OVS624RVS
OVS624MAT
OVS626RVS
OVS626MAT

Instructions for use
Steam oven

Pelgrim

Pictograms used

Important information

Tip

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Introduction

Congratulations on your choice of this Pelgrim steam oven. This product was designed with simple operation and optimum comfort in mind. With the extensive setting options, you can always select the right method of preparation.

This manual describes the best way to work with this oven. In addition to information on operation, you will also find background information that may come in handy when using the appliance.

Read the separate safety instructions before using the device!

Read this user instruction before using the appliance and keep it in a safe place for future use.

The installation instructions are included separate.

Register your appliance for warranty purposes

We are convinced of the quality of our products. This is why we offer a warranty period of up to 8 years*. All you need to do is register your appliance on pelgrim.nl (when purchased in the Netherlands) and pelgrim.be (when purchased in Belgium).

*Visit www.pelgrim.nl or www.pelgrim.be for full warranty terms and conditions.

Control panel
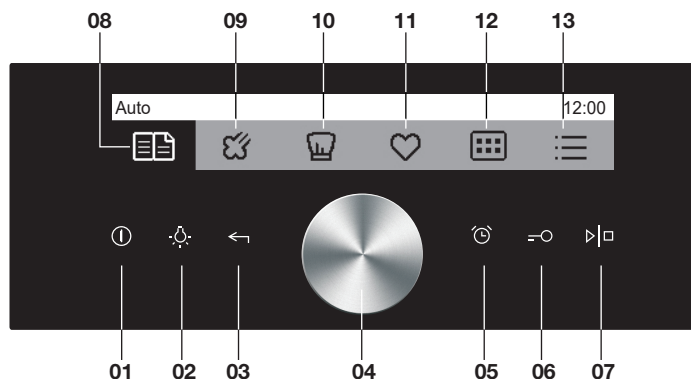
1. On/Off key
2. Lighting on/off
3. 'Back' key
   - Brief touch: return to previous menu level
   - Long touch: return to starting menu
4. Multi-function selector
   - Setting is selected by turning the knob
   - By pressing the knob the setting is confirmed
5. Minute minder
6. Child lock
7. Start / stop
   - Touch: START
   - Touch during operation: STOP
8. 'Auto' mode
9. 'Steam' mode
10. 'Pro' mode
11. 'My' mode
12. 'Extras' mode
13. Settings

Description

1. Control panel
2. Cover water tank
3. Guide levels
4. Door
5. Door handle
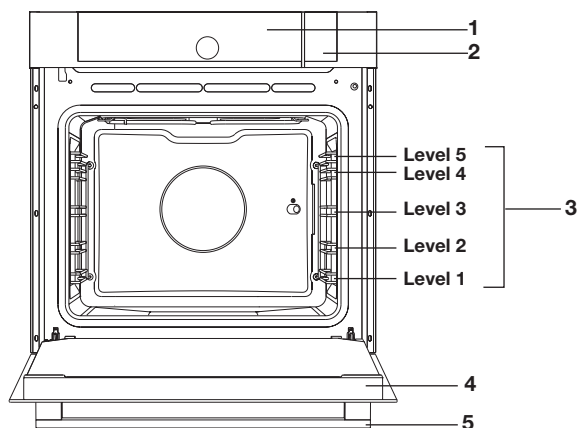
Guide rails/Telescopic guide rails

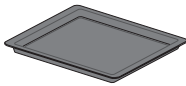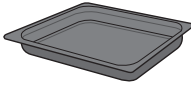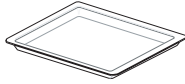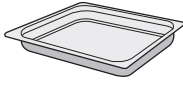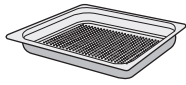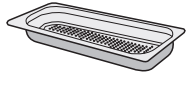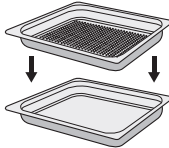- The oven has four or five guide rails (Level 1 to 4/5), depending on the model. Level 1 is mainly used in combination with bottom heat. The two upper levels are mainly used for the grill function.
- Place the oven rack, baking tray or steam dish in the gap between the guide rail sliders.
- A number of shelf levels can have fully-retractable telescopic guide rails, depending on the model.
    ▷ Pull the telescopic guide rails out of the oven cavity completely and place the oven rack / baking tray / steam dish on them. Then slide the oven rack / baking tray / steam dish on the telescopic guide rails, back into the oven cavity.
    ▷ Only close the oven door when the telescopic guide rails have been returned completely back into the oven cavity.

Accessories

Your appliance is accompanied by a range of accessories, depending on the model. Only use original accessories; they are specially suited to your appliance. Be sure that all the accessories that are being used are able to withstand the temperature settings of the chosen oven function.

Note: not all accessories are suitable/available for every appliance (it may also differ by country). When purchasing, always provide the exact identification number of your appliance. Please see the sales brochures or check online for more details about optional accessories.

Accessories that can be supplied with your appliance (depending on the model)	
	Enamelled baking tray; to be used for pastries and cakes. • Do not use the enamelled baking tray for microwave functions! • Suitable for pyrolysis cleaning.
	Oven rack; mainly used for grilling. A steam dish or pan with food can also be placed on the oven rack. • The oven rack is equipped with a safety peg. Lift the rack slightly at the front to slide it out of the oven. • Do not use the oven rack for microwave functions!
	Deep enamelled baking tray; to be used for roasting meat and baking moist pastry. It can also be used as a drip tray. Place the deep baking tray into the first level for use as a drip tray during grilling. • Do not use the deep enamelled baking tray for microwave functions! • Suitable for pyrolysis cleaning.
	Glass baking tray; for microwave and oven use. • NOT suitable for pyrolysis cleaning.
	Non-perforated steam dish; 40 mm deep (useful for collecting moisture during steaming). • Note: discolouration may occur at temperatures above 180 °C! This will not influence the proper function of the oven.
	Perforated steam dish; 40 mm deep (useful for steam settings). • Note: discolouration may occur at temperatures above 180 °C! This will not influence the proper function of the oven.
	Perforated steam dish; 1/3GN. **Perforated steam dish;** 1/2GN. • Note: discolouration may occur at temperatures above 180 °C! This will not influence the proper function of the oven.
	• The steam dishes can be used simultaneously on two levels (i.e., the non-perforated steam dish on Level 1 and the perforated steam dish on Level 2). • For steaming you can place the perforated steam dish in the non-perforated steam dish. They can only be used together on a level with telescopic guide rails.

Accessories that can be supplied with your appliance (depending on the model)	
	Culisensor; can be used to measure the core temperature of the dish. When the desired temperature is reached, the cooking process will be stopped automatically.

