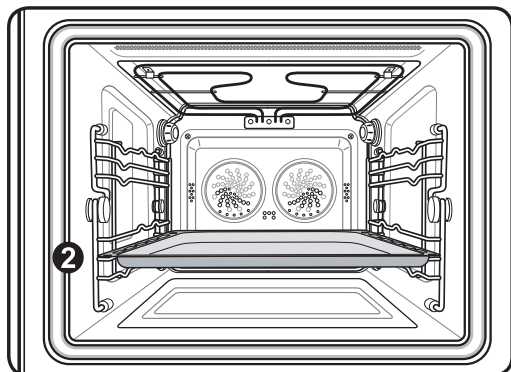
Note

- Preheating is recommended.
- 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 OVEN MODE (CONTINUED)

Top Heat + Bottom Heat Setting

Heat comes from top and bottom heating elements. This setting is suitable for baking and roasting.



Baking tray or oven rack is usually placed on Level 1 or 2.

* Temperatures Setting: 40 - 250 °C

* Please ensure that (glass) baking dishes are suitable for 40 - 250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for baking.

We recommend to preheat the oven with Top Heat + Bottom Heat mode.

Food Item	Shelf level	Temperature (°C)	Time (h)	Accessory
Lasagne	2	200 - 220	0:20 - 0:25	Oven rack
Vegetables Gratin	2	180 - 200	0:20 - 0:30	Oven rack
Potato Gratin	2	180 - 200	0:40 - 1:00	Oven rack
Frozen Pizza Baguettes	2	160 - 180	0:10 - 0:15	Baking tray
Marble Cake	1	160 - 180	0:50 - 1:10	Oven rack
Loaf Cake	1	150 - 170	0:50 - 1:00	Oven rack
Muffins	1	180 - 200	0:20 - 0:30	Oven rack
Cookies	2	180 - 200	0:10 - 0:20	Baking tray

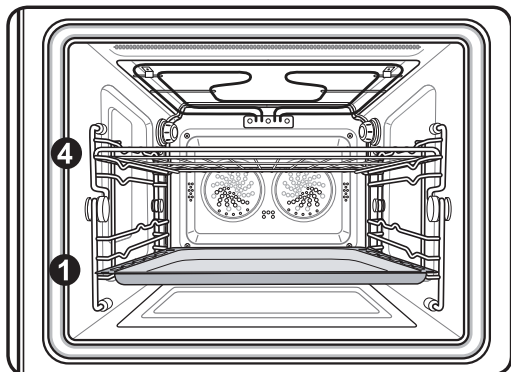
Note

- Preheating is recommended.
- 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 OVEN MODE (CONTINUED)

Grill Setting

Food is heated by the top heating elements.



For grilling, Oven rack is usually placed on Level 4 or Oven rack with baking tray on level 4 and level 1.

* Temperatures Setting: 150 - 250 °C

* Please ensure that (glass) baking dishes are suitable for 40 - 250 °C cooking temperatures

Cooking guide

Use temperatures and times in this table as guidelines for grilling.

Set 220 °C grill temperature, preheat for 5 minutes.

Food Item	Shelf level	Time (h) 1 st side	Time (h) 2 nd side	Accessory
Kebab Spits	4 / 1	0:08 - 0:10	0:06 - 0:08	Oven rack / Baking tray
Pork Steaks	4 / 1	0:07 - 0:09	0:05 - 0:07	Oven rack / Baking tray
Sausages	4 / 1	0:06 - 0:08	0:06 - 0:08	Oven rack / Baking tray
Chicken Pieces	4 / 1	0:20 - 0:25	0:15 - 0:20	Oven rack / Baking tray
Salmon Steaks	4 / 1	0:08 - 0:12	0:06 - 0:10	Oven rack / Baking tray
Sliced Vegetables	4	0:15 - 0:20	-	Baking tray
Toast	4	0:02 - 0:03	0:01 - 0:02	Oven rack
Cheese Toasts	4	0:03 - 0:05	-	Oven rack

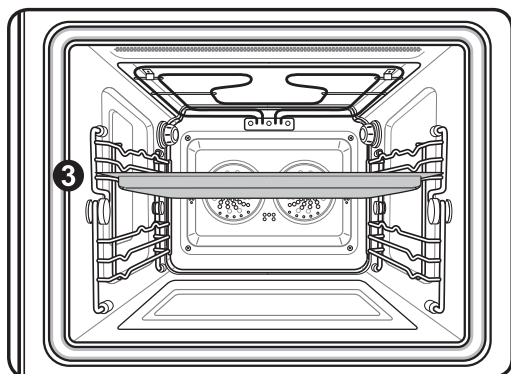
Note

- Preheating is recommended.
- To turnover is recommended between 1st stage and 2nd stage.
- 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 OVEN MODE (CONTINUED)

Top Heat + Fan Setting

The heat generated by the top heating element is distributed by the fan. This mode can be used for grilling meat, fish, poultry and vegetables. It is not necessary to turn over food and it will get the crispy texture.



For grilling, oven rack or baking tray are usually placed on Level 3.

* Temperatures Setting: 40 - 250 °C

* Please ensure that (glass) baking dishes are suitable for 40 - 250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for grilling.

Set 220 °C grill temperature, preheat for 5 minutes.

Food Item	Shelf level	Time (h)	Accessory
Sausages	3	0:08 - 0:10	Oven rack
Potato wedges	3	0:20 - 0:25	Oven rack
Frozen oven chips	3	0:15 - 0:20	Baking tray
Frozen Croquettes	3	0:20 - 0:25	Baking tray
Frozen Nuggets	3	0:15 - 0:20	Baking tray
Salmon Steak	3 / 1	0:15 - 0:20	Oven rack / Baking tray
Fish fillet	3 / 1	0:12 - 0:17	Oven rack / Baking tray
Whole fish	3 / 1	0:15 - 0:20	Oven rack / Baking tray
Chicken pieces	3 / 1	0:30 - 0:40	Oven rack / Baking tray

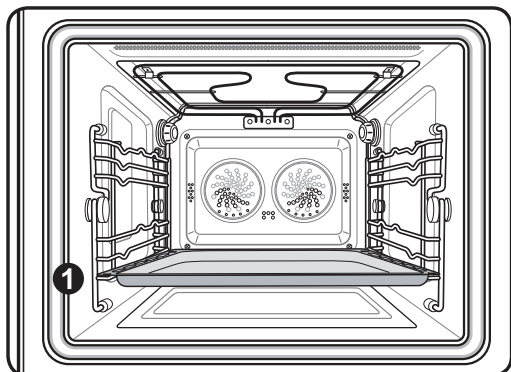
Note

- Preheating is recommended.
- 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 OVEN MODE (CONTINUED)

Hot Air + Bottom Heat Setting

Hot air and the bottom heating element combine to heat food. This is a useful setting for crisping and browning.



Baking tray or oven rack is often used on Level 1.

* Temperatures Setting: 40 - 250 °C

* Please ensure that (glass) baking dishes are suitable for 40 - 250 °C cooking temperatures

Cooking guide

Use temperatures and times in this table as guidelines for baking.

We recommend to preheat the oven with Hot Air + Bottom heat mode.

