

Mini Combi Oven
Professional



Thinking of you

Electrolux



A great oven in a small space. Everything you need for steaming, baking, roasting or grilling.



- **Compact, easy to use**, steam convection oven ideal for quick service, bars, cafés and small restaurants
- Prepare breakfast, lunch, dinner and even desserts
- **Extremely versatile** due to its many functions (max. steam, low temperature steam, convection and combined steam/convection)
- **Easily disassemble** internal parts for cleaning
- **Safety guaranteed** thanks to the self-balanced oven door
- **No need for a special water connection**
- **Just plug it in**, fill the storage tank with water and off it goes wherever you want

Technical data

Voltage	230 V
Frequency	50 Hz
Phases	1N
Power (kW)	2,2 kW
Dimensions (wxdxh)	350x560x465 mm



Water storage tank

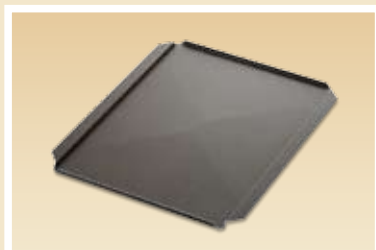
Creative, versatile and professional.
A perfect recipe every time thanks to the wide
range of accessories.



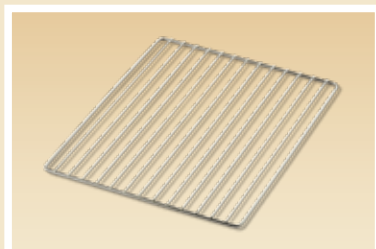
Plain container



Perforated container



Non-stick baking plate



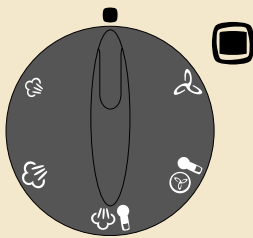
Wire grid



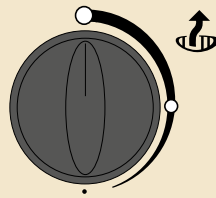


Simple and easy to use control panel

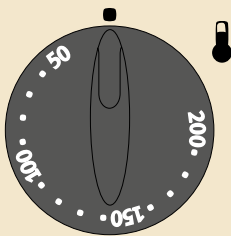
With the Electrolux Mini Combi Oven you only have 4 settings to worry about:



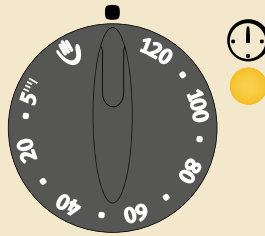
Cooking mode



Ventilation



Temperature



Timer



Max steam - a rapid method of cooking suitable for foods normally cooked in water

- Steam temperature is above 98°C
- Perfect results: foods conserve vitamins as well as shape and colour
- Ideal for all vegetables and potatoes



Rabbit Fillet Salad



Low steam - for slow even cooking

- Steam temperature is around 85°C
- Protect your dishes while conserving minerals and vitamins as well as taste, form and colour.
- Ideal for fish, warming meat dishes and heating vacuum packed products



Broccoli Torte





Combi cooking - a combination of hot air and steam, an intelligent way of cooking

- An intense flow of hot air and steam seals-in flavour and keeps weight loss to a minimum
- Conserve vitamins and minerals without altering taste
- Ideal for fish, vegetables and meats



Salmon Medallions



Convection cooking - the best method for roasting all types of foods

- A perfect result every time without the risk of burning thanks to the integrated ventilation
- Cook everything from fish fillets, meats and vegetables to desserts and biscuits



Focaccia



Cooling - cook a variety of foods quickly, no time wasted cooling the oven

- Uses only the integrated fan for rapid cooling
- Ideal when having to change from roasting meats to heating sensitive foods such as fish or vegetables



Harlequin Squid

Serves 4

Ingredients

4 medium fresh squid
 ½ eggplant, 1 red pepper
 2 zucchini, 1 carrot
 1 egg, 2 slices loaf bread
 20 g pinoli, ½ garlic clove
 ½ anchovy fillet, fresh basil
 ½ cup extra virgin olive oil, salt, pepper

