



Application Manual
SelfCookingCenter[®] 5 Senses





The all-inclusive package for an all-round service.

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Simply log in at www.rational-online.com/warranty



Dear customers,

This application manual will give you new tools and assist you in the use of your SelfCookingCenter® 5 Senses. The contents have been divided according to the cooking modes meat, poultry, fish, side dishes/vegetables, egg dishes/dessert, baked goods and Finishing®. At the beginning of each chapter, you will find an overview of the cooking processes contained with recommendations on which products can best be prepared using that process. In each section, you will also find useful tips on using the special accessories.

We hope you enjoy using your SelfCookingCenter® 5 Senses.

Yours
RATIONAL AG



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Explanation of pictograms

| | | | |
|--|--------------------|---|--------------------------------|
|  | Poultry |  | Moisture |
|  | Meat |  | Air speed |
|  | Fish |  | Core temperature/cooking level |
|  | Egg dishes/dessert |  | Core temperature/cooking level |
|  | Side dishes |  | Core temperature/cooking level |
|  | Baking |  | Core temperature/cooking level |
|  | Finishing |  | How well done |
|  | Cooking speed |  | Size of food |
|  | Delta-T |  | Food thickness |
|  | Cooking time |  | Searing temperature |
|  | Browning |  | Crisp |

Explanation of pictograms



Proving volume



Gratin



Cooking cabinet humidity



Steam baking



Convenience level

Information and requests during the cooking process



Preheat display



Score



Cool down display



Add liquid



Request to cancel

Options following the end of cooking



Keep warm



Reposition core temperature probe



Heat to serving temperature



Continue with time



Crisp



Load new batch

Automatic adaptation of the cooking parameter default settings



The colour-highlighted default setting on the display automatically adapts to your habits on the basis of frequently selected cooking parameters.

This means you don't have to constantly repeat the settings. The symbol in the cooking parameter always indicates the setting recommended by the manufacturer.



Optimum positioning of the CT probe

Always insert the core temperature probe into the thickest point on the product. Make sure that a large part of the probe needle is in the product. Insert the core temperature probe at an angle into the product.

Use the positioning aid for small or soft food as this will hold the CT probe securely at all times.

For bakery products that rise a long way during baking, position the CT probe vertically in the middle of the product.

Different sized products in a single load:

As a rule, the CT probe should be inserted into the smallest product for loads containing products of different sizes. For cooking processes that are followed by a hold phase, such as “overnight roasting”, “braise” or “overnight cooking”, make sure that the hold phase is long enough for the larger products to reach the desired core temperature.

For cooking processes without an integral hold phase, simply use the “Next” function to finish cooking the larger pieces. Once the smallest piece is cooked, the buzzer sounds and the “next” button appears on the display after you open the door. Now insert the CT probe into the next largest product and press “next”. Repeat this as often as necessary.



At the thickest point



Position at an angle

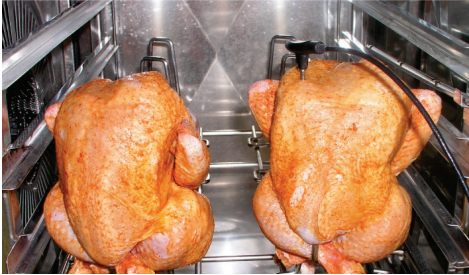


Position at an angle



Insert the CT probe into several pieces of meat.

Optimum positioning of the CT probe



Insert into the breast



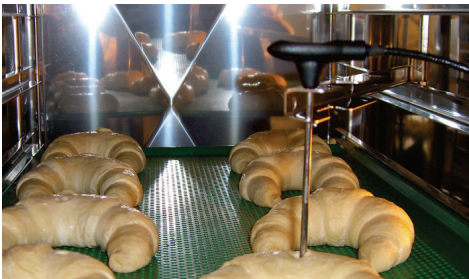
Insert into the breast



Insert at the thickest point on the fish



Use the positioning aid for soft products.



Croissants rise quickly, so insert the core temperature probe into the thickest point.



Insert the probe into the thickest point



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.



Poultry



Roasted chicken

For the preparation of whole chickens or large poultry pieces such as chicken, guinea fowl or pousin, but also larger poultry pieces such as legs or half-poultry products.

Turkey

For the preparation of well-browned and succulent turkey, turkey breast pieces, turkey legs or turkey roll roasts.

Pan fried

For all less meaty and smaller poultry pieces such as legs, poultry breast or even chicken wings and drumsticks. You will get perfectly browned, crispy and succulent poultry.

Duck breast

For succulent roasted duck breast with crispy skin.

Grill

For all light poultry in pieces, such as chicken breast, turkey steaks, turkey escalopes, chicken wings and individual chicken legs. You will get well-browned, crispy and succulent poultry.

Peking duck

Especially for the preparation of traditional Peking duck with crispy skin.

Breaded

Suitable for all breaded poultry products such as baked chicken, chicken escalopes, cordon bleu or chicken nuggets. The poultry becomes crispy, golden brown and succulently cooked.

Duck / goose

Ideal for crispy, tender goose or duck whether whole, legs or breast.

Braise

For braised poultry dishes such as chicken in red wine and braised goose and duck legs. If desired, you can add a coloration step after the end of the cooking time.

Overnight roasting

In the "overnight roasting" process, your poultry will become especially succulent and tender. Also suitable for poultry that should have a crispy skin, such as duck, goose or turkey. To do this, use the "coloration" function before serving.



Poultry

Steamed

Suitable for boiled poultry dishes such as casserole fowl, chicken breast or poultry terrines. If the meat of the casserole fowl needs to be especially tender, use the holding function.

iLC pan fried

Suitable for roasting poultry in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC grill

Suitable for grilling poultry in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC steamed

Suitable for steaming poultry in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

Scan and enjoy the video



Roast



Turkey



Breaded

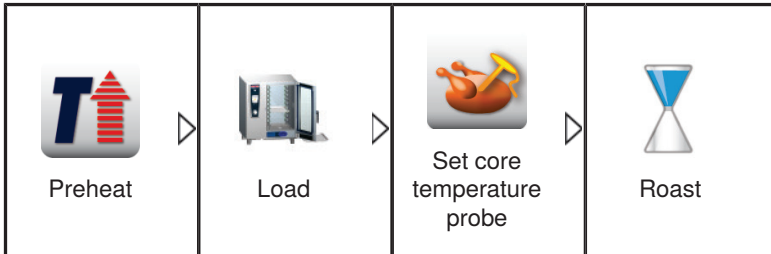


Beijing duck



Roasted chicken

For the preparation of whole chickens or large poultry pieces such as chicken, guinea fowl or poussin, but also larger poultry pieces such as legs or half-poultry products. You will get perfectly browned, crispy and succulent poultry. For smaller pieces or chicken breast, please use "pan frying".



Options



Continue with reinsertion



New load

Cooking parameters



light dark

For marinated products, choose a lighter browning.



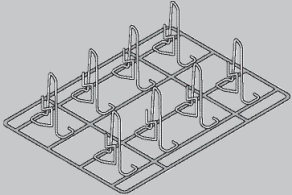




medium well done

Use "well done" for dishes like grilled chicken, poussin, corn-fed chicken and chicken pieces on the bone.



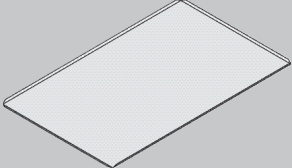




Roasted chicken

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|-----------|-----------|------------|------------|------------|------------|
| Grilled chicken 1,300 g on H8; corn-fed chicken on H8 | 2x 8 pc. | 2x 16 pc. | 3x 8 pc. | 3x 16 pc. | 6x 8 pc. | 6x 16 pc. |
| Grilled chicken 950 g on H10; poussin on H10 | 2x 10 pc. | 2x 20 pc. | 3x 10 pc. | 3x 20 pc. | 6x 10 pc. | 6x 20 pc. |

| Accessories | Settings |
|--|---|
|  <p>Chicken superspike</p> |   <p>light dark</p>   <p>medium well done</p> |

note For short post-production times of grilled chicken, use Finishing. This will give you crispy and succulent chickens within approximately 20 minutes.

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|-----------|-----------|------------|------------|------------|------------|
| Chicken legs; chicken medallions; chicken breast on the bone; half chickens | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |

| Accessories | Settings |
|--|---|
|  <p>Roasting and baking sheet</p> |   <p>light dark</p>   <p>medium well done</p> |

note Please place the core temperature probe close to the bone when cooking poultry on the bone. You can even cook poultry of different sizes in a single load. Simply use the "continue with reinsertion" option and reinsert the core temperature probe from the smallest to the next larger product.

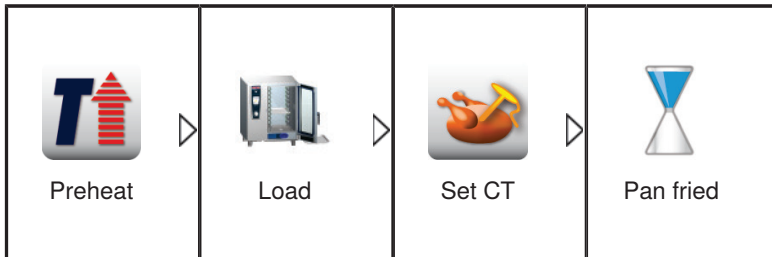


You can also roast various large products at the same time. Simply use the "continue" function.
To cook another batch, please select "new load".



Turkey

For cooking well browned and succulent turkeys, turkey breast, turkey legs or boned and rolled turkey.



Options



Hold



Continue with transfer



New load

Cooking parameters



light

dark

Use "light" e.g. for turkey breast and turkey ham, the medium setting for whole turkeys and turkey legs, "dark" for boned and rolled turkey.



medium

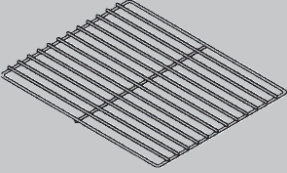




well done

Use the medium setting for turkey ham, breast and legs as well as for whole turkeys, "well done" for boned and rolled turkey.



Turkey

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|-----------|-----------|------------|------------|------------|------------|
| Turkey ham, turkey breast, turkey leg, boned and rolled turkey | 3x 6 kg | 3x 12 kg | 5x 6 kg | 6x 12 kg | 10x 6 kg | 10x 12 kg |
| Whole turkey | 1x 1 pc. | 2x 1 pc. | 2x 1 pc. | 2x 2 pc. | 5x 1 pc. | 5x 2 pc. |

| Accessories | Settings |
|--|--|
|  <p>Grid</p> |   <p>light dark</p>   <p>medium well done</p> |



You can also prepare stuffed turkey or turkey pieces. Select a lighter searing setting if you use marinades or seasonings that brown easily (such as a honey marinade).

Different sized products can be cooked in a single load. Simply use the “next/move” function, to do this transfer the core temperature probe from the smallest to the next larger product.

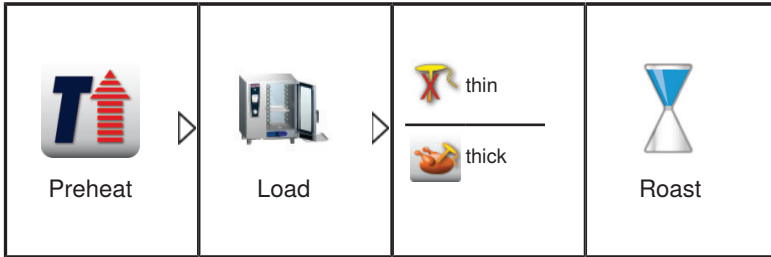
“hold” keeps the product at serving temperature, matures and is ready to serve at any time.

To cook a further batch, please select “new load”.



Pan fried

For all less meaty and smaller poultry pieces such as legs, poultry breast or even chicken wings and drumsticks. You will get perfectly browned, crispy and succulent poultry.



Options



Next



New load

Cooking parameters



With a meat thickness under 2 cm, select "thin".



With a meat thickness from 2 cm, select "thick".



For marinated products, choose a lighter browning.

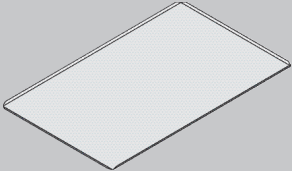





Use "medium" for dishes such as chicken breast or chicken without/without marinade.

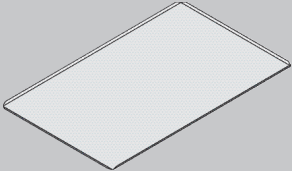





Pan fried

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|-----------|-----------|------------|------------|------------|------------|
| Chicken breast; chicken breast supreme; chicken tandoori | 5x 1.5 kg | 5x 3 kg | 8x 1.5 kg | 8x 3 kg | 16x 1.5 kg | 16x 3 kg |

| Accessories | Settings |
|---|---|
|  Roasting and baking sheet |  thin thick |
| |  light dark |
| |  medium well done |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|-----------|-----------|------------|------------|------------|------------|
| Chicken legs; chicken medallions; chicken breast on the bone | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |

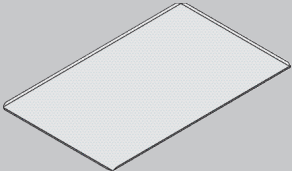






| Accessories | Settings |
|---|---|
|  Roasting and baking sheet |  thin thick |
| |  light dark |
| |  medium well done |

note Please place the core temperature probe close to the bone when cooking poultry on the bone. You can even cook poultry of different sizes in a single load. Simply use the "continue with reinsertion" option and reinsert the core temperature probe from the smallest to the next larger product.

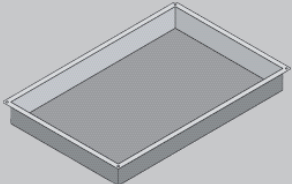








Pan fried

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|-----------|-----------|------------|------------|------------|------------|
| Satay skewers; yakitori skewers; poultry kebabs | 5x 1.5 kg | 5x 3 kg | 8x 1.5 kg | 8x 3 kg | 16x 1.5 kg | 16x 3 kg |

| Accessories | Settings |
|---|--|
|  <p>Roasting and baking sheet</p> |   <p>thin thick</p>   <p>light dark</p>   <p>short long</p> |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---------------------------|-----------|-----------|------------|------------|------------|------------|
| Chicken wings; drumsticks | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |

| Accessories | Settings |
|--|--|
|  <p>Container, granite-enamelled</p> |   <p>thin thick</p>   <p>light dark</p>   <p>short long</p> |

note With the "thin" setting, you can select the cooking time to the minute. The core temperature probe does not need to be set. With "continue", you can extend the cooking time by the minute.



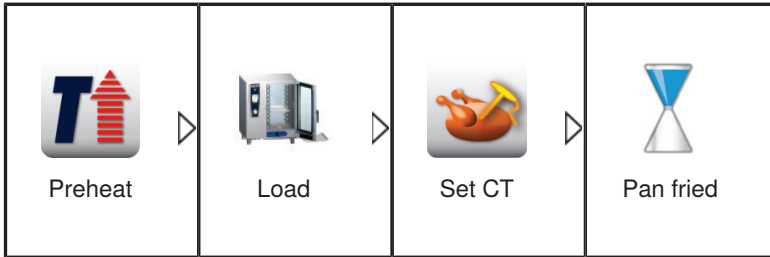
You can also roast various large products at the same time. Simply use the "continue" function.

To cook another batch, please select "new load".



Duck breast

For succulent roast duck breast with a crispy skin.



Options



Continue
with transfer

Cooking parameters



light

dark

Choose your personal preferred result from
“light” to “dark”.



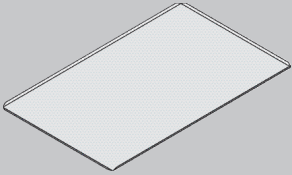




medium

well done



Duck breast

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-------------------------------|-----------|-----------|------------|------------|------------|------------|
| Breast of Barbarie duck, rare | 3x 12 pc. | 3x 24 pc. | 5x 12 pc. | 5x 24 pc. | 10x 12 pc. | 10x 24 pc. |

| Accessories | Settings |
|--|--|
|  granite-enamelled tray |   light dark |
| |   rare well done |

note You will get the best result when you place the duck breast with the skin side down.



Different sized pieces of duck breast can be cooked in a single load. Simply use the “next/move” function, to do this transfer the core temperature probe from the smallest to the next larger product.

Grill

For all types of light poultry in pieces, such as chicken breast, turkey steaks, turkey escalope, chicken wings and chicken legs. You will get well browned, crispy and succulent poultry.



Options



Next

Cooking parameters



thin thick

Select "thin" when the meat is less than 2 cm thick.



light dark



short long



thin thick

Select "thick" for meat from a thickness of 2 cm upwards.



light dark

Use a lighter setting for marinated products.



medium well done

Use "medium" e.g. for breast of chicken or poulard, with/without marinade. "well done" for chicken pieces on the bone.



Grill

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|---|-----------|------------|------------|------------|------------|
| | Chicken breast, chicken supreme, Tandoori chicken | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg |

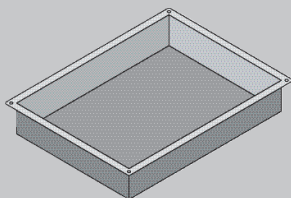
| Accessories | Settings | |
|-------------|-----------|-------|
| | | |
| | thin | thick |
| | | |
| light | dark | |
| | | |
| medium | well done | |

Max. load sizes

Chicken leg; chicken breast on the bone

| 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------|-----------|------------|------------|------------|------------|
| 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |

Accessories



Granite enamelled container, 40 mm

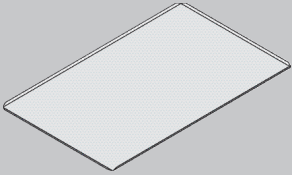






Settings

| | |
|--------|-----------|
| | |
| thin | thick |
| | |
| light | dark |
| | |
| medium | well done |

note Granite-enamelled containers have a higher edge than the roasting and baking tray and are better suited to preparing fattier poultry pieces. Different sized products can be cooked in a single load. Simply use the "next/move" function, to do this transfer the core temperature probe from the smallest to the next larger product.



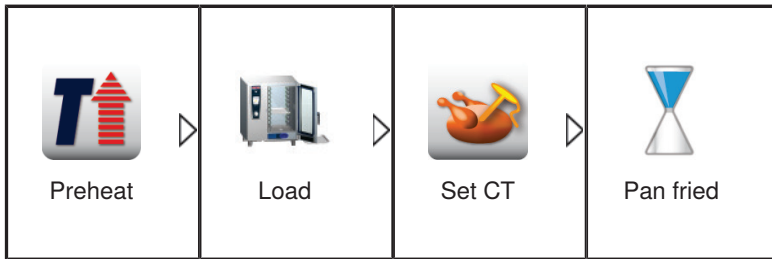
Grill

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Turkey strips | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Accessories  Roasting and baking tray | Settings   thin thick   light dark   short long | | | | | |
| note | You can select the cooking time exactly to the minute using the “thin” setting. The core temperature probe does not have to be set. You can extend the cooking time exactly to the minute using “next”. | | | | | |



Peking duck

Especially for preparing traditional Peking duck with crispy skin.

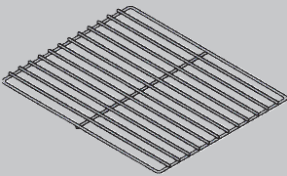




Cooking parameters



light dark

Choose your preferred result from "light" to "dark".

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|---|-----------|------------|------------|------------|------------|
| Peking duck | 1x 6 pc. | 1x 12 pc. | 1x 6 pc. | 1x 12 pc. | 3x 6 pc. | 3x 12 pc. |
| Accessories | Settings | | | | | |
|  Grid |   light dark | | | | | |



Peking duck



Please note that you must specially prepare the duck in order to make a traditional Peking duck!

Chinese pancakes and strips of deseeded cucumber and spring onions are traditionally served with the Peking duck. Commercially-available hoisin sauce is also served with it.

Chinese pancakes:

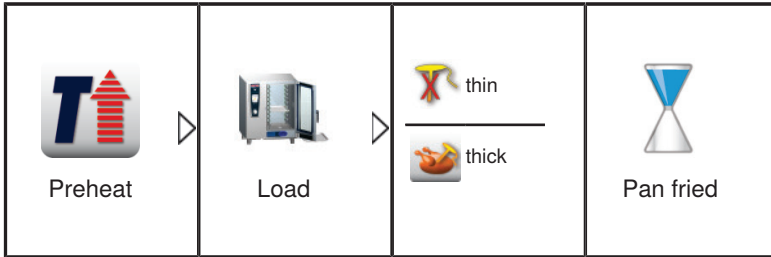
- 310 g wheat flour
- 2 tsp caster sugar
- 250 ml boiling water
- 1 tbs sesame oil

Knead the flour, water and sugar to make a stiff dough, then leave to rest for around 30 minutes. Roll out the dough into 8 cm circles and brush with sesame oil. Then cook the dough circles in the Multibaker.



Breaded

Suitable for all breaded poultry products such as baked chicken, chicken escalopes, cordon bleu or chicken nuggets. The poultry is crispy, golden-brown and juicy.



Options



Next



New load

Cooking parameters



Select "thin" e.g. for chicken and turkey escalopes, chicken nuggets and products less than 2 cm thick.



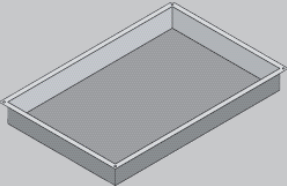






"thick" for cordon bleu, fried chicken and frozen poultry escalopes.

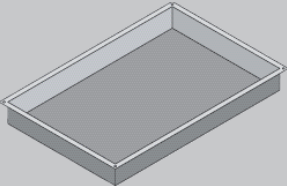








Select "well done" for breaded chicken pieces on the bone.



Breaded

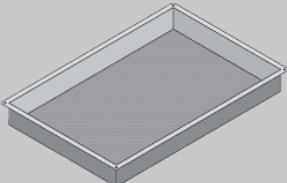



| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Chicken escalope; turkey escalope | 3x 8 pc. | 3x 16 pc. | 5x 8 pc. | 5x 16 pc. | 10x 8 pc. | 10x 16 pc. |
| Accessories | Settings | | | | | |
|  |   | | | | | |
| Container, granite-enamelled |   | | | | | |
| |   | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Chicken nuggets | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Accessories | Settings | | | | | |
|  |   | | | | | |
| Container, granite-enamelled |   | | | | | |
| |   | | | | | |
| note | You can select the cooking time exactly to the minute using the "thin" setting. The core temperature probe does not have to be set. You can extend the cooking time exactly to the minute using "next". | | | | | |



Breaded

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|------------------------------------|-----------|-----------|------------|------------|------------|------------|
| Chicken cordon bleu; fried chicken | 3x 8 pc. | 3x 16 pc. | 5x 8 pc. | 5x 16 pc. | 10x 8 pc. | 10x 16 pc. |

| Accessories | Settings |
|--|--|
|  <p>Container, granite-enamelled</p> |  <p>thin thick</p>  <p>light dark</p>  <p>medium well done</p> |

note Use the drilling key provided in the starter kit for all frozen products. The hole you have made will make it easier to insert the core temperature probe into the product. Different sized breaded poultry can be cooked in a single load. Simply use the "next/move" function, to do this transfer the core temperature probe from the smallest to the next larger product.

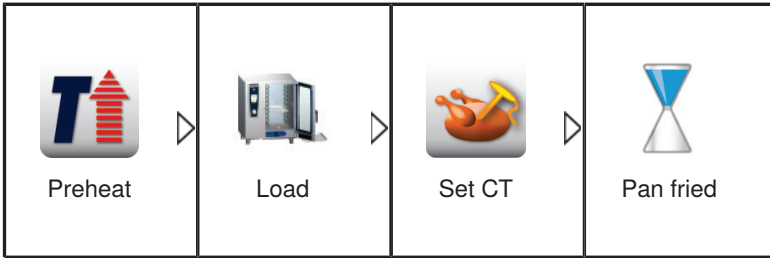


Breaded products brown best if they are brushed evenly on both sides with butter, oil or fat. The addition of paprika beneath the breadcrumbs also helps browning. There are also special fats that promote browning available. To cook a further batch, please select "new load".



Duck/goose

Ideal for crispy, tender goose or duck, for whole birds, legs or breast.



Options



Hold



Continue with time



New load

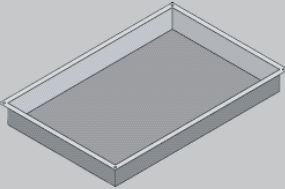

Cooking parameters



light

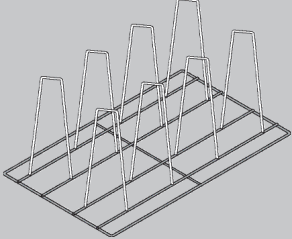

dark

Choose your preferred result from "light" to "dark".

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Goose leg; duck leg; goose breast on the bone | 3x 6 kg | 3x 12 kg | 5x 6 kg | 6x 12 kg | 10x 6 kg | 10x 12 kg |
| Accessories | Settings | | | | | |
|  |  | | | | | |
| Container, granite-enamelled | light dark | | | | | |



Duck/goose

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Roast goose; roast duck | 1x 4 pc. | 1x 8 pc. | 2x 4 pc. | 2x 8 pc. | 4x 4 pc. | 4x 8 pc. |
| Accessories | Settings | | | | | |
|  |  | | | | | |
| Duck superspike | | | | | | |



When roasting geese/ducks, place a deep container underneath these to catch the fat produced.

Goose/duck portions are best placed on a bed of roasted vegetables on a 40 mm granite-enamelled container and pour cold stock or water over them from a height of 2 cm, so that the skin becomes crispy and the meat remains succulent. Please make sure that the unprotected side of the meat is covered with liquid. The upper side of the skin will then be crispy. After cooking, you then have the basis for the sauce in addition to the goose/duck portions.

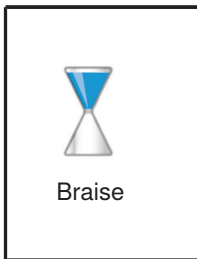
“hold” keeps the product at serving temperature, matures and is ready for use at any time.

To cook a further batch, please select “new load”.



Braise

For braised poultry dishes such as chicken in red wine or braised goose and duck legs. You can crisp the products after the end of cooking time if required.



Options



Crisp



Continue with time

Cooking parameters



Select "without" for products that have already been seared or ones you do not wish to sear. Otherwise use a medium searing setting.



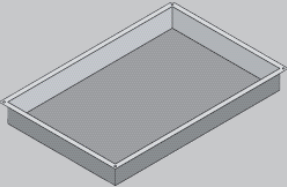




Select "thick" e.g. for poulard or braised duck and goose legs.





Braise

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|-----------|-----------|------------|------------|------------|------------|
| Chicken in red wine/coq au vin; duck leg; goose leg | 3x 5 kg | 3x 10 kg | 5x 5 kg | 5x 10 kg | 10x 5 kg | 10x 10 kg |

| Accessories | Settings | |
|--|--|--|
|  granite enamelled container, 65 mm |  thin |  thick |
| |  without |  high |



Select the setting “without” if you would like to braise the product without searing or enter the required browning level. The “add liquid” step is omitted with the “without” setting.

If you braise under the “thin” setting, you can extend cooking time afterwards using “continue with time”.

At the end of the cooking time you can choose “crisp”.



Overnight roasting

Your poultry will stay particularly succulent and tender in the “overnight roasting” process. Also suitable for poultry that needs a crispy skin finish, such as duck, goose or turkey. For this, use the “crisp” function before serving.



Rest+ hold



Crisp

To guarantee optimum quality and succulence of your poultry products even after an extended resting+holding phase, the cooking chamber temperature is reduced to a hygienic level after the required core temperature has been reached.

Cooking parameters



Select the medium setting e.g. for duck, goose or turkey.

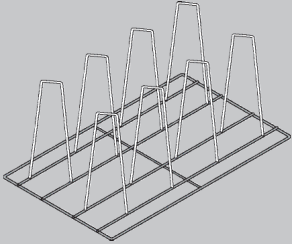






“well done” is suitable for all types of poultry. You will get a beautiful tender result.



