

# EasyCook

Combair SL | SLP










Oven

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# EasyCook

## Symbols used

	Operating mode		Preheating until the cooking space temperature is reached
	GourmetGuide		Duration
	Food probe temperature		Levels
	Cooking space temperature		Accessories
	Temperature levels		

## Operating modes

	Top/bottom heat		PizzaPlus
	Top/bottom heat humid		Grill
	Hot air		Grill-forced convection
	Hot air humid		

## GourmetGuide

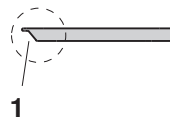
	BakeOmatic		Soft roasting
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
## Optimal use

The cooking space temperatures and levels given in standard recipe books are in part unlikely to be optimal for this appliance. The following tables show how to get the best use out of the appliance.


































The cooking space temperatures or temperature levels and durations given serve only as a guide and may vary depending on the type and size of the food as well as on individual preference.







































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








































- With the  and  operating modes, use a dark enamelled tray or a black tray or tin for crispy results.


































# Settings

 Bakery products									
Bread		Bake 1 level			190–210 °C	Yes	30–50 mins.	2	
Bread		Bake 2 levels			180–200 °C		35–50 mins.	1+3	
Bread		BakeOmatic				No		2	
Plaited bread		Bake 1 level			180–200 °C	Yes	25–50 mins.	2	
Plaited bread		Bake 2 levels			170–190 °C		25–50 mins.	1+3	
Plaited bread		BakeOmatic				No		2	
Bread rolls		Bake 1 level			200–220 °C	Yes	20–30 mins.	2	
Bread rolls		Bake 2 levels			180–200 °C		20–30 mins.	1+3	
Bread rolls		BakeOmatic				No		2	
								1+3	
Sweet biscuits and pastries	Basler Leckerli (honey almond spice cookies)	Bake			160–180 °C	Yes	15–25 mins.	2	
Sweet biscuits and pastries	Brunsli (chocolate almond spice cookies)	Bake 1 level			160–180 °C	Yes	8–15 mins.	2	
		Bake 2 levels			150–170 °C		10–15 mins.	1+3	
Sweet biscuits and pastries	Chräbeli (aniseed biscuits)	Bake 1 level			130–140 °C	Yes	18–25 mins.	2	
		Bake 2 levels			120–130 °C		20–30 mins.	1+3	
Sweet biscuits and pastries	Eclairs, profiteroles	Bake			160–180 °C	Yes	20–35 mins.	2	
Sweet biscuits and pastries	Mailänderli (butter biscuits)	Bake 1 level			160–170 °C	Yes	10–16 mins.	2	
		Bake 2 levels			150–160 °C			1+3	

 Bakery products									
Sweet biscuits and pastries	Macaroons	Bake			160–180 °C	Yes	8–15 mins.	2	
Sweet biscuits and pastries	Spitzbuben (jam biscuits)	Bake 1 level			160–170 °C	Yes	10–16 mins.	2	
		Bake 2 levels			150–160 °C			1+3	
Sweet biscuits and pastries	Zimtsterne (cinnamon star cookies)	Bake 1 level			160–180 °C	Yes	8–12 mins.	2	
		Bake 2 levels			140–160 °C		8–15 mins.	1+3	
Sweet biscuits and pastries	Yeast pastries	Bake			170–190 °C	Yes	15–30 mins.	2	
		BakeOmatic				No		2 1+3	
Savouries	Aperitif nibbles, fresh	Bake 1 level			190–200 °C	Yes	7–15 mins.	2	
		Bake 2 levels			170–190 °C		10–20 mins.	1+3	
		BakeOmatic				No		2 1+3	
Savouries	Bruschetta	Bake			200–220 °C	Yes	5–10 mins.	2	
Savouries	Yeast pastries	Bake			170–190 °C	Yes	15–30 mins.	2	
		BakeOmatic				No		2 1+3	
Savouries	Garlic bread	Bake			200–220 °C	Yes	5–10 mins.	2	
Savouries	Ham and pineapple toastie	Bake					15–22 mins.		
Puff pastries	Hazelnut croissant	Bake			170–190 °C	Yes	15–25 mins.	2	
								1+3	
Puff pastries	Ham croissants	Bake			170–190 °C	Yes	15–25 mins.	2	
								1+3	
Sponge cake	Roulade	Bake 1 level			170–190 °C	Yes	6–12 mins.	2	
		Bake 2 levels			160–180 °C		7–15 mins.	1+3	




