Food Item	Shelf level	Temperature (°C)	Time (h)	Accessory
Homemade Pizza	1	200 - 220	0:20 - 0:25	Baking tray
Chilled Pre-baked Quiche / Pie	1	180 - 200	0:10 - 0:15	Oven rack
Frozen Self Rising Pizza	1	180 - 200	0:15 - 0:20	Baking tray
Frozen Pizza	1	200 - 220	0:15 - 0:20	Oven rack
Chilled Pizza	1	180 - 200	0:08 - 0:15	Baking tray
Apple pie	1	160 - 180	1:10 - 1:20	Oven rack
Puff Pastry, apple filling	1	180 - 200	0:10 - 0:15	Baking tray

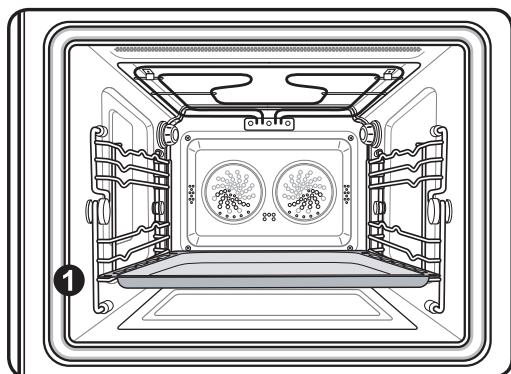
Note

- Preheating is recommended.
- 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 OVEN MODE (CONTINUED)

Intensive Setting

This mode activates all heating elements such as upper, lower and convection fan alternately. The heat is distributed evenly in the oven. This mode is suitable for big quantities of food, which need heat supply, such as large gratins and pies.



Baking tray or oven rack is often used on Level 1.

* Temperatures Setting: 40 - 250 °C

* Please ensure that (glass) baking dishes are suitable for 40 - 250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for baking.

We recommend to preheat the oven with Intensive mode.

Food Item	Shelf level	Temperature (°C)	Time (h)	Accessory
Lasagne 2 kg	1	180 - 200	0:20 - 0:30	Oven rack
Vegetables Gratin 2 kg	1	160 - 180	0:40 - 0:60	Oven rack
Potato Gratin 2 kg	1	160 - 180	1:00 - 1:30	Oven rack
Beef Roast Beef / 2 kg Medium	2 / 1	160 - 180	1:00 - 1:30	Oven rack / Baking tray
Duck Whole / 2 kg	2 / 1	180 - 200	1:00 - 1:30	Oven rack / Baking tray
2 Chickens Whole / 1.2 kg each	2 / 1	200 - 220	1:00 - 1:30	Oven rack / Baking tray

Note

- Preheating is recommended.
- 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.
- Turnover is not necessary but you can get the better results if you turnover at half time.

USING THE OVEN MODE (CONTINUED)

ProRoasting Setting

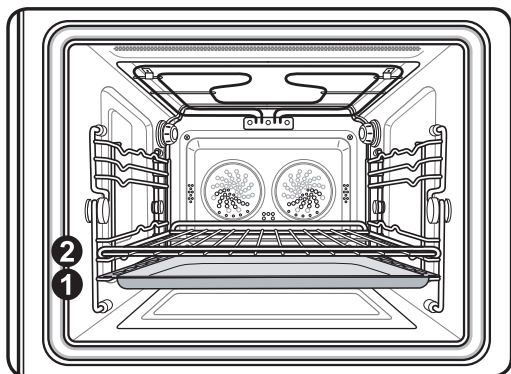
This mode includes an automatic heating-up cycle over 200 °C.

The top heater and the convection fan is operating during the process of searing the meat.

After this stage the food is cooked gently by the low temperature of preselection.

This process is done while the top and the bottom heaters are operating.

This mode is suitable for meat roasts, poultry and fish.



Oven rack and baking tray is often used on Level 2 and 1.

* Temperatures Setting: 40 - 150 °C

* Please ensure that (glass) baking dishes are suitable for 40 - 250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for baking.

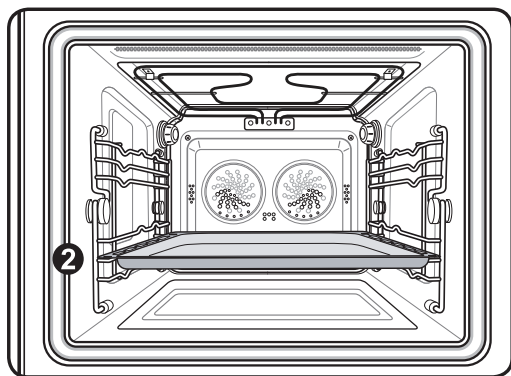
Food Item	Shelf level	Temperature (°C)	Time (h)	Accessory
Roast beef	2 / 1	60 - 80	3:30 - 4:30	Oven rack / Baking tray
Pork roast	2 / 1	70 - 90	3:30 - 4:00	Oven rack / Baking tray
Duck breast	2 / 1	60 - 80	1:30 - 2:00	Oven rack / Baking tray
Fillet of beef	2 / 1	70 - 90	1:30 - 2:00	Oven rack / Baking tray
Pork fillet	2 / 1	70 - 90	1:30 - 2:00	Oven rack / Baking tray

USING THE OVEN MODE (CONTINUED)

ECO Hot Air Setting

This mode uses the optimized heating system so that you save the energy during cooking your dishes.

The cooking time will be increased a little but you can achieve the even baking results on your dishes.



Baking tray or oven rack is often used on Level 2.

* Temperatures Setting: 40 - 250 °C

* Please ensure that (glass) baking dishes are suitable for 40 - 250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for baking.

We recommend to preheat the oven with ECO Hot Air mode.

Food Item	Shelf level	Temperature (°C)	Time (h)	Accessory
Sponge cake	1	150 - 160	0:30 - 0:40	Oven rack
Small cake	2	150 - 170	0:20 - 0:30	Baking tray
Muffin	2	160 - 180	0:30 - 0:40	Oven rack
Beef Roast Beef / 1 kg Medium	2 / 1	170 - 190	1:00 - 1:30	Oven rack / Baking tray
Potato Gratin	2	160 - 180	1:00 - 1:30	Oven rack

Note

- Preheating is recommended.
- 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.

Energy saving tip

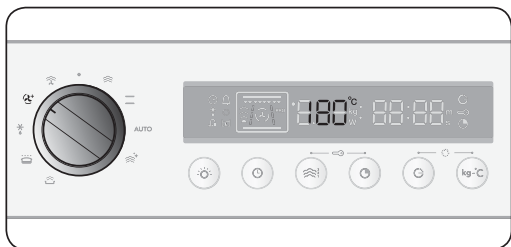
- If cooking time is more than 30 minutes, you can switch off the oven 5-10 minutes before the end of the cooking time for energy saving. The residual heat will complete the cooking process.
- Please do not open the door frequently during cooking to keep the temperature in cavity and it will save the energy and time.

USING THE MULTI-LEVEL COOK MODE

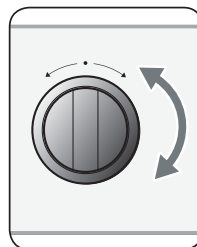
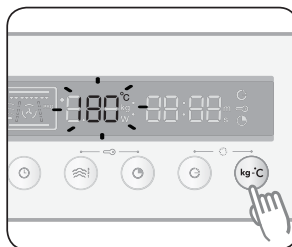
This mode is suitable for cooking with two different levels at the same time. This mode works by the circulation of heated air. The entire oven cavity may then be utilized. For example, cooking two trays of biscuits.

