



English

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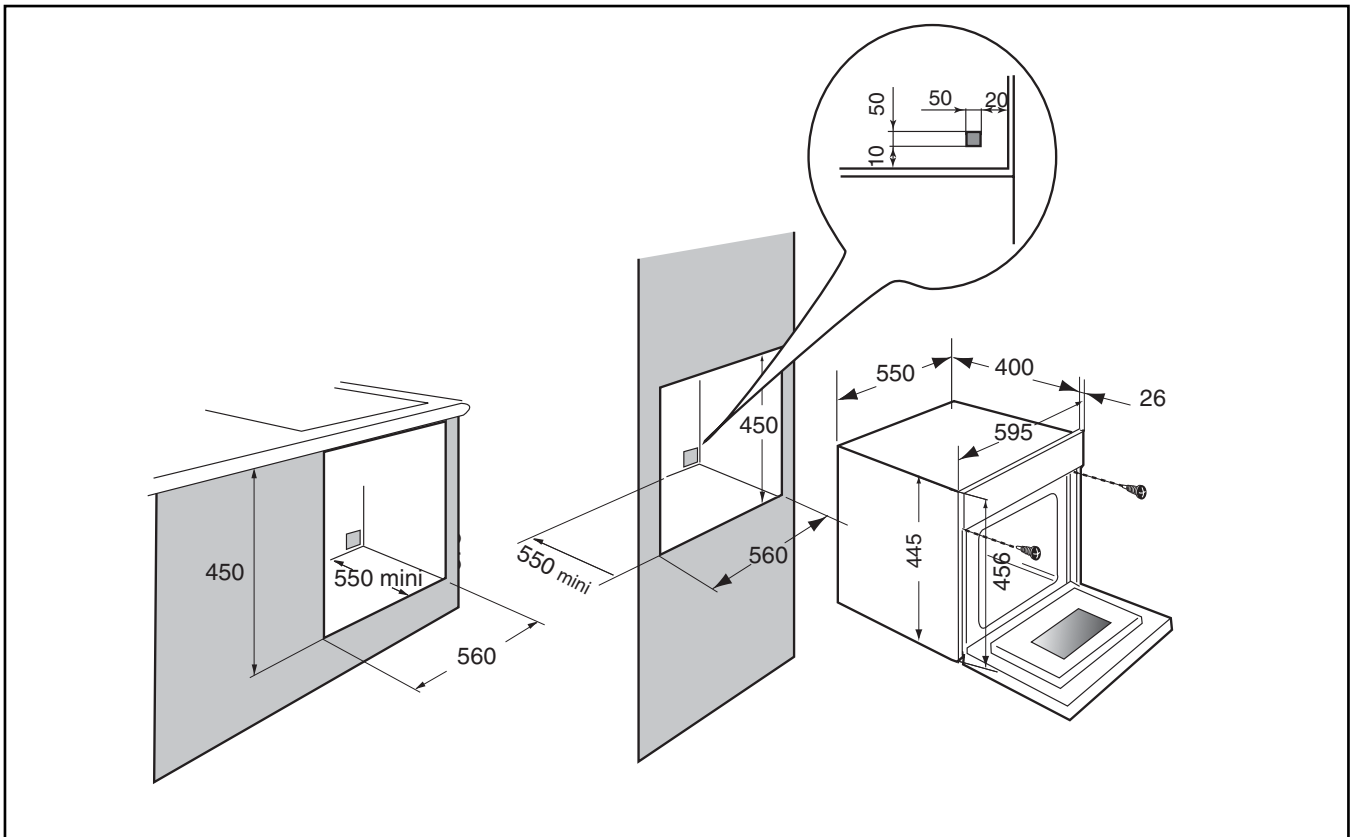
What to do in the event of problems

Important safety instructions.

Read carefully and retain for future use.

Installing your appliance

EN



CHOICE OF LOCATION

The above diagrams show the dimensions required for a cabinet to contain your oven.

The oven may be installed either under a worktop or in a full-height unit (open or closed) that has the appropriate dimensions for built-in installation.

- For greater stability, secure the oven in the cabinet with two screws through the holes provided for this purpose on the side panels.

- 1) Drill a pilot hole in the cabinet panel to avoid splitting the wood.
- 2) Secure the oven with the two screws.



Tip

To be certain that you have installed your appliance correctly, do not hesitate to contact a household appliance specialist.