Overnight roasting

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|-----------|-----------|------------|------------|------------|------------|
| Duck | 1x 4 pc. | 1x 8 pc. | 2x 4 pc. | 2x 8 pc. | 4x 4 pc. | 4x 8 pc. |
| Goose | 2x 2 pc. | 2x 4 pc. | 3x 2 pc. | 3x 4 pc. | 6x 2 pc. | 6x 4 pc. |
| Whole turkey | 1x 1 pc. | 2x 1 pc. | 2x 1 pc. | 2x 2 pc. | 5x 1 pc. | 5x 2 pc. |

| Accessories | Settings |
|--|--|
|  Duck superspike/grid |   without high |
| |   medium well done |

note You can also cook e.g. duck and goose together if they are to be cooked to the same degree. Insert the core temperature probe into the smallest product. Make sure that the hold phase is long enough to ensure that the larger products reach the desired core temperature.



To make your sauce base, put bones and root vegetables into a granite-enamelled container beneath the meat. Then add stock to the base and bring to the boil. Using the “crisp” button you can automatically give your food a crunchy browned finish once it has reached the desired core temperature.



Steamed

Suitable for boiled poultry dishes such as boiling fowl, chicken breast or poultry terrines. Use the rest function if you want the boiling fowl meat to be particularly tender.



Options



Hold



Continue
with transfer



New load

Cooking parameters



medium

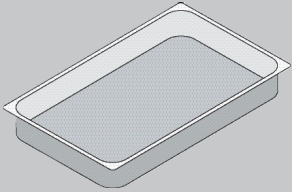


well done

Use the “well done” setting for poultry still on the bone.



Steamed

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|-----------|-----------|------------|------------|------------|------------|
| Boiling chicken | 3x 4 pc. | 3x 8 pc. | 5x 4 pc. | 5x 8 pc. | 10x 4 pc. | 10x 8 pc. |
| Chicken breast | 3x 12 pc. | 3x 24 pc. | 5x 12 pc. | 5x 24 pc. | 10x 12 pc. | 10x 24 pc. |
| Poultry terrine | 3x 3 kg | 3x 6 kg | 5x 3 kg | 5x 6 kg | 10x 3 kg | 10x 6 kg |

| Accessories | Settings |
|---|--|
|  <p>CNS container</p> <p>note With terrines, use the positioning aid to insert the core temperature probe vertically into the terrine.</p> |   <p>rare well done</p> |



Different sized products can be cooked in a single load. Simply use the “next/ move” function, to do this transfer the core temperature probe from the smallest to the next larger product.

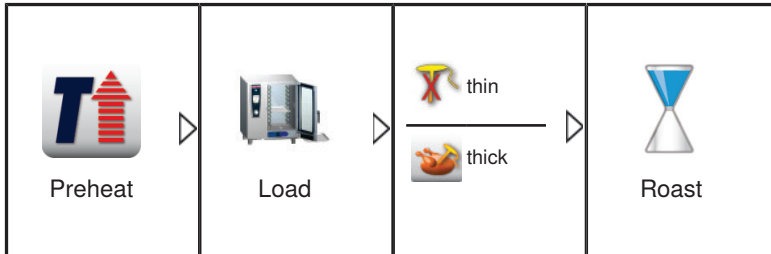
Ensure the holding phase is long enough for tender boiling fowl.
To cook a further batch, please select “new load”.



iLC pan fried

Suitable for roasting poultry in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters



With a meat thickness under 2 cm, select "thin".



With a meat thickness from 2 cm, select "thick".

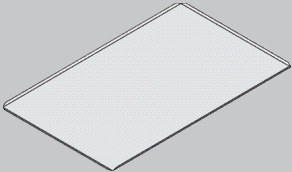








After the preheat phase is complete, the appliance automatically switches to iLevelControl.

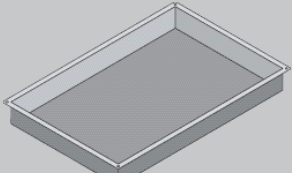








iLC pan fried

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|---|-----------|------------|------------|------------|------------|
| | Satay skewers; yakitori skewers; poultry kebabs | 5x 1.5 kg | 5x 3 kg | 8x 1.5 kg | 8x 3 kg | 16x 1.5 kg |

| Accessories | Settings | | | | | |
|---|---|---|---|--|--|---|
| |  Roasting and baking sheet |  |  | | | |
|  | |  | | | | light dark |
|  | |  | | | | short long |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|---------------------------|-----------|------------|------------|------------|------------|
| | Chicken wings; drumsticks | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg |

| Accessories | Settings | | | | | |
|--|--|--|---|--|--|---|
| |  Container, granite-enamelled |  |  | | | |
|  | |  | | | | light dark |
|  | |  | | | | short long |



iLC grill

Suitable for grilling poultry in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters



With a meat thickness under 2 cm, select "thin".



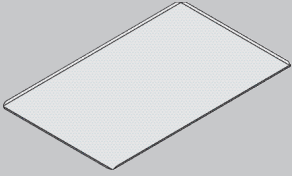




With a meat thickness from 2 cm, select "thick".



After the preheat phase is complete, the appliance automatically switches to iLevelControl.



iLC grill

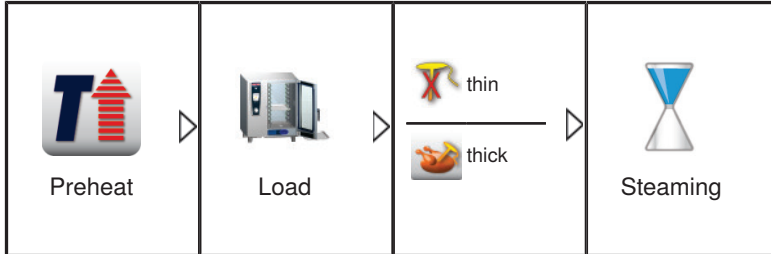
| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Turkey strips; plain poultry escalopes | 4x 1 kg | 4x 2 kg | 6x 1 kg | 6x 2 kg | 12x 1 kg | 12x 2 kg |
| Accessories | Settings | | | | | |
|  |   light dark | | | | | |
| Roasting and baking sheet |   short long | | | | | |



iLC steamed

Suitable for steaming poultry in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters



With a meat thickness under 2 cm, select "thin".



With a meat thickness from 2 cm, select "thick".



After the preheat phase is complete, the appliance automatically switches to iLevelControl.



Meat



Roast

For all larger joints, whether pink or well done, such as roast pork and knuckle of veal, roast beef, beef fillet, leg of lamb, saddle of veal, saddle of venison or even for meatloaf.

Pan fried

For meat that would typically be prepared in the frying pan, such as pork loin, cutlets, fillet cubes, medallions, minute grills, skewers or very thinly sliced different kinds of meat.

Roast with crackling

Recommended for all larger cuts of meat with skin, which should be juicy on the inside and have a crispy browning on the outside, such as roast with crackling, knuckle of pork, pork belly and crusted ham.

Grill

Suitable for meat that you want to prepare with a grill pattern, such as rump steak, pork loin, cutlets, skewers or medallions of different kinds of meat.

Overnight roasting

Use your appliance even when you are not in the kitchen. Products in the "overnight roasting" cooking process become very tender and succulent thanks to the long rest and hold phase. "Overnight roasting" is suitable for all cuts of meat with skin, such as roast with crackling, knuckle of pork, pork belly, crusted ham or even goose and duck. The subsequent coloration makes the skin crispy.

Breaded

Breaded products such as escalopes, cutlets or cordon bleu of pork or veal become crispy, succulent and golden brown.

Overnight boiling

Use your appliance even when you are not in the kitchen. For all larger cuts of meat that are typically prepared in liquid, such as boiled fillet of beef, soup meat, cured pork and ham.

Braise

For all typical braised dishes such as roulades, pickled beef or osso bucco as well as for finely sliced meat such as goulash or ragout. Meat that has already been seared can be inserted directly with a little liquid with the setting "Without searing".

Boil

For all larger cuts of meat that are typically prepared in liquid, such as boiled fillet of beef, soup meat, cured pork, ham and boiling sausages. Excellent for the preparation of terrines.



Meat

Meat in pastry

Suitable for all products to be prepared in pastry or a salt crust, such as beef Wellington, ham en croute, fish in puff pastry or salt-crusted fish.

Semi- preserves

For the safe and simple preparation of semi-preserves.

Blanch \ simmer

For different boiled and cooked sausage products in artificial or natural casing.

iLC pan fried

Suitable for pan frying meat in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC grill

Suitable for grilling meat in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

Scan and enjoy the video



Roast



Pan fried



Grill



Overnight roasting



Overnight roasting



Braise



Roast

For all larger pieces of meat, cooked medium rare or well done, such as roast pork and knuckle of veal or roast beef, beef fillet, leg of lamb, saddle of veal, saddle of venison or even for meat loaf.



Hold



Continue with transfer



New load

Cooking parameters



Select "gentle" for roast beef, leg of lamb or saddle of venison, "normal" for roast pork or knuckle of pork.



Select "low" for marinated and cured products.

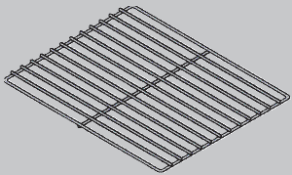








Select "rare" for roast beef, for example, "well done" for roast pork, boned and rolled joints and spit roasts as well as mincemeat roasts.



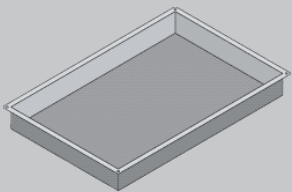






Roast

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|---|-----------|------------|------------|------------|------------|
| | Roast pork, spit roast, boned and rolled joint, knuckle of veal | 3x 6 kg | 3x 12 kg | 5x 6 kg | 6x 12 kg | 10x 6 kg |

| Accessories | Settings |
|--|---|
|  Grid |   gentle normal |
| |   low high |
| |   rare well done |

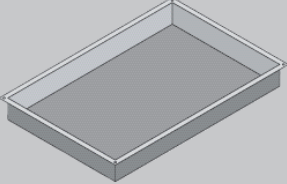






note With streaky products, such as belly of pork, make sure the core temperature probe penetrates all the layers of tissue so that the temperature is recorded exactly. To achieve an ideal result for knuckles of pork, place these upright in a granite-enamelled container if possible, and set the core temperature probe near to the bone.

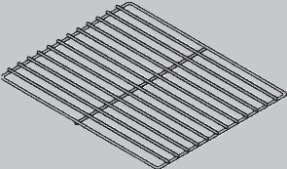






| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|--|-----------|------------|------------|------------|------------|
| | Boned and rolled pork; meat loaf; stuffed breast of veal | 3x 6 kg | 3x 12 kg | 5x 6 kg | 6x 12 kg | 10x 6 kg |

| Accessories | Settings |
|---|---|
|  granite-enamelled tray |   gentle normal |
| |   low high |
| |   rare well done |



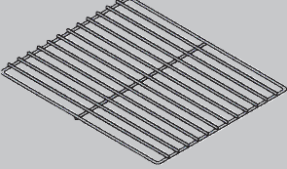






Roast

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Meat loaf | 3x 6 kg | 3x 12 kg | 5x 6 kg | 6x 12 kg | 10x 6 kg | 10x 12 kg |
| Accessories | Settings | | | | | |
|  |   gentle normal | | | | | |
| granite-enamelled tray |   low high | | | | | |
| |   rare well done | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Beef fillet | 3x 4 kg | 3x 8 kg | 5x 4 kg | 5x 8 kg | 10x 4 kg | 10x 8 kg |
| Boned leg of lamb; saddle of veal, saddle of venison | 3x 6 kg | 3x 12 kg | 5x 6 kg | 6x 12 kg | 10x 6 kg | 10x 12 kg |
| Accessories | Settings | | | | | |
|  |   gentle normal | | | | | |
| Grid |   low high | | | | | |
| |   rare well done | | | | | |



Roast

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Pork fillet, loin of pork | 3x 4 kg | 3x 8 kg | 5x 4 kg | 5x 8 kg | 10x 4 kg | 10x 8 kg |
| Accessories | Settings | | | | | |
|  Grid |   gentle normal | | | | | |
| |   low high | | | | | |
| |   rare well done | | | | | |



For a perfect sauce base, put bones and root vegetables in a granite-enamelled container and roast them together with the product to be roasted. Then add stock to the base and bring to the boil.

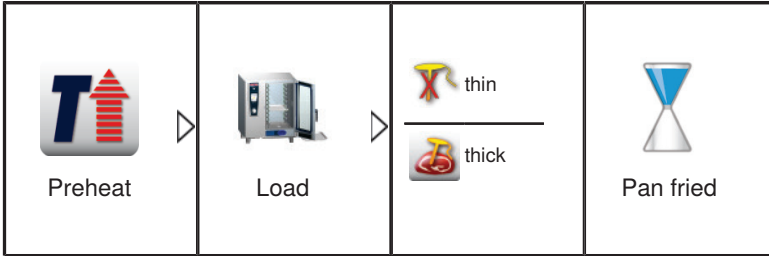
Different sized pieces of meat can be cooked in a single load. Simply use the “next/move” function, to do this transfer the core temperature probe from the smallest to the next larger product.

To cook a further batch, please select “new load”.



Pan fried

For meat that you would usually prepare in the pan such as rump steak, loin of pork, chop, cubed steak, medallions, minute grills, kebabs or thinly cut meat of a wide range of different types.



Options



Next



New load

Cooking parameters



Select "thin" when the meat is less than 2 cm thick.



"thick" for meat from a thickness of 2 cm upwards.



Choose a lighter browning for marinated products.

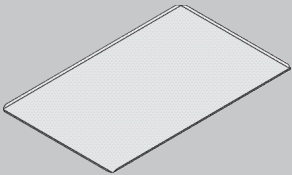








Select "rare" e.g. for beef fillet or rump steaks, "well done" for pork chops or escalopes.

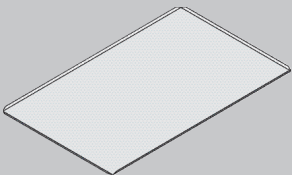








Pan fried

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-------------------|-----------|-----------|------------|------------|------------|------------|
| Rissoles; burgers | 6x 10 pc. | 6x 20 pc. | 10x 10 pc. | 10x 20 pc. | 20x 10 pc. | 20x 20 pc. |
| Cevapcici | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |

| Accessories | Settings |
|--|---|
|  Roasting and baking tray |   thin thick |
| |   light dark |
| |   rare well done |

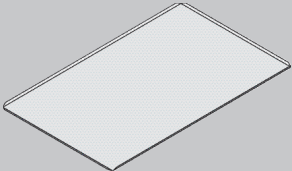






| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-------------------------|-----------|-----------|------------|------------|------------|------------|
| Pork fillet; medallions | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |

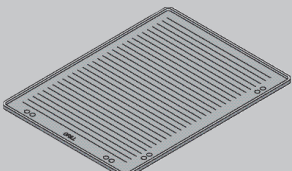






| Accessories | Settings |
|--|---|
|  Roasting and baking tray |   thin thick |
| |   light dark |
| |   rare well done |

note Different sized products can be cooked in a single load. Simply use the “next/move” function, to do this transfer the core temperature probe from the smallest to the next larger product.



Pan fried

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Meat balls; sausage | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Accessories | Settings | | | | | |
|  |   thin thick | | | | | |
| Roasting and baking tray |   light dark | | | | | |
| |   short long | | | | | |
| note | You can select the cooking time exactly to the minute using the “thin” setting. The core temperature probe does not have to be set. You can extend the cooking time exactly to the minute using “next”. | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|--|-----------|------------|------------|------------|------------|
| English breakfast | 5x 1,5 kg | 5x 3 kg | 8x 1,5 kg | 8x 3 kg | 16 x1,5 kg | 16x 3 kg |
| Satay; Japanese kebabs (Yakatori) | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Accessories | Settings | | | | | |
|  |   thin thick | | | | | |
| Grill and pizza tray |   light dark | | | | | |
| |   short long | | | | | |



Pan fried



For the lighter types of meat you can increase the browning level to achieve a more intense colour. Marinated steaks are better roasted with a lower browning level since most marinades brown darker.

Roasting and baking trays and granite-enamelled containers give the best roasting results because of their excellent heat transfer properties.

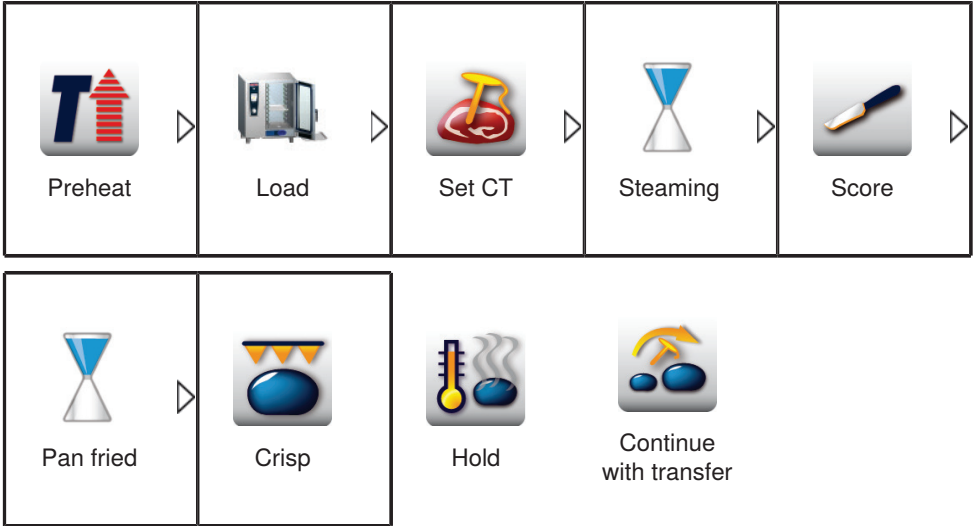
Use the grill and pizza tray for a fine grill pattern. Depending on the thickness of the meat pieces, we recommend preheating the grill and pizza tray in the unit.

To cook a further batch, please select “new load”.



Roast with crackling

Recommended for all larger pieces of meat with rind which need to be succulent inside and get a crispy brown finish on the outside, such as roast with crackling, knuckle of pork, belly of pork and baked ham.



Cooking parameters



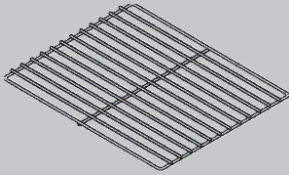




Choose a lighter searing setting for cured roast with crackling or honey-marinated pork.

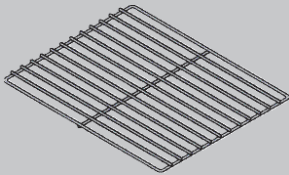






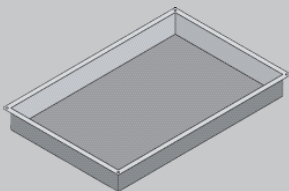




“rare” e.g. for cured baked ham. “well done” for belly of pork, roast pork, suckling pig, knuckle of veal and pork.



Roast with crackling

| | | | | | | |
|--|---|-----------|------------|------------|------------|------------|
| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
| Roast with crackling (shoulder of pork); belly of pork; knuckle of pork | 3x 6 kg | 3x 12 kg | 5x 6 kg | 6x 12 kg | 10x 6 kg | 10x 12 kg |
| Accessories | Settings | | | | | |
|  |   light dark | | | | | |
| Grid |   rare well done | | | | | |

| | | | | | | |
|--|---|-----------|------------|------------|------------|------------|
| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
| Cured roast with crackling (shoulder of pork) | 3x 6 kg | 3x 12 kg | 5x 6 kg | 6x 12 kg | 10x 6 kg | 10x 12 kg |
| Accessories | Settings | | | | | |
|  |   light dark | | | | | |
| Grid |   rare well done | | | | | |

| | | | | | | |
|--|---|-----------|------------|------------|------------|------------|
| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
| Sweet and sour belly of pork | 3x 4 kg | 3x 8 kg | 5x 4 kg | 5x 8 kg | 10x 4 kg | 10x 8 kg |
| Accessories | Settings | | | | | |
|  |   | | | | | |
| granite-enamelled tray |   | | | | | |



For perfect crackling, score the skin diagonally and sprinkle liberally with salt. The skin is easier to score if you steam it first, so there is a steaming step integrated into the cooking process. The unit signals to you when the skin is ready for scoring.

If the skin has already been scored, the cooking process continues automatically.



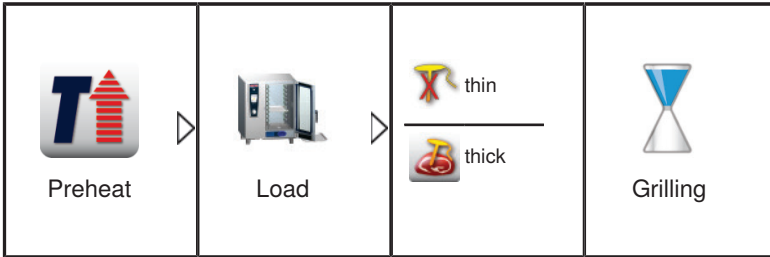
Roast with crackling

Choose a lighter browning for cured and marinated products.

Different sized products can be cooked in a single load. Simply use the “next/move” function, to do this transfer the core temperature probe from the smallest to the next larger product. “hold” keeps the product at serving temperature, matures and is ready to serve at any time.

Grill

Suitable for meat that you would like to prepare with grill pattern, such as rump steak, loin of pork, chops, kebabs or medallions for a wide range of different types of meat.



Options



Next

Cooking parameters



Select "thin" when the meat is less than 2 cm thick.



Select "light" when the meat is less than 2 cm thick.



Select "short" when the meat is less than 2 cm thick.



Select "thick" when the meat is more than 2 cm thick.



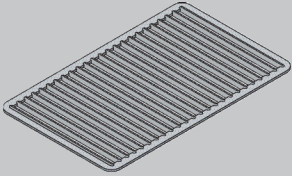






Select "light" when the meat is less than 2 cm thick.

Choose a lighter browning for marinated products.

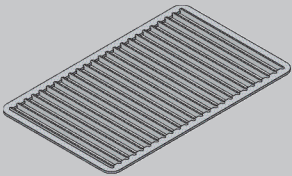








Select "rare" e.g. for beef fillet or rump steaks, "well done" for pork chops or escalopes.

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|----------------------------|-----------|------------|------------|------------|------------|
| | Rump steak; beef tournedos | 3x 8 pc. | 3x 16 pc. | 5x 8 pc. | 5x 16 pc. | 10x 8 pc. |
| Beef kebabs | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Top sirloin | 3x 6 pc. | 3x 12 pc. | 5x 6 pc. | 5x 12 pc. | 10x 6 pc. | 10x 12 pc. |

| Accessories | Settings | |
|---|--|---|
| |  CombiGrill@ grid |   thin thick |
|   light dark | | |
|   rare well done | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|-----------------------------|-----------|------------|------------|------------|------------|
| | Rack of lamb; fillet steaks | 3x 8 kg | 3x 16 kg | 5x 8 kg | 5x 16 kg | 10x 8 kg |

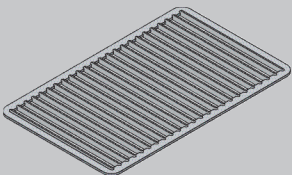






| Accessories | Settings | |
|---|--|---|
| |  CombiGrill@ grid |   thin thick |
|   light dark | | |
|   rare well done | | |

note When you grill marinated products, select a lighter browning level since many marinades and seasoning mixes contain sugar, and so brown darker.



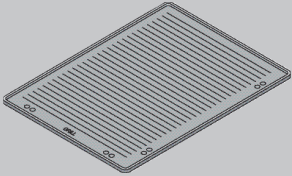






Grill

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|-----------|-----------|------------|------------|------------|------------|
| Pork loin steak; pork neck steak; veal steak | 3x 8 pc. | 3x 16 pc. | 5x 8 pc. | 5x 16 pc. | 10x 8 pc. | 10x 16 pc. |

| Accessories | Settings |
|--|--|
|  <p>CombiGrill® grid</p> |   <p>thin thick</p>   <p>light dark</p>   <p>rare well done</p> |

note Different sized products can be cooked in a single load. Simply use the “next/move” function, to do this transfer the core temperature probe from the smallest to the next larger product.

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|-----------|-----------|------------|------------|------------|------------|
| Pork chops; filet mignon | 3x 15 kg | 3x 30 kg | 5x 15 kg | 5x 30 kg | 10x 15 kg | 10x 30 kg |
| Meat kebabs/ satay; baby beef; flank steak | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |

| Accessories | Settings |
|---|--|
|  <p>Grill and pizza tray</p> |   <p>thin thick</p>   <p>light dark</p>   <p>short long</p> |

note You can select the cooking time exactly to the minute using the “thin” setting. The core temperature probe does not have to be set. You can extend the cooking time exactly to the minute using “next”.



Grill

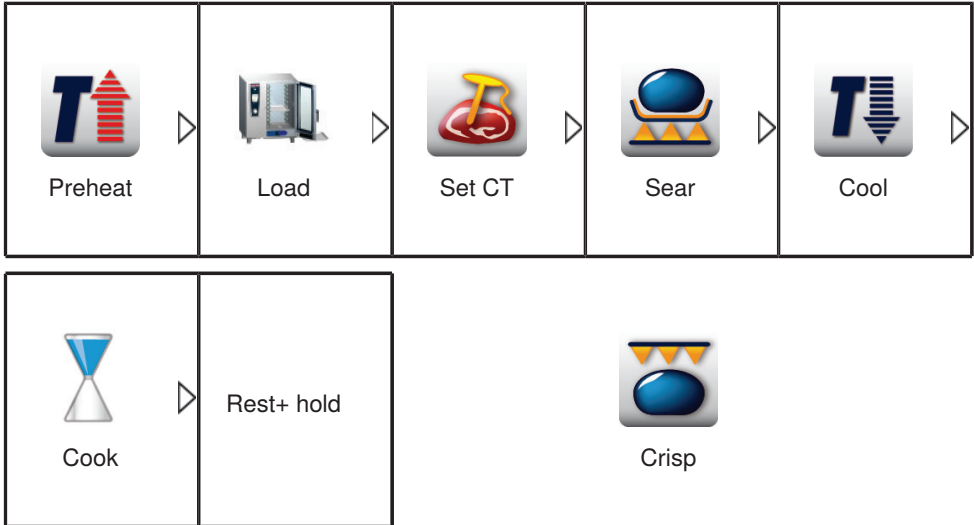


The CombiGrill grid gives you an excellent grilling pattern. Place well-chilled meat on the CombiGrill grid for a particularly nice grilling result. Please observe the maximum load size.



Overnight roasting

You can even use your unit when you are not in the kitchen. Products in the “overnight roasting” process are extremely tender and succulent thanks to the long resting and holding phase. “overnight roasting” is suitable for all pieces of meat with rinds or skin, such as roast with crackling, knuckle of pork, belly of pork, baked ham as well as goose and duck. Rind and skin become crispy after the subsequent crisping process.





Overnight roasting

Cooking parameters



“without” for products that have already been seared or ones that are not to colour. Select the medium setting e.g. for roast beef, leg of lamb, beef joint or knuckle of pork.

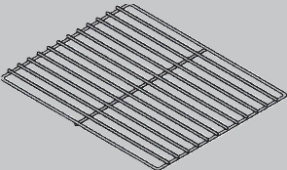






“rare” e.g. for leg of lamb, roast beef, fore rib; “well done” for roast pork and beef, knuckle of pork, breast of veal, whole ducks and geese.



If you would like a crispy crust e.g. for belly of pork, then press the “crisp” button before serving.

