



# GUIDELINES FOR AUTOMATIC MODE

MAGISTAR COMBI-TS OVENS

**ZANUSSI**  
PROFESSIONAL

# TABLE OF CONTENTS

## Meat

Roasted - Beef and veal .....	4
Roasted - Lamb leg .....	4
Roasted - Lamb shoulder .....	5
Roasted - Pork loin and leg .....	5
Roasted - Pork shin .....	6
Meatloaf .....	6
Meatballs - Small .....	7
Meatballs - Large .....	7
Braising - Small pieces .....	8
Braising - Whole pieces .....	8
Grilled - Burger 200g .....	9
Grilled - Entrecote 200g .....	9
Grilled - Fillet mignon 300g .....	10
Grilled - Lamb cutlet .....	10
Grilled - Pork cutlet .....	11
Grilled - Ribs .....	11
Grilled - Tagliata .....	12
Grilled - Thick sausages .....	12
Grilled - Thin sausages .....	13
Skewers .....	13
Seekh kebab .....	14
Bacon .....	14
Combi frying - Breaded cutlets .....	15
Combi frying - Cordon bleu .....	15
Ham .....	16
Dehydrating .....	16
Low temperature roasted .....	17

## Poultry

Roasted chicken - Breast .....	18
Roasted chicken - Wings .....	18
Roasted chicken - Whole chicken .....	19
Roasted turkey - Breast .....	19
Roasted turkey - Legs .....	20
Roasted turkey - Whole turkey .....	20
Roasted duck - Breast .....	21
Roasted duck - Whole duck .....	21
Grilled Burgers .....	22
Grilled - Butterfly chicken .....	22
Grilled - Chicken breast .....	23
Grilled - Chicken legs .....	23
Grilled - Thick sausages .....	24
Grilled - Thin sausages .....	24
Skewers - Chicken breast .....	25
Skewers - Chicken thighs .....	25
Combi frying - Breaded cutlets .....	26
Combi frying - Chicken nuggets .....	26
Steamed chicken .....	27

## Fish

Baked fillet - Cod .....	28
Baked fillet - Halibut .....	28
Baked fillet - Salmon .....	29
Baked fillet - Sea bass .....	29
Baked fillet - Sea bream .....	30
Steamed - Codfish fillet .....	30
Steamed - Cuttlefish .....	31
Steamed - Lobster .....	31
Steamed - Mussels and clams .....	32

Steamed - Octopus .....	32
Steamed - Prawns .....	33
Steamed - Sea bream .....	33
Steamed - Squid U10 .....	34
Steamed - Squid U5 .....	34
Baked with skin - Sea bass .....	35
Baked with skin - Sea bream .....	35
Grilled - Octopus .....	36
Grilled - Prawns .....	36
Grilled - Salmon .....	37
Grilled - Scallops .....	37
Grilled - Squid U10 .....	38
Combi frying - Breaded fillets .....	38
Combi frying - Calamari rings .....	39
Combi frying - Fish fingers .....	39
Poaching - Salmon .....	40
Gratin - Cod .....	40
Gratin - Halibut .....	41
Gratin - Mussels .....	41
Gratin - Salmon .....	42
Gratin - Scallops .....	42
Gratin - Sea bass .....	43
Stewing - Codfish .....	43
Stewing - Halibut .....	44
Stewing - Salmon .....	44
Stewing - Sea bass .....	45
Stewing - Sea bream .....	45

## Eggs

Fried .....	46
Boiled - Hard boiled .....	46
Boiled - Soft boiled .....	47
Scrambled .....	47
Poached .....	48
Soufflé .....	48

## Vegetables

Stewed .....	49
Steamed - Broccoli .....	49
Steamed - Carrots .....	50
Steamed - Cauliflowers .....	50
Steamed - Zucchini .....	51
Steamed - Potatoes .....	51
Grilled .....	52
Gratin - Bechamel .....	52
Gratin - Breadcrumbs .....	53
Combi frying - Battered vegetables .....	53
Combi frying - French fries .....	54
Combi frying - Onion rings .....	54
Combi frying - Potato croquette .....	55
Combi frying - Wedges .....	55
Jacket potatoes .....	56
Dehydration - Celeriac .....	56
Dehydration - Cherry tomatoes .....	57
Roasted - Potatoes .....	57

## Pasta&Rice

Rice - Boiled .....	58
Rice - Pilaf .....	58
Rice - Sushi .....	59
Pasta - Dried .....	59
Pasta dishes - Cannelloni .....	60
Pasta dishes - Lasagna .....	60
Fresh pasta past. - Cappelletto .....	61
Fresh pasta past. - Spaghetti chitarra .....	61
Fresh pasta past. - Tagliatella .....	62
Fresh pasta past. - Tagliolino .....	62
Fresh pasta past. - Tortello .....	63

## Bread

Proving - Baguette .....	64
Leavened dough - Baguette .....	64
Leavened dough - Burger rolls .....	65
Leavened dough - Butter bread 30g .....	65
Leavened dough - Ciabatta .....	66
Leavened dough - Focaccia bread .....	66
Leavened dough - Loaf bread .....	67
Leavened dough - Rustic bread 1kg .....	67
Par-baked - Baguette .....	68
Prove & bake - Baguette .....	68
Prove & bake - Focaccia bread .....	69
Prove & bake - Loaf bread .....	69
Prove & bake - Rustic bread .....	70

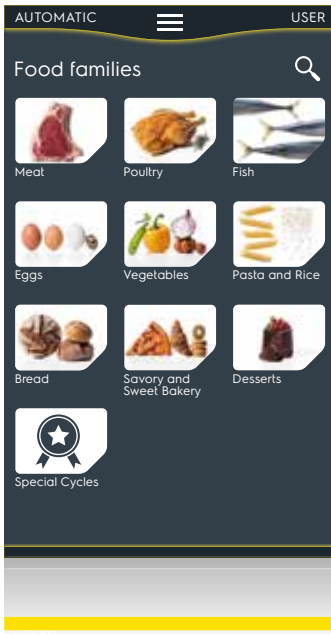
## Savory & Sweet Bakery

Pizza - Deep crust .....	71
Pizza - Thin crust .....	71
Sausages rolls - Cocktail .....	72
Sausages rolls - Jumbo .....	72
Croissants - Small .....	73
Croissants - Standard .....	73
Soufflé .....	74
Scones .....	74
Cookies .....	75
Danish pastry - Small .....	75
Danish pastry - Standard .....	76
Choux - Buns .....	76
Choux - Eclairs .....	77
Choux - Profiteroles .....	77

## Desserts

Pie - Apple pie .....	78
Pie - Bakewell tart multiportion .....	78
Pie - Bakewell tart single portion .....	79
Pie - Egg custard tart .....	79
Pie - Lemon tart .....	80
Shortcrust pastry - Tarts multiportion .....	80
Shortcrust pastry - Tarts single portion .....	81
Crème brûlée .....	81
Cheesecake - Monoportion .....	82
Cheesecake - Multiportion .....	82
Brownies .....	83
Chocolate fondant .....	83
Dehydration - Candied fruit .....	84
Dehydration - Meringues .....	84

# EXPERIENCE THE SIMPLICITY



## SPEED UP YOUR WORK AND MAKE THINGS EASIER

### AUTOMATIC MODE

Intuitive and easy touch panel, cook everything you desire thanks to the 11 Special Cycles. Upload pictures and customize your icons.

### MATCH YOUR RECIPIES

When you find **this icon**  in this guideline, it means that the recipe program foresees the activation of the Match function and dialogue with the Rapido Blast Chiller.

## CONNECTIVITY AND MATCH FUNCTION

Monitor your operations, manage your recipes and download HACCP data from remote, thanks to the **Zanussi Professional connectivity**.

Go for a smoother and faster kitchen workflow with the **new Match function**.

Thanks to the Match function, Magistar Combi and Rapido Chiller are synchronized. The process is smoother as it is guided from one single point. The result enhances the time productivity and the food safety.

Not only **cook&chill**, but also **prove&bake** or **thaw&cook**.





# ROASTED

## Beef and veal



**Procedure:** Before cooking, season to taste with oil or another liquid, fresh or dry herbs, fresh vegetables, and spices. The meat can be seared in a pan before roasting.


**Ideal for:** Loin, sirloin, rump

**Cook from:** Fresh

	170°C
1	150°C 00:02h:m 7
2	30% 160°C 00:20h:m 7
3	90°C 00:00h:m 7
4	30% 110°C 66°C 7

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
3000g	2	60	3	6	5	10	10	20

Tips 	Accessories
Remember to remove the probe from the cavity before starting the preheating.	<p>Grids 922062 GN 1/1 922076 GN 2/1</p> <p>Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1</p> 

 For other recipes, adjust the core temperature: **Fillet** 50°C, **Roast-beef** 54°C, **Prime rib** 56°C.



# ROASTED

## Lamb leg

**Procedure:** Before cooking, season to taste with oil or other liquid, fresh or dry herbs, fresh vegetables, and spices. Massage the meat with mustard, oil, salt and pepper. The meat can be seared in a pan before roasting.


**Ideal for:** Leg

**Cook from:** Fresh

	170°C
1	150°C 00:02h:m 7
2	30% 160°C 00:20h:m 7
3	90°C 00:00h:m 7
4	30% 110°C 66°C 7

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
2000g	3	24	3	6	5	10	10	20

Tips 	Accessories
Extract the probe from the oven before preheating. Insert the probe once the oven is preheated.	<p>Grids 922062 GN 1/1 922076 GN 2/1</p> <p>Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1</p> 

 Suggested core temperature: **66°C**.



# ROASTED

## Lamb shoulder

**Procedure:** Before cooking, season to taste with oil or another liquid, fresh or dry herbs, fresh vegetables, and spices. Massage the meat with mustard, oil, salt and pepper. The meat can be seared in a pan prior to roasting.

**Ideal for:** Shoulder

**Cook from:** Fresh

	170°C
1	150°C 00:02h:m 
2	30% 160°C 00:20h:m 
3	90°C 00:00h:m 
4	30% 110°C  70°C 

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
3000g	2	60	3	6	5	10	10	20

 Tips	Accessories	
Extract the probe from the oven before preheating. Insert the probe once the oven is preheated.	Grids 922062 GN 1/1 922076 GN 2/1  Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1	








# ROASTED

## Pork loin and leg

**Procedure:** Before cooking, season to taste with oil or another liquid, fresh or dry herbs, fresh vegetables, and spices. You may also inject with your salamoia. The meat can be seared in a pan before roasting.

**Ideal for:** Loin, leg, shoulder, rump, neck

**Cook from:** Fresh

	170°C
1	150°C 00:02h:m 
2	30% 160°C 00:20h:m 
3	90°C 00:00h:m 
4	30% 110°C  66°C 

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
3000g	3	60	3	6	5	10	10	20

 Tips	Accessories	
Remember to remove the probe from the cavity before starting the preheating.	Grids 922062 GN 1/1 922076 GN 2/1  Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1	



For other recipes, adjust the core temperature: **Pork Fillet** 62°C, **Pork neck** 68°C, **Pork loin** 66°C.



