

BASICS | COMBI STEAM OVEN 1/2




The Gaggenau Combi Steam Oven provides all the benefits of convection cooking with the added benefits of cooking with steam.

Foods cooked in convection have better moisture retention, and different foods can be cooked at one time with no transfer of flavor. Adding Steam inhibits the cellular breakdown of food, noticeably enhancing the flavor and nutrient value of food.


13 oven modes with a combination of heat and humidity

Steaming 100% Humidity + 212 °F

- Steam vegetables, tamales or dumplings in the perforated oven pan. This pan can also be used as an oven tray for easy handling when baking items in small containers such as ramekins for custard or pot pies.
- Steam or poach, fish and shellfish in the solid oven pan with some added liquid and aromatics.
- Steam grains in a small oven safe casserole dish, oatmeal directly in a serving bowl and poach eggs in a small ramekin.
- Touch the  to condense the steam in the oven before opening the door.

Baking or Roasting with 80%, 60% 30% and 0% Humidity + 340 - 450 °F

- Always reduce recipe temperatures by 25 °F when baking in convection. Foods can cook faster in smaller ovens, it's advisable to set the timer for five minutes in advance of the recipe time to avoid over cooking.
- Roast larger cuts of meat on a rack in the solid oven pan or a rimmed baking sheet.
- Use the oven Core Temperature probe to ensure accurate results when roasting.
- Food can be cooked on multiple racks at one time with no transfer of flavor.
- Use 80% humidity when roasting lean cuts of meat, braising and for baking puff pastry.

- Use 60% humidity for general cooking and roasting of meats, fish, poultry and vegetables. Casseroles can be baked uncovered.
- Use 30% humidity when baking breads or other foods that release a lot of steam during cooking. Use the  to inject bursts of steam to help form a crust when baking.
- Use 0% humidity in combination with a high convection temperature for searing and browning.

Specialty Modes, Low Temperature Cooking and Sous Vide

- Lean tender cuts of meat cooked at very low temperature have very little moisture loss, remaining extremely tender and juicy. The meat can be seared prior to being cooked at a low temperature, or seared once the programmed internal temperature has been reached.
- Use the oven Core Temperature Probe and program the desired internal temperature 5 degrees below the target serving temperature. The temperature will rise during the final high heat stage of cooking.
- Fish is best seared before being cooked in this mode.
- Foods cooked in the Sous Vide mode must be placed in a vacuum sealed bag or container.
- Place vacuum bags flat in the perforated oven pan. Do not place bags on top of each other. Use the timing noted in your recipe or follow the tables in the User Guide.

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Broil Level 1 + Humidity, Level 2 + Humidity and Broil with Circulated Air 340 - 450 °F

- Broil level 1 + humidity, a moderate temperature, provides gentle browning for casseroles and cheese topped foods.
- Broil level 2 + humidity, a higher temperature increases the broil intensity for the final browning and crisping of foods cooked in the combination convection steam mode.
- Broil with Circulated air + 450 °F is ideal for broiling fish and vegetables.

Dough Proofing 85 - 125 °F and Defrosting 100 - 140 °F

- The default temperature of 100 °F is ideal for most proofing. Reduce the temperature to 85 °F when a slower rise is preferred. Bowls do not need to be covered when proofing.

- The default temperature for Defrosting is 115 °F and is ideal for most foods. Dense casseroles can be defrosted at a higher temperature.
- Remove food from plastic prior to defrosting and place the food in the perforated pan with the solid pan underneath to catch the dissolving ice crystals.

Reheating 140 - 360

- Allow approximately 10 minutes to reheat plated foods at 250 °F.
- Allow approximately 5 minutes to reheat baked goods at 360 °F.

Additional Features

Two additional convenience features, Automatic Programs and Personal Recipes are accessed by touching the Chef's Hat icon on the left of the display.

Automatic Programs

Scroll through the menu of food options and follow the prompts for accurate cooking results.

Personal Recipes

A convenience feature that allows you to maintain an accurate record of your preferred settings for frequently cooked foods.

Record recipes as you cook them, make any edits re timing and temperature at the end of cooking then name and save the recipe.



This video provides detailed information about cooking in each of the Combi Steam oven modes as well as using the Automatic Program and Personal Recipe functions. The video also includes chapters on programming the oven timers as well as information on how to Clean and Descal the oven.

<https://www.gaggenau.com/us/for-owners/use-and-care-videos#anc-12166478>