

Note:

Accessories can be used with the:

- 500mm wide self-standing appliances produced from the year 2000 on;
- 600mm self-standing appliances produced from the year 2002 on;
- Integrated appliances produced from the year 2003.

**You have chosen a healthy way of preparing your food.
Cooking in our steam pot enables this.**

Steam cooking is most suitable especially for dietary food preparation, since no fats are added to the food, except for those that already exist within the particular aliment. The pot may be used for cooking vegetables, fish, small chunks of poultry, eggs and bread dumplings. Vegetables are not overcooked, they remain crisp and solid and are not discolored; the same applies for the dumplings. Food preserves most of its vitamins, aroma and its own natural flavor. Cooked vegetables are most suitable as a side dish.

Steam dish components:

Steam pot lid




Perforated insert
(food tray carrier)



Deep baking pan
(pour in the water)

Container dimensions:
width 405 mm, height 185 mm, depth 360 mm

Before first use:

During the first use of your Steam Cooker there is a possibility that you might detect a sour odor coming from the dish. This, however, would not affect the quality of food prepared in the cooker. The odor may easily be avoided by carrying out the following procedure: prior first use set the oven mode to bottom heater + fan  and preheat the empty oven for 10 minutes at the selected temperature of 180°C. Insert the steam cooking pan, in which you have preliminary poured one litre of water, onto the second oven guide (one oven guide; in appliances of type EV2..., EVP2..., E2..., EI2..., K2...) and heat it up for one hour. Finally, empty the dish by throwing away the remains of non-evaporated water.

Steam cooking procedure:



Fig. 1

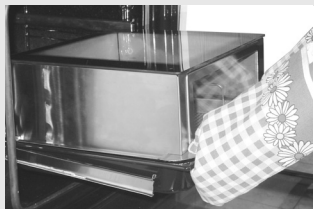



Fig. 2



Fig. 3



Fig. 4


- Pour **600-700 ml of drinkable water into the deep pan** - depending on the length of cooking and type of food.
- Place the perforated food tray into the deep pan. Put the food you wish to steam cook directly on the perforated tray. Cover the deep pan with the lid.
- Preheat the empty oven for 10 minutes at $T=140^{\circ}\text{C}$ and the bottom heater + fan heating  mode.

ATTENTION! Oven interior and guides are hot - use protective gloves. When inserting the Steam Cooker into the oven, turn the transparent side to face you. This way you will be able to monitor the cooking procedure visually.

Placing the steam cooker into the oven

- Preheat the oven and place the steam cooker on the **second level guides** (counting from the bottom). Continue the steam cooking process with the same cooking mode and temperature (with appliances type EV2..., EVP2..., E2..., EI2..., and K2...)
- Preheat the oven and place the steam cooker on the **first guide** (counting from the bottom – appliances type EV2..., EVP2..., E2..., EI2..., and K2...)



Steam cooking is allowed only on bottom heater + fan heating mode , and on the temperature of 140°C.

- At the end of cooking carefully open the oven door (steam exit).

Removing the steam cooker from the oven

When removing the steam cooker from the oven, use kitchen gloves.



Fig. 5



Fig. 6

- If your oven is fitted with pull-out guides, pull the steam cooker (along with guides) from the oven as far as it will go (Figure 1). Then slightly lift the cooker from the guides at the front (Figure 2) and pull it towards yourself by approximately 8 cm (Figure 3) by grabbing it at the sides underneath the edge of the deep tray, first on one side and then on the other (Figure 4).
- If the steam cooker is on the grid, pull it from the oven slightly along with the grid (Figure 5) – as far as necessary to grab the steam cooker at the sides under the deep tray edge, first on one side and then on the other .
- Lift the dish and carry it to the kitchen worktop, but don't forget to protect the worktop surface.
- **CAUTION! Lift the lid in such way to let the steam out at the back of the Steam Cooker, otherwise you might get burned with steam (Fig. 6).**
- Do not place the Steam Cooker on oven door. Use appropriate kitchen utensils to remove food from the perforated tray.

Steam cooking chart

Food	Preparation and quantity in g	Water quantity in deep pan (in ml)	Cooking time (min)
Cauliflower	entire - two 500 g pcs	600	38 - 44
Cauliflower	chunks - 1000 g	600	36 - 42
Frozen cauliflower	chunks - 1000 g	600	38 - 42
Broccoli	chunks - 1000 g	600	36 - 42
Frozen broccoli	chunks - 1000 g	600	38 - 42
Carrots	chopped longitudinally - 700 g	700	38 - 45
Green beans	- 800 g	700	40 - 45
Potatoes	sliced 1000 g	700	42 - 47 - depending on age
Asparagus	- 800g	700	38 - 45 - depending on age
Eggs	hard boiled 15 pcs	600	28 - 32
Trout	entire - 2 300 g pcs	600	40 - 43
Chicken wings	entire - 4 200 g pcs	600	42 - 45
Bread dumplings with bacon	entire - 12 pcs	700	35 - 42
Bell pepper	ribbon sliced 1000 g	600	35 - 40 - depending on age

- Do not defrost frozen food before steam cooking.
- When you need to cook different vegetables together, the harder one should be sliced in smaller chunks. Our suggestion is that the total amount of vegetables does not exceed 1000g. This quantity allows the steam to flow easily through the perforations in the tray and cook the food.
- When preparing fish, stuff the cleaned interior with fresh spices and/or herbs (garlic, parsley, etc.)

Cleaning and maintenance of the Steam Cooker

Prior each next use of the Steam Cooker all components must be thoroughly cleaned. Avoid using rough and aggressive cleaners. Deep pan and perforated tray may be washed in a dishwasher. To clean the lid use soft cloth dipped in the solution of detergent for manual dishwashing. Rinse under running water. All components must be thoroughly rinsed and dried with a dry cloth.

If you notice scaling deposited in the deep pan, remove it with vinegar solution.