

Oven







Combair SEP

Operating instructions
Tips on settings












Tips on settings

Symbols used

	Operating mode
°C	Cooking space temperature
	Preheating until the cooking space temperature is reached
 mins.	Duration in minutes
 hrs.	Duration in hours
	Level
	Accessories

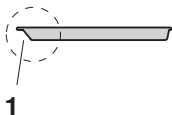
Operating modes













Press the  button	Operating mode		Press the  button	Operating mode	
1×		Top/Bottom heat	5×		PizzaPlus
2×		Bottom heat	6×		Grill
3×		Hot air	7×		Grill-forced convection
4×		Hot air humid			





























Optimal use







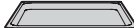















The cooking space temperatures and levels given in recipe books are in part unlikely to be optimal for this appliance. The following tables serve as a guide to help you get optimal use out of your appliance.







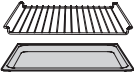








- Push the original baking tray into the cooking space with the «sloped» side **1** to the back.














Bread and plaited bread		°C	 mins.	 mins.		
Bread		200–210	5 mins.	40–50	2	
		190–200	5 mins.	40–50	1 + 3	
Bread rolls		210–220	5 mins.	25–30	2	
		190–200	5 mins.	25–30	1 + 3	
Plaited bread		190–200	5 mins.	30–40	2	
		170–190	5 mins.	30–40	1 + 3	


















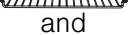









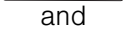

Cakes and tortes		°C	 °C	 mins.		
Cake, ring cake (chocolate, carrot, nut, etc.)		165–175	yes	50–65	2	
Torte (chocolate, carrot, nut, etc.)		170–180	yes	45–55	2	
Linzertorte		170–180	yes	45–55	2	
Whisked sponge cake		180–190	yes	30–40	2	
Roulade/Swiss roll		190–200	yes	7–10	2	
		180–190	yes	8–12	1 + 3	
Short crust pastry case, baked blind		190–200	yes	20–25	2	
Fruit tart with short crust pastry		180–190	yes	45–55	2	
		170–180	yes	45–55	2	
Raisin bread, yeast ring, hazelnut plait		180–200	yes	35–45	2	
Luzerner Lebkuchen (gingerbread)		170–180	yes	60–70	2	
Tray-baked cake		180–190	yes	20–30	2	
Apple strudel		190–200	yes	30–35	2	
Cake topped with meringue		130–150	yes	25–35	3	
Japonaise base (thin nut meringue base)		150–170	yes	20–30	2	
		140–160	yes	20–30	1 + 3	

Savouries and biscuits		°C		 mins.		
Aperitif nibbles		190–200	yes	7–15	2	
		180–190	yes	7–12	1 + 3	
Puff pastries with a filling (ham or nut croissants, etc.)		170–190	yes	15–25	2 1 + 3	
Small yeast pastries		170–190	yes	15–25	2	
Eclairs, profiteroles		160–180	yes	25–35	2	
Macaroons		160–180	yes	10–15	2	
Brunslis (chocolate almond spice cookies), Zimtsterne (cinnamon star cookies)		160–180	yes	8–12	2	
		150–170	yes	10–15	1 + 3	
Mailänderli (butter biscuits), Spitzbuben (jam biscuits)		160–170	yes	10–15	2	
		150–160	yes	10–15	1 + 3	
Basler Leckerli (honey almond spice cookies)		170–180	yes	15–20	2	
Chräbeli (aniseed biscuits)		130–140	yes	20–25	2	
		120–130	yes	20–25	1 + 3	
Meringues (allow to dry overnight after baking)		100–110	no	45–90	2	
Bruschetta, garlic bread		200–210	yes	5–10	2	
Ham and pineapple toastie		200–220	yes	15–20	2	







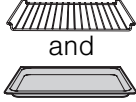




Flans and pizza		°C		 mins.		
Fruit flan		200–210	yes	40–50	2	
		170–190	yes	40–50	2	
		180–190	yes	40–50	1 + 3	
Savoury flan (cheese, vegetable, onion)		170–190	yes	35–45	2	
		190–200	yes	35–45	2	
		170–190	yes	35–45	1 + 3	
Fresh pizza (for frozen pizza, follow the manufacturer's instructions)		200–220	yes	20–25	2	
		200–220	yes	20–25	2	
		190–200	yes	20–25	1 + 3	

► With frozen or fresh fruit that is very juicy add the glaze after the first 15–20 minutes.










