



OVS824RVS
OVS824MAT

Instructions for use Steam oven

Pelgrim

We thank you for your trust in purchasing our appliance.

This detailed instruction manual is supplied to allow you to learn about your new appliance as quickly as possible.

Make sure you have received an undamaged appliance. Should you notice any transport damage, please notify your dealer or regional warehouse where your appliance was supplied from. The telephone number can be found on the invoice or on the delivery note.

Instructions for installation and connection are supplied separately.

IMPORTANT SAFETY INSTRUCTIONS



**Instructions for safety are supplied separately.
CAREFULLY READ THE INSTRUCTIONS AND SAVE THEM
FOR FUTURE REFERENCE.**



Important information



Tip, note

CONTENTS

4 BEFORE CONNECTING THE APPLIANCE 4 Safe and correct use of the steam oven	WARNINGS
5 COMBINED STEAM OVEN 8 Control unit 10 Information on the appliance - data plate (depending on the model)	INTRODUCTION
11 BEFORE THE FIRST USE 11 Steam cooking 12 Filling the water tank 13 FIRST USE 14 Testing water hardness	INITIAL PREPARATION OF THE APPLIANCE
15 SELECTING THE MAIN MENUS FOR BAKING AND STEAMING 19 A) Baking by selecting the type of food (Auto) 21 B) baking by selecting an oven system (Pro mode) 25 C) Steam cooking (Steam – quick access to steam programs) 27 D) Storing your own program (My mode) 28 START OF BAKING 28 END OF BAKING AND OVEN SHUT-OFF 29 SELECTING ADDITIONAL FEATURES 31 SELECTING GENERAL SETTINGS	SETTINGS AND BAKING
34 MAINTENANCE & CLEANING 35 Conventional oven cleaning 36 Steam cleaning program (Steam clean) 37 Cleaning the steam system 38 Cleaning the filter foam 39 Removing and cleaning wire and telescopic extendible guides 40 Removing and inserting the oven door 42 Removing and inserting the oven door glass pane 43 Replacing the bulb	CLEANING AND MAINTENANCE
44 TROUBLESHOOTING TABLE 45 DISPOSAL	PROBLEM SOLVING

BEFORE CONNECTING THE APPLIANCE



Carefully read the instructions for use before connecting the appliance. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty.

Safe and correct use of the steam oven

Leave the appliance at room temperature for some time before connecting it to the power mains to allow all components to adapt to room temperature. If the oven is stored at a temperature near or below freezing point, there is a danger for some components, especially the pumps.

The appliance should not operate in an environment with a temperature below 5 °C. Below this temperature, the appliance may not operate correctly. If the appliance is switched on in such conditions, the pump could be damaged.

If the appliance does not work correctly, disconnect it from the power mains.

Do not store items in the oven, which could cause danger when the oven is switched on.

Do not use distilled water that is not suitable for ingestion (e.g. distilled water for batteries, to which acid is added).

After the steam cooking is completed, there is some residual steam in the oven. Open the oven door carefully, as there is danger of scalding with steam. Clean the oven once it has cooled down to room temperature.

After the cooking process, the remaining water in the steam system is pumped back into the water tank. Therefore, the water there could be hot. Be careful when emptying the water tank.

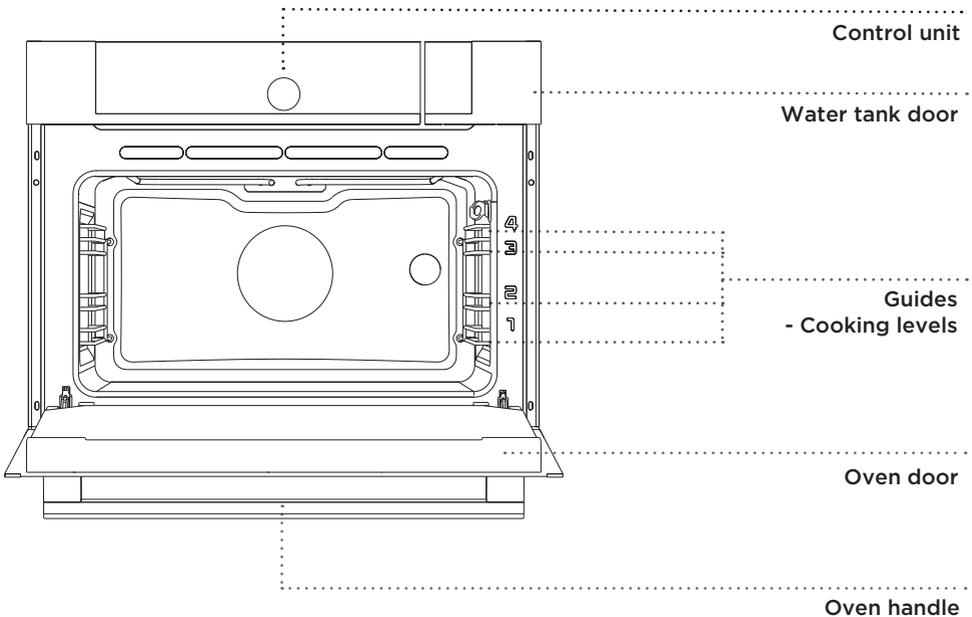
To prevent the build-up of limescale, leave the oven door open after cooking to allow the oven cavity to cool down to room temperature.

It is inadvisable to open the door during the steam cycle, as this will increase power consumption and formation of water condensate.

COMBINED STEAM OVEN

(DESCRIPTION OF THE OVEN AND ACCESSORIES - DEPENDING ON THE MODEL)

The figure represents one of the built-in appliance models. Since the appliances for which these instructions were drawn up may have different equipment, some functions or equipment may be described in the manual that may not be present in your appliances.



WIRE GUIDES

The wire guides allow preparation of the food on 4 levels (please note that the levels/guides are counted from the bottom up).

Guides 3 and 4 are intended for grilling.

TELESCOPIC PULL-OUT GUIDES

Telescopic pull-out guides can be installed on the 2nd and 3th level. Pull-out guides can be partially or completely extractable.

OVEN DOOR SWITCH

If you open the oven door during operation, the oven heaters, fan, and steam generator will be switched off. When the door is closed again, the switches turn the heaters and steam injection back on.

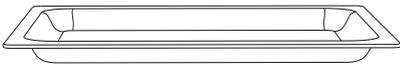
COOLING FAN

The appliance is fitted with a cooling fan that cools the housing and the appliance control panel.

EXTENDED OPERATION OF THE COOLING FAN

After the oven is switched off, the cooling fan continues to operate for a short while in order to cool the oven. (Extended cooling fan operation depends on the temperature in the center of the oven).