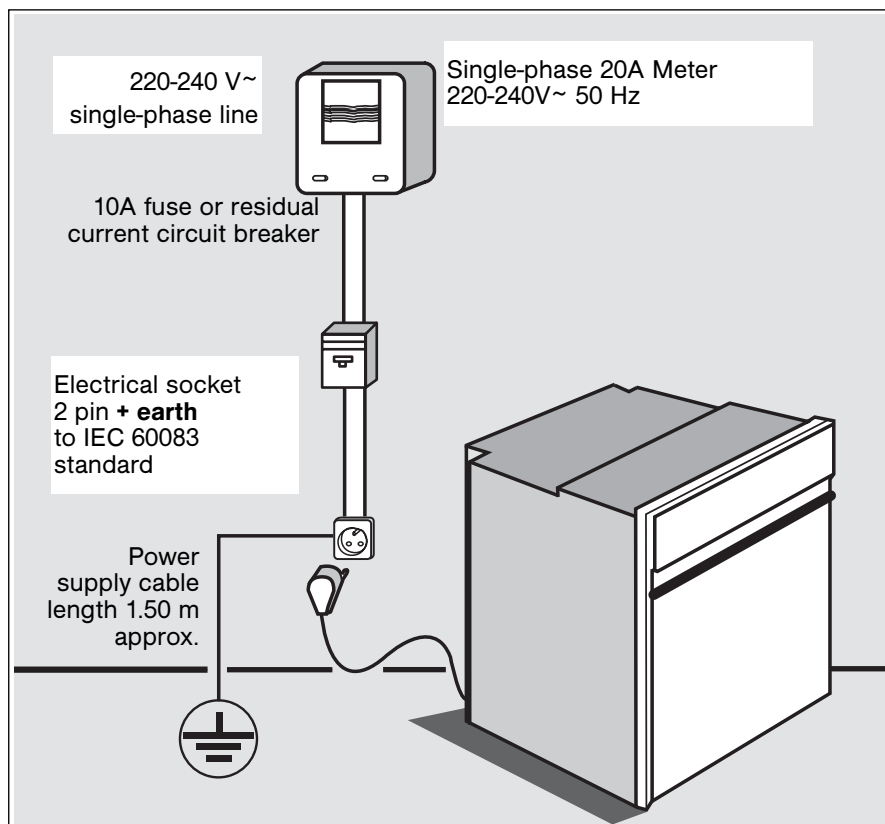


Note

We cannot be held responsible for any accident resulting from a non-existent, defective or incorrect earth connection..

If the electrical installation in your residence requires any changes for connecting your appliance, call a qualified electrician.

If the oven malfunctions in any way, unplug the appliance or remove the fuse for the circuit to which the oven is connected.



ELECTRICAL CONNECTION

The appliance must be fitted correctly to ensure electrical safety. During fitting and maintenance operations, the appliance must be unplugged from the electrical system; fuses must be switched off or removed.

The electrical connections are made before the appliance is installed in its housing.

Ensure that:

- the electrical installation has sufficient power,
- the electrical wires are in good condition,
- the diameter of the conductors complies with the requirements of the installation.

Your oven must be connected with a (standardised) power cable with three conductors of 1 mm² (1ph + 1N + earth) which must be connected to a 220-240V~ single-phase supply via a 1ph + 1 neutral + earth IEC 60083 standardised power socket or via an all-pole cut-off device in compliance with installation rules.