# ROASTED

## Pork shin



**Procedure:** Before cooking, season to taste with oil or another liquid, fresh or dry herbs, fresh vegetables, and spices. You may also add beer. The meat can be seared in a pan before roasting.

**Ideal for:** Shin

**Cook from:** Fresh

	180°C
1	70% 160°C 01:00h:m 
2	70% 120°C 00:40h:m 

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
600g	7	14	3	6	5	10	10	20

 Tips	Accessories	
The cooking time is 01:40. We do not suggest using the probe because the shin has a big bone.	Grids 922062 GN 1/1 922076 GN 2/1  Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1	




# MEATLOAF



**Procedure:** Season the meat with your preferred spices, veggies or eggs.

**Ideal for:** Meatloaf

**Cook from:** Fresh

	170°C
1	150°C 00:02h:m 
2	30% 160°C 00:20h:m 
3	90°C 00:00h:m 
4	30% 110°C  70°C 

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
3000g	3	60	3	6	5	10	10	20

 Tips	Accessories	
Remember to remove the probe from the cavity before starting the preheating.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1	



# MEATBALLS



## Small

**Procedure:** You can prepare meatballs and serve them with or without sauce.

**Ideal for:** Turkey, chicken, beef, pork meatballs

**Cook from:** Fresh

		200°C
1	15%	180°C 00:10h:m 7
2	15%	130°C 70°C 7

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
30g	40	8	6	12	10	20	20	40
 <b>Tips</b> If you use the probe, adjust the core temperature setting according to the meat type (70°C for beef, 76°C for chicken and pork, 82°C for turkey).		<b>Accessories</b> Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1						
								



# MEATBALLS



## Large

**Procedure:** You can prepare meatballs and serve them with or without sauce.

**Ideal for:** Turkey, chicken, beef, pork meatballs

**Cook from:** Fresh

		200°C
1	15%	180°C 00:10h:m 7
2	15%	130°C 70°C 7

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
60g	30	10	6	12	10	20	20	40
 <b>Tips</b> If you use the probe, adjust the core temperature setting according to the meat type (70°C for beef, 76°C for chicken and pork, 82°C for turkey).		<b>Accessories</b> Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1						
								



# BRAISING



## Small pieces


**Procedure:** After the searing phase, add the liquids.

**Ideal for:** Beef, veal, mutton. We suggest using secondary cuts

**Cook from:** Fresh

	170°C
1	50% 150°C 00:30h-m  7
2	50% 120°C  62°C  5
3	70% 110°C  95°C  5

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
400g	10	20	2	4	4	8	8	16
 <b>Tips</b>		<b>Accessories</b>						
Thick the sauce with some starch or roux.		Tray for traditional static cooking 100mm 922746						

 For other recipes, simply adjust the core temperature: **from 80 to 100°C.**



# BRAISING



## Whole pieces

**Procedure:** After the searing phase, add the liquids.

**Ideal for:** Beef, veal, mutton. We suggest using secondary cuts

**Cook from:** Fresh

	170°C
1	50% 150°C 00:30h-m  7
2	50% 120°C  62°C  5
3	70% 110°C  95°C  5

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
3000g	3	60	3	6	5	10	10	20
 <b>Tips</b>		<b>Accessories</b>						
Tie the meat to maintain the shape.		Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1						





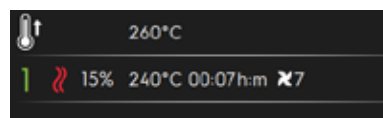
## GRILLED

### Burger 200g

**Procedure:** Preheat the grid before placing the meat.

**Ideal for:** Beef, poultry

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
200g	6	6	3	6	5	10	10	20

#### Tips

Pierce the burger before cooking.

#### Accessories

Mesh grilling grid 922713



## GRILLED

### Entrecote 200g

**Procedure:** Preheat the grid before placing the meat.

**Ideal for:** Beef cuts like rib-eye, tenderloin, short loin, rump

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
200g	4	4	3	6	5	10	10	20

#### Tips

The cycle works for medium cooking. Increase or decrease the cooking time according to the weight and the cooking point desired. Let rest before cutting.

#### Accessories

Mesh grilling grid 922713





## GRILLED

### Fillet mignon 300g

**Procedure:** Preheat the grid before placing the meat.

**Ideal for:** Beef

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
300g	8	8	3	6	5	10	10	20



#### Tips

The cycle works for medium cooking. Increase or decrease the cooking time according to the weight and the cooking point desired. Let rest before cutting.

#### Accessories

Mesh grilling grid  
922713



## GRILLED

### Lamb cutlet

**Procedure:** Marinate with fresh herbs and/or white wine.

**Ideal for:** Lamb cutlet

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
30g	20	4	3	6	5	10	10	20

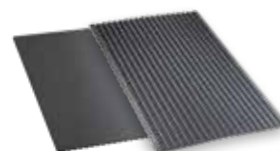


#### Tips

Preheat the non-stick grill to have a perfect result.

#### Accessories

Double face griddle  
(ribbed and smooth)  
925003





## GRILLED

### Pork cutlet

**Procedure:** Slightly flatten the meat before grilling.

**Ideal for:** Pork

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
180g	6	6	3	6	5	10	10	20



Tips

Accessories

Mesh grilling grid  
922713



## GRILLED

### Ribs

**Procedure:** Dry marinate for a juicy result.

**Ideal for:** Full rack of pork ribs

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
2000g	2	8	3	6	5	10	10	20

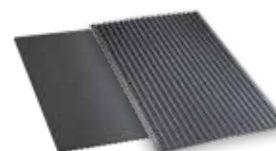


Tips

Accessories

Preheat the non-stick grill to have a perfect result.

Double face griddle  
(ribbed and smooth)  
925003





## GRILLED

### Tagliata

**Procedure:** Preheat the grid before placing the meat.

**Ideal for:** Beef cuts like rib-eye, tenderloin, short loin, rump

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
400g	4	8	3	5	5	10	10	20

#### Tips

The cycle works for medium cooking. Increase or decrease the cooking time according to the weight and the cooking point desired. Let rest before cutting.

#### Accessories

Mesh grilling grid  
922713



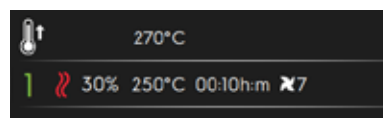
## GRILLED

### Thick sausages

**Procedure:** Preheat the grid before placing the sausages.

**Ideal for:** Pork, poultry, beef

**Cook from:** Fresh



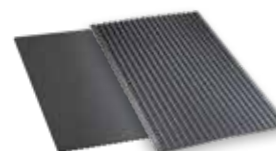
Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
120g	24	12	3	6	5	10	10	20

#### Tips

Pierce the sausage before cooking.

#### Accessories

Double face griddle  
(ribbed and smooth)  
925003





# GRILLED

## Thin sausages

**Procedure:** Preheat the grid before placing the sausages.

**Ideal for:** Beef cuts like rib-eye, tenderloin, short loin, rump

**Cook from:** Fresh



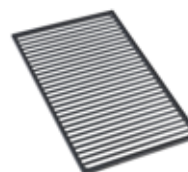
Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1000g	2	12	3	5	5	10	10	20

### Tips

Pierce the sausage before cooking. Roll up and fix with a wood stick.

### Accessories

Non-stick grill with coating 925004



# SKEWERS

**Procedure:** Place the meat on the skewers. Then place skewers on the rack.

**Ideal for:** Lamb, beef, pork, poultry

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
2500g	3	12	3	6	5	10	10	20

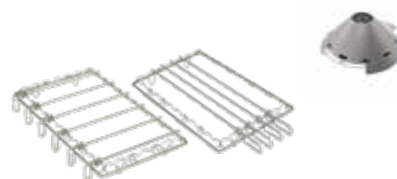
### Tips

Use the Electrolux Professional universal skewer rack and the volcano smoker for an authentic result.

### Accessories

Universal skewer rack  
GN 1/1: 922324  
GN 2/1: 922325

Volcano smoker  
922338





# SEEKH KEBAB


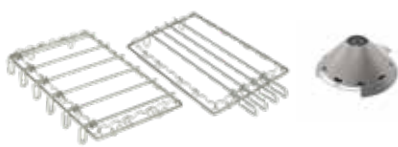
**Procedure:** Place the meat on the skewers. Then place skewers on the rack.

**Ideal for:** Lamb, beef, pork, poultry

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	10	10	3	6	5	10	10	20

 Tips	Accessories	
Use the Electrolux Professional universal skewer rack and the volcano smoker for an authentic result.	Universal skewer rack 922324 GN 1/1 922325 GN 2/1  Volcano smoker 922338	

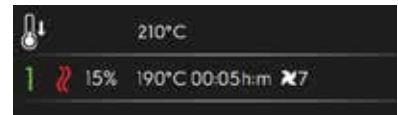


# BACON



**Procedure:** Place the sliced bacon evenly on the pan.

**Ideal for:** Pork

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
20g	12	4	3	6	5	10	10	20

 Tips	Accessories	
Slice the bacon from 2 to 3mm.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	



## COMBI FRYING

### Breaded cutlets

**Procedure:** Bread the meat.

**Ideal for:** Chicken, turkey and pork

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
140g	6	6	6	12	10	20	20	40



Tips

Spray with oil.

Accessories

Cooking baskets  
922239



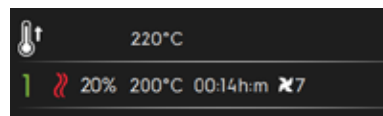
## COMBI FRYING

### Cordon bleu

**Procedure:** Bread the meat.

**Ideal for:** Chicken, turkey and pork

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
140g	12	12	6	12	10	20	20	40



Tips

Spray with oil.

Accessories

Cooking baskets  
922239





# HAM


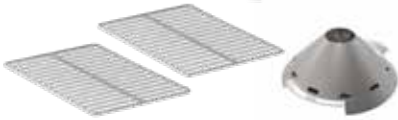
**Procedure:** Inject the brine into the ham.

**Ideal for:** Pork leg and pork shoulder

**Cook from:** Fresh

		45°C	
1		100%	45°C  15°C x4
2		100%	30°C  45°C x4
3		100%	100°C  68°C x2

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
8000g	1	40	2	4	3	6	6	12

 Tips	Accessories
/	<p>Grids 922062 GN 1/1 922076 GN 2/1</p> <p>Volcano smoker 922338</p> 



For other recipes, simply adjust the core temperature: **66°C**.



# DEHYDRATING



**Procedure:** Cut in strips.

**Ideal for:** Beef rump, fillet, hindquarter

**Cook from:** Fresh

		60°C	
1		40%	60°C 06:00h-m  x4

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
10g	15	15	6	12	10	20	20	40

 Tips	Accessories
Season with pink salt before cooking to avoid oxidation.	<p>Non-stick perforated U-pans with coating 20mm 922651</p> <p>Volcano smoker 922338</p> 
















# LOW TEMPERATURE ROASTED

**Procedure:** Season and tie the meat before cooking.

**Ideal for:** Roast beef, braised or stewed beef cheeks, overnight roasted red meats

**Cook from:** Fresh

		160°C		
1		15%	140°C 00:10h:m	 7
2		82°C		
3		15%	 60°C	 4
4		15%	65°C 02:00h:m	 2
5		100%	60°C 	 2

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
min 1kg	max 5kg	25	3	6	5	10	10	20

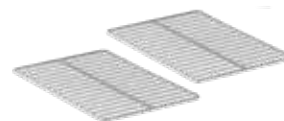
## Tips

Adjust searing temperature according to desired browning level.

