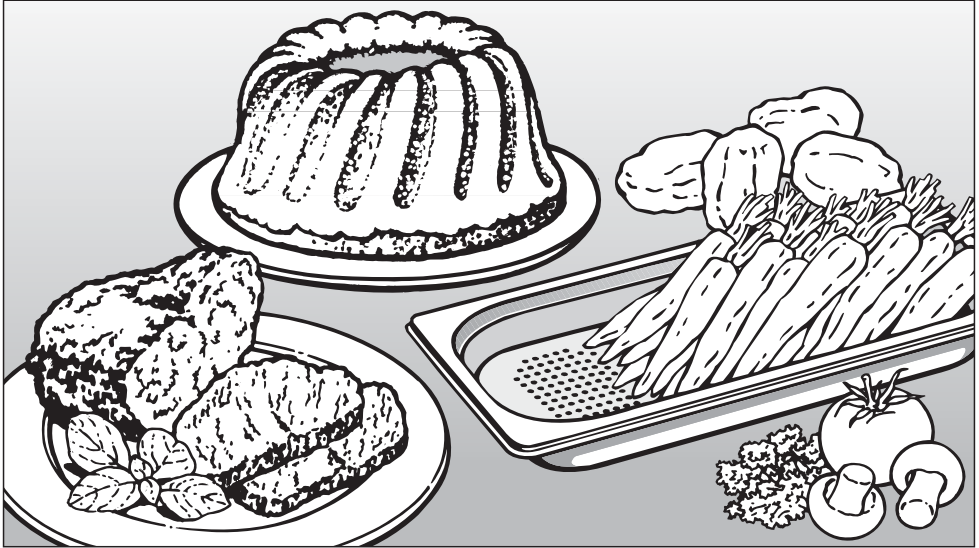


Miele

User Instructions



Combi-Steam Oven
DGC 4084 XL
DGC 4086 XL

en - US

M.-Nr. 09 064 880

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Important and useful information

Please read the operating instructions carefully to help familiarize yourself with the appliance and also for information on how to use the different functions.

This section "Important and useful information" contains general information. Detailed information about particular foods and how to cook them is described in the relevant sections.

General

Cooking containers

Included with the appliance are stainless steel cooking containers. It is best to use perforated containers for **steam cooking**. This enables the steam to reach the food from all sides allowing the dish to be evenly cooked.

Universal tray / Oven wire rack

Use the universal tray with the rack placed on it. For example, when broiling, slide the tray into the shelf runner and the rack is automatically above it. When removing, pull both parts out at the same time.

Non-tip safety notch

The universal tray and the oven wire rack are designed with a non-tip safety notch that prevents them sliding out of the runner level when pulled out only part way. For removal, the tray and rack must be lifted.

Important and useful information

Using your own containers

You can also use your own containers. But please note the following:

- The container must be suitable for use in an oven and must be steam-resistant. Plastic containers can only be used for steam cooking if the manufacturer has stated that they are suitable for such use.
- Thick sided containers are not very suitable for cooking with steam. They do not conduct heat well, causing cooking times to be considerably longer than those given in the charts.
- Place the cookware on the inserted rack or in a cooking container, and not on the oven floor.
- There must be a gap of at least 1 1/4" (3 cm) between the top of the container and the top of the cooking compartment to allow sufficient steam into the container.

Cooking with steam

The advantages of cooking with steam

Almost all vitamins and minerals are retained because the food is not submerged in water.

When cooked with steam, the food retains its true taste better than with conventional cooking. Therefore it is recommend to not season the food at all or only after it has been cooked. The food retains its fresh, natural color.

Important and useful information

Shelf levels

You may cook on one shelf level or several levels at the same time. This will not alter the cooking time.

Temperature

A maximum temperature of 212 °F (100 °C) is reached when steam cooking. Most types of food will cook at this temperature. Some more delicate types of food, such as berries, must be cooked at lower temperatures as otherwise they will burst. More information is given in the relevant sections of this manual.

Cooking time (duration)

In general, the cooking times for cooking with steam are the same as for cooking food in a sauce pan. More information about any factors which may affect the cooking duration is given in the relevant sections of this manual.

The quantity of food does not affect the cooking time. 2 lbs (~ 1 kg) of potatoes will take the same time to cook as 1 lb (~ 450 g).

The cooking times given in the tables are guidelines only. It is recommended selecting the shorter cooking duration to start with. You can cook it some more if necessary.

Cooking with liquid

When cooking with liquid only fill the cooking container $\frac{2}{3}$ full to prevent the liquid spilling when the cooking container is removed from the oven.

Your own recipes

Any food and recipes which are prepared in a pot or a pan can also be cooked using steam. The cooking times will be the same. Please note that food will not brown when cooked with steam.

Miele MasterChef Gourmet

Haute Cuisine for your home.

Have you always dreamed of cooking like a Professional Chef in your own home? **Miele MasterChef Gourmet** is the answer. Combine quality ingredients with proven Miele MasterChef Gourmet cooking methods to achieve gourmet meals. Flawless entertaining has never been easier.

There is no need to monitor your food anymore - Miele MasterChef Gourmet offers stress free cooking with extraordinary results.

Five specific MasterChef programs are designed to achieve the most tender and juicy meat results possible by using lower temperatures and longer cooking times.

Gourmet cooking programs

The following Gourmet cooking programs are available:

- Gourmet Chicken
- Gourmet Turkey
- Gourmet Beef Tenderloin
- Gourmet Baby Back Ribs
- Gourmet Salmon

The Gourmet programs are marked first in the relevant food section:

For example:

Select "Meat - Poultry - Gourmet Chicken".

See the "Program overview" for more information.

Gourmet Chicken

1 Chicken Roaster
1/4 lb Unsalted butter, softened
1 Tbsp. Fresh rosemary, finely chopped
1 Tsp. Fresh thyme, finely chopped
1 Tbsp. Fresh parsley, finely chopped
1 Garlic clove, finely diced
1 Tbsp Olive oil or canola oil
Salt
Freshly cracked black pepper

Preparation:

Combine herbs, garlic and softened butter. Season with salt and pepper. Transfer butter mixture to a pastry bag or small plastic bag. If using a plastic bag cut the tip.

Place chicken on the wire rack on top of the universal tray. Pat the chicken dry with a paper towel. Gently separate the skin from the breast and thigh. Pipe the softened herb butter between the skin and meat.

Brush the chicken with oil and season generously with salt and pepper.

Start the Gourmet Chicken MasterChef Program. Follow the instructions in the display.

Gourmet Turkey

Whole Turkey, up to 15 lbs
1/2 lb Unsalted butter, softened
2 Tbsp. Fresh parsley, finely chopped
1 Tbsp. Fresh tarragon, finely chopped
2 Tbsp. Fresh chive, finely chopped
1 Tbsp. Fresh chervil, finely chopped
2 Garlic cloves, finely diced
Salt
Fresh cracked black pepper
Olive oil or canola oil

Preparation:

Combine herbs, garlic and softened butter. Season with salt and pepper. Transfer butter mixture to a pastry bag or small plastic bag. If using a plastic bag cut the tip.

Place whole turkey on the wire rack on top of the universal tray. Pat dry with a paper towel. Gently separate the skin from the breast to thigh. Pipe the softened herb butter between the skin and meat.

Brush the turkey with oil and season generously with salt and pepper.

Start the Gourmet Turkey MasterChef Program. Follow the instructions in the display.

Miele MasterChef Gourmet Recipes

Gourmet Baby Back Ribs

2 racks of baby back ribs, membrane removed

Barbecue sauce, your favorite

Balsamic rub marinade:

4 Tbsp. Brown sugar

2 tsp. Hickory smoked salt

2 tsp. Garlic powder

2 tsp. Cayenne pepper

2 tsp. Herbes de Provence

5 Tbsp. Balsamic vinegar

Preparation:

Combine ingredients for the marinade.

Rub ribs with the balsamic rub marinade, place in an extra large plastic bag. Marinate overnight in the refrigerator.

Remove ribs from the refrigerator and let sit for 30 minutes.

Place ribs on the wire rack on top of the universal tray and place in the oven. Start the Gourmet Baby Back Ribs MasterChef Program. Follow the instructions in the display.

