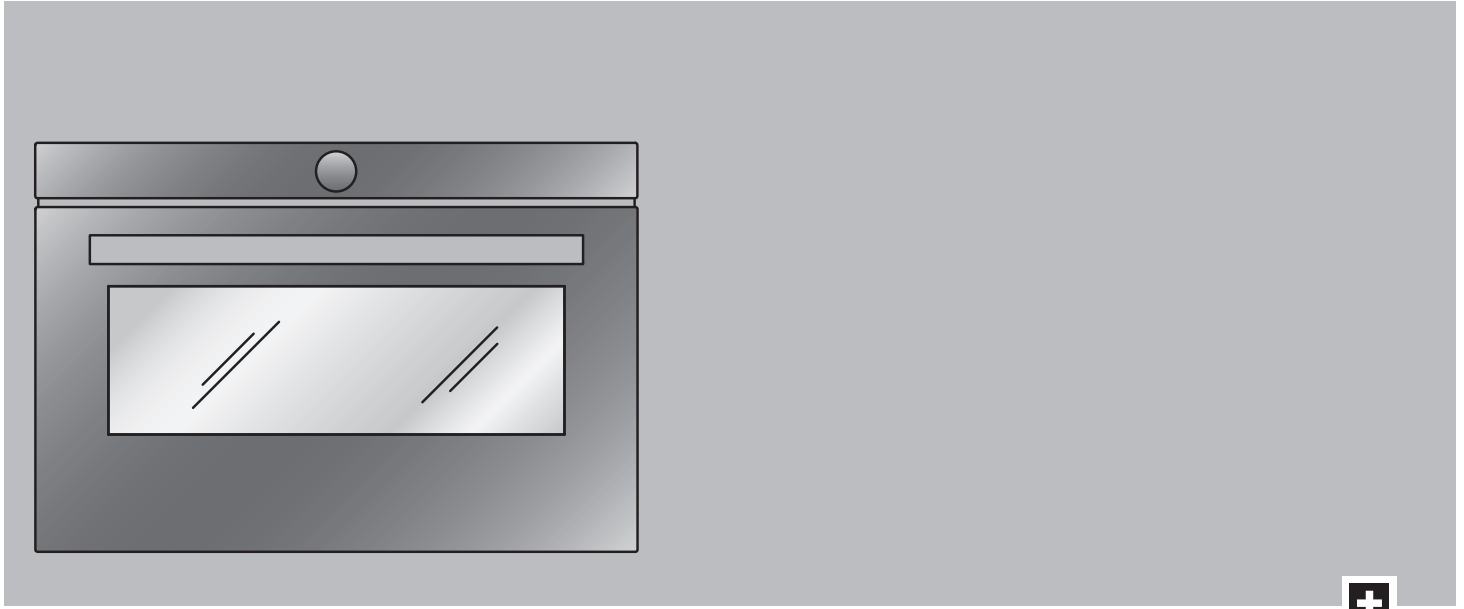




EasyCook

Combi-Steam HSL

Combi-steam cooker

Contents

EasyCook	3
Symbols used	3
Operating modes	3
GourmetGuide	3
Optimal use	3
Settings	4
Vegetables	4
Bakes and bread	6
Flans and pizza	13
Potatoes	14
Baked dishes and gratins	15
Meat	16
Accompaniments	21
Grains	24
Poultry	25
Pulses	26
Fish and seafood	27
Fruit	28
Dairy products	30
Desserts	30
Mushrooms	30
Eggs	31
Chestnuts	31
BakeOmatic	32
RegenerateOmatic	37
Preserving, bottling	38

EasyCook

Symbols used

-  Operating mode
-  GourmetGuide
-  Food probe temperature
-  Cooking space temperature

-  Preheating until the cooking space temperature is reached
-  Duration
-  Levels
-  Accessories

Operating modes

-  Hot air
-  Hot air humid
-  Hot air with steaming

-  Steam
-  Regeneration

GourmetGuide

-  BakeOmatic
-  RegenerateOmatic
-  Soft roasting
-  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 a guide and may vary depending on the type and size of the food as well as on individual preference.