## Accessories

Grids  
922062 GN 1/1  
922076 GN 2/1

Use the Volcano smoker for a special smoky flavor.

















# ROASTED CHICKEN

## Breast



**Procedure:** Pierce the skin of breast to ensure that the skin will not be stuck to the meat.

**Ideal for:** Chicken

**Cook from:** Fresh

	250°C
1  	230°C 00:20h.m 
2  	200°C  62°C 
3  	15% 230°C  75°C 

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
400g	9	9	6	12	10	20	20	40

 Tips	Accessories	
For an even cooking result, remove the fillet from the breast. Use the fillets in a different way: panko-fried or tikka-style.	Double face griddle (ribbed and smooth) 925003  Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1	



# ROASTED CHICKEN

## Wings



**Procedure:** Distribute evenly on the suggested U-pan trays.

**Ideal for:** Chicken

**Cook from:** Fresh or frozen

	240°C
1  	20% 220°C 00:10h.m 

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
30 - 60g	1.8kg	6	6	12	10	20	20	40

 Tips	Accessories	
If using fresh products, we suggest to marinate the meat.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1	



# ROASTED CHICKEN

## Whole chicken

**Procedure:** Position all chickens in the same direction in the chicken grid.

**Ideal for:** Chicken

**Cook from:** Fresh

	250°C
1	230°C 00:20h:m  7
2	200°C  69°C  7
3	15% 230°C  82°C  7

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1200g	8	32	2	4	3	6	6	12

### Tips

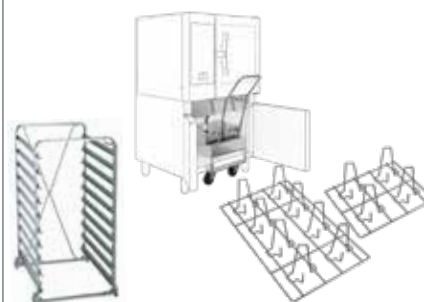
24 chickens in 45 minutes.  
Pierce the skin before cooking.

### Accessories

Reinforced mobile tray rack - 922694

Grease Out  
Grease collection kit for oven cupboard base with trolley  
922619

Chicken grids  
922266 GN 1/1 - 922086 GN 1/2



For other recipes, simply adjust the core temperature: **82°C**. Position the probe in a vertical position in the breast.







# ROASTED TURKEY

## Breast

**Procedure:** Tie carefully to give a pleasant aspect.

**Ideal for:** Turkey

**Cook from:** Fresh

	150°C
1	90% 130°C  65°C  7
2	50% 160°C  70°C  7

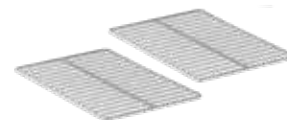
Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1500g	2	10	3	6	5	10	10	20

### Tips

This cycle can also be used for a rolled or stuffed roast turkey breast.

### Accessories

Grids  
922062 GN 1/1  
922076 GN 2/1



For other recipes, simply adjust the core temperature: **68°C** (whole pieces), **70°C** (stuffed or rolled).



# ROASTED TURKEY



## Legs

**Procedure:** Distribute the legs evenly on the suggested grids.

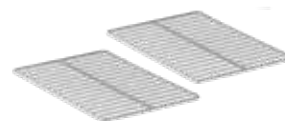
**Ideal for:** With or without bones

**Cook from:** Fresh or frozen

		150°C	
1	90%	130°C	85°C x7
2	50%	170°C	90°C x7

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
3000g	3	60	3	6	5	10	10	20

Tips	Accessories
Pierce the skin before cooking.	Grids 922062 GN 1/1 922076 GN 2/1



For other recipes, simply adjust the core temperature: **68°C**.



# ROASTED TURKEY



## Whole turkey

**Procedure:** Cross the legs, tie them together with the wings.

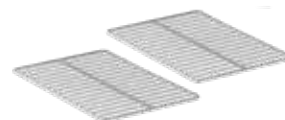
**Ideal for:** Turkey

**Cook from:** Fresh

		150°C	
1	90%	130°C	65°C x7
2	50%	160°C	70°C x7

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
7 - 18kg	1	15 - 35	1	2	2	4	4	8

Tips	Accessories
We suggest positioning the probe following the bone of the breast.	Grids 922062 GN 1/1 922076 GN 2/1



For other recipes, simply adjust the core temperature: **70°C**.










# ROASTED DUCK

## Breast



**Procedure:** Cook on the skin side.


**Ideal for:** Duck

**Cook from:** Fresh

		55°C	
1		15%	55°C  50°C  7
2		15%	180°C  58°C  7

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
500g (2pcs)	6	12	6	12	10	20	20	40

 Tips	Accessories
This cycle can also be used for a rolled or stuffed roast turkey breast.	Mesh grilling grid 922713 

 For other recipes, simply adjust the core temperature: **56°C**.








# ROASTED DUCK

## Whole duck


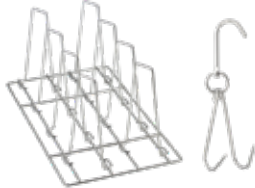
**Procedure:** Position all ducks in the same direction in the duck grid.

**Ideal for:** Duck

**Cook from:** Fresh

		63°C	
1		100%	63°C 03:30h:m  3
2		15%	180°C 00:30h:m  7

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1500g	2 - 3	6	3	6	5	10	10	20

 Tips	Accessories
Use the special duck grid for traditional roasted duck. For Peking duck, use the dedicated meat hook.	Duck grid 922362 Meat hook 922348 



## GRILLED

### Burgers

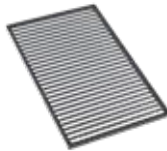
**Procedure:** Place the burgers on the preheated grill tray to have more intense grill marks.

**Ideal for:** Chicken or turkey patties

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
100 - 120g	6	6	6	12	10	20	20	40

Tips	Accessories
/	Non-stick grill with coating 925004 



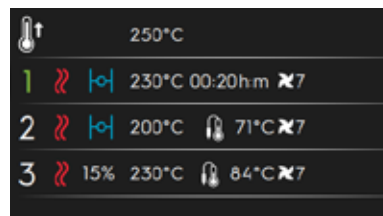
## GRILLED

### Butterfly chicken

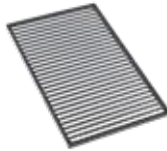
**Procedure:** Place on the preheated grill tray skin-side up.

**Ideal for:** Whole chicken, cockerel

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1200g	8	4	6	12	10	20	20	40

Tips	Accessories
Marinate before grilling.	Non-stick grill with coating 925004 



For other recipes, simply adjust the core temperature: **84°C**.



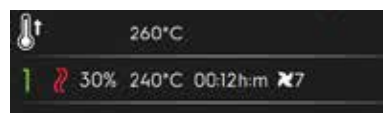
## GRILLED

### Chicken breast

**Procedure:** Preheat the accessories for a stronger and faster grillmark.

**Ideal for:** Chicken, turkey

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
400g	9	9	6	12	10	20	20	40

#### Tips

Marinate before grilling for a more intense flavor.

#### Accessories

Mesh grilling grid 922713



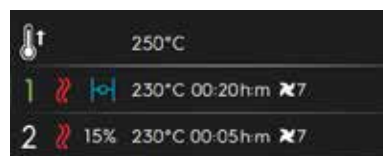
## GRILLED

### Chicken legs

**Procedure:** Marinate before grilling for a more intense flavor.

**Ideal for:** Chicken

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
400g	6	6	6	12	10	20	20	40

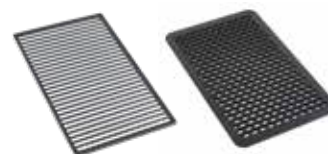
#### Tips

Marinate before grilling.

#### Accessories

Non-stick grill with coating 925004

Mesh grilling grid 922713





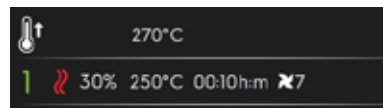
## GRILLED

### Thick sausages

**Procedure:** Place the sausages on the preheated grill tray for more intense grill marks.

**Ideal for:** Chicken or turkey sausages

**Cook from:** Fresh



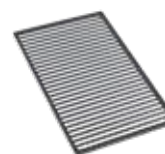
Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
400g	9	9	6	12	10	20	20	40

#### Tips

Pierce the sausage before cooking.

#### Accessories

Non-stick grill with coating 925004



## GRILLED

### Thin sausages

**Procedure:** Place the sausages on the preheated grill tray for more intense grill marks.

**Ideal for:** Chicken and turkey sausages

**Cook from:** Fresh



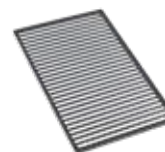
Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1000g	2	12	6	12	10	20	20	40

#### Tips

Pierce the sausage before cooking.

#### Accessories

Non-stick grill with coating 925004







# SKEWERS

## Chicken breast

**Procedure:** Place the meat on the skewers. Then place skewers on the rack.

**Ideal for:** Chicken breast or strips

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
300g	9	9	6	12	10	20	20	40

### Tips

Marinate and/or season the meat before grilling. Let the skewers rest in fridge for a better smoke flavor. Use the Electrolux Professional universal skewer rack and the volcano smoker for an authentic result.

### Accessories

Universal skewer rack  
922324 GN 1/1  
922325 GN 2/1  
  
Volcano smoker  
922338



# SKEWERS

## Chicken thighs

**Procedure:** Place the meat on the skewers. Then place skewers on the rack.

**Ideal for:** Chicken thighs

**Cook from:** Fresh



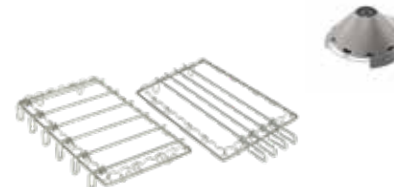
Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
400g	4 - 5	3	3	6	5	10	10	20

### Tips

Marinate and/or season the meat before grilling. Let the skewers rest in fridge for a better smoke flavor. Use the Electrolux Professional universal skewer rack and the volcano smoker for an authentic result.

### Accessories

Universal skewer rack  
922324 GN 1/1  
922325 GN 2/1  
  
Volcano smoker  
922338





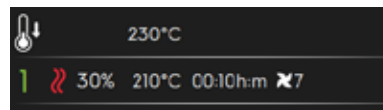
## COMBI FRYING

### Breaded cutlets

**Procedure:** Spray with oil before frying or use pre-fried cutlets.

**Ideal for:** Chicken or turkey cutlets

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
140g	12	12	6	12	10	20	20	40



Tips

Make sure not to overfill the frying baskets for even heat transmission.

Accessories

Cooking baskets 922239



## COMBI FRYING

### Chicken nuggets

**Procedure:** Spray with oil before frying or use pre-fried cutlets.

**Ideal for:** Chicken or turkey nuggets

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
20g	1250g	10	6	12	10	20	20	40



Tips

Make sure not to overfill the frying baskets for even heat transmission.