Note

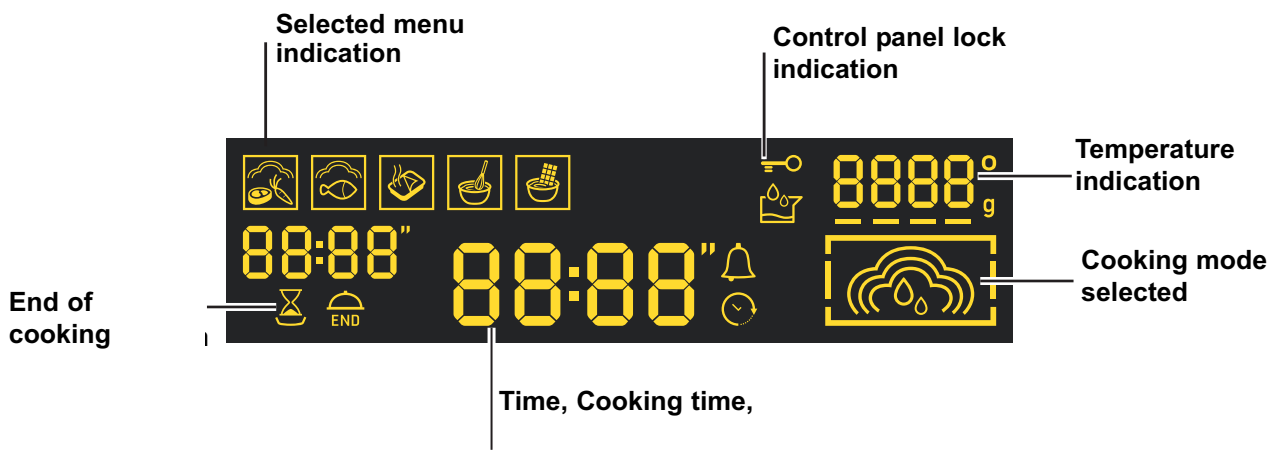
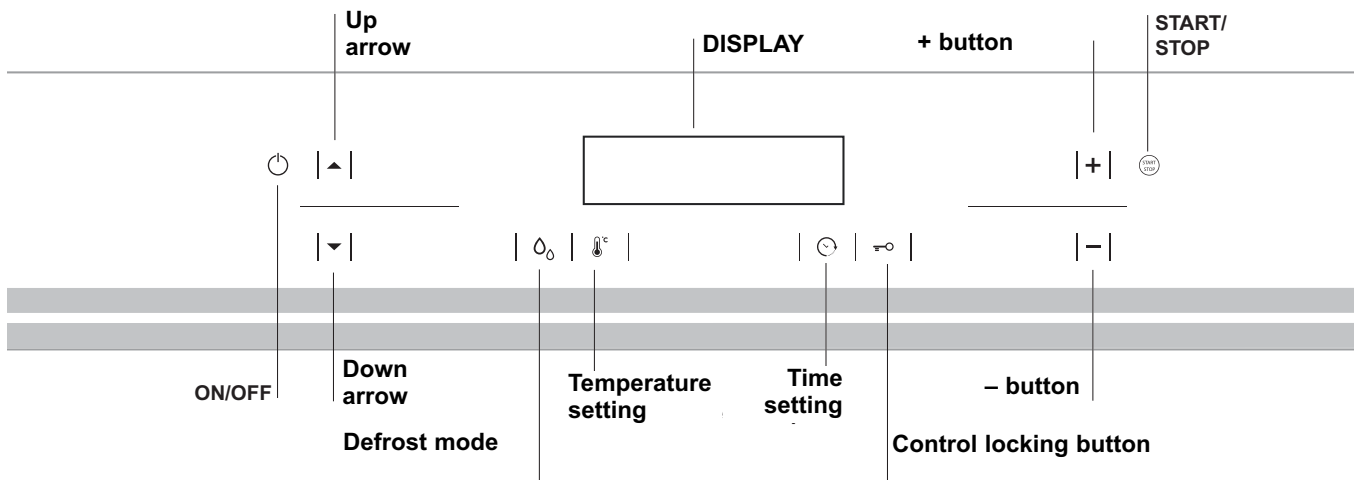
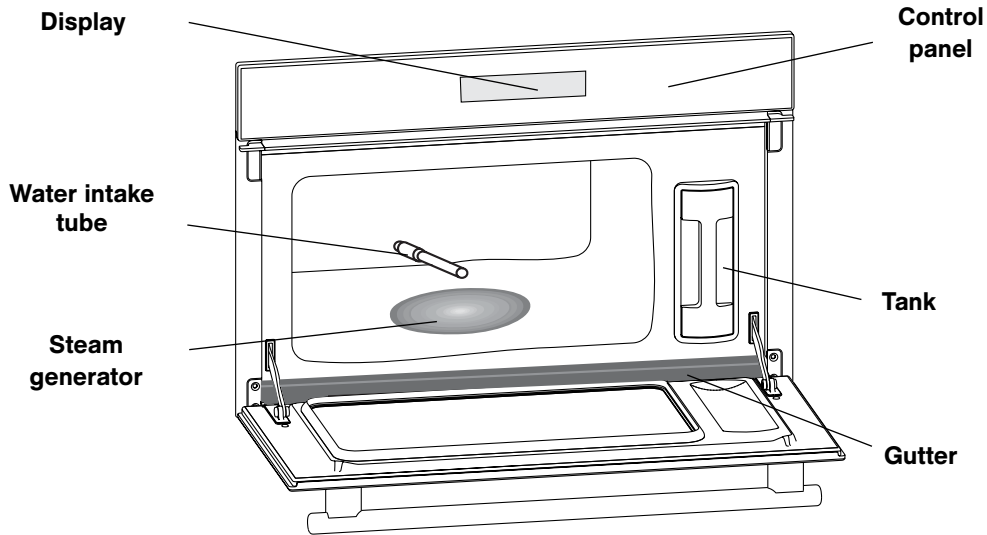
The safety wire (green-yellow) is connected to the appliance's terminal and must be connected to the electrical installation's earth system. Where connected to a wall socket, the socket must remain accessible after installation.