## Settings

 Bakery products										
Sponge cake	Torte	Bake			170–190 °C	Yes	25–40 mins.	2		
Torte	Linzertorte	Bake			170–180 °C	Yes	40–60 mins.	2		
Torte	Carrot torte	Bake			160–180 °C	Yes	40–60 mins.	2		
Torte	Chocolate torte	Bake			160–180 °C	Yes	40–55 mins.	2		
Torte	Japonaise base (thin nut me- ringue base)	Bake 1 level			150–170 °C	Yes	20–30 mins.	2		
		Bake 2 levels			140–160 °C			1+3		
Cake		Bake			150–170 °C	Yes	50 mins.– 1 hr. 10 mins.	2		
		BakeOmatic				No				
Cakes	Tray-baked cake	Bake			180–190 °C	Yes	18–30 mins.	2		
Cakes	Luzerner Lebkuchen (ginger- bread)	Bake			170–180 °C		50 mins.– 1 hr. 10 mins.			
Ring cake	Yeast ring cake	Bake			170–190 °C	Yes	30–45 mins.	2		
Ring cake	Sponge ring cake	Bake			150–170 °C	Yes	50 mins.– 1 hr. 10 mins.	2		
		BakeOmatic				No				
Yeast pastries	Ring cake	Bake			170–190 °C	Yes	30–45 mins.	2		
Yeast pastries	Yeast ring	Bake			170–190 °C	Yes	30–45 mins.	2		
		BakeOmatic				No				

 Bakery products									
Yeast pastries	Savouries and biscuits	Bake			170–190 °C	Yes	15–30 mins.	2	
		BakeOmatic			No		2		
							1+3		
Yeast pastries	Rose cake	Bake			170–190 °C	Yes	25–45 mins.	2	
		BakeOmatic			No				
Yeast pastries	Russian plait	Bake			170–190 °C	Yes	30–45 mins.	2	
		BakeOmatic			No				
Apple strudel		Bake			180–200 °C	Yes	30–45 mins.	2	
Short crust pastry	Short crust pastry case, baked blind	Bake			190–200 °C	Yes	20–25 mins.	2	
Short crust pastry	Fruit tart with short crust pastry	Bake			180–190 °C	Yes	40–55 mins.	2	
		Bake			170–180 °C		45–55 mins.		
Meringue	Japonaise base (thin nut meringue base)	Bake 1 level			150–170 °C	Yes	20–30 mins.	2	
		Bake 2 levels			140–160 °C			1+3	
Meringue	Savouries and biscuits <sup>1)</sup>	Bake			90–110 °C	Yes	45 mins.– 1 hr. 30 mins.	2	


























<sup>1)</sup> ► Allow to dry overnight after baking.

## Settings

Flans and pizzas								
Fruit flan	Bake 1 level <sup>1)</sup>			170–190 °C	Yes	35–50 mins.	2	
	Bake 1 level <sup>1)</sup>			190–210 °C				
	Bake 2 levels <sup>1)</sup>			170–190 °C			1+3	
	BakeOmatic						2	
Savoury flan	Bake 1 level			170–190 °C	Yes	35–50 mins.	2	
	Bake 1 level			180–200 °C				
	Bake 2 levels			170–190 °C			1+3	
	BakeOmatic						2	
Cheese flan	Bake 1 level			170–190 °C	Yes	35–50 mins.	2	
	Bake 1 level			180–200 °C				
	Bake 2 levels			170–190 °C			1+3	
	BakeOmatic						2	
Pizza, fresh	Bake 1 level			190–220 °C	Yes	15–25 mins.	2	
	Bake 1 level					18–25 mins.		
	Bake 2 levels					20–25 mins.	1+3	
	BakeOmatic				No		2	



























<sup>1)</sup> ► With fruit that is very juicy add the sauce or topping after the first 15–20 minutes.



