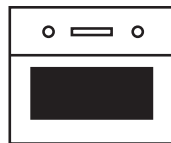


# INSTRUCTIONS FOR USE

and fitting



EN

**CBD6550.0**



Please read the users instructions carefully before installation of the appliance and before starting to use it.  
Please, store these instructions carefully.

## **Service and Customer Service**

Phone: 0209;401/ 631

Email: [kundendienst@kueppersbusch.de](mailto:kundendienst@kueppersbusch.de)

**Küppersbusch**  
FÜR KÜCHEN MIT STIL

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KÜPPERSBUSCH makes no representations or warranties with respect to the contents of these operating instructions and explicitly declines to assume responsibility for any implicit claims for defects.

KÜPPERSBUSCH furthermore reserves the right to update this publication and make amendments without entering into a commitment to inform each person of these amendments.

## *Amendments*

Texts, images and data comply with the technical standard of the oven at the time of these operating instructions going to press. We reserve the right to make amendments in line with its further development.

## *Completeness*

This document has altogether 44 pages. Your document is complete if all the pages you have are numbered consecutively.

## *Software*

Please note that these instructions apply for various series of equipment. Details that possibly do not apply to your appliance may be described.

## *Availability of the instructions*

The operating instructions must be permanently at the disposal of the user in order to ensure reliable use. The instructions are to be stored in an easily accessible place at which they can be viewed at any time.

## *Contact form*



## Explanation for symbols and indications

---

### *Dear new Küppersbusch appliance user...*

---

Don't worry, it's not going to be that complicated. We have made every effort structure this information briefly and succinctly, clearly and explicitly, and above all, logically.

In addition to the instructions given by our Customer Service, these instructions aim at enabling you to be able to operate this appliance quickly.

The individual sections classify the instructions in individual topics to give you a better overview and faster access. Please read the information in these instructions carefully before you use your steam cooker for the first time. You will find important guidelines about safety and information about the use, care and maintenance of your appliance to ensure that it provides you with many years of service.

The purpose of these operation instructions

When you use the appliance for the first time, the instructions will take you step-by-step through the individual functions, applications and operation stages.

The section on "**Safety Instructions and Warnings**" gives you important information on your safety and on the use, care and maintenance of your appliance and its attachments, and it informs you about potential danger.

The section on "**Operation Instructions**" introduces you to the appliance, tells you what it's for, what it can do and how it works, shows you how to set it up and shows you the menu guide.

The section on "**What to do if...?**" is for finding faults - just in case. You will find useful information on faults and errors.

Once you have had some time to become familiar with the appliance, you can look up specific sections or topics if you are in any doubt. Please keep this manual in a safe place. Hand these instructions for use over to any new owner for the purpose of their information and safety.

## **1. Explanation for symbols and indications**

---

The appliance was produced according to state of the art technology. Machines nevertheless give rise to risks which cannot be constructively avoided.


In order to guarantee sufficient safety for the use, safety instructions are also given. These instructions are marked by way of the highlighted texts which follow.

Sufficient safety in operation will only be guaranteed when these instructions are observed. The designated text passages have different meanings.

The following danger symbols are used at some points:





	<b>CAUTION</b> Note indicating an imminent threat which may result in death or very serious injury.
--	--

	<b>DANGER</b> Note indicating a dangerous situation which may result in minor injury or damage to the appliance.
--	---

	<b>HINT</b> Note to be observed in order to make handling the appliance easier.
--	--

	<b>WARNING OF ELECTRICAL ENERGY RISK OF FATAL INJURY!</b> Live components have been installed near this symbol. Covers bearing this sign may only be removed by a certified skilled electrician.
--	---

	<b>OBSERVE REGULATIONS FOR HANDLING ELECTROSTATICALLY SENSITIVE COMPONENTS AND MODULES (ESDS).</b> Electrostatically endangered components and modules are located behind covers bearing the adjacent symbol. Never touch plug connections, strip conductors or component pins. Only qualified staff members who are familiar with ESDs are authorized to carry out any technical intervention work.
--	---


	<b>HOT SURFACES!</b> This symbol has been applied to surfaces which get hot. There is a risk of serious burning or scalding. The surfaces may also be hot after the appliance has been switched off. This symbol warns of a risk of burning.
--	---

### *Check consignment*

Transport the appliance to a suitable place and remove it from its packaging there. The oven may only be assembled and installed by an electrician who complies with the respective specifications.

Check to ensure that the consignment is complete.

- Check the appliance for any transport damage.
- Contact our Customer Service if the consignment is incomplete or if the appliance shows any transport damage.


	<b>CAUTION!</b> <b>Never put a damaged appliance into operation!</b>
--	---


### 2. Cleaning and care

---


You should carefully read this chapter before you use your appliance the first time. If cleaned correctly and looked after regularly the appliance will remain beautiful and clean for many years. The following tips will help you to clean and care for your appliance's various surfaces gently but thoroughly.

#### 2.1. For all surfaces

	<b>DANGER TO LIFE!</b>
	<b>Do not use steam and/or pressure cleaning devices on the appliance! The appliance could become damaged and may create a situation where there is danger of death.</b>

	<b>RISK OF BURNING!</b>
	<b>Leave the appliance to cool until you can touch it with your hand before cleaning it.</b>

- Clean the appliance each time you use it. Stains or baked-on food that have not been removed may burn the next time the appliance heats up. Often, these types of stains or dirt cannot be removed without leaving marks.
- To clean an appliance that is not very dirty, use a damp cloth, a soft brush or a soft sponge and a weak solution of detergent and warm water. Rinse with cold water so that there is no detergent left which might decolor the surface or cause more stains. Dry with a cloth immediately after.
- Here are some instructions for more difficult-to-remove stains concerning the different surfaces and elements. VSR 0-FIX-C is ideal for cleaning glass-ceramic, enamel and the surface of the inside of the door. This cleaning powder can be purchased from the Küppersbusch Customer service.
- The shelf runners may be removed for cleaning. Reinstall them correctly and never use the appliance without the shelf runners installed.
- Clean the outside surfaces of the appliance and its accessories with lukewarm soapy water or a mild detergent. Take care with rust-free and varnished surfaces and only use sponges or cloths that do not scratch.