- ▶ 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.

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	Cauliflower, florets	Cook	👉	100 °C	No	10–25 mins.	2	🍽️)
		Preserve	👉			1 hr. 30 mins.–1 hr. 40 mins.	1	🍽️
Broccoli		Cook	👉	100 °C	No	10–20 mins.	2	🍽️)
		Preserve	👉			1 hr. 30 mins.–1 hr. 40 mins.	1	🍽️
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.	1	🍽️
Fennel, chopped		Cook	👉	100 °C	No	15–23 mins.	2	🍽️)
Gratinate		Gratinate ²⁾	🔄	190–210 °C	Yes	10–18 mins.	1	🍽️

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.

 Vegetables								
Green beans	Green beans, fresh	Cook		100 °C	No	30–50 mins.	2	 ¹⁾
		Blanch				5–15 mins.		
		Preserve ³⁾				1 hr.–1 hr. 10 mins.	1	
Green beans	Dried string beans, soaked	Cook		100 °C	No	35–45 mins.	2	 ¹⁾
Cabbage, chopped		Cook		100 °C	No	20–40 mins.	2	 ¹⁾
Carrots, chopped		Cook		100 °C	No	15–25 mins.	2	 ¹⁾
		Preserve				1 hr. 30 mins.–1 hr. 40 mins.	1	
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	12–22 mins.	2	 ¹⁾
Corn	Corn on the cob	Cook		100 °C	No	30–45 mins.	2	 ¹⁾
Corn	Polenta	Cook ²⁾ , ⁴⁾		100 °C	No	30–40 mins.	2	
Sweet peppers		Cook		100 °C	No	8–15 mins.	2	 ¹⁾
		Skin		230 °C	Yes	8–15 mins.	1	

- 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⁾ ► Repeat the preserving step, allowing the jars to cool down completely in between time.
- ⁴⁾ ► Add 3 dl liquid per 100g.

Settings

🥬 Vegetables			🍳	🔥	🔥↑	↔️	🕒	🍳
Beetroot		Cook	👉	100 °C	No	30 mins.–1 hr. 30 mins.	2	🍳
Brussels sprouts		Cook	👉	100 °C		20–30 mins.		
Sauerkraut	Sauerkraut, raw	Cook	👉	100 °C	No	40 mins.–1 hr. 10 mins.	2	🍳
Sauerkraut	Sauerkraut, precooked	Cook	👉	100 °C	No	20–30 mins.	2	🍳
Scorzonera		Cook	👉	100 °C	No	25–35 mins.	2	🍳
Celery	Celery, chopped	Cook	👉	100 °C	No	15–25 mins.	2	🍳
Celery	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	👉		Yes¹)	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.	1	
	Bake				200–210 °C				
	BakeOmatic								
	Refresh								
	Defrost				140–160 °C		15–25 mins.		

Bakery products								
Plaited bread	Professional baking			180–200 °C	No	25–50 mins.	1	
							1+3	
	Bake		180–190 °C				1	
					1+3			
			180–200 °C	Yes	1			
					1+3			
	BakeOmatic				No		1	
Bread rolls	Professional baking			200–220 °C	No	20–40 mins.	1	
						1+3		
	Bake			20–30 mins.		1		
						1+3		
	BakeOmatic					1		
					1+3			
Bread rolls	Refresh				No		1	
Sweet biscuits and pastries	Basler Leckerli (honey almond spice cookies)	Bake		160–180 °C	Yes	10–18 mins.	1	
							1+3	