The cooking time will be increased compared to 1 level cooking, but you can cook more dishes at the same time.

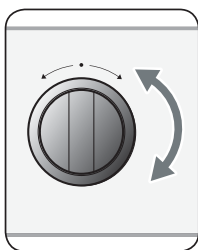
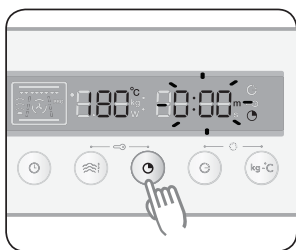
Multi-level Cook Setting



- 1** Turn the **MODE SELECTOR** to Multi-level Cook mode position.



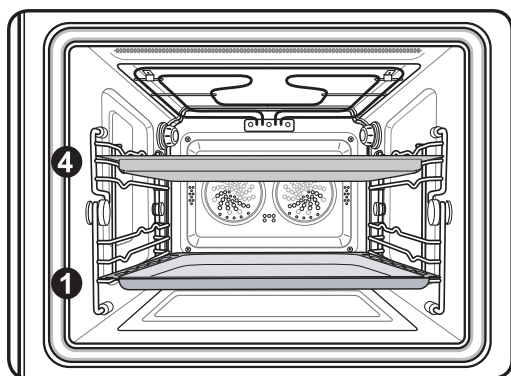
- 2** Press **WEIGHT/TEMP** and turn **MULTI-FUNCTION SELECTOR** to set desired temperature.



- 3** To set cooking time, press **COOK TIME** and turn **MULTI-FUNCTION SELECTOR** to set desired cooking time.

- 4** Automatically start after 5 seconds.

USING THE MULTI-LEVEL COOK MODE (CONTINUED)



For Multi-Level Cook, 2 Baking trays or 1 baking tray and oven rack are usually placed on Level 1 and 4.

* Temperatures Setting: 40 - 250 °C

* Please ensure that (glass) baking dishes are suitable for 40 - 250 °C cooking temperatures.

Cooking Guide

Use temperatures and times in this table as guidelines for baking.

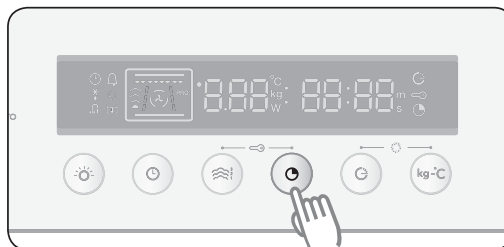
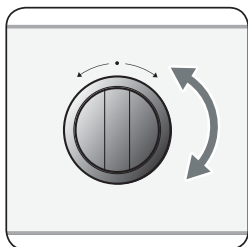
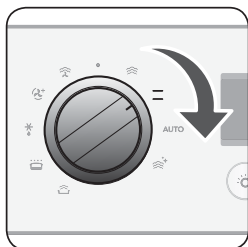
We recommend to preheat the oven with Multi-level Cook mode.

Food Item	Shelf level	Temperature (°C)	Time (h)	Accessory
Small cakes	4 / 1	150 - 160	0:20 - 0:30	2 baking trays
Mini pies	4 / 1	160 - 180	0:20 - 0:30	2 baking trays
Croissants	4 / 1	160 - 180	0:20 - 0:30	2 baking trays
Puff pastry	4 / 1	180 - 200	0:30 - 0:40	2 baking trays
Cookies	4 / 1	170 - 190	0:15 - 0:20	2 baking trays
Lasagne	4 / 1	160 - 180	0:30 - 0:50	Oven rack / Baking Tray
Frozen oven chips	4 / 1	180 - 200	0:30 - 0:40	2 baking trays
Frozen Nuggets	4 / 1	180 - 200	0:20 - 0:30	2 baking trays
Frozen pizza	4 / 1	200 - 220	0:20 - 0:30	Oven rack / Baking Tray

Note

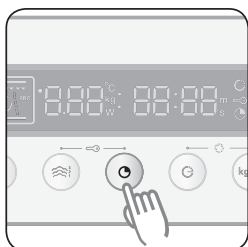
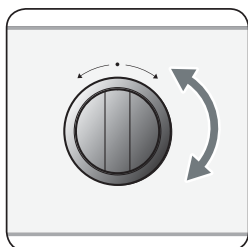
- Preheating is recommended.
- If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and wait 5 seconds. Oven will start automatically.

SETTING THE COOK TIME



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

2 Press **COOK TIME**.



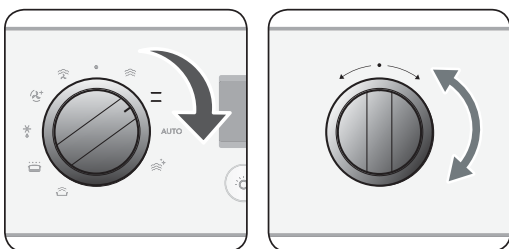
3 Turn the **MULTI-FUNCTION SELECTOR** to set the desired Cook Time and press **COOK TIME** to end the setting of the cook time.

4 Automatically start after 5 seconds.

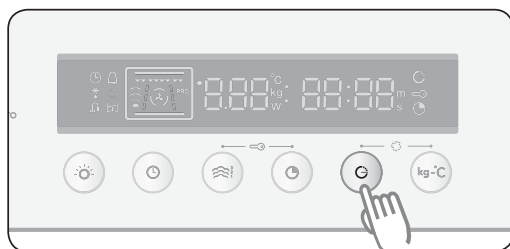
Note

- 1) When the set time has elapsed, an audible signal sounds, "0:00" will blink in the display and the oven switches itself of. 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

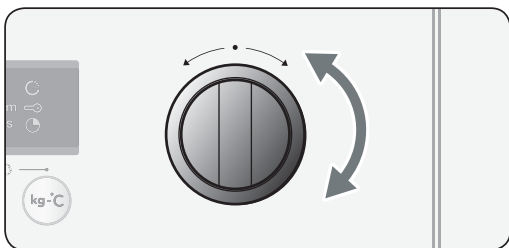


- 1** Choose the desired mode and function (and set the temperature if preferred).

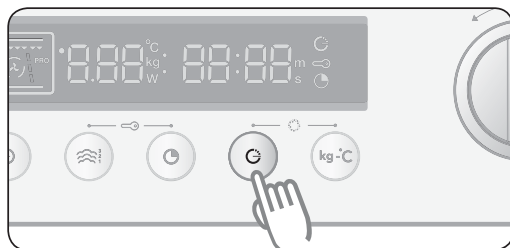


- 2** Press **END TIME**.

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



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



- 4** Press **END TIME** again.