	<b>NEVER CLEAN WITH</b>
	<ul style="list-style-type: none"><li>□ <b>aggressive or bleach-based cleaning agents that contain active oxygen, chlorine or other caustic substances.</b></li><li>□ <b>abrasive cleaning or scouring agents, such as steel wool, soap-impregnated steel wool, stiff brushes, metal or plastic sponges or any similar cleaners with an abrasive surface.</b></li></ul>

### 2.1.1 Removing dried deposits

Thick deposits must be soaked to soften them beforehand. This is best done with a wet cloth. It will then be easier to remove the deposits.

Over time, certain types of food such as tomatoes, vinegar and salt-baked dishes may cause the enamel to change color. This is normal and does not affect the functioning of the appliance. Do not try to remove these stains using aggressive methods such as those described, as this could cause permanent damage to the surface.


### Using a cleaning scraper

	<b>CAUTION! RISK OF CUTS!</b>
	<b>The blade of the cleaning scraper is very sharp! Always hold the cleaning scraper flat to the surface and push the grease away from you.</b>

Do not scrape with the corners of the cleaning scraper; handle it carefully to ensure that no sealing is damaged.

### 2.1.2 Suggestions on the use of oven sprays

**The manufacturer's instructions must always be observed.**

	<b>CAUTION!</b>
	<b>Do not spray into the fan opening on the back. The ökotherm® catalyst will be destroyed if oven spray is used.</b>

Oven sprays will damage aluminum and varnished and plastic surfaces.

For environmental reasons you should not use oven spray at all. If you nevertheless want to use it, only spray it in the interior and on enamel baking trays.

### Chromium-plated trimmings

#### Door front and handle with chromium-plated, black trimming

- Lime scaling, grease and starch deposits must be removed immediately; stains will result if they are not.
- These models are very sensitive to scratches and oven spray will damage them. Do not use cleaning scrapers, pot scorers or hard-fiber sponges.



Use a cloth or a soft sponge and rinse only with warm water and a little detergent.

### Stainless steel

#### Stainless steel door front and control panel



Use a cloth or a soft sponge and rinse only with warm water and a little detergent.



#### **CAUTION!**

**Stainless steel scratches very easily! Do not use a scraper!**  
**Lime scaling, grease and starch deposits must be removed immediately; stains will result if they are not.**



We recommend that you clean stainless steel surfaces with a standard cleaning agent for stainless steel once a week. This will create a protective film, protecting the stainless steel from becoming discolored.

### Enamel

#### Oven interior, front, baking trays

It is possible to use plastic sponges with a pot scouring part.

However, some products have grit in the pot scouring part and this causes scratching. It is recommended that you test your product at a point that is not clearly visible.



A cleaning scraper is ideal for removing stubborn dirt. We recommend VSR 0-FIX-C for a thorough clean. Oven spray can also be used.




## 2.2. Cleaning the door

Do not use any metal pot scorers, wire brushes, scouring powder or abrasives to clean the appliance door, since this may result in the surface becoming scratched or the glass breaking. Clean the outside of the door and its accessories with lukewarm soapy water or a mild detergent. Corrosion-resistant surfaces must be treated with care. Use only sponges or cloths that do not cause scratching.

### 2.2.1 Door glass

#### Door interior – coated glass

	<p><b>CAUTION!</b>  <b>If possible do not use any oven spray, since its regular use can destroy the coating on the glass.</b></p>
--	---



A cleaning scraper is ideal for removing stubborn dirt. We recommend VSR 0-FIX-C for a thorough clean. Oven spray can also be used.

Remove residual dirt from the appliance sealing.

#### Door front, control panel



Use a cloth or a soft sponge and warm water and a little detergent to clean the door front.  
 Glass cleaner may also be used.


### 2.2.2 Door sealing

Clean the sealing regularly to eliminate all traces of fat or food. This will prevent the seal from becoming damaged and breaking during subsequent cooking operations.

It is advisable to clean this sealing without removing it.

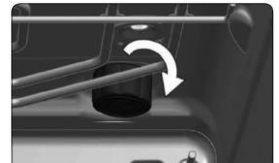
### 3. Maintenance work

#### 3.1. Changing the lamp

	<b>ATTENTION!</b>
	<p>Before you replace the lamp, make sure that the appliance has been disconnected from the mains.</p> <p>The replacement bulb must withstand temperatures up to 300 °C. They can be ordered from our technical Customer Service.</p>

##### 3.1.1 Changing the upper bulb

- Unscrew the glass cover of the bulb-holder.
- Replace the bulb.
- Reassemble the glass cover.

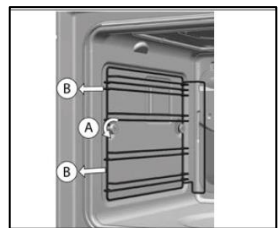


#### 3.2. Dismantling/assembling the shelf runners

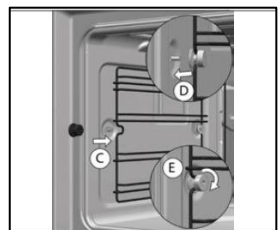
There are 4 rack levels available on the side racks. The rack levels are counted from the top to the bottom from 1 to 4. The rack level 1 is the lowest one.

##### Dismantling

- Open the door as far as it will go.
- Take the accessories out of the appliance.
- Completely loosen the nut at the front of the fastening element (A), pull the supports forward (B) and remove them.
- Removing the side racks.



- Insert the rear notch into the rear fastening nut.
- Fix the front fastening nut (C) in the front notch of the support.
- Secure the support with the nut (D) and turn until it is fully adjusted (E).



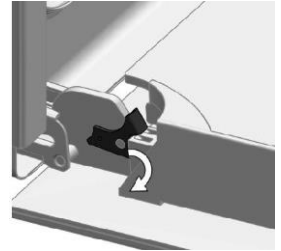
### 3.3. Dismantling the door

For easy cleaning, the door can be dismantled. Read the following instructions to dismantling and assembling the door.

#### 3.3.1 Door with hinge on body

##### Dismantling the door


- Open the door as far as it will go.
- Block the hinge by turning the latches.
- Swing the hinge locks down towards you.
  
