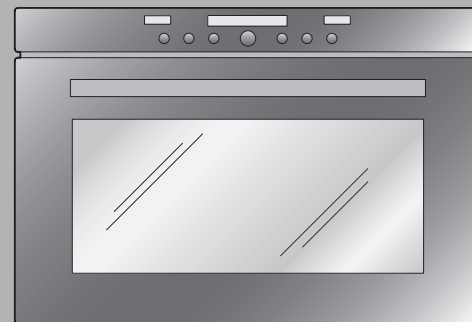


Combi Steam Cooker



Operating instructions

Tips on settings, BakeOmatic, 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
	BakeOmatic AX a,b,c Degree of browning ■ a Lightly browned ■ b Medium browned ■ c Well browned Food group



The entry in the  display column only applies when preparing food using the BakeOmatic programme.

Use the  adjusting knob to select and start BakeOmatic.

See also the advice in the 'BakeOmatic' section of the operating instructions for the appliance.

Optimal use

The recommended cooking and baking temperatures given in recipe books may be too high and the suggested levels in the cooking space not ideal for this appliance. The following tables serve as a guide to help you get optimal use out of your appliance.

- Always push the «sloped» side of the stainless steel tray right to the back of the cooking space.

For an optimal result when baking with hot air  or hot air humid  +  on different levels,

- use dark enamelled baking trays.

Vegetables		°C		 mins.		
Leaf spinach		100	no	5-10	1+2	
Beans, whole cauliflower		100	no	30-40	1+2	
Cauliflower florets		100	no	15-20	1+2	
Broccoli		100	no	10-15	1+2	
Chicory		100	no	20-25	1+2	
Dried string beans, soaked		100	no	35-45	1+2	
Fennel, chopped		100	no	15-20	1+2	
White cabbage, chopped		100	no	20-30	1+2	
Carrots, chopped		100	no	10-20	1+2	
Mange-tout		100	no	10-20	1+2	
Kohlrabi, chopped		100	no	15-25	1+2	
Swiss chard, mangold		100	no	10-20	1+2	
Corn on the cob		100	no	30-45	1+2	
Sweet pepper		100	no	8-13	1+2	
Skinning sweet pepper		230	yes	3-5	1	
Beetroot		100	no	30-90	1+2	
Brussels sprouts		100	no	25-30	1+2	
Sauerkraut, raw		100	no	40-70	1+2	
Sauerkraut, precooked		100	no	20-30	1+2	
Scorzonera (black salsify)		100	no	25-35	1+2	

Vegetables		°C		 mins.		
Celery, chopped		100	no	10-20	1+2	
Green asparagus		100	no	13-17	1+2	
White asparagus		100	no	20-25	1+2	
Celery stalks		100	no	20-25	1+2	
Tomatoes		100	no	8-12	1+2	
Skinning tomatoes		100	yes	5-10	1+2	
Jerusalem artichoke		100	no	15-35	1+2	
Zucchetti, chopped		100	no	8-12	1+2	

Potatoes			°C		 mins.		
Potatoes, chopped	-		100	no	15-25	1+2	
Sweet potatoes, whole potatoes	-		100	no	30-45	1+2	
Potato wedges, country potatoes	A5	 + 	230	no	20-30	1	
Baked potatoes	A5	 + 	230	no	30-50	1	

Accompaniments		°C		 mins.		
Rice + liquid		100	no	20-40	2	
Risotto + liquid		100	no	30-40	2	
Maize semolina (polenta) + liquid		100	no	30-40	2	
Semolina + liquid		100	no	10-15	2	
Lentils + liquid		100	no	15-60	2	
Ebly wheat + liquid		100	no	20-30	2	
Millet + liquid		100	no	20-40	2	
Chickpeas, soaked + liquid		100	no	20-30	2	

Meat		°C		 mins.		
Stewing meat		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	
Bacon		100	no	20-30	2	
Fillet (of beef, veal, pork)		100	no	20-30	2	

Meat			°C	 °C	 mins.		
Sirloin of beef, roast beef	-	 + 	200-210	yes	40-50	1	
Shoulder of beef	A7	 + 	190-200	yes	60-75	1	
Shoulder of veal	A7	 + 	200-210	yes	60-75	1	
Shoulder of pork	A7	 + 	180-200	yes	60-90	1	
Leg of lamb	A7	 + 	210-220	yes	60-90	1	
Meat loaf	-	 + 	190-210	yes	50-70	1	
Fleischkäse (specialty meat loaf)	-		160-170	yes	45-60	1	
Ragout, goulash	A7	 + 	160-180	yes	45-60	1	
Fillet in puff pastry	-		200-210	no	30-40	1	
	-	 + 	180-200	yes	25-40	1	