Settings

 Bakery products									
Sweet biscuits and pastries	Brunsli (chocolate almond spice cookies)	Bake			150–160 °C	Yes	7–15 mins.	1	
								1+3	 
Sweet biscuits and pastries	Chräbeli (aniseed biscuits)	Bake			120–140 °C	Yes	20–30 mins.	1	
								1+3	 
Sweet biscuits and pastries	Eclairs, profiteroles	Bake			150–170 °C	Yes	20–35 mins.	1	
								1+3	 
Sweet biscuits and pastries	Mailänderli (butter biscuits)	Bake			150–160 °C	Yes	12–18 mins.	1	
								1+3	 
Sweet biscuits and pastries	Macaroons	Bake			160–180 °C	Yes	12–18 mins.	1	
								1+3	 
Sweet biscuits and pastries	Spitzbuben (jam biscuits)	Bake			150–160 °C	Yes	12–18 mins.	1	
								1+3	 
Sweet biscuits and pastries	Zimtsterne (cinnamon star cookies)	Bake			150–160 °C	Yes	7–15 mins.	1	
								1+3	 

 Bakery products									
Sweet biscuits and pastries	Yeast pastries	Professional baking		 	180–200 °C	No	15–35 mins.	1	
								1+3	 
		BakeOmatic		 		No		1	
								1+3	 
Savouries	Aperitif nibbles, fresh	Professional baking		 	190–210 °C	No	20–30 mins.	1	
								1+3	 
		Bake			180–190 °C		15–25 mins.	1	
								1+3	 
		BakeOmatic		 				1	
								1+3	 
Savouries	Bruschetta	Bake			180–200 °C	Yes	5–10 mins.	1	
								1+3	 
Savouries	Yeast pastries	Professional baking		 	180–200 °C	No	20–35 mins.	1	
								1+3	 
		BakeOmatic		 				1	
								1+3	 

Settings

 Bakery products										
Savouries	Garlic bread	Bake			180–200 °C	Yes	5–10 mins.	1		
								1+3	 	
Savouries	Ham and pineapple toastie	Bake			190–210 °C	Yes	15–22 mins.	1+3	 	
Puff pastries	Hazelnut croissant	Professional baking		 	190–210 °C	No	20–35 mins.	1		
								1+3	 	
		Bake			180–190 °C		20–30 mins.	1		
								1+3	 	
Puff pastries	Ham croissants	Professional baking		 	190–210 °C	No	20–35 mins.	1		
								1+3	 	
		Bake			180–190 °C		20–30 mins.	1		
								1+3	  	
Sponge cake	Roulade	Bake			160–180 °C	Yes	8–14 mins.	1		
								1+3	 	
Sponge cake	Torte	Bake			160–170 °C	Yes	25–40 mins.	1		
Torte	Linzertorte	Bake			150–170 °C	Yes	40–60 mins.	1		
Torte	Carrot torte	Bake			150–170 °C	Yes	35–55 mins.	1		
Torte	Chocolate torte	Bake			150–170 °C	Yes	40–60 mins.	1		

 Bakery products									
Torte	Japonaise base (thin nut meringue base)	Bake			140–160 °C	Yes	15–30 mins.	1	
Cake		Bake			150–170 °C	Yes	50 mins.–1 hr. 10 mins.	1	
		BakeOmatic				No			
Cakes	Tray-baked cake	Bake			170–190 °C	Yes	20–35 mins.	1	
								1+3	 
Cakes	Luzerner Lebkuchen (ginger-bread)	Bake			150–170 °C	Yes	45 mins.–1 hr. 5 mins.	1	
Ring cake	Yeast ring cake	Professional baking			170–190 °C	No	35–50 mins.	1	
		Bake			180–190 °C		30–45 mins.		
		Bake			170–190 °C	Yes			
Ring cake	Sponge ring cake	Bake			150–170 °C	Yes	50 mins.–1 hr. 10 mins.	1	
		BakeOmatic				No			
Yeast pastries	Ring cake	Professional baking			170–190 °C	No	35–50 mins.	1	
		Bake			180–190 °C		30–45 mins.		
		Bake			170–190 °C	Yes			