The circuit should be protected with a 10 Amp fuse. If the power cable is damaged, it must be replaced by the manufacturer, its After-Sales Service Department or a similarly qualified person to prevent danger.

Description of the appliance

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Overview




- **ACCESSORIES**

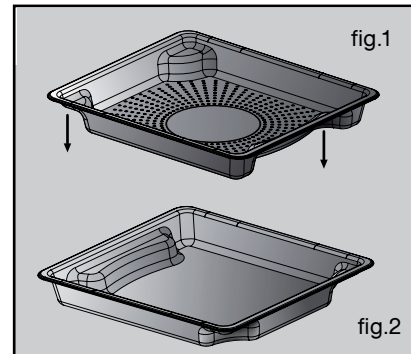
- **Food dish (fig.1)**

Perforated stainless steel dish preventing contact between the food and condensation water.

- **Condensate dish (fig.2)**

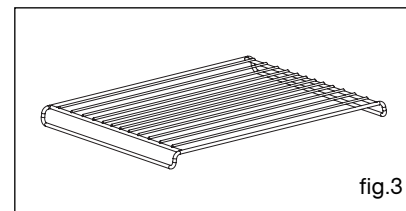
Stainless steel dish for the recovery of condensation water.

 **When cooking, place the dish in fig. 1 on the dish in fig.2 counter to each other, so that that they do not nest (see diagram opposite).**
For storage, fit the dish in fig. 1 into the dish in fig. 2, so that they nest.



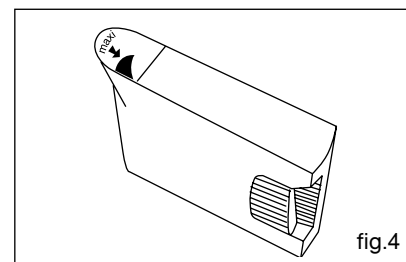
- **Shelf (fig.3)**

Stainless steel removable shelf: must be used when cooking.




- **Removable tank (fig.4)**

Tank for the independent water supply to the oven.
Its capacity is approximately one litre (maximum level).



 **The dishes may be cleaned in a dishwasher.**

 **Using softer water will make it easier to care for your oven.**

 **The use of demineralised water is prohibited (not food quality). The use of softened water may deteriorate the surface of the steam generator, Bottled mineral water should be used for preference.**

Steam cooking

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General

There are only advantages to steam cooking, if you follow the instructions for use. Healthy and natural, steam cooking preserves the full flavour of foods. A delicate sauce or aromatic herb seasoning adds that something extra that makes the difference.

This kind of cooking produces no cooking smells. There is no need to season the cooking water with herbs or spices; however, you can flavour a fish by placing it on a bed of seaweed or make a savoury poultry dish by adding a bunch of rosemary or tarragon.

You can cook meat, fish and vegetables simultaneously.

Steam cooking gently reheats pasta, rice and mashed potatoes with no risk of food sticking or drying out.

It facilitates cooking custard creams and tarts, rice pudding...covered with aluminium foil, food is not wetted by condensation water.

There is no need to add salt before cooking, not even the steam water.

To make meat look more appetising, quickly brown it on all sides in a frying pan using hot butter.

Compared to boiling, steaming offers only advantages:

It is quick: cooking starts immediately whereas for food in a water-filled dish, the cook time only begins counting down once the water returns to a full boil.

It is healthy: vitamins (those that are water soluble) and minerals are well preserved because they scarcely dissolve in the condensation water that touches the food.

Moreover, no fats are used for this type of cooking.

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.

Words of advice: there is no point in using this cooking method to prepare fish that is not fresh or vegetables left in the refrigerator for a week: the results will be catastrophic!

Steam does not spread tastes or odours therefore do not hesitate to save both time and money by cooking items side by side, but without touching. For example, you can cook a fish next to a dessert.

Steam is also appropriate for blanching, defrosting and reheating or even keeping foods warm, especially sauces.

First use a very small amount of fat to heat meats like poultry, veal and pork so that they take on an appetising browned appearance. Then finish cooking them using the steam method.

