

EasyCook

Combair-Steam SL

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		Steaming
	Hot air with steaming		Regeneration

GourmetGuide

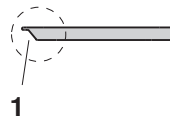
	BakeOmatic		Soft roasting
	RegenerateOmatic		Professional baking

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.

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

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

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

²⁾ ► 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	Cook		100 °C	No	30–45 mins.	2	 ¹)
Corn	Polenta	Cook ^{²)} , ^{³)}		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	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			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			180–200 °C	Yes	35–50 mins.		
	BakeOmatic		 		No			
	Refresh		 					
	Defrost			140–160 °C		15–25 mins.		
















🍞 Bakery products			📖	👨🍳	🌡️📊	🌡️⬆️	⏪⏩	📖	🍳
Plaited bread		Professional baking		🍞🌿 🍞	180–200 °C	No	25–50 mins.	2	🍷
		Bake	📖🍞			Yes			🍷
		Bake	📖🍞						🍷
		BakeOmatic		🍞 ⋮ 🍞	No		🍷		
		Refresh		🍞 ⋮ 👉			🍷		
Bread rolls		Professional baking		🍞🌿 🍞	200–220 °C	No	20–40 mins.	2	🍷
		Bake	📖🍞			Yes	20–30 mins.		
		Bake	📖				20–30 mins.		
		BakeOmatic		🍞 ⋮ 🍞	No		🍷		
		Refresh		🍞 ⋮ 👉					
Sweet biscuits and pastries	Basler Leckerli (honey almond spice cookies)	Bake	📖🍞		160–180 °C	Yes	10–25 mins.	2 1+3	🍷 🍷 🍷
Sweet biscuits and pastries	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	🍷 🍷
Sweet biscuits and pastries	Chräbeli (aniseed biscuits)	Bake 1 level	📖		130–145 °C	Yes	20–30 mins.	2	🍷
		Bake 2 levels	📖🍞		120–140 °C		1+3	🍷 🍷	






























Settings

 Bakery products									
Sweet biscuits and pastries	Eclairs, profiteroles	Bake 1 level			170–180 °C	Yes	20–35 mins.	2	
		Bake 2 levels						1+3	 
Sweet biscuits and pastries	Mailänderli (butter biscuits)	Bake 1 level			150–160 °C	Yes	7–20 mins.	2	
		Bake 2 levels						1+3	 
Sweet biscuits and pastries	Macaroons	Bake			180–200 °C	Yes	10–20 mins.	2	
			1+3					 	
Sweet biscuits and pastries	Spitzbuben (jam biscuits)	Bake 1 level			150–160 °C	Yes	7–20 mins.	2	
		Bake 2 levels						1+3	 
Sweet biscuits and pastries	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	 
Sweet biscuits and pastries	Yeast pastries	Professional baking			180–200 °C	No	15–35 mins.	2	
								1+3	 
		Bake			170–190 °C	Yes	15–30 mins.	2	
		BakeOmatic				No		2	 
							1+3		

 Bakery products									
Savouries	Aperitif nibbles, fresh	Professional baking		 	190–210 °C	No	20–30 mins.	2	
								1+3	 
		Bake			200–210 °C	Yes	10–25 mins.	2	
		BakeOmatic		 		No		2	
								1+3	 
Savouries	Bruschetta	Bake			200–220 °C	Yes	5–10 mins.	2	
Savouries	Yeast pastries	Professional baking		 	180–200 °C	No	20–35 mins.	2	
								1+3	 
		Bake			170–190 °C	Yes	15–30 mins.	2	
		BakeOmatic		 		No		2	
								1+3	 
Savouries	Garlic bread	Bake			210–230 °C	Yes	5–10 mins.	2	
Savouries	Ham and pineapple toastie	Bake			200–220 °C	Yes	15–20 mins.	2	
Puff pastries	Hazelnut croissant	Professional baking		 	190–210 °C	No	20–35 mins.	2	
		Bake				Yes	15–25 mins.		
Puff pastries	Ham croissants	Professional baking		 	190–210 °C	No	20–35 mins.	2	
		Bake				Yes	15–25 mins.		