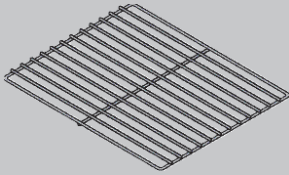




| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|-----------|-----------|------------|------------|------------|------------|
| Boned leg of lamb; roast beef; fore rib | 3x 6 kg | 3x 12 kg | 5x 6 kg | 6x 12 kg | 10x 6 kg | 10x 12 kg |

| Accessories | Settings |
|---|--|
|  <p>Grid</p> |   <p>without high</p>   <p>rare well done</p> |
| <p>note With roast beef you will get the best result using a resting phase under 12 hours.</p> | |



Overnight roasting

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|-----------|-----------|------------|------------|------------|------------|
| Roast pork; roast beef; breast of veal, stuffed; knuckle of pork; belly of pork; roast with crackling | 3x 6 kg | 3x 12 kg | 5x 6 kg | 6x 12 kg | 10x 6 kg | 10x 12 kg |

| Accessories | Settings |
|---|--|
|  Grid |   without high |
| note For a perfect crust, products with rind should be steamed first. This makes them easier to score and very crispy after the colouration phase. |   rare well done |



To make your sauce base, put bones and root vegetables into a granite-enamelled container beneath the meat. Then add stock to the base and bring to the boil.

Select the setting “without” for products that have already been seared. Please note that the resting phase should not exceed 12 hours for lean and tender pieces of meat. Otherwise the meat could become crumbly.

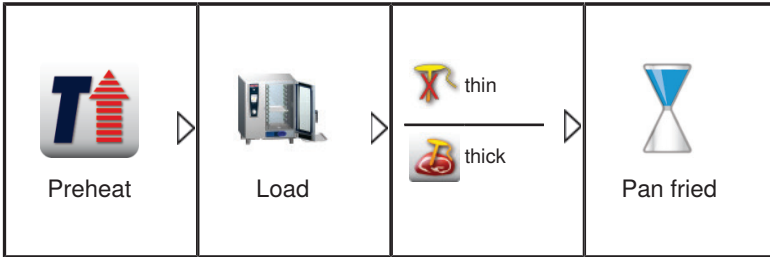
Using the “crisp” button you can automatically give your food a crunchy browned finish once it has reached the desired core temperature.

Different pieces of meat that need to reach the same level of cooking, can be cooked in a single load. For example, you could cook roast pork together with roast beef, breast of veal, knuckle of pork, belly of pork, roast with crackling, duck and goose. Place the core temperature probe into the smallest piece of meat and plan a sufficiently long hold phase so that the larger products also reach the required core temperature.



Breaded

Breaded products such as escalopes, chops or cordon bleu of pork or veal are fried until crispy, succulent and golden brown.



Options



Next



New load

Cooking parameters



Use "thin" to pan fry e.g. escalopes of veal and pork and veal sweetbreads.



Choose your personal preferred result from "light" to "dark".



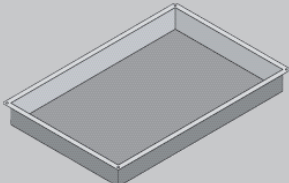






Select "thick" for products such as cordon bleu and breaded pork chops.

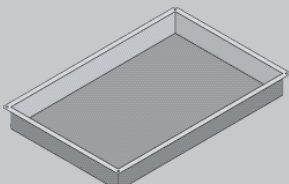








Use a medium setting e.g. for escalopes of veal, "well done" for pork cordon bleu or pork chops.



Breaded

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Escalope of veal; grilled vegetables, escalope of pork | 3x 8 pc. | 3x 16 pc. | 5x 8 pc. | 5x 16 pc. | 10x 8 pc. | 10x 16 pc. |
| Accessories | Settings | | | | | |
|  |   | | | | | |
| granite-enamelled container |   | | | | | |
| |   | | | | | |
| note | You can select the cooking time exactly to the minute using the “thin” setting. The core temperature probe does not have to be set. You can extend the cooking time exactly to the minute using “next”. | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|--|-----------|------------|------------|------------|------------|
| Cordon bleu; pork chop; veal outlet, breaded | 3x 8 pc. | 3x 16 pc. | 5x 8 pc. | 5x 16 pc. | 10x 8 pc. | 10x 16 pc. |
| Accessories | Settings | | | | | |
|  |   | | | | | |
| granite-enamelled container |   | | | | | |
| |   | | | | | |
| note | Different sized products can be cooked in a single load. Simply use the “next/move” function, to do this transfer the core temperature probe from the smallest to the next larger product. | | | | | |



Breaded



Breaded products brown best if they are brushed evenly on both sides with butter, oil or fat. The addition of paprika beneath the breadcrumbs also helps browning. There are also special fats that promote browning available.

A mixture of breadcrumbs and herbs or ground nuts, sesame and cornflakes could also be used for breading.

Select the “thin” setting if the products are less than 2 cm thick.

To cook a further batch, please select “new load”.



Overnight boiling

You can even use your unit when you are not in the kitchen. For all larger pieces of meat that are typically prepared in liquid, such as rump bone, casserole meat, smoked loin of pork and ham.



Cooking parameters



You will get an even more tender result by using “gentle”, the cooking time is extended. Select “fast” for beef.

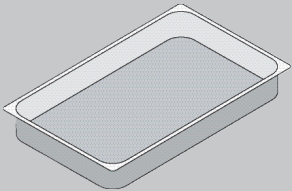






Select “well done” for beef.



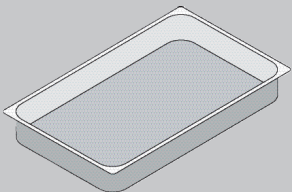




Overnight boiling

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|-----------|-----------|------------|------------|------------|------------|
| Rump bone; brisket; pork hock; tongue; calf's head; belly of pork; meat stew | 3x 6 kg | 3x 12 kg | 5x 6 kg | 6x 12 kg | 10x 6 kg | 10x 12 kg |

| Accessories | Settings |
|---|--|
|  CNS container |   gentle fast |
| |   rare well done |

note Select delta-T "fast" for beef.

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---------------------|-----------|-----------|------------|------------|------------|------------|
| Spare ribs | 6x 3 kg | 6x 6 kg | 10x 3 kg | 10x 6 kg | 20x 3 kg | 20x 6 kg |
| Smoked loin of pork | 3x 6 kg | 3x 12 kg | 5x 6 kg | 6x 12 kg | 10x 6 kg | 10x 12 kg |
| Boiled ham | 2x 2 pc. | 2x 4 pc. | 3x 2 pc. | 3x 4 pc. | 6x 2 pc. | 6x 4 pc. |
| Veal; pork shoulder | 3x 5 kg | 3x 10 kg | 5x 5 kg | 5x 10 kg | 10x 5 kg | 10x 10 kg |

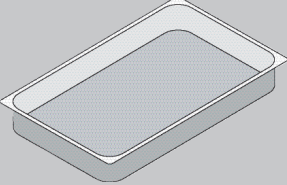




| Accessories | Settings |
|--|--|
|  CNS container |   gentle fast |
| |   rare well done |

note Select delta-T "gentle" for boiled ham.



Overnight boiling

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|------------------------|-----------|-----------|------------|------------|------------|------------|
| Clear stock 100 mm, GN | 3x 8 l | 3x 16 l | 5x 8 l | 5x 16 l | 10x 8 l | 10x 16 l |

| Accessories | Settings |
|---|---|
|  CNS container |   gentle fast |
| |   rare well done |

note You can easily clear stock and broth overnight. Add all the required seasonings and your clarifying meat to the cold stock and allow to clarify using the above setting. Place the core temperature probe in the stock.



Check the fill level of your inserts since overflowing liquids could cause injury.



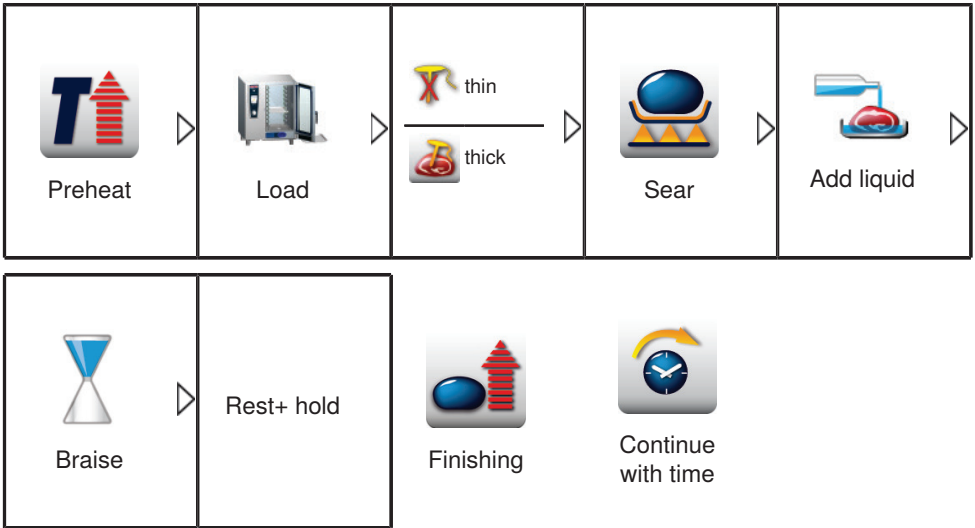
After the core temperature has been reached, the unit automatically changes to a hold phase.

Different pieces of meat which are to be cooked to the same degree can be cooked in one load. Aitchbone together with brisket, pork hock, tongue, calf's head and belly of pork. The pieces of meat may also be of different sizes. Insert the core temperature probe into the smallest piece of meat and plan a sufficiently long hold phase so that the larger products also reach the required core temperature.



Braise

For all typical braising dishes such as roulades, pickled beef or osso bucco, as well as for meat cut into small pieces in goulash or stew. Meat that has already been seared can be inserted directly with liquid with the setting “without”.



Cooking parameters



“thin” e.g. for goulash or stew.



Select “without” for products that have already been seared and to which you have already added liquid, “high” for products that you would like to be well browned, such as osso bucco.



Enter the required cooking time.



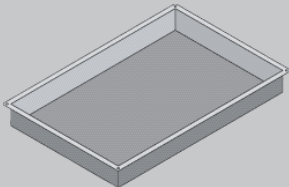




“thick” for roulades, pickled beef or osso bucco.



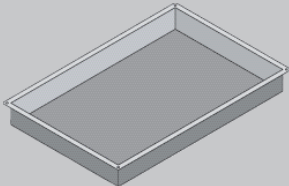








Braise

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|----------------------------|-----------|-----------|------------|------------|------------|------------|
| Lamb shank | 3x 10 pc. | 3x 20 pc. | 5x 10 pc. | 5x 20 pc. | 10x 10 pc. | 10x 20 pc. |
| Braised beef; pickled beef | 3x 6 kg | 3x 12 kg | 5x 6 kg | 6x 12 kg | 10x 6 kg | 10x 12 kg |
| Roulades 180 g | 3x 24 pc. | 3x 48 pc. | 5x 24 pc. | 5x 48 pc. | 10x 24 pc. | 10x 48 pc. |
| Osso bucco | 6x 8 pc. | 6x 16 pc. | 10x 8 pc. | 10x 16 pc. | 20x 8 pc. | 20x 16 pc. |

| Accessories | Settings |
|---|--|
|  <p>granite-enamelled container</p> |     |
| <p>note When you select the setting “sear” “without”, please add liquid before you start the cooking process. With all other searing settings, the SelfCooking Center 5 Senses will request you to add liquid.</p> | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|-----------|-----------|------------|------------|------------|------------|
| Goulash, stew | 3x 5 kg | 3x 10 kg | 5x 5 kg | 5x 10 kg | 10x 5 kg | 10x 10 kg |

| Accessories | Settings |
|---|---|
|  <p>granite-enamelled container</p> |       |
| <p>note With the “thin” setting, you can extend the cooking time exactly to the minute at the end of the cooking process using “next”.</p> | |



Braise



Never cook braised dishes without a sauce or stock. The buzzer after the searing phase signals that you can add liquid. When you have selected “without” you can add liquid before loading. You will not be requested to add liquid after the searing settings.

You will get a particularly good result when you cover the food. When you select “braise” “thin”, enter the time required for the braising process. The cooking time can be set exactly to the minute under “time”, the core temperature probe does not have to be set.

If required, you can braise a wide range of different types of meat in one load. Lamb shanks together with roulades, braised beef, osso bucco, pickled beef, goulash and stew. The pieces of meat may also be of different sizes. Insert the core temperature probe into the smallest piece of meat. Make sure that the hold phase is long enough to ensure that the larger products reach the desired core temperature.

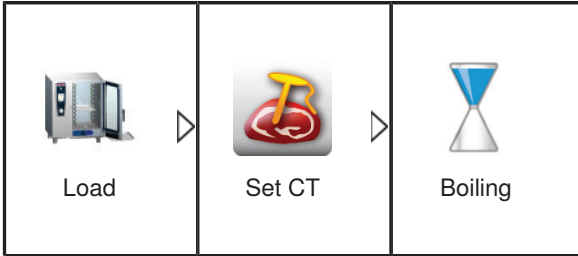
To braise smaller pieces of meat, such as goulash, skewer 2-3 pieces on the CT probe. Then put them back in the sauce.

If necessary, you can press the “finishing” button to bring your food up to serving temperature at the end of the braising process.



Boil

For all larger pieces of meat that are typically prepared in liquid, such as aitchbone, casserole meat, smoked loin of pork, ham and boiling sausage. Also excellently suitable for making terrines.



Options



Hold



Continue with transfer



New load

Cooking parameters



You will get an even more tender result by using “gentle”, the cooking time is extended.

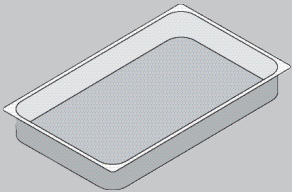






“rare” e.g. poached fillet of veal, “well done” is used for aitchbone.

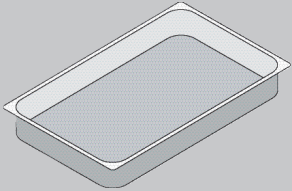






Boil

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|-----------|-----------|------------|------------|------------|------------|
| Aitchbone, brisket | 3x 6 kg | 3x 12 kg | 5x 6 kg | 6x 12 kg | 10x 6 kg | 10x 12 kg |
| Tongue, calf's head, meat stew, belly of pork | 3x 5 kg | 3x 10 kg | 5x 5 kg | 5x 10 kg | 10x 5 kg | 10x 10 kg |

| Accessories | Settings |
|---|---|
|  CNS container |  gentle  fast |
| note For an excellent stock, simply add seasonings, root vegetables, cold water and bones if appropriate to the container. You can reduce weight losses with the delta-T "gentle" setting. |  rare  well done |

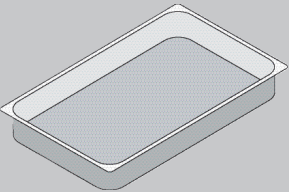


| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|-----------|-----------|------------|------------|------------|------------|
| Sausages | 60 pc. | 120 pc. | 100 pc. | 200 pc. | 200 pc. | 400 pc. |

| Accessories | Settings |
|---|---|
|  Container, stainless steel 100 mm |  gentle  fast |
| note Cover the sausages completely with water to obtain a more attractive result. |  rare  well done |



Boil

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|----------------------------|-----------|-----------|------------|------------|------------|------------|
| Cured ham, neck, pork hock | 3x 6 kg | 3x 12 kg | 5x 6 kg | 6x 12 kg | 10x 6 kg | 10x 12 kg |
| Boiled ham | 2x 2 pc. | 2x 4 pc. | 3x 2 pc. | 3x 4 pc. | 6x 2 pc. | 6x 4 pc. |
| Veal; pork shoulder | 3x 5 kg | 3x 10 kg | 5x 5 kg | 5x 10 kg | 10x 5 kg | 10x 10 kg |
| Terrines | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |

| Accessories | Settings |
|---|---|
|  Container, stainless steel 100 mm |  gentle fast |
| |  rare well done |



Check the fill level of your inserts since overflowing liquids could cause injury.



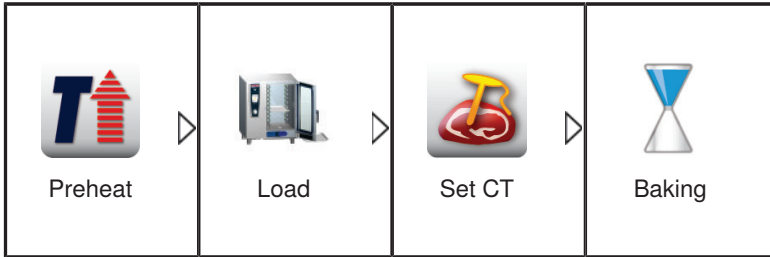
Different sized products can be cooked in a single load. Simply use the “next/ move” function, to do this transfer the core temperature probe from the smallest to the next larger product. “hold” keeps the product at serving temperature, matures and is ready to serve at any time.

To cook a further batch, please select “new load”.



Meat in pastry

Suitable for all products that are to be prepared in a pastry or salt crust such as Beef Wellington, ham in a bread crust, fish in puff pastry or fish in a salt crust.



Slow



New load



Continue with transfer

Cooking parameters



light

dark



rare

well done

3 different moisturing levels can be selected. Moisturing is carried out through the moisturing nozzle in the ratio 1 second pulse/10 seconds pause.

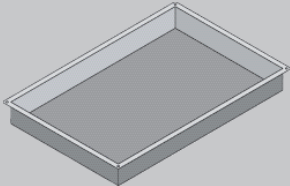




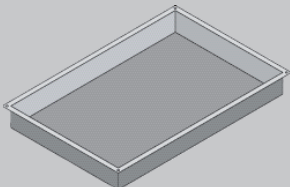




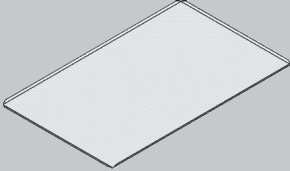




Level 1: 30 seconds moisturing for products which require some humidity at the beginning, e.g. yeast pastries, cream puffs, cookies, bread rolls, baguettes, quiches.

Level 2: 60 seconds moisturing for products that require more humidity, e.g. wholemeal pastries, Danish pastry, brown bread.

Level 3: 90 seconds moisturing for products that require even more humidity, e.g. wholemeal pastries, strudel, butter croissants.



Meat in pastry

| <p>Max. load sizes</p> <p>Smoked loin of pork in a bread crust</p> | <table border="1"> <thead> <tr> <th>6 x 1/1GN</th> <th>6 x 2/1GN</th> <th>10 x 1/1GN</th> <th>10 x 2/1GN</th> <th>20 x 1/1GN</th> <th>20 x 2/1GN</th> </tr> </thead> <tbody> <tr> <td>3x 4 kg</td> <td>3x 8 kg</td> <td>5x 4 kg</td> <td>5x 8 kg</td> <td>10x 4 kg</td> <td>10x 8 kg</td> </tr> </tbody> </table> | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN | 3x 4 kg | 3x 8 kg | 5x 4 kg | 5x 8 kg | 10x 4 kg | 10x 8 kg |
|---|--|------------|------------|------------|------------|------------|------------|----------|-----------|-----------|-----------|------------|------------|
| 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN | | | | | | | | |
| 3x 4 kg | 3x 8 kg | 5x 4 kg | 5x 8 kg | 10x 4 kg | 10x 8 kg | | | | | | | | |
| <p>Accessories</p>  <p>granite-enamelled container</p> | <p>Settings</p>   <p>light dark</p>   <p>rare well done</p> | | | | | | | | | | | | |
| <p>Max. load sizes</p> <p>Ham in a bread crust; fish in a salt crust; Beef Wellington</p> | <table border="1"> <thead> <tr> <th>6 x 1/1GN</th> <th>6 x 2/1GN</th> <th>10 x 1/1GN</th> <th>10 x 2/1GN</th> <th>20 x 1/1GN</th> <th>20 x 2/1GN</th> </tr> </thead> <tbody> <tr> <td>3x 2 pc.</td> <td>3x 4 pc.</td> <td>5x 2 pc.</td> <td>5x 4 pc.</td> <td>10x 2 pc.</td> <td>10x 4 pc.</td> </tr> </tbody> </table> | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN | 3x 2 pc. | 3x 4 pc. | 5x 2 pc. | 5x 4 pc. | 10x 2 pc. | 10x 4 pc. |
| 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN | | | | | | | | |
| 3x 2 pc. | 3x 4 pc. | 5x 2 pc. | 5x 4 pc. | 10x 2 pc. | 10x 4 pc. | | | | | | | | |
| <p>Accessories</p>  <p>granite-enamelled container</p> | <p>Settings</p>   <p>light dark</p>   <p>rare well done</p> | | | | | | | | | | | | |
| <p>Max. load sizes</p> <p>Fish in puff pastry</p> | <table border="1"> <thead> <tr> <th>6 x 1/1GN</th> <th>6 x 2/1GN</th> <th>10 x 1/1GN</th> <th>10 x 2/1GN</th> <th>20 x 1/1GN</th> <th>20 x 2/1GN</th> </tr> </thead> <tbody> <tr> <td>3x 1/1GN</td> <td>3x 2/1 GN</td> <td>5x 1/1 GN</td> <td>5x 2/1 GN</td> <td>10x 1/1 GN</td> <td>10x 2/1 GN</td> </tr> </tbody> </table> | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN | 3x 1/1GN | 3x 2/1 GN | 5x 1/1 GN | 5x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN |
| 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN | | | | | | | | |
| 3x 1/1GN | 3x 2/1 GN | 5x 1/1 GN | 5x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN | | | | | | | | |
| <p>Accessories</p>  <p>Roasting and baking tray</p> | <p>Settings</p>   <p>light dark</p>   <p>rare well done</p> | | | | | | | | | | | | |



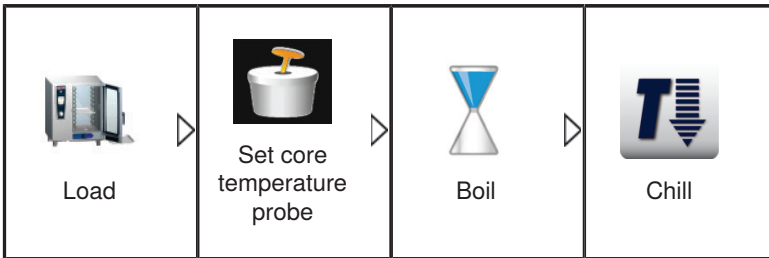
Semi-preserves

For the safe and simple preparation of semi-preserves:

The SelfCookingCenter® 5 Senses is the reliable partner for these products. The monitored and defined cooking duration ensures the products are safely cooked into semi-preserves.

And it really is as easy as that:

- You need a glass/drum as a reference container. Please make a hole for the core temperature probe in the cover of this one container.
- Fill the glass/drums.
- Position the core temperature probe in the glass with the perforated cover.



New load



Use perforated GN containers to prepare preserves.



Semi-preserves



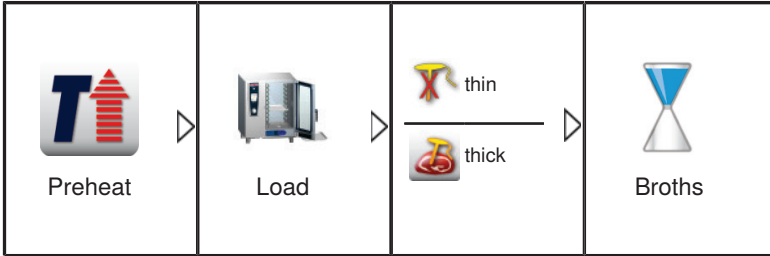
Please do not use the core temperature probe to make a hole in the reference container.
Always use gloves to remove hot containers.



Blanch\ simmer

For different boiled and cooked sausage products in artificial or natural casing in the SelfCookingCenter® 5 Senses.

This produces sliceable and spreadable sausage products just like the butchers makes them. With this application, you can produce most typical boiled and cooked sausage products in the SelfCookingCenter® 5 Senses.



Continue with time



Continue with reinsertion



New load

Cooking parameters



thin thick

For a diameter less than 2 cm select "thin".



low high



short long



thin thick

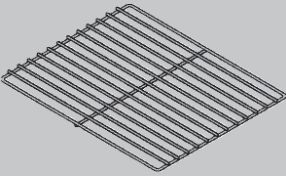




From a diameter of 2 cm select "thick".

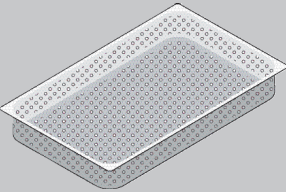








medium well done



Blanch\ simmer

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|----------------------|----------------------|----------------------|----------------------|----------------------|
| | Boiled sausage products, such as Jagdwurst (spicy beef and pork sausage), Bierwurst (Bavarian cooked and smoked sausage), Gelbwurst (Bavarian pork and veal sausage) in natural or artificial casing | according to size GN | according to size GN | according to size GN | according to size GN | according to size GN |
| Accessories | Settings | | | | | |
|  Grid |   thin thick | | | | | |
| note Please use a grid and hooks to hang the sausages. The sausages should not be touched during cooking. |   medium well done | | | | | |

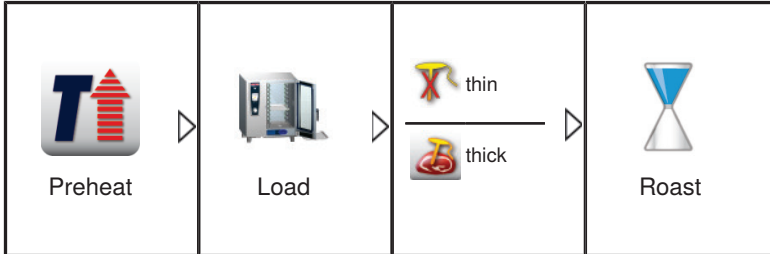
| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|--|-----------------------|-----------------------|-----------------------|-----------------------|-----------------------|
| | Weißwurst (Bavarian veal sausage) | according to size pc. | according to size pc. | according to size pc. | according to size pc. | according to size pc. |
| Accessories | Settings | | | | | |
|  CNS container, perforated |   thin thick | | | | | |
| note With streaky products, such as belly of pork, make sure the core temperature probe penetrates all the layers of tissue so that the temperature is recorded exactly. To achieve an ideal result for knuckles of pork, place these upright in a granite-enamelled container if possible, and set the core temperature probe near to the bone. |   low high | | | | | |
| |   short long | | | | | |



iLC pan fried

Suitable for pan frying meat in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters



With a meat thickness under 2 cm, select "thin".



With a meat thickness from 2 cm, select "thick".

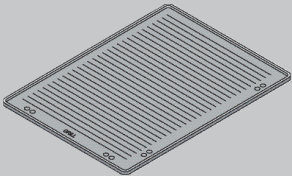








After the preheat phase is complete, the appliance automatically switches to iLevelControl.

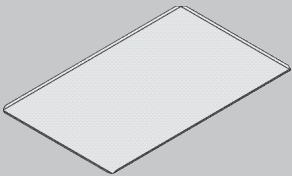








iLC pan fried

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|-----------|-----------|------------|------------|------------|------------|
| English breakfast | 5x 1.5 kg | 5x 3 kg | 8x 1.5 kg | 8x 3 kg | 16x 1.5 kg | 16 x 3 kg |
| Satay skewers; Japanese grilled skewers (Yakatori) | 5x 1.5 kg | 5x 3 kg | 8x 1.5 kg | 8x 3 kg | 16x 1.5 kg | 16x 3 kg |

| Accessories | Settings |
|--|--|
|  <p>Grill and pizza tray</p> |   <p>thin thick</p>   <p>light dark</p>   <p>short long</p> |

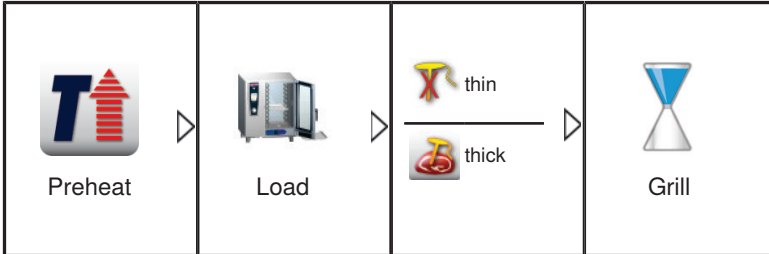
| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--------------------|-----------|-----------|------------|------------|------------|------------|
| Meatballs; sausage | 5x 1.5 kg | 5x 3 kg | 8x 1.5 kg | 8x 3 kg | 16x 1.5 kg | 16x 3 kg |

| Accessories | Settings |
|---|--|
|  <p>Roasting and baking sheet</p> |   <p>thin thick</p>   <p>light dark</p>   <p>short long</p> |

iLC grill

Suitable for grilling meat in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters



With a meat thickness under 2 cm, select "thin".



