

Easy-Cook

Combi-Steam SE










Combi-steam cooker

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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 |  | Steam |
|  | Hot air with steaming |  | Regeneration |

GourmetGuide

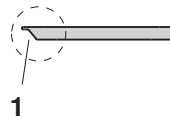
- | | |
|--|---------------------|
|  | Professional baking |
|--|---------------------|





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.






















- ▶ When using the  or  operating modes, place the stainless steel tray underneath the perforated cooking tray or wire shelf to catch any food spills and collect condensate.
- ▶ With the  and  operating modes, use a dark enamelled tray or a black tray or tin for crispy results.

Settings


























🌿 Vegetables								
Leaf spinach		Cook		100 °C	No	7–13 mins.	2	
		Blanch				5–7 mins.		
Cauliflower	Cauliflower, whole	Cook		100 °C	No	20–35 mins.	2	
	Cauliflower, florets	Cook				10–25 mins.		
		Preserve				1 hr. 30 mins.–1 hr. 40 mins.		
Broccoli		Cook		100 °C	No	10–20 mins.	2	
		Preserve				1 hr. 30 mins.–1 hr. 40 mins.		
Chicory		Cook		100 °C	No	15–30 mins.	2	
Peas		Cook		100 °C	No	15–30 mins.	2	
Gherkins		Preserve		90 °C	No	20–30 mins.	2	
Fennel, chopped		Cook		100 °C	No	10–20 mins.	2	

► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

Settings

🥬 Vegetables								
Gratinate		Gratinate ¹⁾		190–210 °C	Yes	10–18 mins.	2	
Green beans	Green beans, fresh	Cook		100 °C	No	30–50 mins.	2	 2)
		Blanch				5–15 mins.		
		Preserve ³⁾				1 hr.–1 hr. 10 mins.		
	Dried string beans, soaked	Cook		100 °C		35–45 mins.	2	 2)
Cabbage, chopped		Cook		100 °C	No	20–40 mins.	2	 2)
Carrots, chopped		Cook		100 °C	No	15–25 mins.	2	 2)
		Preserve				1 hr. 30 mins.–1 hr. 40 mins.		

- 1) ► Put the food in a suitable container and place on the wire shelf.
- 2) ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.
- 3) ► Repeat the preserving step, allowing the jars to cool down completely in between time.

 Vegetables							
Mangetout	Cook		100 °C	No	10–20 mins.	2	 1)
Kohlrabi, chopped	Cook		100 °C	No	15–25 mins.	2	 1)
Swiss chard, mangold	Cook		100 °C	No	10–20 mins.	2	 1)
Corn	Corn on the cob		100 °C	No	30–45 mins.	2	 1)
	Polenta		100 °C	No	30–40 mins.	2	
Sweet peppers	Cook		100 °C	No	8–15 mins.	2	 1)
	Skin		4	Yes ⁴⁾	10–20 mins.	4	
Beetroot	Cook		100 °C	No	30 mins.–1 hr. 30 mins.	2	 1)
Brussels sprouts	Cook		100 °C	No	20–30 mins.	2	 1)




























¹⁾ ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

²⁾ ► Add 3 dl liquid per 100g.

³⁾ ► Put the food in a suitable container and place on the wire shelf.

























⁴⁾ ► Preheat the cooking space for 3 minutes.

Settings




































🥬 Vegetables								
Sauerkraut	Sauerkraut, raw	Cook		100 °C	No	40 mins.–1 hr. 10 mins.	2	
	Sauerkraut, precooked	Cook		100 °C	No	20–30 mins.	2	
Scorzoner		Cook		100 °C	No	25–35 mins.	2	
Celery	Celery, chopped	Cook		100 °C	No	15–25 mins.	2	
	Celeriac, chopped	Cook		100 °C	No	10–20 mins.	2	
Green asparagus		Cook		100 °C	No	13–17 mins.	2	
White asparagus		Cook		100 °C	No	15–25 mins.	2	
Tomatoes		Cook		100 °C	No	7–13 mins.	2	
		Skin			Yes ¹⁾	3–5 mins.		
Jerusalem artichoke		Cook		100 °C	No	15–35 mins.	2	
Courgettes, chopped		Cook		100 °C	No	8–12 mins.	2	































► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

¹⁾ ► Preheat the cooking space for 5 minutes.





























