PROFESSIONAL COOKING
RECIPE BOOK

Compliments on your choice!

This oven provides you with an intelligent and skilled ally in the kitchen, to give free rein to your creative culinary talents.

All your efforts and space requirements are now minimised thanks to the total simplicity and precision of this oven.

From Mediterranean cooking to international recipes, there is nothing that can't be achieved with the host of operating modes featured in this appliance.

The following pages provide you some information and suggestions to give you a comprehensive overview of this cooking system, designed to meet your specific requirements and fulfil all needs in the kitchen.

This oven will get you back in the driver's seat, protected from the manifold daily inconveniences and cumbersome chores of traditional cooking, to enable you to dedicate yourself entirely to the ART OF CUISINE!

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INTRODUCTION

When organising cooking, an increasing amount of space is dedicated to technology and less and less to bulky single-purpose equipment.

In this context the ovenis emerging as the "prince" of appliances as it enables a wide range of cooking options, thanks to the special feature of being able to choose or even combine steam with dry heat, as well as the compact dimensions with respect to load capacity.

Thanks to the central electronic card, the safety systems, computerised control and management of the cooking modes, totally rounded design of the oven cavity, exclusive production and assembly criteria, high precision electrical and electronic components, this oven has become a highly reliable product and an optimal investment for users.

Use of this oven enables, with only one appliance, the sure solution of all cooking problems and types; it improves organisation in the kitchen; it simplifies management and maintenance; and it offers customers optimal performance both in terms of diet and the culinary art.

This appliance is built in full observance of the strictest European and American standards.
This oven is available in 60 countries around the world, a demonstration of success which knows no bounds.

CONVECTION + HUMIDIFICATION

Production of dry hot air which is evenly distributed by means of a bidirectional fan with single speed and which can be combined with production of moisture via the humidifier.
Temperature selection range: 30°C - 300°C.

For all dishes that can be cooked with a conventional static oven, with the increasingly well-known and popular advantage of hot forced air.
This cooking method is ideal for roasting, au gratin, grilling, browning, frying, or regenerating while the humidifier can be used to prevent external drying of the product.

Why use hot forced air instead of a static oven?

- Because the oven reaches the required cooking temperature in less time.
- Because cooking times are reduced and food can be cooked at lower temperatures.
- Because for the same quantity of food this method saves energy, ingredients and condiments.
- Because hot forced air distributes the heat evenly and it produces perfect cooking results, enhancing the quality of final dishes.

PLUSES

- Optimised loading: different dishes can be cooked at the same time without any mixing of taste or aromas.
- With the numerous automatic devices incorporated in the oven, dishes can be cooked without the necessity of handling food or continuously checking progress.
- With respect to traditional static ovens, savings of 70 - 80% in condiments; 30-40% in energy consumption.
- **Possibility of cooking products that are normally prepared on other appliances (see fried and grilled food).**

CONVECTION + CLIMA

Production of dry hot air which is evenly distributed by means of a bidirectional fan with single speed.
Temperature selection range: 30°C - 300°C.

For all dishes which require a particularly humid atmosphere, such as white meat, game, roasts, lasagna, braised meat, bread and leavened products, cakes, sponge cakes, flans and for regenerating food.

How can food be kept tender and succulent?

- **CLIMA is the system for automatic control of humidity to generate and maintain a constant humidity level in the oven chamber according to the specific dish requirements.**
- CLIMA enables the system to restore the correct surface humidity in all products with a low liquid content.
- This cooking method prevents internal and external drying of the product.
- Given the same ingredients, dishes retain volume, are more tender and evenly cooked.

PLUSES

- The programming mode enables automatic leavening and cooking, defrosting and cooking, etc., without the need for intervention or food handling with evident savings in terms of time and effort.
- The quality of the food and the presentation of leavened dishes are equal, if not superior, to that obtained with specialist ovens for bakers.
- Reduced evaporation of the water content of foods helps maintain their flavour and aroma, while reducing weight loss.

LOW TEMPERATURE STEAM

from 30°C to 85°C

Production of moist, saturated steam at atmospheric pressure, which is evenly distributed by means of a fan.
Temperature range: from 30°C to 85°C.

This cooking method is a recent introduction in the kitchen, and enables cooking of food with a delicate structure or consistency, such as fruit, bean shoots, mushrooms, small fish and special dishes such as pâté, crème caramel, flans, Bain Marie cooking, delicate dishes and vacuum-packed products.

Why cook food with low temperature steam instead of boiling?

- Because foods of vegetable and animal origin contain a percentage of water ranging from 60 to 90% of the total mass. It is therefore obviously better to exploit rather than waste this resource.
- Because water has high specific heat, i.e. it permits good heat exchange with only small variations in temperature: a moist steam environment guarantees heating efficiency far greater than any other.
- Because it replaces all Bain Marie cooking, the results of which are traditionally difficult to guarantee.

PLUSES

- Foods retain to a greater degree: mineral salts, nutrients, proteins, enhancing flavour, consistency, colour.
- Loss of weight/volume during cooking is greatly reduced (giving more portions from the same amount of raw materials).
- Less energy is consumed (only a few litres of water compared with hundreds for conventional boiling).
- Work time is improved as idle time is eliminated (waiting for the water to boil).
- Less space is required in the kitchen. A single 20 x GN 2/1 oven cooks quantities equal to 3 x 150 litre pans.
- Products of different types can be cooked at the same time: e.g. fish and vegetables without any transfer of flavour.

ATMOSPHERIC STEAM

from 85°C to 100°C

Production of moist, saturated steam at atmospheric pressure, which is evenly distributed. Temperature range: from 85°C to 100°C.

For all foods normally boiled in pans with consequent waste of large quantities of water and energy and loss of nutrients: vegetables, meat, fish…

Why cook food with atmospheric steam instead of boiling?

- Because foods of vegetable and animal origin contain a percentage of water ranging from 60 to 90% of the total mass. It is therefore obviously better to exploit rather than waste this resource.
- Because water has high specific heat, i.e. it permits good heat exchange with only small variations in temperature: a moist steam environment guarantees heating efficiency far greater than any other.

PLUSES

- Foods retain to a greater degree: mineral salts, nutrients, proteins, enhancing flavour, consistency, colour.
- Loss of weight/volume during cooking is greatly reduced (giving more portions from the same amount of raw materials).
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- Less space is required in the kitchen. A single 20 x GN 2/1 oven cooks quantities equal to 3 x 150 litre pans.
- Products of different types can be cooked at the same time: e.g. fish and vegetables without any transfer of flavour.

FORCED STEAM

from 100°C to 130°C

Production of moist, saturated steam at atmospheric pressure and high temperature regulated by heat sensors that maintain the required temperature in the oven chamber.
Temperature selection range: from 100°C to 130°C.

An indispensable cooking method to prevent temperature drops and consequently longer cooking times.

Why choose forced steam?

- Because this method enables cooking of large quantities of frozen products in reduced times.

PLUSES

- Large amounts produced in limited spaces and times.
- Guaranteed precise, uniform temperature giving evenly cooked products.
- Considerable savings in water and energy compared to conventional systems, less work and less risk of accident (no need to pour or move large quantities of hot water).

TARGETED STEAM
(VACUUM-PACKED PRODUCT COOKING)

75°C

Production of moist, saturated steam at atmospheric pressure and high temperature regulated by heat sensors that maintain the oven temperature between 50°C and 92°C

The use of food packed under vacuum in plastic heat resistant and sealed packs is nowadays widespread in modern kitchens. Vacuum packs have a great many advantages and points in their favour:

1 - Food is preserved in an airless atmosphere, eliminating the danger of oxidation for long periods.
2 - Maximum hygiene, as the food cannot be handled directly.
3 - All the volatile and water-soluble substances in the food are preserved.
4 - Shrinkage is reduced to a minimum because evaporation does not take place.
5 - The nutritional and organic qualities of the food are preserved and magnified.

Why cook and preserve in a vacuum?

- Because the best raw materials can be bought when they are in season, prepared and preserved under vacuum, thereby creating a food bank.
- Because cooking in vacuum packs makes the food exceptionally tasty, added aromas are exalted, benefiting a healthier and lighter diet.
- There is no waste.
- No additives are used: a big advantage for allergy sufferers.
- Because "gourmet" dishes can be prepared ahead of time and kept at a temperature of 3°C for up to 20 days.

  A big advantage for "à la carte" catering.

PLUSES

- Exceptional quality of conservation.
- Hygiene assured.
- Flexible storage according to the real availability of prime quality raw materials.
- Less weight loss compared to any other type of cooking. Maximum 3 - 4%.

COMBI MODE WITH CLIMA

Simultaneous production of dry hot air and heated steam, with their forced and uniform distribution combined with automatic control of humidity (**CLIMA** system). Temperature selection range: 30°C - 300°C.