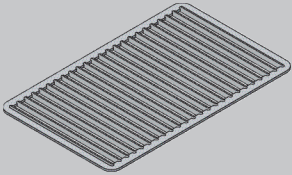






With a meat thickness from 2 cm, select "thick".

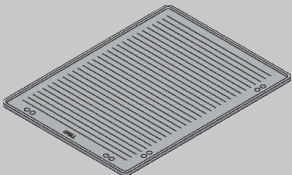








After the preheat phase is complete, the appliance automatically switches to iLevelControl.



iLC grill

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|--|-----------|------------|------------|------------|------------|
| Fillet steaks, medium | 3x 8 pc. | 3x 16 pc. | 5x 8 pc. | 5x 16 pc. | 10x 8 pc. | 10x 16 pc. |
| Accessories | Settings | | | | | |
|  GriddleGrid |   thin thick | | | | | |
| |   light dark | | | | | |
| |   rare well done | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Lamb cutlets; mignons | 3x 15 pc. | 3x 30 pc. | 5x 15 pc. | 5x 30 pc. | 10x 15 pc. | 10x 30 pc. |
| Piccole grigliate; meat skewers / satay | 5x 1.5 kg | 5x 3 kg | 8x 1.5 kg | 8x 3 kg | 16x 1.5 kg | 16x 3 kg |
| Accessories | Settings | | | | | |
|  Grill and pizza tray |   thin thick | | | | | |
| |   light dark | | | | | |
| |   short long | | | | | |



Fish



Roast

All types of fish, with or without skin, marinated or on a bed of vegetables, filleted or whole, are roasted very succulent and crispy, for example salmon fillet or steak, whole trout or fillet of perch.

Steaming

Recommended for fish or shellfish of all kinds, whole or filleted. Also suitable for the production of fine fish terrines.

Grill

All types of fish, with or without skin, are grilled very succulent and crispy, for example salmon fillet or steak, whole trout or fillet of perch.

Breaded

Breaded fish of all kinds, such as pollack, fish fingers or breaded plaice become crispy, golden brown and succulent.

Octopus

Suitable for especially tender octopus and cuttlefish.

Fish in pastry

For the classic preparation of fish in pastry.

iLC pan fried

Suitable for roasting fish in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC grill

Suitable for grilling fish in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC steamed

Suitable for steaming fish in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

Scan and enjoy the video



Pan fried



Pan fried

All types of fish, with or without skin, marinated or on a vegetable bed, fillets or whole, are particularly succulent and crispy after roasting or grilling, such as salmon fillet or steak, whole trout or perch fillet.



Options



Next



New load

Cooking parameters



thin thick

Select "thin" e.g. for trout and plaice fillets, scallops and prawns.



light dark

Select "light" for very tender and sensitive products.



short long



thin thick

Select "thick" for whole fish and thicker fillet pieces over 2 cm.



light dark

"dark" is suitable for products where a high degree of browning/grill pattern is desired.

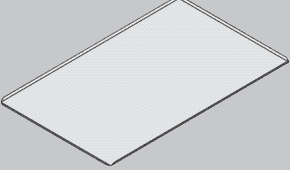








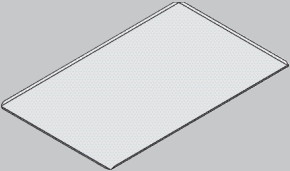






rare well done

Select "rare" e.g. for tuna and thicker scallops, "well done" for whole fishes.



Pan fried

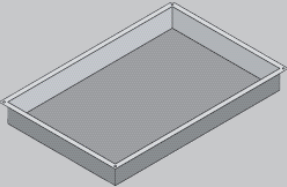






| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Salmon steak | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Accessories | Settings | | | | | |
|  Roasting and baking tray |  | | | | | |
| | thin  thick | | | | | |
| |  | | | | | |
| light  dark | | | | | | |
|  | | | | | | |
| rare  well done | | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Trout; sea bass; sea bream | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Accessories | Settings | | | | | |
|  Roasting and baking tray |  | | | | | |
| | thin  thick | | | | | |
| |  | | | | | |
| light  dark | | | | | | |
|  | | | | | | |
| rare  well done | | | | | | |



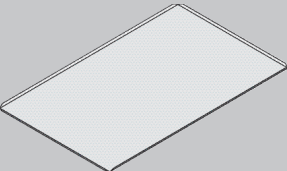






Pan fried

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|---|-----------|------------|------------|------------|------------|
| | Pesce al forno; trout with a herb crust; marinated fish | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg |

| Accessories | Settings | | | | | |
|---|--|---|--|--|--|--|
| |  Container, granite enamelled 20 mm |   thin thick | | | | |
|   light dark | | | | | | |
|   rare well done | | | | | | |

note Different sized products can be cooked in a single load. Simply use the “next/move” function, to do this transfer the core temperature probe from the smallest to the next larger product.

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|--|-----------|------------|------------|------------|------------|
| | Diced salmon; red mullet fillet; giant prawns; fish kebabs; sardines; herrings; thin fish fillets; tilapia fillets | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg |

| Accessories | Settings | | | | | |
|---|---|---|--|--|--|--|
| |  Roasting and baking tray |   thin thick | | | | |
|   light dark | | | | | | |
|   short long | | | | | | |



Pan fried



The best roasting results are obtained if you brush the fish with oil or clarified butter first. This is particularly important if you want to coat the fish with flour. If you place the fish on julienned vegetables and deglaze with a little white wine or rice wine after baking, the resulting stock will make a wonderful sauce. When using whole fish, please make sure you insert the core temperature probe at a thick spot close to the spine of the fish.

Giant prawns with shell are particularly aromatic and succulent if you inject a soft, aromatic butter mixture under the scored shell after washing, and then chill the giant prawns “from the inside”.

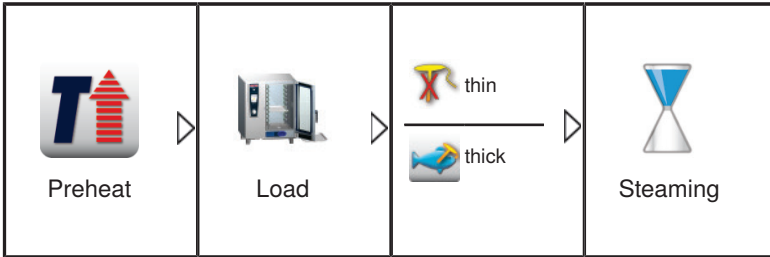
For fish kebabs, place the wooden skewers in water for a short time to prevent them burning.

To cook a further batch, please select “new load”.



Steamed

Recommended for fish or shellfish of all kinds, whole or fillets. Also suitable for producing delicious fish terrines.



Options



Next



New load

Cooking parameters



Select "thin" e.g. for trout roulades, rolled sole and turbot fillet under 2 cm.



Select "thick" for whole fish, thick fillet pieces and terrines.

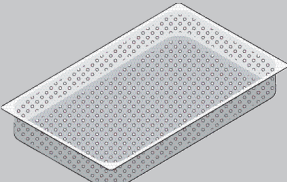






Select "rare" e.g. for fillet of salmon and cod, turbot and trout roulades, "well done" for pollack, carp fillet, trout soufflé and centrepiece fish.

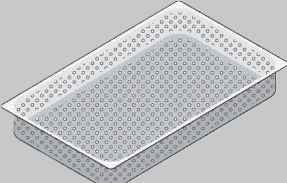






Steamed

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|-----------|-----------|------------|------------|------------|------------|
| Salmon fillet; cod fillet; trout roulades, turbot | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |

| Accessories | Settings |
|--|--|
|  Perforated container |   thin thick |
| |   rare well done |

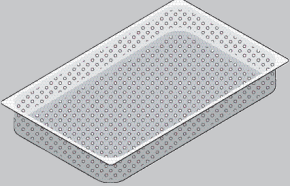




| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|-----------|-----------|------------|------------|------------|------------|
| Whole fish as a centrepiece | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Pollack; carp fillet; fish terrines; rolled sole | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |

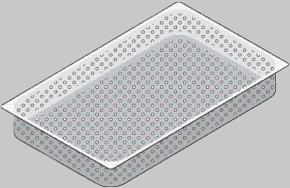




| Accessories | Settings |
|--|--|
|  Perforated container |   thin thick |
| |   rare well done |

note Different sized products can be cooked in a single load. Simply use the "next/move" function, to do this transfer the core temperature probe from the smallest to the next larger product.



Steamed

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Mussels; clams | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Accessories | Settings | | | | | |
|  |   thin thick | | | | | |
| Perforated container |   short long | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Calamari; seafood cocktail, frozen; prawns | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Accessories | Settings | | | | | |
|  |   thin thick | | | | | |
| Perforated container |   short long | | | | | |
| note | <p>Ideal for producing salads or antipasti. You can select the cooking time exactly to the minute using the "thin" setting. The core temperature probe does not have to be set. You can extend the cooking time exactly to the minute using "next".</p> | | | | | |



For terrines or timbales, use the positioning aid to insert the CT probe vertically into the middle of the mould from above.

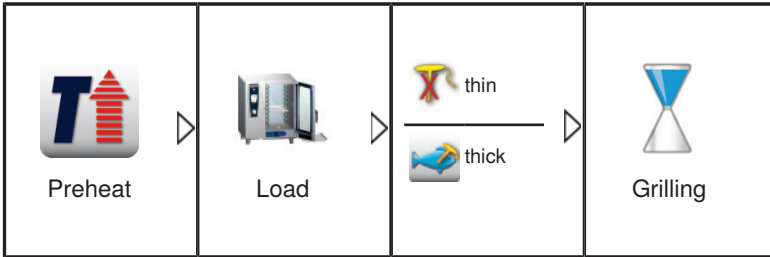
If you add white wine and light-coloured root vegetables to the container, this will give a good base for fish sauces together with the fish stock that is produced.

If you want to steam whole fish for use as centrepieces, fill the cavity of the fish with aluminium foil. This will help you to shape the centrepiece, and the fish will remain upright.

You can also cook different-sized products at the same time. Simply use the "next" function.

Grill

All types of fish, with or without skin, are particularly succulent and crispy after grilling, such as salmon fillet or steak, trout, mackerel or perch fillet.



Options



Next

Cooking parameters



Select "thin" e.g. for trout and plaice fillets, scallops and prawns.



Select "light" for very tender and sensitive products.



Select "thick" for whole fish such as sea bream, salmon steaks, monk fish and thicker fillet pieces over 2 cm.



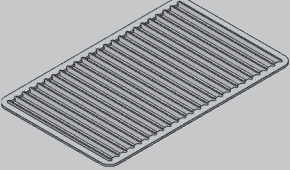






"dark" is suitable for products where a high degree of browning/grill pattern is desired.

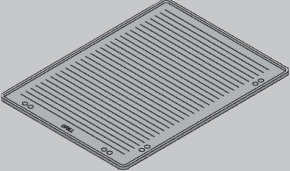








Select "rare" e.g. for tuna and thicker scallops, "well done" for whole fishes.



Grill

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Salmon cutlet; monk fish; halibut | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Accessories | Settings | | | | | |
|  |   thin thick | | | | | |
| CombiGrill@ grid |   light dark | | | | | |
| |   rare well done | | | | | |
| note | Please ensure the product is thick enough to achieve an optimum result on the CombiGrill grid. | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Scallops; giant prawns with / without shell; fillet of Dover sole; tuna steak; swordfish steak | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Accessories | Settings | | | | | |
|  |   thin thick | | | | | |
| Grill and pizza tray |   light dark | | | | | |
| |   short long | | | | | |
| note | You can select the cooking time exactly to the minute using the "thin" setting. The core temperature probe does not have to be set. You can extend the cooking time exactly to the minute using "next". A minimum thickness of 3 cm is recommended for tuna and swordfish. | | | | | |



Grill

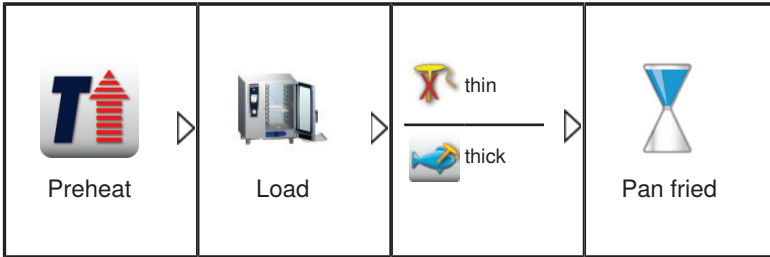


The CombiGrill grid gives you an excellent grilling pattern. The best grilling results are obtained if you brush the fish with oil or clarified butter first. Place well-chilled raw fish on the CombiGrill grid for a particularly nice grilling result. Giant prawns with shell are particularly aromatic and succulent if you inject a soft butter mixture under the scored shell after washing, and then chill the giant prawns. The butter melts during the frying process and seasons the giant prawns “from the inside”.



Breaded

Breaded fish of all types, such as pollack, fish fingers or breaded plaice are crispy, golden-brown and succulent.



Options



Next



New load

Cooking parameters



Select "thin" for fish fingers, thinner pollack fillet and breaded sole goujons.



Choose your personal preferred result from "light" to "dark".



Select "thick" for breaded plaice and other thicker fish pieces over 2 cm.

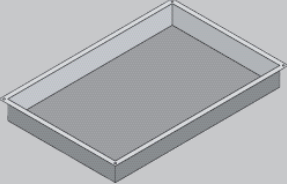





Choose the medium setting e.g. for breaded pike-perch and perch fillet as well as for fish nuggets and fingers. "well done" for whole, breaded fish such as plaice, fillet of ocean perch and pollack.

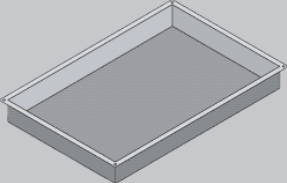





Breaded

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|------------|-----------|-------------|------------|-------------|------------|
| Pollack fillet; ocean perch fillet; plaice, whole | 6x 1.5 pc. | 6x 3 pc. | 10x 1.5 pc. | 10x 3 pc. | 20x 1.5 pc. | 20x 3 pc. |

| Accessories | Settings |
|---|---|
|  granite-enamelled container |  thin thick |
| |  light dark |
| |  rare well done |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|------------|-----------|-------------|------------|-------------|------------|
| Pike-perch with crust; perch in herb breadcrumbs; hoki fillet in coconut breadcrumbs | 6x 1.5 pc. | 6x 3 pc. | 10x 1.5 pc. | 10x 3 pc. | 20x 1.5 pc. | 20x 3 pc. |

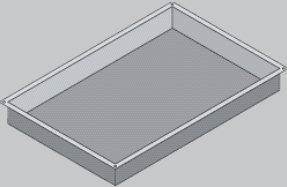






| Accessories | Settings |
|--|---|
|  granite-enamelled container |  thin thick |
| |  light dark |
| |  rare well done |

note Use the low browning level for fish with breadcrumb mixtures containing desiccated coconut, nuts or herbs. Different sized products can be cooked in a single load. Simply use the “next/move” function, to do this transfer the core temperature probe from the smallest to the next larger product.



Breaded

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|-----------|-----------|------------|------------|------------|------------|
| Fish nuggets; fish fingers; sole goujons, breaded | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |

| Accessories | Settings |
|---|--|
|  granite-enamelled container |   thin thick |
| |   light dark |
| |   short long |

note You can select the cooking time exactly to the minute using the "thin" setting. The core temperature probe does not have to be set. You can extend the cooking time exactly to the minute using "next".



Breaded products brown best if they are brushed evenly on both sides with clarified butter, oil or fat. The addition of paprika beneath the breadcrumbs also helps browning.

There are also special fats that promote browning available.



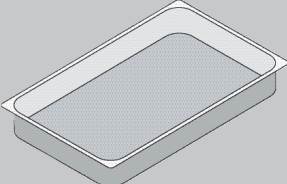


Octopus

Suitable for octopus, pulpo and squid.



Cooking parameters

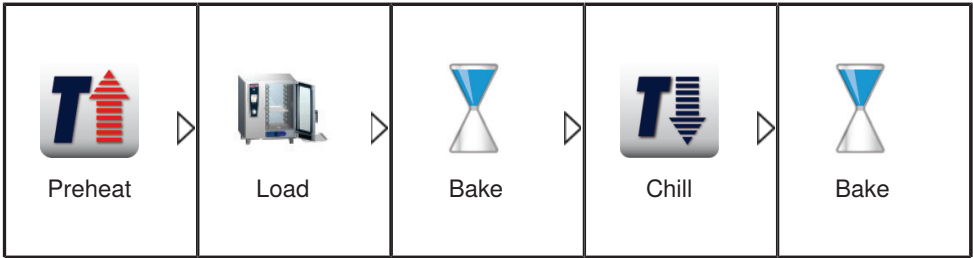


| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Squid; octopus; pulpo | 3x 3 kg | 3x 6 kg | 5x 3 kg | 5x 6 kg | 10x 3 kg | 10x 6 kg |
| Accessories | Settings | | | | | |
|  CNS container |   | | | | | |
| note | After preheating, place the octopus or the squid into the unit and insert the core temperature probe into the thickest part. This will give you a wonderful tender result. You can also cook directly in the stock if required. | | | | | |



Fish in pastry

For the classic preparation of fish in pastry. Please follow our preparation instructions.



Humidification



Rest

Cooking parameters



light

dark



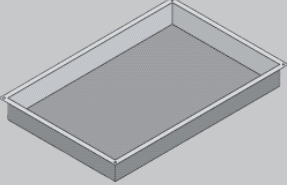




juicy

well done



Fish in pastry

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--------------------------------|-----------|-----------|------------|------------|------------|------------|
| Salmon trout; zander; sea bass | 9 pc. | 18 pc. | 15 pc. | 30 pc. | 30 pc. | 60 pc. |

| Accessories | Settings |
|---|--|
|  <p>Container, granite-enamelled, 20 mm</p> |   <p>light dark</p> |
| |   <p>juicy well done</p> |

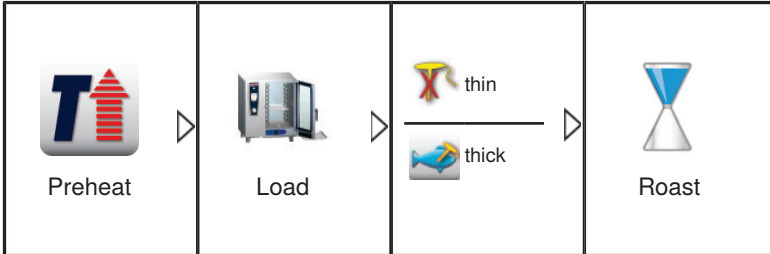
note The actual load quantity depends on the size of the fish used.



iLC pan fried

Suitable for roasting fish in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters



Select "thin" for trout and fillets of plaice, scallops and prawns for example.



Select "thick" for whole fish and thicker fish fillets over 2 cm.



After the preheat phase is complete, the appliance automatically switches to iLevelControl.



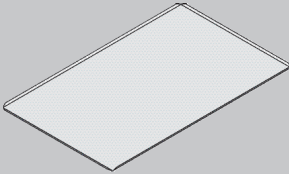
iLC pan fried

Max. load sizes

Salmon chunks; fillet of red mullet; king prawns; fish skewers; sardines; herring; think fish fillets; tilapia fillet

| 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------|-----------|------------|------------|------------|------------|
| 5x 1.5 kg | 5x 3 kg | 8x 1.5 kg | 8x 3 kg | 16x 1.5 kg | 16x 3 kg |

Accessories



Roasting and baking sheet

Settings



thin

thick



light

dark



short

long

iLC grill

Suitable for grilling fish in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters



Select "thin" for trout and fillets of plaice, scallops and prawns for example.



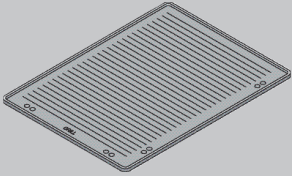






Select "thick" for whole fish and thicker fish fillets over 2 cm.



After the preheat phase is complete, the appliance automatically switches to iLevelControl.



iLC grill

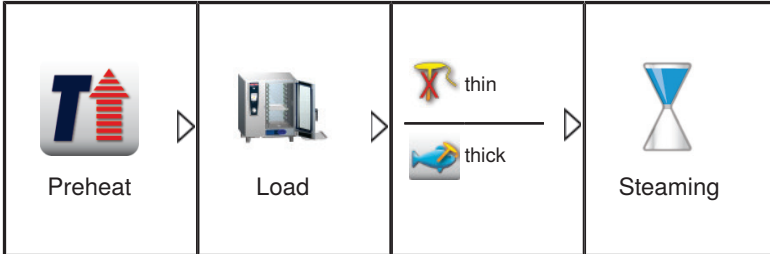
| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|--|-----------|------------|------------|------------|------------|
| Scallops; king prawns with/without shell; fillet of sole; tuna steak; swordfish steak | 5x 1.5 kg | 5x 3 kg | 8x 1.5 kg | 8x 3 kg | 16x 1.5 kg | 16x 3 kg |
| Accessories | Settings | | | | | |
|  |   thin thick   light dark   short long | | | | | |
| note | For tuna and swordfish, a minimum thickness of 3 cm is recommended. | | | | | |



iLC steamed

Suitable for steaming fish in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters



Select "thin" for trout and fillets of plaice, scallops and prawns for example.



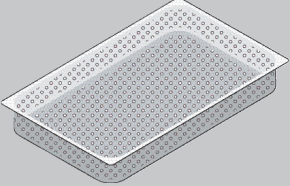






Select "thick" for whole fish and thicker fish fillets over 2 cm.

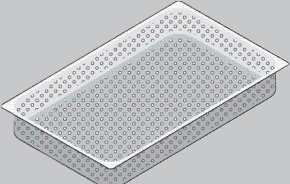








After the preheat phase is complete, the appliance automatically switches to iLevelControl.



iLC steamed

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Mussels; clams | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Accessories | Settings | | | | | |
|  |   thin thick | | | | | |
| CNS container, perforated |   low high | | | | | |
| |   short long | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Calamari; seafood cocktail, frozen; prawns | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Accessories | Settings | | | | | |
|  |   thin thick | | | | | |
| CNS container, perforated |   low high | | | | | |
| |   short long | | | | | |
| note | Ideal for the production of salads or antipasti. With the "thin" setting, you can select the cooking time to the minute. The core temperature probe does not need to be set. With "continue", you can extend the cooking time by the minute. | | | | | |



Egg dishes dessert



Bake dessert

For all puddings such as rice pudding, curd, nut, bread or semolina, which are made of cold or raw ingredients. Also suitable for fresh or frozen strudel and convenience products such as Kaiserschmarrn, mini pancakes or baked apples.

Scrambled fried eggs

For cooking scrambled egg, omelettes, tortillas and fried eggs.

Steam dessert

Suitable for steamed dumplings, yeast dumplings and plum pudding as well as other steamed desserts of different sizes.

Poached boiled eggs

For hen's eggs, soft, medium or hard-boiled. Also suitable for poached eggs or eggs in the glass.

Stew fruit

For cooking fruits by adding liquid.

Egg custard

Suitable for egg garnish, crème brûlée, crème caramel, crema catalana and flans as well as soft vegetable timbales.

Soufflé

Suitable for cooking soufflés.

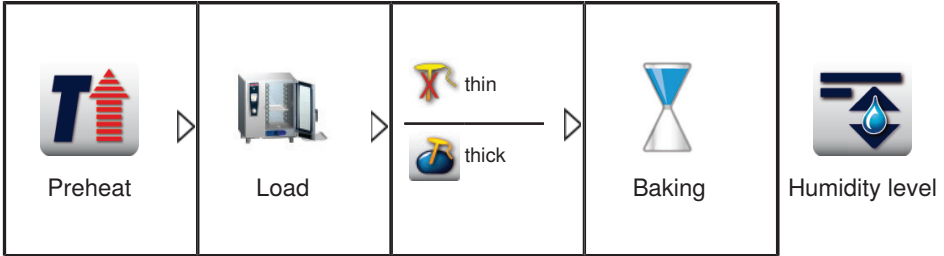
iLC fried

Suitable for pan frying egg dishes for à la carte service or for production. You work on a rolling basis here with iLC.



Bake dessert

For all puddings such as rice pudding, curd, nut, bread or semolina, which are made of cold or raw ingredients. Also suitable for fresh or frozen strudel and convenience products such as Kaiserschmarrn, mini pancakes or baked apples.



Moisturing



Slow



Continue with time



New load

Cooking parameters



Select "thin" for all pancakes and crepes.



light dark



short long



Select "thick" for puddings and strudel.



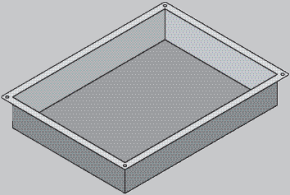




light dark

Choose your personal preferred result from "light" to "dark".

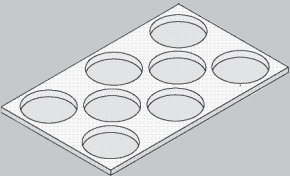








Bake dessert

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-------------------------------|-----------|-----------|------------|------------|------------|------------|
| Sweet puddings; apple 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 |
| Baked apples | 3x 24 pc. | 3x 48 pc. | 5x 24 pc. | 5x 48 pc. | 10x 24 pc. | 10x 48 pc. |
| Strudel | 3x 1/1 GN | 3x 2/1 GN | 5x 1/1 GN | 5x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN |

| Accessories | Settings |
|---|--|
|  <p>Granite-enamelled container, 40 mm / roasting and baking tray</p> |     |
| note | You will get a better result for baked apples and strudel if you select humidity level two. |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|-----------|-----------|------------|------------|------------|------------|
| Pancakes | 6x 8 pc. | 6x 16 pc. | 10x 8 pc. | 10x 16 pc. | 20x 8 pc. | 20x 16 pc. |
| Crepes | 6x 1/1 GN | 6x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN | 20x 1/1 GN | 20x 2/1 GN |

| Accessories | Settings |
|--|---|
|  <p>Multibaker/container, granite-enamelled 20 mm</p> |       |
| note | The time can be set exactly to the minute. You will get a better result for pancakes and crepes if you select humidity level two. |



Bake dessert



You can choose moisture for a nice shiny crust. With “slow” you reduce the fan wheel speed for very small or sensitive products.

Depending on the product, you can set the humidity levels as well as moisture.

For rice pudding or curd pudding, leave the humidity level without marking.

For strudel and other puddings as well as desserts with flaky pastry, choose humidity level one. With products such as baked apples, baked apple dumplings or convenience dumplings, select humidity level two.

If you would like to cook a further batch, please select “new load”. You can extend the cooking time exactly to the minute using “next”.



Scrambled fried eggs

For cooking scrambled egg, omelettes, tortillas and fried eggs.



Options



Continue with time



New load

Cooking parameters



Select "thin" for all fried eggs and omelettes.







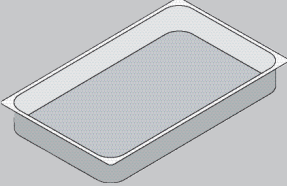








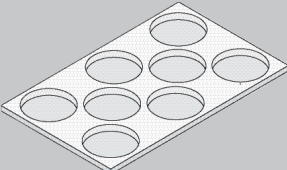
Select "thick" for tortillas and thick scrambled eggs.





