



General Controls

GENERAL CONTROLS

FIRST-TIME USE

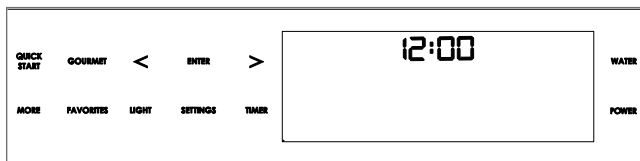
Selecting a cooking mode the first time causes the unit to prompt the user to set the language and clock. See also:

- 1 [Set the language](#)
- 2 [Set the clock](#)

CONTROL PANEL

The CSO controls operate by touch. The control panel has icons on it that allow movement through the menu options and selection.

CONTROL PANEL ICONS	
Symbol	Action
QUICK START	Cooking modes under Quick Start.
GOURMET	Programmed recipes.
<	Move left on the menu.
ENTER	Select the underlined option.
>	Move right on the menu.
MORE	Other recipes and cooking modes.
FAVORITES	Customer-saved recipes.
LIGHT	Turn the light on or off.
SETTINGS	User functions.
TIMER	Program, turn on, and turn off the timer.
WATER	Open and close the water tank door.
POWER	Turn the unit on and off.





Cooking Modes

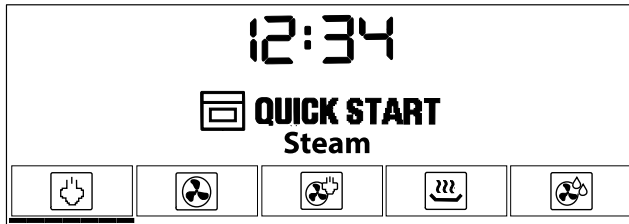
COOKING MODES

QUICK START

The cooking modes in Quick Start are basic cooking modes and do not have recipes.

Set a Quick Start Cooking Mode

- 1 Touch Quick Start on the control panel. The Quick Start screen appears.



- 2 Use the arrow keys to select a cooking mode.

QUICK START COOKING MODES				
Mode	Sym bol	Rack Position	Temperature Range	Default Temperature
Steam		2 or from 1 to 4	90°F - 210°F	210°F
Convection		2 or both 1 and 3	90°F - 440°F	330°F
Convection Steam		2 or both 1 and 3	180°F - 440°F	330°F
Convection Humid		2 or both 1 and 3	90°F - 440°F	330°F
Reheat		2 or both 1 and 3	180°F - 390°F	250°F

- 3 Touch Enter. The rack position information appears.
- 4 Touch Enter. The Cooking Mode submenu appears.
 - Grayed-out options are not available.
 - Use the arrow keys to select an option to adjust. Then touch Enter.
- 5 After making an adjustment in the Cooking Mode submenu, use the arrow keys to move to Start Operation and touch Enter.

COOKING MODE SUBMENU

Symbol	Name	Information
	Back	
	Set Food Probe Temperature	Temperature range is 90°F - 210°F.
	Set Temperature	Same as selected cooking mode temperature range.
	Set Duration	<ul style="list-style-type: none"> ▪ Time shown from 5 minutes into the future to 10 hours into the future. ▪ With no end time set, cooking starts immediately. ▪ With an end time set, the unit turns on at the end time minus the duration time.
	Set End	<ul style="list-style-type: none"> ▪ From 5 minutes to 9 hours and 55 minutes into the future. ▪ Cooking starts immediately after the submenu is set. When there is no duration time set, cooking continues to the end time. ▪ With a duration time set, the unit turns on at the end time minus the duration time.
	Start Operation	

- 6 If no adjustment is made in the Cooking Mode submenu, the unit starts the recipe automatically after the preset time.

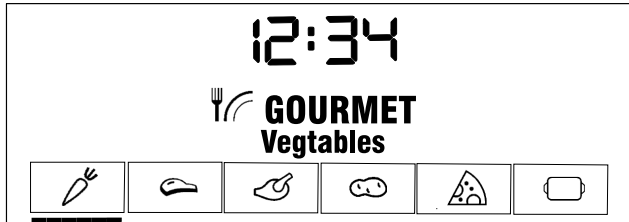
GOURMET MODE

Gourmet contains programmed recipes for cooking selected foods.

Cooking Modes

Set a Cooking Mode in Gourmet Mode

- 1 Touch Gourmet twice on the control panel. The Gourmet screen appears.



- 2 Use the arrow keys to select a cooking mode. A menu appears with the recipe category options.

GOURMET MODE	
Symbol	Cooking Mode
	Vegetables
	Meat
	Poultry
	Potatoes
	Fresh pizza
	One dish meals
	Side dishes
	Fish
	Eggs
	Baked goods
	Grains
	Fruit
	Yogurt
	Desserts

- 3 Use the arrow keys to select the recipe category.
- 4 Touch Enter.
- 5 Use the arrow keys to select the recipe.
- 6 Touch Enter.
- 7 The recipe information from the table below appears.
- 8 Touch Enter to acknowledge the information or to select an option.

- 9 The Cooking Mode submenu appears after all the information screens have been acknowledged.
 - Grayed-out options are not available.
 - Use the arrow keys to select an option to adjust. Then touch Enter.
- 10 After making an adjustment in the Cooking Mode submenu, use the arrow keys to move to Start Operation and touch Enter.

COOKING MODE SUBMENU		
Symbol	Name	Information
	Back	
	Set Food Probe Temperature	Temperature range is 90°F - 210°F.
	Set Temperature	Same as selected cooking mode temperature range.
	Set Duration	<ul style="list-style-type: none"> ▪ Time shown from 5 minutes into the future to 10 hours into the future. ▪ With no end time set, cooking starts immediately. ▪ With an end time set, the unit turns on at the end time minus the duration time.
	Set End	<ul style="list-style-type: none"> ▪ From 5 minutes to 9 hours and 55 minutes into the future. ▪ Cooking starts immediately after the submenu is set. When there is no duration time set, cooking continues to the end time. ▪ With a duration time set, the unit turns on at the end time minus the duration time.
	Start Operation	

- 11 If no adjustment is made in the Cooking Mode submenu, the unit starts the recipe automatically after the preset time.



Cooking Modes

Gourmet Mode Options

VEGETABLES				
Symbol and Name	Submenu	Cooking Method	Information	Cooking Mode Submenu
🌿 Vegetables	1. Leaf Spinach	☒ Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Perforated cooking tray at rack position 2. 📏 Place solid tray on the rack position below the perforated tray or wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⌘ Set up if desired ⏱ Set Duration 0:10 ➡ Set End Adjustable ▶ Start
	2. Cauliflower, Florets	☒ Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Perforated cooking tray at rack position 2. 📏 Place solid tray on the rack position below the perforated tray or wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⌘ Set up if desired ⏱ Set Duration 0:10 ➡ Set End Adjustable ▶ Start
	3. Broccoli	☒ Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Perforated cooking tray at rack position 2. 📏 Place solid tray on the rack position below the perforated tray or wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⌘ Set up if desired ⏱ Set Duration 0:09 ➡ Set End Adjustable ▶ Start
	4. Peas	☒ Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Perforated cooking tray at rack position 2. 📏 Place solid tray on the rack position below the perforated tray or wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⌘ Set up if desired ⏱ Set Duration 0:09 ➡ Set End Adjustable ▶ Start
	5. Fresh Green Beans	☒ Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Perforated cooking tray at rack position 2. 📏 Place solid tray on the rack position below the perforated tray or wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⌘ Set up if desired ⏱ Set Duration 0:10 ➡ Set End Adjustable ▶ Start
	6. Carrots	☒ Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Perforated cooking tray at rack position 2. 📏 Place solid tray on the rack position below the perforated tray or wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⌘ Set up if desired ⏱ Set Duration 0:12 ➡ Set End Adjustable ▶ Start
	7. Mixed Vegetables	☒ Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 	<ul style="list-style-type: none"> ⌘ Set up if desired ⏱ Set Duration 0:10



Cooking Modes

Gourmet Mode Options

VEGETABLES				
Symbol and Name	Submenu	Cooking Method	Information	Cooking Mode Submenu
			<ul style="list-style-type: none"> ☒ Perforated cooking tray at rack position 2. 📏 Place solid tray on the rack position below the perforated tray or wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ➔ Set End Adjustable ▶ Start
8. Corn on the Cob	☒ Cook		<ul style="list-style-type: none"> ⬆ Without preheat. ☒ Perforated cooking tray at rack position 2. 📏 Place solid tray on the rack position below the perforated tray or wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⤴ Set up if desired ⏪ Set Duration 0:20 ➔ Set End Adjustable ▶ Start
9. Beets	☒ Cook		<ul style="list-style-type: none"> ⬆ Without preheat. ☒ Perforated cooking tray at rack position 2. 📏 Place solid tray on the rack position below the perforated tray or wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⤴ Set up if desired ⏪ Set Duration 0:30 ➔ Set End Adjustable ▶ Start
10. Brussels Sprouts	☒ Cook		<ul style="list-style-type: none"> ⬆ Without preheat. ☒ Perforated cooking tray at rack position 2. 📏 Place solid tray on the rack position below the perforated tray or wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⤴ Set up if desired ⏪ Set Duration 0:08 ➔ Set End Adjustable ▶ Start
11. Asparagus	☒ Cook		<ul style="list-style-type: none"> ⬆ Without preheat. ☒ Perforated cooking tray at rack position 2. 📏 Place solid tray on the rack position below the perforated tray or wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⤴ Set up if desired ⏪ Set Duration 0:08 ➔ Set End Adjustable ▶ Start
12. Summer Squash	☒ Cook		<ul style="list-style-type: none"> ⬆ Without preheat. ☒ Perforated cooking tray at rack position 2. 📏 Place solid tray on the rack position below the perforated tray or wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⤴ Set up if desired ⏪ Set Duration 0:08 ➔ Set End Adjustable ▶ Start



Cooking Modes

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Gourmet Mode Options

MEAT					
Symbol and Name	Submenu	Cut or Type	Cooking Method	Information	Cooking Mode Submenu
☞ Meat	1. Veal	1.1 Rump, Loin	🔥 Slow Roast Sear	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📦 Wire shelf at rack position 2. 🍖¹ Put the food in a suitable vessel and place on the wire shelf. ✓ Medium. 	<ul style="list-style-type: none"> 🌡️ Medium 145°F ⌚ Set Duration 3:30 ➡️ Set End Adjustable ▶ Start
		1.2 Tenderloin	🔥 Slow Roast Sear	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📦 Wire shelf at rack position 2. 🍖¹ Put the food in a suitable vessel and place on the wire shelf. ✓ Rare or Medium. 	<ul style="list-style-type: none"> 🌡️ Rare 131°F 🌡️ Medium 142°F ⌚ Set Duration 3:30 ➡️ Set End Adjustable ▶ Start
		1.3 Shoulder of Veal	🔥 Slow Roast Sear	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📦 Wire shelf at rack position 2. 🍖¹ Put the food in a suitable vessel and place on the wire shelf. ✓ Medium. 	<ul style="list-style-type: none"> 🌡️ Medium 162°F ⌚ Set Duration 3:30 ➡️ Set End Adjustable ▶ Start
				📦 Roast	<ul style="list-style-type: none"> ⬆️⬆️ Preheat. 📦 Wire shelf at rack position 2. 🍖¹ Place solid tray on the rack position below the perforated tray or wire shelf. 🍖² Put the food directly on the wire shelf. ✓ Continue.
			👜 More Gourmet	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📦 Wire shelf at rack position 2. 🍖¹ Put the food in a suitable vessel and place on the wire shelf. ✓ Medium Browned or Well Browned. 	<ul style="list-style-type: none"> ➡️ Set End Adjustable for Medium Browned ➡️ Set End Adjustable for Well Browned ▶ Start
2. Beef	2.1 Rump, Loin		🔥 Slow Roast Sear	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📦 Wire shelf at rack position 2. 🍖¹ Put the food in a suitable vessel and place on the wire shelf. ✓ Medium. 	<ul style="list-style-type: none"> 🌡️ Medium 145°F ⌚ Set Duration 3:30 ➡️ Set End Adjustable ▶ Start