After approximately three hours, the oven will prompt you to open the door, glaze the ribs with barbecue sauce and close the door again to finish.

Gourmet Beef Tenderloin

1 Beef tenderloin, tail and chain removed

1 Garlic clove

1 Tbsp. Olive oil or canola oil

Sea salt

Freshly cracked black pepper

Preparation:

Cut a garlic clove in half and rub it on the trimmed beef tenderloin.

Brush with oil.

Season generously with salt and pepper. Place the tenderloin on the wire rack on top of the universal tray. Start the Gourmet Beef Tenderloin MasterChef Program. Follow the instructions in the display.

Gourmet Salmon

1 Whole salmon filet, skin on

Bedding:

2 Oranges, sliced

1 Onion, julienned

Preparation:

Slice the oranges and the onion for the bedding and arrange on the universal tray.

Check the salmon for bones. If present, remove with pliers.

Place salmon skin side down on the bedding.

Start the Gourmet Salmon MasterChef Program. Follow the directions in the display.

Using the MasterChef programs

Your appliance has numerous MasterChef programs. Operating modes, temperatures and times are saved for the individual programs. You therefore only need to select the applicable preset data for your ingredients.

The degree of cooking and browning are shown by a bar with seven segments. A medium degree of cooking or medium browning is preset at the factory, this setting is indicated by a segment in the middle. The desired setting is selected by shifting the segment to the left or right.

The weights shown refer to the weight per piece. You can cook a piece of salmon with a weight of $\frac{1}{2}$ lb or 10 pieces of salmon with a weight of $\frac{1}{2}$ lb at the same time.

In some cooking programs instructions are given for the shelf level and for the time to place the items in the oven. Follow or confirm the instructions.

The appliance should be at room temperature before starting an MasterChef program.

If you place food items into a hot oven, be careful when opening the door. Hot steam can escape. Step back from the steam oven and wait until the steam has dissipated. Take care that you do not come into contact with either hot steam or the hot oven walls. There is a danger of scalding and burns.

Use the baking pans specified in the recipes for baking.

The starting time can be delayed using "Start later".

Using the MasterChef programs

To stop a MasterChef program prematurely, turn off the combi-steam oven.

If the food is not yet cooked as desired after a MasterChef program has run, select "Continue cooking" or "Continue baking".

MasterChef programs can also be saved as "Favorites" and then placed in the main menu.

- Select "MasterChef".
- Select the corresponding submenu (e.g. Vegetables).
- Select the desired vegetable (e.g. cauliflower).
- Select and confirm the corresponding pre-settings.
- Select the cooking method and set the degree of cooking as required.

Vegetables

	Blanching	Steam cooking	Dehydrating	Canning	Peeling
Artichokes	-	x	-	-	-
Cauliflower	x	x	-	-	-
Beans					
Green beans	x	x	-	x	-
Yellow beans	x	x	-	x	-
Fava beans	x	x	-	-	-
Bush beans	x	x	-	x	-
Runner beans	x	x	-	x	-
Broccoli	x	x	-	-	-
Endive	x	x	-	-	-
Bok choy	x	x	-	-	-
Gherkins	x	-	-	-	-
Peas	x	x	-	-	-
Fennel	x	x	-	-	-
Kale	x	x	-	-	-
Potatoes					
Potatoes with peel	-	x	-	-	-
Peeled potatoes					
Kohlrabi	x	x	-	-	-
Pumpkin	x	x	-	-	-
Corn on the cob	x	x	-	-	-
Swiss chard	x	x	-	-	-
Carrots					
Chantenay carrots					
Baby carrots	x	x	-	-	-
Imperator carrots					

Program overview

Vegetables

	Blanching	Steam cooking	Dehydrating	Canning	Peeling
Bell peppers	x	x	-	-	x
Parsnips	x	x	-	-	-
Parsley root	x	x	-	-	-
Leeks	x	x	-	-	-
Romanesco	x	x	-	-	-
Brussels sprouts	x	x	-	-	-
Beetroot	-	x	-	-	-
Red cabbage	x	x	-	-	-
Black salsify	x	x	-	-	-
Celery Celery stalks Celery root	x	x	-	-	-
Asparagus White asparagus Green asparagus	x	x	-	-	-
Spinach	x	x	-	-	-
Napa cabbage	x	x	-	-	-
Rutabaga	x	x	-	-	-
Turnip	x	x	-	-	-
Tomatoes	-	-	x	-	x
White cabbage	x	x	-	-	-
Savoy cabbage	x	x	-	-	-
Zucchini	x	x	-	-	-
Sugar snap peas	x	x	-	-	-

Fish

	Steam cooking	Broiling
Gourmet Salmon		
Baltic cod	x	-
Trout	x	x
Atlantic cod	x	-
Salmon	x	x
Rainbow trout	x	-
Mackerel	-	x
Red Snapper	x	-
Haddock	x	-
Pollock	x	-

	Steam cooking
Monk fish	x
Sole	x
Turbot	x
Dried cod	x
Tilapia	x
Catfish	x

Mussels

	Steam cooking
Mussels	x

Program overview

Meat

Poultry	Steam cooking	Roasting	Broiling
Gourmet Chicken			
Gourmet Turkey			
Duck, whole			
unstuffed	-	X	-
stuffed	-	X	-
Lamb			
Rack of lamb	-	X	-
Beef			
Gourmet Beef Tenderloin			
Beef Tenderloin			
Medallions	X	-	-
Beef patties	-	-	X

Meat

Pork	Steam cooking	Roasting	Baking	Broiling
Gourmet Baby Rack Ribs				
Pork tenderloin				
Medallions	X	-	-	-
Pork patties	-	-	-	X
Pork cutlet	X	-	-	-

Sausage

	Steam cooking	Broiling
Boiled sausage	x	-
Pork sausage	x	-

Legumes

	Steam cooking
Beans	
Kidney beans	x
Black beans	x
Pinto beans	x
White beans	x
Peas	
Yellow peas	x
Green peas	x
Chick peas	x
Lentils	
Beluga	x
Brown lentils	x
Red lentils	x

Rice

	Steam cooking
Basmati rice	x
Parboiled rice	x
Short grain rice	x
Brown rice	x
Wild rice	x

Grain

	Steam cooking
Amaranth	x
Bulgur	x
Spelt	x
Green spelt	x
Oats	x
Millet	x
Polenta	x
Quinoa	x
Rye	x
Wheat	x

Program overview

Fruit

	Blanching	Steam cooking	Dehydrating	Canning	Peeling
Apples	x	x	x	x	-
Apricots	x	x	-	-	x
Pears	x	x	x	-	-
Black currants	-	-	-	x	-
Cherries	x	x	-	x	-
Mirabelle plums	x	x	-	x	-
Nectarines/Peaches	x	x	-	x	x
Plums	x	x	x	x	-
Cranberries	x	x	-	x	-
Quinces	x	x	-	x	-
Greengages	x	x	-	x	-
Rhubarb	x	x	-	-	-

Mushrooms

	Blanching	Steam cooking	Dehydrating
Oyster mushrooms	x	x	x
Button mushrooms	x	x	x
Chanterelle	x	x	x
Porcini	x	x	x

Pasta

	Steam cooking
Gnocchi, fresh	x
Yeast dumplings	
frozen	x
fresh	x
Potato dumplings, 50:50	
Boil in the bag	x
frozen	x
Potato dumplings, uncooked	
Boil in the bag	x
frozen	x
Ravioli, fresh	x
Bread dumplings	
Boil in the bag	x
fresh	x
Spätzle, fresh German pasta	x
Tagliatelle, fresh	x
Tortellini, fresh	x

Program overview

Bread

	Baking
Baguettes	x
Farmhouse bread	x
Spelt bread	x
Three-grain bread	x
Pitta	x
Braided loaf	x
Rye mix bread	x
Rye bread	x
Braided swiss loaf	x
Whole grain bread	x
White bread	x
Mixed grain bread	x

Rolls

	Baking
Croissants	x
Multigrain rolls	x
Sweet rolls	
Yeast dough	x
Quark dough	x
White rolls	x

Cakes/pastries

	Baking
Blueberry muffins	x
Apple strudel	x
Apple cake	x
Apple pie	x
Jelly roll	x
Butter cake	x
Honey cake	x
Cheese biscuits	x
Lime cheesecake	x
Marble cake	x
Fruit streusel cake	x
Raisin whirls	x
Drop cookies	x
Pound cake	x
Streusel cake	x
Stollen	x
Swiss apple cake	x
Choux pastry	x
Lemon cake	x

Pizza & Quiche

	Baking
Salmon tart	x
Pizza	
Yeast dough	x
Quark dough	x
Quiche	x
Sesame potato wedges	x
Onion pie	x

Bakes/Gratins

	Baking
Ground beef lasagna	x
Potato gratin	x
Ham lasagna	x

Special

Preserving apples
Heat damp towels
Dissolve gelatine
Proof yeast dough
Decrystallize honey
Make yogurt
Dehydrating herbs
Sabbath program
Melt chocolate
Render fat
Dry citrus fruit
Sauté onions

Steam cooking / Vegetables

Fresh vegetables

Prepare fresh vegetables in the usual way, i.e. wash, clean and cut into pieces.