 Bakery products								
Bread	Professional baking		 	200-220 °C	No	35-50 mins.	2	
	Bake			200-210 °C	Yes			
	Defrost			140-160 °C	No	15-25 mins.		
Plaited bread	Professional baking		 	180-200 °C	No	25-50 mins.	2	
	Bake							
	Bake			Yes				
Bread rolls	Professional baking		 	200-220 °C	No	20-40 mins.	2	
	Bake					20-30 mins.		
































Settings

 Bakery products									
Sweet biscuits and pastries	Basler Leckerli (honey almond spice cookies)	Bake			160–180 °C	Yes	10–25 mins.	2	
								1+3	 
	Brunsli (chocolate almond spice cookies)	Bake 1 level			160–180 °C	Yes	8–12 mins.	2	
		Bake 2 levels			140–160 °C		5–15 mins.	1+3	 
	Chräbeli (aniseed biscuits)	Bake 1 level			130–145 °C	Yes	20–30 mins.	2	
		Bake 2 levels			120–140 °C			1+3	 
	Eclairs, profiteroles	Bake 1 level			170–180 °C	Yes	20–35 mins.	2	
		Bake 2 levels						1+3	 
	Mailänderli (butter biscuits)	Bake 1 level			150–160 °C	Yes	7–20 mins.	2	
		Bake 2 levels						1+3	 
	Macaroons	Bake			180–200 °C	Yes	10–20 mins.	2	
								1+3	 
































 Bakery products									
Sweet biscuits and pastries	Spitzbuben (jam biscuits)	Bake 1 level		150–160 °C	Yes	7–20 mins.	2		
		Bake 2 levels					1+3	 	
	Zimtsterne (cinnamon star cookies)	Bake 1 level		160–180 °C	Yes	8–12 mins.	2		
		Bake 2 levels		140–160 °C		5–15 mins.	1+3	 	
	Yeast pastries	Professional baking		 	180–200 °C	No	15–35 mins.	2	
		Bake			170–190 °C	Yes	15–30 mins.	2	
Savouries	Aperitif nibbles, fresh	Professional baking		 	190–210 °C	No	20–30 mins.	2	
		Bake			200–210 °C	Yes	10–25 mins.	2	
	Bruschetta	Bake			200–220 °C	Yes	5–10 mins.	2	




















Settings

 Bakery products									
Savouries	Yeast pastries	Professional baking		 	180–200 °C	No	20–35 mins.	2	
		Bake			170–190 °C	Yes	15–30 mins.	2	
	Garlic bread	Bake			210–230 °C	Yes	5–10 mins.	2	
	Ham and pineapple toastie	Bake			200–220 °C		15–20 mins.		
	Puff pastries	Hazelnut croissant	Professional baking		 	190–210 °C	No	20–35 mins.	2
Bake						Yes	15–25 mins.		
Ham croissants		Professional baking		 	190–210 °C	No	20–35 mins.	2	
		Bake				Yes	15–25 mins.	2	
Sponge cake	Roulade	Bake			150–170 °C	Yes	7–15 mins.	2	
	Torte	Bake			160–180 °C		20–40 mins.	2	

















