



Application Manual
SelfCookingCenter®

The all-inclusive package for an all-round service.

We want to maximise your return on investment from the very start. Over the entire service life and without any hidden costs.

FREE OF CHARGE! - On-site training

We demonstrate to your kitchen team in your own kitchen how our appliances work and how they can be best deployed to suit your specific requirements.

FREE OF CHARGE! - Academy RATIONAL



Further training is part of the service at RATIONAL. Harnessing creative ideas and continually improving kitchen methods: We show you how to maximise your appliance's potential. No matter how often you want, for you on your own or your entire kitchen team. The one-day workshops at the Academy RATIONAL offer you the time to exchange ideas with colleagues and other chefs.

At www.rational-online.com you can find out when the next workshop will be held near you.



FREE OF CHARGE! - Club RATIONAL



The internet platform for professional chefs. Whether you are looking for recipes, videos on how to use our appliances, expert advice or new software with significant performance benefits - here you can find a wealth of exciting information and ideas for your kitchen.

Simply log in at www.club-rational.com





FREE OF CHARGE! - ChefLine®

We offer a telephone consulting service to answer any questions you have about applications or recipes. Fast, uncomplicated and from one chef to another, 365 days a year. You can contact the ChefLine® at **Tel. +44 7743389863**.

RATIONAL SERVICE PARTNERS



Our appliances are reliable and have a long service life. However if you should encounter technical difficulties, the RATIONAL SERVICE PARTNERS can provide swift and efficient help. Guaranteed spare parts supply and a weekend call-out team included: **Tel. +44 1582 480388**

2-year warranty

We offer a 24-month warranty valid from the date of initial installation, provided that your appliance is fully and correctly registered with us. You can do this comfortably online at www.rational-online.com/warranty or by sending us the postcard attached to this manual. The warranty excludes glass damage, light bulbs and seals as well as damage caused by improper installation, use, maintenance, repair or descaling.

Simply log in at www.rational-online.com/warranty



Dear customers,

This application manual will give you new tools and assist you in the use of your SelfCookingCenter®. The contents have been divided according to the cooking modes meat, poultry, fish, side dishes/vegetables, egg dishes/dessert, baked goods and Finishing®. At the beginning of each chapter, you will find an overview of the cooking processes contained with recommendations on which products can best be prepared using that process. In each section, you will also find useful tips on using the special accessories.

We hope you enjoy using your SelfCookingCenter®.

Yours
RATIONAL AG



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Explanation of pictograms

	Poultry		Moisture
	Meat		Air speed
	Fish		Core temperature/cooking level
	Egg dishes/dessert		Core temperature/cooking level
	Side dishes		Core temperature/cooking level
	Baking		Core temperature/cooking level
	Finishing		How well done
	Cooking speed		Size of food
	Delta-T		Food thickness
	Cooking time		Searing temperature
	Browning		Crisp

Explanation of pictograms



Proving volume



Gratinate



Cooking cabinet humidity



Steam baking



Convenience level

Information and requests during the cooking process



Preheat display



Score



Cool down display



Add liquid



Request to cancel

Options following the end of cooking



Keep warm



Reposition core temperature probe



Heat to serving temperature



Continue with time



Crisp



Load new batch



Explanation of pictograms

Automatic adaptation of the cooking parameter default settings



The colour-highlighted default setting on the display automatically adapts to your habits on the basis of frequently selected cooking parameters.

This means you don't have to constantly repeat the settings. The symbol in the cooking parameter always indicates the setting recommended by the manufacturer.



Optimum positioning of the CT probe

Always insert the core temperature probe into the thickest point on the product. Make sure that a large part of the probe needle is in the product. Insert the core temperature probe at an angle into the product.

Use the positioning aid for small or soft food as this will hold the CT probe securely at all times.

For bakery products that rise a long way during baking, position the CT probe vertically in the middle of the product.

Different sized products in a single load:

As a rule, the CT probe should be inserted into the smallest product for loads containing products of different sizes. For cooking processes that are followed by a hold phase, such as “overnight roasting”, “braise” or “overnight cooking”, make sure that the hold phase is long enough for the larger products to reach the desired core temperature.

For cooking processes without an integral hold phase, simply use the “Next” function to finish cooking the larger pieces. Once the smallest piece is cooked, the buzzer sounds and the “next” button appears on the display after you open the door. Now insert the CT probe into the next largest product and press “next”. Repeat this as often as necessary.



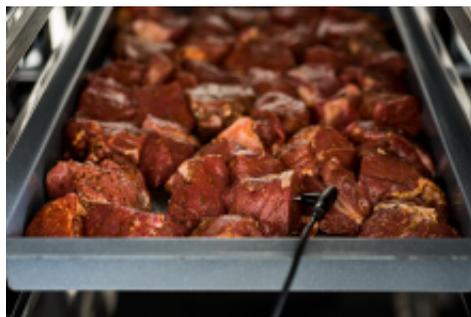
At the thickest point



Position at an angle



Position at an angle



Insert the CT probe into several pieces of meat.

Optimum positioning of the CT probe



Insert into the breast



Insert into the breast



Insert at the thickest point on the fish



Use the positioning aid for soft products.



Instructions for the use and cleaning of coated accessories

1. First use:

- Before using the accessories for the first time, clean them with a little washing-up liquid and a soft sponge or brush.



2. Daily use:

- Always only use a suitable, heat-resistant plastic or Teflon spatula to lift the products from the accessories.



3. Daily cleaning:

- The accessories must have cooled down to room temperature before they are cleaned (do not cool in water!)
- Leave to soak for 15 minutes in the case of heavy soiling.
- Clean in a water bath using washing-up liquid and a soft sponge or plastic brush, then dry off using a soft cloth.



Note:

- No metal tongs, spatulas etc. may be used in connection with coated accessories!
- No accessories may be cleaned in the cooking cabinet with Efficient CareControl.
- No hard cleaning agents (pan scrubs, metal scrapers, steel scrubs etc.) may be used.
- Aggressive cleaning agents such as scouring cream can damage the coating and make the accessories unusable; for this reason always only use standard washing-up liquid.



Poultry



Turkey

For the preparation of well-browned and succulent turkey, turkey breast pieces, turkey legs or turkey roll roasts.

Pan fried

For all less meaty and smaller poultry pieces such as legs, poultry breast or even chicken wings and drumsticks. You will get perfectly browned, crispy and succulent poultry.

Duck breast

For succulent roasted duck breast with crispy skin.

Grill

For all light poultry in pieces, such as chicken breast, turkey steaks, turkey escalopes, chicken wings and individual chicken legs. You will get well-browned, crispy and succulent poultry.

Peking duck

Especially for the preparation of traditional Peking duck with crispy skin.

Breaded

Suitable for all breaded poultry products such as baked chicken, chicken escalopes, cordon bleu or chicken nuggets. The poultry becomes crispy, golden brown and succulently cooked.

Duck / goose

Ideal for crispy, tender goose or duck whether whole, legs or breast.

Braise

For braised poultry dishes such as chicken in red wine and braised goose and duck legs. If desired, you can add a coloration step after the end of the cooking time.

Overnight roasting

In the "overnight roasting" process, your poultry will become especially succulent and tender. Also suitable for poultry that should have a crispy skin, such as duck, goose or turkey. To do this, use the "coloration" function before serving.

Steamed

Suitable for boiled poultry dishes such as casserole fowl, chicken breast or poultry terrines. If the meat of the casserole fowl needs to be especially tender, use the holding function.



Poultry

Roasted chicken

For the preparation of whole chickens or large poultry pieces such as chicken, guinea fowl or poussin, but also larger poultry pieces such as legs or half-poultry products.

iLC pan fried

Suitable for roasting poultry in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC grill

Suitable for grilling poultry in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC steamed

Suitable for steaming poultry in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

Scan and enjoy the video



Roast



Turkey



Breaded

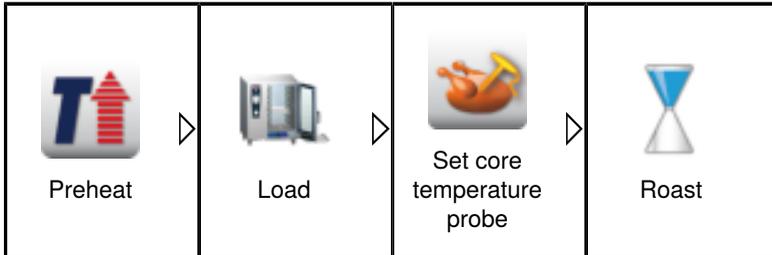


Beijing duck



Roasted chicken

For the preparation of whole chickens or large poultry pieces such as chicken, guinea fowl or poussin, but also larger poultry pieces such as legs or half-poultry products. You will get perfectly browned, crispy and succulent poultry. For smaller pieces or chicken breast, please use "pan frying".



Options



Continue with reinsertion



New load

Cooking parameters



light dark

For marinated products, choose a lighter browning.



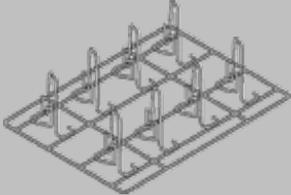
medium well done

Use "well done" for dishes like grilled chicken, poussin, corn-fed chicken and chicken pieces on the bone.



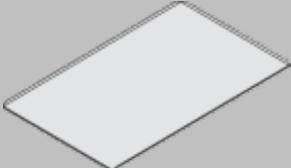
Roasted chicken

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Grilled chicken 1,300 g on H8; corn-fed chicken on H8	1x 4 pc.	2x 8 pc.	2x 16 pc.	3x 8 pc.	3x 16 pc.	6x 8 pc.	6x 16 pc.
Grilled chicken 950 g on H10; poussin on H10		2x 10 pc.	2x 20 pc.	3x 10 pc.	3x 20 pc.	6x 10 pc.	6x 20 pc.

Accessories	Settings
 <p>Chicken superspike</p>	  <p>light dark</p>   <p>medium well done</p>

note For short post-production times of grilled chicken, use Finishing. This will give you crispy and succulent chickens within approximately 20 minutes.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken legs; chicken medallions; chicken breast on the bone; half chickens	1x 4 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg

Accessories	Settings
 <p>Roasting and baking sheet</p>	  <p>light dark</p>   <p>medium well done</p>

note Please place the core temperature probe close to the bone when cooking poultry on the bone. You can even cook poultry of different sizes in a single load. Simply use the "continue with reinsertion" option and reinsert the core temperature probe from the smallest to the next larger product.



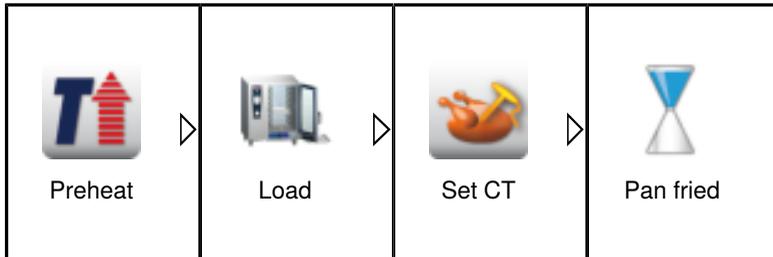
You can also roast various large products at the same time. Simply use the "continue" function.

To cook another batch, please select "new load".



Turkey

For cooking well browned and succulent turkeys, turkey breast, turkey legs or boned and rolled turkey.



Options



Hold



Continue with transfer



New load

Cooking parameters



Use "light" e.g. for turkey breast and turkey ham, the medium setting for whole turkeys and turkey legs, "dark" for boned and rolled turkey.

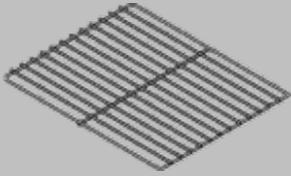


Use the medium setting for turkey ham, breast and legs as well as for whole turkeys, "well done" for boned and rolled turkey.



Turkey

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Turkey ham, turkey breast, turkey leg, boned and rolled turkey	2x 3 kg	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Whole turkey		1x 1 pc.	2x 1 pc.	2x 1 pc.	2x 2 pc.	5x 1 pc.	5x 2 pc.

Accessories	Settings
 Grid	  light dark
	  medium well done



You can also prepare stuffed turkey or turkey pieces. Select a lighter searing setting if you use marinades or seasonings that brown easily (such as a honey marinade).

Different sized products can be cooked in a single load. Simply use the “next/ move” function, to do this transfer the core temperature probe from the smallest to the next larger product.

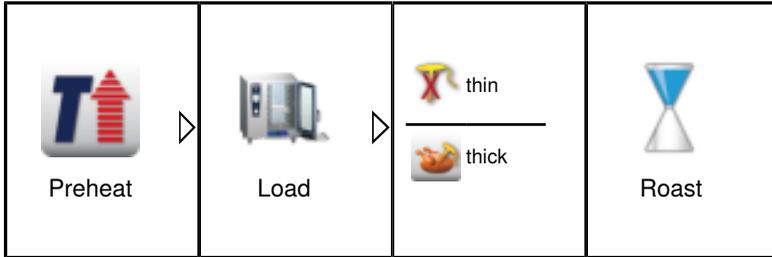
“hold” keeps the product at serving temperature, matures and is ready to serve at any time.

To cook a further batch, please select “new load”.



Pan fried

For all less meaty and smaller poultry pieces such as legs, poultry breast or even chicken wings and drumsticks. You will get perfectly browned, crispy and succulent poultry.



Options



Next



New load

Cooking parameters



With a meat thickness under 2 cm, select "thin".



With a meat thickness from 2 cm, select "thick".



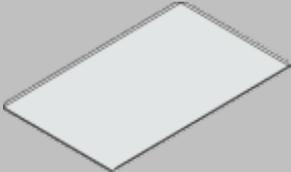
For marinated products, choose a lighter browning.

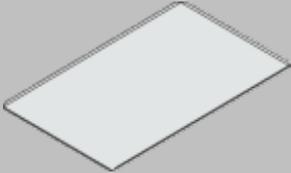


Use "medium" for dishes such as chicken breast or chicken without/without marinade.



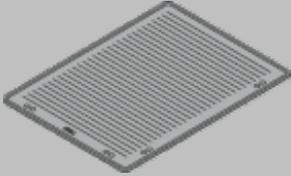
Pan fried

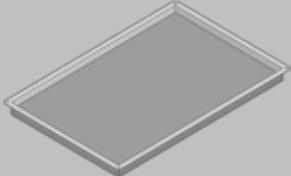
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken breast; chicken breast supreme	4x 1 kg	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg
Accessories	Settings						
	  thin thick   light dark   medium well done						
Roasting and baking sheet							

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken legs; chicken medallions; chicken breast on the bone	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
	  thin thick   light dark   medium well done						
Roasting and baking sheet							
note	Please place the core temperature probe close to the bone when cooking poultry on the bone. You can even cook poultry of different sizes in a single load. Simply use the "continue with reinsertion" option and reinsert the core temperature probe from the smallest to the next larger product.						



Pan fried

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Satay skewers; yakitori skewers; poultry kebabs	4x 1 kg	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg
Accessories	Settings						
	  thin thick						
Grill and pizza tray	  light dark						
	  short long						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken wings; drumsticks	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
	  thin thick						
Granite enameled container, 20 mm	  light dark						
	  short long						
note	With the "thin" setting, you can select the cooking time to the minute. The core temperature probe does not need to be set. With "continue", you can extend the cooking time by the minute.						



You can also roast various large products at the same time. Simply use the "continue" function.

To cook another batch, please select "new load".



Duck breast

For succulent roast duck breast with a crispy skin.



Options



Continue
with transfer

Cooking parameters



light

dark

Choose your personal preferred result from
“light” to “dark”.



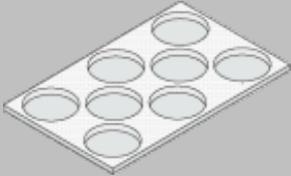
medium

well done



Duck breast

Max. load sizes	6x	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
	2/3GN						
Breast of Barbarie duck, rare	3x 5 pc.	3x 12 pc.	3x 24 pc.	5x 12 pc.	5x 24 pc.	10x 12 pc.	10x 24 pc.

Accessories	Settings
 Multibaker	  light dark   rare well done

note You will get the best result when you place the duck breast with the skin side down.

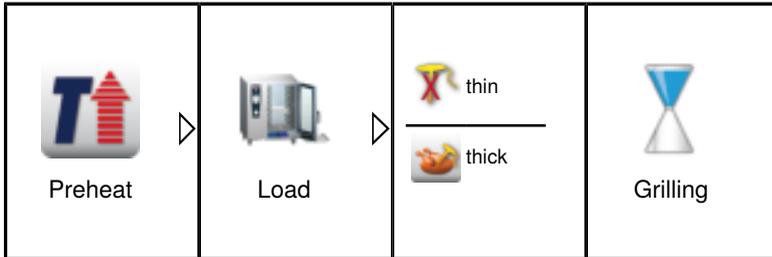


Different sized pieces of duck breast can be cooked in a single load. Simply use the “next/move” function, to do this transfer the core temperature probe from the smallest to the next larger product.



Grill

For all types of light poultry in pieces, such as chicken breast, turkey steaks, turkey escalope, chicken wings and chicken legs. You will get well browned, crispy and succulent poultry.



Options



Next

Cooking parameters



Select "thin" when the meat is less than 2 cm thick.



Select "thick" for meat from a thickness of 2 cm upwards.



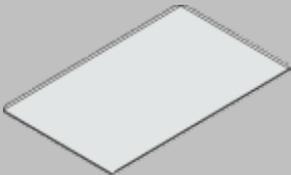
Use a lighter setting for marinated products.

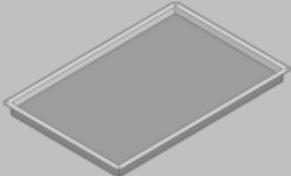


Use "medium" e.g. for breast of chicken or poulard, with/without marinade. "well done" for chicken pieces on the bone.



Grill

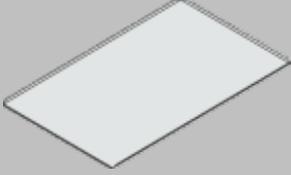
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken breast, chicken supreme, Tandoori chicken	3x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories  Roasting and baking tray/ CombiGrill grid	Settings						
	  thin thick						
	  light dark						
	  medium well done						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken leg; chicken breast on the bone	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories  Granite enameled container, 20 mm	Settings						
	  thin thick						
	  light dark						
	  medium well done						
note	Granite-enamelled containers have a higher edge than the roasting and baking tray and are better suited to preparing fattier poultry pieces. Different sized products can be cooked in a single load. Simply use the "next/move" function, to do this transfer the core temperature probe from the smallest to the next larger product.						



Grill

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Turkey strips	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg

Accessories	Settings
 <p>Roasting and baking tray</p>	  <p>thin thick</p>   <p>light dark</p>   <p>short long</p>
note	You can select the cooking time exactly to the minute using the “thin” setting. The core temperature probe does not have to be set. You can extend the cooking time exactly to the minute using “next”.



Peking duck

Especially for preparing traditional Peking duck with crispy skin.

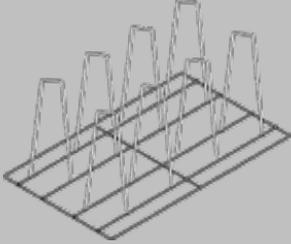


Cooking parameters



light dark

Choose your preferred result from "light" to "dark".

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Peking duck	1x 6 pc.	1x 12 pc.	1x 6 pc.	1x 12 pc.	3x 6 pc.	3x 12 pc.
Accessories  Duck Superspike	Settings   light dark					



Peking duck



Please note that you must specially prepare the duck in order to make a traditional Peking duck!

Chinese pancakes and strips of deseeded cucumber and spring onions are traditionally served with the Peking duck. Commercially-available hoisin sauce is also served with it.

Chinese pancakes:

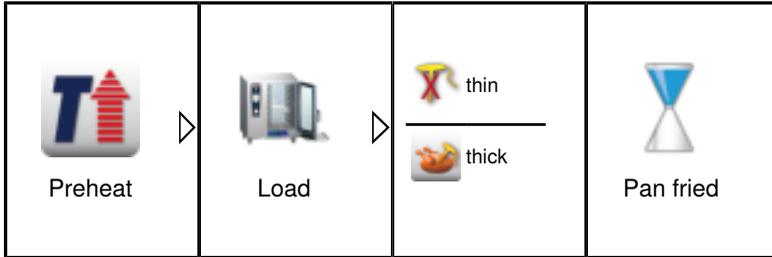
- 310 g wheat flour
- 2 tsp caster sugar
- 250 ml boiling water
- 1 tbs sesame oil

Knead the flour, water and sugar to make a stiff dough, then leave to rest for around 30 minutes. Roll out the dough into 8 cm circles and brush with sesame oil. Then cook the dough circles in the Multibaker.



Breaded

Suitable for all breaded poultry products such as baked chicken, chicken escalopes, cordon bleu or chicken nuggets. The poultry is crispy, golden-brown and juicy.



Options



Next



New load

Cooking parameters



Select "thin" e.g. for chicken and turkey escalopes, chicken nuggets and products less than 2 cm thick.



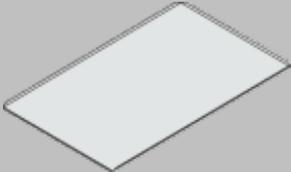
"thick" for cordon bleu, fried chicken and frozen poultry escalopes.

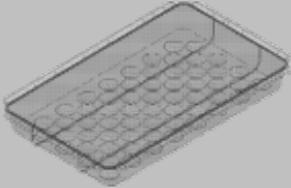


Select "well done" for breaded chicken pieces on the bone.



Breaded

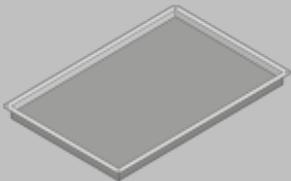
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken escalope; turkey escalope	4x 4 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.
Accessories	Settings						
	  thin thick						
Roasting and baking tray	  light dark						
	  short long						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken nuggets	4x 0,75 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
	  thin thick						
CombiFry®	  light dark						
	  short long						
note	You can select the cooking time exactly to the minute using the "thin" setting. The core temperature probe does not have to be set. You can extend the cooking time exactly to the minute using "next".						



Breaded

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken cordon bleu; fried chicken	4x 4 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.

Accessories	Settings
 <p>Granite enameled container, 20 mm</p>	  <p>thin thick</p>   <p>light dark</p>   <p>medium well done</p>

note Use the drilling key provided in the starter kit for all frozen products. The hole you have made will make it easier to insert the core temperature probe into the product. Different sized breaded poultry can be cooked in a single load. Simply use the “next/move” function, to do this transfer the core temperature probe from the smallest to the next larger product.



Breaded products brown best if they are brushed evenly on both sides with butter, oil or fat. The addition of paprika beneath the breadcrumbs also helps browning. There are also special fats that promote browning available. To cook a further batch, please select “new load”.



Duck/goose

Ideal for crispy, tender goose or duck, for whole birds, legs or breast.



Options



Hold



Continue with time

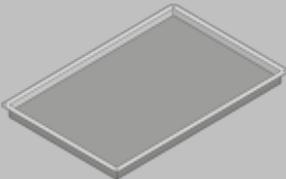


New load

Cooking parameters

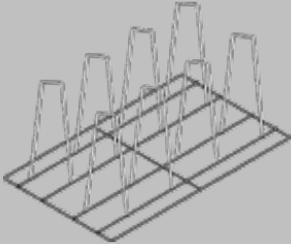


Choose your preferred result from "light" to "dark".

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Goose leg; duck leg; goose breast on the bone	4x 2 kg	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Accessories	Settings						
 Granite enameled container, 20 mm	 						
	light dark						



Duck/goose

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Roast goose; roast duck	1x 4 pc.	1x 8 pc.	2x 4 pc.	2x 8 pc.	4x 4 pc.	4x 8 pc.
Accessories	Settings					
 Duck superspike	 light dark					



When roasting geese/ducks, place a deep container underneath these to catch the fat produced.

Goose/duck portions are best placed on a bed of roasted vegetables on a 40 mm granite-enamelled container and pour cold stock or water over them from a height of 2 cm, so that the skin becomes crispy and the meat remains succulent. Please make sure that the unprotected side of the meat is covered with liquid. The upper side of the skin will then be crispy. After cooking, you then have the basis for the sauce in addition to the goose/duck portions.

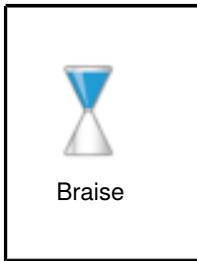
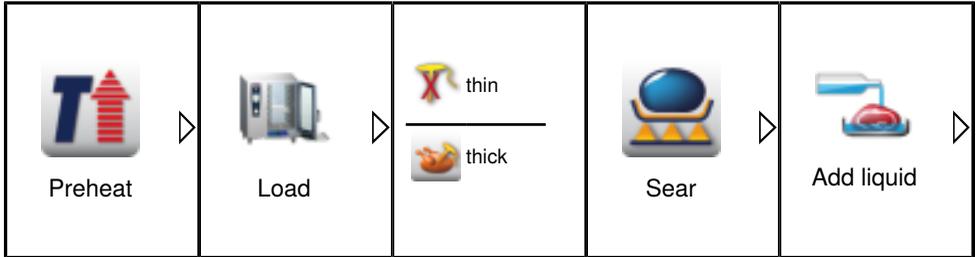
“hold” keeps the product at serving temperature, matures and is ready for use at any time.

To cook a further batch, please select “new load”.



Braise

For braised poultry dishes such as chicken in red wine or braised goose and duck legs. You can crisp the products after the end of cooking time if required.



Options



Crisp



Continue with time

Cooking parameters



Select "without" for products that have already been seared or ones you do not wish to sear. Otherwise use a medium searing setting.



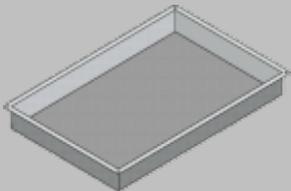
Select "thick" e.g. for poulard or braised duck and goose legs.