Door switches

The door switches interrupt the operation of the oven when the door is opened during use. The oven continues operating when the door is closed.

Soft door closing

The oven door is fitted with a system that dampens the door closing force, starting at the 75-degree angle. It allows simple, quiet, and smooth closing of the door. A gentle push (to a 15-degree angle relative to the closed door position) is enough for the door to close automatically and softly.

Cooling fan

The appliance is equipped with a cooling fan that cools the casing and control panel.

Controls
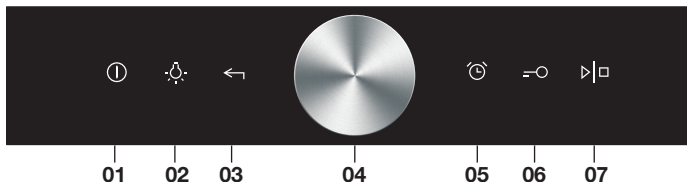
On/off key (01)
• To turn on and off the appliance.

Illumination key (02)
• The illumination is turned on automatically when you open the door or when you switch on the appliance. The light switches off automatically after approximately 1 minute.
• You can manually switch the light on or off by touching the 'Illumination' key.
• Change the light status in Settings / Cooking settings.

Back key (03)
- Touch briefly to return to previous menu.
- Touch and hold to return to main menu.

Multi-function selector (04) (selection and confirmation knob)
- Select the setting by rotating the knob.
- Confirm your selection by pressing the knob.
  - ▷ To now adjust the selected function, once again press the knob to activate the current setting.
  - ▷ You can now adjust the setting by turning the knob and confirm the setting by pressing the knob.
- Some settings have to be confirmed by selecting a 'check mark' with the Multi-function selector.
- Settings can be cancelled by selecting the 'cross mark'.

Minute minder key (05)
- The minute minder can be used independently of the appliance operation. *The longest possible setting is 10 hours.* After the set time expires an acoustic signal will be heard which you may turn off by pressing any key or wait to be switched off automatically after approximately 3 minutes.

Child lock key (06)
Press the 'Child lock' key for minimal 3 seconds to activate the child lock function. *Display reads: "Child lock activated".*
- 'Child lock' is deactivated by pressing minimal 3 seconds the same key once again.
- If you activate the 'Child Lock' function when no other time function is active (except for the time of day display) the appliance will not operate.
- On the other hand, if you activate the 'Child Lock' function after selecting any of the time functions, the appliance will operate normally, but you will not be able to modify settings.
- During the period 'Child Lock' is active you can not change baking/ roasting systems or additional functions (Extras).
- You can only switch off the cooking process by pressing the 'On/ off' key.

Note: The 'Child Lock' function remains active even after the appliance is switched off. If you wish to select a new cooking system, you will have to disengage the 'Child Lock' function.

Start/stop key (07)
• To start or stop the program.

For the best response, touch the keys with the main part of your fingertip. Every time you tap a key during use, a short tone will sound (unless this is adjusted in the settings).

First use

- Remove all equipment, accessories, and utensils from the cavity and clean them with warm water and regular detergent. Do not use any abrasive cleaners.
- When the appliance heats up for the first time, the characteristic smell of a new appliance will be emitted. Ventilate the room thoroughly during the first use.

After first connecting your appliance or after connection when the appliance was disconnected from the power mains for longer period of time you have to set the 'World clock', 'Language' and 'Water hardness'.
- Default setting is 'English'.

World clock setting

World clock setting	12:00
🕐 12:00	✓
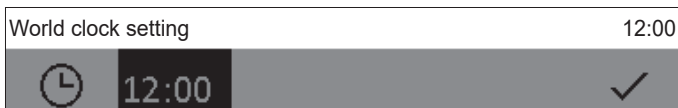
1. Press the 'Multi-function selector' to select the time.
2. Turn the 'Multi-function selector' to set the time of day.
3. Confirm by pressing the 'Multi-function selector'.
4. Select the 'check mark' with the 'Multi-function selector' and confirm by pressing the 'Multi-function selector'.

The time of day can be set at any time by selecting the 'Settings' function. Confirm by pressing the 'Multi-function selector'. Select 'Time' with the 'Multi-function selector'. Confirm by pressing the 'Multi-function selector'. Select 'World Time Setting' and confirm by pressing the selection dial. Then turn the 'Multi-function selector' to set the current time.

You can also choose whether to display the time in a digital or in the traditional manner. Select 'Clock display' in the 'Time' menu and confirm by pressing the selection dial. You can then use the selection dial to select your preference: digital or analogue.

Setting the Language

Language	12:07
English✓	
Ceski	

In case you are not comfortable with the language in which text is displayed, you may select another language.
• Default setting is 'English'.

1. Turn the 'Multi-function selector' and select your preferred language from the displayed list.
2. Confirm the setting by pressing the 'Multi-function selector'.

Setting the water hardness

Water hardness	12:07
	✓

A water hardness test should be carried out before first use.
Change the value if your water is softer or harder.

Checking the water hardness
You can measure the water hardness using the supplied 'test paper strip'. Information on the hardness of the water in your area can also be obtained from the local water board.

Using the 'test paper strip'
Soak the test paper strip for 1 second in water. Wait 1 minute and observe the number of stripes on the paper. Check the table for appropriate water hardness setting.

Setting the water hardness
1. Turn the 'Multi-function Selector' to select 'Settings'.
2. Confirm by pressing the 'Multi-function selector'.
3. Select 'Other settings'.
4. Confirm by pressing the 'Multi-function selector'.
5. Turn the 'Multi-function selector' to select 'Water hardness'.
6. Confirm by pressing the 'Multi-function selector'.
7. Activate the current setting by pressing the 'Multi-function selector' and turn the 'Multi-function selector' to choose the desired water hardness (see table).
8. Confirm by pressing the 'Multi-function selector'.
9. Finally, activate the 'check mark' to confirm the new setting.
   ▷ The appliance is now programmed to provide the descaling warning when necessary, based on the actual hardness of the water.

Display	Test strip number/color of stripes	Type	PPM	French deg. (°df)	German deg. (°dH)
1	4 green stripes	Very soft water	0 - 90	0 - 9	0 - 5
2	1 red stripe	Soft water	90 - 178	9 - 18	5 - 10
3	2 red stripes	Medium hard water	178 - 267	18 - 26	10 - 15
4	3 red stripes	Hard water	267 - 356	26 - 35	15 - 20
5	4 red stripes	Very hard water	>356	>35	> 20

Using the oven

You may control your baking/roasting in several different modes. Rotate the 'Multi-function selector' and select the symbol. The symbol turns white. The name of the selected menu appears at the top. Confirm the setting by pressing the 'Multi-function selector'.

