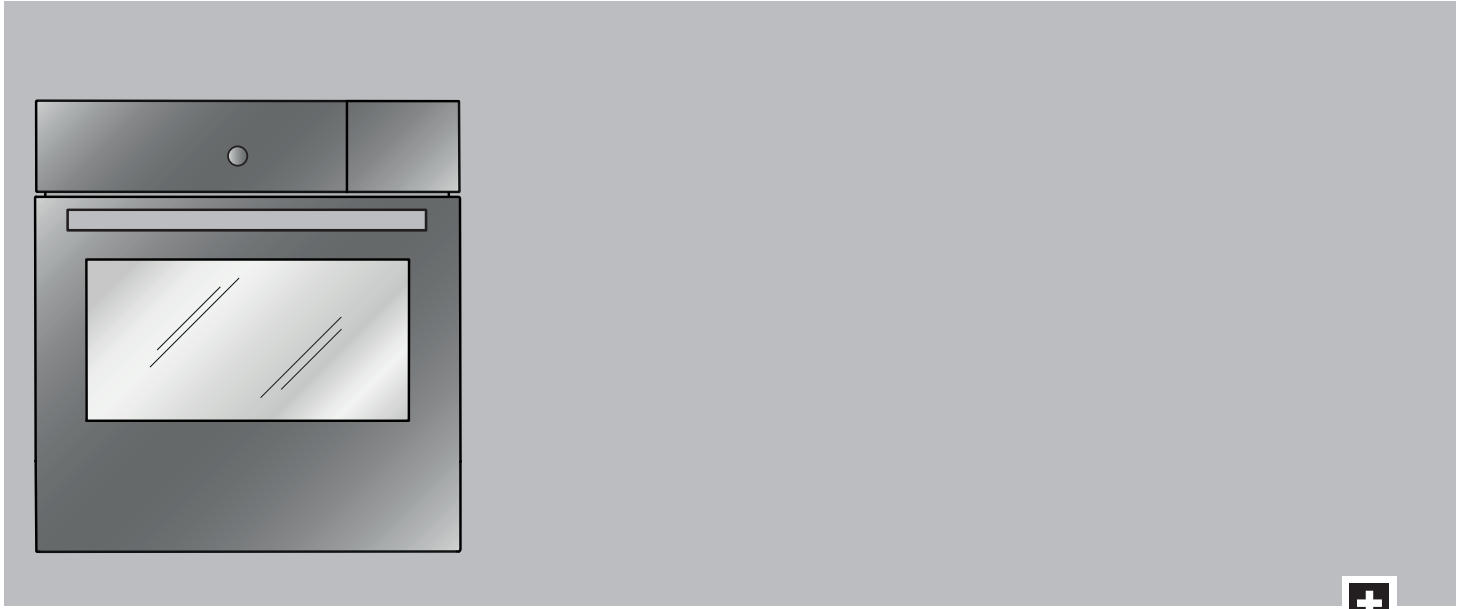




EasyCook

Combi-Steam MSLQ

Combi-steam cooker

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EasyCook

Symbols used

-  Operating mode
-  GourmetGuide
-  Food probe temperature
-  Cooking space temperature
-  Temperature levels
-  PowerPlus

Operating modes

-  Top/bottom heat
-  Top/bottom heat humid
-  Hot air
-  Hot air humid
-  Hot air with steaming
-  PizzaPlus

GourmetGuide

-  BakeOmatic
-  RegenerateOmatic
-  Soft roasting

-  Microwave power level
-  Preheating until the cooking space temperature is reached
-  Duration
-  Levels
-  Accessories

-  Grill
-  Grill-forced convection
-  Steam
-  PowerSteam
-  Regeneration
-  PowerRegeneration
-  Microwave

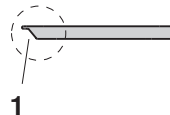
-  Professional baking
-  Defrosting

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.



Using the wrong accessories can damage the appliance!

Do not use baking trays in the microwave and combi modes. as arcing may occur, damaging the appliance.

Settings

 Vegetables							
Leaf spinach	Cook		100 °C	No	7–13 mins.	2	 2)
	Blanch				5–7 mins.		
Cauliflower	Cauliflower, whole	PowerCook ¹⁾	100 °C	No	10–30 mins.	2	 2)
	Cook				20–35 mins.		
Cauliflower	Cauliflower, florets	PowerCook ¹⁾	100 °C	No	8–20 mins.	2	 2)
	Cook				10–25 mins.		
	Preserve				1 hr. 30 mins.–1 hr. 40 mins.		
Broccoli	PowerCook ¹⁾		100 °C	No	8–15 mins.	2	 2)
	Cook				10–20 mins.		
	Preserve				1 hr. 30 mins.–1 hr. 40 mins.		
Chicory	PowerCook ¹⁾		100 °C	No	10–20 mins.	2	 2)
	Cook				15–30 mins.		
Peas	PowerCook ¹⁾		100 °C	No	10–25 mins.	2	 2)
	Cook				15–30 mins.		

¹⁾ ► Only use microwave-safe accessories.

