



EasyCook

CombiSteamer V6000 45M PowerSteam

Steamer

Contents

EasyCook	3
Symbols used	3
Operating modes	3
Optimal use	3
Settings	4
Baked dishes and gratins	4
Bakery products	4
Accompaniments	7
Desserts	10
Eggs	10
Fish and seafood	10
Meat	11
Liquid food	13
Fruit	14
Poultry	15
Vegetables	15
Dairy products	19
Flans and pizza	20
BakeOmatic	21
RegenerateOmatic	25
Preserving, bottling	26

EasyCook

Symbols used

	Operating mode
	Cooking space temperature
	Food probe temperature
	Microwave power level

	Preheating until the cooking space temperature is reached
	Operating time
	Accessories

Operating modes

	Hot air
	Power hot air
	Hot air humid
	Hot air eco
	Hot air with steaming
	Power hot air with steaming
	Microwave

	Professional baking
	Steam
	PowerSteam
	Regeneration
	PowerRegeneration
	Desiccating (depending on model)

Optimal use

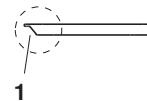


Do not use the baking tray, stainless steel tray or perforated stainless steel cooking tray or any metal accessories in applications that use microwaves.

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.

Settings

Baked dishes and gratins							
Baked dish	Lasagne	Cook		170–200 °C	No	30–50 mins.	
		PowerCook		200–220 °C		20–35 mins.	
Baked dish	Sweet baked dish	Bake		180–200 °C	No	20–50 mins.	
						35–55 mins.	
Gratin	Fish gratin	Cook		170–200 °C	No	25–50 mins.	
				180–200 °C		20–45 mins.	
		PowerCook				15–30 mins.	
Gratin	Vegetable gratin	Cook		150–190 °C	No	20–45 mins.	
				170–190 °C		30–50 mins.	
		PowerCook				15–30 mins.	
Gratin	Potato gratin	Cook		170–190 °C	No	40 min–1 h 5 min	
						35–60 mins.	
		PowerCook		180–200 °C		20–35 mins.	



Observe tips on the particular application.

Bakery products							
Sponge cake	Roulade	Bake		150–170 °C	Yes	8–20 mins.	
Sponge cake	Torte	Bake		160–180 °C	Yes	25–40 mins.	
Puff pastries	Hazelnut croissant	Professional baking classical		190–210 °C	No	20–35 mins.	
Puff pastries	Ham croissants	Professional baking classical		190–210 °C	No	20–35 mins.	
Puff pastries	Ham croissants, frozen	Professional baking classical		190–210 °C	No	30–50 mins.	

Bakery products							
Puff pastries	Aperitif nibbles, fresh	Professional baking classical		190–210 °C	No	20–35 mins.	
Choux pastry	Eclairs, profiteroles	Bake		150–180 °C	Yes	20–35 mins.	
				170–180 °C	No	30–40 mins.	
Bread		Bake		200–210 °C	No	35–50 mins.	
		Professional baking flour-dusted		200–220 °C	Yes		
		Professional baking classical			No		
		Defrost		140–170 °C		15–25 mins.	
		Refresh		150–170 °C		10–15 mins.	
Bread rolls		Bake		180–210 °C	No	20–30 mins.	
		Professional baking flour-dusted		200–220 °C	Yes	20–40 mins.	
		Professional baking classical			No		
		Refresh		160–180 °C		6–10 mins.	
Speciality breads	Bruschetta	Bake		180–200 °C	Yes	5–10 mins.	
Speciality breads	Garlic bread	Bake		180–200 °C	Yes	5–10 mins.	
Speciality breads	Ham and pineapple toastie	Bake		180–210 °C	Yes	10–20 mins.	
Meringue-based biscuits	Japonaise base (thin nut meringue base)	Bake		140–160 °C	Yes	15–30 mins.	
Meringue-based biscuits	Meringue	Bake		80–90 °C	No	50 mins.–1 hr. 40 mins.	
Yeast pastries	Three Kings Cake	Professional baking classical		200–220 °C	No	30–40 mins.	