Accessories

Cooking baskets 922239







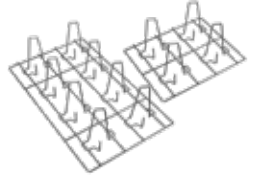
# STEAMED CHICKEN


**Procedure:** Place the chicken on the grids before steaming.

**Ideal for:** Whole chicken or other chicken parts

**Cook from:** Fresh



Quantity (pcs per tray)	Portions tray	Trays per oven					
		6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
8	8	6	12	10	20	20	40
 <b>Tips</b>		<b>Accessories</b>					
For whole chickens use the chicken rack.		Reinforced mobile tray rack 922694			 		
		Chicken grids 922266 GN 1/1 922086 GN 1/2					

 For other recipes, simply adjust the core temperature: **85°C**.



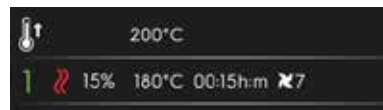
# BAKED FILLET

## Cod

**Procedure:** Place the fillets on the U-pan trays before cooking.

**Ideal for:** Thick cuts of fish fillet

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
200g	10	10	6	12	10	20	20	40



### Tips

Place the fillets skin-side down. No need to preheat the U-pan tray.

### Accessories

Non-stick U-pans with coating  
20mm  
925009 GN 1/2  
925000 GN 1/1



For other recipes, simply adjust the core temperature: **60°C**.



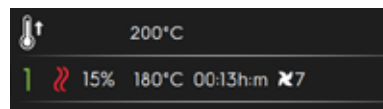
# BAKED FILLET

## Halibut

**Procedure:** Place the fillets on the U-pan trays before cooking.

**Ideal for:** Thick cuts of fish fillet

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
200g	10	10	6	12	10	20	20	40



### Tips

Place the fillets skin-side down. No need to preheat the U-pan tray.

### Accessories

Non-stick U-pans with coating  
20mm  
925009 GN 1/2  
925000 GN 1/1



# BAKED FILLET

## Salmon



**Procedure:** Place the fillets on the U-pan trays before cooking.

**Ideal for:** Thick cuts of fish fillet

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
200g	10	10	6	12	10	20	20	40



### Tips

Place the fillets skin-side down. No need to preheat the U-pan tray.

### Accessories

Non-stick U-pans with coating  
20mm  
925009 GN 1/2  
925000 GN 1/1



For other recipes, simply adjust the core temperature: **55°C**.

# BAKED FILLET

## Sea bass



**Procedure:** Place the fillets on the U-pan trays before cooking.

**Ideal for:** Any kind of single portion fish fillet

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	8	8	6	12	10	20	20	40



### Tips

Place the fillets skin-side down. No need to preheat the U-pan tray.

### Accessories

Non-stick U-pans with coating  
20mm  
925009 GN 1/2  
925000 GN 1/1





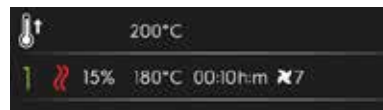
# BAKED FILLET

## Sea bream

**Procedure:** Place the fillets on the U-pan trays before cooking.

**Ideal for:** Any kind of single portion fish fillet

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	8	8	6	12	10	20	20	40

 <b>Tips</b>	<b>Accessories</b>
---	--------------------

Place the fillets skin-side down. No need to preheat the U-pan tray.

Non-stick U-pans with coating  
20mm  
925009 GN 1/2  
925000 GN 1/1



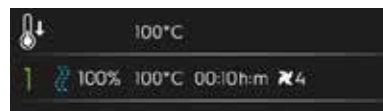
# STEAMED

## Codfish fillet

**Procedure:** Place the fillets on the perforated U-pan trays.

**Ideal for:** Any kind of single portion fish fillet

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	12	6	6	12	10	20	20	40

 <b>Tips</b>	<b>Accessories</b>
---	--------------------

Desalt the cod if salted. For an amazing texture, adjust the core temperature to 58°C.

Stainless steel perforated tray  
65mm  
329018



For other recipes, simply adjust the core temperature: **60°C**.



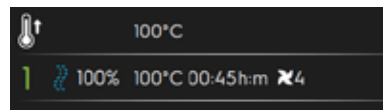
# STEAMED

## Cuttlefish

**Procedure:** Place the cuttlefish on the perforated U-pan trays.

**Ideal for:** Medium-large cuttlefish

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1200g	6	18	6	12	10	20	20	40

 <b>Tips</b>	<b>Accessories</b>
---	--------------------

Tentacles may have a longer cooking time.

Stainless steel perforated tray  
65mm  
329018



# STEAMED

## Lobster

**Procedure:** Place the lobsters on the perforated U-pan trays.

**Ideal for:** Lobster or langoustines

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
400g	6	6	6	12	10	20	20	40

 <b>Tips</b>	<b>Accessories</b>
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Tie the lobster before cooking for an even cooking result.

Stainless steel perforated tray  
65mm  
329018





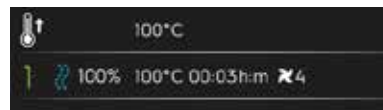
# STEAMED

## Mussels and clams

**Procedure:** Distribute evenly and do not overload the trays.

**Ideal for:** Mussels and clams

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	1.5kg	4	6	12	10	20	20	40

### Tips

Cook in regular stainless steel tray if you want to save the cooking liquids.

### Accessories

Stainless steel perforated tray  
65mm  
329018



# STEAMED

## Octopus

**Procedure:** Place the octopus on the perforated U-pan trays.

**Ideal for:** Medium-big octopus

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1200g	6	18	6	12	10	20	20	40

### Tips

For an amazing result, cook the octopus in vacuum bags with spices or flavors.

### Accessories

Stainless steel perforated tray  
65mm  
329018







# STEAMED

## Prawns

**Procedure:** Place the prawns on the perforated U-pan trays.

**Ideal for:** Peeled prawns

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	2kg	12	6	12	10	20	20	40

 <b>Tips</b>	<b>Accessories</b>
---	--------------------

Cook whole non-peeled prawns for 5 minutes. Cook non-peeled prawns without heads for 4 minutes.

Cooking baskets  
922239



# STEAMED

## Sea bream

**Procedure:** Place the fillets on the perforated U-pan trays.

**Ideal for:** Fillets without skin

**Cook from:** Fresh or frozen



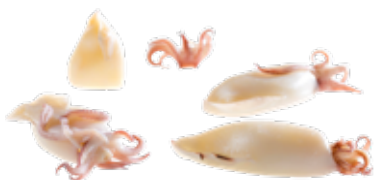
Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	8	7	6	12	10	20	20	40

 <b>Tips</b>	<b>Accessories</b>
---	--------------------

/

Non-stick perforated U-pans  
with coating  
20mm  
922651





# STEAMED

## Squid U10



**Procedure:** Place the squid on the perforated U-pan trays.

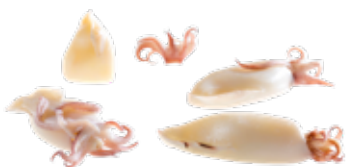
**Ideal for:** Squid U10 size/weight

**Cook from:** Defrosted



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
80g	2.4kg	6	6	12	10	20	20	40

 Tips	Accessories	
For a tender result, cook the U10 squids for 4/5 minutes only.	Stainless steel perforated tray 65mm 329018	



# STEAMED

## Squid U5



**Procedure:** Place the squid on the perforated U-pan trays.

**Ideal for:** Squid U5 size/weight

**Cook from:** Defrosted



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
200g	12	6	6	12	10	20	20	40

 Tips	Accessories	
For a tender result, cook the U5 squids for 6/8 minutes.	Stainless steel perforated tray 65mm 329018	



# BAKED WITH SKIN

## Sea bass



**Procedure:** Place the probe as shown in the picture below.


**Ideal for:** Whole or monoportion fish

**Cook from:** Fresh

	240°C
1 	30% 220°C 00:12h:m 
2 	70% 160°C  68°C 

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
300g	6	6	3	6	5	10	10	20

 Tips	Accessories	
Fill the sea bass with aromatic herbs, lemon, and garlic before cooking. Scale before cooking if the skin is supposed to be served.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1	

 For other recipes, simply adjust the core temperature: **68°C**, whole monoportion fish.



# BAKED WITH SKIN

## Sea bream



**Procedure:** Place the probe as shown on the picture below.


**Ideal for:** Whole or monoportion fish

**Cook from:** Fresh

	240°C
1 	30% 220°C 00:12h:m 
2 	70% 160°C  68°C 

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
300g	6	6	3	6	5	10	10	20

 Tips	Accessories	
Fill the sea bass with aromatic herbs, lemon, and garlic before cooking. Scale before cooking if the skin is supposed to be served.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1	

 For other recipes, simply adjust the core temperature: **68°C**, whole monoportion fish.



# GRILLED

## Octopus

**Procedure:** Preheat the accessories before grilling.

**Ideal for:** Whole or sliced precooked octopus

**Cook from:** Fresh



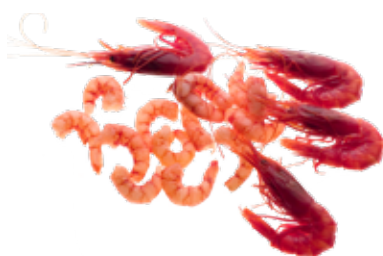
Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1.2kg	2	6 - 8	3	6	5	10	10	20

### Tips

Use the volcano smoker during the grilling for a smoky flavor. Grill the octopus directly on the grill accessories or place on the skewers using the skewers rack.

### Accessories

- Double face griddle (ribbed and smooth) 925003
- Non-stick grill with coating 925004
- Mesh grilling grid - 922713
- Volcano smoker - 922338
- Universal skewer racks 922324 GN 1/1 922325 GN 2/1



# GRILLED

## Prawns

**Procedure:** Preheat the accessories before grilling.

**Ideal for:** Any size of prawns

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	1.5kg	4	3	6	5	10	10	20

### Tips

Use the volcano smoker during the grilling for a smoky flavor. Grill the prawns directly on the grill accessories or place on the skewers using the skewers rack.

### Accessories

- Mesh grilling grid - 922713
- Volcano smoker - 922338
- Universal skewer racks 922324 GN 1/1 922325 GN 2/1





# GRILLED

## Salmon

**Procedure:** Preheat the accessories before grilling.

**Ideal for:** Thick slices of whole fish

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
180g	10	10	3	6	5	10	10	20

📌 Tips	Accessories	
<p>Use the mesh grilling grid for a perfect X-grill mark.</p>	<p>Double face griddle (ribbed and smooth) 925003</p> <p>Non-stick grill with coating 925004</p> <p>Mesh grilling grid 922713</p>	



# GRILLED

## Scallops

**Procedure:** Preheat the accessories before grilling.

**Ideal for:** Fresh whole scallops without shell

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
30g	1.2kg	8	3	6	5	10	10	20

📌 Tips	Accessories	
<p>Use the volcano smoker during the grilling for a smoky flavor. Grill the scallops directly on the grill accessories or place on the skewers using the skewers rack.</p>	<p>Double face griddle (ribbed and smooth) 925003</p> <p>Mesh grilling grid - 922713</p> <p>Volcano smoker - 922338</p> <p>Universal skewer racks 922324 GN 1/1 922325 GN 2/1</p>	



## GRILLED

### Squid U10

**Procedure:** Preheat the accessories before grilling.

**Ideal for:** Fresh whole squid

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
80g	2kg	8	3	6	5	10	10	20

#### Tips

Use the volcano smoker during the grilling for a smoky flavor. Grill the squid directly on the grill accessories or place on the skewers using the skewers rack.