 Bakery products									
Torte	Linzertorte	Bake			160–180 °C	Yes	40–60 mins.	2	
	Carrot torte	Bake			160–180 °C	Yes	40–60 mins.	2	
	Chocolate torte	Bake			160–180 °C	Yes	40–60 mins.	2	
	Japonaise base (thin nut meringue base)	Bake 1 level			140–160 °C	Yes	20–30 mins.	2	
Bake 2 levels				130–150 °C	1+3				
Cake		Bake			150–170 °C	Yes	50 mins.–1 hr. 10 mins.	2	
Cakes	Tray-baked cake	Bake			180–200 °C	Yes	20–40 mins.	2	
	Luzerner Lebkuchen (gingerbread)	Bake			170–180 °C	Yes	45 mins.–1 hr. 5 mins.	2	
Ring cake	Yeast ring cake	Professional baking		 	170–190 °C	No	35–50 mins.	2	
		Bake				No			
		Bake				Yes			
	Sponge ring cake	Bake			150–170 °C	Yes	40–60 mins.	2	

Settings

 Bakery products									
Yeast pastries	Ring cake	Professional baking			170–190 °C	No	35–50 mins.	2	
		Bake				No	30–45 mins.		
		Bake				Yes			
Yeast ring	Professional baking			180–200 °C	No	30–45 mins.	2		
	Bake			170–190 °C	Yes	25–45 mins.			
Savouries and biscuits	Professional baking			180–200 °C	No	15–35 mins.	2		
	Bake			170–190 °C	Yes	15–30 mins.			
Rose cake	Professional baking			180–200 °C	No	30–45 mins.	2		
	Bake			170–190 °C	Yes	25–45 mins.			
Russian plait	Professional baking			180–200 °C	No	30–45 mins.	2		
	Bake			170–190 °C	Yes	25–45 mins.			
Apple strudel	Bake			190–210 °C	Yes	30–50 mins.	2		




















 Bakery products									
Short crust pastry	Short crust pastry case, baked blind	Bake			140–160 °C	Yes	15–25 mins.	2	
	Fruit tart with short crust pastry	Bake			160–180 °C	Yes	35–50 mins.	2	
Meringue	Japonaise base (thin nut meringue base)	Bake 1 level			140–160 °C	Yes	20–30 mins.	2	
		Bake 2 levels			130–150 °C			1+3	
	Savouries and biscuits	Bake ¹⁾			80–90 °C	No	1 hr. 20 mins.–1 hr. 40 mins.	2	
						1+3			

¹⁾ ► Allow to dry overnight after baking.

 Flans and pizzas									
Fruit flan ¹⁾	Bake				190–210 °C	Yes	35–50 mins.	2	
Savoury flan	Bake				170–200 °C	Yes	35–50 mins.	2	
Cheese flan	Bake				160–180 °C	Yes	30–45 mins.	2	
Pizza, fresh	Bake				180–200 °C	Yes	20–30 mins.	2	


















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

Settings
























 Potatoes							
Potato gratin	Cook ¹⁾		170–190 °C	No	25–45 mins.	2	
Baked potatoes	Bake		230 °C	No	30–50 mins.	2	
Potatoes, whole	Cook		100 °C	No	30–50 mins.	2	 2)
Potato wedges	Bake		230 °C	No	20–35 mins.	2	
Sweet potatoes	Cook		100 °C	No	20–50 mins.	2	 2)
Boiled potatoes	Cook		100 °C	No	15–25 mins.	2	 2)

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

²⁾ ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

 Baked dishes and gratins							
Fish gratin	Cook		180–200 °C	No	20–45 mins.	2	
Vegetable gratin	Cook		170–190 °C	No	20–40 mins.	2	
Potato gratin	Cook		170–190 °C	No	25–45 mins.	2	
Lasagne	Cook		180–200 °C	No	30–50 mins.	2	
Sweet baked dish	Bake		180–200 °C	No	20–50 mins.	2	