Cooking Modes

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Gourmet Mode Options

MEAT					
Symbol and Name	Submenu	Cut or Type	Cooking Method	Information	Cooking Mode Submenu
		2.2 Tenderloin	☞ Slow Roast Sear	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Wire shelf at rack position 2. 🍖¹ Put the food in a suitable vessel and place on the wire shelf. ✓ Rare or Medium. 	<ul style="list-style-type: none"> ⚡ Rare 131°F ⚡ Medium 142°F ⌚ Set Duration 3:30 ➡ Set End Adjustable ▶ Start
			☒ Low-Temperature Cooking	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Wire shelf at rack position 2. 🍖¹ Put the food in a suitable vessel and place on the wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⚡ 130°F ⚡ 185°F ⌚ Set Duration 2:30 ➡ Set End Adjustable ▶ Start
		2.3 Entrecote, Roast Beef	☞ Slow Roast Sear	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Wire shelf at rack position 2. 🍖¹ Put the food in a suitable vessel and place on the wire shelf. ✓ Rare or Medium. 	<ul style="list-style-type: none"> ⚡ Rare 135°F ⚡ Medium 144°F ⌚ Set Duration 3:30 ➡ Set End Adjustable ▶ Start
			☒ Low-Temperature Cooking	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Wire shelf at rack position 2. 🍖¹ Put the food in a suitable vessel and place on the wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⚡ 130°F ⚡ 185°F ⌚ Set Duration 3:00 ➡ Set End Adjustable ▶ Start
			☒ Roast	<ul style="list-style-type: none"> ⬆️⬆️ Preheat. ☒ Wire shelf at rack position 2. 🍖¹ Place solid tray on the rack position below the perforated tray or wire shelf. 🍖² Put the food directly on the wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⚡ Set up if desired. ⚡ 400°F ⌚ Set Duration 0:45 ▶ Start
		2.4 Shoulder of Beef	☞ Slow Roast Sear	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Wire shelf at rack position 2. 🍖¹ Put the food in a suitable vessel and place on the wire shelf. ✓ Medium. 	<ul style="list-style-type: none"> ⚡ Medium 162°F ⌚ Set Duration 3:30 ➡ Set End Adjustable ▶ Start
			☒ Roast	<ul style="list-style-type: none"> ⬆️⬆️ Preheat. 	<ul style="list-style-type: none"> ⚡ Set up if desired



Cooking Modes

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Gourmet Mode Options

MEAT					
Symbol and Name	Submenu	Cut or Type	Cooking Method	Information	Cooking Mode Submenu
				<ul style="list-style-type: none"> ☐ Wire shelf at rack position 2. 🍖 Put the food in a suitable vessel and place on the wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> 🌡️ 375°F ⌚ Set Duration 1:10 ▶ Start
			👉 More Gourmet	<ul style="list-style-type: none"> ⬆️ Without preheat. ☐ Wire shelf at rack position 2. 🍖 Put the food in a suitable vessel and place on the wire shelf. ✓ Medium Browning or Well Browning. 	<ul style="list-style-type: none"> ➡ Set End Adjustable for Medium Browning ➡ Set End Adjustable for Well Browning ▶ Start
		2.5 Chuck, Rib of Beef	🍖 Slow Roast Sear	<ul style="list-style-type: none"> ⬆️ Without preheat. ☐ Wire shelf at rack position 2. 🍖 Put the food in a suitable vessel and place on the wire shelf. ✓ Medium. 	<ul style="list-style-type: none"> 🌡️ Medium 154°F ⌚ Set Duration 3:30 ➡ Set End Adjustable ▶ Start
3. Pork	3.1 Rump, Loin		🍖 Slow Roast Sear	<ul style="list-style-type: none"> ⬆️ Without preheat. ☐ Wire shelf at rack position 2. 🍖 Put the food in a suitable vessel and place on the wire shelf. ✓ Medium. 	<ul style="list-style-type: none"> 🌡️ Medium 153°F ⌚ Set Duration 3:30 ➡ Set End Adjustable ▶ Start
			📦 Low-Temperature Cooking	<ul style="list-style-type: none"> ⬆️ Without preheat. ☐ Wire shelf at rack position 2. 🍖 Put the food in a suitable vessel and place on the wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> 🌡️ 205°F ⌚ Set Duration 3:30 ➡ Set End Adjustable ▶ Start
		3.2 Shoulder of Pork	📦 Roast	<ul style="list-style-type: none"> ⬆️ Without preheat. ☐ Wire shelf at rack position 2. 🍖 Put the food in a suitable vessel and place on the wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> 🌡️ Set up if desired 🌡️ 375°F ⌚ Set Duration 1:15 ▶ Start
			👉 More Gourmet	<ul style="list-style-type: none"> ⬆️ Without preheat. ☐ Wire shelf at rack position 2. 🍖 Put the food in a suitable vessel and 	<ul style="list-style-type: none"> ➡ Set End Adjustable for Medium Browning ➡ Set End Adjustable for Well Browning ▶ Start



Cooking Modes

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Gourmet Mode Options

MEAT					
Symbol and Name	Submenu	Cut or Type	Cooking Method	Information	Cooking Mode Submenu
				place on the wire shelf.	
				<ul style="list-style-type: none"> ✓ Medium Browned or Well Browned. 	
4. Leg of Lamb			🔥 Slow Roast Sear	<ul style="list-style-type: none"> ⬆️ Without preheat. 📏 Wire shelf at rack position 2. 🍲 Put the food in a suitable vessel and place on the wire shelf. ✓ Rare or Medium. 	<ul style="list-style-type: none"> 🔥 Rare 145°F 🔥 Medium 153°F ⌚ Set Duration 3:30 ➡️ Set End Adjustable ▶️ Start
			🍲 Roast	<ul style="list-style-type: none"> ⬆️ With preheat. 📏 Wire shelf at rack position 2. 🍲 Place baking tray on rack position 1 under the wire rack. 🍲 Put the food directly on the wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> 🔥 Set up if desired 🔥 410°F ⌚ Set Duration 1:15 ▶️ Start
			🍷 More Gourmet	<ul style="list-style-type: none"> ⬆️ Without preheat. 📏 Wire shelf at rack position 2. 🍲 Put the food in a suitable vessel and place on the wire shelf. ✓ Medium Browned or Well Browned. 	<ul style="list-style-type: none"> ➡️ Set End Adjustable for Medium Browned ➡️ Set End Adjustable for Well Browned ▶️ Start
5. Meat Products	5.1 Meat Loaf		🍲 Cook	<ul style="list-style-type: none"> ⬆️ With preheat. 📏 Wire shelf at rack position 2. 🍲 Put the food in a suitable vessel and place on the wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> 🔥 Set up if desired 🔥 345°F ⌚ Set Duration 1:00 ▶️ Start
	5.2 Ham Steak		🍲 Cook	<ul style="list-style-type: none"> ⬆️ Without preheat. 📏 Wire shelf at rack position 2. 🍲 Put the food in a suitable vessel and place on the wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> 🔥 Set up if desired ⌚ Set Duration 0:15 ➡️ Set End Adjustable ▶️ Start
	5.3 Hot Dogs		🍲 Cook	<ul style="list-style-type: none"> ⬆️ Without preheat. 📏 Wire shelf at rack position 2. 🍲 Put the food in a suitable vessel and 	<ul style="list-style-type: none"> 🔥 Set up if desired ⌚ Set Duration 0:12 ➡️ Set End Adjustable ▶️ Start



Cooking Modes

Gourmet Mode Options

MEAT					
Symbol and Name	Submenu	Cut or Type	Cooking Method	Information	Cooking Mode Submenu
				place on the wire shelf.	
				<ul style="list-style-type: none"> ✓ Continue. 	

POULTRY					
Symbol and Name	Submenu	Cooking Method	Information	Information	Cooking Mode Submenu
Poultry	1. Chicken Breast	☒ Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Perforated cooking tray at rack position 2. ⬆️ Place solid tray on the rack position below the perforated tray or wire shelf. ✓ Continue. 		<ul style="list-style-type: none"> ⤴️ Set up if desired ⏱️ Set Duration 0:15 ⏪ Set End Adjustable ▶️ Start
		☒ Cook	<ul style="list-style-type: none"> ⬆️⬆️ With preheat. ☒ Stainless steel tray at rack position 2. ✓ Continue. 		<ul style="list-style-type: none"> ⤴️ Set up if desired ⬇️ 410°F ⏱️ Set Duration 0:10 ▶️ Start
	2. Chicken Legs	☒ Cook	<ul style="list-style-type: none"> ⬆️⬆️ With preheat. ☒ Stainless steel tray at rack position 2. ✓ Continue. 		<ul style="list-style-type: none"> ⤴️ Set up if desired ⬇️ 430°F ⏱️ Set Duration 0:25 ▶️ Start
		☒ Cook	<ul style="list-style-type: none"> ⬆️⬆️ With preheat. ☒ Stainless steel tray at rack position 2. ✓ Continue. 		<ul style="list-style-type: none"> ⤴️ Set up if desired ⬇️ 385°F ⏱️ Set Duration 0:45 ▶️ Start
	3. Whole Chicken	☒ Cook	<ul style="list-style-type: none"> ⬆️⬆️ With preheat. ☒ Stainless steel tray at rack position 2. ✓ Continue. 		<ul style="list-style-type: none"> ⤴️ Set up if desired ⬇️ 385°F ⏱️ Set Duration 0:45 ▶️ Start
		☒ Cook	<ul style="list-style-type: none"> ⬆️⬆️ With preheat. ☒ Stainless steel tray at rack position 2. ✓ Continue. 		<ul style="list-style-type: none"> ⤴️ Set up if desired ⬇️ 385°F ⏱️ Set Duration 0:45 ▶️ Start



Cooking Modes

Gourmet Mode Options

POTATOES				
Symbol and Name	Submenu	Cooking Method	Information	Cooking Mode Submenu
☰ Potatoes	1. Potato Gratin	☑ Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Wire shelf at rack position 2. 🍳 Put the food in a suitable vessel and place on the wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⤴️ Set up if desired 🌡️ 365°F ⌚ Set Duration 0:45 ➡️ Set End Adjustable ▶️ Start
		☑ More Gourmet	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Wire shelf at rack position 2. 🍳 Put the food in a suitable vessel and place on the wire shelf. ✓ Medium Browned. 	<ul style="list-style-type: none"> ➡️ Set End Adjustable for Medium Browned ▶️ Start
	2. Roast Potatoes	☑ Bake	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Stainless steel tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⤴️ Set up if desired ⌚ Set Duration 0:25 ➡️ Set End Adjustable ▶️ Start
		☑ More Gourmet	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Stainless steel tray at rack position 2. 🍳 Wrap the potatoes in aluminum foil. ✓ Medium Browned. 	<ul style="list-style-type: none"> ➡️ Set End Adjustable for Medium Browned ▶️ Start
	3. Potato Wedges	☑ Bake	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Stainless steel tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⤴️ Set up if desired ⌚ Set Duration 0:25 ➡️ Set End Adjustable ▶️ Start
		☑ More Gourmet	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Stainless steel tray at rack position 2. ✓ Medium Browned. 	<ul style="list-style-type: none"> ➡️ Set End Adjustable for Medium Browned ▶️ Start
	4. Sweet Potatoes	☑ Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without Preheat. ☒ Perforated cooking tray at rack position 2. 🍳 Place solid tray on the rack position below the perforated tray or wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⤴️ Set up if desired ⌚ Set Duration 0:25 ➡️ Set End Adjustable ▶️ Start
	5. New Potatoes, Fingerlings	☑ Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without Preheat. ☒ Perforated cooking tray at rack position 2. 🍳 Place solid tray on the rack position below the perforated tray or wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⤴️ Set up if desired ⌚ Set Duration 0:20 ➡️ Set End Adjustable ▶️ Start



Cooking Modes

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Gourmet Mode Options

FRESH PIZZA				
Symbol and Name	Submenu	Cooking Method	Information	Cooking Mode Submenu
🍷 Fresh Pizza		🍷 Bake	<ul style="list-style-type: none"> ⬆️⬆️ With preheat. 📏 Cooking tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⤴️ Set up if desired ⏱️ Set Duration 0:22 📉 400°F ▶️ Start
		🍷 More Gourmet	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📏 Cooking tray at rack position 2. ✓ Medium Brownd. 	<ul style="list-style-type: none"> ➡️ Set End Adjustable for Medium Brownd ▶️ Start



