

Manual Cook Book

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Manual Cooking



Steam



Dry heat



Combination of steam and dry heat



Cooking time setting



Humidity setting



Air speed

Instructions for the use and cleaning of coated accessories

1. First use:

- Before using the accessories for the first time, clean them with a little washing-up liquid and a soft sponge or brush.



2. Daily use:

- Always only use a suitable, heat-resistant plastic or Teflon spatula to lift the products from the accessories.



3. Daily cleaning:

- The accessories must have cooled down to room temperature before they are cleaned (do not cool in water!)
- Leave to soak for 15 minutes in the case of heavy soiling.
- Clean in a water bath using washing-up liquid and a soft sponge or plastic brush, then dry off using a soft cloth.





Note:

- No metal tongs, spatulas etc. may be used in connection with coated accessories!
- No accessories may be cleaned in the cooking cabinet with Efficient CareControl.
- No hard cleaning agents (pan scrubs, metal scrapers, steel scrubs etc.) may be used.
- Aggressive cleaning agents such as scouring cream can damage the coating and make the accessories unusable; for this reason always only use standard washing-up liquid.

Please note that the capacity specifications always refer to a full load. Foodstuffs are natural products, the cooking times, settings and temperatures given are for reference only and may have to be adapted individually to the product.

Load sizes	6x1/1 G	iN 6x2/1	GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Tray bakes	3x 1/1	GN 3x 2/	1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN
Preheat	Step 1						Cit
2							
250 ℃	160 °C 45 min. 40 °	%					
Accessories: Conta	ainer, granite-enamelled	d 20 or 40 r	nm				
Load sizes	6x1/1 G	N 6x2/1	GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Apple strudel	3x 2 pc	. 3x4p	oc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Preheat	Step 1						
200							
250 ℃	170 °C 25 min. 20 °C	%					
Accessories: Roas	sting and baking tray						
Load sizes	6x1/1 G	N 6x2/1	GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Sponge cake	6x 1/1 (GN 6x 2/1		10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Preheat	Step 1						
₹		38 .					
250 ℃	180 °C 12 min. 60 9	6 Level 2					

Accessories: Container, granite enamelled 20 mm

Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Sponge cake ring		3x 2 pc.	3х 4 рс.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Preheat	Step 1						
2	题 (9 66 8	18 ,				
250 ℃	180 °C 40	min. 60 % Le	vel 2				
Accessories: Grid							
Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Flaky pastry, vol-au-vents, fleurons		6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Preheat	Step 1		Step	2			
	逐 (9 66 8	* 2	9 10	#		
210 ℃	160 °C 12	min. 90 % Le		5 min. 60 %	Level 2		
210 ℃ Accessories: Roasting ar		min. 90 % Le		5 min. 60 %	Level 2		
		min. 90 % Le		5 min. 60 %	Level 2	20x1/1 GN	20x2/1 GN
Accessories: Roasting ar	nd baking	min. 90 % Le tray	vel 2 200 °C			20x1/1 GN 20x 15 pc.	20x2/1 GN 20x 30 pc.
Accessories: Roasting ar	nd baking	min. 90 % Le tray 6x1/1 GN	vel 2 200 °C	10x1/1 GN 10x 15 pc.	10x2/1 GN		
Accessories: Roasting ar Load sizes Choux pastry (cream puffs	and baking Step 1	min. 90 % Le tray 6x1/1 GN 6x 15 pc.	6x2/1 GN 6x 30 pc.	10x1/1 GN 10x 15 pc.	10x2/1 GN		
Accessories: Roasting ar Load sizes Choux pastry (cream puffs Preheat	and baking Step 1	min. 90 % Le tray 6x1/1 GN	6x2/1 GN 6x 30 pc.	10x1/1 GN 10x 15 pc.	10x2/1 GN 10x 30 pc.		
Accessories: Roasting ar Load sizes Choux pastry (cream puffs Preheat	Step 1	min. 90 % Le tray 6x1/1 GN 6x 15 pc. min. 100 % Le	6x2/1 GN 6x 30 pc.	10x1/1 GN 10x 15 pc. 2	10x2/1 GN 10x 30 pc.		
Accessories: Roasting ar Load sizes Choux pastry (cream puffs Preheat 240 °C	Step 1	min. 90 % Le tray 6x1/1 GN 6x 15 pc. min. 100 % Le	6x2/1 GN 6x 30 pc.	10x1/1 GN 10x 15 pc. 2	10x2/1 GN 10x 30 pc.		
Accessories: Roasting an Load sizes Choux pastry (cream puffs Preheat 240 °C Accessories: Roasting an	Step 1	min. 90 % Le tray 6x1/1 GN 6x 15 pc. min. 100 % Le tray	6x2/1 GN 6x 30 pc. Step vel 2 160 °C	10x1/1 GN 10x 15 pc. 2 2 8 min. 100 9	10x2/1 GN 10x 30 pc.	20x 15 pc.	20x 30 pc
Accessories: Roasting ar Load sizes Choux pastry (cream puffs Preheat 240 °C Accessories: Roasting ar Load sizes	Step 1	min. 90 % Le tray 6x1/1 GN 6x 15 pc. min. 100 % Le tray 6x1/1 GN	6x2/1 GN 6x 30 pc. Step vel 2 160 °C	10x1/1 GN 10x 15 pc. 2 8 min. 100 9	10x2/1 GN 10x 30 pc. 35 4 Level 2 10x2/1 GN	20x 15 pg.	20x 30 pc
Accessories: Roasting and Load sizes Choux pastry (cream puffs Preheat 240 °C Accessories: Roasting and Load sizes Stewed fruit	Step 1 180 °C 54 and baking	min. 90 % Le tray 6x1/1 GN 6x 15 pc. min. 100 % Le tray 6x1/1 GN	6x2/1 GN 6x 30 pc. Step vel 2 160 °C	10x1/1 GN 10x 15 pc. 2 8 min. 100 9	10x2/1 GN 10x 30 pc. 35 4 Level 2 10x2/1 GN	20x 15 pg.	20x 30 pc