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
























 Meat					\wedge °C			\leftrightarrow		
Veal	Rump/loin	Low temperature cooking ¹⁾			63 °C	80–90 °C	No	2 hrs.–3 hrs. 30 mins.	2	
	Fillet of veal	Steam ²⁾				100 °C	No	20–45 mins.	2	 ³⁾
	Neck of veal	Braise ¹⁾			78 °C	180–200 °C	No	1 hr.–1 hr. 30 mins.	2	
	Shoulder of veal	Roast ²⁾				200–220 °C	Yes	1 hr.–1 hr. 20 mins.	2	 ³⁾
	Geschnetzeltes (chopped meat in a sauce)	Cook ¹⁾				100 °C	No	30–50 mins.		
Beef	Rump/loin	Low temperature cooking ¹⁾			63 °C	80–90 °C	No	2 hrs. 20 mins.–3 hrs. 30 mins.	2	
	Fillet of beef	Low temperature cooking ¹⁾			53–57 °C	80–90 °C	No	2 hrs.–3 hrs.	2	
		Steam ²⁾				100 °C		20–50 mins.		 ³⁾

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

²⁾ ► Put the food directly on the wire shelf.

³⁾ ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

Settings



































 Meat					\wedge °C			\leftrightarrow		
Beef	Entrecôte, Roastbeef	Low temperature cooking ¹⁾			53–57 °C	80–90 °C	No	2 hrs. 30 mins.– 3 hrs. 30 mins.	2	
		Roast ²⁾				200–210 °C	Yes	35–45 mins.		 ³⁾
	Shoulder of beef	Roast ¹⁾				190–210 °C	Yes	1 hr.–1 hr. 20 mins.	2	
	Chuck/rib of beef	Roast ²⁾			66–70 °C	180–200 °C	Yes	1 hr.–1 hr. 30 mins.	2	 ³⁾
	Beef ragout	Cook ¹⁾				160–180 °C	No	45–60 mins.	2	
	Beef goulash	Cook ¹⁾				160–180 °C	No	45–60 mins.	2	
	Stewing meat	Cook ¹⁾ , ⁴⁾				100 °C	No	1 hr.–1 hr. 30 mins.	2	
	Geschnetzeltes (chopped meat in a sauce)	Cook ¹⁾				100 °C	No	30–50 mins.	2	

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

²⁾ ► Put the food directly on the wire shelf.

³⁾ ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

⁴⁾ ► Cover meat completely with liquid.





























 Meat														
Pork	Rump/loin	Low temperature cooking ¹⁾			65 °C	90–100 °C	No	2 hrs.–3 hrs. 30 mins.	2					
	Pork fillet	Steam				100 °C	No	20–35 mins.	2	 ²⁾				
	Fillet in puff pastry	Professional baking					190–210 °C	No	25–40 mins.	2				
		Bake					180–200 °C							
	Neck of pork	Roast ³⁾				190–210 °C	No	1 hr.–1 hr. 30 mins.	2	 ²⁾				
	Shoulder of pork	Roast ³⁾				180–200 °C	Yes	1 hr.–1 hr. 30 mins.	2	 ²⁾				
	Smoked pork loin	Cook ¹⁾				100 °C	No	45 mins.–1 hr. 30 mins.	2					
	Ham	Cook ¹⁾				100 °C	No	50 mins.–1 hr. 30 mins.	2					
	Bacon	Cook ¹⁾				100 °C	No	20–40 mins.	2					
	Saucisson	Cook ¹⁾				80–100 °C	No	30–45 mins.	2					
	Geschnetzeltes (chopped meat in a sauce)	Cook ¹⁾				100 °C	No	30–50 mins.	2					

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

²⁾ ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

³⁾ ► Put the food directly on the wire shelf.

