



EasyCook

CombairSteamer V6000





Steamer




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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

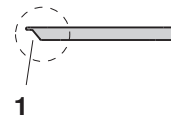
	Top/bottom heat		Hot air
	Top/bottom heat humid		Hot air humid
	Top/bottom heat eco		Hot air eco
	Bottom heat		Desiccating (depending on model)
	PizzaPlus		Hot air with steaming
	Grill		Steaming
	Grill-forced convection		Regeneration
	Professional baking		






Optimal use

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




















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

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
























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







































Settings

Baked dishes and gratins							
Baked dish	Lasagne	Cook		170–200 °C	No	30–50 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. 20–45 mins.	
Gratin	Vegetable gratin	Cook	 	150–190 °C	No	20–45 mins. 30–50 mins.	
Gratin	Potato gratin	Cook	 	170–190 °C	No	40 min–1 h 5 min 35–60 mins.	










































































Observe tips on the particular application.

Bakery products							
Sponge cake	Roulade	Bake		150–170 °C	Yes	8–20 mins.	
Sponge cake	Torte	Bake		160–190 °C	Yes	20–40 mins.	
Puff pastries	Hazelnut croissant	Bake		190–210 °C	Yes	15–30 mins.	
		Professional baking classical			No	20–35 mins.	
Puff pastries	Ham croissants	Bake		190–210 °C	Yes	15–30 mins.	
		Professional baking classical			No	20–35 mins.	
Puff pastries	Aperitif nibbles, fresh	Bake		190–210 °C	Yes	10–30 mins.	
		Professional baking classical			No	20–35 mins.	

Bakery products							
Choux pastry	Eclairs, profiteroles	Bake		150–180 °C	Yes	20–35 mins.	
				170–180 °C	No	30–40 mins.	
Bread		Bake 1 level		180–210 °C	Yes	30–50 mins.	
		Professional baking flour-dusted		200–220 °C		35–50 mins.	
		Professional baking classical					
		Defrost		140–170 °C	No	15–25 mins.	
		Refresh		150–170 °C		10–15 mins.	
Bread rolls		Bake		180–210 °C	No	20–30 mins.	
		Bake		200–220 °C	Yes	20–30 mins.	
		Professional baking flour-dusted		200–220 °C		20–40 mins.	
		Professional baking classical					
		Refresh		160–180 °C	No	6–10 mins.	
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		130–150 °C			
Meringue-based biscuits	Meringue	Bake		80–90 °C	No	50 mins.–1 hr. 40 mins.	
							
Yeast pastries	Yeast ring cake	Bake		170–190 °C	Yes	30–45 mins.	
		Professional baking classical				35–50 mins.	

Settings














































Bakery products						I→II	
Yeast pastries	Yeast ring	Bake		170–190 °C	Yes	25–45 mins.	
		Professional baking classical		180–190 °C			
Yeast pastries	Savouries and biscuits	Bake		170–190 °C	Yes	15–30 mins.	
		Professional baking classical		180–200 °C		15–35 mins.	
Yeast pastries	Rose cake	Bake		170–190 °C	Yes	25–45 mins.	
		Professional baking classical		180–200 °C	No		
Yeast pastries	Russian plait	Bake		170–190 °C	Yes	30–50 mins.	
		Professional baking glazed		180–200 °C		30–45 mins.	
Savouries and biscuits	Basler Leckerli (honey almond spice cookies)	Bake		160–180 °C	Yes	10–25 mins.	
Savouries and biscuits	Brunsli (chocolate almond spice cookies)	Bake 1 level		150–180 °C	Yes	8–15 mins.	
		Bake 2 levels		140–160 °C		5–15 mins.	
Savouries and biscuits	Chräbeli (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		160–190 °C	Yes	10–20 mins.	

Bakery products							
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.	
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		180–200 °C	Yes	25–50 mins.	












Observe tips on the particular application.

Settings

Accompaniments						I→II	
Grains	Semolina	Cook		100 °C	No	10–25 mins.	
Grains	Millet	Cook		100 °C	No	20–50 mins.	
Grains	Durum wheat (ebly)	Cook		100 °C	No	20–40 mins.	
		Steam		100 °C	No	40 mins.–1 hr. 10 mins.	
Pulses	Chickpeas	Cook		100 °C	No	20–60 mins.	
Pulses	Lentils	Cook		100 °C	No	15–60 mins.	
Potatoes	Potato gratin	Cook		170–190 °C	No	35–60 mins.	
				180–190 °C		35–60 mins.	
Potatoes	Sweet potatoes	Cook		100 °C	No	20–50 mins.	
Potatoes	Potatoes, whole	Cook		100 °C	No	25–50 mins.	
Potatoes	Potato wedges	Bake		230 °C	No	20–35 mins.	
Potatoes	Baked potatoes	Bake		230 °C	No	30–50 mins.	
Potatoes	Boiled potatoes	Cook		100 °C	No	15–25 mins.	
Corn	Corn on the cob	Cook		100 °C	No	20–45 mins.	
Corn	Polenta	Cook		100 °C	No	30–50 mins.	
Pasta	Spätzli (egg noodles)	Regenerate		110–130 °C	No	6–15 mins.	
							