Settings

Bakery products							
Yeast pastries	Yeast ring cake	Bake		170–190 °C	Yes	30–45 mins.	
		Professional baking classical			No	35–50 mins.	
Yeast pastries	Yeast ring	Bake		170–190 °C	No	25–40 mins.	
		Professional baking classical		180–200 °C		25–45 mins.	
Yeast pastries	Yeast dumplings	Steam		100 °C	No	10–20 mins.	
Yeast pastries	Savouries and biscuits	Professional baking classical		180–200 °C	No	15–35 mins.	
Yeast pastries	Rose cake	Bake		170–190 °C	No	25–40 mins.	
		Professional baking classical		180–200 °C		25–45 mins.	
Yeast pastries	Russian plait	Bake		170–190 °C	No	25–40 mins.	
		Professional baking glazed		180–200 °C	Yes	30–45 mins.	
Savouries and biscuits	Basler Leckerli (honey almond spice cookies)	Bake		160–180 °C	Yes	10–25 mins.	
Savouries and biscuits	Brunsl (chocolate almond spice cookies)	Bake		150–160 °C	Yes	7–15 mins.	
Savouries and biscuits	Chräbeli (aniseed biscuits)	Bake		120–140 °C	Yes	20–30 mins.	
Savouries and biscuits	Mailänderli (butter biscuits)	Bake		150–170 °C	Yes	10–20 mins.	
Savouries and biscuits	Macaroons	Bake		160–190 °C	Yes	10–20 mins.	
Savouries and biscuits	Spitzbuben (jam biscuits)	Bake		150–170 °C	Yes	10–20 mins.	
Savouries and biscuits	Zimtsterne (cinnamon star cookies)	Bake		150–160 °C	Yes	7–15 mins.	
Savouries and biscuits	Almond butter cakes	Bake		150–170 °C	No	16–20 min	

Bakery products							
Short crust pastry	Short crust pastry case, baked blind	Bake		170–190 °C	Yes	15–30 mins.	
Short crust pastry	Fruit tart with short crust pastry	Bake		170–180 °C	Yes	40–55 mins.	
Cake mixture	Cake	Bake		150–170 °C	Yes	50 mins.–1 hr. 20 mins.	
Cake mixture	Sponge ring cake	Bake		150–170 °C	Yes	40 mins.–1 hr. 10 mins.	
Cake mixture	Tray-baked cake	Bake		160–190 °C	Yes	20–50 mins.	
Cake mixture	Luzerner Lebkuchen (gingerbread)	Bake		150–170 °C	Yes	45 mins.–1 hr. 5 mins.	
Cake mixture	Moon cake	Bake		170–190 °C	No	20–30 mins.	
Strudel	Apple strudel	Bake		170–190 °C	Yes	30–45 mins.	
Torte	Linzertorte	Bake		150–170 °C	Yes	40–60 mins.	
Torte	Carrot torte	Bake		150–170 °C	Yes	35–55 mins.	
Torte	Chocolate torte	Bake		150–170 °C	Yes	40–60 mins.	
Plaited bread	Bake		180–200 °C	Yes	25–50 mins.		
	Professional baking glazed						



Observe tips on the particular application.

Accompaniments							
Grains	Semolina	Cook		100 °C	No	10–25 mins.	
		PowerCook				7–12 mins.	
Grains	Millet	Cook		100 °C	No	20–50 mins.	
		PowerCook				15–30 mins.	