- Close the door to the locked position.
- Hold the door with both hands holding on to both sides, lift up and pull out the door until the hinges are fully detached.



##### Assembling the door

- Hold the door with both hands at the lower part of the sides, insert the hinge arms into their housings and let the door fall as far as it will go.
- Open the door fully.
- Turn the latches back to their original position.



	<p><b>CAUTION!</b></p> <p><b>Make sure the door is inserted completely by turning the latches, because otherwise it could block.</b></p>
--	--




If the latches are hard to turn, use a flat tool to turn them.

### 3.4. Dismantling/assembling the interior glass of the door

Depending on the model, your appliance may have 2, 3 or 4 panes of glass. Follow the instructions for the type of door your appliance has.

#### Assembling

Depending on the model, your appliance may have a completely closed stainless steel door. With this door it isn't possible to remove the panes of glass.

	<p><b>ATTENTION!</b></p> <p>If dismantling the glass panes with the door fitted in the oven, always do it with the hinge in the locked position. If not, the door will close and the unmounted glass panes could break and cause injury.</p>
--	--

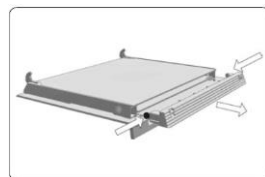



To prevent this, dismantle the glass panes with the door removed, following the instructions in the previous section.


- Using your fingers, press the buttons located at the top of both sides of the door.



- Keep them pressed and pull on the plastic seal above the door.
- Remove the glass panes from the door. Clean them with a glass cleaner or soap and water and a soft cloth.



	<p><b>ATTENTION!</b></p> <p>Pay attention to the order and position of the glass panes when removing them as they must be reassembled in the same order and position when you have finished cleaning them.</p>
--	--





	<p><b>ATTENTION!</b></p> <p>Never switch the appliance on if any of the glass panes on the door is missing.</p>
--	---

## 4. Before using the first time

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There may be traces of fat and other substances in the appliance as a result of the manufacturing process.

Proceed as follows to remove them:

- Remove all the packaging including any protective plastic film that may have been used.
- Connect the oven and allow it to operate using function  /  or  /  at 200 °C for an hour.
- Allow the appliance to cool down and open the door. This will ventilate the appliance and no smells will remain in the inside.
- Clean the steam cooker and its accessories after it has cooled down.
- Smoke and odors will be generated during initial operation, so make sure that the kitchen is well ventilated.

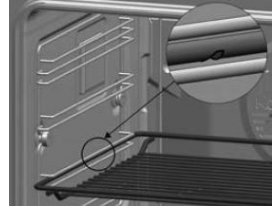
### 4.1. Important instructions

- Do not cover the rear side of the appliance with aluminum foil as this may affect cooking performance and damage the enamel inside the appliance and the interior of your kitchen unit.
- When closing the door during cooking, the sound of the air inside can be heard. This effect is normal due to the pressure exerted by the door when it is closed, guaranteeing the sealing of the cavity
- Do not place containers or food on the bottom surface of the appliance. Always use the trays and racks supplied with the oven.
- To prepare yoghurt, place the jars on the oven floor.
- To cook any other food, insert the tray or rack into the runners inside the appliance. Between the two rails of the side supports or on any of the extractable runners, if the oven has them.

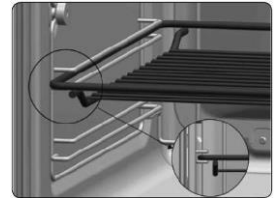
## Before using for the first time

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- The rack and some of the trays have retention grooves to prevent them from accidentally being removed. Place these grooves towards the back of the appliance, facing downwards.



- The surface of the rack on which the container will rest must be below the side rails; this prevents the container from accidentally sliding.



- The trays have a tab at the front to facilitate their removal. Place the tray with the tab facing towards the outside of the appliance.



## 4.2. Cleaning the accessories

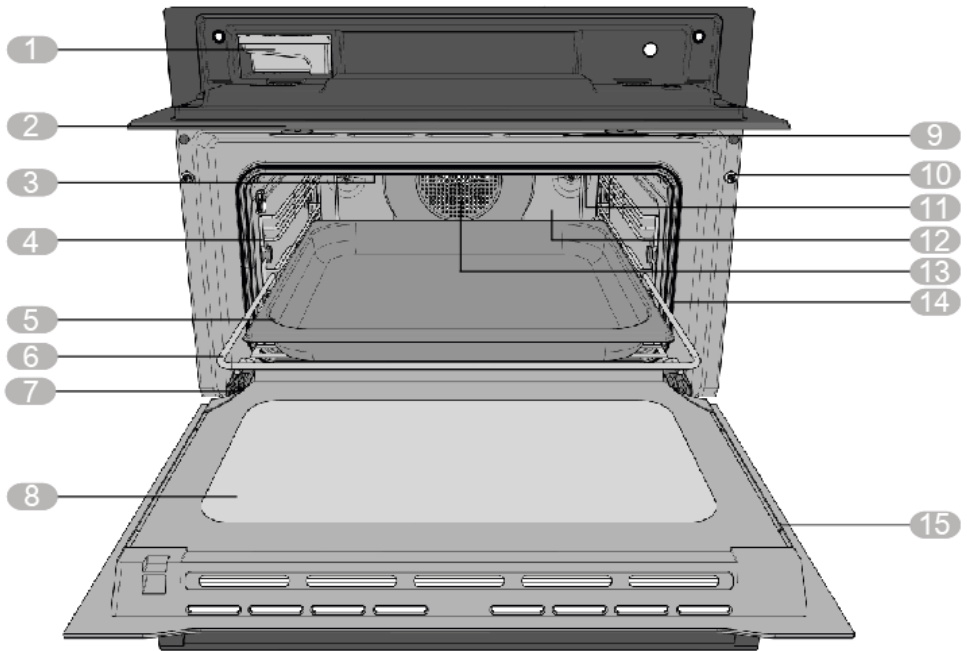
### Water tank

- The water tank is situated behind the panel
- Capacity 0.8 litres
- Minimum capacity for the steaming process 0.25 litres

Clean the outside of the appliance and accessories with warm soapy water or with a mild detergent.

Take care with rust-free and varnished surfaces and only use sponges or cloths that do not scratch.

