






































COMBI STEAM OVEN COOKING GUIDE 1/4

	Oven Mode % Humidity	Oven Temp °F	Cooking Time Minutes	Weight/ Size	Rack	Cooking Container	Explanation of Mode
Vegetables Steamed							
Asparagus	100	212	6 - 8		2	Perforated Pan	 100%
Artichokes	100	212	35 - 40		2	Perforated Pan	 100%
Broccoli Florets	100	212	6 - 8		2	Perforated Pan	 100%
Carrots	100	212	8 - 10		2	Perforated Pan	 100%
Corn on the Cob	100	212	10 - 12		2	Perforated Pan	 100%
Green Beans	100	212	6 - 8		2	Perforated Pan	 100%
Leafy Greens	100	212	8 - 10		2	Solid Pan + ½ cup liquid	 100%
Potatoes	100	212	25 - 30		2	Perforated Pan	 100%
Vegetables Blanched	100	212	1 - 2		2	Perforated Pan	 100%
Eggs							
Frittata	30	340	25			Oven Rack	 30%
Hard Cooked	100	212	20			Perforated Pan	 100%
Soft Cooked	100	212	15 - 18			Perforated Pan	 100%
Poached in Ramekins	100	212	6 - 8			Perforated Pan	 100%
Sous Vide	SV Mode	145	90 - 120			Perforated Pan	 100%
Grains/Legumes/ Pasta							
Lentils	100	212	20	1 cup		Small Oven Safe Pan + 2 cups water	 100%
Oatmeal Single Serving	100	212	6 - 8	½ cup		Cereal Bowl + 1 ¼ cups water	 100%
Orzo Pasta	100	212	15	1 cup		Small Oven Safe Pan + 2 cups water	 100%
Quinoa	100	212	15	½ cup		Small Oven Safe Pan + 1 cup water	 100%
Ravioli	100	212	6 - 8			Perforated Pan	 100%
White Rice	100	212	25 - 30	1 cup		Small Oven Safe Pan + 1 ¾ cups water	 100%
Seafood Steamed							
Clams and Mussels	100	212	8 - 12			Solid Pan + 1 cup broth	 100%
Lobster Tails	100	212	4 - 6	4 - 6 oz		Perforated Pan	 100%
Salmon	80	190	12 - 15	6 oz		Solid Pan + ¼ cup water	 80%
Shell on Shrimp	100	212	4	Large		Perforated Pan	 100%

Detailed cooking information can be found in the product User Guide.

COMBI STEAM OVEN COOKING GUIDE 2/4

	Oven Mode % Humidity	Oven Temp °F	Cooking Time Minutes	Weight/ Size	Rack	Cooking Container	Explanation of Mode
Desserts							
Custard/Flan	80	220	30 - 35	4 oz ramekin		Perforated Pan	 80%
Bread Pudding	80	325	35 - 40			Oven Rack	 80%
Cheesecake	60	300	50 - 55			Oven Rack	 60%
Yeast Breads							
Baguettes, Proofing	Proof Mode	100	45				
Baguettes, Baking	30	450	30				 30%
Cinnamon Rolls Proofing	Proof Mode	100	120				
Cinnamon Rolls Baking	60	340	30				 60%
Dinner Rolls	60	340	15				 60%
Loaf	60	340	45				 60%
Reheating							
Plated Dishes	Reheat	250	10 - 15				
Breads/Pastry, Pizza	Reheat	360	5 - 8				
Casseroles							
Lasagna	80	340	30			Bake uncovered on the wire rack	 80%
Scalloped Potatoes	80	340	50				 80%

Detailed cooking information can be found in the product User Guide.













COMBI STEAM OVEN COOKING GUIDE 3/4

Tips for Roasting in Convection

- Roast large cuts of meat on a rack in the oven tray.
- Use the core temperature probe for accurate cooking.
- The estimated cooking time will be shown after 20 mins.
- The internal temperature will rise during the resting time.
- Allow meats to rest for 10-15 mins before carving.



















Core Temperature Settings

Beef and Lamb	Medium Rare 125-130°F
	Medium 130-140°F
Chicken , Duck, Turkey	165°F
Pork	145°F

	Oven Mode % Humidity	Oven Temp °F	Cooking Time Minutes	Weight/ Size	Rack	Cooking Container	Explanation of Mode
Beef							
Rib Roast, Boneless Step 1	0	425	15	7 lb		Wire Rack Solid Pan	 0%
Rib Roast, Boneless Step 2	60	325	75				 60%
Sirloin Roast	80	325	90	2 lb		Wire Rack Solid Pan	 80%
Tenderloin, Step 1 Reverse Sear Method	LT C	200	30	3 lb		Wire Rack Solid Pan	
Tenderloin, Step 2	0	400	8				 0%
Pork							
Bacon	400	0	15			Foil Lined Solid Pan	 0%
Shoulder Slow Cooked	300	80	120 - 160	8 - 9 lb		Oven Casserole + Liquid	 80%
Tenderloin, Pan Seared	320	80	15 - 20	1 - 1 ½ lb		Solid Pan, Skillet	 80%
Spareribs	280	80	90 - 120	2 - 4 racks		Solid Pan	 80%
Lamb							
Leg of Lamb, Boneless Step 1	0	400	15	5 - 7 lb		Wire Rack Solid Pan	 0%
Leg of Lamb, Boneless Step 2	60	60	75				 60%
Rack of Lamb	30	385	15 - 20	2 lb		Solid Pan	 30%

Detailed cooking information can be found in the product User Guide.

COMBI STEAM OVEN COOKING GUIDE 4/4

	Oven Mode % Humidity	Oven Temp °F	Cooking Time Minutes	Weight/ Size	Rack	Cooking Container	Explanation of Mode
Poultry							
Chicken Pieces	60	340	25 - 30		2	Solid Pan	 60%
Whole Chicken Step 1	0	400	15	4 - 5 lb	1	Wire Rack Solid Pan	 0%
Whole Chicken Step 2	60	340	55				 60%
Turkey Breast Half Breast	60	340	30	3 - 4 lb		Solid Pan	 60%
Whole Turkey	60	340	85	10 - 14 lb		Wire Rack Solid Pan	 60%
Seafood Roasted							
Halibut	60	340	12 - 14	6 oz	2	Solid Oven Pan	 60%
Salmon	BR L 2	365	10 - 12	6 oz	2	Solid Oven Pan	 2
Sea Bass	60	340	10 - 12	6 oz	2	Solid Oven Pan	 60%
Vegetables Roasted							
Assorted Root Vegetables	60	365	30			Solid Pan	 60%
Baked Potato	60	340	45 - 50			Solid Pan or Oven Rack	 60%
Baked Sweet Potato	60	340	30 - 35			Solid Pan or Oven Rack	 60%
Beets, Red/Golden	60	340	30			Solid Pan	 60%
Broccoli Slices	60	340	20			Solid Pan	 60%
Brussels Sprouts	60	340	20			Solid Pan	 60%
Cauliflower Slices	60	365	25			Solid Pan	 60%
Hard Squash Slices	60	340	20 - 25			Solid Pan	 60%
Potatoes	60	365	25 - 30			Solid Pan	 60%
Zucchini	BR L 2	365	20			Solid Pan	 2

Detailed cooking information can be found in the product User Guide.