













Salvis Combi Steamer Handy Plus

Recipeviewer


Touchpanel



-  ON/OFF key
-  START/STOP key
-  Program key
-  Setting key
-  Steaming
-  Combi-Cooking
-  Convection
-  Multifunction (only HandyPlus)
-  Manual humidification
-  Clima-Aktiv (only HandyPlus)
-  Active temperature
- 

Electrical units
Blower speed

or



Gas units
Gas fault
"Reset" key

Display Time (Rotary knob)
Setting: 0:00 to 24:0 hours and *---* continuous operation

Display Temperature (Rotary knob)
Setting: 30 to max. 300°C

Display Core Temperature (Rotary knob)
Setting: 20 to 99°C

Cooking programs

Nr.	Description	CT	Phases	Trays	Preparation	Time
	Favourites					
1						
2						
3						
4						
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8						
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	Regeneration					
10					Add only little amount of steam in the first step. Increase the humidity. Sensitive products such as rice, pasta, broccoli, green beans maximum temperature of 125°C. Duration of the Programme > 90min	
11	GN tray w.vegs, pasta or rice		1	● 65 mm		10 min.
12	GN Tray different food (humid)		1	● 65 mm		14 min.
13	GN Tray Beilagen Heissluft		1	● 65 mm		14 min.
14	Reheating a la carte		1			7-8 min
15						
16						
17						
18						
19						
	Baking programs					
20	Puff pastry		4		Don't crowd the oven. The pans should never touch each other or the sides of the oven, or be placed over or under each other on the racks.	30 min.
21	Cheese tartelette		4			31 min.
22	Small bread		4			14 min.
23	Puff pastry big		4		Grease pans using a piece of paper towel, rub a small amount of shortening, butter or margarine evenly over the bottom and on sides of pans, if directed. A small amount of pan spray may be used and spread over the pan, also using the paper towel technique.	25 min.
24	Croissants I		3			20 min.
25	Croissants II		3			20 min .
26	Bake off small products		3			3 min.
27	Small austrian strudel		2		Prevent sharp edges on muffins, bar cookies or quick breads by greasing the muffin cups or pans only on the bottom and halfway up the sides so the batter is higher than the greaseline. This is one time you might not want to use a pan spray	23 min.
28	Danish pastry		4			18 min.
29	Baguette prebaked		4			16 min .
30	Hot Sandwich		2			20 min.
31	Baked appetizers		1		Don't crowd the oven. The pans should never touch each other or the sides of the oven, or be placed over or under each other on the racks.	6 min.
32	Bretzel		3			16 min.
33	Big croissants		3			26 min.
34	Plunder salzig		4			21 min .
35	Big bread prebaked		5		To test for doneness in cakes, quick breads and bar cookies, use a toothpick inserted in the center. The toothpick should come out clean and dry, or have only a few crumbs clinging. Yeast breads, rolls and loaves should be golden brown on top, sides and bottom.	27 min.
36	Swiss „Zopf“ prebaked		4			17 min.
37						
38						
39						

● = GN-tray 65 mm oder 100 mm
○ = GN-tray perforated 65 mm

◆ = Roasting tray
● = Roasting tray perforated

½ = GN-tray
⊕ = Roast

☐ = preheat
⌞ = coretemp.

Cooking programs

Nr.	Description	CT	Phases	Trays	Preparation	Time
	Meat dishes					
40	Roasted pork neck	74°C	4	⊕ + ◆	Roast meat in the first step	ca.60 min
41	Veal knuckle	68°C	4	◆	Glace with jus	ca 90 min
42	Roasted veal carré	62°C	3	⊕ + ◆		ca 40 min
43	Hungarian beef gulyas		2	●	Put paprika and broth after 25- 30 min	ca 90 min
44	Roastbeef saignant konv. cooked	46°C	3	⊕ + ◆	Insert the core temperature probe	ca 30 min
45	Roastbeef saignant Low Temperature cooking	56°C	3	⊕ + ◆		ca 160 min
46	Filet of beef Wellington)	42°C	3		Let beef rest until 54°C	ca 40 min
47	Braised beef	92°C	1	●	Useful for overnight cooking !	ca 180 min
48	Lambcarré	54°C	4	⊕ + ◆	Sauté after cooking process !	ca 25 min
49						
	Poultry					
50						
51	Whole roasted goose		2	◆	Insert the core temperature probe by 88°C	110 min
52	Whole roasted duck Asian style		3	◆	Insert the core temperature probe by 85°C	ca 60 min
53	Duckbreast	62°C	3	⊕ + ◆	Sauté separately	ca 15 min
54	Whole roasted chicken with rosemary		4	⊕ + ◆	Use special chicken grid.	35 min
55						
56						
57						
58						
59						
	Meat products					
60	Liver cheese paté	65°C	3	◆	Insert the core temperature probe	ca 60 min
61	Meat loaf	65°C	3	◆	Enamel coated trays don't bend while heated	ca 60 min
62						
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65						
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Cooking programs