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

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

Note

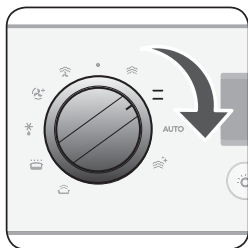
- 1) The cooking time will count down in the time display. When the set time has elapsed, an audible signal sounds, "0:00" will blink in the display and the oven switches itself off. The current time is shown in the display.
- 2) During cooking, you can adjust the preset cooking time for better cooking 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

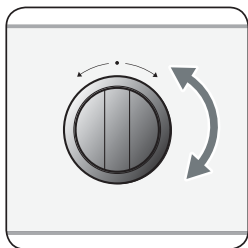
Example by using the convection mode: Current time: 12:00

Cook time: 2 hours

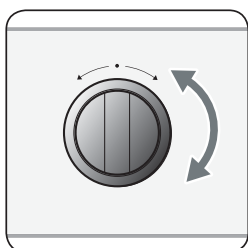
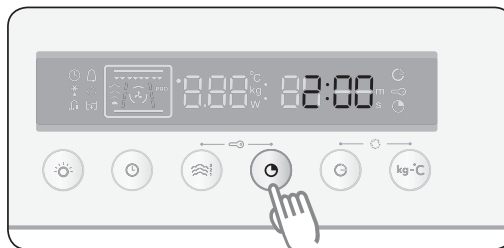
End time: you wish to end cooking at 18:00



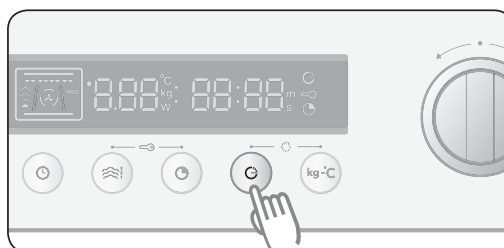
- 1** Choose the desired mode and function (and set the temperature if preferred).



- 2** Press **COOK TIME** and turn the **MULTI-FUNCTION SELECTOR** to set the desired cooking time (2 hours).



- 3** Press **END TIME**.
- The Cook Time is added to the current time and "14:00" 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 16:00 and the Cook Time is displayed.

- 5** Automatically start after 5 seconds.

Note

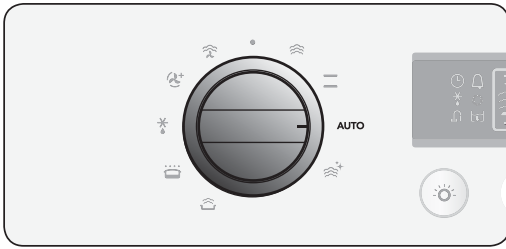
- Cook Time and End Time can be changed before the reserved time.

WARNING

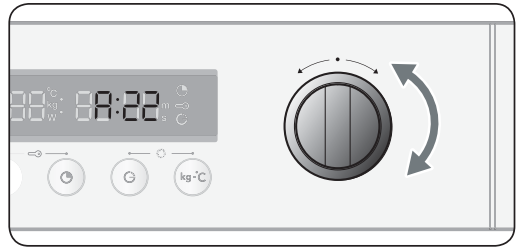
Do not leave the food for too long time in the oven as food may spoil.

USING THE AUTO MENU MODE

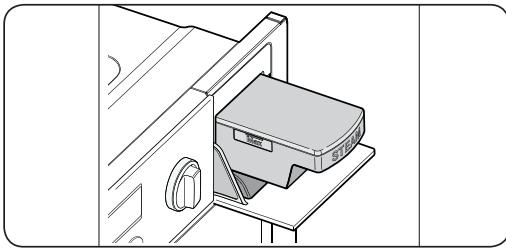
The 35 Auto Menu features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the temperature.



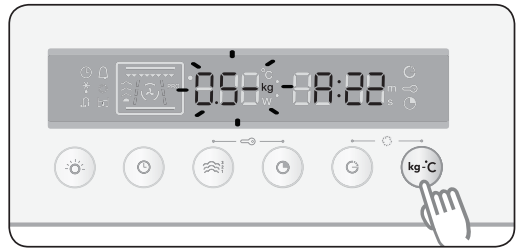
1 Turn the **MODE SELECTOR** to “AUTO” position.



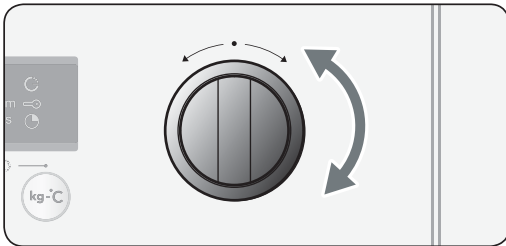
2 Turn the **MULTI-FUNCTION SELECTOR** to choose an auto menu feature.



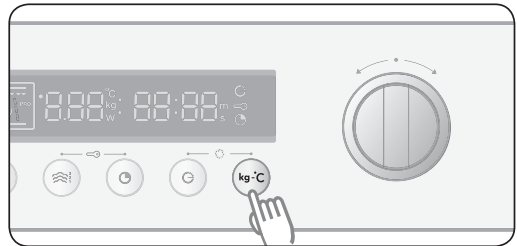
3 If you see the symbol in the display, fill the water tank up to the maximum line and place it back. Place your food into the cooking cavity.



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 35 Auto Programmes for Steam cooking, Baking, Grilling and Roasting. Also the auto programmes for Auto Reheat and Defrosting are presented. The tables contains its quantities and appropriate recommendations.

Before using those programmes always fill water tank up to maximum level with fresh water.

The other programmes are running with fan oven mode or grill mode. Use oven gloves while taking out!

1. Steaming

No	Food Item	Weight	Accessory	Shelf level	Recommendation
A:01	Broccoli florets	0.2 - 0.6	Steam dish, perforated	2	Put broccoli florets on the steam dish.
A:02	Cauliflower florets	0.2 - 0.6	Steam dish, perforated	2	Put cauliflower florets on the steam dish.
A:03	Steamed Fish fillet, 2 cm	0.2 - 1.0	Steam dishes, perforated and unperforated	2	Put fish fillet (2 cm) on the steam dishes.
A:04	Steamed Fish steak, 3 cm	0.2 - 1.0	Steam dishes, perforated and unperforated	2	Put fish steak (3 cm) on the steam dishes.
A:05	Steamed prawns	0.2 - 0.5	Steam dishes, perforated and unperforated	2	Put prawn (raw / uncooked-peeled or unpeeled) on the steam dishes.
A:06	Steamed Chicken breast	0.2 - 1.0	Steam dishes, perforated and unperforated	2	Put chicken breast on the steam dishes.
A:07	Eggs, medium-hard	0.1 - 0.6	Steam dish, perforated	2	Pierce a hole in medium sized eggs (M). Put 2-10 eggs on the steam dish. If you like more firm eggs, leave the eggs to stand for a couple of minutes.
A:08	Steamed potato half	0.4 - 0.8	Steam dish, perforated	2	Cut potatoes (each 150-200 g) into halves and put on the steam dish.
A:09	white rice	0.2 - 0.4	Steam dish, unperforated	2	Distribute white rice (basmati or pandan) evenly in steam dish. Add for each 100 g of rice, 200 ml cold water. Stir after steaming.
A:10	Flan steamed	0.4 - 0.6	Steam dish, perforated	2	Put flan mixture in 6 small flan dishes (100 ml in each). Cover with cling film. Put dishes steam dish.
A:11	Steeping dried fruit	0.1 - 0.5	Steam dish, perforated	2	Put dried fruits (apricots, plums, and apple) on the steam dish.
A:12	Melting chocolate	0.1 - 0.3	Steam dish, perforated	2	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)

USING THE AUTO MENU MODE (CONTINUED)