Settings































🍪 Bakery products			🍪	👨🍳	🌡️📊	🔥↑	↔️	📦	🍰
Sponge cake	Roulade	Bake	🍪		150–170 °C	Yes	7–15 mins.	2	
								1+3	 
Sponge cake	Torte	Bake	🍪		160–180 °C	Yes	20–40 mins.	2	
Torte	Linzertorte	Bake	🍪		160–180 °C	Yes	40–60 mins.	2	
Torte	Carrot torte	Bake	🍪		160–180 °C	Yes	40–60 mins.	2	
Torte	Chocolate torte	Bake	🍪		160–180 °C	Yes	40–60 mins.	2	
Torte	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	
		BakeOmatic		🍪 A		No	1 hr.–1 hr. 15 mins.		
Cakes	Tray-baked cake	Bake	🍪		180–200 °C	Yes	20–40 mins.	2	
Cakes	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	30–45 mins.		
		Bake	🍪			Yes	30–45 mins.		
Ring cake	Sponge ring cake	Bake	🍪		150–170 °C	Yes	40–60 mins.	2	
		BakeOmatic		🍪 A		No			

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

Settings


























🍞 Bakery products			📖	👨🍳	🌡️📊	🌡️↑	⏮️⏭️	📦	🍰
Yeast pastries	Russian plait	Professional baking	📖	👨🍳 🍷	180–200 °C	No	30–45 mins.	2	🍰
		Bake	📖		170–190 °C	Yes	25–45 mins.		
		BakeOmatic		👁️ 👁️ 📊		No			
Apple strudel		Bake	📖		190–210 °C	Yes	30–50 mins.	2	🍰
Short crust pastry	Short crust pastry case, baked blind	Bake	📖		140–160 °C	Yes	15–25 mins.	2	🍰
Short crust pastry	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	🍰 🍰
Meringue	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	Bake ¹⁾			190–210 °C	Yes	35–50 mins.	2	 
	BakeOmatic		 				2	 
Savoury flan	Bake			170–200 °C	Yes	30–50 mins.	2	 
	BakeOmatic		 					
Cheese flan	Bake			160–180 °C	Yes	30–45 mins.	2	 
	BakeOmatic		  					
Pizza, fresh	Bake			180–200 °C	Yes	20–30 mins.	2	
	BakeOmatic		 		No			

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	
	BakeOmatic ¹⁾							
Baked potatoes	Bake			230 °C	No	30–50 mins.	2	
	BakeOmatic ²⁾							
Potatoes, whole	Cook			100 °C	No	30–50 mins.	2	 ³⁾
Potato wedges	Bake			230 °C	No	20–35 mins.	2	
	BakeOmatic						2 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.	2	
	BakeOmatic							
Vegetable gratin	Cook			170–190 °C	No	20–40 mins.	2	
	BakeOmatic							
Potato gratin	Cook			170–190 °C	No	25–45 mins.	2	
	BakeOmatic							
Lasagne	Cook			180–200 °C	No	30–50 mins.	2	
	BakeOmatic							
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.































Settings

 Meat										
Veal	Rump/loin	Soft roasting seared ¹⁾					No		2	
		Soft roasting with steam								 2)
Veal	Fillet of veal	Soft roasting seared ¹⁾					No		2	
		Soft roasting with steam								 2)
		Steam			100 °C			20–45 mins.		
Veal	Neck of veal	Soft roasting seared ¹⁾					No		2	
Veal	Shoulder of veal	Soft roasting seared ¹⁾					No		2	
Veal	Shoulder of veal	Roast ³⁾			200–220 °C	Yes		1 hr.–1 hr. 20 mins.	2	 2)
		BakeOmatic ¹⁾								
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.

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



























 Meat					 °C					
Beef	Rump/loin	Soft roasting seared ¹⁾		 			No		2	
		Soft roasting with steam		 						
Beef	Fillet of beef	Soft roasting seared ¹⁾		 			No		2	
		Soft roasting with steam		 						
Beef	Fillet of beef	Low temperature cooking ¹⁾			53–57 °C	80–90 °C	No	2 hrs.–3 hrs.	2	
		Steam				100 °C		20–50 mins.		 ³⁾
Beef	Entrecôte, Roastbeef	Soft roasting seared ¹⁾		 			No		2	
		Soft roasting with steam		 						 ³⁾
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		35–55 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					
Beef	Shoulder of beef	Soft roasting seared ¹⁾					No		2	
		Roast ³⁾				190–210 °C	Yes	1 hr.–1 hr. 20 mins.		
		BakeOmatic ¹⁾					No			
Beef	Chuck/rib of beef	Soft roasting seared ¹⁾					No		2	
Beef	Beef ragout	Cook ¹⁾				160–180 °C	No	45–60 mins.	2	
		BakeOmatic ¹⁾						1 hr. 30 mins.– 2 hrs. 30 mins.		
Beef	Beef goulash	Cook ¹⁾				160–180 °C	No	45–60 mins.	2	
		BakeOmatic ¹⁾						1 hr. 30 mins.– 2 hrs. 30 mins.		
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.