'Auto' mode
• In this mode, first select the type of food. This is followed by automatic setting of the quantity, level of doneness, and cooking end time.

'Steam' mode
• This is a natural cooking mode that preserves the full flavour of the food.
• When cooking by using this mode, always fill the water tank with fresh water.

'Pro' mode
• Use this mode when you wish to prepare any type and amount of food.
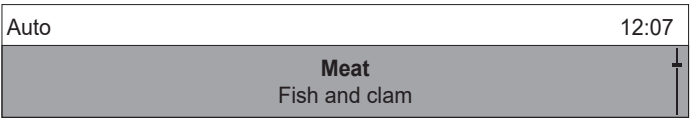• All settings are selected by the user.

'Auto' mode

Baking/roasting by selecting the appropriate type of food.

1. Turn on the appliance by pressing the 'On/off key'.
2. Turn the 'Multi-function selector' to select 'Auto' mode.

Auto	12:07

3. Confirm by pressing the 'Multi-function selector'.

| Auto	12:07
Meat	
Fish and clam	

4. Select the type of food followed by selecting the appropriate dish with the 'Multi-function selector'.
5. Confirm by pressing the 'Multi-function selector'.

▷ For most dishes the oven has to be preheated first. The display indicates a warning: *"Selected program includes preheat function".* Confirm this warning by pressing the 'Multi-function selector'.
Preset options appear on the display.

6. You may change them by turning the 'Multi-function selector', and confirming your selection by pressing the 'Multi-function selector'.

Auto I Meat I Beef I Roasted beef   21:17

$1,0^{kg}$. ▪ I $22:37$ $01:20$ ⊗ ²
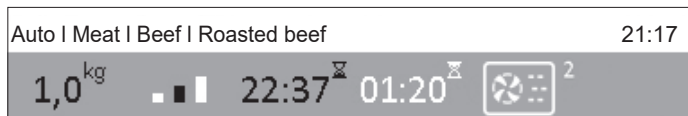
Please note; not all settings can be adjusted for every type of food. The weight cannot be changed for some types of food.

Preset options:
- Quantity (weight).
- Browning level;
  ▷ low: short bar.
  ▷ medium: middle bar.
  ▷ high: long bar.
- Stop at ...
- System (which oven function is used) and level of the baking tray.

If you select the symbol 'System' (oven function) in the 'Auto' function, the programme will switch to the 'Pro' mode (see 'Pro' mode). The display reads: *Switch to professional mode*.

7. Place the dish in the oven.
  ▷ **Attention;** for most dishes the oven has to be preheated first. Please do not insert your food in the oven yet, but wait until the preheating is complete.
8. Press the 'Start/stop' key.
  The display indicates all selected settings.

Preheat
Certain dishes in the 'Auto' mode include the oven preheating function. After the selection of food the display indicates a warning: *"Selected program includes preheat function".* Confirm this warning by pressing the 'Multi-function selector'.

After starting the program, a notice appears on the display: *"Preheating started".* Please do not insert your food in the oven yet.

When the preheating is completed there is a short beep and a notice appears on the display: *"Preheating complete".* Please insert your food in the oven. The program continues baking/roasting following the selected settings. When the preheat function is set, delayed start function cannot be used.

'Steam' mode

Steam cooking
Healthy and natural, steam cooking preserves the full flavour of foods. This cooking method releases no odours.

**Note:** when using this mode, always fill the water tank with fresh water.

Note: After every cycle the steamer empty's the water system. This will produce some noise. This is not a malfunction and you do not need to worry about this.

Advantages of steam cooking
• Cooking (braising, roasting) starts before the temperature inside the oven reaches 100 °C.
• Slow cooking (braising, roasting) is also possible at lower temperatures. It is healthy: vitamins and minerals are well preserved because only a small share of them is dissolved in the condensation water that touches the food.
• There is no need to add any fat during the cooking process. The steam maintains the taste of food.
• It does not add odours, nor the taste of the grill or the pan. Furthermore, it takes nothing away because the food is not diluted in the water.
• Steam does not spread the flavour or smell; therefore, meat or fish can be cooked together with vegetables.
• Steam is also suitable for blanching, defrosting and reheating or keeping the food warm.

Filling the water reservoir

Always fill the reservoir with clean and cold tap water, bottled water without added minerals or distilled water suitable for consumption.
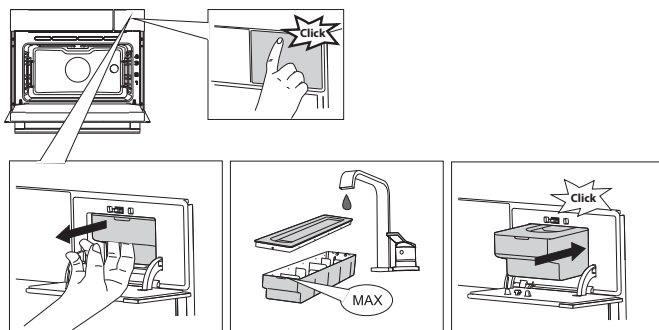
1. Press to open the cover of the water reservoir.
2. Use the handle to remove the reservoir from the oven.
3. Remove the water reservoir lid and clean the water reservoir with clean water.
4. Before use, fill the reservoir with water up to the 'MAX' mark on the reservoir (around 1.2 litres).
5. Push the water reservoir back in the oven until a click is heard (position switch is activated).
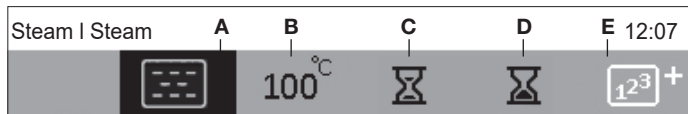6. Close the water reservoir cover.

After finishing the cooking process, the remaining water in the steam system is pumped back into the water tank. Empty, clean, and dry the water tank. Fill the tank right before use.

'Steam' mode operation

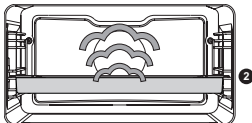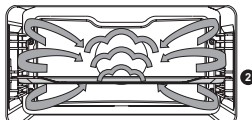1. Turn the 'Multi-function selector' to select 'Steam' mode.

2. Confirm by pressing the 'Multi-function selector'.

3. You can now select (and change) the following settings:

A. Steam function (see table)

B. Oven temperature

C. Cooking time

D. End time

E. Preparation by steps (multiphase cooking)

4. Confirm every setting by pressing the 'Multi-function selector'.

5. Place the dish in the oven.

   ▷ **Attention;** in the function 'Hot air + Steam' you can select that the oven has to be preheated first (the 'Preheat Symbol' will be shown in the display: black = on / white = off). Please do not insert your food in the oven yet, but wait until the preheating is complete.

