

Manual Cook Book

Manual Cooking	3
Instructions for the use and cleaning of coated accessories	4
Baking	5
Eggs	10
Fish	11
Vegetables and Side Dishes	13
Potatoes and Side Dishes	16
Frozen Convenience Foods	19
Beef and Veal	21
Pork and Lamb	23
Game and Poultry	25
Sausages, Terrines, or Soufflés	27

Info

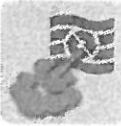
Manual Cooking



Steam



Dry heat



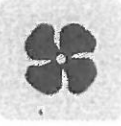
Combination of steam and dry heat



Cooking time setting



Humidity setting

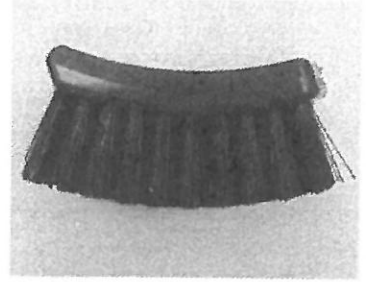


Air speed

Instructions for the use and cleaning of coated accessories

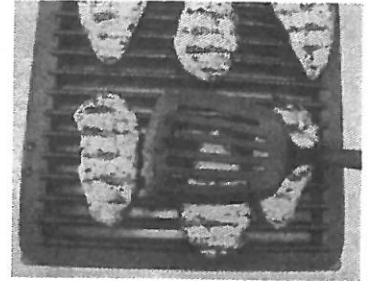
1. First use:

- 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.





Baking



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
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  250 °C	Step 1  160 °C 45 min. 40 %					
Accessories: Container, granite-enamelled 20 or 40 mm						




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Apple strudel	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Preheat  250 °C	Step 1  170 °C 25 min. 20 %					
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
Sponge cake	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  250 °C	Step 1  180 °C 12 min. 60 % Level 2					
Accessories: Container, granite enamelled 20 mm						

Baking



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.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Preheat  250 °C	Step 1  180 °C 40 min. 60 % Level 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  210 °C	Step 1  160 °C 12 min. 90 % Level 2		Step 2  200 °C 5 min. 60 % Level 2			
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
Choux pastry (cream puffs)	6x 15 pc.	6x 30 pc.	10x 15 pc.	10x 30 pc.	20x 15 pc.	20x 30 pc.
Preheat  240 °C	Step 1  180 °C 5 min. 100 % Level 2		Step 2  160 °C 8 min. 100 % Level 2			
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
Stewed fruit	3x 5 kg	3x 10 kg	5x 5 kg	5x 10 kg	10x 5 kg	10x 10 kg
Preheat  100 °C	Step 1  90 °C 8 min.					
Accessories: Container, stainless steel 65 mm						

Baking



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Cabinet pudding	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  100 °C	Step 1  90 °C 45 min.					
Accessories: Grid						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Creme Caramel (glasses)	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.
Preheat  100 °C	Step 1  85 °C 35 min. 40% Level 3					
Accessories: Container, stainless steel 20 mm						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Yeast pastry	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  180 °C	Step 1  160 °C 10 min. 80% Level 3					
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
Yeast plait	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Preheat  180 °C	Step 1  160 °C 35 min. 60% Level 3					
Accessories: Container, granite enamelled, 20 mm						

Baking



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Cheesecake (shortpastry 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  160 °C	Step 1  130 °C 60 min. 40% Level 3					
Accessories: Container, granite enamelled, 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  200 °C	Step 1  170 °C 25 min. 60% Level 3					
Accessories: Container, granite enamelled, 40 mm						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Marble cake	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Preheat  180 °C	Step 1  160 °C 45 min. 60% Level 2					
Accessories: Grid						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Shortpastry and piped biscuits	6x 24 pc.	6x 48 pc.	10x 24 pc.	10x 48 pc.	20x 24 pc.	20x 48 pc.
Preheat  180 °C	Step 1  160 °C 12 min. 100%					
Accessories: Roasting and baking tray						




