

Responsible: Dieter Rutz
Date: 15.02.2005

Telephone: (0209) 401 733
Fax: (0209) 401 743



New electronic unit for EKDG 6800.0-75 (as of fabrication no. 857007952)

In the EKDG 6800.0-75 steam cooker a new electronic unit is being extended by a new “moist hot air” function in addition to the current five functions.

There will be a new control unit (spare-part no. 531038) for customer service which can be installed instead of the current control unit (spare-part no. 56637). Once the new control unit has been installed the additional functions are automatically implemented in current appliances.

When the old electronic unit has become worn out, the new electronic unit (spare-part no. 531038) is to be installed in appliances produced prior to 02.05 too. Please inform your customers about the new functions.

Moist hot air



Suggested oven temperature: 180°C

Application range: 30 – 230°C

Press the  button five times. The clear text display will indicate “moist hot air”.

In the case of the “moist hot air” heating mode, unlike for the “hot air + vapours” function, the air in the oven is heated up by a heating element located behind the back panel of the appliance and then circulated evenly throughout the oven with the hot air fan for the duration of the cooking process. Steam generated during the baking process hardly escapes from the oven; the moisture contained in the baked product is maintained. It is possible to bake at one or two rack levels simultaneously.

Baking with “moist hot air” is suitable for oven bakes, gratins and yeast products. You can use your usual baking dishes when baking with the “moist hot air” mode.

Baking with moist hot air	Rack level	Mode	Temperature setting [°C]	Baking time [min.]
Gratin	1	Moist hot air	160 – 180	30 – 60
Oven bake	1	Moist hot air	160 – 180	30 – 60
Yeast cookies and small pastries	1 (1+5)	Moist hot air	160 – 180	20 – 30