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

Settings

 Vegetables							
Gherkins	Preserve		90 °C	No	20–30 mins.	2	
Fennel, chopped	PowerCook ¹⁾		100 °C	No	10–15 mins.	2	
	Cook				15–23 mins.		 ²⁾
Gratinate	Gratinate ³⁾		190–210 °C	Yes	10–18 mins.	2	
Green beans	Green beans, fresh	PowerCook ¹⁾	100 °C	No	20–40 mins.	2	
		Cook			30–50 mins.		 ²⁾
		Blanch			5–15 mins.		
		Preserve ⁴⁾			1 hr.–1 hr. 10 mins.		
Green beans	Dried string beans, soaked	Cook	100 °C	No	35–45 mins.	2	 ²⁾
Cabbage, chopped	PowerCook ¹⁾		100 °C	No	15–30 mins.	2	
	Cook				20–40 mins.		
Carrots, chopped	PowerCook ¹⁾		100 °C	No	10–20 mins.	2	
	Cook				15–25 mins.		 ²⁾
	Preserve				1 hr. 30 mins.–1 hr. 40 mins.		

- ¹⁾ ► Only use microwave-safe accessories.
- 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.
- ⁴⁾ ► Repeat the preserving step, allowing the jars to cool down completely in between time.

🌿 Vegetables							
Mangetout	PowerCook ¹⁾		100 °C	No	7–15 mins.	2	
	Cook				10–20 mins.		 ²⁾
Kohlrabi, chopped	PowerCook ¹⁾		100 °C	No	10–20 mins.	2	
	Cook				15–25 mins.		 ²⁾
Swiss chard, mangold	PowerCook ¹⁾		100 °C	No	8–15 mins.	2	
	Cook				10–20 mins.		 ²⁾
Corn	Corn on the cob	PowerCook ¹⁾	100 °C	No	20–30 mins.	2	
		Cook			30–45 mins.		 ²⁾
Corn	Polenta	PowerCook ¹⁾ , ³⁾	100 °C	No	20–35 mins.	2	
		Cook ³⁾ , ⁴⁾			30–40 mins.		
Sweet peppers	PowerCook ¹⁾		100 °C	No	5–12 mins.	2	
	Cook				8–15 mins.		 ²⁾
	Skin		4	Yes ⁴⁾	10–20 mins.	4	

¹⁾

- ▶ Only use microwave-safe accessories.

²⁾

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

³⁾

- ▶ Add 3 dl liquid per 100g.

⁴⁾

- ▶ Put the food in a suitable container and place on the wire shelf.

⁵⁾

- ▶ Preheat the cooking space for 3 minutes.

Settings

🌿 Vegetables								
Beetroot		PowerCook ¹⁾		100 °C	No	20–50 mins.	2	
		Cook				30 mins.–1 hr. 30 mins.		 ²⁾
Brussels sprouts		Cook		100 °C	No	20–30 mins.	2	 ²⁾
Sauerkraut	Sauerkraut, raw	PowerCook ¹⁾		100 °C	No	25–45 mins.	2	
		Cook				40 mins.–1 hr. 10 mins.		 ²⁾
Sauerkraut	Sauerkraut, pre-cooked	PowerCook ¹⁾		100 °C	No	10–25 mins.	2	
		Cook				20–30 mins.		 ²⁾
Scorzonera		Cook		100 °C	No	25–35 mins.	2	 ²⁾
Celery	Celery, chopped	PowerCook ¹⁾		100 °C	No	10–20 mins.	2	
		Cook				15–25 mins.		 ²⁾
Celery	Celeriac, chopped	PowerCook ¹⁾		100 °C	No	7–15 mins.	2	
		Cook				10–20 mins.		 ²⁾

¹⁾ ► Only use microwave-safe accessories.

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

 Vegetables							
Green asparagus	PowerCook ¹⁾		100 °C	No	8–14 mins.	2	
	Cook				13–17 mins.		 ²⁾
White asparagus	Cook		100 °C	No	15–25 mins.	2	 ²⁾
Tomatoes	PowerCook ¹⁾		100 °C	No	4–8 mins.	2	
	Cook				7–13 mins.		 ²⁾
	Skin			Yes ³⁾	3–5 mins.		²⁾
Jerusalem artichoke	Cook		100 °C	No	15–35 mins.	2	 ²⁾
Courgettes, chopped	PowerCook ¹⁾		100 °C	No	5–9 mins.	2	
	Cook				8–12 mins.		 ²⁾

¹⁾ ▶ Only use microwave-safe accessories.

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

³⁾ ▶ Preheat the cooking space for 5 minutes.

Settings

Bakery products									
Bread	Professional baking		 	200–220 °C		No	35–50 mins.	2	
	Bake			180–200 °C		Yes			
	BakeOmatic		 			No			
	Refresh		 						
	Defrost ¹⁾		 						
Bread rolls	Professional baking		 	200–220 °C		No	20–40 mins.	2	
	Bake					Yes	20–30 mins.		
	BakeOmatic		 			No			
	Refresh		 						
	Defrost ¹⁾		 						

¹⁾ ► Only use microwave-safe accessories.

