

Operating instructions

Steam XSL

Steam cooker

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarise yourself with the appliance and get the best use out of it.

Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliance is reserved.

Validity

The product family (model number) corresponds to the first alphanumeric characters on the identification plate. These operating instructions apply to:

Type	Product family	Size system
STXSLZ60	23023	60-450
STXSLZ60c	23023	60-450

Variations depending on the model are noted in the text.

Colour operating instructions can be downloaded from the internet from www.vzug.com.

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1 Safety precautions

1.1 Symbols used



Denotes important safety precautions.

Failure to observe said precautions can result in injury or in damage to the appliance or fittings!



Information and precautions that should be observed.



Information on disposal



Information about the operating instructions

- ▶ Indicates step-by-step instructions.
 - Describes how the appliance reacts to the steps taken.
- Indicates a list.

1.2 General safety precautions



- Read the operating instructions before using the appliance for the first time!



- This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, provided they are supervised or have been instructed on the safe use of the appliance and have un-

derstood the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be undertaken by children without supervision.

- If an appliance is not equipped with a mains cable and a plug or other means for disconnecting from the mains with a contact opening on each pole complying with the conditions of overvoltage category III for full isolation, an isolating device must be incorporated into the permanently installed electrical installation in accordance with the installation regulations.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions



- READ THE IMPORTANT SAFETY PRECAUTIONS CAREFULLY AND RETAIN FOR FUTURE USE.
- WARNING: The appliance and its accessible parts get hot during use. Be careful not to touch the heating elements. Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.
- WARNING: Accessible parts can get hot during use. Keep young children away from the appliance.
- This appliance is intended for use in the home and similar settings such as: in staff kitchens in shops, offices and other commercial establishments; in agricultural establishments; by guests in hotels, motels and other accommodation establishments; in bed and breakfast establishments.
- A heatable appliance drawer and its contents get hot.
- Do not use aggressive or abrasive cleaning agents or sharp metal scrapers for cleaning the glass in the oven door as they could scratch the surface. This can destroy the glass.
- For appliances with pyrolytic self-cleaning: Excessive soiling and any and all accessories (tableware, baking trays, runners, shelf guides) must be removed before carrying out pyrolytic self-cleaning.
- Under no circumstances use a steam cleaner to clean the appliance.
- WARNING: Before replacing the light bulb, ensure the appliance is switched off and disconnected from the mains power supply to avoid possible electric shock.
- To avoid overheating, the appliance must not be installed behind a decor door.
- This appliance is not intended for use in vehicles or on board ships or aircraft or in rooms where there are special conditions such as, for instance, a corrosive or explosive atmosphere (dust, steam or gas) or condensing moisture.

- **WARNING:** Never heat food or liquids in sealed containers such as cans or bottles as they are liable to explode due to overpressure.
- See the «Accessories» section for the proper use of insertable parts.

1.4 Instructions for use

Before using for the first time

- The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/ electrician carry out the necessary work.

Correct use

- The appliance is designed for use in the home for preparing food. Under no circumstances flambé or cook food using a lot of fat in the cooking space! No liability is assumed for any damage caused by improper use or incorrect handling.
- Never use the appliance to dry animals, textiles or paper, etc.
- Do not use the appliance as a room heater.
- The appliance should only be installed and operated at an ambient temperature of 5 °C to 35 °C. If frost develops, residual water left in the pumps could freeze and cause damage.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or a similarly qualified person. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the «Service & Support» section. Please contact our Customer Services if necessary.
- Use original spare parts only.
- Retain these operating instructions for future reference.
- The appliance corresponds to recognized technology standards and the relevant safety regulations. Proper use of the appliance is essential to avoid damage and accidents. Please therefore follow the precautions given in these operating instructions.

Note on use

- Use the childproof locking facility.
- If the appliance is visibly damaged, do not use it. Contact our Customer Services.
- If the appliance is not operating properly, disconnect it from the power supply immediately.
- Ensure there are no foreign bodies or pets in the cooking space before closing the appliance door.
- Objects that could pose a danger if the appliance were accidentally switched on should not be stored in the cooking space or the heatable appliance drawer. Do not store food or any temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, etc., in the cooking space or the heatable appliance drawer.
- For appliances with grill: Leave the appliance door closed when grilling. The heat could otherwise damage the operating and display elements or the fitted units above.

Caution: Risk of burns!

- The appliance gets very hot when in use. The appliance door also gets hot.
- Steam and/or hot air may escape from the cooking space when the appliance door is opened.
- The appliance will remain hot for some time after it is switched off and will only cool down slowly to room temperature. Allow sufficient time for the appliance to cool down before, for instance, cleaning it.
- Overheated fat and oil can easily catch fire. Heating oil in the cooking space to sear meat is dangerous and should not be done. Never attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket. Keep doors and windows closed.
- Do not pour spirits (brandy, whisky, schnapps, etc.) over hot food. Danger of explosion!
- Do not leave the appliance unattended when drying herbs, bread, mushrooms, etc. If the foodstuff dries out too much, it can pose a fire hazard.
- If you notice smoke possibly coming from the appliance itself or from inside the cooking space, keep the appliance door closed. Disconnect the appliance from the power supply.
- Accessories get hot in the cooking space. Use protective gloves or oven cloths.

Caution: Risk of injury!

- Be careful not to put fingers in the door hinges, there is otherwise a risk of injury if the appliance door is moved. Particular care should be taken when children are around.
- Only leave the appliance door open in the at-rest position. An open appliance door poses a danger of tripping or injury! Do not sit or rest on the appliance door or use it as a storage surface.

- For hobs: A hob guard can be fitted to protect small children. Hob guards are available from specialist retailers.

Caution: Risk to life!

- Danger of suffocation! Keep packaging material, e.g. plastic film and polystyrene, away from children. Packaging material can be dangerous for children.

How to avoid damaging the appliance

- Close the appliance door carefully.
- For appliances with visible bottom heating element: Do not place any objects directly on the bottom heating element.
- Do not use protective aluminium inserts with appliances with no visible bottom heating element.
- Do not use objects that can rust in the cooking space.
- Using knives or cutting wheels on the baking tray will visibly damage the surface.
- To prevent corrosion, leave the appliance door open in the at-rest position until the cooking space has cooled down.
- When cleaning the appliance, make sure no water gets inside it. Use a moderately damp cloth. Do not spray the outside or the inside of the appliance with water. If water gets inside the appliance, it will cause damage.

