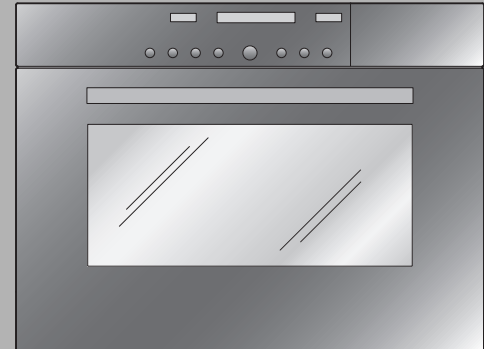


**Combi-steam cooker**

**Combi-Steam XSL and XSLF**











**Operating instructions**







**Tips on settings, RegenerateOmatic, BakeOmatic, Soft roasting**

## Tips on settings

### Symbols used

	Operating mode
°C	Cooking space temperature
	Preheating until the cooking space temperature is reached
 °C	Food probe temperature
 mins.	Duration in minutes
 hrs.	Duration in hours
	Level
	Accessories
	BakeOmatic: <ul style="list-style-type: none"> <li>AX Food group</li> </ul>

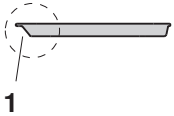
### Operating modes




Press the button	Operating mode		Press the button	Operating mode	
1×		Steaming	4×		Hot air
2×		Regenerating	5×		Hot air humid
3×		Professional baking	6×		Hot air + steaming




## Optimal use






























The cooking space temperatures and levels given in recipe books are in part unlikely to be optimal for this appliance. The following tables serve as a guide to help you get optimal use out of your appliance.








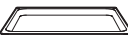










- ▶ Push the stainless steel tray into the cooking space with the «sloped» side **1** to the back.


































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

-  The entry in the  display column only applies when preparing food using the BakeOmatic programme.
  - ▶ Use the  adjusting knob to select and start BakeOmatic.
  - ▶ See also the advice in the **BakeOmatic** section of the operating instructions for the appliance.






<b>Vegetables</b>		<b>°C</b>		 <b>mins.</b>		
Leaf spinach		100	no	7–12	2 1	 and 
Green beans		100	no	30–40		
Cauliflower, whole		100	no	17–23		
Cauliflower, florets		100	no	13–17		
Broccoli		100	no	20–25		
Chicory		100	no	35–45		
Dried string beans, soaked		100	no	17–23		
Fennel, chopped		100	no	20–30		
White cabbage, chopped		100	no	15–20		
Carrots, chopped		100	no	15–20		
Mange-tout		100	no	20–25		
Kohlrabi, chopped		100	no	15–25		
Swiss chard, mangold		100	no	30–45		
Corn on the cob		100	no	10–15		
Sweet pepper		230	yes	10–15	2	
Skinning sweet pepper		100	no	30–90	2 1	 and 
Beetroot		100	no	25–30		
Brussels sprouts		100	no	40–70		
Sauerkraut, raw		100	no			

<b>Vegetables</b>		°C		 mins.		
Sauerkraut, precooked		100	no	20–30	2 1	 and 
Scorzonera (black salsify)		100	no	25–35		
Celery, chopped		100	no	10–20		
Green asparagus		100	no	13–17		
White asparagus		100	no	20–25		
Celery stalks		100	no	20–25		
Sweet potatoes, whole		100	no	30–45		
Tomatoes		100	no	8–12		
Skinning tomatoes		100	about 5 mins.	3–5		
Jerusalem artichoke		100	no	15–35		
Zucchetti, chopped		100	no	8–12		






<b>Cooked eggs</b>		°C		 mins.		
Eggs, soft-cooked		100	no	8–10	2	
Eggs, hard-cooked		100	no	15–20	2	