6. Press the 'Start/stop' key.
   Display indicates all selected settings. Symbol '° C' flashes until the selected temperature is reached.

| Steam Function	Description	
	Steam setting • Food is cooked by steam. The steam is provided by the steam generator and injected into the cavity by interval. • This mode is suitable for steaming food like vegetables, fish, eggs, fruits and rice. • Place the perforated steam dish in the non-perforated steam dish on the second shelf level. • Suggested temperature: 100 °C.	
 Max (3) *Med (2)* *Low (1)*	**Hot air + Steam Max/Med/Low setting** • Food is cooked by hot air mode and the help of steam. • Max: cooking escalopes, steaks and smaller chuncks of meat. • Med: reheating cool/frozen meals, cooking fish fillets and vegetables au gratin. • Low: cooking large chuncks of meat (roast, whole chicken), baking risen dough (bread and rolls), cooking lasagna etc. • Place the baking tray/ovenrack on the first/second shelf level. • Suggested temperature: 180 °C. • In this setting, the 'Preheat Symbol' will also be shown in the display (black = on / white = off).	

## 'Pro' mode

Baking/roasting by selecting mode of operation.

1. Turn the 'Multi-function selector' to select 'Pro' mode.

Pro					12:07

2. Confirm by pressing the 'Multi-function selector'.

Pro I Large grill					12:07
A	B	C	D	E	F
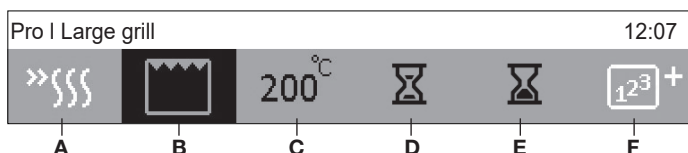
3. You can now select (and change) the following settings:
   A. Preheat (black = on / white = off);
   B. Functions (see the table at 'Oven settings');
   C. Oven temperature.
   D. Cooking time
   E. End time
   F. Multiphase cooking (cooking step by step)
4. Confirm each setting by pressing the 'Multi-function selector'.
5. Place the dish in the oven.
   ▷ **Attention;** if you use the preheat function (see the 'Preheat Symbol' in the display: black = on / white = off), then please do not insert your food in the oven yet, but wait until the preheating is complete.
6. Press the 'Start/stop' key.
   Display indicates all selected settings.

Preheat

Pro I Large grill					12:07
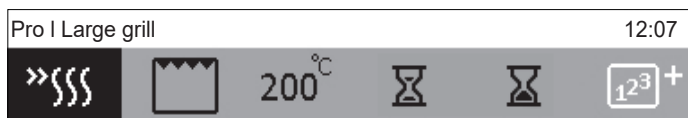
• Use the oven preheating function whenever you wish to preheat the oven to the selected temperature as soon as possible.
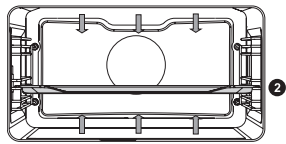
- By activating the preheat symbol (black = on) and pressing the 'Start/stop' key, the preheating function is activated and the display indicates a warning: *"Preheating started".* Please do not insert your food in the oven yet.
- When the preheating is completed there is a short beep and a notice appears on the display: *"Preheating complete".* Please insert your food in the oven.
- The program continues baking/roasting following the selected settings.
- When the preheat function is set, delayed start function cannot be used.
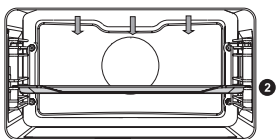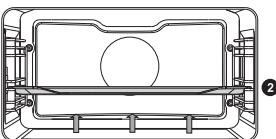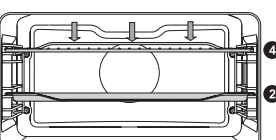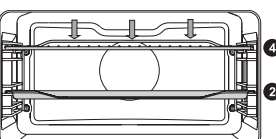
Temperature setting
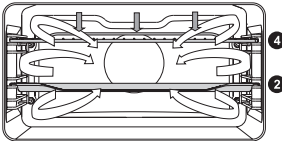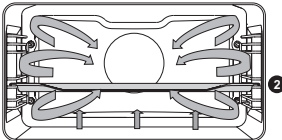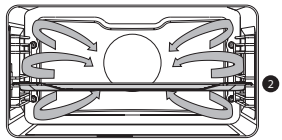
1. Turn the 'Multi-function selector' to select the 'oven temperature' icon.
2. Confirm by pressing the 'Multi-function selector'.
3. Select the desired temperature by turning the 'Multi-function selector'.
4. Confirm by pressing the 'Multi-function selector'.
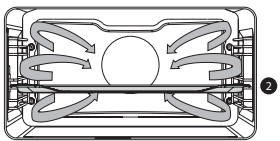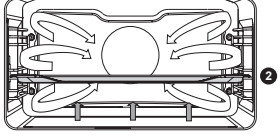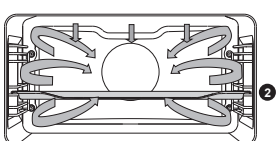
Oven settings

Consult the table to select the correct oven function. Also consult the instructions for preparation on the dish packaging.

Function	Description	
	Top + Bottom heat • Heating by means of the upper and lower heating elements. • This mode can be used for traditional baking and roasting. • Pastry or meat can only be baked/roasted at one height level (in one guide). • Place the baking tray or oven rack on level 2. • Suggested temperature: 200 °C. • Preheating is recommended.	

Function	Description	
	Top Heat • Heating only by means of the upper heating element. • This mode can be used when you wish to bake/roast the top part of your dish. • Place the baking tray or oven rack on level 2. • Suggested temperature: 150 °C.	
	Bottom Heat • Heating only by means of the lower heating element. • This mode can be used with dishes and baked goods that require a distinctive bottom crust or browning. • Place the baking tray or oven rack on level 2. • Use just before the end of the baking or roasting time. • Suggested temperature: 160 °C.	
	Grill • Heating by means of the grill element. • This mode can be used for grilling a smaller amount of open sandwiches, beer sausages, and for toasting bread. • Place the oven rack is on level 4 or 5 and the baking tray on level 2. • **Maximum allowed temperature 230 °C.** • Monitor the cooking process at all times. The dish may burn quickly due to the high temperature. • Preheat for 5 minutes.	
	Large Grill • Heating by means of the upper element and grill element. • This mode can be used with dishes and baked goods that require a distinctive bottom crust or browning. Use just before the end of the baking or roasting time. • Place the the oven rack on level 4 or 5 and the baking tray on level 2. • **Maximum allowed temperature 230 °C.** • Monitor the cooking process at all times. The dish may burn quickly due to the high temperature. • Preheat for 5 minutes.	