🍞 Bakery products			🍳	👨🍳	🌡️/📊	🌊/🌊	🌡️↑	↔️	📦	🍷
Plaited bread		Professional baking	🍳 🍞		180–200 °C		No	25–50 mins.	2	🍷
		Bake					🔄+			
		BakeOmatic	🍳 🍞	No						
		Refresh		🍷 👉			No	🍷		
Sweet biscuits and pastries	Basler Leckerli (honey almond spice cookies)	Bake 1 level	🍳+		160–180 °C		Yes	10–25 mins.	2	🍷
		Bake 2 levels							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							🔄+	1+3
Sweet biscuits and pastries	Eclairs, profiteroles	Bake 1 level	🍳+		160–180 °C		Yes	20–35 mins.	2	🍷
		Bake 2 levels			🔄+				150–170 °C	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

Settings

 Bakery products										
Sweet biscuits and pastries	Macaroons	Bake 1 level			180–200 °C		Yes	10–20 mins.	2	
		Bake 2 levels			170–180 °C				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	
Savouries	Aperitif nibbles, fresh								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	

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

Settings

 Bakery products										
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		PowerBake ¹⁾			160–180 °C	5–6	No	30–50 mins.	2	
		Bake			150–170 °C		Yes	50 mins.– 1 hr. 10 mins.		
		BakeOmatic				No				
		Defrost ¹⁾								
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	

¹⁾ ► Only use microwave-safe accessories.

 Bakery products										
Ring cake	Yeast ring cake	Professional baking			170–190 °C		No	30–50 mins.	2	
		Bake					No	30–45 mins.		
		Bake					Yes	35–50 mins.		
		Defrost ¹⁾					No			
Ring cake	Sponge ring cake	Bake			150–170 °C		Yes	40–60 mins.	2	
		BakeOmatic					No			
		Defrost ¹⁾								
Ring cake	Ring cake	Professional baking			170–190 °C		No	35–50 mins.	2	
		Bake						30–45 mins.		
		Bake					Yes	30–45 mins.		
		Defrost ¹⁾					No			

¹⁾ ► Only use microwave-safe accessories.

Settings

 Bakery products										
Yeast pastries	Yeast ring	Professional baking			180–200 °C		No	30–45 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	
		BakeOmatic								
		Defrost ¹⁾								
Yeast pastries	Rose cake	Professional baking			180–200 °C		No	30–45 mins.	2	
		Bake			170–190 °C		Yes	25–45 mins.		
		BakeOmatic					No			
Yeast pastries	Russian plait	Professional baking			180–200 °C		No	30–45 mins.	2	
		Bake			170–190 °C		Yes	25–45 mins.		
		BakeOmatic					No			

¹⁾ ► Only use microwave-safe accessories.

 Bakery products										
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 level ¹⁾			80–90 °C		No	1 hr. 20 mins.– 1 hr. 40 mins.	2	
		Bake 2 levels ¹⁾							1+3	 

¹⁾ ► Allow to dry overnight after baking.

Settings

 Flans and pizzas								
Fruit flan	Bake ¹⁾			190–210 °C	Yes	35–50 mins.	2	
	BakeOmatic		 					
Savoury flan	Bake			180–200 °C	Yes	35–50 mins.	2	
	BakeOmatic		 					
Cheese flan	Bake			160–180 °C	Yes	30–45 mins.	2	
	BakeOmatic		  					
Pizza, fresh	Bake			190–210 °C	Yes	15–25 mins.	2	
	BakeOmatic		 		No			

¹⁾ ► With fruit that is very juicy add the sauce or topping after the first 15–20 minutes.

Potatoes									
Potato gratin	PowerCook ¹⁾			180–200 °C	6–8	No	20–35 mins.	2	 5)
	Cook ²⁾			170–190 °C			25–45 mins.		
	BakeOmatic ²⁾								
Baked potatoes	Bake			230 °C		No	30–50 mins.	2	
	BakeOmatic ³⁾								
Potatoes, whole	PowerCook ¹⁾			100 °C		No	20–40 mins.	2	
	Cook						30–50 mins.		 4)
Potato wedges	Bake			230 °C		No	20–35 mins.	2	
	BakeOmatic							1+3	
Sweet potatoes	PowerCook ¹⁾			100 °C		No	15–40 mins.	2	
	Cook						20–50 mins.		 4)
Boiled potatoes	PowerCook ¹⁾			100 °C		No	10–20 mins.	2	
	Cook						15–25 mins.		 4)

- ¹⁾ ► Only use microwave-safe accessories.
- ²⁾ ► Put the food in a suitable container and place on the wire shelf.
- ³⁾ ► Wrap the potatoes in aluminium foil.
- ⁴⁾ ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.
- ⁵⁾ ► Put the food in a suitable container and place on the glass dish.