 Baked dishes and gratins								
Fish gratin	Cook			180–200 °C	Yes	30–50 mins.	2	
	BakeOmatic				No			
Vegetable gratin	Cook			180–200 °C	Yes	35–55 mins.	2	
	BakeOmatic				No			
Potato gratin	Cook			180–200 °C	Yes	40–60 mins.	2	
	BakeOmatic				No			
Lasagne	Cook			190–210 °C	Yes	30–50 mins.	2	
	BakeOmatic				No			
Moussaka	Cook			190–210 °C	Yes	30–45 mins.	2	
	BakeOmatic				No			
Sweet baked dish	Bake			180–200 °C	Yes	30–50 mins.	2	

























- Put the food in a suitable container and place on the wire shelf.

## Settings

 Meat					 °C					
Veal	Rump/loin	Soft roasting seared <sup>1)</sup>					No		2	
Veal	Fillet of veal	Soft roasting seared <sup>1)</sup>					No		2	
Veal	Neck of veal	Soft roasting seared <sup>1)</sup>					No		2	
		Soft roasting with grill							3	 <sup>2)</sup>
Veal	Shoulder of veal	Soft roasting seared <sup>1)</sup>					No		2	
		Soft roasting with grill							3	 <sup>2)</sup>
		Roast <sup>1)</sup>				190–210 °C	Yes	1 hr.–1 hr. 30 mins.	2	
		BakeOmatic <sup>1)</sup>					No			
Veal	Breast of veal, rolled	Soft roasting with grill					No		3	 <sup>2)</sup>

<sup>1)</sup> ► Put the food in a suitable container and place on the wire shelf.





































<sup>2)</sup> ► Put the baking tray at level 1.

 Meat					 °C					
Veal	Roast veal	In a Römertopf clay cooking pot				200–220 °C	No		2	
		BakeOmatic <sup>1)</sup>						1 hr. 30 mins.– 2 hrs. 30 mins.		
Beef	Rump/loin	Soft roasting seared <sup>1)</sup>					No		2	
Beef	Fillet of beef	Soft roasting seared <sup>1)</sup>					No		2	
		Low temperature cooking <sup>1)</sup>			53–57 °C	80–90 °C		2 hrs.–3 hrs.		
Beef	Entrecôte, Roast-beef	Soft roasting seared <sup>1)</sup>					No		2	
		Roast <sup>2)</sup>			53–57 °C	200–220 °C	Yes	30–50 mins.		 <sup>2)</sup>
		Low temperature cooking <sup>1)</sup>				80–90 °C	No	2 hrs.–3 hrs. 30 mins.		

<sup>1)</sup> ► Put the food in a suitable container and place on the wire shelf.

<sup>2)</sup> ► Put the baking tray at level 1 under the wire shelf.




























## Settings

 Meat					 °C					
Beef	Shoulder of beef	Soft roasting seared <sup>1)</sup>		 			No		2	
		Soft roasting with grill		 					3	  <sup>3)</sup>
		Roast <sup>1)</sup>				180–200 °C	Yes	1 hr. 5 mins.– 1 hr. 30 mins.	2	
		BakeOmatic <sup>1)</sup>		  			No			
Beef	Chuck/rib of beef	Soft roasting seared <sup>1)</sup>		 			No		2	
		Soft roasting with grill		 					3	  <sup>3)</sup>
Beef	Roast beef	In a Römertopf clay cooking pot				200–220 °C	No	1 hr. 15 mins.– 1 hr. 35 mins.	2	
		BakeOmatic <sup>1)</sup>		  						
Beef	Beef braising steak	In a Römertopf clay cooking pot				200–220 °C		50 mins.– 1 hr. 10 mins.		

<sup>1)</sup> ► Put the food in a suitable container and place on the wire shelf.

<sup>2)</sup> ► Put the food directly on the wire shelf.






