Settings

Accompaniments							
Grains	Durum wheat (ebly)	Cook		100 °C	No	20–40 mins.	
		PowerCook				15–30 mins.	
Pulses	Chickpeas	Cook		100 °C	No	20–60 mins.	
		PowerCook				15–30 mins.	
Pulses	Lentils	Cook		100 °C	No	15–60 mins.	
		PowerCook				10–40 mins.	
Potatoes	Potato gratin	Cook		170–190 °C	No	40 min–1 h 5 min	
				180–190 °C		35–60 mins.	
		PowerCook		180–200 °C		20–35 mins.	
Potatoes	Potato dumplings	Cook		100 °C	No	30–40 mins.	
Potatoes	Sweet potatoes	Cook		100 °C	No	20–50 mins.	
		PowerCook				15–40 mins.	
Potatoes	Potatoes, whole	Cook		100 °C	No	25–50 mins.	
		PowerCook				20–40 mins.	
Potatoes	Potato wedges	Bake		230 °C	No	20–35 mins.	
Potatoes	Baked potatoes	Bake		230 °C	No	30–50 mins.	
Potatoes	Chips	Bake		190–230 °C	Yes	25–35 mins.	
Potatoes	Pommes frites, frozen	Bake		190–230 °C	Yes	20–45 mins.	
Potatoes	Boiled potatoes	Cook		100 °C	No	15–25 mins.	
		PowerCook				10–20 mins.	

Accompaniments							
Corn	Corn on the cob	Cook		100 °C	No	20–45 mins.	
		PowerCook				20–40 mins.	
Corn	Polenta	Cook		100 °C	No	30–50 mins.	
		PowerCook				20–30 mins.	
Pasta	Spätzli (egg noodles)	Regenerate		110–130 °C	No	6–15 mins.	
Pasta	Pasta	Regenerate				6–12 mins.	
		PowerRegenerate				4–7 mins.	
Rice	Risotto	Cook		100 °C	No	30–50 mins.	
		PowerCook				20–40 mins.	
		Regenerate		110–130 °C		6–15 mins.	
Rice	Dry rice	Cook		100 °C	No	20–50 mins.	
		PowerCook				17–30 mins.	
		Regenerate		110–130 °C		6–15 mins.	



Observe tips on the particular application.

Settings

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



Observe tips on the particular application.

Eggs						
Eggs, hard-cooked	Cook		100 °C	No	15–20 mins.	
Eggs, soft-cooked	Cook		100 °C	No	8–12 mins.	



Observe tips on the particular application.

Fish and seafood						
Gilthead seabream, whole	Cook		80–100 °C	No	15–30 mins.	
	Roast		180–210 °C	Yes	15–25 mins.	
Fillet of fish	Cook		80–100 °C	No	10–20 mins.	
	Roast		200–210 °C	Yes		
Fish gratin	Cook		170–200 °C	No	25–50 mins.	
			180–200 °C		20–45 mins.	
	PowerCook				15–30 mins.	
Fish terrine	Cook		100 °C	No	15–50 mins.	
Trout, whole	Cook		80–100 °C	No	15–35 mins.	
	Roast		180–210 °C	Yes	15–25 mins.	
Mussels	Cook		100 °C	No	15–30 mins.	

Fish and seafood							
Tuna, slice		Cook		100 °C	No	10–30 mins.	
Observe tips on the particular application.							
Meat							
Stew	Goulash	Cook		150–180 °C	Yes	1 hr. 45 mins.–2 hrs. 15 mins.	
Meat terrine		Cook		90 °C	No	15–50 mins.	
Meat products	Fleischkäse (specialty meat loaf)	Bake		160–190 °C	Yes	40–60 mins.	
Meat products	Meat loaf	Cook		170–200 °C	Yes	50 mins.–1 hr. 10 mins.	
Meat products	Smoked pork loin	Cook		100 °C	No	45 mins.–1 hr. 30 mins.	
Meat products	Saucisson	Cook		80–100 °C	No	25–45 mins.	
Meat products	Ham	Cook		100 °C	No	50 mins.–1 hr. 30 mins.	
Meat products	Bacon	Cook		100 °C	No	20–40 mins.	
		PowerCook				20–40 mins.	
Meat products	Wienerli (Viennese sausage)	Cook		90 °C	No	8–15 mins.	
Veal	Breast of veal, rolled	Soft roasting seared		73–80 °C	No	2 h 30 min–4 h 30 min	
Veal	Fillet of veal	Soft roasting seared		55–75 °C	No	2 hrs.–3 hrs.	
Veal	Geschnetzeltes (chopped meat in a sauce)	Cook		100 °C	No	30–50 mins.	
		PowerCook				20–40 mins.	
Veal	Neck of veal	Soft roasting seared		73–80 °C	No	2 h 30 min–4 h 30 min	
Veal	Veal shank (veal knuckle)	Braise		150–170 °C	Yes	2 hrs. 15 mins.–2 hrs. 45 mins.	
Veal	Rump/Loin of veal	Soft roasting seared		59–75 °C	No	2 h–4 h 30 min	