2 Using for the first time


Before operating the newly installed appliance for the first time, the following steps should be taken:

- ▶ Remove packaging and transport materials as well as any protective blue film from out of the cooking space.
- ▶ Clean the cooking space and the accessories.
- ▶ Press the power button.
 - The appliance switches on.
 - Various user settings necessary for operating the appliance, such as language, time and temperature unit, appear consecutively in the display.
- ▶ Make the settings and confirm.



It is necessary to set the language and time in order to operate the appliance.

Completing the initial set-up

- ▶ Heat the empty cooking space (without wire shelves, baking trays, etc.) using the  operating mode at 100 °C for about 30 minutes.



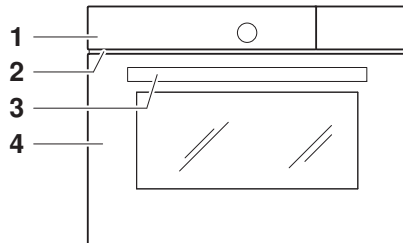
There is likely to be some smoke and odour given off, we therefore recommend ventilating the room well during this phase.



All temperatures in these operating instructions are in degrees Celsius. Apply the corresponding conversions via the user setting «Degrees Fahrenheit» (see page 23).

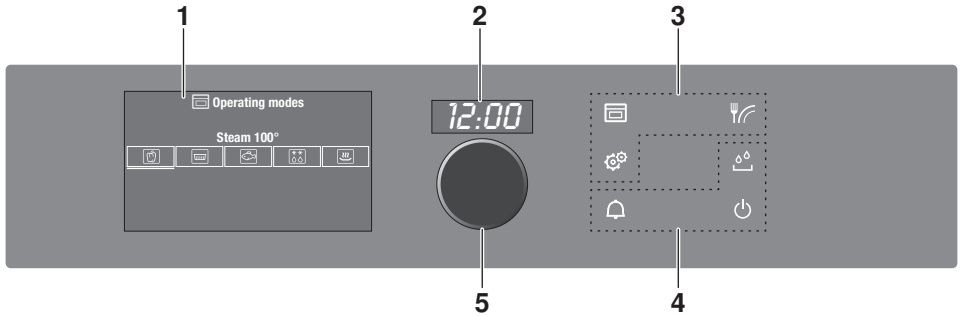
3 Appliance description

3.1 Construction



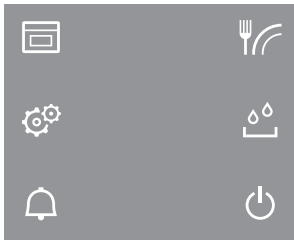
- 1 Operating and display elements
- 2 Ventilation opening
- 3 Door handle
- 4 Appliance door







3.2 Operating and display elements



- 1 Display
- 2 Digital display (duration/timer/time)
- 3 Menu buttons
- 4 Action buttons
- 5 Adjusting knob / switching on appliance

Overview of touch buttons



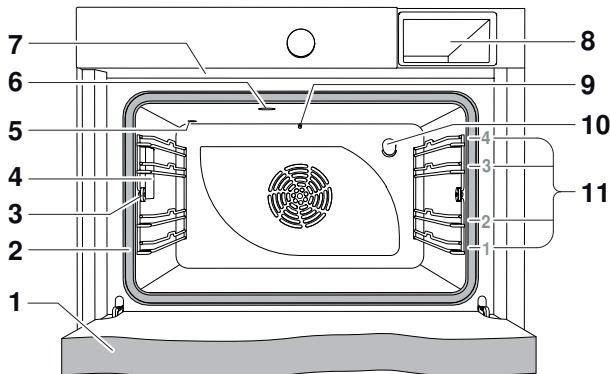
-  Operating modes
-  EasyCook
-  User settings
-  Water tank
-  Timer
-  Switching off

3.3 Cooking space



Using protective inserts or aluminium foil can damage the appliance.

Do not place any protective insert or aluminium foil on the floor of the cooking space.



1	Appliance door	7	Steam vent
2	Door seal	8	Water tank compartment
3	Knurled nut	9	Temperature sensor
4	Cooking space illumination	10	Steam inlet
5	Climate sensor	11	Levels
6	Cooking space ventilation		

3.4 Accessories

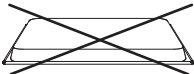


Incorrect handling can cause damage!
Do not use knives or cutting wheels on the accessories.

Stainless steel tray



- Use together with the perforated cooking tray as a drip tray.



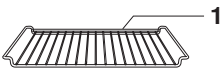
- ▶ Only use the normal way round – not upside down.

Perforated cooking tray

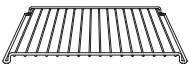


- For cooking fresh or frozen vegetables, meat and fish.
- For standing ramekins, preserving jars, etc. on.
- For extracting juice from berries, fruit, etc.

Wire shelf



- For standing roasting and baking tins on
- For standing meat, frozen pizza, etc. on
- ▶ Ensure that the cross strut **1** is to the back of the cooking space. It enables the food to be removed safely from the cooking space.



- Serves as a cooling rack

Special accessories



Place any accessories not included in the scope of delivery on the perforated cooking tray.

- ▶ Special accessories can be found at: www.vzug.com

4 Operating modes

4.1 Overview of operating modes



Follow the advice given in «Tips and tricks» (see page 20) and in «EasyCook».

4.2 Steam



Temperature range

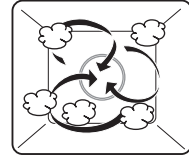
30–100 °C

Recommended value

100 °C

Level

1 to 4



The cooking space is heated simultaneously by steam and hot air. The food is heated up or cooked by steaming.

Uses

- Cooking vegetables, rice, cereal products, pulses and egg dishes
- Poaching meat, poultry and fish
- Extracting juice from fruit and berries
- Making yoghurt
- Preserving



Possible to cook on several levels simultaneously.

- ▶ Place the stainless steel tray underneath the perforated cooking tray.

