

Oven









Combair SL and SLP

Operating instructions
Tips on settings, BakeOmatic, Soft roasting













Tips on settings

Symbols used

	Operating mode
°C	Cooking space temperature
	Preheating until the cooking space temperature is reached
 °C	Food probe temperature
 mins.	Duration in minutes
 hrs.	Duration in hours
	Level
	Accessories
	BakeOmatic: <ul style="list-style-type: none"> AX Food group

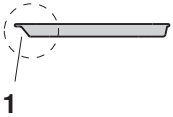
Operating modes




Press the  button	Operating mode		Press the  button	Operating mode	
1×		Top/Bottom heat	5×		Hot air humid
2×		Top/Bottom heat humid	6×		PizzaPlus
3×		Bottom heat	7×		Grill
4×		Hot air	8×		Grill-forced convection

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.



-  The entry in the  display column only applies when preparing food using the BakeOmatic programme.
 - ▶ Use the  adjusting knob to select and start BakeOmatic.
 - ▶ See also the advice in the **BakeOmatic** section of the operating instructions for the appliance.

Cakes and tortes			°C		mins.		
Cake, ring cake (chocolate, carrot, nut, etc.)	A14		165–175	yes	50–65	2	
Torte (chocolate, carrot, nut, etc.)	A15		170–180	yes	45–55	2	
Linzertorte	A15		170–180	yes	45–55	2	
Whisked sponge cake	A15		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	A13		180–200	yes	35–45	2	
Luzerner Lebkuchen (gingerbread)	A15		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	A1		190–200	yes	7–15	2	
			180–190	yes	7–12	1+3	
Puff pastries with a filling (ham or nut croissants, etc.)	A1		170–190	yes	15–25	2 1+3	
Small yeast pastries	A13		170–190	yes	15–25	2	
Eclairs, profiteroles	–		160–180	yes	25–35	2	
Macaroons	–		160–180	yes	10–15	2	
Brunsli (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	A4		200–220	yes	15–20	2	

Flans and pizza			°C		mins.		
Fruit flan	A11		200–210	yes	40–50	2	
			170–190	yes	40–50	2	
			180–190	yes	40–50	1+3	
Savoury fan (cheese, vegetable, onion)	A11		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)	A9 (A10)		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.

Bread and plaited bread			°C		mins.		
Bread	A12		200–210	5 mins.	40–50	2	
			190–200	5 mins.	40–50	1+3	
Bread rolls	A12		210–220	5 mins.	25–30	2	
			190–200	5 mins.	25–30	1+3	
Plaited bread	A12		190–200	5 mins.	30–40	2	
			170–190	5 mins.	30–40	1+3	

Baked dishes and gratins			°C		mins.		
Sweet baked dish	A5		190–200	yes	30–45	2	
Gratin (vegetable, fish, potato)	A3		190–200	yes	30–45	2	
Lasagne, moussaka	A3		200–210	yes	30–40	2	
Gratinated vegetables	A4		220–230	yes	5–10	2	
			230	5 mins.	5–10	3	






Meat			°C		\wedge °C	mins.		
Shoulder of veal	A8		200–210	yes	68–72	60–90	2	
Roast beef	–		200–220	yes	55–60	35–45	2 1	 and
Shoulder of beef	A8		180–190	yes	68–72	70–90	2	
Neck of pork	A8		200–210	yes	78–82	60–90	2	
Shoulder of pork, roasted	–		180–190	yes	78–82	60–90	2 1	 and
Shoulder of pork, braised	A8		210–220	yes	78–82	60–90	2	
Leg of lamb	A8		210–220	yes	–	100–120	2 1	 and
Meat loaf	–		190–210	yes	–	50–80	2	







Meat			°C			°C		mins.		
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 3		
Sausages *	-		250	5 mins.	-	-	12-16			

Poultry and fish		°C			°C		mins.		
Chicken *		180-190	no	-	-	60-80	2		
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.







