

**Combi-steam oven**








# **Combair-Steam S**

**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

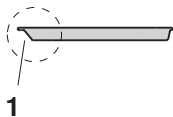
### Operating modes






Press the  button	Operating mode		Press the  button	Operating mode	
1×		Steaming	6×		PizzaPlus
2×		Top/Bottom heat	7×		Grill
3×		Hot air	8×		Soft roasting
4×		Regenerating	9×		Hot air humid
5×		Professional baking	10×		Hot air + steaming




























## Optimal use



















The cooking space temperatures and levels given in recipe books are in part unlikely to be optimal for this appliance. The following tables serve as a guide to help you get optimal use out of your appliance.









- Push the original 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 food spills and collect condensate.
- When baking using the ,  or  operating modes, use a dark enamelled tray or a black tray or tin for crispy results.





































<b>Vegetables</b>		<b>°C</b>		 <b>mins.</b>		
Leaf spinach		100	no	5–10	2 1	 and 
Green beans		100	no	30–40		
Cauliflower, whole		100	no	15–20		
Cauliflower, florets		100	no	10–15		
Broccoli		100	no	20–25		
Chicory		100	no	35–45		
Dried string beans, soaked		100	no	15–20		
Fennel, chopped		100	no	20–30		
White cabbage, chopped		100	no	10–20		
Carrots, chopped		100	no	10–20		
Mange-tout		100	no	15–25		
Kohlrabi, chopped		100	no	10–20		
Swiss chard, mangold		100	no	30–45		
Corn on the cob		100	no	8–13		
Sweet pepper		100	no	9–12	5	
Skinning sweet pepper		230	5 mins.	30–90	2 1	 and 
Beetroot		100	no	25–30		
Brussels sprouts		100	no	40–70		
Sauerkraut, raw		100	no			




<b>Vegetables</b>		<b>°C</b>		 <b>mins.</b>		
Sauerkraut, precooked		100	no	20–30	2 1	 and 
Scorzonera (black salsify)		100	no	25–35		
Celery, chopped		100	no	10–20		
Green asparagus		100	no	13–17		
White asparagus		100	no	20–25		
Celery stalks		100	no	20–25		
Sweet potatoes, whole		100	no	30–45		
Tomatoes		100	no	8–12		
Skinning tomatoes		100	about 5 mins.	3–5		
Jerusalem artichoke		100	no	15–35		
Zucchini, chopped		100	no	8–12		

<b>Cooked eggs</b>		<b>°C</b>		 <b>mins.</b>		
Eggs, soft-cooked		100	no	10–12	2	
Eggs, hard-cooked		100	no	15–20	2	



















Accompaniments	Amount of liquid to be added per 100 g		°C		 mins.		
Potatoes, chopped	–		100	no	15–25	2 1	 and 
Potatoes, whole	–		100	no	30–45		
Potato wedges Country potatoes	–	 + 	230	no	20–30	2	
Baked potatoes	–	 + 	230	no	30–50	2	
Chestnuts (place scored chestnuts on baking paper)	–	 + 	200	no	15–30	2	
Rice + liquid	1.5 dl		100	no	20–40	2	
Risotto + liquid	2.5 dl		100	no	30–40	2	
Maize semolina (polenta) + liquid	3 dl		100	no	30–40	2	
Semolina + liquid	2–3 dl		100	no	10–15	2	
Lentils + liquid	2–3 dl		100	no	15–60	2	
Ebly wheat + liquid	1–1.5 dl		100	no	20–30	2	
Millet + liquid	1.5–2 dl		100	no	20–40	2	
Chickpeas, soaked + liquid	0.5–1 dl		100	no	20–40	2	



















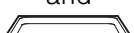



► Place accompaniments with an appropriate amount of liquid in suitable tableware directly on the wire shelf.










