

COMBI-STEAMERS: FOR A WORLD OF FLAVOURS

| | GOURMET CUISINE below 100°C | | GOURMET CUISINE above 100°C | | BEAUTIFULLY TENDER MEAT | | | |
|-----------------|--|--|--|--|--|--|--|--|
| |  Vacuisine | |  GourmetSteam | |  Soft roasting seared meat | |  Soft roasting with steam | |
| Benefits | <p>Vacuum cooking A unique combination of flavours, quality, freshness and appearance. You can now use the sophisticated cooking technique used by the world's best chefs simply at home with the Combi-Steam, and with the help of the expertise and experience of the top chefs, who also give tips and tricks.</p> | | <p>Exclusive meals Cook like a top chef at home. The GourmetSteam programme gives you access to numerous exclusive gourmet meals which are guaranteed to succeed.</p> | | <p>Tender meat The meat is ready to serve exactly when you want, regardless of the shape, thickness or quantity.</p> | | <p>Tender meat A perfectly roasted cut of meat, ready to serve exactly when you want, regardless of the shape, thickness or quantity.</p> | |
| Function | <p>Vacuum cooking is the slow cooking of food in vacuum-sealed bags at low, precisely controlled temperatures in the Combi-Steam.</p> | | <p>The Combi-Steam gives access to a database of gourmet recipes from top chefs.</p> | | <p>This patented innovation monitors the internal temperature of the meat using a probe and automatically adjusts the cooking temperature accordingly during the cooking time of 2.5 to 4.5 hours.</p> | | <p>This patented innovation monitors the internal temperature of the meat using a probe and automatically adjusts the steamer temperature accordingly during the cooking time of 1.5 to 2.5 hours.</p> | |
| Use | <p>The extremely precise temperature setting is perfect for cooking at below 100°C.</p> | | <p>Gourmet meals can be accessed at the touch of a button. All the recipes are collected in a recipe book. An extended recipe book is available separately.</p> | | <p>After it has been seared, the meat is constantly monitored in the steamer while it is slowly cooked.</p> | | <p>A perfectly roasted cut of meat is constantly monitored in the steamer while it is slowly steam-cooked before being seared.</p> | |
| | BAKING | | | | QUICK AND FRESH | | EVERYDAY COOKING | |
| |  Professional baking | | | |  Regeneration | |  Automatic regeneration | |
| Benefits | <p>Baked goods Perfect for baked goods with yeast and puff pastry. Bread and rolls rise beautifully and have a tasty-looking shiny crust. They are light on the inside and crusty on the outside and stay fresh longer. Having your own bakery is this easy.</p> | | | | <p>Convenience and regeneration Ideal for families eating at different times or for heating up.</p> | | <p>Regeneration For the first time, meals can be reheated and prepared completely automatically, with the result that they are just as crispy as if they had been freshly prepared.</p> | |
| Function | <p>The professional baking mode is a combination of steam and hot air for four applications:</p> <ul style="list-style-type: none"> ▪ Bread ▪ Plaited bread ▪ Puff pastry ▪ Proofing yeast dough | | | | <p>The programme for prepared meals and convenience food.</p> | | <p>The automatic programme for prepared meals and convenience products, especially baked goods (flans, quiches, pizza, aperitif nibbles, etc.)</p> | |
| Use | <p>The professional baking mode can easily be selected at the touch of a button. The steam and hot air periods are controlled automatically.</p> | | | | <p>Several dishes can be warmed at the same time without losing quality or moisture.</p> | | <p>Several dishes can be warmed at the same time without losing quality or moisture.</p> | |
| | | | | | | |  BakeOmatic | |
| Benefits | | | | | | | <p>Cooking without a recipe The BakeOmatic always produces excellent results quickly, simply and reliably.</p> | |
| Function | | | | | | | <p>The programme for spontaneous cooking without a recipe. The steamer automatically detects the size and quantity of the food.</p> | |
| Use | | | | | | | <p>Very convenient: no manual entry of times, temperatures, operating modes or quantities is required.</p> | |