Accessories

Perforated containers

- 1 Cut the eggplant, zucchini, carrot and pepper into small cubes
- 2 In a non-stick pan, sauté the garlic in the olive oil until golden brown then add vegetables without over cooking
- 3 Slightly salt and let cool
- 4 Add bread (crumbled), egg, adjust salt and pepper and stuff the squid with mixture
- 5 Roll in transparent paper and cook for 25 min. at Max steam

Cooking mode	Ventilation	Water
Max steam	closed	yes
Temperature °C	Grid level N°	Cooking time
/	2 and 4	25 min.

Jacket Potatoes

Serves 6

Ingredients

1/1.5 kg medium potatoes

Accessories

Perforated containers

- 1 Wash the potatoes and place them on the perforated container
- 2 Cook for 35 to 45 min. at Max steam

Note: To accompany cheese dishes such as raclettes or fondues

Variation: You can cut them in half, cover them with a little sauce and cook them au gratin

Cooking mode	Ventilation	Water
Max steam	closed	yes
Temperature °C	Grid level N°	Cooking time
/	2 and 4	35 to 45 min.



Trout with Vegetables

Serves 4


Ingredients

4 medium trout
100 g potatoes, 100 g tomatoes
100 g eggplant, 100 g zucchini
1 tablespoon chopped shallots
olive oil, toasted bread crumbs
salt, pepper

Accessories

Plain containers

- 1 With a knife, remove the central bone of the trout from the back side
- 2 Place the trout in the plain containers
- 3 Spread on top: shallots, vegetables, salt, pepper and baste with oil
- 4 Cook for 15 min. at Max steam and garnish with bread crumbs

Cooking mode	Ventilation	Water
 Max steam	closed	yes
Temperature °C	Grid level N°	Cooking time
/	1, 3 and 5	15 min.

Rabbit Fillet Salad

Serves 4


Ingredients

500 g rabbit fillets
100 g Tropea onion
200 g mixed greens
tomato slices
pine nuts, raisins
salt, pepper, balsamic vinegar

Accessories

Plain containers

- 1 Place rabbit fillets in plain containers and cook for 15 min. at Max steam
- 2 Cut into slices
- 3 Mix salad greens together with other ingredients and serve

Cooking mode	Ventilation	Water
 Max steam	closed	yes
Temperature °C	Grid level N°	Cooking time
/	2 and 4	15 min.



Catalan Cream

Serves 12


Ingredients

6 eggs
260 ml milk
260 ml fresh cream
1 vanilla bean
130 g granulated sugar

Accessories

*Plain containers
Ceramic moulds*

- 1 Mix together all ingredients
- 2 Filter mixture and pour into single portion ceramic moulds
- 3 Place moulds on perforated containers and cover with non-stick baking trays
- 4 Cook on Low steam for 20 min.

Cooking mode	Ventilation	Water
 Low steam	closed	yes
Temperature °C	Grid level N°	Cooking time
/	2 and 4	20 min.

Broccoli Torte with Spicy Tomato Sauce

Serves 6

Ingredients

½ kg green broccoli, ½ cup fresh cream
2 egg whites, 1 egg yolk
½ cup grated parmesan cheese
100 g ricotta, salt, pepper


for sauce:

cherry tomatoes (in wedges), garlic clove
olive oil, pinch of hot paprika or hot red pepper

Accessories

*Perforated containers
Aluminium moulds*

- 1 Cut broccoli into flowers and cook on Max steam for 10 min. Let cool
- 2 Beat broccoli, place in container with other ingredients and mix thoroughly
- 3 Fill single portion aluminium moulds, cover with transparent paper and cook on Low steam for 30 min.
- 4 **for sauce:** sauté garlic, remove and add cherry tomatoes. Cook until soft, remove, beat and strain, add paprika
- 5 Cool slightly before serving with spicy sauce

Cooking mode	Ventilation	Water
 Low steam	closed	yes
Temperature °C	Grid level N°	Cooking time
/	2 and 4	30 min.