Accessories: Container, stainless steel 65 mm

Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Cabinet pudding		8x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN
Preheat	Step 1						
45	6 Q						
100 ℃	90 °C 45 mir	i.					
Accessories: Grid							
Load sizes	6	x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Creme Caramel (glasses)	6	х 12 рс.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc
Preheat	Step 1						
	1 (P)	20 5	8				
100 ℃	85 °C 35 min	. 40% Le	vel 3				
Accessories: Container,							
Load sizes	6:	k1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
V	The Control of the Control	k 1/1 GN	3x 2/1 GN				
reast pastry	3:	C 1/1 GIN	5x 2/1 GIV	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN
	3: Step 1	CI/I GIN	3x 2/1 GIV	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN
Preheat		ad S	Sx 21 GN	5x 1/1 GN	5x 2/1 GN		
Preheat		00 \$	16 ;	5x 1/1 GN	5x 2/1 GN		
Preheat 180 °C	Step 1	80% Lev	R :	5x 1/1 GN	5x 2/1 GN		
Preheat 180 °C Accessories: Container, o	Step 1 Step 1 160 °C 10 min. Granite ename	80% Lev	R :	5x 1/1 GN	5x 2/1 GN		
Preheat	Step 1 160 °C 10 min. granite ename	80% Lev elled, 20	R vel 3 mm			GN 20x1/1 GN	GN 20x2/1 GN
Preheat 180 °C Accessories: Container, of the container	Step 1 160 °C 10 min. granite ename	80% Levelled, 20	rel 3 mm 6x2/1 GN	10x1/1 GN	10x2/1 GN	GN	GN
Preheat 180 °C Accessories: Container, g Load sizes Yeast plait	Step 1 160 °C 10 min. granite ename 6x	80% Levelled, 20 1/1 GN	rel 3 mm 6x2/1 GN	10x1/1 GN	10x2/1 GN	GN 20x1/1 GN	GN 20x2/1 GN

