

STPS60TM
24" COMBI STEAM OVEN

USER MANUAL



Porter & Charles

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Dear Customer,

Before going any further, we want to thank you for preferring our **Porter & Charles** product. We are sure that this modern, functional and practical steam oven, manufactured with top quality materials, will fully meet your expectations.

We ask you to read the instructions in this booklet very carefully as this will allow you to get the best results from using your steam oven.

KEEP THE DOCUMENTATION OF THIS PRODUCT FOR FUTURE REFERENCE.

Always keep the instruction manual handy. If you lend the steam oven to someone else give them the manual as well!

The user manual is also available for download at www.porterandcharles.ca

Grounding Instructions

This appliance must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance.

Warning! IMPROPER USE OF THE GROUNDING CAN RESULT IN A RISK OF ELECTRICAL SHOCK.

Please refer to the Installation Instructions for further information.

Safety Information



Carefully read the instructions before installing and using the equipment. The manufacturer is not liable for improper installation and use of the equipment that may cause injuries and damage. Always keep the instructions at hand, so they can be easily referred to during use.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Proper Installation – Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never Use Your Appliance for Warming or Heating the Room.
3. Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance.
5. User Servicing – Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
6. Storage in or on Appliance – Flammable materials should not be stored in an oven
7. Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
9. Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
10. Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
11. Keep Oven Vent Ducts Unobstructed.
12. Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
13. DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool.
14. This Steam Oven is for household use.

Safety Information

Safety of children and vulnerable adults

- ⚠ **WARNING!** Risk of choking, injury or permanent disability.
- This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are given supervision or instructions concerning how to use the appliance in a safe way and understand the hazards involved.
- Children should not play with the appliance.
- Keep packaging materials away from children. **Risk of suffocation!**
- Keep children away from the appliance during operation or when cooling.
- Cleaning and maintenance should not be done by children without supervision.

Warnings on general safety

- During installation, follow the instructions supplied separately.
- Only qualified personnel can install the appliance and replace the cable.
- ⚠ **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- ⚠ **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- Do not use steam cleaners to clean the appliance.
- Do not use abrasive detergents or metal scrapers to clean the appliance.
- The electric connection is made via an omnipolar switch, which is suitable for the intensity to be tolerated and which has a minimum gap of 3mm between its contacts, which will ensure disconnection in case of emergency or when cleaning the crockery warmer. If a plug is used for the electric connection, then it must be accessible after installation.
- The connection should include correct earthing, in compliance with current norms.
- Disconnect the appliance from the power supply before carrying out any maintenance operation.

Safety Instructions

WARNING!

Before connecting the appliance compare the power data (voltage and frequency) indicated on the characteristics plate with those of the power supply in question. If these data do not match there may be problems. In case of doubt, contact an electrician.

WARNING!

If the electrical wire plug is removed, the appliance must be installed and connected by a technician. Contact a qualified electrician who knows and respects current safety standards. The manufacturer cannot be held responsible for damage resulting from fitting or connecting errors.

WARNING!

The electrical safety of the appliance can only be guaranteed if it is earthed. The manufacturer cannot be held responsible for damage resulting from the absence of or defects in the installation's protection system (e.g. electrical shock).

WARNING!

Only use the appliance once it has been fitted into its built-in position. Only in this manner can it be guaranteed that users cannot access the electrical components.

WARNING!

Never open up the appliance's frame. Possible contacts with electrical conducting parts or changes to electrical or mechanical components

may represent a danger to users' safety and prejudice the correct working of the appliance.

WARNING!

Repairs and maintenance, especially of parts carrying electrical current, must only be done by technicians authorised by the manufacturer. The manufacturer and retailers do not accept responsibility for any damaged caused to people, animals or property as a result of repairs and maintenance carried out by non-authorised personnel.

WARNING!

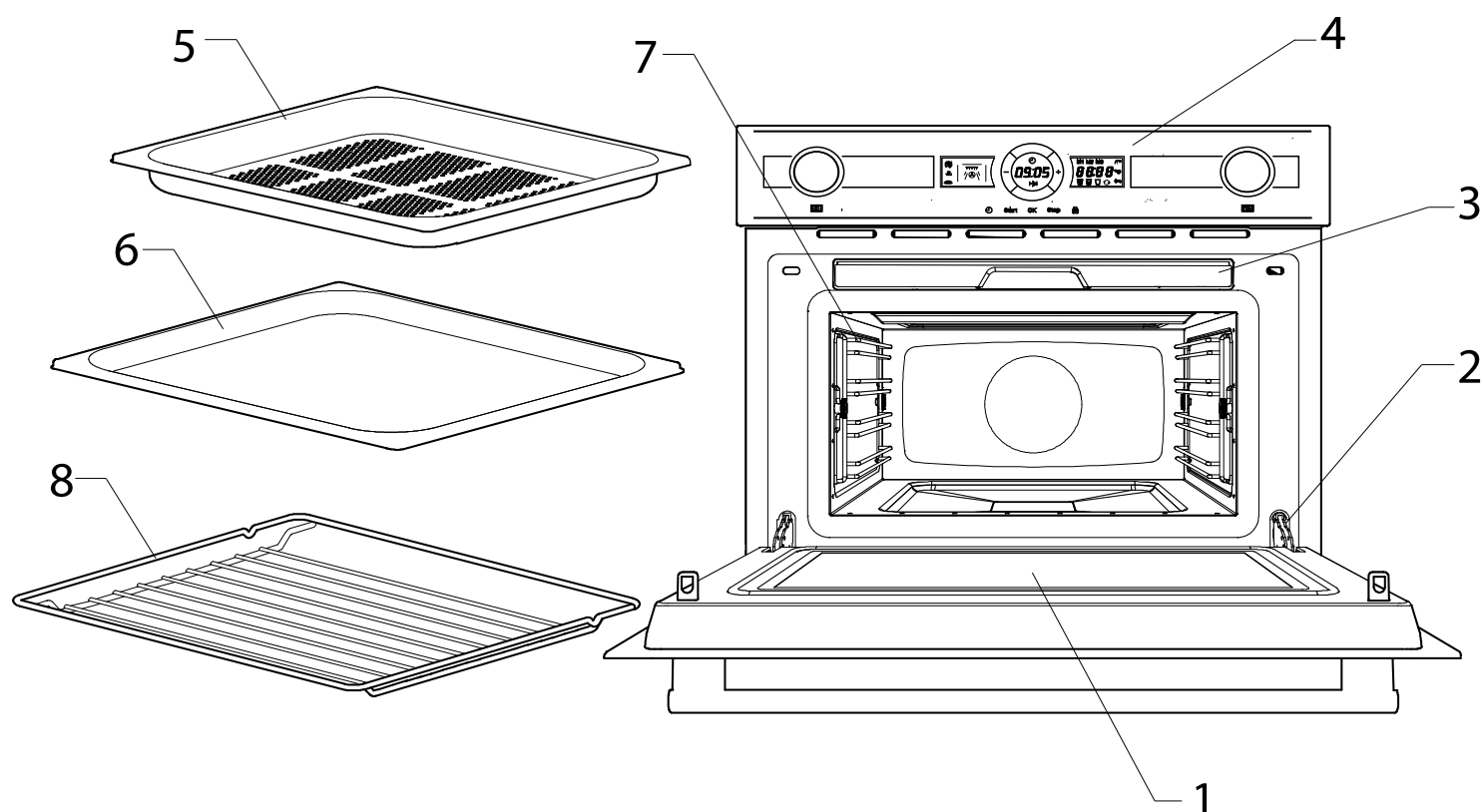
Repairs undertaken during the guarantee period must only be done by technicians authorised by the manufacturer. If this is not the case then any damage resulting from the repair in question is excluded from the guarantee

WARNING!

The appliance must be disconnected from the electrical current when installation and repair work is being done. To disconnect the appliance from the current, one of the following conditions must apply:

- The switchboard fuses / circuit breakers must be disconnected.
- The plug should be removed from the socket. To remove the plug from the socket do not pull on the electric cable but rather pull out the plug itself directly.

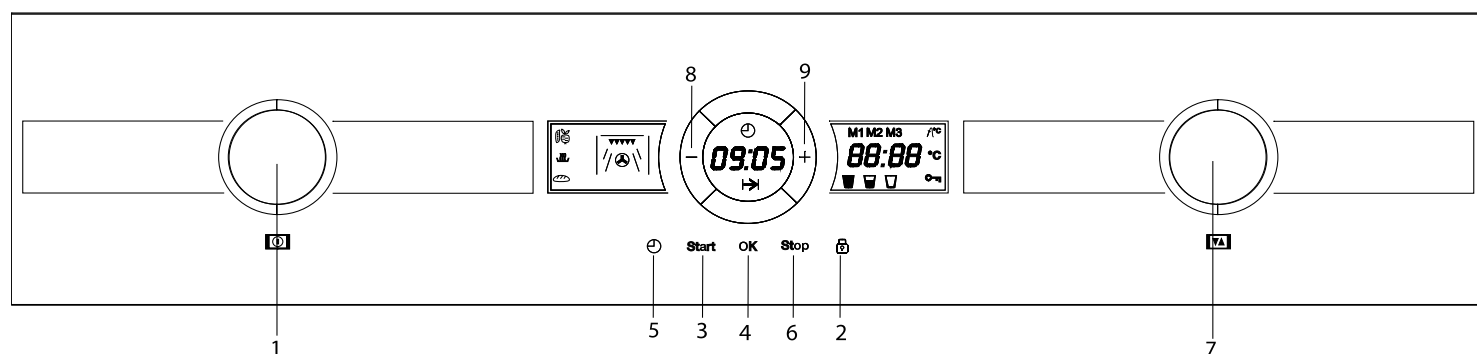
Description of your oven



- 1. – Door window glass
- 2. – Safety catches
- 3. – Water tank
- 4. – Control panel

- 5. – Perforated baking tray
- 6. – Baking tray
- 7. – Shelf guides
- 8. – Rack

Control Panel











- 1. Function selection knob
- 2. Safety Block key
- 3. Start key
- 4. OK key
- 5. Clock key





- 6. Stop Key
- 7. Rotating Knob
- 8. "Minus" key
- 9. "Plus" key

Description of your oven

Description of Functions

Symbol	Function	Foods
	Steam	Cooking all sorts of vegetables, rice, cereals and meat. Extracting juice from berries. Simultaneous defrosting and cooking of vegetables.
	Hot Air	Roasting and baking.
	Hot Air + Steam	Cooking meals with hot damp circulating air. Cooking potatoes, rice. Moist garnishing.
	Grill	Grilling meat and fish Grilling Potatoes – deep frozen, defrosting and roasting.
	Grill + Hot Air	Grill and Roasting (e.g. meat, bakeries)
	Auto cooking A	Cooking Vegetables & Fruits
	Auto cooking B	Regenerating plate dishes and ready-made meals. Sterilising/boiling down fruit. Cooking Vegetables
	Auto cooking C	Fine pastry and cakes.
M1 M2 M3	Memory functions	Allows memorizing pre defined functions.

