









Combi-steam oven

















Operating instructions
Tips on settings, Soft roasting

Tips on settings

Symbols used

	Operating mode
	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

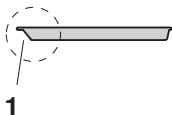
Operating modes






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.








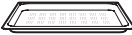




















- ▶ When using the  or  operating modes, place the stainless steel tray underneath the perforated cooking tray or wire shelf to catch food spills and collect condensate.
- ▶ When baking using the ,  or  operating modes, use a dark enamelled tray or a black tray or tin for crispy results.







































Vegetables				 mins.		
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		
Skinning sweet pepper		230	5 mins.	9-12	5	
Beetroot		100	no	30-90	2 1	 and 
Brussels sprouts		100	no	25-30		
Sauerkraut, raw		100	no	40-70		







Vegetables				 mins.		
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		


















Cooked eggs				 mins.		
Eggs, soft-cooked		100	no	10-12	2	
Eggs, hard-cooked		100	no	15-20	2	














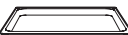





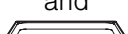



Accompaniments	Amount of liquid to be added per 100 g				 mins.		
Potatoes, chopped	–		100	no	15–25	2	 and 
Potatoes, whole	–		100	no	30–45	1	
Potato wedges Country potatoes	–	 + 	230	no	20–30	2	
Baked potatoes	–	 + 	230	no	30–50	2	
Chestnuts (place scored chestnuts on baking paper)	–	 + 	200	no	15–30	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	 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, Geschnetzeltes (chopped meat in a sauce)		100	no	–	30–45	2	
Wienerli (hot dogs)		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	 °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	




































Poultry				 mins.		
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	
















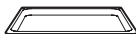


















Fish and sea food				 mins.		
Fillet of fish		80	no	10–20	2 1	 and 
		200–210	yes	15–20	2	
Whole fish (trout, gilthead seabream, etc.)		80	no	20–30	2 1	 and 
		180–210	yes	15–25	2	
Tuna		100	no	10–30	2 1	
Mussels		100	no	20–30		 and 
Fish terrine		100	no	15–30	2	
















Low temperature cooking				 °C	 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				 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				 hrs.		
Creamy yoghurt		40	no	5–6	2	
Set yoghurt		40	no	7–8	2	

































Cakes, torte				 mins.		
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	














Savouries and biscuits				 mins.		
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	















Savouries and biscuits				 mins.		
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	

Flans and pizza				 mins.		
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				 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	












Baked dishes and gratins				 mins.		
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	










Reheating				 mins.		
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.








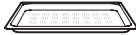

Defrosting				 mins.		
Bread		140–150	no	about 20	2	
Spätzli (egg noodles), pasta, rice		120–130	no	about 20	2	
Meat, poultry, fish		40–50	no	Depending on quantity	2 1	 and 











► Place the food in the cold cooking space.












Baby food				 °C	 mins.		
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	

Sterilizing feeding bottles				 mins.		
Sterilizing feeding bottles		100	no	10	2	
		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				 mins.		
Vegetables (green beans, peas, etc.)		100	no	about 5	2 1	 and 

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

Desiccating and drying				 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.

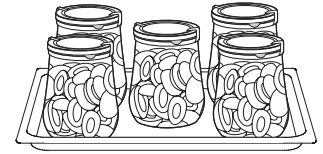
Preserving and bottling



















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.



Preserving and bottling				 mins.		
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				 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