<b>Accompaniments</b>	<b>Amount of liquid to be added per 100 g</b>			<b>°C</b>		 mins.		
Potatoes, chopped	–	–		100	no	15–25	2 1	
Potatoes, whole	–	–		100	no	30–45		
Potato wedges Country potatoes	–	A5		230	no	20–30	2	
Baked potatoes	–	A5		230	no	30–50	2	
Chestnuts (place scored chestnuts on baking paper)	–	–		200	no	15–30	2	
Rice + liquid	1.5 dl	–		100	no	20–40	2	
Risotto + liquid	2.5 dl	–		100	no	30–40	2	
Maize semolina (polenta) + liquid	3 dl	–		100	no	30–40	2	
Semolina + liquid	2–3 dl	–		100	no	10–15	2	
Lentils + liquid	2–3 dl	–		100	no	15–60	2	
Ebly wheat + liquid	1–1.5 dl	–		100	no	20–30	2	
Millet + liquid	1.5–2 dl	–		100	no	20–40	2	
Chickpeas, soaked + liquid	0.5–1 dl	–		100	no	20–30	2	













Meat			°C		mins.		
Stewing meat (covered with liquid)	-		100	no	60-90	2	
Ham	-		100	no	60-90	2	
Smoked pork loin	-		100	no	45-60	2	
Saucisson, Geschnitzeltes (chopped meat in a sauce)	-		100	no	30-45	2	
Wienerli (hot dogs)	-		90	no	10-15	2	
Bacon	-		100	no	20-30	2	
Fillet (of beef, veal, pork)	-		100	no	20-30	2	
Sirloin of beef, roast beef	-		200-210	yes	40-50	2 1	 and 
Shoulder of beef	A7		190-200	yes	60-75		
Shoulder of veal	A7		200-210	yes	60-75		
Shoulder of pork	A7		180-200	yes	60-90		
Leg of lamb	A7		210-220	yes	60-90		
Meat loaf	-		190-210	yes	50-70	2	
Fleischkäse (specialty meat loaf)	-		160-170	yes	45-60	2	
Ragout, goulash	A7		160-180	yes	45-60	2	
Fillet in puff pastry	-		200-210	no	30-40	2	
			180-200	yes	25-40	2	













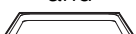









Soft roasting seared	Recommended value			Setting range		
	Degree of doneness	$\lambda$ °C	 hrs.	 hrs.		
Fillet of veal	rare	58	3½	2½–4½	2	
	medium	62	3½	2½–4½	2	
Topside of veal thick end, loin of veal	–	67	3½	2½–4½	2	
Shoulder of veal	–	72	3½	2½–4½	2	
Veal neck	–	78	3½	2½–4½	2	
Fillet of beef	rare	53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






















Soft roasting with steam	Recommended value			Setting range		
	Degree of doneness	$\lambda$ °C	 hrs.	 hrs.		
Fillet of veal	rare	54	1½	1½–2½	2	
	medium	58	1½	1½–2½	2	
Topside of veal thick end, loin of veal	–	63	1½	1½–2½	2	
Fillet of beef	rare	49	1½	1½–2½	2	
	medium	53	1½	1½–2½	2	
Sirloin of beef, roast beef	rare	48	1½	1½–2½	2	
	medium	51	1½	1½–2½	2	
Topside of beef	–	61	1½	1½–2½	2	
Middle loin of pork, chump end of loin of pork	–	63	1½	1½–2½	2	
Leg of lamb	rare	59	1½	1½–2½	2	
	medium	63	1½	1½–2½	2	









- With «Soft roasting with steam», the meat is seared after cooking and therefore the recommended values for the food probe temperature are 4 °C lower than with «Soft roasting seared».










<b>Poultry</b>		°C		 mins.		
Chicken breast		100	no	10–20	2 1	 and 
		210–220	yes	8–12	2	
Chicken leg		220–230	yes	20–30	2	
Poultry terrine		90	no	15–30	2	





























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















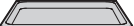









<b>Low temperature cooking</b>		<b>°C</b>		<b>Λ °C</b>	 <b>hrs.</b>		
Fillet of beef		80–90	no	55–60	2–3	2	
Roast beef		80–90	no	55–60	2½–3½	2	
Middle loin of pork		90–100	no	65–70	3–4	2	

<b>Desserts</b>		<b>°C</b>		 <b>mins.</b>		
Crème caramel		90	no	20–40	2	
Creams and custards		90	no	20–50	2	
Compote (apple, plum, etc.)		100	no	10–20	2	

<b>Joghurt</b>		<b>°C</b>		 <b>hrs.</b>		
Creamy yoghurt		40	no	5–6	2	
Set yoghurt		40	no	7–8	2	

