

# Power and quality in manual mode.

*Experience the concentrated power and precise regulation of the SelfCookingCenter® whiteefficiency®: In manual mode you can adjust all the cooking parameters yourself, directly and to one percent accuracy.*

Of course you can also use the SelfCookingCenter® whiteefficiency® manually, that is without the aid of SelfCookingControl®. You have simply the best RATIONAL combi-steamer included, which allows you as an experienced chef to work very effectively or try out new ideas.



## > *Steam cooking mode from 30 °C to 130 °C*

The high-performance fresh steam generator with new steam control always produces hygienic fresh steam. You can cook without adding water and without waiting for the water to boil. The constant cooking cabinet temperature and the maximum steam saturation guarantee a uniform and very gentle cooking process, and thus the best food quality. Appetising colours, bite, retained nutrients and vitamins are guaranteed, particularly for vegetables. Even sensitive food such as crème caramel, quiches, fine fish or mousselines will succeed with minimal effort – even in large quantities.



## > *Hot air cooking mode from 30 °C to 300 °C*

The hot air circulated at high speed flows around the food from all sides. The meat protein sets immediately, so it remains wonderfully succulent on the inside. Constant hot air at up to 300 °C is not simply a technical detail; the necessary reserve power is there even for full loads. This is the only way to achieve succulent, browned pan fries, frozen convenience or soft bakery products.



## > *Combination cooking mode from 30 °C to 300 °C*

Combination mode marries all the benefits of the hot steam, such as short cooking time, minimal cooking losses, succulence, with the advantages of hot air, which is responsible for creating the intense aroma, appetising colour and crunchy crackling. In this way you will avoid up to 50 % of the normal cooking losses, without turning the food and with considerably shorter cooking times.



## > *Optimum cooking cabinet climate*

ClimaPlus Control® regulates the product-specific climate in the cooking cabinet to one percent accuracy, ensuring crunchy crackling, crisp breaded coatings and succulent roasts.



## > *Five air speeds*

Whether sensitive or robust, SelfCookingCenter® whiteefficiency® has the right air speed for every food. Even soufflés, éclairs or biscuits are child's play.



## > *Humidification*

Precisely metered, manual humidification especially for artisan bread and bakery products.



## > *Cool Down*

For rapid, fan-assisted cooling of the cooking cabinet.