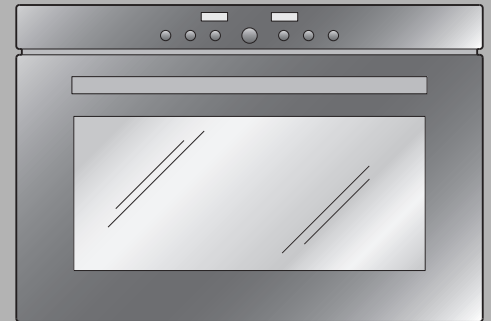


Oven







Combair HSE

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
 mins.	Duration in minutes
 hrs.	Duration in hours
	Level
	Accessories

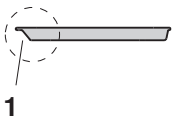
Operating modes










Press the  button	Operating mode		Press the  button	Operating mode	
1×		Top/Bottom heat	5×		Hot air humid
2×		Top/Bottom heat humid	6×		PizzaPlus
3×		Bottom heat	7×		Grill
4×		Hot air	8×		Soft roasting



























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.






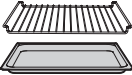





- Push the original baking tray into the cooking space with the «sloped» side **1** to the back.













Bread and plaited bread		°C	 mins.	 mins.		
Bread		190–200	5 mins.	35–50	1	
Bread rolls		200–220	5 mins.	25–30	1	
Plaited bread		180–190	5 mins.	30–40	1	























Cakes and tortes		°C	 °C	 mins.		
Cake (chocolate, carrot, nut, etc.)		150–170	yes	50–70	1	
Torte (chocolate, carrot, nut, etc.)		160–170	yes	40–60	1	
Linzertorte		160–170	yes	45–55	1	
Whisked sponge cake		160–170	yes	20–30	1	
Roulade/Swiss roll		180–190	yes	7–10	1	
		180–190	yes	10–15	1 + 2	
Short crust pastry case, baked blind		180–190	yes	15–20	1	
		170–180	yes	45–55	1	
Fruit tart with short crust pastry		160–170	yes	40–50	1	
Raisin bread, yeast ring, hazelnut plait		160–180	yes	30–40	1	
Luzerner Lebkuchen (gingerbread)		160–170	yes	50–60	1	
Tray-baked cake		170–180	yes	20–30	1	
Apple strudel		180–190	yes	30–35	1	
		120–130	yes	30–45	1	
Japonaise base (thin nut meringue base)		120–130	yes	35–45	1 + 2	

Savouries and biscuits		°C		 mins.			
Aperitif nibbles		180–200	yes	7–15	1		
		170–190	yes	10–15	1 + 2		
Puff pastries with a filling (ham or nut croissants, etc.)		170–190	yes	20–30	1 1 + 2		
Small yeast pastries		160–180	yes	15–25	1		
Eclairs, profiteroles		160–170	yes	25–35	1		
Macaroons		160–170	yes	10–15	1		
Brunsli (chocolate almond spice cookies), Zimtsterne (cinnamon star cookies)		140–160	yes	8–12	1		
		140–160	yes	8–15	1 + 2		
Mailänderli (butter biscuits), Spitzbuben (jam biscuits)		160–170	yes	10–15	1		
		150–160	yes	10–15	1 + 2		
Basler Leckerli (honey almond spice cookies)		160–170	yes	15–20	1		
Chräbeli (aniseed biscuits)		120–130	yes	20–30	1 + 2		
		120–130	yes	20–25	1		
Meringues (allow to dry overnight after baking)		90–100	no	45–90	1		
Bruschetta, garlic bread		210–230	yes	5–10	1		
		230	5 mins.	2½–4	1		
Ham and pineapple toastie		190–210	yes	15–20	1		




Flans and pizza		°C	 yes	 mins.		
Fruit flan		190–200	yes	40–50	1	
		170–190	yes	40–50	1	
Savoury fan (cheese, vegetable, onion)		170–190	yes	30–45	1	
		180–190	yes	30–45	1	
Fresh pizza (for frozen pizza, follow the manufacturer's instructions)		200–220	yes	15–25	1	
		200–220	yes	20–25	1	