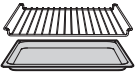



Cooking using a Römertopf clay pot		°C			mins.		
Chicken		200-220	no	60-70	2		
Joint of meat		200-220	no	80-90	2		
Braising steak		200-220	no	50-70	2		

Soft roasting seared	Recommended value			Setting range			
	Degree of doneness	λ °C	 hrs.	 hrs.			
Fillet of veal	rare	58	3½	2½–4½	2		
	medium	62	3½	2½–4½	2		
Topside of veal thick end, loin of veal	–	67	3½	2½–4½	2		
Shoulder of veal	–	72	3½	2½–4½	2		
Veal neck	–	78	3½	2½–4½	2		
Fillet of beef	rare	53	3½	2½–4½	2		
	medium	57	3½	2½–4½	2		
Sirloin of beef, roast beef	rare	52	3½	2½–4½	2		
	medium	55	3½	2½–4½	2		
Topside of beef	–	65	3½	2½–4½	2		
Chuck of beef	–	68	3½	2½–4½	2		
Shoulder of beef	–	72	3½	2½–4½	2		
Middle loin of pork, chump end of loin of pork	–	67	3½	2½–4½	2		
Neck of pork	–	80	3½	2½–4½	2		
Leg of lamb	rare	63	3½	2½–4½	2		
	medium	67	3½	2½–4½	2		

Soft roasting with grill	Recommended value			Setting range		
	Browning	λ °C	 hrs.	 hrs.		
Shoulder of veal	medium	72	4	3½-4½	3 * 1	 and 
Veal neck	medium	78	4	3½-4½		
Rolled breast of veal	medium	75	4	3½-4½		
Chuck of beef	medium	68	4	3½-4½		
Shoulder of beef	medium	72	4	3½-4½		
Neck of pork	medium	80	4	3½-4½		
Shoulder of pork	medium	78	4	3½-4½		
Leg of lamb	medium	65	4	3½-4½		

* Rotisserie spit with frame

Low temperature cooking		°C		λ °C	 hrs.		
Fillet of beef		80-90	no	55-60	2-3	2	
Roast beef		80-90	no	55-60	2½-3½	2	
Middle loin of pork		90-100	no	65-70	3-4	2	

Desiccating and drying		°C		 hrs.		
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.

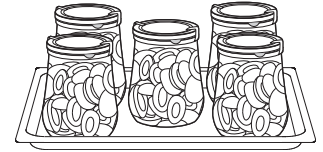
Preserving and bottling

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.
 - 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.



BakeOmatic

A1 Fresh aperitif nibbles	Use	Note
15–30 mins. * Level 2 or 1 + 3	Savouries made from puff pastry or other type of pastry, filled or open, e.g. <ul style="list-style-type: none">• Puff pastries – filled• Mini pizza swirls• Savoury straws – unfilled• Ham croissants	Savoury straws – unfilled: ▶ Select the «Lightly browned» setting.
A2 Frozen aperitif nibbles	Use	Note
10–35 mins. * Level 2 or 1 + 3	Frozen ready-made aperitif products, e.g. <ul style="list-style-type: none">• Ham croissants• Mini cheese flans• Tarte flambée (flammkuchen)• Puff pastries• Spring rolls	Frozen products are prebaked to various degrees. Select duration according to the instructions on the packaging: <ul style="list-style-type: none">• 8–12 mins.• 13–20 mins.• 21–35 mins.

* Possible duration of BakeOmatic

A3 Baked dish	Use	Note
25–45 mins. * Level 2	Baked dishes and gratins, e.g. <ul style="list-style-type: none"> • Potato gratin • Pasta gratin • Baked rice pudding • Lasagne • Moussaka 	Lasagne: ▶ Select the «Lightly browned» or «Medium browned» setting
A4 Gratinating	Use	Note
10–30 mins. * Level 2	Toasting and gratinating, e.g. <ul style="list-style-type: none"> • Ham and pineapple toastie • Browning baked dishes • Gratinated vegetables 	

* Possible duration of BakeOmatic

A5 Soufflé	Use	Note
25–45 mins. * Level 2	Sweet and savoury soufflés in small or large dishes, e.g. <ul style="list-style-type: none"> • Cheese soufflé • Asparagus soufflé • Chocolate soufflé • Gratin made with a generous amount of egg white (berry gratin) 	Also suitable for sweet gratins with beaten egg whites incorporated into the mixture.
A6 Baked potatoes	Use	Note
20–50 mins. * Level 2 or 1 + 3	Baked potato accompaniments, e.g. <ul style="list-style-type: none"> • Potato wedges • Sliced potatoes • Diced potatoes • Baked potatoes • Marinated vegetables (coarsely chopped) 	► Leave enough space between the pieces of potato. Preferably spread on two baking sheets.