Soft roasting	Recommended value			Setting range		
	Degree of doneness	Λ °C	 hrs.	 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	–	80	3½	2½–4½	1	
Veal neck	–	81	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	
Chuck of beef, topside of beef	–	67	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	–	85	3½	2½–4½	1	
Leg of lamb	rare	63	3½	2½–4½	1	
	medium	67	3½	2½–4½	1	

Low temperature cooking		°C		 °C	 hrs.		
Fillet of beef		80-90	no	55-60	2-3	1	
Roast beef		80-90	no	55-60	2½-3½	1	
Middle loin of pork		90-100	no	65-70	3-4	1	

Poultry		°C		 mins.		
Whole chicken		220-230	yes	50-60	1	
Chicken breast		100	no	10-20	1+2	 
	 + 	210-220	yes	8-12	1	
Chicken leg	 + 	220-230	yes	20-30	1	
Poultry terrine		90	no	15-30	2	

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

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

Yoghurt		°C		 hrs.		
Creamy yoghurt		40	no	5-6	2	
Set yoghurt		40	no	7-8	2	or 

Cakes			°C		 mins.		
Ring cake (chocolate, carrot, marbled, nut etc.)	A13		150-170	yes	50-70	1	
Torte (chocolate, carrot, nut, etc.)	A14		150-170	yes	30-50	1	
Whisked sponge cake	A14a		160-170	yes	30-40	1	
Roulade / Swiss roll	-		170-180	yes	8-12	1 1+3	
Linzertorte	A14		150-170	yes	40-50	1	
Short crust pastry case, baked blind	-		170-180	yes	20-25	1	
Fruit tart with short crust pastry	A10		170-180	yes	40-50	1	
Raisin bread, yeast ring, hazelnut plait	A12		180-200	no	30-40	1	
			170-190	no	25-35	1	
Luzerner Lebkuchen (gingerbread)	A14		150-160	yes	50-60	1	
Cake baked on a baking sheet	-		170-190	yes	25-35	1 1+3	
Apple strudel	-		170-190	yes	30-40	1	
Cake topped with meringue	-		130-140	yes	25-35	1	
Japonaise base	-		140-160	yes	15-20	1	

Savouries and biscuits			°C		 mins.		
Aperitif nibbles	A1a		200-220	no	15-20	1 1+3	
		 + 	180-190	no	10-15	1 1+3	
Puff pastries with a filling (ham, nut, etc.)	A1		190-200	no	20-30	1 1+3	
		 + 	180-190	no	25-30	1 1+3	
Yeast pastries	A12		190-200	no	15-25	1 1+3	
Eclairs, profiteroles	-		160-170	yes	20-30	1 1+3	
Macaroons	-		170-180	yes	12-17	1 1+3	
Brunslì (chocolate almond spice cookies), Zimtsterne (cinnamon star cookies)	-		170-180	yes	8-12	1 1+3	
Mailänderli (butter biscuits), Spitzbuben (jam biscuits)	-		150-160	yes	12-17	1 1+3	
Basler Leckerli (honey almond spice cookies)	-		170-180	yes	12-17	1 1+3	

Savouries and biscuits			°C		 mins.		
Chräbeli (aniseed biscuits)	-		130-140	yes	20-30	1 1+3	
Meringues *	-		80-90	no	80-100	1 1+3	
Bruschetta, garlic bread	-		180-190	yes	5-10	1 1+3	
Ham and pineapple toastie	-		190-200	yes	15-20	1	

* After baking, allow to dry over night

Flans and pizzas

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

			°C		 mins.		
Fruit flan	A10		180-190	yes	40-50	1 1+3	
Pizza (fresh)	A8		200-210	yes	20-30	1 1+3	
Pizza (frozen) *	A9	-	-	-	-	-	
Savoury flan (cheese, vegetable, onion)	A10		170-180	yes	40-50	1	