Braise

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken in red wine/coq au vin; duck leg; goose leg	3x 2 kg	3x 5 kg	3x 10 kg	5x 5 kg	5x 10 kg	10x 5 kg	10x 10 kg

Accessories	Settings
 granite enamelled container, 65 mm	  thin thick
	  without high



Select the setting “without” if you would like to braise the product without searing or enter the required browning level. The “add liquid” step is omitted with the “without” setting.

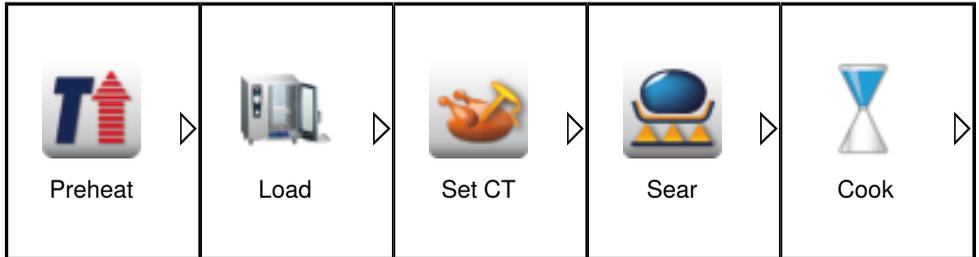
If you braise under the “thin” setting, you can extend cooking time afterwards using “continue with time”.

At the end of the cooking time you can choose “crisp”.



Overnight roasting

Your poultry will stay particularly succulent and tender in the “overnight roasting” process. Also suitable for poultry that needs a crispy skin finish, such as duck, goose or turkey. For this, use the “crisp” function before serving.



Rest+ hold



Crisp

To guarantee optimum quality and succulence of your poultry products even after an extended resting+holding phase, the cooking chamber temperature is reduced to a hygienic level after the required core temperature has been reached.

Cooking parameters



Select the medium setting e.g. for duck, goose or turkey.

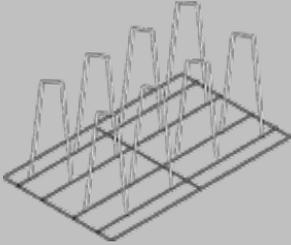


“well done” is suitable for all types of poultry. You will get a beautiful tender result.



Overnight roasting

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Duck	1x 4 pc.	1x 8 pc.	2x 4 pc.	2x 8 pc.	4x 4 pc.	4x 8 pc.
Goose	2x 2 pc.	2x 4 pc.	3x 2 pc.	3x 4 pc.	6x 2 pc.	6x 4 pc.
Whole turkey	1x 1 pc.	2x 1 pc.	2x 1 pc.	2x 2 pc.	5x 1 pc.	5x 2 pc.

Accessories	Settings
 Duck superspike/grid	  without high
	  medium well done

note You can also cook e.g. duck and goose together if they are to be cooked to the same degree. Insert the core temperature probe into the smallest product. Make sure that the hold phase is long enough to ensure that the larger products reach the desired core temperature.



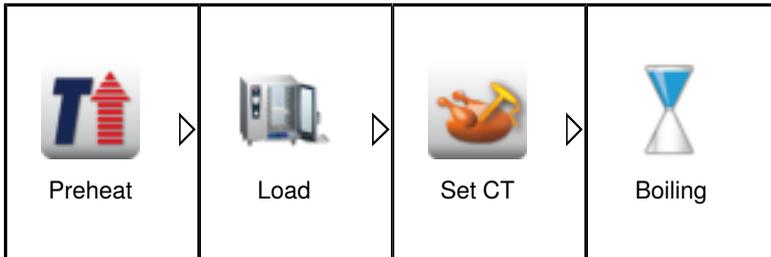
To make your sauce base, put bones and root vegetables into a granite-enamelled container beneath the meat. Then add stock to the base and bring to the boil.

Using the “crisp” button you can automatically give your food a crunchy browned finish once it has reached the desired core temperature.



Steamed

Suitable for boiled poultry dishes such as boiling fowl, chicken breast or poultry terrines. Use the rest function if you want the boiling fowl meat to be particularly tender.



Options



Hold



Continue
with transfer



New load

Cooking parameters



medium

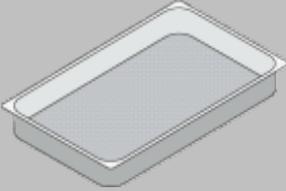
well done

Use the “well done” setting for poultry still on the bone.



Steamed

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Boiling chicken	2x 2 pc.	3x 4 pc.	3x 8 pc.	5x 4 pc.	5x 8 pc.	10x 4 pc.	10x 8 pc.
Chicken breast	4x 1.5 kg	3x 12 kg	3x 24 kg	5x 12 kg	5x 24 kg	10x 12 kg	10x 24 kg
Poultry terrine	2x 3 kg	3x 3 kg	3x 6 kg	5x 3 kg	5x 6 kg	10x 3 kg	10x 6 kg

Accessories	Settings
 Containers, stainless steel	 rare well done

note With terrines, use the positioning aid to insert the core temperature probe vertically into the terrine.



Different sized products can be cooked in a single load. Simply use the “next/ move” function, to do this transfer the core temperature probe from the smallest to the next larger product.

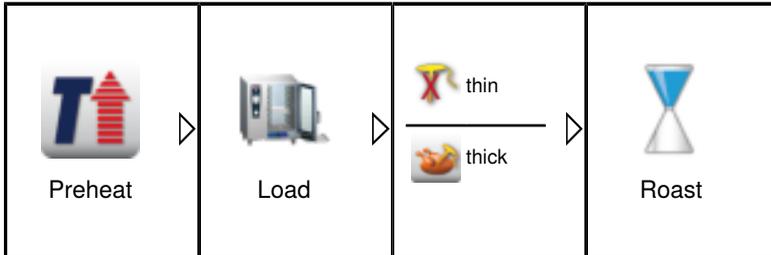
Ensure the holding phase is long enough for tender boiling fowl.
 To cook a further batch, please select “new load”.



iLC pan fried

Suitable for roasting poultry in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters



With a meat thickness under 2 cm, select "thin".



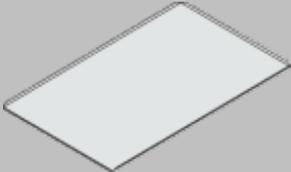
With a meat thickness from 2 cm, select "thick".



After the preheat phase is complete, the appliance automatically switches to iLevelControl.



iLC pan fried

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Satay skewers; yakitori skewers; poultry kebabs	4x 1 kg	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg
Accessories	Settings						
	  thin thick   light dark   short long						
Roasting and baking sheet							

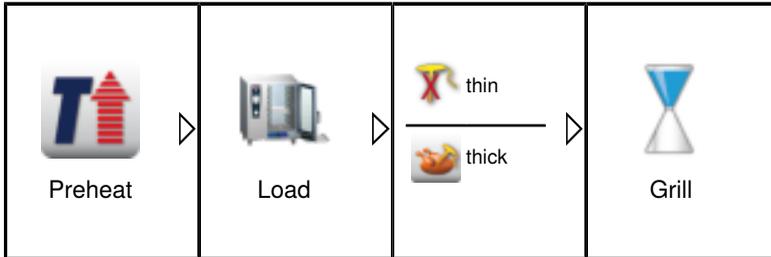
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken wings; drumsticks	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
	  thin thick   light dark   short long						
Granite enameled container, 20 mm							



iLC grill

Suitable for grilling poultry in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters



With a meat thickness under 2 cm, select "thin".



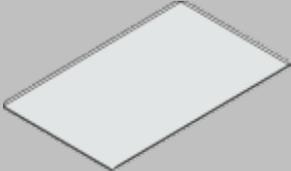
With a meat thickness from 2 cm, select "thick".



After the preheat phase is complete, the appliance automatically switches to iLevelControl.



iLC grill

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Turkey strips; plain poultry escalopes	4x 0,75 kg	4x 1 kg	4x 2 kg	6x 1 kg	6x 2 kg	12x 1 kg	12x 2 kg
Accessories	Settings						
	  light dark						
Roasting and baking trays	  short long						



iLC steamed

Suitable for steaming poultry in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters



With a meat thickness under 2 cm, select "thin".



With a meat thickness from 2 cm, select "thick".



After the preheat phase is complete, the appliance automatically switches to iLevelControl.



Meat



Roast

For all larger joints, whether pink or well done, such as roast pork and knuckle of veal, roast beef, beef fillet, leg of lamb, saddle of veal, saddle of venison or even for meatloaf.

Pan fried

For meat that would typically be prepared in the frying pan, such as pork loin, cutlets, fillet cubes, medallions, minute grills, skewers or very thinly sliced different kinds of meat.

Roast with crackling

Recommended for all larger cuts of meat with skin, which should be juicy on the inside and have a crispy browning on the outside, such as roast with crackling, knuckle of pork, pork belly and crusted ham.

Grill

Suitable for meat that you want to prepare with a grill pattern, such as rump steak, pork loin, cutlets, skewers or medallions of different kinds of meat.

Overnight roasting

Use your appliance even when you are not in the kitchen. Products in the "overnight roasting" cooking process become very tender and succulent thanks to the long rest and hold phase. "Overnight roasting" is suitable for all cuts of meat with skin, such as roast with crackling, knuckle of pork, pork belly, crusted ham or even goose and duck. The subsequent coloration makes the skin crispy.

Breaded

Breaded products such as escalopes, cutlets or cordon bleu of pork or veal become crispy, succulent and golden brown.

Overnight boiling

Use your appliance even when you are not in the kitchen. For all larger cuts of meat that are typically prepared in liquid, such as boiled fillet of beef, soup meat, cured pork and ham.

Braise

For all typical braised dishes such as roulades, pickled beef or osso bucco as well as for finely sliced meat such as goulash or ragout. Meat that has already been seared can be inserted directly with a little liquid with the setting "Without searing".

Boil

For all larger cuts of meat that are typically prepared in liquid, such as boiled fillet of beef, soup meat, cured pork, ham and boiling sausages. Excellent for the preparation of terrines.



Meat

Meat in pastry

Suitable for all products to be prepared in pastry or a salt crust, such as beef Wellington, ham en croute, fish in puff pastry or salt-crusted fish.

Semi- preserves

For the safe and simple preparation of semi-preserves.

Blanch \ simmer

For different boiled and cooked sausage products in artificial or natural casing.

iLC pan fried

Suitable for pan frying meat in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC grill

Suitable for grilling meat in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

Scan and enjoy the video



Roast



Pan fried



Grill



Overnight roasting



Overnight roasting

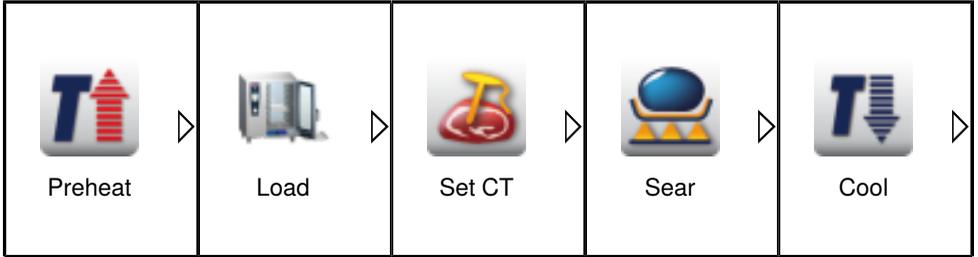


Braise



Roast

For all larger pieces of meat, cooked medium rare or well done, such as roast pork and knuckle of veal or roast beef, beef fillet, leg of lamb, saddle of veal, saddle of venison or even for meat loaf.



Hold



Continue with transfer



New load

Cooking parameters



Select "gentle" for roast beef, leg of lamb or saddle of venison, "normal" for roast pork or knuckle of pork.



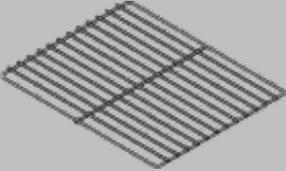
Select "low" for marinated and cured products.

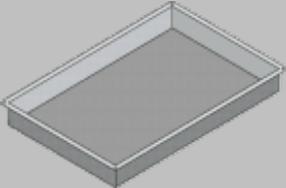


Select "rare" for roast beef, for example, "well done" for roast pork, boned and rolled joints and spit roasts as well as mincemeat roasts.

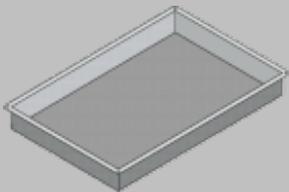


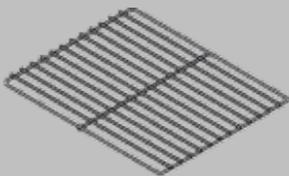
Roast

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Roast pork, spit roast, boned and rolled joint, knuckle of veal	2x 3 kg	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Accessories	Settings						
	  gentle normal						
Grid	  low high						
	  rare well done						
note	With streaky products, such as belly of pork, make sure the core temperature probe penetrates all the layers of tissue so that the temperature is recorded exactly. To achieve an ideal result for knuckles of pork, place these upright in a granite-enamelled container if possible, and set the core temperature probe near to the bone.						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Boned and rolled pork; meat loaf; stuffed breast of veal	2x 3 kg	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Accessories	Settings						
	  gentle normal						
granite-enamelled tray	  low high						
	  rare well done						

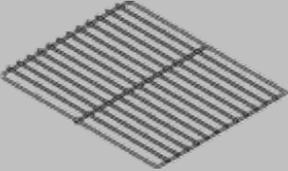
Roast

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Meat loaf	2x 3 kg	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Accessories	Settings						
 granite-enamelled tray	  gentle normal						
	  low high						
	  rare well done						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Beef fillet	2x 3 kg	3x 4 kg	3x 8 kg	5x 4 kg	5x 8 kg	10x 4 kg	10x 8 kg
Boned leg of lamb; saddle of veal, saddle of venison	2x 3 kg	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Accessories	Settings						
 Grid	  gentle normal						
	  low high						
	  rare well done						



Roast

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Pork fillet, loin of pork	4x 1,5 kg	3x 4 kg	3x 8 kg	5x 4 kg	5x 8 kg	10x 4 kg	10x 8 kg
Accessories	Settings						
 Grid							
							
							



For a perfect sauce base, put bones and root vegetables in a granite-enamelled container and roast them together with the product to be roasted. Then add stock to the base and bring to the boil.

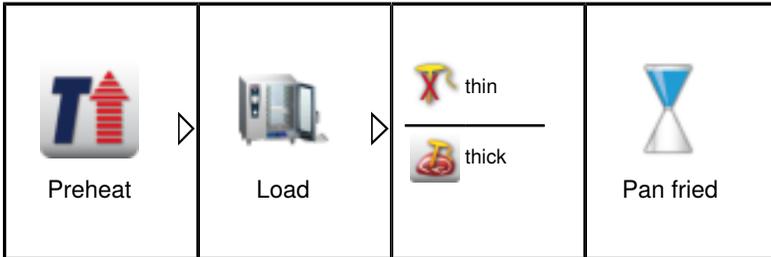
Different sized pieces of meat can be cooked in a single load. Simply use the “next/move” function, to do this transfer the core temperature probe from the smallest to the next larger product.

To cook a further batch, please select “new load”.



Pan fried

For meat that you would usually prepare in the pan such as rump steak, loin of pork, chop, cubed steak, medallions, minute grills, kebabs or thinly cut meat of a wide range of different types.



Options



Next



New load

Cooking parameters



Select "thin" when the meat is less than 2 cm thick.



Choose a lighter browning for marinated products.



"thick" for meat from a thickness of 2 cm upwards.



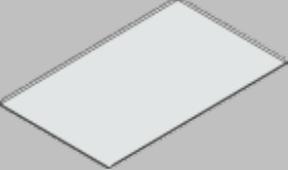
Choose a lighter browning for marinated products.

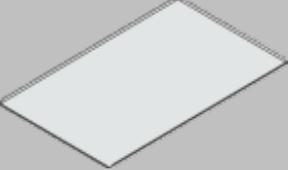


Select "rare" e.g. for beef fillet or rump steaks, "well done" for pork chops or escalopes.



Pan fried

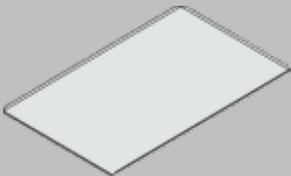
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Rissoles; burgers	3x 6 pc.	6x 10 pc.	6x 20 pc.	10x 10 pc.	10x 20 pc.	20x 10 pc.	20x 20 pc.
Accessories	Settings						
 Roasting and baking tray	  thin thick						
	  light dark						
	  rare well done						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Pork fillet; medallions	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
 Roasting and baking tray	  thin thick						
	  light dark						
	  rare well done						
note	Different sized products can be cooked in a single load. Simply use the “next/move” function, to do this transfer the core temperature probe from the smallest to the next larger product.						



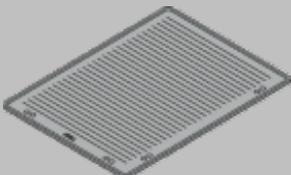
Pan fried

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Meat balls; sausage	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg

Accessories	Settings
 <p>Roasting and baking tray</p>	  <p>thin thick</p>   <p>light dark</p>   <p>short long</p>

note You can select the cooking time exactly to the minute using the “thin” setting. The core temperature probe does not have to be set. You can extend the cooking time exactly to the minute using “next”.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
English breakfast	3x 1 kg	5x 1,5 kg	5x 3 kg	8x 1,5 kg	8x 3 kg	16 x1,5 kg	16x 3 kg
Satay; Japanese kebabs (Yakatori)	3x1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg

Accessories	Settings
 <p>Grill and pizza tray</p>	  <p>thin thick</p>   <p>light dark</p>   <p>short long</p>



Pan fried



For the lighter types of meat you can increase the browning level to achieve a more intense colour. Marinated steaks are better roasted with a lower browning level since most marinades brown darker.

Roasting and baking trays and granite-enamelled containers give the best roasting results because of their excellent heat transfer properties.

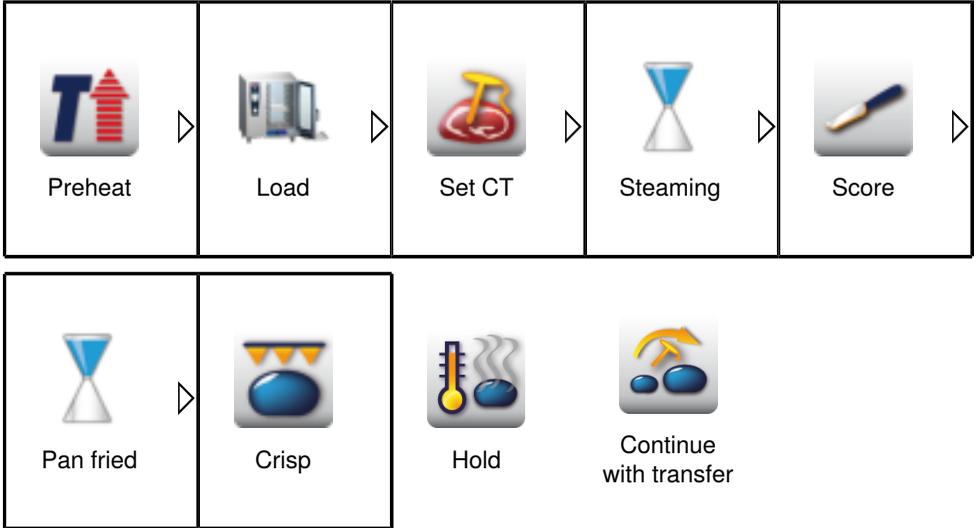
Use the grill and pizza tray for a fine grill pattern. Depending on the thickness of the meat pieces, we recommend preheating the grill and pizza tray in the unit.

To cook a further batch, please select “new load”.



Roast with crackling

Recommended for all larger pieces of meat with rind which need to be succulent inside and get a crispy brown finish on the outside, such as roast with crackling, knuckle of pork, belly of pork and baked ham.



Cooking parameters



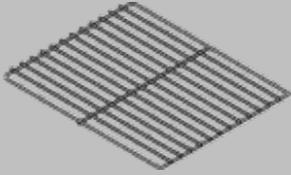
Choose a lighter searing setting for cured roast with crackling or honey-marinated pork.

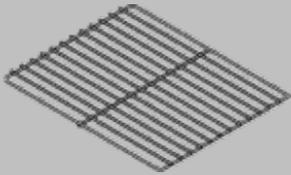


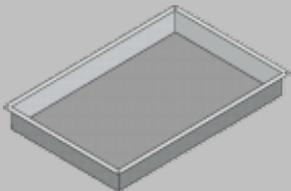
“rare” e.g. for cured baked ham. “well done” for belly of pork, roast pork, suckling pig, knuckle of veal and pork.



Roast with crackling

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Roast with crackling (shoulder of pork); belly of pork; knuckle of pork	2x 3 kg	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Accessories	Settings						
	  light dark						
Grid	  rare well done						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Cured roast with crackling (shoulder of pork)	2x 3 kg	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Accessories	Settings						
	  light dark						
Grid	  rare well done						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Sweet and sour belly of pork	2x 3 kg	3x 4 kg	3x 8 kg	5x 4 kg	5x 8 kg	10x 4 kg	10x 8 kg
Accessories	Settings						
	 						
granite-enamelled tray	 						



For perfect crackling, score the skin diagonally and sprinkle liberally with salt. The skin is easier to score if you steam it first, so there is a steaming step integrated into the cooking process. The unit signals to you when the skin is ready for scoring.

If the skin has already been scored, the cooking process continues automatically.



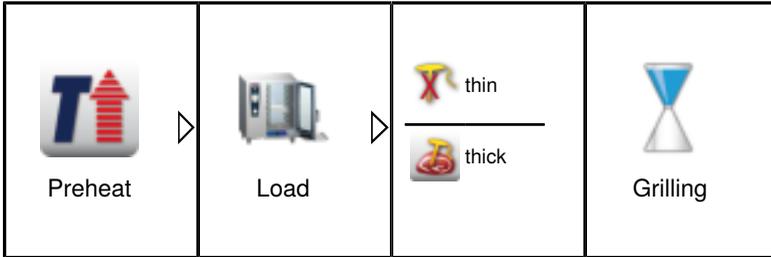
Roast with crackling

Choose a lighter browning for cured and marinated products.

Different sized products can be cooked in a single load. Simply use the “next/move” function, to do this transfer the core temperature probe from the smallest to the next larger product. “hold” keeps the product at serving temperature, matures and is ready to serve at any time.

Grill

Suitable for meat that you would like to prepare with grill pattern, such as rump steak, loin of pork, chops, kebabs or medallions for a wide range of different types of meat.



Options



Next

Cooking parameters



Select "thin" when the meat is less than 2 cm thick.



Select "light" when the meat is less than 2 cm thick.



Select "thick" when the meat is more than 2 cm thick.

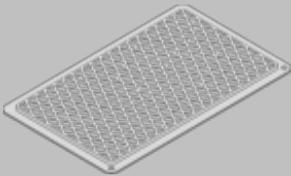


Choose a lighter browning for marinated products.

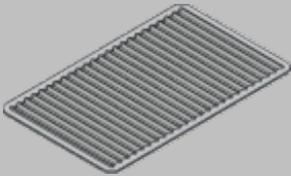


Select "rare" e.g. for beef fillet or rump steaks, "well done" for pork chops or escalopes.

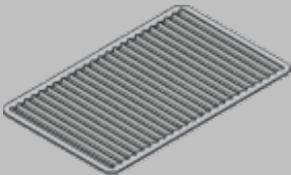
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Rump steak; beef tournedos	4x 4 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.
Beef kebabs	3x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Top sirloin	3x 4 pc.	3x 6 pc.	3x 12 pc.	5x 6 pc.	5x 12 pc.	10x 6 pc.	10x 12 pc.

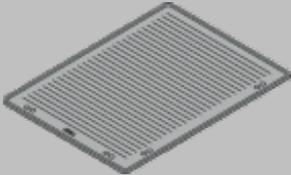
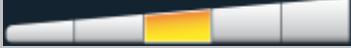
Accessories	Settings
 <p>Cross and stripe grill grate</p>	  <p>thin thick</p>
	  <p>light dark</p>
	  <p>rare well done</p>

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Rack of lamb; fillet steaks	3x 1 kg	3x 8 kg	3x 16 kg	5x 8 kg	5x 16 kg	10x 8 kg	10x 16 kg

Accessories	Settings
 <p>CombiGrill@ grid</p>	  <p>thin thick</p>
	  <p>light dark</p>
	  <p>rare well done</p>

note When you grill marinated products, select a lighter browning level since many marinades and seasoning mixes contain sugar, and so brown darker.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Pork loin steak; pork neck steak; veal steak	4x 4 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.
Accessories  CombiGrill@ grid	Settings						
	  thin thick						
	  light dark						
	  rare well done						
note Different sized products can be cooked in a single load. Simply use the “next/move” function, to do this transfer the core temperature probe from the smallest to the next larger product.							

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Pork chops; filet mignon	3x 1 kg	3x 15 kg	3x 30 kg	5x 15 kg	5x 30 kg	10x 15 kg	10x 30 kg
Meat kebabs/ satay; baby beef; flank steak	3x 1	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories  Grill and pizza tray	Settings						
	  thin thick						
	  light dark						
	  short long						
note You can select the cooking time exactly to the minute using the “thin” setting. The core temperature probe does not have to be set. You can extend the cooking time exactly to the minute using “next”.							