* Possible duration of BakeOmatic

A7 Frozen potato products	Use	Note
10–35 mins. * Level 2 or 1 + 3	Frozen ready-made potato products, e.g. <ul style="list-style-type: none"> • Chips • Croquettes • Potato burgers • Duchess potatoes 	Frozen products are prebaked to various degrees. Select duration according to the instructions on the packaging: <ul style="list-style-type: none"> • 8–12 mins. • 13–20 mins. • 21–35 mins.
A8 Braising meat	Use	Note
60–90 mins. * Level 2	Roast, stew, meat in a sauce, e.g. <ul style="list-style-type: none"> • Italian braised meat dish • Stew • Irish stew • Curry 	Meat in a sauce: <ul style="list-style-type: none"> ▶ Marinate the raw meat, put it in the cooking tray and add any vegetables and onions. Add a little liquid. When finished, thicken sauce. Veal: <ul style="list-style-type: none"> ▶ Select the «Lightly browned» setting.

* Possible duration of BakeOmatic

A9 Fresh pizza	Use	Note
20–30 mins. * Level 2	Home-made pizza, e.g. <ul style="list-style-type: none"> • Ham and pineapple pizza • Calzone (folded pizza) • Mini pizzas • Mini pizza swirls • Tarte flambée (flammkuchen) 	
A10 Frozen pizza	Use	Note
10–35 mins. * Level 2	Frozen ready-made pizza, e.g. <ul style="list-style-type: none"> • Round pizza • Mini pizzas • Family pizza 	Frozen products are prebaked to various degrees. Select duration according to the instructions on the packaging: <ul style="list-style-type: none"> • 8–12 mins. • 13–20 mins. • 21–35 mins.

* Possible duration of BakeOmatic

A11 Flans	Use	Note
With preheating 20–50 mins. * Level 2 or 1 + 3	Flans and quiches, e.g. <ul style="list-style-type: none"> • Flan made with fresh fruit • Flan made with frozen fruit • Cheese flan • Bacon and onion flan • Quiche lorraine 	Cheese flan: ► Select the «Lightly browned» setting.
A12 Bread	Use	Note
30–45 mins. * Level 2 or 1 + 3	Bread in all shapes and sizes, e.g. <ul style="list-style-type: none"> • Farmhouse bread • Plaited bread • Party bread • Focaccia (Italian flat bread) 	Plaited bread: ► Select the «Lightly browned» setting.

* Possible duration of BakeOmatic

A13 Yeast pastry with filling	Use	Note
25–45 mins. * Level 2 or 1 + 3	Sweet and savoury yeast pastries, e.g. <ul style="list-style-type: none"> • Hazelnut croissant • Russian plait • Yeast ring cake • Yeast swirls • Mini pizza swirls 	Large baked items, e.g. Russian plait: ▶ Select the «Well browned» setting.
A14 Cake	Use	Note
30–70 mins. * Level 2	All types of cakes, e.g. <ul style="list-style-type: none"> • Chocolate cake • Lemon cake 	Large cakes: ▶ Select the «Lightly browned» or «Medium browned» setting.
A15 Torte	Use	Note
With preheating 30–70 mins. * Level 2	All types of torte, e.g. <ul style="list-style-type: none"> • Chocolate torte • Carrot torte • Linzertorte 	Cakes topped with meringue, Swiss rolls: ▶ Bake in the usual way.

* Possible duration of BakeOmatic

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	Model no.	Size system
47A	55-600/55-762	50A	55-600/55-762
48A	60-600/60-762	51A	60-600/60-762

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J47A.973-1