Settings

 Baked dishes and gratins									
Fish gratin	PowerCook ¹⁾			180–200 °C	6–8	No	15–30 mins.	2	
	Cook						20–45 mins.		
	BakeOmatic								
Vegetable gratin	PowerCook ¹⁾			170–190 °C	6–8	No	15–30 mins.	2	
	Cook						25–40 mins.		
	BakeOmatic								
Potato gratin	PowerCook ¹⁾			180–200 °C	6–8	No	20–35 mins.	2	
	Cook			170–190 °C			25–45 mins.		
	BakeOmatic								
Lasagne	PowerCook ¹⁾			200–220 °C	6–9	No	20–35 mins.	2	
	Cook			180–200 °C		Yes	30–50 mins.		
	BakeOmatic					No			
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 or glass dish.

¹⁾ ► Only use microwave-safe accessories.

 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	
		BakeOmatic ¹⁾		  						
Veal	Geschnetzeltes (chopped meat in a sauce)	PowerCook ¹⁾ , ³⁾			100 °C		No	20–40 mins.	2	
		Cook ¹⁾						30–50 mins.		

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⁾ ► Only use microwave-safe accessories.

Settings

 Meat					 °C					
Beef	Rump/loin	Soft roasting seared ¹⁾					No		2	
		Soft roasting with steam								 ²⁾
Beef	Fillet of beef	Soft roasting seared ¹⁾					No		2	
		Soft roasting with steam								 ²⁾
		Low temperature cooking ¹⁾			53–57 °C	80–90 °C	No	2 hrs.–3 hrs.	2	
		Steam				100 °C		20–50 mins.		
Beef	Entrecôte, Roastbeef	Soft roasting seared ¹⁾					No		2	
Beef	Entrecôte, Roastbeef	Soft roasting with steam					No		2	 ²⁾
		Low temperature cooking ¹⁾			53–57 °C	80–90 °C		2 hrs. 20 mins.– 3 hrs. 30 mins.		
		Roast ³⁾				200–210 °C	Yes	35–55 mins.		 ²⁾

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

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

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

 Meat										
Beef	Shoulder of beef	Soft roasting seared ¹⁾					No		2	
		Roast ¹⁾				190–210 °C	Yes	1 hr.–1 hr. 20 mins.		
		BakeOmatic ¹⁾					No			
Beef	Chuck/rib of beef	Soft roasting seared ¹⁾					No		2	
		Roast ³⁾			66–70 °C	180–200 °C	Yes	1 hr.–1 hr. 30 mins.		 ²⁾
Beef	Beef ragout	Cook ¹⁾				160–180 °C	No	45–60 mins.	2	
		BakeOmatic ¹⁾								
Beef	Beef goulash	Cook ¹⁾				160–180 °C	No	45–60 mins.	2	
		BakeOmatic ¹⁾								
Beef	Stewing meat	PowerCook ¹⁾ , ⁴⁾ , ⁵⁾				100 °C	No	30–50 mins.	2	
		Cook ¹⁾ , ⁵⁾						1 hr.–1 hr. 30 mins.		

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

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

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

⁴⁾ ► Only use microwave-safe accessories.

⁵⁾ ► Cover meat completely with liquid.

Settings

 Meat										
Beef	Geschnetzeltes (chopped meat in a sauce)	PowerCook ¹⁾ , ²⁾				100 °C	No	20–40 mins.	2	
		Cook ¹⁾						30–50 mins.		
Pork	Rump/loin	Soft roasting seared ¹⁾		 			No		2	
		Soft roasting with steam		 						 ³⁾
		Low temperature cooking ¹⁾			65 °C	90–100 °C		2 hrs.– 3 hrs. 30 mins.		
Pork	Pork fillet	Steam				100 °C	No	20–35 mins.	2	
Pork	Fillet in puff pastry	Bake				180–200 °C	No	25–40 mins.	2	
		Professional baking		 		190–210 °C				
Pork	Neck of pork	Soft roasting seared ¹⁾		 			No		2	
		BakeOmatic ¹⁾		 						
Pork	Shoulder of pork	Roast ⁴⁾				180–200 °C	Yes	1 hr.– 1 hr. 30 mins.	2	 ³⁾
		BakeOmatic ¹⁾		 			No			

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

²⁾ ► Only use microwave-safe accessories.

³⁾ ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

⁴⁾ ► Put the food directly on the wire shelf.

 Meat					 °C					
Pork	Smoked pork loin	Cook				100 °C	No	45 mins.–1 hr. 30 mins.	2	
Pork	Ham	Cook				100 °C	No	50 mins.–1 hr. 30 mins.	2	
Pork	Bacon	PowerCook ⁴⁾				100 °C	No	20–30 mins.	2	
		Cook ¹⁾						20–40 mins.		
Pork	Saucisson	Cook				80–100 °C	No	30–45 mins.	2	
Pork	Geschnetzeltes (chopped meat in a sauce)	PowerCook ^{1), 4)}				100 °C	No	20–40 mins.	2	
		Cook ¹⁾						30–50 mins.		
Leg of lamb		Soft roasting seared ¹⁾		 			No		2	
		Soft roasting with steam		 				 ³⁾		
		Roast ²⁾				200–220 °C	Yes	1 hr.–1 hr. 40 mins.		 ³⁾
		BakeOmatic ¹⁾		 			No			
Meat terrine		Cook				90 °C	No	15–50 mins.	2	

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

²⁾ ► Put the food directly on the wire shelf.