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






























Meat										
Pork	Rump/loin	Soft roasting seared ¹⁾			65 °C	90–100 °C	No	2 hrs.–3 hrs. 30 mins.	2	
		Soft roasting with steam								
		Low temperature cooking ¹⁾								
Pork	Pork fillet	Steam				100 °C	No	20–35 mins.	2	
Pork	Fillet in puff pastry	Professional baking				190–210 °C	No	25–40 mins.	2	
		Bake				180–200 °C		25–40 mins.		
Pork	Neck of pork	Soft roasting seared ¹⁾					No	1 hr. 30 mins.– 2 hrs. 30 mins.	2	
		BakeOmatic ¹⁾								
Pork	Shoulder of pork	Roast ³⁾				180–200 °C	Yes	1 hr.–1 hr. 30 mins.	2	
		BakeOmatic ¹⁾					No			

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										
Pork	Smoked pork loin	Cook ³⁾				100 °C	No	45 mins.– 1 hr. 30 mins.	2	
Pork	Ham	Cook ³⁾				100 °C	No	50 mins.– 1 hr. 30 mins.	2	
Pork	Bacon	Cook ³⁾				100 °C	No	20–40 mins.	2	
Pork	Saucisson	Cook ³⁾				80–100 °C	No	30–45 mins.	2	
Pork	Geschnetzeltes (chopped meat in a sauce)	Cook ³⁾				100 °C	No	30–50 mins.	2	
Leg of lamb		Soft roasting seared ³⁾					No		2	
		Soft roasting with steam								 ²⁾
		Roast ¹⁾				200–220 °C	Yes	1 hr.– 1 hr. 40 mins.		 ²⁾
		BakeOmatic ³⁾					No			
Meat terrine		Cook				90 °C	No	15–50 mins.	2	

¹⁾ ► Put the food directly on the wire shelf.

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

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

 Meat					 °C					
Meat products	Bratwurst	Grill ¹⁾				4	Yes ²⁾	12–20 mins. ³⁾	4	 ⁴⁾
Meat products	Fleischkäse (specialty meat loaf)	Bake				160–180 °C	Yes	35–60 mins.	2	
Meat products	Meat loaf	Cook ⁵⁾				190–210 °C	Yes	45 mins.– 1 hr. 10 mins.	2	
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 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.



































Settings

 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	
	BakeOmatic						1+3	 
Baked potatoes	Bake			230 °C	No	30–50 mins.	2	
	BakeOmatic ²⁾							
Pasta	Regenerate ³⁾			110–130 °C	No	6–12 mins.	2	
							1+3	 
	RegenerateOmatic ³⁾						2	
							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.



























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

Settings


















 Accompaniments								
Risotto	RegenerateOmatic ¹⁾				No		2	
							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	20–40 mins.	2	
Semolina	Cook ¹⁾ , ³⁾			100 °C	No	10–15 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.

🌾 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.	2			
		RegenerateOmatic ¹⁾						1+3			
								2			
								1+3			
								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.

















Settings

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

 Pulses								
Peas		Cook		100 °C	No	15–30 mins.	2	 1)
Green beans	Green beans, fresh	Cook		100 °C	No	30–50 mins.	2	 1)
		Blanch				5–15 mins.		
		Preserve ²⁾				1 hr.–1 hr. 10 mins.		
Green beans	Dried string beans, soaked	Cook		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.

 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.	2	


























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

Settings

 Fish and seafood								
Fish gratin	Cook ¹⁾			180–200 °C	No	20–45 mins.	2	
	BakeOmatic ¹⁾							
Gillthead seabream, whole	Cook			80–100 °C	No	20–30 mins.	2	 2)
	Roast			180–210 °C	Yes	15–25 mins.		
Trout, whole	Cook			80–100 °C	No	15–30 mins.	2	 2)
	Roast			180–210 °C	Yes	15–25 mins.		
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.		
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	  
Apples	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⁾
Peaches, chopped	Compote		100 °C	No	10–20 mins.	2	
	Preserve				30–60 mins.		 ²⁾
Cherries, pitted	Compote		100 °C	No	10–20 mins.	2	
	Preserve		80 °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.