* According to the manufacturer's instructions

Bread and plaited bread			°C		 mins.		
Bread	A11		200-210	no	40-50	1	
		 + 	200-210	no	35-50	1	
Bread rolls	A11		210-220	no	25-30	1 1+3	
		 + 	210-220	no	20-30	1 1+3	
Plaited bread	A11a		190-200	no	30-40	1 1+3	
		 + 	180-190	no	25-35	1 1+3	
			190-200	yes	25-35	1 1+3	
Yeast ring	A12		190-200	no	35-45	1	
		 + 	180-190	no	30-40	1	
			180-190	yes	30-40	1	

Soufflés and gratins			°C	 °C	 mins.		
Sweet soufflé	A4	 + 	180-200	no	20-30	1	
Gratin (vegetable, meat, potato)	A3	 + 	180-190	no	30-40	1	
Lasagne, moussaka	A3	 + 	170-180	no	30-40	1	
Gratinated vegetables	-		200-220	yes	10-15	1	

Regenerating and defrosting		°C	 °C	 mins.		
Reheating meals (1-2 plates)		120	no	6-8	1+3	
Reheating meals (3-4 plates)		120	no	8-10	1+2+3+4	
Preparing ready meals *	-	-	-	-	-	
Defrosting bread		140-150	no	ca. 20	1	
Defrosting spätzli (egg noodles), pasta, rice		120-130	no	ca. 20	1+2	
Defrosting vegetables *		100	no	-	1+2	
Defrosting meat, poultry, fish		50	no	depending on quantity	1+2	

* According to the manufacturer's instructions

Baby food		°C		 mins.		
Milk in glass bottles		100	no	4-5	1	
Milk in plastic bottles		100	no	5-6	1	
Warming baby food		100	no	4-10	1	
Sterilising baby bottles		100	no	8	1	
	followed by 	100	no	2	1	

Blanching and extracting juice		°C		 mins.		
Blanching vegetables (beans, peas, etc.)		100	no	ca. 5	1+2	 
Extracting juice from fruit (cherries, grapes, etc.)		100	no	30- max. 90	1+2	
Extracting juice from berries (blackcurrants, blackberries, elderberries, etc.)		100	no	30- max. 90	1+2	

Desiccating and drying		°C		 hrs.		
Apple slices or rings		70	no	7-8	1, 1+3, 1+2+3	
Sliced mushrooms		50-60	no	5-8	1, 1+3, 1+2+3	
Herbs		40-50	no	3-5	1, 1+3, 1+2+3	
Apricots		60-70	no	14-16	1, 1+3, 1+2+3	



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

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



It is only possible to use two wire shelves and one perforated cooking tray at the same time.

- ▶ 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		°C		 mins.		
Carrots		100	no	90	1	
Cauliflower, broccoli		100	no	90	1	
Beans *		100	no	60	1	
Mushrooms **		100	no	75-90	1	
Apples, pears		90	no	30	1	
Apricots		90	no	30	1	
Peaches		90	no	30	1	
Quinces		90	no	30	1	
Plums		90	no	30	1	
Cherries		80	no	30	1	

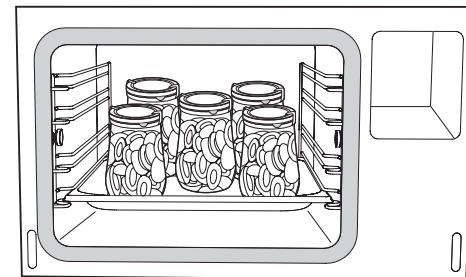
* Repeat process 2×, allowing the jars to cool down completely in between time.

** The mushrooms must be precooked.

Bottling involves preserving food in jars. Put a maximum of 5 jars in the cooking space at the same time.

- ▶ 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 tray as shown in the illustration. The jars should not touch one another.
- ▶ Select the  operating mode, the cooking space temperature and the duration according to the table.
- ▶ Press the  adjusting knob to confirm.
- ▶ 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.



BakeOmatic

A1 Fresh aperitif nibbles	Use	Note
15–30 mins. * Level 1 or 1 + 3	Savouries made from puff pastry or other types of pastry, filled or unfilled, e.g. ■ Puff pastries – filled ■ Mini pizza rounds ■ Savoury straws – unfilled ■ Ham croissants	Savoury straws – unfilled: ► Select «Lightly browned». ► Must not be brushed with egg yolk.
A2 Frozen aperitif nibbles	Use	Note
10–35 mins. * Level 1 or 1 + 3	Frozen ready-made products, e.g. ■ Ham croissants ■ Mini cheese flans ■ Tarte flambée (flammkuchen) ■ Puff pastries ■ Spring rolls	Frozen products are prebaked to various degrees. Select duration according to the instructions on the packaging: ■ 8–12 mins. ■ 13–20 mins. ■ 21–35 mins. ► Must not be brushed with egg yolk.