<sup>3)</sup> ► Put the baking tray at level 1.

 Meat					 °C					
Pork	Rump/loin	Soft roasting seared <sup>1)</sup>					No		2	
		Low temperature cooking <sup>1)</sup>			65 °C	90–100 °C		2 hrs.– 3 hrs. 30 mins.		
Pork	Fillet in puff pastry	Bake				200–210 °C	Yes	25–35 mins.	2	
Pork	Neck of pork	Soft roasting seared <sup>1)</sup>					No		2	
		Soft roasting with grill								
		Roast <sup>1)</sup>				190–210 °C	Yes	1 hr.–1 hr. 30 mins.	2	
		BakeOmatic <sup>1)</sup>					No			
Pork	Shoulder of pork	Soft roasting with grill					No		3	 <sup>2)</sup>
		Roast <sup>1)</sup>				180–210 °C	Yes	1 hr.–1 hr. 30 mins.	2	
		BakeOmatic <sup>1)</sup>					No			
Pork	Roast pork	In a Römertopf clay cooking pot				200–220 °C	No	1 hr. 15 mins.– 1 hr. 35 mins.	2	

<sup>1)</sup> ► Put the food in a suitable container and place on the wire shelf.

<sup>2)</sup> ► Put the baking tray at level 1.

## Settings

 Meat					 °C					
Pork	Roast pork	BakeOmatic <sup>1)</sup>					No		2	
Pork	Pork chop	Grill <sup>2)</sup>				5	Yes <sup>3)</sup>	10–16 mins. <sup>4)</sup>	4	 <sup>5)</sup>
Leg of lamb		Soft roasting seared <sup>1)</sup>					No		2	
		Soft roasting with grill							3	 <sup>6)</sup>
		Roast <sup>2)</sup>				200–220 °C	Yes	1 hr.–1 hr. 40 mins.	2	 <sup>7)</sup>
		BakeOmatic <sup>1)</sup>					No			

<sup>1)</sup> ► Put the food in a suitable container and place on the wire shelf.

<sup>2)</sup> ► Put the food directly on the wire shelf.





















<sup>3)</sup> ► Preheat the cooking space for 3 minutes.

<sup>4)</sup> ► Turn halfway through the cooking time.

<sup>5)</sup> ► Put the baking tray at level 2 under the wire shelf.

<sup>6)</sup> ► Put the baking tray at level 1.

<sup>7)</sup> ► Put the baking tray at level 1 under the wire shelf.

 Meat					 °C					
Meat products	Bratwurst	Grill <sup>1)</sup>				4	Yes <sup>2)</sup>	12–18 mins. <sup>3)</sup>	4	 <sup>4)</sup>
Meat products	Fleischkäse (specialty meat loaf)	Bake				160–180 °C	Yes	40–60 mins.	2	
Meat products	Meat loaf	Cook <sup>5)</sup>				190–210 °C		45 mins.–1 hr. 15 mins.		
In a Römertopf clay cooking pot	Chicken	Braise				200–220 °C	No	55 mins.–1 hr. 15 mins.	2	
In a Römertopf clay cooking pot	Braising steak	Braise				200–220 °C	No	50 mins.–1 hr. 10 mins.	2	
In a Römertopf clay cooking pot	Roast	Braise				200–220 °C	No	1 hr. 15 mins.–1 hr. 35 mins.	2	















<sup>1)</sup> ► Put the food directly on the wire shelf.

<sup>2)</sup> ► Preheat the cooking space for 3 minutes.

<sup>3)</sup> ► Turn halfway through the cooking time.















<sup>4)</sup> ► Put the baking tray at level 2 under the wire shelf.

<sup>5)</sup> ► Put the food in a suitable container and place on the wire shelf.

















 Potatoes								
Potato gratin	Cook <sup>1)</sup>			180–200 °C	Yes	30–60 mins.	2	
	BakeOmatic <sup>1)</sup>				No			
Potato wedges	Bake			210–230 °C	Yes	20–40 mins.	2	
	BakeOmatic				No		2	
							1+3	

<sup>1)</sup> ► Put the food in a suitable container and place on the wire shelf.