Pike in Cream Sauce

Serves 4


Ingredients

1 pike 1.5 kg
105 ml fresh cream
10 cl white wine
2 chopped shallots
tarragon, parsley
salt, pepper
butter, flour

Accessories

Plain containers

- 1 Mix the fresh cream, white wine, chopped shallots, tarragon, parsley, salt and pepper
- 2 Pour the mixture over the washed and drained pike
- 3 Cook on Low steam for 25 to 30 min.
- 4 After cooked, remove pike and thicken the sauce by heating for a few minutes in a pot with a little butter and flour

Cooking mode	Ventilation	Water
 Low steam	closed	yes
Temperature °C	Grid level N°	Cooking time
/	3	25 to 30 min.

Basket of Sea Bass

Serves 4


Ingredients

600 g sea bass fillets
100 g zucchini
100 g leeks
100 g carrots
poppy seeds
salt, pepper, olive oil

Accessories

Perforated containers

- 1 Cut vegetables julienne
- 2 Stuff the fish fillets with the sliced vegetables and fold
- 3 Salt and pepper to taste
- 4 Sprinkle with poppy seeds
- 5 Cook for 15 min. on Low steam and serve

Cooking mode	Ventilation	Water
 Low steam	closed	yes
Temperature °C	Grid level N°	Cooking time
/	2 and 4	15 min.



Salmon Medallions en Papillote

Serves 4

Ingredients

800 g salmon steaks
 8 mussels, 12 clams, 4 razor shells
 tomatoes, broccoli
 thyme, basil
 salt, pepper
 olive oil

Accessories

Perforated containers
 Transparent baking sheets

- 1 Place the salmon in the centre of the transparent baking sheet
- 2 Around the salmon place the shellfish, vegetables and condiments
- 3 Wrap up each single portion and tie closed with a strip of transparent baking paper, like a bundle
- 4 Bake at 180° for 25 min. in Combi mode

Roast Chicken

Serves 6

Ingredients


1 chicken (approx. 1,4 kg)
 4 tablespoons oil
 salt, pepper


Accessories

Oven proof dish

- 1 Preheat oven to 200° for 10 min. at Combi setting
- 2 Grease the chicken well
- 3 Add salt and pepper
- 4 Cook at 200° for 50 to 55 min. in Combi mode

Note: for a crispy result, coat the chicken with mustard before cooking

Cooking mode	Ventilation	Water
 Combi	closed	yes
Temperature °C	Grid level N°	Cooking time
180°	1	25 min.

Cooking mode	Ventilation	Water
 Combi	open	yes
Temperature °C	Grid level N°	Cooking time
200°	3	50 to 55 min.



Rack of Lamb in Potato Crust

Serves 5


Ingredients

1 kg rack of lamb
500 g potatoes
100 g mustard
salt, pepper
olive oil
thyme

Accessories

Non-stick baking trays

- 1 Brown the rack of lamb in a frying pan for a few seconds on each side
- 2 Salt and pepper to taste
- 3 Once cooled, spread with mustard
- 4 Shred the potatoes; then wrap the rack of lamb with the shredded potatoes, sprinkle with thyme and place on non-stick baking tray
- 5 Bake at 200° for 15 to 20 min. in Combi mode

Cooking mode	Ventilation	Water
 Combi	closed	yes
Temperature °C	Grid level N°	Cooking time
200°	2 and 4	15 to 20 min.

Gratin of Chicory

Serves 6


Ingredients

12 heads of chicory
12 slices of ham
1 litre of milk
80 g flour, 80 g butter
salt, pepper, nutmeg
300 g Gruyère cheese

Accessories

*Perforated containers
Plain containers, pot, whisk*

- 1 Wash and peel chicory, Max steam for 30 to 35 min. Drain and set aside
- 2 Prepare white sauce; in a pan melt butter, add flour and mix well, then pour in the milk, season with salt, pepper and nutmeg. Cook for several minutes to thicken
- 3 Butter the containers and roll the chicory in the ham, then cover with the white sauce and sprinkle with Gruyère
- 4 Cook at 200° for 25 to 30 min. in Combi mode

Cooking mode	Ventilation	Water
 Combi	open	yes
Temperature °C	Grid level N°	Cooking time
200°	2 and 4	25 to 30 min.