	<ul style="list-style-type: none"> ▪ Cooking vegetables, rice, cereal products, pulses, meat and mussels ▪ Extracting juice from fruit and berries ▪ Defrosting and cooking vegetables simultaneously
	<ul style="list-style-type: none"> ▪ Cooking egg dishes, e.g. flans ▪ Sterilizing
	<ul style="list-style-type: none"> ▪ Poaching poultry and fish
	<ul style="list-style-type: none"> ▪ Defrosting delicate foods such as meat and fish ▪ Making yoghurt

4.3 Regeneration



Temperature range

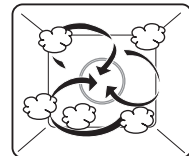
80–150 °C

Recommended value

120 °C

Level

1 to 4



The cooking space is heated by steam and hot air. The food is reheated gently without drying it out.

Uses

- Reheating precooked foods and convenience foods



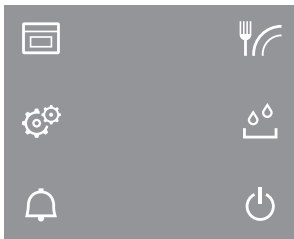
Possible to regenerate on several levels simultaneously.







5 Using the appliance

The different main menus and functions are selected by pressing the corresponding touch button. Selected touch buttons and functions are illuminated in white; other selectable functions are illuminated in orange.

Settings and functions that cannot be selected or changed are greyed out in the various menus.

The following touch buttons with the following main menus and functions are available:



	Operating modes
	EasyCook
	User settings
	Water tank
	Timer
	Switching off


Adjusting knob functions

- | | |
|-------|--|
| Press | <ul style="list-style-type: none"> ▪ Switching on the appliance ▪ Selecting/opening a submenu, setting, etc. ▪ Confirming/closing a message ▪ Activating/deactivating a user setting |
| Turn | <ul style="list-style-type: none"> ▪ Navigating within the submenus ▪ Changing/setting a value, user setting |

5.1 Filling the water tank



Do not use demineralized (filtered) or distilled water.

- ▶ If the appliance is switched off: first press the adjusting knob.
- ▶ Press the  touch button.
 - The water tank is ejected.
- ▶ Remove the water tank to fill it.
- ▶ Slot the filled water tank into position in the water tank compartment.


Refill water

The contents of the water tank normally suffice for one cooking session.

If, however, the water tank needs to be refilled:

- ▶ Fill the water tank with a maximum of 0.5 l of water as otherwise water could spill over at the end of operation.

5.2 Selecting and starting the operating mode


- ▶ If the appliance is switched off: first press the adjusting knob.
- ▶ If the appliance is in another menu: press the  touch button.
 - The selection of operating modes appears in the display.
- ▶ Select the operating mode.
 - The operating mode settings appear in the display; a recommended value appears above the temperature.

Press and go

Once all the necessary settings for the operating mode have been made, a bar appears in the display and counts down 20 seconds. If no further settings are made during this time, operation starts automatically. If a setting is changed, Press and go starts again.



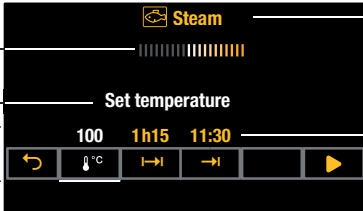
The duration of Press and go can be adjusted (see page 23) or it can be deactivated in the user settings.

- ▶ To start operation immediately, i.e. without Press and go, select .
 - If set, the countdown to the time remaining appears in the display and in the digital display.



The operating mode selected cannot be changed once it has started.

Display overview



The screenshot shows a digital display with the following elements:

- 1: A bracket on the left side of the bottom row of icons.
- 2: The text "Set temperature" above the temperature and time values.
- 3: A progress bar at the top of the display.
- 4: The word "Steam" with a steam icon at the top right.
- 5: The temperature "100" and time "1h15" and "11:30" in the middle row.
- 6: A row of six icons at the bottom: a left arrow, a temperature icon, a right arrow, a right arrow, a right arrow, and a play button.

Legend for the numbered callouts:

- 1 Operating mode settings
- 2 Current position of the adjusting knob / selected setting
- 3 Press and go
- 4 Operating mode with symbol
- 5 Set values / recommended values
- 6 Symbols for settings

5.3 Checking and changing the settings


- ▶ Select the symbol for the desired setting.
- ▶ To change the value, turn the adjusting knob to the right or left.
- ▶ Press the adjusting knob to confirm the setting.
 - The operating mode settings are displayed.
 - The changed value can be seen above the corresponding symbol.



The end time can only be changed during the first 60 seconds of operation.

5.4 Setting a duration

The operating mode selected ends automatically when the operating time is up.

- ▶ Select the desired operating mode.
- ▶ Select  in the operating mode settings.
- ▶ Set the desired duration – max. 9 hours and 59 minutes – and confirm.

- The duration is displayed in the operating mode settings as well as the end time which is calculated based on this value.
- End of operation / duration finished (see page 17)

5.5 Setting a delayed start / end time

The delayed start is activated when for the operating mode selected both the duration and the end time are set.

The appliance switches automatically on and off again at the desired times.



Perishables should not be kept unrefrigerated.

Before setting the delayed start

- ▶ Place the food in the cooking space.
- ▶ Select the desired operating mode.
- ▶ Set the temperature.
- ▶ Set the duration.

Setting a delayed start

- ▶ Select in the operating mode settings.
 - The current end time calculated using the duration is displayed.
- ▶ Set the desired end and confirm.
 - The time remaining to the start of operation is displayed.
 - After 3 minutes, the display goes out and the touch button is illuminated in white. The display can be called up again at any time by pressing the adjusting knob.
 - The appliance remains switched off until 3 minutes before the automatic start of operation.
- ▶ Check and change the settings (see page 14).

Example


- ▶ Select the operating mode and 100 °C.
- ▶ At 8:00, set a duration of 1 hour and 15 minutes.
- ▶ Set the end time to 11:30.
 - The appliance will automatically switch on at 10:15 and off again at 11:30.

5.6 Cancelling/ending the operating mode before time




- ▶ In the operating mode settings, select or press the touch button.
 - An acoustic signal is emitted.
 - The selected operating mode is cancelled.
 - The following appears in the display: « Residual heat» and, for example: « Steam cancelled».
- ▶ If you wish to start a new operating mode, press the touch button.
- ▶ If you wish to switch off the appliance, press the touch button.