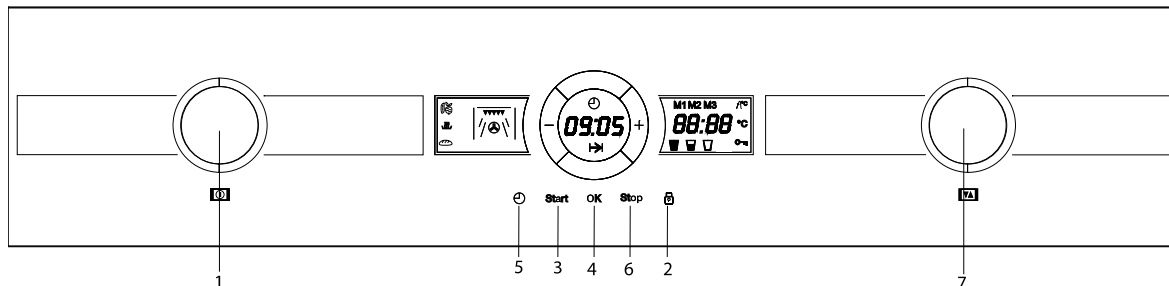
Display Messages

Symbol	Function	Description
	Food Probe	The food probe measures the inner temperature of the food being cooked.
	Water Tank	Indicates that the Water Tank is full.
	Water Tank – Medium	Indicates that the Water Tank has half of its capacity.
	Water Tank	Indicates that the Water tank is empty.
CAL	Descaling function	

Basic settings

Beware: After your Steam Oven is first plugged in or after a power failure, it is mandatory to set the clock, set the water hardness, and calibrate the water level indicator, as defined in the following points.

Setting the clock



After your Steam oven is first plugged in or after a power failure, the clock display will flash to indicate that the time shown is not correct. To set the clock, proceed as follows:

1. Press the Clock key (5) when the Clock/Duration display is showing the clock. The hour numbers will start to flash.

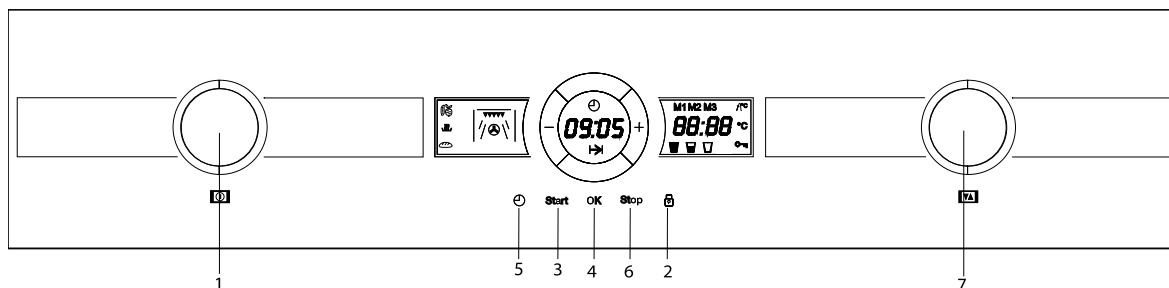
2. Press the “+” and “-” keys to set the correct hour value.

3. Press again the Clock key (5) to set the minutes. The minute numbers will start to flash.

4. Press the “+” and “-” keys to set the correct minute value.

5. To finish, press the Clock key (5) again.

Water Hardness setting



The appliance features a system that automatically indicates when it is time to descale.

The system can be optimized for households with very soft water (also through using a water softening appliance) and very hard water, by changing the user settings to the relevant range of water hardness (see table below).

To set the water hardness parameter, proceed as follows (necessary if the appliance is first plugged

in or after a power failure, you can also use the following steps if you want to change the water hardness):

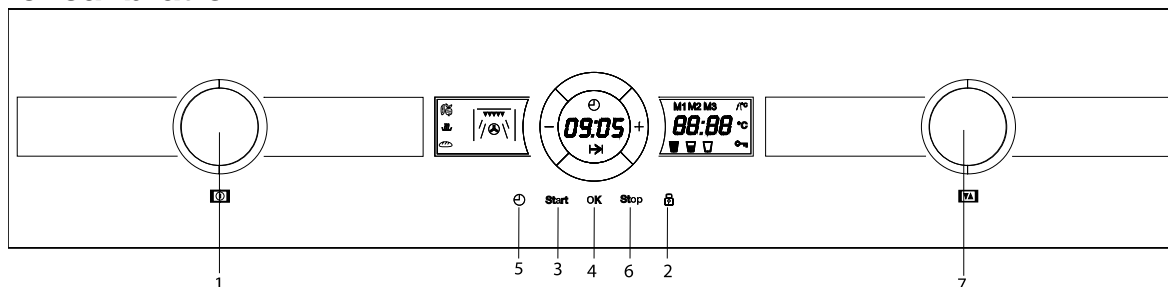
1. Press the “+” and “-” keys to set the Water Hardness. Select the desired water hardness according to the below table. The selected parameter will start to flash on the display.


2. Press the “OK” key (4) to set the parameter. The oven returns to the “ON” state.

Basic settings

Type	Water hardness				Display
	Ca + Mg (ppm)	English deg. [°eH]	French deg. [°dF]	German deg. [°dH]	
Soft water	0 to 150	0 to 11	0 to 15	0 to 8	SOFT
Medium water	151 to 350	12 to 25	16 to 35	9 to 20	MED
Hard water	501 to 500	26 to 35	36 to 50	21 to 28	HARD

Water level calibration



After setting the water hardness, appears  in the Display and the water level light shines.

Please take the Water tank completely off. Wait until the display and the Water tank light disappears.

Insert the water tank until you hear a click.

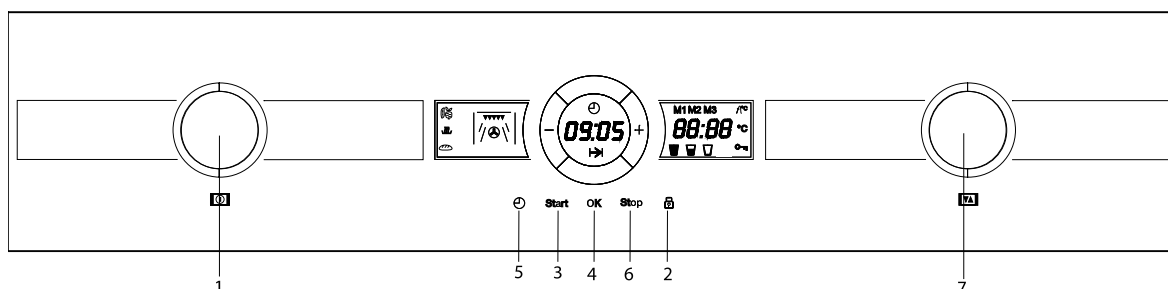
Notice: This procedures is mandatory every time you end a cooking cycle, refill the water tank or by a power failure.

Hiding/Displaying the Clock


If the clock display disturbs you, you can hide it by pressing the Clock key for 3 seconds. The dots that separate the hours and minutes will flash but the rest of the clock display will be hidden.

If you want to see the clock display again, press the Clock key again for 3 seconds.

Safety blocking



The oven operation can be blocked (for example, to stop it from being used by children).

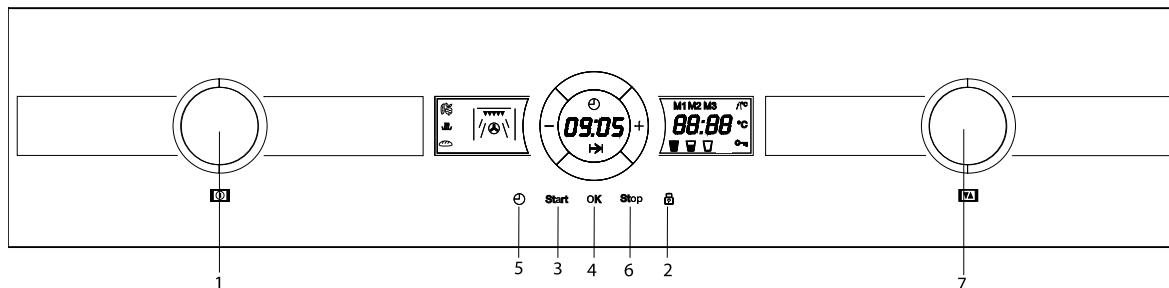
1. To block the oven, press the Safety Block key (2) for 3 seconds. You will hear a sound signal and Safety Block indicator will illuminate: . The oven is blocked in this state and cannot be used.

2. To unblock the oven, press the Safety Block key (2) again for 3 seconds. You will hear a sound signal and the Safety Block indicator will turn off.

Basic functions

Steam function

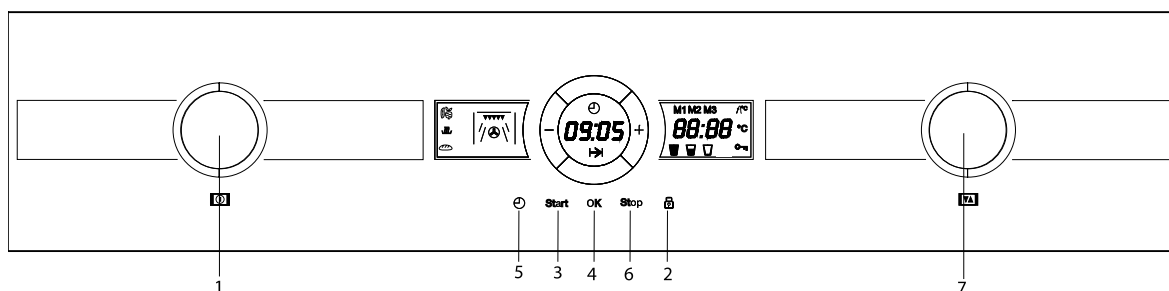
Use this function to cook all sorts of vegetables, rice, cereals and meat. It is also suitable for extracting juice from berries and for simultaneous defrosting and cooking of vegetables.



1. Turn the Function Selector knob (1) until the Steam function indicator flashes.
2. Turn the Rotating knob (7) in either direction to set the duration.
3. Press the OK key (4) to validate. The temperature value flashes. Turn the Rotating knob (7) in either direction to set the temperature.
4. The temperature value flashes. Turn the Rotating knob (7) in either direction to set the temperature.
5. Press the OK key (4) to validate.
6. Press the Start key (3). The oven will start to operate.