Settings

Bakery products									
Yeast pastries	Yeast ring	Professional baking		 	180–200 °C	No	25–45 mins.	1	
		Bake			170–190 °C		25–40 mins.		
		BakeOmatic		  					
Yeast pastries	Savouries and biscuits	Professional baking		 	180–200 °C	No	15–35 mins.	1	 
		BakeOmatic		 			20–55 mins.	1 1+3	 
Yeast pastries	Rose cake	Professional baking		 	180–200 °C	No	25–40 mins.	1	
		Bake			170–190 °C		25–35 mins.		
Yeast pastries	Rose cake	BakeOmatic		 		No		1	
Yeast pastries	Russian plait	Professional baking		 	180–200 °C	No	30–45 mins.	1	
		Bake			170–190 °C		25–40 mins.		
		BakeOmatic		  					
Apple strudel		Bake			170–190 °C	Yes	30–45 mins.	1	
Short crust pastry	Short crust pastry case, baked blind	Bake			170–190 °C	Yes	15–25 mins.	1	

 Bakery products									
Short crust pastry	Fruit tart with short crust pastry	Bake			170–180 °C	Yes	40–55 mins.	1	
Meringue	Japonaise base (thin nut meringue base)	Bake			140–160 °C	Yes	15–30 mins.	1	
Meringue	Savouries and biscuits	Bake ¹⁾			80–90 °C	No	50 mins.–1 hr. 40 mins.	1	
								1+3	 

¹⁾ ► Allow to dry overnight after baking.

 Flans and pizza								
Fruit flan	Bake ¹⁾			170–190 °C	Yes	35–50 mins.	1	
	BakeOmatic						1+3	
Savoury flan	Bake			170–190 °C	Yes	35–50 mins.	1	
	BakeOmatic							
Cheese flan	Bake			170–180 °C	Yes	35–50 mins.	1	
	BakeOmatic							
Pizza, fresh	Bake			200–210 °C	Yes	18–30 mins.	1	
	BakeOmatic				No		1+3	 
							1	

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

Settings

🥔 Potatoes								
Potato gratin	Cook ¹⁾			180–190 °C	No	35–60 mins.	1	
	BakeOmatic ¹⁾							
Baked potatoes	Bake			230 °C	No	30–50 mins.	1	
	BakeOmatic ²⁾							
Potatoes, whole	Cook			100 °C	No	30–50 mins.	2	 ³⁾
Potato wedges	Bake			230 °C	No	20–35 mins.	1	
	BakeOmatic					1		
						1+3	 	
Sweet potatoes	Cook			100 °C	No	20–50 mins.	2	 ³⁾
Boiled potatoes	Cook			100 °C	No	15–25 mins.	2	 ³⁾

- ¹⁾ ► Put the food in a suitable container and place on the wire shelf.
- ²⁾ ► Wrap the potatoes in aluminium foil.
- ³⁾ ► 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.	1	
	BakeOmatic							
Vegetable gratin	Cook			180–190 °C	No	30–40 mins.	1	
	BakeOmatic							
Potato gratin	Cook			180–190 °C	No	35–60 mins.	1	
	BakeOmatic							
Lasagne	Cook			170–180 °C	No	30–45 mins.	1	
	BakeOmatic							
Moussaka	Cook			170–180 °C	No	30–45 mins.	1	
	BakeOmatic							
Sweet baked dish	Bake			180–200 °C	No	20–35 mins.	1	

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

Settings

 Meat					 °C					
Veal	Rump/loin	Soft roasting seared ¹⁾		 			No		1	
		Soft roasting with steam		 					2	 ²⁾
Veal	Fillet of veal	Soft roasting seared ¹⁾		 			No		1	
		Soft roasting with steam		 					2	 ²⁾
		Steam				100 °C		20–45 mins.		
Veal	Neck of veal	Soft roasting seared ¹⁾		 			No		1	
Veal	Shoulder of veal	Soft roasting seared ¹⁾		 			No		1	
		Roast ¹⁾				200–210 °C	Yes	1 hr.–1 hr. 20 mins.		
		BakeOmatic ¹⁾		  			No			
Veal	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.