This is a cooking method with which it is possible to prepare, quickly and surely, all those dishes previously requiring long cooking times, continuous checking and handling, occasional basting with water (replaced with the use of the **CLIMA** system), condiments, sauces. Combi steam/convection cooking is ideal for braising, stewing, roasting, lasagna, meat loaf, roast beef, trotters and all large joints. **CLIMA** is the system for automatic control of humidity to generate and maintain a constant humidity level in the oven chamber, also taking into account the release of water by the product itself.

Why choose combi mode cooking?

- Because this cooking mode combines the advantages of heat convection (speed, energy savings, weight, space) with those of steam cooking (very little loss of organic qualities or nutrients, less fat or added condiments).
- Because it is a cooking method essential for all foods which require high cooking temperatures and a steam-filled atmosphere in order to limit shrinkage.
- There is no waste.
- Because programming and the numerous automatic devices incorporated in the oven enable cooking modes, cycles and sequences to be set up without any further need for checking.

PLUSES

- Light but tasty dishes.
- Quality, uniformity and precision in the cooking process.
- Reduced energy consumption.
- Less risk of shrinking or wasting food.
- Less time dedicated to assisting the cooking process.
- Remarkable savings in space.

REGENERATION

Convection or combi with **CLIMA** system. Automatic oven humidity control, the exact degree of humidity being regulated by the action of: increasing humidity or releasing excess steam through the automated oven vent.
Regeneration temperature from 90°C to 140°C with variable percentages of humidity.

New way of using the oven for heating up frozen foods on trays, in portions or on plates. It is not really a cooking mode, but a supplementary function provided automatically by the oven, making it truly multi-purpose and eliminating the need for other appliances (e.g. microwave ovens).

Why use a regenerating program?

- Because in organising modern catering services increasing attention is being paid to the conservation of foods at specific temperatures. This has become important for reasons of hygiene, storage, immediate availability of ingredients or made-up dishes. In this way food can be prepared and served rapidly without altering its organic and nutritional qualities and with a pleasing, "freshly cooked" appearance.
- Because it simplifies collective catering and banquets, enabling the preparation of a more varied menu.
- Because it separates production from distribution with evident advantages.

PLUSES

- Optimal versatility of temperatures and degrees of humidity in the oven to obtain the most suitable regeneration mode for any type of product.
- Extremely fast regeneration.
- Delicate and even regeneration.
- Heat, flavour, consistency exactly the same as a freshly cooked dish.

CORE PROBE COOKING

MULTIPOINT PROBE NEEDLE PROBE

This cooking mode monitors the increase in temperature at the core of the food as it is cooking. This makes it possible to obtain exact and uniform cooking notwithstanding the size of the piece/dish. The cooking times and/or cycles are automatically selected by the probe until the set temperature is reached (point at which cooking is perfect).
This method is essential for cooking foods that need to reach a certain temperature in the centre, e.g. roast beef or large pieces of meat and fish.

Multipoint probe: Innovative cooking method to control cooking by means of temperature sensors inside the needle inserted in the centre of the food to be cooked. Temperature selection range: from 5°C to 99°C.

Needle probe: (optional, diameter 1 mm). This needle probe can also be used for control of small/delicate items. Indispensable for cooking vacuum-packed products.

Why not ensure precision in the kitchen too?

- Cooking and knowing the actual temperature in the centre of the food mass, in real time, represents complete certainty and stimulates the creativity of any cook.
- When you know the core temperature, the quality of cooking can be perfected according to individual taste as the juice content of the food can be adjusted to take preferences into account.

PLUSES

- Precise cooking, irrespective of the quantity or mass of the food.
- Cooking is more finely controlled, eliminating the risks of shrinkage or wasting food.
- Time saving: automatic control of cooking process.
- Rigorous hygiene. When the core temperature is known, there is no need to handle or skewer the food.
- **Multipoint:** Releases the user from having to locate the exact core of the product thanks to the sensors inside the needle, which ensure automatic position, the constant reference to the lowest temperature, i.e. that closest to the core.

CORE TEMPERATURES

BEEF	
FILLET	from 54°C to 58°C
ROAST BEEF	from 48°C to 55°C
ROASTS	from 80°C to 84°C
BOILED	from 87°C to 90°C
VEAL	
LEG	from 75°C to 78°C
CAP	from 75°C to 78°C
FRICANDEAU	from 75°C to 78°C
SHOULDER	from 75°C to 80°C
RACK	from 67°C to 72°C
LOIN	from 67°C to 72°C
PORK	
LEG	from 68°C to 72°C
RACK	from 65°C to 70°C
LOIN	from 67°C to 72°C
SHOULDER	from 70°C to 75°C
SHANK	from 78°C to 83°C
BOILED HAM	from 67°C to 70°C
SUCKLING PIG	from 68°C to 73°C
LAMB	
LEG	from 78°C to 83°C
RACK	from 70°C to 75°C
POULTRY	
CHICKEN	from 82°C to 85°C
TURKEY	from 80°C to 85°C
TURKEY BREAST	from 67°C to 72°C
DUCK	from 80°C to 85°C
DUCK BREAST (Pink)	from 55°C to 57°C
FISH	
SALMON	from 58°C to 63°C
"PESCI IN BELLA VISTA"	from 60°C to 65°C
PATE' AND TERRINES	
PATE'	from 72°C to 73°C
FOIE-GRAS	45°C
CHICKEN TERRINE	from 62°C to 65°C
FISH TERRINE	from 60°C to 65°C

SLOW COOKING AT LOW TEMPERATURE

Cooking mode which combines the use of particularly long cooking times with cooking temperatures below 140°C.

Thanks to the option of creating cooking programs, this oven can carry out any type of slow cooking and therefore use the oven in what are normally idle times: at night, during breaks, etc.
Slow cooking creates a "tenderising" effect on the food, making it more succulent, and reduces shrinkage because it is cooked at a lower temperature (very important for game, large joints, turkey, suckling pig, legs, beef, mutton, deer, elk), enhancing the flavour and juice of the meat.

Why cook quickly by day if it can be done slowly at night?

- Slow cooking brings back the time-honoured tradition of preparing food over a fire or embers, with the added advantages of hygiene and oven cooking.
- When cooking is complete, a hold mode cycle can be used to keep the food "oven fresh" for many hours (see hold function).
- Slow cooking takes a long time (4-8 hours): thanks to the programmer, it can be carried out in idle times and, by reducing the speed, energy consumption is reduced since the oven operates with limited heating power.
- Weight loss is greatly reduced and savings are such that the cost of the oven is offset in a short time.

PLUSES

- No checks or further operations are required.
- The quality of cooking and presentation of fibrous meats like game is improved.
- Shrinkage is extremely limited and no added fats or condiments are necessary.

COOKING CYCLES IN AUTOMATIC PROGRAMMABLE SEQUENCES

Among the great exclusive features of this appliance is automatic cooking in sequence to enable the selection of a program with different cooking cycles.

The oven can be manually controlled by setting the required cooking mode, as and when necessary. They can also be controlled automatically in a programmed sequence, selecting and starting the cooking mode previously set and memorised. This second option is ideal for cooking cycles which are repeated or standardised, as it is possible to obtain uniform quality in cooking, whoever the operator might be.

Why be tied to the cooking process when it's possible to program it?

- If cooking is essentially a question of wide experience, to have an instrument which can organise, memorise and activate this accumulated knowledge is to liberate cooks from all the less gratifying chores of conventional cooking and allow them the freedom to express creativity and flair.
- The use of the oven, the planning of times and cooking modes and temperatures, and the organisation of staff can all be rationally dealt with in an orderly manner as the cooking cycle needs less "assistance".

PLUSES

- Working conditions and efficiency are improved (rapidity and yield).
- Customers benefit from constant quality.
- Less time is dedicated to assisting the cooking process, making time available for finishing off dishes.
- Possibility of preheating cycles in automatic sequence.

GENERAL HINTS

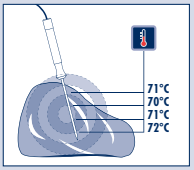
* Pre-heating the oven

The pre-heating stage is very important and is useful to gain good results from your cooking. It also ensures that the cooking times given in the recipe book are correct.

- Normally the oven should **always be pre-heated**.
- The oven should be pre-heated at a temperature value that is 15-25% greater than the required cooking temperature.
- In the case of steam cooking frozen products or bulk quantities, pre-heating is recommended with the Forced Steam function at 115°-120°C.
- To cook without drying the outer surface of the food, it is advisable to cook au gratin by convection with the percentage of humidity set in proportion to the food being cooked.

* Using the core temperature probe

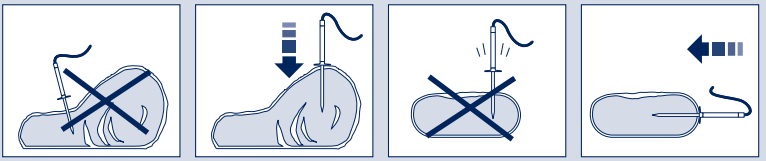
- When cooking with the temperature regulated by the core probe, it is essential to spear it right into the heart of the food item. The probe should be pushed all the way in, from top to bottom, to reach the centre or core of the food item.



