

3510CB16I | 3510CB110I | 3510CB26I | 3510CB210I



Manual Combination Oven Cookbook



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Congratulations on your purchase of Cooking Performance Group commercial cooking equipment! At Cooking Performance Group, we take pride in the design, innovation, and quality of our products. We have outlined the following cookbook for our CPG combi ovens to simplify cooking and ensure consistent results.

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Please note that there are a variety of factors that affect cooking times and temperatures. This cookbook is meant to be used as a guide, and perfecting a recipe for your usage might require some trial and error.

Proteins



Leg of Lamb



Ingredients

- 5-7 lb. leg of lamb
- 5 garlic cloves, finely minced
- 1 tablespoon of kosher salt
- 2 tablespoons of fresh, chopped rosemary
- 1 teaspoon of black pepper
- 3-4 tablespoons of olive oil

Steps

Recipe option 1

- 1 Preheat the oven to 300°F.
- 2 Mix the ingredients and then rub on the meat.
- 3 Place your pre-seasoned leg of lamb (bone in) on a standard pan.
- 4 Once the oven is preheated, place the pan in the oven cavity. Set cook time to the Hold setting and set the steam level to level 1. Cook for 3 hours.

Steps

Recipe option 2— Low & Slow

Phase 1

- 1 Preheat the oven to 175°F.
- 2 Mix the ingredients and then rub on the meat.
- 3 Place your pre-seasoned leg of lamb (bone in) on a standard pan.
- 4 Once the oven is preheated, place the pan in the oven cavity. Set cook time to the Hold setting and set the steam level to level 1. Cook for 12 hours.

Phase 2

- 1 Reset the cooking temperature to 410°F.
- 2 Once the temperature is reached, set the cook time to 15 minutes and steam level to 0.

The built-in timer only goes up to 120 minutes. Set a separate timer to keep track of cook time and adjust oven time as needed.



Pulled Pork



Ingredients

8-10 lb. pork butt

Sweet and savory rib
dry rub seasoning

Yellow mustard

Optional: salt, pepper,
apple cider vinegar

Steps

- 1 Set the oven to 266°F.
- 2 Coat the pork butt with yellow mustard and apply the rib rub seasoning liberally.
- 3 Place your pre-seasoned pork fat-side up on a standard pan.
- 4 Once the oven is preheated, place the pan in the oven cavity. Set cook time to the Hold setting and set the steam level to level 1. Cook for 4 hours.
- 5 Pull the pork and season with salt, pepper, apple cider vinegar, and/or more rib rub to taste.



The built-in timer only goes up to 120 minutes. Set a separate timer to keep track of cook time and adjust oven time as needed.

Grilled Ribeye Steak



Ingredients

Ribeye steak, 1" thick

Kosher salt

Black pepper

Olive oil to coat

Steps

- 1 Preheat the oven to 445°F.
- 2 Coat the steak with a light layer of olive oil and season to taste, then place it in the refrigerator until ready to cook.
- 3 Once the oven is preheated, place the steak on a preheated grill pan.
- 4 Place the pan in the oven cavity. Cook each side for 6-7 minutes depending on desired doneness.



To ensure that the steaks are cooked to your desired doneness, use a wired-probe cooking thermometer that is rated for high-heat in the thickest steak to monitor the temperature.

Rib Roast



Ingredients

15 lb. boneless beef rib roast

Salt

Pepper

3 tablespoons of fresh, chopped thyme

4 tablespoons of fresh, chopped rosemary

10 cloves of minced garlic

Steps

Phase 1

- 1 Preheat the oven to 200°F.
- 2 Place the pre-seasoned rib roast into a pan with a grate.
- 3 Salt and pepper the roast liberally to taste—mix herbs and garlic and rub onto the meat.
- 4 Once the oven is preheated, place the pan in the oven cavity. Set the cook time to 195 minutes and set the steam to level 1.

Phase 2

- 1 For browning, reset the cook temperature to 475°F.
- 2 Once the oven is preheated, reduce the fan speed to minimum level and set the cook time to 10 minutes.



The built-in timer only goes up to 120 minutes. Set a separate timer to keep track of cook time and adjust oven time as needed.

Whole Chicken



Ingredients

Whole chicken, 3–4 lbs.

Salt

Pepper

Country chicken seasoning

Steps

- 1 Preheat the oven to 410°F.
- 2 Season the chicken to taste, being sure to season every part of the bird including under the skin.
- 3 Place the seasoned chicken on a chicken tray.
- 4 Once the oven is preheated, set the cook time to 45 minutes and set the steam to level 1.