5.7 Changing the operating mode

If no operating mode is running:

- ▶ Select  in the settings of the current operating mode.
 - The operating modes menu is displayed.


If an operating mode is already running:

- ▶ Select  or press the  touch button.
 - The set operating mode is cancelled.
- ▶ Press the  touch button and select a new operating mode.

5.8 Timer

The timer functions like an egg timer. It can be used at any time and independently of all other functions.


Setting and starting the timer

- ▶ Press the  touch button.
 - A suggested value of «10min» appears in the display.
- ▶ Turn the adjusting knob and set the desired duration.
 - The duration and the end time for the timer appear in the display.


The timer can be set for:

- up to 10 minutes in 10-second intervals, e.g. = 9 minutes and 50 seconds;
- over 10 minutes in 1-minute intervals, e.g. = 1 hour and 12 minutes;
- over 10 hours in 1-hour intervals, e.g. = 18 hours.

The maximum timer duration is 99 hours.


- ▶ Press the adjusting knob to confirm.
 - The timer starts.
 - If there is no operating mode running with a set duration, the remaining time on the timer will be displayed in the digital display.
 - The  touch button is illuminated in white.
 - If the appliance was in another menu before the timer was set, e.g. operating modes: the menu or the submenu selected within it, e.g. a running operating mode, appears.
 - If the appliance was not in another menu: the display goes black.

Checking and changing


- ▶ Press the  touch button.
 - The countdown to the time remaining appears in the display.
- ▶ Shorten or extend the time by turning the adjusting knob.
- ▶ Confirm this shortening or extending of the time.

When the timer finishes

When the set duration is up:

- An acoustic signal is emitted.
- «Timer finished» appears in the display.
- ▶ To close the message, select .

Switching the timer off before time

- ▶ Press the  touch button.
 - The countdown to the time remaining appears in the display.
- ▶ Set the timer to 0 by turning the adjusting knob and confirm.

Or, if the timer is the only active function:




- ▶ Press the  touch button.

Or, to switch off the appliance:

- ▶ Press the  touch button 2x.


5.9 End of operation

When the set duration is up:

- The selected operating mode ends automatically.
- An acoustic signal is emitted.
- Three options are displayed:
 - Select  to choose a new operating mode
 - Select  to extend the operation
 - Select  to switch the appliance off.
 - The appliance switches off automatically after 3 minutes without interaction.



You can adjust the appliance end time individually (see page 21).

- As long as the temperature is above 80 °C,  Residual heat» appears in the display.



Food can be kept warm with residual heat for some time.
As soon as the temperature falls below 80 °C, all the displays go out.
The cooling fan can continue to run.

For all operating modes that use steam, steam reduction can take place at the end of the cooking process. The steam is gradually released from the cooking space into the atmosphere – this takes about 1 minute. This means that there is no sudden rush of steam when the appliance door is opened; it can, however, be opened at any time.

Removing food from cooking space






Risk of burns!




Hot steam may escape from the cooking space when the appliance door is opened. The accessories get hot. Use protective gloves or oven cloths.

- ▶ Take the food out of the cooking space when done.
- ▶ Any condensate or food particles in the cooking space must be completely removed after each cooking session with steam.
- ▶ Wipe away traces of water or soiling with a soft cloth to prevent corrosion and unpleasant odours.
- ▶ Leave the appliance door open in the at-rest position until the cooking space has cooled down and dried out.

5.10 Switching the appliance off

- ▶ Press the  touch button.
 - An acoustic signal is emitted.
 - Any running operating mode or application is ended; if switched on, the timer or cooking space illumination will remain active.
 - « Residual heat» appears in the display.
 - The following message appears in the display after all operating modes with steam: «Draining appliance. Please do not remove the water tank.»
- ▶ Press the  touch button again.
 - All touch buttons go out.
 - All functions are ended and switched off.

Or at the end of operation:

- ▶ Select the  option in the display.
 - An acoustic signal is emitted.
 - Any running operating mode or application is ended; if switched on, the timer or cooking space illumination will remain active.
 - The following appears in the display: « Residual heat».
- ▶ Press the  touch button.
 - All touch buttons go out.
 - All functions are ended and switched off.



The appliance is switched off if none of the touch buttons are illuminated any more and the display is dark.
The cooling fan can continue to run.

5.11 Emptying the water tank




Risk of scalding!

The water in the tank may be hot. If «Please do not remove the water tank» appears in the display, the temperature of the residual water is too high. Do not remove the water tank!

For safety reasons, the residual water is not pumped off until the temperature has fallen below a certain level.

When the appliance is switched off, the residual water is pumped back into the water tank.


The following appears in the display: «Water is being pumped off». When the water has been pumped back:

- ▶ Press the  touch button.
 - The water tank is ejected.
- ▶ Remove, empty and dry the water tank.
- ▶ Put the water tank back.



Any operating mode can be started again.

6 EasyCook

 EasyCook helps you to prepare any food simply and conveniently. After choosing the food group and food, the appliance suggests the suitable operating modes, including the settings and accessories.



The brochure of the same name, which you received with the operating instructions, contains the same settings information in paper form.

The values given for temperature and duration serve only as guide. They may vary depending on the type and size of the food as well as on individual preference.

6.1 Overview of food groups

Foods are categorized into different groups; an item of food can appear in more than one group.

The following food groups can be selected:



Vegetables



Chicken breasts



Fruit



Fish and seafood



Pulses



Accompaniments



Grains



Desserts



Potatoes



Dairy products






Meat



Eggs

6.2 Selecting and starting foods

- ▶ If the appliance is switched off, first press the adjusting knob.
- ▶ Press the  touch button.
 - The overview of food groups is displayed.
- ▶ Select the food group.
- ▶ Select the desired type of food.
- ▶ If necessary, select the shape (whole, in pieces, etc.) of the food.
- ▶ If necessary, select the preparation method (cooking, baking, etc.).
- The display contains information about:
 - Temperature
 - Duration
 - Preheating necessary / not necessary
 - Accessories required
 - Level
 - Possible tips
- ▶ Select .
- ▶ The operating mode summary is displayed.
- ▶ To start operation, select .