Frozen vegetables

Frozen vegetables do not need to be defrosted beforehand. Exception: The vegetables have been frozen in a block.

Frozen and fresh vegetables which take the same length of time to cook can be cooked together.

If vegetables have frozen together in clumps, break them up. Follow the cooking times indicated by the manufacturer on the packaging.

Cooking containers

Food such as peas or asparagus with small individual diameters have no space or only a small space between them so the steam can hardly penetrate. For even cooking, it is best to use a shallow container for these types of foods and only fill it to a depth of 1 3/16" - 2" (3 - 5 cm). Distribute large quantities of food between several flat cooking containers.

Different types of vegetables which take the same length of time to cook can be cooked together.

Use solid containers for vegetables which are cooked in liquid, such as cabbage.

Shelf levels

When cooking vegetables with a distinctive color (e.g. beets) in a perforated container, do not place any other foods beneath this container. This will prevent any discoloration from dripping liquid.

Cooking time

When cooking vegetables with steam, the cooking duration will depend on the size and also how well cooked you want the vegetables.

Example:

Potatoes, cut into quarters = approx. 18 minutes

Potatoes, cut in half = approx. 22 minutes

Brussels sprouts, large, al dente = approx. 12 minutes

Brussels sprouts, small, soft = approx. 10 minutes

Steam cooking / Vegetables

Function (depending on model)

Steam Cooking / Vegetables

Cook vegetables 

Steam Cooking / Universal

Universal steam 

Settings

	Temperature in °F / °C	Duration in minutes
Artichokes	212 / 100	35 - 40
Bok choy	212 / 100	4 - 6
Broccoli, florets	212 / 100	2 - 8
Beets, whole	212 / 100	40 - 50
Brussels sprouts	212 / 100	10 - 16
Corn on the cob	212 / 100	10 - 25
Carrots, chopped	212 / 100	6 - 10
Cauliflower, whole	212 / 100	20 - 45
Cauliflower, florets	212 / 100	2 - 10
Celeriac, cut into sticks	212 / 100	8 - 10
Celery stalks	212 / 100	7 - 10
Endive	212 / 100	3 - 5
Fennel, halved	212 / 100	12 - 16
Fennel, cut in strips	212 / 100	6 - 10
Green asparagus	212 / 100	2 - 12
Green beans	212 / 100	8 - 12
Kale, chopped	212 / 100	20 - 30
Kohlrabi, cut into sticks	212 / 100	6 - 10
Leeks, sliced	212 / 100	4 - 8
Leeks, halved lengthwise	212 / 100	8 - 12
Napa cabbage, chopped	212 / 100	8 - 10
Peas	212 / 100	3 - 8

Steam cooking / Vegetables

	Temperature in °F / °C	Duration in minutes
Pepper strips	212 / 100	2 - 6
Potatoes, peeled and halved	212 / 100	20 - 40
Pumpkin, diced	212 / 100	3 - 6
Romanesco, whole	212 / 100	15 - 30
Romanesco, florets	212 / 100	6 - 10
Red cabbage, chopped	212 / 100	20 - 30
Rutabaga, sticks or diced	212 / 100	7 - 12
Savoy cabbage, chopped	212 / 100	6 - 10
Spinach	212 / 100	2 - 4
Sugar snap peas	212 / 100	3 - 8
Swiss chard	212 / 100	2 - 6
Unpeeled potatoes	212 / 100	25 - 40
White asparagus	212 / 100	5 - 16
White cabbage, chopped	212 / 100	15 - 20
Zucchini, sliced	212 / 100	2 - 4

The cooking times given in the table are guidelines for fresh vegetables. We recommend selecting the shorter cooking duration to start with. You can cook it longer if necessary.

Fresh

Prepare the meat in the usual way.

Frozen

Meat should be thoroughly defrosted before steaming (see "Defrosting").

Preparation

For meat which needs to be seared before being cooked, e.g. stewing beef, sear the meat in a pan on the cooktop. Then cook it with steam in the oven.

Cooking time

The cooking time depends on the thickness and consistency of the food, not the weight. The thicker the food, the longer the cooking time. A 4" (10 cm) thick piece of meat weighing 1 lb (450 g) will take longer to cook than a 2" (5 cm) thick piece of meat weighing 1 lb (450 g).

Tips

Use a perforated container to retain the flavors when cooking meat. Place a solid container underneath to catch the juices. You can use them to make a gravy or freeze them for later use.

Prime rib will turn out well when cooked in a little stock at 195 °F (90 °C).

Sausages designated for boiling should be cooked with steam at a temperature of 195 °F (90 °C). They will burst at higher temperatures.

The cooking time for sausages is between 2 and 10 minutes, depending on thickness.

Steam cooking / Meat

Whole chickens and breast meat, beef shank, prime rib and beef bones can be used to make **a full-bodied stock**. Place the meat together with some mixed vegetables in a solid cooking container and add cold water. Cook at 212 °F (100 °C) for 60 to 90 minutes. The longer the cooking time, the stronger the stock.

Function (depending on model)

Steam / Meat

Cook meat 

Steam / Universal

Universal steam 

Settings

	Temperature in °F / °C	Time in minutes
Beef stew	212 / 100	40 - 50
Chicken breast filet	212 / 100	8 - 10
Flank	212 / 100	60 - 70
Knuckle of pork	212 / 100	90 - 95
Lamb stew	212 / 100	12 - 16
Smoked pork chops	212 / 100	6 - 8
Spring chicken	212 / 100	50 - 60
Top round	194 / 90	120 - 180
Turkey roulade	212 / 100	12 - 15
Turkey cutlet	212 / 100	4 - 6
Veal strips	212 / 100	3 - 4
Whole chicken	212 / 100	50 - 60

The cooking times given in the table are guidelines only. We recommend selecting the shorter cooking duration to start with. You can cook it longer if necessary.

Fresh

Prepare fresh fish as usual, i.e. clean, gut and filet.

Frozen

Fish should be thoroughly defrosted before steaming (see "Defrosting").

Preparation

Add some lemon or lime juice to fish before cooking. The citric acid helps the flesh stay firm.

It is not necessary to salt fish when cooking with steam as this method retains the minerals which give the fish its unique flavor.

Cooking containers

Use perforated containers to cook fish, grease them beforehand.

Shelf levels

When cooking fish in a perforated container, it is recommended to place the universal tray directly underneath the container with the fish to catch any liquid, avoiding any transfer of tastes and odors in the appliance.

Temperature

185 °F / 85 °C

For gently cooking delicate types of fish, such as sole.

212 °F / 100 °C

For cooking firmer types of fish, e.g. cod and salmon.

Also for cooking fish in sauce or stock.

Steam cooking / Fish

Cooking time

The cooking time depends on the thickness and consistency of the food, and not the weight. The thicker the food, the longer the cooking time. A 1 1/2" (3 cm) thick piece of fish weighing 1 lb (450 g) will take longer to cook than a 1" (2 cm) thick piece of fish weighing 1 lb (450 g).