Add 25 minutes of cook time for 7-8 lb. roasters.

Spatchcocked Chicken Roasters



Ingredients

5–7 lb. roaster chicken

1½ tablespoons of
chicken seasoning

Steps

- 1 Preheat the oven to 410°F.
- 2 Prepare and season the chicken. Use more or less seasoning depending on the size of the bird. Be sure to work some seasoning under the skin.
- 3 Place the seasoned chicken on a chicken tray.
- 4 Once the oven is preheated, set the cook time to 55 minutes and set the steam to level 1.



Recipe time will vary depending on the size of the chicken.

Scrambled Eggs



Ingredients

18 eggs

Salt

Pepper

Steps

- 1 Preheat the oven to 355°F.
- 2 Crack the eggs into a steam table pan and season to taste.
- 3 Once the oven is preheated, place the pan into the oven. Set the cook time to 12 minutes and set steam level to 1. Halfway through the cooking process, stir the eggs.
- 4 Stir the cooked eggs again to your preferred consistency.



Don't skimp on the salt and pepper.

Grilled Salmon



Ingredients

Salmon filets

Salt

Pepper

Steps

- 1 Preheat the oven to 450°F.
- 2 Season the salmon with salt and pepper to taste, or with any other seasoning blends you prefer.
- 3 Place the seasoned salmon filet in a grill pan.
- 4 Once the oven is preheated, set the cook time to 8 minutes and the steam to level 0.



Pre-grease your pan for grill marks.

Steamed Salmon



Ingredients

Salmon filet

Salt

Pepper

Steps

- 1 Preheat the oven to 230°F.
- 2 Season salmon with salt and pepper to taste, or with any other seasoning blends you prefer.
- 3 Place the seasoned salmon filet into a perforated steam table pan.
- 4 Once the oven is preheated, set the cook time to 10 minutes and the steam to level 10.



Steam your salmon with a few slices of lemon for bright flavor.

Grilled Shrimp



Ingredients

Shrimp, 16/20 size

Salt

Cajun seafood blend seasoning

Steps

- 1 Preheat the oven to 410°F.
- 2 Place the seasoned shrimp on a grill tray.
- 3 Once the oven is preheated, set the cook time to 6 minutes and the steam level to 0.
- 4 Season to taste.



If using different size shrimp, simply adjust the time of the recipe.

Steamed Shrimp



Ingredients

Shrimp, 16/20 size

Salt

Seafood blend seasoning

Steps

- 1 Preheat the oven to 230°F.
- 2 Place the seasoned shrimp on a perforated steam table pan.
- 3 Once the oven is preheated, set the cook time to 10 minutes and the steam level to 10.
- 4 Season to taste.



Steam your shrimp with a few slices of lemon for bright flavor.

Baked Goods



Bread Loaves



Ingredients

Your favorite unbaked bread dough formed into 1.5 lb. loaves

Steps

- 1 Set the oven to 400°F.
- 2 Place the bread in a standard pan.
- 3 Once the oven is preheated, set the cook time to 20 minutes and the steam level to 5.



Bread doughs can vary greatly, adjust the recipe to your dough.

Frozen Baguette



Ingredients

Frozen baguettes

Steps

- 1 Preheat the oven to 355°F.
- 2 Place frozen baguettes in a standard pan.
- 3 Once the oven is preheated, set the cook time to 20 minutes and the steam level to 1.



You can make a quick and delicious compound butter to spread on your baguette by folding chopped, fresh herbs into softened room-temperature butter.

Frozen Buns



Ingredients

Frozen buns

Steps

- 1 Preheat the oven to 345°F.
- 2 Place frozen buns in a standard pan.
- 3 Once the oven is preheated, set the cook time to 12 minutes and the steam level to 1.



Steaming baked goods creates a bouncy, open interior crumb and a crisped exterior.

Frozen Croissant



Ingredients

Frozen croissants

Steps

- 1 Preheat the oven to 340°F.
- 2 Place frozen croissants in a standard pan.
- 3 Once the oven is preheated, set the cook time to 21 minutes and the steam level to 0.



Don't thaw the croissants before baking. Keeping the butter cold and solid in a laminated dough yields the flakiest layers once baked.

Apple Pie



Ingredients

Freshly-made apple pie

Steps

- 1 Preheat the oven to 345°F.
- 2 Place apple pie in a standard pan.
- 3 Once the oven is preheated, set the cook time to 40 minutes and the steam level to 0.



