

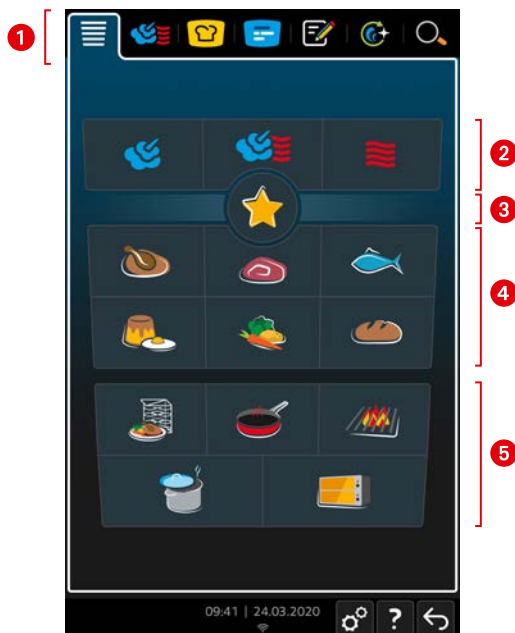
Let's start!

At a glance instructions.



1 Menu bar

- Home
- Manual operating modes
- iCookingSuite
- iProductionManager
- Programming mode
- iCareSystem
- Search assistant



2 Manual modes

- Steam
- Convection
- Combination

3 Favourites

- Top 10

4 Intelligent modes

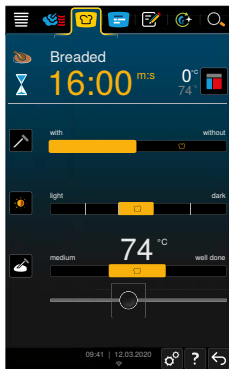
- Poultry
- Meat
- Fish
- Egg dishes & dessert
- Vegetables & side dishes
- Baked goods

5 Intelligent cooking method

- Finishing
- Frying
- Grilling
- Boiling
- Baking

The intelligent assistant.

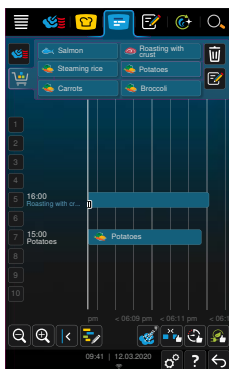
iCookingSuite



- Core probe
- Browning level
- Core temperature

- › Press the “iCookingSuite” button, select the food to be cooked (e.g. Meat, Frying with breaded coating).
- › Select the cooking parameters, e.g. browning level and the core temperature.
- › Load the cooking system. Once the door is closed, the cooking process starts automatically and alerts you when the desired result is achieved.

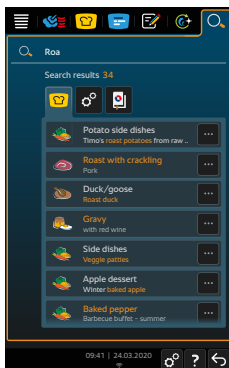
iProductionManager



- Selection window
- Timeline

- › Select the desired dishes in the iProductionManager and drag them to the desired tray and the desired time.
- › The cooking process starts automatically after preheating and provides instructions for loading or unloading of the cooking system.
- › You can optimise the planning at the touch of a button for the shortest time or minimal energy consumption.

Search assistant/Help



- Input field
- Filter
- Search results
- “?” – Help

- › Enter the desired search term next to the magnifying glass. You can filter the results list in the filter area.
- › Tap on the desired search result to jump directly to the desired content.
- › The “?” symbol takes you directly to the help feature, which always shows the content for the current page. Usage examples can be started directly from the help page.