



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.

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	Step 1					
						
160 °C	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	Step 1					
						
200 °C	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	Step 1					
						
180 °C	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	Step 1					
						
180 °C	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	Step 1					
 180 °C	 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
Rolls	6x12 pc.	6x24 pc.	10x12 pc.	10x24 pc.	20x12 pc.	20x24 pc.
Preheat	Step 1		Step 2			
 180 °C	 170 °C 4 min. 80 % Level 4		 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 fillet, turbot fillet, 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

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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	Step 1					
						
240 °C	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	Step 1					
						
270 °C	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	Step 1					
						
100 °C	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	Step 1					
						
100 °C	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 roulade FI	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





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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 outlet, 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.
<p>Preheat</p> <div style="display: flex; align-items: center;">  <div style="margin-left: 20px;">270 °C 20 %</div> </div> <p>Step 1</p> <div style="display: flex; align-items: center;">  <div style="margin-left: 20px;">230 °C 5 min 20 %</div> </div> <p>Accessories: granite-enamelled container</p>						
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
<p>Preheat</p> <div style="display: flex; align-items: center;">  <div style="margin-left: 20px;">200 °C 20 %</div> </div> <p>Step 1</p> <div style="display: flex; align-items: center;">  <div style="margin-left: 20px;">150 °C 90 min 40 %</div> </div> <p>Accessories: Granite enamelled container, 20 mm</p>						





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

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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	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 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
Grilled 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						



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