Cooking Modes

Gourmet Mode Options

ONE DISH MEALS				
Symbol and Name	Submenu	Cooking Method	Information	Cooking Mode Submenu
☐ One Dish Meals	1. Vegetable Gratin	Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📏 Wire shelf at rack position 2. 🍲 Put the food in a suitable vessel and place on the wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⬆️ Set up if desired 📏 365°F ⌚ Set Duration 0:35 ➡️ Set End Adjustable ▶️ Start
		More Gourmet	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📏 Wire shelf at rack position 2. 🍲 Put the food in a suitable vessel and place on the wire shelf. ✓ Medium Browned. 	<ul style="list-style-type: none"> ➡️ Set End Adjustable for Medium Browned ▶️ Start
	2. Potato Gratin	Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📏 Wire shelf at rack position 2. 🍲 Put the food in a suitable vessel and place on the wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⬆️ Set up if desired 📏 365°F ⌚ Set Duration 0:45 ➡️ Set End Adjustable ▶️ Start
		More Gourmet	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📏 Wire shelf at rack position 2. 🍲 Put the food in a suitable vessel and place on the wire shelf. ✓ Medium Browned. 	<ul style="list-style-type: none"> ➡️ Set End Adjustable for Medium Browned ▶️ Start
	3. Lasagna	Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📏 Wire shelf at rack position 2. 🍲 Put the food in a suitable vessel and place on the wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⬆️ Set up if desired 📏 345°F ⌚ Set Duration 0:35 ➡️ Set End Adjustable ▶️ Start
		More Gourmet	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📏 Wire shelf at rack position 2. 🍲 Put the food in a suitable vessel and place on the wire shelf. ✓ Medium Browned. 	<ul style="list-style-type: none"> ➡️ Set End Adjustable for Medium Browned ▶️ Start



Cooking Modes

Gourmet Mode Options

SIDE DISHES				
Symbol and Name	Submenu	Cooking Method	Information	Cooking Mode Submenu
☰ Side Dishes	1. Roast Potatoes	🍳 Bake	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📦 Stainless steel tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⚙️ Set up if desired ⌚ Set Duration 0:35 ➡️ Set End Adjustable ▶️ Start
		☰ More Gourmet	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📦 Stainless steel tray at rack position 2. 🗑️ Wrap the potatoes in aluminum foil. ✓ Medium Browned 	<ul style="list-style-type: none"> ➡️ Set End Adjustable for Medium Browned ▶️ Start
	2. Potato Wedges	🍳 Bake	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📦 Stainless steel tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⚙️ Set up if desired ⌚ Set Duration 0:25 ➡️ Set End Adjustable ▶️ Start
		☰ More Gourmet	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📦 Stainless steel tray at rack position 2. 📦 Cooking tray and stainless steel tray at positions 1 and 3. ✓ Medium Browned. 	<ul style="list-style-type: none"> ➡️ Set End Adjustable for Medium Browned ▶️ Start
	3. New Potatoes, Fingerlings	🍳 Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without Preheat. 📦 Perforated cooking tray at rack position 2. 🗑️ Place solid tray on the rack position below the perforated tray or wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⚙️ Set up if desired ⌚ Set Duration 0:20 ➡️ Set End Adjustable ▶️ Start
	4. Dry Rice	🍳 Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without Preheat. 📦 Wire shelf at rack position 2. 🗑️ Add 1¹/₄ cups liquid for 1 cup rice. 🗑️ Put the food in a suitable vessel and place on the wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⚙️ Set up if desired ⌚ Set Duration 0:30 ➡️ Set End Adjustable ▶️ Start
	5. Corn of the Cob	🍳 Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without Preheat. 📦 Perforated cooking tray at rack position 2. 🗑️ Place solid tray on the rack position below the perforated tray or wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⚙️ Set up if desired ⌚ Set Duration 0:20 ➡️ Set End Adjustable ▶️ Start



Cooking Modes

Gourmet Mode Options

FISH				
Symbol and Name	Submenu	Cooking Method	Information	Cooking Mode Submenu
🐟 Fish	1. Fish Fillet	🍳 Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without Preheat. 📏 Perforated cooking tray at rack position 2. 📏 Place solid tray on the rack position below the perforated tray or wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⌘ Set up if desired 📏 180°F ⌚ Set Duration 0:12 ➡️ Set End Adjustable ▶ Start
		🍳 Roast	<ul style="list-style-type: none"> ⬆️⬆️ With preheat. 📏 Stainless steel tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⌘ Set up if desired 📏 400°F ⌚ Set Duration 0:15 ➡️ Set End Adjustable ▶ Start

EGGS				
Symbol and Name	Submenu	Cooking Method	Information	Cooking Mode Submenu
🥚 Eggs	1. Eggs, soft-cooked	🍳 Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📏 Wire shelf at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⌘ Set up if desired ⌚ Set Duration 0:10 ➡️ Set End Adjustable ▶ Start
		2. Eggs, hard-cooked	🍳 Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📏 Wire shelf at rack position 2. ✓ Continue.



Cooking Modes

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Gourmet Mode Options

BAKED GOODS					
Symbol and Name	Submenu	Cut or Type	Cooking Method	Information	Cooking Mode Submenu
Baked Goods	1. Bread		☁️ Auto Steam Bake	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📦 Stainless steel tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⤴️ Set up if desired 🌡️ 410°F ⌚ Set Duration 0:40 ➡️ Set End Adjustable ▶️ Start
			📦 Bake	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📦 Stainless steel tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⤴️ Set up if desired 🌡️ 400°F ⌚ Set Duration 0:40 ➡️ Set End Adjustable ▶️ Start
			☁️ More Gourmet	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📦 Stainless steel tray at rack position 2. ✓ Light Browned, Medium Browned, or Well Browned. 	<ul style="list-style-type: none"> ➡️ Set End Adjustable for Light Browned ➡️ Set End Adjustable for Medium Browned ➡️ Set End Adjustable for Well Browned ▶️ Start
			🔄 Refresh	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📦 Wire shelf at rack position 2. ✓ Moist or Crispy. 	<ul style="list-style-type: none"> ➡️ Set End Adjustable for Moist ➡️ Set End Adjustable for Crispy ▶️ Start
	2. Braided Bread		☁️ Auto Steam Bake	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📦 Stainless steel tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⤴️ Set up if desired 🌡️ 375°F ⌚ Set Duration 0:35 ➡️ Set End Adjustable ▶️ Start
			📦 Bake	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📦 Stainless steel tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⤴️ Set up if desired 🌡️ 365°F ⌚ Set Duration 0:35 ➡️ Set End Adjustable ▶️ Start
			📦 Bake	<ul style="list-style-type: none"> ⬆️⬆️ With preheat. 📦 Cooking tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⤴️ Set up if desired 🌡️ 375°F ⌚ Set Duration 0:35 ➡️ Set End Adjustable ▶️ Start
			☁️ More Gourmet	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📦 Cooking tray at rack position 2. ✓ Light Browned, Medium Browned, or Well Browned. 	<ul style="list-style-type: none"> ➡️ Set End Adjustable for Light Browned ➡️ Set End Adjustable for Medium Browned ➡️ Set End Adjustable for Well Browned ▶️ Start



Cooking Modes

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Gourmet Mode Options

BAKED GOODS							
Symbol and Name	Submenu	Cut or Type	Cooking Method	Information	Cooking Mode Submenu		
	3. Bread Rolls		☁ Auto Steam Bake	<ul style="list-style-type: none"> ⬆⬆ Without preheat. ☒ Stainless steel tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⤴ Set up if desired ⬇ 410°F ⌚ Set Duration 0:25 ➡ Set End Adjustable ▶ Start 		
			☒ Bake	<ul style="list-style-type: none"> ⬆⬆ Without preheat. ☒ Stainless steel tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⤴ Set up if desired ⬇ 375°F ⌚ Set Duration 0:25 ➡ Set End Adjustable ▶ Start 		
			☁ More Gourmet	<ul style="list-style-type: none"> ⬆⬆ Without preheat. ☒ Stainless steel tray at rack position 2. ✓ Light Browned, Medium Browned, or Well Browned. 	<ul style="list-style-type: none"> ➡ Set End Adjustable for Light Browned ➡ Set End Adjustable for Medium Browned ➡ Set End Adjustable for Well Browned ▶ Start 		
	4. Cookies and Pastries	4.1 Cookies		☒ Bake	<ul style="list-style-type: none"> ⬆⬆ With preheat. ☒ Cooking tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⤴ Set up if desired ⬇ 340°F ⌚ Set Duration 0:14 ▶ Start 	
				4.2 Pastries	☁ Auto Steam Bake	<ul style="list-style-type: none"> ⬆⬆ Without preheat. ☒ Stainless steel tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⤴ Set up if desired ⬇ 375°F ⌚ Set Duration 0:25 ➡ Set End Adjustable ▶ Start
		☒ More Gourmet	<ul style="list-style-type: none"> ⬆⬆ Without preheat. ☒ Cooking tray at rack position 2. ✓ Light Browned, Medium Browned, or Well Browned. 		<ul style="list-style-type: none"> ➡ Set End Adjustable for Light Browned ➡ Set End Adjustable for Medium Browned ➡ Set End Adjustable for Well Browned ▶ Start 		
		5. Torte			☒ Bake	<ul style="list-style-type: none"> ⬆⬆ With preheat. ☒ Wire shelf at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⤴ Set up if desired ⬇ 320°F ⌚ Set Duration 0:45 ▶ Start
					6. Quick Bread	☒ Bake	<ul style="list-style-type: none"> ⬆⬆ With preheat. ☒ Wire shelf at rack position 2. ✓ Continue.
		☒ More Gourmet	<ul style="list-style-type: none"> ⬆⬆ Without preheat. ☒ Wire shelf at rack position 2. 	<ul style="list-style-type: none"> ➡ Set End Adjustable for Medium Browned ▶ Start 			



Cooking Modes

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Gourmet Mode Options

BAKED GOODS					
Symbol and Name	Submenu	Cut or Type	Cooking Method	Information	Cooking Mode Submenu
				<ul style="list-style-type: none"> ✓ Medium Browned. 	
	7. Sheet Cake		Bake	<ul style="list-style-type: none"> ⬆️⬆️ With preheat. Wire shelf at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⤴️ Set up if desired 🌡️ 355°F ⌚ Set Duration 0:30 ▶️ Start
	8. Bundt Cake		Bake	<ul style="list-style-type: none"> ⬆️⬆️ With preheat. Wire shelf at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⤴️ Set up if desired 🌡️ 320°F ⌚ Set Duration 1:00 ▶️ Start
			More Gourmet	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. Wire shelf at rack position 1. ✓ Medium Browned. 	<ul style="list-style-type: none"> ⤴️ Set End Adjustable for Medium Browned ▶️ Start
	9. Short Crust Pastry	9.1 Short Crust Pastry, Blind	Bake	<ul style="list-style-type: none"> ⬆️⬆️ With preheat. Wire shelf at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⤴️ Set up if desired 🌡️ 355°F ⌚ Set Duration 0:20 ▶️ Start
		9.2 Fruit Tart	Bake	<ul style="list-style-type: none"> ⬆️⬆️ With preheat. Wire shelf at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⤴️ Set up if desired 🌡️ 345°F ⌚ Set Duration 0:45 ▶️ Start



Cooking Modes

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Gourmet Mode Options

GRAINS				
Symbol and Name	Submenu	Cooking Method	Information	Cooking Mode Submenu
🍷 Grains	Dry Rice	🍷 Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without Preheat. 📏 Wire shelf at rack position 2. 🍷¹ Add 1¹/₄ cups liquid for 1 cup rice. 🍷² Put the food in a suitable vessel and place on the wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⬆️ Set up if desired ⏱ Set Duration 0:30 ➡ Set End Adjustable ▶ Start
		🍷 Reheat	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📏 Wire shelf at rack position 2. 📏 Wire shelf and perforated cooking tray at positions 1 and 3. 🍷¹ Put the food in a suitable vessel and place on the wire shelf. ✓ Continue. 	<ul style="list-style-type: none"> ⬆️ Set up if desired 🌡 250°F ⏱ Set Duration 0:08 ➡ Set End Adjustable ▶ Start
		🍷 Auto Reheat	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. 📏 Wire shelf at rack position 2. 📏 Wire shelf and perforated cooking tray at positions 1 and 3. 🍷¹ Put the food in a suitable vessel and place on the wire shelf. ✓ Moist or Crispy. 	<ul style="list-style-type: none"> ➡ Set End Adjustable for Moist ➡ Set End Adjustable for Crispy ▶ Start



