Using the Steam Clean Function

Special functions of steam clean oven:

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Calibrate

The oven must be calibrated before use.

The boiling temperature of water is dependent on the air pressure. It boils easier at high altitudes than at sea level. During calibration, the oven is automatically configured to the current air pressure ratios at the present location.

**NOTE:** This may create more steam than usual. This is normal.

If the oven is permanently installed in the house, it should only be necessary to calibrate it once. However, if the oven has been moved to a new location where the altitude may have changed, it must be calibrated before use.

To Calibrate the Oven:

1. Be sure the water container is filled to the "MAX" mark with fresh tap water.
2. Press ON / HOME.
3. Press the up or down buttons until "Maintenance" is selected on the display, then press OK to confirm.
4. Press the up or down buttons until "Calibrate" is selected on the display, then press OK to confirm.

**IMPORTANT:** Do not open the door until the entire calibration process is complete.

5. Press START.
6. Press BACK to exit the settings function when you are done.
7. After calibration is complete, let the oven cool and wipe dry the damp parts.
8. Empty the water container and return it to its compartment before closing the oven door.

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**Drain**

To ensure no residual water is left behind, the Drain function can manually drain the boiler. Empty the water container and return it to its compartment before using the Drain function.

**To Use the Drain Function:**

1. Press ON / HOME.
2. Press the up or down buttons until "Maintenance" is selected on the display, then press OK to confirm.
3. Press the up or down buttons until "Drain" is selected on the display, then press OK to confirm.
4. The display will show the status of the cycle. "Please remove and empty container" will appear at the end of the cycle.
5. Empty the water container and return it to its compartment before closing the oven door. Press OK when done.

NOTE: If the temperature in the boiler is above 140°F (60°C), the oven will not start the Drain function. Once the temperature has dropped below 140°F (60°C), it will begin to drain automatically.

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**Descaling**

When oven descaling is necessary, "Descale is needed" will appear on the display.

Once the Descaling cycle has begun, the descaling procedure must be completed. The Descaling cycle lasts for approximately 30 minutes. During this time, no cooking function can be activated.

**To Use the Descaling Function:**

1. Make sure the oven is empty.
2. Press ON / HOME.
3. Press the up or down buttons until "Maintenance" is selected on the display, then press OK to confirm.
4. Press the up or down buttons until "Descaling" is selected on the display, then press OK to confirm.
5. In the water container, mix 34 oz (1L) of water with 8.5 oz (250 mL) of descaler or white vinegar and replace the water container into its compartment.
6. Press OK.
7. Follow the on-screen instructions. Do not interrupt the cycle until it has finished.
8. The display will show a message "Please remove and empty container" at the end of the cycle.
9. Empty the water container and return it to its compartment before closing the oven door. Press OK when done. No residue should be present in the system. The oven is properly descaled and ready to use.
Steam Cleaning

IMPORTANT: Do not use oven cleaners or any other additives with the Steam Cleaning function.

The Steam Cleaning function is used to soften hard soiled particles and make cleaning easier. Use the Steam Cleaning function as soon as possible after spills occur. The longer a spill sits and dries in the oven, the more difficult it may be to remove.

IMPORTANT: Since the water in the oven bottom is hot, do not open the oven door during the Steam Cleaning function.

Press CANCEL at any time to end the cycle. The display will return to the time of day.

To Use the Steam Cleaning Function:

1. Remove wire shelf and trays from the oven cavity.
2. Close the oven door.
3. Press ON / HOME.
4. Press the up or down buttons until "Maintenance" is selected on the display, then press OK to confirm.
5. Press the up or down buttons until "Steam Cleaning" is selected on the display, then press OK to confirm.
6. Follow the on-screen instructions.
7. Press START to begin the cleaning cycle.

Helpful Hints

• Once the Steam Cleaning function is complete, remove all remaining water and debris in the bottom of the oven with a sponge or cloth.
• Wipe any remaining moisture from the oven door interior and oven cavity interior sides.
• Use a soft brush or nylon scrubber to wipe the oven interior. This may help with more stubborn stains.
• If any soil remains, run a second Steam Cleaning cycle to help loosen debris for easier removal.
• Use the Steam Cleaning on small spills such as cheese or sauce from pizza or snacks, or drips from casseroles.
• Food spills containing sugar, proteins or starches may require vigorous scrubbing to remove most of the debris.