For a flaky, tender crust, keep the pie cold until ready to bake. This helps keep the butter in the dough solid until baking, where it melts and creates beautiful layers.

Frozen Pizza



Ingredients

Your favorite 12" frozen pizza

Steps

- 1 Preheat the oven to 375°F.
- 2 Place frozen pizza on a baking tray.
- 3 Once the oven is preheated, set the cook time to 6 minutes and the steam level to 1.



For an extra crispy crust, allow your frozen pizza to thaw before baking.

Margherita Pizza



Ingredients

Rich's 8 oz. 00 Flour Pizza
Dough, thawed

3-4 oz. of fresh mozzarella

3 oz. of pizza sauce

Extra virgin olive oil

8-10 fresh basil leaves

Steps

- 1 Preheat the oven to 430°F and place the baking tray in the oven.
- 2 Stretch the dough and lightly coat it with pizza sauce (or crushed tomatoes), avoiding the edges. Add the mozzarella in pieces and drizzle with extra virgin olive oil.
- 3 Place the pizza on the preheated baking tray.
- 4 Once the oven is preheated, set the cook time to 6 minutes and the steam level to 0.
- 5 Once baked, remove the pizza from the oven and garnish with fresh basil leaves.



Keep the flavor of your basil fresh and bright—do not add before baking. Basil leaves are delicate and burn easily in heat. Always garnish your pizza after it comes out of the oven.

Vegetables

Steamed Baby Carrots



Ingredients

Fresh baby carrots

Steps

- 1 Set the oven to 400°F.
- 2 Place seasoned carrots in a perforated steam table pan.
- 3 Once the oven is preheated, set the cook time to 15 minutes and the steam level to 10.
- 4 Season to taste.



Use your favorite seasonings on these carrots.

Steamed Frozen Carrots



Ingredients

Frozen sliced carrots

Steps

- 1 Set the oven to 220°F.
- 2 Place seasoned carrots in a perforated steam table pan.
- 3 Once the oven is preheated, set the cook time to 12 minutes and the steam level to 10.
- 4 Season to taste.



Use your favorite seasonings on these carrots.

Steamed Fresh Broccoli



Ingredients

Fresh broccoli

Steps

- 1 Set the oven to 400°F.
- 2 Place seasoned broccoli in a perforated steam table pan.
- 3 Once the oven is preheated, set the cook time to 11 minutes and the steam level to 10.
- 4 Season to taste.



Use your favorite seasonings on this broccoli.

Steamed Frozen Broccoli



Ingredients

Frozen broccoli

Steps

- 1 Set the oven to 400°F.
- 2 Place seasoned broccoli in a perforated steam table pan.
- 3 Once the oven is preheated, set the cook time to 15 minutes and the steam level to 10.
- 4 Season to taste.



Use your favorite seasonings on this broccoli.

Steamed Potatoes



Ingredients

Potatoes, diced into approximate 1" chunks

Steps

- 1 Set the oven to 230°F.
- 2 Place pre-seasoned potato chunks in a perforated steam table pan.
- 3 Once the oven is preheated, set the cook time to 15 minutes and the steam level to 10.
- 4 Season to taste.



When done, steamed potatoes should be fork tender—they can be easily pierced with a fork, but not mushy.

Baked Potatoes



Ingredients

Your favorite potato variety

Steps

- 1 Set the oven to 400°F.
- 2 Pierce the potatoes and place them in a perforated steam table pan.
- 3 Once the oven is preheated, set the cook time to 40 minutes and the steam level to 0.
- 4 Season to taste.



Try coating the potato in oil and sea salt before baking for a crispy potato skin with extra flavor.

Grilled Asparagus



Ingredients

Fresh asparagus

Cooking oil

Steps

- 1 Set the oven to 400°F.
- 2 Toss asparagus with oil and your preferred seasoning.
- 3 Place the asparagus stalks on a grill pan.
- 4 Once the oven is preheated, set the cook time to 6 minutes and the steam level to 0.
- 5 Season to taste.



Try topping with a squeeze of lemon or a drizzle of balsamic glaze.

Steamed White Basmati Rice



Ingredients

8 ³/₄ cups of white Basmati rice

Steps

- 1 Set the oven to 220°F.
- 2 Place white basmati rice in a steam table pan.
- 3 Once the oven is preheated, set the cook time to 22 minutes and the steam level to 10.
- 4 Season to taste.
- 5 Fluff the rice.



Before cooking, try washing your rice two to three times, until the water runs clear, to remove any extra starch that can cause the grains to clump together.