Grill

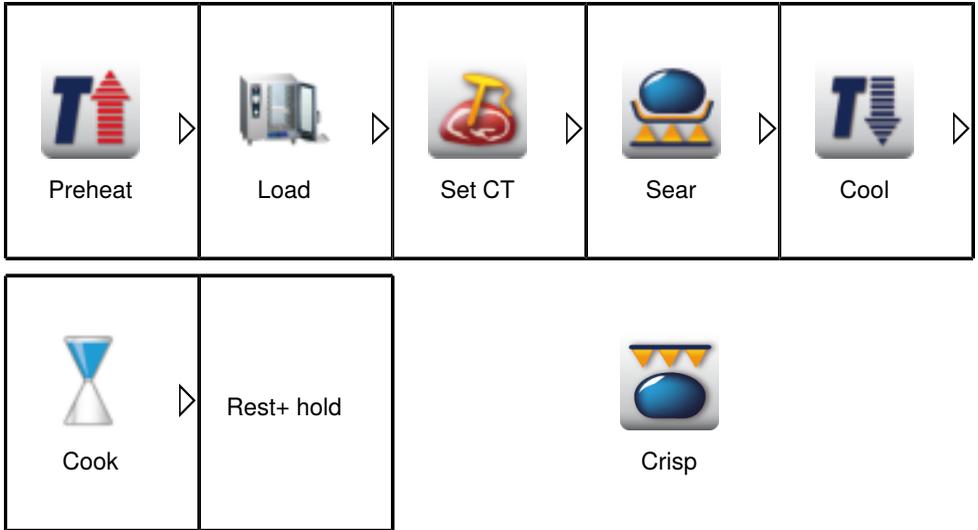


The CombiGrill grid gives you an excellent grilling pattern. Place well-chilled meat on the CombiGrill grid for a particularly nice grilling result. Please observe the maximum load size.



Overnight roasting

You can even use your unit when you are not in the kitchen. Products in the “overnight roasting” process are extremely tender and succulent thanks to the long resting and holding phase. “overnight roasting” is suitable for all pieces of meat with rinds or skin, such as roast with crackling, knuckle of pork, belly of pork, baked ham as well as goose and duck. Rind and skin become crispy after the subsequent crisping process.





Overnight roasting

Cooking parameters



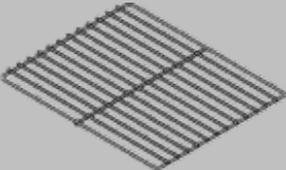
“without” for products that have already been seared or ones that are not to colour. Select the medium setting e.g. for roast beef, leg of lamb, beef joint or knuckle of pork.



“rare” e.g. for leg of lamb, roast beef, fore rib; “well done” for roast pork and beef, knuckle of pork, breast of veal, whole ducks and geese.



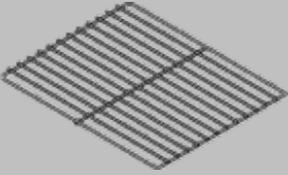
If you would like a crispy crust e.g. for belly of pork, then press the “crisp” button before serving.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Boned leg of lamb; roast beef; fore rib	2x 4 kg	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Accessories	Settings						
 Grid	 						
	 						
note	With roast beef you will get the best result using a resting phase under 12 hours.						



Overnight roasting

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Roast pork; roast beef; breast of veal, stuffed; knuckle of pork; belly of pork; roast with crackling	2x 3 kg	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg

Accessories	Settings
 Grid	  without high
	  rare well done

note For a perfect crust, products with rind should be steamed first. This makes them easier to score and very crispy after the colouration phase.



To make your sauce base, put bones and root vegetables into a granite-enamelled container beneath the meat. Then add stock to the base and bring to the boil.

Select the setting “without” for products that have already been seared. Please note that the resting phase should not exceed 12 hours for lean and tender pieces of meat. Otherwise the meat could become crumbly.

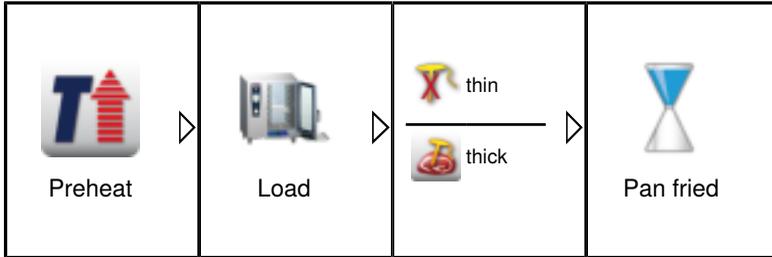
Using the “crisp” button you can automatically give your food a crunchy browned finish once it has reached the desired core temperature.

Different pieces of meat that need to reach the same level of cooking, can be cooked in a single load. For example, you could cook roast pork together with roast beef, breast of veal, knuckle of pork, belly of pork, roast with crackling, duck and goose. Place the core temperature probe into the smallest piece of meat and plan a sufficiently long hold phase so that the larger products also reach the required core temperature.



Breaded

Breaded products such as escalopes, chops or cordon bleu of pork or veal are fried until crispy, succulent and golden brown.



Options



Next



New load

Cooking parameters



Use "thin" to pan fry e.g. escalopes of veal and pork and veal sweetbreads.



Choose your personal preferred result from "light" to "dark".



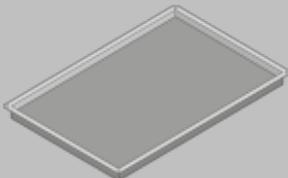
Select "thick" for products such as cordon bleu and breaded pork chops.

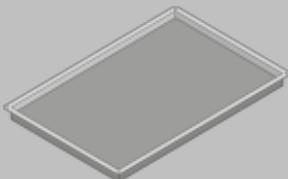


Use a medium setting e.g. for escalopes of veal, "well done" for pork cordon bleu or pork chops.



Breaded

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Escalope of veal; grilled vegetables, escalope of pork	4x 4 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.
Accessories	Settings						
	  thin thick						
Granite enameled container, 20 mm	  light dark						
	  short long						
note	You can select the cooking time exactly to the minute using the "thin" setting. The core temperature probe does not have to be set. You can extend the cooking time exactly to the minute using "next".						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Cordon bleu; pork chop; veal cutlet, breaded	4x 4 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.
Accessories	Settings						
	  thin thick						
Granite enameled container, 20 mm	  light dark						
	  rare well done						
note	Different sized products can be cooked in a single load. Simply use the "next/move" function, to do this transfer the core temperature probe from the smallest to the next larger product.						



Breaded



Breaded products brown best if they are brushed evenly on both sides with butter, oil or fat. The addition of paprika beneath the breadcrumbs also helps browning. There are also special fats that promote browning available.

A mixture of breadcrumbs and herbs or ground nuts, sesame and cornflakes could also be used for breading.

Select the “thin” setting if the products are less than 2 cm thick.

To cook a further batch, please select “new load”.



Overnight simmer

You can even use your unit when you are not in the kitchen. For all larger pieces of meat that are typically prepared in liquid, such as rump bone, casserole meat, smoked loin of pork and ham.



Cooking parameters



You will get an even more tender result by using “gentle”, the cooking time is extended. Select “fast” for beef.

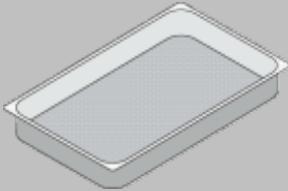


Select “well done” for beef.



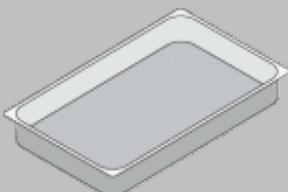
Overnight simmer

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Rump bone; brisket; pork hock; tongue; calf's head; belly of pork; meat stew	2x 4 kg	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg

Accessories	Settings
 CNS container	  gentle fast
	  rare well done

note Select delta-T "fast" for beef.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Spare ribs	4x 1,5 kg	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg
Smoked loin of pork	2x 3 kg	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Boiled ham	2x 1 pc.	2x 2 pc.	2x 4 pc.	3x 2 pc.	3x 4 pc.	6x 2 pc.	6x 4 pc.
Veal; pork shoulder	2x 3 kg	3x 5 kg	3x 10 kg	5x 5 kg	5x 10 kg	10x 5 kg	10x 10 kg

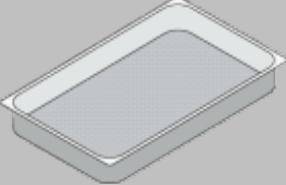
Accessories	Settings
 CNS container	  gentle fast
	  rare well done

note Select delta-T "gentle" for boiled ham.



Overnight simmer

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Clear stock 100 mm, GN	3x 4 l	3x 8 l	3x 16 l	5x 8 l	5x 16 l	10x 8 l	10x 16 l

Accessories	Settings
 CNS container	  gentle fast
	  rare well done

note You can easily clear stock and broth overnight. Add all the required seasonings and your clarifying meat to the cold stock and allow to clarify using the above setting. Place the core temperature probe in the stock.



Check the fill level of your inserts since overflowing liquids could cause injury.



After the core temperature has been reached, the unit automatically changes to a hold phase.

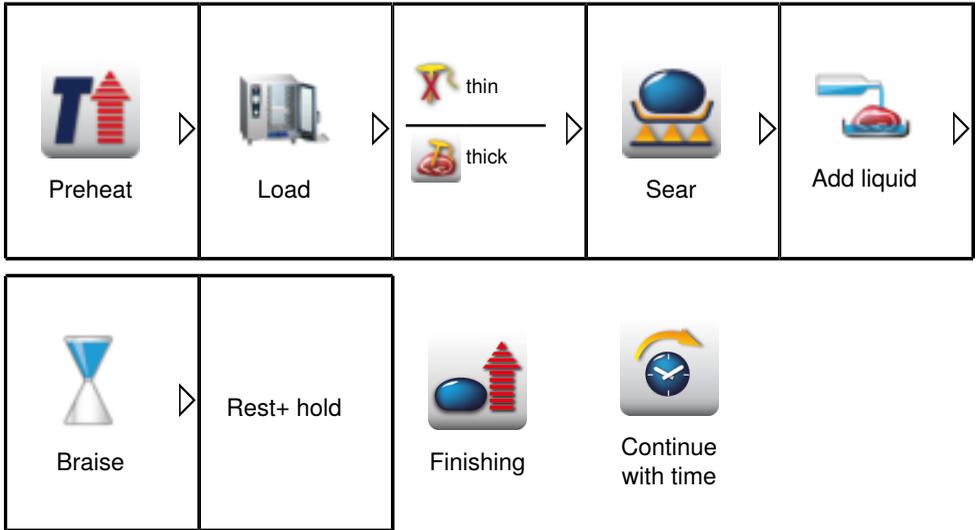
Different pieces of meat which are to be cooked to the same degree can be cooked in one load. Aitchbone together with brisket, pork hock, tongue, calf's head and belly of pork. The pieces of meat may also be of different sizes.

Insert the core temperature probe into the smallest piece of meat and plan a sufficiently long hold phase so that the larger products also reach the required core temperature.



Braise

For all typical braising dishes such as roulades, pickled beef or osso bucco, as well as for meat cut into small pieces in goulash or stew. Meat that has already been seared can be inserted directly with liquid with the setting “without”.



Cooking parameters



“thin” e.g. for goulash or stew.



Select “without” for products that have already been seared and to which you have already added liquid, “high” for products that you would like to be well browned, such as osso bucco.



Enter the required cooking time.



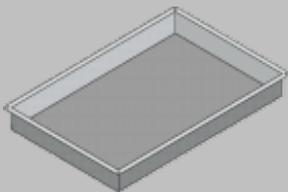
“thick” for roulades, pickled beef or osso bucco.





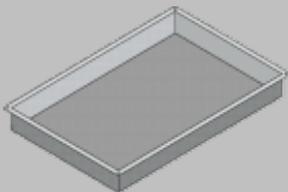
Braise

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Lamb shank	2x 6 pc.	3x 10 pc.	3x 20 pc.	5x 10 pc.	5x 20 pc.	10x 10 pc.	10x 20 pc.
Braised beef; pickled beef	2x 3 kg	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Roulades 180 g	2x 8 pc.	3x 24 pc.	3x 48 pc.	5x 24 pc.	5x 48 pc.	10x 24 pc.	10x 48 pc.
Osso bucco	4x 4 pc.	6x 8 pc.	6x 16 pc.	10x 8 pc.	10x 16 pc.	20x 8 pc.	20x 16 pc.

Accessories	Settings
 granite-enamelled container	  thin thick
	  without high

note When you select the setting “sear” “without”, please add liquid before you start the cooking process. With all other searing settings, the SelfCooking Center 5 Senses will request you to add liquid.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Goulash, stew	2x 3 kg	3x 5 kg	3x 10 kg	5x 5 kg	5x 10 kg	10x 5 kg	10x 10 kg

Accessories	Settings
 granite-enamelled container	  thin thick
	  without with
	  short long

note With the “thin” setting, you can extend the cooking time exactly to the minute at the end of the cooking process using “next”.



Braise



Never cook braised dishes without a sauce or stock. The buzzer after the searing phase signals that you can add liquid. When you have selected “without” you can add liquid before loading. You will not be requested to add liquid after the searing settings.

You will get a particularly good result when you cover the food. When you select “braise” “thin”, enter the time required for the braising process. The cooking time can be set exactly to the minute under “time”, the core temperature probe does not have to be set.

If required, you can braise a wide range of different types of meat in one load. Lamb shanks together with roulades, braised beef, osso bucco, pickled beef, goulash and stew. The pieces of meat may also be of different sizes. Insert the core temperature probe into the smallest piece of meat. Make sure that the hold phase is long enough to ensure that the larger products reach the desired core temperature.

To braise smaller pieces of meat, such as goulash, skewer 2-3 pieces on the CT probe. Then put them back in the sauce.

If necessary, you can press the “finishing” button to bring your food up to serving temperature at the end of the braising process.



Simmer

For all larger pieces of meat that are typically prepared in liquid, such as aitchbone, casserole meat, smoked loin of pork, ham and boiling sausage. Also excellently suitable for making terrines.



Options



Hold



Continue with transfer



New load

Cooking parameters

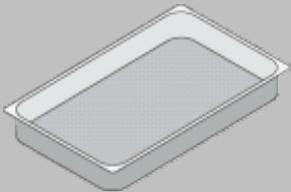


You will get an even more tender result by using “gentle”, the cooking time is extended.



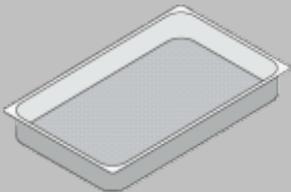
“rare” e.g. poached fillet of veal, “well done” is used for aitchbone.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Aitchbone, brisket	2x 3 kg	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Tongue, calf's head, meat stew, belly of pork	2x 3 kg	3x 5 kg	3x 10 kg	5x 5 kg	5x 10 kg	10x 5 kg	10x 10 kg

Accessories	Settings
 <p>CNS container</p>	  <p>gentle fast</p>   <p>rare well done</p>

note For an excellent stock, simply add seasonings, root vegetables, cold water and bones if appropriate to the container. You can reduce weight losses with the delta-T "gentle" setting.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Sausages	40 pc.	60 pc.	120 pc.	100 pc.	200 pc.	200 pc.	400 pc.

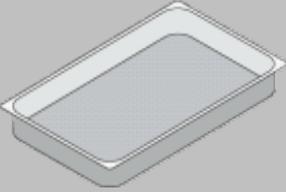
Accessories	Settings
 <p>Container, stainless steel 100 mm</p>	  <p>gentle fast</p>   <p>rare well done</p>

note Cover the sausages completely with water to obtain a more attractive result.



Simmer

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Cured ham, neck, pork hock	2x 3 kg	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Boiled ham	1x 1 kg	2x 2 pc.	2x 4 pc.	3x 2 pc.	3x 4 pc.	6x 2 pc.	6x 4 pc.
Veal; pork shoulder	2x 3 kg	3x 5 kg	3x 10 kg	5x 5 kg	5x 10 kg	10x 5 kg	10x 10 kg
Terrines	2x 3 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg

Accessories	Settings
 <p>Container, stainless steel 100 mm</p>	 <p>gentle fast</p>  <p>rare well done</p>



Check the fill level of your inserts since overflowing liquids could cause injury.



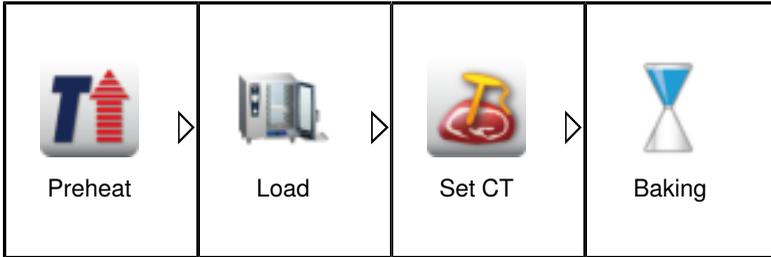
Different sized products can be cooked in a single load. Simply use the “next/ move” function, to do this transfer the core temperature probe from the smallest to the next larger product. “hold” keeps the product at serving temperature, matures and is ready to serve at any time.

To cook a further batch, please select “new load”.



Meat in pastry

Suitable for all products that are to be prepared in a pastry or salt crust such as Beef Wellington, ham in a bread crust, fish in puff pastry or fish in a salt crust.



Slow



New load



Continue with transfer

Cooking parameters



light

dark



rare

well done

3 different moisturing levels can be selected. Moisturing is carried out through the moisturing nozzle in the ratio 1 second pulse/10 seconds pause.

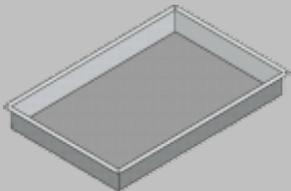
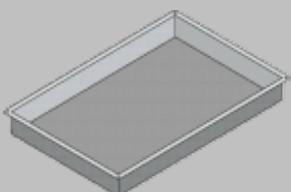
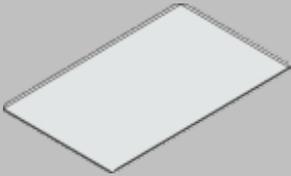
Level 1: 30 seconds moisturing for products which require some humidity at the beginning, e.g. yeast pastries, cream puffs, cookies, bread rolls, baguettes, quiches.

Level 2: 60 seconds moisturing for products that require more humidity, e.g. wholemeal pastries, Danish pastry, brown bread.

Level 3: 90 seconds moisturing for products that require even more humidity, e.g. wholemeal pastries, strudel, butter croissants.



Meat in pastry

<p>Max. load sizes</p> <p>Smoked loin of pork in a bread crust</p>	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
<p>Accessories</p>  <p>granite-enamelled container</p>	<p>Settings</p>   <p>light dark</p>   <p>rare well done</p>						
<p>Max. load sizes</p> <p>Ham in a bread crust; Beef Wellington</p>	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
<p>Accessories</p>  <p>granite-enamelled container</p>	<p>Settings</p>   <p>light dark</p>   <p>rare well done</p>						
<p>Max. load sizes</p> <p>Fish in puff pastry</p>	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
<p>Accessories</p>  <p>Roasting and baking tray</p>	<p>Settings</p>   <p>light dark</p>   <p>rare well done</p>						



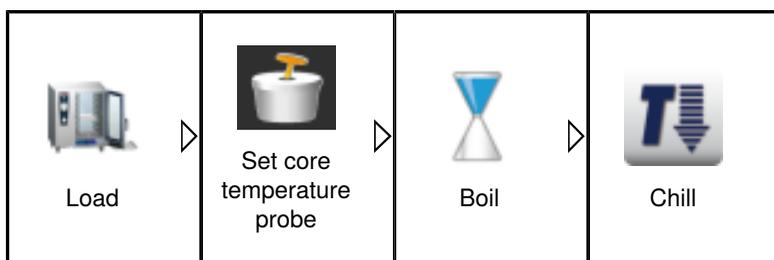
Semi-preserves

For the safe and simple preparation of semi-preserves:

The SelfCookingCenter® 5 Senses is the reliable partner for these products. The monitored and defined cooking duration ensures the products are safely cooked into semi-preserves.

And it really is as easy as that:

- You need a glass/drum as a reference container. Please make a hole for the core temperature probe in the cover of this one container.
- Fill the glass/drums.
- Position the core temperature probe in the glass with the perforated cover.



New load



Use perforated GN containers to prepare preserves.



Semi-preserves



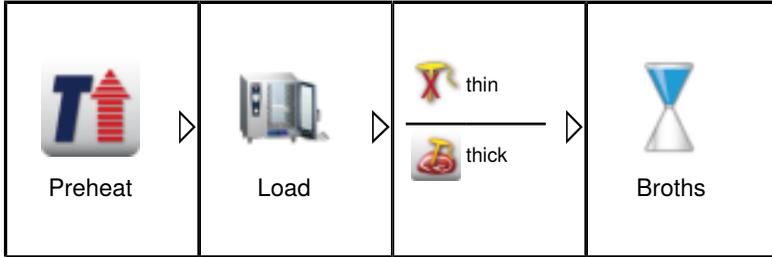
Please do not use the core temperature probe to make a hole in the reference container.
Always use gloves to remove hot containers.



Blanch\ simmer

For different boiled and cooked sausage products in artificial or natural casing in the SelfCookingCenter® 5 Senses.

This produces sliceable and spreadable sausage products just like the butchers makes them. With this application, you can produce most typical boiled and cooked sausage products in the SelfCookingCenter® 5 Senses.



Continue with time



Continue with reinsertion



New load

Cooking parameters



thin thick

For a diameter less than 2 cm select "thin".



low high



short long



thin thick

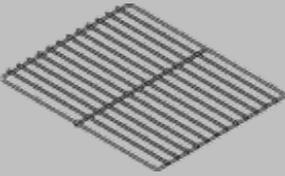
From a diameter of 2 cm select "thick".

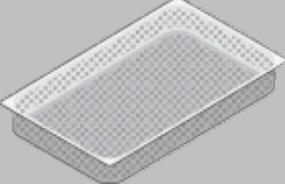


medium well done



Blanch \ simmer

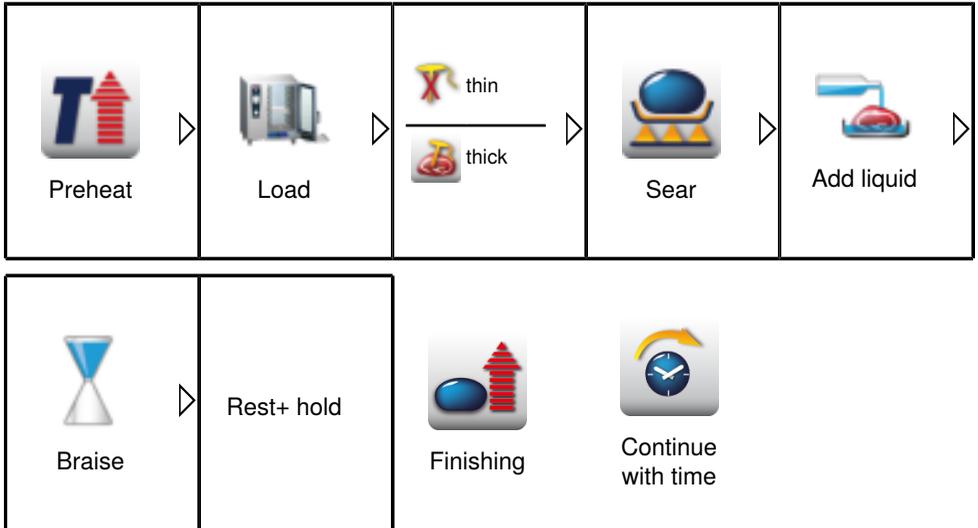
Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Boiled sausage products, such as Jagdwurst (spicy beef and pork sausage), Bierwurst (Bavarian cooked and smoked sausage), Gelbwurst (Bavarian pork and veal sausage) in natural or artificial casing	according to size pc.	according to size pc.	according to size pc.	according to size pc.	according to size pc.	according to size pc.
Accessories	Settings					
						
Grid						
note	Please use a grid and hooks to hang the sausages. The sausages should not be touched during cooking.					

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Weißwurst (Bavarian veal sausage)	according to size pc.	according to size pc.	according to size pc.	according to size pc.	according to size pc.	according to size pc.
Accessories	Settings					
						
CNS container, perforated						
note	 <p>With streaky products, such as belly of pork, make sure the core temperature probe penetrates all the layers of tissue so that the temperature is recorded exactly. To achieve an ideal result for knuckles of pork, place these upright in a granite-enamelled container if possible, and set the core temperature probe near to the bone.</p>					



Braise and Hold

For all typical braising dishes such as roulades, pickled beef or osso bucco, as well as for meat cut into small pieces in goulash or stew. Meat that has already been seared can be inserted directly with liquid with the setting “without”. In this setting the meat is kept on a higher temperature overnight.



Cooking parameters



“thin” e.g. for goulash or stew.



Select “without” for products that have already been seared and to which you have already added liquid, “high” for products that you would like to be well browned, such as osso bucco.



Enter the required cooking time.



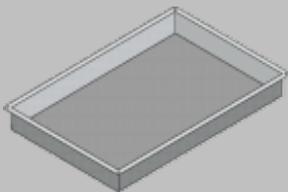
“thick” for roulades, pickled beef or osso bucco.





Braise and Hold

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Lamb shank	2x 6 pc.	3x 10 pc.	3x 20 pc.	5x 10 pc.	5x 20 pc.	10x 10 pc.	10x 20 pc.
Braised beef; pickled beef	2x 3 kg	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Roulades 180 g	2x 8 pc.	3x 24 pc.	3x 48 pc.	5x 24 pc.	5x 48 pc.	10x 24 pc.	10x 48 pc.
Osso bucco	4x 4 pc.	6x 8 pc.	6x 16 pc.	10x 8 pc.	10x 16 pc.	20x 8 pc.	20x 16 pc.

Accessories	Settings
 granite-enamelled container	   

note When you select the setting “sear” “without”, please add liquid before you start the cooking process. With all other searing settings, the SelfCooking Center 5 Senses will request you to add liquid.

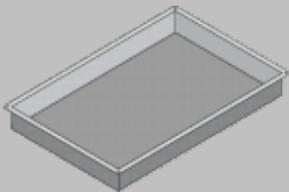


After the meat is done it will be hold on a temperature of 63°C in the core. Due to the higher temperature in the "Holding" step the products mature faster by and you get a soft result. Depending on the product we recommend a holding time (after the unit has shown it is finished) between 2 and 6 hours. If you keep the meat longer you will get a softer result.