Meat		°C	 °C	Λ °C	 mins.		
Stewing meat (covered with liquid)		100	no	–	60–90	2	
Ham		100	no	–	60–90	2	
Smoked pork loin		100	no	–	45–60	2	
Saucisson, Geschnitzeltes (chopped meat in a sauce)		100	no	–	30–45	2	
Wienerli (hot dog)		90	no	–	10–15	2	
Bacon		100	no	–	20–30	2	
Fillet (of beef, veal, pork)		100	no	–	20–30	2	
Sirloin of beef, roast beef	 + 	200–210	yes	53–58	40–50	2 1	 and 
Shoulder of beef	 + 	190–200	yes	75–80	60–75		
Shoulder of veal	 + 	200–210	yes	75–80	60–75		
Shoulder of pork	 + 	180–200	yes	78–82	60–90		
Leg of lamb	 + 	210–220	yes	–	60–90		
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	







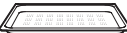



Soft roasting	Recommended value			Setting range		
	Degree of doneness	$\lambda$ °C	⌚ hrs.	⌚ hrs.		
Fillet of veal	rare	58	3½	2½–4½	2	
	medium	62	3½	2½–4½	2	
Topside of veal thick end, loin of veal	–	67	3½	2½–4½	2	
Shoulder of veal	–	72	3½	2½–4½	2	
Veal neck	–	78	3½	2½–4½	2	
Fillet of beef	rare	53	3½	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	
Topside of beef	–	65	3½	2½–4½	2	
Chuck of beef	–	68	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	–	80	3½	2½–4½	2	
Leg of lamb	rare	63	3½	2½–4½	2	
	medium	67	3½	2½–4½	2	




































<b>Poultry</b>		<b>°C</b>		 <b>mins.</b>		
Whole chicken		200–210	yes	50–60	2	
Chicken breast		100	no	10–20	2 1	 and 
	 + 	210–220	yes	8–12	2	
Chicken leg	 + 	220–230	yes	20–30	2	
Poultry terrine		90	no	15–30	2	







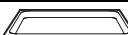























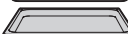


<b>Fish and sea food</b>		<b>°C</b>		 <b>mins.</b>		
Fillet of fish		80	no	10–20	2 1	 and 
		200–210	yes	15–20	2	
Whole fish (trout, gilthead seabream, etc.)		80	no	20–30	2 1	 and 
		180–210	yes	15–25	2	
Tuna		100	no	10–30	2 1	
Mussels		100	no	20–30		 and 
Fish terrine		100	no	15–30	2	














Low temperature cooking		°C		$\Lambda$ °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	








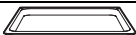




Desserts		°C		 mins.		
Crème caramel		90	no	20–40	2	
Creams and custards		90	no	20–60	2	
Compote (apple, plum, etc.)		100	no	10–15	2	

Joghurt		°C		 hrs.		
Creamy yoghurt		40	no	5–6	2	
Set yoghurt		40	no	7–8	2	
































<b>Cakes, torte</b>		<b>°C</b>	 <b>mins.</b>		
Ring cake (chocolate, carrot, 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	
Tray-baked cake		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 (thin nut meringue base)		140–160	yes 25–35	2	













<b>Savouries and biscuits</b>		<b>°C</b>		 <b>mins.</b>		
Aperitif nibbles		200–220	no	15–20	2 + 4	
		200–210	yes	12–17	2	
Puff pastries with a filling (ham or nut croissants, etc.)		200–210	no	20–30	2 + 4	
		190–210	yes	15–25	2	
Small 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	
Brunsli (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	












<b>Savouries and biscuits</b>		<b>°C</b>		<b>mins.</b>		
Chräbeli (aniseed biscuits)		130–140	yes	20–30	2	
		130–140	yes	20–30	2 + 4	
Meringues (allow to dry overnight after baking)		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	

<b>Flans and pizza</b>		<b>°C</b>		<b>mins.</b>		
Fruit flan		210	yes	35–45	2	
		180	yes	40–50	2 + 4	
Savoury fan (cheese, vegetable, onion)		180–200	yes	30–45	2	
Fresh pizza (for frozen pizza, follow the manufacturer's instructions)		190–200	yes	20–30	2	













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

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	
	 + 	210–220	no	20–30	2 + 4	
		200–220	yes	20–30	2	
Plaited bread		180–190	no	30–40	2	
	 + 	180–190	no	30–35	2 + 4	
		190–200	yes	25–30	2	
Yeast ring cake		190–200	no	30–40	2	
	 + 	180–190	no	25–35	2	
		180–190	yes	25–40	2	