Baked dishes and gratins		°C		 mins.		
Sweet baked dish		180–190	yes	25–40	2	
Gratin (vegetable, fish, potato)		180–190	yes	40–60	2	
Lasagne, moussaka		200–210	yes	30–40	2	
Gratinated vegetables		220–230	yes	5–10	2	
		230	5 mins.	5–10	3	










Meat		°C		 mins.		
Shoulder of veal		200–210	yes	60–90	2	
Roast beef		200–220	yes	35–45	2 1	 and 
Shoulder of beef		180–190	yes	70–90	2	
Neck of pork		200–210	yes	60–90	2	
Shoulder of pork, braised		210–220	yes	60–90	2	
Shoulder of pork, roasted		180–190	yes	60–90	2	
Leg of lamb		210–220	yes	100–120	1	 and 
Meat loaf		190–210	yes	50–80	2	
Fleischkäse (specialty meat loaf)		160–170	yes	45–60	2	
Fillet in pastry		200–210	yes	25–35	2	
Chops *		250	5 mins.	12–16	4	
Sausages *		250	5 mins.	12–16	3	 and 







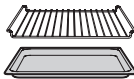



* Turn halfway through the cooking time.

Poultry and fish		°C		 mins.		
Whole chicken *		180–190	no	60–80	2	 and
4 chicken halves *		220–230	5 mins.	60–70	1	
Chicken leg *		250	5 mins.	25–35	3 2	
Whole fish (trout, gilthead seabream, etc.)		200–220	yes	20–30	2	

* Turn halfway through the cooking time.

Low temperature cooking		°C		 hrs.		
Fillet of beef		80–90	no	2–3	2	
Roast beef		80–90	no	2½–3½	2	
Middle loin of pork		90–100	no	3–4	2	

Cooking using a Römertopf clay pot		°C		 mins.		
Chicken		200–220	no	60–70	2	
Joint of meat		200–220	no	80–90	2	
Braising steak		200–220	no	50–70	2	

Desiccating and drying		°C		 mins.		
Apple slices or rings		70	no	7–8	2 1 + 3 1 + 2 + 3	
Sliced mushrooms		50–60	no	5–8		
Herbs		40–50	no	3–5		
Apricots		60–70	no	14–16		



Overdrying poses a fire hazard!

Monitor the desiccating and drying process.

- ▶ Only use undamaged, ripe fruit, fresh mushrooms and herbs.
- ▶ Clean and chop the fruit, mushrooms or herbs into small pieces.
- ▶ Line the original baking tray or wire shelf with baking paper, spread the food on them and put in the cooking space at the appropriate level.
- ▶ Wedge a wooden spoon between the operating panel and the appliance door, leaving an approximately 2 cm gap open.
- ▶ Turn the food at regular intervals to ensure even drying.






A maximum of 3 levels can be used in the cooking space at the same time.

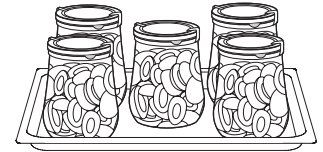
Preserving and bottling

Bottling involves preserving food in jars.



Place a maximum of 5 jars on the original baking tray.

- Only use undamaged jars that hold no more than 1 litre each.
- Put the original baking tray at level 1.
- Fill the jars evenly with the food to be preserved. Close the jars according to the manufacturer's instructions.
- Place the jars on the original baking tray as shown in the illustration. The jars should not touch one another.
- Select the  150 °C operating mode.
- Press the  adjusting knob to confirm.
 - After about 60 to 90 minutes, small bubbles start to rise quickly to the surface of the liquid.
- Set the cooking space temperature to 30 °C and leave the jars to stand in the cooking space for 40 minutes.
- Press the  button to switch off the appliance.
- Leave the appliance door open in the at-rest position.
- Leave the jars in the cooking space to cool down completely.
- Remove the jars. Check that the jars are sealed tight.



Notes

Validity

The model number corresponds to the first 3 digits on the identification plate.

These operating instructions apply to the models:

Model no.	Size system
44A	55-600/55-762
45A	60-600/60-762

V-ZUG Ltd

Industriestrasse 66, CH-6301 Zug

Tel. +41 (0)41 767 67 67, Fax +41 (0)41 767 61 61

vzug@vzug.ch, www.vzug.ch



J44A.973-0