

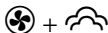

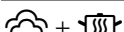






For Built-In Steam and Convection Oven Models MES301HS / MES301HP.

This guide is not a substitute for the User Manual. Read the User Manual for detailed instructions and important safety notices.

Turning On the Oven

1. Press and hold ON/OFF until the appliance turns on.
2. Use the settings dial to set the desired oven mode.

Oven mode	Temperature range	Display symbol	Use
True Convection	85 - 450 °F (30 - 230 °C)		Moist cakes, sponge cakes and braised meat
Steam	95 - 210 °F (35 - 100 °C)		Vegetables, fish, side dishes; extracting fruit juice
Combination	250 - 450 °F (120 - 230 °C)		Meat, soufflés and baked goods
Reheat	210 - 360 °F (100 - 180 °C)		Plated dishes and baked goods
Proof	95 - 120 °F (35 - 50 °C)		Yeast dough and sourdough
Defrost	95 - 140 °F (35 - 60 °C)		Fruit, vegetables, meat and fish
Slow Cook	140 - 250 °F (60 - 120 °C)		Roast beef, leg of lamb
Dish Warming	85 - 160 °F (30 - 70 °C)		For ovenware and plates
Keep Warm	140 - 210 °F (60 - 100 °C)		Keeps cooked food warm for up to one hour

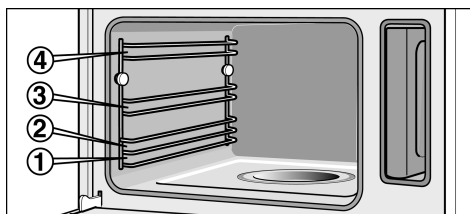
3. Press OVEN TEMP and use the settings dial to set the temperature.
4. When using a mode with steam, a Cook Time must be set: Press TIMER/CLOCK repeatedly until the arrow appears after the I→I ◀ Cook Time symbol. Use the settings dial to set the Cook Time.
5. Press START/STOP to turn on the appliance.

To clear settings, press and hold START/STOP for 5 seconds.

Turning Off the Oven

Press and hold ON/OFF until the appliance turns off.

Rack Levels



The oven has four rack levels. The rack levels are numbered from bottom to top.

Automatic Programs - EasyCook

More details and oven programming information can be found in the User Manual. Read the notes in the manual before programming the steam and convection oven.

1. Press and hold ON/OFF until the appliance turns on.
2. Press EASY COOK and use the settings dial to select the desired program.
3. Press WEIGHT and use the settings dial to set the weight of the food.
4. Press START/STOP to start the appliance.

To clear settings, press and hold START/STOP for 5 seconds.

Program	Notes	Ovenware/accessories	Level
P1 Steam cauliflower florets	Florets of equal size	Perf. cooking pan + baking pan	3 + 1
P2 Steam green beans	-	Perf. cooking pan + baking pan	3 + 1
P3 Steam broccoli florets	Florets of equal size	Perf. cooking pan + baking pan	3 + 1
P4 Steam green asparagus	-	Perf. cooking pan + baking pan	3 + 1
P5 Steam mixed vegetables or any frozen vegetables	-	Perf. cooking pan + baking pan	3 + 1
P6 Unpeeled boiled potatoes	medium, diam. 1.6-2 in. diam.	Perf. cooking pan + baking pan	3 + 1
P7 Boiled potatoes	medium, quartered, individual weight 1 - 1.4 oz. (30 - 40 g)	Perf. cooking pan + baking pan	3 + 1
P8 Basmati rice	max. 1.7 lbs. (0.75 kg). 1 c = .4 lbs.	Cooking pan	2
P9 Brown rice	max. 1.7 lbs. (0.75 kg). 1 c = .4 lbs.	Cooking pan	2
P10 Long grain rice	max. 1.7 lbs. (0.75 kg). 1 c = .4 lbs.	Cooking pan	2
P11 Couscous	max. 1.7 lbs. (0.75 kg). 1 c = .4 lbs.	Cooking pan	2
P12 Risotto, Arborio rice	max. 4.5 lbs. (2 kg) total weight. 1 c risotto and 2 c water equals 1.5 lbs.	Cooking pan	2
P13 Whole chicken, fresh	Total weight 1.5-4.5 lbs. (0.7-1.5 kg)	Wire rack + baking pan	2
P14 Chicken parts, fresh, bone-in	Total weight 0.3-1.2 lbs. (0.04-0.35 kg)	Wire rack + baking pan	2
P15 Sirloin, fresh, slow cook, medium	Total weight 2 - 4.5 lbs. (1 - 2 kg)	Baking pan	2
P16 Pot roast (chuck), fresh	1 - 3.5 lbs. (1 - 1.5 kg)	Baking pan	2
P17 Pork roast, fresh	2 - 4.5 lbs. (0.8 - 2 kg)	Wire rack + baking pan	2
P18 Lamb; leg, fresh, boned, well done	2 - 4.5 lbs. (1 - 2 kg)	Wire rack + baking pan	2
P19 Lamb; leg, fresh, boned, slow cook, medium	2 - 4.5 lbs. (1 - 2 kg)	Baking pan	2
P20 Steam whole fresh fish	0.5 - 4.5 lbs. (0.3 - 2 kg)	Perf. cooking pan + baking pan	3 + 1
P21 Steam fish fillets, fresh	max. 1 in. thick	Perf. cooking pan + baking pan	3 + 1
P22 Steam fish fillets, fresh	max. 1 in. thick	Perf. cooking pan + baking pan	3 + 1
P23 Oysters and clams	-	Perf. cooking pan + baking pan	2
P24 Fruit compote	-	Baking pan	2
P25 Rice pudding	-	Baking pan	2
P26 White bread, bake	1 - 4.5 lbs. (0.4 - 2 kg)	Baking pan + parchment paper	2
P27 White bread, proof and bake	-	Baking pan + parchment paper	2
P28 Multigrain bread, bake	1.25 - 4.5 lbs. (0.6 - 2 kg)	Baking pan + parchment paper	2
P29 Multigrain bread, proof and bake	-	Baking pan + parchment paper	2
P30 Rye bread, bake	1.25 - 4.5 lbs. (0.6 - 2 kg)	Baking pan + parchment paper	2
P31 Multigrain bread, proof and bake	-	Baking pan + parchment paper	2
P32 Fresh bread rolls, bake	Weight per piece 0.1-0.3 lbs. (0.05-0.1 kg)	Baking pan + parchment paper	2
P33 Frozen bread rolls, bake	Total 0.5 - 2.5 lbs. (0.2 - 1 kg)	Baking pan + parchment paper	2
P34 Reheat pizza, baked, thin crust	-	Wire rack + baking pan	3
P35 Reheat pizza, baked, deep dish	-	Wire rack + baking pan	3
P36 Defrost chicken pieces, bone-in	max. 4.5 lbs. (1.8 kg)	Perf. cooking pan + baking pan	3 + 1
P37 Defrost meat	max. weight 3.5 lbs. (1.5 kg) per piece	Perf. cooking pan + baking pan	3 + 1
P38 Defrost berries	-	Perf. cooking pan + baking pan	3 + 1
P39 Soft-boiled eggs	Eggs, large, max. 2 lbs. (1 kg). One large egg equals 2 oz. (57 g).	Perf. cooking pan + baking pan	3 + 1
P40 Hard-boiled eggs	Eggs, large, max. 4 lbs. (1.8 kg). One large egg equals 2 oz. (57 g).	Perf. cooking pan + baking pan	3 + 1