2. Baking

No	Food Item	Weight	Accessory	Shelf level	Recommendation
A:13	Apple pie	1.2 - 1.4	Oven rack	1	Put apple pie into a round metal dish. Put on the oven rack. The weight ranges include apple and so on.
A:14	Base for fruit pie	0.3 - 0.5	Oven rack	2	Put batter into metal base dish on the oven rack.
A:15	Brownies	0.5 - 0.7	Oven rack	2	Put dough into a round glass pyrex or ceramic dish on the oven rack.
A:16	Dutch butter pie	0.5 - 0.7	Oven rack	1	Put batter into metal base dish on the oven rack.
A:17	Dutch loaf Cake	0.7 - 0.8	Oven rack	2	Put fresh dough into suitable sized rectangular metal baking dish (length 25 cm). Put dish lengthway to the door on oven rack.
A:18	Muffins	0.5 - 0.6	Oven rack	2	Put muffin dough into metal muffin dish, suitable for 12 muffins. Set dish in the middle of oven rack.
A:19	Sponge cake	0.3 - 0.6	Oven rack	1	Preheat the oven, using the Top Heat + Bottom Heat mode to 180 °C. Put 300 g dough into 18 cm, 400 g into 24 cm and 500 g into 26 cm diameter round black metal baking dish. Set dish in the middle of oven rack.
A:20	Homemade pizza	0.6 - 1.0	Baking tray	1	Put pizza on the baking tray. The weight ranges include topping such as sauce, vegetables, ham and cheese.

3. Grilling

No	Food Item	Weight	Accessory	Shelf level	Recommendation
A:21	Beef steak, thin, welldone	0.3 - 0.6	Oven rack / Baking tray	4 / 1	We recommend to preheat the oven to 250 °C with grill mode for 5 min. Put beef steaks side by side in the middle of oven rack. Turn over as soon as the oven beeps.
A:22	Chicken pieces	0.5 - 0.7 1.0 - 1.2	Oven rack / Baking tray	4 / 1	Brush chilled chicken pieces with oil and spices. Put skin-side down on oven rack. Turnover, as soon as the oven beeps.
A:23	Chicken, drumsticks	0.5 - 0.7	Oven rack / Baking tray	4 / 1	Put the marinated Chicken drumsticks side by side on the oven rack. Turnover as soon as the oven beeps.
A:24	Fish steak	0.3 - 0.6	Oven rack / Baking tray	4 / 1	Marinate fish fillet (1 cm) and put side by side on oven rack. Turnover, as soon as the oven beeps.
A:25	Fish fillet	0.3 - 0.6	Oven rack / Baking tray	4 / 1	Marinate fish fillet (2 cm) and put side by side on oven rack. Turnover, as soon as the oven beeps.
A:26	Lamb chops	0.3 - 0.6	Oven rack / Baking tray	4 / 1	Marinate lamb chops. Put lamp chops on oven rack. Turnover, as soon as the oven beeps.

USING THE AUTO MENU MODE (CONTINUED)

4. Roasting

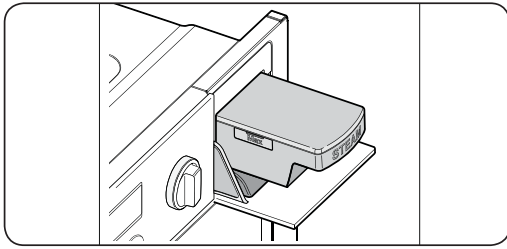
No	Food Item	Weight	Accessory	Shelf level	Recommendation
A:27	Whole Chicken	1.0 - 1.1 1.2 - 1.3	Oven rack / Baking tray	2 / 1	Brush chicken with oil and spices. Put breast-side-down, in the middle of oven rack. Turnover, as soon as the oven beeps. After cooking let stand for 5 minutes.
A:28	Roast beef, rare-medium	1.1 - 1.3	Oven rack / Baking tray	2 / 1	Brush the beef with oil and spices (pepper only, salt should be added after roasting). Put it on the oven rack. Turnover, as soon as the oven beeps. After roasting and during standing time of 5-10 minutes it should be wrapped in aluminium foil.
A:29	Roast pork	0.7 - 0.9	Oven rack / Baking tray	2 / 1	Put pork roast, brushed with oil and spices, with the fat-side down on the oven rack. Turnover, as soon as the beep sounds. After roasting and during standing time of 5-10 minutes it should be wrapped in aluminium foil.
A:30	Whole fish	0.4 - 0.8	Oven rack / Baking tray	2 / 1	Brush skin of whole fish with oil and herbs and spices. Put fish side by side, head to tail on the oven rack. Turnover, as soon as the beep sounds. The programme is suitable for whole fishes, like trout, pikeperch or gilthead.
A:31	Roasted Vegetable	0.2 - 0.5	Baking tray	4	Put vegetables, such as sliced courgette, pieces of pepper, sliced aubergine, mushrooms and cherry tomatoes into baking tray. Brush with a mixture of olive oil, herbs and spices.
A:32	Baked Potato	0.4 - 0.8	Baking tray	2	Use middle sized potatoes. Rinse and clean potatoes. Brush skin with a mixture of olive oil, salt pepper and herbs. Put potatoes side by side on baking tray.

5. Auto Reheat

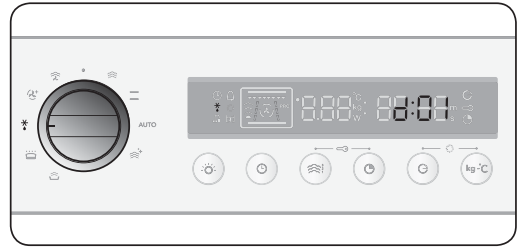
No	Food Item	Weight	Accessory	Shelf level	Recommendation
A:33	Frozen pizza	0.3 - 0.4 0.4 - 0.5	Oven rack	2	Put frozen pizza in the middle of oven rack.
A:34	Frozen oven chips	0.4 - 0.5	Baking tray	2	Distribute frozen oven chips on baking tray.
A:35	Frozen fish fingers	0.3 - 0.5	Baking tray	2	Put frozen fish finger evenly on baking tray. If turnover when beeps, you can get the better results.

USING THE DEFROST MODE

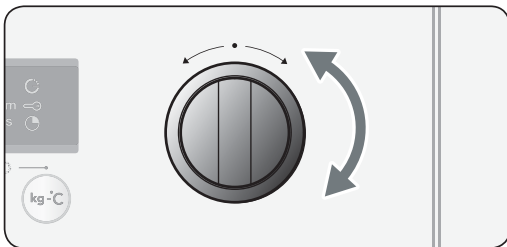
Defrost Setting



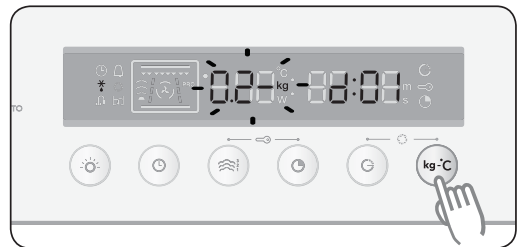
- 1** Fill the water tank up to the maximum line and place it back. Then place your food into the cooking cavity.