Function	Description	
	Large grill + fan • Heating by means of the top heating elements. The heat is distributed by the fan. • This mode can be used for grilling meat, fish and vegetables. • Place the oven rack on level 4 or 5 and the baking tray on level 2. • Suggested temperature: 170 °C. • Monitor the cooking process at all times. The dish may burn quickly due to the high temperature. • Preheat for 5 minutes.	
	Hot air + Bottom heat • Heating by means of hot air from the back of the oven and the bottom heating element. • This mode can be used to bake pizza, moist pastry, fruitcakes, leavened dough and short crust. • Place the baking tray or oven rack on level 2. • Suggested temperature: 200 °C. • Preheating is recommended.	
	Hot Air • Heating by means of hot air from the back of the oven. • This mode provides uniform heating and is ideal for baking. • Place the tray on level 2. • Suggested temperature: 180 °C. • Preheating is recommended.	

Function	Description	
ECO	**ECO Hot air** • Heating by means of hot air. ECO hot air uses less energy but gives the same result as the hot air setting. Cooking takes a few minutes longer. • This mode can be used for roasting meat and baking pastry. • Place the tray on level 2. • Suggested temperature: 180 °C. • This setting makes use of the residual heat (heating is not on the whole time) to achieve low energy consumption (in accordance with energy class EN 60350-1). In this mode the actual temperature in the oven is not displayed.	❷
	Bottom heat + Fan • Heating by means of the lower heating element. The heat is distributed by the fan. • This mode can be used for baking low leavened cakes, as well as for preservation of fruit and vegetables. • Place a not too high baking tray on level 2, so that hot air can also circulate over the upper surface of the food. • Suggested temperature: 180 °C.	❷
A	**Auto Roast** • In the Auto Roast mode/system, the upper heater will operate in combination with the grill heater and the round heater. • It is used for roasting all types of meat. • Place the tray on level 2. • Suggested temperature: 180 °C.	❷
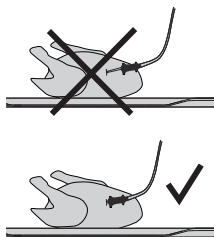
Meat probe

Roasting with the meat probe

In this mode, set the desired core temperature of the dish. The oven will heat up until the dish's core temperature is reached. The meat probe measures the core temperature of the dish.

1. Remove the rubber cap from the connection point (front top corner of the right side wall).
2. Put the meat probe plug in the connection and insert the meat probe completely into the food (if time settings have been activated, they will be disabled).

Meat probe	12:07
∧ ▭ 200 °C	0 ^
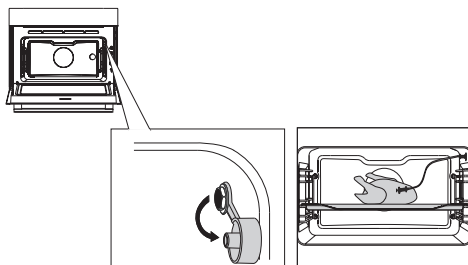
3. Select an oven function, temperature and core temperature.
4. Press the 'Start/stop' key.
• During cooking, the (rising) current and set temperature and core temperature will be displayed (the desired core temperature may be adjusted during the cooking process).
• When the set core temperature is reached, the cooking process will stop. An acoustic signal will be heard which you may turn off by touching any key. After one minute, the acoustic signal will be switched off automatically. The time of day appears on the display.

Always place the meat probe's entire metal sensor in the food.

Caution! After the cooking process, replace the rubber cap of the meat probe socket.

Only use the probe intended for use with your oven. Make sure the probe does not touch the heater during cooking. After the cooking process, the probe will be very hot. Take care to prevent burning.

Steam injection

Add steam is recommended for cooking:
- meat: beef, veal, pork, game, poultry, lamb, fish, sausages (at the end of the cooking process). An injection of steam will make meat juicier and softer without the need for basting.
- bread, bread rolls: use steam for the first 5-10 minutes of baking. The crust will then be crispy and nicely browned.
- vegetables and fruit soufflés, lasagna, starchy dishes, desserts.
- vegetables, particularly potatoes, cauliflower, broccoli, carrots, courgette, aubergine.

1. First, select an ovenfunction and set a cooking time.
   Total cooking time **may not be shorter than 5 minutes**.
2. Press the 'Start/stop' key to start oven operation.
3. Select the 'Steam' (injection) symbol.
4. Confirm by pressing the 'Multi-function selector'.
5. Rotate the 'Multi-function selector' and select 'Direct steam injection' or 'Steam injection by steps'.

Direct steam injection
1. Select the symbol for direct steam injection with the 'Multi-function selector'.

Steam	12:07

2. Confirm by pressing the 'Multi-function selector'.
   A notice appears on the display: "Direct steam injection".
3. Confirm by selecting the 'Check mark' with the 'Multi-function selector'.
   The symbol flashes until the process is complete.
- Direct steam injection can be repeated in three steps.

Steam injection by steps

1. Select the symbol for steam injection by steps with the 'Multi-function selector'.

Steam	12:07

2. Confirm by pressing the 'Multi-function selector'.
   Three steps appear on the display.
• Three injections may be selected and set by steps. There should be at least a five-minute time gap between successive steam injections.
• First, steam is injected as a part of Step 1 and the symbol flashes. When the set amount of time expires, the program proceeds with Step 2, followed by Step 3. When all three steps have been carried out, the symbols are switched off.

The timer

While in basic 'Pro' mode you can select 'cooking time' function (A) and/or 'End time' function (B).

Pro I Large grill	A	B	12:07
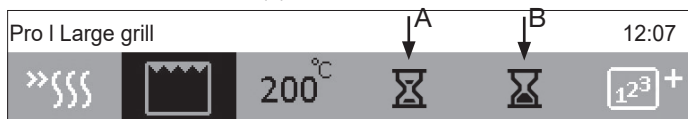
Setting the cooking time (A)

• While in 'cooking time' mode set the time of oven operation.

Pro I Large grill		200°C	00:30	12:37	12:07
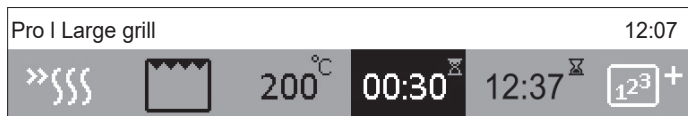
• The minimum end time, depending on the chosen cooking time, is shown in the display (B).

