

EasyCook

Combair XSL | XSLP










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

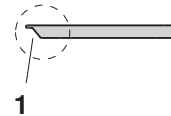
	BakeOmatic		Soft roasting
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Optimal use

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	
	Bake 2 levels			180–200 °C		35–50 mins.	1+3	
	BakeOmatic				No		2	
Plaited bread	Bake 1 level			180–200 °C	Yes	25–50 mins.	2	
	Bake 2 levels			170–190 °C			1+3	
	BakeOmatic				No		2	
Bread rolls	Bake 1 level			200–220 °C	Yes	20–30 mins.	2	
	Bake 2 levels			180–200 °C			1+3	
	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		150–170 °C	Yes	8–15 mins.	2	
		Bake 2 levels		140–160 °C			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			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			150–170 °C	Yes	8–15 mins.	2	
		Bake 2 levels			140–160 °C			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	
		Bake			4	Yes ¹⁾	2.5–4 mins.		
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	
		Bake			4	Yes ¹⁾	2–4 mins.		
Savouries	Ham and pineapple toastie	Bake			200–220 °C	Yes	15–22 mins.		

¹⁾ ► Preheat the cooking space for 3 minutes.



































Settings

🍞 Bakery products									
Puff pastries	Hazelnut croissant	Bake			170–190 °C	Yes	15–25 mins.	2	
Puff pastries	Ham croissants	Bake			170–190 °C	Yes	15–25 mins.	2	
Sponge cake	Roulade	Bake 1 level			170–190 °C	Yes	6–12 mins.	2	
		Bake 2 levels			160–180 °C		7–15 mins.		
Sponge cake	Torte	Bake			170–190 °C		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			170–190 °C	Yes	25–40 mins.	2	
Torte	Japonaise base (thin nut meringue base)	Bake 1 level			140–160 °C	Yes	20–35 mins.	2	
		Bake 2 levels			130–150 °C			1+3	
Cake		Bake			150–170 °C	Yes	50 mins.–1 hr. 10 mins.	2	
		BakeOmatic		 A		No			
Cakes	Tray-baked cake	Bake			180–190 °C	Yes	18–30 mins.	2	
Cakes	Luzerner Lebkuchen (gingerbread)	Bake			170–180 °C	Yes	50 mins.–1 hr. 10 mins.	2	
Ring cake	Yeast ring cake	Bake			170–190 °C	Yes	30–45 mins.	1	
Ring cake	Sponge ring cake	Bake			150–170 °C	Yes	50 mins.–1 hr. 10 mins.	1	
		BakeOmatic		 A		No			
Yeast pastries	Ring cake	Bake			170–190 °C	Yes	30–45 mins.	1	






























🍞 Bakery products									
Yeast pastries	Yeast ring	Bake			170–190 °C	Yes	30–45 mins.	2	
		BakeOmatic				No			
Yeast pastries	Savouries and biscuits	Bake			170–190 °C	Yes	15–30 mins.	2	
		BakeOmatic				No			
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	15–22 mins.	2	
Short crust pastry		Fruit tart with short crust pastry	Bake		180–190 °C		40–55 mins.		
Meringue	Japonaise base (thin nut meringue base)	Bake 1 level			140–160 °C	Yes	20–35 mins.	2	
		Bake 2 levels			130–150 °C				
Meringue	Savouries and biscuits ¹⁾	Bake			90–110 °C	Yes	40 mins.–1 hr. 10 mins.	2	

¹⁾ ► Allow to dry overnight after baking.

Settings

 Flans and pizzas								
Fruit flan	Bake ¹⁾			170–190 °C	Yes	35–50 mins.	2	
	Bake ¹⁾			190–210 °C				
	BakeOmatic		 					
Savoury flan	Bake			170–190 °C	Yes	35–50 mins.	2	
	Bake			180–200 °C				
	BakeOmatic		 					
Cheese flan	Bake			170–190 °C	Yes	35–50 mins.	2	
	Bake			180–200 °C				
	BakeOmatic		  					
Pizza, fresh	Bake			190–220 °C	Yes	15–25 mins.	2	
	Bake					18–25 mins.		
	BakeOmatic		 		No			