Accessories: Container, granite enamelled, 20 mm

	4624948.50552465465.000024.1600263556						
Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 G
Cheesecake (shortpas	stry base)	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN
Preheat	Step 1						
2	≥ €	3 66 6	38 :				
160 ℃	130 ℃ 60 1	nin. 40% Le	AND ALL YOU WITH THE REPORT OF THE PARTY OF				
Accessories: Contain	ner, granite ena	amelled, 40) mm				
Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Shortpastry base		6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Preheat	Step 1						
1	Stillings .	不到 25年 新年 25年 (4)					
	1 1 1 C	0 00 3	35				
200 °C	College State of State of	nin. 60 % Le	vel 3				
	170 °C 25 n						
200 °C	170 °C 25 n			10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
200 °C Accessories: Contain	170 °C 25 n	melled, 40	mm	10x1/1 GN 5x 2 pc.	10x2/1 GN 5x 4 pc.	20x1/1 GN 10x 2 pc.	20x2/1 GA 10x 4 pc.
200 °C Accessories: Contain Load sizes	170 °C 25 n	melled, 40	mm 6x2/1 GN				
200 ℃ Accessories: Contain Load sizes Marble cake	170 °C 25 n ier, granite ena	melled, 40	mm 6x2/1 GN				
200 ℃ Accessories: Contain Load sizes Marble cake Preheat	170 °C 25 n ner, granite ena Step 1	melled, 40	mm 6x2/1 GN 3x 4 pc.				
200 ℃ Accessories: Contain Load sizes Marble cake Preheat	170 °C 25 n ner, granite ena Step 1	6x1/1 GN 3x 2 pc.	mm 6x2/1 GN 3x 4 pc.				
200 °C Accessories: Contain Load sizes Marble cake Preheat 180 °C	170 °C 25 n ner, granite ena Step 1	6x1/1 GN 3x 2 pc.	mm 6x2/1 GN 3x 4 pc.				
200 °C Accessories: Contain Load sizes Marble cake Preheat 180 °C Accessories: Grid	170 °C 25 n ner, granite ena Step 1 160 °C 45 n	6x1/1 GN 3x 2 pc.	mm 6x2/1 GN 3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Accessories: Contain Load sizes Marble cake Preheat 180 °C Accessories: Grid Load sizes	170 °C 25 n ner, granite ena Step 1 160 °C 45 n	6x1/1 GN 3x 2 pc. inin. 60 % Lev	mm 6x2/1 GN 3x 4 pc. Vel 2 6x2/1 GN	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Accessories: Contain Load sizes Marble cake Preheat 180 °C Accessories: Grid Load sizes Shortpastry and piped	170 °C 25 m ier, granite ena Step 1 160 °C 45 m	6x1/1 GN 3x 2 pc. inin. 60 % Lev	mm 6x2/1 GN 3x 4 pc. Vel 2 6x2/1 GN	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.

Accessories: Roasting and baking tray

Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Crumble		3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1	10x 2/1
Preheat	Step 1					GN	GN
200	2	9 40 1	15:				
180 ℃	160 ℃ 30) min. 80 % Le	vel 3				
Accessories: Cor							
Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Deckers		6x12 pc.	6x24 pc.	10x12 pc.	10x24 pc.	20x12 pc.	20x24 pc.
Preheat	Step 1		Step	2			
		9 00 8	B : 逐	8 10	48:		
80 °C	170 °C 4	min. 80 % Lev	rel 4 160 °C	312 min. 30 %	Level 4		

Eggs

Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Eggs (hard-boiled)		6x 45 pc.	6x 90 pc.	10x 45 pc.	10x 90 pc.	20x 45 pc.	20x 90 pc
Preheat	Step 1						
4	1 E C)					
100 ℃	100 °C 12 m	in.					
Accessories: Contain	er, perforated	65 mm					
Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Eggs in the pan (poach	ed egg)	3x 12 pc.	3x 24 pc.	5x 12 pc.	5x 24 pc.	10x 12 pc.	10x 24 pc.
Preheat	Step 1						
C. C	\$ C)					
100 ℃	90 °C 10 m	in.					
Accessories: Grid							
Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Egg garnish/custard		6x 2 I	6x 4 I	10x 2 I	10x 41	20x 2 I	20x 4 l
Preheat	Step 1						
E	& C)					
100 ℃	85 °C 45 mi	in.					
Accessories: Containe	er, stainless st	eel 40 mn	1				
Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Scrambled egg		3x 3 I	3x 6 I	5x 3 I	5x 6 I	10x 3 l	10x 6 I
Preheat	Step 1						
Œ	S C						
100 ℃	90 °C 20 mi	n.					
Accessories: Containe	er stainless st	aal 65 mm					