Setting the End time (B)
- In this mode you can define the time the oven should stop operating (end time). Before setting, make sure the clock is set to the correct time of day. **The delayed start time can only be set for the same day.**

Example:
- Current time: 12:00; Period of baking/roasting: 2 hours; End of baking/roasting: at 18:00 hrs.
1. First set the *cooking time* (2 hours).
   The display automatically indicates the time of day increased for the selected period of oven operation: 14:00).
2. Confirm by pressing the 'Multi-function selector'.
3. Now you have to define the selected *end of oven operation* (18:00).
4. Confirm by pressing the 'Multi-function selector'.
5. Press the 'Start/stop' key.

The oven automatically starts operating at the calculated time (at 16:00) and ceases operation at the pre-selected time (at 18:00).
The display indicates the period of operation. *All time functions may be erased by setting the selected time to "0".*

Multiphase cooking (cooking step by step)

- This mode allows you to combine three different settings successively in a single cooking process.
- Choose different settings to cook your food just the way you want it.

1. In the basic 'Pro' mode or 'Steam' mode select the option 'Multiphase cooking'.

Pro I Large grill						12:01
»⟩⟩⟩	⌇⌇⌇	200 ℃	⧗	⧗	1²³ +	
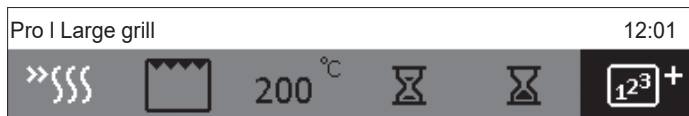
2. Confirm by pressing the 'Multi-function selector'.
   In the display appears "You are entering STEP cooking mode".
3. Confirm by selecting the 'Check mark' with the 'Multi-function selector'.

4. Select the first step with the 'Multi-function selector' and confirm by pressing the 'Multi-function selector'.
    ▷ It is possible that the first step has already been set; you had previously selected a function and set a time before selecting multiphase cooking.
    ▷ If you haven't set a time yet, the display will indicate the text: *"Please set program duration."*

Multiphase cooking	12:01

5. Set the different steps according to your wishes and confirm by selecting the 'Check mark' with the 'Multi-function selector'.
    The display shows the the total cooking time and the end time.
    ▷ It is possible to set the end time by selecting the time with the 'Multi-function selector' and change it.
6. Press the 'Start/stop' key.
    The appliance starts to operate according to Step 1 (this step is flashing in the display). When the preset time elapses, next step is activated, i.e. step 2, and later step 3, if you had selected it.
    ▷ If you wish to delete a step during operation, turn the 'Multi-function selector', choose the step and cancel it by confirming the X mark. This can only be done with steps that have not yet started.

Start the program

Before starting the program, the 'Start/stop' key is blinking.

• By pressing the 'Start/stop' key, the program will start. If you wish to change the current settings during the cooking, turn the 'Multi-function selector'.

End the program

1. Press the 'Start/stop' key.
    The display indicates **"Program paused. Would you like to stop?"**.
2. Confirm by selecting the 'Check mark' with the 'Multi-function selector'.

Finish	12:07

A   B   C
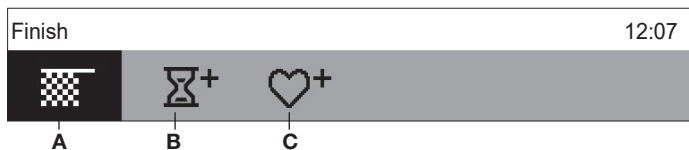
Finish (A)
- Select the relevant icon and finish the program. The display returns to the basic menu.

Extend time (B)
- By selecting this icon you may extend the cooking time.

Add to my mode (C)
- By selecting this option you can store the selected settings in the appliance's memory for later use.

My mode (favourite recipes)

Saving selected settings
1. Select 'Add to my mode' at the end of the cooking process with the 'Multi-function selector'.
2. Confirm by pressing the 'Multi-function selector'.

Add to my mode	12:07

3. Select a number with the 'Multi-function selector' and confirm by pressing the 'Multi-function selector'.
4. Give the recipe a name by selecting the appropriate letters with the 'Multi-function selector'.
   ▷ If you make a mistake, you can delete a character with the arrow.
5. Confirm the name by selecting the 'Check mark' with the 'Multi-function selector'.

My mode	12:07

abcdefghijkl**m**noprs ←
uvzxy1234567890 ✓
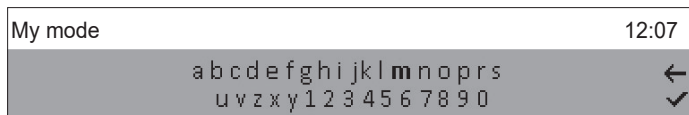
Recall stored recipes

You may recall your favourite recipes stored in the memory at any time by selecting the option 'My mode' (in the basic menu).

My mode					12:07

Extras (additional functions)

Select the option 'Extras', and the display indicates the choice of additional functions.

Extras					12:07

Steam-clean

This function is used for removal of food stains and residues from baking/roasting in the oven (see chapter 'Cleaning').

Extras I Steam-clean				12:07

Defrost

In this mode the air circulates without heaters turned on, only the fan is in operation. It is used for slow defrosting of frozen food (cakes, biscuits, bread, rolls and deep frozen fruit).

Extras I Defrost				12:07

- Turn the food around after half defrosting time had elapsed, mix it, and/or set it apart if particular items are stuck together by freezing.

Fast preheat

This function is used when you wish to preheat the oven to the desired temperature as soon as possible. It is not suitable for cooking food.

Extras I Fast preheat	12:07

• When the oven is preheated to the preset temperature, heating is finished and the oven is ready for baking/roasting at any mode of operation selected.

Warming

This function is used when you wish to heat serving dishes (plates, cups) so that food served on them remains warm for longer period of time. It can also be used for maintaining the temperature of already cooked meals.

Extras I Warming	12:07

• By selecting this functionl you can define the temperature, the time of starting and the time of ending of the warming process.

Regenerate

This mode is used to warm already cooked dishes. The use of steam means there is no loss of quality. Taste and texture are preserved as though the dish is freshly-cooked. Various dishes can be regenerated simultaneously.

Extras I Regenerate	12:07

• By selecting this function you can define the time of starting and ending of the regenerating process.

Settings (general settings)

Select 'Settings' with the 'Multi-function selector' and confirm by pressing the 'Multi-function selector'.

Settings					12:07

This menu offers the choice of selecting:
*   Language
*   Time
*   Sound
*   Display
*   Cooking settings
*   Other settings

Move around the menu by turning the 'Multi-function selector'. Confirm each selection by pressing the 'Multi-function selector'.

Language
Select the language in which you want messages to be shown on the display.