Almond Biscuits

Serves 8


Ingredients

500 g sweet almonds
25 g bitter almonds
500 g powdered sugar
2/3 egg whites

Accessories

Non-stick baking trays

- 1 Chop almonds, add sugar and blend, adding egg whites one at a time until thick
- 2 Work paste adding powdered sugar, if necessary, to form a roll (3 cm diameter)
- 3 Cut roll every 4 cm to make biscuits, place on non-stick trays
- 4 Bake in Convection mode for 10 to 15 min. at 200°

Cooking mode	Ventilation	Water
 Convection	open	no
Temperature °C	Grid level N°	Cooking time
200°	1, 3 and 5	10 to 15 min.

Focaccia

3 trays 600 g each


Ingredients

1 kg flour
730 ml milk
20 g granulated sugar
30 g salt
100 g olive oil
50 g yeast

Accessories

Plain containers

- 1 Blend together with Ditomix (mixer): flour, salt, sugar, oil and yeast
- 2 Slowly add milk at medium speed and knead for 15 min. Cover dough with damp cloth and let rise for 30 min. at room temperature
- 3 Divide dough and spread out into 3 greased plain containers. Baste top with a mixture of oil and water
- 4 Garnish as desired with olives, cherry tomatoes, etc.
- 5 Let rise and bake at 170° for 20 min. in Convection mode

Cooking mode	Ventilation	Water
 Convection	open	no
Temperature °C	Grid level N°	Cooking time
170°	2 and 4	20 min.

Apple Cakes

15 single portions


Ingredients

- 3 eggs, 150 g granulated sugar
- 225 g flour "00"
- 1 envelope baking powder
- 1 envelope vanilla powder
- 156 ml heavy cream, 20 g butter shavings
- 4 apples, peeled, cut into slices (2mm)
- pinch of salt, grated lemon peel

Accessories

Aluminium moulds
Non-stick baking trays

- 1 Maintain sliced apples in water and lemon
- 2 With Ditomix (mixer), beat eggs together with sugar, add flour, baking powder, vanilla, heavy cream, lemon peel and pinch of salt
- 3 Add apples and pour mixture into greased and floured moulds
- 4 Place moulds on non-stick baking trays and bake in Convection mode, 15 min. at 170°

Cooking mode	Ventilation	Water
 Convection	open	no
Temperature °C	Grid level N°	Cooking time
170°	2 and 4	15 min.

Crêpes with Ricotta and Spinach

Serves 6

Ingredients

- 350 g frozen spinach
- 200 g fresh ricotta, 50 g grated parmesan
- 1 egg, salt, pepper
- 1 litre besciamella (white sauce)


for crêpes:

- 5 eggs, 190 g flour "00"
- ½ litre milk

Accessories

Perforated container (for defrosting)
Plain container

- 1 Defrost spinach on Max steam for a few minutes, then chop and set aside. Strain liquid from ricotta
- 2 Prepare batter for crêpes: in a bowl, sift flour, add a pinch of salt. Whisk together while adding milk slowly in order to obtain a smooth consistency. Cover and let stand a few hours. Cook crêpes on both sides in very hot non-stick pan with a little oil
- 3 Prepare filling: in a bowl, mix ricotta, grated parmesan, egg and spinach. Salt and pepper to taste
- 4 Fill each crêpe, fold and place in greased dish. Top with besciamella and butter. Bake in Convection mode for 30 min. at 180°

Cooking mode	Ventilation	Water
 Convection	open	no
Temperature °C	Grid level N°	Cooking time
180°	3	30 min.