## 5. Oven Overview



- |   |                      |    |                  |
|---|----------------------|----|------------------|
| 1 | Water Tank           | 9  | Cooling Air Exit |
| 2 | Control Panel (Open) | 10 | Unit Mounting    |
| 3 | Grill Element        | 11 | Lamp             |
| 4 | Rack Levels          | 12 | Rear Wall        |
| 5 | Baking Tray          | 13 | Hot Air Fan      |
| 6 | Grid                 | 14 | Oven Sealing     |
| 7 | Hinge                | 15 | Oven door        |
| 8 | Inner Glass          |    |                  |

### 5.1. Control Panel



- 1 ON/OFF**  
Switch the oven on and off.



- 9 Time/ Timer settings**  
To access the time settings.



- 2 FUNCTIONS**  
Select the cooking functions.



- 10 Light**  
To activate and deactivate the light.  
To activate the light permanently press the key for 3 seconds.



- 3 Programs**  
Select the automatic programs.



- 11 Back**  
To go back to the previous step/menu.



- 4 Favorites**  
Select saved programs.



- 12 OK**  
To confirm or to start a process.



- 5 Steam Cooking**  
Select the steam cooking functions or switch on the steam boost.



- 13 Up - Down.**  
To scroll up or down on the menus.



- 14**



- 6 Settings**  
To access the setting menu.



- 15 Time setting of cooking functions**  
Set the cooking time or the end of a cooking time.



- 7 Safety Block**  
To activate and deactivate the safety block.



- 16 Temperature**  
To change a temperature.



- 8 Rapid Heating**  
To activate or deactivate the rapid heating function.



- 17 Weight**  
To change the weight settings.



- 18 Panel Opening**  
To open the panel and access the water tank.



## **5.2. Accessories**

### *5.2.1 Standard accessories*

- 1 Profi Universal pan, enameled
- 1 Grilling grid
- 1 Baking tray, enameled
- 2 GN1/3 tray, perforated, flat

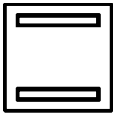
### *5.2.2 Optional accessories*

- Profession+ Cooking set (Acc. N. ZB 8030)
- Pizza stone with handle (Acc. N. 145)
- Cooking pan, perforated, deep (Acc. N. ZB 1008)
- Cooking pan, not perforated, flat (Acc. N. ZB 1009)
- Cooking pan, not perforated, deep (Acc. N. ZB 1007)
- Cooking pan, perforated, flat (Acc. N. ZB 1006)
- 1 Partial glide-out with side rack (Acc. ZB 1001)

## 6. Oven Functions

---

### 6.1. Baking Functions



#### Top / bottom heat

Heat from the top and the bottom ensures even baking results for food placed on one level. Ideal for baking delicate cakes and gateaux, such as yeast dough, cheesecake, etc.



#### Intensive fan-assisted grilling + bottom heat

This combination of a large-surface grill, bottom heat and a fan ensures that large food portions remain juicy inside and that they are beautifully crispy and brown on the outside. Ideal for stuffed roasts or poultry.



#### Intensive fan-assisted grilling

This combination of a large-surface grill and a fan ensures that food to be cooked remains juicy inside and that it is beautifully crispy and brown on the outside. Ideal for game and large poultry.



#### Fan-assisted grilling

The fan distributes the heat generated by the grill throughout the oven, thus providing grilled food that has a crust and is juicy inside. Ideal for grilled chicken, duck and roasts.



#### Grill / bottom heat

Bottom heat in combination with the grill from the top. This mode is ideal for cooking meat. It provides crispy results.



#### Large-surface grill

Perfect for cooking large quantities of food to be grilled, such as fish or meat.

This enables larger surfaces to be gratinated than with a grill. And the gratinating power is higher so that food browns quicker.



#### Grill

Gratinating and browning. The small grill saves energy when small quantities of food is cooked. Ideal for small quantities of fish and meat. Makes it possible to brown the outer layer without influencing the inside of the food to be cooked.



**Ökotherm pizza setting**

A combination of bottom heat and hot air is ideal for baking crispy bases with a moist topping. Perfect for fresh pizza, biscuits or cakes with a fruit topping and pastries and pies.



**Top / bottom heat with hot air**

The fan distributes the heat generated by the heating elements at the top and bottom evenly throughout the oven. Ideal for biscuits and roasts.



**Ökotherm intensive hot air**

The top heat switched on in addition to heating the oven up with hot air ensures a delicious crust and intensive browning. Ideal for oven baked potatoes, roasts and for gratinating dishes.



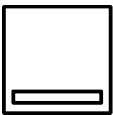
**ECO**

ECO makes it possible to cook dishes with a lower energy consumption than usual. In order to save on energy, the oven switches off automatically a few minutes before the end of the cooking time and uses the remaining heat in the oven to cook food through.



**Ökotherm hot air**

The fan distributes the heat generated by the ring heating element at the back of the oven. The heat spread evenly throughout the oven makes it possible to cook evenly at several levels without the flavor or odor being transmitted.



**Bottom heat**

With heat generated only at the bottom, this mode ensures that bases or especially crispy and/or that they are browned better on the bottom. Ideal for very moist fruit cakes and for blind-baking cake bases.



**Top heat**

The heat generated by the top heating element is ideal for gratinating and browning dishes.

### 6.2. Special Functions



#### Defrosting

This function serves to gently defrost frozen food.



#### Steam cleaning

This program is used to clean the appliance interior.



#### Warming damp towels

To this, roll up dampened guest towels and place them next to one another in a perforated cooking container.



#### Melting

Ideal for melting foods. This is done exclusively with steam. To do this, follow the instructions in the recipe. To melt chocolate, for example, you should cover the cooking container with a heat and steam-resistant film.



#### Preparing dough (letting leavened dough rise)

To do this, place the bowl with the prepared dough onto the grate or the perforated cooking container and set the temperature and duration according to the recipe. The appliance provides the perfect climate.



#### Disinfecting objects

Disassemble the object into its pieces and place them in a perforated cooking container. You can set the duration for the boiling yourself. Canning jars, for example, can be boiled for 15 minutes.

#### Sterilizing utensils for small children

This function is for sterilizing objects such as baby bottles.