Cut into pieces, food cooks faster and more evenly than if left whole.

Operating principle

The water contained in the tank arrives in the cavity via a pipe. This water is transformed into steam when it comes into contact with the hot surface of the floor of the cavity: this is the steam generator.

There is no need to add water to the cooking dish. To ensure REAL STEAM COOKING, your oven is supplied with specially designed cookware that will produce perfect cooking.



Warning

You MUST fill the water tank to the max.level before cooking. Return the tank to its housing by firmly pushing ALL THE WAY until you feel it LOCK INTO POSITION.



Warning

When in use, the appliance becomes hot. Hot steam will escape when you open the door of the appliance. Keep children at a distance.



Important

Keep this user guide with your appliance. If the appliance is ever sold or transferred to another person, ensure that the new owner receives this user guide. Please familiarise yourself with these instructions before installing and using your appliance. They were produced for your safety and the safety of others.

SAFETY INSTRUCTIONS

– This oven was designed for use by private persons in their homes. It is intended solely for cooking foodstuffs. This oven does not contain any asbestos-based components.

– This appliance is not intended to be used by persons (including children) with physical, sensory or mental disabilities, or those lacking experience or awareness, unless supervised by someone responsible for their safety, or they have received suitable instruction on how to use the appliance.

– When you receive the appliance, unpack it or have it unpacked immediately. Check its overall condition. Make a note of any concerns or reservations on the delivery slip and make sure that you keep a copy.

– Your appliance is intended for standard household use. Do not use it for commercial or industrial purposes or for any purpose other than that for which it was designed.

– Do not modify or attempt to modify any of the characteristics of this appliance. This would be dangerous for your safety.

– Keep young children away from the appliance while it is in operation. That way, you will avoid the danger of them being burned by knocking over cooking pans.

– Never pull your appliance by the door handle.

– During cooking, ensure that the door of your oven is properly closed so that the seal can do its job properly.

– Please ensure that children do not play with the appliance.

– When in use, the appliance becomes hot. Do not touch the heating elements inside the oven. You would run the risk of serious burns.

– When placing dishes inside or removing them from the oven, use heat-protective kitchen gloves.

– At the end of cooking, do not touch dishes with bare hands.

– When you remove the condensation tray, it contains very hot (boiling) water; take great care when handling.

– Do not place heavy weights on an open oven door and make sure that children cannot climb or sit on it.

– The oven must be turned off when cleaning the inside.

– Intensive and prolonged use of the appliance may give rise to the need for additional ventilation, by opening a window, or by increasing the power of the mechanical fan.

– Apart from the accessories supplied with your oven, only use dishes which are suitable for use at high temperatures (follow the manufacturer's instructions).

– After using your oven, make sure that all controls are returned to the 'off' position.

– Never use steam or high-pressure devices to clean the oven (electrical safety requirement).

Information for the user

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CARING FOR THE ENVIRONMENT

– This appliance's packing materials are recyclable. Please recycle the packaging and help protect the environment by depositing it in municipal containers provided for the purpose.



– Your appliance also contains various recyclable materials. It therefore carries this logo to indicate that used appliances should not be disposed of together with other waste. The manufacturer will arrange for the appliance to be recycled properly, in accordance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your local council or your retailer to find out details of your closest used appliance collection point.

–Thank you for helping to protect the environment.



Warning

This appliance should only be installed by qualified installers and technicians.

This appliance complies with the following European directives:

- Low Voltage Directive 73/23/EEC modified by directive 93/68/EEC for the insertion of the CE marking.

- Electromagnetic Compatibility Directive 89/336/EEC modified by directive 93/68/EEC for the application of CE marking.

- EC regulation no. 1935/2004 concerning materials and items intended to come into contact with food products.

Getting started and using your oven

Prolonged pressure on the ∇ \wedge - and + buttons causes the display to scroll quickly through the set lists and values.

Oven lighting

The display switches off after 2 minutes without a button being pressed.

Using your oven for the first time

After connecting the oven to the mains and switching on for the first time, activate the control panel by pressing the \odot button

TIMER Setting the timer

TIME Setting the clock

SOUND Touchpad volume

EXIT Exit from the menu

Setting the time

To set the time, first press the \odot button to switch on the oven.

1. Set the time using the + and - buttons.
2. Press “ \odot ” to confirm.
3. Set the minutes using the + and - buttons.
4. Press “ \odot ” to confirm.

Child safety function

The child safety function can be used to lock the oven controls.