• On ovens equipped with the multipoint probe, it is sufficient to insert it in the largest section of the product to be cooked.

• With items that are not very thick (i.e. thicknesses less than double the length of the probe), the probe should be speared into the food horizontally as this is the only way to reach the heart of the mass without leaving out part of the probe. The needle probe is recommended with small joints.

* Cooking temperature



The recipes on the following pages give cooking temperatures which may seem low. It is advisable not to change them completely, since they have been calculated after many tests carried out in our experimental kitchen. If they are not observed, the evenness and quality of cooking may be jeopardised.

* Spacing between trays

When loading, pay particular attention to the space between trays. There must be circulation of air in order to obtain homogeneous cooking. If the trays are resting one on the other, air cannot circulate and cooking will be uneven. Observe the loading limits indicated in the recipe book.

GENERAL HINTS

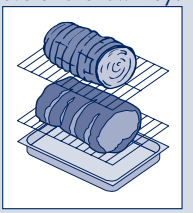
* Type of trays

For best results, it is indispensable to use the most suitable trays according to the different types of product: perforated trays in aluminium or aluminised plate for pastry/ bakery products, perforated containers for steaming, rack containers for chips, special racks for cooking chickens, etc.

* Loading the trays

The recipes on the following pages show, for each oven model and for each recipe, the quantity of food to place into each tray in kg or in pieces. If you observe these instructions, the quality of your cooking will be perfect. The depth of the tray must be suitable for the height of the food.

For even cooking, it is preferable to distribute the load over several shallow trays rather than loading just one extremely deep tray.



* Partial load

If the oven is not to be fully loaded, space out the trays evenly. With large loads of meat, it is advisable to put the product on a rack with a single tray below, so that the product need not be turned and the cooking juices may be collected and used for making the sauces.

Use the special racks for cooking chicken. It is indispensable to put a tray underneath to collect fat.

* Reducing fats

The oven makes it possible to reduce the use of condiments, oil, butter, fats and spices to a negligible amount. Therefore, use fats very sparingly in your cooking, enhancing the nutrients in the food and providing a healthier diet.

* The quality of water

Water is the fundamental element in the oven. Make sure that your oven is supplied with soft water. If the water in your area is hard, soften it before use.

* Cleaning without labour

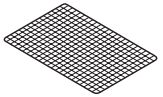
In order to always obtain the best cooking results and an efficient appliance, we suggest you clean the oven daily. Carefully follow the procedures given in the instruction booklet.

To ensure perfect cleaning of the oven, we recommend use of a proprietary alkaline detergent.

* Opening the oven door during cooking

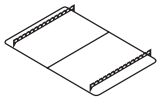
During steam cooking, avoid opening the oven door to prevent prolonged cooking times. Do not put your face close to the oven when opening the door. The steam coming out can cause burns.

EXCLUSIVE ACCESSORIES FOR SPECIAL COOKING



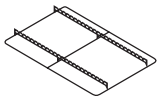
Special stainless steel rack for cooking vegetables

Mod. **GV110** - 1/1 GN
Mod. **GV210** - 2/1 GN



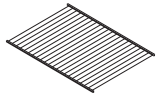
Special rack for cooking kebabs, in stainless steel

Mod. **GS111** - 1/1 GN



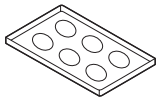
Special rack for cooking meat and fish kebabs, in stainless steel

Mod. **GS112 -** 1/1 GN



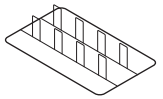
Special rack for cooking meat and fish, in aluminium

Mod. **GC113** - 1/1 GN



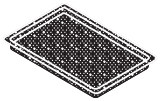
Teflon-coated aluminium non-stick tray for chips

Mod. **TF106** - 1/1 GN - 6 pcs.
Mod. **TF112** - 2/1 GN - 12 pcs.



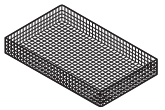
Chicken roasting rack, in stainless steel

Mod. **P1108** - 1/1 GN - 8 pcs.



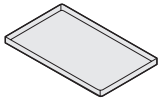
Enamelled baking tray h. 20 - 40 - 65 mm

Mod. **S1102 - S1104 - S1106** - 1/1 GN
Mod. **S2102 - S2104 - S2106** - 2/1 GN



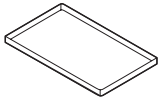
Mesh basket for pre-fried food, in stainless steel - h. 40 mm

Mod. **R1104** - 1/1 GN
Mod. **R2104** - 2/1 GN



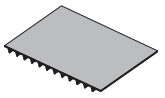
Teflon-coated non-stick aluminium tray for fried food h. 20 - 40 - 65 mm

Mod. **AT02 - AT04 - AT06** - 1/1 GN



Aluminium cake tray
Mod. **A1102** - 1/1 GN

Perforated baking tray
Mod. **AF102** - 1/1 GN



Heat-retaining aluminium plate

Mod. **AP110** - 1/1 GN
Mod. **AP064** - 600 x 400

Contact your area dealer to learn about the full range of accessories available.

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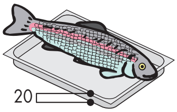
LARGE BAKED FISH **(WITH PROBE)**

Pre-heat to 180 °C. Insert the probe in the thickest part, near the central bone. Teflon-coated aluminium tray.



Type of oven grille/tray	Q.ty per Tray	Total time	Cooking cycle	Mode	Oven temperature	Cooking time / Core temperature	Humidity	Ventilation speed*
GN 2/3	1 pcs	--	1	Combi convection/steam	150°C	50°C	10%	Standard speed
GN 1/1	1÷2 pcs		2	Convection	170°C	65°C	20%	Standard speed
GN 2/1	2÷4 pcs							

Type of oven grille/tray

- GN 2/3
- GN 1/1
- GN 2/1

Total time in minutes

Cooking cycle

Mode

- Convection cooking mode
- Steam cooking mode
- Combi convection/steam cooking mode

Oven temperature

Cooking time / Core temperature

Automatic control of the humidity

- Vent open

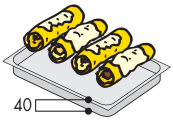
Ventilation speed (* if present)

- Low speed
- Standard speed

ATTENTION: Variable time according to the load size and quantity

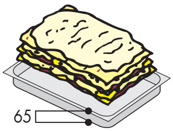
L 01 CREPES, CANNELLONI

Pre-heat to 220 °C. Solid steel tray.

		Q.ty per Tray			Mode				*
	GN 2/3	20 pcs		1		170°C	10′	60%	
	GN 1/1	30 pcs	15′						
	GN 2/1	60 pcs		2		190°C	5′	20%	

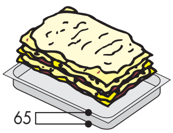
L 02 BAKED LASAGNE

Pre-heat to 180 °C. Solid steel tray.

		Q.ty per Tray			Mode				*
	GN 2/3	3,3 kg		1		150°C	30′	50%	
	GN 1/1	5 kg	--						
	GN 2/1	10 kg		2		170°C	15′	10%	

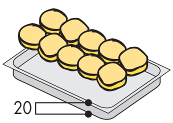
L 03 BAKED LASAGNE **(WITH PROBE)**

Pre-heat to 180 °C. Solid steel tray.

		Q.ty per Tray			Mode				*
	GN 2/3	3,3 kg		1		150°C	70°C	50%	
	GN 1/1	5 kg	--						
	GN 2/1	10 kg		2		170°C	95°C	10%	

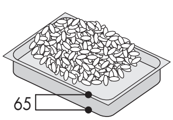
L 04 FIRST COURSES AU GRATIN

Pre-heat to 250 °C. Solid steel tray. **A.L.** = Any load

		Q.ty per Tray			Mode				*
	GN 2/3	A. L.							
	GN 1/1	A. L.	15′	1		200°C	15′		
	GN 2/1	A. L.							

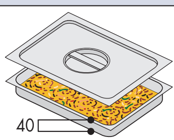
L 05 STEAMED RICE (e.g. Vialone Nano Rice)

Add twice as much liquid as rice. Pre-heat to 120 °C in combi mode. Solid steel tray.

		Q.ty per Tray			Mode				*
	GN 2/3	1,3 kg							
	GN 1/1	2 kg	15′	1		100°C	15′	--	
	GN 2/1	4 kg							

L 06 PAELLA (e.g. Parboiled Rice)

Pre-heat to 220 °C. Add enough liquid to cover the rice. Solid steel tray with lid.

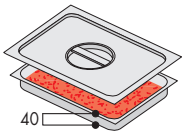
		Q.ty per Tray			Mode				*
	GN 2/3	650 gr		1		170°C	15′	20%	
	GN 1/1	1 kg	20′						
	GN 2/1	2 kg		2		195°C	5′	10%	

ATTENTION: Variable time according to the load size and quantity

L 07 TOMATO SAUCE

Pre-heat to 190 °C. Sautéed vegetables by convection at 180 °C, add tomatoes, mix and braise. Solid steel tray with lid.