<b>Extracting juice</b>		<b>°C</b>		 <b>mins.</b>		
Fruit (cherries, grapes, etc.)		100	no	30–max. 90	2 1	 and 
Berries (blackcurrants, blackberries, elderberries, etc.)		100	no	30–max. 90		












<b>Cakes, torte</b>			°C		 mins.		
Ring cake (chocolate, carrot, nut, etc.)	A13		150–170	yes	50–70	2	
Torte (chocolate, carrot, nut, etc.)	A14		150–170	yes	30–50	2	
Whisked sponge cake	A14		160–170	yes	30–40	2	
Roulade/Swiss roll	–		180–200	yes	8–12	2 1 + 3	 
Linzertorte	A14		150–170	yes	40–50	2	
Short crust pastry case, baked blind	–		170–180	yes	20–25	2	
Fruit tart with short crust pastry	A10		170–180	yes	40–50	2	
Raisin bread, yeast ring, hazelnut plait	A12		180–200	no	30–40	2	
			170–190	no	25–35	2	
Luzerner Lebkuchen (gingerbread)	A14		150–160	yes	50–60	2	
Tray-baked cake	–		170–190	yes	25–35	2 1 + 3	 
Apple strudel	–		170–190	yes	30–40	2	
Cake topped with meringue	–		130–140	yes	25–35	2	
Japonaise base (thin nut meringue base)	–		120–140	yes	40–60	2	









<b>Savouries and biscuits</b>			°C		 mins.		
Aperitif nibbles	A1		200–220	no	15–25	2 1 + 3	 
			180–190	no	15–20		
Puff pastries with a filling (ham or nut croissants, etc.)	A1		190–200	no	20–30		
			180–190	no	20–30		
Small yeast pastries	A12		190–200	no	15–25		
Eclairs, profiteroles	–		160–170	yes	20–30	2 1 + 3	 
Macaroons	–		170–180	yes	12–17		
Brunslı (chocolate almond spice cookies), Zimtsterne (cinnamon star cookies)	–		150–160	yes	7–12		
Mailänderli (butter biscuits), Spitzbuben (jam biscuits)	–		150–160	yes	12–17		
Basler Leckerli (honey almond spice cookies)	–		170–180	yes	12–17		
Chräbeli (aniseed biscuits)	–		130–140	yes	20–30		
Meringues (allow to dry overnight after baking)	–		80–90	no	80–100		
Bruschetta, garlic bread	–		180–190	yes	5–10		
Ham and pineapple toastie	–		190–200	yes	15–20		












<b>Flans and pizza</b>			°C		mins.		
Fruit flan	A10		180–190	yes	40–50	2	
Savoury fan (cheese, vegetable, onion)	A10		170–180	yes	40–50	2	
Fresh pizza (for frozen pizza, follow the manufacturer's instructions)	A8 (A9)		200–210	yes	20–30	2 1 + 3	 

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











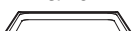
<b>Bread and plaited bread</b>			°C		mins.		
Bread	A11		200–210	no	40–50	2	
			200–210	no	35–50	2	
Bread rolls	A11		210–220	no	25–30	2	 
			210–220	no	20–30		
Plaited bread	A11		190–200	no	30–40	1 + 3	 
			180–190	no	25–35		
			190–200	yes	25–35	2 1 + 3	 
Yeast ring cake	A12		190–200	no	35–45	2	
			180–190	no	30–40	2	
			180–190	yes	30–40	2	

<b>Baked dishes and gratins</b>			°C		 mins.		
Sweet baked dish	A4		180–200	no	25–35	2	
Gratin (vegetable, fish, potato)	A3		180–190	no	30–40	2	
Lasagne, moussaka	A3		170–180	no	35–45	2	
Gratinated vegetables	–		200–220	yes	10–15	2	










<b>Blanching</b>		°C		 mins.		
Vegetables (green beans, peas, etc.)		100	no	about 5	2 1	 and 









<b>Reheating</b>		°C		 mins.		
Reheating meals (1-2 plates)		120	no	6–8	1 + 3	
Reheating meals (3-4 plates)		120	no	8–10	1 + 3	
Refreshing bread		140–150	no	8–15	2	
Preparing ready meals (follow the manufacturer's instructions)	–	–	–	–	–	

► Place the food in the cold cooking space.