Disassemble the baby bottle into its pieces and place them in a perforated cooking container. We recommend a cooking duration of 12 minutes for this procedure in order to fully boil the individual parts. Then let the individual parts rest for another approx. 4 min. before removing them from the appliance and drying them. All individual parts must be completely dried before being put back together again.



#### Yoghurt mode

Yoghurt cultures feel really good in this mode and your yoghurt will turn out perfect.



**Baking bread**

This program is ideal for getting a light crumb texture and a beautifully browned crust.



**Drying**

With the drying mode water is extracted from food to extend its shelf life. Most vitamins and minerals are preserved. Dehydrating is ideal in the production of dried fruit, dried meat, fruit purees and dried cod.



**Preserving**

Ideal for preserving foods such as fruit and vegetables.



**Au Gratin**

This function is ideal for gratinating gratin dishes, oven bakes and soufflés.



**Frozen foods**

The optimal distribution of heat that has only been slightly warmed up in the oven makes this program ideal for defrosting frozen food.



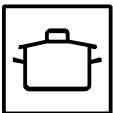
**Keeping warm with steam**

This function can be used for keeping food warm with steam



**Keeping food warm**

Food is kept warm at low temperatures, without continuing to be cooked. Ideal for food that is to be served later on.



**Low-temperature cooking**

Food is cooked very gently at low temperatures, which also keep it very juicy. Ideal for beef, pork, lamb, veal and poultry.



**Defrosting with steam**

This function serves to gently defrost frozen food.

### 6.3. Steam cooking functions



#### **Steam cooking**

In order to prepare any kind of food in the gentlest, most tasty manner. The temperature is generated exclusively by water steam.

Suitable for cooking vegetables, rice and fish.



#### **Regeneration**

The appliance is only intended to be used for cooking food. The combination of steam and hot air ensures a perfect climate and the food tastes like freshly prepared.



#### **Vario steam cooking**

This function combines 75% hot air with 25% steam and is ideal for cooking bread and cakes and pastries, as well as meat and poultry.



#### **Steam cooking combination mode**

This function combines steam and hot air. The temperature is generated 50% by hot air and 50% by steam. This mode is ideal for cooking oven bakes, puddings and soufflés.



#### **Sous vide cooking**

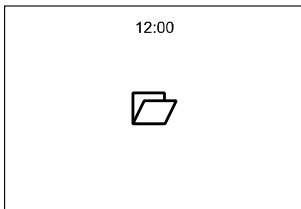
You can cook like the pros using the sous vide steam cooking program. Sous vide cooking uses steam to produce a constant temperature to cook vacuum-packed food.

## 7. Operating the oven

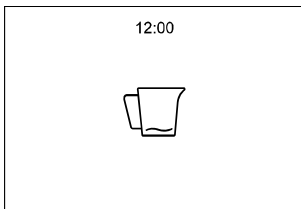


In some cases, the fan is switched on and off, but this is not an indication of a fault.

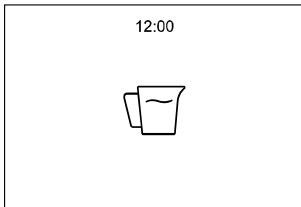
### 7.1. Symbols



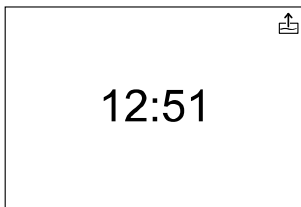
The panel opens when the Panel Opening key is pressed. The display remains active until it reaches the final opening angle. The panel can be open manually when the indicator is off.



The water tank is empty or not inserted. Please fill the water tank to continue or to start the process.



The remaining water was pumped back into the water tank. Please empty the water tank.



The remaining water will be pumped back into the water tank. Please do not remove the water tank while the symbol is visible.


When the door is open, the pumping process is interrupted.


When the door is closed, the pumping process starts again.



The following symbols can appear depending on the oven status.


On the left side of the display:

 The oven is doing the fast pre-heating.


 When the timer is on.


 When the safety block is on.


 When the end of cooking time is programmed.


 When the automatic steam shot is activated.


On the right side of the display:


 When the temperature is dropping.


 When the temperature is rising.

 When the oven needs to be descaled.

 The water tank is empty or not inserted.

 When the food probe is plugged in.

 When the demo mode is on.

 When the water is being pumped back into the water tank.




### GENERAL INFORMATION

When opening the door during or upon completion of the cooking cycle, be careful of the flow of heat and/or steam coming out of the cooking chamber.


### RISK OF BURNING!

## 7.2. Turning the oven on and off

- To switch on the oven press the  key.





If no action is taken after this key is pressed, the oven switches off or switches to the Sleep mode (if the manual confirmation is on) (see settings chapter).

- To switch off the oven press the  key again.



### 7.3. Sleep mode



- If the manual confirmation is activated (factory default), and if no action is taken during 30 seconds after the  key is pressed, the oven goes to sleep mode.
- The sleep mode is active for 5 minutes and allows you to return to the previous setting by pressing .
- All programmed settings will be saved during this 5 minutes period. After 5 minutes the oven switches off and displays the time.

### 7.4. Putting the appliance into operation for the first time















Before using the oven for the first time the language, date, time, temperature and weight units need to be set.

#### 7.4.1. First settings





##### Setting the Language

- Press  or  to select the desired language.
- Press **OK** to confirm.



##### Setting the Date and time

- Press  or  to select the year.
- Press **OK** to confirm.
- Press  or  to select the month.
- Press **OK** to confirm.
- Press  or  to select the day.
- Press **OK** to confirm.
- Press  or  to select the hour.
- Press **OK** to confirm.
- Press  or  to select the minutes.
- Press **OK** to confirm.
- Press  or  to choose the clock appearance (Standard or Retro).
- Press **OK** to confirm.
- Press  or  to select the clock format.
- Press **OK** to confirm.

### Setting the units










- Press  or  to select the weight unit (Kilogram by default).
- Press **OK** to confirm.
- Press  or  to select the temperature unit (Celsius by default).
- Press **OK** to confirm.

### Setting the water hardness

- Press  or  to select the water hardness level.
- Press **OK** to confirm.

After all the initial settings are done, the oven goes to the Home screen.