Hot-Air

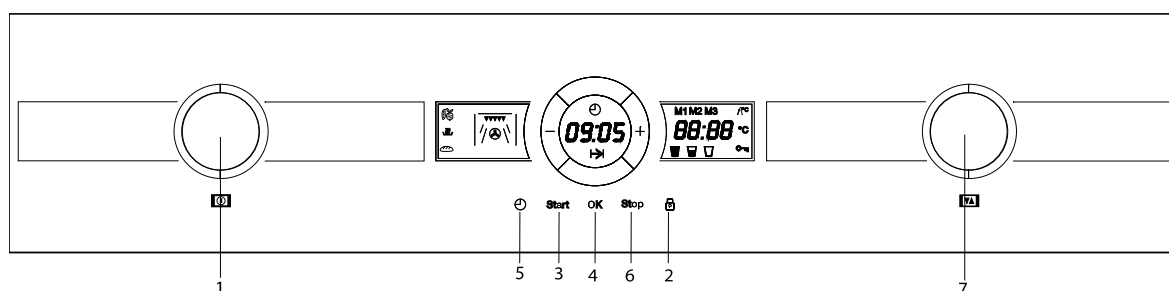
Use this function to bake food.



1. Turn the Function Selector knob (1) until the Hot-Air function indicator flashes.
2. Turn the Rotating knob (7) in either direction to set the duration.
3. Press the OK key (4) to validate. The temperature value flashes. Turn the Rotating knob (7) in either direction to set the temperature.
4. The temperature value flashes. Turn the Rotating knob (7) in either direction to set the temperature.
5. Press the OK key (4) to validate.
6. Press the Start key (3). The oven will start to operate.

Basic Functions

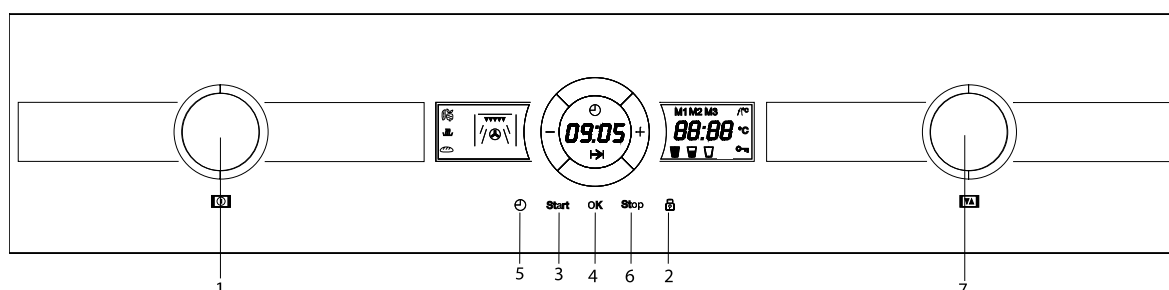
Steam + Hot Air function



1. Turn the Function Selector knob (1) until the Steam + Hot Air function indicator flashes.
2. Turn the Rotating knob (7) in either direction to set the duration.
3. Press the OK key (4) to validate. The temperature value flashes. Turn the Rotating knob (7) in either direction to set the temperature.
4. The temperature value flashes. Turn the Rotating knob (7) in either direction to set the temperature.
5. Press the OK key (4) to validate.
6. Press the Start key (3). The oven will start to operate.

Grill

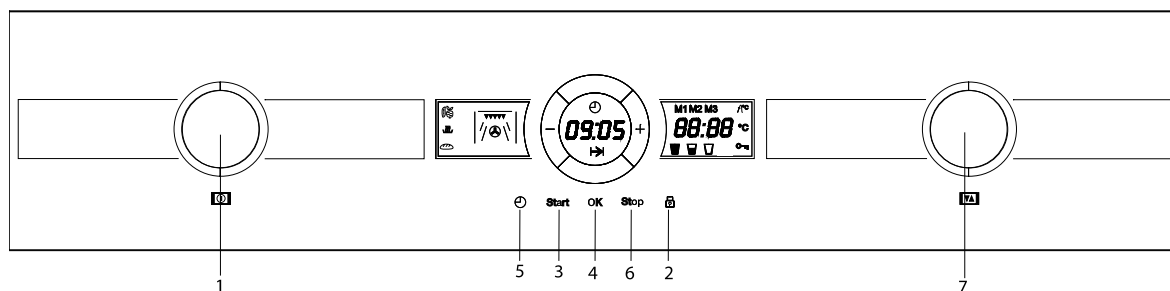
Use this function to brown the top of food quickly.



1. Turn the Function Selector knob (1) until the Grill function indicator flashes.
2. Turn the Rotating knob (7) in either direction to set the duration.
3. Press the OK key (4) to validate.
4. Press the Start key (3). The oven will start to operate.

Basic Functions

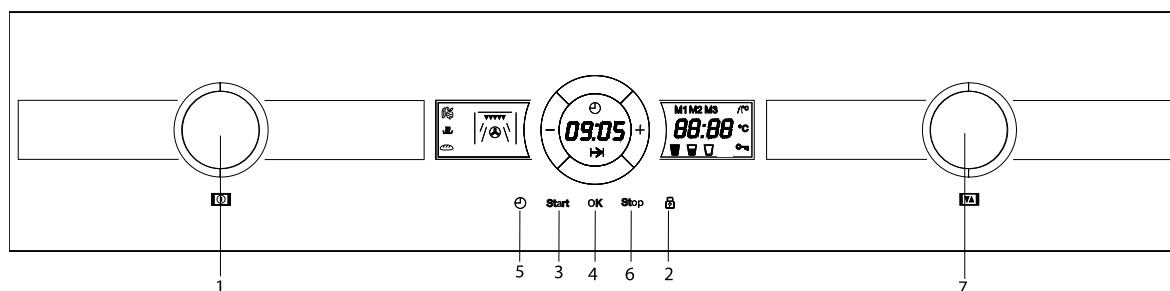
Grill + Hot Air function



1. Turn the Function Selector knob (1) until the Grill + Hot Air function indicator flashes.
2. Turn the Rotating knob (7) in either direction to set the duration.
3. Press the Start key (3). The oven will start to operate.

Special Function

Auto Cooking function A



1. Turn the Function Selector knob (1) until the Auto Cooking function A indicator flashes.
2. Turn the Rotating knob (7) in either direction to set the desired function.
3. Press the OK key (4) to validate. Turn the Rotating knob (7) to select the desired sub function (A1.1, A1.2...). See table below.
4. Press the Start key (3). The oven will start to operate.

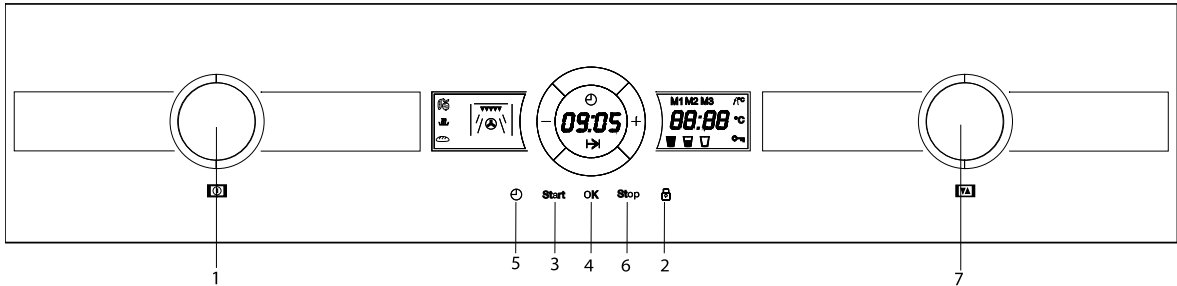
The following table shows the 3 available functions, their programmes, temperatures and cooking time.

Function			Programme	Temperature (°C)	Duration (min)
Steam	Vegetables				
	Broccoli / florets	A1	A1.1	100	20
	Cauliflower / florets		A1.2	100	25
	Snow peas		A1.3	100	15
	Fish				
	Trout	A2	A2.1	80	25
	Shrimp		A2.2	90	15
	Fish filet		A2.3	80	18
	Side Dishes				
	Sweet yeast dumpling	A3	A3.1	100	20
	Yeast dumpling		A3.2	100	25
	Napkin dumpling		A3.3	100	30

EN

Special Function

Auto Cooking function B



1. Turn the Function Selector knob (1) until the Auto Cooking function B indicator flashes.

2. Turn the Rotating knob (7) in either direction to set the desired function.

3. Press the OK key (4) to validate. Turn the Rotating knob (7) to select the desired sub function (B1.1, B1.2...). See table below.

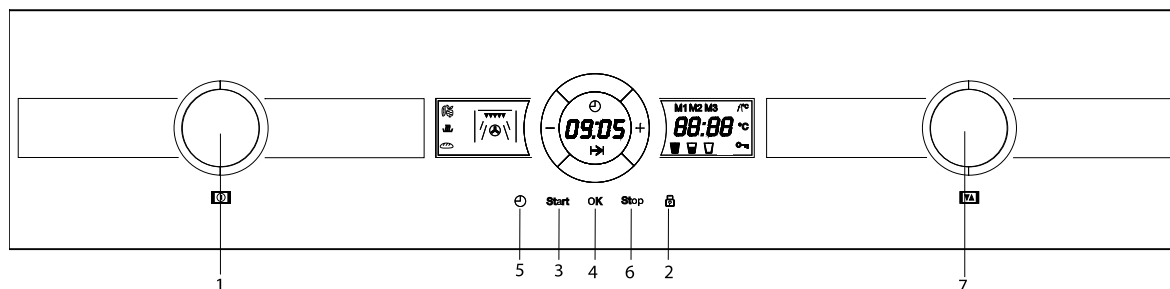
4. Press the Start key (3). The oven will start to operate.

The following table shows the 3 available functions, temperatures and cooking time.

Function			Temperature (°C)	Duration (min)
Steam + Hot Air	Plate dishes	B1	110	13
	Ready-made meals / frozen			
Steam	Beans	B2	100	35
	Cherries	B3	80	35

Special Function

Auto Cooking function C



1. Turn the Function Selector knob (1) until the Auto Cooking function C indicator flashes.
2. Turn the Rotating knob (7) in either direction to set the desired function.
3. Press the OK key (4) to validate. Turn the Rotating knob (7) to select the desired sub function (C1.1, C1.2...). See table below.
4. Press the Start key (3). The oven will start to operate.

