



EasyCook

Combair V6000





Oven




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



EasyCook






Symbols used

-  Operating mode
-  Cooking space temperature
-  Food probe temperature
-  Preheating until the cooking space temperature is reached

-  Temperature levels
-  Operating time
-  Accessories

Operating modes

-  Top/bottom heat
-  Top/bottom heat humid
-  Top/bottom heat eco
-  Bottom heat
-  PizzaPlus
-  Grill

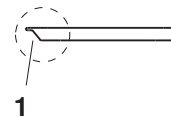
-  Grill-forced convection
-  Hot air
-  Hot air humid
-  Hot air eco
-  Desiccating (depending on model)




Optimal use

The cooking space temperatures and levels given in standard recipe books are in part unlikely to be optimal for this appliance. The following tables show how to get the best use out of the appliance.




















The cooking space temperatures or temperature levels and durations given serve only as a guide and may vary depending on the type and size of the food as well as on individual preference.

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


























- ▶ With the ,  and  operating modes, use a dark enamelled tray or a black tray or tin for crispy results.










































Settings

Baked dishes and gratins							
Baked dish	Lasagne	Cook		190–210 °C	Yes	25–50 mins.	
Baked dish	Moussaka	Cook		190–210 °C	Yes	30–50 mins.	
Baked dish	Sweet baked dish	Bake		180–200 °C	No	30–55 mins.	
					Yes		
Gratin	Fish gratin	Cook		180–200 °C	Yes	30–50 mins.	
Gratin	Vegetable gratin	Cook		170–190 °C	No	30–50 mins.	
				180–200 °C	Yes	35–55 mins.	
Gratin	Potato gratin	Cook		180–210 °C	No	30–60 mins.	






































Observe tips on the particular application.

Bakery products							
Sponge cake	Roulade	Bake 1 level		170–190 °C	Yes	6–20 mins.	
		Bake 2 levels		160–180 °C		7–15 mins.	
Sponge cake	Torte	Bake		160–190 °C	Yes	20–40 mins.	
Puff pastries	Hazelnut croissant	Bake		170–190 °C	Yes	15–25 mins.	
Puff pastries	Ham croissants	Bake		170–190 °C	Yes	15–25 mins.	
Puff pastries	Aperitif nibbles, fresh	Bake		190–210 °C	Yes	10–30 mins.	
		Bake 2 levels		170–190 °C		15–30 mins.	
Choux pastry	Eclairs, profiteroles	Bake		170–180 °C	No	30–40 mins.	
					Yes	20–35 mins.	
Bread		Bake 1 level		180–210 °C	Yes	30–50 mins.	
		Bake 2 levels		180–200 °C		35–50 mins.	










Bakery products							
Bread rolls		Bake		200–220 °C	Yes	20–30 mins.	
		Bake 2 levels		180–200 °C			
Speciality breads	Bruschetta	Bake		200–220 °C	Yes	5–10 mins.	
Speciality breads	Garlic bread	Bake		200–230 °C	Yes	5–10 mins.	
Speciality breads	Ham and pineapple toastie	Bake		200–220 °C	Yes	15–25 mins.	
Meringue-based biscuits	Japonaise base (thin nut meringue base)	Bake 1 level		140–160 °C	Yes	20–35 mins.	
		Bake 2 levels		130–160 °C			
Meringue-based biscuits	Meringue	Bake		90–110 °C	Yes	40 mins.–1 hr. 30 mins.	
Yeast pastries	Yeast ring cake	Bake		170–190 °C	Yes	30–45 mins.	
Yeast pastries	Yeast ring	Bake		170–190 °C	Yes	25–45 mins.	
Yeast pastries	Savouries and biscuits	Bake		170–190 °C	Yes	15–30 mins.	
Yeast pastries	Rose cake	Bake		170–190 °C	Yes	25–45 mins.	
Yeast pastries	Russian plait	Bake		170–190 °C	Yes	30–50 mins.	
Savouries and biscuits	Basler Leckerli (honey almond spice cookies)	Bake		160–180 °C	Yes	15–25 mins.	
Savouries and biscuits	Brunslı (chocolate almond spice cookies)	Bake 1 level		150–180 °C	Yes	8–15 mins.	
Savouries and biscuits	Chräbelı (aniseed biscuits)	Bake 1 level		130–145 °C	Yes	20–30 mins.	
		Bake 2 levels		120–140 °C			
Savouries and biscuits	Mailänderli (butter biscuits)	Bake 1 level		160–180 °C	Yes	7–20 mins.	
		Bake 2 levels		150–170 °C		10–20 mins.	
Savouries and biscuits	Macaroons	Bake		160–180 °C	Yes	8–15 mins.	