ACCESSORIES (depending on the model)



GLASS BAKING DISH is used for cooking with all oven systems. It can also be used as a serving tray. NOT suitable for pyrolysis cleaning.



The **GRID** is used for grilling or as support for a pan, baking tray or baking dish with the food.

 There is a safety latch on the grid. Therefore, lift the grid slightly at the front when pulling it out from the oven.

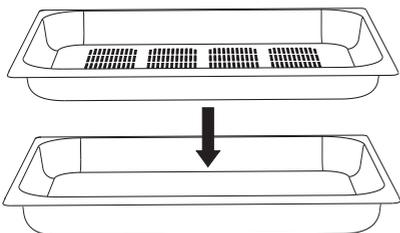


The **SHALLOW BAKING TRAY** is used for baking pastry and cakes.

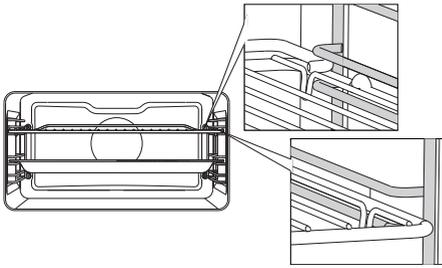


The **DEEP BAKING TRAY** is used for roasting meat and baking moist pastry. It can also be used as a drip tray.

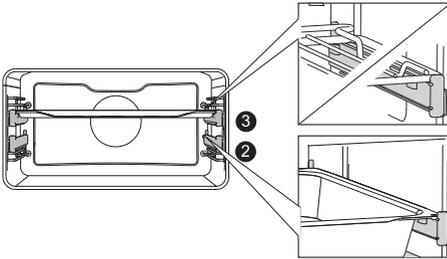
 Never place the deep baking tray in the first guide during the cooking process, except when grilling and you are only using the deep tray as a drip tray.



STEAM SET (INOX) is used for steam cooking. Place the perforated steam dish in the middle of the oven and the non perforated steam dish one level below the perforated steam dish.

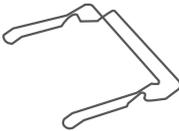


The grid or the tray should always be inserted into the groove between the two wire profiles.



With telescopic extendible guides, first pull out the guides of one level and place the grid or the baking tray onto them. Then, push them in with your hand as far as they will go.

 Close the oven door when the telescopic guides are retracted all the way into the oven.



BAKING TRAY HOLDER makes it easier to remove hot baking trays from the oven after baking.



Meat temperature probe

DESCALING AGENT or steam system cleaning.

TEST PAPER STRIP for testing water hardness.



The appliance and some of the accessible parts tend to heat up during cooking. Use oven mitts.

CONTROL UNIT

(depending on the model)



1 ON/OFF KEY

2 OVEN
LIGHTING ON/
OFF KEY

3 BACK KEY

4 KNOB for
SELECTION and
CONFIRMATION

Touch briefly to
return to previous
menu.

Touch and hold to
return to main menu.

Select the setting by
rotating the knob.

**Confirm your
selection** by pressing
the knob.



5 KITCHEN TIMER

6 CHILD LOCK KEY

7 START/STOP KEY

8 DISPLAY

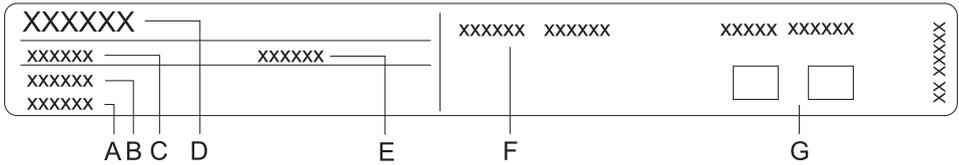
Touch: START

Touch during operation: PAUSE/STOP

NOTE:

The keys will respond better if you touch them with a larger area of your fingertip. Each time you touch a key, this will be acknowledged by a short acoustic signal.

INFORMATION ON THE APPLIANCE - DATA PLATE (DEPENDING ON THE MODEL)



- A Serial number
- B Code
- C Type
- D Brand
- E Model
- F Technical data
- G Compliance symbols

The rating plate indicating the basic information about the appliance is located at the edge of the oven and it is visible when the oven door is opened.

BEFORE THE FIRST USE

Before the first use, remove all components, including any transport equipment, from the oven. Clean all accessories and utensils with warm water and regular detergent. Do not use any abrasive cleaners.

Before using the oven the first time, heat it without any food, in the system “Bottom and top heat”, at the temperature of 200 °C for approximately one hour. The characteristic smell of a “new appliance” will be emitted. Ventilate the room thoroughly during the first use.

STEAM COOKING

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

Following are the 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.

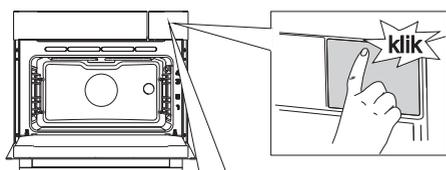
FILLING THE WATER TANK

The WATER TANK allows for independent water supply to the steam oven. The tank volume amounts to approx. 1.3 litres (maximum water level – see marking). This amount of water suffices for approximately 3 hours of cooking time with the longest steam cycle (hot air + steam max.).

 Clean the water tank before the first use.

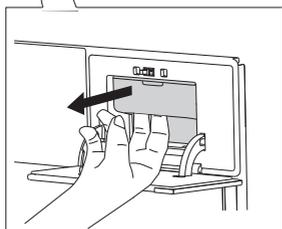


Always fill the water tank with clean and cool water from the pipeline, bottled water without additives, or distilled water suitable for use in cooking. Water poured into the water tank should be at a temperature of 20 °C (+/- 10 °C).

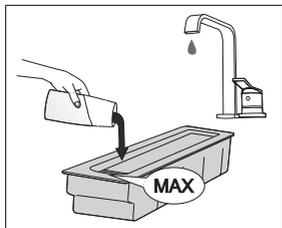


1 Press (on the spot with the sticker) to open the tank door.

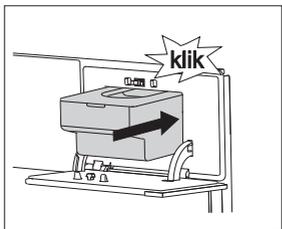
 The sticker can be removed later.



2 Remove the water tank from the housing by pulling by the recessed part.



3 Open the lid. Wash the tank with water. Re-assemble the tank. Before use, add fresh water up to the MAX marking on the tank.



4 Push the water tank back into the housing to the final position (until you hear a short click). Then, press the tank door to close it.