 Meat					$^{\circ}\text{C}$					
Beef	Rump/loin	Soft roasting seared ¹⁾					No		1	
		Soft roasting with steam							2	 ²⁾
Beef	Fillet of beef	Soft roasting seared ¹⁾					No		1	
		Soft roasting with steam							2	 ²⁾
Beef	Fillet of beef	Low temperature cooking ¹⁾			53–57 °C	80–90 °C	No	2 hrs.–3 hrs.	1	
		Steam				100 °C		20–50 mins.	2	 ²⁾
Beef	Entrecôte, Roastbeef	Soft roasting seared ¹⁾					No		1	
		Soft roasting with steam							2	 ²⁾
		Low temperature cooking ¹⁾			53–57 °C	80–90 °C		2 hrs. 20 mins.– 3 hrs. 30 mins.	1	
		Roast				200–210 °C	Yes	35–55 mins.	1	

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.

Settings

 Meat					 °C					
Beef	Shoulder of beef	Soft roasting seared ¹⁾					No		1	
		Roast ¹⁾				180–200 °C	Yes	1 hr.–1 hr. 20 mins.		
		BakeOmatic ¹⁾					No			
Beef	Chuck/rib of beef	Soft roasting seared ¹⁾					No		1	
Beef	Beef ragout	Cook ¹⁾				160–180 °C	No	45–60 mins.	1	
		BakeOmatic ¹⁾								
Beef	Beef goulash	Cook ¹⁾				160–180 °C	No	45–60 mins.	1	
		BakeOmatic ¹⁾								
Beef	Stewing meat	Cook ¹⁾ , ²⁾				100 °C	No	1 hr.–1 hr. 30 mins.	2	
Beef	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⁾ ► Cover meat completely with liquid.

 Meat					 °C					
Pork	Rump/loin	Soft roasting seared ¹⁾					No		1	
		Soft roasting with steam							2	 ²⁾
		Low temperature cooking ¹⁾			65 °C	90–100 °C		2 hrs. 40 mins.–4 hrs.	1	
Pork	Pork fillet	Steam				100 °C	No	20–35 mins.	2	 ²⁾
Pork	Fillet in puff pastry	Professional baking				190–210 °C	No	25–40 mins.	1	
		Bake				180–200 °C	Yes			
Pork	Neck of pork	Soft roasting seared ¹⁾					No		1	
		BakeOmatic ¹⁾								
Pork	Shoulder of pork	Roast ¹⁾				180–200 °C	Yes	1 hr.–1 hr. 30 mins.	1	
		BakeOmatic ¹⁾					No			
Pork	Smoked pork loin	Cook ¹⁾				100 °C	No	45 mins.–1 hr. 30 mins.	2	
Pork	Ham	Cook ¹⁾				100 °C	No	50 mins.–1 hr. 30 mins.	2	
Pork	Bacon	Cook ¹⁾				100 °C	No	20–40 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.

Settings

 Meat					 °C					
Pork	Saucisson	Cook ¹⁾				80–100 °C	No	30–45 mins.	2	
Pork	Geschnetzeltes (chopped meat in a sauce)	Cook ¹⁾				100 °C		30–50 mins.	2	
Leg of lamb		Soft roasting seared ¹⁾		 			No		1	
		Soft roasting with steam		 					2	 ²⁾
		Roast				200–220 °C	Yes	1 hr.– 1 hr. 40 mins.	1	
		BakeOmatic ¹⁾		 			No			
Meat terrine		Cook				90 °C	No	15–50 mins.	2	
Meat products	Fleischkäse (specialty meat loaf)	Bake				160–180 °C	Yes	40–60 mins.	1	
Meat products	Meat loaf	Cook ¹⁾				180–200 °C	Yes	50 mins.– 1 hr. 10 mins.	1	
Meat products	Smoked pork loin	Cook ¹⁾				100 °C	No	45 mins.– 1 hr. 30 mins.	2	
Meat products	Saucisson	Cook ¹⁾				80–100 °C	No	30–45 mins.	2	
Meat products	Ham	Cook ¹⁾				100 °C	No	50 mins.– 1 hr. 30 mins.	2	
Meat products	Bacon	Cook ¹⁾				100 °C	No	20–40 mins.	2	
Meat products	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⁾ ► Place the stainless steel tray underneath the perforated cooking tray or 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.	1	
	BakeOmatic		 A 				1	
							1+3	 
Baked potatoes	Bake			230 °C	No	30–50 mins.	1	
	BakeOmatic ²⁾		 A 				1	
							1+3	 
Pasta	Regenerate ³⁾			110–130 °C	No	6–10 mins.	1	
							1+3	 
	RegenerateOmatic ³⁾		 m 				1	
							1+3	 

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

2) ► Wrap the potatoes in aluminium foil.