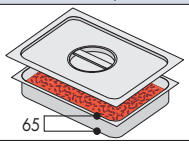
Q.ty per Tray		Time	Mode				
GN 2/3	2,6 kg	1h 30′	1		150°C	1h 30′	70%
GN 1/1	4 kg						
GN 2/1	8 kg						



L 08 MEAT SAUCE

Pre-heat to 190 °C. Sautéed vegetables and meat by convection at 180 °C, add tomatoes, cover and braise. Solid steel tray with lid.

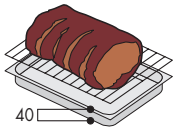
Q.ty per Tray		Time	Mode				
GN 2/3	2,6 kg	2h 30′	1		150°C	2h 30′	70%
GN 1/1	4 kg						
GN 2/1	8 kg						



ATTENTION: Variable time according to the load size and quantity

L 09 TRADITIONAL ROASTS **(WITH PROBE)**: rack of veal, pork loin, rolls, etc.

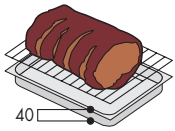
Pre-heat to 240 °C. Steel rack on tray.



Q.ty per Tray		Time	Mode		°C		
GN 2/3	4 kg	--	1		190°C	10′	10%
GN 1/1	6 kg		2		150°C	50°C	20%
GN 2/1	12 kg		3		160°C	70°C	40%

L 10 TRADITIONAL ROASTS - Slow Cooking **(WITH PROBE)**

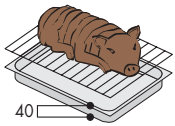
Pre-heat to 220 °C. Steel rack on tray.



Q.ty per Tray		Time	Mode		°C		
GN 2/3	4 kg	--	1		180°C	15′	10%
GN 1/1	6 kg		2		110°C	60°C	50%
GN 2/1	12 kg		3		150°C	70°C	40%

L 11 ROASTS WITH RIND **(WITH PROBE)**: Leg of pork, porchetta

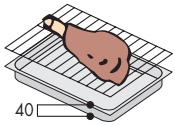
Pre-heat to 120 °C in combi mode. Glaze during cooking, smoothen the rind. Steel rack on tray.



Q.ty per Tray		Time	Mode		°C		
GN 2/3	1 pcs	--	1		100°C	10′	--
GN 1/1	1 pcs		2		130°C	72°C	20%
GN 2/1	2 pcs		3		190°C	15′	10%

L 11 ROASTS WITH RIND **(WITH PROBE)**: Leg of veal and lamb

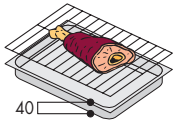
Pre-heat to 120 °C in combi mode. Glaze during cooking, smoothen the rind. Steel rack on tray.



Q.ty per Tray		Time	Mode		°C		
GN 2/3	1÷2 pcs	--	1		100°C	10′	--
GN 1/1	1÷4 pcs		2		130°C	72°C	20%
GN 2/1	2÷8 pcs		3		190°C	15′	10%

L 12 SHIN OF VEAL, PORK (whole)

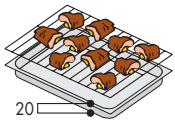
Pre-heat to 130 °C in combi mode. Steel rack on tray.



Q.ty per Tray		Time	Mode		°C		
GN 2/3	2÷4 pcs	1h 45′	1		100°C	5′	--
GN 1/1	3÷6 pcs		2		130°C	90′	70%
GN 2/1	6÷12 pcs		3		180°C	10′	70%

L 13 ROASTED PORK CHOPS

Pre-heat to 180 °C. Steel rack on tray.

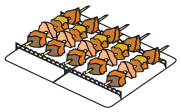


Q.ty per Tray		Time	Mode		°C		
GN 2/3	2,6 kg	45′	1		130°C	15′	70%
GN 1/1	4 kg		2		150°C	15′	50%
GN 2/1	8 kg		3		180°C	15′	60%

ATTENTION: Variable time according to the load size and quantity

L 14 MIXED MEAT KEBABS

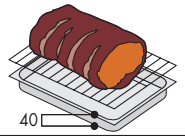
Pre-heat to 250 °C. Special steel rack for cooking kebabs.



Q.ty per Tray		Time	Level	Mode	°C	Time	Humidity	*
GN 2/3	8 pcs	15′	1		190°C	15′	20%	
GN 1/1	12 pcs							
GN 2/1	24 pcs							

L 15 ROAST-BEEF AND WHOLE FILLETS **(WITH PROBE)**

Pre-heat to 250 °C. Steel rack on tray.



Q.ty per Tray		Time	Level	Mode	°C	Time	Humidity	*
GN 2/3	4 kg	--	1		230°C	8′	10%	
GN 1/1	6 kg		2		80°C	53°C	20%	
GN 2/1	12 kg							

L 16 STEW, BRAISED MEAT WITH LID

Pre-heat to 190 °C. After having browned the sauté and meat by convection at 180 °C, cover with the lid.
Solid steel tray with lid.

Q.ty per Tray		Time	Level	Mode	°C	Time	Humidity	*
GN 2/3	2,3 kg	2h 00′	1		150°C	2h 00′	70%	
GN 1/1	3,5 kg							
GN 2/1	7 kg							

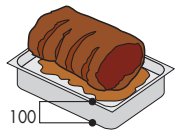
L 16 OSSOBUCO WITH LID

Pre-heat to 190 °C. After having browned the sauté and meat by convection at 180 °C, cover with the lid.
Solid steel tray with lid.

Q.ty per Tray		Time	Level	Mode	°C	Time	Humidity	*
GN 2/3	6÷8 pcs	2h 00′	1		150°C	2h 00′	70%	
GN 1/1	10÷12 pcs							
GN 2/1	20÷24 pcs							

L 17 BRAISED MEAT AND POT ROASTS WITH LID **(WITH PROBE)**

Pre-heat to 160 °C. Brown the meat and bottom at 180 °C, add the wine and the dressing. Cover the tray with the lid.
Solid steel tray with lid.



Q.ty per Tray		Time	Level	Mode	°C	Time	Humidity	*
GN 2/3	4 kg	--	1		130°C	90°C	80%	
GN 1/1	6 kg		2		100°C	30′	50%	
GN 2/1	12 kg							

L 18 CUTLETS

Pre-heat to 190 °C. Solid steel tray.

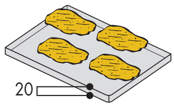
A.L. = Any Load

Q.ty per Tray		Time	Level	Mode	°C	Time	Humidity	*
GN 2/3	A. L.	12′	1		160°C	12′	40%	
GN 1/1	A. L.							
GN 2/1	A. L.							

ATTENTION: Variable time according to the load size and quantity

L 19 BREADED VEAL CUTLETS AND BREADED MEAT

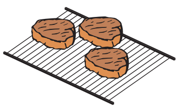
Pre-heat to 250 °C. Spray oil on the product. Teflon-coated aluminium tray.



	Q.ty per Tray			Mode				*
GN 2/3	6 pcs	10′	1		195°C	10′	20%	
GN 1/1	9 pcs							
GN 2/1	18 pcs							

L 20 GRILLED MEAT

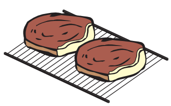
Pre-heat to 270 °C. Special rack for cooking meat, in aluminium. **A.L.** = Any Load



	Q.ty per Tray			Mode				*
GN 2/3	A. L.	6′	1		250°C	6′	10%	
GN 1/1	A. L.							
GN 2/1	A. L.							

L 21 GRILLED RIBS, FILLET **(WITH PROBE)**

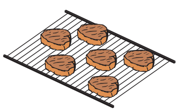
Pre-heat to 270 °C. Preheated special rack for cooking meat, in aluminium.



	Q.ty per Tray			Mode				*
GN 2/3	1÷3 pcs	--	1		250°C	50°C	10%	
GN 1/1	2÷6 pcs							
GN 2/1	4÷12 pcs							

L 22 GRILLED PORK AND VEAL FILLET **(WITH PROBE)**

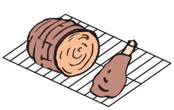
Pre-heat to 270 °C. Preheated special rack for cooking meat, in aluminium.



	Q.ty per Tray			Mode				*
GN 2/3	8 pcs	--	1		250°C	58°C	10%	
GN 1/1	12 pcs							
GN 2/1	24 pcs							

L 23 STEAMED MEAT: BOILED **(WITH PROBE)**

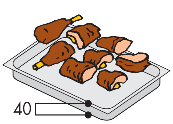
Pre-heat to 120 °C in combi mode. Steel rack.