- 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)

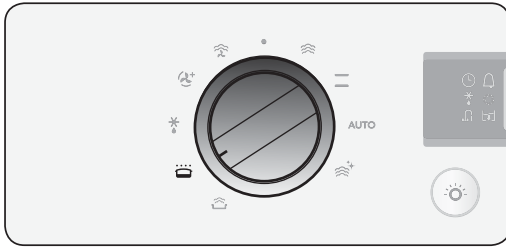
No	Food Item	Weight (Kg)	Standing time (min)	Recommendation
d:01	Defrost Frozen Meat (-18 °C)	0.2 - 0.5 0.8 - 1.5	10 - 30	Always shield the edges with aluminium foil. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Put the meat on the oven rack. Insert oven rack in shelf level 2, baking tray in shelf level 1.
d:02	Defrost Frozen Poultry (-18 °C)	0.3 - 0.6 0.9 - 1.3	10 - 30	Always shield the leg and wing tips with aluminium foil. This programme is suitable for whole chicken as well as for chicken portions. Put poultry on the oven rack. Insert oven rack in shelf level 2, baking tray in shelf level 1.
d:03	Defrost Frozen Fish (-18 °C)	0.3 - 0.8	10 - 30	Always shield the tail of a whole fish with aluminium foil. This programme is suitable for whole fishes as well as for fish fillets. Put fish on the oven rack. Insert oven rack in shelf level 2, baking tray in shelf level 1.
d:04	Defrost Frozen Bread (-18 °C)	0.1 - 0.3 0.4 - 0.6	5 - 10	Put bread horizontally, lengthways to the door on the baking tray, shelf level 2. This programme is suitable for all kinds of sliced bread, as well as for bread rolls and baguettes.
d:05	Defrost Frozen Fruit (-18 °C)	0.2 - 0.6	5 - 10	Distribute fruits evenly into baking tray, shelf level 2. This programme is suitable for all kinds of sliced fruits or berries.

Note

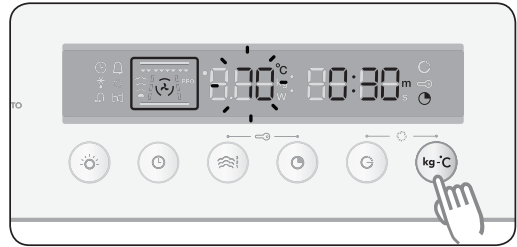
- 1) When you have finished defrosting, pour out the water in the tray and wash out the tank.
- 2) Dry the cooking room with a dry cloth if there is any remaining water.
- 3) The cooling fan always works for 3-10 minutes after defrost mode.
However, this is not a malfunction and you do not need to worry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

USING THE KEEP WARM MODE

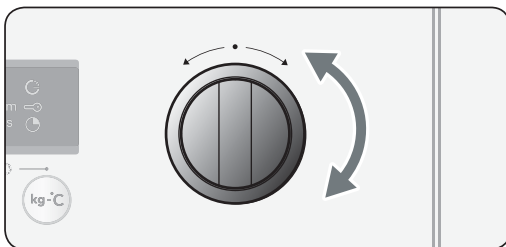
Keep Warm Setting



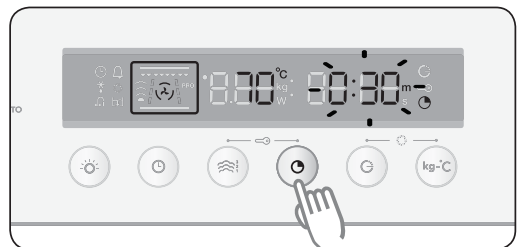
- 1** Turn the **MODE SELECTOR** to the **KEEP WARM** mode position.



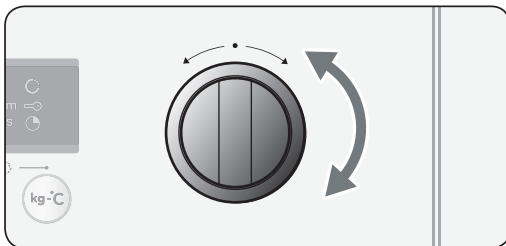
- 2** Press **WEIGHT/TEMP.**
The temperature is blinking.



- 3** During blinking, turn the **MULTI-FUNCTION SELECTOR** and set the desired temperature.



- 4** Press **COOK TIME.** The time is blinking.



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

- 6** Automatically start after 5 seconds.

TEST DISHES

According to standard EN 60350

1. Baking

The recommendations for baking refer to preheated oven. Insert baking tray with slanted side towards the door front.

Type of Food	Dish & Notes	Shelf level	Cooking Mode	Temp. °C	Cooking time min
Small Cakes	Baking tray	2	Top Heat + Bottom	150 - 170	20 - 30
		2	Hot Air	150 - 170	20 - 25
	Baking tray + Baking tray	1 + 4	Multi-Level Cook	150 - 160	20 - 30
Fatless Sponge Cake	Springform cake tin on Big grid (Dark coated, ø 26 cm)	1	Top Heat + Bottom	160 - 180	20 - 30
		1	Hot Air	150 - 160	30 - 35
Shortbread	Baking tray	2	Top Heat + Bottom	150 - 160	20 - 30
		2	Hot Air	150 - 160	20 - 30
Apple Yeast Tray Cake	Baking tray	1	Top Heat + Bottom	150 - 160	40 - 50
		1	Hot Air	150 - 160	45 - 55
Apple Pie	Big grid + 2 Springform cake tins * (Dark coated, ø 20 cm)	1 Placed diagonally	Hot Air + Bottom Heat	170 - 190	70 - 90

* Two springform cake tins are arranged on the grid at the back left and at the front right.

2. Grilling

Preheat the empty oven for 5 minutes using Grill function.

Type of Food	Dish & Notes	Shelf level	Cooking Mode	Temp. °C	Cooking time min
White Bread Toasts	Oven rack	4	Grill	250	1 st 1 - 2 2 nd 1 - 2
Beef Burgers (12 ea)	Oven rack + Baking tray (to catch drippings)	4	Grill	250	1 st 10 - 15 2 nd 10 - 15

SETTING THE WATER HARDNESS

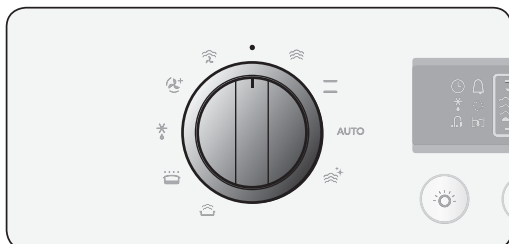
It is necessary to descale your appliance at regular intervals. This is the only way to prevent damage.

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.