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

Settings

Accompaniments								
Spätzli (egg noodles)	Regenerate ¹⁾			110–130 °C	No	6–10 mins.	1	
						1+3	 	
	RegenerateOmatic ¹⁾		 				1	
						1+3	 	
Dry rice	Cook ¹⁾ , ²⁾			100 °C	No	20–40 mins.	2	
	Regenerate ¹⁾			110–130 °C		6–12 mins.	1	
						1+3	 	
	RegenerateOmatic ¹⁾		 				1	
						1+3	 	
Risotto	Cook ¹⁾ , ³⁾			100 °C	No	30–40 mins.	2	
	Regenerate ¹⁾			110–130 °C		6–12 mins.	1	
						1+3	 	

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

²⁾ ► Add 1½ dl liquid per 100g.

³⁾ ► Add 2½ dl liquid per 100g.

 Accompaniments								
Risotto	RegenerateOmatic ¹⁾				No		1	
							1+3	 
Corn on the cob	Cook			100 °C	No	30–45 mins.	2	 ⁸⁾
Polenta	Cook ¹⁾ , ⁷⁾			100 °C	No	30–40 mins.	2	
Wheat (ebly)	Cook ¹⁾ , ²⁾			100 °C	No	20–30 mins.	2	
Semolina	Cook ¹⁾ , ³⁾			100 °C	No	10–18 mins.	2	
Millet	Cook ¹⁾ , ⁴⁾			100 °C	No	20–40 mins.	2	
Chickpeas ⁵⁾	Cook ¹⁾ , ⁶⁾			100 °C	No	20–40 mins.	2	
Lentils	Cook ¹⁾ , ³⁾			100 °C	No	15–60 mins.	2	

- ¹⁾ ► Put the food in a suitable container and place on the wire shelf.
- ²⁾ ► Add 1–1½ dl liquid per 100g.
- ³⁾ ► Add 2–3 dl liquid per 100g.
- ⁴⁾ ► Add 1½–2 dl liquid per 100g.
- ⁵⁾ ► Soak overnight.
- ⁶⁾ ► Add ½–1 dl liquid per 100g.
- ⁷⁾ ► Add 3 dl liquid per 100g.
- ⁸⁾ ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

Settings

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⁾
Corn	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.	1	
							1+3	 	
		RegenerateOmatic ¹⁾		 💧💧				1	
								1+3	 

- 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.

Grains									
Rice	Risotto	Cook ¹⁾ , ²⁾			100 °C	No	30–40 mins.	2	
		Regenerate ¹⁾			110–130 °C		6–12 mins.	1	
		RegenerateOmatic ¹⁾		 	1+3			 	
					1				
Wheat (ebly)		Cook ¹⁾ , ³⁾			100 °C	No	20–40 mins.	2	

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

²⁾ ► Add 2½ dl liquid per 100g.

³⁾ ► Add 1–1½ dl liquid per 100g.

Poultry							
Chicken breast	Cook		100 °C	No	10–25 mins.	2	 ¹⁾
	Cook		200–220 °C	Yes	8–15 mins.	1	
Chicken leg	Cook		210–230 °C	Yes	20–30 mins.	1	
Chicken, whole	Cook ²⁾		190–200 °C	Yes	40–55 mins.	1	
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⁾ ► Prepare then place the chicken in the roasting bag.

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)
	Blanch				5–15 mins.		
	Preserve ²⁾				1 hr.–1 hr. 10 mins.	1	
Green beans	Dried string beans, soaked		100 °C	No	35–45 mins.	2	 1)
Mangetout			100 °C	No	10–20 mins.	2	 1)
Chickpeas ³⁾			100 °C	No	20–40 mins.	2	
Lentils			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.