## 7.5. *Selecting a cooking function*

- Press the  key to switch the oven on.
- Press the  key to access the functions selection menu.
- Press  or  to select the baking functions  option.
- Press **OK** to confirm.
- Press  or  to select the desired function.
- Press **OK** to confirm.
- Press  or  to select the desired temperature.
- Press **OK** to confirm.
- Press **OK** to start the cooking function.



To program a cooking time and the end of a cooking time, please refer to chapter “Time settings”












It is possible to add steam to a cooking function, please refer to chapter “Automatic steam shot”

## 7.6. Selecting a special function







### INFO

Some special functions operate with steam. In this cases, it is necessary to fill the water tank before using the oven.

- Press the  key to switch the oven on.
- Press the  key to access the functions selection menu.
- Press  or  to select the special functions  option.
- Press **OK** to confirm.
- Press  or  to select the desired function.
- Press **OK** to confirm.
- Press  or  to select the desired temperature, weight or time (depending on the option)
- Press **OK** to confirm.
- Press **OK** to start the cooking function.

## 7.7. Changing the cooking settings during a process

- Press the  key to change a cooking function.
- Press the  key to change the temperature during a cooking process.
- Press the  to change or program a cooking time. (Refer to chapter “Time settings”)
- Press  to finish a cooking process.













### INFO

All changes must be confirmed with the **OK** key. Otherwise, after 8 seconds the oven returns to the previous settings and the new ones will not be saved.

### 7.8. Automatic program

#### 7.8.1. Selecting an automatic program

- Press the  key to switch the oven on.
- Press the  to access the automatic programs options.
- Press  or  to select the category.
- Press **OK** to confirm.
- Press  or  to select the automatic program.
- Press **OK** to confirm.
- Press  or  to choose the desired weight (only available in some functions).
- Press **OK** to confirm.
- Press  or  to choose the cooking level
- Press **OK** to confirm.
- Press **OK** to start the automatic program.



#### **INFO**

For some programs, there is a preheating phase. After the oven preheats, it emits an acoustic signal and the temperature on the display starts to blink. The door must be open and the display shows the level where the food should be placed.

#### 7.8.2. Important information about cooking with programs







While cooking with a program, the oven calculates the required time and temperature based on the selected weight and doneness level. The temperature, weight and time can still be changed at any time during the process.

If the oven does not provide any additional information, it means that the displayed cooking time does not include a preheating phase. This is why it is very important to select the correct weight.




## 7.9. Altering the parameters

### 7.9.1. Changing the food weight


The weight of an automatic program can be changed proceeding as follows:




- Press the  key to return to the settings view.
- Press the  key.
- Press  or  to set a new weight.
- Press **OK** to confirm.
- Press **OK** until every setting is confirmed and continue the automatic program.

The weight can also be changed by doing the following:

- Press the  key several times until the weight setting is reached.
- Press  or  to set a new weight.
- Press **OK** to confirm.
- Press **OK** until every setting is confirmed. The oven continues the cooking process with the adapted cooking settings.

### 7.9.2. Changing the cooking temperature




A cooking temperature has been pre-set for all of the automatic programs. To change this pre-set temperatures the automatic program needs to be stopped/paused by pressing . For all the other cooking functions the temperature can be changed at any time, proceeding as follows:

- Press the  key.
- Press  or  to set a new temperature.
- Press **OK** to confirm.
- Press **OK** to continue the cooking function. The oven continues the cooking process with the new settings.

### 7.10. Time settings

#### 7.10.1. Setting a cooking time

There is no default time for the cooking functions, if a time needs to be set proceed as follows:


- Press the  key.
- Press  or  to set the desired cooking time.
- Press **OK** to confirm.
- Press **OK** to start the cooking function.

After the time is set, it is possible to set the end of cooking time (see “Selecting the end of a cooking time” chapter). This step is skipped if the cooking time is set while a process is running.






#### **INFO**



When the time expires, the cooking process end and the oven emits an acoustic sound.

Press  to stop the sound, and the oven switches off.

#### 7.10.2. Changing a cooking time

- Press the  key.
- Press  or  to change the cooking time.
- Press **OK** to confirm. The oven goes back to the settings overview.
- Press **OK** to continue the cooking function.



#### 7.10.3. Deleting a cooking time

- Press the  key.
- Press  and set the cooking time to “00:00”.
- Press **OK** to confirm.

The oven continues without a time setting and the time disappears from the settings overview.

### 7.10.4. Setting the end of a cooking time

Once the cooking time is set, the oven gives the option to program an end of cooking time.

- Press  or  and set the end of the cooking time.
- Press **OK** to confirm. The oven goes to the settings overviews.
- Press **OK** to confirm the settings.






#### **INFO**



By setting the end of cooking time, the start of the cooking process can be delayed (depending on the cooking duration + end of cooking time).

Note: If you want to start the cooking process immediately in the standby mode press **OK**.





### 7.10.5. Changing the end of cooking time

- Press the  key.
- Confirm the cooking time with **OK**.
- Press  or  to set the new end of the cooking time.
- Press **OK** to confirm the settings.

### 7.10.6. Deleting the end of cooking time

- To delete the end of cooking time, press  for 3 seconds.
- Press  to keep the end of cooking time or **OK** to delete it.
- Press **OK** to confirm.

### 7.10.7. Setting a timer

- Press  key.
- Press  or  to set the desired time.
- Press **OK** to confirm.
- After the programmed time expires, the oven emits an acoustic sound and the  symbol starts to flash on the display.
- Press any key to stop the acoustic signal.







#### **INFO**

This function works independently from the running cooking process.




## Steam cooking

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### 7.10.8. Changing the timer




- Press  key.
- Press  or  to set the desired time.
- Press **OK** to confirm.
- After the programmed time expires, the oven emits an acoustic sound and the  symbol starts to flash on the display.
- Press any key to stop the acoustic signal.

### 7.10.9. Deleting the timer

- Press  key.
- Press  or  to set the timer to "00:00".
- Press **OK** to confirm.

## 7.11. Fast Pre-heating

The fast pre-heating is activated by default from the factory. To activate or deactivate the fast-pre-heating mode do the following:

- On the standby mode, press  until the pre-heating menu appears on the display.
- Choose  to activate or  to deactivate the function.
- Press **OK** to confirm.