Pasta	Pasta	Regenerate		110–130 °C	No	6–12 mins.	
							
Rice	Risotto	Cook		100 °C	No	30–50 mins.	
		Regenerate		110–130 °C		6–15 mins.	











Accompaniments

						I→I	
Rice	Dry rice	Cook		100 °C	No	20–50 mins.	
		Regenerate		110–130 °C		6–15 mins.	 



Observe tips on the particular application.









Desserts

						I→I	
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.	



Observe tips on the particular application.



























Eggs

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























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








































Settings

Fish and seafood						I→II	
Gillthead 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		180–200 °C	No	20–45 mins.		
Fish terrine	Cook		100 °C	No	15–50 mins.		
Whole fish	Grill		170–190 °C	Yes	25–35 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.		
Tuna, slice	Cook		100 °C	No	10–30 mins.		


































Observe tips on the particular application.

Meat						I→II	
Stew	Goulash	Cook		150–180 °C	Yes	1 hr. 45 mins.–2 hrs. 15 mins.	
Meat terrine		Cook			No	15–50 mins.	
Meat products	Bratwurst	Grill		3	Yes	12 mins.–25 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							
Meat products	Bacon	Cook		100 °C	No	20–40 mins.	
Meat products	Wienerli (Viennese sausage)	Cook		90 °C	No	8–15 mins.	
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.	
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	
Lamb	Shoulder of lamb	Soft roasting seared		78–82 °C	No	3 h 30 min–4 h 30 min	
Lamb	Moussaka	Bake		150–170 °C	No	40–60 mins.	
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	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.	
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		180–210 °C	Yes	1 hr.–1 hr. 30 mins.	
		Braise		140–160 °C	No	2 hrs.–3 hrs.	
		Soft roasting seared		69–80 °C		2 h–4 h 30 min	

Settings

Meat							
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.	
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.	
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.	
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.	
Pork	Bacon	Cook		100 °C	No	20–40 mins.	
Pork	Roast	Braise		150–170 °C	Yes	2 h–2 h 30 min	




















Observe tips on the particular application.

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.	
Apricots, halves		Preserve		90 °C	No	30–40 mins.	
		Compote		100 °C		10–20 mins.	
		Desiccate	 	65–75 °C		14 hrs.–16 hrs.	
Pear slices		Preserve		90 °C	No	30–40 mins.	
		Compote		100 °C		10–20 mins.	
Cherries, pitted		Preserve		80 °C	No	30–40 mins.	
		Compote		100 °C		10–20 mins.	
Peaches, chopped		Preserve		90 °C	No	30–40 mins.	
		Compote		100 °C		10–20 mins.	
Quince slices		Preserve		90 °C	No	30–40 mins.	
		Compote		100 °C		30–60 mins.	
Plums, halves		Preserve		90 °C	No	30–40 mins.	
		Compote		100 °C		10–20 mins.	






























Observe tips on the particular application.
















































Settings

Poultry							
Poultry terrine		Cook		90 °C	No	15–50 mins.	
Chicken	Chicken, whole	Grill		180–200 °C	No	50 mins.–1 hr. 20 mins.	
		Roast		170–180 °C	Yes	50 mins.–1 hr. 10 mins.	
Chicken	Chicken breast	Cook		100 °C	No	10–25 mins.	
				200–220 °C	Yes	8–20 mins.	
Chicken	Chicken leg	Cook		210–230 °C	Yes	20–35 mins.	



























Observe tips on the particular application.

Vegetables							
Cauliflower	Cauliflower, whole	Cook		100 °C	No	15–40 mins.	
		Bake		160–180 °C	No	35–55 mins.	
	Cauliflower, florets	Cook		100 °C	No	10–25 mins.	
		Preserve				1 hr. 30 mins.–1 hr. 40 mins.	
French beans	Green beans	Cook		100 °C	No	20–45 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.	
		Preserve				1 hr. 30 mins.–1 hr. 40 mins.	
Chicory, whole		Cook		100 °C	No	10–30 mins.	
Peas	Peas	Cook		100 °C	No	10–30 mins.	
	Mangetout	Cook		100 °C	No	5–25 mins.	