Settings

Meat							
Veal	Shoulder of veal	Roast		190–210 °C	Yes	50 mins.–1 hr. 30 mins.	
		Soft roasting seared		73–80 °C	No	2 h 30 min–4 h 30 min	
Veal	Loin/Topside	Vacuisine		58–62 °C	No	1 hr. 45 mins.–2 hrs. 15 mins.	
Lamb	Leg of lamb	Roast		190–220 °C	Yes	1 hr.–1 hr. 40 mins.	
		Soft roasting seared		62–80 °C	No	2 h–4 h 30 min	
Lamb	Shoulder of lamb	Soft roasting seared		78–82 °C	No	2 h 30 min–4 h 30 min	
Beef	Entrecôte, Roastbeef	Roast		200–210 °C	Yes	35–55 mins.	
		Soft roasting seared		55–70 °C	No	2 h–4 h 30 min	
Beef	Fillet of beef	Soft roasting seared		45–70 °C	No	1 h 30 min–3 h	
Beef	Geschnetzeltes (chopped meat in a sauce)	Cook		100 °C	No	30–50 mins.	
		PowerCook				20–40 mins.	
Beef	Beef goulash	Cook		150–180 °C	No	40 mins.–1 hr. 20 mins.	
Beef	Chuck/rib of beef	Soft roasting seared		58–75 °C	No	2 h–4 h 30 min	
Beef	Rump/loin of beef	Soft roasting seared		59–75 °C	No	2 h–4 h 30 min	
Beef	Shoulder of beef	Roast		180–200 °C	Yes	1 hr.–1 hr. 30 mins.	
		Soft roasting seared		69–80 °C	No	2 h–4 h 30 min	
Beef	Beef ragout	Cook		150–180 °C	No	40 mins.–1 hr. 20 mins.	
Beef	Stewing meat	Cook		100 °C	No	1 hr.–1 hr. 30 mins.	
		PowerCook				30–50 mins.	
Pork	Smoked pork loin	Cook		100 °C	No	45 mins.–1 hr. 30 mins.	
Pork	Saucisson	Cook		80–100 °C	No	25–45 mins.	
Pork	Ham	Cook		100 °C	No	50 mins.–1 hr. 30 mins.	
Pork	Pork fillet	Cook		100 °C	No	20–35 mins.	

Meat							
Pork	Fillet in puff pastry	Professional baking glazed		180–210 °C	Yes	25–40 mins.	
Pork	Geschnetzeltes (chopped meat in a sauce)	Cook		100 °C	No	30–50 mins.	
		PowerCook				20–40 mins.	
Pork	Neck of pork	Soft roasting seared		72–80 °C	No	3 h–4 h 30 min	
Pork	Rump/loin of pork	Soft roasting seared		60–75 °C	No	1 h 30 min–4 h 30 min	
Pork	Shoulder of pork	Roast		180–220 °C	Yes	1 hr.–1 hr. 30 mins.	
		Soft roasting seared		74–80 °C	No	1 h 30 min–4 h 30 min	
Pork	Pre-cooked spare ribs	Roast		180–220 °C	Yes	30–40 mins.	
Pork	Bacon	Cook		100 °C	No	20–40 mins.	
		PowerCook				20–30 mins.	



Observe tips on the particular application.

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



Observe tips on the particular application.

Settings

Fruit and berries							
Apples	Apple rings	Desiccate		45–70 °C	No	6 hrs.–10 hrs.	
							