Nr.	Description	CT	Phases	Trays	Preparation	Time
	Vegetables					
70	Sauerkraut		1	○	Steam onions separately	120 min
71	Grilles tomato		1	◆	Short cooking period	6 min
72	Gratinated brussler sprouts		1	●		20 min
73	Stuffed peppers		1	●	After getting colour, cover with a lit	ca 45 min
74	Cabbageroll		1	●		ca 45 min
75	Steaming fresh vegetables		1	○	Cook green vegetables immediately	7 min
76	Steaming frozen vegetables		1	○	Defrost before use in refrigerator	9 min
77	Potatoe gratin with leeks		1	●		40 min
78						
79						
	Starch products					
80	Pilaw Rice		1	●	Stir in between	
81	Vegetable Strudel		1	◆		
82	Vegetable Couscous		1	●		25 min
83	Risotto		1	●	Cook for mice en place Risotto : Liquid 1:1	25 min
84	Corn slices with mushrooms		1		Use polenta flour	10 min
85						20 min
86						50 min
87						
89						
	Sweets					
90	Flan Caramel		1	○		
91	Pears Jalousie		2	○	Put baking sheets on trays	
92	Fruits tarts w. fresh fruits		2		Use perforated cake trays	35 min
93	Fruit tarts with frozen fruits		3		Use perforated cake trays	12 min
94	Cake		1		Use a cake form	30 min
95						
96						
97						
98						
99						

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Table of suggestions for core temperatures
















Product	Temperature in °C
Beef and Veal	
Beef tenderloin, medium	55 – 60
Roastbeef	50 – 55
Braised beef	85 – 90
Beef chest	90 – 95
Veal striploin, medium	55 – 60
Roast veal	68 – 74
Veal knuckles	75 – 78
Stuffed veal chest	75 – 80
Pork and Lamb	
Whole ham in breadcrust	67 – 69
Roast pork	70 – 75
Pork striploin	60 – 65
Pork shoulder	65 – 75
Pork belly	80 – 85
Grill-Haxen	85 – 90
Pork knuckle	85 – 90
Kassler	60 – 68
Fleischkäse	70 – 75
Leg of lamb, medium	55 – 60
Leg of lamb well cooked	80 – 85
Lamb striploin, medium	55 – 60
Game and Poultry	
Larded deer striploin	50 – 56
Roast deer	75 – 80
Leg of deer, medium	55 – 60
Wild pig roast	75 – 78
Chicken	80 – 85
Duck	80 – 90
Duckbreast, medium	55 – 60
Turkey	80 – 90
Goose	85 – 90
Fish	
Whole Salmon	57 – 65
Salmon roulade for coldcut	58 – 60
Hecht	63 – 78
Fishdumplings	65 – 68
Miscellaneous	
Galantines	65 – 70
Patés	70 – 75
Meat-Terrines	65 – 70

Combitronic® - combination of different cooking modes

A Combitronic® combination consists of a maximum of five cooking modes, which run down in whatever sequence is selected.

 Steaming,
  Combi-cooking,
  Convention,
  Regenerating

Whatever cooking mode is selected, maximum 5, set the corresponding cooking data with the rotary knobs. Core temperature control can always be added.

Mode 1	Mode 2	Mode 3	Mode 4	Mode 5
 Steaming	 Combi-cooking	 Convention	 Combi-cooking	 Convention
 Steaming	 Combi-cooking		 Combi-cooking	
 Steaming		 Convention		 Convention
 Convention	 Combi-cooking	 Convention	 Combi-cooking	etc....

Enter program steps c1 to c5 using the setting key



Cleaning for Appliances without AUTOCLEAN !