The longer fish cooks, the firmer its flesh will become. Use the cooking times given in the table.

If you find that the fish is not cooked sufficiently, cook it for only a few more minutes.

When cooking fish in sauce or stock, we recommend that you increase the indicated cooking time by a few minutes.

Tips

Adding herbs and spices, such as dill, will help bring out the full flavor of the fish.


You can use left-over fish pieces, e.g. bones, tails and heads, etc. to make a fish stock. Cook at 212 °F (100 °C) for 60 to 90 minutes. The longer the cooking time, the stronger the stock.

Function (depending on model)

Steam / Fish

Cook fish 

Steam / Universal

Universal steam 

Settings

	Temperature in °F / °C	Duration in minutes
Atlantic cod filet	212 / 100	4 - 6
Carp	212 / 100	18 - 25
Coral cod, whole	185 / 85	15 - 20
Eel	212 / 100	5 - 7
Haddock filet	212 / 100	6 - 8
Halibut filet	185 / 85	3 - 5
Monkfish filet	185 / 85	8 - 10
Ocean perch filet	212 / 100	6 - 8
Perch filet	185 / 85	6 - 8
Plaice filet	185 / 85	5 - 7
Rainbow trout	212 / 100	13 - 15
Salmon filet	212 / 100	4 - 8
Sea bream filet	185 / 85	3 - 5
Shark steak	195 / 90	5 - 7
Sole filet	185 / 85	2 - 3
Trout	195 / 90	10 - 12
Turbot filet	185 / 85	3 - 5
Tuna steak	212 / 100	3 - 5

The cooking times given in the table are guidelines for fresh fish. We recommend selecting the shorter cooking duration to start with. You can cook it longer if necessary.

Steam / Universal

Shellfish

Preparation

Defrost frozen shellfish before cooking with steam.

Peel, clean and then wash the shellfish as usual.

Cooking containers

Use perforated containers to cook the shellfish, grease them beforehand.

Cooking time

The longer shellfish is cooked, the tougher it becomes. Use the cooking times given in the table.

When cooking shellfish in sauce or stock, it is recommended to increase the indicated cooking time by a few minutes.

Function (depending on model)

Steam / Universal


Universal steam 

Settings

	Temperature in °F / °C	Duration in minutes
Crayfish tails	205 / 95	10 - 15
King prawns	195 / 90	4
Large shrimp	195 / 90	3
Prawns	195 / 90	3
Shrimp	195 / 90	3
Small shrimp	195 / 90	3

Mussels

Fresh

 Only prepare closed mussels.
Do not eat mussels that have not opened after being cooked. Danger of food poisoning.

Soak fresh mussels in water for a few hours before cooking to rinse out any sand. Then scrub the mussels thoroughly and remove beards.

Frozen

Defrost frozen mussels before cooking.

Cooking time

The longer mussels are cooked, the tougher they become. Use the cooking times given in the table.

Function (depending on model)

Steam / Universal

Universal steam 

Settings

	Temperature in °F / °C	Duration in minutes
Clams	212 / 100	4
Mussels	212 / 100	12
Razor clams	212 / 100	2 - 4
Scallops	195 / 90	5

Steam / Universal

Rice

The proportion of rice to liquid will vary depending on the type of rice.

The rice absorbs all the liquid so none of the nutrients are lost.

Function (depending on model)

Steam / Universal

Universal steam 

Settings

	Ratio Rice: Liquid	Temperature in °F / °C	Time in minutes
Basmati rice	1 : 1	212 / 100	15
Brown rice	1 : 1.5	212 / 100	35 - 40
Parboiled rice	1 : 1	212 / 100	20
Short grain rice	1 : 2	212 / 100	25
Wild rice	1 : 1	212 / 100	35 - 40

Pasta

Dry pasta

The liquid must cover the pasta. Using hot liquid gives better results.

Settings for dry pasta

Reduce the cooking time indicated by the manufacturer by $\frac{1}{3}$ as the pasta will begin to swell during the heating period.

Fresh pasta

Fresh pasta should be cooked in a perforated container.

Separate any pieces of pasta that have stuck together and spread them out in the cooking container.

Function (depending on model)

Steam / Universal

Universal steam 

Settings for fresh pasta

	Temperature in °F / °C	Duration in minutes
Gnocchi	212 / 100	2
Ravioli	212 / 100	2
Spätzle	212 / 100	1
Tortellini	212 / 100	2

Steam / Universal

Grain

The proportion of grain to liquid will vary depending on the type of grain.

Grain can be cooked whole or cracked.

Function (depending on model)

Steam / Universal

Universal steam 

Settings

	Ratio Grain: Liquid	Temperature in °F / °C	Time in minutes
Amaranth	1 : 2	212 / 100	40
Bulgur	1 : 1	212 / 100	10
Green spelt, cracked	1 : 1	212 / 100	10
Green spelt, whole	1 : 1	212 / 100	16 - 18
Millet, whole	1 : 1	212 / 100	30 - 35
Oats, whole	1 : 1	212 / 100	16 - 18
Oats, cracked	1 : 1	212 / 100	10
Polenta	1 : 3	212 / 100	10
Quinoa	1 : 2	212 / 100	10
Rye, whole	1 : 1	212 / 100	30 - 35
Rye, cracked	1 : 1	212 / 100	10
Wheat, whole	1 : 1	212 / 100	20 - 25
Wheat, cracked	1 : 1	212 / 100	10

Dried legumes

The ratio of legumes to liquid should be 1:3.

Soak legumes for at least 10 hours in cold water before cooking. Soaking makes the legumes more digestible and shortens the cooking duration required.

Exception: **Lentils** do not need to be soaked.

Function (depending on model)

Steam / Universal

Universal steam 

Settings

	Temperature in °F / °C	Duration in minutes	
		Pre-soaked	Not pre-soaked
Beans			
Black beans	212 / 100	60	120
Kidney beans	212 / 100	55	110
Pinto beans	212 / 100	60	120
Red kidney beans	212 / 100	55	110
White beans	212 / 100	25 - 30	60
Lentils			
Brown lentils	212 / 100	-	15 - 20
Red lentils	212 / 100	-	8
Peas			
Green peas, shelled	212 / 100	20 - 25	40 - 80
Yellow peas	212 / 100	20 - 40	40 - 80

Steam / Universal

Eggs

Use a perforated container when you want to prepare boiled eggs.

The eggs do not need to be pierced before cooking as they are gradually warmed during the heating up phase and so do not burst when they are cooked with steam.

Plunge the eggs into cold water after cooking to stop them from overcooking.

When using a solid container for preparing egg dishes, remember to grease it first.

Function (depending on model)

Steam / Universal

Universal steam 

Settings

	Temperature in °F / °C	Duration in minutes
Eggs, medium size, soft boiled	212 / 100	4 - 5
Eggs, medium size, medium boiled	212 / 100	5 - 7
Eggs, medium size, hard boiled	212 / 100	8 - 10

Fruit

Cook delicate types of fruit with skin that bursts easily (e.g. apricots) at 195 °F (90 °C) only.

Cook fruit in a solid container so that none of the juice is lost. If you wish to cook fruit in a perforated container, place a solid container directly underneath it to collect the juice.

Tip

You can use the juice which has collected in the solid container to make a glaze for a fruit flan.

Function (depending on model)

Steam / Universal

Universal steam 

Settings

	Temperature in °F / °C	Duration in minutes
Apple pieces	212 / 100	3 - 5
Apricot halves	195 / 90	2 - 4
Cherries	195 / 90	2 - 4
Gooseberries	195 / 90	2 - 4
Pear chunks	212 / 100	3 - 5
Plums	212 / 100	2 - 4
Rhubarb	212 / 100	2 - 3
Sour cherries	195 / 90	2 - 4

Menu cooking

You can use the steam oven to cook a whole meal containing types of food which have different cooking times, e.g. fish filet with rice and broccoli. The food which has the longest cooking duration is placed in the steam oven first and then each subsequent dish is placed in the oven at the appropriate time so that the whole meal is ready at the same time.