	Apple slices	Preserve		90 °C	No	30–40 mins.	
		Compote		100 °C		10–20 mins.	
		PowerCook				5–12 mins.	
	Baked apple	Bake		170–190 °C	Yes	20–30 mins.	
Apricots, halves	Preserve	Preserve		90 °C	No	30–40 mins.	
		Compote		100 °C		10–20 mins.	
		PowerCook				5–10 mins.	
	Desiccate	Desiccate		65–75 °C		14 hrs.–16 hrs.	
							
Pear slices	Preserve	Preserve		90 °C	No	30–40 mins.	
		Compote		100 °C		10–20 mins.	
		PowerCook				6–14 mins.	
Cherries, pitted	Preserve	Preserve		80 °C	No	30–40 mins.	
		Compote		100 °C		10–20 mins.	
Peaches, chopped	Preserve	Preserve		90 °C	No	30–40 mins.	
		Compote		100 °C		10–20 mins.	
		PowerCook				5–10 mins.	
Quince slices	Preserve	Preserve		90 °C	No	30–40 mins.	
		Compote		100 °C		30–60 mins.	

Fruit and berries

Fruit and berries						
Plums, halves	Preserve		90 °C	No	30–40 mins.	
	Compote		100 °C		10–20 mins.	



Observe tips on the particular application.

Poultry

							
Poultry terrine		Cook		90 °C	No	15–50 mins.	
Chicken	Chicken, whole	Roast		190–200 °C	Yes	40 mins.–1 hr. 10 mins.	
Chicken	Chicken breast	PowerCook		100 °C	No	8–15 mins.	
		Cook				10–25 mins.	
		Roast		200–220 °C	Yes	8–20 mins.	
Chicken	Chicken leg	Roast		210–230 °C	Yes	20–35 mins.	
Turkey, whole		Roast		160–180 °C	No	3 hrs.–4 hrs.	



Observe tips on the particular application.

Vegetables

							
Cauliflower	Cauliflower, whole	Cook		100 °C	No	15–40 mins.	
		PowerCook				10–30 mins.	
	Cauliflower, florets	Cook		100 °C	No	10–25 mins.	
		PowerCook				8–20 mins.	
		Preserve				1 hr. 30 mins.–1 hr. 40 mins.	

Settings

Vegetables								
French beans	Green beans	Cook		100 °C	No	20–45 mins.		
		PowerCook				20–40 mins.		
		Blanch				5–15 mins.		
		Preserve				1 hr.–1 hr. 10 mins.		
	Dried string beans, soaked	Cook		100 °C	No	35–45 mins.		
Broccoli	Broccoli in florets	Cook		100 °C	No	10–20 mins.		
		PowerCook				8–15 mins.		
		Preserve				1 hr. 30 mins.–1 hr. 40 mins.		
Chicory, whole		Cook		100 °C	No	10–30 mins.		
		PowerCook				10–20 mins.		
Chips		Bake		140–160 °C	Yes	30–40 mins.		
Whole endive		Braise		140–160 °C	Yes	1 hr.–1 hr. 10 mins.		
Peas	Peas	Cook		100 °C	No	10–30 mins.		
		PowerCook				10–25 mins.		
	Mangetout	Cook		100 °C	No	5–25 mins.		
		PowerCook				7–15 mins.		
Fennel, chopped		Cook		100 °C	No	10–30 mins.		
		PowerCook				10–15 mins.		
Vegetables		Gratinate		190–210 °C	Yes	10–18 mins.		
Cucumbers	Gherkins	Preserve		90 °C	No	20–30 mins.		

