

Operating Instructions Combi Steamer and Convection Oven Model: EHK500



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Please read carefully and keep it in a safe place near the steam oven.

Operating Instructions Steam Oven

1. General notes

1. Carefully read these operating instructions through as they contain important information.
2. It is advisable to keep the operating instructions in a place where you have them always ready to hand. Should you pass the steam oven on to a third party, this instruction manual must be handed on.
3. As soon as you have unpacked the oven, check whether everything is in a faultless condition. Should anything be damaged, do not connect the appliance as such, but inform your dealer.
4. The oven must only be used for the intended purpose. Improper use can cause damages and lead to the loss of the warranty.
5. Before you connect the steam oven, make sure that the type of current stated on the identification plate corresponds with your mains supply.
6. In the case of fault and/or malfunction, pull the plug out of the socket and inform your dealer. He will carry out the repair with original spare parts.
7. Please observe the local regulations concerning accident prevention and disposal.
8. The manufacturer/dealer cannot be made responsible for damages which arise through not observing these operating instructions. Apart from this, if these instructions are not observed, oven safety is no longer guaranteed.

2. Description of the appliance



Upper toggle: Temperature

Middle toggle: Function

Glass door

Door handle

Lower toggle: Timer

Water container with indication (down right)

Pilot light (over the water level indication)

3. Technical specifications

Description	Combi Steamer and Convection Oven
Model	EHK500
Contents	30 litres
Supporting rails	for maximum 4 x ² / ₃ GN
Temperature range	50° C to 205° C
Timer	0 to 120 minutes
Power	2,5 kW
Connection	230 V / 50 Hz / 1 Ph
Dimension	W 550 x D 540 x H 380 mm
Weight	20 kg net
Accessories	1grid grille

4. Safety notes

1. Exterior surfaces of the oven can be hot. Therefore, use the door handle.
2. The air vents at the rear must be kept clear. The oven should therefore stand approx. 10 cm from the wall.
3. When in steam mode, the function toggle must be turned to OFF before opening the door. Risk of scalding!
4. Do not touch the plug with wet hands.
5. Do not pull the plug out of the socket by the cable.
6. The cable must not hang over table edges and/or sharp edges. It also must not come into contact with the hot appliance surface or with water.
7. Regularly check the cable. If it is damaged, it must be exchanged by a qualified specialist.
8. Do not leave the oven unattended while it is in use. Children are not able to realise dangers when handling electronic appliances.
9. Before each cleaning session, allow the oven to cool down and pull the plug out of the socket.
10. Do not place any unsuitable, and under no circumstances, flammable objects in the oven.
11. Do not use the oven outdoors.
12. Do not put the oven near to gas or electric ovens and/or other sources of warmth. Take care that no curtains or other flammable materials come into contact with the oven when it is in use.
13. Do not place anything on the oven.
14. Switch the oven off before you pull the plug out of the socket.
15. Do not cover the GN container with aluminium foil as overheating could occur.
16. When you take food which is ready out of the oven, wear heat resistant gloves or use tongs made for this purpose.
17. Do not clean the oven with a metal scouring pad. Part of it may become detached and find its way into the electric components, whereby creating the risk of an electric shock.
18. Repairs may only be undertaken by a qualified specialist using original spare parts.

5. Switching on

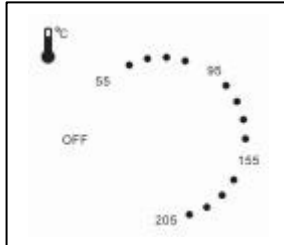
1. Put the steam oven on a stable, flat, heat resistant surface.
2. Clean the grille with a commercial detergent.
3. For exterior and interior surfaces use a damp, warm cloth and/or a sponge. Take care to dry everything carefully. Do not use a spray or polishing agent on the interior surfaces. The cleaning cloth and/or the sponge must not be wet, but only damp.
4. Before connecting to the mains check whether the type of current stated and the voltage corresponds with information on the identification plate. Afterwards, plug the plug into the socket.
5. Place the grid grille into the oven.
6. Pre-heat the oven for 5 minutes, that is to say, at the highest temperature. This is no longer necessary for baking and roasting processes later on.
7. Switch the oven off and open the doors so that all smoke residues can escape.