## Settings

 <b>Poultry</b>						
Chicken leg	Grill <sup>5)</sup>		3–4	Yes <sup>1)</sup>	16–25 mins. <sup>2)</sup>	3  <sup>3)</sup>
Chicken, halves	Grill <sup>5)</sup>		2–3	Yes <sup>1)</sup>	50 mins.–1 hr. 10 mins. <sup>2)</sup>	2  <sup>4)</sup>
Chicken, whole	Grill <sup>5)</sup>		180–200 °C	No	1 hr.–1 hr. 20 mins. <sup>2)</sup>	2  <sup>4)</sup>
	In a Römertopf clay cooking pot		200–220 °C		55 mins.–1 hr. 15 mins.	

- <sup>1)</sup> ► Preheat the cooking space for 3 minutes.  
<sup>2)</sup> ► Turn halfway through the cooking time.  
<sup>3)</sup> ► Put the baking tray at level 2 under the wire shelf.  
<sup>4)</sup> ► Put the baking tray at level 1 under the wire shelf.  
<sup>5)</sup> ► Put the food directly on the wire shelf.

 <b>Fish and seafood</b>							
Fish gratin	Cook <sup>1)</sup>			180–200 °C	Yes	2	
	BakeOmatic <sup>1)</sup>				No		
Gilthead seabream, whole	Roast			200–220 °C	Yes	2	
Trout, whole	Roast			200–220 °C	Yes	2	
Fish fingers, frozen	Bake			5	Yes <sup>2)</sup>	3	

- <sup>1)</sup> ► Put the food in a suitable container and place on the wire shelf.  
<sup>2)</sup> ► Preheat the cooking space for 3 minutes.  
<sup>3)</sup> ► Turn halfway through the cooking time.














🍏 Fruit and berries			📄	🌡️📊	🌡️⬆️	⏪⏩	📄	🍽️
Apples	Apple rings	Desiccate	🔄	60–70 °C	No	7 hrs.–8 hrs.	2	🍽️
							1+(2)+3	🍽️ 🍽️
Apricots, halves		Desiccate	🔄	65–75 °C	No	14 hrs.–16 hrs.	2	🍽️
							1+(2)+3	🍽️ 🍽️

- ▶ Only use ripe fresh food.
- ▶ 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.



**Overdrying poses a fire hazard! Monitor the desiccating and drying process.**








 <b>Mushrooms</b>								
Mushrooms, sliced	Desiccate			50–60 °C	No	5 hrs.–8 hrs.	2	
							1+(2)+3	 






- ▶ Only use ripe fresh food.
- ▶ 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.



**Overdrying poses a fire hazard! Monitor the desiccating and drying process.**






# BakeOmatic

 <b>Aperitif nibbles, fresh</b>	<b>Uses</b>	<b>Instructions</b>
15–30 mins. *  Lightly, medium or well browned are selectable     Level 2 or 1+3	Savouries and biscuits made from puff pastry or other type of pastry, filled or open, e.g.: <ul style="list-style-type: none"><li>▪ Puff pastries – filled</li><li>▪ Mini pizza swirls</li><li>▪ Savoury straws – unfilled</li><li>▪ Ham croissants</li></ul>	Savoury straws – unfilled: <ul style="list-style-type: none"><li>▶ Select the «Lightly browned» setting.</li></ul>
 <b>* Frozen aperitif nibbles</b>	<b>Uses</b>	<b>Instructions</b>
10–35 mins. *  Level 2 or 1+3	Frozen ready-made aperitif products, e.g. <ul style="list-style-type: none"><li>▪ Ham croissants</li><li>▪ Mini cheese flans</li><li>▪ Puff pastries</li></ul>	Frozen products (F) are prebaked to various degrees. Select duration according to the instructions on the packaging: <ul style="list-style-type: none"><li>▶ 8–12 mins.</li><li>▶ 13–20 mins.</li><li>▶ 21–35 mins.</li></ul>
 <b>Gratin</b>	<b>Uses</b>	<b>Instructions</b>
30–50 mins. *  Medium browned   Level 2 * Possible duration of BakeOmatic	Baked dishes and gratins, e.g.: <ul style="list-style-type: none"><li>▪ Potato gratin</li><li>▪ Pasta gratin</li><li>▪ Baked rice pudding</li><li>▪ Moussaka</li></ul>	–