Fish

Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GA
Salmon (whole pieces)		6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Preheat	Step 1						zo, o ng
E	1 8 G	3					
100 ℃	75 ℃ 60	rc					
Accessories: Grid and	container, s	tainless st	eel 20 mm				
Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Salmon trout filet, turbot f halibut, rolled sole	ilet,	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Preheat	Step 1						
E	1 6 G	3					
100 ℃	75 °C 6 n	nin					
Accessories: Container,	stainless s	teel 20 mn	1				
Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Salmon steak		6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Preheat	Step 1						
&	1 6 G)					
100 ℃	80 °C 8 m	in					
Accessories: Container,	stainless s	teel 40 mm	1				
oad sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
		6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
rout, blue							
	Step 1						
	Step 1)					
Frout, blue Preheat	Step 1 ≤≤ ← 100 °C 12 m) iin					

Fish

Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Mussels		6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Preheat	Step 1						
3	E)					
100 ℃	78 °C 10 m	in					
Accessories: Cont	ainer, stainless st	eel 40 mr	n				
			CONTRACTOR STATE TO SERVICE AND A	SCOOMANCATACON ACCORDINATION AND ACCORDINATION AND ACCORDINATION AND ACCORDINATION ACC	Section and the Assessment Committee of the Committee of	annum centrolitation del del consequent	torus to reconstruction of the second second
Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Load sizes Giant prawns		6x1/1 GN 4x 1 kg	6x2/1 GN 4x 2 kg	10x1/1 GN 6x 1 kg	10x2/1 GN 6x 2 kg	20x1/1 GN 12x 1 kg	20x2/1 GN 12x 2 kg
Giant prawns		4x 1 kg					
Giant prawns Preheat	Step 1	4x 1 kg	4x 2 kg				

Vegetables and Side Dishes

Please note that the capacity specifications always refer to a full load. Foodstuffs are natural products, the cooking times, settings and temperatures given are for reference only and may have to be adapted individually to the product.

Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Broccoli, beans		6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Preheat	Step 1						
Œ	S (3					
100 ℃	100 ℃ 8	min					

Load sizes 6x1/1 GN 6x2/1 GN 10x1/1 GN 10x2/1 GN 20x1/1 GN 20x2/1 GN Brussels sprouts, turnips, carrots, 6x 3 kg 6x 6 kg 10x 3 kg 10x 6 kg 20x 3 kg 20x 6 kg mushrooms **Preheat** Step 1

100 °C 11 min

Accessories: Container, perforated 40 mm

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Spinach, savoy cabbage (blanching)	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Preheat	Step 1					
25	86 Q					

Accessories: Container, perforated 40 mm

100 ℃ 4 min

100 °C

Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Cauliflower		6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg
Preheat	Step 1						
Œ	E (3					
100 ℃	100 ℃ 12	min					

Accessories: Container, perforated 40 mm

Vegetables and Side Dishes

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Baby peas	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Preheat	Step 1					
Œ	E O					
100 ℃	100 °C 5 min					
Accessories: Con	tainer, perforated 40 mm					
Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Asparagus	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Preheat	Step 1					
45	E O					
100 ℃	90 °C 15 min					
Accessories: Cor	tainer, perforated 40 mm					
Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Tomatoes	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Preheat	Step 1					
es.	& O					
100 ℃	100 °C 1 min					
Accessories: Con	itainer, stainless steel 20 n	nm				

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Gratinated cauliflower	3x 3 kg	3x 6 kg	5x 3 kg	5x 6 kg	10x 3 kg	10x 6 kg

Preheat

Step

8





250 ℃

220 °C 10 min 20 % Level 5

Accessories: Grid or container, stainless steel 20 mm

Vegetables and Side Dishes

Load sizes	6	x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Vegetable flan	6	x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Preheat	Step 1						
Œ	E O						
100 ℃	90 ℃ 20 mir						

Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Stuffed cabbage		6x 15 pc.	6x 30 pc.	10x 15 pc.	10x 30 pc.	20x 15 pc.	20x 30 pc.
Preheat	Step 1		Step	2			
3	P (9 10	18 20	0	35		
160 ℃	140 °C 40) min 80 % Le	vel 3 160 °	C 10 min 20 %	% Level 5		

Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Fried mushrooms		5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg
Preheat	Step 1						

