



## **Application manual.**

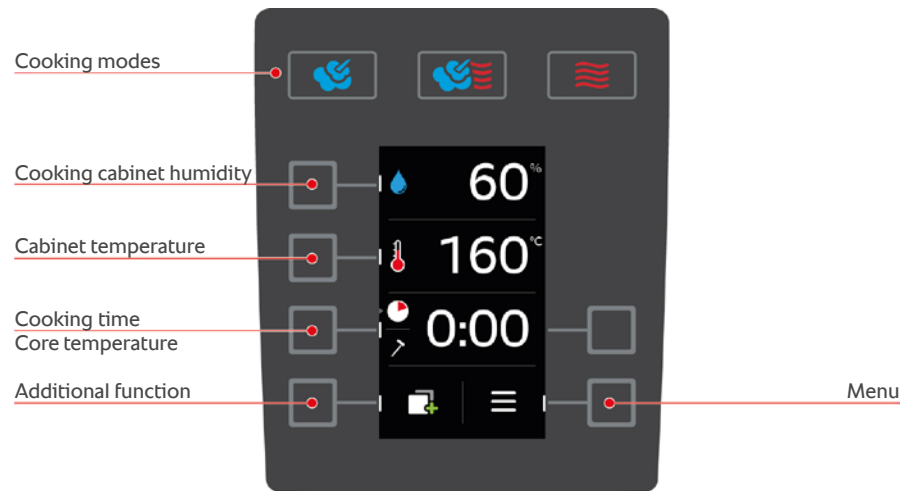
iCombi® Classic.

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# Cooking modes.

## Open modes



The following modes are available:

- › Steam
- › Combination of steam and hot air
- › Hot air

You can choose from the following cooking parameters:

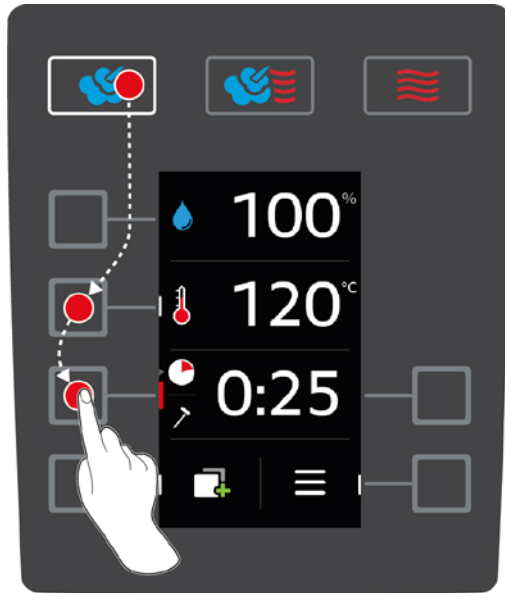
- › Cooking cabinet humidity
- › Cabinet temperature
- › Cooking time
- › Core temperature




You can choose from the following additional functions:


- › Heat
- › Cool-down function
- › Air speed
- › Delta-T cooking

# Cooking modes.

## Cooking with steam

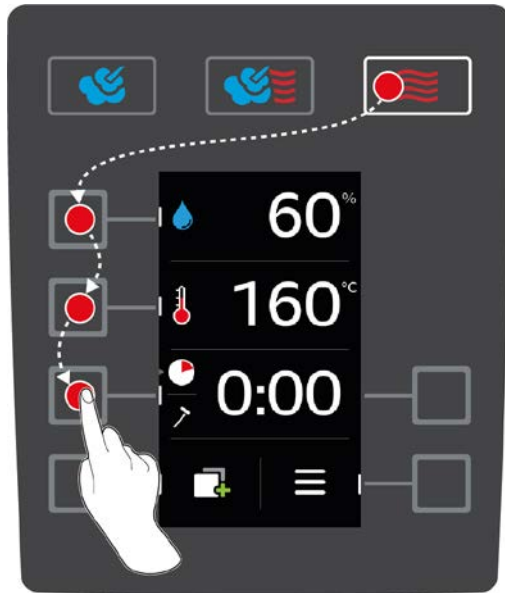






1.  Press the button.  
> The unit is heating up.
2.  Press the button.
3. Turn the central dial and set the desired cooking cabinet temperature.
4.  Press the central dial to confirm your setting.  
> The selection of cooking parameters will automatically return to the **cooking time**.
5. Turn the central dial and set the desired cooking time.
6. Press the central dial to confirm your setting.


7.  To cook the food with the help of the core temperature, press this button once.
8. Turn the central dial and set the desired core temperature.
9. Press the central dial to confirm your setting.  
> Once the set cooking cabinet temperature has been reached, you will be prompted to load the unit. If you do not load it, preheating will be cancelled after 10 minutes.
10. