

# EasyCook

Combair SE | SEP










Oven

# Contents


<b>EasyCook</b>	<b>3</b>
Symbols used.....	3
Operating modes.....	3
GourmetGuide.....	3
Optimal use.....	4
<b>Settings</b>	<b>5</b>
Bakery products.....	5
Flans and pizza.....	9
Potatoes.....	10
Baked dishes and gratins.....	10
Meat.....	11
Poultry.....	15
Fish and seafood.....	16
Fruit.....	16
Mushrooms.....	17
<b>Preserving, bottling</b>	<b>18</b>

# 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

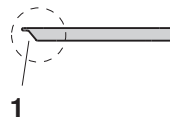
- |  |               |
|--|---------------|
|  | Soft roasting |
|--|---------------|


## 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 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		
	Bake 2 levels			180–200 °C		35–50 mins.	1+3		
Plaited bread	Bake 1 level			180–200 °C	Yes	25–50 mins.	2		
	Bake 2 levels			170–190 °C			1+3		
Bread rolls	Bake 1 level			200–220 °C	Yes	20–30 mins.	2		
	Bake 2 levels			180–200 °C			1+3		
Sweet biscuits and pastries	Basler Leckerli (honey almond spice cookies)			160–180 °C	Yes	15–25 mins.	2		
	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	
	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	
	Eclairs, profiteroles	Bake			160–180 °C	Yes	20–35 mins.	2	
	Mailänderli (butter biscuits)	Bake 1 level			160–170 °C	Yes	10–16 mins.	2	
		Bake 2 levels			150–160 °C			1+3	
Macaroons	Bake			160–180 °C	Yes	8–15 mins.	2		




















## Settings

 Bakery products									
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	
	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	
	Yeast pastries	Bake			170–190 °C	Yes	15–30 mins.	2	
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	
	Bruschetta	Bake			200–220 °C	Yes	5–10 mins.	2	
	Yeast pastries	Bake			170–190 °C	Yes	15–30 mins.	2	
	Garlic bread	Bake			200–220 °C	Yes	5–10 mins.	2	
	Ham and pineapple toastie	Bake			200–220 °C	Yes	15–22 mins.	2	
Puff pastries	Hazelnut croissant	Bake			170–190 °C	Yes	15–25 mins.	2	
	Ham croissants	Bake			170–190 °C		15–25 mins.	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	
	Torte	Bake			170–190 °C	Yes	25–40 mins.	2	

## Settings

 Bakery products									
Torte	Linzertorte	Bake			170–180 °C	Yes	40–60 mins.	2	
	Carrot torte	Bake			160–180 °C	Yes	40–60 mins.	2	
	Chocolate torte	Bake			160–180 °C	Yes	40–55 mins.	2	
	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				
Cake		Bake			150–170 °C	Yes	50 min–1 h 10 min	2	
Cakes	Tray-baked cake	Bake			180–190 °C	Yes	18–30 mins.	2	
	Luzerner Lebkuchen (gingerbread)	Bake			170–180 °C		50 min–1 h 10 min		
Ring cake	Yeast ring cake	Bake			170–190 °C	Yes	30–45 mins.	2	
	Sponge ring cake	Bake			150–170 °C		50 min–1 h 10 min		
Yeast pastries	Ring cake	Bake			170–190 °C	Yes	30–45 mins.	2	
	Yeast ring	Bake			170–190 °C	Yes	30–45 mins.	2	
	Savouries and biscuits	Bake			170–190 °C	Yes	15–30 mins.	2	
	Rose cake	Bake			170–190 °C	Yes	25–45 mins.	2	
	Russian plait	Bake			170–190 °C	Yes	35–45 mins.	2	
Apple strudel		Bake			180–200 °C	Yes	30–45 mins.	2	
































## Settings

 Bakery products									
Short crust pastry	Short crust pastry case, baked blind	Bake			190–200 °C	Yes	20–25 mins.	2	
	Fruit tart with short crust pastry	Bake			180–190 °C	Yes	40–55 mins.	2	
		Bake			170–180 °C				
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	
	Savouries and biscuits <sup>1)</sup>	Bake			90–110 °C	Yes	45 min–1 h 30 min	2	

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














## Settings




















 <b>Flans and pizzas</b>							
Fruit flan <sup>1)</sup>	Bake 1 level		170–190 °C	Yes	35–50 mins.	2	
	Bake 1 level		190–210 °C				
	Bake 2 levels		170–190 °C			1+3	 
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	 
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	 
Pizza, fresh	Bake 1 level		190–220 °C	Yes	15–25 mins.	2	
	Bake 1 level				18–25 mins.		
	Bake 2 levels			Yes	20–25 mins.	1+3	 

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

## Settings






















 <b>Potatoes</b>							
Potato gratin	Cook <sup>1)</sup>		180–200 °C	Yes	30–60 mins.	2	
Potato wedges	Bake		210–230 °C	Yes	20–40 mins.	2	

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

 <b>Baked dishes and gratins</b>							
Fish gratin	Cook		180–200 °C	Yes	30–50 mins.	2	
Vegetable gratin	Cook		180–200 °C	Yes	35–55 mins.	2	
Potato gratin	Cook		180–200 °C	Yes	40–60 mins.	2	
Lasagne	Cook		190–210 °C	Yes	30–50 mins.	2	
Moussaka	Cook		190–210 °C	Yes	30–45 mins.	2	
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	
	Fillet of veal	Soft roasting seared <sup>1)</sup>				No		2	
	Neck of veal	Soft roasting seared <sup>1)</sup>				No		2	
	Shoulder of veal	Soft roasting seared <sup>1)</sup>				No		2	
		Roast <sup>1)</sup>			190–210 °C	Yes	1 h–1 h 30 min		
	Breast of veal, rolled	Braise			190–210 °C	Yes	1 h–2 h	2	
Roast veal	In a Römertopf clay cooking pot			200–220 °C	No	1 h 15 min–1 h 35 min	2		