Vegetables						I→II	
Fennel, chopped		Cook		100 °C	No	10–20 mins.	
Vegetables		Gratinate		190–210 °C	Yes	10–18 mins.	
Cucumbers	Gherkins	Preserve		90 °C	No	20–30 mins.	
Cabbage, chopped		Cook		100 °C	No	15–40 mins.	
Carrots, chopped		Cook		100 °C	No	10–30 mins.	
		Preserve				1 hr. 30 mins.–1 hr. 40 mins.	
Kohlrabi, chopped		Cook		100 °C	No	15–25 mins.	
Swiss chard or mangold, chopped		Cook		100 °C	No	10–25 mins.	
Corn	Corn on the cob	Cook		100 °C	No	20–45 mins.	
	Polenta	Cook		100 °C	No	30–50 mins.	
Chestnuts, whole		Cook		190–210 °C	No	15–30 mins.	
Sweet pepper, halved		Cook		100 °C	No	5–15 mins.	
		Skin		3	Yes	10–20 mins.	
Mushrooms, sliced		Desiccate		50–60 °C	No	5 hrs.–8 hrs.	
							
							
Mushrooms, sliced		Preserve		100 °C	No	1 hr. 15 mins.–1 hr. 30 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.	
Brussels sprouts	Brussels sprouts, whole	Cook		100 °C	No	15–30 mins.	
	Brussels sprouts, halved	Bake		200–220 °C	No	15–25 mins.	
Sauerkraut	Sauerkraut, raw	Cook		100 °C	No	40 mins.–1 hr. 10 mins.	
	Sauerkraut, precooked	Cook		100 °C	No	20–30 mins.	





Settings


Vegetables						I→II	
Scorzonera (black salsify), chopped		Cook		100 °C	No	20–35 mins.	
Celery	Celery, chopped	Cook		100 °C	No	10–25 mins.	
	Celeriac, chopped	Cook		100 °C	No	10–25 mins.	
Asparagus	Green asparagus	Cook		100 °C	No	10–20 mins.	
	White asparagus	Cook		100 °C	No	10–25 mins.	
Spinach	Leaf spinach	Cook		100 °C	No	5–15 mins.	
		Blanch				4–8 mins.	
Tomatoes, whole	Cook		100 °C	No	5–15 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.	
















Observe tips on the particular application.


Dairy products

							
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.

Flans and pizzas

							
Savoury flan	Cheese flan	Bake		160–190 °C	Yes	30–50 mins.	
Savoury flan		Bake		170–190 °C	Yes	30–50 mins.	
Pizza, fresh		Bake		180–230 °C	Yes	10–30 mins.	
Sweet flan	Fruit flan	Bake		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>30–50 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
15–30 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
40–50 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

RegenerateOmatic

Regenerate moist	Uses	Instructions
<p>10–16 mins. *</p> <p>Level 2 or 1+3</p>	<p>Precooked food and ready-made meals, e.g.:</p> <ul style="list-style-type: none"> ▪ Vegetables ▪ Pasta ▪ Rice dishes ▪ Meat ▪ Baked dish ▪ Omelettes 	<p>–</p>
Regenerate crispy	Uses	Instructions
<p>12–18 mins. *</p> <p>Level 2</p>	<p>Precooked pastry or dough based food and crusty gratins, e.g.:</p> <ul style="list-style-type: none"> ▪ Pizza ▪ Puff pastry aperitif nibbles ▪ Mini cheese flans ▪ Flans ▪ Toast ▪ Spring rolls ▪ Potato gratin ▪ Breadcrumbed products 	<p>► For crispy results, use an enamelled tray.</p>

* Approximate duration for most frequently used applications

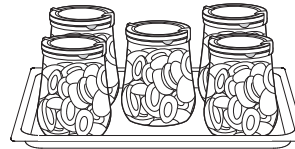
Preserving, bottling



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.

Preserving, bottling

Vegetables and fruit						
Carrots		100 °C	No	1 hr. 30 mins.	2	
Cauliflower		100 °C	No	1 hr. 30 mins.	2	
Broccoli		100 °C	No	60 mins.	2	
French beans ¹⁾		100 °C	No	1 hr. 15 mins.–1 hr. 30 mins.	2	
Mushrooms, precooked		90 °C	No	20–30 mins.	2	
Gherkins		90 °C	No	30 mins.	2	
Apples		90 °C	No	30 mins.	2	
Pears		90 °C	No	30 mins.	2	
Apricots		90 °C	No	30 mins.	2	
Peaches		90 °C	No	30 mins.	2	
Quinces		90 °C	No	30 mins.	2	
Plums		90 °C	No	30 mins.	2	
Cherries		80 °C	No	30 mins.	2	

► Place stainless steel tray underneath perforated cooking tray.

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

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
CombairSteamer V6000 60C	CS6T-23037, CS6T-23048	55-600
CombairSteamer V6000 60	CS6T-23038, CS6T-23049	60-600
CombairSteamer V6000 76C	CS6T-23105, CS6T-23106	55-762
CombairSteamer V6000 7UC	CS6T-23057, CS6T-23058	55-762
CombairSteamer V6000 7U	CS6T-23060, CS6T-23061	60-762
CombairSteamer V6000 76	CS6T-23103, CS6T-23104	60-762

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