Cooking Modes

Gourmet Mode Options

FRUIT				
Symbol and Name	Submenu	Cooking Method	Information	Cooking Mode Submenu
Fruit	1. Apple Slices	☒ Compote	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Stainless steel tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⚡ Set up if desired ⏱ Set Duration 0:15 ➡ Set End Adjustable ▶ Start
		☒ Preserve	<ul style="list-style-type: none"> ⬆️⬆️ Without Preheat. ☒ Perforated cooking tray at rack position 2. ⚠️ Place solid tray on the rack position below the perforated tray or wire shelf. ⚠️ For more information, see the operating instructions for Gourmet. ✓ Continue. 	<ul style="list-style-type: none"> ⚡ Set up if desired ⏱ Set Duration 0:35 ➡ Set End Adjustable ▶ Start
	2. Pear Slices	☒ Compote	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Stainless steel tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⚡ Set up if desired ⏱ Set Duration 0:15 ▶ Start
		☒ Preserve	<ul style="list-style-type: none"> ⬆️⬆️ Without Preheat. ☒ Perforated cooking tray at rack position 2. ⚠️ Place solid tray on the rack position below the perforated tray or wire shelf. ⚠️ For more information, see the operating instructions for Gourmet. ✓ Continue. 	<ul style="list-style-type: none"> ⚡ Set up if desired ⏱ Set Duration 0:35 ➡ Set End Adjustable ▶ Start
	3. Quince Slices	☒ Cook	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Stainless steel tray at rack position 2. ⚠️ Preparing the jelly. ✓ Continue. 	<ul style="list-style-type: none"> ⚡ Set up if desired ⏱ Set Duration 0:45 ➡ Set End Adjustable ▶ Start
		☒ Preserve	<ul style="list-style-type: none"> ⬆️⬆️ Without Preheat. ☒ Perforated cooking tray at rack position 2. ⚠️ Place solid tray on the rack position below the perforated tray or wire shelf. ⚠️ For more information, see the operating instructions for Gourmet. ✓ Continue. 	<ul style="list-style-type: none"> ⚡ Set up if desired ⏱ Set Duration 0:35 ➡ Set End Adjustable ▶ Start
	4. Apricots, Halved	☒ Compote	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Stainless steel tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⚡ Set up if desired ⏱ Set Duration 0:15 ➡ Set End Adjustable ▶ Start



Cooking Modes

Gourmet Mode Options

FRUIT				
Symbol and Name	Submenu	Cooking Method	Information	Cooking Mode Submenu
		☒ Preserve	<ul style="list-style-type: none"> ⬆️⬆️ Without Preheat. ☒ Perforated cooking tray at rack position 2. ☒ Place solid tray on the rack position below the perforated tray or wire shelf. ☒ For more information, see the operating instructions for Gourmet. ✓ Continue. 	<ul style="list-style-type: none"> ⌘ Set up if desired ⏱ Set Duration 0:35 ➡ Set End Adjustable ▶ Start
	5. Plums, Halved	☒ Compote	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Stainless steel tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⌘ Set up if desired ⏱ Set Duration 0:15 ➡ Set End Adjustable ▶ Start
		☒ Preserve	<ul style="list-style-type: none"> ⬆️⬆️ Without Preheat. ☒ Perforated cooking tray at rack position 2. ☒ Place solid tray on the rack position below the perforated tray or wire shelf. ☒ For more information, see the operating instructions for Gourmet. ✓ Continue. 	<ul style="list-style-type: none"> ⌘ Set up if desired ⏱ Set Duration 0:35 ➡ Set End Adjustable ▶ Start
	6. Peaches, Chopped	☒ Compote	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Stainless steel tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⌘ Set up if desired ⏱ Set Duration 0:15 ➡ Set End Adjustable ▶ Start
		☒ Preserve	<ul style="list-style-type: none"> ⬆️⬆️ Without Preheat. ☒ Perforated cooking tray at rack position 2. ☒ Place solid tray on the rack position below the perforated tray or wire shelf. ☒ For more information, see the operating instructions for Gourmet. ✓ Continue. 	<ul style="list-style-type: none"> ⌘ Set up if desired ⏱ Set Duration 0:35 ➡ Set End Adjustable ▶ Start
	7. Cherries, Pitted	☒ Compote	<ul style="list-style-type: none"> ⬆️⬆️ Without preheat. ☒ Stainless steel tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⌘ Set up if desired ⏱ Set Duration 0:15 ➡ Set End Adjustable ▶ Start
		☒ Preserve	<ul style="list-style-type: none"> ⬆️⬆️ Without Preheat. ☒ Perforated cooking tray at rack position 2. ☒ Place solid tray on the rack position below 	<ul style="list-style-type: none"> ⌘ Set up if desired ⏱ Set Duration 0:35 ➡ Set End Adjustable ▶ Start



Cooking Modes

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FRUIT

Symbol and Name	Submenu	Cooking Method	Information	Cooking Mode Submenu
			<ul style="list-style-type: none"> the perforated tray or wire shelf. ℹ For more information, see the operating instructions for Gourmet. ✓ Continue. 	

YOGURT

Symbol and Name	Submenu	Cooking Method	Information	Cooking Mode Submenu
🥛 Yogurt	1. Creamy Yogurt	☑ Make	<ul style="list-style-type: none"> ⬆⬆ Without preheat. ☑ Perforated cooking tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⬆ Set up if desired ⬇ 109°F ⏪ Set Duration 5:30 ➡ Set End Adjustable ▶ Start
	2. Set Yogurt	☑ Make	<ul style="list-style-type: none"> ⬆⬆ Without preheat. ☑ Perforated cooking tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⬆ Set up if desired ⬇ 109°F ⏪ Set Duration 7:30 ➡ Set End Adjustable ▶ Start

DESSERTS

Symbol and Name	Submenu	Cooking Method	Information	Cooking Mode Submenu
🍰 Desserts	1. Creams and Custards	☑ Cook	<ul style="list-style-type: none"> ⬆⬆ Without preheat. ☑ Perforated cooking tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⬆ Set up if desired ⏪ Set Duration 0:30 ➡ Set End Adjustable ▶ Start
	2. Crème Caramel	☑ Cook	<ul style="list-style-type: none"> ⬆⬆ Without preheat. ☑ Perforated cooking tray at rack position 2. ✓ Continue. 	<ul style="list-style-type: none"> ⬆ Set up if desired ⏪ Set Duration 0:25 ➡ Set End Adjustable ▶ Start

MORE MODE

More mode contains programmed recipes, the ability to create recipes, and the ability to sanitize and heat non-food items.

Set a Cooking Mode in More Mode

- To enter More mode, touch More twice on the control panel. The More mode screen appears.





Cooking Modes

SET A COOKING MODE IN MORE MODE (continued)

- Use the arrow keys to select a cooking mode. A menu appears with the recipe category options.

MORE MODE		
Symbol	Cooking Mode	Submenus
	Recipes	<ul style="list-style-type: none"> Run recipe Change recipe Create new recipe Delete recipe
	More Gourmet	<ul style="list-style-type: none"> Fresh appetizers Frozen appetizers Soufflé Frozen potatoes Frozen pizza Pie Muffins
	Auto Steam Bake	<ul style="list-style-type: none"> Bread Braided bread Puff pastry Proof
	Slow Roast	<ul style="list-style-type: none"> Freely select meat type Veal Beef Pork Lamb
	Auto Reheat	<ul style="list-style-type: none"> Moist Crispy
	Spa	<ul style="list-style-type: none"> Hot towels Hot wraps Hot stones for message Cherry stone or grape seed cushions
	Sanitize	<ul style="list-style-type: none"> Baby bottles Prepare jam jars Preserve jam
	Keep Warm	

- Use the arrow keys to select the recipe category.
- Touch Enter.
- Use the arrow keys to select the recipe.
- Touch Enter.
- The recipe information from the table below appears.
- Touch Enter to acknowledge the information or to select an option.

- The Cooking Mode submenu appears after all the information screens have been acknowledged.
 - Grayed-out options are not available.
 - Use the arrow keys to select an option to adjust. Then touch Enter.
- After making an adjustment in the Cooking Mode submenu, use the arrow keys to move to Start Operation and touch Enter.

COOKING MODE SUBMENU		
Symbol	Name	Information
	Back	
	Set Food Probe Temperature	Temperature range is 90°F - 210°F.
	Set Temperature	Same as selected cooking mode temperature range.
	Set Duration	<ul style="list-style-type: none"> Time shown from 5 minutes into the future to 10 hours into the future. With no end time set, cooking starts immediately. With an end time set, the unit turns on at the end time minus the duration time.
	Set End	<ul style="list-style-type: none"> From 5 minutes to 9 hours and 55 minutes into the future. Cooking starts immediately after the submenu is set. When there is no duration time set, cooking continues to the end time. With a duration time set, the unit turns on at the end time minus the duration time.
	Start Operation	

- If no adjustment is made in the Cooking Mode submenu, the unit starts the recipe automatically after the preset time.



Cooking Modes

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More Mode Options

RECIPES			
Name and Symbol	Submenu	Information	Cooking Mode Submenu
📖 Recipes	1. Run Recipe	<ul style="list-style-type: none">Created recipe required.	<ul style="list-style-type: none">Use the arrow keys to select the created recipe.Touch Enter to select the recipe.
	2. Change Recipe	<ul style="list-style-type: none">Created recipe required.	<ul style="list-style-type: none">Use the arrow keys to select the created recipe.Touch Enter to select the recipe.Change cooking mode.Add a step.Delete a step.
	3. Create New Recipe		<ul style="list-style-type: none">Select cooking mode.Select oven temperature.Select probe temperature.Select duration.Save and name the recipe.
	4. Delete Recipe	<ul style="list-style-type: none">Created recipe required.	<ul style="list-style-type: none">Use the arrow keys to select the recipe.Touch Enter to select the recipe.



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More Mode Options

MORE GOURMET			
Name and Symbol	Submenu	Information	Cooking Mode Submenu
More Gourmet	1. Fresh Appetizers	▪ Rack position 2 or both 1 and 3.	<ul style="list-style-type: none"> ➔ Set End Adjustable for Light Browned ▪ ➔ Set End Adjustable for Medium Browned ▪ ➔ Set End Adjustable for Well Browned ▪ ▶ Start
	2. Frozen Appetizers	▪ Rack position 2 or both 1 and 3.	<ul style="list-style-type: none"> ▪ ➔ Packaging information 8 - 12 min. ▪ ➔ Packaging information 13 - 20 min. ▪ ➔ Packaging information 21 - 35 min. ▪ ▶ Start
	3. Soufflé	▪ Rack position 2.	<ul style="list-style-type: none"> ▪ ➔ Set End Adjustable for Medium Browned ▪ ▶ Start
	4. Frozen Potatoes	▪ Rack position 2 or both 1 and 3.	<ul style="list-style-type: none"> ▪ ➔ Packaging information 8 - 12 min. ▪ ➔ Packaging information 13 - 20 min. ▪ ➔ Packaging information 21 - 35 min. ▪ ▶ Start
	5. Frozen Pizza	▪ Rack position 2.	<ul style="list-style-type: none"> ▪ ➔ Packaging information 8 - 12 min. ▪ ➔ Packaging information 13 - 20 min. ▪ ➔ Packaging information 21 - 35 min. ▪ ▶ Start
	6. Pie		<ul style="list-style-type: none"> ▪ ➔ Set End Adjustable for Light Browned ▪ ➔ Set End Adjustable for Medium Browned ▪ ➔ Set End Adjustable for Well Browned ▪ ▶ Start
	7. Muffins	▪ Rack position 2.	<ul style="list-style-type: none"> ▪ ➔ Set End Adjustable for Medium Browned ▪ ▶ Start



Cooking Modes

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More Mode Options

AUTO STEAM BAKE			
Name and Symbol	Submenu	Information	Cooking Mode Submenu
Auto Steam Bake	1. Bread	<ul style="list-style-type: none"> Rack position 2 or both 1 and 3. 	<ul style="list-style-type: none"> ▲°F Set up if desired ⬇️°F 410°F ⏪ Set Duration Adjustable ⏩ Set End Adjustable ▶ Start
	2. Braided Bread	<ul style="list-style-type: none"> Rack position 2 or both 1 and 3. 	<ul style="list-style-type: none"> ▲°F Set up if desired ⬇️°F 375°F ⏪ Set Duration Adjustable ⏩ Set End Adjustable ▶ Start
	3. Puff Pastry	<ul style="list-style-type: none"> Rack position 2 or both 1 and 3. 	<ul style="list-style-type: none"> ▲°F Set up if desired ⬇️°F 410°F ⏪ Set Duration Adjustable ⏩ Set End Adjustable ▶ Start
	4. Proof	<ul style="list-style-type: none"> Rack position 2 or both 1 and 3. 	<ul style="list-style-type: none"> ▲°F Set up if desired ⬇️°F 90°F ⏪ Set Duration Adjustable ⏩ Set End Adjustable ▶ Start