## 8. Steam cooking

---

The steam cooking is a particularly gentle preparation of food. The suitable steam function depends on the food to be cooked.

- It's recommended the 100% steam cooking for fish, rice and vegetable dishes.
- It's recommended the 50% combination steam cooking for puddings, soufflés and casseroles.
- It's recommended the 75% Vario steam cooking for bread and meat dishes.
- It's recommended the Regenerate program to prepare or warm up food.





## 8.1. Selecting a steam cooking functions



### INFO

Check that the water tank is full before each steam cooking operation.

- Press the  key to switch the oven on.
- Press the  to access the steam functions.
- Press  $\wedge$  or  $\vee$  to select the desired steam cooking function.
- Press **OK** to confirm.
- Press  $\wedge$  or  $\vee$  to select the desired temperature.
- Press **OK** to confirm.
- Press  $\wedge$  or  $\vee$  to set the desired operation time (only available in some functions).
- Press **OK** to confirm.
- Press  $\wedge$  or  $\vee$  to set the desired end of cooking time (only available in some functions).
- Press **OK** to confirm. The oven goes to the settings overview.
- Press **OK** to start the cooking process.



### INFO

Do not remove the water tank during a cooking process.

When the residual water is pumped back, the water tank indicator appears on the display.

Remove the water tank, clean it and fill it with fresh water.



### INFO

During a steam function the oven can run out of water. The water tank icon appears on the display. To continue, remove it, fill it with water and place it back into the oven.

If the icon is still on the display, check if the water tank is correctly inserted.




### CAUTION!

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.**

### 8.2. Automatic steam shot


The automatic steam shot can be switched on for some oven functions.

- To use the automatic steam shot, set a cooking function as described in previous chapters.
- On the settings overview, press the  key.
- Press  $\wedge$  or  $\vee$  to select the desired steam shot intensity.
- Press **OK** to confirm. The oven goes to the settings overview.
- Press **OK** to confirm.

The oven will now add automatically a steam boost at certain intervals.


#### Adjust the automatic steam shot

To adjust the automatic steam shot proceed as follows:

- Press the  key.
- Press  $\wedge$  or  $\vee$  to change the steam shot intensity
- Press **OK** to confirm.

#### Deactivate the automatic steam shot

To deactivate the automatic steam shot proceed as follows:

- Press the  key.
- Press  $\vee$  until the fields are grayed out.
- Press **OK** to confirm.

In this case, the symbol will no longer be visible in the status display.

## 9. Steam cleaning

---

The steam oven has an additional steam cleaning function. This function can be found on the Special functions menu.












#### INFO

Fill the bottom of the cavity with one half of water and the other half with conventional vinegar.

Let the mixture work for 5 minutes.

Meanwhile fill the water tank with 500 ml of water.




Now follow the steps below to set up the appliance.

- Press the  key to switch the oven on.
- Press the  key to access the functions options.
- Press  or  to select the special functions option.
- Press **OK** to confirm.
- Press  or  to select the steam cleaning  function.
- Press **OK** to confirm.
- Press  or  to select Start or Stop.
- Press **OK** to start the steam cleaning function. Follow the instruction on the screen.
  
- Once the process is complete, open the door and wait 4-5 minutes with the door open to cool the oven. Then wipe the interior cavity with a damp cloth.

## **10. Favorites**




The favorites option, is where the most used cooking settings can be saved, it has up to 20 slots to save.

### **10.1. Selecting a favorite**





- Press the  key.
- Press  or  to select a favorite.
- Press **OK** to confirm. The oven goes to the settings overview.
- Press **OK** to confirm.

### **10.2. Saving a favorite**

To save a favorite proceed as follows:

- On the settings overview menu or while a function is running, press the  key.
- Press  or  to select a storage space (1-20).
- Press **OK** to confirm.




### **10.3. Deleting a favorite**

- On the Home settings, press  for more than 3 seconds, until the oven goes to the deleting favorites menu.
- Press  or  to select a favorite.
- Press **OK** to confirm.
- Press  to keep the favorite or **OK** to delete.

### 11. Settings

---



To access the settings menu proceed as follows:

- Press the  key.
- Press  or  to select the desired option.
- Press **OK** to confirm.


The settings menu contains the following options:

1. Language
2. Eco
3. Startup sound
4. Units
5. Date and time
6. Water hardness
7. Descaling


#### 11.1. Language

- Press  or  to select the desired language.
- Press **OK** to confirm.





#### 11.2. ECO

- To activate the ECO mode press the **OK** key.
- To deactivate the ECO mode press the  key.

#### 11.3. Start sound







- To activate the Startup sound press the **OK** key.
- To deactivate the Startup sound press the  key.

#### 11.4. Units









- Press  or  to select the weight or temperature units
- Press **OK** to confirm.
- Press  or  to the desired unit.
- Press **OK** to confirm.

## 11.5. Date and time



### Setting the date

- Press  or  to select the year.
- Press **OK** to confirm.
- Press  or  to select the month.
- Press **OK** to confirm.
- Press  or  to select the day.
- Press **OK** to confirm.

### Setting the clock


- Press  or  to select the hour.
- Press **OK** to confirm.
- Press  or  to select the minutes.
- Press **OK** to confirm.
- Press  or  to choose the clock appearance (Standard or Retro).
- Press **OK** to confirm.
- Press  or  to select the clock format.
- Press **OK** to confirm.

## 11.6. Water hardness


- Press  or  to select the water hardness level.
- Press **OK** to confirm.

## 11.7. 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 appliance automatically detects when descaling is necessary and the  symbol appears on the display.

If a Descaling procedure is not performed, some cooking cycles after the oven shows a second warning message.

If after the second warning message the oven is not descaled, the oven blocks all the steam related functions. At this moment, if a steam function is selected the oven will emit a long acoustic sound and the  will start blinking on the display.