To activate it, press the \Rightarrow button, the \Rightarrow symbol appears in the display. To de-activate it, repeat the operation until the symbol disappears from the display. The child safety function may be activated whether the oven is on or off. The child safety function may be deactivated when the oven has finished cooking and in all situations described above.









Getting started & using your oven

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Immediate cooking

MANUAL cooking programme

In MANUAL mode, it is possible to adjust the cooking time as well as the temperature (from 100° to 50°).

1. Press the  button to switch on the control panel.
2. Make your selection using the   buttons:
3. Press the " " button to start cooking.
4. During cooking, it is possible to change the temperature at any time, by pressing the "°C" button. Adjust using the + and - buttons and press " " to confirm.
 - programme the cooking time;
 - stop cooking by pressing the " " button;
 - set the  timer;
 - switch off the oven by pressing the  button.
5. In the event of a power cut, if the oven temperature is not too low, a special facility causes the programme to restart at the point where it was interrupted. However, any programmes that have not yet started must be reprogrammed once the power returns.

Automatic defrosting

Press the  button: 55°C, pre-programmed time: 30 min
Min. time: 5 min, max.: 60 min

Defrosting fish fillets before breading.
Berries that must remain cool (for pies and sauces).
Defrosting meats before grilling (e.g.: sausages).



Reheating 100°C, Pre-programmed time: 25 min
Min. time: 5 min, max.: 60 min
Meat, vegetables.



Whole fish 85°C, Pre-programmed time: 15 min
Min. time: 5 min, max.: 60 min
For cooking delicate food. Whole fish (trout).



Pre-cooked dishes 95°C, Pre-programmed time: 30 min
Min. time: 5 min, max.: 60 min
Terrines, chicken livers. Reheating cooked dishes.



Flan 90°C, Pre-programmed time: 20 min
Min. time: 5 min, max.: 60 min
Cocotte eggs; stuffed tomatoes that hold their shape.
Ramekins, custard creams, etc.



Chocolate 80°C, Pre-programmed time: 15 min
Min. time: 5 min, max.: 60 min
Melted chocolate, butter. Fruit which is just warm for immediate consumption.



You MUST fill the water tank to the max. level before cooking. Return the tank to its housing by firmly pushing ALL THE WAY until you feel it LOCK INTO POSITION.



When in use, the appliance becomes hot. Hot steam will escape when you open the door of the appliance. Keep children at a distance.

Setting a cooking programme with delayed start

Changing the cooking temperature

Press the button.
 Adjust by pressing the + and - buttons.
 Save your selection by pressing the "" button.

Changing the cooking time

During cooking, you can adjust the cooking time by pressing and the + and - buttons.

Press **START** to start cooking.

Cancelling cooking in progress

You can stop the cooking at any time by pressing "" (for approximately 1 second).

If steam generation has not yet begun (approximately one minute), the oven stops immediately and the time display disappears.

If steam generation has already begun, the time changes to 3 minutes, a countdown begins and the steam escapes before the door is opened.

Setting a cooking programme with delayed start

Set the desired cooking mode, the time and adjust the temperature if necessary,

Example: position Steam Cooking Temperature 85°C.

Press the button and select the cooking time using the + and - buttons, for example 30 min.

For example, it is 12:30.

You have programmed a 30-minute cooking cycle.
 The displayed end of cooking time is 13:00.

Using the buttons, select end of cooking and the end of cooking time is displayed.

Adjust the end time using the + and - buttons.

Example 14:00

Confirm by pressing "" to start the programme.

After these steps, oven heating is delayed so that cooking ends at 14:00.

When the cooking cycle is finished, a series of beeps is emitted for several minutes.

You can stop the beeps by pressing "" for one second.

At the end of cooking

You MUST empty the tank.

To ensure good oven reliability, the fan continues to function for a short period after cooking is complete.

Water management

In the event of a water circuit-related problem during cooking, the "no water" indicator appears, a beep is emitted and a "Fill your water tank" message appears in the display.










This error is specifically associated with:

- an empty tank.
- a poorly seated tank.

After checking these two points, close the door and press "". The oven restarts.

Precautions and recommendations

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FUNCTIONS Temperature °C	COOKING	COOKING EXAMPLES
 100	Steam cooking mode most often used	Vegetables and meats.
 85	For cooking fragile food	Delicate whole fish (trout).
 75	Meat has a sheen to it, the collagen is not apparent.	Cooking delicate fish (sardine fillets, red mullet).
 90	For cooking fragile food, fruit, compotes	Cocotte eggs; stuffed tomatoes that hold their shape. Ramekins, custard creams, etc.
 95		Terrines, chicken livers. Reheating cooked dishes.
 80	Low heat	Melted chocolate, butter. Slightly warm fruit for immediate serving.
 55	Slow defrosting without cooking	Defrosting fish fillets before breading. Berries that must remain cool (for pies and sauces).
		Defrosting meats before grilling (e.g.: sausages).