Cooking Modes

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More Mode Options

SLOW ROAST				
Name and Symbol	Submenu	Cut or Type	Information	Cooking Mode Submenu
⌘ Slow Roast Sear	1. Freely Select Meat Type		<ul style="list-style-type: none"> ▪ Rack position 2. 	<ul style="list-style-type: none"> ▪ ⌘ 158°F Adjustable ▪ ⌚ Set Duration 3:30 Adjustable ▪ ⌚ Set End Adjustable ▪ ▶ Start
	2. Veal	2.1 Rump, Loin	<ul style="list-style-type: none"> ▪ Rack position 2. ▪ ✓ Medium. 	<ul style="list-style-type: none"> ▪ ⌘ Medium 145°F Adjustable ▪ ⌚ Set Duration 3:30 Adjustable ▪ ⌚ Set End Adjustable ▪ ▶ Start
		2.2 Tenderloin	<ul style="list-style-type: none"> ▪ Rack position 2. ▪ ✓ Rare or Medium. 	<ul style="list-style-type: none"> ▪ ⌘ Rare 131°F Adjustable ▪ ⌘ Medium 142°F Adjustable ▪ ⌚ Set Duration 3:30 Adjustable ▪ ⌚ Set End Adjustable ▪ ▶ Start
		2.3 Shoulder of Veal	<ul style="list-style-type: none"> ▪ Rack position 2. ▪ ✓ Medium. 	<ul style="list-style-type: none"> ▪ ⌘ Medium 162°F Adjustable ▪ ⌚ Set Duration 3:30 Adjustable ▪ ⌚ Set End Adjustable ▪ ▶ Start
3. Beef	3.1 Rump		<ul style="list-style-type: none"> ▪ Rack position 2. ▪ ✓ Medium. 	<ul style="list-style-type: none"> ▪ ⌘ Medium 145°F Adjustable ▪ ⌚ Set Duration 3:30 Adjustable ▪ ⌚ Set End Adjustable ▪ ▶ Start
	3.2 Tenderloin		<ul style="list-style-type: none"> ▪ Rack position 2. ▪ ✓ Rare or Medium. 	<ul style="list-style-type: none"> ▪ ⌘ Rare 131°F Adjustable ▪ ⌘ Medium 142°F Adjustable ▪ ⌚ Set Duration 3:30 Adjustable ▪ ⌚ Set End Adjustable ▪ ▶ Start
	3.3 Rib-Eye, Sirloin		<ul style="list-style-type: none"> ▪ Rack position 2. ▪ ✓ Rare or Medium. 	<ul style="list-style-type: none"> ▪ ⌘ Rare 135°F Adjustable ▪ ⌘ Medium 144°F Adjustable ▪ ⌚ Set Duration 3:30 Adjustable ▪ ⌚ Set End Adjustable ▪ ▶ Start
	3.4 Shoulder of Beef		<ul style="list-style-type: none"> ▪ Rack position 2. ▪ ✓ Medium. 	<ul style="list-style-type: none"> ▪ ⌘ Medium 162°F Adjustable ▪ ⌚ Set Duration 3:30 Adjustable ▪ ⌚ Set End Adjustable ▪ ▶ Start
	3.5 Chuck, Rib of Beef		<ul style="list-style-type: none"> ▪ Rack position 2. ▪ ✓ Medium. 	<ul style="list-style-type: none"> ▪ ⌘ Medium 162°F Adjustable ▪ ⌚ Set Duration 3:30 Adjustable ▪ ⌚ Set End Adjustable ▪ ▶ Start
4. Pork	4.1 Rump, Loin		<ul style="list-style-type: none"> ▪ Rack position 2. ▪ ✓ Medium. 	<ul style="list-style-type: none"> ▪ ⌘ Medium 153°F Adjustable ▪ ⌚ Set Duration 3:30 Adjustable ▪ ⌚ Set End Adjustable



Cooking Modes

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More Mode Options

SLOW ROAST				
Name and Symbol	Submenu	Cut or Type	Information	Cooking Mode Submenu
				<ul style="list-style-type: none"> ▶ Start
	5. Lamb	5.1 Leg of Lamb	<ul style="list-style-type: none"> Rack position 2. ✓ Rare or Medium. 	<ul style="list-style-type: none"> Λ° Rare 145°F Adjustable Λ° Medium 153°F Adjustable ↔ Set Duration 3:30 Adjustable → Set End Adjustable ▶ Start

AUTO REHEAT				
Name and Symbol	Submenu	Information	Information	Cooking Mode Submenu
☺ Auto Reheat	Moist		<ul style="list-style-type: none"> Rack position 2 or both 1 and 3. 	<ul style="list-style-type: none"> → Set End Adjustable ▶ Start
	Crispy		<ul style="list-style-type: none"> Rack position 2 or both 1 and 3. 	<ul style="list-style-type: none"> → Set End Adjustable ▶ Start

SPA				
Name and Symbol	Submenu	Information	Information	Cooking Mode Submenu
☁ Spa	Hot Towels		<ul style="list-style-type: none"> Rack position 2 or both 1 and 3. 	<ul style="list-style-type: none"> ♨° 185°F ↔ Set Duration 0:10 Adjustable → Set End Adjustable ▶ Start
	Hot Wraps		<ul style="list-style-type: none"> Rack position 2 or both 1 and 3. 	<ul style="list-style-type: none"> ♨° 176°F ↔ Set Duration 0:10 Adjustable → Set End Adjustable ▶ Start
	Hot Stones for Massage		<ul style="list-style-type: none"> Place on cooking space floor in suitable container. 	<ul style="list-style-type: none"> ♨° 131°F ↔ Set Duration 0:30 Adjustable → Set End Adjustable ▶ Start
	Cherry Stone or Grape Seed		<ul style="list-style-type: none"> Place on cooking space floor in suitable container. 	<ul style="list-style-type: none"> ♨° 266°F ↔ Set Duration 0:15 Adjustable → Set End Adjustable ▶ Start

SANITIZE				
Name and Symbol	Submenu	Information	Information	Cooking Mode Submenu
☼ Sanitize	1. Baby Bottles		<ul style="list-style-type: none"> Rack position 2 or both 1 and 3. 	<ul style="list-style-type: none"> → Set End Adjustable ▶ Start
	2. Prepare Jam Jars		<ul style="list-style-type: none"> Rack position 2 or both 1 and 3. 	<ul style="list-style-type: none"> → Set End Adjustable ▶ Start
	3. Preserve Jam		<ul style="list-style-type: none"> Use rack position 2. 	<ul style="list-style-type: none"> → Set End Adjustable ▶ Start



Cooking Modes

KEEP WARM		
Name and Symbol	Information	Cooking Mode Submenu
Keep Warm	<ul style="list-style-type: none"> Rack position 2 or both 1 and 3. 	<ul style="list-style-type: none"> 176°F Set Duration 0:30 Adjustable Set End Adjustable Start

FAVORITES MODE

The Favorites mode has the ability to add, edit, or delete recipes that have been selected as favorites from Quick Start, Gourmet mode, or the More mode. Up to 24 recipes can be saved or executed as favorite recipes.

Set a Cooking Mode in Favorites Mode

- 1 Touch Favorites twice on the control panel. The Favorites screen appears.



- 2 Use the arrow keys to select a cooking mode. A menu appears with the recipe category options.
- 3 Use the arrow keys to select the recipe category.
- 4 Touch Enter.
- 5 Use the arrow keys to select the recipe.
- 6 Touch Enter.
- 7 The recipe information from the table below appears.
- 8 Touch Enter to acknowledge the information or to select an option.
- 9 The Cooking Mode submenu appears after all the information screens have been acknowledged.
 - Grayed-out options are not available.
 - Use the arrow keys to select an option to adjust. Then touch Enter.
- 10 After making an adjustment in the Cooking Mode submenu, use the arrow keys to move to Start Operation and touch Enter.

COOKING MODE SUBMENU		
Symbol	Name	Information
	Back	
	Set Food Probe Temperature	Temperature range is 90°F - 210°F.
	Set Temperature	Same as selected cooking mode temperature range.
	Set Duration	<ul style="list-style-type: none"> Time shown from 5 minutes into the future to 10 hours into the future. With no end time set, cooking starts immediately. With an end time set, the unit turns on at the end time minus the duration time.
	Set End	<ul style="list-style-type: none"> From 5 minutes to 9 hours and 55 minutes into the future. Cooking starts immediately after the submenu is set. When there is no duration time set, cooking continues to the end time. With a duration time set, the unit turns on at the end time minus the duration time.
	Start Operation	

- 11 If no adjustment is made in the Cooking Mode submenu, the unit starts the recipe automatically after the preset time.



Cooking Modes

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Favorites Mode Options

FAVORITES MODE OPTIONS		
Name and Symbol	Submenu	Settings
♥ Favorites	♥ Manage favorites	<ul style="list-style-type: none">• Create new favorites.• Change favorites.• Delete favorites.
	♥ ¹ To ♥ ²⁴	<ul style="list-style-type: none">• Created favorites from 1 to 24.• Touch Enter to select the favorite.• Adjust any setting except the cooking mode.

Settings

SETTINGS

SETTINGS

The Settings allows the user to select preferences as listed in the chart below.

SETTINGS	
Symbol	Name
	Set Language
	Adjust Display
	Set Clock
	Configure Notifications
	Descale Appliance
	Set Water Hardness
	Set Loudness
	Set Assistance Functions
	Configure Temperature
	Set Childproof Lock
	Display Appliance Info
	Demo Mode
	Check Connection
	Restore Factory Settings

Set the Language

- 1 Touch Settings twice. The Set Language screen appears.



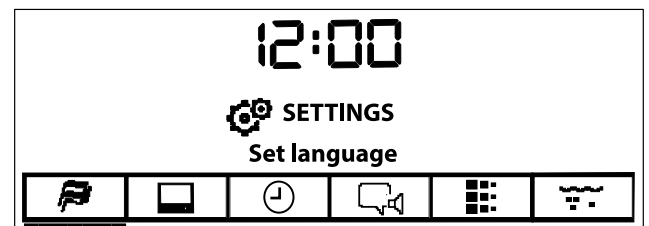
- 2 Touch Enter. The Language Selection screen appears.



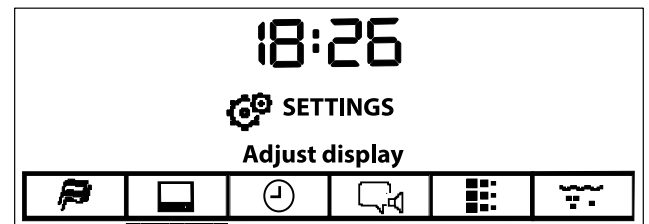
- 3 Use the arrow keys to select the desired language.
 - English - en
 - French - fr
 - Spanish - es
 - Italian - it
 - German - de
 - Chinese - zh
- 4 Touch Enter on the desired language. The Settings screen appears.

Adjust the Contrast

- 1 Touch Settings twice. The Set Language screen appears.



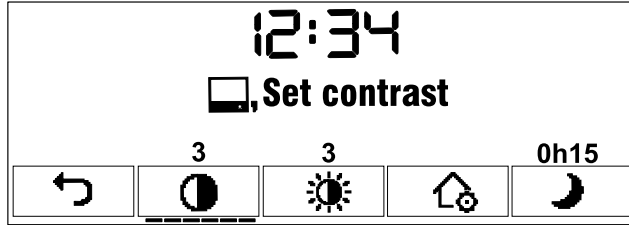
- 2 Touch the right arrow key to move to Adjust Display.



Settings

ADJUST THE CONTRAST (continued)

- 3 Touch Enter. The Adjust Display screen appears.



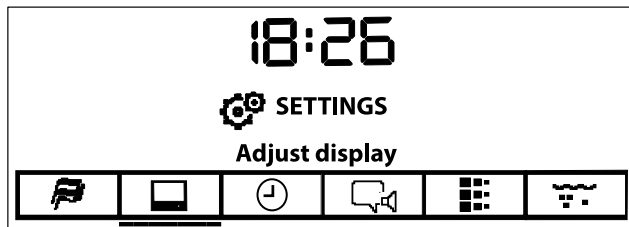
- 4 Use the arrow keys to underline Set Contrast.
- 5 Touch Enter on Set Contrast.
- 6 Use the arrow keys to adjust the contrast between 1 and 7.
- 7 Touch Enter. The Adjust Display screen appears.

Adjust the Brightness

- 1 Touch Settings twice. The Set Language screen appears.



- 2 Touch the right arrow key to move to Adjust Display.



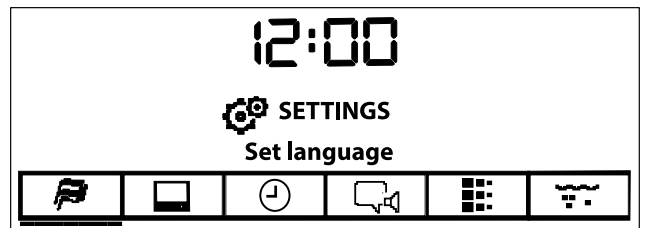
- 3 Touch Enter. The Adjust Display screen appears.



