



CONVECTION STEAM OVEN REFERENCE GUIDE

= STEAM
 = REHEAT
 = AUTO STEAM BAKE
 = CONVECTION
 = CONV. HUMID
 = CONV. STEAM

VEGETABLES	MODE	TEMPERATURE	COOK TIME / PROBE TIME	RACK POSITION	PAN
Artichokes		210°F (99°C)	28–32 min	1 + 2	
Asparagus		210°F (99°C)	10–12 min	1 + 2	
Beans, green		210°F (99°C)	15–17 min	1 + 2	
Broccoli		210°F (99°C)	12–14 min	1 + 2	
Brussels sprouts		210°F (99°C)	12–15 min	1 + 2	
Cabbage, chopped		210°F (99°C)	12–16 min	1 + 2	
Carrots, mini peeled		210°F (99°C)	17–19 min	1 + 2	
Cauliflower		210°F (99°C)	16–18 min	1 + 2	
Corn kernels		210°F (99°C)	8–10 min	1 + 2	
Corn on the cob		210°F (99°C)	22–28 min	1 + 2	
Fennel		210°F (99°C)	9–12 min	1 + 2	
Frozen vegetables		210°F (99°C)	10–15 min	1 + 2	
Peas, sugar snap		210°F (99°C)	12–14 min	1 + 2	
Spinach, leaf		210°F (99°C)	6–9 min	1 + 2	
Zucchini, yellow squash		210°F (99°C)	3–5 min	1 + 2	
GRAINS/STARCHES	MODE	TEMPERATURE	COOK TIME / PROBE TEMP	RACK POSITION	PAN
Lentils with liquid		210°F (99°C)	20–40 min	2	
Potatoes, baby		210°F (99°C)	25–30 min	1 + 2	
Potatoes, diced		210°F (99°C)	17–22 min	1 + 2	
Potatoes, medium		210°F (99°C)	40–45 min	1 + 2	
Rice with liquid, in a dish		210°F (99°C)	30–40 min	2	
EGGS	MODE	TEMPERATURE	COOK TIME / PROBE TEMP	RACK POSITION	PAN
Hard boiled		210°F (99°C)	19–21 min	1 + 2	
FISH AND SEAFOOD	MODE	TEMPERATURE	COOK TIME / PROBE TEMP	RACK POSITION	PAN
Fish fillet		210°F (99°C)	7–12 min	1 + 2	
Frozen crab legs (split)		210°F (99°C)	12–18 min	1 + 2	
Frozen crab legs (whole)		210°F (99°C)	16–25 min	1 + 2	
Mussels, Clams, Oysters		210°F (99°C)	12–24 min	1 + 2	
Shrimp		210°F (99°C)	7–10 min	1 + 2	

MEATS AND POULTRY	MODE	TEMPERATURE	COOK TIME / PROBE TEMP	RACK POSITION	PAN
Bacon		445°F (230°C)	16–22 min	2	
Chicken breasts		425°F (218°C)	10–15 min / 165°F (74°C)	2	
Chicken breasts		210°F (99°C)	10–18 min / 165°F (74°C)	1 + 2	
Chicken legs and thighs		425°F (218°C)	20–25 min / 175°F (79°C)	2	
Ham slices 1/2" thick		210°F (99°C)	8–10 min	1 + 2	
Hot dogs		210°F (99°C)	8–10 min	1 + 2	
Meatloaf		340°F (171°C)	45–60 min / 165°F (74°C)	1	
Turkey breast		325°F (163°C)	45–60 min / 165°F (74°C)	1	
Turkey whole 10-12 lbs		355°F (179°C)	60–85 min / 165°F (74°C)	1	
Whole chicken		425°F (218°C)	45–60 min / 165°F (74°C)	2	
CAKES, COOKIES AND PIES	MODE	TEMPERATURE	COOK TIME / PROBE TEMP	RACK POSITION	PAN
Bundt cake*		325°F (163°C)	50–65 min	2	
Cookies		325°F (163°C)	11–13 min	2	
Muffins*		335°F (168°C)	25–30 min	2	
Pie, double crust		445°F (230°C)	30 min**	2	
Sponge cake in tube pan*		325°F (163°C)	50–65 min	2	
Tart*		350°F (177°C)	35–45 min	2	

*Preheat oven. **After 30 minutes, reduce temperature to 410°F (210°C), and continue to cook for 20 minutes.

BREAD

Use Wolf Gourmet - (A11) Bread.

DEFROST

Use at 95°F (35°C).

- Time is dependant on size of food being defrosted.

REHEAT LEFTOVERS

Single Serving: Use at 250°F (121°C) for 7–9 minutes.

Large Dish: Use at 250°F (121°C) . Set probe to 170°F (77°C).

Pizza: Use and preheat to 355°F (179°C). Cook for 3-5 minutes.

PIZZA

Use Wolf Gourmet - (A8) Fresh pizza or (A9) Frozen pizza.

BLANCH VEGETABLES

Use at 210°F (99°C) for 2–5 minutes.

- Remove vegetables and immediately place in ice water bath.

DEHYDRATE

Use at 115°F (46°C).

- Place food evenly on wire racks.
- Place door in the “at rest” position.
- Turn thicker pieces periodically to ensure even drying.

Always use the WATER button to open the water door. Opening manually will cause damage.

Fill the water tank with fresh, cold tap water. Never fill with demineralized, filtered or distilled water.

After each use, place the oven door in the “at rest” position and allow to cool, then wipe interior with a paper towel or cloth.

For additional information regarding the Convection Steam Oven, refer to the use and care guide.



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