 After the cooking process, the remaining water in the steam system is pumped back into the water tank. The lid and the water tank can be washed with standard non-abrasive liquid cleaners or in a dishwasher.

FIRST USE

LANGUAGE SELECTION

Upon the first connection of the appliance to the power supply or after a prolonged period of being disconnected, please set the desired language. The default language is English.

 Confirm each setting by pressing the KNOB.



Turn the KNOB and select the desired language. Confirm your selection.

SETTING THE DATE



By pressing the KNOB and turning the knob, set the DAY, MONTH and YEAR. Turn the knob and confirm your selection with a check mark.

SETTING THE CLOCK



Turn the KNOB and set the CLOCK. Confirm your selection with a check mark.

 The oven also operates if you do not set the time of day, but in this case it is not possible to set the timer features (see chapter SELECTING TIMER FEATURES).

After a few minutes of inactivity, the appliance goes into Standby mode.

CHANGING CLOCK SETTINGS

You can change the time of day when no timer function is activated (see chapter SELECTING GENERAL SETTINGS).

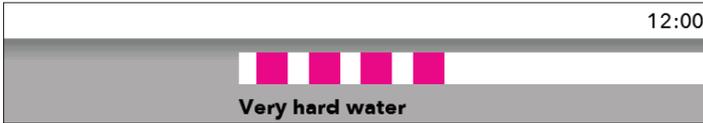
TESTING WATER HARDNESS

Water hardness test should be carried out before first use.

A strip will appear on the display with the sign **"Very hard water"**.



Maximum water hardness is set as a factory default.



	4 green stripes	Very soft water
	1 red stripe	Soft water
	2 red stripes	Medium hard water
	3 red stripes	Hard water
	4 red stripes	Very hard water

Soak the test paper strip (supplied with the appliance) in water for one (1) second. Wait one minute and observe the number of stripes on the paper. Enter the information on the number of stripes into the appliance. Rotate the KNOB and confirm.

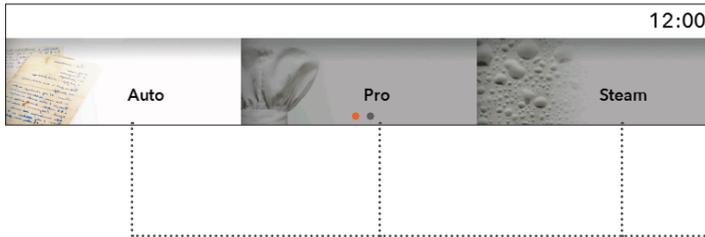
CHANGING THE WATER HARDNESS SETTING

Water hardness can also be set by selecting: Settings/Cooking settings/Steam.



Incorrect water hardness level setting could affect appliance operation and useful life.

SELECTING THE MAIN MENUS FOR BAKING AND STEAMING



Turn the KNOB and select the name of the menu. Confirm the selection by pressing the KNOB. The NAME of the selected menu appears above.



Confirm each setting by pressing the KNOB.

A) Auto

In this mode, first select the type of dish and then the selected food with automatic setting of the quantity, level of doneness and end of operation.

The program offers a variety of pre-set recipes, tested by chefs and nutrition experts.

B) Pro

This mode offers a selection of functions with factory pre-set values, which you can modify.

C) Steam

This is a natural way of cooking that retains a full flavour of the food.

D) My mode

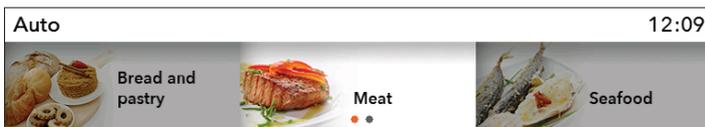
This mode allows you to prepare dishes according to your wishes, each time using the same steps and settings. You can save your settings in the oven's memory and recall them the next time you want to use them.

A) BAKING BY SELECTING THE TYPE OF FOOD (Auto)

 Confirm each setting by pressing the KNOB.



Turn the KNOB and select the **Auto**. Confirm your selection by pressing the KNOB.



Select the type of dish and the selected food. Confirm your selection.



The pre-set values are shown. You can change the quantity, level of doneness and delayed start (end of baking).

1 2 3 4 5 6

- 1 Quantity
- 2 Level of doneness
- 3 Delayed start
- 4 Duration of baking
- 5 Baking system and recommended level
- 6 Professional (Pro) mode

 If in the **Auto** mode the symbol  is selected, the program switches to **Pro mode** (see chapter BAKING BY SELECTING THE MODE).

Touch the **START/STOP** key to start the baking process.
The display shows all the selected settings.

PREHEATING

Cooking procedures for some dishes in the **Auto** mode also include the preheat function . When you select the food, the following notification will appear: **"Selected program includes preheat function."** (Confirm your selection with the KNOB.) **"Preheating started."** Do not insert the food yet. Actual and set temperature will alternate on the display.

When the selected temperature is reached, the preheating process stops and an acoustic signal is emitted. The following notification will appear on the display: **"Preheating complete."** Open the door and insert the food. The program then resumes the cooking process with selected settings.



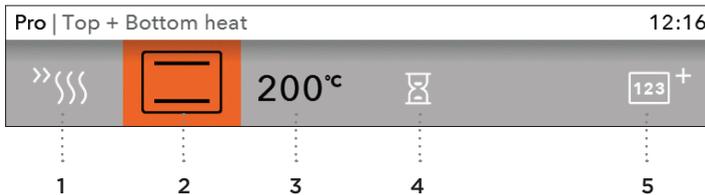
When the preheat function is set, delayed start function cannot be used.

B) BAKING BY SELECTING AN OVEN SYSTEM (Pro mode)

 Confirm each setting by pressing the KNOB.



Turn the KNOB and select **Pro**. Confirm your selection.



Select your own **basic settings**.

BASIC SETTINGS

- 1 Pre-heating
- 2 System (see table OVEN SYSTEMS)
- 3 Temperature in the oven

ADDITIONAL SETTINGS

- 4 Duration of baking (see chapter TIMER FUNCTIONS)
- 5 Multiphase cooking (see chapter Multiphase cooking)
- 6 Steam injection (see chapter STEAM INJECTION)

PREHEATING

Use the preheat function if you wish to heat the oven to the desired temperature as quickly as possible. When this symbol  is selected, the preheat function will be activated and a notification will appear: **"Preheating started."** Do not insert the food yet. Actual and set temperature will alternate on the display.

When the selected temperature is reached, the preheating process stops and an acoustic signal is emitted.

The following notification will appear on the display: **"Preheating complete."** Open the door and insert the food. The program then resumes the cooking process with selected settings.

 When the preheat function is set, delayed start function cannot be used.