## Other functions

---



### INFO

**Failure to descale the appliance will likely impair the functioning of or cause damage to the appliance.**

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

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






### CAUTION!

**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.




If the descaling message appears on the display, press **OK** to start the descaling process, or if no message appears and there's the need to descaling the oven, access the descaling process on the settings menu and proceed as follows:

- Press  or  to select Start or Stop.
- Press **OK** to confirm. Place 500ml of the descaling solution into the water tank.
- Press **OK** to start the descaling process. The descaling process starts and the first phase takes about 23 minutes.
- After the first phase is complete, the oven emits an acoustic sound. Remove the water tank and fill it with 500ml of fresh water.
- Insert the water tank and close the panel and the oven starts the second phase of the descaling process for about 5 minutes.
- After the second phase is complete, the oven emits an acoustic sound. Remove the water tank and fill it with 500ml of fresh water.
- Insert the water tank and close the panel and the oven starts the third and last phase of the descaling process for about 5 minutes.
- At the end the  symbol appears on the display. Empty, clean and refill de water tank.



## 12. Other functions

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
### 12.1. Setting the demo mode

- On the standby mode press simultaneously the  and  keys for about 3 seconds, the oven emits an acoustic sound the  appears on the display.
- To deactivate the demo mode repeat the same process.






## 12.2. Safety block

- To activate the safety block press the  key for about 3 seconds, the oven emits an acoustic sound the  appears on the display.
- To deactivate the safety block repeat the same process.

## 12.3. Restore the factory settings

- To restore the factory settings, on the standby mode, press simultaneously the  and OK keys for about 3 seconds.
- Press  or  to select  or .
- Press OK to confirm.
- The oven restarts the system.

## 12.4. Automatic confirmation

- To select the automatic confirmation, on the standby mode, press simultaneously the  and OK keys.
- Press  or  to select  Auto (automatic) or  (manually).
- Press OK to confirm.



### INFO

The automatic confirmation consists on accepting the set values after 8 seconds.

This only applies when a cooking function or program is selected.

## 13. Food probe



### WARNING!

**Please cover the socket inside the cavity if you are not using the food probe. Failure to cover the socket will cause damages to the oven.**

**Only use the food probe recommended for this oven.**

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

## Food probe


---

The food probe can be used with all baking functions and some special functions. When the probe is pulled, the appliance returns to stand-by mode.

### Correct use of the food probe

- Insert the tip of the food probe horizontally from the side until it reaches the center of the food item.
- Always insert the food probe up to the handle.
- The tip must not be located near the fat or the bone.


### Using the food probe











- Place the food with the food probe inserted in the oven.
- Plug the food probe to the socket inside the cavity.
- The  symbol appears on the display.


### 13.1. Using the food probe with cooking functions



#### INFO









The food probe can be used with cooking functions combined with steam. To do this press the  key to generate steam and follow the setting below.

- Press the  key to switch the oven on.
- Press the  key to access the functions options.
- Press  or  to select the cooking functions option.
- Press **OK** to confirm.
- Press  or  to select the desired function.
- Press **OK** to confirm.
- Press  or  to select the desired temperature.
- Press **OK** to confirm.
- Press  or  to select the food probe temperature.
- Press **OK** to confirm. The oven goes to the settings overview.
- Press **OK** to start the cooking function.

When the food reaches the selected temperature, the oven switches off. To change the temperature or the recommended temperature of the food probe, press . And follow the previous steps.



### 13.2. Using the food probe with automatic programs

- Press the  key to switch the oven on.
- Press the  to access the automatic programs options.
- Press  or  to select the category.
- Press **OK** to confirm.
- Press  or  to select the automatic program.
- Press **OK** to confirm.
- Press  or  to select the food probe temperature.
- Press **OK** to confirm. The oven goes to the settings overview.
- Press **OK** to start the automatic program.


When the food reaches the selected temperature, the oven switches off.



#### **INFO**


The food probe cannot be used with all automatic programs. If a non-compatible program is selected the oven emits an acoustic sound and the program doesn't start.

## 14. What to do if...

	<b>ATTENTION!</b> Repairs may only be carried out by qualified staff members!
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If your appliance is faulty, please check whether you can rectify the problem yourself by consulting these instructions for use. You may be able to rectify some problems yourself. They are described below.

If...	What to do?
...the oven does not heat up	Turn the oven on.
	Set the required time.
	Make sure that the settings are correct.
	You will find more relevant information in the section on "automatic switch-off".
	See "Safety block".
	Close the door carefully.
...the lighting does not work	Make sure that the safety fuse is causing the problem. Contact an authorized skilled electrician if the fuse repeatedly triggers.
	Replace the lamp.
	Check: Has the mains plug been connected? Is the fuse box in the building in an operational condition? Power failure? Is the safety block switched on?
...neither the keys nor the lighting is working?	Wait approx. 15 seconds or trigger the fuse and switch it on again. You may need to repeat this procedure! The keys then adjusted themselves, so they respond to touch again.
...when one or several of the keys do not respond to touch, but the lights can be switched on	Once the fuse has been triggered twice and been switched on again, trigger it once more and inform Customer Service
...one or more keys do not even respond when the fuse is triggered and switched on again	Switch off the oven and have Customer Service replace it
...the oven door glass cracked?	

<p>...the door sealing is damaged?</p>	<p>Replace the door sealing See «Replacing the door sealing».</p> <div style="border: 1px solid black; padding: 5px; display: inline-block;">  <div style="margin-left: 10px;"> <p><b>ATTENTION!</b>  <b>Do not use the oven when the door sealing is damaged!</b></p> </div> </div>
<p>...the oven lamp is damaged?</p>	<p>The oven can still be used. Replace the halogen lamp as quickly as possible when the oven is cold. See «Replacing the oven lamp».</p>
<p>...a powerful smell develops?</p>	<p>Recycle the ökotherm® catalyst. See «Recycle the ökotherm® catalyst».</p>
<p>...an error code which is not on the chart appears in the display?</p>	<p>Switch the oven off and then on again using the safety fuse in the home or the safety switch in the fuse box.</p>
	<p>Contact Customer Service if the error code appears in the display again.</p>
<p>...steam and condensation water are deposited on food and in the inside of the oven?</p>	<p>Do not allow food to remain in the oven for more than 15 – 20 minutes after the cooking or baking process has ended.</p>
<p>...the steaming process does not start?</p>	<p>Check that the water tank is inserted correctly and that the panel is closed.</p>



# Küppersbusch

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