 Soufflé, sweet baked dish	Uses	Instructions
30–60 mins. *  Medium browned   Level 2	Sweet and savoury soufflés as well as baked dishes made with beaten egg whites.	–
 Baked potatoes	Uses	Instructions
30–65 mins. *  Medium browned   Level 2 or 1+3	Baked potato accompaniments, e.g.: <ul style="list-style-type: none"> <li>▪ Potato wedges</li> <li>▪ Sliced potatoes</li> <li>▪ Diced potatoes</li> <li>▪ Baked potatoes</li> <li>▪ Marinated vegetables (coarsely chopped)</li> </ul>	<ul style="list-style-type: none"> <li>▶ Wrap baked potatoes in aluminium foil.</li> <li>▶ Do not use frozen products.</li> </ul>
 * Frozen deep-fried products	Uses	Instructions
10–35 mins. *  Level 2 or 1+3	Frozen deep-fried products, e.g. <ul style="list-style-type: none"> <li>▪ Chips</li> <li>▪ Croquettes</li> <li>▪ Spring rolls</li> <li>▪ Chicken nuggets</li> </ul>	Frozen products (F) are prebaked to various degrees. Select duration according to the instructions on the packaging: <ul style="list-style-type: none"> <li>▶ 8–12 mins.</li> <li>▶ 13–20 mins.</li> <li>▶ 21–35 mins.</li> </ul>

\* Possible duration of BakeOmatic





## BakeOmatic

 Braising meat	Uses	Instructions
<p>1 hr. 30 mins.–2 hrs. 30 mins. *</p> <p>Medium and well browned </p> <p>Level 1</p>	<p>Roast, ragout, goulash, e.g.:</p> <ul style="list-style-type: none"> <li>▪ Italian braised meat dish</li> <li>▪ Ragout</li> <li>▪ Irish stew</li> </ul>	<p>► Cover goulash with liquid.</p> <p>Large joint of roast beef (&gt;1 kg):</p> <p>► Select the «Well browned» setting.</p>
 Pizza, fresh	Uses	Instructions
<p>20–30 mins. *</p> <p>Medium browned </p> <p>Level 2</p>	<p>Home-made pizzas, e.g.:</p> <ul style="list-style-type: none"> <li>▪ Ham and pineapple pizza</li> <li>▪ Calzone (folded pizza)</li> <li>▪ Mini pizzas</li> <li>▪ Tarte flambée</li> </ul>	<p>–</p>
 * Frozen pizza	Uses	Instructions
<p>10–35 mins. *</p> <p>Level 2</p>	<p>Frozen ready-made pizza, e.g.</p> <ul style="list-style-type: none"> <li>▪ Round pizza</li> <li>▪ Family pizza</li> <li>▪ Mini pizzas</li> </ul>	<p>Frozen products (F) are prebaked to various degrees. Select duration according to the instructions on the packaging:</p> <ul style="list-style-type: none"> <li>► 8–12 mins.</li> <li>► 13–20 mins.</li> <li>► 21–35 mins.</li> </ul>

