

GB

Instructions for use and installation STEAM OVEN



U S I N G T H E O V E N

Cooking with steam

Food cooked at atmospheric pressure at a temperature slightly higher than 100 °C will not collapse or absorb excessive water. Colour and flavour are preserved, unlike when cooking with a pressure cooker. The cooking time for a single vegetable is slightly longer than in a pressure cooker.

*Your steam oven **only requires setting of the cook time.** The water held in the tank enters the oven cavity through a pipe. This water is transformed into steam on contact with a hotplate at the base of the oven cavity. There is no need to add water to the cooking dish (see recipe book). To ensure GENUINE STEAM COOKING, your steam oven is supplied with specially designed accessories for perfect cooking results.*

For a dish composed of several vegetables with different cooking times, best results will be obtained by setting the minute minder for the vegetable which takes the longest to cook. This will save time and reduce handling.

To make the oven easy to use and to ensure the best possible results, a single shelf height is provided.

1) ACCESSORIES

Your oven is equipped with:

- rack to prevent the food from coming into contact with the condensation water,
- a dish to collect the condensation water,
- a removable stainless steel shelf
- a steam diffuser which can be removed to make cleaning easier.



The accessories can be washed in a dishwasher.

2) THE TANK

Before each use, the tank **MUST be filled** with water to maximum level. (The noise heard when the empty tank is shaken is the water level detection system).

- To do this remove the tank from its housing and fill it with water **only**. Replace the tank in its housing, pushing it in **FULLY** until a you feel it going **ACROSS A NOTCH**.

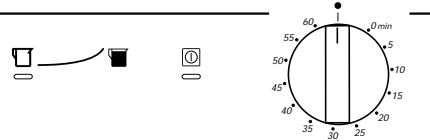
Important: if your tap water is very hard, you are advised to use bottled, calcium-free still water.

Use of demineralised water is not recommended as this is not for food use.

After each time you cook, you **MUST** remove and empty the tank to prevent the water in it from stagnating, and wipe up any traces of water left in the tank holder.

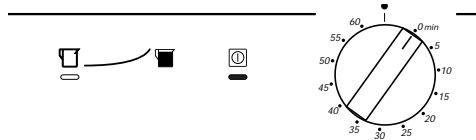
3) THE MINUTE MINDER

Off position: oven is switched off.



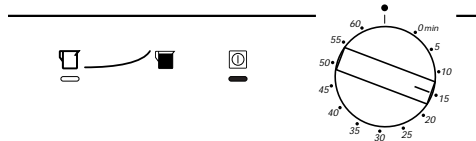
0 position: - oven is switched on but is not cooking.
- heat is maintained until knob is switched to "off"

- The "power on" indicator is lit.
- Beeps sound (at the end of cooking only).
- The cooling fan operates.



Cook position: door closed, oven in operation

- To start cooking, close the door and turn the knob to a cook time (e.g. 15 minutes).
- The "power on" indicator is lit.



NB: the "tank empty" warning light may flash for a moment each time you start cooking. This corresponds to the initialisation of the controls on your oven.

4) "TANK EMPTY" WARNING DURING COOKING

Tank empty: warning light flashes
+ a beep sounds
steam production ceases.



5) COOKING

- Fill the tank and put it in place.
- Place the dish to be cooked on the shelf and close the door of the steam oven.
- Turn the minute minder **clockwise** (e.g. 30 minutes' cooking). Cooking starts straight away.

NB: the "tank empty" warning light may flash for a moment each time you start cooking. This corresponds to the initialisation of the controls on your oven.

When cooking is completed, a series of intermittent beeps sounds.

- Open the door.
- Remove your dish and empty the tank.
- Turn the knob to OFF. The intermittent beeps stop. The oven has been switched off.

ADVICE:

Opening the door

This cooking method requires a large amount of steam to be held in the oven cavity. The door should only be opened after the beeps have sounded when cooking is finished.

Cooking in ramekin dishes

To prevent any problems caused by the condensation water produced during cooking in ramekin dishes, (e.g. custard), place them on the rack before starting cooking.

6) PROBLEMS?

| YOU NOTICE THAT | POSSIBLE CAUSES | WHAT TO DO |
|---------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------|
| <p><i>The water level detector is flashing even though the tank is full</i></p> | <ul style="list-style-type: none"> Tank is incorrectly positioned The detection system is faulty | <ul style="list-style-type: none"> - Check that the tank is fully pushed in - Call your After Sales Service |
| <p><i>No lights come on</i></p> | <ul style="list-style-type: none"> The oven has no power supply The electronic card is not working | <ul style="list-style-type: none"> - Check the power supply (mains fuse) - Call your After Sales Service. |
| <p><i>Water or steam is leaking out of the door during cooking</i></p> | <ul style="list-style-type: none"> The door is not closed properly The door seal is faulty | <ul style="list-style-type: none"> - Check the tank is fully pushed in - Call your After Sales Service |
| <p><i>Intermittent "humming" during steam cooking</i></p> | <ul style="list-style-type: none"> The water pump is operating | <ul style="list-style-type: none"> - Nothing, the oven is operating normally |