³⁾ ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

⁴⁾ ► Only use microwave-safe accessories.

Settings

 Meat					 °C					
Meat products	Bratwurst	Grill ²⁾				4	Yes ³⁾	12–20 mins. ⁴⁾	4	 ⁵⁾
Meat products	Fleischkäse (specialty meat loaf)	Bake				160–180 °C	Yes	35–60 mins.	2	
Meat products	Meat loaf	Cook ¹⁾				190–210 °C	Yes	45 mins.–1 hr. 10 mins.	2	
Meat products	Smoked pork loin	Cook				100 °C	No	45 mins.–1 hr. 30 mins.	2	
Meat products	Saucisson	Cook				80–100 °C	No	30–45 mins.	2	
Meat products	Ham	Cook				100 °C	No	50 mins.–1 hr. 30 mins.	2	
Meat products	Bacon	PowerCook ⁶⁾				100 °C	No	20–30 mins.	2	
		Cook ¹⁾						20–40 mins.		
Meat products	Wienerli (Viennese sausage)	Cook ¹⁾				90 °C	No	10–15 mins.	2	

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

²⁾ ► Put the food directly on the wire shelf.

³⁾ ► Preheat the cooking space for 3 minutes.

⁴⁾ ► Turn halfway through the cooking time.

⁵⁾ ► Put the baking tray at level 2 under the wire shelf.

⁶⁾ ► Only use microwave-safe accessories.

 Accompaniments								
Potatoes, whole	PowerCook ¹⁾			100 °C	No	20–40 mins.	2	
	Cook					30–50 mins.		 ²⁾
Boiled potatoes	PowerCook ¹⁾			100 °C	No	10–20 mins.	2	
	Cook					15–25 mins.		 ²⁾
Potato wedges	Bake			230 °C	No	20–35 mins.	2	
	BakeOmatic						2 1+3	 
Baked potatoes	Bake			230 °C	No	30–50 mins.	2	
	BakeOmatic ³⁾							
Pasta	Regenerate ⁴⁾			110–130 °C	No	6–12 mins.	2	
							1+3	 
	RegenerateOmatic ⁴⁾						2	
							1+3	 

- ¹⁾ ► Only use microwave-safe accessories.
- ²⁾ ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.
- ³⁾ ► Wrap the potatoes in aluminium foil.
- ⁴⁾ ► Put the food in a suitable container and place on the wire shelf or glass dish.

Settings

Accompaniments										
Pasta	PowerRegenerate ¹⁾ , ²⁾			110–130 °C		4–7 mins.	2			
Spätzli (egg noodles)	Regenerate ¹⁾			110–130 °C	No	6–12 mins.	2			
							1+3	 		
	RegenerateOmatic ¹⁾		 δδ				2			
							1+3	 		
Dry rice	PowerCook ¹⁾ , ²⁾ , ³⁾			100 °C	No	17–30 mins.	2			
	Cook ¹⁾ , ³⁾					20–40 mins.				
	Regenerate ¹⁾			110–130 °C		6–12 mins.	2			
							1+3	 		
	RegenerateOmatic ¹⁾		 δδ				2			
							1+3	 		

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

²⁾ ► Only use microwave-safe accessories.

³⁾ ► Add 1½ dl liquid per 100g.

Accompaniments								
Risotto	PowerCook ^{1), 2), 3)}			100 °C	No	20–40 mins.	2	
	Cook ^{1), 3)}					30–50 mins.		
	Regenerate ¹⁾			110–130 °C		6–12 mins.	2	
							1+3	
	RegenerateOmatic ¹⁾		 			2		
						1+3		
								
Corn on the cob	PowerCook ²⁾			100 °C	No	20–30 mins.	2	
	Cook					30–45 mins.		
								⁶⁾
Polenta	PowerCook ^{1), 2), 4)}			100 °C	No	20–30 mins.	2	
	Cook ^{1), 4)}					30–40 mins.		
Wheat (ebly)	PowerCook ^{1), 2), 5)}			100 °C	No	15–30 mins.	2	
	Cook ^{1), 5)}					20–40 mins.		

- ¹⁾ ► Put the food in a suitable container and place on the wire shelf or glass dish.
- ²⁾ ► Only use microwave-safe accessories.
- ³⁾ ► Add 2½ dl liquid per 100g.
- ⁴⁾ ► Add 3 dl liquid per 100g.
- ⁵⁾ ► Add 1–1½ dl liquid per 100g.
- ⁶⁾ ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

Settings

 Accompaniments								
Semolina	PowerCook ¹⁾ , ³⁾ , ⁴⁾			100 °C	No	7–12 mins.	2	
	Cook ³⁾ , ⁴⁾					10–18 mins.		
Millet	PowerCook ¹⁾ , ³⁾ , ⁵⁾			100 °C	No	15–30 mins.	2	
	Cook ³⁾ , ⁵⁾					20–40 mins.		
Chickpeas ⁶⁾	PowerCook ¹⁾ , ²⁾ , ³⁾			100 °C	No	15–30 mins.	2	
	Cook ²⁾ , ³⁾					20–40 mins.		
Lentils	PowerCook ¹⁾ , ³⁾ , ⁴⁾			100 °C	No	10–40 mins.	2	
	Cook ³⁾ , ⁴⁾					15–60 mins.		