	Q.ty per Tray			Mode				*
GN 2/3	4 kg	--	1		95°C	90°C	--	
GN 1/1	6 kg		2		100°C	92°C	--	
GN 2/1	12 kg		3		100°C	20′	--	

L 24 BAKED GUINEA FOWL AND RABBIT PIECES

Pre-heat to 200 °C. Solid steel tray.

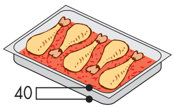


	Q.ty per Tray			Mode				*
GN 2/3	2 kg	35′	1		160°C	20′	40%	
GN 1/1	3 kg							
GN 2/1	6 kg		2		180°C	15′	20%	

ATTENTION: Variable time according to the load size and quantity

L 25 BRAISED CHICKEN AND RABBIT

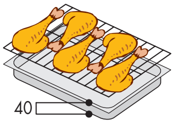
Pre-heat to 220 °C. Solid steel tray.



Tray	Q.ty per Tray	Time	Step	Mode	Temp.	Time / Core temp.	Humidity	Fan*
GN 2/3	2,3 kg		1		160°C	1h 00′	60%	
GN 1/1	3,5 kg	1h 15′						
GN 2/1	7 kg		2		170°C	15′	40%	

L 26 ROAST CHICKEN PIECES

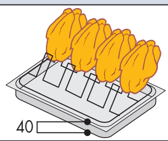
Pre-heat to 230 °C. Steel rack on tray.



Tray	Q.ty per Tray	Time	Step	Mode	Temp.	Time / Core temp.	Humidity	Fan*
GN 2/3	6÷7 pcs		1		200°C	20′	60%	
GN 1/1	10 pcs	35′						
GN 2/1	20 pcs		2		220°C	15′	20%	

L 27 ROAST CHICKEN

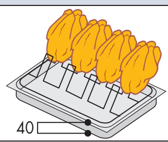
Pre-heat to 200 °C. Chicken rack, in steel. Insert a tray to collect the fats.



Tray	Q.ty per Tray	Time	Step	Mode	Temp.	Time / Core temp.	Humidity	Fan*
GN 2/3	2 pcs		1		165°C	30′	30%	
GN 1/1	8 pcs	55′	2		185°C	15′	10%	
GN 2/1	16 pcs		3		230°C	10′		

L 28 CHICKEN ON THE SPIT **(WITH PROBE)**

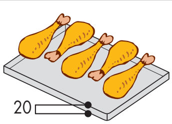
Pre-heat to 270 °C. Chicken rack, in steel. Insert a tray to collect the fats.



Tray	Q.ty per Tray	Time	Step	Mode	Temp.	Time / Core temp.	Humidity	Fan*
GN 2/3	2 pcs		1		220°C	70°C	90%	
GN 1/1	8 pcs	--						
GN 2/1	16 pcs		2		240°C	87°C	20%	

L 29 FRIED CHICKEN PIECES

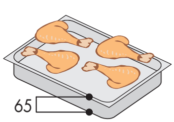
Pre-heat to 250 °C. Spray oil on the product. Teflon-coated aluminium tray.



Tray	Q.ty per Tray	Time	Step	Mode	Temp.	Time / Core temp.	Humidity	Fan*
GN 2/3	10 pcs							
GN 1/1	15 pcs	15′	1		190°C	15′	20%	
GN 2/1	30 pcs							

L 30 LEG OF TURKEY, GOOSE **(WITH PROBE)**

Pre-heat to 175 °C. Solid steel tray.

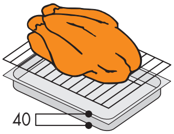


Tray	Q.ty per Tray	Time	Step	Mode	Temp.	Time / Core temp.	Humidity	Fan*
GN 2/3	2 pcs		1		145°C	75°C	80%	
GN 1/1	4 pcs	--						
GN 2/1	8 pcs		2		200°C	85°C	10%	

ATTENTION: Variable time according to the load size and quantity

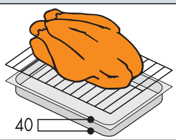
L 31 ROAST DUCK, PHEASANT, GUINEA FOWL

Pre-heat to 185 °C. Steel rack on tray.

	Q.ty per Tray				Mode				*
 40	GN 2/3	2 pcs	1h 10'	1		155°C	50'	70%	
	GN 1/1	3 pcs							
	GN 2/1	6 pcs		2		185°C	20'	30%	

L 32 ROAST DUCK, PHEASANT, GUINEA FOWL **(WITH PROBE)**

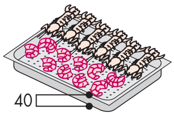
Pre-heat to 185 °C. Steel rack on tray.

	Q.ty per Tray				Mode				*
 40	GN 2/3	2 pcs	--	1		155°C	80°C	70%	
	GN 1/1	3 pcs							
	GN 2/1	6 pcs		2		185°C	85°C	30%	

ATTENTION: Variable time according to the load size and quantity

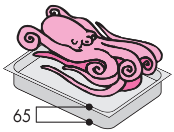
L 33 STEAMED SHELLFISH AND MOLLUSCS

Pre-heat to 120 °C in combi mode. Perforated steel tray.

	Q.ty per Tray				Mode				*
	GN 2/3	1,3 kg	8′	1		95°C	8′	--	
	GN 1/1	2 kg							
	GN 2/1	4 kg							

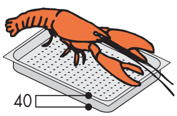
L 34 STEAMED OCTOPUS, SQUID

Pre-heat to 120 °C in combi mode. Solid steel tray.

	Q.ty per Tray				Mode				*
	GN 2/3	2 kg	1h 30′	1		95°C	1h 30′	--	
	GN 1/1	3 kg							
	GN 2/1	6 kg							

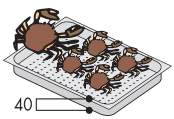
L 35 STEAMED CRAYFISH AND LOBSTER 500 gr.

Pre-heat to 120 °C in combi mode. Perforated steel tray.

	Q.ty per Tray				Mode				*
	GN 2/3	1,6 kg	15′	1		95°C	15′	--	
	GN 1/1	2,5 kg							
	GN 2/1	5 kg							

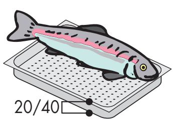
L 36 STEAMED SPIDER CRAB, CRAB

Pre-heat to 120 °C in combi mode. Perforated steel tray.

	Q.ty per Tray				Mode				*
	GN 2/3	1,6 kg	25′	1		95°C	25′	--	
	GN 1/1	2,5 kg							
	GN 2/1	5 kg							

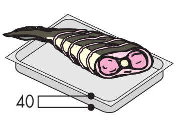
L 37 STEAMED WHOLE FISH **(WITH PROBE)**

Pre-heat to 120 °C in combi mode. Perforated steel tray.

	Q.ty per Tray				Mode				*
	GN 2/3	2 kg	--	1		95°C	67°C	--	
	GN 1/1	3 kg							
	GN 2/1	6 kg							

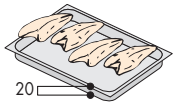
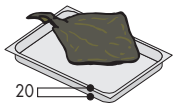
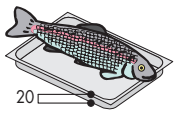
L 38 STEWED WHOLE FISH

Pre-heat to 190 °C. Solid steel tray.

	Q.ty per Tray				Mode				*
	GN 2/3	2 kg	--	1		155°C	15′	30%	
	GN 1/1	3 kg							
	GN 2/1	6 kg		2		175°C	10′	20%	

ATTENTION: Variable time according to the load size and quantity

FISH RECIPE BOOK / L 39..44

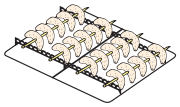
		Q.ty per Tray				Mode				
L 39	FILLETED AND AU GRATIN FISH Pre-heat to 250 °C. Teflon-coated aluminium tray.									
	GN 2/3	6 pcs	10′	1		210°C	10′	50%	
	GN 1/1	9 pcs							
	GN 2/1	18 pcs							
L 40	GRILLED FISH, SLICED OR WHOLE 400 gr. Pre-heat to 260 °C. Preheated special rack, in aluminium.									
	GN 2/3	6 pcs	8′	1		240°C	8′	40%	
	GN 1/1	9 pcs							
	GN 2/1	18 pcs							
L 41	BAKED FISH 500 gr: Bass, Turbot, Sea Bream, etc. Pre-heat to 210 °C. Teflon-coated aluminium tray.									
	GN 2/3	2 pcs	12′	1		180°C	12′	20%	
	GN 1/1	2÷4 pcs							
	GN 2/1	6÷8 pcs							
L 42	BAKED FISH 1000 gr: Bass, Turbot, Sea Bream, etc. Pre-heat to 220 °C. Teflon-coated aluminium tray.									
	GN 2/3	1 pcs	--	1		180°C	25′	40%	
	GN 1/1	1÷2 pcs							
	GN 2/1	2÷4 pcs							
L 43	BAKED FISH **(WITH PROBE)**: Bass, Turbot, Sea Bream, in salt, etc. Pre-heat to 220 °C. Insert the probe in the thickest part, near the central bone. Teflon-coated aluminium tray.									
	GN 2/3	1 pcs	--	1		180°C	65°C	40%	
	GN 1/1	1÷2 pcs							
	GN 2/1	2÷4 pcs							
L 44	LARGE BAKED FISH **(WITH PROBE)** Pre-heat to 180 °C. Insert the probe in the thickest part, near the central bone. Teflon-coated aluminium tray.									
	GN 2/3	1 pcs	--	1		150°C	50°C	30%	
	GN 1/1	1÷2 pcs		2		170°C	65°C	10%	
	GN 2/1	2÷4 pcs							