 Fish and seafood								
Fish gratin	Cook ¹⁾			180–200 °C	No	20–45 mins.	1	
	BakeOmatic ¹⁾							
Gilthead seabream, whole	Cook			80–100 °C	No	20–30 mins.	2	 2)
	Roast			190–210 °C	Yes	15–25 mins.	1	
Trout, whole	Cook			80–100 °C	No	20–30 mins.	2	 2)
	Roast			190–210 °C	Yes	15–25 mins.	1	
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.	1	
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.

Settings

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

- 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⁾
- ▶ Preparing the jelly.



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

🍏 Fruit and berries							
Apricots, halves	Compote		100 °C	No	10–20 mins.	2	
	Desiccate ¹⁾		65–75 °C		14 hrs.–16 hrs.	1	
						1+3	
						1+2+3	
Preserve		90 °C	30–40 mins.	1			
Plums, halves	Compote		100 °C	No	10–20 mins.	2	
	Preserve		90 °C		30–40 mins.	1	
Peaches, chopped	Compote		100 °C	No	10–20 mins.	2	
	Preserve		90 °C		30–40 mins.	1	
Cherries, pitted	Compote		100 °C	No	10–20 mins.	2	
	Preserve		80 °C		30–40 mins.	1	

- 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.



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

Settings

 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	

 Mushrooms							
Mushrooms, sliced	Desiccate		50–60 °C	No	5 hrs.–8 hrs.	1	
						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		100 °C	No	1 hr. 15 mins.–1 hr. 30 mins.	1	
Mushrooms, whole	Preserve		100 °C	No	1 hr. 15 mins.–1 hr. 30 mins.	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							
Chestnuts	Cook		190–210 °C	No	15–30 mins.	1	

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

BakeOmatic

 Aperitif nibbles, fresh	Uses	Instructions
15–30 mins. * Lightly, medium or well browned are selectable    Level 1 or 1+3	Savouries and biscuits made from puff pastry or other type of pastry, filled or open, e.g.: ▪ Puff pastries – filled ▪ Mini pizza swirls ▪ Savoury straws – unfilled ▪ Ham croissants	Savoury straws – unfilled: ▶ Select the «Lightly browned» setting. ▶ Must not be brushed with egg yolk.
 * Frozen aperitif nibbles	Uses	Instructions
10–35 mins. * Level 1 or 1+3	Frozen ready-made aperitif products, e.g. ▪ Ham croissants ▪ Mini cheese flans ▪ Puff pastries	Frozen products (F) are prebaked to various degrees. Select duration according to the instructions on the packaging: ▶ 8–12 mins. ▶ 13–20 mins. ▶ 21–35 mins.
 Gratin	Uses	Instructions
30–50 mins. * Medium browned  Level 1 * Possible duration of BakeOmatic	Baked dishes and gratins, e.g.: ▪ Potato gratin ▪ Pasta gratin ▪ Baked rice pudding ▪ Lasagne ▪ Moussaka	–

 Soufflé, sweet baked dish	Uses	Instructions
30–55 mins. * Medium browned  Level 1	Sweet and savoury soufflés as well as baked dishes made with beaten egg whites.	Also suitable for loaf cakes with beaten egg whites incorporated into the mixture.
 Baked potatoes	Uses	Instructions
25–65 mins. * Medium browned  Level 1 or 1+3	Baked potato accompaniments, e.g.: ▪ Potato wedges ▪ Sliced potatoes ▪ Diced potatoes ▪ Baked potatoes ▪ Marinated vegetables (coarsely chopped)	▶ Leave enough space between the pieces of potato. Preferably spread on two baking sheets. ▶ Wrap baked potatoes in aluminium foil. ▶ Do not use frozen products.
 * Frozen deep-fried products	Uses	Instructions
10–35 mins. * Level 1 or 1+3	Frozen deep-fried products, e.g. ▪ Chips ▪ Croquettes ▪ Spring rolls ▪ Chicken nuggets	Frozen products (F) are prebaked to various degrees. Select duration according to the instructions on the packaging: ▶ 8–12 mins. ▶ 13–20 mins. ▶ 21–35 mins.