Settings

 Meat					\wedge °C					
Leg of lamb		Roast ²⁾				200–220 °C	Yes	1 hr.–1 hr. 40 mins.	2	 3)
Meat terrine		Cook				90 °C	No	15–50 mins.	2	
Meat products	Bratwurst	Grill ²⁾				4	Yes ⁴⁾	12–20 mins. ⁵⁾	4	 6)
	Fleischkäse (specialty meat loaf)	Bake				160–180 °C	Yes	35–60 mins.	2	
	Meat loaf	Cook ¹⁾				190–210 °C	Yes	45 mins.–1 hr. 10 mins.	2	
	Smoked pork loin	Cook ¹⁾				100 °C	No	45 mins.–1 hr. 30 mins.	2	
	Saucisson	Cook ¹⁾				80–100 °C	No	30–45 mins.	2	
	Ham	Cook ¹⁾				100 °C	No	50 mins.–1 hr. 30 mins.	2	
	Bacon	Cook ¹⁾				100 °C	No	20–40 mins.	2	
Wienerli (Viennese sausage)	Cook ¹⁾				90 °C	No	10–15 mins.	2		

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






























²⁾ ► Put the food directly on the wire shelf.

³⁾ ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

⁴⁾ ► Preheat the cooking space for 3 minutes.

⁵⁾ ► Turn halfway through the cooking time.

⁶⁾ ► Put the baking tray at level 2 under the wire shelf.




























 Accompaniments							
Potatoes, whole	Cook		100 °C	No	30–50 mins.	2	 1)
Boiled potatoes	Cook		100 °C	No	15–25 mins.	2	 1)
Potato wedges	Bake		230 °C	No	20–35 mins.	2	
Baked potatoes	Bake		230 °C	No	30–50 mins.	2	
Pasta	Regenerate ²⁾		110–130 °C	No	6–12 mins.	2	
						1+3	 
Spätzli (egg noodles)	Regenerate ²⁾		110–130 °C	No	6–12 mins.	2	
						1+3	 
Dry rice	Cook ²⁾ , ³⁾		100 °C	No	20–40 mins.	2	
	Regenerate ²⁾		110–130 °C			2	
						1+3	 

¹⁾ ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

²⁾ ► Put the food in a suitable container and place on the wire shelf.

³⁾ ► Add 1½ dl liquid per 100g.

Settings

 Accompaniments							
Risotto	Cook ²⁾ , ⁹⁾		100 °C	No	30–40 mins.	2	
	Regenerate ²⁾		110–130 °C		6–12 mins.	2	
						1+3	 
Corn on the cob	Cook		100 °C	No	30–45 mins.	2	 ¹⁾
Polenta	Cook ²⁾ , ³⁾		100 °C	No	30–40 mins.	2	
Wheat (ebly)	Cook ²⁾ , ⁴⁾		100 °C	No	20–40 mins.	2	
Semolina	Cook ²⁾ , ⁵⁾		100 °C	No	10–15 mins.	2	
Millet	Cook ²⁾ , ⁶⁾		100 °C	No	20–40 mins.	2	
Chickpeas ⁷⁾	Cook ²⁾ , ⁸⁾		100 °C	No	20–40 mins.	2	
Lentils	Cook ²⁾ , ⁵⁾		100 °C	No	15–60 mins.	2	

¹⁾ ▶ Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

²⁾ ▶ Put the food in a suitable container and place on the wire shelf.

³⁾ ▶ Add 3 dl liquid per 100g.

⁴⁾ ▶ Add 1–1½ dl liquid per 100g.





























⁵⁾ ▶ Add 2–3 dl liquid per 100g.

⁶⁾ ▶ Add 1½–2 dl liquid per 100g.

⁷⁾ ▶ Soak overnight.

⁸⁾ ▶ Add ½–1 dl liquid per 100g.

⁹⁾ ▶ Add 2½ dl liquid per 100g.