¹⁾ ► 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					$^{\circ}\text{C}$					
Veal	Rump/loin	Soft roasting seared ¹⁾					No		2	
Veal	Fillet of veal	Soft roasting seared ¹⁾					No		2	
Veal	Neck of veal	Soft roasting seared ¹⁾					No		2	
Veal	Shoulder of veal	Soft roasting seared ¹⁾					No		2	
		Roast ¹⁾			190–210 °C	Yes	1 hr.–1 hr. 30 mins.			
		BakeOmatic ¹⁾				No				
Veal	Breast of veal, rolled	Braise ¹⁾				190–210 °C	Yes	1 hr.–2 hrs.	2	
Veal	Roast veal	In a Römertopf clay cooking pot				200–220 °C	No	1 hr. 15 mins.–1 hr. 35 mins.	1	
		BakeOmatic ¹⁾						2		
Beef	Rump/loin	Soft roasting seared ¹⁾					No		2	

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
































 Meat				Λ °C							
Beef	Fillet of beef	Soft roasting seared ¹⁾					No	2			
		Low temperature cooking ¹⁾			53–57 °C	80–90 °C				2 hrs.–3 hrs.	
Beef	Entrecôte, Roastbeef	Soft roasting seared ¹⁾					No	2			
		Roast ²⁾			53–57 °C	200–220 °C	Yes			30–50 mins.	 3)
		Low temperature cooking ¹⁾				80–90 °C	No			2 hrs.–3 hrs. 30 mins.	
Beef	Shoulder of beef	Soft roasting seared ¹⁾					No	2			
		Roast ¹⁾				180–200 °C	Yes			1 hr. 5 mins.– 1 hr. 30 mins.	
		BakeOmatic ¹⁾		  			No				
Beef	Chuck/rib of beef	Soft roasting seared ¹⁾					No	2			
Beef	Roast beef	In a Römertopf clay cooking pot				200–220 °C	No	1			
		BakeOmatic ¹⁾		  						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⁾ ▶ Put the baking tray at level 1 under the wire shelf.

Settings

Meat				$\lambda^{\circ}\text{C}$			\rightarrow		
Beef	Beef braising steak	In a Römertopf clay cooking pot			200–220 °C	No	50 mins.–1 hr. 10 mins.	1	
Pork	Rump/loin	Soft roasting seared ¹⁾		 		No		2	
		Low temperature cooking ¹⁾		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 ¹⁾		 		No		2	
		Roast ¹⁾			190–210 °C	Yes	1 hr.–1 hr. 30 mins.		
		BakeOmatic ¹⁾		 		No			
Pork	Shoulder of pork	Roast ¹⁾			180–220 °C	Yes	1 hr.–1 hr. 30 mins.	2	
		BakeOmatic ¹⁾		 		No			
Pork	Roast pork	In a Römertopf clay cooking pot			200–220 °C	No	1 hr. 15 mins.–1 hr. 35 mins.	1	
		BakeOmatic ¹⁾		 				2	
Pork	Pork chop	Grill ²⁾			5	Yes ³⁾	10–16 mins. ⁴⁾	3	 ⁵⁾



























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

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

³⁾ ► Preheat the cooking space for 3 minutes.

⁴⁾ ► Turn halfway through the cooking time.

⁵⁾ ► Put the baking tray at level 2 under the wire shelf.

Meat					 °C					
Leg of lamb	Soft roasting seared ¹⁾						No		2	
	Roast ²⁾				200–220 °C		Yes	1 hr.–1 hr. 40 mins.		 3)
	BakeOmatic ¹⁾						No			
Meat products	Bratwurst	Grill ²⁾				4	Yes ⁴⁾	12–18 mins. ⁵⁾	3	 6)
Meat products	Fleischkäse (specialty meat loaf)	Bake				170–180 °C	Yes	40–60 mins.	2	
Meat products	Meat loaf	Cook ¹⁾				190–210 °C	Yes	45 mins.–1 hr. 15 mins.	2	
In a Römertopf clay cooking pot	Chicken	Braise				200–220 °C	No	55 mins.–1 hr. 15 mins.	1	
In a Römertopf clay cooking pot	Braising steak	Braise				200–220 °C		50 mins.–1 hr. 10 mins.	1	
In a Römertopf clay cooking pot	Roast	Braise				200–220 °C		1 hr. 15 mins.–1 hr. 35 mins.	1	

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

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














³⁾ ► Put the baking tray at level 1 under the 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.

Settings

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

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

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

















¹⁾ ► Preheat the cooking space for 3 minutes.