Entrecote

Serves 5


Ingredients

1 kg joint of beef
2 tablespoons oil
salt, pepper
thyme, laurel

Accessories

Plain container

- 1 Preheat oven in Convection mode for 10 min.
- 2 Place the roast in the plain container with oil, salt, pepper and herbs
- 3 Cook in Convection mode, 30 to 40 min. at 200°

Cooking mode	Ventilation	Water
 Convection	open	no
Temperature °C	Grid level N°	Cooking time
200°	3	30 to 40 min.

Lasagne Bolognese

Serves 12


Ingredients

800 g peeled tomatoes
70 g tomato concentrate
120 g finely sliced onions
1 packet of lasagne
1.2 kg minced beef
1 litre milk, 80 g flour
150 g butter + 20 g for the dishes
Gruyère 300 g, marjoram, salt, pepper, nutmeg

Accessories

Multipurpose dishes
1 pot

- 1 Sauté onions in butter; add peeled tomatoes and tomato concentrate. Simmer 15 min.
- 2 During this time, brown beef with 75 g butter. Then add tomato sauce
- 3 Prepare white cream sauce; in a casserole melt the butter, add flour and mix well; pour in the milk, season with salt, pepper and nutmeg. Cook for several minutes to thicken
- 4 Butter the dishes and pour in a little white sauce, then a layer of lasagne, then tomato sauce and gruyère. Repeat twice more
- 5 Bake in Convection mode, 50 to 60 min. at 190°

Cooking mode	Ventilation	Water
 Convection	open	no
Temperature °C	Grid level N°	Cooking time
190°	2 and 4	50 to 60 min.



Red Mullet with Herbs

Serves 4

Ingredients

- 6 red mullets
- rosemary
- 2 tablespoons olive oil
- 50 g bread sticks
- salt, pepper
- parsley

Accessories

Non-stick baking trays

Stuffed Tomatoes

Serves 6

Ingredients

- 6 tomatoes
- 200 g minced meat or sausage
- 40 g butter, milk
- 50 g bread (with crusts removed)
- 1 egg, 1 shallot
- parsley, salt, pepper
- bread crumbs

Accessories

Oven-proof cookware,
Glass dish or plain container

- 1 Remove the bone and clean the mullets
- 2 Grind the bread sticks into coarse pieces, add rosemary and chopped parsley and mix together
- 3 Dip the mullets in the oil and then in the bread mixture until covered
- 4 Salt and pepper to taste
- 5 Place the fillets on the non-stick baking trays and cook in Convection mode for 10 to 15 min. at 180°

- 1 Take the tops off and empty out the tomatoes, sprinkle with salt, turn over to drain. Leave the bread to swell in the hot milk
- 2 Prepare the stuffing; mix meat or sausage with the egg, chopped parsley and shallot
- 3 Add the soaked bread, salt and pepper and mix well
- 4 Fill the tomatoes with mixture, add shaving of butter and sprinkle with bread crumbs
- 5 Press the tomatoes together tightly in the dish. Cook in Convection mode for 30 min. at 170-180°

Cooking mode	Ventilation	Water
Convection	open	no
Temperature °C	Grid level N°	Cooking time
180°	2 and 4	10 to 15 min.

Cooking mode	Ventilation	Water
Convection	open	no
Temperature °C	Grid level N°	Cooking time
170 to 180°	1, 3 and 5	30 min.