Shelf levels

When cooking dripping food (e.g. fish) or food with a distinctive color (e.g. beets) in a perforated container, do not place another food underneath. This avoids any transfer of flavors from dripping liquid. Depending on their size, you can place several containers on one level.

Temperature

Whole meals should be cooked at a temperature of 212 °F (100 °C) as this is the temperature required to cook the majority of foods.

Do not cook a whole meal at the lowest temperature when different temperatures are required for different types of food, e.g. 185 °F (85 °C) for sea bream and 212 °F (100 °C) for potatoes.

If the default cooking temperature for the food is 185 °F (85 °C) , for example, try cooking it at 212 °F (100 °C) and testing the result. Some delicate types of fish with a soft structure, e.g. sole and plaice, will become very firm when cooked at 212 °F (100 °C).

Cooking time

If you increase the default temperature, shorten the cooking duration by approx. $\frac{1}{3}$.

Function (depending on model)

Steam / Universal
Universal steam 

Settings

Temperature: 212 °F (100 °C)
Time: will depend on the type of food

Example

Rice 20 minutes
 Fish filet 6 minutes
 Broccoli 4 minutes

20 minutes - 6 minutes = 14 minutes (First cooking time: rice)

6 minutes - 4 minutes = 2 minutes (Second cooking time: fish filet)

Remaining = 4 minutes (Third cooking time: broccoli)

Cooking times	20 min - rice		
		6 min - fish filet	
			4 min - broccoli
Setting	14 minutes	2 minutes	4 minutes

- Place the rice in the oven first.
- Set the first cooking duration: 14 minutes.
- After 14 minutes, place the fish in the oven.
- Set the second cooking duration: 2 minutes.
- After 2 minutes, place the broccoli in the oven.
- Set the third cooking duration: 4 minutes.

Defrost

Before and after defrosting

Remove all packaging before defrosting.

Exceptions:

Leave bread and baked goods in their packaging as otherwise they will absorb moisture and become soft.

Cooking containers

Use a perforated cooking container when defrosting food which will drip, such as poultry.

 Dispose of the liquid from defrosting poultry - do not use! Danger of salmonella poisoning.

Tips

Fish does not need to be fully defrosted before cooking. Defrost until the surface is sufficiently thawed to take herbs and seasoning. 2 - 5 minutes should be enough, depending on the thickness of the fish.

When defrosting food which has frozen together, e.g. berries or pieces of meat, separate about half-way through the defrosting time.

Do not refreeze food once it has thawed.

Defrost frozen pre-cooked meals according to the manufacturer's instructions on the packaging.

Function

Defrost 

Settings

Food to be defrosted	Weight in oz / g	Temperature in °F / °C	Defrosting time in minutes	Standing time in minutes
Baked goods				
Cakes and batter	14 / 400	140 / 60	15	10 - 15
Puff pastry/ Yeast dough		140 / 60	10 - 12	10 - 15
Breads and bread rolls				
Bread rolls (4)		140 / 60	30	2
Rye bread, sliced	9 / 250	140 / 60	40	15
Whole grain bread, sliced	9 / 250	140 / 60	65	15
White bread, sliced	5 / 150	140 / 60	30	20
Dairy products				
Cheese slices	4.5 / 125	140 / 60	15	10
Cream	9 / 250	140 / 60	20 - 25	10 - 15
Soft cheese	3.5 / 100	140 / 60	15	10 - 15
Fish				
Lobster	11 / 300	140 / 60	25 - 30	10 - 15
Shrimp	11 / 300	140 / 60	4 - 6	5
Trout	1 lb / 450	140 / 60	15 - 18	10 - 15
Fruit				
Apple sauce	9 / 250	140 / 60	20 - 25	10 - 15
Apple pieces	9 / 250	140 / 60	20 - 25	10 - 15
Apricots	1 lb / 450	140 / 60	25 - 28	15 - 20
Cherries	5.3 / 150	140 / 60	15	10 - 15

Defrost

Food to be defrosted	Weight in oz / g	Temperature in °F / °C	Defrosting time in minutes	Standing time in minutes
Fruit				
Gooseberries	9 / 250	140 / 60	20 - 22	10 - 15
Peaches	1 lb / 450	140 / 60	25 - 28	15 - 20
Plums	9 / 250	140 / 60	20 - 25	10 - 15
Raspberries/ Black currants	10.5 / 300	140 / 60	8	10 - 12
Strawberries	10.5 / 300	140 / 60	8 - 10	10 - 12
Meat				
Cutlets / chops / sausages	2 lb / 900	140 / 60	25 - 35	15 - 20
Ground meat	9 / 250	120 / 50	15 - 20	10 - 15
Ground meat	1 lb / 450	120 / 50	20 - 30	10 - 15
Liver	9 / 250	140 / 60	20 - 25	10 - 15
Saddle of hare	1 lb / 450	120 / 50	30 - 40	10 - 15
Sliced roast	-	140 / 60	8 - 10	15 - 20
Stew	1 lb / 450	140 / 60	30 - 40	10 - 15
Stew	2 lb / 900	140 / 60	50 - 60	10 - 15
Venison saddle	2 lb / 900	120 / 50	40 - 50	10 - 15
Poultry				
Chicken cutlets	1 lb / 450	140 / 60	25 - 30	10 - 15
Chicken thighs	5 / 150	140 / 60	20 - 25	10 - 15
Chicken, whole	2 lb / 900	140 / 60	40	15 - 20
Turkey drumsticks	1 lb / 450	140 / 60	40 - 45	10 - 15
Vegetables				
Frozen in a block	10 / 300	140 / 60	20 - 25	10 - 15

The steam oven is very effective at reheating food gently, without drying it out or cooking it further. The food will reheat evenly and does not need to be stirred during the reheating process.

You can reheat individual dishes or plated meals which have been prepared previously (e.g. meat, vegetables and potatoes).

For more information on how to reheat food safely please visit the United States Department of Agriculture web site.

Cooking containers

Small quantities can be reheated on a plate, larger quantities should be placed in an appropriate cooking container.

Duration

10 - 15 minutes are usually sufficient to reheat **one** plated meal. Several plates will take a bit longer.

If you want to reheat multiple items one after the other, reduce the times for the second and all following actions by approx. 10 minutes as the oven is still warm.

Moisture

The more moist the food is, the less moisture needs to be added.

Tips

Food does not need to be covered for reheating.

Do not reheat large items, such as a large piece of meat. Divide it into portions and reheat these as plated meals. Compact items, such as stuffed bell peppers or roulades, should be cut in half.

Please note that breaded items will not retain their crispness when they are reheated.

Reheat sauces and gravies separately.

Exceptions: Dishes prepared in sauces, such as stew.

Function

Reheat 

Reheating

Settings

Food	Temperature in °F / °C	Humidity in %	Time in minutes
Fish			
Fish filet Fish roulade, sliced in two	285 / 140	70	10 - 12
Meat and poultry			
Chicken filets Lamb ragout Meatballs Roulades, sliced Sliced roast, thick slices (½" thick) Stew Turkey breast, sliced	285 / 140	70	11 - 13
Plated dishes			
Chicken fricassee, rice Clear soup Cream soup Pork roast, potatoes, vegetables Spaghetti, tomato sauce Stuffed pepper (halved), rice Stew Vegetable soup	250 / 120	70	10 - 12
Side dishes			
Pasta Potatoes, halved lengthwise Rice	250 / 120	70	8 - 10
Dumplings Mashed potato	285 / 140	70	18 - 20
Vegetables			
Beans Carrots Cauliflower Kohlrabi	250 / 120	70	8 - 10

Fruit / Vegetables

Only use fresh produce which is in good condition for canning.

Glass jars

Only use clean glass jars and accessories and check them for any defects. Glass jars with twist-off lids or glass lids with a rubber seal are suitable.

Make sure that all the glass jars are the same size so that canning is completed evenly.

After you have filled the jars, clean the glass rims with a clean cloth and hot water and then seal the jars.

Consult the glass jar manufacturer's use and care instructions.

Fruit

Sort and rinse the fruit. Allow it to drain completely.

Remove any peel or pits.

Cut up large fruit. For example, cut apples into slices.

If you are canning fruit with pits (e.g. plums, apricots) without removing the pits, pierce the fruit several times with a fork or wooden skewer as otherwise they will burst.