OVEN SYSTEMS (depending on the model)

	DESCRIPTION OVEN SYSTEMS	PRESET TEMPERATURE (°C)	MIN - MAX TEMPERATURE (°C)
	TOP + BOTTOM HEAT The heaters in the bottom and in the ceiling of the oven cavity will radiate heat evenly into the oven interior. Pastry or meat can only be baked/roasted at a single height level.	200	30-230
	TOP HEAT Only the heater on the oven cavity ceiling will radiate heat. Use this heater to brown the upper side of the dish.	150	30-230
	BOTTOM HEAT Only the heater on the bottom of the oven cavity will radiate heat. Use this heater to brown the lower side of the dish.	160	30-230
	SMALL GRILL Only grill heater, a part of the large grill set, will operate. Use this heater to grill a few open sandwiches or beer sausages, or for toasting bread.	230	30-230
	LARGE GRILL The upper heater and the grill heater will operate. The heat is radiated directly by the grill heater installed in the oven ceiling. To boost the heating effect, the upper heater is activated as well. This system is used for grilling a smaller amount of open sandwiches or beer sausages, and for toasting bread.	230	30-230
	LARGE GRILL + FAN Grill heater and the fan will operate. This combination is used to grill meat and to roast larger chunks of meat or poultry at a single height level. It is also appropriate for dishes au gratin and for browning to a crispy crust.	170	30-230
	HOT AIR + BOTTOM HEAT Bottom heater, round heater, and the fan will operate. This is used to bake pizza, moist pastry, fruitcakes, leavened dough and shortcrust on several levels simultaneously.	200	30-230
	HOT AIR Round heater and the fan will operate. The fan installed in the back wall of the oven cavity makes sure the hot air constantly circulates around the roast or pastry. This mode is used for roasting meat and baking pastry at several levels simultaneously.	180	30-230
	ECO HOT AIR ¹⁾ In this mode, power consumption during the cooking process is optimized. This mode is used for roasting meat and baking pastry.	180	120- 230

	DESCRIPTION OVEN SYSTEMS	PRESET TEMPERATURE (°C)	MIN - MAX TEMPERATURE (°C)
	BOTTOM HEAT + FAN This is used for baking leavened but low-rising pastry and for preserving fruit and vegetables.	180	30-230
	ROASTING 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.	180	30-230

¹⁾ It is used for determining the energy efficiency class pursuant to the EN 60350-1 standard.

	DESCRIPTION STEAM AND COMBI SYSTEMS	PRESET TEMPERATURE (°C)	MIN - MAX TEMPERATURE (°C)
	HOT AIR WITH STEAM This system is used for cooking and defrosting. It allows quick and efficient cooking without changing the colour or shape of the food. Three options are available:	160	
	HIGH: cooking escalopes, steaks, and smaller chunks of meat		30-230
	MEDIUM: reheating cool/frozen meals, cooking fish fillets and vegetables au gratin		30-230
	LOW: cooking large chunks of meat (roast, whole chicken), baking risen dough (bread and rolls), cooking lasagne etc.		30-230
	STEAM Use this for all types of meat, stews, vegetables, pies, cakes, bread, and dishes au gratin (i.e. food that require longer cooking time).	100	-
	SOUS VIDE is a slow cooking procedure with food vacuum sealed and cooked at a specific temperature that is accurately maintained. The sous vide method is suitable for cooking meat, fish, and all types of fruit and vegetables. Food cooked in this way is juicy and it develops a fuller flavour.	90	50-95

Touch the **START/STOP** key to start the baking process. The display shows all the selected settings.

 The symbol °C flashes on the display until the set temperature is reached. A sound signal beeps.

TIMER FUNCTIONS



In the basic Pro mode you can select the **Timer function**. Confirm your selection by pressing the KNOB.



Duration of oven operation

Delayed start



Setting the cooking time

In this mode, you can define the duration of oven operation. Set the desired cooking time and confirm the selection (max. cooking time is 10 hours). The displayed end time is adjusted accordingly. Press START to start the cooking process. The display shows all the selected settings. Turn off all timer functions by setting the selected time to 0.



Setting the delayed start

In this mode, you may specify the duration of the cooking process (cooking time) and the time when you wish the cooking process to stop (end time). The delay can be set for max.24 hours. Make sure the clock is accurately set to current time.

Example:

Current time: 12:00

Cooking time: 2 hours

End of cooking: 18:00

First, set the COOKING TIME (2 hours). The sum of the current time and cooking time is automatically displayed (14:00). Then select END TIME and set the timer (18:00).

Press START to start the cooking process. The timer will wait for the time to start the cooking process. The display shows the message:

"Start delayed. Cooking will start at 16:00."

When the set time expires, the oven will automatically stop operating.



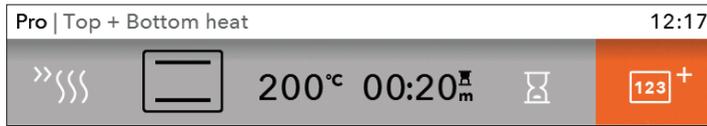
When the set time expires, the oven will automatically stop operating (end of cooking). A short acoustic signal will be emitted and the Finish menu will appear.

After a few minutes of inactivity, the appliance goes into Standby mode.

MULTIPHASE COOKING

This mode allows you to combine three consequent different manners of food preparation in one baking process.

By selecting different settings you can prepare dishes exactly as you wish.



In the basic Pro mode, **Multiphase cooking** and Steam are available.

Confirm the setting by pressing on the KNOB.



Select:

step 1, step 2, step 3. Confirm the step by pressing the KNOB.



Step 1 is already selected if you have set the **Timer functions** beforehand.



Set the system, temperature and time. Confirm your settings with a CHECK MARK by pressing the KNOB.

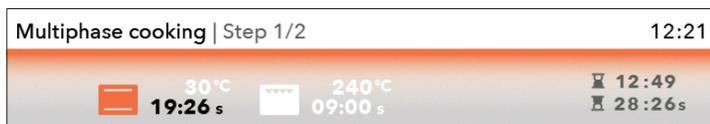


End time

Progress of the current step

Temperature and duration of the selected step

By touching the START key, the oven first starts operating according to step 1. (The progress bar on the bottom of the display indicates the current step of the baking process). When a certain time expires, step 2 is activated and then step 3 if it was selected.



 If you want to cancel any of the steps during the operation, turn the KNOB, select the step and cancel it by confirming with a CROSS MARK. You can only do this with the steps that haven't been initiated yet.