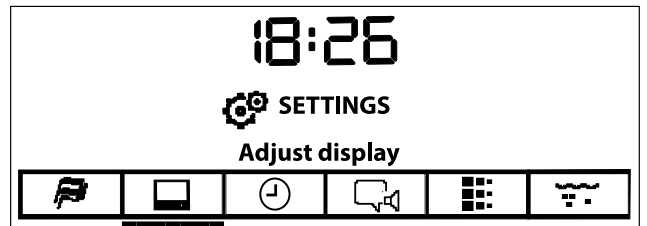
- 4 Use the arrow keys to underline Set Brightness.
- 5 Touch Enter on Set Brightness.
- 6 Use the arrow keys to adjust the brightness between 1 and 7.
- 7 Touch Enter. The Adjust Display screen appears.

Set the Start Screen

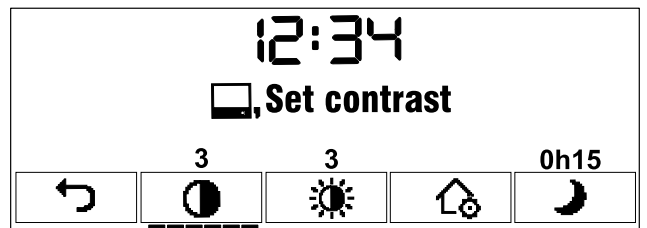
- 1 Touch Settings twice. The Set Language screen appears.



- 2 Touch the right arrow key to move to Adjust Display.



- 3 Touch Enter. The Adjust Display screen appears.



- 4 Use the arrow keys to underline Set Start Screen.
- 5 Touch Enter on Set Start Screen.
- 6 Use the arrow keys to select Quick Start, More, Gourmet, or Favorites as the start screen.
- 7 Touch Enter. The Adjust Display screen appears.

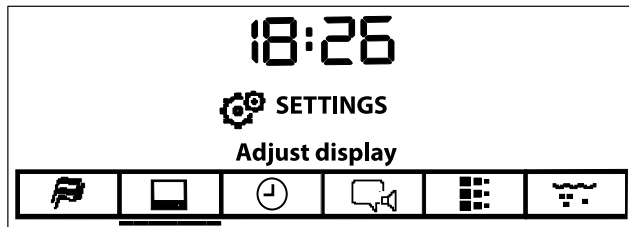
Settings

Set the Switch-Off Time

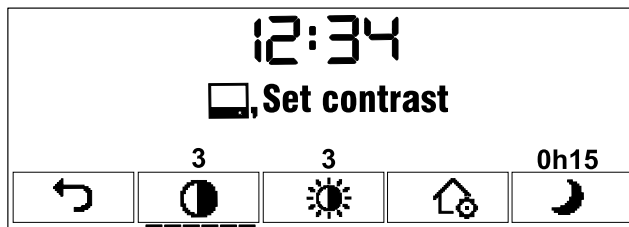
- 1 Touch Settings twice. The Set Language screen appears.



- 2 Touch the right arrow key to move to Adjust Display.



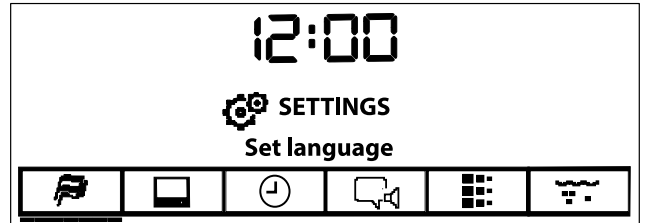
- 3 Touch Enter. The Adjust Display screen appears.



- 4 Use the arrow keys to underline Set Appliance Switch-Off Time ☾.
- 5 Touch Enter on Set Appliance Switch-Off Time ☾.
- 6 Use the arrow keys to adjust the appliance switch-off time between 3 minutes and 30 minutes.
- 7 Touch Enter. The Adjust Display screen appears.

Set the Clock Time

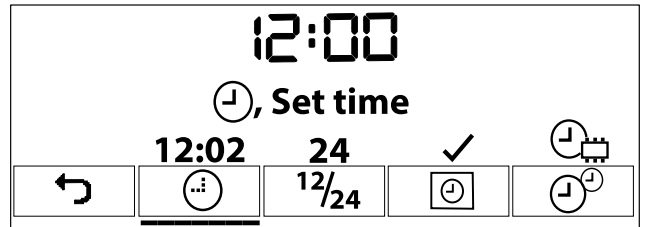
- 1 Touch Settings twice. The Set Language screen appears.



- 2 Touch the right arrow key to move to Set Clock.



- 3 Touch Enter. The Set Time screen appears.

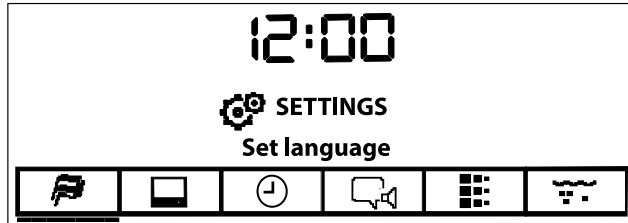


- 4 Touch Enter.
- 5 Use the arrow keys to adjust the time.
- 6 Touch Enter.
- 7 Use the arrow keys to move to Back.
- 8 Touch Enter to return to the Settings screen.

Settings

Set the 12-Hour or 24-Hour Clock Mode

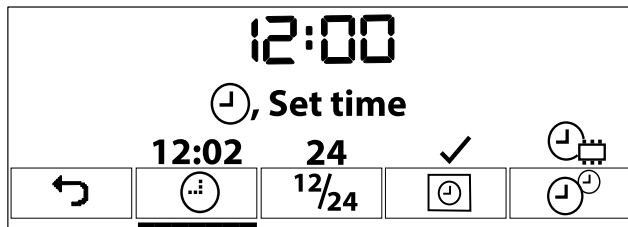
1 Touch Settings twice. The Set Language screen appears.



2 Touch the right arrow key to move to Set Clock.



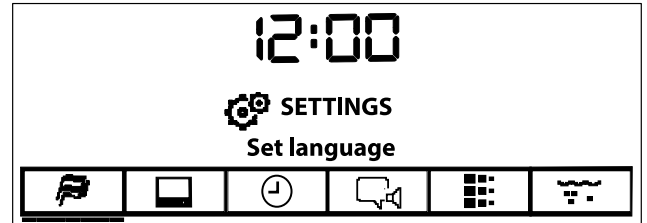
3 Touch Enter. The Set Time screen appears.



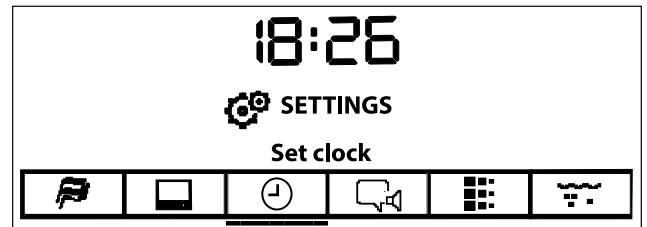
- 4 Use the arrow keys to underline Set the 12h (hour) or 24h (hour) Mode ^{12/24}.
- 5 The current setting of the mode is shown by the number above ^{12/24}.
- 6 Touch Enter to toggle between 12-hour and 24-hour mode.
- 7 Use the arrow keys to move to Back.
- 8 Touch Enter to return to the Settings screen.

Set the Clock Show Time

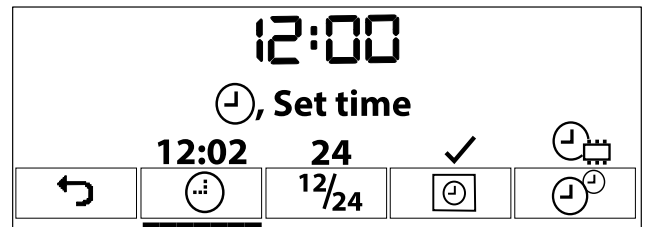
1 Touch Settings twice. The Set Language screen appears.






2 Touch the right arrow key to move to Set Clock.



3 Touch Enter. The Set Time screen appears.



- 4 Use the arrow keys to underline Show Time .
 - Show Time  determines if the time is shown after the switch-off time has elapsed.
 - A check mark means that the Show Time  is on.
- 5 Touch Enter to turn the show time on or off.
- 6 Use the arrow keys to move to Back.
- 7 Touch Enter to return to the Settings screen.

Settings

Set the Clock Mains Synchronization

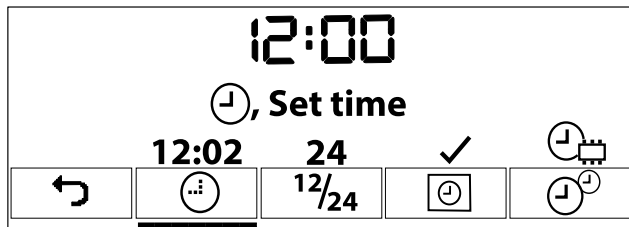
- 1 Touch Settings twice. The Set Language screen appears.



- 2 Touch the right arrow key to move to Set Clock.



- 3 Touch Enter. The Set Time screen appears.



- 4 Use the arrow keys to underline Switch Mains Synchronization on or off.
 - Mains synchronization determines what frequency source powers the clock.
 - The frequency is being provided by the home electrical supply when a clock with a plug is shown above the Mains Synchronization icon.
 - The frequency is being provided by the unit when a clock with a computer chip is shown above the Mains Synchronization icon.
- 5 Touch Enter to toggle between mains synchronization by the home or the unit.
- 6 Use the arrow keys to move to Back.

- 7 Touch Enter to return to the Settings screen.

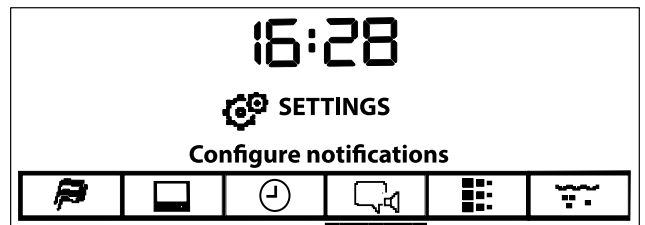
TIP: High or low frequency can cause the clock to run slow or fast. If there is an issue with the unit maintaining correct time, try turning the mains synchronization off.

Configure the Button Signal

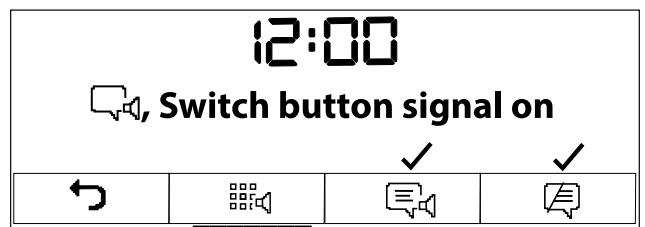
- 1 Touch Settings twice. The Set Language screen appears.



- 2 Touch the right arrow key to move to Configure Notifications.



- 3 Touch Enter. The Configure Notification screen appears.

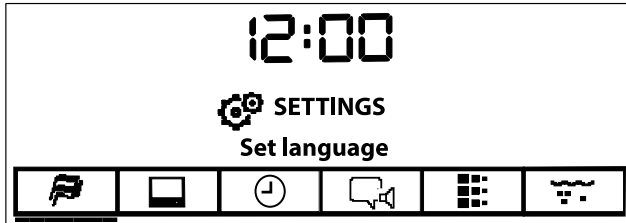


- 4 Use the arrow keys to underline Switch Button Signal on or off.
 - Button signal determines if the control panel buttons beep when tapped.
 - A check mark means that the button signal is on.
- 5 Touch Enter to turn the button signal on or off.
- 6 Use the arrow keys to move to Back.
- 7 Touch Enter to return to the Settings screen.

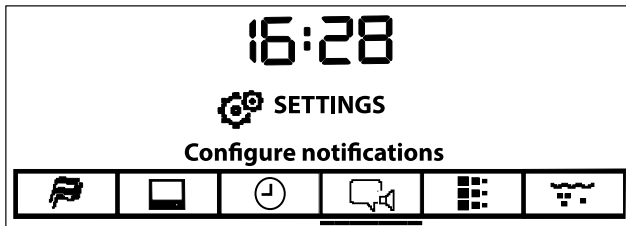
Settings

Configure the Instruction Signal

- 1 Touch Settings twice. The Set Language screen appears.



- 2 Touch the right arrow key to move to Configure Notifications.



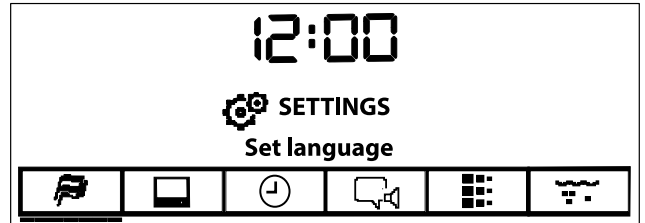
- 3 Touch Enter. The Configure Notification screen appears.