- ¹⁾ ► Only use microwave-safe accessories.
- ²⁾ ► Add ½–1 dl liquid per 100g.
- ³⁾ ► Put the food in a suitable container and place on the wire shelf or glass dish.
- ⁴⁾ ► Add 2–3 dl liquid per 100g.
- ⁵⁾ ► Add 1½–2 dl liquid per 100g.
- ⁶⁾ ► Soak overnight.

Grains									
Semolina		PowerCook ¹⁾ , ²⁾ , ³⁾			100 °C	No	7–12 mins.	2	
		Cook ¹⁾ , ³⁾					10–18 mins.		
Millet		PowerCook ²⁾ , ³⁾ , ⁴⁾			100 °C	No	15–30 mins.	2	
		Cook ³⁾ , ⁴⁾					20–40 mins.		
Corn	Corn on the cob	PowerCook ²⁾			100 °C	No	20–30 mins.	2	
		Cook					30–45 mins.		 ⁵⁾
Corn	Polenta	PowerCook ²⁾			100 °C	No	20–30 mins.	2	
		Cook ³⁾ , ⁶⁾					30–40 mins.		
Rice	Dry rice	PowerCook ²⁾ , ³⁾ , ⁷⁾			100 °C	No	17–30 mins.	2	
		Cook ³⁾ , ⁷⁾					20–40 mins.		

- ¹⁾ ► Add 2–3 dl liquid per 100g.
- ²⁾ ► Only use microwave-safe accessories.
- ³⁾ ► Put the food in a suitable container and place on the wire shelf or glass dish.
- ⁴⁾ ► Add 1½–2 dl liquid per 100g.
- ⁵⁾ ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.
- ⁶⁾ ► Add 3 dl liquid per 100g.
- ⁷⁾ ► Add 1½ dl liquid per 100g.

Settings

Grains									
Rice	Dry rice	Regenerate ³⁾			110–130 °C	No	6–12 mins.	2	
			1+3				 		
		RegenerateOmatic ³⁾						2	
					1+3		 		
Rice	Risotto	PowerCook ^{1), 3), 4)}			100 °C	No	20–40 mins.	2	
		Cook ^{3), 4)}					30–50 mins.		
		Regenerate ³⁾			110–130 °C		6–12 mins.	2	
							1+3	 	
		RegenerateOmatic ³⁾						2	
					1+3		 		
Wheat (ebly)		PowerCook ^{1), 2), 3)}			100 °C	No	15–30 mins.	2	
		Cook ^{2), 3)}					20–40 mins.		

- ¹⁾ ► Only use microwave-safe accessories.
- ²⁾ ► Add 1–1½ dl liquid per 100g.
- ³⁾ ► Put the food in a suitable container and place on the wire shelf or glass dish.
- ⁴⁾ ► Add 2½ dl liquid per 100g.

 Pulses								
Peas		PowerCook ¹⁾		100 °C	No	10–25 mins.	2	
		Cook				15–30 mins.		 ²⁾
Green beans	Green beans, fresh	PowerCook ¹⁾		100 °C	No	20–40 mins.	2	
		Cook				30–50 mins.		 ²⁾
		Blanch				5–15 mins.		 ²⁾
		Preserve ³⁾				1 hr.–1 hr. 10 mins.		
Green beans	Dried string beans, soaked	Cook		100 °C	No	35–45 mins.	2	 ²⁾
Mangetout		PowerCook ¹⁾		100 °C	No	7–15 mins.	2	
		Cook				10–20 mins.		 ²⁾
Chickpeas ¹⁾		PowerCook ¹⁾ , ⁴⁾ , ⁵⁾		100 °C	No	15–30 mins.	2	
		Cook ⁴⁾ , ⁶⁾				20–40 mins.		
Lentils		PowerCook ¹⁾ , ⁵⁾ , ⁷⁾		100 °C	No	10–40 mins.	2	
		Cook ⁶⁾ , ⁷⁾				15–60 mins.		

- ¹⁾ ► Only use microwave-safe accessories.
- ²⁾ ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.
- ³⁾ ► Repeat the preserving step, allowing the jars to cool down completely in between time.
- ⁴⁾ ► Add 1½–2 dl liquid per 100g.
- ⁵⁾ ► Put the food in a suitable container and place on the glass dish.
- ⁶⁾ ► Put the food in a suitable container and place on the wire shelf.
- ⁷⁾ ► Add 2–3 dl liquid per 100g.

Settings

 Poultry							
Chicken breast	PowerCook ⁵⁾		100 °C	No	8–15 mins.	2	
	Cook				10–25 mins.		 ¹⁾
	Cook		200–220 °C	Yes	8–15 mins.		
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	 ⁴⁾
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.