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6. Operation

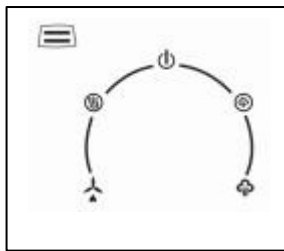
Before using, please familiarise yourself with the following oven functions:

TEMPERATURE



You set the desired temperature using the 'temperature' toggle, that is to say from 50° - 205° C. The pre-selected temperature is kept constant during the cooking process. The heating element is switched off when the 'temperature' toggle is at OFF.

FUNCTIONS



The oven has 4 functions (see toggle)



This symbol means: no function is switched on.



This symbol means: heating element and ventilator are functioning.



This symbol means: defrosting (heating element is not operating – only the ventilator)

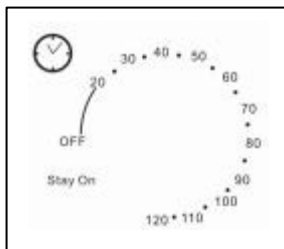


This symbol means: the heating element and the ventilator are functioning and steam is generated.



Steam generation only (without ventilator)

Timer



The setting possibilities range from 0 to 120 min.

When you turn the timer to 'OFF', the oven is switched off.


After the temperature has been set, turn the timer to the desired slow cook period.

During the slow cook period, the timer can be turned to different minute setting.

When the set time has elapsed, a signal sounds and the heating element switches off automatically.


After using the oven, turn all toggles to OFF.

Defrosting





1. Place the frozen product onto the grid grille and then place the grid grille onto the middle rail. Then close the door.
2. Turn the function toggle to  symbol
3. Set the duration of the defrost using the timer, that is to say corresponding to the size and amount which you want to defrost.
4. Check and/or monitor the defrosting process.

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Baking

1. Place the grid grille onto the desired rail. The upper and middle rails give the best results.
2. Turn the function toggle to function 
3. Select the desired temperature.
4. To switch the oven on, turn the timer toggle to the desired time. It is not necessary to pre-heat the oven.
5. When you take food out of the oven, wear heat resistant gloves or use tongs made for this purpose.

Steaming

1. If you want to steam cook or bake, first of all, fill the water tank with water.
2. Turn the toggle on the symbol  to pre-heat the oven on 130°C.
3. Place a perforated GN container onto the desired rail. The middle rail gives the best results.
4. Turn the toggle to the steaming function 
5. Select the desired temperature.
6. Turn the timer to the desired time setting. The oven is then switched on.
7. The pilot light is illuminated up until the point when the set temperature is reached.
8. Steam, temperature and time control can be modified whilst operating.
9. If you want to steam products using the heating element and ventilator functions, proceed as per 1 to 7 however select function  instead of function 

Note: The steam function can be used approximate 110 minutes, if the water tank is full.

7. Cleaning

1. **WARNING:** Before each cleaning session, the oven has to be switched off and the plug has to be pulled out of the socket.
2. Allow the oven to cool down completely and clean it, as is described in point 2 and 3 of 'Switching on'.
3. Do not use abrasive cleaning agents and under no circumstances steel wool or abrasive sponges (see Safety notes point 14)
4. If residues have formed, then remove these using hot water and vinegar.
5. It is important that you clean the cooker after every use as it is much easier for one thing and for another thing, food remains from the roasting/baking will not stick. If you do not deal with the food remains before cooking, they can burn the next time you cook and give out a bad smell.
6. If you have not used the oven for a long period, you must remove dust and moisture before reusing.

8. Trouble shooting and settlements

1. The oven does become warm after switching it on.
 - Check whether the timer is switched on.
 - Check whether the temperature is switched on.
2. A 'metallic' sound can be heard when operating.
 - Notify your dealer or send him the oven so that he can have a look at the ventilator.
3. The food that you are roasting or baking often burns, even when you have kept to the instructions stated in the recipe.
 - Check whether the ventilator is working normally.
 - Allow the after-sales service to check the temperature toggle