Scrambled fried eggs

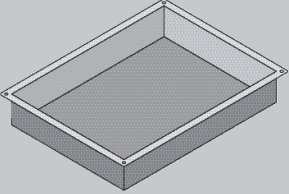






| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|---|-----------|------------|------------|------------|------------|
| | Scrambled egg | 3x 3 l | 3x 6 l | 5x 3 l | 5x 6 l | 10x 3 l |
| Accessories | Settings | | | | | |
| |       | | | | | |
| Container, CNS |  | | | | | |
| note | Quickly stir through the scrambled egg at the end of the process. This gives the typical scrambled texture. | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--------------------------------|---|-----------|------------|------------|------------|------------|
| | Fried egg; thin omelette | 6x 8 pc. | 6x 16 pc. | 10x 8 pc. | 10x 16 pc. | 20x 8 pc. |
| Potato tortillas; French toast | 6x 8 pc. | 6x 16 pc. | 10x 8 pc. | 10x 16 pc. | 20x 8 pc. | 20x 16 pc. |
| Accessories | Settings | | | | | |
| |       | | | | | |
| Multibaker |  | | | | | |
| note | Lightly oil the Multibaker. | | | | | |



Scrambled fried eggs

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|----------------------------------|-----------|-----------|------------|------------|------------|------------|
| Omelette, thick | 6x 8 kg | 6x 16 kg | 10x 8 kg | 10x 16 kg | 20x 8 kg | 20x 16 kg |
| Vegetable omelette; ham omelette | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Potato tortillas in GN | 6x 1/1 GN | 6x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN | 20x 1/1 GN | 20x 2/1 GN |

| Accessories | Settings |
|--|---|
|  Container, granite-enamelled 40 mm |   |
| |   |
| |   |

note Lightly oil the container for the omelette.



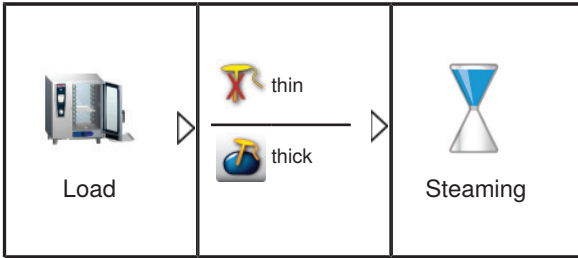
The best way to produce filled omelettes is to first make the omelette, add the filling (e.g. ham or cheese) and then fold it.

To cook a further batch, please select “new load”. You can extend the cooking time exactly to the minute using “next”.



Steam desserts

Suitable for steamed dumplings, yeast dumplings and plum pudding as well as other steamed desserts of different sizes.



Options



Proving



Continue with time



New load

Cooking parameters



Select "thin" for small products.

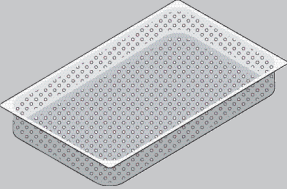



Select "thick" for yeast or steamed dumplings.



Steam desserts

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-------------------|-----------|-----------|------------|------------|------------|------------|
| Steamed dumplings | 3x 24 pc. | 3x 48 pc. | 5x 24 pc. | 5x 48 pc. | 10x 24 pc. | 10x 48 pc. |
| Yeast dumplings | 3x 15 pc. | 3x 30 pc. | 5x 15 pc. | 5x 30 pc. | 10x 15 pc. | 10x 30 pc. |

| Accessories | Settings |
|--|---|
|  <p>Stainless steel container, CNS, perforated</p> |  <p>thin thick</p> |



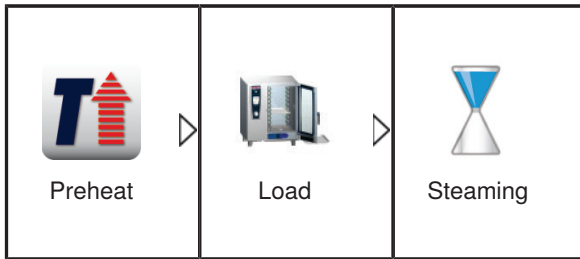
When using fresh yeast doughs, choose a cooking step before steaming to achieve an optimum result.

If you would like to cook a further batch, please select “new load”. Under “thin” you can extend the cooking time exactly to the minute using “next”.



Poached boiled eggs

For hen's eggs, soft, medium or hard-boiled. Also suitable for poached eggs or eggs in the glass.



Options



Hold



New load

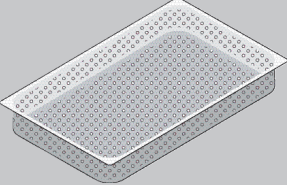




Cooking parameters

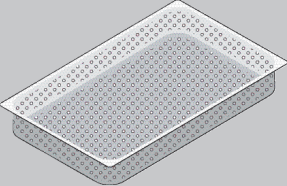






| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Egg, soft, size M | 6x 30 pc. | 6x 60 pc. | 10x 30 pc. | 10x 60 pc. | 20x 30 pc. | 20x 60 pc. |
| Accessories Stainless steel container, CNS, perforated | Settings <div style="display: flex; align-items: center;"> </div> <p style="display: flex; justify-content: space-between; margin-top: 5px;">softhard-boiled</p> <div style="display: flex; align-items: center; margin-top: 10px;"> </div> <p style="display: flex; justify-content: space-between; margin-top: 5px;">smalllarge</p> | | | | | |



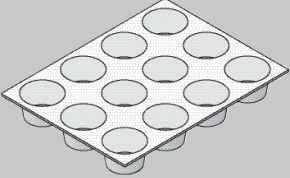




Poached boiled eggs

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|--|-----------|------------|------------|------------|------------|
| Egg, medium, size M | 6x 30 pc. | 6x 60 pc. | 10x 30 pc. | 10x 60 pc. | 20x 30 pc. | 20x 60 pc. |
| Accessories | Settings | | | | | |
|  Stainless steel container, CNS, perforated |   soft hard-boiled | | | | | |
| |   small large | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|--|-----------|------------|------------|------------|------------|
| Egg, hard-boiled, size M | 6x 30 pc. | 6x 60 pc. | 10x 30 pc. | 10x 60 pc. | 20x 30 pc. | 20x 60 pc. |
| Accessories | Settings | | | | | |
|  Stainless steel container, CNS, perforated |   soft hard-boiled | | | | | |
| |   small large | | | | | |



Poached boiled eggs

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Poached eggs, size M | 3x 12 pc. | 3x 24 pc. | 5x 12 pc. | 5x 24 pc. | 10x 12 pc. | 10x 24 pc. |
| Accessories | Settings | | | | | |
|  |   soft hard-boiled | | | | | |
| Muffin and timbale moulds |   small large | | | | | |
| note | The best way to produce poached eggs is to grease the muffin and timbale mould with butter before you add the eggs. | | | | | |

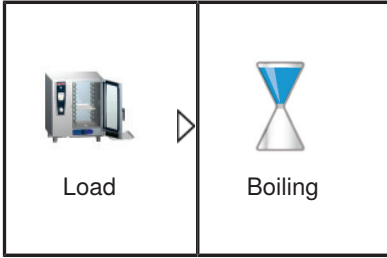


There is no need to add water when boiling eggs.
 To cook a further batch, please select “new load”.



Stew fruit

For cooking fruits by adding liquid.



Continue with time



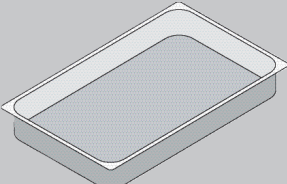

New load

Cooking parameters



short

long

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Fruits with liquid | 3x 5 kg | 3x 10 kg | 5x 5 kg | 5x 10 kg | 10x 5 kg | 10x 10 kg |
| Accessories | Settings | | | | | |
|  |  short long | | | | | |
| Container, CNS | | | | | | |



If you would like to cook a further batch, please select “new load”. You can extend the cooking time exactly to the minute using “next”.

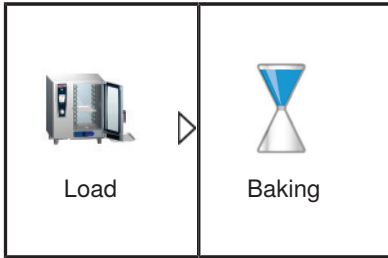


Do not use high proof alcohol!



Egg custard

Suitable for egg garnish, crème brûlée, crème caramel, crema catalana and flans as well as soft vegetable timbales.



Continue
with time



New load

Cooking parameters



gentle

normal

Select "slow" if you would like a particularly smooth result.

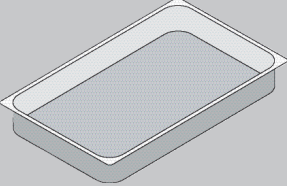






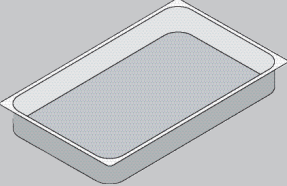




short

long



Egg custard

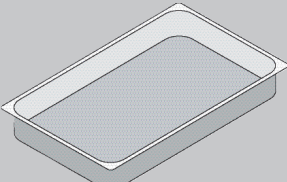


| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Egg garnish/custard | 6x 2 l | 6x 4 l | 10x 2 l | 10x 4 l | 20x 2 l | 20x 4 l |
| Accessories | Settings | | | | | |
|  |   gentle normal | | | | | |
| Container, CNS |   short long | | | | | |
| note | To prepare a custard base, mix whole egg with milk in a ratio of 1:1. Season to taste. You can use this method to produce both sweet and savoury custards. We recommend that you cover your container to prevent a skin forming during cooking. | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Crème caramel; crème brûlée; crema catalana | 3x 2 GN | 3x 4 GN | 5x 2 GN | 5x 4 GN | 10x 2 GN | 10x 4 GN |
| Accessories | Settings | | | | | |
|  |   gentle normal | | | | | |
| Container, CNS |   short long | | | | | |



Egg custard

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|---|-----------|------------|------------|------------|------------|
| | Broccoli flan; beetroot flan; potato flan; sweet vanilla flan | 3x 2 GN | 3x 4 GN | 5x 2 GN | 5x 4 GN | 10x 2 GN |

| Accessories | Settings | |
|-------------|--|--|
| |  Container, CNS |   gentle normal |

note You can produce flans with different flavours, e.g. sweet with chocolate or with fruit. If you select the "slow" setting, the mixture will not bubble and the result will be particularly uniform. However, this will greatly increase the cooking time..



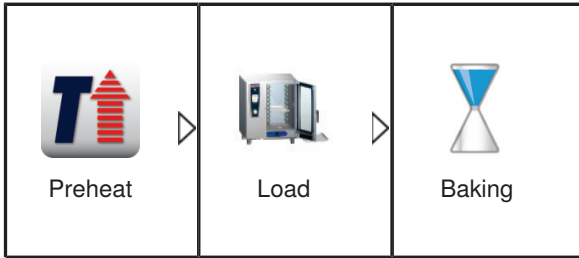
If you are making flans from particularly watery vegetables, you can increase the proportion of egg for a firmer end result.

A ratio of whole egg to pureed vegetables of 1:1 is generally used.



Soufflé

Suitable for cooking soufflés.



Continue
with time



New load

Cooking parameters



light

dark

Choose your personal preferred result from
“light” to “dark”.







small

large



Soufflé

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|--|-----------|------------|------------|------------|------------|
| | Soufflé in portion dishes; soufflé, convenience in portion dishes, small chocolate cakes with semi-liquid centre | 3x 12 pc. | 3x 24 pc. | 5x 12 pc. | 5x 24 pc. | 10x 12 pc. |

| Accessories | Settings |
|--|---|
| |   light dark |
|   small large | |

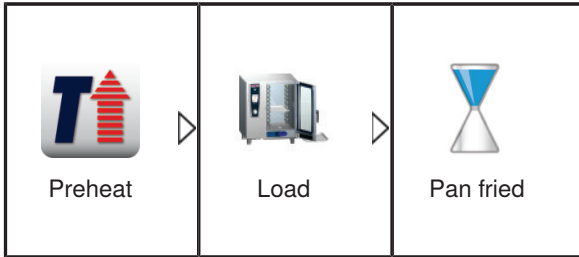


Always place the filled soufflé dishes in a stainless steel container and fill the container with cold water (water bath). Load the two together after preheating. You can place the soufflé mixture in a buttered and sugared dish and freeze it. You can then take the mixture directly from the freezer and bake it fresh.



iLC fried

Suitable for pan frying egg dishes for à la carte service or for production. You work on a rolling basis here with iLC.



Cooking parameters



After the preheating phase has finished, the unit automatically changes to iLevelControl.

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--------------------------------|-----------|-----------|------------|------------|------------|------------|
| Fried egg; thin omelette | 6x 8 pc. | 6x 16 pc. | 10x 8 pc. | 10x 16 pc. | 20x 8 pc. | 20x 16 pc. |
| Potato tortillas; French toast | | | | | | |

| Accessories | Settings |
|--|---|
| <p>Multibaker</p> <p>note Lightly oil the Multibaker.</p> | <p>light dark</p> <p>short long</p> |



Vegetable side dishes



Roast

Suitable for roast potatoes, even from raw potato slices, wedges, convenience potato products, vegetable burgers and mozzarella sticks.

Fries

Suitable for all commercial pre-fried fries.

Grill

For all kinds of vegetables, such as pepper, courgette, fennel and aubergines, which are served with a perfect grill pattern.

Potato gratin

For potato gratin, pommes boulangère and other potato bakes.

Bake / convenience

For baked potatoes that are conventionally baked in the oven, convenience potato products and small products such as spring rolls and breaded vegetables.

Savoury bakes

All types of pasta or vegetable bakes and paella turn out perfect. Also suitable for gratinated vegetables, such as filled aubergines, peppers and courgettes.

Stewing

Suitable for ratatouille, red cabbage, sauerkraut and stewed onions.

Pasta in sauce

Short pasta such as penne and tortellini can be prepared directly in the sauce without pre-boiling.

Steaming

Here you can steam all kinds of vegetables, whether fresh or frozen and whole potatoes or dumplings.

Steaming rice

Suitable for all kinds of rice and other grains such as barley, couscous or quinoa.



Vegetable side dishes

Sushi rice

Here you can prepare the traditional sushi rice.

Beans/pulses

For all kinds of dried pulses, such as lentils, kidney beans etc., which you can cook from soft to very soft.

iLC roast

Suitable for roasting vegetables in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC grill

Suitable for grilling vegetables in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC steam

Suitable for steaming vegetables in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC bake / convenience

Suitable for baking various products in à la carte service. Here you work on a rolling basis with iLevelControl.

Scan and enjoy the video



Roast



Chips



Stew



Pasta in sauce



Steam

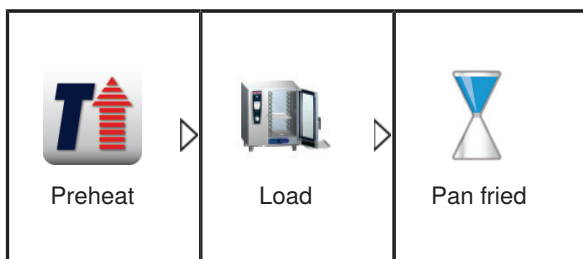


Steamed rice



Roast

Suitable for fried potatoes, including the kind made of raw potato slices, wedges, convenience potato products, veggie burgers and mozzarella sticks.



Options



Continue with time



New load

Cooking parameters



light

dark

Choose your personal preferred result from “light” to “dark”.



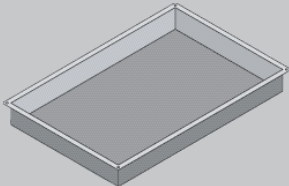




small

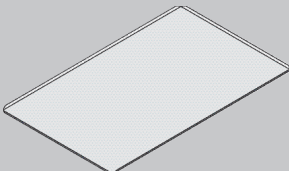




large

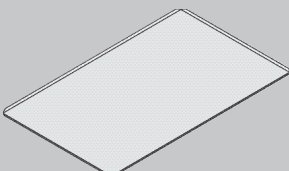




Select “small” for potato slices, for example, “large” for veggie burgers.



Roast

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Roast potatoes | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Accessories | Settings | | | | | |
|  |   light dark | | | | | |
| Container, granite-enamelled |   small large | | | | | |

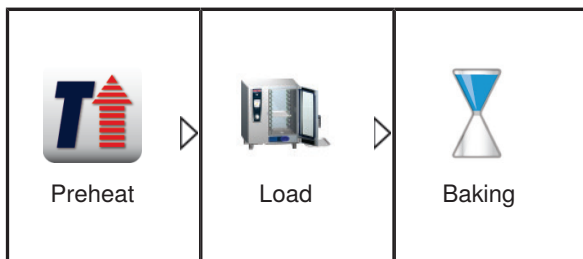
| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Convenience potato products | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Accessories | Settings | | | | | |
|  |   light dark | | | | | |
| Roasting and baking tray |   small large | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Mozzarella sticks, frozen onion rings | 6x 1 kg | 6x 2 kg | 10x 1 kg | 10x 2 kg | 20x 1 kg | 20x 2 kg |
| Accessories | Settings | | | | | |
|  |   light dark | | | | | |
| Roasting and baking tray |   small large | | | | | |



Chips

Suitable for all commonly available pre-fried oven chips.



Options



Continue with time



New load

Cooking parameters



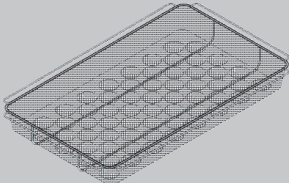




Select "light" for oven chips that have already thawed, the medium setting for frozen products.





Chips

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|------------------------------|-----------|-----------|------------|------------|------------|------------|
| Oven chips (frozen, chilled) | 6x 1 kg | 12x 1 kg | 10x 1 kg | 20x 1 kg | 20x 1 kg | 40x 1 kg |

| Accessories | Settings |
|---|---|
|  <p>CombiFry</p> |   <p>light dark</p>   <p>small large</p> |
| <p>note Use “small” for oven chips of thickness 7 mm, the medium setting for 9 mm and “large” for 11 mm.</p> | |



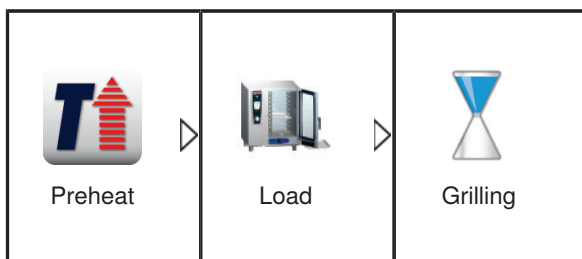
You do not need any additional frying fat or oil.

If you want to enhance the flavour, you can mix a few drops of vegetable oil into the oven chips at the end. Sprinkle with salt after the cooking process if required. The recommended load size for a CombiFry® basket is around 0.75 - 1 kg. To cook a further batch, please select “new load”. You can extend the cooking time exactly to the minute using “next”.



Grill

For all types of vegetables, such as peppers, courgettes, fennel and aubergines, which are served with a perfect grill pattern.



Continue
with time

Cooking parameters



light dark

Select "light" for sweetcorn and roasted vegetables, a medium setting for slices of courgettes, peppers and aubergines, chicory, tomato halves and oyster mushrooms.



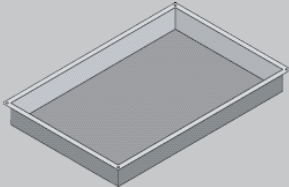




short long

Select "short" for diced vegetables and onions, a medium setting for grilled vegetables. "long" for roasted vegetables and aubergine halves.

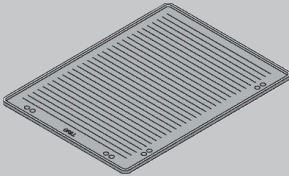






Grill

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|----------------------------------|-----------|-----------|------------|------------|------------|------------|
| Aubergine halves | 3x 1/1 GN | 3x 2/1 GN | 5x 1/1 GN | 5x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN |
| Vegetable pieces | 6x 1 kg | 6x 2 kg | 10x 1 kg | 10x 2 kg | 20x 1 kg | 20x 2 kg |
| Diced onions; roasted vegetables | 6x 1/1 GN | 6x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN | 20x 1/1 GN | 20x 2/1 GN |

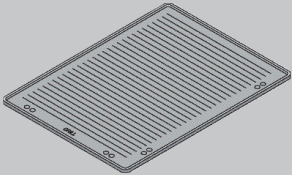




| Accessories | Settings |
|--|--|
|  Container, granite-enamelled |   light dark |
| |   short long |





| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|-----------|-----------|------------|------------|------------|------------|
| Courgette slices; pepper slices; aubergine slices; mushroom slices; chicory; fennel slices; oyster mushrooms; tomato halves | 6x 1/1 GN | 6x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN | 20x 1/1 GN | 20x 2/1 GN |

| Accessories | Settings |
|---|---|
|  Grill and pizza tray, roasting and baking tray, granite-enamelled container 20 mm |   light dark |
| |   short long |



Grill

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Sweetcorn, precooked | 3x 1/1 GN | 3x 2/1 GN | 5x 1/1 GN | 5x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN |
| Accessories | Settings | | | | | |
|  |   light dark | | | | | |
| Grill and pizza tray |   short long | | | | | |
| note | Sweetcorn can be pre-cooked under "steam vegetables" "thin" in the standard setting. | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|---|-----------|------------|------------|------------|------------|
| Paella à la carte, pan-size portions; marca for Paella GN | 3x 1/1 GN | 3x 2/1 GN | 5x 1/1 GN | 5x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN |
| Accessories | Settings | | | | | |
| |   light dark | | | | | |
| |   short long | | | | | |
| note | 3-5 min. for marca, 10-12 min. with stock, 3 min. with mussels | | | | | |

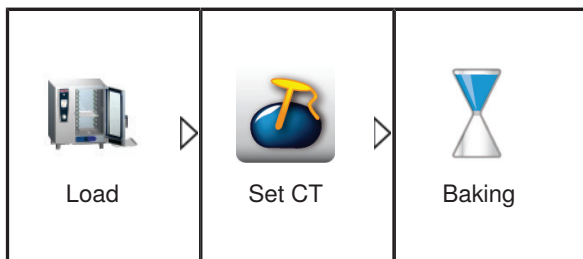


Marinate the vegetables with a little olive oil and seasoning for a short time before grilling. After grilling, you can dress the vegetables with balsamic vinegar. You can extend the cooking time if necessary using "next".



Potato gratin

For potato gratin, potatoes boulangère and other potato bakes.



Options



Continue with time



New load

Cooking parameters



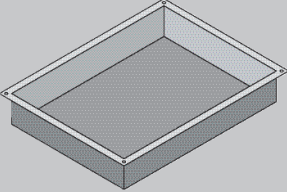

light

dark



Potato gratin

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|---|-----------|------------|------------|------------|------------|
| | Potato gratin, GN 40 mm, potatoes boulangère | 6x 3 kg | 6x 6 kg | 10x 3 kg | 10x 6 kg | 20x 3 kg |

| Accessories | Settings |
|---|---|
|  Container, granite enameled 40mm |  |



If you would like to cook a further batch, please select “new load”.
You can extend the cooking time exactly to the minute using “next”.



Bake / convenience

For baked potatoes that are conventionally baked in the oven, convenience potato products and small products such as spring rolls and breaded vegetables.



Options



Continue with time



New load

Cooking parameters



Select "thin" e.g. for convenience potato products and small products e.g. spring rolls



Choose your personal preferred result from "light" to "dark".

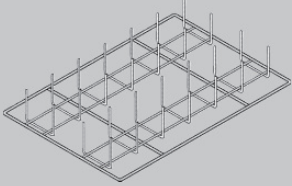






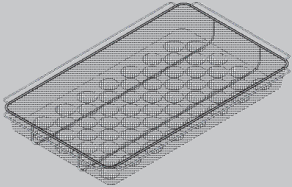




Select "thick" for baked potatoes that are conventionally baked in the oven.





Bake / convenience

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Baked potatoes | 3x 21 pc. | 3x 42 pc. | 5x 21 pc. | 5x 42 pc. | 10x 21 pc. | 20x 42 pc. |
| Accessories | Settings | | | | | |
|  |   thin thick | | | | | |
| PotatoBaker |   light dark | | | | | |
| note | With the PotatoBaker you shorten cooking time by up to 50 %. | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|--|-----------|------------|------------|------------|------------|
| Convenience potato products (croquettes, rösti, Macaire potatoes, potato turnovers) | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Spring rolls | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Mozzarella sticks | 6x 1 kg | 6x 2 kg | 10x 1 kg | 10x 2 kg | 20x 1 kg | 20x 2 kg |
| Accessories | Settings | | | | | |
|  |   thin thick | | | | | |
| CombiFry |   light dark | | | | | |
| note | You do not need any additional frying fat or oil. The fat content of your convenience potato products is far below that of conventional preparation methods. Sprinkle with salt after the cooking process if required. The recommended load size for a CombiFry® basket is around 0.75 - 1 kg. | | | | | |

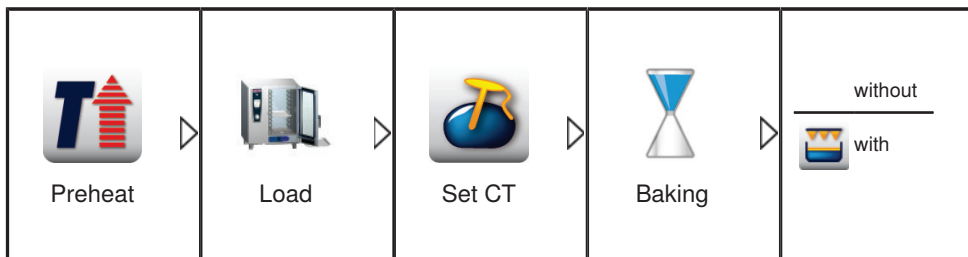


Baked potatoes do not have to be wrapped in aluminium foil before baking. To cook a further batch, please select "new load".



Savoury bakes

All types of pasta or vegetable soufflés (bakes) and paella work perfectly here. Also suitable for vegetable gratins, such as stuffed aubergines, peppers and courgettes.



Options



Continue with time



New load

Cooking parameters



without



with

For products where you do not want a crust or want to finish later, select "without".



without



with



light



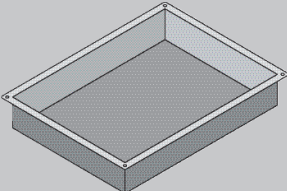




dark

Choose your personal preferred result from "light" to "dark".

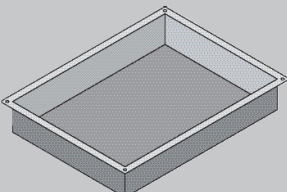




Savoury bakes

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|---|-----------|------------|------------|------------|------------|
| | Pasta bake; vegetable bake; vegetable gratin; filled aubergines; Quiche Lorraine; onion flan; chicory au gratin; broccoli au gratin; paella | 6x 3 kg | 6x 6 kg | 10x 3 kg | 10x 6 kg | 20x 3 kg |

| Accessories | Settings |
|---|--|
|  <p>Container, granite enameled 40 mm</p> | <p>Settings</p>   <p>without with</p>   <p>light dark</p> |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|----------------------|-----------|------------|------------|------------|------------|
| | Paella without marca | 6x 3 kg | 6x 6 kg | 10x 3 kg | 10x 6 kg | 20x 3 kg |

| Accessories | Settings |
|---|---|
|  <p>Container, granite enameled 40 mm</p> | <p>Settings</p>   <p>without with</p> |



For thin vegetable pieces or slices, insert the core temperature probe into several slices and use the positioning aid.