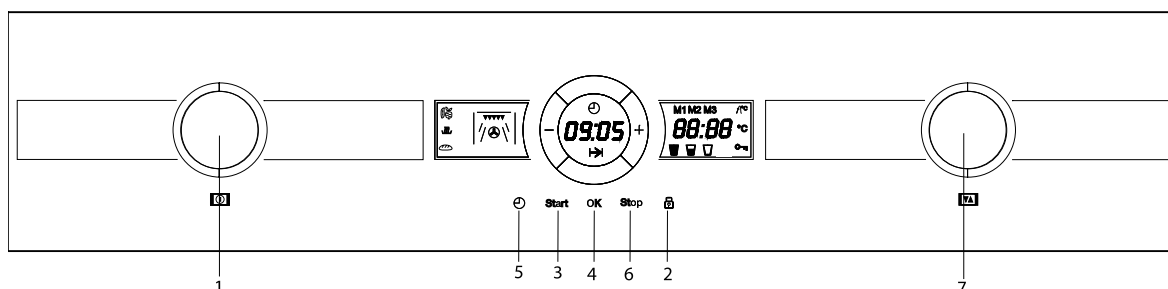
Function			Programme	Temperature (°C)	Duration (min.)
Steam + Hot air	Bread				
	Backing Buns	C1	C1.1	200	15
	Frozen Buns		C1.2	200	20
	Fresh Dough		C1.3	180	25
	White Bread		C1.4	190	40
	Braided Bread		C1.5	200	30
	Gratin/Pizza				
	Gratin, Fresh	C2	C2.1	160	50
	Gratin, Precooked		C2.2	160	50
	Casserole, Fresh		C2.3	180	35
	Casserole, Precooked		C2.4	180	30
	Fresh Pizza		C2.5	220	15
	Frozen Pizza		C2.6	220	20

Memory Functions

Memory Functions (M1 – M3)

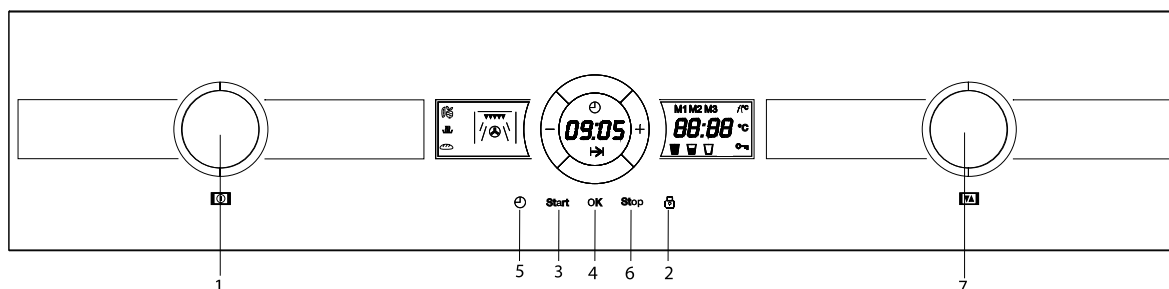
This function is intended to store three separated settings that can be saved and called.

Storing a memory



1. Turn the Function Selector knob (1) and select the desired function.
2. Turn the Rotating knob (7) to set the desired parameters for the selected function.
3. Press the Clock key (5) for 5 seconds. After the 5 seconds the M1 indicator starts blinking.
4. Turn the Rotating knob (7) to navigate the menu and to choose one of the available memories M1 – M3.
5. Press the “OK” key (4) to validate.

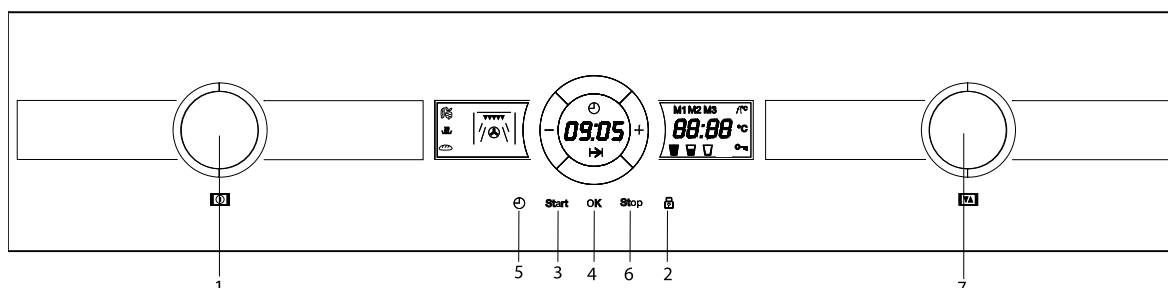
Selecting a stored memory



To use one of the stored memories proceed as follows:

1. Turn the Function Selector knob (1) to select the stored memory (M1-M3).
2. Press the “Start” key (3).

Deleting a memory

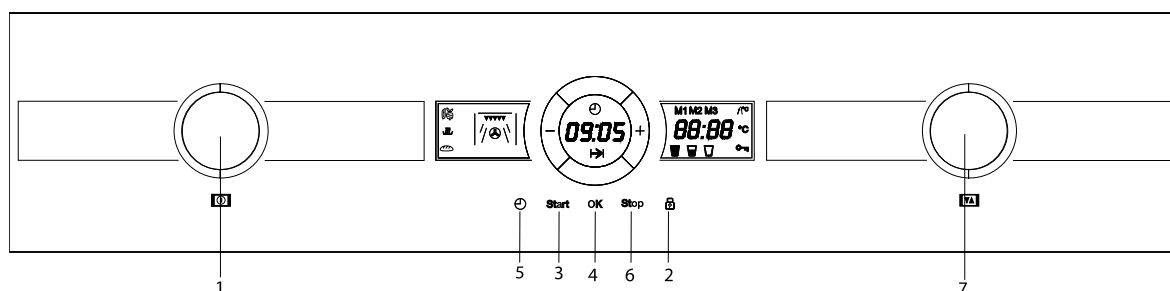


To delete a memory proceed as follows with the oven in standby mode:

1. Turn the Function Selector knob (1) to select the stored memory (M1-M3).
2. Press the Clock key (5) for approximately 3 seconds.
3. The right display shows the word “dEL”.

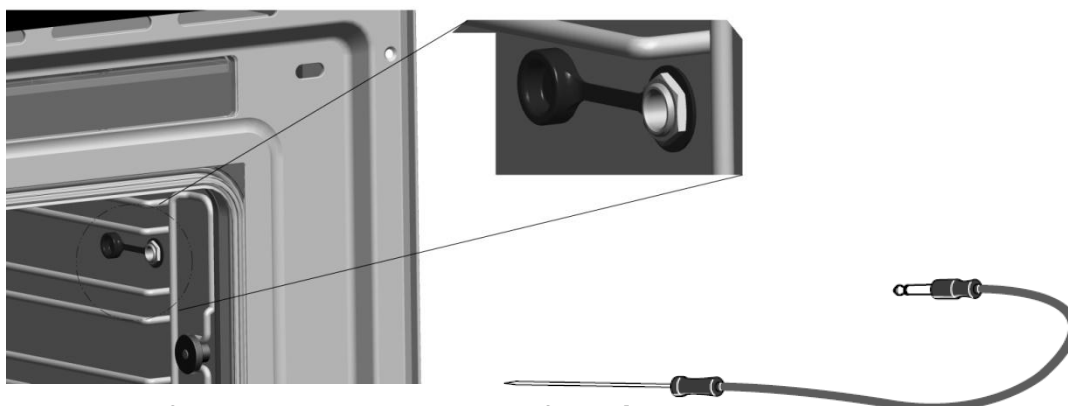
Food Probe

The food probe measures the inner temperature of the food being cooked and ends the active function when a selected temperature is reached.



1. Insert the Food Probe into the socket inside the oven's cavity.
2. The Meat Probe indicator blinks and the Temperature Value display will show the default meat probe temperature blinking.
3. Turn the Rotating knob (7) to choose a new temperature.
4. Press the "OK" key (4) to validate the set temperature.
5. Press the "start key" (3).

Warning! Please cover the socket inside the cavity if you are not using the food probe. This will prevent possible damages on the appliance.



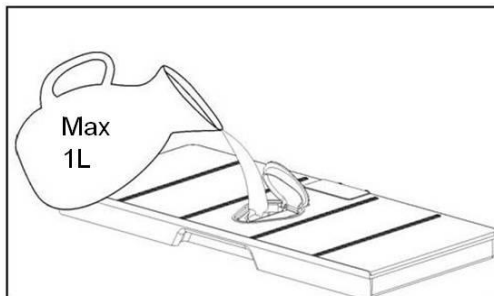
Only use the food probe recommended for this oven.

Water feeding

Filling the water tank

All functions (steam, steam + hot air and auto cooking functions) require the water tank to be full.


Fill the water tank up to the “MAX” mark with cold, fresh drinking water and introduce it into the slot located above the cavity (approximately 1L).



The message **E5** means that the water tank is not correctly inserted.

Refilling the water

The contents of the water tank normally suffice for one cooking session of 50-60 minutes.

If, however, the water tank needs to be refilled this is signalled by the message  meaning that the water tank is empty.

Warning! Only fill the water tank up to a maximum of 0.5 litres to ensure that the water does not overflow when it is pumped back to the water tank. RISK OF OVERFLOW.

Emptying the water tank

When the appliance is switched off, the residual water is pumped back into the water tank.

While the water is being pumped the display shows “PUMP”.

This message stays on until the temperature of the water reaches 75° C before it can be pumped back into the water tank.

Warning: the water in the tank may be hot. Danger of burns!

After the water is pumped back to the water tank, the display will show the message “DEP” requiring the following actions:

1. Remove and empty the water tank.
2. Dry the water tank and introduce it back into the slot located above the cavity. Clean and dry the cooking space.
3. Leave the appliance door open so that the cooking space can cool down and dry completely.

IMPORTANT NOTE: It is advisable to remove the water tank and empty it after a cooking cycle. This prevents the formation of bacteria and limestone inside the appliance.

If the water tank has not been removed from the oven and a new cooking cycle is started, the oven displays the warning “DEP”.

This warning can be cleared by pressing the **Stop** key and proceed with the new cooking cycle without removing and emptying the water tank.

When the oven is working...

Interrupting a cooking cycle

You can stop the cooking process at any time by pressing the **Stop** key once.

The oven incorporates a steam-reduction function that is activated when the **Stop** key is pressed to gradually release the steam from the cavity, so that there is no sudden rush of steam when the appliance door is opened.

This function takes around 3 minutes and during it the display shows the word "VAP".

Warning! When opening the door during or upon completion of the cooking cycle, be careful of the flow of hot air and/or steam coming out of the cooking chamber. Step back or to the side to avoid burns.

At this point:

- The steam generation is interrupted.
- The cavity walls and the water tank are still very hot. **Danger of burning!**
- The timer stops and the display shows the remaining operating time (if this has been set).

If you wish, at this point you can:

1. Turn or stir the food to ensure it will be evenly cooked.
2. Change the cooking parameters.

To restart the process, close the door and press the **Start** key.

Altering parameters

The operating parameters (time and temperature) can be altered when the oven is operating, by proceeding as follows:

1. Press the **Stop** key to interrupt the cooking process.
2. Press the **OK** key. The time value flashes.
3. Turn the **Rotating Knob** to alter the time.
4. Press the **OK** key to validate. The temperature value flashes.
5. Turn the **Rotating knob** to alter the temperature.

6. Press **OK** to validate.

7. Press the **Start** key. The oven will restart to operate.

Cancelling a cooking cycle

If you wish to cancel the cooking process, press the **Stop** key twice.