cooking guide

Recipe	Quantity	Ingredients	Cycle	Time	Temp.°C	Accessories
Lasagne	1/1,2 kg	1 kg meat sauce 1½ litres bechiamella parmesan cheese	combi	25/30 min.	180°/190°	plain containers
Gnocchi alla Romana	500/800 g	semolina, eggs, parmesan, milk	combi	18/20 min.	170°/180°	plain containers
Crepes with ricotta/spinach	1/1,5 kg	spinach, ricotta, eggs, milk	combi	20/22 min.	180°	plain containers
Sea bass in salt	2x350 g	sea bass, salt, spices	convection	35/40 min.	160°/180°	non-stick trays
Gilthead wrapped and baked	2x350/400 g	gilthead fish, mixed vegetables	combi	35/40 min.	160°/170°	perforated containers
Stuffed squid	500/800 g	squid, bread crumbs	combi	15/18 min.	160°/170°	perforated containers
Shrimp (30/42)	½ kg per tray	thawed	max steam	8/10 min.	100°	perforated containers
Scallops au gratin in shells	6/9 scallops	scallops, bread crumbs, oil	convection	20/25 min.	170°/180°	non-stick trays
Leg of pork with capers	2,5 pieces	leg of pork, vegetables, white wine	convection	1/1½ hrs.	160°/180°	plain containers
Lamb loin with pistachios	1/1,3 kg	lamb, 300g pistachios, vegetables	convection	1/1½ hrs	150°/160°	plain containers
Eggplant roll with San Daniele ham	3 eggplants	eggplants, cheese, San Daniele ham, parmesan cheese	convection	20/25 min.	150°/160°	plain containers
Pork loin with bread crust	12 loin steaks	pork loin, speck ham, flaked pastry dough	convection vent open	30/35 min.	160°/170°	non-stick trays
Cordon bleu	12/16	thawed	convection vent open	20 min.	200°	non-stick trays
Fish sticks	1,5 kg	thawed	convection vent open	15 min.	200°	non-stick trays
Potato wedges	1 kg per tray	potatoes	max steam	25/30 min.	100°	perforated containers
Zucchini rounds or sticks	1 kg per tray	zucchini	max steam	18 min.	100°	perforated containers
Potatoes and carrots (cubed)	½ kg per tray	potatoes, carrots	max steam	15/18 min.	100°	perforated containers

Recipe	Quantity	Ingredients	Cycle	Time	Temp.°C	Accessories
Peas	½ kg per tray	frozen peas	max steam	15/18 min.	100°	perforated containers
Stuffed tomatoes	10/12 pieces	tomatoes, parmesan, bread crumbs, parsley, ham	convection vent open	25/30 min.	160°/170°	non-stick trays
Roasted potatoes	1 kg per tray 3 trays	potatoes pre-steam for 10 min.	convection vent open	50 min.	200°	plain containers
Cauliflower au gratin	1/1½ kg cauliflower	cauliflower, parmesan, milk, flour, tuna	convection	30/35 min.	150°/160°	plain containers
Potato croquettes	800g per tray 2 trays	pre-fried thawed	convection vent open	12/15 min.	200°	non-stick trays
Hors d'oeuvres flaked pastry	½ kg per tray 2 trays	frozen	convection vent open	12/15 min.	200°	non-stick trays
Stuffed peppers	6 peppers	ground meat, parmesan, bread, eggs, milk	convection	40/45 min.	170°/180°	plain containers
Apple strudel	1,5 kg apples	apples, yogurt, sugar, dry biscuits, flaked pastry dough	convection vent open	40/45 min.	150°/160°	non-stick trays
Almond biscuits	0,5 kg almonds	almonds, sugar, honey	convection vent open	10/15 min.	200°	non-stick trays
Pineapple cake	1 can pineapple	pineapple, eggs, butter, sugar	convection	40/45 min.	160°/170°	wire grids cake pans
Paradise cake	1 can pineapple	flour, eggs, butter, sugar	convection	35/40 min.	160°/170°	wire grids cake pans
Pear and chocolate cake	4 pears 1 kg	pears, sugar, flour	convection	40/45 min.	160°/170°	wire grids cake pans
Sponge cake	2 cakes	flour, eggs, sugar	convection	30/35 min.	180°	wire grids cake pans
Apple cake	2 cakes	apples, flour, eggs, butter, sugar, cream	convection vent open	40/50 min.	150°	wire grids cake pans
Chocolate cakes single portion (16)	8 per tray 2 trays	frozen	convection vent open	12/15 min.	200°	non-stick trays
Muffins (24)	8 per tray 3 trays	flour, butter, sugar, cocoa	convection vent open	20/23 min.	180°	non-stick trays
Croissants (12)	4 per tray 3 trays	frozen pre-raised croissants	convection vent open	20 min.	160°	non-stick trays

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The Company reserves the right to change specifications without notice.

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