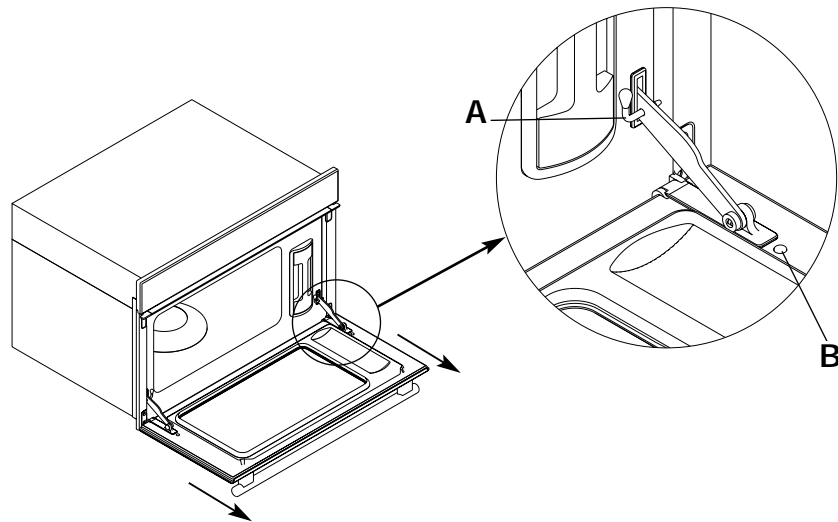
If you cannot solve the problem you should always contact your After Sales Service immediately.

7) REMOVING THE DOOR FOR CLEANING

To make cleaning your oven easier, you can remove the door

- 1 - Open the door
- 2 - Place the pins (A) in the holes located on the hinges (see detail)
- 3 - Press down on the two spherical elements (B) on the door.
- 4 - Pull the door towards you.

When replacing it, do not forget to remove the pins (A) from the hinges before reclosing your oven door.



INSTALLATION

1) CONNECTION

Mains connection

When installing the appliance or replacing the power cable (H05 RR-F 3x1,5mm², H05 RN-F 3x1,5mm² or H05 VV-F 3x1,5mm²) completely unscrew the connection screws before introducing the wires into the appropriate terminals.

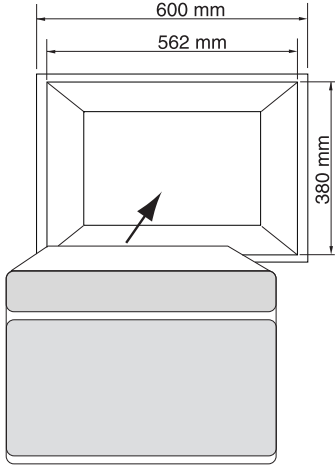
The earth wire must be connected to the earth terminal on the appliance.

We cannot be held liable for any accident resulting from an incorrect or non-existent earth connection.

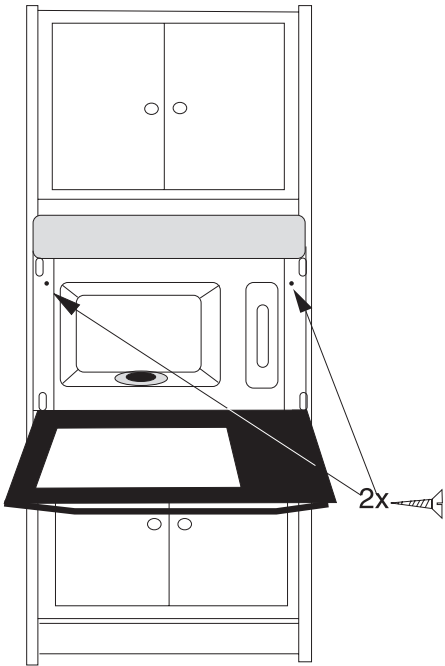
| | |
|-----------------------------------------------------------------|---------------|
| Operating voltage | 230 V ~ 50 Hz |
| Total output of oven | 1,93 kW |
| Power consumption | |
| -bringing up to and maintaining at 100 °C for 1 hour. | 0,80 kWh |
| Usable dimensions of oven | |
| Width | 38,5 cm |
| Height..... | 18,2 cm |
| Depth..... | 33,5 cm |
| Usable volume | 23,5 litres |
| These appliances comply with directive 72/73/EEC and 89/336/EEC | |

| mains | connection | minimum cross-section of cable | rating of protective device |
|---------------|------------|--------------------------------|-----------------------------|
| 230V~ 50Hz | 1 Ph + N | 3x1,5 mm ² | 16 A* |
| | | | |
| 400V 3N- 50Hz | 1 Ph + N | 3x1,5 mm ² | 16 A |
| | | | |

2) BUILDING IN



- 1. Place the appliance in the housing recess.
The appliance must be horizontal. Check the positioning.



- 2. For greater stability, fix the oven into the unit using 2 screws in the holes provided for this purpose on the side uprights.
- 3. Connect the power.