200 °C 5 min 20 % Level 5

Accessories: Granite-enamelled container

250 °C

Potatoes and Side Dishes

Accessories: Roasting and baking tray

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Boiled potatoes	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg
Preheat Ste	p 1					
& &	(8)					
100 ℃ 100	°C 30 min					
Accessories: Container, perfe	orated 65 mm					
Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Potatoes boiled in their jacket	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg
Preheat Ste	p 1					
es s	§ (9)					
100 ℃ 130	°C 40 min					
Accessories: Container, perfe	orated 65 mm					
Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Dumplings	3x 28 pc.	3x 56 pc.	5x 28 pc.	5x 56 pc.	10x 28 pc.	10x 56 pc.
Preheat Ste	p 1					
Ø 6	€ ⊗					
100 °C 100	°C 25 min					
Accessories: Container, stain	less steel 20 mr	n				
Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Fried potatoes, pre-cooked	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Preheat Ste	p 1					
<u>₹</u>	E (9) 00 1	*				
270 ℃ 230	°C 15 min 20 % Le	evel 5				

Potatoes and Side Dishes

Accessories: Container, stainless steel 65 mm

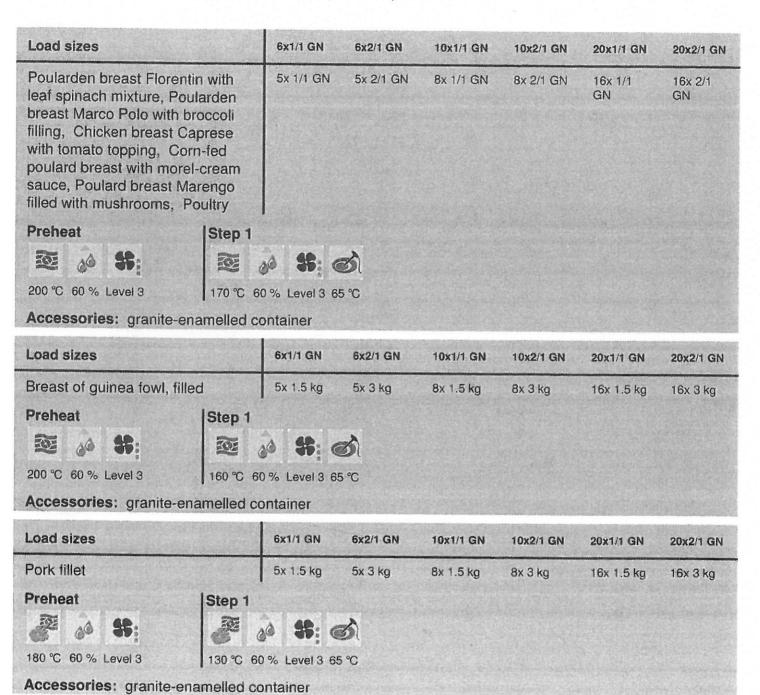
Load sizes	6)	c1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Potatoes in foil	3:	x 28 pc.	3x 56 pc.	5x 28 pc.	5x 56 pc.	10x 28 pc.	10x 56 pc
Preheat	Step 1						
1	THE CO	40	38 :				
240 °C	200 °C 40 min		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1				
Accessories: Contai							
Load sizes	61	c1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Pommes Macaire	6	x 1 kg	6x 2 kg	10x 1 kg	10x 2 kg	20x 1 kg	20x 2 kg
Preheat	Step 1						
100	E O	60	98				
270 ℃	230 °C 15 min	20 % Le	evel 5				
Accessories: Roasti	ng and baking tra	у					
Load sizes	6:	k1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Rice	6	x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg
Preheat	Step 1						
E	E S						
100 ℃	100 °C 20 min	i					
Accessories: Contai	iner, stainless ste	el 65 mr	n				
Load sizes	6	x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Wild rice	6	x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg
Preheat	Step 1						
Œ	S O						
100 ℃	100 ℃ 45 mir	1					

Potatoes and Side Dishes

Accessories: CombiFry

Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Rice pudding		6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg
Preheat	Step 1						
Œ	es (3					
100 ℃	90 ℃ 40						
Accessories: Contain	er, stainless	steel 65 mr	n				
Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
French fries, frozen		6x 1 kg	6x 2 kg	10x 1 kg	10x 2 kg	20x 1 kg	20x 2 kg
Preheat	Step 1						
20	1 3 (9 00	#				
260 ℃		min 100 % Le	8				