You can change the set values to a limited extent.

7 Tips and tricks

7.1 Unsatisfactory cooking result...

... for regenerated foods

Result	Solution
<ul style="list-style-type: none"> Regenerated food is dried out. 	<ul style="list-style-type: none"> Next time, set a lower temperature and shorten the duration.
<ul style="list-style-type: none"> Too much condensate on or around the regenerated food. 	<ul style="list-style-type: none"> Next time, set a higher temperature and lengthen the duration.

7.2 General tips

- Several foods can be cooked simultaneously to save energy, e.g. rice or pulses together with vegetables with similar cooking times.
- With the appropriate amount of liquid, grains, e.g. rice or millet, and pulses, e.g. lentils, cook directly in suitable tableware.
- Put the tableware directly on the perforated cooking tray or wire shelf.

7.3 Saving energy

- Avoid opening the appliance door frequently.




Power consumption can be reduced to a minimum by selecting «Hide time» in the user settings. Despite EcoStandby, all safety functions remain active.

8 User settings

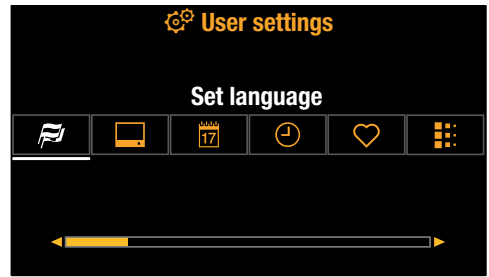
8.1 Overview of user settings

	Language		Assistance functions
	Display		Temperature
	Date		Childproof lock
	Clock		Appliance information
	Notifications		Demo mode
	Descalce appliance		Check connection
	Water hardness		Factory settings
	Loudness		

8.2 Adjusting user settings

- If the appliance is switched off, first press the adjusting knob.
- Press the  touch button.

- The user settings main menu appears in the display:



- ▶ Select the desired user setting or submenu.
- ▶ Adjust the desired user setting and press the adjusting knob to confirm.
 - Either the user settings main menu or the relevant submenu appears in the display.
- ▶ To exit a submenu and return to the user settings main menu, select ↶.
- ▶ To exit the user settings, press a different touch button or the ⏻ touch button.



All user settings are retained in the event of a power failure.

8.3 Language

The language in the display can be changed. Different languages are available for selection.

8.4 Display

Brightness

The brightness of the display can be changed.

Start screen *

* Depending on the software version

With this user setting, you can determine the menu that is displayed when you start the appliance. The following menus can be selected:

- Operating modes (factory setting)
- EasyCook

Appliance switch-off time

If no operating mode is running but the appliance is switched on, it is automatically switched off after a certain period of time without any user interaction. Example: After the end of an operating mode.





The appliance switch-off time can be set between 3 and 30 minutes; the factory setting is 15 minutes.

8.5 Date

The date can be called up and changed.

8.6 Clock

The following time functions are available:

-  Time
-  Time format
-  Time display
-  Mains synchronization


Time format

The time can be displayed in the European 24-hour time format or the US 12-hour format (a.m./p.m.).

Time display

With the «Show time» setting (factory setting), the time is dimmed between 00:00 and 06:00 (24-hour format) or 12:00 a.m. and 06:00 a.m. (12-hour format).

If «Hide time» is selected, the displays are not illuminated when the appliance is off.

 To reduce power consumption to a minimum, select «Hide time» in the user settings. Despite EcoStandby, all safety functions remain active.

Mains synchronization

Mains synchronization synchronizes the appliance clock with the mains frequency. Irregular mains frequency can cause the clock to not run correctly. A pulse generator inside the appliance is used when mains synchronization is switched off.

8.7 Notifications

Acoustic signals and instruction messages can be switched off or disabled. Essential acoustic signals (such as the timer, end of operation and switch appliance off) cannot be switched off or disabled.

8.8 Descaling the appliance

This function can be used to descale the appliance or read the remaining operating time until the next descaling process.

See Descaling (see page 27).

8.9 Water hardness

The appliance features a system that automatically indicates when it is time to descale. The system can be optimized for households with soft water (also through using a water softening appliance) and medium water hardness by changing the user settings to the relevant range of water hardness.

There are three settings for water hardness:

Type	Water hardness [°fH]	Water hardness [°dH]	Water hardness [°eH]
▪ Hard	36 to 50	21 to 28	26 to 35
▪ Medium	16 to 35	9 to 20	12 to 25
▪ Soft	1 to 15	1 to 8	1 to 11

8.10 Loudness

The acoustic signal can be set at one of two levels of loudness or can be completely switched off.




An acoustic signal is emitted in the event of a malfunction even if the setting is set to «off».

A short acoustic signal is emitted when the appliance is switched off even if the setting is set to «off» (safety function).

8.11 Assistance functions

Illumination


The «Automatic» setting switches on the cooking space illumination:


- 3 minutes before a cooking process ends, e.g. in the case of an automatic programme or an operating mode with a set duration,
- if the operation is ended before time, i.e. cancelled (using ■ or the  touch button),
- when the appliance door is opened.


Water tank

With the «Automatic» setting, the water tank is automatically ejected when it is empty.

Press and go

 «Press and go» refers to the period of time after which an operating mode/programme starts automatically as long as all necessary settings are available or have been made. Adjusting the settings restarts the countdown.

 «Press and go» can be switched on or off.

When  «Press and go» is activated, values between 10 seconds and 1 minute are possible; the factory setting is 20 seconds.

8.12 Temperature

Temperature unit

The temperature can be displayed in «°C» or «°F».

- °C: Degrees Celsius
- °F: Degrees Fahrenheit

8.13 Childproof lock

The childproof lock is to prevent children accidentally switching on the appliance.

When the childproof lock is activated, the appliance can only be operated after first entering a code. The code is displayed in reverse order when unlocking.



The childproof lock activates 3 minutes after the appliance is switched off.

8.14 Appliance information

Under  «Appliance information», you will find:

- The article number and serial number (FN) of your appliance
- The software versions of your appliance as well as the acoustic signals and background images currently being used (depending on model)
- The operating data:
 - number of descaling processes already performed
 - date and time of the last descaling process
 - steam operating time to date

8.15 Demo mode

In demo mode, almost all the appliance functions are available but it is not possible to cook with the appliance. This ensures operating safety during product demonstrations and consultations.