#### Accessories

- Double face griddle (ribbed and smooth) 925003
- Non-stick grill with coating 925004
- Mesh grilling grid - 922713
- Volcano smoker - 922338
- Universal skewer racks 922324 GN 1/1 922325 GN 2/1



## COMBI FRYING

### Breaded fillets

**Procedure:** Distribute evenly on the flat U-pan trays.

**Ideal for:** Any kind of breaded fish fillet

**Cook from:** Only frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
75g	12	6	6	12	10	20	20	40

#### Tips

Spray with oil from both sides if the fillets are not pre-fried.

#### Accessories

- Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1





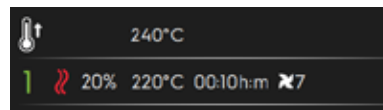
## COMBI FRYING

### Calamari rings

**Procedure:** Distribute evenly on the frying baskets.

**Ideal for:** Breaded or battered calamari rings

**Cook from:** Only frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	1kg	4	6	12	10	20	20	40



Tips

Spray with oil from both sides if the fillets are not pre-fried.

#### Accessories

Cooking baskets  
922239



## COMBI FRYING

### Fish fingers

**Procedure:** Distribute evenly on the frying baskets.

**Ideal for:** Any kind of breaded fish fillet fingers

**Cook from:** Only frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
30g	1.5kg	12	6	12	10	20	20	40



Tips

Spray with oil from both sides if the fillets are not pre-fried.

#### Accessories

Cooking baskets  
922239



# POACHING

## Salmon



**Procedure:** Prepare the liquid.


**Ideal for:** Whole fish fillets of the same size/weight

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
2kg	2	14	6	12	10	20	20	40

 Tips	Accessories	
<p>Enrich your cooking liquid with your favorite seasonings.</p>	<p>Non-stick U-pans with coating 60mm 925011 GN 1/2 925002 GN 1/1</p>	

 For other recipes, simply adjust the core temperature: **55°C**.

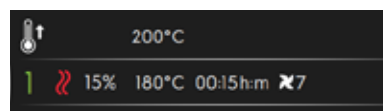
# GRATIN

## Cod



**Procedure:** For a perfect result, place the seasoned fish fillets on the U-pan trays. Then sprinkle with the crumb mixture.

**Ideal for:** Fish fillets of the same size/weight

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	8	8	3	6	5	10	10	20

 Tips	Accessories	
<p>Give your crumb mixture a special twist with fresh herbs, spices, oil and other seasonings.</p>	<p>Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1</p>	





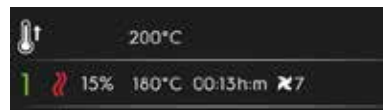
# GRATIN

## Halibut



**Procedure:** For a perfect result, place the seasoned fish fillets on the U-pan trays. Then sprinkle with the crumb mixture.

**Ideal for:** Fish fillets of the same size/weight

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	8	8	3	6	5	10	10	20

 Tips	Accessories	
Give your crumb mixture a special twist with fresh herbs, spices, oil and other seasonings.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	



# GRATIN

## Mussels



**Procedure:** For a perfect result, place the mussels or clams on the U-pan trays. Then sprinkle with the crumb mixture.

**Ideal for:** Mussels/clams of the same size/weight

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	600 - 700gr	7	3	6	5	10	10	20

 Tips	Accessories	
Give your crumb mixture a special twist with fresh herbs, spices, oil and other seasonings.	Stainless steel tray 20mm 329003 GN 1/1	



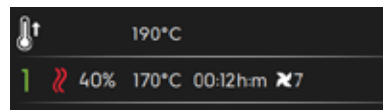
# GRATIN

## Salmon

**Procedure:** For a perfect result, place the seasoned fish fillets on the U-pan trays. Then sprinkle with the crumb mixture.

**Ideal for:** Fish fillets of the same size/weight

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
180g	10	10	3	6	5	10	10	20

### Tips

Give your crumb mixture a special twist with fresh herbs, spices, oil and other seasonings.

### Accessories

Non-stick U-pans with coating  
20mm  
925009 GN 1/2  
925000 GN 1/1



# GRATIN

## Scallops

**Procedure:** For a perfect result, place the seasoned scallops on the U-pan trays. Then sprinkle with the crumb mixture.

**Ideal for:** Scallops on the shell or other shellfish of the same size/weight

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	12	4	3	6	5	10	10	20

### Tips

Give your crumb mixture a special twist with fresh herbs, spices, oil and other seasonings.

### Accessories

Non-stick U-pans with coating  
20mm  
925009 GN 1/2  
925000 GN 1/1





# GRATIN

## Sea bass



**Procedure:** For a perfect result, place the seasoned fish fillets on the U-pan trays. Then sprinkle with the crumb mixture.

**Ideal for:** Fish fillets of the same size/weight

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	8	7	3	6	5	10	10	20

 Tips	Accessories	
Give your crumb mixture a special twist with fresh herbs, spices, oil and other seasonings.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	



# STEWING

## Codfish



**Procedure:** Place the seasoned fish on the U-pan trays.

**Ideal for:** Fish fillet cooked with a low amount of liquid

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	8	8	3	6	5	10	10	20

 Tips	Accessories	
Enrich your cooking liquid with fresh herbs, spices and other seasonings.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1	



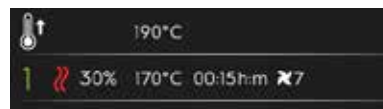
# STEWING

## Halibut



**Procedure:** Place the seasoned fish on the U-pan trays.

**Ideal for:** Fish fillet cooked with a low amount of liquid

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	8	8	3	6	5	10	10	20

 Tips	Accessories	
Enrich your cooking liquid with fresh herbs, spices and other seasonings.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1	



# STEWING

## Salmon



**Procedure:** Place the seasoned fish on the U-pan trays.

**Ideal for:** Fish fillet cooked with a low amount of liquid

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
180g	10	10	3	6	5	10	10	20

 Tips	Accessories	
Enrich your cooking liquid with fresh herbs, spices and other seasonings.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1	



# STEWING

## Sea bass

**Procedure:** Place the seasoned fish on the U-pan trays.

**Ideal for:** Fish fillet cooked with a low amount of liquid

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	8	7	3	6	5	10	10	20



### Tips

Enrich your cooking liquid with fresh herbs, spices and other seasonings.

### Accessories

Non-stick U-pans with coating  
40mm  
925010 GN 1/2  
925001 GN 1/1  
  
60mm  
925011 GN 1/2  
925002 GN 1/1



# STEWING

## Sea bream

**Procedure:** Place the seasoned fish on the U-pan trays.

**Ideal for:** Fish fillet cooked with a low amount of liquid

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	8	7	3	6	5	10	10	20



### Tips

Enrich your cooking liquid with fresh herbs, spices and other seasonings.

### Accessories

Non-stick U-pans with coating  
40mm  
925010 GN 1/2  
925001 GN 1/1



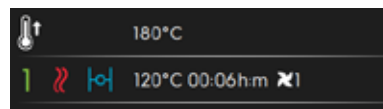


# FRIED



**Procedure:** Use the non-stick egg fryer.

**Ideal for:** Fried eggs

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
60g	8	4	6	12	10	20	20	40

 Tips	Accessories	
Use oil, butter or non-sticking spray for coating.	Non-stick egg fryer with coating 925005	



# BOILED

## Hard boiled



**Procedure:** Use perforated trays for best results

**Ideal for:** Eggs

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
60g	50	25	6	12	10	20	20	40

 Tips	Accessories	
/	Cooking baskets 922239  Stainless steel perforated tray 65mm 329018	



# BOILED

## Soft boiled

**Procedure:** Use perforated trays for best results.

**Ideal for:** Eggs

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
60g	50	25	6	12	10	20	20	40

🔌 Tips	Accessories	
/	Stainless steel perforated tray 65mm 329018  Cooking baskets 922239	



# SCRAMBLED

**Procedure:** Use perforated trays for best results.

**Ideal for:** Eggs

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	2kg	8 - 10	3	6	5	10	10	20

🔌 Tips	Accessories	
/	Non-stick U-pans with coating 60mm 925011 GN 1/2 925002 GN 1/1	



## POACHED

**Procedure:** Eggs should be cooked with shell.

**Ideal for:** Eggs

**Cook from:** Fresh

		85°C	
1	100%	85°C 00:02h:m	✕4
2	0%	45°C 00:00h:m	✕4 ↓
3	100%	65°C 00:39h:m	✕4

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
60g	50	50	6	12	10	20	20	40

<b>Tips</b>	<b>Accessories</b>
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/

Stainless steel perforated tray  
65mm  
329018



## SOUFFLÉ

**Procedure:** Place the soufflés evenly on the U-pan trays keeping the same distance in between.

**Ideal for:** Soufflé-style

**Cook from:** Fresh

		230°C	
1		210°C 00:11h:m	✕1

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
70g	1kg	15	3	6	5	10	10	20

<b>Tips</b>	<b>Accessories</b>
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/

Cooking baskets  
922239







## STEWED

**Procedure:** Put on the trays and season, then cook.

**Ideal for:** Any kind of cut vegetables

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1.25kg per tray	1pc	6	6	12	10	20	20	40



Tips

Use fresh basil or other fresh herbs to be mixed with the vegetables right after cooking.

Accessories

Non-stick U-pans with coating  
40mm  
925010 GN 1/2  
925001 GN 1/1



## STEAMED

### Broccoli

**Procedure:** Remove the stems before cooking.

**Ideal for:** Broccoli

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
2kg	1pc	10	6	12	10	20	20	40



Tips

Use this cooking cycle as a precooking cycle for baked broccoli.

Accessories

Cooking baskets  
922239





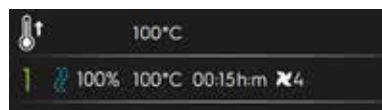
# STEAMED

## Carrots

**Procedure:** Peel and cut the carrots before cooking.

**Ideal for:** Carrots and parsnips

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
2kg	1pc	10	6	12	10	20	20	40

**Tips**

**Accessories**

Cooking baskets  
922239



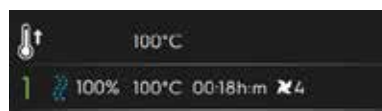
# STEAMED

## Cauliflowers

**Procedure:** Remove the stems before cooking.

**Ideal for:** Cauliflower or Roman broccoli

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
2kg	1pc	10	6	12	10	20	20	40

**Tips**

**Accessories**

Use this cooking cycle as a pre-cooking cycle for baked cauliflower.