 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.	2	
						1+3	
						1+2+3	
Mushrooms, sliced	Preserve ¹⁾		100 °C	No	1 hr. 15 mins.– 1 hr. 30 mins.	2	 ²⁾
Mushrooms, whole	Preserve ¹⁾		100 °C	No	1 hr. 15 mins.– 1 hr. 30 mins.	2	 ²⁾

- ▶ 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.






¹⁾ ▶ Only use precooked mushrooms.






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.






BakeOmatic

 Aperitif nibbles, fresh	Uses	Instructions
<p>15–30 mins. *</p> <p>Lightly, medium or well browned are selectable </p> <p>Level 2 or 1+3</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>Savoury straws – unfilled:</p> <ul style="list-style-type: none"> ▶ Select the «Lightly browned» setting. ▶ Must not be brushed with egg yolk.
 Frozen aperitif nibbles	Uses	Instructions
<p>10–35 mins. *</p> <p>Level 2 or 1+3</p>	<p>Frozen ready-made aperitif products, e.g.</p> <ul style="list-style-type: none"> ▪ Ham croissants ▪ Mini cheese flans ▪ Puff pastries 	<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.
 Gratin	Uses	Instructions
<p>30–50 mins. *</p> <p>Medium browned </p> <p>Level 2</p> <p>* Possible duration of BakeOmatic</p>	<p>Baked dishes and gratins, e.g.:</p> <ul style="list-style-type: none"> ▪ Potato gratin ▪ Pasta gratin ▪ Baked rice pudding ▪ Lasagne ▪ Moussaka 	<p>–</p>













 Soufflé, sweet baked dish	Uses	Instructions
30–55 mins. * Medium browned  Level 2	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 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"> ▶ 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 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









BakeOmatic

 Braising meat 1 hr. 30 mins.–2 hrs. 30 mins. * Medium and well browned  Level 2	Uses Roast, ragout, goulash, e.g.: <ul style="list-style-type: none"> ▪ Italian braised meat dish ▪ Ragout ▪ Irish stew 	Instructions ▶ Cover goulash with liquid. Large joint of roast beef (>1 kg): ▶ Select the «Well browned» setting.
 Pizza, fresh 25–35 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

 Flans	Uses	Instructions
<p>Preheating / 45–60 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.
 Bread	Uses	Instructions
<p>35–50 mins. *</p> <p>Lightly, medium or well browned are selectable   </p> <p>Level 2</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.
 Plaited bread	Uses	Instructions
<p>30–45 mins. *</p> <p>Lightly, medium or well browned are selectable   </p> <p>Level 2</p> <p>* Possible duration of BakeOmatic</p>	<p>Plaited bread</p>	<p>Large plaited bread (1 kg flour):</p> <ul style="list-style-type: none"> ▶ Select the «Medium browned» setting.

BakeOmatic

 Yeast pastries with filling	Uses	Instructions
<p>20–55 mins. *</p> <p>Lightly, medium or well browned are selectable , , </p> <p>Level 2 or 1+3</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
<p>30–45 mins. *</p> <p>Medium browned </p> <p>Level 2</p>	<ul style="list-style-type: none"> ▪ Muffins ▪ Sponge traybake 	–
 Cake	Uses	Instructions
<p>1 hr.–1 hr. 15 mins. *</p> <p>Medium browned </p> <p>Level 2</p> <p>* Possible duration of BakeOmatic</p>	<p>All types of loaf cakes, e.g.:</p> <ul style="list-style-type: none"> ▪ Chocolate cake ▪ Lemon cake 	–

RegenerateOmatic

⏸ Regenerate moist	Uses	Instructions
10–14 mins. * Level 2 or 1+3	Precooked food and ready-made meals, e.g.: <ul style="list-style-type: none"> ▪ Vegetables ▪ Pasta ▪ Rice dishes ▪ Meat ▪ Gratin ▪ Omelettes 	–
🕒 Regenerate crispy	Uses	Instructions
14–18 mins. * Level 2 or 1+3	Precooked pastry-based food, e.g.: <ul style="list-style-type: none"> ▪ 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

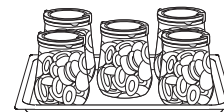
Preserving, bottling


































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 **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.

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
Combair-Steam SL 60	23012	CSSLZ60	60-600
Combair-Steam SL 60	23013	CSSLZ60Y	60-600
Combair-Steam SL 60	23070	CSSL60H, CSSLZ60H	60-600
Combair-Steam SL 60	23071	CSSL60HY, CSSLZ60HY	60-600