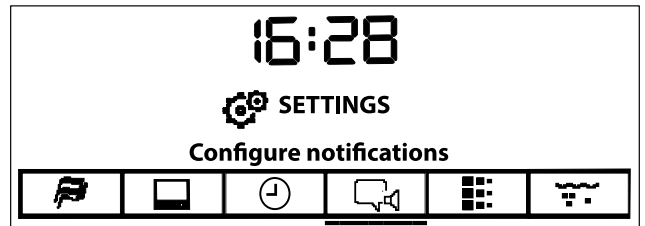
- 4 Use the arrow keys to underline Switch Button Signal on or off.
 - An instruction signal is a tone that occurs when the unit is providing instructions to the user.
 - A check mark means that the instruction signal is on.
- 5 Touch Enter to turn the instruction signal on or off.
- 6 Use the arrow keys to move to Back.
- 7 Touch Enter to return to the Settings screen.

Configure the Instructions

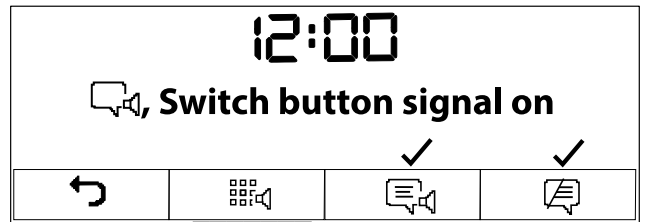
- 1 Touch Settings twice. The Set Language screen appears.



- 2 Touch the right arrow key to move to Configure Notifications.



- 3 Touch Enter. The Configure Notification screen appears.



- 4 Use the arrow keys to underline Switch Instructions on or off.
 - Instructions occur when the unit is providing instructions to the user.
 - A check mark means that the instructions are on.
- 5 Touch Enter to turn instructions on or off.
- 6 Use the arrow keys to move to Back.
- 7 Touch Enter to return to the Settings screen.

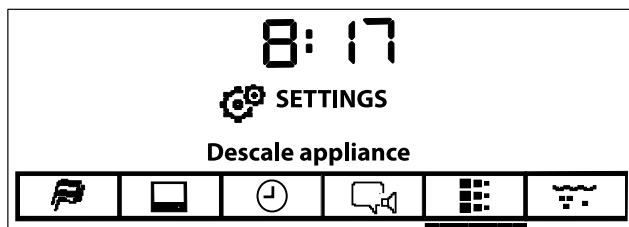
Settings

Descal the Appliance

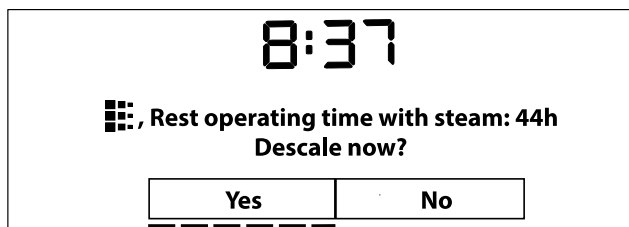
- 1 Touch Settings twice. The Set Language screen appears.



- 2 Touch the right arrow key to move to Descal Appliance.



- 3 Touch Enter. The Descal Now screen appears.



- 4 To start descaling the appliance, use the arrow keys to underline yes.
- 5 Touch Enter on the selection.

Set the Water Hardness

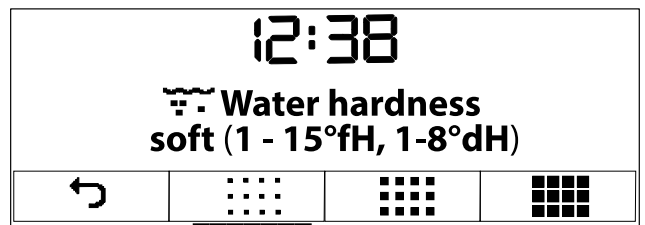
- 1 Touch Settings twice. The Set Language screen appears.



- 2 Touch the right arrow key to move to Set Water Hardness.



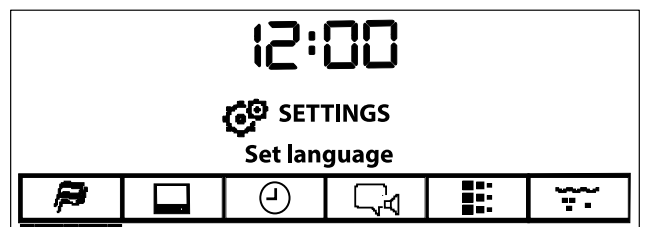
- 3 Touch Enter. The Water Hardness screen appears.



- 4 Use the arrow keys to underline the water hardness level:
 - Use Water Hardness Soft (1-15°FH, 1-8°dH) if the factory test strip reads less than 60 ppm (parts per million).
 - Use Water Hardness Medium (16-35°FH, 9-20°dH) if the factory test strip reads between 60 ppm and 120 ppm.
 - Use Water Hardness Hard (36-50°FH, 21-28°dH) if the factory test strip reads greater than 120 ppm.
- 5 Touch Enter to confirm.

Set the Loudness

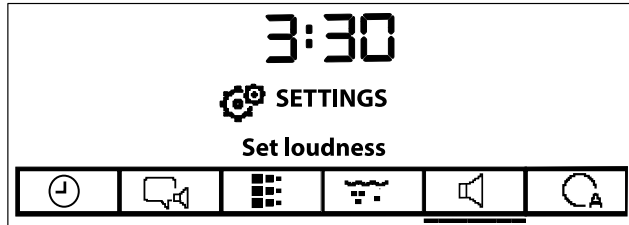
- 1 Touch Settings twice. The Set Language screen appears.



Settings

SET THE LOUDNESS (continued)

- 2 Touch the right arrow key to move to Set Loudness.



- 3 Touch Enter. The Acoustic Signal screen appears.



- 4 Use the arrow keys to select the loudness:

- Mute
- Loudness level 1
- Loudness level 2

- 5 Touch Enter.

Configure Automatic Illumination

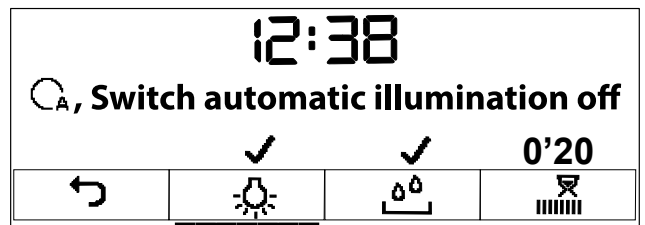
- 1 Touch Settings twice. The Set Language screen appears.



- 2 Touch the right arrow key to move to Set Assistance Functions.



- 3 Touch Enter. The Assistance Function screen appears.



- 4 Use the arrow keys to underline Switch Automatic Illumination on or off .

- Automatic illumination includes the oven light and control panel light.
- A check mark means that automatic illumination is on.

- 5 Touch Enter to turn automatic illumination on or off.

- 6 Use the arrow keys to move to Back.

- 7 Touch Enter to return to the Settings screen.

Configure Automatic Water Tank

- 1 Touch Settings twice. The Set Language screen appears.



Settings

CONFIGURE AUTOMATIC WATER TANK (continued)

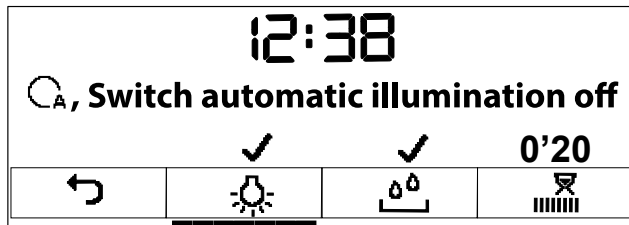
- 2 Touch the right arrow key to move to Set Assistance Functions.



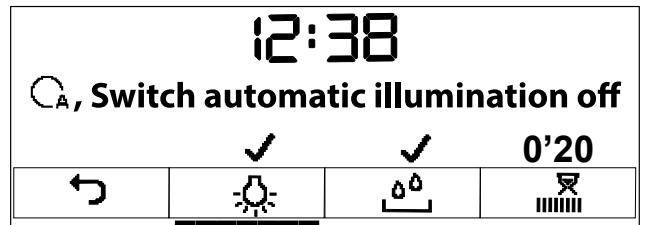
- 2 Touch the right arrow key to move to Set Assistance Functions.




- 3 Touch Enter. The Assistance Function screen appears.





- 3 Touch Enter. The Assistance Function screen appears.



- 4 Use the arrow keys to underline Automatic Water Tank on or off .
 - Automatic water tank opens the water tank when it is out of water.
 - A check mark means that the automatic water tank is on.
- 5 Touch Enter to turn automatic water tank on or off.
- 6 Use the arrow keys to move to Back.
- 7 Touch Enter to return to the Settings screen.

TIP: If the Press and Go time is set to off, the appliance does not start any mode automatically.

- 4 Use the arrow keys to underline Set the Press and Go .
 - Press and Go sets the amount of time before the appliances starts automatically.
- 5 Touch Enter on Set Press and Go .
- 6 Use the arrow keys to adjust the time from off to 1 minute before the unit starts automatically.
- 7 Use the arrow keys to move to Back.
- 8 Touch Enter to return to the Settings screen.

Set Press and Go

- 1 Touch Settings twice. The Set Language screen appears.



Configure Temperature Units

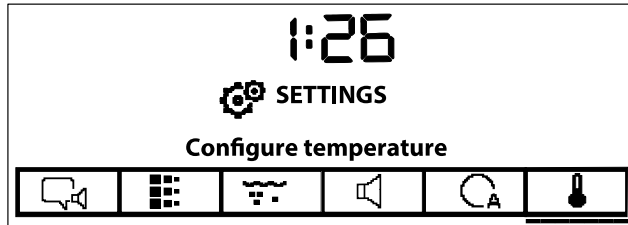
- 1 Touch Settings twice. The Set Language screen appears.



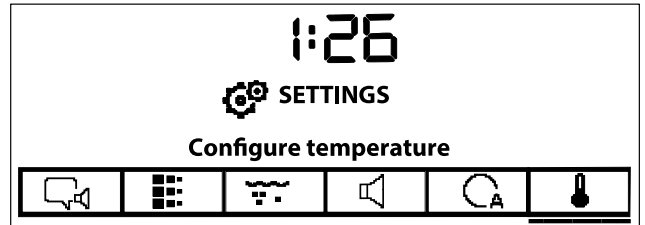
Settings

CONFIGURE TEMPERATURE UNITS (continued)

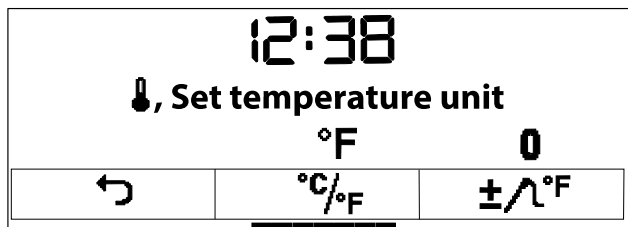
- 2 Touch the right arrow key to move to Configure Temperature.



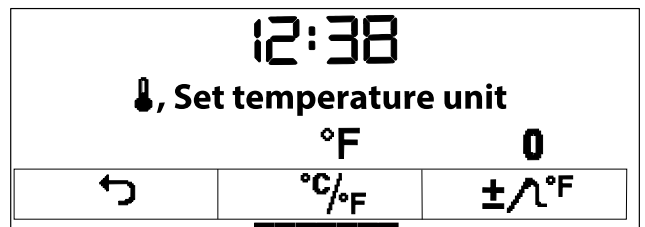
- 2 Touch the right arrow key to move to Configure Temperature.



- 3 Touch Enter. The Configure Temperature screen appears.



- 3 Touch Enter. The Configure Temperature screen appears.

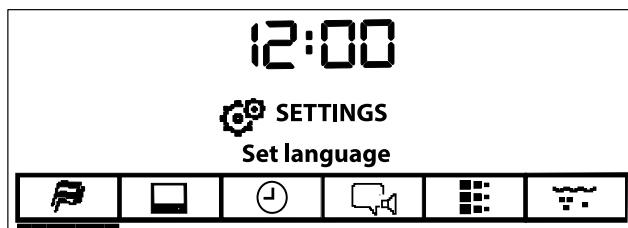


- 4 Use the arrow keys to underline Set Temperature Unit ^{°F}.
 - Above the button, is the current temperature unit.
- 5 Touch Enter to toggle between °F and °C.
- 6 Use the arrow keys to move to Back.
- 7 Touch Enter to return to the Settings screen.