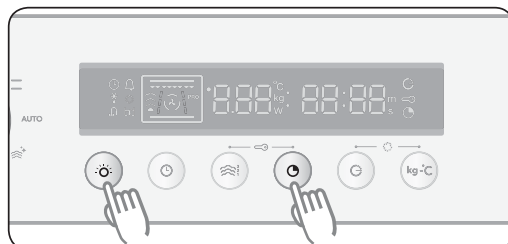
Checking the water hardness

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

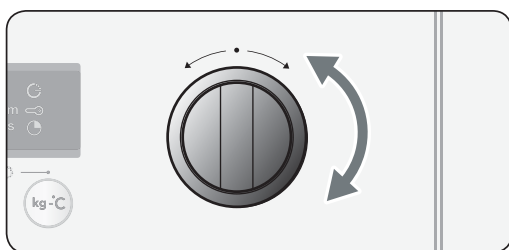
Changing the water hardness



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



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



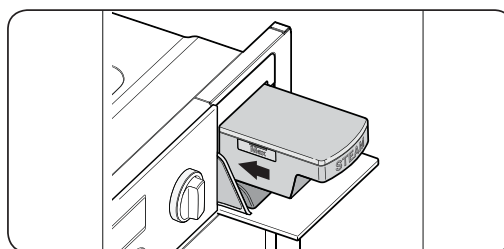
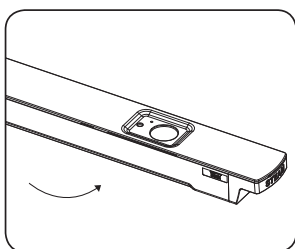
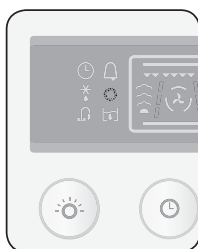
3 Turn the **MULTI-FUNCTION SELECTOR** to select the desired water hardness.

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

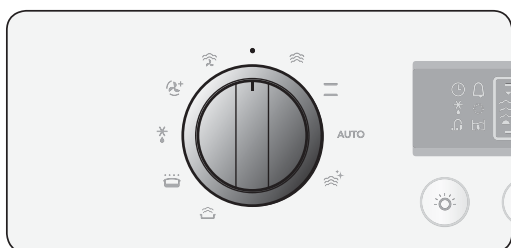
DESCALE MODE

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

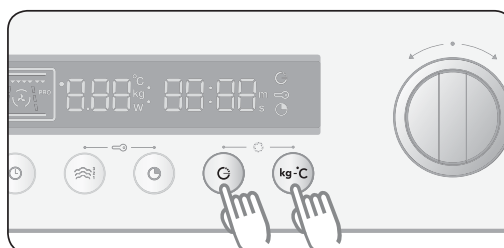


- 1** Pour 500 ml mixed solution of descaler and clean water in the water tank. Regarding to mixing ratio, refer to the user manual of descaler.

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



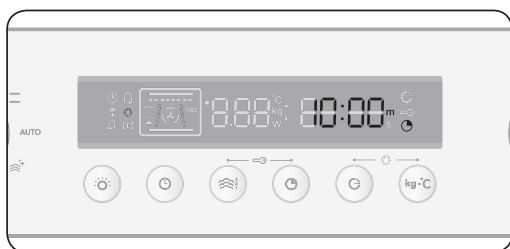
- 3** Turn the **FUNCTION KNOB** to “OFF” position.



- 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)

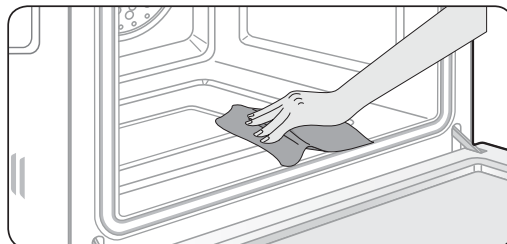


5 When it has progressed for about 40 minutes, the machine displays “10:00” and stops operating with a beep.

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.

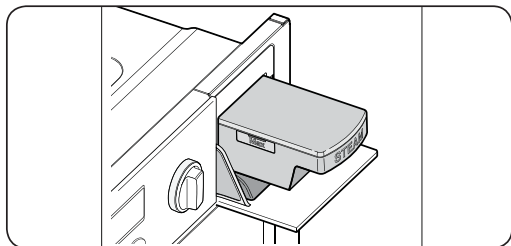
8 Open the door and wipe inside the cooking cavity with a dry cloth.

Note

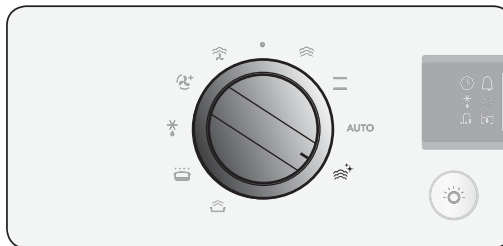
- We advise to use NOKALK/DLS when you descale the machine. NOKALK/DLS is a highly effective descaler made exclusively from natural, totally biodegradable substances. It is non-corrosive, non-aggressive and has no environmental impact.
As well as being an effective descaler, it also has an antimicrobial 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**
- 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

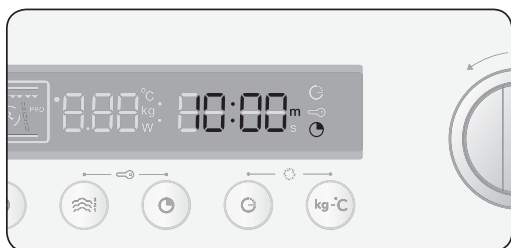
The Steam Clean feature allows you to sanitize your oven in just 10 minutes. The STEAM CLEAN process takes 7 minutes, and the standby time for the process is 3 minutes. In these 3 minutes the steam will soak all the leftovers and you can wipe them from the ceiling or walls with a soft cloth.



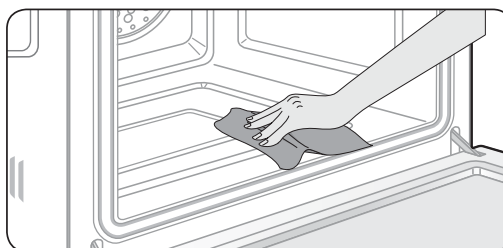
1 Fill the water tank up to the maximum line and place it back.



2 Turn the **MODE SELECTOR** to STEAM CLEAN.



3 The oven will start automatically.

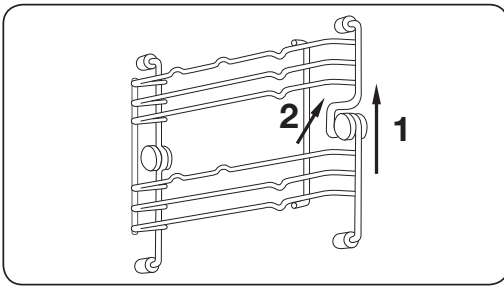
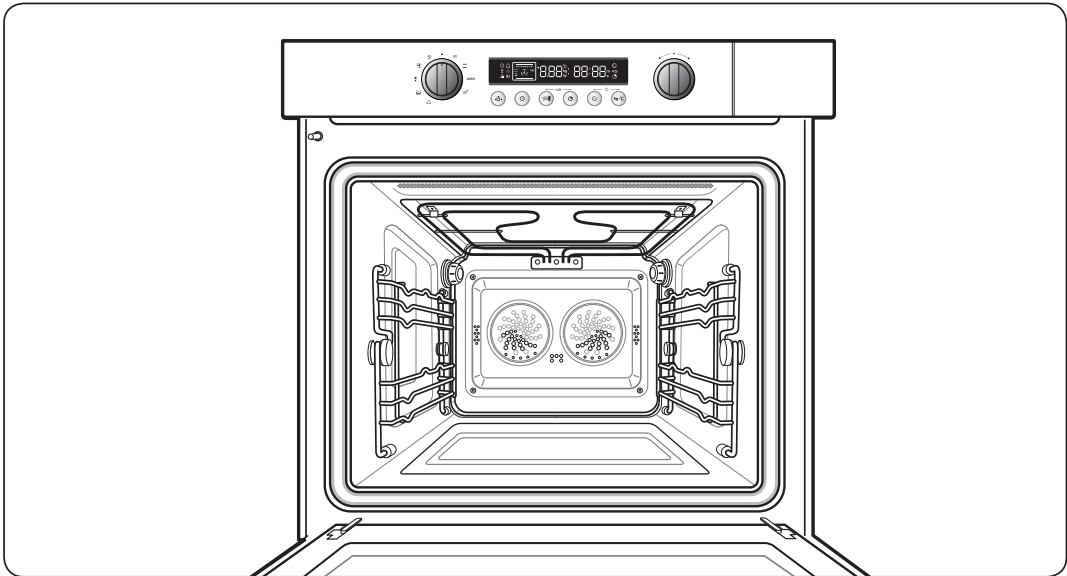


4 When the process is finished, open the door and wipe inside the cooking cavity with a dry cloth.

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.