<b>Defrosting</b>		°C		 mins.		
Bread		140–150	no	about 20	2	
Spätzli (egg noodles), pasta, rice		120–130	no	about 20	2 1	
Meat, poultry, fish		40–50	no	depending on quantity		











► Place the food in the cold cooking space.

<b>Baby food</b>		°C		 mins.		
Milk in glass feeding bottles		100	no	4–5	2	
Milk in plastic feeding bottles		100	no	5–6	2	
Warming baby food		100	no	4–10	2	

<b>Sterilizing feeding bottles</b>		°C		 mins.		
Sterilizing feeding bottles		100	no	8	2	
		100	no	2	2	

► After sterilizing, take the baby bottles out of the cooking space, stand them upside down and allow to dry thoroughly.



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



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

- ▶ Only use undamaged, ripe fruit, fresh mushrooms and herbs.
- ▶ Clean and chop the fruit, mushrooms or herbs into small pieces.
- ▶ Line the accessories with baking paper, spread the food on them and put in the cooking space at the appropriate level.
- ▶ Wedge a wooden spoon between the operating panel and the appliance door, leaving an approximately 2 cm gap open.
- ▶ Turn the food at regular intervals to ensure even drying.






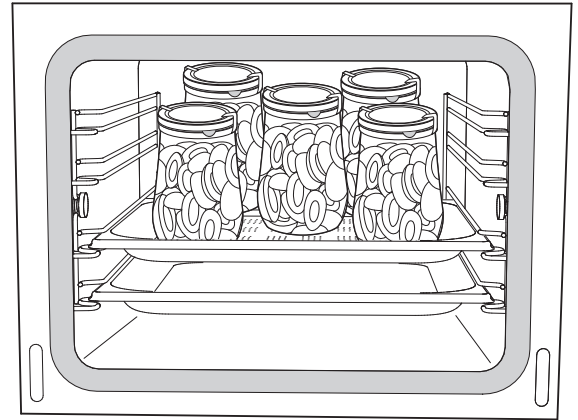
A maximum of 3 levels can be used in the cooking space at the same time.


















## Bottling, preserving

In a household context, bottling means preserving food in sterilised glass containers. Only intact glass containers with a glass lid, suitable rubber seals and fully functioning fastening sets may be used in this process. Glass containers with screw caps or bayonet caps are not able to reduce the pressure produced during the bottling process and therefore must not be used.











 Up to five glass containers with a maximum volume of 1 litre may be placed inside the cooking space.

- ▶ The glass containers used must always be the same size.
- ▶ Push the perforated cooking tray into level **2** and the stainless steel tray (drip tray) into level **1**.
- ▶ Fill the glass containers evenly with the food and add liquid (possibly with the addition of sugar, salt or vinegar). Close the glass containers according to the manufacturer's instructions.
- ▶ Stand the glass containers on the perforated stainless steel cooking tray as shown in the figure.  
The glass containers must not touch.
- ▶ Select the operating mode  along with the cooking space temperature and duration from the table.
- ▶ Press the adjusting knob  to confirm.
  - The appliance door must be kept closed throughout the sterilisation process.
- ▶ Switch off the appliance by touching the button  and leave the appliance door open in the catch position.
- ▶ Allow the glass containers in the cooking space to cool completely.
- ▶ Take the glass containers out of the cooking chamber and check that they are sealed tight.



<b>Preserving and bottling</b>		°C		 mins.		
Carrots		100	no	90	2	
Cauliflower, broccoli		100	no	90	2	
Beans *		100	no	60	2	
Mushrooms, precooked		100	no	75–90	2	
Gherkins		90	no	20–30	2	
Apples, pears		90	no	30	2	
Apricots		90	no	30	2	
Peaches		90	no	30	2	
Quinces		90	no	30	2	
Plums		90	no	30	2	
Cherries		80	no	30	2	

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

<b>Well-being</b>		<b>°C</b>		 <b>mins.</b>		
Warm, moist cloths		80	no	5–10	2	
Hot wraps		80–100	no	5–15	2	
Hot massage stones		70–90	no	15–20	cooking space floor	-
Cherry stone or grape seed cushions		130–150	no	10–20		

### **Warm, moist cloths**

- ▶ Spread moist towelling cloths out across the wire shelf.

