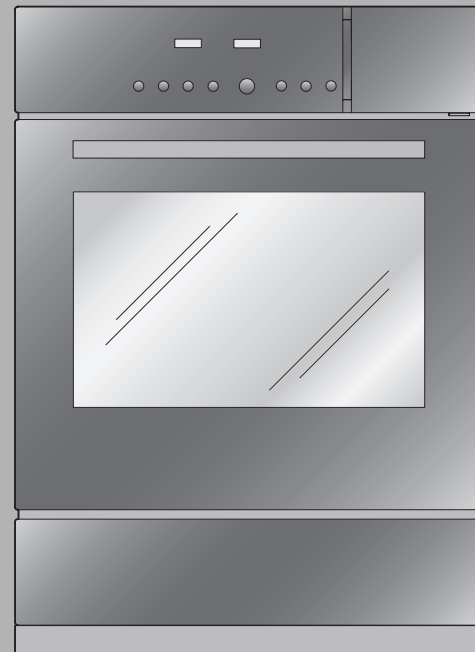









Combi-Steam Oven

Operating instructions
Tips on settings, 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





























Optimal use















The recommended cooking and baking temperatures given in recipe books may be too high and the suggested levels in the cooking space not ideal for this appliance. The following tables serve as a guide to help you get optimal use out of your appliance.














- ▶ Always push the «sloped» side of the original baking tray right to the back of the cooking space.















For an optimal result when baking with hot air  or hot air humid  +  on different levels,













- ▶ use dark enamelled baking trays.




























Vegetables		°C		 mins.		
Leaf spinach		100	no	5-10	1+2	
Beans, whole cauliflower		100	no	30-40	1+2	
Cauliflower florets		100	no	15-20	1+2	
Broccoli		100	no	10-15	1+2	
Chicory		100	no	20-25	1+2	
Dried string beans, soaked		100	no	35-45	1+2	
Fennel, chopped		100	no	15-20	1+2	
White cabbage, chopped		100	no	20-30	1+2	
Carrots, chopped		100	no	10-20	1+2	
Mange-tout		100	no	10-20	1+2	
Kohlrabi, chopped		100	no	15-25	1+2	
Swiss chard, mangold		100	no	10-20	1+2	
Corn on the cob		100	no	30-45	1+2	
Sweet pepper		100	no	8-13	1+2	
Skinning sweet pepper		230	5 mins.	9-12	4 or 5	
Beetroot		100	no	30-90	1+2	
Brussels sprouts		100	no	25-30	1+2	
Sauerkraut, raw		100	no	40-70	1+2	
Sauerkraut, precooked		100	no	20-30	1+2	
Scorzoner (black salsify)		100	no	25-35	1+2	






Vegetables		°C		 mins.		
Celery, chopped		100	no	10-20	1+2	
Green asparagus		100	no	13-17	1+2	
White asparagus		100	no	20-25	1+2	
Celery stalks		100	no	20-25	1+2	
Tomatoes		100	no	8-12	1+2	
Skinning tomatoes		100	yes	5-10	1+2	
Jerusalem artichoke		100	no	15-35	1+2	
Zucchetti, chopped		100	no	8-12	1+2	













Potatoes		°C		 mins.		
Potatoes, chopped		100	no	15-25	1+2	
Sweet potatoes, whole potatoes		100	no	30-45	1+2	
Potato wedges, country potatoes	 + 	230	no	20-30	2	
Baked potatoes	 + 	230	no	30-50	2	


















Accompaniments		°C		 mins.		
Rice + liquid		100	no	20-40	1+2	
Risotto + liquid		100	no	30-40	1+2	
Maize semolina (polenta) + liquid		100	no	30-40	1+2	
Semolina + liquid		100	no	10-15	1+2	
Lentils + liquid		100	no	15-60	1+2	
Ebly wheat + liquid		100	no	20-30	1+2	
Millet + liquid		100	no	20-40	1+2	
Chickpeas, soaked + liquid		100	no	20-40	1+2	






































Meat		°C		 mins.		
Stewing meat		100	no	60-90	1+2	
Ham		100	no	60-90	1+2	
Smoked pork loin		100	no	45-60	1+2	
Saucisson, Geschnetzeltes (chopped meat in a sauce)		100	no	30-45	1+2	
Bacon		100	no	20-30	1+2	
Fillet (of beef, veal, pork)		100	no	20-30	1+2	


































