



A GUIDE TO BAKING IN YOUR COMBI STEAM OVEN

Baked Goods	Ideal Oven Setting	Notes
Bread & Focaccia	Combi Steam (High 80-100% steam) @ 200°C	Combi steam for first 10-15 minutes of baking for oven spring and texture, finish with dry heat for best crust formation.
Butter Cake	Combi Steam (Low 20-30% steam) @ 170°C	Moisture keeps the cake tender, with an even, tight crumb.
Chocolate Cake	Combi Steam (Medium 30-40% steam) @ 160°C	Enough moisture for a soft texture, lower temperature to stop it rising too quickly and cracking.
Carrot Cake	Combi Steam (Low 20-30% steam) @ 165°C	Keeps the cake evenly moist.

Fruit Cake	Top & Bottom Heat (Fan-Forced) @ 150°C	No additional moisture to avoid stodgy texture; low temperature for even baking.
Lamingtons	Combi Steam (Low 20-30% steam) @ 165°C	Lower temperature keeps the cake from rising unevenly.
Gluten-Free Cake	Combi Steam (Low 10-20% steam) @ 160°C	Lower temperature and less steam than gluten-based cakes, to accommodate more delicate batter.
Chocolate Chip Cookies / ANZAC Biscuits	Combi Steam (Low 10-20% steam) @ 160°C	Just enough moisture to keep the centres a little chewy and soft.
Shortbread / Melting Moments	Top & Bottom Heat (Fan-Forced) @ 160°C	No steam; dry environment is preferred for a crisp texture.
Brownies	Fudgy texture: Top & Bottom Heat (Fan-Forced) @ 160°C Cakey texture: Combi Steam (Low 20-30% steam) @ 160°C	Dry environment for a fudgy texture; add a little steam for more even, cakey texture.

Cook's Notes:

- *Use low steam setting (20-30%) for most cakes and desserts, high steam setting (80-100%) for breads.*
- *Switch breads to dry heat after the first 10-15 minutes to achieve a crisper, thicker crust.*
- *Bake on the middle shelf and avoid opening the oven door early for best results.*
- *Always preheat the oven to ensure proper temperature stabilisation.*