It is only possible to switch demo mode on and off with a safety code.

8.16 Checking the connection

This function is used by testing institutes to check whether the appliance has the connected load required.

8.17 Factory settings

If one or more user settings have been changed, these can be reset to the factory settings.

9 Care and maintenance



Risk of burns from hot surfaces!

You should allow the appliance and the accessories to cool before cleaning.

Do not reach into the water tank compartment if the following appears in the display: «Please do not remove the water tank».

Improper use can result in damage to the appliance!

Do not use any abrasive or caustic cleaning agents, metal scrapers that are sharp or scratch, steel wool, abrasive scouring pads, etc. These products will damage the surfaces. Glass surfaces that are scratched can crack.

Never use a steam cleaner to clean the appliance.

9.1 Cleaning the exterior


- ▶ Remove any soiling or excess cleaning solution immediately.
- ▶ Clean the surfaces with a soft cloth dampened with water and a little washing-up liquid – for metallic surfaces rub in the direction of the original polish lines.
- ▶ Wipe dry with a soft cloth.

9.2 Cleaning the cooking space



Improper use can result in damage to the appliance!

Do not bend the temperature sensor.

- ▶ Any condensate or food particles must be completely removed after each cooking session with steam.
- ▶ Place the stainless steel tray under the perforated cooking tray or wire shelf when cooking to catch food particles and condensate.
- ▶ Remove any soiling from the cooking space while still hand warm. Use a soft cloth dampened with water and a little washing-up liquid. Wipe dry with a soft cloth.
- ▶ To remove dried-on soiling more easily, switch the appliance on for about 30 minutes beforehand, setting it to the  operating mode and a temperature of 80 °C. This will soften the soiling.
- ▶ For stubborn soiling, e.g. chicken, clean the cooking space when cold with a grease-dissolving spray cleaner or cream cleaner in accordance with the manufacturers' instructions.



Over time with use, the cooking space can turn a shimmering rainbow colour or the surface can turn slightly matt. Neither the cooking and baking properties of the appliance nor its operation is affected.

These discolourations can be removed using a non-abrasive cream cleaner.



Condensate residue can be removed using a mildly acidic cleaning agent or citric acid.

9.3 Cleaning the appliance door

- ▶ Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid.
- ▶ Dry with a soft cloth.

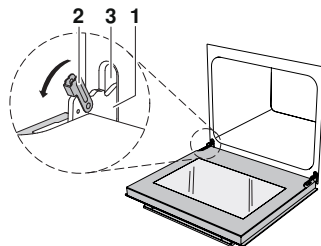
Removing the appliance door



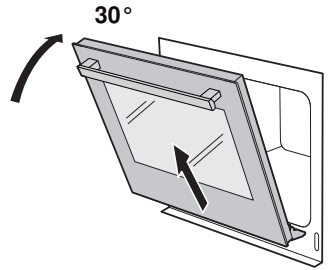
Risk of injury from moving parts!

Be careful not to put fingers in the door hinges. The appliance door is heavy. When removing and reassembling the appliance door, hold it firmly at the sides with both hands.

- ▶ Open the appliance door as far as it will go.
- ▶ Fold the clips **2** on both door hinges **1** forward.



- ▶ Close the appliance door as far as its at-rest position (about 30°).
- ▶ Lift the appliance door out at an angle.



Reassembling the appliance door

- ▶ From the front, push both hinges **1** into the opening **3**.
- ▶ Open the appliance door as far as it will go and close back the clips **2**.

9.4 Cleaning the door seal

- ▶ Clean the door seal with a soft cloth dampened with water, but do not use any cleaning agent.
- ▶ Wipe dry with a soft cloth.

9.5 Replacing the door seal

For safety reasons, the door seal must be replaced by our Customer Services.

9.6 Replacing the halogen light bulb

For safety reasons, the halogen light bulb must be replaced by our Customer Services.

9.7 Cleaning the accessories and shelf guides



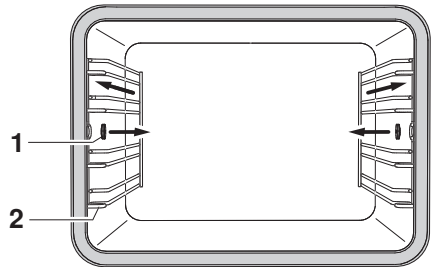
Incorrect handling can cause damage!

Do not clean the water tank in the dishwasher.

- The stainless steel tray, the perforated cooking tray and the shelf guides can be cleaned in the dishwasher.
- Watermarks in the water tank can be removed using a standard descaler (do not use washing-up liquid!).
- ▶ If the water tank valve drips, descale it.

Removing the shelf guides

- ▶ Unscrew the knurled nuts **1** in the front of the shelf guides in an anti-clockwise direction.
- ▶ Pull the shelf guides **2** to the side of the screws and remove from the front.



Reassembling the shelf guides


- ▶ Insert the shelf guides into the openings in the back wall of the cooking space and position on the screws. Place the knurled nuts on the screws and tighten securely in a clockwise direction.

9.8 Descaling

How it functions

Whenever steam is produced, depending on the hardness of the local water supply (i.e. the limescale content of the water), limescale is deposited in the boiler.

The appliance automatically detects and indicates when descaling is necessary.

– After pressing the  touch button and finishing a cooking process, the following appears in the display:

Would you like to descale the appliance now?
You must accompany the process.



We recommend descaling the appliance whenever the warning appears in the display. Continued to descale the appliance will likely impair its functions or cause damage to the appliance. Descaling takes about 45 minutes.

Descaling interval

The time interval between descaling depends on the hardness of the water and frequency of use. If steaming 4× 30 minutes per week, the appliance must be descaled – depending on water hardness – roughly as follows:

Water hardness	Descal after about
Hard	5 months
Medium	8 months
Soft	12 months

Read remaining operating time

The remaining steam operating time until the next descaling process can be read in the user settings under «Descaling».

Descaler

durgol swiss steamer



Using the wrong descaler can damage the appliance!