Braise and Hold

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Goulash, stew	2x 3 kg	3x 5 kg	3x 10 kg	5x 5 kg	5x 10 kg	10x 5 kg	10x 10 kg

Accessories	Settings
 granite-enamelled container	 thin thick
	 without with
	 short long

note With the "thin" setting, you can extend the cooking time exactly to the minute at the end of the cooking process using "next".



Never cook braised dishes without a sauce or stock. The buzzer after the searing phase signals that you can add liquid. When you have selected "without" you can add liquid before loading. You will not be requested to add liquid after the searing settings.

You will get a particularly good result when you cover the food. When you select "braise" "thin", enter the time required for the braising process. The cooking time can be set exactly to the minute under "time", the core temperature probe does not have to be set.

If required, you can braise a wide range of different types of meat in one load. Lamb shanks together with roulades, braised beef, osso bucco, pickled beef, goulash and stew. The pieces of meat may also be of different sizes. Insert the core temperature probe into the smallest piece of meat. Make sure that the hold phase is long enough to ensure that the larger products reach the desired core temperature.

To braise smaller pieces of meat, such as goulash, skewer 2-3 pieces on the CT probe. Then put them back in the sauce.

If necessary, you can press the "finishing" button to bring your food up to serving temperature at the end of the braising process.



iLC pan fried

Suitable for pan frying meat in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters



With a meat thickness under 2 cm, select "thin".



With a meat thickness from 2 cm, select "thick".

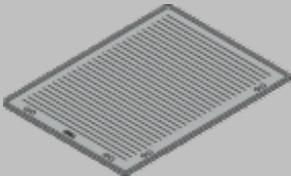


After the preheat phase is complete, the appliance automatically switches to iLevelControl.

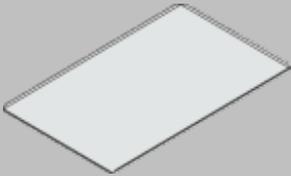


iLC pan fried

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
English breakfast	5x 1 kg	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16 x 3 kg
Satay skewers; Japanese grilled skewers (Yakatori)	4x 1 kg	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg

Accessories	Settings
 <p>Grill and pizza tray</p>	  <p>thin thick</p>   <p>light dark</p>   <p>short long</p>

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Meatballs; sausage	4x 1 kg	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg

Accessories	Settings
 <p>Roasting and baking sheet</p>	  <p>thin thick</p>   <p>light dark</p>   <p>short long</p>

iLC grill

Suitable for grilling meat in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters



With a meat thickness under 2 cm, select "thin".

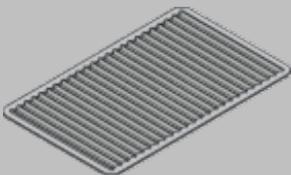


With a meat thickness from 2 cm, select "thick".

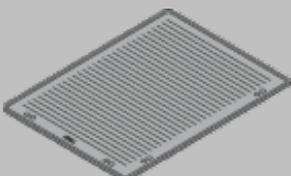
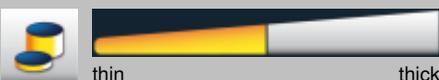


After the preheat phase is complete, the appliance automatically switches to iLevelControl.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Fillet steaks, medium	3x 4 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.

Accessories	Settings
 <p>GriddleGrid</p>	 <p>thin thick</p>  <p>light dark</p>  <p>rare well done</p>

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Lamb cutlets; mignons	3x 10 pc.	3x 15 pc.	3x 30 pc.	5x 15 pc.	5x 30 pc.	10x 15 pc.	10x 30 pc.
Piccole grigliate; meat skewers / satay	3x 1 kg	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg

Accessories	Settings
 <p>Grill and pizza tray</p>	 <p>thin thick</p>  <p>light dark</p>  <p>short long</p>

Fish



Roast

All types of fish, with or without skin, marinated or on a bed of vegetables, filleted or whole, are roasted very succulent and crispy, for example salmon fillet or steak, whole trout or fillet of perch.

Steaming

Recommended for fish or shellfish of all kinds, whole or filleted. Also suitable for the production of fine fish terrines.

Grill

All types of fish, with or without skin, are grilled very succulent and crispy, for example salmon fillet or steak, whole trout or fillet of perch.

Breaded

Breaded fish of all kinds, such as pollack, fish fingers or breaded plaice become crispy, golden brown and succulent.

Octopus

Suitable for especially tender octopus and cuttlefish.

Fish in pastry

For the classic preparation of fish in pastry.

iLC pan fried

Suitable for roasting fish in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC grill

Suitable for grilling fish in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC steamed

Suitable for steaming fish in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

Scan and enjoy the video

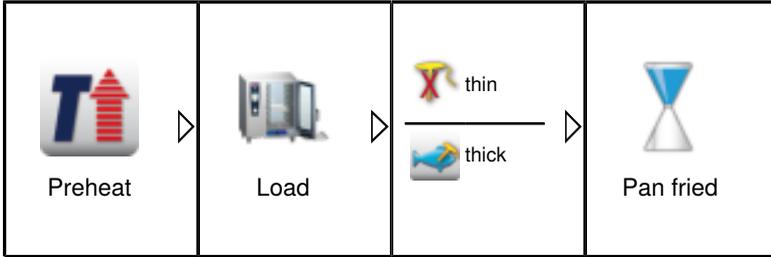


Pan fried



Pan fried

All types of fish, with or without skin, marinated or on a vegetable bed, fillets or whole, are particularly succulent and crispy after roasting or grilling, such as salmon fillet or steak, whole trout or perch fillet.



Options



Next



New load

Cooking parameters



thin thick

Select "thin" e.g. for trout and plaice fillets, scallops and prawns.



light dark

Select "light" for very tender and sensitive products.



short long



thin thick

Select "thick" for whole fish and thicker fillet pieces over 2 cm.



light dark

"dark" is suitable for products where a high degree of browning/grill pattern is desired.

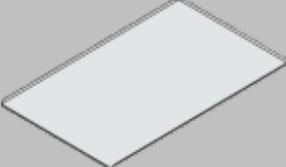


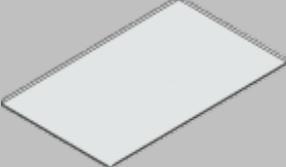
rare well done

Select "rare" e.g. for tuna and thicker scallops, "well done" for whole fishes.



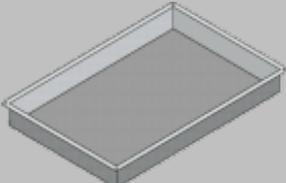
Pan fried

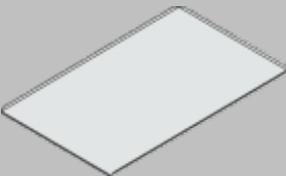
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Salmon steak	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
 Roasting and baking tray	  thin thick						
	  light dark						
	  rare well done						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Trout; sea bass; sea bream	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
 Roasting and baking tray	  thin thick						
	  light dark						
	  rare well done						



Pan fried

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Pesce al forno; trout with a herb crust; marinated fish	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories  Container, granite enamelled 20 mm	Settings   thin thick						
	  light dark						
	  rare well done						
note Different sized products can be cooked in a single load. Simply use the “next/move” function, to do this transfer the core temperature probe from the smallest to the next larger product.							

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Diced salmon; red mullet fillet; giant prawns; fish kebabs; sardines; herrings; thin fish fillets; tilapia fillets	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories  Roasting and baking tray	Settings   thin thick						
	  light dark						
	  short long						



Pan fried



The best roasting results are obtained if you brush the fish with oil or clarified butter first. This is particularly important if you want to coat the fish with flour. If you place the fish on julienned vegetables and deglaze with a little white wine or rice wine after baking, the resulting stock will make a wonderful sauce. When using whole fish, please make sure you insert the core temperature probe at a thick spot close to the spine of the fish.

Giant prawns with shell are particularly aromatic and succulent if you inject a soft, aromatic butter mixture under the scored shell after washing, and then chill the giant prawns. The butter melts during the frying process and seasons the giant prawns “from the inside”.

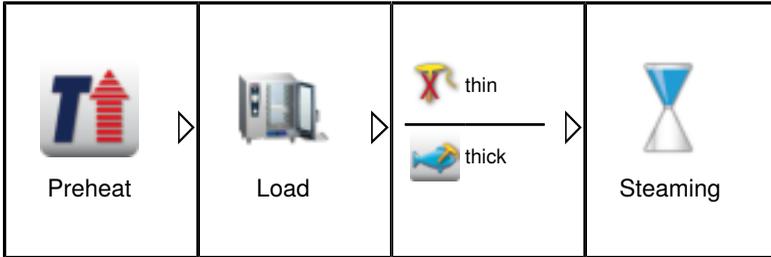
For fish kebabs, place the wooden skewers in water for a short time to prevent them burning.

To cook a further batch, please select “new load”.



Steamed

Recommended for fish or shellfish of all kinds, whole or fillets. Also suitable for producing delicious fish terrines.



Options



Next



New load

Cooking parameters



Select "thin" e.g. for trout roulades, rolled sole and turbot fillet under 2 cm.



Select "thick" for whole fish, thick fillet pieces and terrines.



Select "rare" e.g. for fillet of salmon and cod, turbot and trout roulades, "well done" for pollack, carp fillet, trout soufflé and centrepiece fish.



Steamed

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Salmon fillet; cod fillet; trout roulades, turbot	6x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
	 thin thick						
Perforated container	 rare well done						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Whole fish as a centrepiece	6x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Pollack; carp fillet; fish terrines; rolled sole	6x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
	 thin thick						
Perforated container	 rare well done						

note Different sized products can be cooked in a single load. Simply use the “next/move” function, to do this transfer the core temperature probe from the smallest to the next larger product.



Steamed

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Mussels; clams	6x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
	  thin thick						
Perforated container	  short long						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Calamari; seafood cocktail, frozen; prawns	6x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
	  thin thick						
Perforated container	  short long						
note	Ideal for producing salads or antipasti. You can select the cooking time exactly to the minute using the “thin” setting. The core temperature probe does not have to be set. You can extend the cooking time exactly to the minute using “next”.						



For terrines or timbales, use the positioning aid to insert the CT probe vertically into the middle of the mould from above.

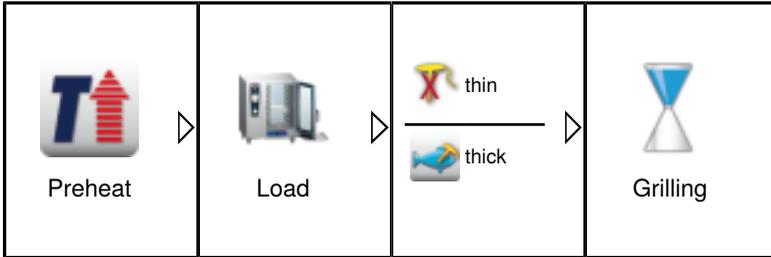
If you add white wine and light-coloured root vegetables to the container, this will give a good base for fish sauces together with the fish stock that is produced.

If you want to steam whole fish for use as centrepieces, fill the cavity of the fish with aluminium foil. This will help you to shape the centrepiece, and the fish will remain upright.

You can also cook different-sized products at the same time. Simply use the “next” function.

Grill

All types of fish, with or without skin, are particularly succulent and crispy after grilling, such as salmon fillet or steak, trout, mackerel or perch fillet.



Options



Next

Cooking parameters



Select "thin" e.g. for trout and plaice fillets, scallops and prawns.



Select "light" for very tender and sensitive products.



Select "thick" for whole fish such as sea bream, salmon steaks, monk fish and thicker fillet pieces over 2 cm.



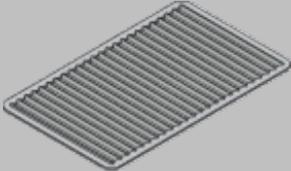
"dark" is suitable for products where a high degree of browning/grill pattern is desired.

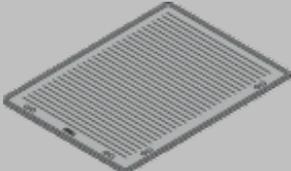


Select "rare" e.g. for tuna and thicker scallops, "well done" for whole fishes.



Grill

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Salmon cutlet; monk fish; halibut	3x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
 CombiGrill® grid	  thin thick						
	  light dark						
	  rare well done						
note	Please ensure the product is thick enough to achieve an optimum result on the CombiGrill grid.						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Scallops; giant prawns with / without shell; fillet of Dover sole; tuna steak; swordfish steak	3x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
 Grill and pizza tray	  thin thick						
	  light dark						
	  short long						
note	You can select the cooking time exactly to the minute using the “thin” setting. The core temperature probe does not have to be set. You can extend the cooking time exactly to the minute using “next”. A minimum thickness of 3 cm is recommended for tuna and swordfish.						



Grill

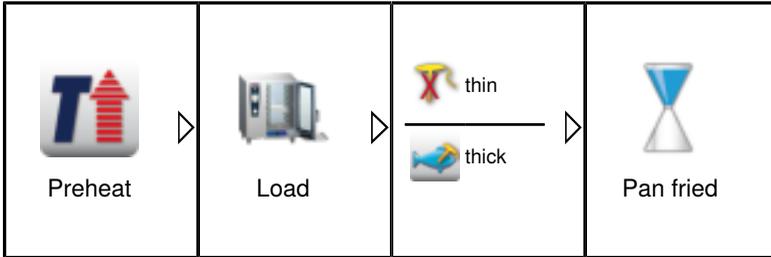


The CombiGrill grid gives you an excellent grilling pattern. The best grilling results are obtained if you brush the fish with oil or clarified butter first. Place well-chilled raw fish on the CombiGrill grid for a particularly nice grilling result. Giant prawns with shell are particularly aromatic and succulent if you inject a soft butter mixture under the scored shell after washing, and then chill the giant prawns. The butter melts during the frying process and seasons the giant prawns “from the inside”.



Breaded

Breaded fish of all types, such as pollack, fish fingers or breaded plaice are crispy, golden-brown and succulent.



Options



Next



New load

Cooking parameters



Select "thin" for fish fingers, thinner pollack fillet and breaded sole goujons.



Choose your personal preferred result from "light" to "dark".



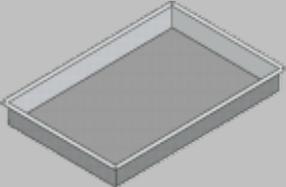
Select "thick" for breaded plaice and other thicker fish pieces over 2 cm.

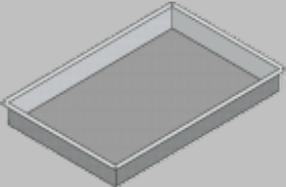


Choose the medium setting e.g. for breaded pike-perch and perch fillet as well as for fish nuggets and fingers. "well done" for whole, breaded fish such as plaice, fillet of ocean perch and pollack.



Breaded

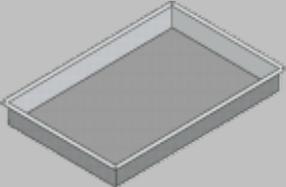
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN		
Pollack fillet; ocean perch fillet; plaice, whole	4x 4 pc.	6x 1.5 pc.	6x 3 pc.	10x 1.5 pc.	10x 3 pc.	20x 1.5 pc.	20x 3 pc.		
Accessories  granite-enamelled container	Settings								
								thin	thick
								light	dark
							rare	well done	

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN		
Pike-perch with crust; perch in herb breadcrumbs; hoki fillet in coconut breadcrumbs	4x 4 pc.	6x 1.5 pc.	6x 3 pc.	10x 1.5 pc.	10x 3 pc.	20x 1.5 pc.	20x 3 pc.		
Accessories  granite-enamelled container	Settings								
								thin	thick
								light	dark
							rare	well done	
note	Use the low browning level for fish with breadcrumb mixtures containing desiccated coconut, nuts or herbs. Different sized products can be cooked in a single load. Simply use the “next/move” function, to do this transfer the core temperature probe from the smallest to the next larger product.								



Breaded

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Fish nuggets; fish fingers; sole goujons, breaded	3x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg

Accessories	Settings
 granite-enamelled container	  thin thick
	  light dark
	  short long

note You can select the cooking time exactly to the minute using the "thin" setting. The core temperature probe does not have to be set. You can extend the cooking time exactly to the minute using "next".



Breaded products brown best if they are brushed evenly on both sides with clarified butter, oil or fat. The addition of paprika beneath the breadcrumbs also helps browning. There are also special fats that promote browning available.



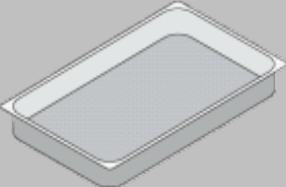
Octopus

Suitable for octopus, pulpo and squid.



Cooking parameters

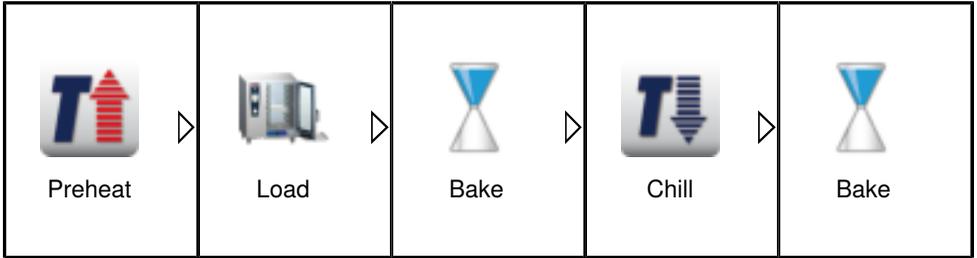


Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Squid; octopus; pulpo	2x 2 kg	3x 3 kg	3x 6 kg	5x 3 kg	5x 6 kg	10x 3 kg	10x 6 kg
Accessories	Settings						
 CNS container							
note	After preheating, place the octopus or the squid into the unit and insert the core temperature probe into the thickest part. This will give you a wonderful tender result. You can also cook directly in the stock if required.						



Fish in pastry

For the classic preparation of fish in pastry. Please follow our preparation instructions.



Humidification



Rest

Cooking parameters



light

dark

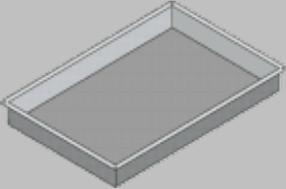


juicy

well done



Fish in pastry

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Salmon trout; zander; sea bass	4 pc.	9 pc.	18 pc.	15 pc.	30 pc.	30 pc.	60 pc.
Accessories  Container, granite-enamelled, 20 mm	Settings   light dark   juicy well done						
note	The actual load quantity depends on the size of the fish used.						



iLC pan fried

Suitable for roasting fish in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters



Select "thin" for trout and fillets of plaice, scallops and prawns for example.



Select "thick" for whole fish and thicker fish fillets over 2 cm.

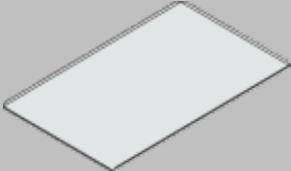


After the preheat phase is complete, the appliance automatically switches to iLevelControl.



iLC pan fried

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Salmon chunks; fillet of red mullet; king prawns; fish skewers; sardines; herring; think fish fillets; tilapia fillet	4x 1 kg	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg

Accessories	Settings	
 Roasting and baking sheet	 thin	 thick
	 light	 dark
	 short	 long

iLC grill

Suitable for grilling fish in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters



Select "thin" for trout and fillets of plaice, scallops and prawns for example.



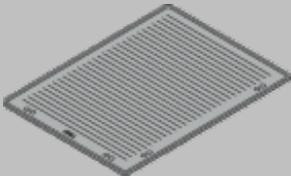
Select "thick" for whole fish and thicker fish fillets over 2 cm.



After the preheat phase is complete, the appliance automatically switches to iLevelControl.



iLC grill

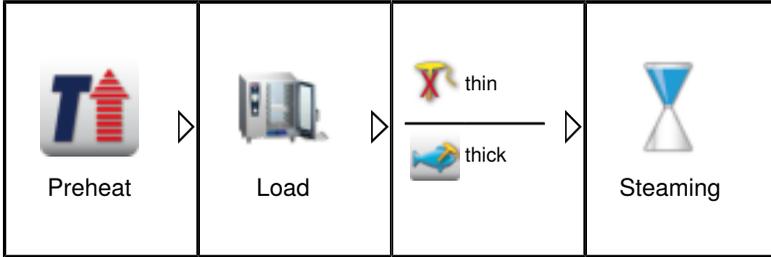
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Scallops; king prawns with/without shell; fillet of sole; tuna steak; swordfish steak	3x 1 kg	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg
Accessories	Settings						
	  <div style="display: flex; justify-content: space-between; width: 100%;"> thin thick </div>						
Grill and pizza tray	  <div style="display: flex; justify-content: space-between; width: 100%;"> light dark </div>						
	  <div style="display: flex; justify-content: space-between; width: 100%;"> short long </div>						
note For tuna and swordfish, a minimum thickness of 3 cm is recommended.							



iLC steamed

Suitable for steaming fish in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters



Select "thin" for trout and fillets of plaice, scallops and prawns for example.



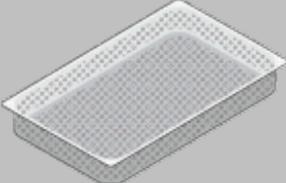
Select "thick" for whole fish and thicker fish fillets over 2 cm.

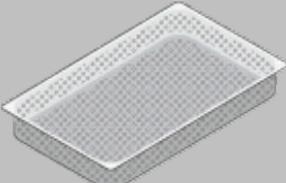


After the preheat phase is complete, the appliance automatically switches to iLevelControl.



iLC steamed

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Mussels; clams	6x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
	  thin thick						
CNS container, perforated	  low high						
	  short long						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Calamari; seafood cocktail, frozen; prawns	6x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
	  thin thick						
CNS container, perforated	  low high						
	  short long						
note	Ideal for the production of salads or antipasti. With the "thin" setting, you can select the cooking time to the minute. The core temperature probe does not need to be set. With "continue", you can extend the cooking time by the minute.						



Egg dishes dessert



Bake dessert

For all puddings such as rice pudding, curd, nut, bread or semolina, which are made of cold or raw ingredients. Also suitable for fresh or frozen strudel and convenience products such as Kaiserschmarrn, mini pancakes or baked apples.

Scrambled fried eggs

For cooking scrambled egg, omelettes, tortillas and fried eggs.

Steam dessert

Suitable for steamed dumplings, yeast dumplings and plum pudding as well as other steamed desserts of different sizes.

Poached boiled eggs

For hen's eggs, soft, medium or hard-boiled. Also suitable for poached eggs or eggs in the glass.

Stew fruit

For cooking fruits by adding liquid.

Egg custard

Suitable for egg garnish, crème brûlée, crème caramel, crema catalana and flans as well as soft vegetable timbales.

Soufflé

Suitable for cooking soufflés.

iLC fried

Suitable for pan frying egg dishes for à la carte service or for production. You work on a rolling basis here with iLC.

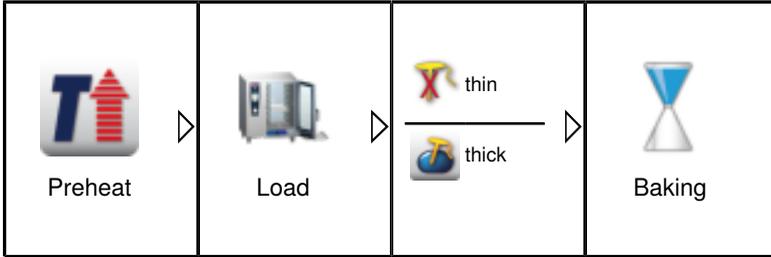
iLC steam

Suitable for pan frying egg dishes for à la carte service or for production. You work on a rolling basis here with iLC.



Bake dessert

For all puddings such as rice pudding, curd, nut, bread or semolina, which are made of cold or raw ingredients. Also suitable for fresh or frozen strudel and convenience products such as Kaiserschmarrn, mini pancakes or baked apples.



Humidity level



Moisturing



Slow



Continue with time



New load

Cooking parameters



Select "thin" for all pancakes and crepes.



Select "thick" for puddings and strudel.

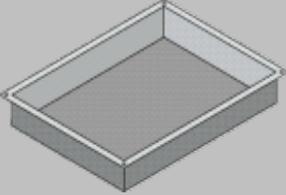


Choose your personal preferred result from "light" to "dark".



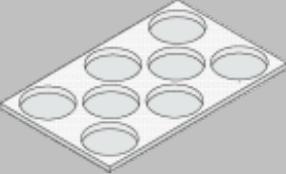
Bake dessert

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Sweet puddings; apple crumble	3x 2/3 GN	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN
Baked apples	3x 16 pc.	3x 24 pc.	3x 48 pc.	5x 24 pc.	5x 48 pc.	10x 24 pc.	10x 48 pc.
Strudel	3x 2/3 GN	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN

Accessories	Settings
 <p>Granite-enamelled container, 40 mm / roasting and baking tray</p>	 <p>thin thick</p>  <p>light dark</p>

note You will get a better result for baked apples and strudel if you select humidity level two.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Pancakes	4x 5 pc.	6x 8 pc.	6x 16 pc.	10x 8 pc.	10x 16 pc.	20x 8 pc.	20x 16 pc.
Crepes	4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

Accessories	Settings
 <p>Multibaker/container, granite-enamelled 20 mm</p>	 <p>thin thick</p>  <p>light dark</p>  <p>short long</p>

note The time can be set exactly to the minute. You will get a better result for pancakes and crepes if you select humidity level two.



You can choose moisture for a nice shiny crust. With “slow” you reduce the fan wheel speed for very small or sensitive products.
 Depending on the product, you can set the humidity levels as well as moisture. For rice pudding or curd pudding, leave the humidity level without marking. For strudel and other puddings as well as desserts with flaky pastry, choose humidity level one. With products such as baked apples, baked apple dumplings or convenience dumplings, select humidity level two.