Cooking baskets  
922239





# STEAMED

## Zucchini


**Procedure:** Slice the zucchini before cooking.

**Ideal for:** Zucchini

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
2kg	1pc	10	6	12	10	20	20	40

🔗 Tips	Accessories	
/	Cooking baskets 922239	



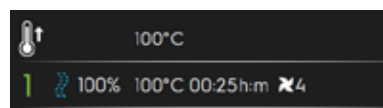
# STEAMED

## Potatoes


**Procedure:** Peel and dice or slice before cooking.

**Ideal for:** Any kind of potatoes

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
2.5kg	1pc	12	6	12	10	20	20	40

🔗 Tips	Accessories	
This cooking cycle can be used as a pre-cooking cycle for baked or roasted potatoes.	Cooking baskets 922239	



## GRILLED

**Procedure:** Cut and season before grilling.

**Ideal for:** Any kind of grilled vegetable

**Cook from:** Fresh or frozen



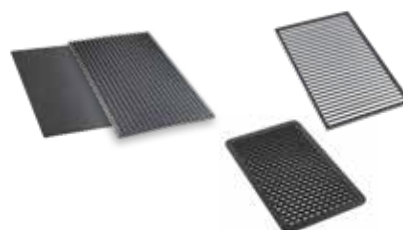
Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1kg	1pc	6	6	12	10	20	20	40

**Tips**

Choose the accessory according to the desired grill mark.

**Accessories**

- Double face griddle (ribbed and smooth) 925003
- Non-stick grill with coating 925004
- Mesh grilling grid 922713



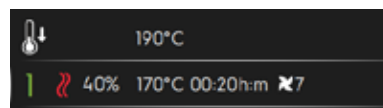
## GRATIN

### Bechamel

**Procedure:** Pour the bechamel on top of the precooked vegetables.

**Ideal for:** Any kind of vegetable gratin

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
3kg	1pc	12	6	12	10	20	20	40

**Tips**

For perfect coloring, sprinkle with cheese and butter before cooking.

**Accessories**

- Non-stick U-pans with coating 40mm
- 925010 GN 1/2
- 925001 GN 1/1





# GRATIN

## Breadcrumbs

**Procedure:** Sprinkle with the breadcrumb mixture before cooking.

**Ideal for:** Any kind of vegetable breadcrumb gratin

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
2.5kg	1pc	12	6	12	10	20	20	40

### Tips

Enrich your breadcrumbs with grated cheese, fresh herbs, butter or oil for a perfect result.

### Accessories

Non-stick U-pans with coating 40mm  
925010 GN 1/2  
925001 GN 1/1



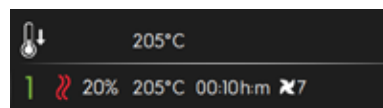
# COMBI FRYING

## Battered vegetables

**Procedure:** Spread evenly on the trays before cooking.

**Ideal for:** Any kind of frozen pre-fried battered vegetables

**Cook from:** Frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1.5kg	1pc	12	6	12	10	20	20	40

### Tips

/

### Accessories

Cooking baskets  
922239

Non-stick U-pans with coating 20mm  
925009 GN 1/2  
925000 GN 1/1





## COMBI FRYING

### French fries


**Procedure:** Spread evenly on the trays before cooking.

**Ideal for:** Any kind of frozen pre-fried french fries

**Cook from:** Frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
0.8 - 1.2kg	1pc	8	6	12	10	20	20	40

Tips	Accessories
/	<p>Cooking baskets 922239</p> <p>Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1</p> 



## COMBI FRYING

### Onion rings


**Procedure:** Spread evenly on the trays before cooking.

**Ideal for:** Any kind of frozen and pre-fried onion rings

**Cook from:** Frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
0.8 - 1.2kg	1pc	8	6	12	10	20	20	40

Tips	Accessories
/	<p>Cooking baskets 922239</p> <p>Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1</p> 



# COMBI FRYING

## Potato croquette


**Procedure:** Spread evenly on the trays before cooking.

**Ideal for:** Any kind of frozen and pre-fried croquettes

**Cook from:** Frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
0.8 - 1.2kg	1pc	8	6	12	10	20	20	40

Tips	Accessories
/	<p>Cooking baskets 922239</p> <p>Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1</p> 



# COMBI FRYING

## Wedges


**Procedure:** Spread evenly on the trays before cooking.

**Ideal for:** Any kind of frozen and pre-fried wedges

**Cook from:** Frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
0.8 - 1.2kg	1pc	8	6	12	10	20	20	40

Tips	Accessories
/	<p>Cooking baskets 922239</p> <p>Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1</p> 

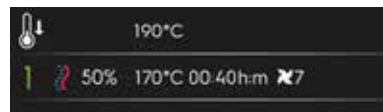


# JACKET POTATOES

**Procedure:** Clean and brush whole potatoes without peeling, then place on the potato baker.

**Ideal for:** Any kind of jacket potatoes

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
300 - 450g	28	28	3	6	5	10	10	20

<b>Tips</b>		<b>Accessories</b>	
Don't season before cooking.	Potato baker 925008		



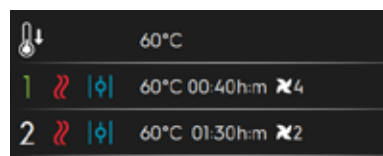
# DEHYDRATION

## Celeriac

**Procedure:** Clean, peel, thinly slice before dehydrating.

**Ideal for:** Celeriac, carrots or other root vegetables

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	12 - 24	2 - 8	6	12	10	20	20	40

<b>Tips</b>		<b>Accessories</b>	
Blanch in boiling water before dehydration for a perfectly crunchy result.	Dehydration tray 922652		





# DEHYDRATION

## Cherry tomatoes

**Procedure:** Wash and cut into halves, then season and dehydrate.

**Ideal for:** Any kind of small size tomatoes

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	0.5 - 0.7kg	/	6	12	10	20	20	40

Tips	Accessories
Season with salt, sugar, fresh thyme, dry oregano and olive oil for perfect flavor.	Dehydration tray 922652



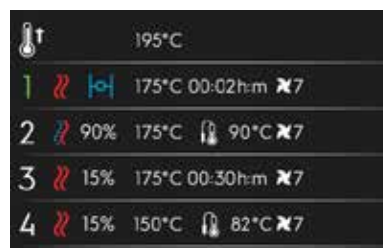
# ROASTED

## Potatoes

**Procedure:** Distribute evenly on the trays and do not overload the trays.

**Ideal for:** Any kind of potatoes

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
2.5kg	/	10	6	12	10	20	20	40

Tips	Accessories
Use butter infused with fresh herbs for the perfect taste.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1





# RICE

## Boiled

**Procedure:** Mix rice, liquids and seasonings. Distribute on the U-pan trays.

**Ideal for:** Any kind of white rice

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	1.5kg rice + 1.95kg water	15	6	12	10	20	20	40

### Tips

Adjust cooking time according to the instructions on the packaging. No need to cover the tray during cooking. Cooking can be started both from cold or warm water.

### Accessories

Non-stick U-pans with coating 60mm  
925011 GN 1/2  
925002 GN 1/1



# RICE

## Pilaf

**Procedure:** Mix rice, liquids and seasonings. Distribute on the U-pan trays.

**Ideal for:** Any kind of pilaf rice

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	1.5kg rice + 2.25kg water	16	6	12	10	20	20	40

### Tips

/

Non-stick U-pans with coating 60mm  
925011 GN 1/2  
925002 GN 1/1





# RICE



## Sushi

**Procedure:** Wash the rice several times. Place on the U-pan trays with liquids and seasonings.

**Ideal for:** Any kind of sushi rice

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	1.5kg rice + 1.8kg water	/	6	12	10	20	20	40
 <b>Tips</b>		<b>Accessories</b>						
/		Stainless steel tray 40mm 329004 GN 1/1						



# PASTA



## Dried

**Procedure:** Mix pasta, liquids and seasonings. Place on the U-pan trays. Strain the pasta after cooking.

**Ideal for:** Any kind of dry pasta

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	1kg pasta + 3kg water	12	6	12	10	20	20	40
 <b>Tips</b>		<b>Accessories</b>						
Use 5/10 grams of salt on 1 liter of water.		Stainless steel tray 65mm 329008 GN 1/1						



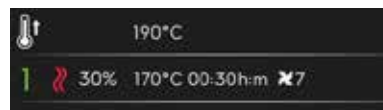
## PASTA DISHES

### Cannelloni

**Procedure:** Use the U-pan trays for a perfectly even cooking result.

**Ideal for:** Cannelloni/stuffed crepes or similar stuffed pasta of the same size/weight

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
250g	4kg	15	6	12	10	20	20	40



/

#### Accessories

Stainless steel tray  
55mm  
329005 GN 1/1



For other recipes, simply adjust the core temperature: **70°C**.



## PASTA DISHES

### Lasagna

**Procedure:** Use the U-pan trays for a perfectly even cooking result.

**Ideal for:** Similar pasta-based dishes

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	6kg	24	3	6	5	10	10	20



Use 5/10 grams of salt on 1 liter of water.

#### Accessories

Stainless steel tray  
65mm  
329008 GN 1/1



For other recipes, simply adjust the core temperature: **70°C**.



# FRESH PASTA PASTEURIZATION

## Cappelletto



**Procedure:** Place the food probe in one piece of pasta before cooking.  
Use parchment paper for easy removal after cooking.

**Ideal for:** Stuffed pasta of similar size/weight

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	1kg	/	6	12	10	20	20	40

 Tips		Accessories	
/		Non-stick perforated U-pans with coating 20mm 922651	



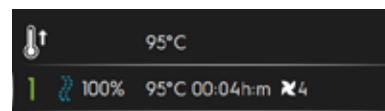
# FRESH PASTA PASTEURIZATION

## Spaghetti chitarra



**Procedure:** Use parchment paper for easy removal after cooking.

**Ideal for:** Any kind of pasta of the same size/weight

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	1kg	/	6	12	10	20	20	40

 Tips		Accessories	
/		Non-stick perforated U-pans with coating 20mm 922651	



# FRESH PASTA PASTEURIZATION

## Tagliatella



**Procedure:** Use parchment paper for easy removal after cooking.

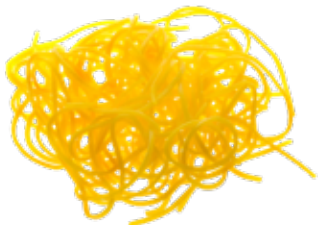
**Ideal for:** Any kind of pasta of the same size/weight

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	1kg	/	6	12	10	20	20	40

 Tips	Accessories
/	Non-stick perforated U-pans with coating 20mm 922651 



# FRESH PASTA PASTEURIZATION

## Tagliolino



**Procedure:** Use parchment paper for easy removal after cooking.

**Ideal for:** Any kind of pasta of the same size/weight

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	1kg	/	6	12	10	20	20	40

 Tips	Accessories
/	Non-stick perforated U-pans with coating 20mm 922651 



# FRESH PASTA PASTEURIZATION



## Tortello

**Procedure:** Place the food probe in one piece of pasta before cooking.  
Use parchment paper for easy removal after cooking.