Only use «durgol swiss steamer» to descale your appliance. The descaler contains highly effective acid. Immediately rinse away any splashes with water. Follow the manufacturer's instructions.



See «Accessories and spare parts» for where to obtain this descaler (see page 32).



«durgol swiss steamer» was developed especially for this appliance.

Standard descaling solutions are not suitable as they may contain foam-creating additives or not be effective enough.

Using a different descaler could cause

- overfoaming inside the appliance
- insufficient descaling of the boiler
- damage to the appliance in the worst case.

Starting the descaling process



The appliance must have cooled down before descaling.

Remove accessories, cookware or other objects from the cooking space. Do not leave the appliance unattended: during the descaling process, the descaler must be filled and the water tank must be emptied. The appliance door must be kept closed during descaling.

When the following message appears in the display «Would you like to descale the appliance now? You must accompany the process.»:

- ▶ Select «Yes».
- ▶ The following appears in the display: «The appliance is being prepared for descaling.»



If an acoustic signal is emitted and « Residual heat too high» appears in the display, the appliance has not cooled down sufficiently and the descaling process cannot be started.

- ▶ Allow the appliance to cool down.
- ▶ As soon as the corresponding message appears in the display: fill the water tank with 0.5 l undiluted descaler, insert the tank and select ▶.
 - The descaling process starts.
 - The following appears in the display: «Descaling appliance.»



For safety reasons, once started the descaling process cannot be cancelled.

Replacing the rinsing solution

- ▶ As soon as the corresponding message appears in the display, remove the water tank, pour the rinsing solution away and fill it with 1 l warm water.
- ▶ Put the water tank back.
 - The rinsing phase starts automatically.
 - The following appears in the display: «Rinsing appliance.»

- ▶ Repeat the process as often as is necessary.




As the water is heated up during final rinsing, the appliance door may steam up.

Ending the descaling process

- ▶ As soon as the corresponding message appears in the display, remove, empty and dry the water tank.
- ▶ Wipe up any water in the bottom of the cooking space with a soft cloth.
- ▶ To confirm the message, select ✓.
 - The following appears in the display: «Appliance has been successfully de-scaled».
- ▶ To confirm the message, select ✓.
 - The appliance is ready for operation again.



For the  operating mode, after descaling, the water that is pumped back into the water tank may not be clear. This will not affect the cooking or baking characteristics nor the quality of the food being cooked or baked.

10 Trouble-shooting

10.1 What to do if ...

This section lists faults that can be solved simply by following the instructions given. If another fault is displayed or the fault cannot be remedied, please call Customer Services.



Before calling Customer Services, please note down the error message in full.
Fxx/Exxx see operating instructions
FNxxxxx xxxxxx.

... the appliance is not working

Possible cause	Solution
<ul style="list-style-type: none"> ▪ A household fuse or circuit breaker has tripped. 	<ul style="list-style-type: none"> ▶ Change the fuse. ▶ Reset the circuit breaker.
<ul style="list-style-type: none"> ▪ The fuse or circuit breaker keeps blowing. 	<ul style="list-style-type: none"> ▶ Call Customer Services.
<ul style="list-style-type: none"> ▪ An interruption in the mains power supply. 	<ul style="list-style-type: none"> ▶ Check the power supply.
<ul style="list-style-type: none"> ▪ Demo mode is switched on. 	<p>It is only possible to switch off demo mode with a safety code.</p> <ul style="list-style-type: none"> ▶ Call Customer Services.
<ul style="list-style-type: none"> ▪ The appliance is faulty. 	<ul style="list-style-type: none"> ▶ Call Customer Services.

... just the illumination is not working

Possible cause	Solution
<ul style="list-style-type: none"> ▪ The halogen light is defective. 	<ul style="list-style-type: none"> ▶ Check whether the «Automatic illumination» assistance function is switched off. ▶ If the assistance function is switched on but the light is not on, call Customer Services.

... no visible steam is produced when steaming

Possible cause	Solution
<ul style="list-style-type: none"> ▪ The temperature of the cooking space is over 100 °C. 	<p>No solution required: Steam is invisible above 100 °C.</p>

... the control panel has steamed up

Possible cause	Solution
<ul style="list-style-type: none"> ▪ Steam escaping when using operating modes with steam. 	<p>It is normal for the control panel to steam up temporarily.</p> <ul style="list-style-type: none"> ▶ When closing the appliance door, make sure that it forms a seal all the way round. ▶ If it keeps steaming up, call Customer Services.

... the appliance makes noises during operation

Possible cause	Solution
<ul style="list-style-type: none"> ▪ The appliance may emit noise when operating (e.g. switching and pumping noises). 	<p>Such noise is normal.</p>


... the clock is not running correctly

Possible cause	Solution
<ul style="list-style-type: none"> ▪ Irregular mains frequency 	<ul style="list-style-type: none"> ▶ Switch off the mains synchronization.
<ul style="list-style-type: none"> ▪ Internal pulse generator is imprecise when mains synchronization is switched off. 	<ul style="list-style-type: none"> ▶ Call Customer Services.

... the following appears in the display

FX/EXX see operating instructions


FN XXX XXXXXX

Possible cause	Solution
<ul style="list-style-type: none"> ▪ Various situations can lead to an error message. 	<ul style="list-style-type: none"> ▶ Cancel the error message by pressing the  touch button. ▶ Disconnect from the power supply for about 1 minute. ▶ Reconnect the power supply. ▶ If the error appears again, note down the error message in full along with the serial number (FN; see identification plate). ▶ Disconnect from the power supply. ▶ Call Customer Services.

... the following appears in the display

UX/EXX see operating instructions

FN XXX XXXXXX

Possible cause	Solution
<ul style="list-style-type: none"> ▪ An interruption in the power supply. 	<ul style="list-style-type: none"> ▶ Cancel the error message by pressing the  button. ▶ Disconnect from the power supply for about 1 minute. ▶ Reconnect the power supply. ▶ If the error appears again, note down the error message in full along with the serial number (FN; see identification plate). ▶ Disconnect from the power supply. ▶ Call Customer Services.

... the following appears in the display Residual heat

Do not remove the water tank.