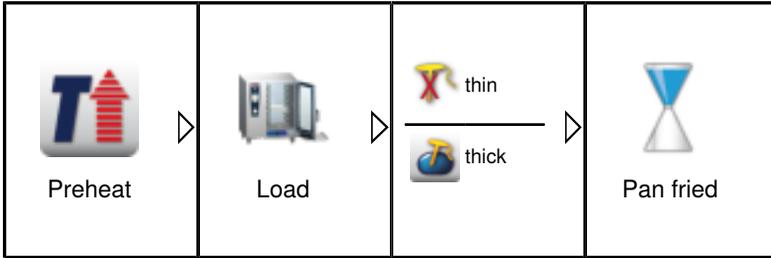
Bake dessert

If you would like to cook a further batch, please select “new load”. You can extend the cooking time exactly to the minute using “next”.



Scrambled fried eggs

For cooking scrambled egg, omelettes, tortillas and fried eggs.



Options



Continue with time



New load

Cooking parameters



Select "thin" for all fried eggs and omelettes.

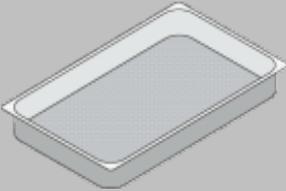


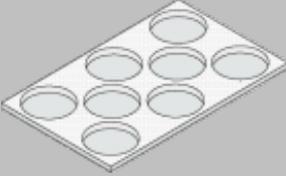
Select "thick" for tortillas and thick scrambled eggs.





Scrambled fried eggs

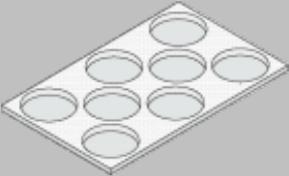
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Scrambled egg	4x 1,5 l	3x 3 l	3x 6 l	5x 3 l	5x 6 l	10x 3 l	10x 6 l
Accessories  Containers, stainless steel	Settings						
	  thin thick						
	  light dark						
	  soft firm						
note Quickly stir through the scrambled egg at the end of the process. This gives the typical scrambled texture.							

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Fried egg; thin omelette	4x 5 pc.	6x 8 pc.	6x 16 pc.	10x 8 pc.	10x 16 pc.	20x 8 pc.	20x 16 pc.
Potato tortillas; French toast	4x 5 pc.	6x 8 pc.	6x 16 pc.	10x 8 pc.	10x 16 pc.	20x 8 pc.	20x 16 pc.
Accessories  Multibaker	Settings						
	  thin thick						
	  light dark						
	  short long						
note Lightly oil the Multibaker.							



Scrambled fried eggs

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Omelette, thick	6x 1 kg	6x 8 kg	6x 16 kg	10x 8 kg	10x 16 kg	20x 8 kg	20x 16 kg
Vegetable omelette; ham omelette	6x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Potato tortillas in GN	4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

Accessories	Settings
 Multibaker	  thin thick
	  light dark
	  soft firm

note Lightly oil the container for the omelette.

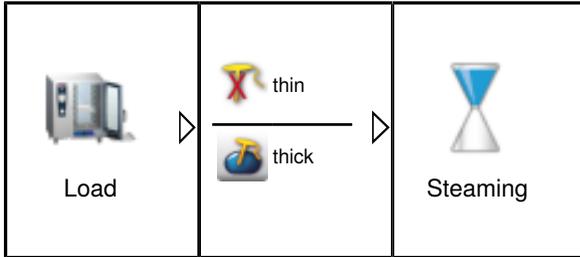


The best way to produce filled omelettes is to first make the omelette, add the filling (e.g. ham or cheese) and then fold it.
 To cook a further batch, please select “new load”. You can extend the cooking time exactly to the minute using “next”.



Steam desserts

Suitable for steamed dumplings, yeast dumplings and plum pudding as well as other steamed desserts of different sizes.



Options



Proving



Continue with time



New load

Cooking parameters



Select "thin" for small products.



Select "thick" for yeast or steamed dumplings.



Steam desserts

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Steamed dumplings	4x 6 pc.	3x 24 pc.	3x 48 pc.	5x 24 pc.	5x 48 pc.	10x 24 pc.	10x 48 pc.
Yeast dumplings	4x 6 pc.	3x 15 pc.	3x 30 pc.	5x 15 pc.	5x 30 pc.	10x 15 pc.	10x 30 pc.

Accessories	Settings
 <p>Stainless steel container, CNS, perforated</p>	 <p>thin thick</p>



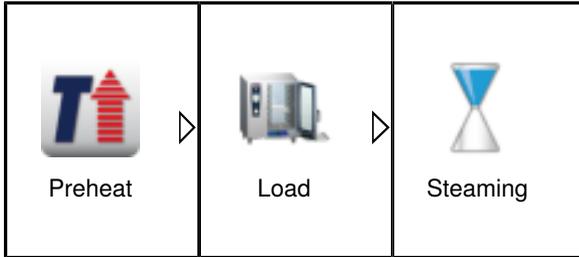
When using fresh yeast doughs, choose a cooking step before steaming to achieve an optimum result.

If you would like to cook a further batch, please select “new load”. Under “thin” you can extend the cooking time exactly to the minute using “next”.



Poached boiled eggs

For hen's eggs, soft, medium or hard-boiled. Also suitable for poached eggs or eggs in the glass.



Options



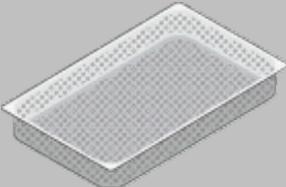
Hold



New load

Cooking parameters

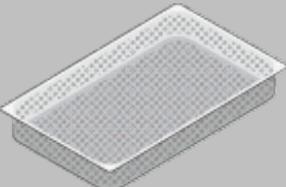


Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Egg, soft, size M	6x 30 pc.	6x 30 pc.	6x 60 pc.	10x 30 pc.	10x 60 pc.	20x 30 pc.	20x 60 pc.
Accessories  Stainless steel container, CNS, perforated	Settings   <p style="text-align: center;">soft hard-boiled</p>   <p style="text-align: center;">small large</p>						



Poached boiled eggs

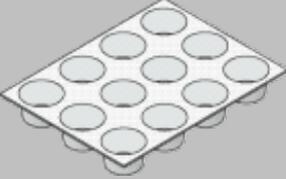
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Egg, medium, size M	6x 30 pc.	6x 30 pc.	6x 60 pc.	10x 30 pc.	10x 60 pc.	20x 30 pc.	20x 60 pc.
Accessories	Settings						
 Stainless steel container, CNS, perforated	  soft hard-boiled						
	  small large						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Egg, hard-boiled, size M	6x 30 pc.	6x 30 pc.	6x 60 pc.	10x 30 pc.	10x 60 pc.	20x 30 pc.	20x 60 pc.
Accessories	Settings						
 Stainless steel container, CNS, perforated	  soft hard-boiled						
	  small large						



Poached boiled eggs

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Poached eggs, size M	3x 12 pc.	3x 12 pc.	3x 24 pc.	5x 12 pc.	5x 24 pc.	10x 12 pc.	10x 24 pc.

Accessories	Settings
 <p>Muffin and timbale moulds</p>	  <p>soft hard-boiled</p>   <p>small large</p>
<p>note The best way to produce poached eggs is to grease the muffin and timbale mould with butter before you add the eggs.</p>	

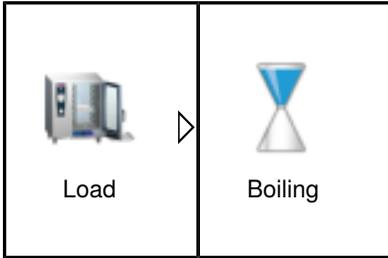


There is no need to add water when boiling eggs.
 To cook a further batch, please select “new load”.



Stew fruit

For cooking fruits by adding liquid.



Continue with time



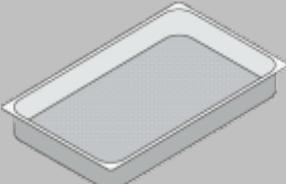
New load

Cooking parameters



short

long

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Fruits with liquid	3x 5 kg	3x 10 kg	5x 5 kg	5x 10 kg	10x 5 kg	10x 10 kg
Accessories	Settings					
	  short long					
Container, CNS						



If you would like to cook a further batch, please select “new load”. You can extend the cooking time exactly to the minute using “next”.

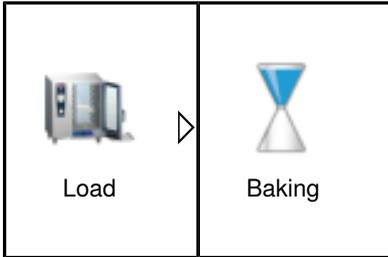


Do not use high proof alcohol!



Egg custard

Suitable for egg garnish, crème brûlée, crème caramel, crema catalana and flans as well as soft vegetable timbales.



Continue with time



New load

Cooking parameters



gentle

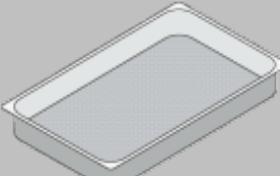
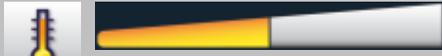
normal

Select "slow" if you would like a particularly smooth result.



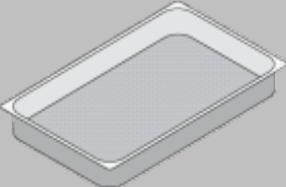
short

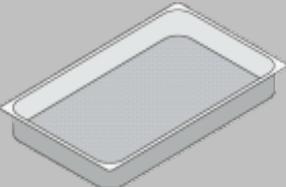
long

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Egg garnish/custard	4x 1,5 l	6x 2 l	6x 4 l	10x 2 l	10x 4 l	20x 2 l	20x 4 l
Accessories	Settings						
	 <p>gentle normal</p>  <p>short long</p>						
Container, CNS							
note	To prepare a custard base, mix whole egg with milk in a ratio of 1:1. Season to taste. You can use this method to produce both sweet and savoury custards. We recommend that you cover your container to prevent a skin forming during cooking.						



Egg custard

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Crème caramel; crème brûlée; crema catalana	4x 2/3 GN	3x 2 GN	3x 4 GN	5x 2 GN	5x 4 GN	10x 2 GN	10x 4 GN
Accessories	Settings						
	  gentle normal						
Container, CNS	  short long						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Broccoli flan; beetroot flan; potato flan; sweet vanilla flan	4x 2/3 GN	3x 2 GN	3x 4 GN	5x 2 GN	5x 4 GN	10x 2 GN	10x 4 GN
Accessories	Settings						
	  gentle normal						
Container, CNS	  short long						
note	You can produce flans with different flavours, e.g. sweet with chocolate or with fruit. If you select the "slow" setting, the mixture will not bubble and the result will be particularly uniform. However, this will greatly increase the cooking time..						



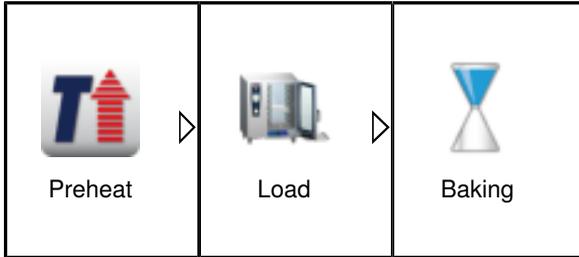
If you are making flans from particularly watery vegetables, you can increase the proportion of egg for a firmer end result.

A ratio of whole egg to pureed vegetables of 1:1 is generally used.



Soufflé

Suitable for cooking soufflés.



Continue
with time



New load

Cooking parameters



light

dark

Choose your personal preferred result from
“light” to “dark”.

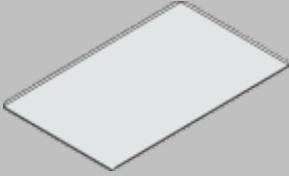


small

large



Soufflé

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Soufflé in portion dishes; soufflé, convenience in portion dishes, small chocolate cakes with semi-liquid centre	3x 12 pc.	3x 24 pc.	5x 12 pc.	5x 24 pc.	10x 12 pc.	10x 24 pc.
Accessories	Settings					
	  light dark   small large					
Roasting and baking trays						

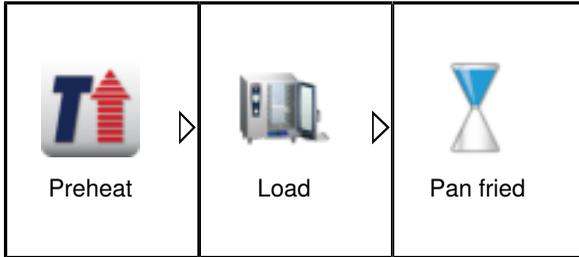


Always place the filled soufflé dishes in a stainless steel container and fill the container with cold water (water bath). Load the two together after preheating. You can place the soufflé mixture in a buttered and sugared dish and freeze it. You can then take the mixture directly from the freezer and bake it fresh.



iLC fried

Suitable for pan frying egg dishes for à la carte service or for production. You work on a rolling basis here with iLC.



Cooking parameters



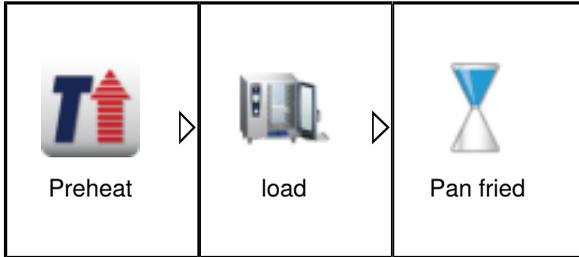
After the preheating phase has finished, the unit automatically changes to iLevelControl.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Fried egg; thin omelette	4x 5 pc.	6x 8 pc.	6x 16 pc.	10x 8 pc.	10x 16 pc.	20x 8 pc.	20x 16 pc.
Potato tortillas; French toast							
Accessories	Settings						
 Multibaker note Lightly oil the Multibaker.							

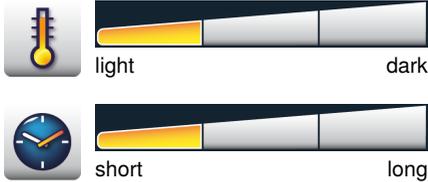


iLC steam

Suitable for pan frying egg dishes for à la carte service or for production. You work on a rolling basis here with iLC.



Cooking parameters

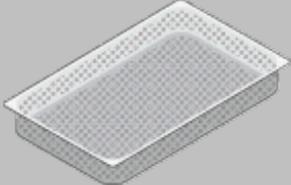


After the preheating phase has finished, the unit automatically changes to iLevelControl.

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Egg, soft, size M	6x 30 pc.	6x 60 pc.	10x 30 pc.	10x 60 pc.	20x 30 pc.	20x 60 pc.
Accessories  Perforated container, stainless steel	Settings  					
Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Egg, medium, size M	6x 30 pc.	6x 60 pc.	10x 30 pc.	10x 60 pc.	20x 30 pc.	20x 60 pc.
Accessories	Settings 					



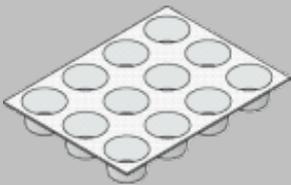
iLC steam

 <p>Perforated container, stainless steel</p>	  <p>short large</p>
---	--

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Egg, hard-boiled, size M	6x 30 pc.	6x 60 pc.	10x 30 pc.	10x 60 pc.	20x 30 pc.	20x 60 pc.

<p>Accessories</p>  <p>Perforated container, stainless steel</p>	<p>Settings</p>   <p>low hard-boiled</p>   <p>short large</p>
---	--

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Poached eggs, size M	3x 12 pc.	3x 24 pc.	5x 12 pc.	5x 24 pc.	10x 12 pc.	10x 24 pc.

<p>Accessories</p>  <p>Muffin and timbale moulds</p>	<p>Settings</p>   <p>low hard-boiled</p>   <p>short large</p>
--	--

note The best way to produce poached eggs is to grease the muffin and timbale mould with butter before you add the eggs.



Vegetable side dishes



Roast

Suitable for roast potatoes, even from raw potato slices, wedges, convenience potato products, vegetable burgers and mozzarella sticks.

Fries

Suitable for all commercial pre-fried fries.

Grill

For all kinds of vegetables, such as pepper, courgette, fennel and aubergines, which are served with a perfect grill pattern.

Potato gratin

For potato gratin, pommes boulangère and other potato bakes.

Bake / convenience

For baked potatoes that are conventionally baked in the oven, convenience potato products and small products such as spring rolls and breaded vegetables.

Savoury bakes

All types of pasta or vegetable bakes and paella turn out perfect. Also suitable for gratinated vegetables, such as filled aubergines, peppers and courgettes.

Stewing

Suitable for ratatouille, red cabbage, sauerkraut and stewed onions.

Pasta in sauce

Short pasta such as penne and tortellini can be prepared directly in the sauce without pre-boiling.

Steaming

Here you can steam all kinds of vegetables, whether fresh or frozen and whole potatoes or dumplings.

Steaming rice

Suitable for all kinds of rice and other grains such as barley, couscous or quinoa.



Vegetable side dishes

Sushi rice

Here you can prepare the traditional sushi rice.

Beans/pulses

For all kinds of dried pulses, such as lentils, kidney beans etc., which you can cook from soft to very soft.

iLC roast

Suitable for roasting vegetables in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC grill

Suitable for grilling vegetables in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC steam

Suitable for steaming vegetables in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC bake / convenience

Suitable for baking various products in à la carte service. Here you work on a rolling basis with iLevelControl.

Scan and enjoy the video



Roast



Chips



Stew



Pasta in sauce



Steam

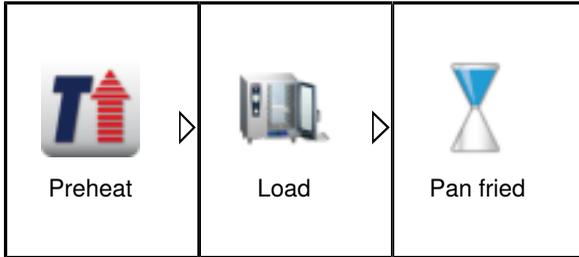


Steamed rice



Roast

Suitable for fried potatoes, including the kind made of raw potato slices, wedges, convenience potato products, veggie burgers and mozzarella sticks.



Options



Continue with time



New load

Cooking parameters



light

dark

Choose your personal preferred result from "light" to "dark".



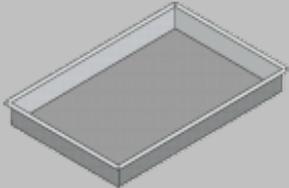
small

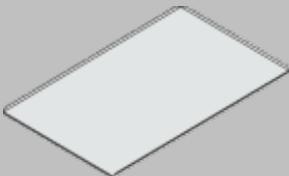
large

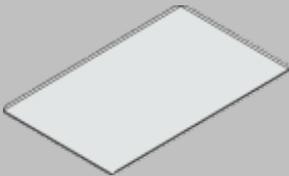
Select "small" for potato slices, for example, "large" for veggie burgers.



Roast

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Roast potatoes	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
							
							
Container, granite-enamelled							
							

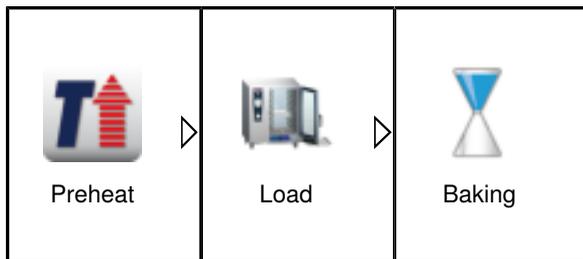
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Convenience potato products	6x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
							
							
Roasting and baking tray							
							

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Mozzarella sticks, frozen onion rings	4x 1 kg	6x 1 kg	6x 2 kg	10x 1 kg	10x 2 kg	20x 1 kg	20x 2 kg
Accessories	Settings						
							
							
Roasting and baking tray							
							



Chips

Suitable for all commonly available pre-fried oven chips.



Options



Continue with time



New load

Cooking parameters



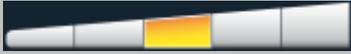
Select "light" for oven chips that have already thawed, the medium setting for frozen products.





Chips

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Oven chips (frozen, chilled)	4x 0,65 kg	6x 1 kg	12x 1 kg	10x 1 kg	20x 1 kg	20x 1 kg	40x 1 kg

Accessories	Settings
 CombiFry	  light dark
	  small large

note Use “small” for oven chips of thickness 7 mm, the medium setting for 9 mm and “large” for 11 mm.



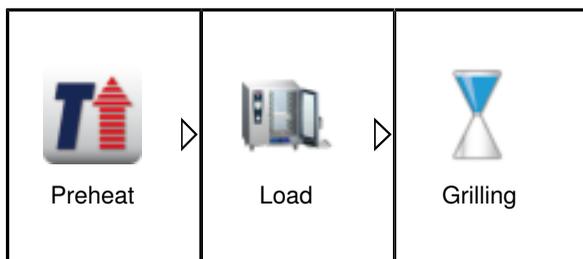
You do not need any additional frying fat or oil.

If you want to enhance the flavour, you can mix a few drops of vegetable oil into the oven chips at the end. Sprinkle with salt after the cooking process if required. The recommended load size for a CombiFry® basket is around 0.75 - 1 kg. To cook a further batch, please select “new load”. You can extend the cooking time exactly to the minute using “next”.



Grill

For all types of vegetables, such as peppers, courgettes, fennel and aubergines, which are served with a perfect grill pattern.



Continue with time

Cooking parameters



Select "light" for sweetcorn and roasted vegetables, a medium setting for slices of courgettes, peppers and aubergines, chicory, tomato halves and oyster mushrooms.

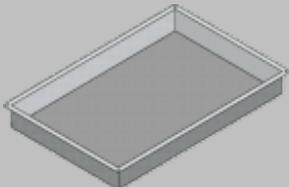


Select "short" for diced vegetables and onions, a medium setting for grilled vegetables. "long" for roasted vegetables and aubergine halves.

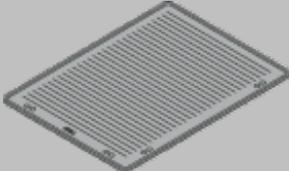


Grill

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Aubergine halves	3x 2/3 GN	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN
Vegetable pieces	4x 1 kg	6x 1 kg	6x 2 kg	10x 1 kg	10x 2 kg	20x 1 kg	20x 2 kg
Diced onions; roasted vegetables	3x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

Accessories	Settings
 <p>Container, granite-enamelled</p>	  <p>light dark</p>   <p>short long</p>

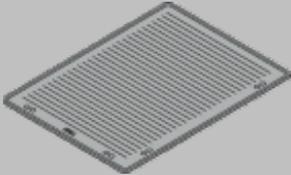
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Courgette slices; pepper slices; aubergine slices; mushroom slices; chicory; fennel slices; oyster mushrooms; tomato halves	6x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

Accessories	Settings
 <p>Grill and pizza tray, roasting and baking tray, granite-enamelled container 20 mm</p>	  <p>light dark</p>   <p>short long</p>

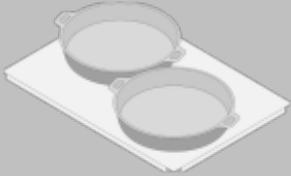


Grill

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Sweetcorn, precooked	3x 2/3 GN	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN

Accessories	Settings
 Grill and pizza tray	  light dark
	  short long
note Sweetcorn can be pre-cooked under “steam vegetables” “thin” in the standard setting.	

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Paella à la carte, pan-size portions; marca for Paella GN	3x 2/3 GN	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN

Accessories	Settings
 Roasting and baking pan	  light dark
	  short long
note 3-5 min. for marca, 10-12 min. with stock, 3 min. with mussels	



Marinate the vegetables with a little olive oil and seasoning for a short time before grilling. After grilling, you can dress the vegetables with balsamic vinegar. You can extend the cooking time if necessary using “next”.



Potato gratin

For potato gratin, potatoes boulangère and other potato bakes.



Options



Continue with time



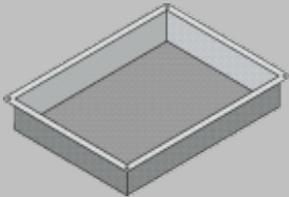
New load

Cooking parameters



light

dark

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Potato gratin, GN 40 mm, potatoes boulangère	4x 1,5 kg	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg
Accessories	Settings						
							
Container, granite enamelled 40mm							



If you would like to cook a further batch, please select “new load”. You can extend the cooking time exactly to the minute using “next”.



Bake / convenience

For baked potatoes that are conventionally baked in the oven, convenience potato products and small products such as spring rolls and breaded vegetables.



Options



Continue with time



New load

Cooking parameters



Select "thin" e.g. for convenience potato products and small products e.g. spring rolls



Choose your personal preferred result from "light" to "dark".



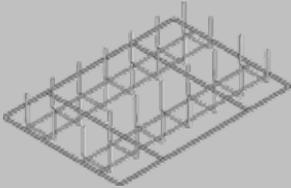
Select "thick" for baked potatoes that are conventionally baked in the oven.



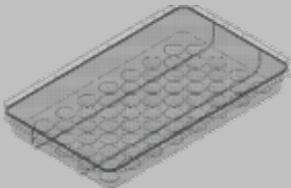


Bake / convenience

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Baked potatoes	4x 1,5 kg	3x 21 pc.	3x 42 pc.	5x 21 pc.	5x 42 pc.	10x 21 pc.	20x 42 pc.

Accessories	Settings
 <p>PotatoBaker</p>	  <p>thin thick</p>   <p>light dark</p>
note	With the PotatoBaker you shorten cooking time by up to 50 %.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Convenience potato products (croquettes, rösti, Macaire potatoes, potato turnovers)	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Spring rolls	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Mozzarella sticks	4x 1 kg	6x 1 kg	6x 2 kg	10x 1 kg	10x 2 kg	20x 1 kg	20x 2 kg

Accessories	Settings
 <p>CombiFry</p>	  <p>thin thick</p>   <p>light dark</p>   <p>short long</p>
note	You do not need any additional frying fat or oil. The fat content of your convenience potato products is far below that of conventional preparation methods. Sprinkle with salt after the cooking process if required. The recommended load size for a CombiFry® basket is around 0.75 - 1 kg.