### **Hot wraps**

- ▶ Spread prepared cloths out across the wire shelf.

### **Hot massage stones**

- ▶ Put clean, smooth stones on a suitable tray or tin and place directly on the floor of the cooking space.
- ▶ Rub the hot stones with perfumed oil and place on a towel on the body.

# RegenerateOmatic

<b>Regenerating humid</b>	Use	Note
8–12 mins. * Level 1 or 1 + 3	Precooked food and ready meals, e.g. <ul style="list-style-type: none"><li>• Vegetables</li><li>• Pasta</li><li>• Meals with rice</li><li>• Meat</li><li>• Gratin</li><li>• Omelettes</li></ul>	
<b>Regenerating crispy</b>	Use	Note
10–14 mins. * Level 1 or 1 + 3	Precooked food with pastry, e.g. <ul style="list-style-type: none"><li>• Pizza</li><li>• Aperitif nibbles made of puff pastry</li><li>• Mini cheese flans</li><li>• Flans</li><li>• Toast</li><li>• Spring rolls</li></ul>	► For a crispy base, bake in the perforated cooking tray or on the wire shelf.

\* Approximate duration of RegenerateOmatic

# BakeOmatic

<b>A1 Fresh aperitif nibbles</b>	Use	Note
15–30 mins. * Level 2 or 1 + 3	Savouries made from puff pastry or other type of pastry, filled or open, e.g. <ul style="list-style-type: none"><li>• Puff pastries – filled</li><li>• Mini pizza swirls</li><li>• Savoury straws – unfilled</li><li>• Ham croissants</li></ul>	Savoury straws – unfilled: <ul style="list-style-type: none"><li>▶ Select the «Lightly browned» setting.</li><li>▶ Must not be brushed with egg yolk.</li></ul>
<b>A2 Frozen aperitif nibbles</b>	Use	Note
10–35 mins. * Level 2 or 1 + 3	Frozen ready-made aperitif products, e.g. <ul style="list-style-type: none"><li>• Ham croissants</li><li>• Mini cheese flans</li><li>• Tarte flambée (flammkuchen)</li><li>• Puff pastries</li><li>• Spring rolls</li></ul>	Frozen products are prebaked to various degrees. Select duration according to the instructions on the packaging: <ul style="list-style-type: none"><li>• 8–12 mins.</li><li>• 13–20 mins.</li><li>• 21–35 mins.</li></ul> ▶ Must not be brushed with egg yolk.

\* Possible duration of BakeOmatic

<b>A3 Baked dish</b>	Use	Note
30–45 mins. * Level 2	Baked dishes and gratins, e.g. <ul style="list-style-type: none"> <li>• Potato gratin</li> <li>• Pasta gratin</li> <li>• Baked rice pudding</li> <li>• Lasagne</li> <li>• Moussaka</li> </ul>	Sweet gratin with beaten egg whites: ▶ Select A4 Soufflé
25–50 mins. * Level 2	Sweet and savoury soufflés in small or large dishes, e.g. <ul style="list-style-type: none"> <li>• Cheese soufflé</li> <li>• Asparagus soufflé</li> <li>• Chocolate soufflé</li> <li>• Gratin made with a generous amount of egg white (berry gratin)</li> </ul>	Also suitable for sweet gratins with beaten egg whites incorporated into the mixture.

\* Possible duration of BakeOmatic

<b>A5 Baked potatoes</b>	Use	Note
20–50 mins. * Level 2 or 1 + 3	Baked potato accompaniments, e.g. <ul style="list-style-type: none"> <li>• Potato wedges</li> <li>• Sliced potatoes</li> <li>• Diced potatoes</li> <li>• Baked potatoes</li> <li>• Marinated vegetables (coarsely chopped)</li> </ul>	<ul style="list-style-type: none"> <li>▶ Leave enough space between the pieces of potato. Preferably spread on two baking sheets.</li> </ul>
<b>A6 Frozen potato products</b>	Use	Note
10–35 mins. * Level 2 or 1 + 3	Frozen ready-made potato products, e.g. <ul style="list-style-type: none"> <li>• Chips</li> <li>• Croquettes</li> <li>• Potato burgers</li> <li>• Duchess potatoes</li> </ul>	Frozen products are prebaked to various degrees. Select duration according to the instructions on the packaging: <ul style="list-style-type: none"> <li>• 8–12 mins.</li> <li>• 13–20 mins.</li> <li>• 21–35 mins.</li> </ul>