Perfect and regular cleaning of the appliance is of utmost importance. Reheating old grease and/or food leftovers will impair taste and smell of fresh dishes considerably. We recommend using only special Salvis cleaning agents, in this case MULTI CLEAN special. This product was developed especially for use in Combi-Steamers, we tested and approved it. If you use other products, the sealing and the interior of the cooking chamber may be damaged by corrosion. Please observe the manufacturer's operating instructions.



Extractable shower with automatic return

If the shower is extracted, it remains locked in different positions.
To roll back the hose, just extract it completely and let it return automatically.





Water runs only in locked position of the hose.

How to start the cleaning program


Keep key  pressed and switch on by pressing 

cLE is indicated in the display core temperature control 


Press  to start the cleaning program. The unit is cooled down or heated up to the prescribed temperature of 60°C and softens leftovers.

SPr is flashing in the time display . A short sound signal announces that the prescribed values are reached. Open the door. Spray special cleaner into the oven cavity.

Close the door and leave the cleaner to work. The display indicates 15 min. 60°C and **cLE**, later 15 min. 70°C and **cLE**. Burnt-in fat and food leftovers are moistened.

SHO is flashing in the time display . As soon as the softening time has run down; there is again a sound signal. Open the door and rinse the cooking chamber thoroughly with clear water, use the hand shower, if available.

drY is indicated in the time display  , once the door is closed. The cooking chamber is drying for 15 minutes at 110°C.

End is indicated in the time display . A sound signal announces that the oven cavity is dry.

End is indicated in the core temperature field  , announcing the end of the cleaning program. This is signalled by a steady tone.

The total time for the cleaning program runs approx. 50 min.

In case of a power failure, SHO is indicated in the core temperature display . Turn the corresponding rotary knob, the indication disappears.



Press to switch on and continue working.

Optional accessory:



The Combi-Steamers may be equipped with a hand shower. This should only be used for rinsing the interior but not for outer surfaces. Do not spray into a hot oven cavity.

In case cleaning agent remains in the cooking chamber, this may cause corrosion problems. It may also influence food products.



Dry the inside, and then leave the door open by a small gap, so that the cooking chamber is well ventilated. Do not damage thermostat sensor when cleaning!

AUTOCLEAN Function



Prior to starting the Combi-Steamer equipped with *Autoclean*, open the water tap. A sound signal announces that either the water supply is shut or else the water pressure is less than 2.0 bar and error code 311 will the appear. For safety reasons do not start the appliance under these circumstances.



The appliance is switched off

At first keep program key **P** and **ON/OFF** pressed simultaneously until the display indicates **A1**. The function *Autoclean* is active



Use the setting key to select the appropriate cleaning program according to the degree of dirt.

Choose from 6 different programs

A1 Quick washing, rinsing with clear water

A2 for Step 1

A3 for Step 2

A4 for Step 3

A5 for Step 4

In Initial or Start-up, after refill or change of canisters



Press key Start/Stop, the selected cleaning program runs down

AUTOCLEAN Programs:

According to the degree of dirt inside the cooking chamber, different programs can be chosen

Display indicates	Degree of dirt inside the cooking chamber	Approximate Duration	Program steps
A1	Quick rinse in case of very light soiling or during the day in between	2 min.	Quick rinsing with clear water
A2	Light soiling from preparation of several lots of vegetables and meat products.	50 min.	Soak, 1x Clean, Rinse, Dry
A3	Medium soiling from preparation of several lots of roasted and grilled products.	1 hour 20 min.	Soak, 2x Clean, Rinse, Dry
A4	Heavy soiling from repeated cooking of vegetables and repeated preparation of roasted and grilled products.	1 hour 52 min.	Soak, 3x Clean, Rinse, Dry
A5	Extreme soiling from practically constant preparation of roasted and grilled products with burnt-in food remainders.	2 hours 23 min.	Soak, 4x Clean, Rinse, Dry
In	In case of first installation or exchange/refilling of canisters	2 minutes	



In case the cooking chamber temperature exceeds 80°C, the appliance is automatically cooled down by its safety cool-down function.



Prior to start cooking; make sure that no remainders of cleaning and rinsing agent are left inside. If necessary, use the hand shower for a final rinsing!

SALVIS AG
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