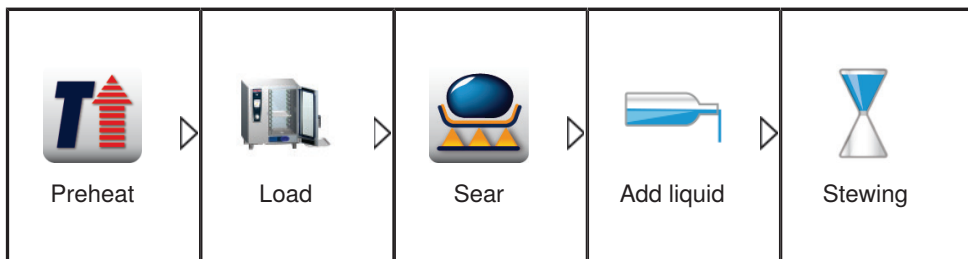
If you select “gratinate”, your bake will automatically get a nice crispy topping at the end of the cooking process.

To cook a further batch, please select “new load”. You can extend the cooking time exactly to the minute using “next”.



Stew

Suitable for e.g. ratatouille, red cabbage, sauerkraut and lightly braised onions.



Options



Continue with time



New load

Cooking parameters



low

high

Select "low" e.g. for red cabbage and sauerkraut, "high" for ratatouille. If you select level two to four, you will be requested to add liquid following the searing stage. This is omitted for level one.

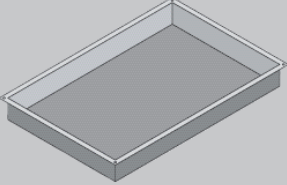





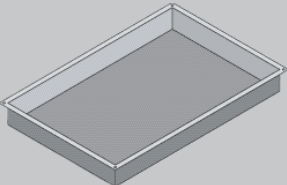



short

long



Stew

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Sauerkraut; red cabbage | 3x 4 kg | 3x 8 kg | 5x 4 kg | 5x 8 kg | 10x 4 kg | 10x 8 kg |
| Accessories | Settings | | | | | |
|  |    | | | | | |
| Container, granite-enamelled | | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Ratatouille | 3x 4 kg | 3x 8 kg | 5x 4 kg | 5x 8 kg | 10x 4 kg | 10x 8 kg |
| Onion slices | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Accessories | Settings | | | | | |
|  |    | | | | | |
| Container, granite-enamelled | | | | | | |

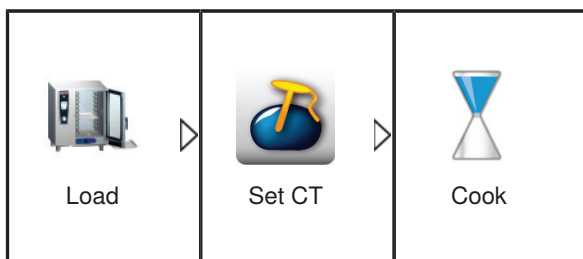


If you would like to cook a further batch, please select “new load”. You can extend the cooking time exactly to the minute using “next”.



Pasta in sauce

Short dry pasta, such as penne and tortellini, are added directly to the sauce without being pre-cooked.



Options



Continue with time



New load

Cooking parameters



short

long

Please enter the time stated on the pasta packaging and your pasta will be cooked perfectly al dente.

Place the dry pasta in a GN container and mix them with cold sauce.

Since dry pasta absorbs liquid during cooking, you should add water to the sauce you select for cooking.

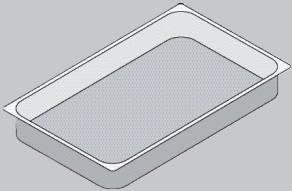

For the best results the container must be covered with a lid (e.g. 20 measurement GN container) during the entire cooking process.

Use 1.5 litres sauce and 1.5 litres water for 1 kg pasta.



Pasta in sauce

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|--|-----------|------------|------------|------------|------------|
| | Penne all'arrabbiata; farfalle in tomato sauce; elbow pasta in cream sauce; tortellini in ham and cream sauce; panzerotti in cream sauce | 6x 1/1 GN | 6x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN | 20x 1/1 GN |

| Accessories | Settings |
|--|---|
|  Container, CNS |  short long |



Only very small or short types of dry pasta are suitable for the “pasta in sauce” process. The finished pasta is suitable for serving directly.

To cook a further batch, please select “new load”. You can extend the cooking time exactly to the minute using “next”.



Steam

Here you can steam all kinds of vegetables, whether fresh or frozen, as well as whole potatoes or dumplings.



Options



Continue with time



New load

Cooking parameters



Select "thin" for vegetables such as mangel-tout, spinach and sliced onions.



Select "thick" for whole potatoes and dumplings.

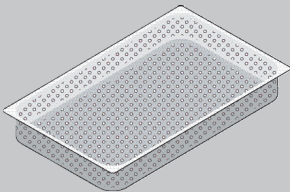








Choose the degree of firmness according to your own taste. Select a medium setting for potatoes and dumplings.

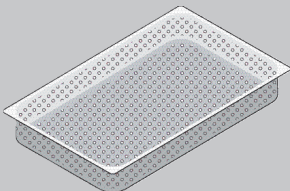






Steam

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|-----------|-----------|------------|------------|------------|------------|
| | Spinach | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg |
| Mange-tout, Chinese leaves; leek; carrots; turnips; cauliflower; broccoli | 3x 5 kg | 3x 10 kg | 5x 5 kg | 5x 10 kg | 10x 5 kg | 10x 10 kg |
| convenience pasta; convenience gnocchi; convenience ravioli | 3x 4 kg | 3x 8 kg | 5x 4 kg | 5x 8 kg | 10x 4 kg | 10x 8 kg |

| Accessories | Settings |
|--|---|
|  |   thin thick |
| Stainless steel container, CNS, perforated |   low high |
| |   short long |

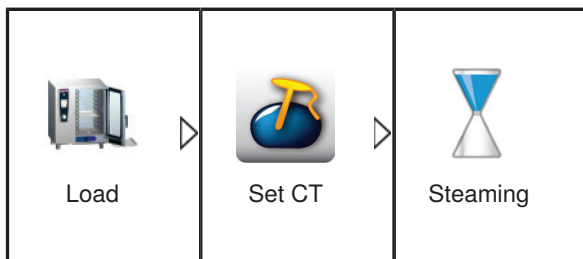
| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|-----------|-----------|------------|------------|------------|------------|
| | Potatoes | 6x 4 kg | 6x 8 kg | 10x 4 kg | 10x 8 kg | 20x 4 kg |
| Dumplings (bread or potato dumplings) | 3x 28 pc. | 3x 56 pc. | 5x 28 pc. | 5x 56 pc. | 10x 28 pc. | 10x 56 pc. |

| Accessories | Settings |
|---|--|
|  |   thin thick |
| Stainless steel container, CNS, perforated |   firm soft |



Steamed rice

Suitable for all types of rice and other grain dishes such as barley, couscous or quinoa.



Options



New load

Cooking parameters



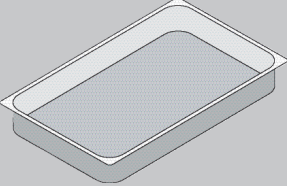


short

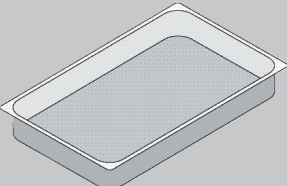


long

You will find the different cooking times listed below.



Steamed rice

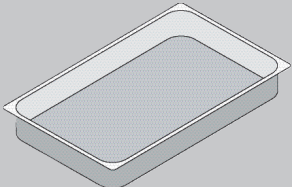


| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Rice pudding 1:3 | 6x 3 kg | 6x 6 kg | 10x 3 kg | 10x 6 kg | 20x 3 kg | 20x 6 kg |
| Accessories | Settings | | | | | |
|  |   short long | | | | | |
| Container, CNS | | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Basmati rice; jasmine rice 1:1.5 | 6x 3 kg | 6x 6 kg | 10x 3 kg | 10x 6 kg | 20x 3 kg | 20x 6 kg |
| Accessories | Settings | | | | | |
|  |   short long | | | | | |
| Container, CNS | | | | | | |
| note | Select 18 minutes. You can replace the cooking water with coconut milk. | | | | | |

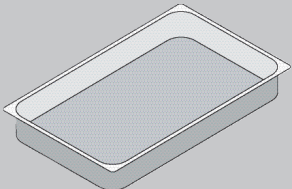




Steamed rice

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|---|-----------|------------|------------|------------|------------|
| | Long-grain rice; parboiled rice; bulgur wheat; quinoa; instant rice | 6x 3 kg | 6x 6 kg | 10x 3 kg | 10x 6 kg | 20x 3 kg |

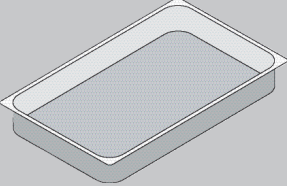


| Accessories | Settings |
|--|---|
|  Container, CNS note Select 20 minutes. You can prepare different rice dishes at the same time. |   short long |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|---------------------|-----------|------------|------------|------------|------------|
| | Sticky rice; barley | 6x 3 kg | 6x 6 kg | 10x 3 kg | 10x 6 kg | 20x 3 kg |

| Accessories | Settings |
|--|---|
|  Container, CNS note Select 22 minutes. |   short long |



Steamed rice

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Camargue rice (red); wild rice | 6x 3 kg | 6x 6 kg | 10x 3 kg | 10x 6 kg | 20x 3 kg | 20x 6 kg |
| Accessories | Settings | | | | | |
|  |   short long | | | | | |
| Container, CNS | | | | | | |
| note | Select 30 minutes for wild rice, 25 for Camargue rice. | | | | | |



To prepare rice, fill a CNS container with washed rice and cover this with cold water (depending on the type of rice, use a ratio of between 1.8 (long-grain) and 2.5 (round-grain) parts water per part of rice).

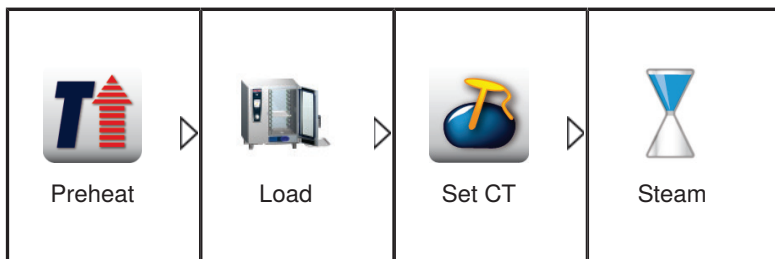
If you want to prepare a complete dish such as a chicken biriani, simply add vegetables, meat or strips of poultry directly to the uncooked rice together with your seasonings and sauces and cook it all together.

Depending on the type of sauce and vegetables, it may be possible to reduce the proportion of water for preparation. To cook a further batch, please select “new load”.



Sushi rice

Here's how to prepare traditional sushi rice.



Options



New load

Cooking parameters



short

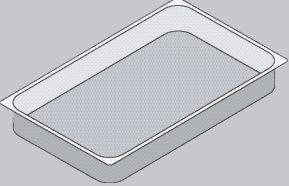


long

You will find the different cooking times listed below.



Sushi rice

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|-----------|-----------|------------|------------|------------|------------|
| Sushi rice | 6x 2.1 kg | 6x 4.2 kg | 10x 2.1 kg | 10x 4.2 kg | 20x 2.1 kg | 20x 4.2 kg |

| Accessories | Settings |
|--|---|
|  Container, CNS |   short long |



To prepare rice, fill a CNS container with washed sushi rice that has been steeped for an hour. Cover the rice with cold water (ratio of 1.1 litres of water per kg of sushi rice).
Weight the CT probe with a spoon so that the probe cannot move upwards during cooking.
Sushi rice must be covered during cooking.
To cook a further batch, please select “new load”.



Beans/pulses

For all kinds of dried pulses, such as lentils, kidney beans etc., which you can cook from soft to very soft.



Options



Continue
with time



New load

Cooking parameters



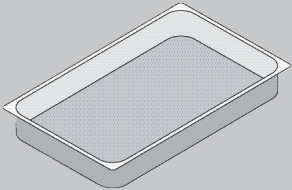


short

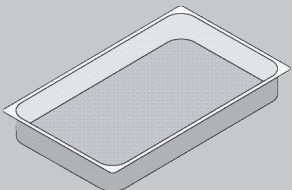


long

Select a short cooking time for red or yellow lentils for example and a long cooking time for black beans.



Beans/pulses

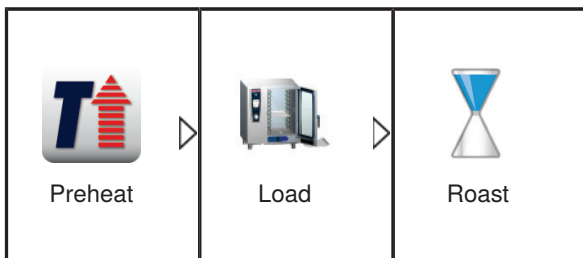
| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Black beans; kidney beans | 6x 1 kg | 12x 1 kg | 10x 1 kg | 20x 1 kg | 20x 1 kg | 40x 1 kg |
| Accessories | Settings | | | | | |
|  |   short long | | | | | |
| CNS container, 65mm | <p>note Wash the beans and add three parts liquid (water) to one part beans. Soak the beans overnight if possible. The beans can be cooked uncovered. Use more liquid depending on the type of bean.</p> | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Yellow and red lentils. | 6x 1 kg | 6x 2 kg | 10x 1 kg | 10x 2 kg | 20x 1 kg | 20x 2 kg |
| Accessories | Settings | | | | | |
|  |   short long | | | | | |
| CNS container, 65mm | <p>note Wash the lentils and add three parts liquid (water) to one part beans. Soak the lentils overnight if possible. The lentils can be cooked uncovered. Use more liquid depending on the type of lentil.</p> | | | | | |



iLC roast

Suitable for roasting vegetables in à la carte service or for production. Here you work on a rolling basis with iLevelControl.



Cooking parameters



light

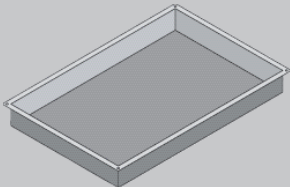
dark



short

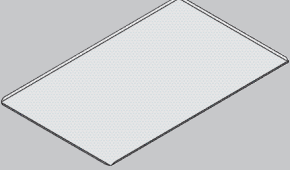




long

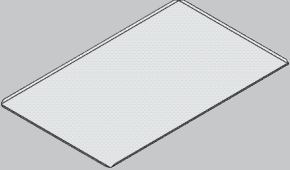




After the preheat phase is complete, the appliance automatically switches to iLevelControl.

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|-----------|-----------|------------|------------|------------|------------|
| Roast potatoes, precooked | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Accessories | Settings | | | | | |
|  Container, granite-enamelled, 20 mm | | | | | | |
| | light | dark | | | | |
| | | | | | | |
| | short | long | | | | |



iLC roast

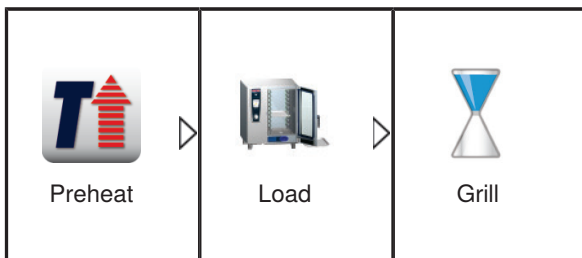
| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|--|-----------|------------|------------|------------|------------|
| | Convenience potato products | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg |
| Accessories | Settings | | | | | |
|  Roasting and baking sheet |   light dark | | | | | |
| |   short long | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|--|-----------|------------|------------|------------|------------|
| | Mozzarella sticks; frozen onion rings | 6x 1 kg | 6x 2 kg | 10x 1 kg | 10x 2 kg | 20x 1 kg |
| Accessories | Settings | | | | | |
|  Roasting and baking sheet |   light dark | | | | | |
| |   short long | | | | | |



iLC grill

Suitable for grilling vegetables in à la carte service or for production. Here you work on a rolling basis with iLevelControl.



Cooking parameters



light

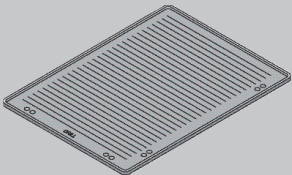




dark



short

long

After the preheat phase is complete, the appliance automatically switches to iLevelControl.

| | | | | | | |
|--|--|-----------|------------|------------|------------|------------|
| Max. load sizes Courgette slices; pepper slices; aubergine slices; mushroom slices; chicory; fennel slices; oyster mushrooms; tomato halves | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
| | 6x 1/1 GN | 6x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN | 20x 1/1 GN | 20x 2/1 GN |
| Accessories  Grill and pizza tray; roasting and baking sheet; container, granite- enamelled 20 mm | Settings   light dark | | | | | |
| |   short long | | | | | |



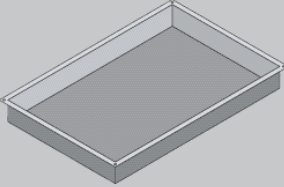
iLC grill

Max. load sizes

Paella à la carte, portion pans;
Marca for paella GN

| 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------|-----------|------------|------------|------------|------------|
| 3x 1/1 GN | 3x 2/1 GN | 5x 1/1 GN | 5x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN |

Accessories



Container, granite-enamelled

note 3-5 mins for Marca, 10-12 mins with stock, 3 mins with mussels

Settings



light

dark



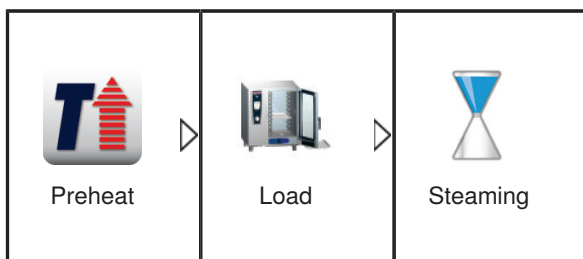
short

long



iLC steam

Suitable for steaming vegetables in à la carte service or for production. Here you work on a rolling basis with iLevelControl.



Cooking parameters



low

high



short

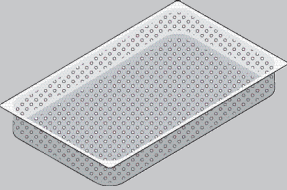




long

After the preheat phase is complete, the appliance automatically switches to iLevelControl.



iLC steam

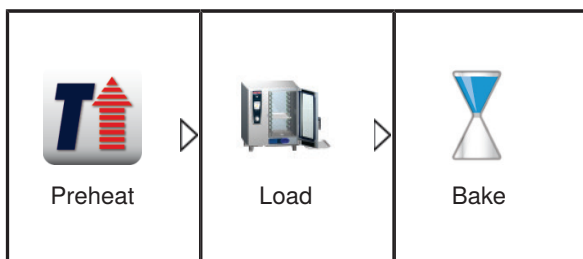
| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|-----------|-----------|------------|------------|------------|------------|
| Spinach | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Sugar snap peas; Chinese cabbage; leek; carrots; kohlrabi; cauliflower; broccoli | 6x 2 kg | 6x 4 kg | 10x 2 kg | 10x 4 kg | 20x 2 kg | 20x 4 kg |
| Convenience pasta; convenience gnocchi; convenience pasta pockets | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |

| Accessories | Settings |
|---|--|
|  <p>CNS container, perforated</p> |   <p>low high</p>   <p>short long</p> |



iLC bake / convenience

Suitable for baking various products in à la carte service. Here you work on a rolling basis with iLevelControl.



Cooking parameters



light

dark

Select your personal desired result from "light" to "dark".



short

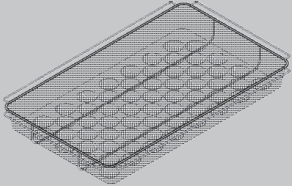




long

After the preheat phase is complete, the appliance automatically switches to iLevelControl.



iLC bake / convenience

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|-----------|-----------|------------|------------|------------|------------|
| Convenience potato products (croquettes, hash browns, potatoes macaire, filled potatoes) | 6x 1 kg | 6x 2 kg | 10x 1 kg | 10x 2 kg | 20x 1 kg | 20x 2 kg |
| Spring rolls | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Mozzarella sticks | 6x 1 kg | 6x 2 kg | 10x 1 kg | 10x 2 kg | 20x 1 kg | 20x 2 kg |

| Accessories | Settings |
|---|---|
|  <p>CombiFry</p> |   <p>light dark</p>   <p>short long</p> |
| <p>note You do not need any additional frying fat or oil. The fat content of convenience potato products is far below conventional preparation methods. Add salt after cooking if required. The recommended load quantity for a CombiFry® basket is approximately 0.75 - 1 kg.</p> | |



Baked goods



Bread / bread rolls

For baking bread and bread rolls, both fresh and semi-baked to baker's quality. In order to meet the various requirements of fresh dough or semi-baked products, the baking process can be adapted to the final product by selecting the proving or flash steam options.

Cream puffs/ éclairs

For sensitive pastries from choux pastry which require a specific climate. The special process structure guarantees a stable crust and wonderful light and airy puffs or éclairs using sensitive humidity regulation.

Yeast leavened cakes

For baking fresh yeast dough pastries, such as yeast loaves, yeast buns, yeast dough with a fruit topping. You will get light and airy and perfectly browned cakes.

Pretzel products

For baking top quality pretzel products like fresh soft pretzels from the baker.

Cookies/ biscuits

For baking short pastry products, such as cookies, biscuits and short pastry bases, with excellent uniformity and quality.

Croissant/ danish

For pastries that must be leavened before baking, such as puff pastry or Danish pastries, bagels or white bread rolls. For small and light pastries, select a light fan speed with the "rest" option.

Sponge cake

For cakes and sponge bases of all kinds which can be prepared with the core temperature probe or with your personal baking time.

Pizza

For baking (yeast) dough with toppings on a preheated grill and pizza tray, or on roasting and baking sheets. For a more crunchy base on the pizza like from the restaurant, we recommend the use of our grill and pizza tray.

Cheesecake

For cheesecakes of all kinds in different forms, such as the German cheesecake with browning, which can be baked with four different browning levels, or a New York-style cheesecake, which is prepared without browning.



Baked goods

Proving

The "proving" process is ideal for yeast and sourdough.

Soft bread rolls

For baked goods with a browned surface and a soft crust. You can bake bread rolls such as burger buns, raisin, milk or chocolate rolls. The higher humidity ensures that the products form a crust.

Meringue

Suitable for meringue-based pastries, such as Italian, Swiss or classic meringue.

Puff pastry

For baking puff pastry products, such as sweet and savoury filled pockets and pies. You will get light and airy and perfectly browned baked products.

iLC pizza

Suitable for the rolling production of various pizzas in à la carte service. Here you will work in the iLC view.

iLC Bake

Suitable for baking various products in à la carte service. Here you will work with iLC on a rolling basis.

iLC danish

Load Danish pastries on a rolling basis and bake them fresh when required - iLevelControl danish makes this possible. Cooking results like in the croissant/danish process, but with the full flexibility of iLevelControl.

iLC pretzel products

Load pretzel products on a rolling basis and bake them fresh when required - iLevelControl Pretzel products makes this possible. Cooking results like in the pretzel products process, but with the full flexibility of iLevelControl.

Scan and enjoy the video



Baking



Croissant/Danish

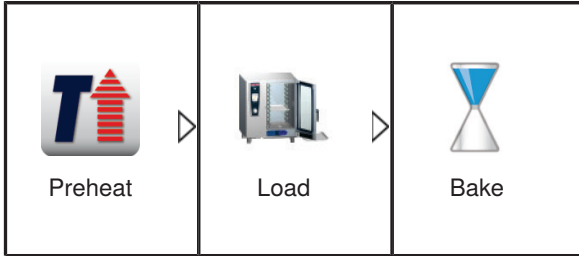


Pizza



Bread / bread rolls

For baking bread and bread rolls, both fresh and semi-baked to baker's quality. In order to meet the various requirements of fresh dough or semi-baked products, the baking process can be adapted to the final product by selecting the proving or flash steam options.



Cooking volumes



Flash steam



Continue with time



New load

Cooking parameters



light dark

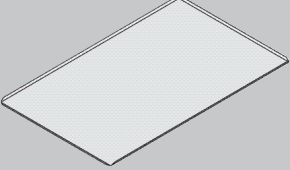






Select your personal desired result from "light" to "dark".

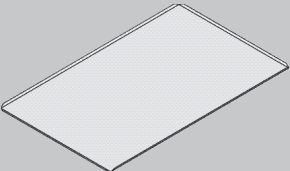







short long



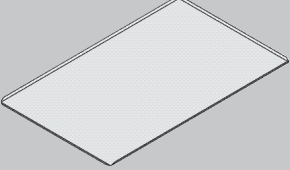





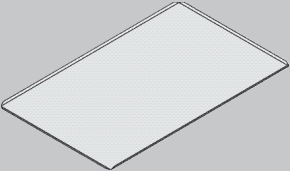






Bread / bread rolls

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|---|-----------|------------|------------|------------|------------|
| Bread rolls, fresh dough | 6x 12 pc. | 6x 24 pc. | 10x 12 pc. | 10x 24 pc. | 20x 12 pc. | 20x 24 pc. |
| Accessories  Roasting and baking sheet | Settings | | | | | |
| |   light dark | | | | | |
| |   short long | | | | | |
| |  Stage 2 | | | | | |
|  Stage 3 | | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Bread rolls, fresh dough (proved separately, e.g. in proving cabinet) | 6x 12 pc. | 6x 24 pc. | 10x 12 pc. | 10x 24 pc. | 20x 12 pc. | 20x 24 pc. |
| Accessories  Roasting and baking sheet | Settings | | | | | |
| |   light dark | | | | | |
| |   short long | | | | | |
| |  Stage 3 | | | | | |



Bread / bread rolls

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|---|-----------|------------|------------|------------|------------|
| Bread rolls, semi-baked | 6x 12 pc. | 6x 24 pc. | 10x 12 pc. | 10x 24 pc. | 20x 12 pc. | 20x 24 pc. |
| Accessories | Settings | | | | | |
|  Roasting and baking sheet |   light dark | | | | | |
| |   short long | | | | | |
| |  Stage 1 | | | | | |
| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
| Bread | 3x 2 pc. | 3x 4 pc. | 5x 2 pc. | 5x 4 pc. | 10x 2 pc. | 10x 4 pc. |
| Accessories | Settings | | | | | |
|  Roasting and baking sheet |   light dark | | | | | |
| |   short long | | | | | |
| |  Stage 3 | | | | | |
| |  Stage 2 | | | | | |
| note | Please follow the recommended dough processes when preparing bread, due to the different flours and doughs. | | | | | |



Bread / bread rolls

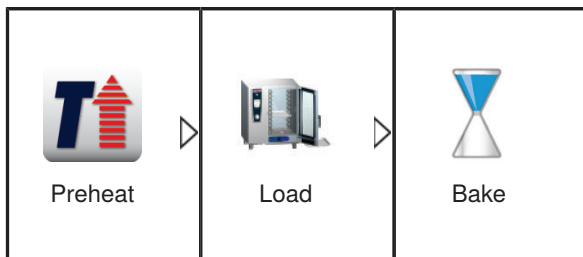


When selecting with proving, there is the option of scoring the baked goods after proving. The "new batch" final option is not available if the "proving volumes" option has been selected beforehand. Choose your personal desired result from "light" to "dark" and a proving duration from "short" to "long" for products that still have to prove. In general, the following rule applies: The greater the quantity of dough, the longer the proving time. With "continue", you can extend the baking time by the minute.



Cream puffs/éclairs

For sensitive pastries from choux pastry which require a specific climate.
The special process structure guarantees a stable crust and wonderful light and airy puffs or éclairs using sensitive humidity regulation.



Flash steam



Rest



Continue with time



New load

Cooking parameters



light

dark

Select your personal desired result from "light" to "dark".