\* Possible duration of BakeOmatic



<b>A7 Braising meat</b>	Use	Note
40–90 mins. * Level 2	Roast, stew, meat in a sauce, e.g. <ul style="list-style-type: none"> <li>• Italian braised meat dish</li> <li>• Stew</li> <li>• Irish stew</li> <li>• Curry</li> </ul>	Meat in a sauce: ► Marinate the raw meat, put it in the cooking tray and add any vegetables and onions. Add a little liquid. When finished, thicken sauce.
<b>A8 Fresh pizza</b>	Use	Note
25–40 mins. * Level 2 or 1 + 3	Home-made pizza, e.g. <ul style="list-style-type: none"> <li>• Ham and pineapple pizza</li> <li>• Calzone (folded pizza)</li> <li>• Mini pizzas</li> <li>• Mini pizza swirls</li> <li>• Tarte flambée (flammkuchen)</li> </ul>	► For a crispier base, bake in greased perforated cooking tray.

\* Possible duration of BakeOmatic

<b>A9 Frozen pizza</b>	Use	Note
10–35 mins. * Level 2 or 1 + 3	Frozen ready-made pizza, e.g. <ul style="list-style-type: none"> <li>• Round pizza</li> <li>• Mini pizzas</li> <li>• Family pizza</li> </ul>	Frozen products are prebaked to various degrees. Select duration according to the instructions on the packaging: <ul style="list-style-type: none"> <li>• 8–12 mins.</li> <li>• 13–20 mins.</li> <li>• 21–35 mins.</li> </ul>
<b>A10 Flan</b>	Use	Note
With preheating 25–50 mins. * Level 2	Flans and quiches, e.g. <ul style="list-style-type: none"> <li>• Flan made with fresh fruit</li> <li>• Flan made with frozen fruit</li> <li>• Cheese flan</li> <li>• Bacon and onion flan</li> <li>• Quiche lorraine</li> </ul>	Cheese flan: ► Select the «Lightly browned» or «Medium browned» setting.

\* Possible duration of BakeOmatic

<b>A11 Bread</b>	Use	Note
30–45 mins. * Level 2 or 1 + 3	Bread in all shapes and sizes, e.g. <ul style="list-style-type: none"> <li>• Farmhouse bread</li> <li>• Plaited bread</li> <li>• Party bread</li> <li>• Focaccia (Italian flat bread)</li> </ul>	Plaited bread: <ul style="list-style-type: none"> <li>▶ Must not be brushed with egg yolk.</li> <li>▶ Select the «Lightly browned» setting.</li> </ul>
<b>A12 Yeast pastry with filling</b>	Use	Note
25–45 mins. * Level 2 or 1 + 3	Sweet and savoury yeast pastries, e.g. <ul style="list-style-type: none"> <li>• Hazelnut croissant</li> <li>• Russian plait</li> <li>• Yeast ring cake</li> <li>• Yeast swirls</li> <li>• Mini pizza swirls</li> </ul>	Hazelnut croissant: <ul style="list-style-type: none"> <li>▶ Select the «Lightly browned» or «Medium browned» setting.</li> </ul>

\* Possible duration of BakeOmatic

<b>A13 Cake</b>	Use	Note
With preheating 35–65 mins. * Level 2	All types of cakes, e.g. <ul style="list-style-type: none"> <li>• Chocolate cake</li> <li>• Lemon cake</li> </ul>	
<b>A14 Torte</b>	Use	Note
With preheating 30–45 mins. * Level 2	All types of torte, e.g. <ul style="list-style-type: none"> <li>• Chocolate torte</li> <li>• Carrot torte</li> <li>• Linzertorte</li> </ul>	Cakes topped with meringue, Swiss rolls: ► Bake in the usual way.  Sponge cake base: ► Select the «Lightly browned» setting.

\* Possible duration of BakeOmatic

## Notes

## Notes

## Notes

## Validity

The model number corresponds to the first 3 digits on the identification plate.

These operating instructions apply to the models:

Model no.	Size system
59A	60-450
68A	60-450

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