<b>Baked dishes and gratins</b>		<b>°C</b>		 <b>mins.</b>		
Sweet baked dish	 + 	180–200	no	20–30	2	
Gratin (vegetable, fish, potato)	 + 	180–190	no	30–40	2	
Lasagne, moussaka		180–200	yes	30–40	2	
Gratinated vegetables		200–220	yes	10–15	2	









<b>Reheating</b>		<b>°C</b>		 <b>mins.</b>		
Reheating meals (1–2 plates)		120	no	8–10	2 + 4	
Reheating meals (3–4 plates)		120	no	10–12	1 + 3 + 5	
Refreshing bread		140–150	no	8–15	2	
Preparing ready meals (follow the manufacturer's instructions)	–	–	–	–	–	

► Place the food in the cold cooking space.

<b>Defrosting</b>		<b>°C</b>		 <b>mins.</b>		
Bread		140–150	no	about 20	2	
Spätzli (egg noodles), pasta, rice		120–130	no	about 20	2	
Meat, poultry, fish		40–50	no	Depending on quantity	2 1	 and 









► Place the food in the cold cooking space.


<b>Baby food</b>		<b>°C</b>		 <b>°C</b>	 <b>mins.</b>		
Milk in glass feeding bottles		100	no	–	4–5	2	
Milk in plastic feeding bottles		100	no	–	5–6	2	
Warming baby food		100	no	40–50	4–10	2	











<b>Sterilizing feeding bottles</b>		<b>°C</b>		 <b>mins.</b>		
Sterilizing feeding bottles		100	no	10	2	
	followed by 	100	no	2	2	

► After sterilising, take the baby bottles out of the cooking space, stand them upside down and allow to dry thoroughly.



Blanching		°C		 mins.		
Vegetables (green beans, peas, etc.)		100	no	about 5	2 1	 and 

Extracting juice		°C		 mins.		
Fruit (cherries, grapes, etc.)		100	no	30–max. 90	2 1	 and 
Berries (blackcurrants, blackberries, elderberries, etc.)		100	no	30–max. 90		

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		
Herbs		40–50	no	3–5		
Apricots		60–70	no	14–16		



**Overdrying poses a fire hazard!**

**Monitor the desiccating and drying process.**

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






A maximum of 3 levels can be used in the cooking space at the same time.

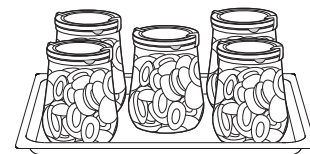
## Preserving and bottling
















Bottling involves preserving food in jars.














Place a maximum of 5 jars on the stainless steel tray.

- ▶ 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 shelf as shown in the illustration. The jars should not touch one another.
- ▶ Select the  operating mode, cooking space temperature and duration based on the table below.
- ▶ Press the  adjusting knob to confirm.
- ▶ When the duration set is up, 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.



<b>Preserving and bottling</b>		<b>°C</b>	 <b>mins.</b>		
Carrots		100	no	90	2
Cauliflower, broccoli		100	no	90	2
Beans *		100	no	60	2
Mushrooms, precooked		100	no	75–90	2
Gherkins		90	no	20–30	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 the preserving step 2×, allowing the jars to cool down completely in between time.

Well-being		°C		 mins.		
Warm, moist cloths		80	no	5–10	2	
Hot wraps		80–100	no	5–15	2	
Hot massage stones		70–90	no	15–20	Cooking space floor	–
Cherry stone or grape seed cushions	 + 	130–150	no	10–20		

### Warm, moist cloths

- Spread moist towelling cloths out across the wire shelf.

### Hot wraps

- Spread prepared cloths out across the wire shelf.

### Hot massage stones

- Put clean, smooth stones on a suitable tray or tin and place directly on the floor of the cooking space.
- Rub the hot stones with perfumed oil and place on a towel on the body.

## Notes

## Notes

## Validity

The model number corresponds to the first 3 digits on the identification plate.

These operating instructions apply to the models:

Model no.	Size system
62A	55-600/55-762
63A	60-600/60-762

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