STEAM INJECTION

Steam injection is recommended when cooking:

- **meat** (towards the end of the cooking process): the meat will be juicier and softer, and basting is not required. Meat: beef, veal, pork, venison, poultry, lamb, fish, sausages;
- **bread and bread rolls**: use steam during the first 5-10 minutes of baking. The crust will be crunchy and nicely browned;
- **vegetable and fruit soufflés**, lasagne, starchy dishes, puddings;
- **vegetables**, especially potatoes, cauliflower, broccoli, carrots, zucchini, and eggplant.

Steam injection is possible in **pro mode** when selecting cooking time. Cooking time must be long enough to allow steam injection.

 **Total cooking time may not be shorter than 10 minutes.**



For steam injection, select the **+ symbol**. Confirm the setting by pressing the knob.



Rotate the KNOB and select a function.
- Multiphase cooking (See chapter MULTIPHASE COOKING.)
- Steam injection intensity in three levels

A) STEAM INJECTION BY STEPS

Set the steps (see chapter MULTIPHASE COOKING). Select the **+ symbol** for steam injection. The system will automatically calculate individual steam injections according to total cooking time. Touch the START/STOP key to start oven operation.

B) DIRECT STEAM INJECTION

Direct steam injection takes place during the cooking process. Select the symbol . A warning appears: "Would you like to inject steam?" The symbol flashes until the process is complete. Direct steam injection can be repeated in three steps; then, the steam symbol disappears.

C) STEAM COOKING (Steam – quick access to steam programs)

💡 Confirm each setting by pressing the KNOB.



Rotate the KNOB and select **Steam**. Confirm your selection by pressing the KNOB.



Choose your own basic settings.

1

2

3

4

- 1 Steam system
- 2 Oven temperature
- 3 Cooking duration
- 4 Multiphase cooking (see chapter MULTIPHASE COOKING)

💡 Use the preheat function if you wish to heat the oven to the desired temperature as quickly as possible.

Fill the **water tank** with fresh water up to the MAX marking. Use the STEAM SET to cook vegetables, fish, meat, and potatoes – when not cooking in a sauce. Place the steam set into the 2nd guide.

💡 To dry the inside of the oven, set hot air and bottom heater  to 170 °C for 15 minutes. After the end of the program leave the oven door open for at least two minutes to let the steam out and let the inside of the appliance become dry.

SOUS VIDE (STEAM COOKING)

Season the food and seal it in a plastic bag suitable for vacuum sealing and sous vide cooking. Place the sealed bag containing the food onto the perforated tray and place it on the middle oven shelf.



Rotate the KNOB and select **Extras** in the main menu. Confirm your selection by pressing the KNOB.



Rotate the KNOB and select **Sous-vide**.

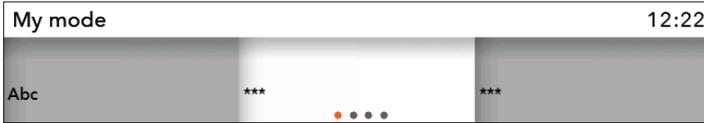


Choose the cooking temperature and time. Cook the food for a long period of time at a low temperature (see cooking table).

After the cooking process, remove the food from the bag. For a more intense flavour, the food can be quickly seared over hot oil.

D) STORING YOUR OWN PROGRAM (MY MODE)

When the cooking process is complete, the "Finish" menu will appear. Select the  symbol to store your settings into the oven memory.

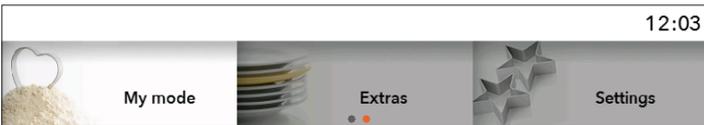


Turn the knob and select a field with asterisks for which you will select a new recipe name.

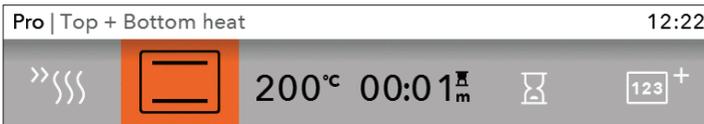
 You can store up to 12 recipes in the memory.



Rotate the KNOB and confirm respective characters to enter the name. If required, delete a character with the arrow; store the name with the check mark.



You can retrieve your favourite recipes by choosing **My mode** in the main menu. Confirm your selection with the KNOB.



The pre-set values are shown and you can change them if necessary.

When the program is complete, the **Finish** menu will appear. If you have made any changes, you can store them by selecting the  symbol. Select a recipe with the same name. The sign "**The program will be overwritten**" appears on the display.

- Confirm the selection to store the recipe under the same or a new name.
- You may also cancel your selection. A display will appear on which you can select a new field and store the new recipe.

START OF BAKING



Before the beginning of baking, the START/STOP key flashes. Start the baking process by briefly touching the START/STOP key. If you want to change the current settings during baking, turn the KNOB and select the setting or value. Confirm your selection.



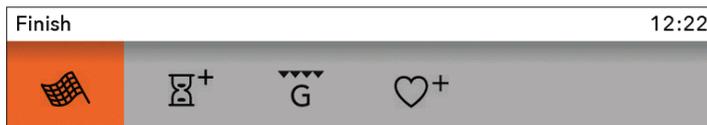
If the door is opened during the baking process, baking stops and continues once the door is closed again. This must be done within 3 minutes, otherwise the baking process is terminated and the word **Finish** is displayed on the screen.



You can pause or end the baking process by touching the START/STOP key. **"Program paused. Would you like to stop?"**. After a pause, cancel the message by confirming with a CROSS MARK. To stop, confirm with a CHECK MARK; the **Finish** menu appears.

END OF BAKING AND OVEN SHUT-OFF

When the baking process is complete, the menu **Finish** appears.



Finish

Select the icon and end the baking process. The display shows the main menu.



Add duration

You can extend the duration of baking by selecting the icon.



Au gratin

Choose this symbol to brown the upper layer of the dish after cooking.



Add to favourites

You can store the selected settings in the oven memory and use them again the next time.

SELECTING ADDITIONAL FEATURES



Turn the KNOB and select **Extras** in the main menu. Confirm your selection. The additional functions menu is displayed.



Some functions are not available with some systems; an acoustic signal sounds in such cases.

Steam cleaning (steam-clean)

This program makes it easier to remove any stains from inside the oven.

(See chapter CLEANING AND MAINTENANCE.)

Defrost

In this mode, the air circulates without any heaters operating. Only the fan is operating.

It is used for slow defrosting of frozen food (cakes, pastry, bread and rolls, and deep-frozen fruit).

Halfway through the defrost time, the pieces should be turned over, stirred and separated if they were frozen together.