Possible cause	Solution
<ul style="list-style-type: none"> ▪ Water temperature in the boiler is too high. 	<ul style="list-style-type: none"> ▶ Wait for it to cool down (this can take up to 30 minutes). <p>For safety reasons, water is only pumped off when it falls below a certain temperature.</p> <p>The appliance may be used without further ado.</p>

... the following appears in the display

Descaling failed.
Appliance was not descaled.

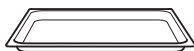
Possible cause	Solution
<ul style="list-style-type: none"> ▪ Used unsuitable descaler. 	<ul style="list-style-type: none"> ▶ Descalate again using the recommended descaler.
<ul style="list-style-type: none"> ▪ Descaling was not carried out correctly. 	<ul style="list-style-type: none"> ▶ If the message does not disappear after repeating the descaling process several times, note down the error message in full and the serial number (FN; see identification plate). ▶ Call Customer Services.

11 Accessories and spare parts

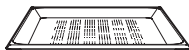
The accessories listed below, as well as spare parts, can be ordered in addition to the scope of delivery of the appliance. Ordering is subject to charge, except in the event of warranty claims. Please give the product family of the appliance and exact description of the accessory or spare part when ordering parts.

11.1 Accessories

Stainless steel tray



Perforated cooking tray



Wire shelf



EasyCook brochure



11.2 Special accessories

For information see:

www.vzug.com

11.3 Spare parts

Shelf guides
left/right



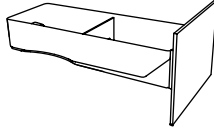
Knurled nut



Lid for water tank



Water tank



durgol swiss steamer
descaler



The descaler is also available from specialist retailers.

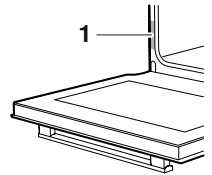
12 Technical data

Dimensions

- ▶ See installation instructions

Electrical connection

- ▶ See identification plate 1



12.1 Note for testing institutes

Placing thermocouples between the appliance door and the seal can cause lack of leak-tightness and thus measuring errors.

The usable volume within the meaning of EN 50304 / EN 60350 is obtained with the shelf guides disassembled.

The rated power is determined in accordance with the requirements of IEC 60335 using the «User settings / Check connection» function.

General note

Maximum load capacity: 3 kg

12.2 Temperature measurement

The temperature inside the cooking space is measured when the cooking space is empty according to an internationally accepted standard. Own measurements can be imprecise and are not suitable for checking the accuracy of the temperature.

12.3 EcoStandby

To prevent unnecessary energy consumption, the appliance is equipped with the automatic energy-saving «EcoStandby» function.



To reduce power consumption to a minimum, select «Hide time» in the user settings. Despite EcoStandby, all safety functions remain active.

12.4 Reference to «Open Source» licence

Your appliance contains Newlib open-source software. This is subject to the licensing conditions specified in Section 4.1 (4.1.1-4.1.8; 4.1.9; 4.1.10; 4.1.14-4.1.16) of the enclosed open-source software licence text document.

13 Disposal

13.1 Packaging



Never allow children to play with packaging material due to the danger of injury or suffocation. Store the packaging material in a safe location or dispose of it in an environmentally-friendly way.


13.2 Safety

Render the appliance unusable to prevent accidents caused by improper use (e.g. through children playing):

- ▶ Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician. Then cut the mains cable off flush with the appliance.

13.3 Disposal



-  The «crossed out wheeled bin» symbol requires the separate collection of waste electrical and electronic equipment (WEEE). Such equipment can contain hazardous, environmentally harmful materials.
- These appliances are to be handed over to a designated collection point for the recycling of electrical and electronic equipment and must not be disposed of with unsorted household waste. And in this way, you will be helping to protect resources and the environment.
- For more information, please contact the local authorities.

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15 Notes

16 Service & Support



The «Troubleshooting» chapter provides valuable information for dealing with minor operating faults. This saves you the time, effort and potential cost of having to call out a service technician.

Information on the V-ZUG warranty can be found at www.vzug.com →Service →Warranty information. Please read this information carefully.

Please register your V-ZUG appliance online immediately at www.vzug.com →Service →Warranty registration. This will allow you to take advantage of the best possible support in the event of an fault in the appliance during the warranty period. You will require the serial number (FN) and appliance designation to complete the registration process. This information can be found on the identification plate for your appliance.

My appliance information:

FN: _____ **Appliance:** _____

Always have this appliance information to hand when you contact V-ZUG. Thank you.

- ▶ Open the appliance door.
 - The identification plate is located on the left-side panel.

Your repair order

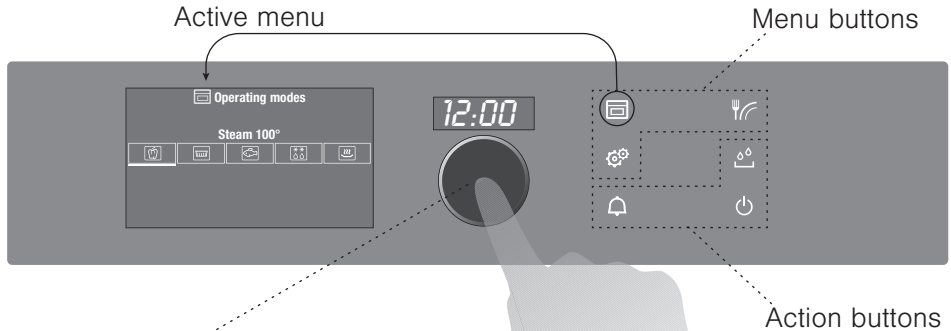
At www.vzug.com →Service→Service number you will find the telephone number of your nearest V-ZUG service centre.

Technical questions, accessories, warranty extensions

V-ZUG is happy to help you with any general administrative or technical queries, to take your orders for accessories and spare parts and to inform you about our progressive service agreements.

Quick instructions

Here you will find an overview of key operating information.




Adjusting knob as a central operating element

- ▶ Press to switch on the appliance or to select/confirm
- ▶ Turn to set the temperature and time or to navigate within the menu

Menu and action buttons

The menu buttons contain a selection of preparation options and user settings. These can be selected by pressing the relevant button. The active menu is shown in the display. You can use the adjusting knob to operate and navigate within the menu; additional submenus can also be called up.

The function buttons give you direct access to independent functions such as the timer  or switching off the appliance .



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