**Ideal for:** Stuffed pasta of similar size/weight

**Cook from:** Fresh

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	1kg	/	6	12	10	20	20	40
 <b>Tips</b>		<b>Accessories</b>						
/		Non-stick perforated U-pans with coating 20mm 922651						



# PROVING

## Baguette



**Procedure:** Prove directly on the baking trays.

**Ideal for:** Any type of baguette of the same size or weight

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
300g	4	8 - 10	6	12	10	20	20	40

 Tips	Accessories
/	<p>Non-stick baguette tray with coating 925007</p> 



# LEAVENED DOUGH

## Baguette



**Procedure:** Leaven and bake the baguette in the same non-stick baguette tray.

**Ideal for:** Any type of baguette of the same size or weight

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
300g	1.2kg	4	3	6	5	10	10	20

 Tips	Accessories
For a perfect shape and result, use the non-stick baguette tray.	<p>Non-stick baguette tray with coating 925007</p> 





# LEAVENED DOUGH

## Burger rolls

**Procedure:** Place the leavened bread evenly on the U-pans.

**Ideal for:** Any type of small bread of the same size or weight

**Cook from:** Fresh

	180°C
1 	160°C 00:10h-m 
2 	50% 140°C 00:04h-m 
3 	30% 140°C 00:03h-m 

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
70g	6	6	3	6	5	10	10	20



### Tips

After forming the single pieces, quickly dip into cold water, then in white or black sesame or other seeds.

### Accessories

Non-stick U-pans with coating 20mm  
925009 GN 1/2  
925000 GN 1/1








# LEAVENED DOUGH

## Butter bread 30g

**Procedure:** Place the leavened bread evenly on the U-pans.

**Ideal for:** Any of small bread of the same size or weight

**Cook from:** Fresh

	185°C
1 	165°C 00:11h-m 
2 	15% 165°C 00:02h-m 

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
30g	540g	18	3	6	5	10	10	20



### Tips

Before baking, place the leavened loafs on the U-pan trays, leaving one of the cut sides down.

### Accessories

Non-stick U-pans with coating 40mm  
925010 GN 1/2  
925001 GN 1/1













# LEAVENED DOUGH

## Ciabatta



**Procedure:** Place the ciabatta loafs evenly on the U-pan trays.

**Ideal for:** Any size and weight of ciabatta bread

**Cook from:** Fresh

	240°C
1  	220°C 00:03h-m  7 
2  	40% 170°C 00:15h-m  7

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
200g	3 - 5	3 - 5	3	6	5	10	10	20

 Tips	Accessories	
Before baking, place the leavened loafs on the U-pan trays, leaving one of the cut sides down.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1	



# LEAVENED DOUGH

## Focaccia bread



**Procedure:** Leaven and bake the focaccia in the same U-pan tray.

**Ideal for:** Any kind focaccia or similar flat bread

**Cook from:** Fresh

	220°C
1  	200°C 00:03h-m  7 
2  	150°C 00:00h-m  7
3  	40% 170°C 00:18h-m  7

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	1.3kg	8	3	6	5	10	10	20

 Tips	Accessories	
Top with salamoia (oil, water, salt) for a crunchy and shiny result.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1	



# LEAVENED DOUGH

## Loaf bread

**Procedure:** Place the food probe in vertical position in the loaf before baking.

**Ideal for:** Any kind of sandwich bread

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
750g - 1kg	2.1kg	3	2	4	3	6	6	12

### Tips

Use non-sticking loaf tins for a perfect shape and result.

### Accessories

Non-stick U-pans with coating 20mm  
925009 GN 1/2  
925000 GN 1/1



For other recipes, simply adjust the core temperature: **90°C**.



# LEAVENED DOUGH

## Rustic bread 1kg

**Procedure:** Flip the leavened bread upside down a few seconds before baking.

**Ideal for:** Any type of rustic bread of the same size or weight

**Cook from:** Fresh



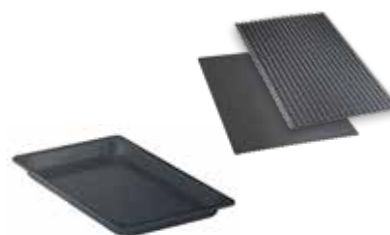
Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1kg	1	1	3	6	5	10	10	20

### Tips

For a better bread texture: Preheat some frying griddle trays (smooth side up) while preheating for the baking cycle. When preheated, slide the U-pan trays with the bread on top of the preheated frying griddles.

### Accessories

Non-stick U-pans with coating 40mm  
925010 GN 1/2  
925001 GN 1/1  
  
Double face griddle (ribbed and smooth)  
925003





## PAR-BAKED

### Baguette

**Procedure:** Place the parbaked bread on non-stick baguette trays or on U-pan trays.

**Ideal for:** Any kind of parbaked baguette of the same size or weight

**Cook from:** Only frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
300 - 350g	4	8	6	12	10	20	20	40

#### Tips

1 portion corresponds to ¼ of a baguette.

#### Accessories

Non-stick baguette tray with coating  
925007

Non-stick U-pans with coating  
20mm  
925009 GN 1/2  
925000 GN 1/1



## PROVE & BAKE

### Baguette

**Procedure:** Place the baguette on the non-stick baguette tray and run the fully automatic cycle.

**Ideal for:** Any kind of baguette of the similar size and weight or weight

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
360g	4	16	3	6	5	10	10	20

#### Tips

Apply characteristic cuts on top right before starting the baking cycle.

1 portion corresponds to ¼ of a baguette.

Half load is recommended because the prove & bake baguette is typically not of a standard size and may increase in volume with rising.

#### Accessories

Non-stick baguette tray with coating  
925007





## PROVE & BAKE

### Focaccia bread

**Procedure:** Leaven and bake the focaccia in the same U-pan tray.

**Ideal for:** Any kind of focaccia or similar flat bread

**Cook from:** Fresh or frozen

	38°C
1	100% 38°C 01:24h:m ❌1 ⚙️
2	220°C 00:02h:m ❌7 ⚙️
3	170°C 00:09h:m ❌7 ⚙️
4	15% 170°C 00:15h:m ❌7 ⚙️

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1.3kg	1	8	6	12	10	20	20	40



#### Tips

Top with salamoia (oil,water,salt) for a crunchy and shiny result.

#### Accessories

Non-stick U-pans with coating  
40mm  
925010 GN 1/2  
925001 GN 1/1



## PROVE & BAKE

### Loaf bread

**Procedure:** Place the food probe in vertical position in the loaf before baking.

**Ideal for:** Any kind of sandwich bread

**Cook from:** Fresh

	38°C
1	100% 38°C 01:00h:m ❌1 ⚙️
2	220°C 00:02h:m ❌7 ⚙️
3	170°C 00:09h:m ❌7 ⚙️
4	15% 170°C 00:15h:m ❌7 ⚙️

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
700g	3	3	2	4	3	6	6	12



#### Tips

Use non-sticking loaf tins for a perfect shape and result.

#### Accessories

Non-stick U-pans with coating  
20mm  
925009 GN 1/2  
925000 GN 1/1





# PROVE & BAKE

## Rustic bread

**Procedure:** Place the leavened breads on non-stick U-pan trays and run the fully automatic cycle.

**Ideal for:** Any kind of rustic bread

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
750g	2	16	3	6	5	10	10	20

 **Tips**

For a better bread texture: Preheat some frying griddle trays (smooth side up) while preheating for the baking cycle. When preheated, slide the U-pan trays with the bread on top of the preheated frying griddles.

**Accessories**

Non-stick U-pans with coating  
20mm  
925009 GN 1/2  
925000 GN 1/1





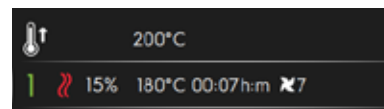
# PIZZA

## Deep crust



**Procedure:** Spread the leavened dough evenly on non-stick U-pan trays before baking.

**Ideal for:** Freshly baked pizza or frozen and prebaked pizza bases

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	1.1kg	6	3	6	5	10	10	20

 Tips	Accessories
<p>Prebake the base for 12 minutes, then open the oven, flip the base upside down, add tomato and/or other toppings and complete the baking cycle.</p> <p>For delicate pizza toppings: add them towards the end or right after the baking cycle.</p>	<p>Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1</p> <p>Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1</p> 



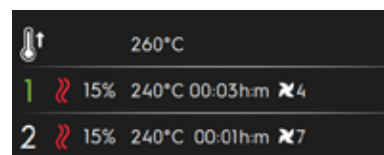
# PIZZA

## Thin crust


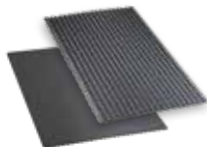
**Procedure:** Preheat the frying griddle. Bake the pizza directly on the smooth side.

**Ideal for:** Freshly baked pizza or frozen and prebaked pizza bases

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	250g	1	3	6	5	10	10	20

 Tips	Accessories
<p>For delicate pizza toppings: add them towards the end or right after the baking cycle.</p>	<p>Double face griddle (ribbed and smooth) 925003</p> 



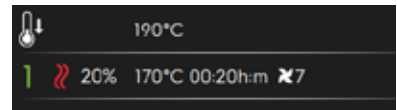
# SAUSAGES ROLLS

## Cocktail



**Procedure:** Place evenly on the U-pan trays.

**Ideal for:** Any kind of cocktail roll

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	600g	/	3	6	5	10	10	20

 Tips	Accessories
Adjust cooking time according to indications on the packaging. Brush with egg yolk or cream for a shiny result.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1 



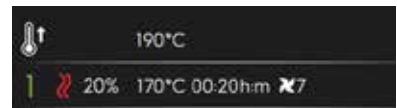
# SAUSAGES ROLLS

## Jumbo



**Procedure:** Place evenly on the U-pan trays.

**Ideal for:** Any kind of cocktail roll

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
90g	10	10	3	6	5	10	10	20

 Tips	Accessories
Adjust cooking time according to indications on the packaging. Brush with egg yolk or cream for a shiny result.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1 





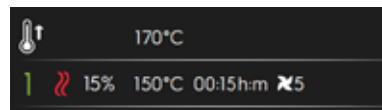
## CROISSANTS



### Small

**Procedure:** Place the croissants on the U-pan trays.

**Ideal for:** Any kind of small size croissants or small size viennoiserie

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
25 - 40g	450 - 600g	15	6	12	10	20	20	40
 <b>Tips</b> Place the croissants spaced apart in rows.		<b>Accessories</b> Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1						
								



## CROISSANTS



### Standard

**Procedure:** Place the croissants on the U-pan trays.

**Ideal for:** Any kind of small size croissants or small size viennoiserie

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
60 - 70g	700g	9	6	12	10	20	20	40
 <b>Tips</b> Place the croissants in regular rows.		<b>Accessories</b> Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1						
								





## SOUFFLÉ

**Procedure:** Place the soufflés evenly on the U-pan trays keeping the same distance in between.

**Ideal for:** Soufflé-style

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
70g	1kg	15	3	6	5	10	10	20
 <b>Tips</b>		<b>Accessories</b>						
/		Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1						

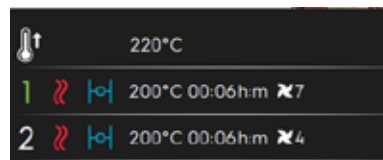




## SCONES

**Procedure:** Place evenly on the U-pan trays.

**Ideal for:** Any kind scones

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
100g	1.5kg	15	3	6	5	10	10	20
 <b>Tips</b>		<b>Accessories</b>						
/		Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1						



# COOKIES

**Procedure:** Place the cookies evenly on the U-pan trays.

**Ideal for:** Any kind of American-style cookie

**Cook from:** Fresh or frozen



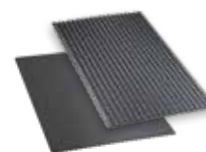
Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
40g	8	8	6	12	10	20	20	40

 **Tips**

Make sure to have the same weight on all cookies.