You will then hear 3 beeps and the message "End" will appear on the **display**.

End of a cooking cycle

At the end of the set duration or when you press the **Stop** key to finish the cooking cycle the oven starts the steam-reduction function.

This function gradually releases the steam from the cavity, so that there is no sudden rush of steam when the appliance door is opened.

This function takes around 3 minutes and during it the display shows the word "VAP".

At the end of this process you will hear three beeps and the display will show the word "End".

Warning! When opening the door during or upon completion of the cooking cycle, be careful of the flow of hot air and/or steam coming out of the cooking chamber. Step back or to the side to avoid burns.

The beeps are repeated every 30 seconds until the door is opened or the **Stop** key is pressed.

The cooling fan can continue to run for a certain length of time after the appliance has been switched off. This is a normal function that is meant to reduce the temperature inside the oven.

After the water is pumped back to the water tank, the display will show the message "**DEP**". This means that the water was pumped and that the water tank can be removed.

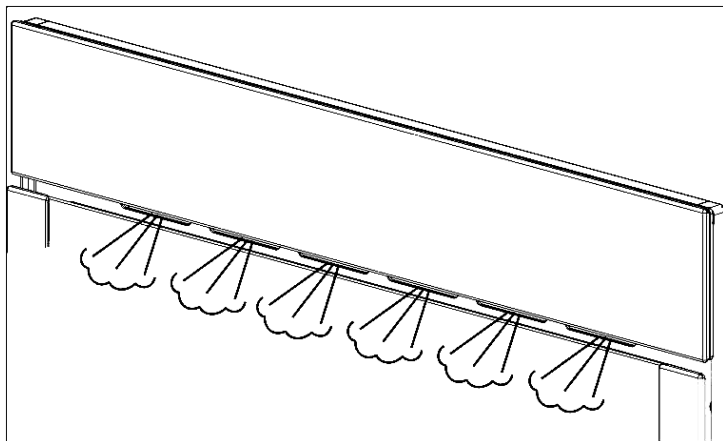
Remove the water tank and dry it thoroughly. Let the cooking space cool down for a moment and then clean and dry it with a cloth. The door should be left open for some time so that the appliance can dry completely.

When the oven is working...

Steam Flow

It is normal to have an intermittent steam flow, coming out from the oven front.

This is especially noticeable in winter time or in high moisture environments.



Residual water in the oven

To reduce the residual water in the oven, it is recommended to insert a tray in the bottom rack level. The condensation released from the food begins to drip on the tray. The remaining residual water can be easily dried with a cloth.

Use of Accessories

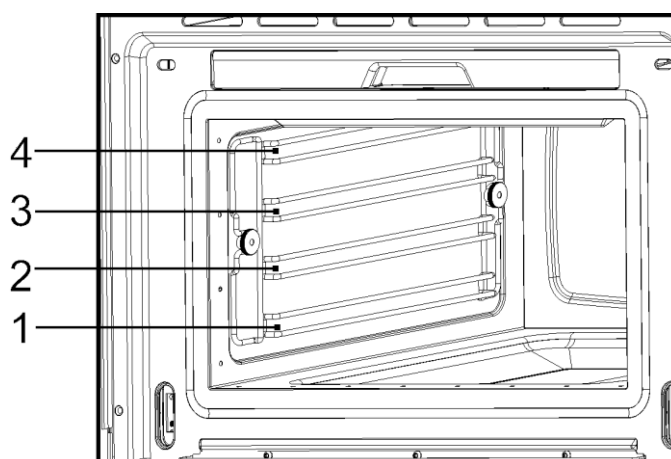
The perforated container is suitable for cooking fresh or deep frozen vegetables, meat and poultry. In this case it is important that the non-perforated container is introduced into the first level. This way, dripping liquids are collected and the appliance does not get dirty. The perforated container with the food should be inserted into the second level.

The non-perforated container is used to steam sensitive foods, e.g. compotes and dumplings.

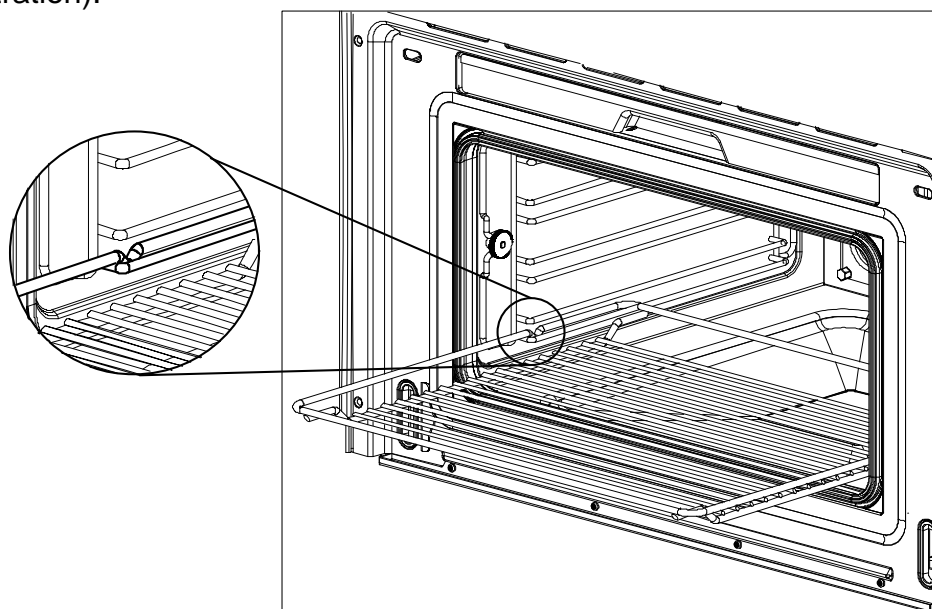
The rack is used when cooking with small containers, as for example, dessert bowls and to regenerate plate dishes.

For more precise information refer to the tables.

The suggested times and temperatures are guideline values. The actual cooking time can vary according to the type and quality of the foods.



To remove the rack, lift it upwards slightly at the front when the safety notches connect with the sides of the oven (see illustration).



We recommend using the rack together with the baking tray when cooking items on the rack which might drip.

Fish

Fish	Quantity	Temperature °C	Time min.	Container	Level
Gilthead sea bream	800-1200 g	80	30-40	Perforated	2
Trout	4 x 250 g	80	20-25	Perforated	2
Salmon filet	500-1000 g	80	15-25	Perforated	2
Salmon trout	1000-1200 g	80	25-35	Perforated	1/2
King prawns	500-1000 g	80	15-20	Perforated	2
Green-shell mussel	1000-1500 g	100	25-35	Perforated	2
Halibut filet	500-1000 g	80	20-25	Perforated	2
Cockles	500-1000 g	100	10-20	Perforated	2
Lobster	800-1200 g	100	25-30	Perforated	1/2
Cod filet	1000-1200 g	80	20-25	Perforated	2
Blue mussel	1000-1200 g	100	15-25	Perforated	2
Lake trout	4 x 250 g	80	25-30	Perforated	2
Haddock	1000-1200 g	80	20-25	Perforated	2
Tuna filet	500-1000 g	80	15-20	Perforated	2
Pike perch	4 x 250 g	80	25-30	Perforated	2

Meat

Meat	Quantity	Temperature °C	Time min.	Container	Level
Chicken leg	4-10	100	40-45	Perforated	2
Chicken breast	4-6	100	25-35	Perforated	2
Smoked pork loin	500g – 1000 g	100	40-50	Perforated	2
Turkey escalope	4-8	100	20-25	Perforated	2
Pork filet, whole	4-8	100	20-30	Perforated	2
Sausages		80-100	10-15	Perforated	2

Eggs

Eggs	Temperature °C	Time min.	Container	Level
Eggs in Glass	100	10-15	Rack	2
Eggs, hard	100	15	Rack	2
Eggs, soft	100	10-12	Rack	2

Tables and tips - Steam cooking

Vegetables

Vegetables		Temperature °C	Time min.	Container	Level
Eggplant/Aubergine	in slices	100	15-20	Perforated	2
Beans		100	35-45	Perforated	2
Broccoli	florets with stalk	100	25-30	Perforated	2
Broccoli	florets without stalk	100	15-20	Perforated	2
Cauliflower	florets	100	25-30	Perforated	2
Cauliflower	whole head	100	40-45	Perforated	1
Peas		100	30-35	Perforated	2
Fennel	in stripes	100	15-20	Perforated	2
Fennel	cut in half	100	20-30	Perforated	2
Potatoes with skin	whole, very small	100	20-25	Perforated	2
Potatoes with skin	whole, very big	100	45-50	Perforated	2
Potatoes without skin	in pieces	100	20-25	Perforated	2
Turnip	in sticks	100	20-25	Perforated	2
Snow peas		100	15-20	Perforated	2
Carrots	in slices	100	25-30	Perforated	2
Corn cobs		100	50-60	Perforated	2
Bell peppers	in stripes	100	12-15	Perforated	2
Hot pepper		100	12-15	Perforated	2
Mushrooms	in quarters	100	12-15	Perforated	2
Leeks	in slices	100	10-12	Perforated	2
Brussels sprouts		100	25-35	Perforated	2
Celery	in stripes	100	15-20	Perforated	2
Asparagus		100	20-35	Perforated	2
Spinach		100	12-15	Perforated	2
Celery stalks		100	25-30	Perforated	2
Courgette	in slices	100	12-18	Perforated	2

Side dishes

Side dishes	Quantity	Temperature °C	Time min.	Container	Level
Pearl barley + Liquid	200g + 400 ml	100	30-35	Rack, glass bowl	2
Semolina + Liquid	200g + 300 ml	100	10-20	Rack, glass bowl	2
Lentils + Liquid	200g + 375 ml	100	20-50	Rack, glass bowl	2
Rice + Liquid	200g + 250 ml	100	25-40	Rack, glass bowl	2

Tables and tips - Steam cooking

Dumplings

Dumplings	Temperature °C	Time min.	Container	Level
Sweet dumpling	100	20-30	Not perforated	2
Sweet yeast dumpling	100	15-20	Not perforated	2
Yeast dumpling	100	15-25	Not perforated	2
Bread dumpling	100	20-25	Not perforated	2
Napkin dumpling	100	25-30	Not perforated	2

Desserts

Desserts	Quantity	Temperature °C	Time min.	Container	Level
Stewed apples	500-1500 g	100	15-25	Not perforated	2
Stewed pears	500-1500 g	100	25-30	Not perforated	2
Crème brûlée		80	20-25	Rack - bowl	2
Crème caramel		80	25-30	Rack - bowl	2
Yogurt		40	4-6 hrs.	Rack - bowl	2
Stewed peaches	500-1500 g	100	15-20	Not perforated	2

Fruit (Sterilising/Boiling down)