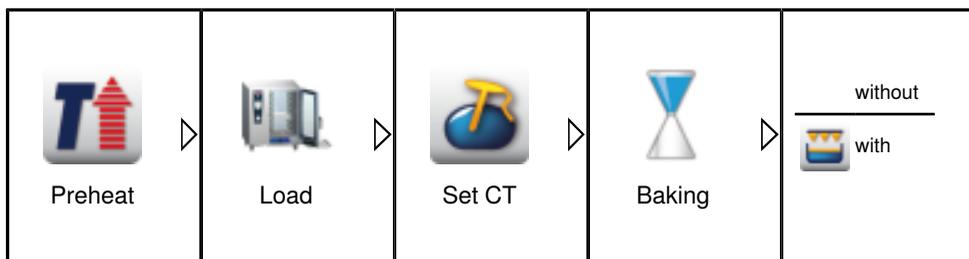


Baked potatoes do not have to be wrapped in aluminium foil before baking. To cook a further batch, please select “new load”.



Savoury bakes

All types of pasta or vegetable soufflés (bakes) and paella work perfectly here. Also suitable for vegetable gratins, such as stuffed aubergines, peppers and courgettes.



Options



Continue with time



New load

Cooking parameters



For products where you do not want a crust or want to finish later, select "without".

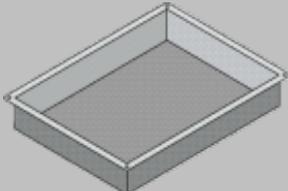


Choose your personal preferred result from "light" to "dark".

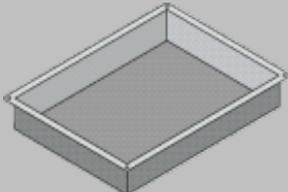


Savoury bakes

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
	Pasta bake; vegetable bake; vegetable gratin; filled aubergines; Quiche Lorraine; onion flan; chicory au gratin; broccoli au gratin	3x 1,5 kg	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg

Accessories	Settings
 Container, granite enamelled 40 mm	  without with
	  light dark

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
	Paella without marca	4x 1,5 kg	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg

Accessories	Settings
 Container, granite enamelled 40 mm	  without with



For thin vegetable pieces or slices, insert the core temperature probe into several slices and use the positioning aid.

If you select “gratinate”, your bake will automatically get a nice crispy topping at the end of the cooking process.

To cook a further batch, please select “new load”. You can extend the cooking time exactly to the minute using “next”.



Stew

Suitable for e.g. ratatouille, red cabbage, sauerkraut and lightly braised onions.



Options



Continue
with time



New load

Cooking parameters



low

high

Select "low" e.g. for red cabbage and sauerkraut, "high" for ratatouille. If you select level two to four, you will be requested to add liquid following the searing stage. This is omitted for level one.

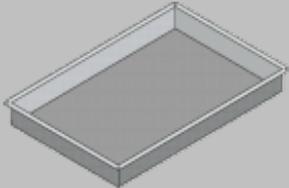
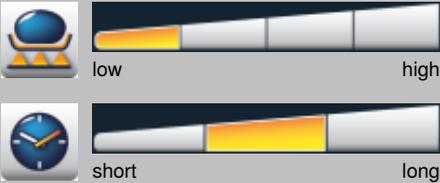


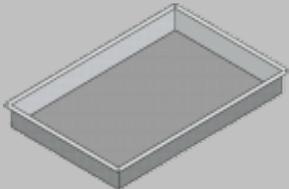
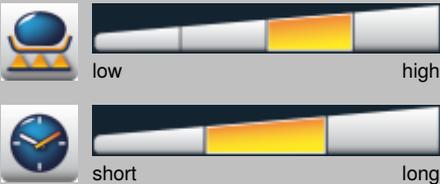
short

long



Stew

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Sauerkraut; red cabbage	4x 1,5 kg	3x 4 kg	3x 8 kg	5x 4 kg	5x 8 kg	10x 4 kg	10x 8 kg
Accessories	Settings						
							
Container, granite-enamelled							

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Ratatouille	4x 1,5 kg	3x 4 kg	3x 8 kg	5x 4 kg	5x 8 kg	10x 4 kg	10x 8 kg
Onion slices	6x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
							
Container, granite-enamelled							



If you would like to cook a further batch, please select “new load”. You can extend the cooking time exactly to the minute using “next”.



Pasta in sauce

Short dry pasta, such as penne and tortellini, are added directly to the sauce without being pre-cooked.



Options



Continue with time



New load

Cooking parameters



short

long

Please enter the time stated on the pasta packaging and your pasta will be cooked perfectly al dente.

Place the dry pasta in a GN container and mix them with cold sauce.

Since dry pasta absorbs liquid during cooking, you should add water to the sauce you select for cooking.

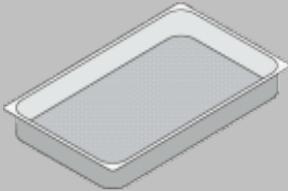
For the best results the container must be covered with a lid (e.g. 20 measurement GN container) during the entire cooking process.

Use 1.5 litres sauce and 1.5 litres water for 1 kg pasta.



Pasta in sauce

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Penne all'arrabbiata; farfalle in tomato sauce; elbow pasta in cream sauce; tortellini in ham and cream sauce; panzerotti in cream sauce	4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

Accessories	Settings
 Container, CNS	 short long



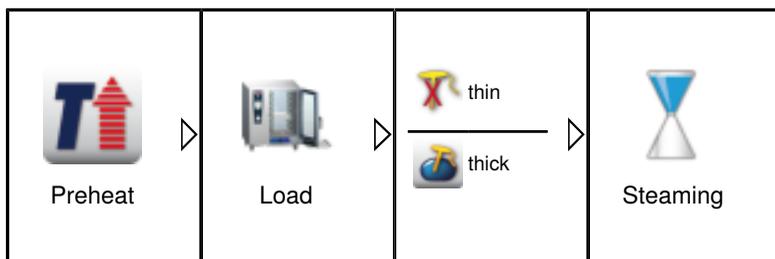
Only very small or short types of dry pasta are suitable for the “pasta in sauce” process. The finished pasta is suitable for serving directly.

To cook a further batch, please select “new load”. You can extend the cooking time exactly to the minute using “next”.



Steam

Here you can steam all kinds of vegetables, whether fresh or frozen, as well as whole potatoes or dumplings.



Options



Continue with time



New load

Cooking parameters



Select "thin" for vegetables such as mangel-tout, spinach and sliced onions.



Select "thick" for whole potatoes and dumplings.

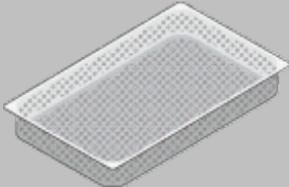


Choose the degree of firmness according to your own taste. Select a medium setting for potatoes and dumplings.

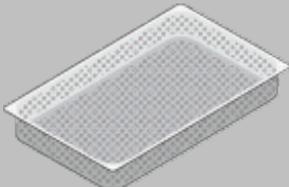


Steam

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Spinach	4x 1,5 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Mange-tout, Chinese leaves; leek; carrots; turnips; cauliflower; broccoli	6x 1,5 kg	3x 5 kg	3x 10 kg	5x 5 kg	5x 10 kg	10x 5 kg	10x 10 kg
convenience pasta; convenience gnocchi; convenience raviolli	6x 1 kg	3x 4 kg	3x 8 kg	5x 4 kg	5x 8 kg	10x 4 kg	10x 8 kg

Accessories	Settings
 <p>Stainless steel container, CNS, perforated</p>	  <p>thin thick</p>   <p>low high</p>   <p>short long</p>

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Potatoes	4x 2 kg	6x 4 kg	6x 8 kg	10x 4 kg	10x 8 kg	20x 4 kg	20x 8 kg
Dumplings (bread or potato dumplings)	4x 18 pc.	3x 28 pc.	3x 56 pc.	5x 28 pc.	5x 56 pc.	10x 28 pc.	10x 56 pc.

Accessories	Settings
 <p>Stainless steel container, CNS, perforated</p>	  <p>thin thick</p>   <p>firm soft</p>



Steamed rice

Suitable for all types of rice and other grain dishes such as barley, couscous or quinoa.



Options



New load

Cooking parameters



short long

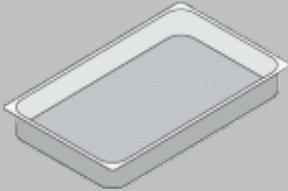
You will find the different cooking times listed below.

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
	Rice pudding 1:3	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg
Accessories	Settings					
 Container, CNS						
	short long					



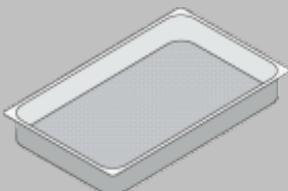
Steamed rice

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Basmati rice; jasmine rice 1:1.5	4x 1 kg	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg

Accessories	Settings
 Container, CNS	  short long

note Select 18 minutes. You can replace the cooking water with coconut milk.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Long-grain rice; parboiled rice; bulgur wheat; quinoa; instant rice	4x 1 kg	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg

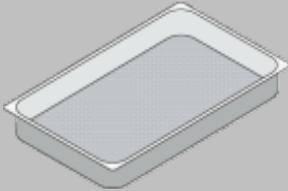
Accessories	Settings
 Container, CNS	  short long

note Select 20 minutes. You can prepare different rice dishes at the same time.

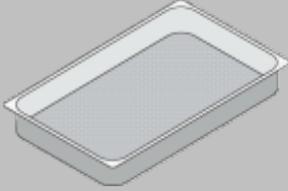


Steamed rice

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Sticky rice; barley	4x 1 kg	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg

Accessories	Settings
 <p>Container, CNS</p> <p>note Select 22 minutes.</p>	  <p>short long</p>

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Camargue rice (red); wild rice	4x 1 kg	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg

Accessories	Settings
 <p>Container, CNS</p> <p>note Select 30 minutes for wild rice, 25 for Camargue rice.</p>	  <p>short long</p>



Steamed rice



To prepare rice, fill a CNS container with washed rice and cover this with cold water (depending on the type of rice, use a ratio of between 1.8 (long-grain) and 2.5 (round-grain) parts water per part of rice).

If you want to prepare a complete dish such as a chicken biriani, simply add vegetables, meat or strips of poultry directly to the uncooked rice together with your seasonings and sauces and cook it all together.

Depending on the type of sauce and vegetables, it may be possible to reduce the proportion of water for preparation. To cook a further batch, please select "new load".



Sushi rice

Here's how to prepare traditional sushi rice.



Options



New load

Cooking parameters

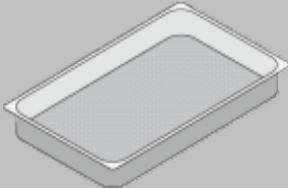


You will find the different cooking times listed below.



Sushi rice

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Sushi rice	4x 1 kg	6x 2.1 kg	6x 4.2 kg	10x 2.1 kg	10x 4.2 kg	20x 2.1 kg	20x 4.2 kg

Accessories	Settings
 Container, CNS	  short long



To prepare rice, fill a CNS container with washed sushi rice that has been steeped for an hour. Cover the rice with cold water (ratio of 1.1 litres of water per kg of sushi rice).

Weight the CT probe with a spoon so that the probe cannot move upwards during cooking.

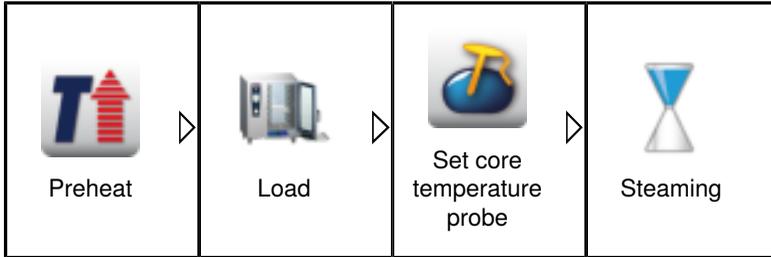
Sushi rice must be covered during cooking.

To cook a further batch, please select “new load”.



Beans/pulses

For all kinds of dried pulses, such as lentils, kidney beans etc., which you can cook from soft to very soft.



Options



Continue
with time



New load

Cooking parameters



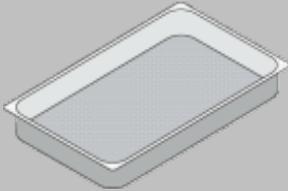
short

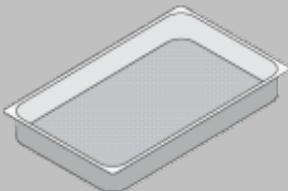
long

Select a short cooking time for red or yellow lentils for example and a long cooking time for black beans.



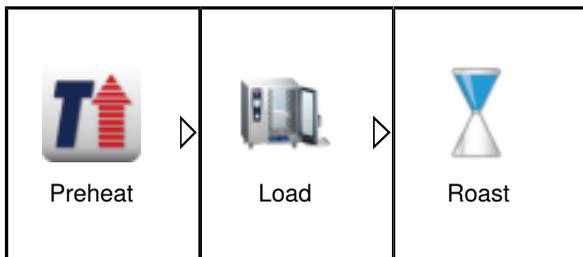
Beans/pulses

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Black beans; kidney beans	4x 1 kg	6x 1 kg	12x 1 kg	10x 1 kg	20x 1 kg	20x 1 kg	40x 1 kg
Accessories	Settings						
	  short long						
CNS container, 65mm	<p>note Wash the beans and add three parts liquid (water) to one part beans. Soak the beans overnight if possible. The beans can be cooked uncovered. Use more liquid depending on the type of bean.</p>						

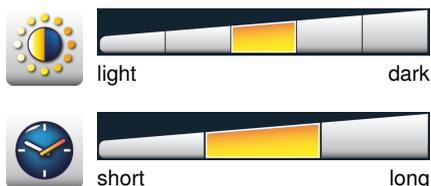
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Yellow and red lentils.	4x 1 kg	6x 1 kg	6x 2 kg	10x 1 kg	10x 2 kg	20x 1 kg	20x 2 kg
Accessories	Settings						
	  short long						
CNS container, 65mm	<p>note Wash the lentils and add three parts liquid (water) to one part beans. Soak the lentils overnight if possible. The lentils can be cooked uncovered. Use more liquid depending on the type of lentil.</p>						

iLC roast

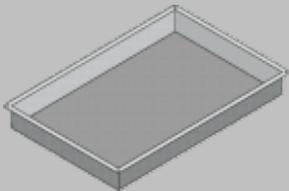
Suitable for roasting vegetables in à la carte service or for production. Here you work on a rolling basis with iLevelControl.



Cooking parameters

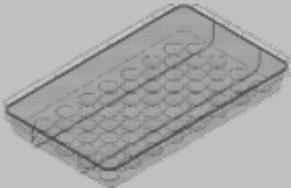


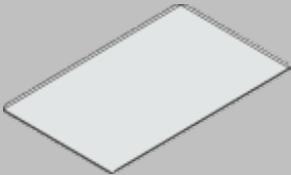
After the preheat phase is complete, the appliance automatically switches to iLevelControl.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Roast potatoes, precooked	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories  Container, granite-enamelled, 20 mm	Settings  light dark  short long						



iLC roast

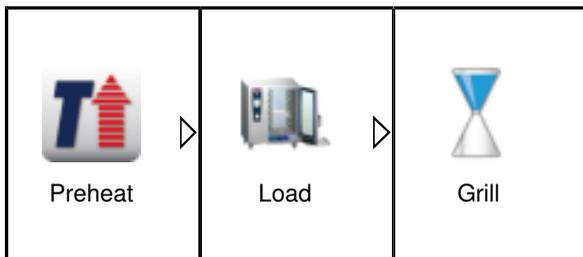
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Convenience potato products	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
	  light dark						
	  short long						
CombiFry®							

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Mozzarella sticks; frozen onion rings	4x 1 kg	6x 1 kg	6x 2 kg	10x 1 kg	10x 2 kg	20x 1 kg	20x 2 kg
Accessories	Settings						
	  light dark						
	  short long						
Roasting and baking sheet							



iLC grill

Suitable for grilling vegetables in à la carte service or for production. Here you work on a rolling basis with iLevelControl.



Cooking parameters



light

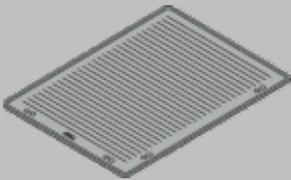
dark



short

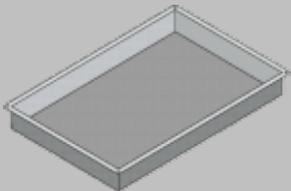
long

After the preheat phase is complete, the appliance automatically switches to iLevelControl.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Courgette slices; pepper slices; aubergine slices; mushroom slices; chicory; fennel slices; oyster mushrooms; tomato halves	6x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Accessories	Settings						
 Grill and pizza tray; roasting and baking sheet; container, granite-enamelled 20 mm	 						
	 						



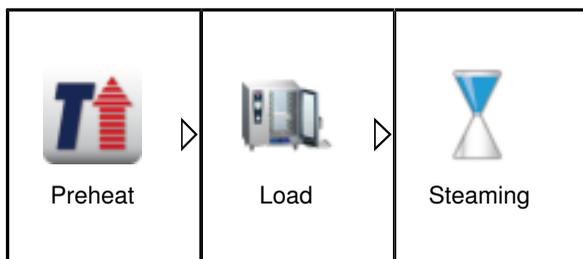
iLC grill

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Paella à la carte, portion pans; Marca for paella GN	3x 2/3 GN	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN
Accessories	Settings						
	  light dark						
Container, granite-enamelled	  short long						
note	3-5 mins for Marca, 10-12 mins with stock, 3 mins with mussels						



iLC steam

Suitable for steaming vegetables in à la carte service or for production. Here you work on a rolling basis with iLevelControl.



Cooking parameters



low high



short long

After the preheat phase is complete, the appliance automatically switches to iLevelControl.



iLC steam

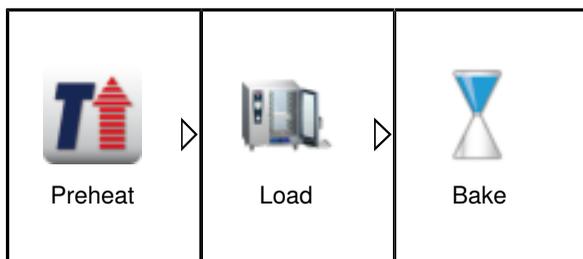
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Spinach	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Sugar snap peas; Chinese cabbage; leek; carrots; kohlrabi; cauliflower; broccoli	4x 1,5 kg	6x 2 kg	6x 4 kg	10x 2 kg	10x 4 kg	20x 2 kg	20x 4 kg
Convenience pasta; convenience gnocchi; convenience pasta pockets	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg

Accessories	Settings
 <p>CNS container, perforated</p>	  <p>low high</p>   <p>short long</p>



iLC bake / convenience

Suitable for baking various products in à la carte service. Here you work on a rolling basis with iLevelControl.



Cooking parameters



light

dark

Select your personal desired result from "light" to "dark".



short

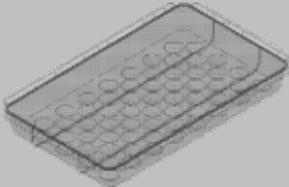
long

After the preheat phase is complete, the appliance automatically switches to iLevelControl.



iLC bake / convenience

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Convenience potato products (croquettes, hash browns, potatoes macaire, filled potatoes)	6x 0,75 kg	6x 1 kg	6x 2 kg	10x 1 kg	10x 2 kg	20x 1 kg	20x 2 kg
Spring rolls	6x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Mozzarella sticks	6x 0,75 kg	6x 1 kg	6x 2 kg	10x 1 kg	10x 2 kg	20x 1 kg	20x 2 kg

Accessories	Settings
 <p>CombiFry</p>	  <p>light dark</p>   <p>short long</p>
<p>note You do not need any additional frying fat or oil. The fat content of convenience potato products is far below conventional preparation methods. Add salt after cooking if required. The recommended load quantity for a CombiFry® basket is approximately 0.75 - 1 kg.</p>	



Baked goods



Bread / bread rolls

For baking bread and bread rolls, both fresh and semi-baked to baker's quality. In order to meet the various requirements of fresh dough or semi-baked products, the baking process can be adapted to the final product by selecting the proving or flash steam options.

Cream puffs/ éclairs

For sensitive pastries from choux pastry which require a specific climate. The special process structure guarantees a stable crust and wonderful light and airy puffs or éclairs using sensitive humidity regulation.

Yeast leavened cakes

For baking fresh yeast dough pastries, such as yeast loaves, yeast buns, yeast dough with a fruit topping. You will get light and airy and perfectly browned cakes.

Pretzel products

For baking top quality pretzel products like fresh soft pretzels from the baker.

Cookies/ biscuits

For baking short pastry products, such as cookies, biscuits and short pastry bases, with excellent uniformity and quality.

Croissant/ danish

For pastries that must be leavened before baking, such as puff pastry or Danish pastries, bagels or white bread rolls. For small and light pastries, select a light fan speed with the "rest" option.

Sponge cake

For cakes and sponge bases of all kinds which can be prepared with the core temperature probe or with your personal baking time.

Pizza

For baking (yeast) dough with toppings on a preheated grill and pizza tray, or on roasting and baking sheets. For a more crunchy base on the pizza like from the restaurant, we recommend the use of our grill and pizza tray.

Cheesecake

For cheesecakes of all kinds in different forms, such as the German cheesecake with browning, which can be baked with four different browning levels, or a New York-style cheesecake, which is prepared without browning.



Baked goods

Proving

The "proving" process is ideal for yeast and sourdough.

Soft bread rolls

For baked goods with a browned surface and a soft crust. You can bake bread rolls such as burger buns, raisin, milk or chocolate rolls. The higher humidity ensures that the products form a crust.

Meringue

Suitable for meringue-based pastries, such as Italian, Swiss or classic meringue.

Puff pastry

For baking puff pastry products, such as sweet and savoury filled pockets and pies. You will get light and airy and perfectly browned baked products.

iLC pizza

Suitable for the rolling production of various pizzas in à la carte service. Here you will work in the iLC view.

iLC Bake

Suitable for baking various products in à la carte service. Here you will work with iLC on a rolling basis.

iLC danish

Load Danish pastries on a rolling basis and bake them fresh when required - iLevelControl danish makes this possible. Cooking results like in the croissant/danish process, but with the full flexibility of iLevelControl.

iLC pretzel products

Load pretzel products on a rolling basis and bake them fresh when required - iLevelControl Pretzel products makes this possible. Cooking results like in the pretzel products process, but with the full flexibility of iLevelControl.

Scan and enjoy the video



Baking



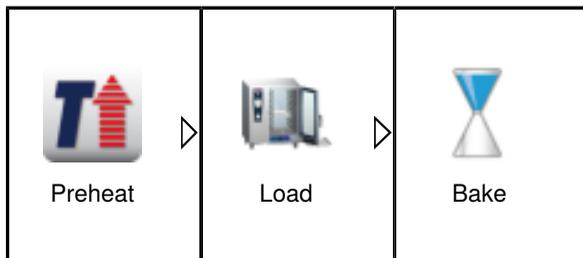
Croissant/Danish



Pizza

Bread / bread rolls

For baking bread and bread rolls, both fresh and semi-baked to baker's quality. In order to meet the various requirements of fresh dough or semi-baked products, the baking process can be adapted to the final product by selecting the proving or flash steam options.



Cooking volumes



Flash steam



Continue with time



New load

Cooking parameters



light dark

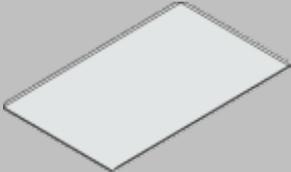
Select your personal desired result from "light" to "dark".

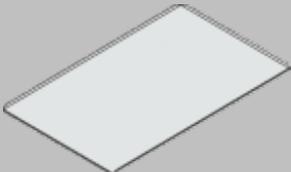


short long



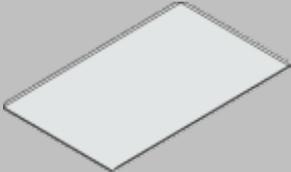
Bread / bread rolls

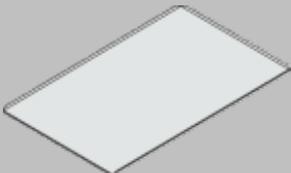
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Bread rolls, fresh dough	4x 8 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.
Accessories  Roasting and baking sheet	Settings						
	  light dark						
	  short long						
	 Stage 2						
	 Stage 3						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Bread rolls, fresh dough (proved separately, e.g. in proving cabinet)	4x 8 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.
Accessories  Roasting and baking sheet	Settings						
	  light dark						
	  short long						
	 Stage 3						



Bread / bread rolls

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Bread rolls, semi-baked	4x 8 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.
Accessories	Settings						
 Roasting and baking sheet	  light dark						
	  short long						
	 Stage 1						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Bread	2x 2 pc.	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Accessories	Settings						
 Roasting and baking sheet	  light dark						
	  short long						
	 Stage 3						
	 Stage 2						
note	Please follow the recommended dough processes when preparing bread, due to the different flours and doughs.						



Bread / bread rolls

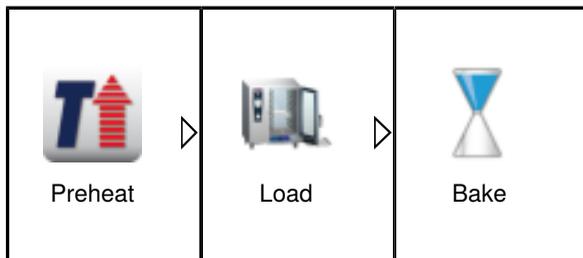


When selecting with proving, there is the option of scoring the baked goods after proving. The "new batch" final option is not available if the "proving volumes" option has been selected beforehand. Choose your personal desired result from "light" to "dark" and a proving duration from "short" to "long" for products that still have to prove. In general, the following rule applies: The greater the quantity of dough, the longer the proving time. With "continue", you can extend the baking time by the minute.