Baking




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 GN	10x 2/1 GN
Preheat  180 °C	Step 1  160 °C 30 min. 80 % Level 3					
Accessories: Container, granite enamelled, 40 mm						




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
	6x12 pc.	6x24 pc.	10x12 pc.	10x24 pc.	20x12 pc.	20x24 pc.
Preheat  180 °C	Step 1  170 °C 4 min. 80 % Level 4		Step 2  160 °C 12 min. 30 % Level 4			
Accessories: Roasting and backing tray						




Eggs

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
Eggs (hard-boiled)	6x 45 pc.	6x 90 pc.	10x 45 pc.	10x 90 pc.	20x 45 pc.	20x 90 pc.
Preheat  100 °C	Step 1   100 °C 12 min.					
Accessories: Container, 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 (poached egg)	3x 12 pc.	3x 24 pc.	5x 12 pc.	5x 24 pc.	10x 12 pc.	10x 24 pc.
Preheat  100 °C	Step 1   90 °C 10 min.					
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 l	6x 4 l	10x 2 l	10x 4 l	20x 2 l	20x 4 l
Preheat  100 °C	Step 1   85 °C 45 min.					
Accessories: Container, stainless steel 40 mm						




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Scrambled egg	3x 3 l	3x 6 l	5x 3 l	5x 6 l	10x 3 l	10x 6 l
Preheat  100 °C	Step 1   90 °C 20 min.					
Accessories: Container, stainless steel 65 mm						




Fish

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
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  100 °C	Step 1   75 °C 60 °C					
Accessories: Grid and container, stainless steel 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 filet, halibut, rolled sole	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Preheat  100 °C	Step 1   75 °C 6 min					
Accessories: Container, stainless steel 20 mm						

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  100 °C	Step 1   80 °C 8 min					
Accessories: Container, stainless steel 40 mm						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Trout, blue	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Preheat  100 °C	Step 1   100 °C 12 min					
Accessories: Container, stainless steel 40 mm						




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  100 °C	Step 1  78 °C 10 min					
Accessories: Container, stainless steel 40 mm						




Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Giant prawns	4x 1 kg	4x 2 kg	6x 1 kg	6x 2 kg	12x 1 kg	12x 2 kg
Preheat  300 °C	Step 1  260 °C 3 min 20 % Level 5					
Accessories: Roasting and baking tray						




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  100 °C	Step 1   100 °C 8 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
Brussels sprouts, turnips, carrots, mushrooms	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg
Preheat  100 °C	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  100 °C	Step 1   100 °C 4 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
Cauliflower	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg
Preheat  100 °C	Step 1   100 °C 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  100 °C	Step 1   100 °C 5 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
Asparagus	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Preheat  100 °C	Step 1   90 °C 15 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
Tomatoes	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Preheat  100 °C	Step 1   100 °C 1 min					
Accessories: Container, stainless steel 20 mm						

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  250 °C	Step 1     220 °C 10 min 20 % Level 5					
Accessories: Grid or container, stainless steel 20 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
Vegetable flan	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  100 °C	Step 1  90 °C 20 min					
Accessories: Container, stainless steel 20 mm						




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  160 °C	Step 1  140 °C 40 min 80 % Level 3		Step 2  160 °C 10 min 20 % Level 5			
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
Fried mushrooms	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg
Preheat  250 °C	Step 1  200 °C 5 min 20 % Level 5					
Accessories: Granite-enamelled container						






Potatoes 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
Boiled potatoes	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg
Preheat  100 °C	Step 1   100 °C 30 min					
Accessories: Container, perforated 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  100 °C	Step 1   130 °C 40 min					
Accessories: Container, perforated 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  100 °C	Step 1   100 °C 25 min					
Accessories: Container, stainless steel 20 mm						



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  270 °C	Step 1     230 °C 15 min 20 % Level 5					
Accessories: Roasting and baking tray						

