



New Generation Wolf Convection Steam Oven

GOURMET SETTINGS

UNDER "GOURMET"

BAKED GOODS	METHOD	MODE	TEMPERATURE	DURATION	PREHEAT	PROBE
Baked Dishes/Gratins						
Lasagna	NA	Convection Steam	355°F	40 min	No	No
Potato Gratin	NA	Convection Steam	365°F	45 min	No	No
Vegetable Gratin	NA	Convection Steam	355°F	35 min	No	No
Bakery Products						
Bread	Bake	Convection Steam	400°F	40 min	No	No
Bread	Defrost	Reheat	300°F	20 min	No	No
Bread Rolls	Bake	Convection Steam	390°F	25 min	No	No
Bread Rolls	Bread/Pastry	Classic	410°F	25 min	No	No
Cake Mixture	Bundt	Convection	320°F	1 hr	Yes	No
Cake Mixture	Sheet	Convection	340°F	35 min	Yes	No
Cookies & Pastries	Cookies	Convection	340°F	15 min	Yes	No
Shortcrust Pastry	Fruit Tart	Convection	345°F	45 min	Yes	No
Shortcrust Pastry	Blind Bake	Convection	355°F	20 min	Yes	No
Torte	Bake	Convection	320°F	50 min	Yes	No
DAIRY PRODUCTS						
Yogurt	Creamy	Steam	104°F	5 hr 30 min	No	No
Yogurt	Set	Steam	104°F	8 hrs	No	No





DESSERTS	METHOD	MODE	TEMPERATURE	DURATION	PREHEAT	PROBE
Crème Caramel	Cook	Steam	194°F	25 min	No	No
Custards, Flan	Cook	Steam	194°F	30 min	No	No

EGGS	METHOD	MODE	TEMPERATURE	DURATION	PREHEAT	PROBE
Hard Cooked Eggs	Cook	Steam	210°F	17 min	No	No
Soft Cooked Eggs	Cook	Steam	210°F	10 min	No	No

FISH AND SEAFOOD	METHOD	MODE	TEMPERATURE	DURATION	PREHEAT	PROBE
Fish Fillet	Cook	Steam	176°F	15 min	No	No
Fish Fillet	Roast	Convection	400°F	15 min	No	No
Fish Fillet	Roast	Convection Steam	295°F	12 min	Yes	No

MEAT	METHOD	MODE	TEMPERATURE	DURATION	PREHEAT	PROBE
Beef						
Beef Shoulder	Roast	Convection Roast	375°F	1 hr 10 min	Yes	No
Beef Shoulder	Slow Roast	Slow Roast Sear	NA	3.5-4.5 hrs	No	Yes
Beef Tenderloin	Slow Roast	Slow Roast Sear	NA	2-3 hrs	No	Yes
Ribeye/Sirloin	Slow Roast	Slow Roast Sear	NA	2.5-4.5 hrs	No	Yes
Rump Roast	Slow Roast	Slow Roast Sear	NA	2.5-4.5 hrs	No	Yes

Lamb						
Leg of Lamb	Roast	Convection Humid	390°F	1 hr 15 min	Yes	No
Leg of Lamb	Slow Roast	Slow Roast Sear	NA	2.5-4.5 hrs	No	Yes

Meat Products						
Hot Dogs	Cook	Steam	194°F	12 min	No	No
Meat Loaf	Cook	Convection Humid	355°F	1 hr	Yes	No





Pork

Rump/Loin	Slow Roast	Slow Roast Sear	NA	2-4.5 hrs	No	Yes
Shoulder	Roast	Convection Humid	375°F	1 hr 15 min	Yes	No

Poultry

Chicken Breast	Cook	Steam	210°F	15 min	No	No
Chicken Breast	Roast	Convection Steam	410°F	10 min	Yes	No
Chicken Legs	Broil	Broil	High	30 min	Yes	No
Chicken Legs	Cook	Convection Steam	430°F	25 min	Yes	No
Whole Chicken	Cook	Convection Humid	385°F	50 min	Yes	No

SIDES	METHOD	MODE	TEMPERATURE	DURATION	PREHEAT	PROBE
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Potatoes

New Potatoes/ Fingerlings	Cook	Steam	210°F	20 min	No	No
Potato Grain	Cook	Convection Steam	365°F	45 min	No	No
Potato Wedges	Bake	Convection Steam	445°F	25 min	No	No
Roast Potatoes	Bake	Convection Steam	445°F	40 min	No	No
Sweet Potatoes	Cook	Steam	210°F	30 min	No	No

Rice

Dry Rice	Cook	Steam	210°F	35 min	No	No
Dry Rice	Reheat	Reheat	250°F	9 min	No	No

Sweetcorn

Corn on the Cob	Cook	Steam	210°F	35 min	No	No
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VEGETABLES	METHOD	MODE	TEMPERATURE	DURATION	PREHEAT	PROBE
Asparagus	Cook	Steam	210°F	15 min	No	No
Beets	Cook	Steam	210°F	45 min	No	No
Broccoli	Cook	Steam	210°F	15 min	No	No
Broccoli	Preserve	Steam	210°F	1 hr 30 min	No	No
Brussels Sprouts	Cook	Steam	210°F	25 min	No	No
Carrots, Chopped	Cook	Steam	210°F	20 min	No	No
Carrots, Chopped	Preserve	Steam	210°F	1 hr 30 min	No	No
Cauliflower Florets	Cook	Steam	210°F	15 min	No	No
Cauliflower Florets	Preserve	Steam	210°F	1 hr 30 min	No	No
Green Beans	Blanch	Steam	210°F	10 min	No	No
Green Beans	Cook	Steam	210°F	30 min	No	No
Green Beans	Preserve	Steam	210°F	1 hr	No	No
Peas, Pea Pods	Cook	Steam	210°F	15 min	No	No
Leaf Spinach	Blanch	Steam	210°F	6 min	No	No
Leaf Spinach	Cook	Steam	210°F	10 min	No	No
Summer Squash	Cook	Steam	210°F	10 min	No	No
Corn on the Cob	Cook	Steam	210°F	35 min	No	No

