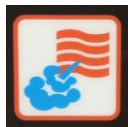


MIXED BREAKFAST COOK



Set the oven to Combi mode humidity 60% and 250°C. Turn dial at the bottom of the interface to preheat.

The oven will signal when the appropriate temperature has been reached.

When reached, reduce temperature to 190°C, load trays into oven and close door.

Set timer to 10mins approx. Adding on 5mins. See below.

Sausage Rolls(Large)	20-25mins	
Sausage Rolls(Small)	20 mins	Pastry Products – Top of Oven
Hot Dog Lattice	18-20mins	
Jambons	18-20mins	
Hash Browns	18-20mins	
Fillets	20-25mins	Breaded Product-Middle Oven
Bacon	10-15mins	
Sausage	15-20mins	
Pudding	12-15mins	
Omelettes	8-10mins	Breakfast Button
Pies	20-25mins	
Cornish Pasties	30-35mins	

Pastry Products combined with Breakfast foods.

BREAD & BAGUETTES



Set to Combi mode humidity 90% & preheat to 250°C for 5-10 mins until light goes out.

Reduce temperature to 190°C.

Open the door, load in Bread/Baguettes. Close door.

Set Timer for 6 minutes Add on 2mins at a time. See below:

Petit Pains 6mins

80g Baguettes 6-8mins

Malted Baguettes 8 mins

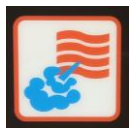
Demi Baguettes 8 mins

Crusty Baps 8 mins

Parisienne 10 – 12 mins

Bloomers 10 mins

CUISINE SAVOURY COOK



Set to Combi mode humidity 60% & 250°C for 5-10 mins until temperature light goes out.

Reduce temperature 190°C. Load in trays. Close door.

Add on time when required.

Set Clock/Timer for	20mins	
Cornish Pasties	30-35mins	Top of oven
Sausage Rolls(Large)	20-25mins	
Sausage Rolls(Small)	20mins	
Jambons	20mins	
Hotdog Mustard Lattice	20mins	
Pies	20-25mins	
Goujons	15-20mins	Middle of oven
Fillets Plain/Spicy	20-25mins	
Wedges/Cubes/Slices	20mins	
Wings	18-20mins	Bottom of oven
Burgers/Ribstead	20mins	
Battered Sausage/Burger	20mins	

SWEET PASTRIES



Set oven to convection mode 200°C for 5-10 mins until temperature light goes out

Reduce temperature 170°C. Load in trays. Close door.

Set timer/clock 15mins Add on time (as required)

Croissants 15mins

Danish Pastry 18-20mins

Apple Puff 20mins

Apple Squares 22-25mins

Mince Pies/Apple Pies 20mins

Egg Custard 18-20mins

Maple/Pecan Slices 18-20mins

Apple Tarts 40mins

BURRITOS & FAJITAS



Set oven to Combi mode humidity 60% & 180°C Preheat

When oven signals, reduce combi mode to 160°C.

Place food in stainless steel gastronomies and place in oven for required time (see below).

Chicken fajita mix	20mins
Pinto beans	25mins
Refried beans	25mins
Pulled pork	40mins
Pulled beef	20mins
Chilli mince	20mins
Rice fajita	25mins
Beef fajita	20mins
Cheese sauce	20mins