

HiDensityControl® means peak performance. Timed to the second.

The new SelfCookingCenter® whiteefficiency® shines in terms of cooking quality and performance. The patented HiDensityControl® itself ensures maximum *uniformity every time*. It offers a powerful steam generator, dynamic air mixing and heat build-up and extremely effective dehumidification. It incorporates the *necessary reserve power* needed to perfectly coordinate the precise interaction between power, air humidity and air flow. This is the basis for consistence peak performance in every area, *rack after rack*, from front to back – particularly in large quantities.

Sample applications

Up to...

- | | |
|---|---|
| › 320 croissants in 23 minutes | › 240 escalopes in 12 minutes |
| › 400 chicken legs in 45 minutes | › 160 steaks with grill pattern in 15 minutes |
| › 60 kg rosemary potatoes in 20 minutes | › 480 rolls in 18 minutes |
| › 80 kg broccoli in 15 minutes | › 400 portions of potato gratin in 80 minutes |





Up to 30 % more capacity.

- › Minimal heating times
- › Constant grilling temperature of 300 °C
- › Efficient, hygienic fresh steam generation



Dynamic air mixing

The new, patented dynamic air mixing combined with the flow-optimised shape of the cooking cabinet ensures that the heat is optimally distributed in the cooking cabinet and is used exactly where it is needed. The fan impeller speeds are precisely regulated, intelligently modulating the air speed in the cooking cabinet. This means that the air flow is perfectly matched to the cooking level of the product with the result that the product receives exactly the amount of energy that it needs to ensure maximum uniformity.



Highly effective cooking cabinet humidification

The new active cooking cabinet humidification quickly and reliably takes effect, whatever the circumstances. This ensures crunchy crackling, crisp breaded coatings and succulent roasts – even with large quantities.



Pure, hygienic fresh steam

The powerful fresh steam generator with its new efficient steam control combines the benefits of cooking in water and maximum humidity with those of steaming. Resulting in minimal heating times, intense colour and appetising flavour. Not to mention the retention of vitamins and minerals. Constant steam temperatures at all times and maximum steam saturation guarantee the best food quality. The new steam control ensures that the hygienic fresh steam flows around the food constantly and gently. Not even the most sensitive products will dry out, and there is no need to use a water softener.

"I would never have believed that these load sizes were possible. But with my 202 SelfCookingCenter®, I can make 240 escalopes in just 12 minutes. I am twice as fast because I cook everything at once. The quality is also astonishing, rack after rack."

Kurt Stümpfig, Catering Services Manager, Linde AG Engineering Division, Pullach, Germany

A new dimension in quality.

The large power reserves and precision control of humidity, air speed and cooking cabinet temperature enable the SelfCookingCenter® whitefficiency® to deliver uniform browning and cooking quality across every rack – from front to back, from top to bottom.

The food looks appetising, has an *intense colour* and does not lose moisture. Hearty flavour, *succulence and crunch*, combined with retained vitamins, minerals and nutrients are the cornerstones of a new dimension in food quality. Bakery quality soft baked goods are just as effortless, as are golden gratins, hot and succulent inside, browned to perfection on the outside and covered with an appetising crust, *even with large load sizes*.

Meat, fish, poultry, bakery products, egg and side dishes; everything is cooked to perfection in a particularly gentle way, but using the necessary power when needed. *Minimises waste and use of raw materials.*





Exactly the same, rack after rack.

- › Intense colours
- › Hearty flavour
- › Maximum succulence and crunch