🌾 Grains								
Semolina		Cook ¹⁾ , ²⁾		100 °C	No	10–18 mins.	2	
Millet		Cook ¹⁾ , ³⁾		100 °C	No	20–40 mins.	2	
Corn	Corn on the cob	Cook		100 °C	No	30–45 mins.	2	 ⁴⁾
	Polenta	Cook ¹⁾ , ⁵⁾		100 °C	No	30–40 mins.	2	
Rice	Dry rice	Cook ¹⁾ , ⁶⁾		100 °C	No	20–40 mins.	2	
		Regenerate ¹⁾		110–130 °C		6–12 mins.	2 1+3	  
	Risotto	Cook ¹⁾ , ⁷⁾		100 °C	No	30–40 mins.	2	
		Regenerate ¹⁾		110–130 °C		6–12 mins.	2 1+3	  
Wheat (ebly)		Cook ¹⁾ , ⁸⁾		100 °C	No	No	2	

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

²⁾ ► Add 2–3 dl liquid per 100g.

³⁾ ► Add 1½–2 dl liquid per 100g.

⁴⁾ ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.






















⁵⁾ ► Add 3 dl liquid per 100g.

⁶⁾ ► Add 1½ dl liquid per 100g.

⁷⁾ ► Add 2½ dl liquid per 100g.

⁸⁾ ► Add 1–1½ dl liquid per 100g.

Settings

 Pulses							
Peas	Cook		100 °C	No	15–30 mins.	2	 1)
Green beans	Green beans, fresh		100 °C	No	30–50 mins.	2	 1)
					5–15 mins.		
					1 hr.–1 hr. 10 mins.		
	Dried string beans, soaked		100 °C	No	35–45 mins.	2	 1)
Mangetout	Cook		100 °C	No	10–20 mins.	2	 1)
Chickpeas ³⁾	Cook ^{4), 5)}		100 °C	No	20–40 mins.	2	
Lentils	Cook ^{5), 6)}		100 °C	No	15–60 mins.	2	

¹⁾ ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.


















²⁾ ► Repeat the preserving step, allowing the jars to cool down completely in between time.

³⁾ ► Soak overnight.

⁴⁾ ► Add ½–1 dl liquid per 100g.




























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

⁶⁾ ► Add 2–3 dl liquid per 100g.

 Poultry							
Chicken breast	Cook		100 °C	No	10–25 mins.	2	 1)
	Cook		200–220 °C	Yes	8–15 mins.	2	
Chicken leg	Cook		210–230 °C	Yes	20–30 mins.	2	
Chicken, whole	Cook ²⁾		170–190 °C	No	50 mins.–1 hr. 10 mins. ³⁾	2	 4)
Poultry terrine	Cook		90 °C	No	15–50 mins.	2	


























- 1) ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.
- 2) ► Put the food directly on the wire shelf.
- 3) ► Turn halfway through the cooking time.
- 4) ► Put the baking tray at level 1 under the wire shelf.

Settings

 Fish and seafood							
Fish gratin	Cook ¹⁾		180–200 °C	No	20–45 mins.	2	
Gilthead seabream, whole	Cook		80–100 °C	No	20–30 mins.	2	 ²⁾
	Roast		180–210 °C	Yes	15–25 mins.	2	
Trout, whole	Cook		80–100 °C	No	15–30 mins.	2	 ²⁾
	Roast		180–210 °C	Yes	15–25 mins.	2	
Tuna, slice	Cook		100 °C	No	10–30 mins.	2	 ²⁾
Fillet of fish	Cook		80–100 °C	No	10–20 mins.	2	 ²⁾
	Roast		200–210 °C	Yes	12–20 mins.	2	
Mussels	Cook		100 °C	No	20–30 mins.	2	 ²⁾
Fish terrine	Cook		100 °C	No	15–50 mins.	2	

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

²⁾ ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

🍏 Fruit and berries								
Apples	Apple rings	Desiccate ¹⁾		60–70 °C	No	7 hrs.–8 hrs.	2	
							1+3	 
							1+2+3	  
	Apple slices	Compote		100 °C	No	10–20 mins.	2	
		Preserve		90 °C		30–40 mins.		 ²⁾
Pear slices		Compote		100 °C	No	10–20 mins.	2	
		Preserve		90 °C		30–60 mins.		 ²⁾
Quince slices		Cook ³⁾		100 °C	No	30–60 mins.	2	
		Preserve		90 °C				

¹⁾ ▶ 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.





