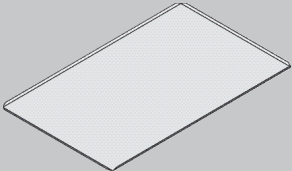







short

long



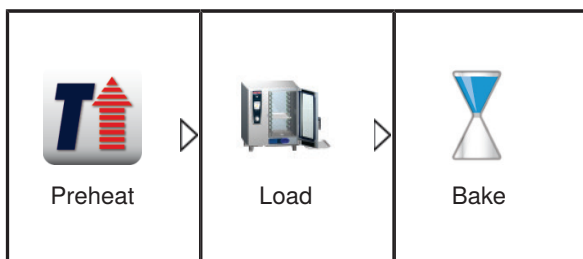
Cream puffs/éclairs

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|--|-----------|------------|------------|------------|------------|
| Cream puffs | 6x 8 pc. | 6x 16 pc. | 10x 8 pc. | 10x 16 pc. | 20x 8 pc. | 20x 16 pc. |
| Accessories  Roasting and baking sheet | Settings   light dark   short long  Stage 1 | | | | | |



Yeast leavened cakes

For baking fresh yeast dough pastries, such as yeast loaves, yeast buns, yeast dough with a fruit topping. You will get light and airy and perfectly browned cakes.



Cooking volumes



Flash steam



Continue with time



New load

Cooking parameters



light

dark

Select your personal desired result from "light" to "dark".



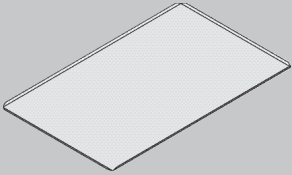





short

long

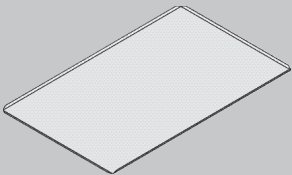








Yeast leavened cakes

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|-----------|-----------|------------|------------|------------|------------|
| Yeast loaf, fresh dough (proved separately, e.g. in proving cabinet) | 3x 2 pc. | 3x 4 pc. | 5x 2 pc. | 5x 4 pc. | 10x 2 pc. | 10x 4 pc. |

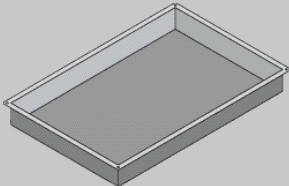





| Accessories | Settings |
|---|---|
|  <p>Roasting and baking sheet</p> |   <p>light dark</p> |
| |   <p>short long</p> |
| |  <p>Stage 2</p> |

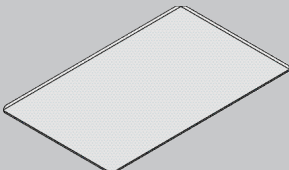





| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-------------------------|-----------|-----------|------------|------------|------------|------------|
| Yeast load, fresh dough | 3x 2 pc. | 3x 4 pc. | 5x 2 pc. | 5x 4 pc. | 10x 2 pc. | 10x 4 pc. |

| Accessories | Settings |
|---|---|
|  <p>Roasting and baking sheet</p> |   <p>light dark</p> |
| |   <p>short long</p> |
| |  <p>Stage 3</p> |
| |  <p>Stage 2</p> |



Yeast leavened cakes

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Plum 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 |
| Accessories | Settings | | | | | |
|  |   light dark | | | | | |
| Container, granite-enamelled |   short long | | | | | |
| |  Stage 2 | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Rolls, precooked | 6x 12 pc. | 6x 24 pc. | 10x 12 pc. | 10x 24 pc. | 20x 12 pc. | 20x 24 pc. |
| Accessories | Settings | | | | | |
|  |   light dark | | | | | |
| Roasting and baking sheet |   short long | | | | | |
| |  Stage 1 | | | | | |

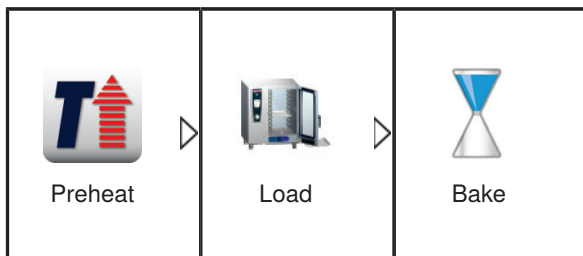


The "new batch" final option is not available if the "proving volumes" option has been selected beforehand. Choose your personal desired result from "light" to "dark" and a proving duration from "short" to "long" for products that still have to prove. In general, the following rule applies: The greater the quantity of dough, the longer the proving time. With "continue", you can extend the cooking time by the minute.



Pretzel products

For baking top quality pretzel products like fresh soft pretzels from the baker. We have optimally adjusted the special climate requirements for baking pretzel products to the SelfCookingCenter® 5 Senses.



Continue
with time

Cooking parameters



light

dark

Select your personal desired result from "light" to "dark".

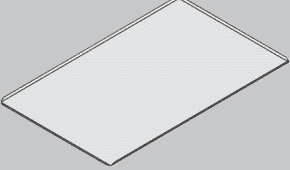






short

long



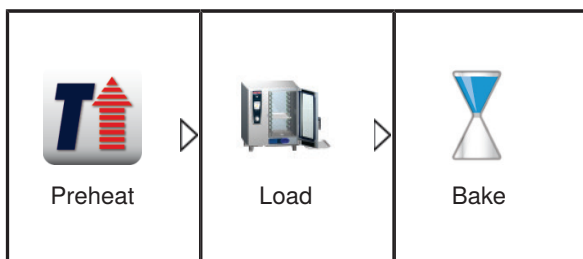
Pretzel products

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|---|-----------|------------|------------|------------|------------|
| Soft pretzels | 6x 8 pc. | 6x 16 pc. | 10x 8 pc. | 10x 16 pc. | 20x 8 pc. | 20x 16 pc. |
| Accessories  Roasting and baking sheet | Settings   light dark   short long | | | | | |



Cookies/biscuits

For baking short pastry products, such as cookies, biscuits and short pastry bases, with excellent uniformity and quality.



Rest



Continue with time



New load

Cooking parameters



light

dark

Select your personal desired result from "light" to "dark".

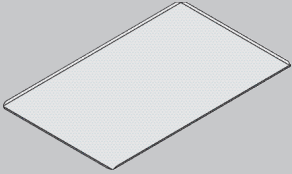






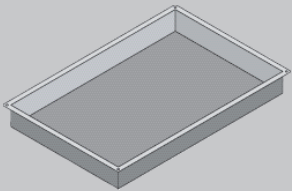




short

long



Cookies/biscuits

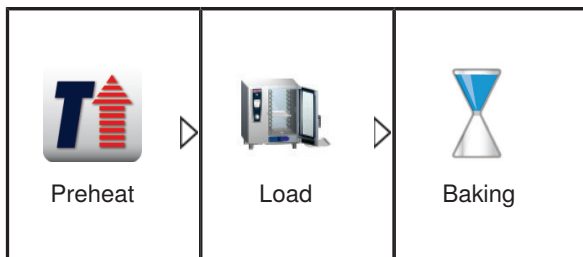
| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Short pastry cookies | 6x 1/1 GN | 6x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN | 20x 1/1 GN | 20x 2/1 GN |
| Accessories | Settings | | | | | |
|  |   light dark | | | | | |
| |   short long | | | | | |
| Roasting and baking sheet | | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Short pastry bases | 6x 1/1 GN | 6x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN | 20x 1/1 GN | 20x 2/1 GN |
| Accessories | Settings | | | | | |
|  |   light dark | | | | | |
| |   short long | | | | | |
| Container, granite-enamelled or spring-form | | | | | | |



Croissant/danish

For baked items that need steaming before baking such as flaky pastry or Danish pastry, bagels or products made with white flour. Select a low fan speed using the “slow” option for small and light products.



Slow



Steam baking



Continue with time

Cooking parameters



light

dark

15



short

long

During steam baking, the cooking cabinet is filled with steam at the beginning of the baking process.

Steam baking is particularly suitable for croissants, non-proofed pastry made with white flour or Danish pastry, and can be selected in three different levels/intensities.

Level 1: 3 minutes steam, for bread rolls, fresh or thawed croissants, Danish pastry.

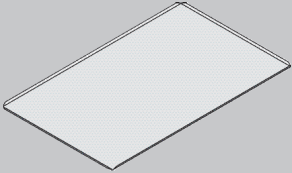




Level 2: 6 minutes steam, for frozen croissants.

Level 3: 9 minutes steam, for pastry with white flour, bagels,



Croissant/danish

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|-----------|-----------|------------|------------|------------|------------|
| Turnovers; rolls, part-baked; rolls, raw; rolls, frozen | 6x 12 pc. | 6x 24 pc. | 10x 12 pc. | 10x 24 pc. | 20x 12 pc. | 20x 24 pc. |
| Puff pastry strudel | 3x 2 pc. | 3x 4 pc. | 5x 2 pc. | 5x 4 pc. | 10x 2 pc. | 10x 4 pc. |
| Croissant, frozen | 6x 8 pc. | 6x 16 pc. | 10x 8 pc. | 10x 16 pc. | 20x 8 pc. | 20x 16 pc. |

| Accessories | Settings |
|--|--|
|  <p>Roasting and baking tray</p> |   <p>light dark</p>   <p>short long</p> |
| <p>note You can adjust the amount of steam in three stages depending on the product.</p> | |



Sponge cake

For cakes and sponge bases of all kinds which can be prepared with the core temperature probe or with your personal baking time.



Continue with time



New load

Cooking parameters



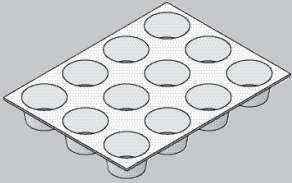
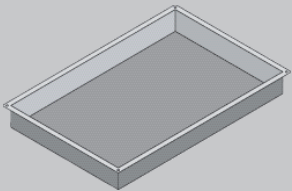
Select your personal desired result from "light" to "dark".



Select your personal desired result from "light" to "dark".

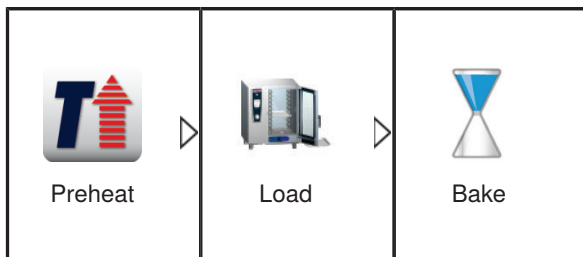


Sponge cake

| | | | | | | |
|--|---|-----------|------------|------------|------------|-------------|
| <p>Max. load sizes</p> <p>Pound cake</p> | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
| | 3x 2 pc. | 3x 4 pc. | 5x 2 pc. | 5x 4 pc. | 10x 2 pc. | 10x 4 pc. |
| <p>Accessories</p> <p>Loaf pan</p> | <p>Settings</p> <div data-bbox="423 300 501 373"> </div> <div data-bbox="512 300 863 373"> <p>with without</p> </div> <div data-bbox="423 400 501 474"> </div> <div data-bbox="512 400 863 474"> <p>light dark</p> </div> | | | | | |
| <p>Max. load sizes</p> <p>Muffins</p> | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
| | 6x 1/1 GN | 6x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN | 20x 1/1 GN | 20x 2/1 pc. |
| <p>Accessories</p>  <p>Muffin and timbale mould</p> | <p>Settings</p> <div data-bbox="423 646 501 719"> </div> <div data-bbox="512 646 863 719"> <p>with without</p> </div> <div data-bbox="423 746 501 820"> </div> <div data-bbox="512 746 863 820"> <p>light dark</p> </div> <div data-bbox="423 847 501 920"> </div> <div data-bbox="512 847 863 920"> <p>short long</p> </div> | | | | | |
| <p>Max. load sizes</p> <p>Sponge base (for sponge rolls)</p> | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
| | 6x 1/1 GN | 6x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN | 20x 1/1 GN | 20x 2/1 pc. |
| <p>Accessories</p>  <p>Container, granite-enamelled</p> | <p>Settings</p> <div data-bbox="423 1093 501 1166"> </div> <div data-bbox="512 1093 863 1166"> <p>with the without</p> </div> <div data-bbox="423 1193 501 1267"> </div> <div data-bbox="512 1193 863 1267"> <p>light dark</p> </div> <div data-bbox="423 1294 501 1367"> </div> <div data-bbox="512 1294 863 1367"> <p>short long</p> </div> | | | | | |

Pizza

For baking (yeast) dough with toppings on a preheated grill and pizza tray, or on roasting and baking sheets. For a more crunchy base on the pizza like from the restaurant, we recommend the use of our grill and pizza tray.



Continue
with time



New load

Cooking parameters



light

dark

For frozen products, select a lighter browning and extend the time.

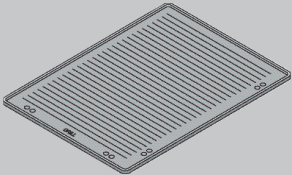
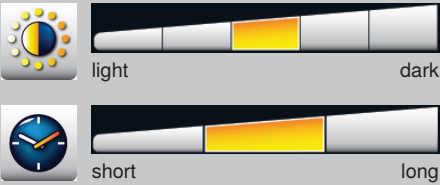



short

long

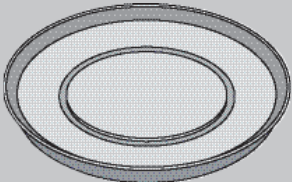
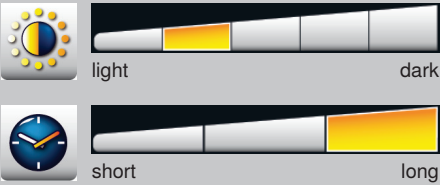
Pizza

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|-----------|-----------|------------|------------|------------|------------|
| Mini pizza, frozen | 6x 12 pc. | 6x 24 pc. | 10x 12 pc. | 10x 24 pc. | 20x 12 pc. | 20x 24 pc. |
| Pizza baguette, deep frozen | 6x 6 pc. | 6x 12 pc. | 10x 6 pc. | 10x 12 pc. | 20x 6 pc. | 20x 12 pc. |
| Pizza, fresh; pizza pre-baked, deep frozen; pizza, Italian; American pizza; tarte flambée; apple tarte flambée | 6x 2 pc. | 6x 4 pc. | 10x 2 pc. | 10x 4 pc. | 20x 2 pc. | 20x 4 pc. |

| Accessories | Settings |
|--|---|
|  <p>Grill and pizza tray</p> |  |

 Use the original grill and pizza tray for best results. The pizza tray will be preheated and will remain in the appliance. With "continue", you can extend the cooking time by the minute.

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|-----------|-----------|------------|------------|------------|------------|
| Pizza prebaked | 15 pc. | 26 pc. | 24 pc. | 42 pc. | 50 pc. | 100 pc. |

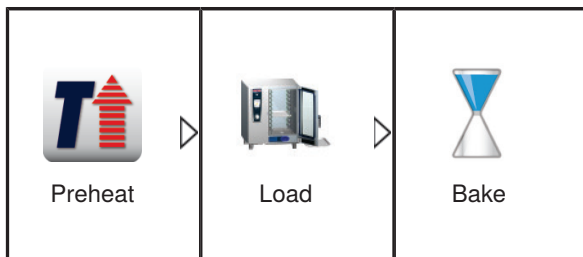
| Accessories | Settings |
|---|--|
|  <p>Pizza tray for mobile plate rack</p> |  |

note With the pizza trays, you can bake up to 100 pizzas in only 10 minutes in combination with a mobile plate rack (maximum diameter 280 mm). Simply load the pizzas in trays into the mobile plate rack and bake until crispy in the appliance with Finishing®.



Cheesecake

For cheesecakes of all kinds in different forms, such as the German cheesecake with browning, which can be baked with four different browning levels, or a New York-style cheesecake, which is prepared without browning.



Continue with time



New load

Cooking parameters



light

dark

Select your personal desired result from "light" to "dark".

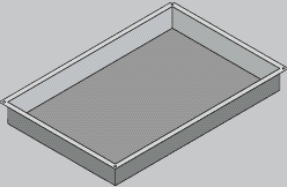










short

long



Cheesecake

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Cheesecake from Quark mixture (with browning) | 3x 1/1 GN | 3x 2/1 GN | 5x 1/1 GN | 5x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN |
| Accessories | Settings | | | | | |
|  |   light dark | | | | | |
| Container, granite-enamelled |   short long | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---------------------------|--|-----------|------------|------------|------------|------------|
| New York-style cheesecake | 3x 2 pc. | 3x 4 pc. | 5x 2 pc. | 5x 4 pc. | 10x 2 pc. | 10x 4 pc. |
| Accessories | Settings | | | | | |
| Spring-form |   light dark | | | | | |
| |   short long | | | | | |

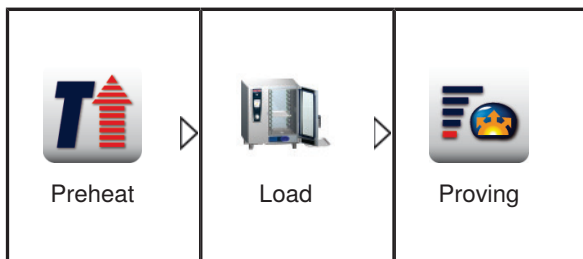


Select the browning level for your individual cheesecake recipe:

Browning level "light": New York-style cheesecake
Browning level 2 "dark": German cheesecakes

Proving

The proving process is ideal for yeast doughs and sourdoughs.



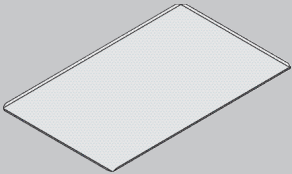


Continue with time

Cooking parameters



short long

Select a longer cooking time for sourdoughs.

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|---|-----------|------------|------------|------------|------------|
| Yeast pastries; rolls | 6x 12 pc. | 6x 24 pc. | 10x 12 pc. | 10x 24 pc. | 20x 12 pc. | 20x 24 pc. |
| Bread dough (sourdough); yeast dough | 3x 1/1 GN | 3x 2/1 GN | 5x 1/1 GN | 5x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN |
| Accessories | Settings | | | | | |
|  <p>Roasting and baking trays</p> |   <p>short long</p> | | | | | |



Proving

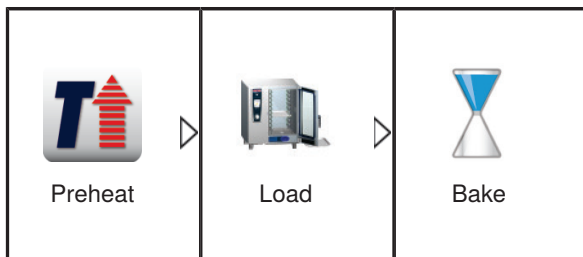


Select the proving time you need from “short” to “long”. As a general rule, the more dough there is, the longer the proving time. You can also leave different doughs to rise at the same time. You can extend the cooking time using “next”. You will get a particularly fine-pored result for yeast dough or sourdough if you knead the dough again briefly after rising and then allow it to rise again.



Soft bread rolls

For baked goods with a browned surface and a soft crust. You can bake bread rolls such as burger buns, raisin, milk or chocolate rolls. The higher humidity ensures that the products form a crust.



Flash steam



Continue with time



New load

Cooking parameters



light

dark

Select your personal desired result from "light" to "dark".



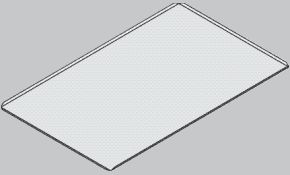




short

long



Soft bread rolls

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|--|-----------|------------|------------|------------|------------|
| | Soft bread rolls, milk bread rolls from fresh dough, proved separately | 6x 12 pc. | 6x 24 pc. | 10x 12 pc. | 10x 24 pc. | 20x 12 pc. |

| Accessories | Settings | |
|-------------|---|---|
| |  Roasting and baking sheet |  light  dark |
| |  short  long | |



Meringue

Suitable for meringue products such as Italian, Swiss or classic meringues. Please select a lower fan speed using the “slow” setting for pure drying.



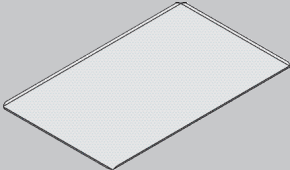




Slow



Continue with time

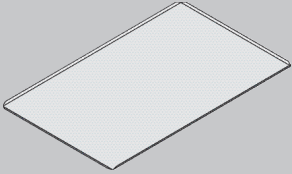



Cooking parameters

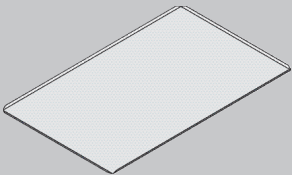





| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|---|---|------------|------------|------------|------------|
| Classic white meringue; Italian meringue | 6x 1/1 GN | 6x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN | 20x 1/1 GN | 20x 2/1 GN |
| Accessories | Settings | | | | | |
|  Roasting and baking tray |  |  | | | | |
| |  |  | | | | |



Meringue

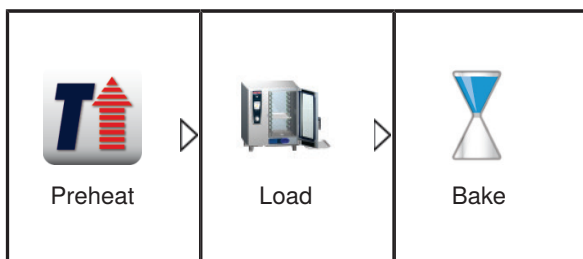
| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Swiss meringue | 6x 1/1 GN | 6x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN | 20x 1/1 GN | 20x 2/1 GN |
| Accessories | Settings | | | | | |
|  |   <p>without light</p>  <p>short CONT.</p> | | | | | |
| Roasting and baking tray | | | | | | |
| note | Select a low fan speed for a long baking time or small meringues. | | | | | |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|------------|-------------|-------------|-------------|-------------|
| Macarons | 6 x 1/1 GN | 6 x 2/1 GN | 10 x 1/1 GN | 10 x 2/1 GN | 20 x 1/1 GN | 20 x 2/1 GN |
| Accessories | Settings | | | | | |
|  |   <p>without light</p>  <p>short CONT.</p> | | | | | |
| Roasting and baking tray | | | | | | |



Puff pastry

For baking puff pastry products, such as sweet and savoury filled pockets and pies. You will get light and airy and perfectly browned baked products.



Rest



Continue
with time



New load

Cooking parameters



light

dark

Select your personal desired result from "light" to "dark".

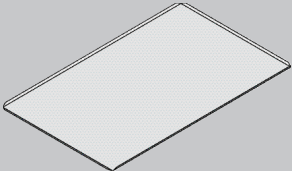






short

long



Puff pastry

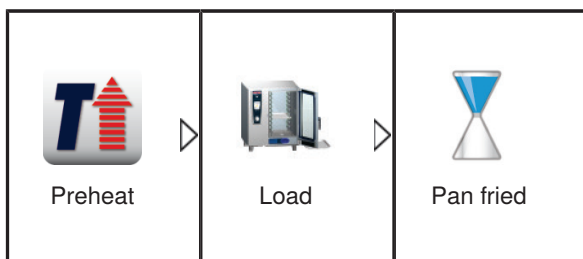
| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|---|-----------|------------|------------|------------|------------|
| Filled puff pastry pockets | 6x 8 pc. | 6x 16 pc. | 10x 8 pc. | 10x 16 pc. | 20x 8 pc. | 20x 16 pc. |
| Accessories  Roasting and baking sheet | Settings   light dark   short long | | | | | |



The "fan" button is only recommended for very small and light puff pastry products in order to prevent the products from slipping in the cooking cabinet.

iLC pizza

Suitable for the rolling production of different pizzas in à la carte service. Here you work in the iLC view.



Cooking parameters

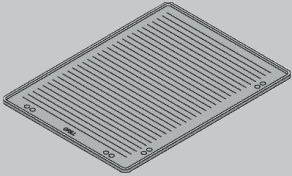




After the preheating phase has finished, the unit automatically changes to iLevelControl.



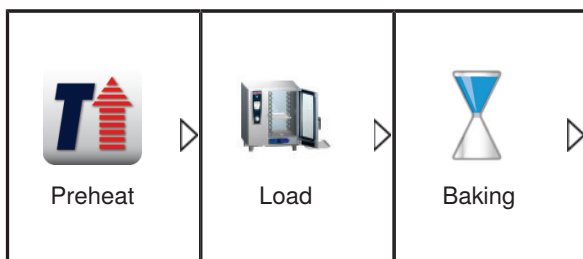
iLC pizza

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|-----------|-----------|------------|------------|------------|------------|
| Mini-pizza, frozen | 6x 12 pc. | 6x 24 pc. | 10x 12 pc. | 10x 24 pc. | 20x 12 pc. | 20x 24 pc. |
| Pizza baguette, frozen | 6x 6 pc. | 6x 12 pc. | 10x 6 pc. | 10x 12 pc. | 20x 6 pc. | 20x 12 pc. |
| Pizza, fresh; pizza prebaked, frozen; pizza, Italian; American pizza; tartes flambées; tartes flambées with apple | 6x 2 pc. | 6x 4 pc. | 10x 2 pc. | 10x 4 pc. | 20x 2 pc. | 20x 4 pc. |

| Accessories | Settings |
|--|---|
|  <p>Grill and pizza tray</p> |  <p>light dark</p>  <p>short long</p> |

iLC baking

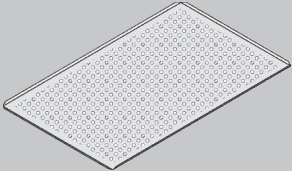


Suitable for baking a wide range of different products in the à la carte service. You work on a rolling basis here with iLC.



Cooking parameters



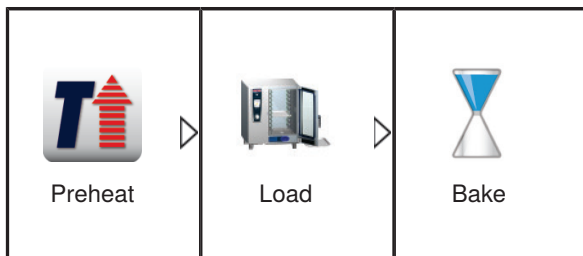
After the preheating phase has finished, the unit automatically changes to iLevelControl.

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|---|-----------|------------|------------|------------|------------|
| Yeast pastries; hamburger buns | 6x 12 pc. | 6x 24 pc. | 10x 12 pc. | 10x 24 pc. | 20x 12 pc. | 20x 24 pc. |
| Accessories | Settings | | | | | |
|  Baking trays, perforated |  | | | | | |
| |  | | | | | |



iLC danish

Load Danish pastries on a rolling basis and bake them fresh when required - iLevelControl Danish pastries makes this possible. Cooking results like in the croissant/danish process, but with the full flexibility of iLevelControl.



Cooking parameters

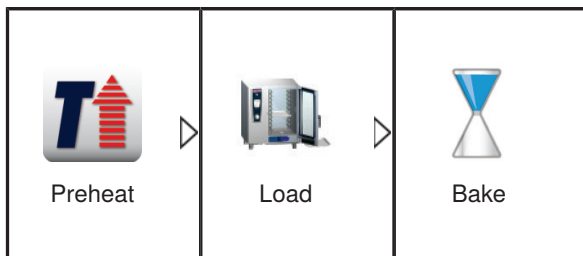


Select your personal desired result from "light" to "dark".



iLC pretzel products

Load pretzel products on a rolling basis and bake them fresh when required - iLevelControl Pretzel products makes this possible. Cooking results like in the pretzel products process, but with the full flexibility of iLevelControl.



Cooking parameters



Select your personal desired result from "light" to "dark".





Finishing



Plated banquet

Suitable for bringing a large number of plates or trays to serving temperature, such as for conferences, weddings, classic dinners, seminars, catering events etc.

Coloration

The precooked and chilled foods, such as chicken, knuckles of pork and roast with crackling, are brought to serving temperature and coloured.

Serving container

The food is brought to serving temperature in containers, with or without core temperature probes. The food can then be coloured if required.

Crisp up

Suitable for crisping up fresh or frozen baked goods, such as bread, cakes, baguettes, bread rolls and leavened pastries or for small baked goods such as party pastries, mini quiches and mini Danish pastries.

Hold

Suitable for "holding" various foods during service.

