



Wolf Convection Steam Oven

GOURMET SETTINGS

UNDER "GOURMET"

VEGETABLES	MODE	TEMPERATURE	DURATION	PREHEAT
Leaf Spinach	Steam	210°F	10	
Cauliflower, florets	Steam	210°F	10	
Broccoli	Steam	210°F	9	
Peas	Steam	210°F	9	
Fresh Green Beans	Steam	210°F	10	
Carrots	Steam	210°F	12	
Mixed Vegetables	Steam	210°F	10	
Corn on the Cob	Steam	210°F	20	
Beets	Steam	210°F	30	
Brussels Sprouts	Steam	210°F	8	
Asparagus	Steam	210°F	8	
Summer Squash	Steam	210°F	8	





MEAT	MODE	TEMPERATURE	DURATION	PREHEAT
Veal				
Rump/Loin	Slow Roast	Probe	2.5-4.5 hrs	
Tenderloin	Slow Roast	Probe	2.5-4.5 hrs	
Shoulder (Braise)	Slow Roast	Probe	2.5-4.5 hrs	
	Roast (Conv. Humid)	410°F	75 min	Yes
	More Gourmet		Sensor	
Beef				
Rump/Loin	Slow Roast	Probe	Sensor	
Tenderloin	Slow Roast	Probe	2.5-4.5 hrs	
	Low Temp.	185°F	2.5-3 hrs	
Entrecote/Roast Beef	Slow Roast	Probe	2.5-4.5 hrs	
	Low Temp	185°F	3 hrs	
	Roast (Conv. Humid)	400°F	45 min	Yes
Shoulder (Braise)	Slow Roast	Probe	2.5-4.5 hrs	
	Roast (Conv. Humid)	375°F	70 min	Yes
	More Gourmet		Sensor	
Chuck/Rib	Slow Roast	Probe	2.5-4.5 hrs	
Pork				
Rump/Loin	Slow Roast	Probe	2.5-4.5 hrs	
	Low Temp	205°F	3.5 hrs	
Shoulder (Butt)	Roast (Conv. Humid)	375°F	74 min	Yes
	More Gourmet		Sensor	
Lamb				
Leg of Lamb	Slow Roast	Probe	2.5-4.5 hrs	
	Roast (Conv. Humid)	410°F	75 min	Yes
	More Gourmet		Sensor	
Meat Products				
Meat Loaf	Roast (Conv. Humid)	345°F	60 min	Yes





Ham Steak	Steam	210°F	15 min	
Hot Dogs	Steam	190°F	12 min	

Poultry

Chicken Breast	Steam	210°F	15 min	
	Convection Steam	410°F	10 min	Yes
Chicken Legs (Thighs)	Convection Steam	430°F	25 min	Yes
Whole Chicken	Convection Humid	385°F	45 min	Yes

ITEM	MODE	TEMPERATURE	DURATION	PREHEAT
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Potatoes (Fresh)

Potato Grain	Convection Steam	365°F	45 min	
	More Gourmet		Sensor	
Roast Potatoes	Convection Steam	440°F	25 min	
	More Gourmet		Sensor	
Wedges	Convection Steam	440°F	25 min	
	More Gourmet		Sensor	
Sweet Potato	Steam	210°F	25 min	
New Potatoes/ Fingerlings	Steam	210°F	20 min	

Fresh Pizza

Bake	Convection	400°F	22 min	Yes
	More Gourmet		Sensor	

One Dish Meals

Vegetables Gratin	Convection Steam	365°F	35 min	
	More Gourmet		Sensor	
Potato Gratin	Convection Steam	365°F	35 min	
	More Gourmet		Sensor	
Lasagna	Convection Steam	345°F	35 min	
	More Gourmet		Sensor	





Side Dishes

Roasted Potatoes see above

Wedges see above

New Potatoes/
Fingerlings see above

Dry Rice Steam 210°F 30 min

1 cup rice to 1.25 cups liquid. Rinse Rice 3 times before cooking.

Fish

Fish Fillet Steam 180°F 12 min
Convection 15 min

Eggs

Soft Cooked Steam 210°F 11 min

Hard Cooked Steam 210°F 12 min

Baked Goods

Bread Auto Steam Bake 410°F 40 min

Bake (Conv. Steam) 400°F 40 min

More Gourmet Sensor

Refresh Crispy Sensor

Braided Bread Auto Steam Bake 375°F 35 min

Bake (Conv. Steam) 365°F 35 min

Bake (Conv.) 375°F 35 min

More Gourmet Sensor

Braided Rolls Auto Steam Bake 410°F 25 min

Bake (Conv. Steam) 375°F 25 min

More Gourmet Sensor

Cookies Bake (Conv.) 340°F 14 min Yes

Pastries Auto Steam Bake 375°F 25 min

More Gourmet Sensor





Torte	Bake (Conv.)	320°F		Yes
Quick Bread	Bake (Conv.)	320°F		Yes
	More Gourmet		Sensor	
Sheet Cake	Bake (Conv.)	355°F		Yes
Bundt Cake	Bake (Conv.)	320°F		Yes
	More Gourmet		Sensor	
Blind Bake	Bake (Conv.)	355°F		Yes
Fruit Tart	Bake (Conv.)	345°F		Yes

Fruit

Apple and Pear Slices	Compote (Steam)	210°F	15 min
	Preserve (Steam)	190°F	30 min
Quince Slices	Compote (Steam)	210°F	45 min
	Preserve (Steam)	190°F	35 min
Apricot & Plums, Halved	Compote (Steam)	210°F	15 min
	Preserve (Steam)	190°F	35 min
Peaches, chopped	Compote (Steam)	210°F	15 min
	Preserve (Steam)	190°F	35 min
Cherries, pitted	Compote (Steam)	210°F	15 min
	Preserve (Steam)	190°F	35 min

Yogurt

Creamy Yogurt	Make (Steam)	109°F	5 hr, 30 min
Set Yogurt	Make (Steam)	109°F	7 hr, 30 min

Desserts

Creams & Custards	Cook (Steam)	190°F	30 min
Crepe Caramel	Cook (Steam)	190°F	25 min





UNDER "MORE GOURMET"

More Gourmet

Fresh Appetizers	More Gourmet	Sensor
Frozen Appetizers	Package Information	Sensor
Souffle	More Gourmet	Sensor
Frozen Potatoes	Package Information	Sensor
Frozen Pizza	Package Information	Sensor
Pie	More Gourmet	Sensor
Muffins	More Gourmet	Sensor

Auto Steam Bake

Bread	Auto Steam Bake	410°F
Braided Bread	Auto Steam Bake	375°F
Puff Pastry	Auto Steam Bake	410°F
Proof	Auto Steam Bake	90°F

BAKED GOODS GUIDE

Auto Steam Bake: Each cycle is determined by the user. Steam is fed into the oven automatically. Oven doses the steam to set the crust.

Bake (Conv. Steam): Steam is present during the entire bake, making a harder crust.

More Gourmet: Fully automatic cycle, user picks color of crust and degree of doneness (light, medium, well browned).

Refresh: Use to refresh old bread, place crust side down if possible.

Bake (Conv.): Absence of steam will form a drier, thinner crust with less shine.