²⁾ ▶ Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

³⁾ ▶ Preparing the jelly.



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
















Settings

🍏 Fruit and berries							
Apricots, halves	Compote		100 °C	No	10–20 mins.	2	
	Desiccate ¹⁾		65–75 °C		14 hrs.–16 hrs.	2	
						1+3	
						1+2+3	  
Preserve		90 °C	30–40 mins.	2	 ²⁾		
Plums, halves	Compote		100 °C	No	10–20 mins.	2	
	Preserve		90 °C		30–60 mins.		 ²⁾












- ¹⁾
- ▶ 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.
- ²⁾
- ▶ Place the stainless steel tray underneath the perforated cooking tray or wire shelf.
















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















 Fruit and berries							
Peaches, chopped	Compote		100 °C	No	10–20 mins.	2	
	Preserve				30–60 mins.		 1)
Cherries, pitted	Compote		100 °C	No	10–20 mins.	2	
	Preserve		80 °C		30–60 mins.		 1)

1) ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

 Dairy products							
Creamy yogurt	Make		40 °C	No	5 hrs.–6 hrs.	2	
Set yogurt	Make		40 °C	No	7 hrs.–8 hrs.	2	

 Desserts							
Creams and custards	Cook		90 °C	No	20–40 mins.	2	
Crème caramel	Cook		90 °C	No	20–35 mins.	2	
Compote	Cook		100 °C	No	10–16 mins.	2	












Settings

 Mushrooms							
Mushrooms, sliced	Desiccate		50–60 °C	No	5 hrs.–8 hrs.	2	
						1+3	 
						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.

 Mushrooms							
Mushrooms, sliced	Preserve ¹⁾		100 °C	No	1 hr. 15 mins.–1 hr. 30 mins.	2	
Mushrooms, whole	Preserve ¹⁾		100 °C	No	1 hr. 15 mins.–1 hr. 30 mins.	2	

► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

¹⁾ ► Only use precooked mushrooms.

 Eggs							
Eggs, soft-cooked	Cook		100 °C	No	8–12 mins.	2	
Eggs, hard-cooked	Cook		100 °C	No	15–20 mins.	2	

 Chestnuts							
	Cook		190–210 °C	No	15–30 mins.	2	

► Score the chestnuts and spread out in the lined accessory.

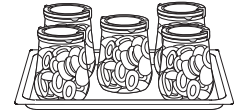
Preserving, bottling




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 perforated cooking tray at level **2**.
- ▶ 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 perforated cooking tray as shown in the illustration. The jars should not touch one another.
- ▶ Select the  operating mode and cooking space temperature according to the following table.
- ▶ Select  in the operating mode settings.
- ▶ Select duration according to the following table.
- ▶ Confirm the settings by pressing the adjusting knob.
- ▶ When the duration set is up, press the  touch 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.

 Vegetables and fruit						
Carrots		100 °C	No	1 hr. 30 mins.	2	
Cauliflower		100 °C	No	1 hr. 30 mins.	2	
Broccoli		100 °C	No	60 mins.	2	
French beans ¹⁾		100 °C	No	1 hr. 15 mins.–1 hr. 30 mins.	2	
Mushrooms, precooked		90 °C	No	20–30 mins.	2	
Gherkins		90 °C	No	30 mins.	2	
Apples		90 °C	No	30 mins.	2	
Pears		90 °C	No	30 mins.	2	
Apricots		90 °C	No	30 mins.	2	
Peaches		90 °C	No	30 mins.	2	
Quinces		90 °C	No	30 mins.	2	
Plums		90 °C	No	30 mins.	2	
Cherries		80 °C	No	30 mins.	2	

► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

¹⁾ ► Repeat the preserving step, allowing the jars to cool down completely in between time.

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
CSSEZ60	23010	60-600
CSSEZ60c	23010	60-600



1007771-R05