Vegetables

Rinse, clean and cut up vegetables.

Vegetables should be blanched before canning to help them retain their color (see "Blanching").

Filling volume

Fill the glass jars up to a maximum of 1" below the rim. Do not pack down as this would damage the fruit/vegetable. Tap the jar gently on a cloth to help distribute the contents evenly.

Fill the jars with liquid. The canned produce must be completely covered.

Use a sugar mixture for fruit and a salt or vinegar mixture for vegetables.

Canning

Tips

Make use of residual heat by leaving the jars in the oven for 30 minutes after it has switched off.

Procedure

- Place the equally sized glass jars in a perforated cooking container. Make sure that they do not touch one another.
- Slide the container into the lowest shelf level.

Function (depending on model)

Steam / Universal

Universal steam 

Settings

Canning produce	Temperature in °F / °C	Time in minutes*
Fruit		
Apples	195 / 90	50
Apple sauce	195 / 90	65
Currants	175 / 80	50
Gooseberries	175 / 80	55
Stone fruit	185 / 85	55
Vegetables		
Beans	212 / 100	120
Cucumbers	195 / 90	55

* The times shown are for 1 qt (1 liter) jars. If using 16 oz (0.5 liter) jars, reduce the time by about 15 minutes. If using 8 oz (0.25 liter) jars, reduce the time by about 20 minutes.

Preparing yogurt

To prepare yogurt you will need fresh yogurt (with live culture) or yogurt starter powder, e.g. from a health food store.

The yogurt and milk should have the same fat content. If using fresh milk, it should first be heated up to 195 °F (90 °C) do not boil, and then left to cool down to 105 °F (40 °C) for the prepared yogurt to set.

Tips

How well home prepared yogurt sets will depend on the consistency of the yogurt used to prepare it.

The yogurt will not achieve its maximum set until it has been thoroughly chilled.

If you are using yogurt starter powder, you can prepare the yogurt from a mixture of milk and cream. Mix 3 cups milk with 1 cup cream.

You can buy special yogurt jars from specialist cookware store.

Procedure

- Mix 3.5 oz (100 g) yogurt with 4 cups milk or prepare the mixture with the yogurt starter powder as per the manufacturer's instructions on the packaging.
- Pour the mixture into portion sized glass jars or special yogurt jars and seal the jars.
- Place the sealed jars in a cooking container. The glasses should not touch one another.
Place the glasses on the lowest shelf level.

Function

Steam / Universal

Settings

Temperature: 115 °F / 47 °C
Time: 6:00 hours

Special programs

Proofing a yeast dough

Procedure

- Prepare the dough according to the recipe.

Function (depending on model)

Combination steam / ConvectionPlus
Combination steam
Combination steam - Bake

Settings

Temperature: 85 °F (30 °C)
Moisture: 100 %
Time: according to recipe

Dissolving gelatine

Procedure

- Soak **gelatin sheets** for five minutes in a bowl with cold water. The gelatin sheets have to be completely covered with water. Remove the gelatin sheets from the bowl and squeeze them out. Empty the bowl. Place the squeezed gelatin sheets back in the bowl.
- Place the **gelatin powder** in a bowl and add water according to the instructions on the packaging.
- Cover the bowl and place in a perforated cooking container.

Function (depending on model)

Steam / Universal
Universal steam 

Settings

Temperature: 195 °F (90 °C)
Time: 1 minute

Melting chocolate

You can use the steam oven for melting any type of chocolate.

Procedure

- Break the chocolate into small pieces.
- Place large quantities in a non-perforated container and small quantities in a cup or a dish.
- Cover the container or the dish with temperature resistant (up to 212 °F / 100 °C) and steam resistant plastic wrap or a lid.
- Stir large quantities once during cooking.

Function (depending on model)

Steam / Universal
Universal steam 

Settings

Temperature: 195 °F (90 °C)
Time: 10 minutes

Special programs


Peeling vegetables and fruit

Procedure

- Cut a cross at the stem end of tomatoes, nectarines etc. This will allow the skin to be removed more easily.
- Place the food in a perforated container if cooking with steam or a universal tray if using the rack.
- To blanch almonds, it is important to plunge them into cold water as soon as they are taken out of the oven as otherwise the skin cannot be removed.


Function (depending on model)

Steam / Universal

Universal steam 

Broil  / 

Settings

Food	Steam / Universal Universal steam 	
	Temperature in ° F / °C	Duration in minutes
Apricots	212 / 100	1
Almonds	212 / 100	1
Nectarines	212 / 100	1
Peppers	212 / 100	4
Peaches	212 / 100	1
Tomatoes	212 / 100	2
Broil		
Pepper, halved	437 / 225	10
Tomatoes	437 / 225	7

Preserving apples

Apples can be preserved in the steam oven to increase the length of time you can store them. The apples will keep for 5 to 6 months when optimally stored in a dry, cool and well-ventilated place. This method is only suitable for apples and not for other types of fruit.

Function (depending on model)

Steam / Universal

Universal steam 

Settings

Temperature: 120 °F (50 °C)

Time: 5 minutes

Blanching

Blanch fruit and vegetables before freezing them. Blanching helps maintain the quality of the produce when it is frozen.

Blanching vegetables also helps them retain their original color.

Procedure

- Put the prepared vegetables or fruit into a perforated cooking container.
- Once blanched, plunge the vegetables or fruit into an ice bath to cool them down quickly. Drain them well.

Function (depending on model)

Steam / Universal

Universal steam 

Settings

Temperature: 212 °F (100 °C)

Time: 1 - 2 minutes

Special programs

Steaming onions

Steaming means cooking the onions in their own juices, with the addition of a little fat if necessary.

Procedure

- Cut the onions into small pieces and place them in a solid cooking container with a little butter.
- Cover the container or the dish with temperature resistant (up to 212 °F / 100 °C) and steam resistant plastic wrap or a lid.

Function (depending on model)

Steam / Universal
Universal steam 

Settings

Temperature: 212 °F (100 °C)
Time: 4 minutes

Rendering fat

The bacon will not brown.

Procedure

- Place the bacon in a solid cooking container.
- Cover the container with temperature resistant (up to 212 °F / 100 °C) and steam resistant plastic wrap or a lid.

Function (depending on model)

Steam / Universal
Universal steam 

Settings

Temperature: 212 °F (100 °C)
Time: 4 minutes


Heating damp towels

Procedure

- Moisten hand towels and then roll them up tightly.
- Place them beside one another in a perforated cooking container.

Function (depending on model)

Steam / Universal

Universal steam 

Settings

Temperature: 160 °F (70 °C)

Time: 2 minutes


Decrystallize honey

Procedure

- Loosen the lid and place the jar of honey in a perforated cooking container.
- Stir the honey once during the cooking process.

Function (depending on model)

Steam / Universal

Universal steam 

Settings

Temperature: 140 °F (60 °C)

Time: 90 minutes (regardless of the size of jar or the amount of honey in the jar)

Special programs

Making jam

Only use fresh produce which is in good condition for canning.

Glass jars

Only use sterilized glass jars with twist-off lids and up to a maximum capacity of a cup (250 ml).

After pouring in the jam, clean the jar from the outside with a cloth and hot water.

Preparation

Sort and rinse fruit. Allow it to drain.
Remove all pits.

Purée the fruit, otherwise the jam will not set.

Add the required quantity of preserving sugar (see manufacturer's recommendation). Stir well.

If you use sweet fruits or berries, we recommend the addition of citric acid.

Procedure

- Fill the jars to just below the rim.
- Place the open jars in a perforated cooking container.
- As soon as the cooking process has ended, screw on the lids.

Function

Combination steam  ConvectionPlus

Settings

Temperature: 300 °F (150 °C)

Moisture: 20 %

Time: 30 minutes

For roasting, we recommend the functions Combination steam, ConvectionPlus and Combination steam - Surround.

Please ensure that the grease filter is in place.

Never roast meat when it is frozen as otherwise it will dry out. Defrost before roasting.

You do not need to preheat the oven for roasting. The prepared meat is placed in a cold oven.