**Accessories**

Double face griddle (ribbed and smooth) 925003



# DANISH PASTRY

## Small



**Procedure:** Place the pastries evenly on the U-pan trays.

**Ideal for:** Any kind of small size Danish pastry

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
60g	15	15	6	12	10	20	20	40

 **Tips**

/

**Accessories**

Non-stick U-pans with coating 20mm  
925009 GN 1/2  
925000 GN 1/1





# DANISH PASTRY

## Standard



**Procedure:** Place the pastries evenly on the U-pan trays.

**Ideal for:** Any kind of small size Danish pastry

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
110g	6	6	6	12	10	20	20	40

 Tips	Accessories	
/	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	



# CHOUX

## Buns


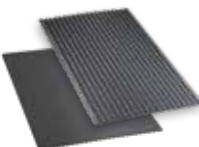
**Procedure:** Place the buns evenly on the U-pan trays.

**Ideal for:** Any kind and size of bun

**Cook from:** Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	16	/	6	12	10	20	20	40

 Tips	Accessories	
Ensure the buns are all the same weight.	Double face griddle (ribbed and smooth) 925003	



# CHOUX



## Eclairs

**Procedure:** Place the eclairs evenly on the U-pan trays.

**Ideal for:** Any kind and size of eclairs

**Cook from:** Fresh or frozen

		230°C	
1		210°C 00:05h:m	3
2		170°C 00:15h:m	3
3		10% 170°C 00:05h:m	3

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	12	/	6	12	10	20	20	40
 <b>Tips</b>		<b>Accessories</b>						
/		Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1						






# CHOUX



## Profiteroles

**Procedure:** Place the profiteroles evenly on the U-pan trays.

**Ideal for:** Any kind or size of profiteroles

**Cook from:** Fresh or frozen

		230°C	
1		210°C 00:05h:m	3
2		170°C 00:15h:m	3
3		10% 170°C 00:05h:m	3

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	24	/	6	12	10	20	20	40
 <b>Tips</b>		<b>Accessories</b>						
/		Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1						



## PIE

### Apple pie


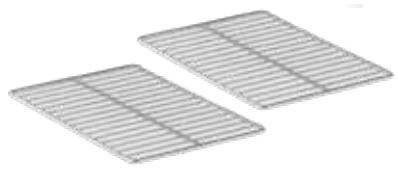
**Procedure:** Use non-stick pie molds and place them on the grids.

**Ideal for:** Apple or other kind of fruit pie of the same size and weight

**Cook from:** Fresh

		170°C
1	30%	150°C 00:50h:m 
2	30%	130°C 00:25h:m 

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1.5kg	2	16	3	6	5	10	10	20

 Tips	Accessories
Disposable aluminum molds (diameter 22cm).	Grids (pair) 922017 GN 1/1 



## PIE

### Bakewell tart multiportion


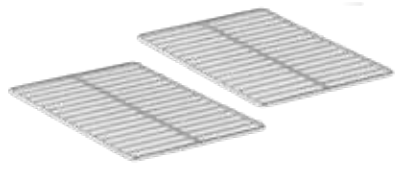
**Procedure:** Use non-stick tart molds and place them on the grids.

**Ideal for:** Whole or monoportion

**Cook from:** Fresh

		170°C
1	 	150°C 00:30h:m 
2	 	150°C 00:15h:m 

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
800g - 1kg	2	16	3	6	5	10	10	20

 Tips	Accessories
Disposable aluminum molds (diameter 22cm).	Grids (pair) 922017 GN 1/1 



## PIE

### Bakewell tart single portion

**Procedure:** Use non-stick tart molds and place them on the grids.

**Ideal for:** Any kind of monoportion tart of similar size and weight

**Cook from:** Fresh

	170°C
1	150°C 00:13h:m 7
2	30% 150°C 00:07h:m 7

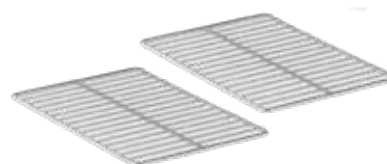
Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
100g	1.5kg	15	3	6	5	10	10	20

#### Tips

Disposable aluminum molds (diameter 22cm).

#### Accessories

Grids (pair)  
922017 GN 1/1



## PIE

### Egg custard tart

**Procedure:** Use non-stick tart molds and place them on the grids.

**Ideal for:** Any kind of egg custard-based tart of similar size and weight

**Cook from:** Fresh

	170°C
1	150°C 00:30h:m 7
2	30% 130°C 00:30h:m 7

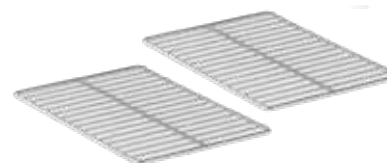
Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
800g - 1kg	2	16	3	6	5	10	10	20

#### Tips

Disposable aluminum molds (diameter 22cm).

#### Accessories

Grids (pair)  
922017 GN 1/1





# PIE


## Lemon tart

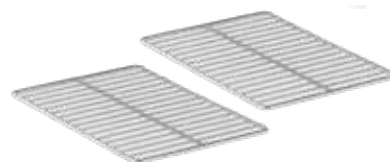
**Procedure:** Use non-stick pie molds and place them on the grids.

**Ideal for:** Any kind of lemon tart of similar size and weight

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
800g - 1kg	2	16	3	6	5	10	10	20
 <b>Tips</b> Disposable aluminum molds (diameter 22cm).		<b>Accessories</b> Grids (pair) 922017 GN 1/1						



# SHORTCRUST PASTRY


## Tarts multiportion

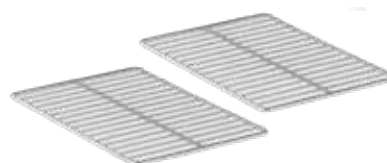
**Procedure:** Use non-stick tart molds and place them on the grids.

**Ideal for:** Any kind of tart of the same weight and size

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1.65kg	2	16	6	12	10	20	20	40
 <b>Tips</b> Disposable aluminum molds (diameter 22cm).		<b>Accessories</b> Grids (pair) 922017 GN 1/1						







# SHORTCRUST PASTRY

## Tarts single portion

**Procedure:** Place the monoportion tarts evenly on U-pan trays.

**Ideal for:** Monoportion tarts, also filled, of the same size and weight

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	20 - 30	/	3	6	5	10	10	20



### Tips

Adjust cooking according to size, weight and thickness of the tarts.

Disposable aluminum molds (diameter 5cm).

### Accessories

Non-stick U-pans with coating 20mm  
925009 GN 1/2  
925000 GN 1/1

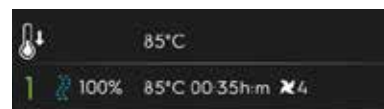


# CRÈME BRÛLÉE

**Procedure:** Place the single portion crème brûlée in the frying baskets or on the perforated trays.

**Ideal for:** Any kind of crème brûlée, crème caramel or bonnet

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
100g	8	8	6	12	10	20	20	40



### Tips

If you cook more than one tray, place flat trays in between to avoid dripping caused by condensation.

Cooking baskets  
922239





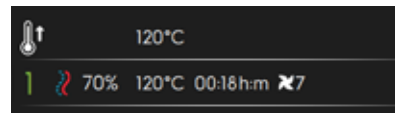
# CHEESECAKE

## Monoportion



**Procedure:** Place the cheesecake monoportions evenly on U-pan trays.

**Ideal for:** Any kind of American-style cheesecake of similar size and weight

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
120g	18	18	6	12	10	20	20	40

 Tips	Accessories	
Adjust cooking according to size, weight and thickness of the tarts.	Non-stick U-pans with coating 20mm 925000	
Disposable aluminum molds (diameter 5cm).	Cooking baskets 922239	



# CHEESECAKE

## Multiportion



**Procedure:** Use non-stick cake molds and place them on the grids.

**Ideal for:** Any kind of multiportion cheesecake of similar size and weight

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1.2kg	2	16	6	12	10	20	20	40

 Tips	Accessories	
Adjust cooking according to size, weight and thickness of the tarts.	Non-stick U-pans with coating 20mm 925000	
Disposable aluminum molds (diameter 22cm).	Cooking baskets 922239	





# BROWNIES

**Procedure:** Spread evenly on U-pan trays.

**Ideal for:** Any kind of brownie of similar size and weight

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	3.4kg	24	6	12	10	20	20	40
 <b>Tips</b>		<b>Accessories</b>						
/		Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1						





# CHOCOLATE FONDANT

**Procedure:** Start this cycle always from frozen monoportions of chocolate fondant.

**Ideal for:** Any kind of frozen chocolate fondant of similar size and weight

**Cook from:** Only frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
80g	1.5kg	18	6	12	10	20	20	40
 <b>Tips</b>		<b>Accessories</b>						
Use non-stick spray on the monoportion molds to facilitate unmolding. Flip upside down and serve hot.		Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1						



# DEHYDRATION

## Candied fruit

**Procedure:** Remove fruit from the syrup and spread evenly on the special dehydration trays.

**Ideal for:** Any sliced fruit in syrup

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	/	/	6	12	10	20	20	40

<b>Tips</b>		<b>Accessories</b>	
Use parchment to facilitate removal from the trays.	Non-stick perforated U-pans with coating  922651 20mm 922652 flat		



# DEHYDRATION

## Meringues

**Procedure:** Place the meringues on U-pan trays covered with parchment.

**Ideal for:** Any kind of meringue

**Cook from:** Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	/	/	6	12	10	20	20	40

<b>Tips</b>		<b>Accessories</b>	
Use parchment to facilitate removal from the trays. Adjust cooking time according to size and weight of the meringues.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1		



## Legend

	38°C
1	100% 38°C 01:25h:m
2	220°C 00:02h:m
3	170°C 00:09h:m
4	15% 170°C 00:39h:m

### Example of program

**Phase 1 of the program** - steam mode 100% - 38°C 01:25h:m - fan speed 1 - water injection

**Phase 2 of the program** - convection mode - valve closed - 220°C 00:02 h:m - fan speed 7 - water injection

**Phase 3 of the program** - convection mode - valve closed - 170°C 00:09 h:m - fan speed 7

**Phase 4 of the program** - convection mode - 15% humidity level - 170°C 00:39 h:m - fan speed 7



**Heating up**



**Cooling down**



**Combi mode**  
(steam and convection mixed)



**Convection mode**



**Steam mode**



**Fan**  
n. stands for the Speed that can be from 1 to 7



**Valve opened**



**Valve closed**



**Water injection**



**Humidity level**  
from 0 to 100



**Holding**



**Delta temperature Cooking**



**Probe**



**Match**

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