Warming

Use this function to keep the prepared dishes at the desired temperature. You can set the temperature and the time.

Plate warmer

Use this function to pre-heat your dinnerware (plates, cups) before serving food in it to keep the food warm longer. You can set the temperature and the time.

Regenerate

This cooking mode can be used to reheat the food that has already been cooked. As the food is reheated with steam, it does not lose its quality.

The flavour and texture are maintained as if the food was freshly cooked. Several dishes can be regenerated at the same time. You can set the time of the regeneration process.

Rapid pre-heat

Use this function if you wish to heat the oven to the desired temperature as quickly as possible. Not appropriate for cooking food. When the oven heats up to the set temperature, the heating process is completed and the oven is ready for operation in the selected program.

Shabbat

In this mode, set the temperature between 85 and 180 °C and the time (up to 74 hours) of Sabbath duration. Press START to start the countdown. A light will be lit in the oven. All sounds and operation, except for the ON/OFF key, will be deactivated. When the process is complete, the settings can be stored.



In the case of power outage, Shabbat mode is cancelled and oven goes back in the start position.



Warning: producer is not responsible for improper use of Shabbat mode.

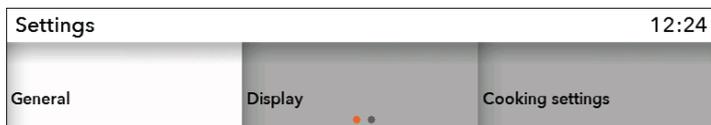
Sous vide

It is used for slow cooking in vacuum, using steam. Slowly cook the vacuum-sealed food at a low temperature. The food will develop a fuller flavour and more vitamins and minerals will be retained.

SELECTING GENERAL SETTINGS



Turn the KNOB and select **Settings** in the main menu. Confirm your selection.



By turning the KNOB you can select a topic. Confirm each selection by pressing the KNOB.

General

Language - select the language in which you want the text to be displayed.

Time - time of day must be set when you connect the appliance to the power mains for the first time or if the appliance has been disconnected from the power mains for a longer period of time (more than one week). Set the CLOCK - time. In the Time field you can also select digital or analogue clock display.

Date - set the date when connecting the appliance to the power mains for the first time or if the appliance has been disconnected from the power mains for a longer period of time (more than one week). Set the day, month and year.

Sound - the volume of the sound signal can be set only when no time feature is activated (only the time of day is shown).

Volume - you can choose three different levels of volume.

Sound of key- you can activate or deactivate it.

Sound on start/stop - you can activate or deactivate it.

Display

In this menu you can set:

Brightness - you can set three different levels.

Night mode - set the timeframe when you want the display to be dimmed.

Appliance to stand-by mode - the display automatically switches off after 1 hour.

Cooking settings

Default program intensity

Steam (Descaling procedure/Water hardness)

System

Appliance information

Factory settings

Oven light during operation - illumination is turned off when you open the door during the baking process.

Oven illumination

The oven illumination is activated automatically when you open the door or turn on the oven. When the baking process is finished, the light stays on for about 1 minute. You can turn the light on or off by pressing the oven lighting key.



CHILD LOCK

It is activated by touching the CHILD LOCK key. The message **"Child lock activated"** is displayed. Touch the key again to deactivate the child lock.



If the child lock is activated with no timer function engaged (only clock is displayed), the oven will not operate. If the child lock is activated after a timer function has been set, the oven will operate normally; however, it will not be possible to change the settings. When the child lock is activated, systems or additional functions cannot be changed. The only possible change is to end the cooking process. Child lock will remain active after the oven is switched off. To select a new system, the child lock must first be deactivated.



SETTING THE KITCHEN TIMER

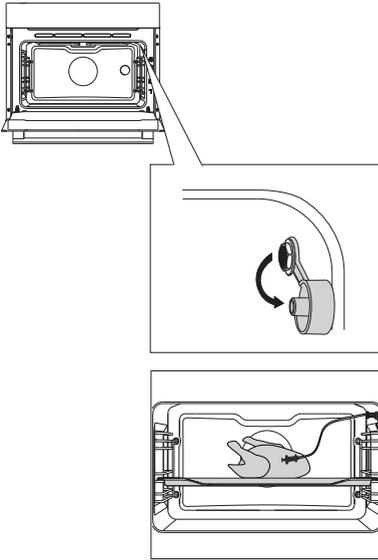
The kitchen timer can be used separately, independently of the oven operation. It is activated by pressing the key. The maximum setting is 10 hours. When the set time expires, an acoustic signal sounds, which can be turned off by pressing any key.



After a power outage or after the appliance is switched off, all additional settings will remain stored.

Roasting with a meat probe (depending on the model)

In this mode, set the desired temperature of the food core. The oven operates until the food core reaches the set temperature. Temperature core is measured by the temperature probe.



1 Remove the cap (the socket is in the front upper corner of the oven right wall).

2 Connect the meat probe plug to the socket and stick the probe into the food. (If any timer settings were activated, they will be cancelled.)
.....



Select the system (example: hot air).

Preset temperature and probe temperature will be displayed. Set the cooking system and temperature, and the final temperature of the dish. Touch the START key.

 During cooking, the rising temperature of the core 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. Clock will appear on the display.

After the cooking process, replace the 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.

MAINTENANCE & CLEANING



Before you start cleaning the appliance, disconnect it from the power mains and let it cool down.

Cleaning and maintenance of the appliance should not be performed by children without appropriate supervision!

Aluminium surfaces

Aluminium surfaces should be cleaned with non-abrasive liquid detergents intended for such materials.

Apply the detergent on a wet cloth, clean the surface and rinse with water.

Do not apply the cleaner directly on the surface.

Do not use abrasive cleaners or abrasive sponges.

Note: The surface should not come into contact with oven cleaning sprays; this may cause visible and permanent damage.

Stainless steel front panels

(depending on the model)

Clean the surface with a mild cleaner (soapsuds) and a soft non-abrasive sponge.

To avoid damages to the surface, do not use abrasive or solvent-based cleaners.

Lacquer-coated and plastic surfaces

(depending on the model)

Never use abrasive cleaners and sponges, alcohol-based cleaners or pure alcohol to clean the knobs, door handles, labels and the rating plate.

Remove the stains immediately using a soft cloth and liquid detergents. You may also use the cleaners made especially for this type of surfaces; in this case, follow the manufacturer's instructions.



The aluminium surfaces should never come into contact with oven cleaning sprays, as these will cause visible and permanent damage.

CONVENTIONAL OVEN CLEANING

You may use the standard cleaning procedure to clean stubborn dirt in the oven (using cleaners or an oven spray). After such cleaning, rinse the cleaner residues thoroughly.