Cooking chart

Food	°C	Time	Preparations	Notes
Artichokes (small)	100	40 to 45 min.	placed upside down in the dish	<ul style="list-style-type: none"> • These times depend on the type, size and freshness of the vegetables. Follow the indications that appear in the "Preparations" column. • The cooking time remains the same regardless of the quantity to be cooked. <i>For example:</i> 1 or 4 artichokes require the same cooking time. • To check the level of cooking, insert the tip of a knife into the thickest part of the vegetable; if it is cooked there should be no resistance.
Asparagus	100	35 to 40 min.	for tips only, decrease cooking time	
Broccoli	100	18 min.	in small bunches	
Carrots	100	20 to 22 min.	in thin, round slices	
Celeriac	100	25 to 30 min.	in thin slices	
Pumpkin	100	15 to 20 min.	in cubes	
Mushrooms	100	15 min.	in thin strips	
Cauliflower	100	30 to 35 min.	Brussels sprouts	
	100	30 to 35 min.	Cauliflower in small florets	
Courgettes	100	10 to 15 min.	in round slices	
Spinach	100	20 min.	(fresh) stir while cooking	
	100	35 min	(frozen) stir while cooking	
Chicory	100	30 min.	core removed and cut in two along the length	
Fennel	100	22 min.	cut in half	
Green beans	100	30 to 35 min		
Turnips	100	15 to 20 min.	in cubes	
Fresh peas	100	20 -25 min.		
Leeks	100	25 min.	cut in half	
Potatoes	100	25 min.	cut in round slices	
	100	40 to 45 min.	whole	
Scallops	90	10 to 12 min.	with seasoning	
Mussels/whelks	95	20 to 25 min.	with seasoning	<ul style="list-style-type: none"> • Place the shellfish on the grid of the glass dish, add aromatic herbs. • Place them on a bed of seaweed.
Crabs	95	25 min.		
Lobsters	95	30 to 35 min.	depending on weight	
Apples/peaches/pears	90	10 to 15 min.	whole, peeled	
Compote	95	25 min.	fruit in strips	<ul style="list-style-type: none"> • Times depend on ripeness.
Cream desserts	90	10 min.	in ramekins	
Cod/hake	85	13 to 15 min.	steaks (180 g)*	<ul style="list-style-type: none"> • *Steaks: round slices of fish of 2 to 3 cm in thickness (180/200 g) per person. • Insist on very fresh products. • Place whole fish in the dish as is or on bay leaves, fennel or other aromatic herbs. As soon as cooking is complete, remove the skin, which will detach easily. • Then brown under the grill in another dish.
Sea bream	85	20 to 25 min.	whole (1 kg)	
Herring	85	20 min.	whole (200g)	
Coley, pollack	85	15 to 20 min.	steaks (180 g)	
Monkfish	80	15 min.	depending on thickness	
Mackerel	85	20 min.	whole (250g)	
Whiting/Cod	75	15 min.	fillets	
Skate	80	25 to 30 min.		
Red mullet	80	15 min.	whole (200g)	
Rock salmon	85	20 min.	thick steaks (6 to 10 cm in length)	
Salmon	85	15 to 20 min.	steaks (180/200 g)	
Bottom heating	75	10 to 12 min	fillets	
Tuna	100	20 to 25 min.	steaks (180/200 g)	
Whole trout (1 kg)	100	20 to 25 min.	whole (200 g) 13 to 15 min.	
Beef	100	15 to 30 min.	Roast 800 g.: 55 to 60 min. Chicken thighs: 35 to 40 min. Roast turkey: 50 to 60 min. Morteau sausage: 400 g	
Pork (tenderloin)	100	25 min.		
Poultry (breast) (stuffed)	100	20 to 25 min.		
	95	25 min.		
Sausages	90	20 min.		
Start with very fresh eggs kept at room temperature.	100	7 min.	Boiled: placed directly on the grid. Sunny side up: broken in an individual dish placed on the shelf and covered with cooking foil. Cocotte: see detailed recipes.	
	100	5 to 6 min.		
	100	8 min.		
	100	10 to 12 min.		
Rice, pasta, semolina	Place directly in a dish then cover with water or milk. The steam is not sufficient to saturate these inflating foods. Place a sheet of aluminium foil on the dish to prevent water droplets from falling on to the food.			
Rice pudding	100	30 min.	100 g rinsed rice - 20 cl milk 2 tablespoons sugar	<ul style="list-style-type: none"> • Fluff with a fork when cooking is complete.
Semolina	100	25 min.	200 g (¼ litre water)	

Cleaning and Maintenance

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Maintenance

- **Cavity** (after each use)

Wipe the cavity with a dry cloth after the steam generator has cooled or let the cavity air-dry by leaving the door open.