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

Baked dishes and gratins		°C	 yes	 mins.		
Sweet baked dish		170–180	yes	30–45	1	
Gratin (vegetable, fish, potato)		180–190	yes	35–50	1	
Lasagne, moussaka		180–200	yes	30–45	1	
Gratinated vegetables		210–230	yes	10–20	1	










Meat		°C		 mins.		
Shoulder of veal		180–200	yes	60–90	1	
Roast beef		200–220	yes	35–45	1	
Shoulder of beef		180–190	yes	70–90	1	
Neck of pork		190–200	yes	60–90	1	
Shoulder of pork, braised		190–210	yes	60–90	1	
Shoulder of pork, roasted		180–190	yes	60–80	1	
Leg of lamb		190–210	yes	100–120	1	
Meat loaf		180–190	yes	50–70	1	
Fleischkäse (specialty meat loaf)		170–180	yes	45–60	1	
Fillet in pastry		180–200	yes	25–35	1	
Chops *		250	5 mins.	12–16	2 1	 and 
Sausages *		250	5 mins.	12–16		
Hamburgers, frozen *		250	5 mins.	12–16		










* Turn halfway through the cooking time.






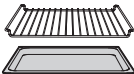



Soft roasting	Recommended value			Setting range		
	Degree of doneness	λ °C	$\frac{1}{2}$ hrs.	$\frac{1}{2}$ hrs.		
Fillet of veal	rare	58	3½	2½–4½	1	
	medium	62	3½	2½–4½	1	
Topside of veal thick end, loin of veal	–	67	3½	2½–4½	1	
Shoulder of veal	–	72	3½	2½–4½	1	
Veal neck	–	78	3½	2½–4½	1	
Fillet of beef	rare	53	3½	2½–4½	1	
	medium	57	3½	2½–4½	1	
Sirloin of beef, roast beef	rare	52	3½	2½–4½	1	
	medium	55	3½	2½–4½	1	
Topside of beef	–	65	3½	2½–4½	1	
Chuck of beef	–	68	3½	2½–4½	1	
Shoulder of beef	–	72	3½	2½–4½	1	
Middle loin of pork, chump end of loin of pork	–	67	3½	2½–4½	1	
Neck of pork	–	80	3½	2½–4½	1	
Leg of lamb	rare	63	3½	2½–4½	1	
	medium	67	3½	2½–4½	1	

Poultry and fish		°C		 mins.		
Whole chicken *		190–210	5 mins.	60–80	1	
4 chicken halves *		190–210	5 mins.	60–70	1	
Chicken leg *		230	5 mins.	18–25	2 1	 and 
Whole fish (trout, gilthead seabream, etc.)		190–210	no	20–30	1	
Fish fingers, frozen *		250	5 mins.	8–12	1	

* Turn halfway through the cooking time.

Low temperature cooking		°C		 hrs.		
Fillet of beef		70–80	no	2–3	1	
Roast beef		75–85	no	2–3	1	
Middle loin of pork		90–100	no	2–3½	1	

Cooking using a Römertopf clay pot		°C		 mins.		
Chicken		190–210	no	60–70	1	
Joint of meat		190–210	no	80–90	1	
Braising steak		190–210	no	50–70	1	

Desiccating and drying		°C	 hrs.		
Apple slices or rings		70	no	7–8	1 1 + 2 
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 original baking tray or wire shelf with baking paper, spread the food on them 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.

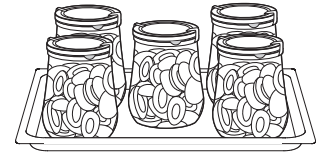
Preserving and bottling

Bottling involves preserving food in jars.



Place a maximum of 5 jars on the original baking tray.

- ▶ Only use undamaged jars that hold no more than 1 litre each.
- ▶ Put the original baking 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 original baking tray as shown in the illustration. The jars should not touch one another.
- ▶ Select the  150 °C operating mode.
- ▶ Press the  adjusting knob to confirm.
 - After about 60 to 90 minutes, small bubbles start to rise quickly to the surface of the liquid.
- ▶ Set the cooking space temperature to 30 °C and leave the jars to stand in the cooking space for 40 minutes.
- ▶ 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.



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
29A	55-381
30A	60-381

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