Settings

Bakery products						I→I	
Savouries and biscuits	Spitzbuben (jam biscuits)	Bake 1 level		160–180 °C	Yes	7–20 mins.	
		Bake 2 levels		150–170 °C		10–20 mins.	
Savouries and biscuits	Zimtsterne (cinnamon star cookies)	Bake 1 level		150–170 °C	Yes	8–15 mins.	
		Bake 2 levels		140–160 °C		5–15 mins.	
Savouries	Yeast pastries	Bake		170–190 °C	Yes	15–35 mins.	
Short crust pastry	Short crust pastry case, baked blind	Bake		190–200 °C	Yes	15–25 mins.	
Short crust pastry	Fruit tart with short crust pastry	Bake		160–180 °C	Yes	35–55 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		170–200 °C	Yes	20–50 mins.	
Cake mixture	Luzerner Lebkuchen (gingerbread)	Bake		170–180 °C	Yes	50 mins.–1 hr. 10 mins.	
Strudel	Apple strudel	Bake		180–200 °C	Yes	25–50 mins.	
Torte	Linzertorte	Bake		160–180 °C	Yes	40–60 mins.	
Torte	Carrot torte	Bake		160–180 °C	Yes	40–60 mins.	
Torte	Chocolate torte	Bake		160–180 °C	Yes	35–60 mins.	
Plaited bread		Bake 1 level		180–210 °C	Yes	25–50 mins.	
		Bake 2 levels		170–190 °C			
















Observe tips on the particular application.

Accompaniments							
Potatoes	Potato gratin	Cook		180–210 °C	No	30–60 mins.	
Potatoes	Potato wedges	Bake		210–230 °C	Yes	20–40 mins.	






















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




























Fish and seafood							
Gillthead seabream, whole		Roast		190–220 °C	Yes	20–35 mins.	
Fish gratin		Cook		180–200 °C	Yes	35–45 mins.	
Fish fingers, frozen		Bake		3–4	Yes	8–12 mins.	
Trout, whole		Roast		190–220 °C	Yes	20–35 mins.	




























Observe tips on the particular application.

Meat							
Meat products	Bratwurst	Grill		4	Yes	10–20 mins.	
Meat products	Fleischkäse (specialty meat loaf)	Bake		160–190 °C	Yes	40–60 mins.	
Meat products	Meat loaf	Cook		180–210 °C	Yes	45 mins.–1 hr. 15 mins.	
In a Römertopf clay cooking pot	Roast	Braise		200–220 °C	No	1 hr. 15 mins.–1 hr. 35 mins.	
In a Römertopf clay cooking pot	Chicken	Braise		200–220 °C	No	50 mins.–1 hr. 20 mins.	
In a Römertopf clay cooking pot	Braising steak	Braise		200–220 °C	No	50 mins.–1 hr. 10 mins.	
Veal	Roast veal	In a Römertopf clay cooking pot		200–220 °C	No	1 hr. 15 mins.–1 hr. 35 mins.	

Settings











Meat							
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	Neck of veal	Soft roasting seared		73–80 °C	No	2 h 30 min–4 h 30 min	
Veal	Rump/Loin of veal	Soft roasting seared		59–75 °C	No	2 h–4 h 30 min	
Veal	Shoulder of veal	Roast		190–210 °C	Yes	1 hr.–1 hr. 30 mins.	
		Soft roasting seared		73–80 °C	No	2 h 30 min–4 h 30 min	
Lamb	Leg of lamb	Roast		200–220 °C	Yes	1 hr.–1 hr. 40 mins.	
		Soft roasting seared		62–80 °C	No	2 h–4 h 30 min	
Beef	Entrecôte, Roastbeef	Roast		200–220 °C	Yes	30–55 mins.	
		Soft roasting seared		55–70 °C	No	2 h–4 h 30 min	
Beef	Roast beef	In a Römertopf clay cooking pot		200–220 °C	No	1 hr. 15 mins.–1 hr. 35 mins.	
Beef	Fillet of beef	Soft roasting seared		45–70 °C	No	1 h 30 min–3 h	
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	Beef braising steak	In a Römertopf clay cooking pot		200–220 °C	No	50 mins.–1 hr. 10 mins.	


Meat				 /  / 			
Beef	Shoulder of beef	Braise		140–160 °C	No	2 hrs.–3 hrs.	
		Roast		180–210 °C	Yes	1 hr.–1 hr. 30 mins.	
		Soft roasting seared		69–80 °C	No	2 h–4 h 30 min	
Pork	Roast pork	In a Römertopf clay cooking pot		200–220 °C	No	1 hr. 15 mins.–1 hr. 35 mins.	
Pork	Fillet in puff pastry	Bake		190–210 °C	Yes	25–40 mins.	
Pork	Neck of pork	Roast		190–210 °C	Yes	1 hr.–1 hr. 30 mins.	
		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	Pork chop	Grill		3–4	Yes	10–20 mins.	
Pork	Shoulder of pork	Roast		180–220 °C	Yes	1 hr.–1 hr. 30 mins.	
		Soft roasting seared		74–80 °C	No	2 h 30 min–4 h 30 min	



Observe tips on the particular application.