Fruit	Quantity	Temperature °C	Time min.	Container	Level
Pears	4-6 1l glasses	100	30-35	Rack	1
Cherries	4-6 1l glasses	80	30-35	Rack	1
Peaches	4-6 1l glasses	80	30-35	Rack	1
Plums	4-6 1l glasses	80	30-35	Rack	1

Regenerate

Warming-up	Quantity	Temperature °C	Time min.	Container	Level
Plate dishes	1-2	100	12-15	Rack	2
Plate dishes	3-4	100	15-20	Rack	2
Ready-made meals		100	15-20	Rack	2

Blanch

Vegetables	Quantity	Temperature °C	Time min.	Container	Level
e.g. Beans, Leek		100	10-12	Perforated	2
Curly Kale	1000-2000 g	100	12-16	Perforated	2
Savoy cabbage	10-20	100	12-15	Perforated	2
White cabbage, whole	2000-2500 g	100	30-45	Perforated	1
Tomatoes, peeled		80	12	Rack	2

Tables and tips - Steam cooking

Defrost

Vegetables / Side dish		Temperature °C	Time min.	Container	Level
Broccoli	florets with stalk	100	15-20	Perforated	2
Mixed vegetables		100	15-20	Perforated	2
Spinach leaves	portions	100	10-15	Not perforated	2
Cauliflower	florets	100	15-20	Perforated	2
Peas		100	15-25	Perforated	2
Curly kale	bigger portion	100	25-35	Not perforated	2
Carrots	in slices	100	15-20	Perforated	2
Brussels sprouts		100	20-25	Perforated	2
Asparagus		100	25-30	Perforated	2
Ready-made meals		100	as required	Rack	2
Bread		100	10-25	Rack	2
Rice		100	15-25	Not perforated	2
Lentils		100	15-20	Not perforated	2
Noodles		100	15-20	Not perforated	2

Two level cooking

Some suggestions:

When cooking with two levels the grill always belongs to the 2nd or 3rd level of insertion from the bottom to the top.

This way the usual vessels of porcelain, Jena glass or of stainless steel can be put inside the oven.

The container of cooking perforated or not, will be inserted in the 1st level from the bottom. It can also be cooked with two grills.

Different cooking times are controlled this way:

Foods that need a longer cooking time should be placed in the upper area of the oven. Foods with a shorter cooking time should be placed on the 1st level.

One example: Vegetables, potatoes and fish.

Place the vegetables and potatoes in any suitable container on the rack inserted in the 2nd or 3rd level.

Insert the fish in the 1st level.

When using the perforated tray to cook fish, the non-perforated tray must be inserted in the bottom of the appliance to collect liquid dripping from the fish. This way the appliance is kept clean.

Time: Vegetables and potatoes 25-35 Min.

Time: Fish – depending on type – 15-25 Min.

Select the longest cooking time. Because of the different levels the food is ready at the same time, without any over cooking.

Cooking with the grill

For good results with the grill, use the grid iron supplied with the oven.

IMPORTANT POINTS:

1. When the grill is used for the first time there will be some smoke and a smell coming from the oils used during oven manufacture.
2. The oven door window becomes very hot when the grill is working. **Keep children away.**
3. When the grill is operating, the cavity walls and the grid iron become very hot. You should use oven gloves.
4. If the grill is used for extended period of time it is normal to find that the elements will switch themselves off temporarily due to the safety thermostat.
5. **Important!** When food is to be grilled or cooked in containers you must check that the container in question is suitable for use. See the section on types of ovenware!
6. When the grill is used it is possible that some splashes of fat may go onto the elements and be burnt. This is a normal situation and does not mean there is any kind of operating fault.
7. After you have finished cooking, clean the interior and the accessories so that cooking remains do not become encrusted.

Type of food	Quantity (g)	Time (min.)	Instructions
Fish			
Bass	800	18-24	Spread lightly with butter. After half of cooking time turn and spread with seasoning.
Sardines/gurnard	6-8 fish.	15-20	
Meat			
Sausages	6-8 units	22-26	Prick after half cooking time and turn.
Frozen hamburgers	3 units	18-20	
Spare rib (approx. 3 cm thick)	400	25-30	After half of cooking time, baste and turn.
Others			
Toast	4 units	1½-3	Watch toasting.
Toasted sandwiches	2 units	5-10	Watch toasting.

Heat up the grill beforehand for 2 minutes. Unless indicated otherwise, use the grid iron. Place the grid on a bowl so that the water and the fat can drop. The times shown are merely indicative and can vary as a function of the composition and quantity of the food, as well as the final condition wished for. Fish and meat taste great if, before grilling, you brush them with vegetable oil, spices and herbs and leave to marinate for a few hours. Only add salt after grilling.

Sausages will not burst if you prick them with a fork before grilling.

After half the grilling time has passed, check on how the cooking is going and, if necessary, turn the food over.

The grill is especially suitable for cooking thin portions of meat and fish. Thin portions of meat only need to be turned once, but thicker portions should be turned several times.

Cooking with Hot Air

Roasting and baking

Type	Quantity (g)	Power (Watt)	Temperature °C	Time (min)	Standing Time (min)	Comments
Beef stew	1000	200	160/170	80/90	10	Do not put lid on container
Pork loin	500/600	200	180/190	35/40	10	Do not put lid on container
Whole chicken	100/1200	400	200	30/40	10	Put lid on container. Breast facing upwards. Do not turn.
Chicken portions	800	400	200	25/35	10	Do not put lid on container. Arrange portions with skin facing upwards. Do not turn.
Duck	1500/1700	200	200	70/80	10	Put lid on container. Do not turn.

Advice for roasting meat

Turn the pieces of meat halfway through the cooking time. When the roasted meat is ready you should let it stand for 10 minutes in the oven with this switched off and closed. This will ensure the juices in the meat are well distributed.

Add 2 to 3 soup spoons of gravy or similar liquid to lean meat and 8 to 10 soup spoons to stews, depending on the amount of meat in question.

The roasting temperature and time required depends on the type and amount of meat being cooked.

If the weight of the meat to be roasted does not appear on the table choose the settings for the weight immediately below and extend the cooking times.

Advice on ovenware

Check that the ovenware fits inside the oven.

Hot glass containers should be put on a dry kitchen cloth. If such containers are put on a cold or wet surface the glass may crack and break. Use oven gloves to take the ovenware out of the oven.

Cooking – Cakes

Type	Container	Level	Temperature	Time (min)
Walnut cake	Spring-form type tin	1	170/180	30/35
Fruit tart	Spring-form type tin	2	150/160	35/45
Fruit cakes	Cake tin with central hole	1	170/190	30/45
Savoury tarts	Spring-form type tin	2	160/180	50/70
Simple cake (sponge cake)	Spring-form type tin	1	160/170	40/45
Almond cakes	Cake tray	2	110	35/45
Puff pastry	Cake tray	2	170/180	35/45

Advice on cake baking ware

The most commonly used type of baking ware is black metal tins.

Advice on how to bake cakes

Different amounts and types of pastry require different temperatures and baking times. Try low settings first of all and then, if necessary, use higher temperatures next time. A lower temperature will result in more uniform baking. Always put the cake tray in the centre of the turntable.

Baking suggestions**How to check if the cake is properly cooked**

Start sticking a tooth pick in the highest part of the cake 10 minutes before the end of the baking time. When no dough sticks to the tooth pick the cake is ready.

If the cake is very dark on the outside

Next time choose a lower temperature and let the cake bake for a longer time.

If the cake is very dry

Make small holes in the cake with a tooth pick after baking has finished. Then sprinkle the cake with some fruit juice or alcoholic drink. Next time increase the temperature by about 10° and reduce the baking time.

If the cake does not come free when turned

Let the cake cool down for 5 to 10 minutes after baking and it will come out of the tin more easily. If the cake still does not come free run a knife carefully around the edges. Next time grease the cake tin well.

Care and maintenance

Cleaning the cooking space

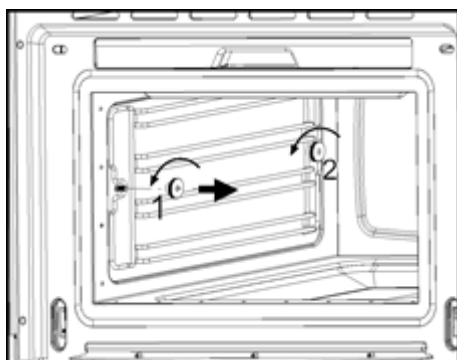
Avoid using abrasive cleaners such as scouring pads, steel wool, etc. as they can damage the surface.

Wipe the cooking space clean using a damp cloth whilst the appliance is still warm. Finish off by drying the cooking space.

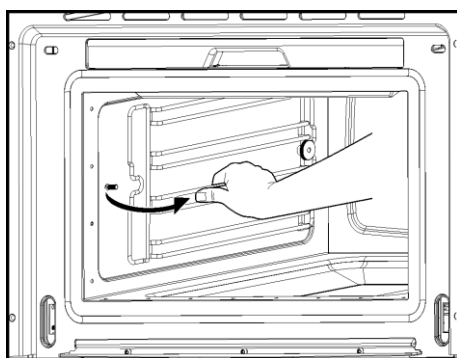
For ease of cleaning, the shelf guides can be removed (see the following chapter).

Removing the shelf guides

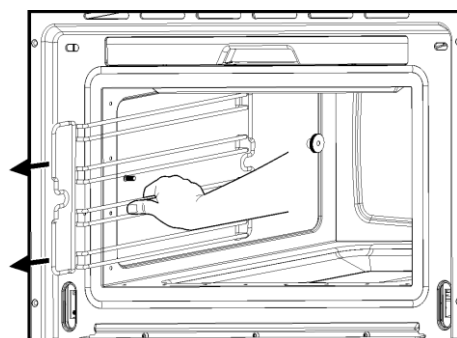
Unscrew and remove the knurled nuts 1 in the front of the shelf guides in an anti-clockwise direction.



Unscrew and loosen the knurled nuts 2 in the back of the shelf guides in an anti-clockwise direction. Do not completely remove these nuts.



Pull the shelf guides to the inside of the cavity and remove from the front.

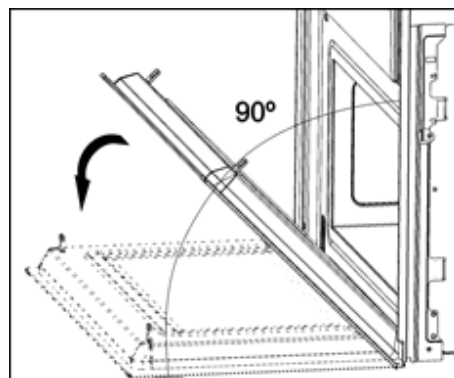


To put them back, insert the shelf guides into the knurled nuts 2 in the back and position on the

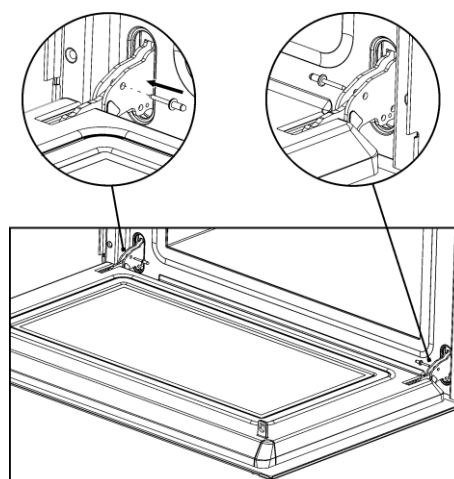
screws in the front. Screw the knurled nuts 1 and 2 in a clockwise direction till tight.