Settings	12:07
Language	
Time	
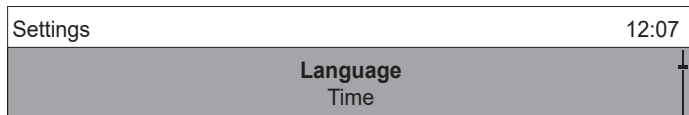
Time
Actual time of day must be set when the appliance is switched on for the first time, or when the appliance was disconnected from the power mains for longer period of time.
*   Take a look at chapter 'First use' to see how to set the actual time, using 'Settings' in the basic menu.

Sound
The 'Key sound' volume can be set at 3 volume settings or turned off. The 'Alarm' signal cannot be turned off.

Display

In this menu you can set:

- Brightness;
  To adjust the brightness of the display backlight (low, medium or high).
- Night mode;
  Set the period during which you want to reduce the brightness of the display backlight to the lowest setting (this has no effect if the brightness is already at the lowest setting).

Cooking settings

In this menu you can select 'Oven light during operation'.
You can select between two different stages:

- Stage 1; the oven light turns off after 1 minute. The oven light turns on when opening the oven door.
- Stage 2; the oven light stays on continuously.

Other settings

- Factory settings (reset the appliance software to the factory settings).
- Water hardness
- Descaling process

After power failure or after the appliance is switched off all personal settings are saved and remain active.

Descaling mode

When the machine needs to be descaled, you will see a message in the display.

1. Pour 800 ml water mixed with 100ml descaler in the water tank. Regarding to mixing ratio, refer to the user manual of descaler.
2. Turn the 'Multi-function selector' to choose 'Settings'. Confirm by pressing the 'Multi-function selector'.
3. Select 'Other settings' with the 'Multi-function selector'. Confirm by pressing the 'Multi-function selector'.
4. Select 'Descaling process' with the 'Multi-function selector'. Confirm by pressing the 'Multi-function selector'. The display shows: *"Please run the descaling procedure."*
5. Confirm by selecting the 'Check mark' with the 'Multi-function selector'.

Note

We advise to use NOKALK when you descale the machine. NOKALK 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.

- Water which is used for steam cooking, contains calcium and magnesium. Through heating, water evaporates and only the floating materials (minerals) remain (not harmful to humans).
- If the descaling cycle is interrupted before completion, the programme must be started again from the beginning.

Cleaning the appliance

Clean the appliance regularly to prevent fat and food particles from accumulating, especially on the surfaces of the interior and the exterior, the door and the seal.

- Activate the child lock (to prevent that the appliance is switched on accidentally).
- Clean the exterior surfaces with a soft cloth and warm soapy water.
- Next wipe with a clean, damp cloth and dry the surfaces.
- Remove splashes and stains on the interior surfaces with a cloth and soapy water.
- Next wipe with a clean, damp cloth and dry the surfaces.

- **Attention: Make sure that no water enters the vents.**
- **Never use abrasive cleaning materials or chemical solvents.**
- **Always make sure that the seal of the door is clean. This prevents accumulation of dirt and allows you to close the door properly.**

Steam-clean

Grease and grime can easily be removed from the oven walls with a damp cloth using the steam-clean function.

Using the steam-clean function
Only use the cleaning program if the oven is cold. It will be even more difficult to remove grime and grease if you use the program while the oven is hot.

1. Remove all accessories from the oven.
2. When using this function, always fill the water tank with fresh water.
3. Turn the 'Multi-function selector' to select 'Extra'.
4. Confirm by pressing the 'Multi-function selector'.

Extra					12:07

5. Turn the 'Multi-function selector' to select 'Steam-clean'.

Extra I Steam-clean	12:07

6. Confirm by pressing the 'Multi-function selector'.
7. Press the 'Start/stop' key.
   The cleaning process will take 30 minutes.
8. After 30 minutes the food residues upon oven enamel are dissolved (become softer) and you may simply wipe them off with moist cloth.
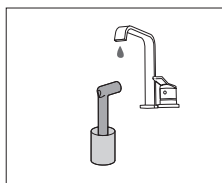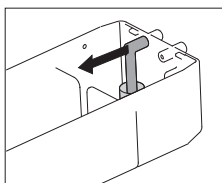

Please note: Do not open the door during the steam-clean function.

Cleaning the water tank filter

If the water tank filter is dirty, you can clean it under the tap.

1. Remove the suction tube with the filter.
2. Clean it out under the tap and put it back into position. Ensure that the filter touches the base of the water tank

Removing and cleaning the wire guides

Only use conventional cleaners to clean the guides.

1. Remove the screws using a screwdriver.
2. Remove the guides from the holes in the back wall.
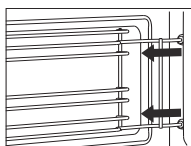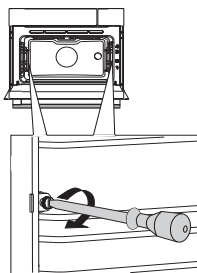
Removal and reinsertion of the oven door

1. Open the door completely to the horizontal position.
2. Slightly pull up the locking pins on both sides (A) and then tilt them all the way forward (B).
3. Now slowly close the door until you feel a slight resistance.
4. Then lift it upwards and pull it out.

To reinsert the door repeat the procedure backwards. If you have trouble closing or opening the door, check if the hinge grooves are properly inserted into their slots.
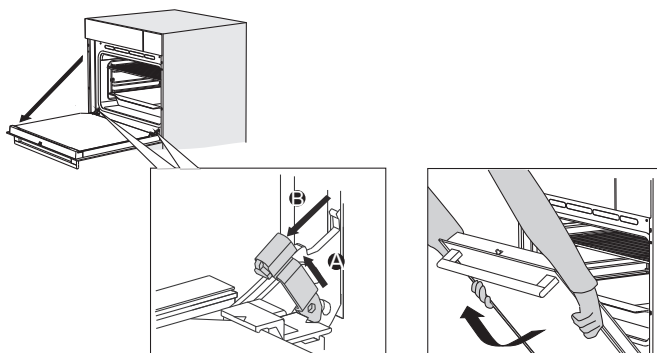
Always make sure the lock latches are correctly positioned in their slots. Never let the hinge locks spring out, as the central springs are very strong and may cause injuries.