Frozen Convenience Foods



Frozen Convenience Foods

Load sizes	6x1/1 (3N 6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Frozen pizza	6x 2 p	c. 6x 4 pc.	10x 2 pc.	10x 4 pc.	20x 2 pc.	20x 4 pc.
Preheat	Step 1					
题 00	题 ② 。	8				
280 ℃ 100 %	250 °C 5 min 100	1%				
Accessories: Grid						
Load sizes	6x1/1	GN 6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Frozen apple strudel	3x 2 p	c. 3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Preheat	Step 1					
20	逐 🖯 💩	0				
260 ℃	180 °C 20 min 40	%				
Accessories: Roasting	and baking tray					
Load sizes	6x1/1	GN 6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Hot fruit, frozen goods	3x 5 k	kg 3x 10 kg	5x 5 kg	5x 10 kg	10x 5 kg	10x 10 kg
Preheat	Step 1					
1 S		8:				

70 °C 4 min Level 3

100 ℃

Accessories: Grid

Beef and Veal

Accessories: Roasting and baking tray

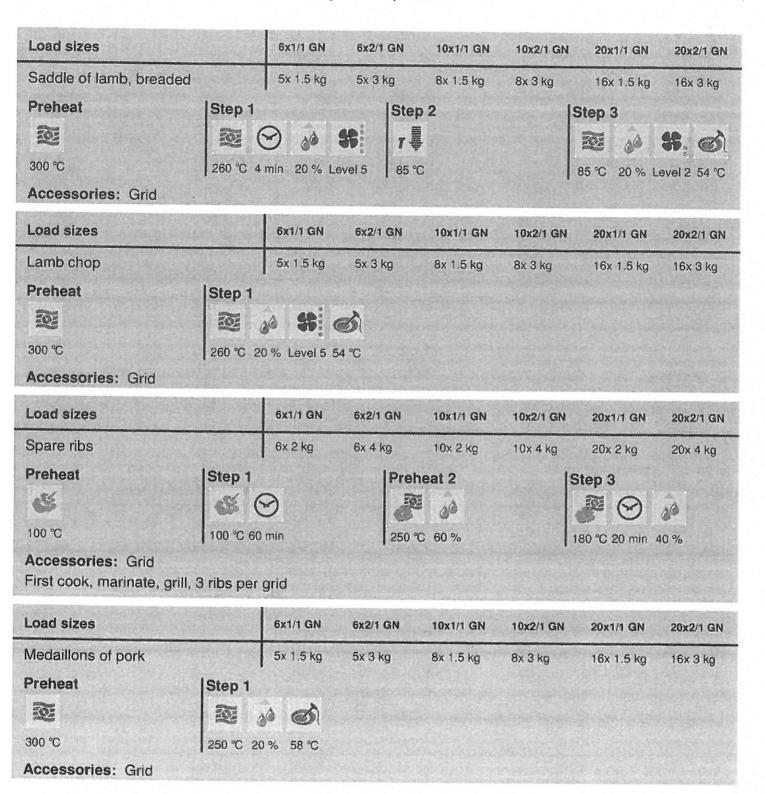
Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Fillet steaks 200g, vea cutlet, beef fillet 180g	l fillet, veal	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg
Preheat	Step 1		Ste	0 2	9	Step 3	
题 66	200	8	7	ļ		DE 60	6
300 ℃ 20 %	260 ℃ 3	3 min 20 %	85 °	С		85℃ 20%	54 °C
Accessories: Combi	Grill						
Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Roast beef, braised be roulades 180g	ef, beef	3x 6 kg	3x 12 kg	5x 6 kg	5x 12 kg	10x 6 kg	10x 12 kg
Preheat	Step 1						
A W		00 B					
180 ℃ 60 %	135 °C €	80 % 95 ℃					
Accessories: Granite	enamelled	container, 40) mm				
Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Calf's liver		5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg
Preheat	Step 1						
№ 66		9 66					

Beef and Veal

		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
		6x 6 pc.	6x 12 pc.	10x 6 pc.	10x 12 pc.	20x 6 pc.	20x 12 pc.
Preheat	Step 1						
逐步	2 C	80					
270 ℃ 20 %	230 °C 5 m	nin 20 %					
Accessories: gran	ite-enamelled cor	ntainer					
Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN

Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Calf bone for sauce		6x 4 kg	6x 8 kg	10x 4 kg	10x 8 kg	20x 4 kg	20x 8 kg
Preheat 60	Step 1) 20					
200 ℃ 20 %	150 °C 90 ⊓	nin 40 %					