Vegetables						
Cabbage, chopped	Cook		100 °C	No	15–40 mins.	
	PowerCook				15–30 mins.	
Carrots, chopped	Cook		100 °C	No	10–30 mins.	
	PowerCook				10–20 mins.	
	Preserve				1 hr. 30 mins.–1 hr. 40 mins.	
Kohlrabi, chopped	Cook		100 °C	No	15–25 mins.	
	PowerCook				10–20 mins.	
Swiss chard or mangold, chopped	Cook		100 °C	No	10–25 mins.	
	PowerCook				8–15 mins.	
Corn	Corn on the cob	Cook	100 °C	No	20–45 mins.	
		PowerCook			20–30 mins.	
	Polenta	Cook	100 °C	No	30–50 mins.	
		PowerCook			20–35 mins.	
Chestnuts, whole	Bake		190–210 °C	No	15–30 mins.	
Mixed vegetables, chopped	Steam		100 °C	Yes	15–25 mins.	
Sweet pepper, halved	Cook		100 °C	No	5–15 mins.	
	PowerCook				5–12 mins.	
	Skin		230 °C	Yes	5–15 mins.	

Settings

Vegetables							
Mushrooms, sliced		Desiccate		50–60 °C	No	5 hrs.–8 hrs.	
							
		Preserve					100 °C
		Dry		700 W		15–20 mins.	
Mushrooms, whole		Preserve		100 °C	No	1 hr. 15 mins.–1 hr. 30 mins.	
Beetroot, whole		Cook		100 °C	No	30 mins.–1 hr. 30 mins.	
		PowerCook				20–50 mins.	
Brussels sprouts	Brussels sprouts, whole	Cook		100 °C	No	15–30 mins.	
	Brussels sprouts, halved	Bake		200–220 °C		15–25 mins.	
Sauerkraut	Sauerkraut, raw	Cook		100 °C	No	40 mins.–1 hr. 10 mins.	
		PowerCook				25–45 mins.	
	Sauerkraut, precooked	Cook		100 °C	No	20–30 mins.	
		PowerCook				10–25 mins.	
Scorzonera (black salsify), chopped		Cook		100 °C	No	20–35 mins.	
Celery	Celery, chopped	Cook		100 °C	No	10–25 mins.	
		PowerCook				10–20 mins.	
	Celeriac, chopped	Cook		100 °C	No	10–25 mins.	
		PowerCook				7–15 mins.	
Asparagus	Green asparagus	Cook		100 °C	No	10–20 mins.	
		PowerCook				8–14 mins.	
	White asparagus	Cook		100 °C	No	10–25 mins.	

Vegetables							
Spinach	Leaf spinach	Cook		100 °C	No	5–15 mins.	
		Blanch				4–8 mins.	
Tomatoes, whole		Cook		100 °C	No	5–15 mins.	
		PowerCook				4–8 mins.	
		Skin			Yes	3–5 mins.	
Jerusalem artichoke, chopped		Cook		100 °C	No	10–35 mins.	
Courgettes, chopped		Cook		100 °C	No	5–15 mins.	
		PowerCook				5–9 mins.	



Observe tips on the particular application.

Dairy products							
Butter	Melt		100–200 W	No		4–6 mins.	
	Soften					3–5 mins.	
Creamy yogurt	Make		40 °C	No		5 hrs.–6 hrs.	
Set yogurt	Make		40 °C	No		7 h–9 h	



Observe tips on the particular application.

Settings

Flans and pizzas							
Savoury flan	Cheese flan	Bake		160–185 °C	Yes	35–50 mins.	
Savoury flan		Bake		170–190 °C	Yes	35–50 mins.	
Pizza, fresh		Bake		200–220 °C	Yes	15–30 mins.	
Frozen pizza		Bake		190–230 °C	Yes	8–25 mins.	
Sweet flan	Fruit flan	Bake		170–190 °C	Yes	35–50 mins.	

 Observe tips on the particular application.