\* Possible duration of BakeOmatic

 <b>Flans</b>	<b>Uses</b>	<b>Instructions</b>
<p>Preheating 35–55 mins. *</p> <p>Lightly, medium or well browned are selectable   </p> <p>Level 2</p>	<p>Flans and quiches, e.g.:</p> <ul style="list-style-type: none"> <li>▪ Flan made with fresh fruit</li> <li>▪ Flan made with frozen fruit</li> <li>▪ Cheese flan</li> <li>▪ Bacon and onion flan</li> <li>▪ Quiche lorraine</li> </ul>	<p>Cheese flan:</p> <ul style="list-style-type: none"> <li>▶ Select the «Lightly browned» setting.</li> </ul>
 <b>Bread , Plaited bread</b>	<b>Uses</b>	<b>Instructions</b>
<p>25–50 mins. *</p> <p>Lightly, medium or well browned are selectable   </p> <p>Level 2 or 1+3</p>	<p>Bread in all shapes and sizes, e.g.:</p> <ul style="list-style-type: none"> <li>▪ Farmhouse bread</li> <li>▪ Party bread</li> <li>▪ Focaccia (Italian flat bread)</li> <li>▪ Bread rolls</li> </ul>	<p>Sweet biscuits and pastries:</p> <ul style="list-style-type: none"> <li>▶ Select the «Lightly browned» setting.</li> </ul> <p>Large plaited bread (1 kg flour):</p> <ul style="list-style-type: none"> <li>▶ Select the «Medium browned» setting.</li> </ul>
 <b>Yeast pastries with filling</b>	<b>Uses</b>	<b>Instructions</b>
<p>15–45 mins. *</p> <p>Lightly, medium or well browned are selectable   </p> <p>Level 2 or 1+3</p> <p>* Possible duration of BakeOmatic</p>	<p>Sweet and savoury yeast pastries, e.g.:</p> <ul style="list-style-type: none"> <li>▪ Hazelnut croissants</li> <li>▪ Russian plait</li> <li>▪ Yeast swirls</li> <li>▪ Mini pizza swirls</li> </ul>	<p>Large yeast pastries, e.g. Russian plait:</p> <ul style="list-style-type: none"> <li>▶ Select the «Well browned» setting.</li> </ul>

BakeOmatic

 <b>Muffins, Blechkuchen</b>	<b>Uses</b>	<b>Instructions</b>
20–35 mins. *  Medium browned   Level 2	<ul style="list-style-type: none"><li>▪ Muffins</li><li>▪ Sponge traybake</li></ul>	–
 <b>Cake</b>	<b>Uses</b>	<b>Instructions</b>
40 mins.–1 hr. 10 mins. *  Medium browned   Level 2 * Possible duration of BakeOmatic	All types of loaf cakes, e.g.: <ul style="list-style-type: none"><li>▪ Chocolate cake</li><li>▪ Lemon cake</li></ul>	–

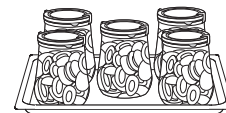
## Preserving, bottling




Food can be preserved and bottled in special preserving jars. Only use undamaged jars with glass lids, suitable rubber seals and sealing clips that sit correctly. Do not use jars with screw or bayonet tops as the pressure that builds up cannot be reduced.



Up to 5 jars with a maximum volume of 1 litre each may be placed inside the cooking space. Always use same-size jars.

- ▶ Put the baking tray at level 1.
- ▶ Fill the jars evenly with the food to be preserved, which is at the ambient temperature, and add liquid (and any sugar, salt or vinegar) as required.
- ▶ Close the jars according to the manufacturer's instructions.



- ▶ Place the jars on the Baking tray as shown in the illustration. The jars should not touch one another.
- ▶ Select operating mode  level 2 and start.
- ▶ Heat until bubbles start to rise quickly to the surface of the liquid in the jars.
  - Preserving food that is at the ambient temperature takes about 60 to 90 minutes.
- ▶ Keep the appliance door closed during the preserving process.
- ▶ Select  or press the  touch button.
- ▶ Leave the jars standing in the cooking space for 40 minutes.
- ▶ 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.

**Validity**

The model number corresponds to the first alphanumeric on the identification plate. These operating instructions apply to:

Model designation	Model number	Type	Size system
Combair SL 60	21022	BCSLZ60	60-600
Combair SLP 60	21025	BCSLPZ60	60-600
Combair SL 60	21029	BCSLZ60Y	60-600
Combair SLP 60	21096	BCSLP60H, BCSLPZ60H	60-600
Combair SL 60	21097	BCSLZ60H	60-600
Combair SL 60	21098	BCSL60HY, BCSLZ60HY	60-600