ATTENTION: Variable time according to the load size and quantity

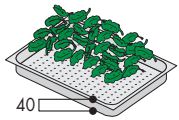
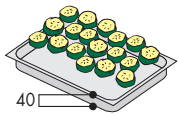
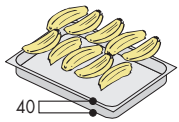
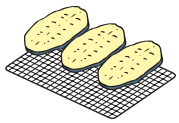
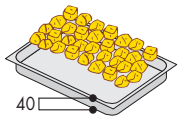
L 45

KEBABS OF FISH, SCAMPI AND PRAWNS

Pre-heat to 240 °C. Special steel rack for kebabs.

	Q.ty per Tray			Mode					
	GN 2/3	8 pcs	12′	1		195°C	12′	30%	
	GN 1/1	12 pcs							
	GN 2/1	24 pcs							

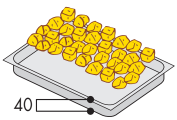
ATTENTION: Variable time according to the load size and quantity

		Q.ty per Tray			Time		Mode	°C			
L 46	**STEAMED VEGETABLES**										
	Pre-heat to 120 °C in combi mode. Perforated steel tray.										
		GN 2/3	1,6 kg	15′	1		100°C	15′	--	
		GN 1/1	2,5 kg							
		GN 2/1	5 kg							
L 47	**FORCED STEAM FROZEN VEGETABLES**										
	Pre-heat to 130 °C in combi mode. Perforated steel tray.										
		GN 2/3	1,6 kg	35′	1		110°C	10′	--	
		GN 1/1	2,5 kg		2		100°C	25′	--	
		GN 2/1	5 kg							
L 48	**BAKED, SAUTÉED AND CAPONATA VEGETABLES**										
	Pre-heat to 220 °C. Enamelled tray.										
		GN 2/3	1,3 kg	25′	1		170°C	10′	30%	
		GN 1/1	2 kg		2		180°C	15′	10%	
		GN 2/1	4 kg							
L 49	**VEGETABLES AU GRATIN**										
	Pre-heat to 240 °C. Teflon-coated aluminium tray.										
		GN 2/3	1,6 kg	15′	1		190°C	5′	40%	
		GN 1/1	2,5 kg		2		210°C	10′	10%	
		GN 2/1	5 kg							
L 50	**GRILLED VEGETABLES**										
	Pre-heat to 270 °C. Non-preheated special steel rack for vegetables.										
		GN 2/3	0,3 kg	8′	1		240°C	8′	20%	
		GN 1/1	0,5 kg							
		GN 2/1	1 kg							
L 51	**ROASTED FRESH POTATOES**										
	Pre-heat to 220 °C. Enamelled tray.										
		GN 2/3	1,6 kg	30′	1		170°C	8′	50%	
		GN 1/1	2,5 kg		2		190°C	22′		
		GN 2/1	5 kg							

ATTENTION: Variable time according to the load size and quantity

L 52 ROASTED FROZEN POTATOES

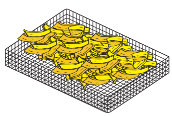
Pre-heat to 250 °C. Enamelled tray.



Tray	Q.ty per Tray	Time	Phase	Mode	Temp.	Time / Probe	Clima	Fan *
GN 2/3	1,6 kg	22′	1		220°C	22′	10%	
GN 1/1	2,5 kg							
GN 2/1	5 kg							

L 53 FROZEN PRE-FRIED POTATOES

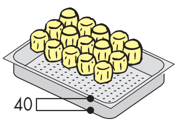
Pre-heat to 250 °C. Mesh basket for pre-fried food, in stainless steel.



Tray	Q.ty per Tray	Time	Phase	Mode	Temp.	Time / Probe	Clima	Fan *
GN 2/3	1 kg	14′	1		210°C	7′	30%	
GN 1/1	1,5 kg		2		195°C	7′	10%	
GN 2/1	3 kg							

L 54 STEAMED POTATO PIECES

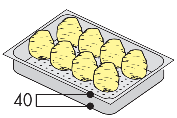
Pre-heat to 120 °C in combi mode. Perforated steel tray.



Tray	Q.ty per Tray	Time	Phase	Mode	Temp.	Time / Probe	Clima	Fan *
GN 2/3	1,3 kg	20′	1		100°C	20′	--	
GN 1/1	2 kg							
GN 2/1	4 kg							

L 55 STEAMED WHOLE POTATOES **(WITH PROBE)**

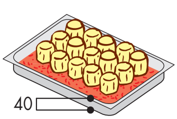
Pre-heat to 120 °C in combi mode. Perforated steel tray.



Tray	Q.ty per Tray	Time	Phase	Mode	Temp.	Time / Probe	Clima	Fan *
GN 2/3	1,6 kg	--	1		100°C	94°C	--	
GN 1/1	2,5 kg							
GN 2/1	5 kg							

L 56 BRAISED POTATOES

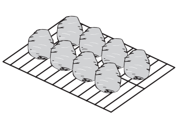
Pre-heat to 190 °C. Solid steel tray.



Tray	Q.ty per Tray	Time	Phase	Mode	Temp.	Time / Probe	Clima	Fan *
GN 2/3	2,6 kg	30′	1		170°C	30′	50%	
GN 1/1	4 kg							
GN 2/1	8 kg							

L 57 POTATOES COOKED IN FOIL **(WITH PROBE)**

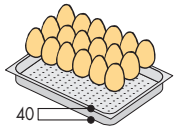
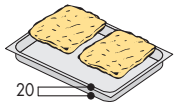
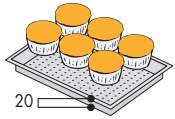
Pre-heat to 210 °C. Wrap the seasoned potatoes in aluminium foil. Special grill for potatoes cooked in foil.



Tray	Q.ty per Tray	Time	Phase	Mode	Temp.	Time / Probe	Clima	Fan *
GN 2/3	1,3 kg	--	1		180°C	94°C	10%	
GN 1/1	2 kg							
GN 2/1	4 kg							

ATTENTION: Variable time according to the load size and quantity

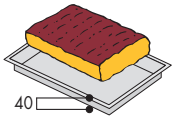
EGGS RECIPE BOOK / L 58..63

		Q.ty per Tray			Mode				
L 58	HARD-BOILED EGGS Pre-heat to 120 °C in combi mode. Perforated steel tray.								
	GN 2/3	40 pcs	12′	1		100°C	12′	--	
	GN 1/1	60 pcs							
	GN 2/1	120 pcs							
L 59	SUNNY SIDE UP Pre-heat to 170 °C. Teflon-coated aluminium tray for omelettes.								
	GN 2/3	4 pcs	5′	1		140°C	5′		
	GN 1/1	6 pcs							
	GN 2/1	12 pcs							
L 60	OMELETTES Pre-heat to 220 °C. Teflon-coated aluminium tray for omelettes.								
	GN 2/3	4 pcs	12′	1		170°C	12′	30%	
	GN 1/1	6 pcs							
	GN 2/1	12 pcs							
L 61	CREPES Pre-heat to 210 °C. Pre-heat the Teflon-coated aluminium tray, then pour the batter.								
	GN 2/3	260 gr	2′	1		210°C	2′	10%	
	GN 1/1	400 gr							
	GN 2/1	800 gr							
L 62	SWEET, SAVOURY SOUFFLÈ Pre-heat to 210 °C. Moulds on perforated steel tray. Do not open the oven during cooking.								
	GN 2/3	10 pcs	18′	1		175°C	18′	30%	
	GN 1/1	15 pcs							
	GN 2/1	30 pcs							
L 63	SAVOURY CAKES Pre-heat to 210 °C. Moulds on steel rack.								
	GN 2/3	1 pcs	30′	1		160°C	30′	10%	
	GN 1/1	2 pcs							
	GN 2/1	4 pcs							

ATTENTION: Variable time according to the load size and quantity

L 64 SPONGE CAKE

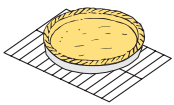
Pre-heat to 190 °C. Teflon-coated aluminium tray.