BakeOmatic

Aperitif nibbles	Uses	Instructions
20–35 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: ▶ Must not be brushed with egg yolk.
Tray-baked cake	Uses	Instructions
35 mins.–1 hr. 5 mins. * Medium browned Level2	Sweet and savoury traybakes, e.g.: ▪ Chocolate traybake ▪ Apple streusel traybake ▪ Yeast-based traybake with fruit topping ▪ Yeast-based traybake with bacon and leek topping	–
Bread	Uses	Instructions
25 mins.–1 hr. 5 mins. Lightly, medium or well browned are selectable Level 2	Bread in all shapes and sizes, e.g.: ▪ Farmhouse bread ▪ Party bread ▪ Focaccia ▪ Bread rolls	–

* Approximate duration for most frequently used applications

BakeOmatic

Braising meat	Uses	Instructions
1 hr. 45 mins.–3 hrs. 25 mins. *	▪ Roast ▪ Ossobuco ▪ Goulash	▶ Cover the meat completely with sauce. ▶ Maximum weight of meat: 1.5 kg
Medium browned		
Level 2		

Gratin	Uses	Instructions
30–55 mins.	Savoury baked dishes and gratins, e.g.: ▪ Potato gratin ▪ Pasta gratin ▪ Baked rice dish ▪ Lasagne ▪ Moussaka	–
Medium browned		
Level 2		

Yeast pastries with filling	Uses	Instructions
25 mins.–1 hr. 25 mins. *	▪ Russian plait ▪ Yeast swirls ▪ Yeast croissants	–
Medium browned		
Level 2		

* Approximate duration for most frequently used applications

Baked potatoes	Uses	Instructions
40–60 mins. *	Baked potato accompaniments, e.g.: ▪ Potato wedges ▪ Potatoes slices ▪ Hasselback potatoes ▪ Baked potatoes	► Do not wrap the baked potatoes in aluminium foil.
Medium browned		
Level 2 or 1+3		
Muffins	Uses	Instructions
25–35 mins. *	Sweet and savoury muffins, e.g.: ▪ Chocolate muffins ▪ Berry muffins ▪ Pizza muffins ▪ Egg muffins	–
Medium browned		
Level 2		
Sweet baked dish	Uses	Instructions
45 mins.–1 hr. 20 mins. *	▪ Baked semolina pudding with fruit ▪ Apple bread and butter pudding ▪ Clafoutis	► Not suitable for baked meringue-topped puddings
Medium browned		
Level 2		

* Approximate duration for most frequently used applications

BakeOmatic

Plaited bread	Uses	Instructions
35–50 mins. Lightly, medium or well browned are selectable Level 2	▪ Plaited bread ▪ Bacon plait	–

* Approximate duration for most frequently used applications

RegenerateOmatic

Regenerate moist	Uses	Instructions
10–16 mins. * Level 2 or 1+3	Precooked food and ready-made meals, e.g.: ▪ Vegetables ▪ Pasta ▪ Rice dishes ▪ Meat ▪ Baked dish ▪ Omelettes	–
Regenerate crispy	Uses	Instructions
12–18 mins. * Level 2	Precooked pastry or dough based food and crusty gratins, e.g.: ▪ Pizza ▪ Puff pastry aperitif nibbles ▪ Mini cheese flans ▪ Flans ▪ Toast ▪ Spring rolls ▪ Potato gratin ▪ Breadcrumbed products	► For crispy results, use an enamelled tray.

* Approximate duration for most frequently used applications

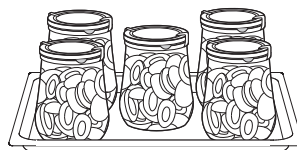
Preserving, bottling

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 perforated cooking tray at level 2.
- ▶ 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  application and cooking space temperature according to the table.
- ▶ Set the duration according to the following table.
- ▶ Press «Start» to start the application.
- ▶ When the duration set is up, switch off the appliance.
- ▶ Hold the  function button depressed.
- ▶ Leave the appliance door open in the airing position.
- ▶ Leave the jars in the cooking space to cool down completely.
- ▶ Remove the jars. Check that the jars are sealed tight.

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	

► Place stainless steel tray underneath perforated cooking tray.

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

Validity

The last five digits in «Type» correspond to the model number on the identification plate. This EasyCook brochure applies to the following appliances:

Model designation	Type	Size system
CombiSteamer V6000 45M PowerSteam	CSM6T-23041	60-450
CombiSteamer V6000 45M PowerSteam	CSM6T-23047	60-450