* Possible duration of BakeOmatic

BakeOmatic

 Braising meat	Uses	Instructions
1 hr. 30 mins.–2 hrs. 30 mins. * Medium and well browned  Level 1	Roast, ragout, goulash, e.g.: ▪ Italian braised meat dish ▪ Ragout ▪ Irish stew	► Cover goulash with liquid. Large joint of roast beef (>1 kg): ► Select the «Well browned» setting.
 Pizza, fresh	Uses	Instructions
25–35 mins. * Medium browned  Level 1	Home-made pizzas, e.g.: ▪ Ham and pineapple pizza ▪ Calzone (folded pizza) ▪ Mini pizzas ▪ Tarte flambée	–
 * Frozen pizza	Uses	Instructions
10–35 mins. * Level 1	Frozen ready-made pizza, e.g. ▪ Round pizza ▪ Family pizza ▪ Mini pizzas	Frozen products (F) are prebaked to various degrees. Select duration according to the instructions on the packaging: ► 8–12 mins. ► 13–20 mins. ► 21–35 mins.

* Possible duration of BakeOmatic

 Flans	Uses	Instructions
Preheating 45–60 mins. * Lightly, medium or well browned are selectable    Level 1	Flans and quiches, e.g.: ▪ Flan made with fresh fruit ▪ Flan made with frozen fruit ▪ Cheese flan ▪ Bacon and onion flan ▪ Quiche lorraine	Cheese flan: ▶ Select the «Lightly browned» or «Medium browned» setting.
 Bread	Uses	Instructions
35–50 mins. * Lightly, medium or well browned are selectable    Level 1 or 1+3	Bread in all shapes and sizes, e.g.: ▪ Farmhouse bread ▪ Party bread ▪ Focaccia (Italian flat bread) ▪ Bread rolls	Sweet biscuits and pastries: ▶ Select the «Lightly browned» setting.
 Plaited bread	Uses	Instructions
30–45 mins. * Lightly, medium or well browned are selectable    Level 1 or 1+3 * Possible duration of BakeOmatic	Plaited bread	Large plaited bread (1 kg flour): ▶ Select the «Medium browned» setting.

BakeOmatic

 Yeast pastries with filling	Uses	Instructions
20–55 mins. * Lightly, medium or well browned are selectable: , ,  Level 1 or 1+3	Sweet and savoury yeast pastries, e.g.: ▪ Hazelnut croissants ▪ Russian plait ▪ Yeast swirls ▪ Mini pizza swirls	Large yeast pastries, e.g. Russian plait: ► Select the «Well browned» setting.
 Muffins, Blechkuchen	Uses	Instructions
30–45 mins. * Medium browned  Level 1	▪ Muffins ▪ Sponge traybake	–
 Cake	Uses	Instructions
1 hr.–1 hr. 15 mins. * Medium browned  Level 1	All types of loaf cakes, e.g.: ▪ Chocolate cake ▪ Lemon cake	–

* Possible duration of BakeOmatic

RegenerateOmatic

 Regenerate moist	Uses	Instructions
10–14 mins. * Level 1 or 1+3	Precooked food and ready-made meals, e.g.: ▪ Vegetables ▪ Pasta ▪ Rice dishes ▪ Meat ▪ Gratin ▪ Omelettes	–
 Regenerate crispy	Uses	Instructions
14–18 mins. * Level 1 or 1+3	Precooked pastry-based food, e.g.: ▪ Pizza ▪ Puff pastry aperitif nibbles ▪ Mini cheese flans ▪ Flans ▪ Toast ▪ Spring rolls	► For a crispy base, bake on the perforated cooking tray or on the wire shelf.

* Approximate duration of RegenerateOmatic

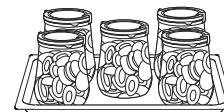
Preserving, bottling

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

► 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.

Validity

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

Model designation	Model number	Type	Size system
Combi-Steam HSL 60	23069	CSTHSLZ60H	60-381