Cream puffs/éclairs

For sensitive pastries from choux pastry which require a specific climate.
The special process structure guarantees a stable crust and wonderful light and airy puffs or éclairs using sensitive humidity regulation.



Flash steam



Rest



Continue
with time



New load

Cooking parameters



light

dark

Select your personal desired result from
"light" to "dark".

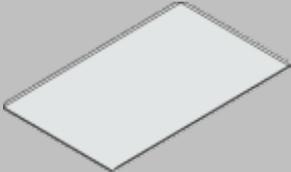


short

long



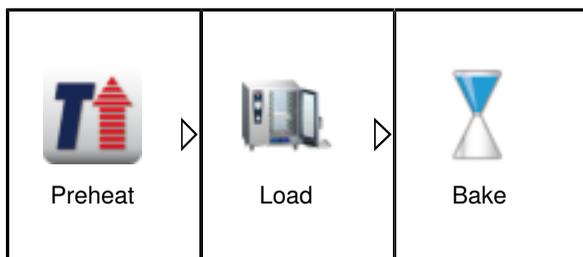
Cream puffs/éclairs

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Cream puffs	4x 6 pc.	6x 8 pc.	6x 16 pc.	10x 8 pc.	10x 16 pc.	20x 8 pc.	20x 16 pc.
Accessories  Roasting and baking sheet	Settings  light dark  short long  Stage 1						



Yeast leavened cakes

For baking fresh yeast dough pastries, such as yeast loaves, yeast buns, yeast dough with a fruit topping. You will get light and airy and perfectly browned cakes.



Cooking volumes



Flash steam



Continue with time



New load

Cooking parameters



light

dark

Select your personal desired result from "light" to "dark".



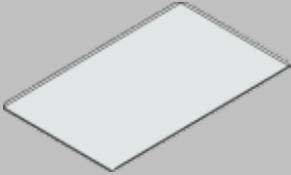
short

long

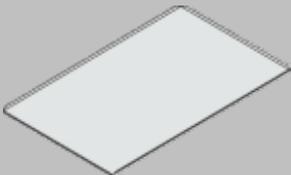


Yeast leavened cakes

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Yeast loaf, fresh dough (proved separately, e.g. in proving cabinet)	2x 2 pc.	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.

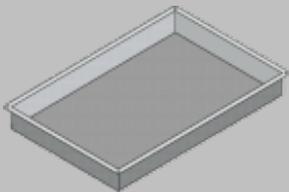
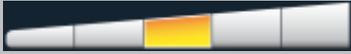
Accessories	Settings
 Roasting and baking sheet	  light dark
	  short long
	 Stage 2

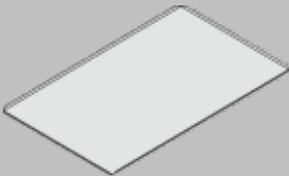
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Yeast load, fresh dough	2x 2 pc.	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.

Accessories	Settings
 Roasting and baking sheet	  light dark
	  short long
	 Stage 3
	 Stage 2



Yeast leavened cakes

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Plum cake	4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Accessories	Settings						
	  light dark						
Container, granite-enamelled	  short long						
	 Stage 2						

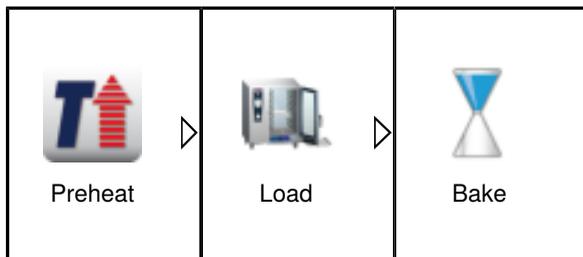
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Rolls, precooked	4x 8 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.
Accessories	Settings						
	  light dark						
Roasting and baking sheet	  short long						
	 Stage 1						



The "new batch" final option is not available if the "proving volumes" option has been selected beforehand. Choose your personal desired result from "light" to "dark" and a proving duration from "short" to "long" for products that still have to prove. In general, the following rule applies: The greater the quantity of dough, the longer the proving time. With "continue", you can extend the cooking time by the minute.

Pretzel products

For baking top quality pretzel products like fresh soft pretzels from the baker. We have optimally adjusted the special climate requirements for baking pretzel products to the SelfCookingCenter® 5 Senses.



Continue
with time

Cooking parameters



light

dark

Select your personal desired result from "light" to "dark".

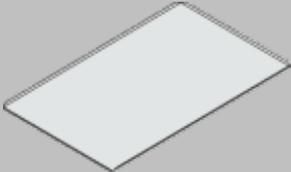


short

long



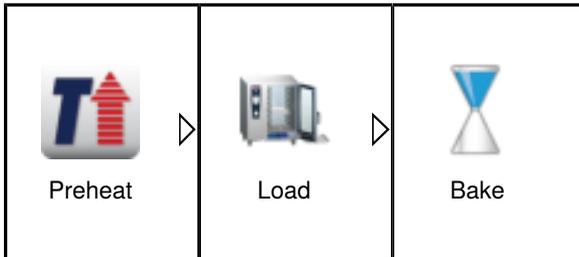
Pretzel products

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Soft pretzels	4x 4 pc.	6x 8 pc.	6x 16 pc.	10x 8 pc.	10x 16 pc.	20x 8 pc.	20x 16 pc.
Accessories  Roasting and baking sheet	Settings   light dark   short long						



Cookies/biscuits

For baking short pastry products, such as cookies, biscuits and short pastry bases, with excellent uniformity and quality.



Rest



Continue
with time



New load

Cooking parameters



light

dark

Select your personal desired result from "light" to "dark".

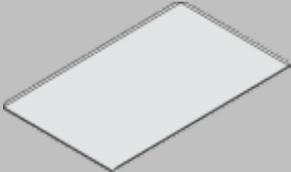


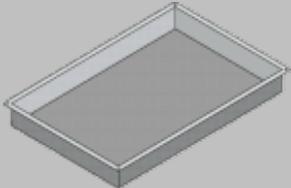
short

long



Cookies/biscuits

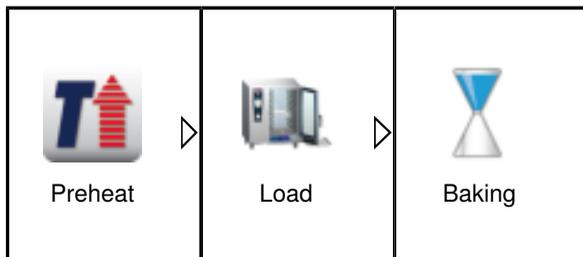
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Short pastry cookies	6x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Accessories	Settings						
 <p>Roasting and baking sheet</p>	  <p>light dark</p>						
	  <p>short long</p>						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Short pastry bases	6x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Accessories	Settings						
 <p>Container, granite-enamelled or spring-form</p>	  <p>light dark</p>						
	  <p>short long</p>						



Croissant/danish

For baked items that need steaming before baking such as flaky pastry or Danish pastry, bagels or products made with white flour. Select a low fan speed using the “slow” option for small and light products.



Slow



Steam baking



Continue with time

Cooking parameters



light

dark

15



short

long

During steam baking, the cooking cabinet is filled with steam at the beginning of the baking process.

Steam baking is particularly suitable for croissants, non-proofed pastry made with white flour or Danish pastry, and can be selected in three different levels/intensities.

Level 1: 3 minutes steam, for bread rolls, fresh or thawed croissants, Danish pastry.

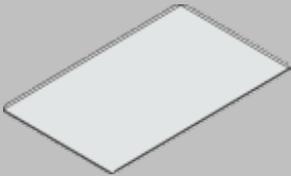
Level 2: 6 minutes steam, for frozen croissants.

Level 3: 9 minutes steam, for pastry with white flour, bagels,



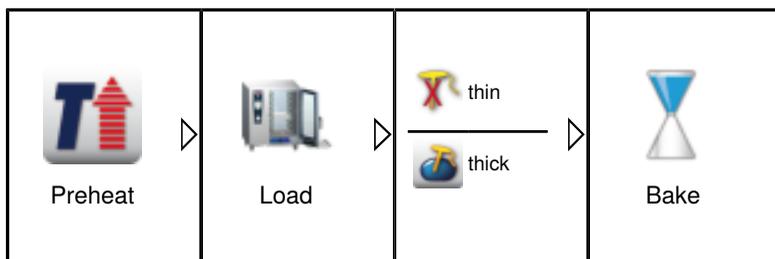
Croissant/danish

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Turnovers; rolls, part-baked; rolls, raw; rolls, frozen	4x 8 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.
Puff pastry strudel	2x 2 pc.	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Croissant, frozen	4x 6 pc.	6x 8 pc.	6x 16 pc.	10x 8 pc.	10x 16 pc.	20x 8 pc.	20x 16 pc.

Accessories	Settings
 <p>Roasting and baking tray</p>	  <p>light dark</p>   <p>short long</p>
<p>note You can adjust the amount of steam in three stages depending on the product.</p>	

Sponge cake

For cakes and sponge bases of all kinds which can be prepared with the core temperature probe or with your personal baking time.



Continue
with time



New load

Cooking parameters



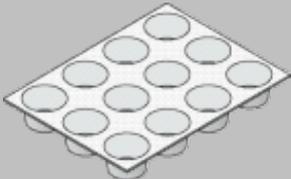
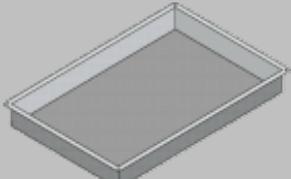
Select your personal desired result from "light" to "dark".



Select your personal desired result from "light" to "dark".

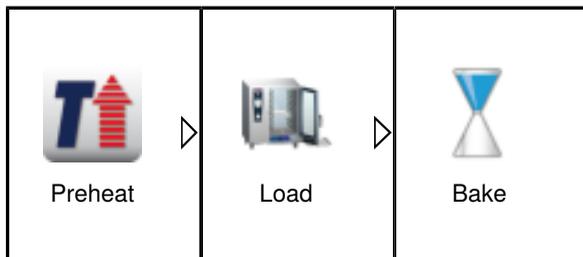


Sponge cake

<p>Max. load sizes</p> <p>Pound cake</p>	<table border="1"> <thead> <tr> <th>6x2/3GN</th> <th>6x1/1GN</th> <th>6x2/1GN</th> <th>10x1/1GN</th> <th>10x2/1GN</th> <th>20x1/1GN</th> <th>20x2/1GN</th> </tr> </thead> <tbody> <tr> <td>2x 2 pc.</td> <td>3x 2 pc.</td> <td>3x 4 pc.</td> <td>5x 2 pc.</td> <td>5x 4 pc.</td> <td>10x 2 pc.</td> <td>10x 4 pc.</td> </tr> </tbody> </table>	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN	2x 2 pc.	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN									
2x 2 pc.	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.									
<p>Accessories</p> <p>Loaf pan</p>	<p>Settings</p> <p>  with without</p> <p>  light dark</p>														
<p>Max. load sizes</p> <p>Muffins</p>	<table border="1"> <thead> <tr> <th>6x2/3GN</th> <th>6x1/1GN</th> <th>6x2/1GN</th> <th>10x1/1GN</th> <th>10x2/1GN</th> <th>20x1/1GN</th> <th>20x2/1GN</th> </tr> </thead> <tbody> <tr> <td>4x 2/3 GN</td> <td>6x 1/1 GN</td> <td>6x 2/1 GN</td> <td>10x 1/1 GN</td> <td>10x 2/1 GN</td> <td>20x 1/1 GN</td> <td>20x 2/1 pc.</td> </tr> </tbody> </table>	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN	4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 pc.
6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN									
4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 pc.									
<p>Accessories</p>  <p>Muffin and timbale mould</p>	<p>Settings</p> <p>  with without</p> <p>  light dark</p> <p>  short long</p>														
<p>Max. load sizes</p> <p>Sponge base (for sponge rolls)</p>	<table border="1"> <thead> <tr> <th>6x2/3GN</th> <th>6x1/1GN</th> <th>6x2/1GN</th> <th>10x1/1GN</th> <th>10x2/1GN</th> <th>20x1/1GN</th> <th>20x2/1GN</th> </tr> </thead> <tbody> <tr> <td>6x 2/3 GN</td> <td>6x 1/1 GN</td> <td>6x 2/1 GN</td> <td>10x 1/1 GN</td> <td>10x 2/1 GN</td> <td>20x 1/1 GN</td> <td>20x 2/1 pc.</td> </tr> </tbody> </table>	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN	6x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 pc.
6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN									
6x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 pc.									
<p>Accessories</p>  <p>Container, granite-enamelled</p>	<p>Settings</p> <p>  with the without</p> <p>  light dark</p> <p>  short long</p>														

Pizza

For baking (yeast) dough with toppings on a preheated grill and pizza tray, or on roasting and baking sheets. For a more crunchy base on the pizza like from the restaurant, we recommend the use of our grill and pizza tray.



Continue
with time



New load

Cooking parameters



light dark

For frozen products, select a lighter browning and extend the time.

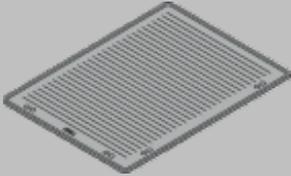


short long



Pizza

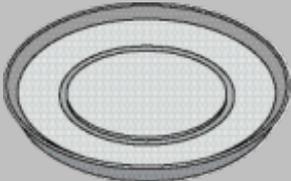
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Mini pizza, frozen	4x 8 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.
Pizza baguette, deep frozen	4x 6 pc.	6x 6 pc.	6x 12 pc.	10x 6 pc.	10x 12 pc.	20x 6 pc.	20x 12 pc.
Pizza, fresh; pizza pre-baked, deep frozen; pizza, Italian; American pizza; tarte flambée; apple tarte flambée	2x 1 pc.	6x 2 pc.	6x 4 pc.	10x 2 pc.	10x 4 pc.	20x 2 pc.	20x 4 pc.

Accessories	Settings
 <p>Grill and pizza tray</p>	  <p>light dark</p>   <p>short long</p>



Use the original grill and pizza tray for best results. The pizza tray will be preheated and will remain in the appliance. With "continue", you can extend the cooking time by the minute.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Pizza prebaked	6x 1 pc.	15 pc.	26 pc.	24 pc.	42 pc.	50 pc.	100 pc.

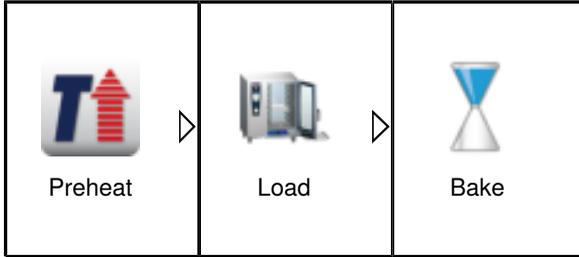
Accessories	Settings
 <p>Pizza tray for mobile plate rack</p>	  <p>light dark</p>   <p>short long</p>

note With the pizza trays, you can bake up to 100 pizzas in only 10 minutes in combination with a mobile plate rack (maximum diameter 280 mm). Simply load the pizzas in trays into the mobile plate rack and bake until crispy in the appliance with Finishing®.



Cheesecake

For cheesecakes of all kinds in different forms, such as the German cheesecake with browning, which can be baked with four different browning levels, or a New York-style cheesecake, which is prepared without browning.



Continue
with time



New load

Cooking parameters



light

dark

Select your personal desired result from
"light" to "dark".

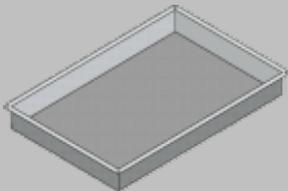


short

long



Cheesecake

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Cheesecake from Quark mixture (with browning)	2x 2/3 GN	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN
Accessories	Settings						
	  light dark						
Container, granite-enamelled	  short long						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
New York-style cheesecake	3x 1 pc.	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Accessories	Settings						
Spring-form	  light dark						
	  short long						

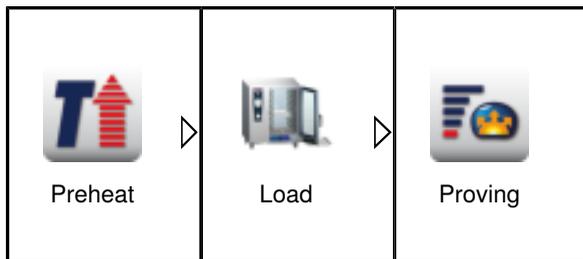


Select the browning level for your individual cheesecake recipe:

- Browning level "1": New York-style cheesecake
- Browning level "3": German cheesecakes

Proving

The proving process is ideal for yeast doughs and sourdoughs.



Continue with time

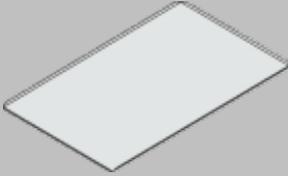
Cooking parameters



short long

Select a longer cooking time for sourdoughs.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Yeast pastries; rolls	4x 8 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.
Bread dough (sourdough); yeast dough	3x 2/3 GN	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN

Accessories	Settings
 <p>Roasting and baking trays</p>	 <p>short long</p>

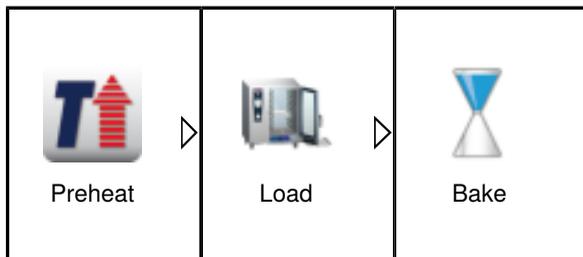


Select the proving time you need from “short” to “long”. As a general rule, the more dough there is, the longer the proving time. You can also leave different doughs to rise at the same time. You can extend the cooking time using “next”. You will get a particularly fine-pored result for yeast dough or sourdough if you knead the dough again briefly after rising and then allow it to rise again.



Soft bread rolls

For baked goods with a browned surface and a soft crust. You can bake bread rolls such as burger buns, raisin, milk or chocolate rolls. The higher humidity ensures that the products form a crust.



Flash steam



Continue with time



New load

Cooking parameters



light

dark

Select your personal desired result from "light" to "dark".

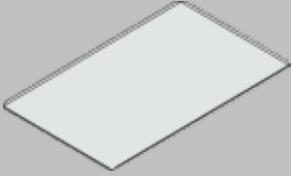


short

long



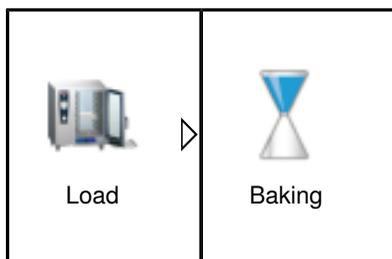
Soft bread rolls

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Soft bread rolls, milk bread rolls from fresh dough, proved separately	4x 8 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.
Accessories	Settings						
	  light dark						
Roasting and baking sheet	  short long						



Meringue

Suitable for meringue products such as Italian, Swiss or classic meringues. Please select a lower fan speed using the “slow” setting for pure drying.



Slow



Continue with time

Cooking parameters



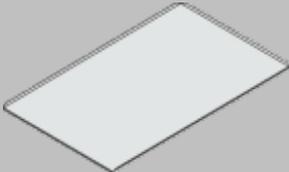
without

light



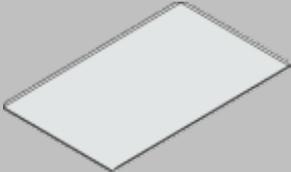
short

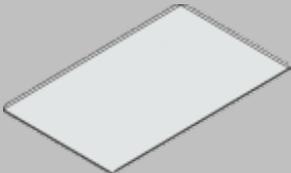
CONT.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Classic white meringue; Italian meringue	4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Accessories	Settings						
 Roasting and baking tray	  <p>without light</p>						
	  <p>short CONT.</p>						



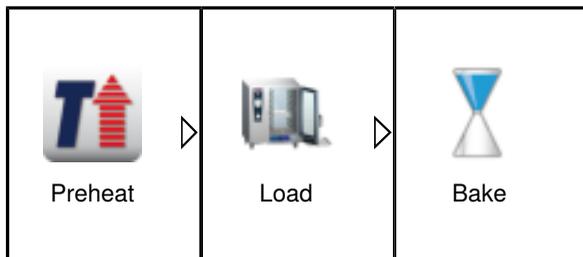
Meringue

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Swiss meringue	4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Accessories	Settings						
	  without light						
Roasting and baking tray	  short CONT.						
note	Select a low fan speed for a long baking time or small meringues.						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Macarons	6x 2/3 GN	6 x 1/1 GN	6 x 2/1 GN	10 x 1/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
Accessories	Settings						
	  without light						
Roasting and baking tray	  short CONT.						

Puff pastry

For baking puff pastry products, such as sweet and savoury filled pockets and pies. You will get light and airy and perfectly browned baked products.



Rest



Continue with time



New load

Cooking parameters



light

dark

Select your personal desired result from "light" to "dark".



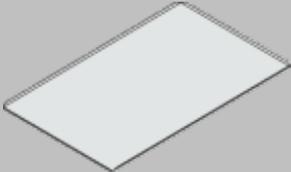
short

long



Puff pastry

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Filled puff pastry pockets	4x 5 pc.	6x 8 pc.	6x 16 pc.	10x 8 pc.	10x 16 pc.	20x 8 pc.	20x 16 pc.

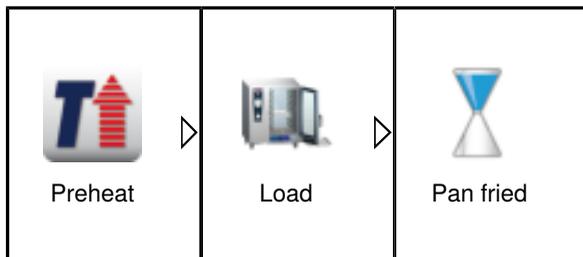
Accessories	Settings
 Roasting and baking sheet	 light dark  short long



The "fan" button is only recommended for very small and light puff pastry products in order to prevent the products from slipping in the cooking cabinet.

iLC pizza

Suitable for the rolling production of different pizzas in à la carte service. Here you work in the iLC view.



Cooking parameters



light

dark



short

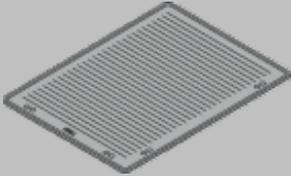
long

After the preheating phase has finished, the unit automatically changes to iLevelControl.



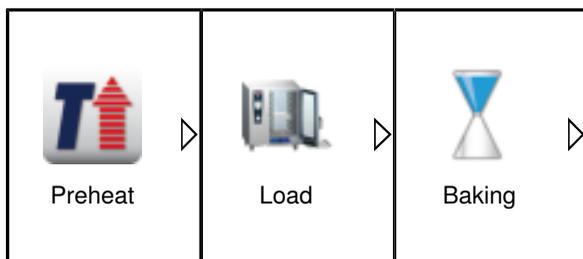
iLC pizza

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Mini-pizza, frozen	4x 6 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.
Pizza baguette, frozen	4x 6 pc.	6x 6 pc.	6x 12 pc.	10x 6 pc.	10x 12 pc.	20x 6 pc.	20x 12 pc.
Pizza, fresh; pizza prebaked, frozen; pizza, Italian; American pizza; tartes flambées; tartes flambées with apple	2x 1 pc.	6x 2 pc.	6x 4 pc.	10x 2 pc.	10x 4 pc.	20x 2 pc.	20x 4 pc.

Accessories	Settings
 Grill and pizza tray	  light dark
	  short long

iLC baking

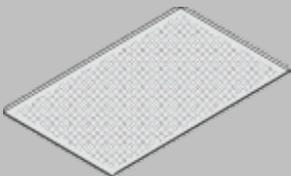
Suitable for baking a wide range of different products in the à la carte service. You work on a rolling basis here with iLC.



Cooking parameters

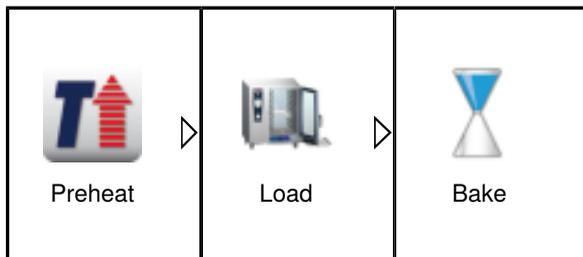


After the preheating phase has finished, the unit automatically changes to iLevelControl.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Yeast pastries; hamburger buns	4x 8 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.
Accessories  Baking trays, perforated	Settings  						

iLC danish

Load Danish pastries on a rolling basis and bake them fresh when required - iLevelControl Danish pastries makes this possible. Cooking results like in the croissant/danish process, but with the full flexibility of iLevelControl.



Cooking parameters



light

dark

Select your personal desired result from "light" to "dark".

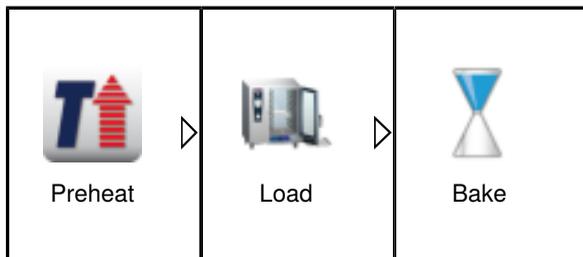


short

long

iLC pretzel products

Load pretzel products on a rolling basis and bake them fresh when required - iLevelControl Pretzel products makes this possible. Cooking results like in the pretzel products process, but with the full flexibility of iLevelControl.



Cooking parameters



light

dark

Select your personal desired result from "light" to "dark".



short

long



Finishing



Plated banquet

Suitable for bringing a large number of plates or trays to serving temperature, such as for conferences, weddings, classic dinners, seminars, catering events etc.

Coloration

The precooked and chilled foods, such as chicken, knuckles of pork and roast with crackling, are brought to serving temperature and coloured.

Serving container

The food is brought to serving temperature in containers, with or without core temperature probes. The food can then be coloured if required.