Removing the appliance door

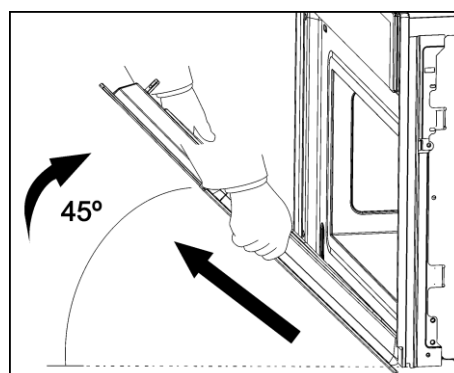
1. Open the appliance door as far as it will go.



2. Insert 2 pins inside the holes in the hinges.



3. Close the appliance door just enough that it can be lifted out.



4. To reassemble, push the hinges into the holes from the front.

5. Open the appliance door as far as it will go and remove the pins.

Descaling

Whenever steam is produced, irrespective of the hardness of the local water supply (i.e. the limescale content of the water), limescale is deposited inside the steam generator.

The time interval between descaling depends on the hardness of the water and frequency of use. If steaming 4x30 minutes per week, the appliance must be descaled (depending on water hardness) roughly as follows:

Water hardness	Descal after about
Very soft	18 months
Medium	9 months
Very hard	6 months

The appliance automatically detects when descaling is necessary and when this happens the Descal light stays on.

If the Descaling procedure is not performed, some cooking cycles after the message “CAL” start to flash.

IMPORTANT NOTE: Failure to descale the appliance will likely impair the functioning of or cause damage to the appliance.

Suitable descaling solutions

For descaling, use the descaling solution “**durgol®**”.

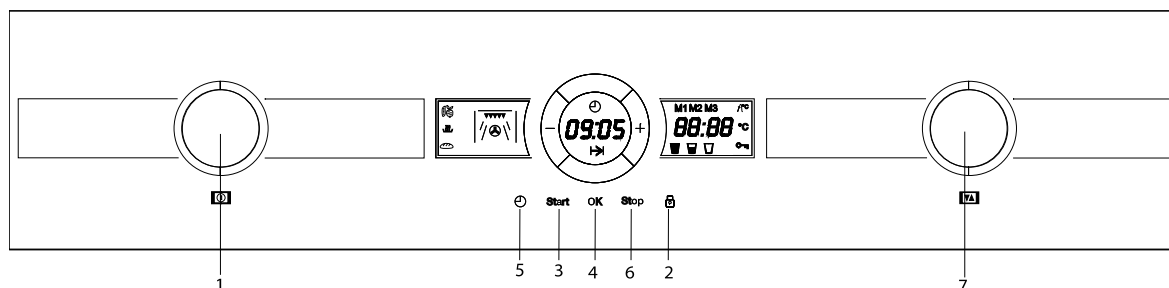
This solution allows a professional and careful descaling of your appliance. Available at Customer Care Centres.

Warning! Do not use vinegar or vinegar-based products as they can cause damage to the oven’s internal circuit.

Traditional descaling solutions are not appropriate because they can contain foaming agents.

Care and maintenance

Descaling procedure



Warning: For safety reasons, the descaling process cannot be interrupted and it takes about 45 minutes.

The appliance can be descaled with the appliance door opened or closed. The appliance must be in standby prior to starting the descaling cycle.

To run a descaling cycle proceed as follows:

1. Press the “-” and “Clock” keys for 5 seconds. The display shows “**CAL**” and there is an intermittent beep (if you wish to cancel the descale process at this stage wait a few seconds until this function switches off).
2. Press the “**Start**” key (3) to start the descaling function.
3. When the display shows “**0.5L**”, Short beeps are emitted. Remove the water tank.
4. Pour 0,5 litres of an adequate descaling solution into the water tank and put the water tank back.
5. Press the “**Start**” key (3). The Descale cycle is initiated and takes about 30 minutes.

6. When the display shows “**1.0L**” flashing and the oven emits a beep, remove and empty the water tank.
7. Fill the water tank with 1,0 litres of cold water and put the water tank back.
8. Press the “**Start**” key (3). The first rinsing cycle starts.
9. When the display again shows “**1.0L**” flashing and the oven emits a new beep, remove and empty the water tank.
10. Fill the water tank with 1.0 litres of cold water and put the water tank back.
11. Press the “**Start**” key (3). The second rinsing cycle starts.
12. When the rinsing cycle has finished the display shows “**End**”. The message “**DEP**” will be displayed until the water tank is removed.
13. Remove, empty and dry the water tank.

Warning! Cleaning should be done with the oven power switched off. Take the plug out of the socket or switch off the oven's power circuit.

Do not use aggressive or abrasive cleaning products, scourers that scratch surfaces or sharp objects, since stains may appear.

Do not use high pressure or steam jet cleaning appliances.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Front surface

Normally you just need to clean the oven with a damp cloth. If it is very dirty, add a few drops of dishwashing liquid to the cleaning water. Afterwards, wipe the oven with a dry cloth.

In an oven with an aluminium front, use a mild glass cleaning product and a soft cloth that does not release any fibres or threads. Wipe from side to side without exerting any pressure on the surface.

Immediately remove limescale, fat, starch or egg white stains. Corrosion can occur under these stains.

Do not let any water get inside the oven.

Oven interior

After use, remove any water on the bottom of the cooking space with a soft cloth. Leave the appliance door open so that the cooking space can cool down.

To remove dirt that is harder to shift, use a non-aggressive cleaning product. **Do not use oven sprays or other aggressive or abrasive cleaning products.**

Always keep the door and the oven front very clean to ensure that the door opens and closes properly.

Make sure water does not enter the oven ventilation holes.

The glass lamp cover is located on the oven ceiling and can be removed easily for cleaning. For this you just need to unscrew it and clean it with water and dishwashing liquid.

Accessories

Clean the accessories after each use. If they are very dirty, soak them first of all and then use a brush and sponge. The accessories can be washed in a dish washing machine.

What should I do if the oven doesn't work?

WARNING! Any type of repair must only be done by a specialised technician. Any repair done by a person not authorised by the manufacturer is dangerous.

You do not need to contact Technical Assistance to resolve the following questions:

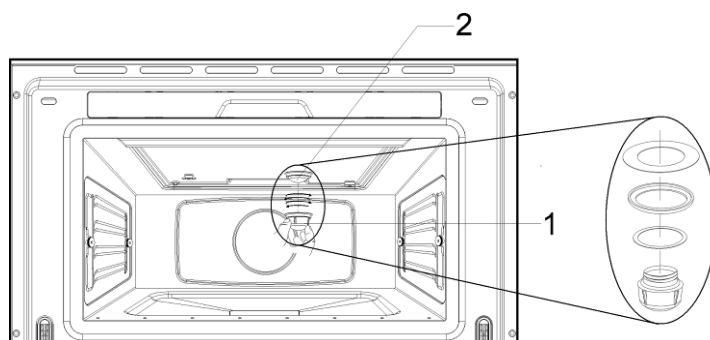
- **The display is not showing!** Check if:
 - The time indication has been switched off (see section on Basic Settings).
- **Nothing happens when I press the keys!** Check if:
 - The Safety Block is active (see section on Basic Settings).
- **The oven does not work!** Check if:
 - The plug is correctly fitted in the socket.
 - The oven's power is switched on.
- **When the oven is operating I can hear some strange noises!** This is not a problem.
 - It has to do with the operating noises that can occur during the cooking process, e.g., by the water pumps in the steam generator.
 - The steam inside the cavity produces a pressure build-up and sometimes the cavity walls may produce noise when they react to the pressure.
 - These noises are normal, there is no problem.
- **The food doesn't heat up or heats very slowly!** Check if:
 - You have selected the correct operating times and temperature setting.
 - The food you have put inside the oven is a larger amount or colder than you usually put in.
- **If the message "Err_" appears in the display, please contact the Customer Care.**

- **The appliance still makes a noise after the cooking process is finished!** This is not a problem.
 - The cooling fan keeps on working for some time. When the temperature has dropped sufficiently, the fan will switch itself off.
- **The oven switches on but the interior light does not go on!**
 - If all the functions work properly it is probable that the lamp has blown. You can keep on using the oven.

Replacing the light bulb


To replace the light bulb, proceed as follows:

- Disconnect the oven from the power supply. Take the plug out of the socket or switch off the oven's power circuit.
- Unscrew and remove the glass light cover **(1)**.
- Remove the light bulb **(2)**. Warning! **The bulb may be very hot.**
- Fit a new G9 230V/25W halogen bulb. Follow the lamp manufacturer's instructions.
- Screw the glass light cover into place **(1)**.
- Connect the oven again to the power supply.



Technical characteristics

Displays

Display	Description
Water tank	
	Flashing – the water tank is empty. Please fill with 0,5L of water it.
<i>rE5</i>	Indication that water tank is missing.
<i>dEP</i>	The water tank must be removed, emptied and reinserted.
Steam reduction	
<i>VRP</i>	Indication that steam reduction process is ongoing.
<i>PUMP</i>	Indication that cold water is entering the boiler and hot water is being pumped to the water tank.
<i>FULL</i>	The water tank must be removed, emptied and reinserted.
Descaling	
CAL	Appliance must be descaled.
	Flashing – descaling starts.
0.5L	Feed 0.5 litre descaling solution into the water tank.
1.0L	Feed 1 litre cold water into the water tank for rinsing.
System warnings	
<i>LAMP</i>	Damaged lamp.
<i>HOT</i>	Temperature in the PCB is too high.
<i>Err_</i>	Contact the Customer Care.

Specifications

- AC Voltage (see characteristics plate)
- Power required 2900 W
- Steam power 1500 W
- Grill power 1200 W
- Hot air power 1600 W
- Exterior dimensions (W×H×D) 595 × 455 × 542 mm
- Interior dimensions (W×H×D) 420 × 210 × 390 mm
- Oven capacity. 35 l
- Weight 35 kg

Installation instructions

Before installation

Check that the input voltage indicated on the rating plate is the same as the voltage of the power outlet you are going to use. The rating plate is located on the front part of the cavity and it is only visible after opening the door.

If required by the National Electrical Code (or Canadian Electrical Code), this appliance must be installed on a separate branch circuit.

