

# BASICS | COMBI MICROWAVE 1/2

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The Gaggenau Combi Microwave features 5 levels of microwave power for customized cooking of a variety of foods, as well as a Convection mode and several Broil functions for broiling and toasting. In addition, Microwave power can be combined with the Convection or Broil functions for Speed cooking.

The left knob is the function selector and the right knob is used to select the microwave power level, convection or broil temperature.

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## Featuring 5 power levels for precision results

**1000 watts** Heating beverages and any liquids.

It is recommended to use the glass rod that shipped with the oven when heating liquids in a tall container to avoid possible delayed boiling.

**600 watts** For cooking and reheating food and for microwave or regular popcorn.

**360 watts** For cooking and reheating more delicate foods.

**180 watts** Defrosting foods.

**90 watts** Melting chocolate and butter.

Foods can be placed directly on the floor of the oven or on the glass tray. Foods heated or cooked in microwave mode should be covered with a microwave safe cover. Paper towels are not recommended due to possible synthetic fibers that are not heat resistant.

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## Cooking modes

### Convection Mode

In this mode the oven defaults to 360 degrees, the temperature can be adjusted as needed with the right knob. The timer does not function in this mode.

Food can be cooked directly on the glass tray or in oven safe containers on the wire rack.

### Combination Convection + Microwave Mode

When the oven is in the Convection mode, microwave power can be added by touching the Microwave + symbol on the right of the display. Combining convection + microwaves speeds up the cooking time.

The default microwave power setting is 180 watts for 20 minutes. The power level can be increased to 360 or 600 watts by turning the left knob counter clockwise.

### Broil Modes

The oven features three modes for broiling, browning and toasting.

### Broil with Convection

Use this mode when additional heat is desired for browning and crisping of foods being cooked in convection. This mode can also be used when cooking on two trays at one time when higher heat will benefit the food placed closer to the broil element.

### Broil with Circulated Air Mode

Circulating heated air while broiling foods, ensures food cooks evenly and prevents food from drying out.

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## **Broil Mode**

This mode is ideal for toasting bread, bagels or flatbread and can also be used for general broiling and browning.

Level 3 - Hi, Level 2 - Medium, Level 1 - Low.

Place the bread on the glass oven tray or wire rack and toast for 2 minutes on the top rack position. Turn the bread and toast the other side for a minute till golden.

## **Combination Broil + Microwave Mode**

Combining microwaves with a Broil function reduces the time food is exposed to very high heat, this function is also beneficial when cooking certain frozen convenience foods.

## **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.

## **Sequential Cooking**

This function allows you to program up to 5 sequential cooking steps prior to cooking. The oven then will perform each step automatically.

This function is accessed by touching the 1 - 5 in the top left corner of the display.



View detailed information about cooking in each oven mode, cleaning and maintenance visit.

<https://www.gaggenau.com/us/for-owners/use-and-care-videos#anc-12166482>