- 4 Use the arrow keys to underline Default Value for Slow Roasting ^{°F}.
 - The Default Value for Slow Roasting can be offset between -10°F and +10°F.
 - The value above the button shows the current offset.
- 5 Touch Enter on Default Value for Slow Roasting ^{°F}.
- 6 Use the arrow keys to adjust the offset between -10°F and +10°F.
- 7 Touch Enter
- 8 Use the arrow keys to move to Back.
- 9 Touch Enter to return to the Settings screen.

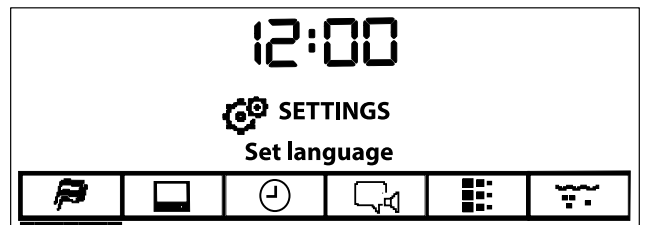
Configure the Default Temperature for Slow Roasting

- 1 Touch Settings twice. The Set Language screen appears.



Set Childproof Lock

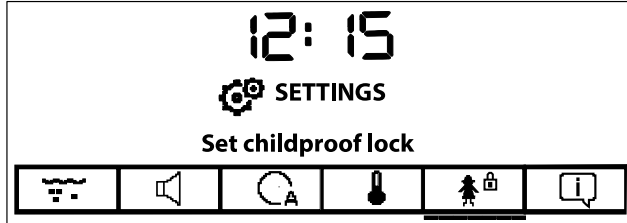
- 1 Touch Settings twice. The Set Language screen appears.



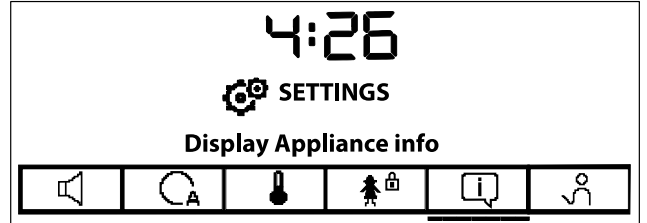
Settings

SET CHILDPROOF LOCK (continued)

2 Touch the right arrow key to move to Set Childproof Lock.



2 Touch the right arrow key to move to Display Appliance Info.



3 Touch Enter. The Childproof Lock screen appears.



3 Touch Enter. The Appliance Info screen appears.

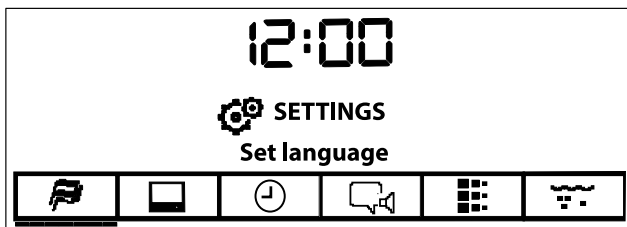


- 4 Touch Enter to turn the lock on or off.
- A check mark means that the Childproof Lock is on.
 - When turning the Childproof Lock on, a screen appears with the code to unlock the childproof lock. Remember the code, as it will be needed to unlock the unit.
- 5 Use the arrow keys to move to Back.
- 6 Touch Enter to return to the Settings screen.

- 4 Use the arrow keys to underline Display Version Numbers **V**.
- 5 Touch Enter.
- 6 Use the arrow keys to see the current hardware and software versions.
- HW-P: Hardware Power Unit.
 - HW-C: Hardware Control Unit.
 - SW-P: Software Power Unit.
 - SW-C: Software Control Unit.
 - Proc: Process Data.
 - Op: ModellconfigurationLib.
 - Txt: TextLib.
 - 1...&: FontLib.
 - /: SoundLib.
- 7 Use Back to return to the Appliance Info screen.
- 8 Use the arrow keys to move to Back.
- 9 Touch Enter to return to the Settings screen.

See Appliance Version Numbers

1 Touch Settings twice. The Set Language screen appears.



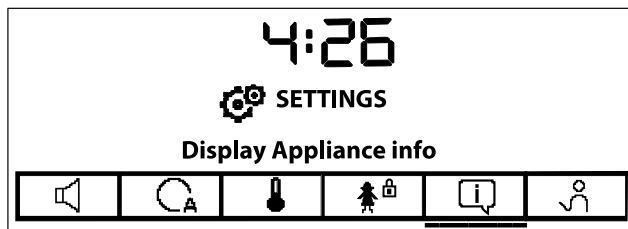
Settings

See Appliance Identification

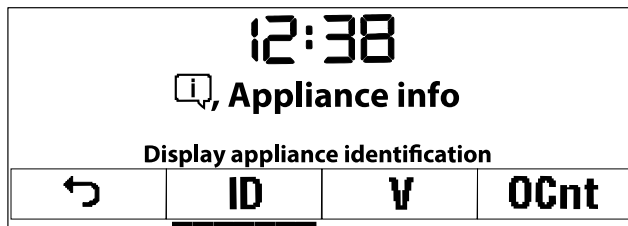
- 1 Touch Settings twice. The Set Language screen appears.



- 2 Touch the right arrow key to move to Display Appliance Info.



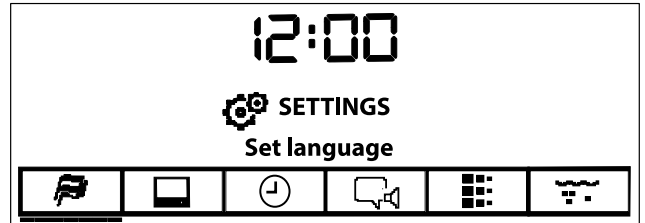
- 3 Touch Enter. The Appliance Info screen appears.



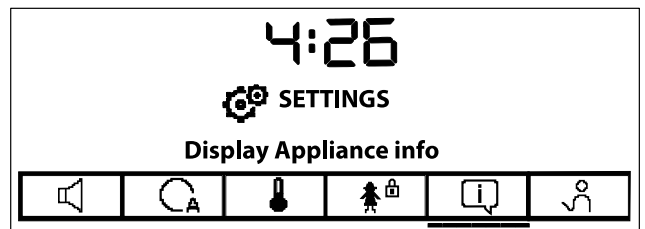
- 4 Use the arrow keys to underline Display Appliance Identification **ID**.
- 5 Touch Enter on Display Appliance Identification.
 - The V-Zug serial number and article number appear.
- 6 Touch Enter.
- 7 Use the arrow keys to move to Back.
- 8 Touch Enter to return to the Settings screen.

See Operating Data

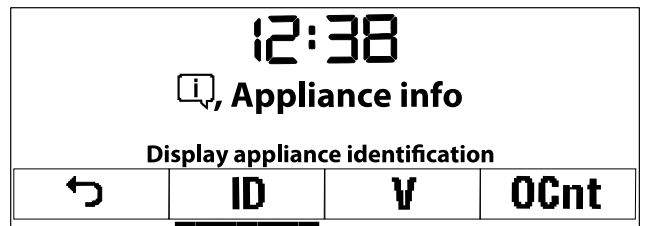
- 1 Touch Settings twice. The Set Language screen appears.



- 2 Touch the right arrow key to move to Display Appliance Info.



- 3 Touch Enter. The Appliance Info screen appears.



- 4 Use the arrow keys to underline Display Operating Data **OCnt**.
- 5 Touch Enter.
- 6 Use the arrow keys to see the number of descaling processes, final descaling, and amount of steam operation.
 - C1: Descaling Process.
 - C2: Final Descaling.
 - C3: Steam Operation.
- 7 Use Back to return to the Appliance Info screen.
- 8 Use the arrow keys to move to Back.
- 9 Touch Enter to return to the Settings screen.

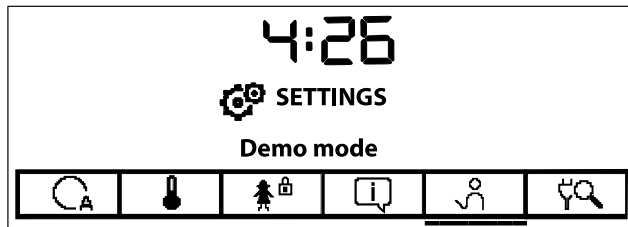
Settings

Demo Mode

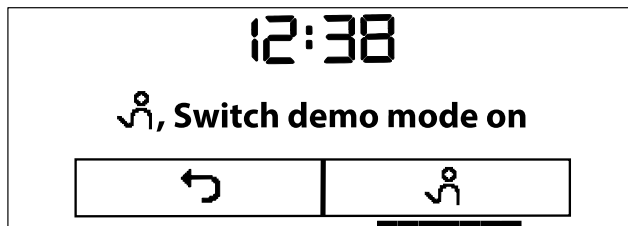
- 1 Touch Settings twice. The Set Language screen appears.




- 2 Touch the right arrow key to move to Demo Mode.



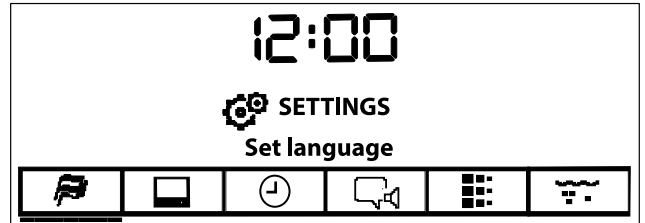
- 3 Touch Enter. The Demo Mode screen appears.



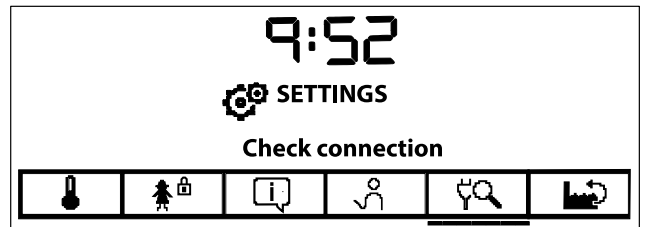
- 4 Use the arrow keys to underline Switch Demo Mode On or Off .
 - A check mark means that the Demo Mode is on.
- 5 Touch Enter to turn Demo mode on or off.
 - When turning the Demo Mode on or off, a password screen appears.
- 6 Enter the password 6301. Touch Enter when the check mark on the menu is highlighted.
- 7 Use the arrow keys to move to Back.
- 8 Touch Enter to return to the Settings screen.

Check Connection

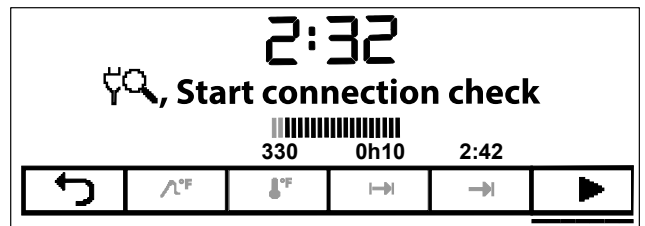
- 1 Touch Settings twice. The Set Language screen appears.




- 2 Touch the right arrow key to move to Check Connection.



- 3 Touch Enter. The Start Connection Check screen appears.



- 4 Use the arrow keys to underline Start Operation .
 - The connection check takes 10 minutes.
 - The unit actually heats and steams.
 - Any issues are noted when the connection check is completed.
- 5 Use the arrow keys to move to Back.
- 6 Touch Enter to return to the Settings screen.

Settings

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Restore Factory Settings

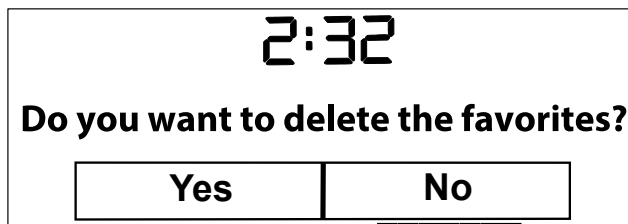
- 1 Touch Settings twice. The Set Language screen appears.



- 2 Touch the right arrow key to move to Restore Factory Settings.



- 3 Touch Enter. The Do You Want to Delete the Favorites? screen appears.



- 4 In Restore Factory Settings, the Favorites and the customer created recipes can be saved.
- 5 Do You Want to Delete the Favorites? appears.
 - 1 Select yes or no.
 - 2 Touch Enter.
- 6 Do You Want to Delete your Own Recipes? appears.
 - 1 Select yes or no.
 - 2 Touch Enter.
- 7 Do You Want to Restore the Factory Settings? appears.
 - 1 Select yes or no.
 - 2 Touch Enter.
 - 3 If yes is selected, all settings are returned to the value set by the factory.