Installer – show the owner the location of the circuit breaker or fuse. Mark it for easy reference.

Before installing, turn power OFF at the service panel. Lock service panel to prevent power from being turned ON accidentally.

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable codes.

Open the oven door and **take out all the accessories** and remove the packing material.

Do not remove the mica cover on the ceiling of the interior! This cover stops fat and pieces of food damaging the microwave generator.

Warning! The front surface of the oven may be wrapped with a **protective film**. Before using the oven for the first time, carefully remove this film, starting on the inside.

Make sure that the oven is not damaged in any way. Check that the oven door closes correctly and that the interior of the door and the front of the oven opening are not damaged. If you find any damage contact the Technical Assistance Service.

DO NOT USE THE OVEN if the metal conduit is damaged, if the oven does not function correctly or if it has been damaged or dropped. Contact the Technical Assistance Service.

Place the oven on a flat and stable surface. The oven must not be put close to any sources of heat, radios or televisions.

Electrical supply

Before installing the oven have a qualified electrician verify that your home is provided with adequate electrical service and that the addition of the oven will not overload the branch circuit on which it is to be installed.

A separate three-wire or four-wire single phase, 240 Volt, 60 Hz, branch circuit is required.

For hook-up of the oven you will need to have an approved junction box installed where it will be easily reached through the front of the cabinet where the oven will be located. The oven has 3 feet of conduit.

Allow two to three feet of slack in the line so that the oven can be moved if servicing is ever necessary.

DO NOT shorten the flexible conduit.

Wiring requirements

When making the wire connections, use the entire length of the conduit provided (3 feet). The conduit must not be cut.

Before making connections make sure the power is off and read and observe the following:

1. A separate three-wire or four-wire, single phase, 240 Volt, 60 Hz branch circuit is required for the oven.
2. The oven must be connected with Copper or Aluminum wire.
3. In the United States:

Wiring must conform to the National Electrical Code, ANSI/NFPA No. 7 latest edition. You can obtain a copy of the National Electrical Code by writing to: National Fire Protection Association Battery Park Quincy, MA 02269

In Canada:

Wiring must conform to Canadian Electrical Code C22.1- latest edition. You can obtain a copy of the Canadian Electrical Code by writing to: Canadian Standards Association 178 Rexdale Boulevard Rexdale (Toronto), Ontario, Canada M9W 1R3

4. Wire size (Copper or Aluminum wire) and connections must be suitable for the rating of the appliance as per the National Electrical Code requirements. The flexible armoured cable extending from the oven should be connected directly to the junction box.
5. The junction box should be located so as to allow as much slack as possible between the junction box and the oven so it can be moved if servicing is ever required.
6. A U.L. listed conduit connector must be provided at each end of the power supply cable.

Electrical connections

Be sure your appliance is properly installed and grounded by a qualified technician. Ask your dealer to recommend a qualified technician or an authorized repair service.

This appliance is manufactured with a green GROUND wire connected to the oven chassis. After making sure that the power has been turned off, connect the flexible conduit from the oven to the junction box using a U.L. listed conduit connector. The figures and the instructions provided below present the most common way of connecting the ovens.

Your local codes and ordinances, of course, take precedence over these instructions.

WARNING” Risk of Electric Shock, frame grounded to neutral of appliance through a link.

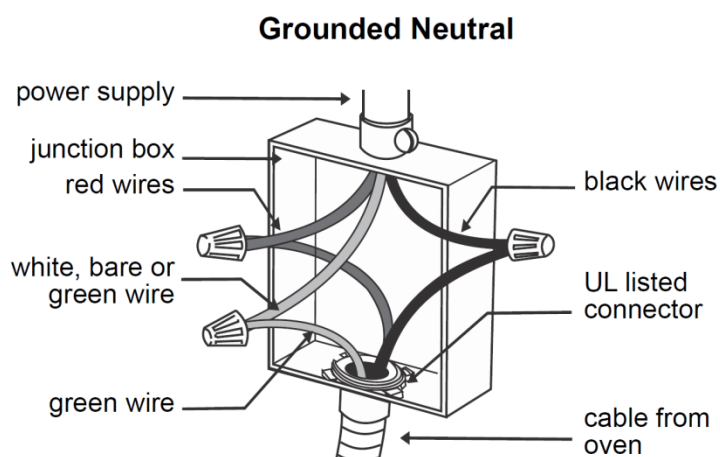
Grounding through the neutral conductor is prohibited for new branch-circuit installations (1996 NEC); mobile homes; and recreational vehicles, or in an area where local codes prohibit grounding through the neutral conductor. For installations where grounding through the neutral conductor is prohibited:

- Disconnect the ground from the neutral at free end of conduit;
- Use grounding terminal or lead to ground unit; and
- Connect neutral terminal or lead to branch circuit neutral in usual manner.

3-Wire branch circuit (for US only)

Refer to the following Figure, where local codes allow the connection of GROUND wire from the oven to the branch circuit NEUTRAL wire (gray or white colored wire):

- If local codes permit, connect the green GROUND wire from the oven and the white wire from the oven to the branch circuit NEUTRAL wire (gray or white colored wire).
- Connect the red and black leads from the oven to the corresponding leads in the junction box.



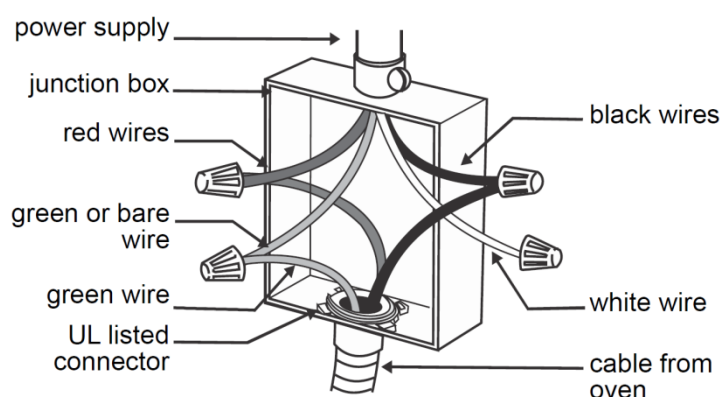
Installation instructions

4-Wire branch circuit (for US and CANADA)

Refer to the following Figure:

- Disconnect ground from neutral at free end of conduit.
- Connect the green GROUND wire from the oven to the GROUND wire in the junction box (bare or green colored wire).
- Connect the red and black leads from the oven to the corresponding leads in the junction box.

Ungrounded Neutral

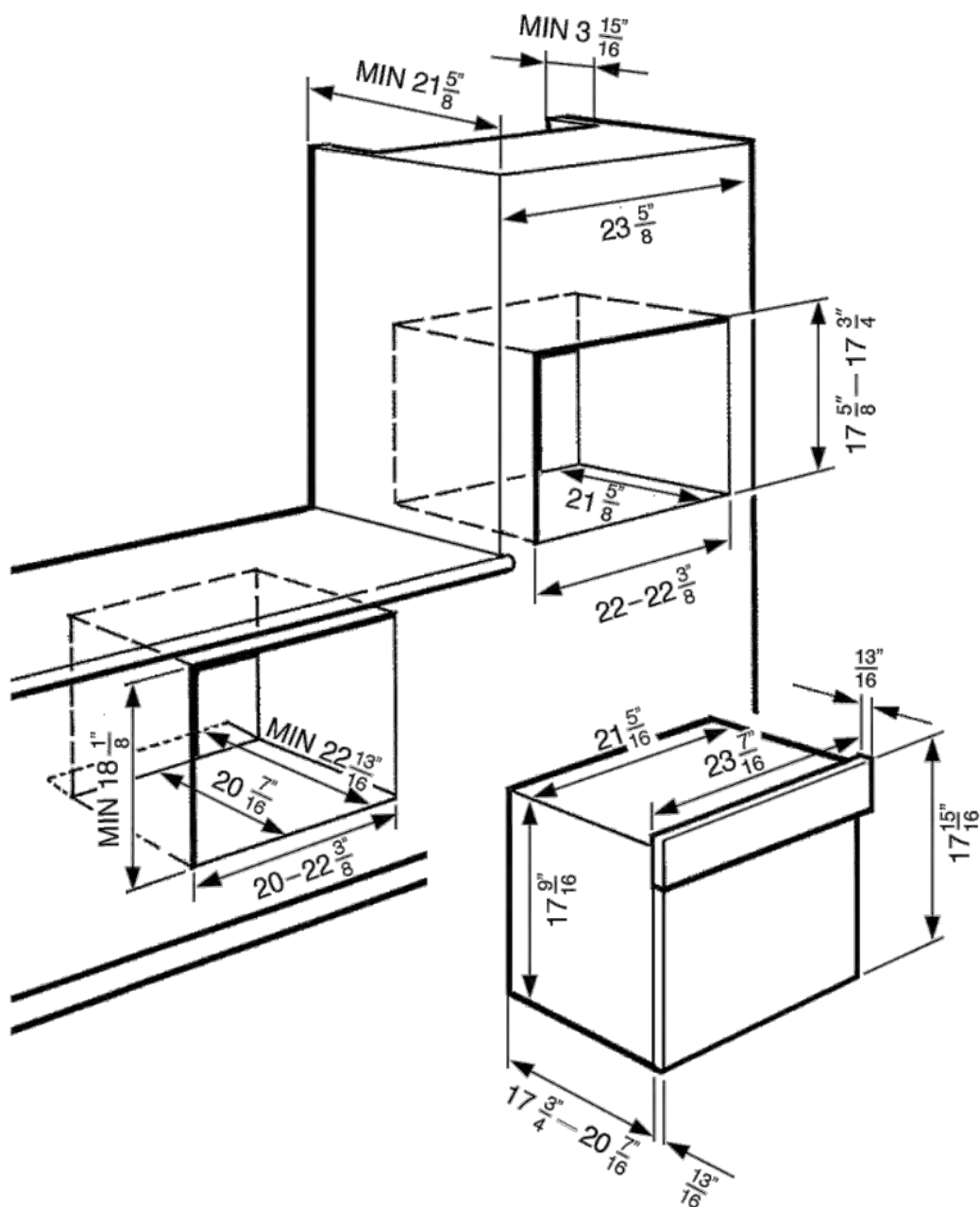


After installation

The oven only functions when the door is closed correctly.

After the first use, clean the inside of the oven and the accessories, following the cleaning instructions given in the section "Oven cleaning and maintenance".

Installation / Dimensions d'Installation



EN

1. Push oven completely into the cabinet and centre it.
2. Open door and fasten the appliance to the cabinet using the four screws provided. Insert the screws through the front holes.

FR

1. Introduisez le four dans le meuble jusqu'à ce que l'avant du four butte sur le bois et alignez-le.
2. Ouvrez la porte du four et fixez ce dernier aux parois latérales du meuble au moyen des 4 vis fournies, par les trous prévus à cet effet.

