



Mini Combi Oven  
Professional

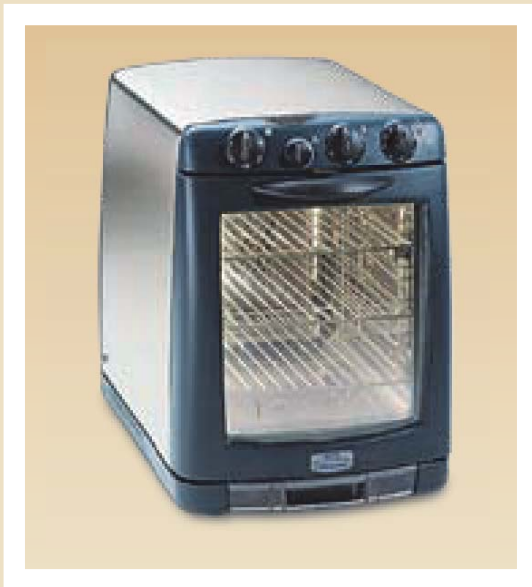
**DITO**

 **Electrolux**

*Thinking of you*



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	1
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.



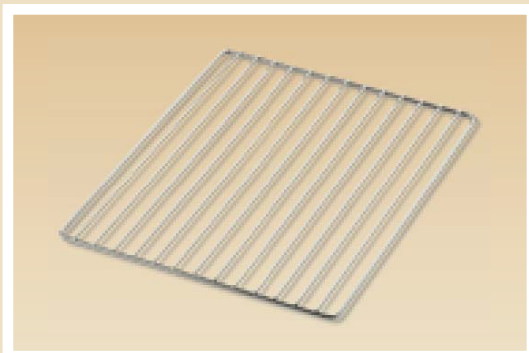
Plain container



Perforated container



Non-stick baking plate



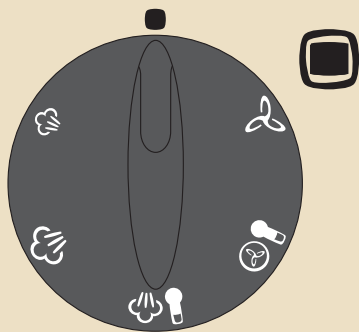
Wire grid



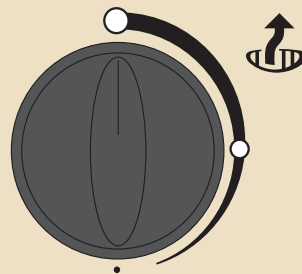


## Simple and easy to use control panel

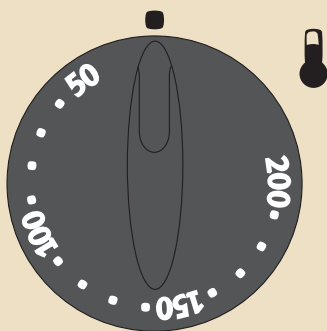
With the Dito Electrolux Mini Combi Oven you only have 4 settings to worry about:



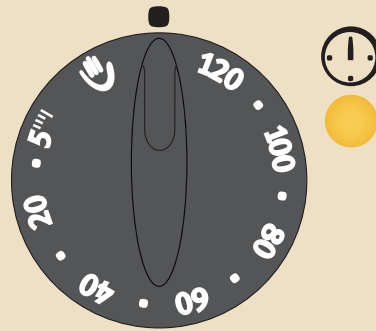
Cooking mode



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 color
- 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 color.
- 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 flavor 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 everytime 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  
1 cup milk  
1 cup 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  
100 g 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 35 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 center 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

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

## 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	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  
700 g 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  
150 g 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, majoram, 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 Oregano

Serves 4


### Ingredients

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

### Accessories

Non-stick baking trays

- 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°

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

## 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 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
170 to 180°	1, 3 and 5	30 min.



# cooking guide

Recipe	Quantity	Ingredients	Cycle	Time	Temp. °C	Accessories
Lasagna	1/1,2 kg	1 kg meat sauce 1½ litres besciamella 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 pista- chios, 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

[www.dito-electrolux.com](http://www.dito-electrolux.com)

Share more of our thinking at [www.electrolux.com](http://www.electrolux.com)



The Company reserves the right to change specifications without notice.

9JDBOU