Potatoes and Side Dishes



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Potatoes in foil	3x 28 pc.	3x 56 pc.	5x 28 pc.	5x 56 pc.	10x 28 pc.	10x 56 pc.
Preheat  240 °C	Step 1  200 °C 40 min 80 % Level 3					
Accessories: Container, stainless steel 20 mm or grid						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Pommes Macaire	6x 1 kg	6x 2 kg	10x 1 kg	10x 2 kg	20x 1 kg	20x 2 kg
Preheat  270 °C	Step 1  230 °C 15 min 20 % Level 5					
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
Rice	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg
Preheat  100 °C	Step 1  100 °C 20 min					
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
Wild rice	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg
Preheat  100 °C	Step 1  100 °C 45 min					
Accessories: Container, stainless steel 65 mm						


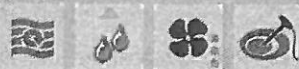
Potatoes and Side Dishes



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  100 °C	Step 1  90 °C 40 min					
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
French fries, frozen	6x 1 kg	6x 2 kg	10x 1 kg	10x 2 kg	20x 1 kg	20x 2 kg
Preheat  260 °C	Step 1  220 °C 15 min 100 % Level 5					
Accessories: CombiFry						

Frozen Convenience Foods



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
Poularden breast Florentin with leaf spinach mixture, Poularden breast Marco Polo with broccoli filling, Chicken breast Caprese with tomato topping, Corn-fed poulard breast with morel-cream sauce, Poulard breast Marengo filled with mushrooms, Poultry	5x 1/1 GN	5x 2/1 GN	8x 1/1 GN	8x 2/1 GN	16x 1/1 GN	16x 2/1 GN
Preheat	Step 1					
						
200 °C 60 % Level 3	170 °C 60 % Level 3 65 °C					
Accessories: granite-enamelled container						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Breast of guinea fowl, filled	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 60 % Level 3	160 °C 60 % Level 3 65 °C					
Accessories: granite-enamelled container						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Pork fillet	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg
Preheat	Step 1					
						
180 °C 60 % Level 3	130 °C 60 % Level 3 65 °C					
Accessories: granite-enamelled container						

Frozen Convenience Foods





Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Frozen pizza	6x 2 pc.	6x 4 pc.	10x 2 pc.	10x 4 pc.	20x 2 pc.	20x 4 pc.
Preheat  280 °C 100 %	Step 1  250 °C 5 min 100 %					
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 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Preheat  260 °C	Step 1  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 kg	3x 10 kg	5x 5 kg	5x 10 kg	10x 5 kg	10x 10 kg
Preheat  100 °C	Step 1  70 °C 4 min Level 3					
Accessories: Grid						

Beef and Veal



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
Fillet steaks 200g, veal fillet, veal cutlet, beef fillet 180g	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg
Preheat  300 °C 20 %	Step 1  260 °C 3 min 20 %		Step 2  85 °C		Step 3  85 °C 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 beef, beef roulades 180g	3x 6 kg	3x 12 kg	5x 6 kg	5x 12 kg	10x 6 kg	10x 12 kg
Preheat  180 °C 60 %	Step 1  135 °C 60 % 95 °C					
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  300 °C 20 %	Step 1  200 °C 5 min 20 %					
Accessories: Roasting and baking tray						




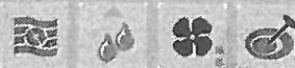
Beef and Veal



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Escalope of veal, breaded	6x 6 pc.	6x 12 pc.	10x 6 pc.	10x 12 pc.	20x 6 pc.	20x 12 pc.
Preheat  270 °C 20 %	Step 1  230 °C 5 min 20 %					
Accessories: granite-enamelled container						





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  200 °C 20 %	Step 1  150 °C 90 min 40 %					
Accessories: Granite enamelled container, 20 mm						