Clean the oven and the accessories after each use to prevent the dirt from burning into the surface. The easiest way to remove grease is by using warm soapsuds while the oven is still warm.

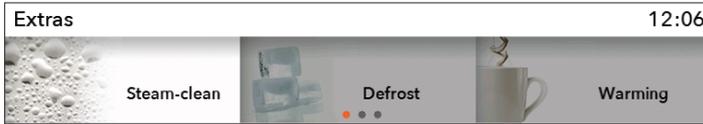
With stubborn dirt and grime, use conventional oven cleaners. Rinse the oven thoroughly with clean water to remove all cleaner residue. Never use aggressive cleaners, abrasive cleaners, abrasive sponges, stain and rust removers etc.

Clean the accessories (baking trays, grids etc.) with hot water and detergent. The oven, the oven cavity and the baking trays are lined with a special enamel coating for a smooth and resistant surface. This special coating makes cleaning at room temperature easier.

STEAM CLEANING PROGRAM (STEAM CLEAN)

Before running the cleaning program, remove all large chunks of dirt and food residues from the oven cavity.

Fill the water tank with water and set the steam cleaning program.



In the main menu, select Extras and **Steam clean**. Confirm your selection by pressing the KNOB.



Press the START key.

When the program is complete, wait for the oven to cool down sufficiently so that you can safely wipe the oven interior.

When the program is complete, the stains on the oven enamel walls will be softened, which allows easier cleaning. Wipe the stains with a damp cloth.

 If the cleaning process is not successful (in case of particularly stubborn dirt), repeat it.



Use the cleaning program after the oven has fully cooled down.

CLEANING THE STEAM SYSTEM

Cleaning depends on the water hardness level.

Water hardness	°N	Estimated use of water in litres before descaling is required	Number of coloured stripes on the test strip
Soft	0-3 dH	100	4 green stripes
Slightly hard	3-7 dH	70	1 red stripe
Medium hard	7-14 dH	50	2 red stripes
Hard	14-21 dH	35	3 red stripes
Very hard	>21 dH	25	4 red stripes

During the steam process, there can be an accumulation of mineral deposit in the steam system. This needs to be removed from time to time. The following note will appear on the display: **"Please run the descaling procedure."**

Use this function only when the oven has cooled down fully. The descaling process comprises descaling and rinsing. Notifications with information and requests for actions will be shown on the display during the process

We advise using NOKALK for descaling. NOKALK is an extremely efficient descaling agent based purely on natural, entirely biodegradable ingredients. The solution is non-corrosive, not aggressive and is environmentally-friendly.

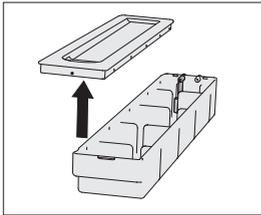
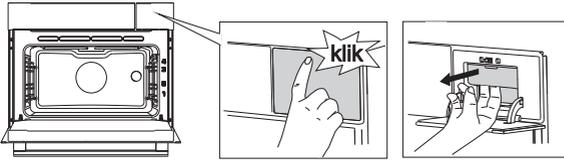
As well as an effective descaling action, it also has a cleansing and anti-bacterial effect, ensuring that the appliance's internal components are preserved in an optimum hygienic state. Therefore food's good taste is preserved and the appliance's service life is extended.

1. Pour water mixed with descaling agent into the water reservoir. Consult the descaling agent instructions for the correct mixing ratio.
2. Insert the water tank and obey the instructions on the display.
3. Descaling procedure complete; please remove the liquid, rinse the water tank and add fresh water for the rinsing process.
4. Rinsing process complete; please remove the liquid, rinse the water tank and wipe the oven.

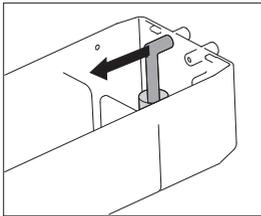
Also clean the filter foam (see chapter CLEANING THE FILTER FOAM)

CLEANING THE FILTER FOAM

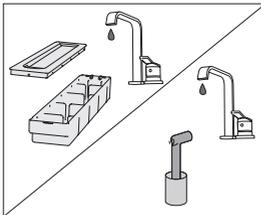
 Any time you clean the water tank or descale the appliance, also clean the filter foam.



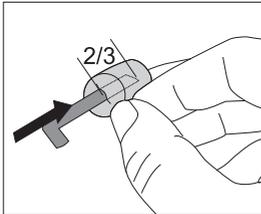
1 Open the water tank cover.



2 Remove the suction tube with the filter.



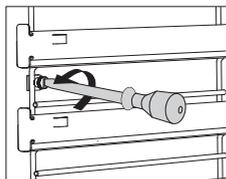
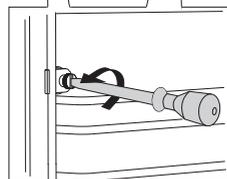
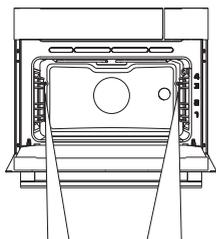
3 Clean the suction tube and the filter foam under running water. Rinse the filter clean so that there are no visible impurities on it. Thus, you will make sure the appliance operates correctly and preserve the fresh flavour and smell of food.



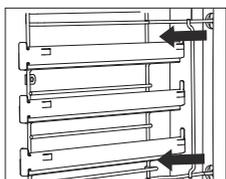
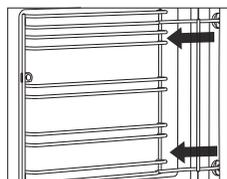
 If the filter foam is detached from the suction tube, replace it by inserting the suction tube to the depth of two thirds foam length.

REMOVING AND CLEANING WIRE AND TELESCOPIC EXTENDIBLE GUIDES

Only use conventional cleaners to clean the guides.



1 Undo the screw.

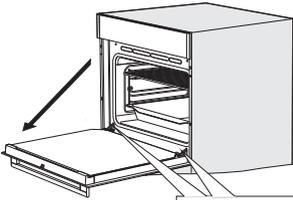


2 Remove the guides from the holes in the back wall.

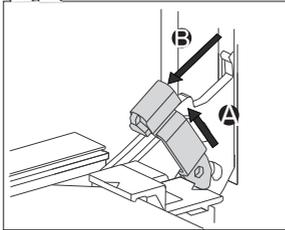


After cleaning, re-tighten the screws on the guides with a screwdriver.