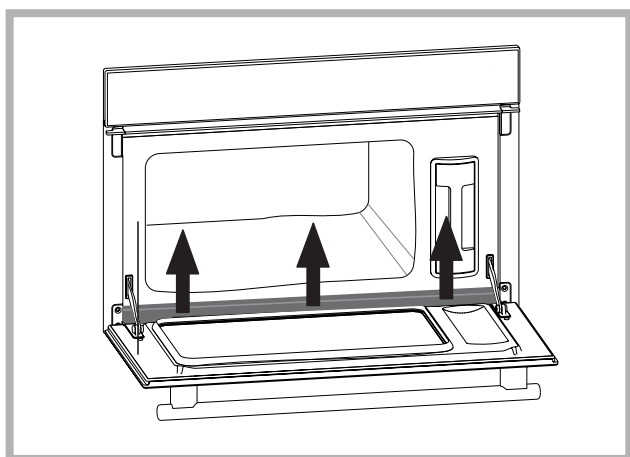
- **Water intake tube**

Remove the water intake tube by unscrewing it. Remove any hard-water deposits that may be inside (using a thin, pointed object such as a thin skewer or a knitting needle).

- **Steam generator**

Pour ½ a cup of white spirit vinegar on the generator. Allow to sit for a few minutes, then clean and rinse with water. Do not use sponges or abrasive powders, nor coffee maker cleaning agents.

Cleaning the gutter



Remove the gutter by pulling it upward. Wipe it off and return it to its position using the three notches provided.



The oven should not be cleaned with a steam cleaner. Do not use abrasive products or metal scrapers to clean the oven door as they may scratch the surface or break the glass.

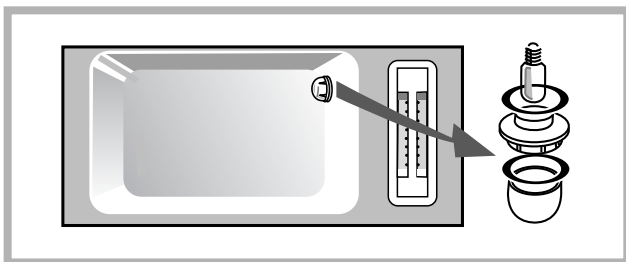
Cleaning and Maintenance

CLEANING THE OUTER SURFACES

To clean both the electronic programmer window and the oven door, use a window cleaning product applied with a soft cloth. Do not use abrasive creams or scouring pads.

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Changing the bulb



The bulb is located at the back right of your oven's cavity.

Disconnect the oven before accessing the bulb to avoid any risk of electric shock.

- Turn the lamp glass a quarter turn to the left.
- Unscrew the bulb in the same direction.

Bulb specification:

- 15 W - 220 -240 V
- 300°C - E 14 cap

- Replace the bulb then reposition the lamp glass, making sure the seals are correctly positioned.
- Reconnect the oven.

What to do in the event of problems

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YOU NOTICE THAT	POSSIBLE CAUSES	WHAT SHOULD YOU DO?
Display does not light.	Oven not connected to a power source. Electronic board not functioning.	<ul style="list-style-type: none"> - Check that the appliance is receiving electricity (fuse OK). - Call the After-Sales Service Department.
The bulb is not working.	Bulb has blown. The oven is not connected. The fuse has blown.	<ul style="list-style-type: none"> - Change the bulb. - Connect the oven. - Change the circuit fuse.
Water or steam leak around the door during cooking.	The door is not properly closed. The door seal is defective.	<ul style="list-style-type: none"> - Call the After-Sales Service Department.

In all situations, if you cannot solve the problem yourself, contact the After-Sales Service Department without delay.

SERVICE CALLS

Any repairs to your appliance must be made by a qualified professional, authorised to work on the brand. When you call, provide your appliance's complete reference information (model, type, serial number). This information appears on the manufacturer's nameplate (Fig.1).