Pork and Lamb

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
Saddle of lamb, breaded	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg
Preheat  300 °C	Step 1  260 °C 4 min 20 % Level 5		Step 2  85 °C		Step 3  85 °C 20 % Level 2 54 °C	
Accessories: Grid						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Lamb chop	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg
Preheat  300 °C	Step 1  260 °C 20 % Level 5 54 °C					
Accessories: Grid						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Spare ribs	6x 2 kg	6x 4 kg	10x 2 kg	10x 4 kg	20x 2 kg	20x 4 kg
Preheat  100 °C	Step 1  100 °C 60 min		Preheat 2  250 °C 60 %		Step 3  180 °C 20 min 40 %	
Accessories: Grid First cook, marinate, grill, 3 ribs per grid						

Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Medallions of pork	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg
Preheat  300 °C	Step 1  250 °C 20 % 58 °C					
Accessories: Grid						

Pork and Lamb



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Pork chop, breaded	6x 6 pc.	6x 12 pc.	10x 6 pc.	10x 12 pc.	20x 6 pc.	20x 12 pc.
Preheat  230 °C	Step 1  200 °C 10 min 20 %					
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
Rissoles, meat loaf	5x 8 pc.	5x 16 pc.	8x 8 pc.	8x 16 pc.	16x 8 pc.	16x 16 pc.
Preheat  300 °C	Step 1  180 °C 8 min 40 %					
Accessories: Granite-enamelled container						



Load 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 GN
Preheat  300 °C	Step 1  160 °C 14 min					
Accessories: Granite-enamelled container						




Game and Poultry

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
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  180 °C	Step 1  130 °C 40 % 54 °C					
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
Pheasant	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg
Preheat  200 °C	Step 1  160 °C 20 min 20 %		Step 2  220 °C 5 min 20 %			
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
Wild duck 1,300 g	2x 8 pc.	4x 8 pc.	3x 8 pc.	6x 8 pc.	6x 8 pc.	12x 8 pc.
Preheat  180 °C	Step 1  140 °C 45 min 20 %					
Accessories: Chicken superspike						

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  160 °C	Step 1  130 °C 100 min 40 %		Step 2  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 GN
Goose	3x 6 kg	3x 12 kg	5x 6 kg	5x 12 kg	10x 6 kg	10x 12 kg
Preheat  100 °C	Step 1  100 °C 20 min		Step 2  140 °C 60 min 40 %		Step 3  150 °C 60 min 40 %	
Accessories: Grid or 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
Duck	1x 4 pc.	1x 8 pc.	2x 4 pc.	2x 8 pc.	4x 4 pc.	4x 8 pc.
Preheat  180 °C	Step 1  150 °C 50 min 100 % Level 3		Step 2  180 °C 20 min 40 %			
Accessories: Duck superspike						





Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Chicken 950 g	2x 10 pc.	4x 10 pc.	3x 10 pc.	6x 10 pc.	6x 10 pc.	12x 10 pc.
Preheat  180 °C	Step 1  170 °C 88 °C 40 %					
Accessories: Chicken superspike						




Sausages, Terrines, or Soufflés

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
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  100 °C	Step 1   75 °C 70 °C					
Accessories: Grid or container, stainless steel 20 mm						



Load sizes	6x1/1 GN	6x2/1 GN	10x1/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Lasagne, cannelloni, potato gratin, vegetable gratin, moussaka	3x 3 kg	3x 6 kg	5x 3 kg	5x 6 kg	10x 3 kg	10x 6 kg
Preheat  260 °C	Step 1    160 °C 35 min 60 %					
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
Grilled sausages	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg
Preheat  300 °C	Step 1    180 °C 5 min 20 %					
Accessories: granite-enamelled container						

Load 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  100 °C	Step 1   78 °C 72 °C					
Accessories: Grid						

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  100 °C	Step 1  80 °C 100 % Level 2 70 °C					
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  260 °C	Step 1  160 °C 25 min 60 %					
Accessories: Granite enamelled container, 40 mm						