Q.ty per Tray		Time	Mode				
GN 2/3	0,8 kg	30′	1		160°C	15′	50%
GN 1/1	1,2 kg		2		170°C	15′	
GN 2/1	2,4 kg						

L 64 SHORTCRUST PASTRY, TARTS

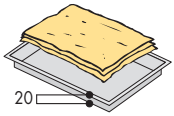
Pre-heat to 190 °C. Moulds on steel rack.



Q.ty per Tray		Time	Mode				
GN 2/3	1 pcs	30′	1		160°C	15′	50%
GN 1/1	2 pcs		2		170°C	15′	
GN 2/1	4 pcs						

L 65 PUFF PASTRY

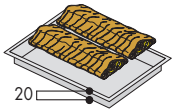
Pre-heat to 220 °C. Aluminium tray.



Q.ty per Tray		Time	Mode				
GN 2/3	0,3 kg	25′	1		170°C	10′	20%
GN 1/1	0,5 kg		2		180°C	15′	
GN 2/1	1 kg						

L 65 STRUDEL

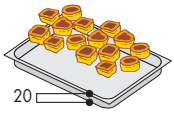
Pre-heat to 220 °C. Aluminium tray.



Q.ty per Tray		Time	Mode				
GN 2/3	1 pcs	25′	1		170°C	10′	20%
GN 1/1	2 pcs		2		180°C	15′	
GN 2/1	4 pcs						

L 65 VOL AU VENT

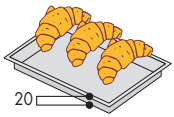
Pre-heat to 220 °C. Aluminium tray.



Q.ty per Tray		Time	Mode				
GN 2/3	16 pcs	25′	1		170°C	10′	20%
GN 1/1	24 pcs		2		180°C	15′	
GN 2/1	48 pcs						

L 66 CROISSANTS, MUFFINS

Pre-heat to 210 °C. Aluminium tray.



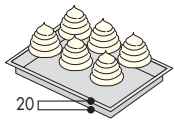
Q.ty per Tray		Time	Mode				
GN 2/3	6 pcs	18′	1		160°C	3′	30%
GN 1/1	9 pcs		2		170°C	15′	
GN 2/1	18 pcs						

ATTENTION: Variable time according to the load size and quantity

L 67 MERINGUES

Pre-heat to 110 °C. Aluminium tray.

A.L. = Any Load

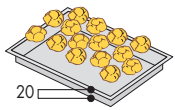


Q.ty per Tray		Time	Level	Mode	°C	Time	Steam	*
GN 2/3	A. L.	3h 00′	1		90°C	3h 00′		
GN 1/1	A. L.							
GN 2/1	A. L.							

L 68 PUFFS

Pre-heat to 190 °C. Aluminium tray.

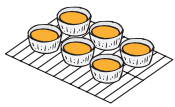
A.L. = Any Load



Q.ty per Tray		Time	Level	Mode	°C	Time	Steam	*
GN 2/3	A. L.	20′	1		160°C	5′	10%	
GN 1/1	A. L.							
GN 2/1	A. L.		2		175°C	15′		

L 69 CREME CARAMEL, BOUNET

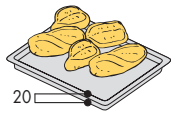
Pre-heat to 120 °C. Prepare the caramel by putting a teaspoon of sugar in the empty cup and caramelise it in combi mode at 195 °C for 10 - 12 minutes. Steel rack.



Q.ty per Tray		Time	Level	Mode	°C	Time	Steam	*
GN 2/3	12 pcs	45′	1		95°C	10′	--	
GN 1/1	18 pcs							
GN 2/1	36 pcs		2		85°C	35′	--	

L 70 FRESH BREAD

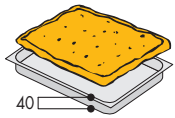
Pre-heat to 200 °C. Aluminium tray.



Q.ty per Tray		Time	Level	Mode	°C	Time	Steam	*
GN 2/3	14 pcs	19′	1		150°C	4′	40%	
GN 1/1	20 pcs		2		170°C	10′	20%	
GN 2/1	40 pcs		3		180°C	5′		

L 71 GENOESE FOCACCIA

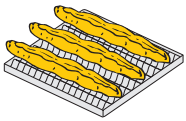
Pre-heat to 180 °C. Aluminium oiled tray.



Q.ty per Tray		Time	Level	Mode	°C	Time	Steam	*
GN 2/3	1 pcs	24′	1		150°C	4′	40%	
GN 1/1	1 pcs							
GN 2/1	3 pcs		2		160°C	20′	20%	

L 72 FROZEN BREAD

Pre-heat to 200 °C. Aluminium perforated tray.

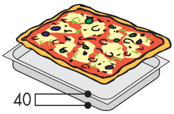


Q.ty per Tray		Time	Level	Mode	°C	Time	Steam	*
GN 2/3	2 pcs	20′	1		165°C	5′	50%	
GN 1/1	4 pcs		2		165°C	7′	20%	
GN 2/1	8 pcs		3		180°C	8′		

ATTENTION: Variable time according to the load size and quantity

L 73 FRESH SLICE OF PIZZA

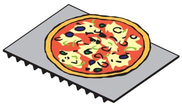
Pre-heat to 200 °C. Use the first 2 cycles to cook the base with just tomatoes or left white. Add the remaining ingredients and complete the cooking. Aluminium tray.



	Q.ty per Tray			Mode				*
GN 2/3	1 pcs	22′	1		170°C	4′	30%	
GN 1/1	1 pcs		2		170°C	8′	30%	
GN 2/1	1 pcs		3		180°C	10′	10%	

L 74 FRESH ROUND PIZZA

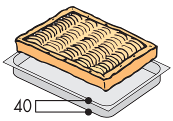
Pre-heat to 300 °C. Pre-heat the heat accumulator aluminium plate. Enter the pizza using the shovel.



	Q.ty per Tray			Mode				*
GN 2/3	1 pcs	4′	1		285°C	4′	10%	
GN 1/1	2 pcs							
GN 2/1	4 pcs							

L 75 FILLED TARTS, APPLE PIE **(WITH PROBE)**

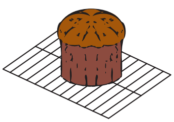
Pre-heat to 190 °C. Aluminium tray.



	Q.ty per Tray			Mode				*
GN 2/3	2 kg	--	1		150°C	65°C	40%	
GN 1/1	3 kg		2		160°C	98°C		
GN 2/1	6 kg							

L 76 PAN BRIOCHES, PANETTONI, EASTER BREAD, ETC. **(WITH PROBE)**

Pre-heat to 180 °C. Steel rack.



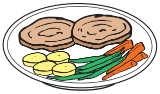
	Q.ty per Tray			Mode				*
GN 2/3	1 pcs	--	1		150°C	5′	30%	
GN 1/1	2 pcs		2		150°C	98°C		
GN 2/1	4 pcs							

ATTENTION: Variable time according to the load size and quantity

		Q.ty per Tray		°C	Mode			CLIMA	*

L 77 REGENERATION ON PLATE

Pre-heat to 130 °C. Insert the already filled porcelain plates. Add the sauce before serving.
A.L. = Any Load

		Q.ty per Tray		°C	Mode			CLIMA	*
	GN 2/3	A. L.		1		115°C	3′	50%	
	GN 1/1	A. L.	7′						
	GN 2/1	A. L.		2		115°C	4′	30%	

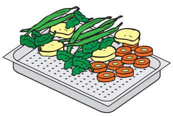
L 78 REGENERATION ON TRAY

Pre-heat to 150 °C. Arrange the portioned or overlapped food and add a little sauce. Solid steel tray.
A.L. = Any Load

		Q.ty per Tray		°C	Mode			CLIMA	*
	GN 2/3	A. L.							
	GN 1/1	A. L.	15′	1		140°C	15′	40%	
	GN 2/1	A. L.							

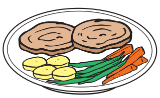
L 79 STEAMED REGENERATION

Pre-heat to 110 °C in combi mode. Perforated steel tray. **A.L.** = Any Load

		Q.ty per Tray		°C	Mode			CLIMA	*
	GN 2/3	A. L.							
	GN 1/1	A. L.	12′	1		95°C	12′	--	
	GN 2/1	A. L.							

L 80 REGENERATION ON PLATE **(WITH PROBE)**

Pre-heat to 130 °C. Insert the already filled porcelain plates. Add the sauce before serving.
A.L. = Any Load

		Q.ty per Tray		°C	Mode			CLIMA	*
	GN 2/3	A. L.		1		115°C	3′	50%	
	GN 1/1	A. L.	--						
	GN 2/1	A. L.		2		115°C	65°C	30%	

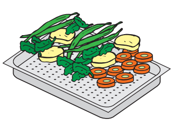
L 81 REGENERATION ON TRAY **(WITH PROBE)**

Pre-heat to 150 °C. Arrange the portioned or overlapped food and add a little sauce. Solid steel tray.
A.L. = Any Load

		Q.ty per Tray		°C	Mode			CLIMA	*
	GN 2/3	A. L.							
	GN 1/1	A. L.	--	1		140°C	65°C	40%	
	GN 2/1	A. L.							