Meat		°C		λ °C	 mins.		
Sirloin of beef, roast beef	 + 	200-210	yes	53-58	40-50	2	
Shoulder of beef	 + 	190-200	yes	75-80	60-75	2	
Shoulder of veal	 + 	200-210	yes	75-80	60-75	2	
Shoulder of pork	 + 	180-200	yes	78-82	60-90	2	
Leg of lamb	 + 	210-220	yes	-	60-90	2	
Meat loaf	 + 	190-210	yes	-	50-70	2	
Fleischkäse (specialty meat loaf)		160-170	yes	-	45-60	2	
Ragout, goulash	 + 	160-180	no	-	45-60	2	
Fillet in puff pastry		200-210	no	-	30-45	2	
	 + 	180-200	yes	-	25-40	2	



































Soft roasting	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	-	80	3½	2½-4½	2	
Veal neck	-	81	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	
Chuck of beef, topside of beef	-	67	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	-	85	3½	2½-4½	2	
Leg of lamb	rare	63	3½	2½-4½	2	
	medium	67	3½	2½-4½	2	
















Low temperature cooking		°C		 °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	

Poultry		°C		 mins.		
Whole chicken		220-230	yes	50-60	2	
Chicken breast		100	no	10-20	2 1	
	 + 	210-220	yes	8-12	2	
Chicken leg	 + 	220-230	yes	20-30	2	
Poultry terrine		90	no	15-30	2	

Fish and sea food		°C		 mins.		
Fillet of fish		80	no	10-20	2 1	
		200-210	yes	15-20	2	
Whole fish (trout, gilthead seabream, etc.)		80	no	20-30	2 1	
		180-210	yes	15-25	2	
Tuna		100	no	10-30	2 1	
Mussels		100	no	20-30	2 1	
Fish terrine		100	no	15-30	2	
Desserts		°C		 mins.		
Crème caramel		90	no	20-40	2	or 
Creams and custards		90	no	20-60	2	
Compote (apple, plum, quince, etc.)		100	no	10-15	2	
Joghurt		°C		 hrs.		
Creamy yoghurt		40	no	5-6	2	or 
Set yoghurt		40	no	7-8	2	

Cake		°C		 mins.		
Gugelhupf (ring cake - chocolate, carrot, marbled, nut, etc).		170-190	yes	50-70	2	
Torte (chocolate, carrot, nut, etc.)		170-190	yes	30-50	2	
Whisked sponge cake		180-190	yes	30-40	2	
Roulade / Swiss roll		170-180	yes	8-12	2 2+4	
Linzertorte		170-180	yes	40-50	2	
Short crust pastry case, baked blind		150-160	yes	20-25	2	
Fruit tart with short crust pastry		170-180	yes	40-50	2	
Raisin bread, yeast ring, hazelnut plait		190-210	no	35-45	2	
		180-200	yes	25-35	2	
Luzerner Lebkuchen (gingerbread)		170-180	yes	50-60	2	
Cake baked on a baking sheet		190-200	yes	25-35	2	
Apple strudel		190-210	yes	30-40	2	
Cake topped with meringue		130-140	yes	25-35	2	
Japonaise base		140-160	yes	25-35	2	
















Savouries and biscuits		°C		 mins.		
Aperitif nibbles		200-220	no	15-20	2+4	
		200-210	yes	12-17	2	
Puff pastries with a filling (ham, nut, etc.)		200-210	no	20-30	2+4	
		190-210	yes	15-25	2	
Yeast pastries		200-210	no	15-25	2 2+4	
		190-210	yes	20-30	2	
Eclairs, profiteroles		160-170	yes	20-30	2 2+4	 
Macaroons		170-180	yes	10-20	2	
Brunli (chocolate almond spice cookies), Zimtsterne (cinnamon star cookies)		180-190	yes	8-12	2	
		170-180	yes	5-15	2+4	 
Mailänderli (butter biscuits), Spitzbuben (jam biscuits)		170-180	yes	12-17	2	
		170-180	yes	10-15	2+4	 
Basler Leckerli (honey almond spice cookies)		170-180	yes	15-20	2 2+4	

Savouries and biscuits		°C		 mins.		
Chräbeli (aniseed biscuits)		130-140	yes	20-30	2	
		130-140	yes	20-30	2+4	
Meringues *		80-90	no	80-100	2 2+4	 
Bruschetta, garlic bread		210-230	yes	5-10	2	
Ham and pineapple toastie		200-220	yes	15-20	2	


































* After baking, allow to dry over night














Flans and pizzas



















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

		°C		 mins.		
Fruit flan		210	yes	35-45	2	
		180	yes	40-50	2+4	 
Pizza (fresh)		190-200	yes	20-30	2	
Pizza (frozen) *	-	-	-	-	-	
Savoury flan (cheese, vegetable, onion)		180-200	yes	30-45	2	or  

