* Possible duration of BakeOmatic

A3 Baked dish	Use	Note
30–45 mins. * Level 1	Baked dishes and gratins, e.g. ■ Potato gratin ■ Pasta gratin ■ Baked rice dish ■ Lasagne ■ Moussaka	Sweet gratin made with beaten egg whites: ► Select A4 Soufflé
A4 Soufflé	Use	Note
25–50 mins. * Level 1	Sweet and savoury soufflés in small or large dishes, e.g. ■ Cheese soufflé ■ Asparagus soufflé ■ Chocolate soufflé ■ Gratin made with a generous amount of egg white (berry gratin)	Also suitable for sweet gratins with beaten egg whites incorporated into the mixture.
A5 Baked potatoes	Use	Note
20–50 mins. * 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.

* Possible duration of BakeOmatic

A6 Frozen potato products	Use	Note
10–35 mins. * Level 1 or 1 + 3	Frozen ready-made potato products, e.g. ■ Chips ■ Croquettes ■ Potato burgers ■ Duchess potatoes	Frozen products are prebaked to various degrees. Select duration according to the instructions on the packaging: ■ 8–12 mins. ■ 13–20 mins. ■ 21–35 mins.
A7 Braising meat	Use	Note
40–90 mins. * Level 1	Roast, stew, meat in a sauce, e.g. ■ Italian braised meat dish ■ Stew ■ Irish stew ■ Curry	Meat in a sauce: ► Marinate the raw meat. Put in the cooking tray and add any vegetables and onions. Add a little liquid. When finished, thicken sauce.
A8 Fresh pizza	Use	Note
25–40 mins. * Level 1 or 1 + 3	Home-made pizza, e.g. ■ Ham and pineapple pizza ■ Calzone (folded pizza) ■ Mini pizzas ■ Mini pizza rounds ■ Tarte flambée (flammkuchen)	► For a crispier base, bake in greased perforated cooking tray.

* Possible duration of BakeOmatic

A9 Frozen pizza	Use	Note
10–35 mins. * Level 1 or 1 + 3	Frozen ready-made pizza, e.g. ■ Round pizza ■ Mini pizza ■ Family pizza	Frozen products are prebaked to various degrees. Select duration according to the instructions on the packaging: ■ 8–12 mins. ■ 13–20 mins. ■ 21–35 mins.
A10 Flan	Use	Note
With preheating 25–50 mins. * Level 1 or 1 + 3	Flans and quiches, e.g. ■ Flan made with fresh fruit ■ Flan made with frozen fruit ■ Cheese flan ■ Bacon and egg flan (quiche Lorraine)	Cheese flan: ► Select «Lightly browned» or «Medium browned».
A11 Bread	Use	Note
30–45 mins. * Level 1 or 1 + 3	Bread in all shapes and sizes, e.g. ■ Farmhouse bread ■ Plaited bread ■ Party bread ■ Focaccia (Italian flat bread)	Plaited bread: ► Must not be brushed with egg yolk. ► Select «Lightly browned».

* Possible duration of BakeOmatic

A12 Yeast pastry with filling	Use	Note
25–45 mins. * Level 1 or 1 + 3	Sweet and savoury yeast pastries, e.g. ■ Hazelnut croissant ■ Russian plait ■ Yeast ring ■ Pizza rounds	Hazel croissants: ► Select «Lightly browned» or «Medium browned».
A13 Cake	Use	Note
With preheating 35–65 mins. * Level 1	All types of cakes, e.g. ■ Chocolate cake ■ Lemon cake	
A14 Torte	Use	Note
With preheating 30–45 mins. * Level 1	All types of torte, e.g. ■ Chocolate torte ■ Carrot torte ■ Linzertorte	Cakes topped with meringue and Swiss rolls: ► Bake in the usual way.

* Possible duration of BakeOmatic

Validity

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

These operating instructions apply to the following models:

Model no.	Size system
767	55-381
770	60-381



J767.983-1