Heat through

Seared products can be brought to the desired core temperature and held. The food can then be coloured if required.

Dry

To dry vegetables, mushrooms and fruit.

Semi-preserves

For the safe and simple preparation of semi-preserves.

iLC pan fry à la carte

Suitable for roasting various products in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC grill

Suitable for grilling various products in à la carte service or for production. Here you work on a rolling basis with iLevelControl.



Finishing

à la carte

iLC steam à la carte

Suitable for steaming various products in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC baking à la carte

Suitable for baking various products in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC plates à la carte

The plated food is brought to serving temperature for classic à la carte service. Here you work on a rolling basis with iLevelControl.

iLC serving container

iLevelControl - serve container is ideal for bringing prepared and chilled food in Gastronorm containers to serving temperature.

Scan and enjoy the video

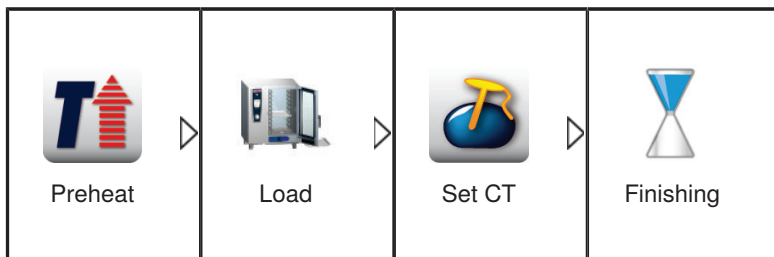


Plated banquet



Plated banquet

Suitable for getting a large number of plates or platters to serving temperature e.g. for conferences, weddings, classical dinners, seminars, catering events etc.



Options



New load

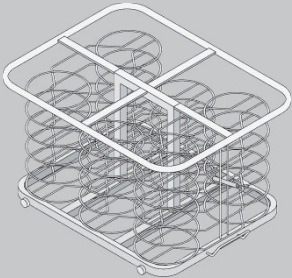




Cooking parameters





Plated banquet

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|-----------|-----------|------------|------------|------------|------------|
| Plated banquet | 20 pc. | 34 pc. | 32 pc. | 52 pc. | 60 pc. | 120 pc. |

| Accessories | Settings |
|---|---|
|  <p>Mobile plate rack</p> |   <p>dry humid</p>   <p>short long</p> |



Plated banquet finishing is suitable for preparing a large number of plates at the same time for the service team e.g. at events such as conferences, weddings, classical dinners, seminars, catering events etc.

The food prepared in the unit has already been chilled. You arrange the plates according to the number of expected guests and keep them chilled in the special mobile plate racks.

Stressful “à la minute” arrangement is finally a thing of the past. You also need fewer staff.

The food should be taken from the chiller around 30 minutes before finishing. The plates are sent for finishing shortly before they are served, giving you the necessary flexibility to take delays in your stride.

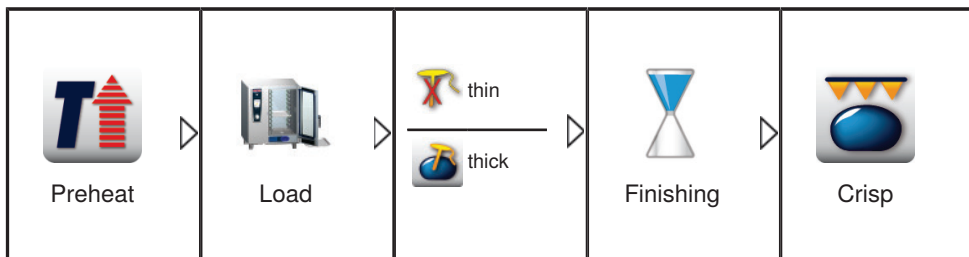
It takes around 8 minutes for finishing a mobile plate rack. The time can be varied to suit the size of the plated portions. Make sure that the food, plates and mobile oven rack are all at the same temperature. After loading, insert the core temperature probe into the ceramic tube on the right-hand side of the mobile plate rack.

When finishing is complete, we recommend that you cover the mobile plate rack with the Thermocover for another 5-8 minutes before serving. Another mobile plate rack can then be finished in parallel if required. To do this, simply select the “next” button on the display. The plates can be parked beneath the Thermocover for up to 20 minutes.



Coloration

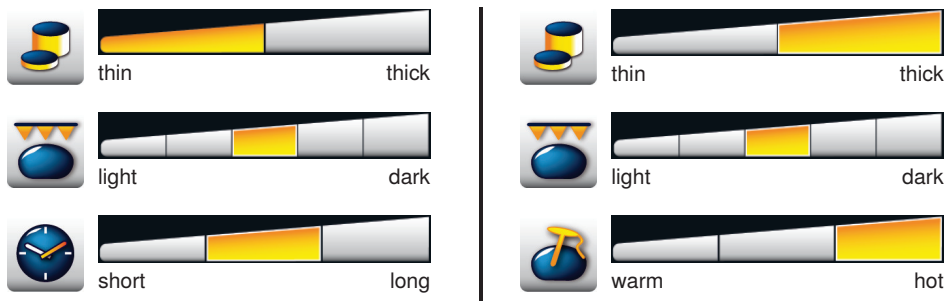
The pre-cooked, cooled dishes such as chicken, knuckles of pork and roast with crackling are brought to serving temperature and given a crispy crust.



Options



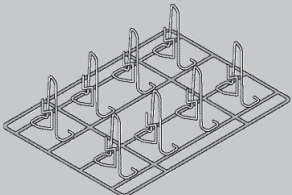






Cooking parameters



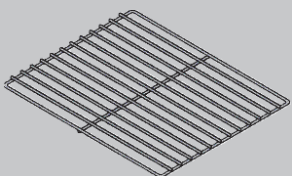








Coloration

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|------------------------------|-----------|-----------|------------|------------|------------|------------|
| Grilled chicken 1300 g on H8 | 2x 8 pc. | 2x 16 pc. | 3x 8 pc. | 3x 16 pc. | 6x 8 pc. | 6x 16 pc. |
| Duck, roast | 1x 4 pc. | 1x 8 pc. | 2x 4 pc. | 2x 8 pc. | 4x 4 pc. | 4x 8 pc. |

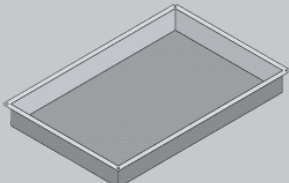






| Accessories | Settings |
|--|--|
|  <p>Chicken superspike/duck superspike</p> |   <p>thin thick</p>   <p>light dark</p>   <p>warm hot</p> |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|-----------|-----------|------------|------------|------------|------------|
| Peking duck | 1x 6 pc. | 1x 12 pc. | 1x 6 pc. | 1x 12 pc. | 3x 6 pc. | 3x 12 pc. |
| Knuckle of veal; knuckle of pork; roast with crackling; belly of pork; meat loaf | 3x 6 kg | 3x 12 kg | 5x 6 kg | 6x 12 kg | 10x 6 kg | 10x 12 kg |

| Accessories | Settings |
|---|--|
|  <p>Grid</p> |   <p>thin thick</p>   <p>light dark</p>   <p>warm hot</p> |



Coloration

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Toast Hawaii, gratinated pork steak | 3x 8 pc. | 3x 16 pc. | 5x 8 pc. | 5x 16 pc. | 10x 8 pc. | 10x 16 pc. |
| Accessories | Settings | | | | | |
|  |   thin thick | | | | | |
| Container, granite enamelled 20 mm |   light dark | | | | | |
| |   short long | | | | | |



You can also crisp different-sized products at the same time. Just use the “next” function and insert the core temperature probe into the next largest product or enter the required time.
Use “new load” to crisp a new batch.



Serve container

The dishes are brought up to serving temperature in containers, with or without core temperature probe. The dishes can then be given a crispy crust if required.



Next



Hold



Crisp



New load

Cooking parameters



Finishing container is the perfect way to offer a variety of dishes in large quantities and with the highest quality. There is now no need at all to keep the food hot, which always leads to a loss of quality. You produce the food in advance and chill it as quickly as possible. The dishes are stored in containers in the cold room.

When you need to serve the food, then use the finishing process. The finishing process "with" core temperature probe enables the serving temperature to be set to one degree. To finish products of different sizes at the same time, use the "next" function.



Serve container

You can also finish off different dishes by setting the time. To do this, select the “without” core temperature probe setting. This allows you to set the finishing time for your containers to the minute.

iLC is available to you for finishing. The short post-production times mean that you prepare exactly the quantities that you need to serve. As a result, you always have top quality hot food.

Use “next” to extend the finishing process, “new load” to finish the next containers. In addition, you have the “hold” function available, which you can use to keep your dishes at serving temperature. Use “crisp” to finish off the products with a nice crust.



When you cut up the food, such as a roast, and place it offset in the container, this will reduce the time needed for finishing.



Crisp up

Suitable for reheating fresh or frozen bakery products such as bread, cake, French sticks, rolls and yeast pastries. Use the “thin” setting for small bakery goods such as party pastries, mini quiches, mini Danish pastry.

The moisturing level can be set depending on the product.



Humidity level



Moisturing



Slow



Continue with time



New load

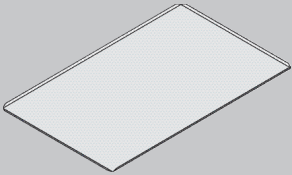


Cooking parameters





Crisp up

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|----------------------|-----------|-----------|------------|------------|------------|------------|
| Baguette | 6x 3 pc. | 6x 6 pc. | 10x 3 pc. | 10x 6 pc. | 20x 3 pc. | 20x 6 pc. |
| Danish pastry; rolls | 6x 12 pc. | 6x 24 pc. | 10x 12 pc. | 10x 24 pc. | 20x 12 pc. | 20x 24 pc. |

| Accessories | Settings |
|--|--|
|  <p>Roasting and baking tray</p> |   |



Simply reheat a wide range of bakery products as fresh, especially suitable for stale rolls or French sticks or for bakery products pre-produced for stock. Select “thick” e.g. for rolls or French sticks and insert the core temperature probe. With the “thin” setting you can prescribe the time without core temperature probe. Just use the “next” function and insert the core temperature probe into the next largest product or enter the required time. Depending on the product, you can set the humidity levels as well as moisture. You will get a more moist result with humidity. For crispy products bake without humidity. Use “new load” to reheat a new batch. Use “moisture” for a particularly nice crust. When reheating thin products, use “slow” to reduce fan wheel speed.



Hold

Suitable for "holding" a wide range of different dishes during serving.



Options



Crisp

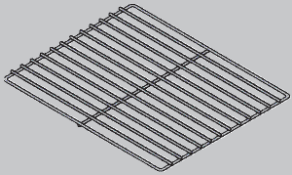






Cooking parameters



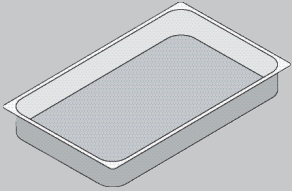








Hold

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|----------------------------------|--------------------|---------------------|--------------------|---------------------|----------------------|
| | Roast beef; joint Pork fillet | 3x 6 kg 3x 4 kg | 3x 12 kg 3x 8 kg | 5x 6 kg 5x 4 kg | 6x 12 kg 5x 8 kg | 10x 6 kg 10x 4 kg |

| Accessories | Settings |
|--|--|
|  Grid |   thin thick |
| |   dry humid |
| |   warm hot |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|-----------------|--|-----------------------|------------------------|------------------------|-------------------------|-------------------------|
| | Escalope, breaded Wedges; French fries; rösti corners | 3x 8 pc. 6x 1/1 GN | 3x 16 pc. 6x 2/1 GN | 5x 8 pc. 10x 1/1 GN | 5x 16 pc. 10x 2/1 GN | 10x 8 pc. 20x 1/1 GN |

| Accessories | Settings |
|--|--|
|  CNS container; roasting and baking tray |   thin thick |
| |   dry humid |
| |   warm hot |

note Use the “dry” setting for breaded, crispy products.



Select “thick” for products such as roast beef and joints, insert the core temperature probe in this case. Select “thin” for escalopes and thin, small products such as potato wedges, rösti corners etc. You can crisp the products over following the holding phase.



Heat through

This function is used to bring already seared products to the required core temperature and keep them at this temperature. The dishes can then be given a crispy crust if required.



Continue with transfer



Hold



New load



Crisp

Cooking parameters



dry

humid



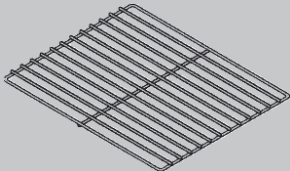




rare

well done



Heat through

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|-----------|-----------|------------|------------|------------|------------|
| Roast beef, seared | 3x 6 kg | 3x 12 kg | 5x 6 kg | 6x 12 kg | 10x 6 kg | 10x 12 kg |
| Beef fillet, seared; rack of lamb, seared | 3x 4 kg | 3x 8 kg | 5x 4 kg | 5x 8 kg | 10x 4 kg | 10x 8 kg |

| Accessories | Settings |
|---|---|
|  Grid |   dry humid |
| note You can set the required core temperature to the exact degree. For a particularly tender result, particularly in the case of products with a lot of fibrous tissue, change to "hold" after simmering. |   rare well done |

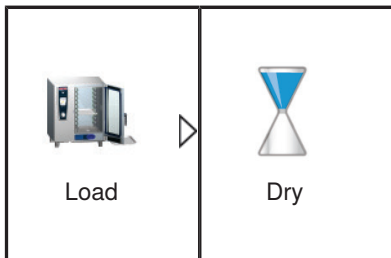


To extend the simmering time, select "next", or select "new load" if you wish to simmer a further batch. Select "hold" to change directly to a holding phase where the product can mature and remains ready to eat. Select "crisp" to give the cooked food a crispy crust before serving.



Dry

For drying vegetables, mushrooms and fruits.



Continue with time

Cooking parameters



low

high



short

CONT.

Max. load sizes

Vegetables; mushrooms; fruits

6 x 1/1GN

6 x 2/1GN

10 x 1/1GN

10 x 2/1GN

20 x 1/1GN

20 x 2/1GN

6x 1/1 GN

6x 2/1 GN

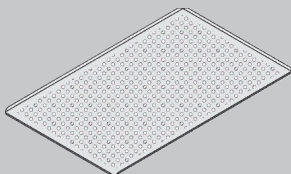
10x 1/1 GN

10x 2/1 GN

20x 1/1 GN

20x 2/1 GN

Accessories



perforated trays; grids

Settings



low

high



short

CONT.

note Choose your preferred temperature and time setting.



Please make sure you work in a hygienic temperature range. If in doubt, please select a higher temperature.



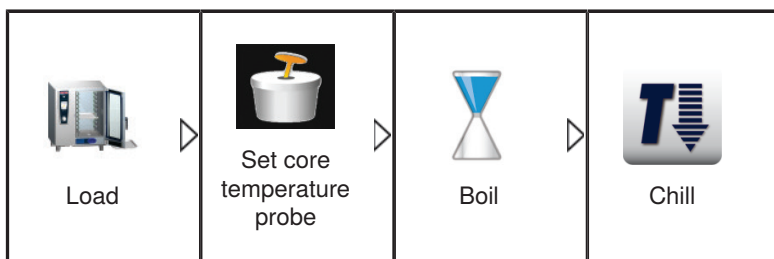
Semi- preserves

For the safe and simple preparation of semi-preserves:

The SelfCookingCenter® 5 Senses is the reliable partner for these products. The monitored and defined cooking duration ensures the products are safely cooked into semi-preserves.

And it really is as easy as that:

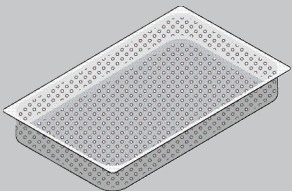
- You need a glass/drum as a reference container. Please make a hole for the core temperature probe in the cover of this one container.
- Fill the glass/drums.
- Position the core temperature probe in the glass with the perforated cover.



New load



Semi- preserves

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|-----------------|-----------|------------|------------|------------|------------|
| Fruit and pickled preserves (mixed pickles etc.) | 30 pc. | 60 pc. | 50 pc. | 100 pc. | 100 pc. | 200 pc. |
| Accessories  CNS container, perforated | Settings | | | | | |



Use perforated GN containers to prepare preserves.



Please do not use the core temperature probe to make a hole in the reference container. Always use gloves to remove hot containers.



iLC pan fry à la carte

Suitable for roasting various products in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters

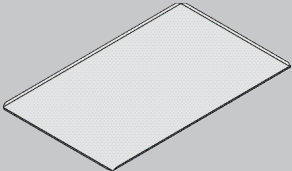








After the preheat phase is complete, the appliance automatically switches to iLevelControl.



iLC pan fry à la carte

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|-----------|-----------|------------|------------|------------|------------|
| Frikadeller, 150 g/14 mins | 6x 10 pc. | 6x 20 pc. | 10x 10 pc. | 10x 20 pc. | 20x 10 pc. | 20x 20 pc. |
| Escalopes, 120 g/5 mins; turkey steak, 200 g/10 mins; chicken breast, 180 g/10 mins; poussin, 200 g/12 mins | 3x 8 pc. | 3x 16 pc. | 5x 8 pc. | 5x 16 pc. | 10x 8 pc. | 10x 16 pc. |
| Veal medallions, 100 g/5 mins; lamb fillets, 100 g/5 mins | 3x 12 pc. | 3x 24 pc. | 5x 12 pc. | 5x 24 pc. | 10x 12 pc. | 10x 24 pc. |
| Trout, whole, 350 g/12 mins; dorade, 400 g/14 mins | 6x 4 pc. | 6x 8 pc. | 10x 4 pc. | 10x 8 pc. | 20x 4 pc. | 20x 8 pc. |
| Poussin, 450 g/18 mins | 3x 6 pc. | 3x 12 pc. | 5x 6 pc. | 5x 12 pc. | 10x 6 pc. | 10x 12 pc. |

| Accessories | Settings |
|---|--|
|  <p>Roasting and baking sheet</p> |   <p>thin thick</p> |
| |   <p>light dark</p> |
| |   <p>short long</p> |



Use "à la carte roast" to prepare various products such as frikadeller, escalopes, poultry or fish as required by your à la carte service. With iLC you have all racks in the appliance under control.

The effective cooking time depends on the condition, characteristics and quantity of the products and on the selected browning level.



iLC grill à la carte

Suitable for grilling various products in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters

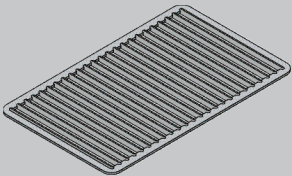








After the preheat phase is complete, the appliance automatically switches to iLevelControl.



iLC grill à la carte

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|-----------|-----------|------------|------------|------------|------------|
| Rump steak, 200 g/8 mins; sirloin steak, 200 g/8 mins; lamb saddle, unfastened, 200 g/8 mins; fillet steak, 200 g/10 mins; entrecote, 250 g/11 mins; picanha 200 g/8 mins.; chicken hearts 5 mins | 3x 8 pc. | 3x 16 pc. | 5x 8 pc. | 5x 16 pc. | 10x 8 pc. | 10x 16 pc. |
| Chicken breast supreme, 200 g/12 mins; turkey steak, 200 g/10 mins; chicken breast, 180 g/10 mins; poussin, 450 g/18 mins | 3x 8 pc. | 3x 16 pc. | 5x 8 pc. | 5x 16 pc. | 10x 8 pc. | 10x 16 pc. |
| Salmon steak, 150 g/8 mins; tuna fillet, 150 g/3 mins | 3x 8 pc. | 3x 16 pc. | 5x 8 pc. | 5x 16 pc. | 10x 8 pc. | 10x 16 pc. |

| Accessories | Settings |
|---|---|
|  <p>GriddleGrid; Grill and tandoori skewer; Roasting and baking sheet; grill and pizza tray</p> | <p>  thin thick</p> <p>  light dark</p> <p>  short long</p> |



Use "à la carte grill" to prepare various products such as steaks, fish and poultry, as required by your à la carte service. With iLC you have all racks in the appliance under control. The effective cooking time depends on the condition, characteristics and quantity of the products and on the selected browning level. For very thin products, use a preheated grill and pizza tray or the GriddleGrid.



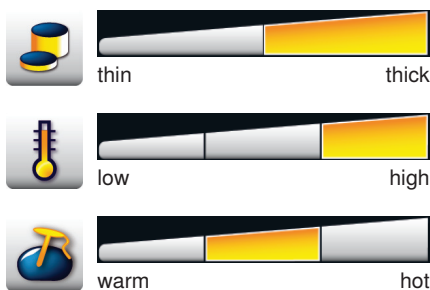
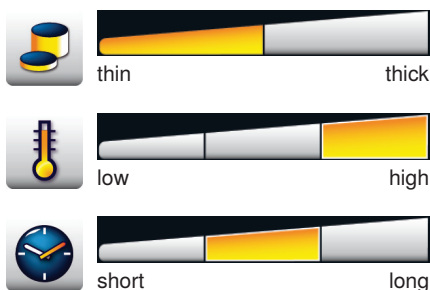
iLC steam à la carte

Suitable for steaming various products in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters

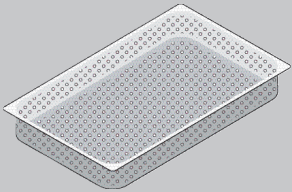








After the preheat phase is complete, the appliance automatically switches to iLevelControl.

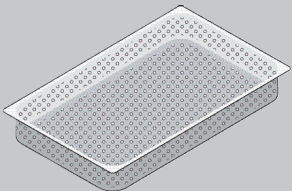








iLC steam à la carte

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|-----------|-----------|------------|------------|------------|------------|
| Onion strips, 2 mins; spinach, 2 mins | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Sugar snap peas, 3 mins | 3x 5 kg | 3x 10 kg | 5x 5 kg | 5x 10 kg | 10x 5 kg | 10x 10 kg |
| Broccoli deep frozen / carrots deep frozen, 5 mins | 3x 5 kg | 3x 10 kg | 5x 5 kg | 5x 10 kg | 10x 5 kg | 10x 10 kg |
| Cauliflower florets / broccoli florets, 8 mins; carrots, pieces, 8 mins; kohlrabi, 8 mins | 3x 5 kg | 3x 10 kg | 5x 5 kg | 5x 10 kg | 10x 5 kg | 10x 10 kg |

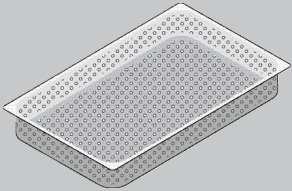






| Accessories | Settings |
|---|---|
|  <p>CNS container, perforated</p> |   <p>thin thick</p>   <p>low high</p>   <p>short long</p> |

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|-----------|-----------|------------|------------|------------|------------|
| Salmon fillet, poached, 80 g/5 mins; cod fillet, poached, 100 g/5 mins | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Sole roulade, 150 g/7 mins | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Trout, blue, 350 g/12 mins | 6x 4 pc. | 6x 8 pc. | 10x 4 pc. | 10x 8 pc. | 20x 4 pc. | 20x 8 pc. |
| Seafood, frozen, 4 mins | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |

| Accessories | Settings |
|---|---|
|  <p>CNS container, perforated</p> |   <p>thin thick</p>   <p>low high</p>   <p>short long</p> |



iLC steam à la carte

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|---|---|-----------|------------|------------|------------|------------|
| Chicken breast; turkey breast | 6x 1.5 kg | 6x 3 kg | 10x 1.5 kg | 10x 3 kg | 20x 1.5 kg | 20x 3 kg |
| Accessories | Settings | | | | | |
|  CNS container, perforated |   thin thick | | | | | |
| |   low high | | | | | |
| |   warm hot | | | | | |

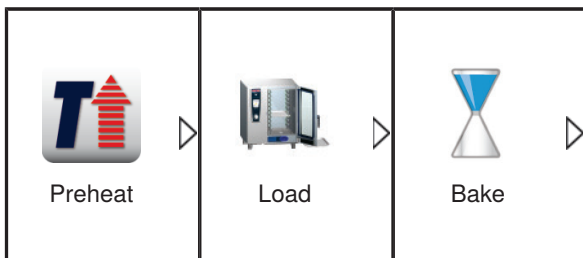


Use "à la carte steam" to prepare various products such as vegetables, fish and poultry, as required by your à la carte service. With iLC you have all racks in the appliance under control. The effective cooking time depends on the condition, characteristics and quantity of the products and on the selected temperature.



iLC baking à la carte

Suitable for baking various products in à la carte service or for production. Here you work on a rolling basis with iLevelControl.



Options



Rest

Cooking parameters



light

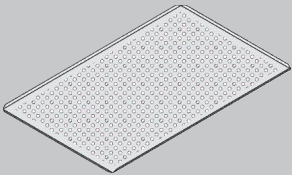




dark



short

long

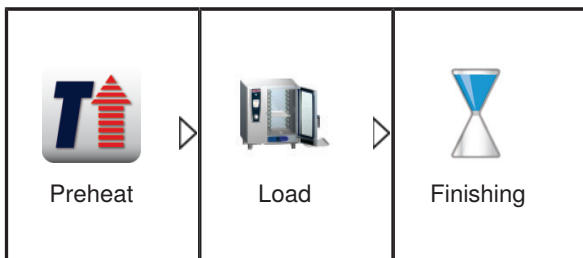
After the preheat phase is complete, the appliance automatically switches to iLevelControl.

| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
|--|--|-----------|------------|------------|------------|------------|
| Leavened pastries; hamburger rolls | 6x 12 pc. | 6x 24 pc. | 10x 12 pc. | 10x 24 pc. | 20x 12 pc. | 20x 24 pc. |
| Accessories | Settings | | | | | |
|  Baking trays, perforated |   light dark | | | | | |
| |   short long | | | | | |



iLC plates à la carte

The plated food is brought to serving temperature for classic à la carte service. Here you work on a rolling basis with iLevelControl.



Cooking parameters



dry

humid



short





long

After the preheat phase is complete, the appliance automatically switches to iLevelControl.

| | | | | | | |
|---|-----------------|-----------|------------|------------|------------|------------|
| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
| | 6x 1/1 GN | 6x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN | 20x 1/1 GN | 20x 2/1 GN |
| Escalope with fries; steak with grilled vegetables; cordon bleu with roast potatoes | | | | | | |
| Accessories | Settings | | | | | |
| | | | | | | |
| | dry | | | | | humid |
| | | | | | | |
| | short | | | | | long |



iLC plates à la carte

| | | | | | | |
|--|--|-----------|------------|------------|------------|------------|
| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
| | 6x 1/1 GN | 6x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN | 20x 1/1 GN | 20x 2/1 GN |
| Chicken breast with vegetables and potato gratin; trout fillet with broccoli and rice; pork fillet with vegetables and pommes duchesse; poached salmon with sugar snap peas and rice; pasta with seafood | | | | | | |
| Accessories | Settings | | | | | |
| |  dry humid | | | | | |
|  short long | | | | | | |
| Max. load sizes | 6 x 1/1GN | 6 x 2/1GN | 10 x 1/1GN | 10 x 2/1GN | 20 x 1/1GN | 20 x 2/1GN |
| | 6x 1/1 GN | 6x 2/1 GN | 10x 1/1 GN | 10x 2/1 GN | 20x 1/1 GN | 20x 2/1 GN |
| Vegetable side dishes | | | | | | |
| Accessories | Settings | | | | | |
| |  dry humid | | | | | |
|  short long | | | | | | |



The food that has been calmly prepared in advance is chilled and ready. Only when the order comes in is the food served on the plate cold. It is then given the Finishing treatment in the appliance.

Once you have set the desired time, the appliance switches to iLC-mode. Then place the plates in the cooking cabinet and press the corresponding rack in the display.

After closing the doors, the time automatically starts to run. This way you have everything in hand at all times. iLC monitors every rack. After Finishing®, just cover with the sauce and garnish. You can also prepare pan fries, for example, à la minute and add the side dishes completed in Finishing.

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