



## SelfCookingControl® means variety. Simply and cleverly prepared.

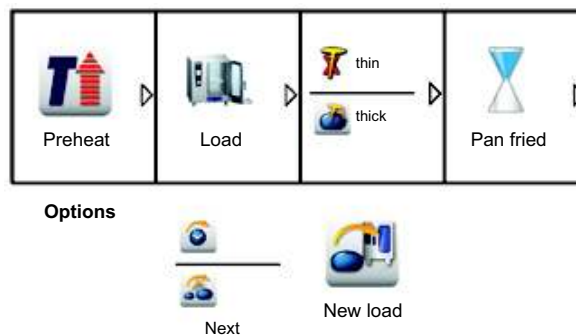
*Regardless of whether you are preparing fish, meat, poultry, egg or side dishes or bakery products, whether the products are large or small, how many you are cooking at the same time or whether someone else is doing the cooking ...*

*SelfCookingControl® always controls the cooking process in the best way for each product that takes your desired result into account. That, in turn, is guaranteed to deliver consistently good results.*



How does SelfCookingControl® work? It's very simple. At your fingertips you have access to the cooking experience gathered by hundreds of chefs over decades. **You select your desired result** for any product – from joints through to cookies – and then simply forget about it until it is ready. SelfCookingControl® uses sensors to detect the size of the food and the load size. With up to 60 check measurements per minute, SelfCookingControl® ensures **precision control of the cooking process**, always perfectly matched to the needs of the food.

Even typical national preferences are taken into account. As a French person, for example, you probably prefer your steak cooked very rare. SelfCookingControl® will know this from the country setting. You can even cook **different-sized products at the same time**. SelfCookingControl® signals as soon as the smallest is ready, and continues cooking the next largest to perfection, and with the same browning level.


With SelfCookingControl® you are always well-informed. You know exactly how the cooking process is running and how long it will take before the food is ready.










# roasted poultry







thin  thick




light  dark

88°C





medium  welldone





00:28



You simply select your desired result, such as the browning – from light to dark – and how well done you want it – from medium rare to well done. That's it!

More time.  
For the essentials.



*You attend to the preparation and ensure that your guests are happy. SelfCookingControl® will look after everything in between. With SelfCookingControl® you can devote your undivided attention to the essentials: to meticulous preparation, beautifully arranged plates or creating new dishes and treats.*

You can now forget about the routine tasks such as checking, turning and adjusting. ***You can also forget about conventional settings*** such as temperature, cooking time, air speed, cooking cabinet humidity or tiresome programming. Using the SelfCookingCenter® whiteefficiency® is ***totally self-explanatory***. No expensive user training is required. Even temporary staff can operate it without problems. It will even learn from you and ***adapt the displays and settings to*** the way you work. If necessary, you can adapt all the controls to your needs, exactly to what you need and use.



“With this investment we have saved over £ 34,800 compared to a conventionally-equipped kitchen.”

*Tim Kuhlmann, Chef, Schloss Basthorst, Crivitz, Germany*

***The built-in worldwide cooking experience guarantees the desired results.***



- > So easy to use, even for temporary staff
- > Does away with time-consuming routine tasks
- > Automatically uses 100 % of what is technically available
- > Use of raw materials reduced by up to 20 % by optimised cooking processes
- > The best cooking results, repeatable at any time
- > Maximum succulence and crunch