Crisp up

Suitable for crisping up fresh or frozen baked goods, such as bread, cakes, baguettes, bread rolls and leavened pastries or for small baked goods such as party pastries, mini quiches and mini Danish pastries.

Hold

Suitable for "holding" various foods during service.

Heat through

Seared products can be brought to the desired core temperature and held. The food can then be coloured if required.

Dry

To dry vegetables, mushrooms and fruit.

Semi-preserves

For the safe and simple preparation of semi-preserves.

iLC pan fry à la carte

Suitable for roasting various products in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC grill

Suitable for grilling various products in à la carte service or for production. Here you work on a rolling basis with iLevelControl.



Finishing

à la carte

iLC steam à la carte

Suitable for steaming various products in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC baking à la carte

Suitable for baking various products in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC plates à la carte

The plated food is brought to serving temperature for classic à la carte service. Here you work on a rolling basis with iLevelControl.

iLC serving container

iLevelControl - serve container is ideal for bringing prepared and chilled food in Gastronorm containers to serving temperature.

Scan and enjoy the video



Plated banquet



Plated banquet

Suitable for getting a large number of plates or platters to serving temperature e.g. for conferences, weddings, classical dinners, seminars, catering events etc.



Options



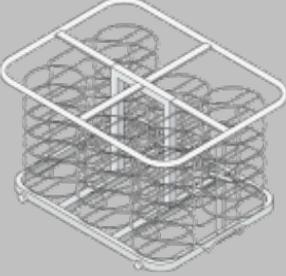
New load

Cooking parameters





Plated banquet

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Plated banquet	20 pc.	34 pc.	32 pc.	52 pc.	60 pc.	120 pc.
Accessories  Mobile plate rack	Settings   dry humid					
	  short long					



Plated banquet finishing is suitable for preparing a large number of plates at the same time for the service team e.g. at events such as conferences, weddings, classical dinners, seminars, catering events etc.

The food prepared in the unit has already been chilled. You arrange the plates according to the number of expected guests and keep them chilled in the special mobile plate racks.

Stressful “à la minute” arrangement is finally a thing of the past. You also need fewer staff.

The food should be taken from the chiller around 30 minutes before finishing.

The plates are sent for finishing shortly before they are served, giving you the necessary flexibility to take delays in your stride.

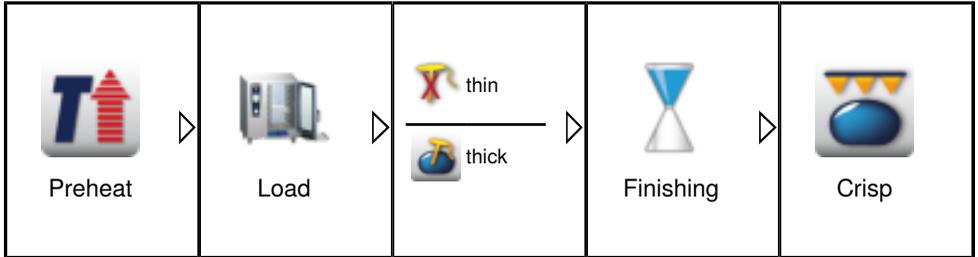
It takes around 8 minutes for finishing a mobile plate rack. The time can be varied to suit the size of the plated portions. Make sure that the food, plates and mobile oven rack are all at the same temperature. After loading, insert the core temperature probe into the ceramic tube on the right-hand side of the mobile plate rack.

When finishing is complete, we recommend that you cover the mobile plate rack with the Thermocover for another 5-8 minutes before serving. Another mobile plate rack can then be finished in parallel if required. To do this, simply select the “next” button on the display. The plates can be parked beneath the Thermocover for up to 20 minutes.



Coloration

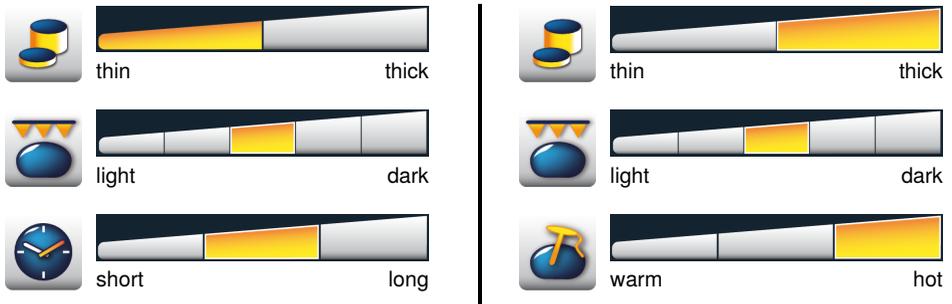
The pre-cooked, cooled dishes such as chicken, knuckles of pork and roast with crackling are brought to serving temperature and given a crispy crust.



Options



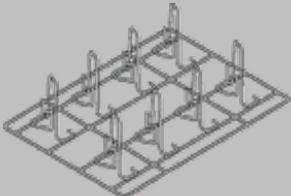
Cooking parameters



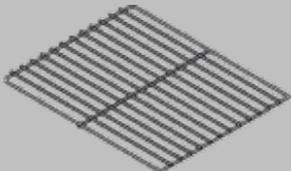


Coloration

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Grilled chicken 1300 g on H8	1x 4 pc.	2x 8 pc.	2x 16 pc.	3x 8 pc.	3x 16 pc.	6x 8 pc.	6x 16 pc.
Duck, roast	-	1x 4 pc.	1x 8 pc.	2x 4 pc.	2x 8 pc.	4x 4 pc.	4x 8 pc.

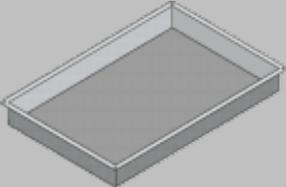
Accessories	Settings
 <p>Chicken superspike/duck superspike</p>	  <p>thin thick</p>   <p>light dark</p>   <p>warm hot</p>

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Peking duck	-	1x 6 pc.	1x 12 pc.	1x 6 pc.	1x 12 pc.	3x 6 pc.	3x 12 pc.
Knuckle of veal; knuckle of pork; roast with crackling; belly of pork; meat loaf	2x 3 kg	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg

Accessories	Settings
 <p>Grid + Containers, stainless steel</p>	  <p>thin thick</p>   <p>light dark</p>   <p>warm hot</p>



Coloration

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Toast Hawaii, gratinated pork steak	3x 6 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.
Accessories	Settings						
	  thin thick						
Container, granite enamelled 20 mm	  light dark						
	  short long						

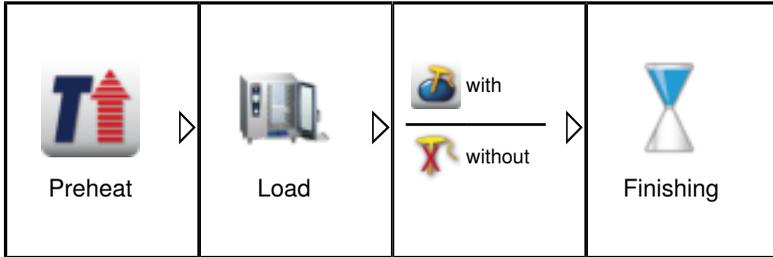


You can also crisp different-sized products at the same time. Just use the “next” function and insert the core temperature probe into the next largest product or enter the required time.
Use “new load” to crisp a new batch.



Serve container

The dishes are brought up to serving temperature in containers, with or without core temperature probe. The dishes can then be given a crispy crust if required.



Next



Hold



Crisp



New load

Cooking parameters





Serve container

Finishing container is the perfect way to offer a variety of dishes in large quantities and with the highest quality. There is now no need at all to keep the food hot, which always leads to a loss of quality. You produce the food in advance and chill it as quickly as possible. The dishes are stored in containers in the cold room.

When you need to serve the food, then use the finishing process. The finishing process “with” core temperature probe enables the serving temperature to be set to one degree. To finish products of different sizes at the same time, use the “next” function.

You can also finish off different dishes by setting the time. To do this, select the “without” core temperature probe setting. This allows you to set the finishing time for your containers to the minute.

iLC is available to you for finishing. The short post-production times mean that you prepare exactly the quantities that you need to serve. As a result, you always have top quality hot food.

Use “next” to extend the finishing process, “new load” to finish the next containers. In addition, you have the “hold” function available, which you can use to keep your dishes at serving temperature. Use “crisp” to finish off the products with a nice crust.



When you cut up the food, such as a roast, and place it offset in the container, this will reduce the time needed for finishing.



Crisp up

Suitable for reheating fresh or frozen bakery products such as bread, cake, French sticks, rolls and yeast pastries. Use the “thin” setting for small bakery goods such as party pastries, mini quiches, mini Danish pastry.

The moisturing level can be set depending on the product.



Humidity level



Moisturing



Slow



Continue with time



New load

Cooking parameters



thin thick



low high



short long



thin thick

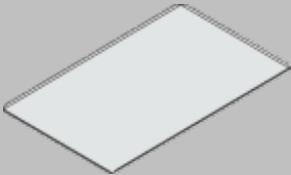


low high



Crisp up

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Baguette	4x 2 pc.	6x 3 pc.	6x 6 pc.	10x 3 pc.	10x 6 pc.	20x 3 pc.	20x 6 pc.
Danish pastry; rolls	4x 8 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.

Accessories	Settings
 <p>Roasting and baking tray</p>	   



Simply reheat a wide range of bakery products as fresh, especially suitable for stale rolls or French sticks or for bakery products pre-produced for stock.

Select "thick" e.g. for rolls or French sticks and insert the core temperature probe. With the "thin" setting you can prescribe the time without core temperature probe. Just use the "next" function and insert the core temperature probe into the next largest product or enter the required time.

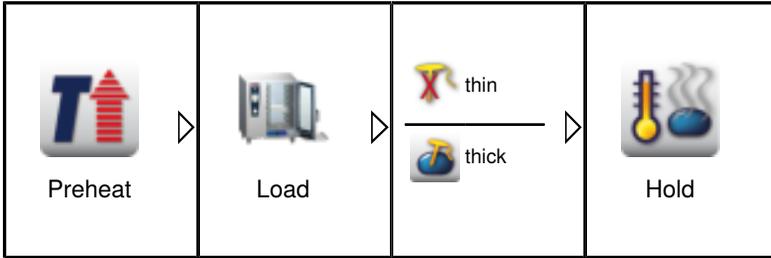
Depending on the product, you can set the humidity levels as well as moisture. You will get a more moist result with humidity. For crispy products bake without humidity.

Use "new load" to reheat a new batch. Use "moisture" for a particularly nice crust. When reheating thin products, use "slow" to reduce fan wheel speed.



Hold

Suitable for "holding" a wide range of different dishes during serving.



Options



Crisp

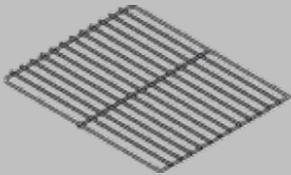
Cooking parameters



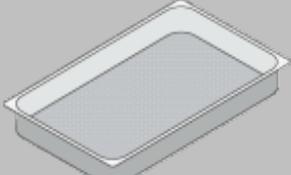


Hold

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Roast beef; joint	2x 4 kg	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Pork fillet	2x 3 kg	3x 4 kg	3x 8 kg	5x 4 kg	5x 8 kg	10x 4 kg	10x 8 kg

Accessories	Settings
 Grid + Containers, stainless steel	  thin thick
	  dry humid
	  warm hot

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Escalope, breaded	6x 4 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.
Wedges; French fries; rösti corners	4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

Accessories	Settings
 CNS container; roasting and baking tray	  thin thick
	  dry humid
	  warm hot

note Use the “dry” setting for breaded, crispy products.



Select “thick” for products such as roast beef and joints, insert the core temperature probe in this case. Select “thin” for escalopes and thin, small products such as potato wedges, rösti corners etc.

You can crisp the products over following the holding phase.



Heat through

This function is used to bring already seared products to the required core temperature and keep them at this temperature. The dishes can then be given a crispy crust if required.



Continue with transfer



Hold



New load



Crisp

Cooking parameters



dry

humid



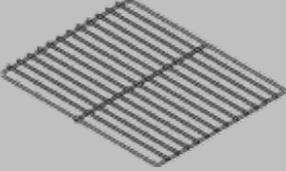
rare

well done



Heat through

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Roast beef, seared	2x 4 kg	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Beef fillet, seared; rack of lamb, seared	2x 3 kg	3x 4 kg	3x 8 kg	5x 4 kg	5x 8 kg	10x 4 kg	10x 8 kg

Accessories	Settings
 <p>Grid</p>	  <p>dry humid</p>   <p>rare well done</p>

note You can set the required core temperature to the exact degree. For a particularly tender result, particularly in the case of products with a lot of fibrous tissue, change to “hold” after simmering.

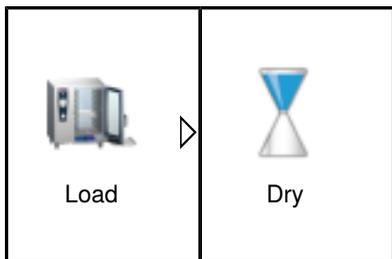


To extend the simmering time, select “next”, or select “new load” if you wish to simmer a further batch. Select “hold” to change directly to a holding phase where the product can mature and remains ready to eat. Select “crisp” to give the cooked food a crispy crust before serving.



Dry

For drying vegetables, mushrooms and fruits.



Continue with time

Cooking parameters



low high



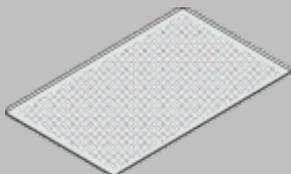
short CONT.

Max. load sizes

Vegetables; mushrooms; fruits

6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
6x 2/3	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

Accessories



perforated trays; grids

Settings



low high



short CONT.

note Choose your preferred temperature and time setting.



Please make sure you work in a hygienic temperature range. If in doubt, please select a higher temperature.



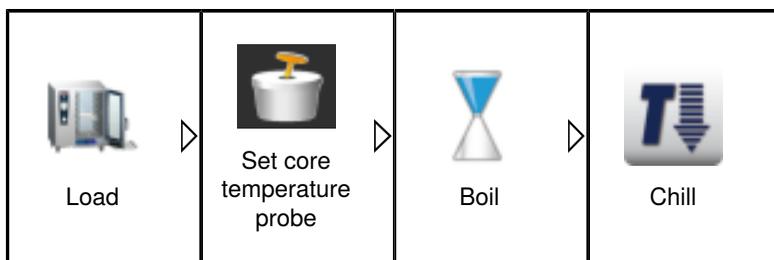
Semi- preserves

For the safe and simple preparation of semi-preserves:

The SelfCookingCenter® 5 Senses is the reliable partner for these products. The monitored and defined cooking duration ensures the products are safely cooked into semi-preserves.

And it really is as easy as that:

- You need a glass/drum as a reference container. Please make a hole for the core temperature probe in the cover of this one container.
- Fill the glass/drums.
- Position the core temperature probe in the glass with the perforated cover.



New load



Semi- preserves

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Fruit and pickled preserves (mixed pickles etc.)	30 pc.	60 pc.	50 pc.	100 pc.	100 pc.	200 pc.
Accessories	Settings					
 CNS container, perforated						



Use perforated GN containers to prepare preserves.



Please do not use the core temperature probe to make a hole in the reference container.
Always use gloves to remove hot containers.



iLC pan fry à la carte

Suitable for roasting various products in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters

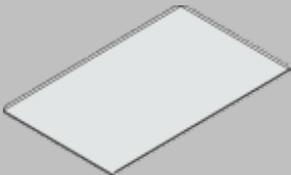


After the preheat phase is complete, the appliance automatically switches to iLevelControl.



iLC pan fry à la carte

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Frikadeller, 150 g/14 mins	4x 8 pc.	6x 10 pc.	6x 20 pc.	10x 10 pc.	10x 20 pc.	20x 10 pc.	20x 20 pc.
Escalopes, 120 g/5 mins; turkey steak, 200 g/10 mins; chicken breast, 180 g/10 mins; poussin, 200 g/12 mins	3x 4 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.
Veal medallions, 100 g/5 mins; lamb fillets, 100 g/5 mins	3x 8 pc.	3x 12 pc.	3x 24 pc.	5x 12 pc.	5x 24 pc.	10x 12 pc.	10x 24 pc.
Trout, whole, 350 g/12 mins; dorade, 400 g/14 mins	4x 3 pc.	6x 4 pc.	6x 8 pc.	10x 4 pc.	10x 8 pc.	20x 4 pc.	20x 8 pc.
Poussin, 450 g/18 mins	2x 4 pc.	3x 6 pc.	3x 12 pc.	5x 6 pc.	5x 12 pc.	10x 6 pc.	10x 12 pc.

Accessories	Settings
 <p>Roasting and baking sheet</p>	  <p>thin thick</p>
	  <p>light dark</p>
	  <p>short long</p>



Use "à la carte roast" to prepare various products such as frikadeller, escalopes, poultry or fish as required by your à la carte service. With iLC you have all racks in the appliance under control.

The effective cooking time depends on the condition, characteristics and quantity of the products and on the selected browning level.



iLC grill à la carte

Suitable for grilling various products in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters

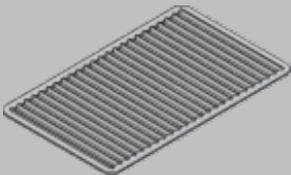


After the preheat phase is complete, the appliance automatically switches to iLevelControl.



iLC grill à la carte

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Rump steak, 200 g/8 mins; sirloin steak, 200 g/8 mins; lamb saddle, unfastened, 200 g/8 mins; fillet steak, 200 g/10 mins; entrecote, 250 g/11 mins; picanha 200 g/8 mins.; chicken hearts 5 mins	2x 6 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.
Chicken breast supreme, 200 g/12 mins; turkey steak, 200 g/10 mins; chicken breast, 180 g/10 mins; poussin, 450 g/18 mins	2x 6 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.
Salmon steak, 150 g/8 mins; tuna fillet, 150 g/3 mins	2x 6 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.

Accessories	Settings
 <p>GriddleGrid; Grill and tandoori skewer; Roasting and baking sheet; grill and pizza tray</p>	  <p>thin thick</p>
	  <p>light dark</p>
	  <p>short long</p>



Use "à la carte grill" to prepare various products such as steaks, fish and poultry, as required by your à la carte service. With iLC you have all racks in the appliance under control. The effective cooking time depends on the condition, characteristics and quantity of the products and on the selected browning level. For very thin products, use a preheated grill and pizza tray or the GriddleGrid.



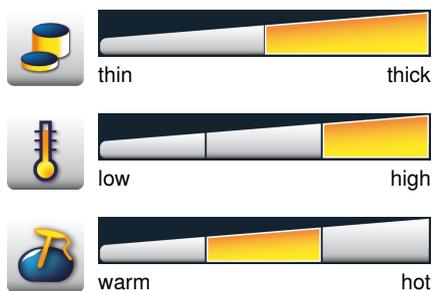
iLC steam à la carte

Suitable for steaming various products in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters

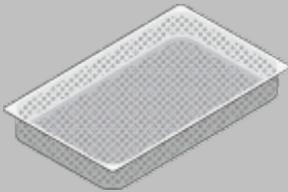


After the preheat phase is complete, the appliance automatically switches to iLevelControl.

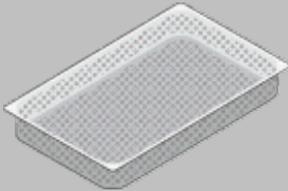


iLC steam à la carte

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Onion strips, 2 mins; spinach, 2 mins	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Sugar snap peas, 3 mins	4x 1 kg	3x 5 kg	3x 10 kg	5x 5 kg	5x 10 kg	10x 5 kg	10x 10 kg
Broccoli deep frozen / carrots deep frozen, 5 mins	4x 1 kg	3x 5 kg	3x 10 kg	5x 5 kg	5x 10 kg	10x 5 kg	10x 10 kg
Cauliflower florets / broccoli florets, 8 mins; carrots, pieces, 8 mins; kohlrabi, 8 mins	4x 1 kg	3x 5 kg	3x 10 kg	5x 5 kg	5x 10 kg	10x 5 kg	10x 10 kg

Accessories	Settings
 <p>CNS container, perforated</p>	  <p>thin thick</p>
	  <p>low high</p>
	  <p>short long</p>

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Salmon fillet, poached, 80 g/5 mins; cod fillet, poached, 100 g/5 mins	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Sole roulade, 150 g/7 mins	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Trout, blue, 350 g/12 mins	4x 2 pc.	6x 4 pc.	6x 8 pc.	10x 4 pc.	10x 8 pc.	20x 4 pc.	20x 8 pc.
Seafood, frozen, 4 mins	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg

Accessories	Settings
 <p>CNS container, perforated</p>	  <p>thin thick</p>
	  <p>low high</p>
	  <p>short long</p>



iLC steam à la carte

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken breast; turkey breast	4x 1 kg	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings						
 CNS container, perforated	 thin thick						
	 low high						
	 warm hot						

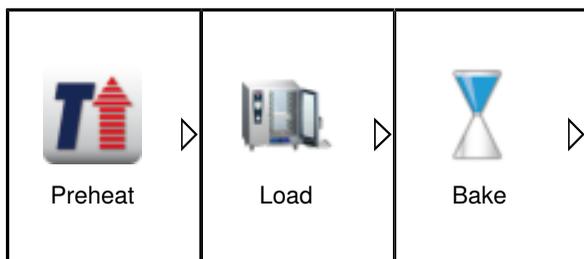


Use "à la carte steam" to prepare various products such as vegetables, fish and poultry, as required by your à la carte service. With iLC you have all racks in the appliance under control. The effective cooking time depends on the condition, characteristics and quantity of the products and on the selected temperature.



iLC baking à la carte

Suitable for baking various products in à la carte service or for production. Here you work on a rolling basis with iLevelControl.



Options



Rest

Cooking parameters



light

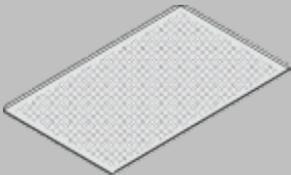
dark



short

long

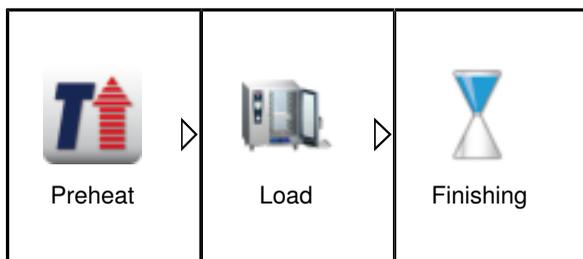
After the preheat phase is complete, the appliance automatically switches to iLevelControl.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Leavened pastries; hamburger rolls	4x 8 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.
Accessories	Settings						
 Baking trays, perforated							
	light	dark					
	short	long					



iLC plates à la carte

The plated food is brought to serving temperature for classic à la carte service. Here you work on a rolling basis with iLevelControl.



Cooking parameters

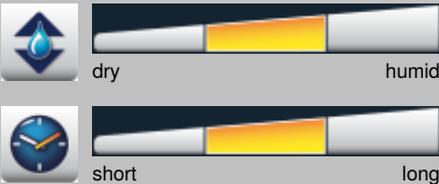


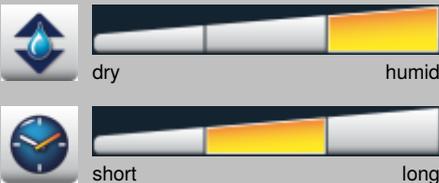
After the preheat phase is complete, the appliance automatically switches to iLevelControl.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Escalope with fries; steak with grilled vegetables; cordon bleu with roast potatoes	4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Accessories	Settings   dry humid   short long						



iLC plates à la carte

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken breast with vegetables and potato gratin; trout fillet with broccoli and rice; pork fillet with vegetables and pommes duchesse; poached salmon with sugar snap peas and rice; pasta with seafood	4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Accessories	Settings						
	 <p>The settings section shows two sliders. The top slider is for humidity, with a water drop icon on the left and the word 'humid' on the right. The bottom slider is for time, with a clock icon on the left and the word 'long' on the right. Both sliders have a yellow bar indicating the current setting.</p>						

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Vegetable side dishes	4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Accessories	Settings						
	 <p>The settings section shows two sliders. The top slider is for humidity, with a water drop icon on the left and the word 'humid' on the right. The bottom slider is for time, with a clock icon on the left and the word 'long' on the right. Both sliders have a yellow bar indicating the current setting.</p>						



The food that has been calmly prepared in advance is chilled and ready. Only when the order comes in is the food served on the plate cold. It is then given the Finishing treatment in the appliance.

Once you have set the desired time, the appliance switches to iLC-mode. Then place the plates in the cooking cabinet and press the corresponding rack in the display.

After closing the doors, the time automatically starts to run. This way you have everything in hand at all times. iLC monitors every rack. After Finishing[®], just cover with the sauce and garnish. You can also prepare pan fries, for example, à la minute and add the side dishes completed in Finishing.

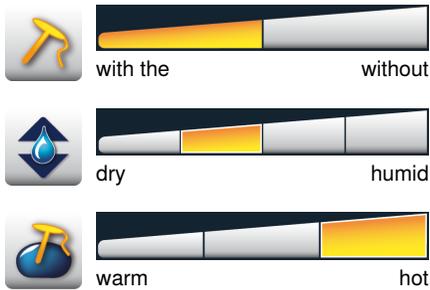


iLC serving container

iLevelControl - serve container is ideal for bringing prepared and chilled food in Gastronorm containers to serving temperature. You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.



Cooking parameters



iLC serve container is ideal for supplying large quantities of different foods to a high standard. It is now no longer necessary to keep food warm, which always leads to a loss of quality. You prepare the foods in advance and chill them as quickly as possible to preserve the essential vitamins and colour. The food can now be stored in the cold store. Use Finishing when you need the food: this saves time as you only finish the quantity required and avoid expensive over-production. This allows you to consistently deliver hot, high quality of food. When you slice the food product and move it to the containers, e.g. a roast, this reduces the time for Finishing® .



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