²⁾ ► Turn halfway through the cooking time.

³⁾ ► Put the baking tray at level 2 under the wire shelf.

⁴⁾ ► Put the baking tray at level 1 under the wire shelf.
















⁵⁾ ► Put the food directly on the wire shelf.

 Fish and seafood								
Fish gratin	Cook ¹⁾			180–200 °C	Yes	35–55 mins.	2	
	BakeOmatic ¹⁾				No			
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 ²⁾	8–12 mins. ³⁾	2	

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

²⁾ ► Preheat the cooking space for 3 minutes.

³⁾ ► 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.

Settings








Mushrooms							
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

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

BakeOmatic













 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"> ▪ Potato wedges ▪ Sliced potatoes ▪ Diced potatoes ▪ Baked potatoes ▪ Marinated vegetables (coarsely chopped) 	<ul style="list-style-type: none"> ▶ Wrap baked potatoes in aluminium foil. ▶ Do not use frozen products.
 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"> ▪ Chips ▪ Croquettes ▪ Spring rolls ▪ Chicken nuggets 	Frozen products (F) 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

 Braising meat	Uses	Instructions
1 hr. 30 mins.–2 hrs. 30 mins. * Medium and well browned  Level 1	Roast, ragout, goulash, e.g.: <ul style="list-style-type: none"> ▪ Italian braised meat dish ▪ Ragout ▪ Irish stew 	<ul style="list-style-type: none"> ▶ Cover goulash with liquid. Large joint of roast beef (>1 kg): <ul style="list-style-type: none"> ▶ Select the «Well browned» setting.
 Pizza, fresh 20–30 mins. * Medium browned  Level 2	Uses Home-made pizzas, e.g.: <ul style="list-style-type: none"> ▪ Ham and pineapple pizza ▪ Calzone (folded pizza) ▪ Mini pizzas ▪ Tarte flambée 	Instructions –
 * Frozen pizza 10–35 mins. * Level 2	Uses Frozen ready-made pizza, e.g. <ul style="list-style-type: none"> ▪ Round pizza ▪ Family pizza ▪ Mini pizzas 	Instructions Frozen products (F) 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

BakeOmatic

 Flans	Uses	Instructions
<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"> ▪ Flan made with fresh fruit ▪ Flan made with frozen fruit ▪ Cheese flan ▪ Bacon and onion flan ▪ Quiche lorraine 	<p>Cheese flan:</p> <ul style="list-style-type: none"> ▶ Select the «Lightly browned» setting.
<p> Bread , Plaited bread</p> <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"> ▪ Farmhouse bread ▪ Party bread ▪ Focaccia (Italian flat bread) ▪ Bread rolls 	<p>Sweet biscuits and pastries:</p> <ul style="list-style-type: none"> ▶ Select the «Lightly browned» setting. <p>Large plaited bread (1 kg flour):</p> <ul style="list-style-type: none"> ▶ Select the «Medium browned» setting.
<p> Yeast pastries with filling</p> <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"> ▪ Hazelnut croissants ▪ Russian plait ▪ Yeast swirls ▪ Mini pizza swirls 	<p>Large yeast pastries, e.g. Russian plait:</p> <ul style="list-style-type: none"> ▶ Select the «Well browned» setting.

 Muffins, Blechkuchen	Uses	Instructions
20–35 mins. * Medium browned  Level 2	<ul style="list-style-type: none"> ▪ Muffins ▪ Sponge traybake 	–
 Cake	Uses	Instructions
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"> ▪ Chocolate cake ▪ Lemon cake 	–


Preserving, bottling

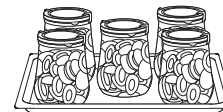
Food can be preserved and bottled in special preserving jars. Only use undamaged jars with glass lids, suitable rubber seals and sealing clips that sit correctly. Do not use jars with screw or bayonet tops as the pressure that builds up cannot be reduced.



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

Model designation	Model number	Type	Size system
Combair XSL 60	21023	BCXSLZ60	60-450
Combair XSLP 60	21028	BCXSLPZ60	60-450
Combair XSL 60	21030	BCXSLZ60Y	60-450
Combair XSLP 60	21099	BCXSLP60H, BCXSLPZ60H	60-450
Combair XSL 60	21100	BCXSLZ60H	60-450
Combair XSL 60	21101	BCXSL60HY, BCXSLZ60HY	60-450

