

Blaupunkt oven, combi-steamer & microwave care.

Condensation Definition

- Condensation is normal when cooking food with a high water content.
- It is possible that condensation may develop on oven's door, this may cause damage to the oven
- This is not a fault with product

For maintenance we advise:

- Pre-heating the oven at least 15 minutes to temperature before cooking
- Always defrosting food before starting the cooking process (especially frozen food)
- Using a pan with a lid when cooking liquid dishes to prevent moisture
- Always wiping the condensation away after each cooking

Please avoid the following treatments:

- Putting food in the oven from a 'cold start'
- Leaving food in the oven to cool down
- Adding extra water when preparing food
- Using strong chemical cleaners