* According to the manufacturer's instructions













Bread and plaited bread		°C		 mins.		
Bread		200-210	no	40-50	2	
	 + 	200-210	no	35-45	2	
		200-210	yes	30-45	2	
Bread rolls		210-220	no	25-35	2 2+4	
	 + 	210-220	no	20-30	2 2+4	
		200-220	yes	20-30	2	
Plaited bread		180-190	no	30-40	2 2+4	
	 + 	180-190	no	30-35	2 2+4	
		190-200	yes	25-30	2	
Yeast ring		190-200	no	30-40	2	
	 + 	180-190	no	25-35	2	
		180-190	yes	25-40	2	














Soufflés and gratins		°C		 mins.		
Sweet soufflé	 + 	180-200	no	20-30	2	or 
Gratin (vegetable, meat, potato)	 + 	180-190	no	30-40	2	
Lasagne, moussaka		180-200	yes	30-40	2	
Gratinated vegetables		200-220	yes	10-15	2	

Regenerating and defrosting		°C		 mins.		
Reheating meals (1-2 plates)		120	no	8-10	2+4	
Reheating meals (3-4 plates)		120	no	10-12	1+3+5	  
Preparing ready meals *	-	-	-	-	-	
Bread		140-150	no	ca. 20	2	
Defrosting spätzli (egg noodles), pasta, rice		120-130	no	ca. 20	2	
Defrosting vegetables *	-	-	-	-	-	
Defrosting meat, poultry, fish		50	no	depending on quantity	1+2	 

* According to the manufacturer's instructions

Baby food		°C		 °C	 mins.		
Milk in glass bottles		100	no	-	4-5	2	
Milk in plastic bottles		100	no	-	5-6	2	
Warming baby food		100	no	40-50	4-10	2	
Sterilising baby bottles		100	no	-	10	2	
	followed by 	100	no	-	2	2	

Blanching and extracting juice		°C		 mins.		
Blanching vegetables (beans, peas, etc.)		100	no	ca. 5	1+2	
Fruit (cherries, grapes, etc.)		100	no	30- max. 90	-	 
Berries (blackcurrants, blackberries, elderberries, etc.)		100	no	30- max. 90	1+2	

Desiccating and drying		°C		 hrs.		
Apple slices or rings		70	no	7-8	2, 2+4, 1+3+5	
Sliced mushrooms		50-60	no	5-8	2, 2+4, 1+3+5	
Herbs		40-50	no	3-5	2, 2+4, 1+3+5	
Apricots		60-70	no	14-16	2, 2+4, 1+3+5	



















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

- ▶ Only use undamaged, ripe fruit, fresh mushrooms and herbs.
- ▶ Clean and chop the fruit, mushrooms or herbs into small pieces.
- ▶ Line the accessories with baking paper, spread the food on them and put in the cooking space at the appropriate level.



It is only possible to use one wire shelf, one original baking tray and one perforated cooking tray at the same time.

- ▶ 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.




Preserving and bottling		°C		 mins.		
Carrots		100	no	90	2	
Cauliflower, broccoli		100	no	90	2	
Beans *		100	no	60	2	
Mushrooms **		100	no	75-90	2	
Apples, pears		90	no	30	2	
Apricots		90	no	30	2	
Peaches		90	no	30	2	
Quinces		90	no	30	2	
Plums		90	no	30	2	
Cherries		80	no	30	2	

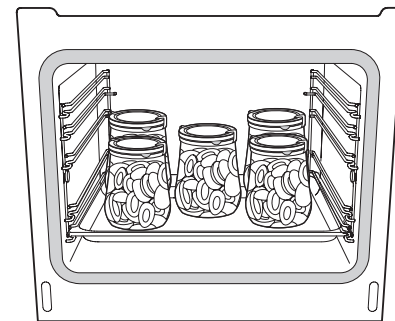
* Repeat process 2x, allowing the jars to cool down completely in between time.

** The mushrooms must be precooked.

Bottling involves preserving food in jars.

- ▶ Only use undamaged jars that hold no more than 1 litre each.
- ▶ Put the stainless steel 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 stainless steel tray as shown in the illustration. The jars should not touch one another.
- ▶ Select the  operating mode, the cooking space temperature and the duration according to the table.
- ▶ Press the  adjusting knob to confirm.
- ▶ 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 three digits on the identification plate.
These operating instructions apply to the following models:

Model no.	Size system
768	55-600/55-762
771	60-600/60-762



J768.983-1