Prior to roasting, remove any skin. Season the meat as desired.

Game meat will be most tender if you marinate it overnight in butter milk, for example, before roasting.

If you want to cook several chunks of meat at the same time, make sure they have the same height.

Allow a standing time of approx. 10 minutes after the end of cooking so that the meat juices are evenly distributed.

Roast

Combination steam

The lower the temperature in the cooking compartment compared to the core temperature, the longer the cooking process and therefore the more tender the result.


Roast meat on the rack with the universal tray inserted below it. This will collect the meat juices which can then be used to make a gravy or sauce.

Adding steam will help the surface of lean meat not dry out. Excellent results are achieved with lean meat by first browning the meat at a high temperature with very little moisture (cooking stage 1) and then cooking the meat at a lower temperature (cooking stage 2). The roasting time will depend on thickness of the piece of meat.

When roasting fatty meat, it is recommended to carry out cooking stage 1 at a high temperature in order to render the fat and to brown the meat. Cooking stage 2 is completed at a lower temperature with increased moisture. The temperature is increased again in cooking stage 3 to achieve a crispy brown crust.


For braised meats, cooking stage 1 should be completed at a high temperature with very little moisture and cooking stage 2 should then be completed with high moisture over a longer period to complete the cooking process. This will make the meat very tender.

Roasting table

Combination steam  (Roasting)				
Type of meat	Step	Temperature in °F / °C	Humidity in %	Time in minutes
Beef				
Braised beef	1	395 - 437 / 200 - 225	20	35
	2	295 / 145	50	240
Tenderloin	1	410 - 437 / 210 - 225	20	40 - 60
Sirloin	1	395 - 437 / 200 - 225	20	40 - 120
Lamb				
Leg	1	395 - 437 / 200 - 225	50	35 - 40
	2	212 / 100	30	120 - 160
Rack	1	437 / 225	20	20 - 35
	2	105 - 160 / 40 - 70	100	20
Game				
Venison filet	1	437 / 225	30	30 - 40
	2	212 / 100	50	50 - 120
Venison haunch	1	437 / 225	30	35 - 40
	2	212 / 100	50	60 - 80
Wild boar joint	1	395 - 425 / 200 - 220	30	40 - 45
	2	300 / 150	50	70 - 90
Pork				
Crispy pork	1	400 / 205	20	40 - 70
	2	185 / 85	100	120
	3	360 / 180	20	20 - 40
Pork roast with crackling	1	360 - 410 / 180 - 210	30	40
	2	300 / 150	50	50 - 90
Tenderloin	1	395 - 437 / 200 - 225	20	25 - 35
Shank	1	375 - 410 / 190 - 210	30	110 - 120

* The lower the temperature in the 2nd cooking stage, the more tender the result. This means that the cooking process can take several hours.

Roast

Combination steam  (Roasting)				
Type of meat	Step	Temperature in °F / °C	Humidity in %	Time in minutes
Poultry				
Chicken (whole)	1	395 / 200	95	40
	2	395 - 437 / 200 - 225	30	10
Chicken thighs	1	395 / 200	95	30
	2	395 - 437 / 200 - 225	30	10 - 15
Duck (whole, up to 6 lbs)	1	212 / 100	95	30
	2	265 / 130	30	60 - 90
	3	360 / 180	30	10 - 20
Goose (whole, up to 8 lbs)	1	212 / 100	95	60
	2	265 - 300 / 130 - 150	30	120 - 150
Turkey (whole, up to 8 lb)	1	250 / 120	30	180
	2	375 - 410 / 190 - 210	30	15 - 25
Turkey breast	1	395 - 437 / 200 - 225	95	30 - 40
	2	212 / 100	30	20 - 60
Turkey thighs	1	395 - 437 / 200 - 225	95	30 - 40
	2	212 / 100	30	45 - 80
Veal				
Braised veal	1	395 - 437 / 200 - 225	20	30 - 35
	2	295 / 145	50	240
Tenderloin	1	395 - 437 / 200 - 225	20	40 - 50

* The lower the temperature in the 2nd cooking stage, the more tender the result. This means that the cooking process can take several hours.

ConvectionPlus

For baking on multiple levels

When using ConvectionPlus, reduce the temperatures given for Surround by about 25°F.

Surround

For the baking of traditional recipes and preparing soufflé.

Bake on one level only.

Bake sheet cakes in the center shelf level.

Browning

For browning, au gratin dishes or casseroles.

Bake

Toward the end of the baking time, select if the food should be more browned on the bottom.

Intensive

When baking cakes with a moist topping such as cheese cakes, plum cakes, quiches, onion pies, cakes with coatings without prior baked base, such as custard topped cakes, pizza.

Use the bottom shelf level.

Humidity plus

For sponge cakes, choux pastry (e.g. cream puffs) and frozen pretzel products.

Baking

Combination steam

The shiny finish on bread, bread rolls and puff pastry is achieved by cooking it with steam (maximum moisture, low temperature) in cooking stage 1. Browning takes place with high moisture and high temperature. The baking will become dryer with low moisture and high temperature.

Bake pre-baked bread rolls with 90% moisture at the temperature given by the manufacturer on the packaging.

Bread rolls can be freshened-up with the following settings:

Combination steam - ConvectionPlus

First step 7 minutes, 95 % moisture and 212 °F (100 °C),

Second step 3 minutes, 20 % moisture and 320 °F (160 °C).

Notes about baking

Remove the grease filter from the back wall. Otherwise results can be uneven. (Exception: Fruit tarts, pizza with extra toppings).

Baking pans

Dark-colored pans conduct the heat more quickly to the mixture. Shiny metal pans reflect heat so cakes take longer to bake.

Bake cakes in rectangular pans with the longer side lengthwise in the oven for optimum heat distribution and even results.

Universal tray

Thanks to the anti-stick properties of the surface with the "PerfectClean" finish, the universal tray does not require greasing before baking.

Parchment paper

Parchment paper is to be used for

- pretzels as the caustic soda used in the batter preparation may damage the "PerfectClean" surface.
- Batters that may quickly stick due to their high egg white portion, such as biscuit, meringues or macaroons.

Baking

Frozen products

When baking deep frozen products such as French fries, croquettes, cakes, pizza and baguettes, use the lowest temperature quoted by the manufacturer on the packaging.

Bake deep frozen cakes, pizzas or baguettes on the rack covered with parchment paper. With deep frozen products, the baking or universal tray may warp so that they cannot be removed when hot.

Deep frozen products such as fries, croquettes or similar items can be baked on the universal tray. For gentle baking of these products, place parchment paper under them on the tray. Turn the food several times during baking.

Shelf levels

Use only one shelf level when preparing moist cakes.

Bake on a maximum of two shelf levels at the same time.

If you are baking on two shelf levels at the same time, use levels 1 and 2.

Notes about the baking chart

Select the lower temperature shown on the chart.

Do not set the temperature higher than indicated. Higher temperatures may shorten the baking times but will frequently result in uneven browning and may even prevent the food from being baked through.

After the end of the shortest baking time, check whether the baked goods are done. Plunge a wooden pick into the dough. If no moist pieces of dough adhere to the pick, the baked goods are done.

Baking chart

	Function	Step	Temperature in °F / °C	Humidity in %	Time in minutes
Cake batter					
Baking tray	ConvectionPlus	-	300 - 360 / 150 - 180	-	25
Baking pan	Surround	-	320 - 340 / 160 - 170	-	25 - 35
Puff pastry					
Filled	Combination steam ConvectionPlus	1	212 / 100	100	7
		2	375 - 410 / 190 - 210	90	10
		3	375 - 410 / 190 - 210	75	5
		4	375 - 410 / 190 - 210	20	6
Small cakes/ Pastries	Combination steam ConvectionPlus		212 / 100	100	7
		2	360 / 180	75	9
		3	320 - 360 / 160 - 180	20	15
Choux pastry					
Cream puffs	Humidity plus	-	300 / 150	-	50
Eclairs	Humidity plus	-	300 / 150	-	50
Yeast dough					
Baguette	Combination steam ConvectionPlus	1	105 / 40	100	8
		2	125 / 50	100	4
		3	410 / 210	50	6
		4	360 - 410 / 180 - 210	20	30
Bread rolls	Combination steam ConvectionPlus	1	325 / 155	90	9
		2	70 / 20	20	20 - 30
Croissants	Combination steam ConvectionPlus	1	195 / 90	100	2
		2	350 / 175	90	10
		3	175 - 225	20	15
Pita	Combination steam ConvectionPlus	1	105 / 40	100	10
		2	125 / 50	100	2
		3	410 / 210	20	6
		4	330 - 365 / 165 - 185	20	25
Spelt bread*	Combination steam ConvectionPlus	1	105 / 40	100	8
		2	125 / 50	100	4
		3	410 / 210	50	6
		4	360 - 410 / 180 - 210	20	30

* The data refers to 1 lbs (450 g) flour, regardless of whether baked as a loaf or in a cake pan.