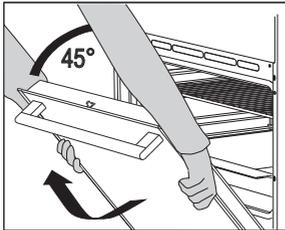
REMOVING AND INSERTING THE OVEN DOOR



1 Open the door to the fully open position.



2 Lift both hinge latches (A) and pull them towards the oven door (B).



3 Gently close the door until it reaches a 45° angle. Slightly lift the door and pull it out from both hinge slots on the appliance.

 To replace the door, repeat these actions in reverse. If the door does not open or close properly, make sure the hinges are positioned correctly in their slots.



Keep your fingers away from the hinges of the oven door. The hinges are spring loaded and can cause injury. Make sure that the hinge latches are applied correctly to lock the hinges.

SOFT DOOR OPENING (depending on the model)

Oven door is fitted with a system that dampens the door opening force, starting at the 75-degree angle.

SOFT DOOR CLOSING (depending on the model)

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.

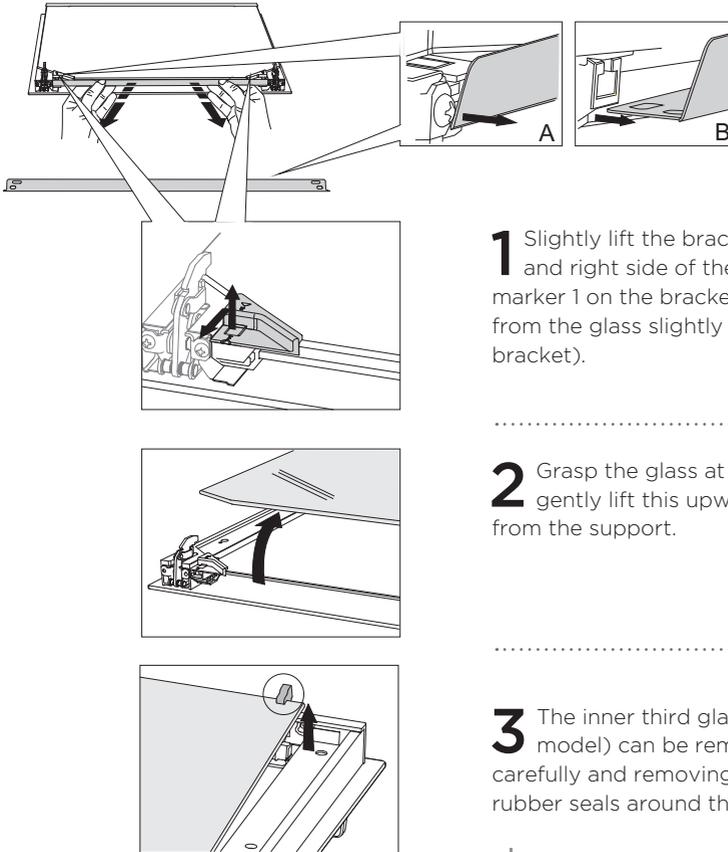


If the force applied to close the door is too strong, the effect of the system is reduced or the system will be bypassed for safety.

REMOVING AND INSERTING THE OVEN DOOR GLASS PANE

(depending on the model)

Oven door glass pane can be cleaned from the inside, but the door must be removed first. Remove the oven door (see chapter REMOVING AND REPLACING THE OVEN DOOR).



1 Slightly lift the brackets on the left and right side of the door upwards (to marker 1 on the bracket) and pull this away from the glass slightly (to marker 2 on the bracket).

.....

2 Grasp the glass at the bottom and gently lift this upwards to remove it from the support.

.....

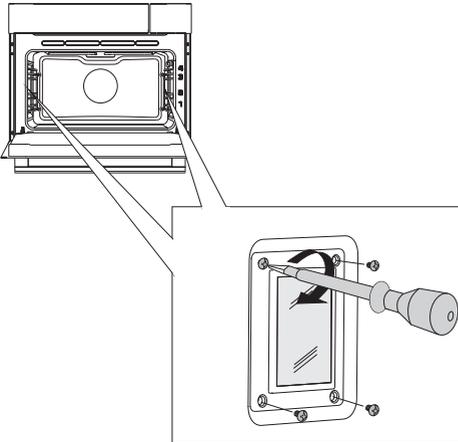
3 The inner third glass (depending on the model) can be removed by lifting this carefully and removing it. Also remove the rubber seals around the glass.

 To replace the glass pane, observe the reverse order. The markings (semicircle) on the door and the glass pane should overlap.

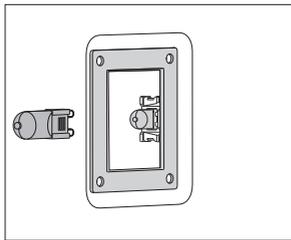
REPLACING THE BULB

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

The lamp is a consumer item and therefore not covered by warranty. Replace the defective lamp with a lamp of the same type.

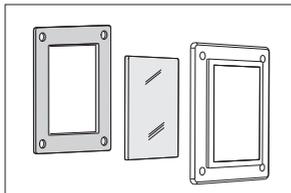


1 Remove the four screws from the cover panel. Remove the cover panel, the glass and the sealing ring.



2 Remove the bulb and install a new one.

 **Please note:** the light bulb can be very hot! Use protection to remove the bulb.



Replace the cover panel, the glass and the sealing ring.

 **Attention:** The sealing ring needs to fit perfectly in the oven wall recess.

TROUBLESHOOTING TABLE

Problem/error	Solution
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.
The main fuse in your home trips often.	Call a service technician.
The oven lighting does not work.	The process of changing the light bulb is described in the chapter Cleaning and Maintenance.
The pastry is underdone.	Did you choose the right temperature and heating system? Is the oven door closed?
Error code is displayed: ERRXX ... * XX denotes the number/code 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.

If the problems persist despite observing the advice above, call an authorized service technician. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty. In this case, the user will cover the cost of repair.



Before the repair, disconnect the appliance from the power mains (by removing the fuse or by removing the plug from the wall outlet).

DISPOSAL



Packaging is made of environmentally friendly materials that can be recycled, disposed of, or destroyed without any hazard to the environment. To this end, packaging materials are labelled appropriately.

The symbol on the product or its packaging indicates that the product should not be treated as normal household waste. The product should be taken to an authorized collection center for waste electric and electronic equipment processing.

Correct disposal of the product will help prevent any negative effects on the environment and health of people which could occur in case of incorrect product removal. For detailed information on removal and processing of the product, please contact the relevant municipal body in charge of waste management, your waste disposal service, or the store where you bought the product.

We reserve the right to any changes and errors in the instructions for use.



The appliance rating label 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.



712320

Pelgrim

en (04-18)

712320 / VER 2 / 19-04-2018