⁵⁾ ► Only use microwave-safe accessories.

 Fish and seafood									
Fish gratin	PowerCook ¹⁾ , ²⁾			180–200 °C	6–8	No	15–30 mins.	2	
	Cook ²⁾						20–45 mins.		
	BakeOmatic ²⁾								
Gilthead seabream, whole	Cook			80–100 °C		No	20–30 mins.	2	 ³⁾
	Roast			180–210 °C			15–25 mins.		
Trout, whole	Cook			80–100 °C		No	20–30 mins.	2	 ³⁾
	Roast			180–210 °C			15–25 mins.		
Tuna, slice	Cook			100 °C		No	10–30 mins.	2	 ³⁾
Fillet of fish	Cook			80–100 °C		No	10–20 mins.	2	 ³⁾
	Roast			200–210 °C		Yes	12–20 mins.		
Mussels	Cook			100 °C		No	20–30 mins.	2	 ³⁾
Fish terrine	Cook			100 °C		No	15–50 mins.	2	

¹⁾ ► Only use microwave-safe accessories.

²⁾ ► Put the food in a suitable container and place on the wire shelf or glass dish.

³⁾ ► Place the stainless steel tray underneath the perforated cooking tray or wire shelf.

Settings

🍏 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	PowerCook ³⁾		100 °C	No	5–12 mins.	2	
		Compote				10–20 mins.		
		Preserve		90 °C		30–40 mins.		
Pear slices		PowerCook ³⁾		100 °C	No	6–14 mins.	2	
		Compote				10–20 mins.		
		Preserve		90 °C		30–40 mins.		
Quince slices		Cook ²⁾		100 °C	No	30–60 mins.	2	
		Preserve		90 °C		30–40 mins.		

- 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⁾
- ▶ Preparing the jelly.
- ³⁾
- ▶ Only use microwave-safe accessories.



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

 Fruit and berries							
Apricots, halves	PowerCook ²⁾		100 °C	No	5–10 mins.	2	
	Compote		100 °C	No	10–20 mins.	2	
						1+3	
						1+2+3	
	Desiccate ¹⁾		65–75 °C	No	14 hrs.–16 hrs.	2	
	Preserve		90 °C		30–40 mins.		
Plums, halves	Compote		100 °C	No	10–20 mins.	2	
	Preserve		90 °C		30–40 mins.		
Peaches, chopped	PowerCook ²⁾		100 °C	No	5–10 mins.	2	
	Compote				10–20 mins.		
	Preserve		90 °C		30–40 mins.		
Cherries, pitted	Compote		100 °C	No	10–20 mins.	2	
	Preserve		80 °C		30–40 mins.		

- 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⁾
- Only use microwave-safe accessories.



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

Settings

 Dairy products								
Butter	Soften ¹⁾ , ²⁾			50–150 W	No	3–5 mins.	2	
	Melt ¹⁾			150–250 W		4–6 mins.		
Creamy yogurt	Make		40 °C		No	5 hrs.–6 hrs.	2	
Set yogurt	Make		40 °C		No	7 hrs.–8 hrs.	2	
Milk, lukewarm	2 dl ¹⁾ , ²⁾			700 W	No	1–2 mins.	2	
	5 dl ¹⁾					3–5 mins.		
Milk, hot	2 dl ¹⁾ , ²⁾			700 W	No	1–3 mins.	2	
	5 dl ¹⁾					4–6 mins.		

 Desserts								
Creams and custards	Cook		90 °C		No	20–40 mins.	2	
Crème caramel	PowerCook ¹⁾ , ²⁾		90 °C		No	10–20 mins.	2	
	Cook					20–35 mins.		
Compote	PowerCook ¹⁾ , ²⁾		100 °C		No	7–12 mins.	2	
	Cook					10–16 mins.		

¹⁾ ► Only use microwave-safe accessories.

²⁾ ► Put the food in a suitable container and place on the glass dish.

 Mushrooms								
Mushrooms, sliced	Dry ¹⁾			700 W	No	15–25 mins.	2	
	Preserve ²⁾		100 °C			1 hr. 15 mins. – 1 hr. 30 mins.		
Mushrooms, whole	Preserve ²⁾		100 °C		No	1 hr. 15 mins. – 1 hr. 30 mins.	2	

¹⁾ ► Only use microwave-safe accessories.

²⁾ ► Only use precooked mushrooms.

 Herbs								
Herbs	Dry			700 W	No	3–5 mins.	2	

► Only use microwave-safe accessories.



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

Settings

 Liquids									
Milk	Milk, lukewarm	2 dl			700 W	No	1–2 mins.	2	
		5 dl					3–5 mins.		
	Milk, hot	2 dl			700 W	No	1–3 mins.	2	
		5 dl					4–6 mins.		
Water	Water, lukewarm	2 dl			700 W	No	1–2 mins.	2	
		5 dl					3–5 mins.		
	Water, hot	2 dl			700 W	No	1–3 mins.	2	
		5 dl					4–7 mins.		