Settings


Fruit and berries							
Apple rings	Desiccate		45–70 °C	No	6 hrs.–10 hrs.		
Apricots, halves	Desiccate	 	65–75 °C	No	14 hrs.–16 hrs.		

 Observe tips on the particular application.

Fruit and berries							
Cherries	Cherry stone cushions	Heat up		130–150 °C	No	10–15 mins.	


 Turn the wire shelf upside down, put the cherry stone cushions on it and place directly on the floor of the cooking space.

Poultry							
Chicken	Chicken, whole	Grill		180–200 °C	No	50 mins.–1 hr. 20 mins.	
		In a Römertopf clay cooking pot		200–220 °C		55 mins.–1 hr. 20 mins.	
Chicken	Chicken, halves	Grill		2–3	Yes	40 mins.–1 hr. 10 mins.	
Chicken	Chicken leg	Grill		3–4	Yes	15–35 mins.	

































 Observe tips on the particular application.


Vegetables

Mushrooms, sliced	Desiccate				I→II	
			50–60 °C	No	5 hrs.–8 hrs.	
						

 Observe tips on the particular application.

Flans and pizzas

Savoury flan	Cheese flan	Bake				I→II	
				160–190 °C	Yes	30–50 mins.	
							
Savoury flan		Bake				I→II	
				170–190 °C	Yes	30–50 mins.	
							
Pizza, fresh		Bake				I→II	
				180–230 °C	Yes	10–30 mins.	
							
Sweet flan	Fruit flan	Bake				I→II	
				170–190 °C	Yes	30–50 mins.	
							

 Observe tips on the particular application.

BakeOmatic

Aperitif nibbles, fresh	Uses	Instructions
<p>20–35 mins. *</p> <p>Lightly, medium or well browned are selectable</p> <p>Level 2 or 1+3</p>	<p>Savouries and biscuits made from puff pastry or other type of pastry, filled or open, e.g.:</p> <ul style="list-style-type: none"> ▪ Puff pastries – filled ▪ Mini pizza swirls ▪ Savoury straws – unfilled ▪ Ham croissants 	<p>Savoury straws – unfilled:</p> <ul style="list-style-type: none"> ▶ Must not be brushed with egg yolk.
Bread	Uses	Instructions
<p>25–60 min *</p> <p>Lightly, medium or well browned are selectable</p> <p>Level 2</p>	<p>Bread in all shapes and sizes, e.g.:</p> <ul style="list-style-type: none"> ▪ Farmhouse bread ▪ Party bread ▪ Focaccia ▪ Bread rolls 	<p>–</p>
Gratin	Uses	Instructions
<p>25–45 mins. *</p> <p>Level 2</p>	<p>Savoury baked dishes and gratins, e.g.:</p> <ul style="list-style-type: none"> ▪ Potato gratin ▪ Pasta gratin ▪ Baked rice dish ▪ Lasagne ▪ Moussaka 	<p>–</p>

* Approximate duration for most frequently used applications

Pizza, fresh	Uses	Instructions
15–25 mins. * Level 2	Home-made pizzas, e.g.: <ul style="list-style-type: none"> ▪ Ham and pineapple pizza ▪ Calzone ▪ Mini pizzas ▪ Tarte flambée 	–
Flans	Uses	Instructions
35–50 mins. * Level 2	Flans and quiches, e.g.: <ul style="list-style-type: none"> ▪ Flan made with fresh fruit ▪ Flan made with frozen fruit ▪ Cheese flan ▪ Bacon and onion flan ▪ Quiche lorraine 	–
Plaited bread	Uses	Instructions
40–60 mins. * Lightly, medium or well browned are selectable Level 2	<ul style="list-style-type: none"> ▪ Plaited bread ▪ Bacon plait 	–

* Approximate duration for most frequently used applications

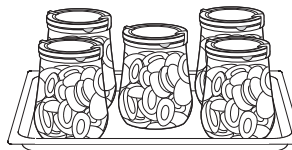
Preserving, bottling


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 baking 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 Baking tray as shown in the illustration. The jars should not touch one another.
- ▶ Select application level 2 and start.
- ▶ Heat until bubbles start to rise quickly to the surface of the liquid in the jars.
 - Preserving food that is at the ambient temperature takes about 60 to 90 minutes.
- ▶ Keep the appliance door closed during the preserving process.
- ▶ When the duration set is up, switch off the appliance.
- ▶ Hold the  function button depressed.
- ▶ Leave the jars standing in the cooking space for 40 minutes.
- ▶ 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.

Notes

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
Combair V6000 45	C6T-21050, C6T-21067	60-450
Combair V6000 45P	C6T-21059, C6T-21070	60-450

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