CLEANING



1

Cleaning inside the **cavity**.

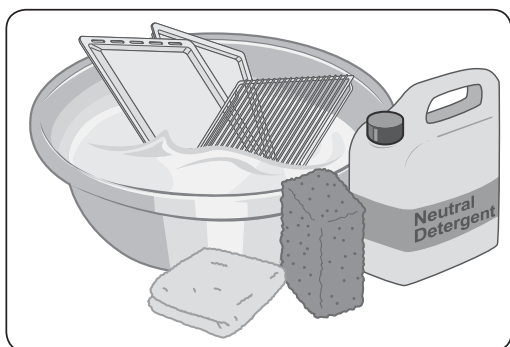
- Lift up both left and right shelves at the front (1). Move them towards the middle (2) and pull them out. Wipe any leftovers from the ceiling or walls using a neutral cloth dipped in detergent.
- When completed, install both shelves back into the correct positions.
- Even solid, difficult stains or dry leftovers can be removed by using the steam clean process.

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.



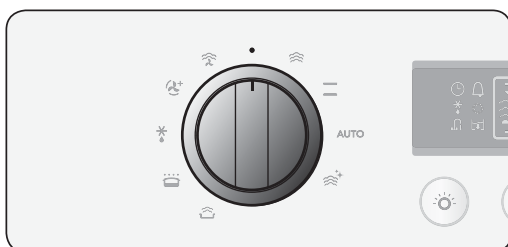
4 Cleaning the **accessories**.

- ▶ 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.

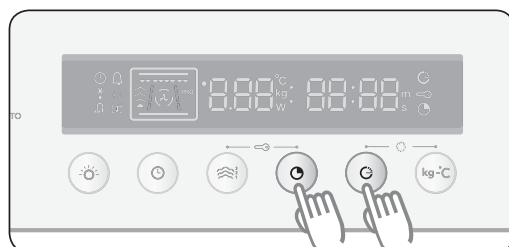
WARNING:

- 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.

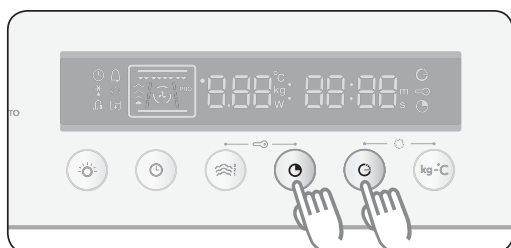
SWITCHING OFF THE BEEPER



- 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.

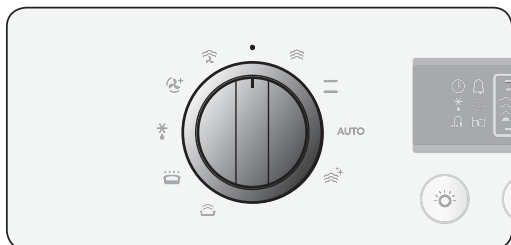


- 3** To switch the beeper back on, press **COOK TIME** and **END TIME** again at the same time and hold for 3 seconds.

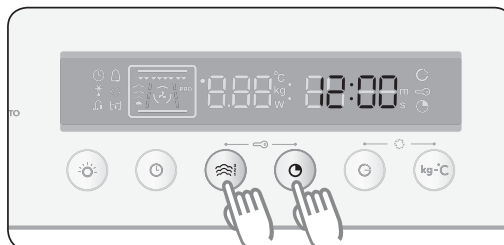
CHILD SAFETY LOCK

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

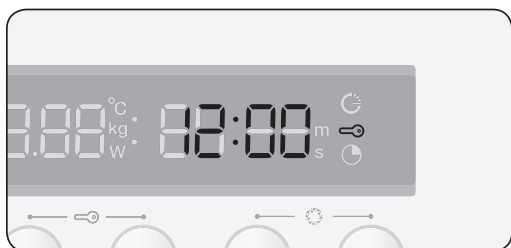
To Lock the Oven



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

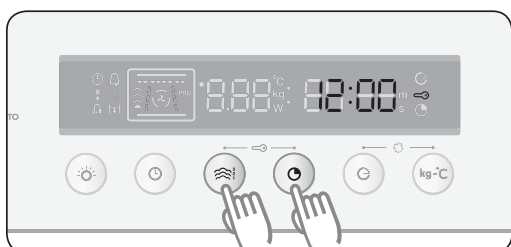


- 2 Press **STEAM LEVEL** and **COOK TIME** at the same time and hold for 3 seconds.

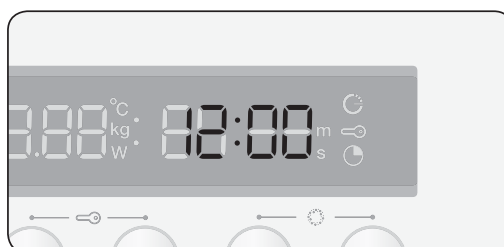


- 3 A lock symbol appears in the display, indicating that all functions are locked.

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.

CLEANING YOUR STEAM OVEN

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.








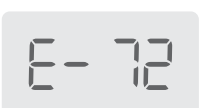



If oven requires servicing, unplug the oven and contact ATAG Customer Service.

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
	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.
	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.
	TEMP SENSOR TARGET TEMP ERROR (PREHEATING ERROR) It occurs when the preheating is not completed in 30 minutes.
	ABNORMAL TEMP SENSING ERROR It occurs when the temperature of cavity inside is over 250 °C for 10 minutes.
	EEPROM OPEN ERROR It occurs when EEPROM communication is error during initial power setting.
	EEPROM READ & WRITE ERROR EEPROM use does not occur.
	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.
	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.
	NAK SIGNAL ERROR Nak signal occurs if initial power-up for more than 1 minute.
	COMMUNICATION ERROR It occurs when not communicating between main and sub PCB for more than 10 seconds.
	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

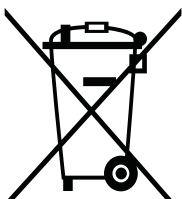
Model	CS4411BUU CS4492BUU
Power Source	230 V ~ 50 Hz
Power Consumption Maximum Power Grill Mode Hot Air Mode Steam Mode	3100 W 2500 W 2400 W 2800 W
Cooling Method	Cooling fan motor
Dimensions Set size: Built in size:	W 595 x H 454 x D 569.4 mm W 555 x H 445 x D 548.8 mm
Volume	50 liter
Weight Net Shipping	38 kg 41.5 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.