Removal and reinsertion of oven door glass

Oven door glass may be cleaned from the inside, but you will have to remove the glass from the door. First remove the oven door (see chapter 'Removal and reinsertion of the oven door').
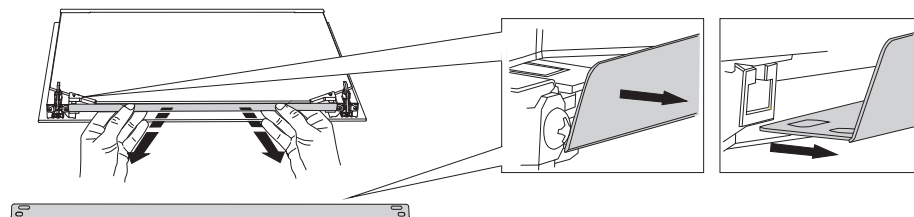
1. Slightly lift the brackets on the left and the right side of the door (mark 1 on the bracket) and pull them slightly away from the glass (mark 2 on the bracket).
2. Grab the door glass at the bottom edge and lift it slightly upwards to remove it from the support.
3. The inner third glass (depending on the model) is removed by lifting it slightly and pulling it out. Remove also the rubber seal around the glass.
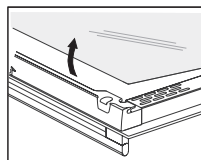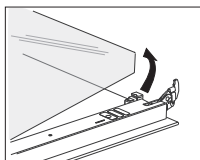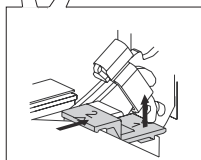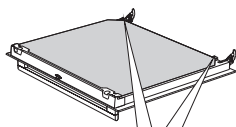
Remount the glass in reverse order. Marks engraved on the oven door and the glass (semicircle) must coincide.
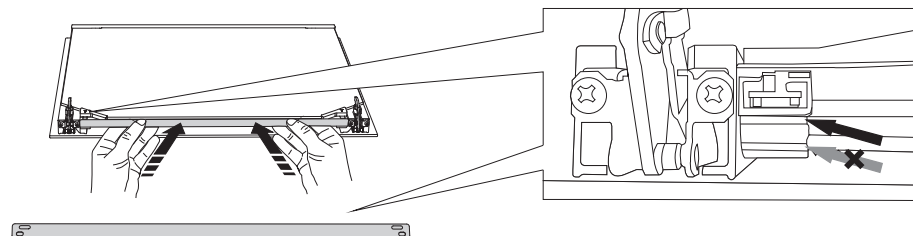
Replacing the oven light bulb

The lamp in this household appliance is only suitable for illumination of this appliance. The lamp is not suitable for household room illumination.

The light bulbs (2x) (halogen G9, 230 V, 25 W) are a consumer items and therefore not covered by warranty. To replace it, first remove the baking tray, oven rack and guide rails.

• Disconnect the appliance from the power supply by removing the plug from the socket or by switching off the circuit breaker in the fuse box.
• Please note: the light bulb can be very hot! Use protection to remove the bulb.
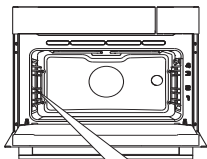
1. Remove the four screws from the cover panel. Remove the cover panel, the glass and the sealing ring.
2. Remove the faulty halogen lamp and replace it with a new one.
3. Replace the cover panel, the glass and the sealing ring.
   Attention: The sealing ring needs to fit perfectly in the oven wall recess.

TROUBLESHOOTING
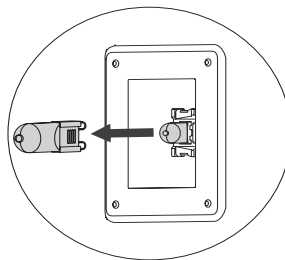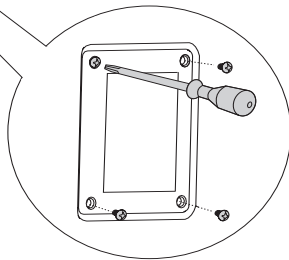
General

If the appliance does not work properly, this does not always mean that it is defective. Try to deal with the problem yourself first by checking the points mentioned below.

Food remains uncooked.
• Ensure timer has been set correctly and the 'Start' key is pressed.
• Firmly close door.
• Make sure you have not blown a fuse or triggered a circuit breaker.

Food is either overcooked or undercooked.
• Make sure appropriate cook time was used.
• Make sure appropriate power level was used.

There is no response of the sensors; the display is frozen.
• Disconnect the appliance from the power mains for a few minutes (undo the fuse or switch off the main switch); then, reconnect the appliance and switch it on.

Electronic interference causes the display to be reset.
• Disconnect the power plug and reconnect it.
• Reset the time.

Condensation appears inside the oven.
• This is a normal occurrence. Simply wipe away after cooking.

The fan continues to operate after the oven has been turned off.
• This is a normal occurrence. Cooling fan may continue to operate for a period of time after oven has been turned off.

Air flow is detected around the door and outer casing.
• This is a normal occurrence.

Light reflection around the door and outer casing.
• This is a normal occurrence.

Steam escapes from around the door or vents.
• This is a normal occurrence.

A clicking sound occurs while the oven is operating, especially in defrosting mode.
• This is a normal occurrence.

The main fuse in your home trips often.
• Call a service technician.

The display indicates the error coded ERRXX ...
* XX indicates the number of the error
• There is an error in the electronic module operation. Disconnect the appliance from the power mains for a few minutes. Then, reconnect it and set the time of day.
• If the error is still indicated, call a service technician.

Water is not pumped into the steam system.
• Check the water level in the water tank.
• Not enough water in the water tank.
• Make sure the tubes on the back of the water tank and the holes are not clogged.

Storing and repairing your oven.
Repairs should only be made by a qualified service technician.
If the appliance requires servicing, unplug the oven and contact Pelgrim 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 the appliance has to be temporarily stored, choose a clean dry place as dust and dampness can cause damage.

Disposing of the appliance and the packaging

This product is made from sustainable materials. However, it must be disposed of in a responsible manner at the end of its useful life. The government can provide you with information about this.

The packaging of the appliance can be recycled. The following materials have been used:
• cardboard
• polyethylene wrap (PE)
• CFC-free polystyrene (hard PS foam)

You should dispose of these materials in a responsible manner, according to the government regulations.

The product shows a pictogram of a crossed-out waste container to point out that domestic electrical appliances must be disposed of separately. Thus the appliance may not be processed via the regular waste flow at the end of its useful life. It must be handed in at a special municipal waste depot or at a sales outlet which does this for you.

By collecting household appliances separately, we prevent negative consequences to the environment and our health which could be the result of incorrect disposal. The materials used to make this appliance can be re-used, which means tremendous savings in energy and raw materials.

Declaration of conformity
We hereby declare that our products comply with the relevant European directives, standards and regulations as well as all requirements referred to in the standards.

The appliance identification card is located on the inside of the appliance.

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

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

The instructions for use can also be found on our website:
www.pelgrim.nl
www.pelgrim.be

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