**Wolf Convection Steam Oven**

**Cooking Recommendations**

**By Mode…**

**Steam**

|  |  |  |  |
| --- | --- | --- | --- |
| Food | Complaint | Resolution | Note |
| Pasta | Sticks together | Use short cut pasta like elbow macaroni  Stir dish more often or boil to al dente first | When cooking raw pasta, enough liquid must be added to completely cover the pasta. |
| Rice | Not soft enough, stays hard  How To… | For each cup of rice, use 2 cups of water - results in 3 cups of cooked rice |  |
| Eggs – hard boiled | How To… | Place as many eggs as desired on either the wire rack of the perforated steam oven pan and into a cold oven. Place eggs on tray, steam at 210 F for 18-20 minutes, immediately place in ice water bath after steaming | Wolf does not suggest hard boiling eggs in the egg carton. |
| Eggs – over easy, over hard | How To… | Lightly spray a saucer with cooking spray, crack egg into saucer, break yolk if desired, steam at 210 F until desired level of doneness |  |
| Meat – defrost | How To… | Place meat on tray, steam at 95 degrees for 45 minutes to 90 minutes depending on cut | While this method takes longer than a microwave it does not result in “hot spots” in the meat |
| Fish fillet  Seafood | How To… | Steam at 200 degrees until internal temperature has reached 145 degrees |  |

**Reheat**

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| --- | --- | --- | --- |
| Food | Complaint | Resolution | Note |
| Any | Too moist | Raise temp by 25 degrees or extend reheating time by a minute or two |  |
| Pizza | Too moist | Use Convection Steam |  |
| Crust soggy or not crisp |
| Large casserole | Not thoroughly warm | Use Convection Steam at 250 degrees | Reheat is meant for individual plates or servings |

**Auto Steam Bake**

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| --- | --- | --- | --- |
| Food | Complaint | Resolution | Note |
| Any baked good which rises | Looks flat | Allow the mode to fully complete | Rising occurs at the end of the mode |
| Pie or quiche | Crust is not browned to liking | Auto Steam Bake on the 3rd rack to enhance crust browning | The CSO does not have a bake element |
| Any | Right rear corner cooks food too dark | Use the 3rd rack or lower temp by 25 degrees |  |
| Any | Recipe calls for higher temp than 445 degrees | Set to 445 degrees | Steam is much more efficient at transferring heat energy than dry air. Consequently, 445 degrees in the CSO is able to bake with excellent results. |

**Convection**

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| --- | --- | --- | --- |
| Any | Recipe calls for higher temp than 445 degrees | Set to 445 degrees | Steam is much more efficient at transferring heat energy than dry air. Additionally, super-heated steam has different properties than normal steam, resulting in its browning, crisping effect on food. Consequently, 445 degrees in the CSO is able to bake bread with excellent results. |

**Convection Humid**

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| --- | --- | --- | --- |
| Food | Complaint | Resolution | Note |
| Cake | Too moist | Use Auto Steam Bake or Convection | Convection Humid is ideal for most cakes but can be changed due to customer preference |
| Any | Recipe calls for higher temp than 445 degrees | Set to 445 degrees | Steam is much more efficient at transferring heat energy than dry air. Additionally, super-heated steam has different properties than normal steam, resulting in its browning, crisping effect on food. Consequently, 445 degrees in the CSO is able to bake bread with excellent results. |

**Convection Steam**

|  |  |  |  |
| --- | --- | --- | --- |
| Food | Complaint | Resolution | Note |
| Any | Right rear corner cooks food too dark | Use 3rd rack |  |
| Pre-made casserole | How To… | Convection Steam at 250 degrees until thoroughly warmed, can turn steam off using Mode for last couple minutes to dry any condensation | The probe can be used to assure casseroles are cooked thoroughly, USDA recommends internal temperature of 165 degrees |
| Poultry | How To… | Convection Steam at 400 degrees. Insert the probe into the thickest part of the breast. Plug the probe in and set probe temperature to 165 degrees. | Convection Steam is the best choice for poultry. The meat remains tender and moist while the skin will brown and crisp. |
| Any | Recipe calls for higher temp than 445 degrees | Set to 445 degrees | Steam is much more efficient at transferring heat energy than dry air. Additionally, super-heated steam has different properties than normal steam, resulting in its browning, crisping effect on food. Consequently, 445 degrees in the CSO is able to bake bread with excellent results. |

**Wolf Gourmet**

|  |  |  |  |
| --- | --- | --- | --- |
| Food | Complaint | Resolution | Note |
| Any | Not done enough | Ensure door is not opened during Wolf Gourmet mode | Opening the door during Wolf Gourmet mode will cause food sensor miscalculations |
| Too done |
| Any program requiring Preheat | Not done enough | Ensure food is placed in cavity promptly when message “Place food in cooking space – Press OK” is displayed | The unit does not maintain temperature after preheating until food is placed in cavity |
| Too done |
| Any | Right rear corner cooks food too dark | Use 3rd rack |  |
| Small baked goods | Too dark | Set Wolf Gourmet to ‘Lightly Brown’ |  |
| Frozen pizza | Too dark | Enter a lower cooking time range when the mode asks for the package recommended cooking time | This complaint is most relevant to rising crust pizzas |