Baking

	Function	Step	Temperature in °F / °C	Humidity in %	Time in minutes
Yeast dough					
Braided loaf	Combination steam Surround	1	195 / 90	100	2
		2	300 / 150	90	15
		3	300 - 360 / 150 - 180	20	15
Mixed grain bread*	Combination steam ConvectionPlus	1	105 / 40	100	8
		2	125 / 50	100	4
		3	410 / 210	50	6
		4	375 - 410 / 190 - 210	20	30
Multigrain rolls	Combination steam ConvectionPlus	1	325 / 155	90	9
		2	410 / 210	20	20 - 30
Onion tart	Intensive	-	375 / 190	-	25 - 35
Pizza	Intensive	-	350 - 400 / 175 - 205	-	35
Plum cake	Intensive	-	350 - 400 / 175 - 205	-	35
Rye bread*	Combination steam ConvectionPlus	1	410 / 210	50	5
		2	375 - 410 / 190 - 210	20	50
Stollen	Combination steam ConvectionPlus	1	300 / 150	100	30
		2	300 - 340 / 150 - 170	20	30
Wheat bread*	Combination steam ConvectionPlus	1	105 / 40	100	8
		2	125 / 50	100	4
		3	410 / 210	50	6
		4	375 - 410 / 190 - 210	20	30
White bread loaf	Combination steam ConvectionPlus	1	105 / 40	100	8
		2	125 / 50	100	4
		3	410 / 210	50	6
		4	430 / 220	20	25 - 30
Whole wheat bread*	Combination steam ConvectionPlus	1	105 / 40	100	8
		2	125 / 50	100	4
		3	410 / 210	50	6
		4	375 - 425 / 190 - 215	20	30

* The data refers to 1 lbs (450 g) flour, regardless of whether baked as a loaf or in a cake pan.

	Function	Step	Temperature in °F / °C	Humidity in %	Time in minutes
Short crust pastry					
Cookies, small pastries	Combination steam ConvectionPlus	1	365 / 185	50	6
		2	365 / 185	20	10 - 15
Pan with moist topping	Combination steam Surround	1	Preheat 410 / 210	20	15
		2	375 / 190	20	20 - 30
Pan with dry topping	Combination steam ConvectionPlus	-	395 / 200	85	35
Sponge cake					
Baking tray with fruit topping	Intensive	-	340 - 375 / 170 - 190	-	40
Cookies, small pastries	Combination steam Surround	-	300 - 375 / 150 - 190	95	25
Cake pan	Humidity plus	-	340 - 375 / 170 - 190	-	55
Sourdough					
Rye bread**	Combination steam ConvectionPlus	1	410 / 210	60	6
		2	410 / 210	20	6
		3	350 / 175	20	60

* The data refers to 1 lbs (450 g) flour, regardless of whether baked as a loaf or in a cake pan.

** The appliance must be preheated.

Broiling

The appliance door must be closed when broiling because otherwise the control elements would become hot. Risk of burns!

Use the function

- Broil/EcoBroil when broiling flat food and browning in dishes.
- ConvectionBroil for broiling food with a larger diameter such as poultry or roasts.

For broiling, use the rack with the universal tray inserted below.

Broil high food (e.g. half chickens) on the medium shelf level and flat foods (e.g. steaks) on the topmost shelf level.

Do not preheat the broiler. Place the food to be broiled in the cold oven.

Turn the food after $2/3$ of the broiling time. Exceptions are identified in the broiling chart.

Procedure

- Place the rack on the universal tray.
- Place the food to be broiled on the rack.
- Push the tray in and close the door.
- Select the function and the temperature.

Tips

Marinate lean meat or brush it with oil. Other fats will easily burn or develop smoke.

Make sure the pieces are approximately the same thickness so the broiling times are not too different.

When turning the food, work swiftly to avoid the oven cooling too much.

If the surface of larger chunks of meat is well browned but the core is still uncooked, move the food to a lower shelf level or proceed at a lower temperature.

The meat will be most tender when you prepare it with the function Combination steam - Broil with 20% moisture.

Broiling

Broiling chart

Food to be Broiled	Runner level	Function	Step	Temperature in °F / °C	Humidity in %	Time in minutes
Au gratin dishes						
Peach halves*	3	Broil	-	437 / 225	-	5 - 10
Tomato halves*	3	Broil	-	437 / 225	-	5 - 10
Fish						
Mackerel	2	Combination steam/Broil		437 / 225	20	20 - 25
Salmon*/**	2	Broil	-	375 / 190	-	40 - 45
Trout*/**	2	ConvectionBroil	-	395 / 200	-	20 - 25
Meat/Sausage						
Bratwurst fine / coarse	3	Broil	-	437 / 225	-	15 - 20
Nuremberg Bratwurst	3	Broil	-	437 / 225	-	10 - 15
Nuremberg Bratwurst	3	ConvectionBroil	-	437 / 225	-	10 - 15
Patty	3	Broil	-	437 / 225	-	20 - 25
Patty	2	ConvectionBroil	-	437 / 225	-	25 - 30
Miscellaneous						
Browning toast slices	3	Broil	-	437 / 225	-	5 - 8
Toast Hawaii*	2	Broil	-	437 / 225	-	10 - 15

* Do not turn

** Place on baking paper cut to the size of the food to be broiled

*** Depending on size

Broiling

Food to be Broiled	Runner level	Function	Step	Temperature in °F / °C	Humidity in %	Time in minutes
Poultry						
Duck breast*, pink	3	Combination steam/ Broil	1	437 / 225	20	15
			2	85 / 30	20	20
		Combination steam/ ConvectionPlus Combination steam/Broil	3	437 / 225	20	7 - 13
Duck breast*, well done	3	Combination steam/ Broil	1	437 / 225	20	15
			2	85 / 30	20	20
		Combination steam/ ConvectionPlus	3	437 / 225	20	7 - 13
		Combination steam/ Broil	4	85 / 30	20	5
		Combination steam/ ConvectionPlus				
Chicken*, whole	1, 2***	Combination steam/ ConvectionPlus	1	437 / 225	20	30
			2	300 / 150	80	50
		Combination steam/ ConvectionPlus	3	437 / 225	20	10
		Combination steam/ Broil				

* Do not turn

** Place on baking paper cut to the size of the food to be broiled

*** Depending on size

Dehydrating food

Only use the ConvectionPlus function to dry food so that moisture can be dissipated.


Procedure

- Cut the food into pieces of the same size.
- Spread the pieces evenly on the rack or in a perforated container.
- Slide the collection tray into the lowest shelf level.

Tip

Bananas and pineapple are not suitable for dehydrating.

Settings

ConvectionPlus 		
Food	Temperature in °F / °C	Time in hours
Apple rings	125 - 160 / 50 - 70	5 - 8
Apricots, halved and pitted	140 - 160 / 60 - 70	10 - 12
Citrus fruit in slices	160 - 175 / 70 - 80	8 - 9
Herbs	100 - 140 / 40 - 60	1.5 - 2.5
Mushrooms	125 - 160 / 50 - 70	3 - 4
Pear slices	160 - 175 / 70 - 80	7 - 8
Plums, without pits	140 - 160 / 60 - 70	10 - 12
Tomatoes, quartered	140 - 160 / 60 - 70	7 - 9

Please have the model and serial number of your appliance available before contacting Technical Service.



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