Pork and Lamb



Pork and Lamb

Accessories: Granite-enamelled container

Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GA
Pork chop, breaded		6x 6 pc.	6x 12 pc.	10x 6 pc.	10x 12 pc.	20x 6 pc.	
Preheat	Step 1					20x 0 pc.	20x 12 pc
逐	逐	9 4					
230 ℃	200 °C 1	0 min 20 %					
Accessories: Contain			0 mm				
Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Rissoles, meat loaf		5x 8 pc.	5x 16 pc.	8x 8 pc.	8x 16 pc.	16x 8 pc.	16x 16 pc.
Preheat	Step 1						TOX TO DC.
	题(9 44					
300 ℃	180 ℃ 8	min 40 %					
Accessories: Granite-	enamelled c	ontainer					
_oad sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Bacon		6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1
Preheat	Step 1					GIV	GN
	1 TO 6	9					
000 ℃	160 °C 14	min					

Game and Poultry

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Saddle of hare	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg
Preheat	Step 1					
	2 10 B					
180 ℃	130 ℃ 40 % 54 ℃					
Accessories: Roastin	ng and baking tray					
Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Pheasant	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg
Preheat	Step 1	Step	2			
		63	(O de			
200 ℃	160 °C 20 min 20 %	220 °	C 5 min 20 %			
Accessories: Roastin	ng and baking tray					
Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Wild duck 1,300 g	2x 8 pc.	4x 8 pc.	3x 8 pc.	6x 8 pc.	6x 8 pc.	12x 8 pc.
Preheat	Step 1					
	2 0 N					
180 ℃	140 ℃ 45 min 20 %					
Accessories: Chicke	n superspike				week the	
Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Turkey	3x 6 kg	3x 12 kg	5x 6 kg	5x 12 kg	10x 6 kg	10x 12 kg
Preheat	Step 1	Step	2			
	₩ O 10	3	8 4			
160 ℃	130 °C 100 40 % min	150 °	C 10 min 40 %			
Accessories: Grid						

Game and Poultry

Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GI
Goose		3x 6 kg	3x 12 kg	5x 6 kg	5x 12 kg		
Preheat 100 °C Accessories: Grid	Step 1 100 ℃ 20 or granite-enan		Step 140°	2 2 3 3 4 3 5 6 6 0 min 40 9		10x 6 kg Step 3 E	10x 12 kg
Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Duck Preheat 180 ℃ Accessories: Duck		1x 4 pc.	1x 8 pc. Step Wel 3 180 °C	TO LEA	2x 8 pc.	4x 4 pc.	4x 8 pc.
oad sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Chicken 950 g Preheat 80 °C	Step 1	2x 10 pc.	4x 10 pc.	3х 10 рс.	6x 10 pc.	6x 10 pc.	12x 10 pc.

Sausages, Terrines, or Soufflés

Accessories: Grid

Load sizes	6х	1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Infuse Bavarian veal sausage, regenerate sausages		6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Preheat	Step 1						
3	E E						
100 ℃	75 ℃ 70 ℃						
Accessories: Grid o	r container, stainle	ss steel	20 mm				
Load sizes	6x1	/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Lasagne, canneloni, p gratin, vegetable grati moussaka		3 kg	3x 6 kg	5x 3 kg	5x 6 kg	10x 3 kg	10x 6 kg
Preheat	Step 1						
000.00	80	99					
260 °C	160 °C 35 min						
Accessories: Granite	e enamelled contai	ner, 40	mm				
Load sizes	6x1	/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Grilled sausages	5x 1	1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg
Preheat	Step 1						
逐		60					
300 ℃	180 °C 5 min 2	20 %					
Accessories: granite	-enamelled contair	ner					
oad sizes	6x1/	1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Terrine	6x 1	.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Preheat	Step 1						
Œ	E E						
00 ℃	A STATE OF THE STA						

Sausages, Terrines, or Soufflés

Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Vol-au-vent		6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Preheat	Step 1						
100		00 H. 6	3)				
100 ℃	80 °C 1	00 % Level 2 7					
Accessories: Grid							
Load sizes		6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Quiche Lorraine		3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN
Preheat	Step 1						
		Θ					
	NORTH THE RESERVE TO						