- Only use microwave-safe accessories.
- Put the food in a suitable container and place on the glass dish.

 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.

BakeOmatic

 Aperitif nibbles, fresh	Uses	Instructions
15–30 mins. * Lightly, medium or well browned are selectable  Level 2 or 1+3	Savouries and biscuits made from puff pastry or other type of pastry, filled or open, e.g.: ▪ Puff pastries – filled ▪ Mini pizza swirls ▪ Savoury straws – unfilled ▪ Ham croissants	Savoury straws – unfilled: ▶ Select the «Lightly browned» setting. ▶ Must not be brushed with egg yolk.
 Frozen aperitif nibbles	Uses	Instructions
10–35 mins. * Level 2 or 1+3	Frozen ready-made aperitif products, e.g. ▪ Ham croissants ▪ Mini cheese flans ▪ Puff pastries	Frozen products (F) are prebaked to various degrees. Select duration according to the instructions on the packaging: ▶ 8–12 mins. ▶ 13–20 mins. ▶ 21–35 mins.
 Gratin	Uses	Instructions
30–50 mins. * Medium browned  Level 2	Baked dishes and gratins, e.g.: ▪ Potato gratin ▪ Pasta gratin ▪ Baked rice pudding ▪ Lasagne ▪ Moussaka	–

* Possible duration of BakeOmatic

BakeOmatic

 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.: ▪ 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. ▶ 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. ▪ Chips ▪ Croquettes ▪ Spring rolls ▪ Chicken nuggets	Frozen products (F) are prebaked to various degrees. Select duration according to the instructions on the packaging: ▶ 8–12 mins. ▶ 13–20 mins. ▶ 21–35 mins.

* Possible duration of BakeOmatic

 Braising meat	Uses	Instructions
1 hr. 30 mins.–2 hrs. 30 mins. * Medium and well browned  Level 2	Roast, ragout, goulash, e.g.: ▪ Italian braised meat dish ▪ Ragout ▪ Irish stew	► Cover goulash with liquid. Large joint of roast beef (>1 kg): ► Select the «Well browned» setting.
 Pizza, fresh	Uses	Instructions
25–35 mins. * Medium browned  Level 2	Home-made pizzas, e.g.: ▪ Ham and pineapple pizza ▪ Calzone (folded pizza) ▪ Mini pizzas ▪ Tarte flambée	–
 * Frozen pizza	Uses	Instructions
10–35 mins. * Level 2	Frozen ready-made pizza, e.g. ▪ Round pizza ▪ Family pizza ▪ Mini pizzas	Frozen products (F) are prebaked to various degrees. Select duration according to the instructions on the packaging: ► 8–12 mins. ► 13–20 mins. ► 21–35 mins.

* Possible duration of BakeOmatic

BakeOmatic

 Flans	Uses	Instructions
Preheating / 45–60 mins. * Lightly, medium or well browned are selectable    Level 2	Flans and quiches, e.g.: ▪ Flan made with fresh fruit ▪ Flan made with frozen fruit ▪ Cheese flan ▪ Bacon and onion flan ▪ Quiche lorraine	Cheese flan: ▶ Select the «Lightly browned» setting.
 Bread	Uses	Instructions
35–50 mins. * Lightly, medium or well browned are selectable    Level 2	Bread in all shapes and sizes, e.g.: ▪ Farmhouse bread ▪ Party bread ▪ Focaccia (Italian flat bread) ▪ Bread rolls	Sweet biscuits and pastries: ▶ Select the «Lightly browned» setting.
 Plaited bread	Uses	Instructions
30–45 mins. * Lightly, medium or well browned are selectable    Level 2 * Possible duration of BakeOmatic	Plaited bread	Large plaited bread (1 kg flour): ▶ Select the «Medium browned» setting.

 Yeast pastries with filling	Uses	Instructions
20–55 mins. * Lightly, medium or well browned are selectable , ,  Level 2 or 1+3	Sweet and savoury yeast pastries, e.g.: ▪ Hazelnut croissants ▪ Russian plait ▪ Yeast swirls ▪ Mini pizza swirls	Large yeast pastries, e.g. Russian plait: ► Select the «Well browned» setting.
 Muffins, Blechkuchen	Uses	Instructions
30–45 mins. * Medium browned  Level 2	▪ Muffins ▪ Sponge traybake	–
 Cake	Uses	Instructions
1 hr.–1 hr. 15 mins. * Medium browned  Level 2 * Possible duration of BakeOmatic	All types of loaf cakes, e.g.: ▪ 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.: ▪ 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.: ▪ 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

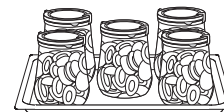
Preserving, bottling

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 baking tray at level 1.
- ▶ 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.



Preserving, bottling

 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	

¹⁾ ► Repeat the preserving step, allowing the jars to cool down completely in between time.

Notes

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
Combi-Steam MSLQ 60	23015	CSTMSLQZ60	60-600
Combi-Steam MSLQ 60	23073	CSTMSLQ60H, CSTMSLQZ60H	60-600