L 82 STEAMED REGENERATION **(WITH PROBE)**

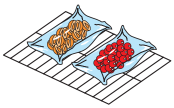
Pre-heat to 110 °C in combi mode. Perforated steel tray. **A.L.** = Any Load

		Q.ty per Tray		°C	Mode			CLIMA	*
	GN 2/3	A. L.							
	GN 1/1	A. L.	--	1		95°C	65°C	--	
	GN 2/1	A. L.							

ATTENTION: Variable time according to the load size and quantity

L 83 FRUIT PIECES

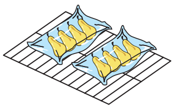
Pre-heat to 95 °C in combi mode. Use vacuum bags suitable for cooking. Steel rack.



Q.ty per Tray			°C	Mode				*
GN 2/3	1,3 kg	18′	1		85°C	18′	--	
GN 1/1	2 kg							
GN 2/1	4 kg							

L 84 PEAR PIECES

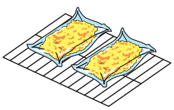
Pre-heat to 100 °C in combi mode. Use vacuum bags suitable for cooking. Steel rack.



Q.ty per Tray			°C	Mode				*
GN 2/3	1,3 kg	18′	1		95°C	18′	--	
GN 1/1	2 kg							
GN 2/1	4 kg							

L 85 CUSTARD

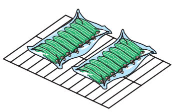
Pre-heat to 95 °C in combi mode. Use vacuum bags suitable for cooking. Shake the bag to mix the product. Steel rack.



Q.ty per Tray			°C	Mode				*
GN 2/3	0,65 kg	15′	1		85°C	5′	--	
GN 1/1	1 kg		2		85°C	5′	--	
GN 2/1	2 kg		3		85°C	5′	--	

L 86 FRESH GREEN VEGETABLES

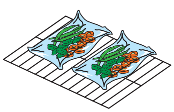
Pre-heat to 100 °C in combi mode. Use vacuum bags suitable for cooking. Steel rack.



Q.ty per Tray			°C	Mode				*
GN 2/3	1,3 kg	10′	1		95°C	10′	--	
GN 1/1	2 kg							
GN 2/1	4 kg							

L 87 FRESH VEGETABLES

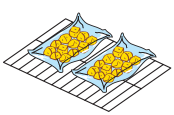
Pre-heat to 95 °C in combi mode. Use vacuum bags suitable for cooking. Steel rack.



Q.ty per Tray			°C	Mode				*
GN 2/3	1,3 kg	14′	1		85°C	14′	--	
GN 1/1	2 kg							
GN 2/1	4 kg							

L 88 POTATO PIECES

Pre-heat to 110 °C in combi mode. Use vacuum bags suitable for cooking. Steel rack.

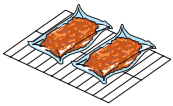


Q.ty per Tray			°C	Mode				*
GN 2/3	1,3 kg	18′	1		100°C	18′	--	
GN 1/1	2 kg							
GN 2/1	4 kg							

ATTENTION: Variable time according to the load size and quantity

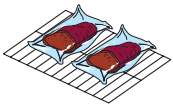
L 89 STEWS AND NIGHT-TIME COOKING

Pre-heat to 110 °C in combi mode. Use vacuum bags suitable for cooking. Steel Steel rack.

Q.ty per Tray		Mode						
	GN 2/3	2 kg	9h 00′	1		85°C	9h 00′	--	
	GN 1/1	3 kg							
	GN 2/1	6 kg							

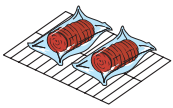
L 90 LOW TEMPERATURE MEAT (WITH NEEDLE PROBE)

Pre-heat to 70 °C in combi mode. Use vacuum bags suitable for cooking. Needle probe and adhesive seal for vacuum seal. Steel rack.

	GN 2/3	2 kg	--	1		60°C	55°C	--	
	GN 1/1	3 kg							
	GN 2/1	6 kg							

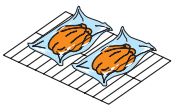
L 91 MEAT FOR TRADITIONAL ROASTS (WITH NEEDLE PROBE)

Pre-heat to 80 °C in combi mode. Use vacuum bags suitable for cooking. Needle probe and adhesive seal for vacuum seal. Steel rack.

	GN 2/3	2 kg	--	1		75°C	70°C	--	
	GN 1/1	3 kg							
	GN 2/1	6 kg							

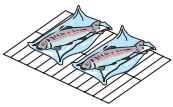
L 92 POULTRY AND GAME (WITH NEEDLE PROBE)

Pre-heat to 80 °C in combi mode. Use vacuum bags suitable for cooking. Needle probe and adhesive seal for vacuum seal. Steel rack.

	GN 2/3	1,3 kg	--	1		75°C	67°C	--	
	GN 1/1	2 kg							
	GN 2/1	4 kg							

L 93 WHOLE FISH, TERRINES (WITH NEEDLE PROBE)

Pre-heat to 80 °C in combi mode. Use vacuum bags suitable for cooking. Needle probe and adhesive seal for vacuum seal. Steel rack.

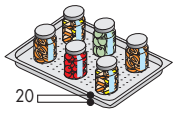
	GN 2/3	1,3 kg	--	1		72°C	65°C	--	
	GN 1/1	2 kg							
	GN 2/1	4 kg							

ATTENTION: Variable time according to the load size and quantity

L 94 LOW PASTEURISATION

Pre-heat to 70 °C in combi mode. Perforated steel tray.

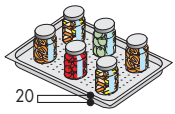
A.L. = Any Load

Q.ty per Tray		Time	Mode					
 20	GN 2/3	A. L.	45′	1		65°C	45′	--	
	GN 1/1	A. L.							
	GN 2/1	A. L.							

L 95 HIGH PASTEURISATION

Pre-heat to 95 °C in combi mode. Perforated steel tray.

A.L. = Any Load

Q.ty per Tray		Time	Mode					
 20	GN 2/3	A. L.	45′	1		85°C	45′	--	
	GN 1/1	A. L.							
	GN 2/1	A. L.							

ATTENTION: Variable time according to the load size and quantity

MANUAL COOKING MODE REMINDERS

	Q.ty per Tray	⧗	°C	Mode				*
Notes:			1					
			2					
			3					
			4					

Notes:			1					
			2					
			3					
			4					

Notes:			1					
			2					
			3					
			4					

Notes:			1					
			2					
			3					
			4					

Notes:			1					
			2					
			3					
			4					

MANUAL COOKING MODE REMINDERS

	Q.ty per Tray		°C	Mode			CLIMA	*
Notes:			1					
			2					
			3					
			4					
Notes:			1					
			2					
			3					
			4					
Notes:			1					
			2					
			3					
			4					
Notes:			1					
			2					
			3					
			4					
Notes:			1					
			2					
			3					
			4					

USER PROGRAMME REMINDERS

	Q.ty per Tray		°C	Mode			CLIMA	*
P __								
Notes:			1					
			2					
			3					
			4					
P __								
Notes:			1					
			2					
			3					
			4					
P __								
Notes:			1					
			2					
			3					
			4					
P __								
Notes:			1					
			2					
			3					
			4					
P __								
Notes:			1					
			2					
			3					
			4					

USER PROGRAMME REMINDERS

		Q.ty per Tray		°C	Mode			CLIMA	*
P __									
	Notes:			1					
				2					
				3					
				4					
P __									
	Notes:			1					
				2					
				3					
				4					
P __									
	Notes:			1					
				2					
				3					
				4					
P __									
	Notes:			1					
				2					
				3					
				4					
P __									
	Notes:			1					
				2					
				3					
				4					

USER PROGRAMME REMINDERS

	Notes	Q.ty per Tray	⧗	°C	Mode				*
P __									
	Notes:			1					
				2					
				3					
				4					

	Notes	Q.ty per Tray	⧗	°C	Mode				*
P __									
	Notes:			1					
				2					
				3					
				4					

	Notes	Q.ty per Tray	⧗	°C	Mode				*
P __									
	Notes:			1					
				2					
				3					
				4					

	Notes	Q.ty per Tray	⧗	°C	Mode				*
P __									
	Notes:			1					
				2					
				3					
				4					

	Notes	Q.ty per Tray	⧗	°C	Mode				*
P __									
	Notes:			1					
				2					
				3					
				4					

USER PROGRAMME REMINDERS

	Q.ty per Tray		°C	Mode			CLIMA	*
P __								
Notes:			1					
			2					
			3					
			4					

P __								
Notes:			1					
			2					
			3					
			4					

P __								
Notes:			1					
			2					
			3					
			4					

P __								
Notes:			1					
			2					
			3					
			4					

P __								
Notes:			1					
			2					
			3					
			4					

NOTES