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

## Settings


























 <b>Meat</b>					$\wedge^{\circ}\text{C}$			$\leftrightarrow$			
Beef	Rump/loin	Soft roasting seared <sup>1)</sup>		 			No		2		
	Fillet of beef	Soft roasting seared <sup>1)</sup>		 			No		2		
		Low temperature cooking <sup>1)</sup>			53–57 °C	80–90 °C		2 h–3 h			
	Entrecôte, Roastbeef	Soft roasting seared <sup>1)</sup>		 				No		2	
		Roast <sup>2)</sup>			53–57 °C	200–220 °C	Yes	30–50 mins.			 <sup>3)</sup>
		Low temperature cooking <sup>1)</sup>			53–57 °C	80–90 °C	No	2 h–3 h 30 min			
	Shoulder of beef	Soft roasting seared <sup>1)</sup>		 				No		2	
Roast <sup>1)</sup>					180–200 °C	Yes	1 h 05 min–1 h 30 min				
Chuck/rib of beef	Soft roasting seared <sup>1)</sup>		 				No		2		

<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 under the wire shelf.

## Settings

 Meat					$\lambda$ °C			$\leftrightarrow$		
Beef	Roast beef	In a Römertopf clay cooking pot				200–220 °C	No	1 h 15 min–1 h 35 min	2	
	Beef braising steak	In a Römertopf clay cooking pot				200–220 °C	No	50 min–1 h 10 min	2	
Pork	Rump/loin	Soft roasting seared <sup>1)</sup>		 			No		2	
		Low temperature cooking <sup>1)</sup>			65 °C	90–100 °C		2 h–3 h 30 min		
	Fillet in puff pastry	Bake				200–210 °C	Yes	25–35 mins.	2	
	Neck of pork	Soft roasting seared <sup>1)</sup>		 			No		2	
		Roast <sup>1)</sup>				190–200 °C	Yes	1 h–1 h 30 min		
	Shoulder of pork	Roast <sup>1)</sup>				180–220 °C	Yes	1 h–1 h 30 min	2	
	Roast pork	In a Römertopf clay cooking pot				200–220 °C	No	1 h 15 min–1 h 35 min	2	
















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

## Settings

 Meat					^ °C			↔		
Pork	Pork chop	Grill <sup>1)</sup>				5	Yes <sup>2)</sup>	10–16 mins. <sup>3)</sup>	4	 4)
Leg of lamb		Soft roasting seared <sup>5)</sup>					No		2	
		Roast <sup>1)</sup>				200–220 °C	Yes	1 h–1 h 40 min		 6)
Meat products	Bratwurst	Grill <sup>1)</sup>				4	Yes <sup>2)</sup>	12–18 mins. <sup>3)</sup>	4	 4)
	Fleischkäse (specialty meat loaf)	Bake				160–180 °C	Yes	40–60 mins.	2	
	Meat loaf	Cook <sup>5)</sup>				190–210 °C	Yes	45 min–1 h 15 min	2	
In a Römertopf clay cooking pot	Chicken	Braise				200–220 °C	No	55 min–1 h 15 min	2	
	Braising steak	Braise				200–220 °C	No	50 min–1 h 10 min	2	
	Roast	Braise				200–220 °C	No	1 h 15 min–1 h 35 min	2	
















- 1) ► Put the food directly on the wire shelf.
- 2) ► Preheat the cooking space for 3 minutes.
- 3) ► Turn halfway through the cooking time.
- 4) ► Put the baking tray at level 2 under the wire shelf.
- 5) ► Put the food in a suitable container and place on the wire shelf.
- 6) ► Put the baking tray at level 1 under 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 min-1 h 10 min <sup>2)</sup>	2	 <sup>4)</sup>
Chicken, whole	Grill <sup>5)</sup>		180-200 °C	No	1 h-1 h 20 min <sup>2)</sup>	2	 <sup>4)</sup>
	In a Römertopf clay cooking pot		200-220 °C		55 min-1 h 15 min		

- <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.
















## Settings

 <b>Fish and seafood</b>							
Fish gratin	Cook <sup>1)</sup>		180–200 °C	Yes	35–55 mins.	2	
Gilthead seabream, whole	Roast		200–220 °C	Yes	20–30 mins.	2	
Trout, whole	Roast		200–220 °C	Yes	20–30 mins.	2	
Fish fingers, frozen	Bake		5	Yes <sup>2)</sup>	8–12 mins. <sup>3)</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.

 <b>Fruit and berries</b>								
Apples	Apple rings	Desiccate		60–70 °C	No	7 h–8 h	2	
							1+(2)+3	 
Apricots, halves		Desiccate		65–75 °C	No	14 h–16 h	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.**



## Settings

 <b>Mushrooms</b>							
Mushrooms, sliced	Desiccate		50–60 °C	No	5 h–8 h	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.**

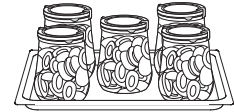
## Preserving, bottling

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.



# Notes

## Validity

The product family (model no.) corresponds to the first alphanumeric on the identification plate. These operating instructions apply to:

Type	Product family	Size system
BCSEZ60	21016	60-600
BCSEZ60c	21016	60-600
BCSEPZ60	21019	60-600
BCSEPZ60c	21019	60-600



1007743-R04

V-ZUG Ltd

Industriestrasse 66, P.O. Box 59, CH-6301 Zug

info@vzug.com, www.vzug.com

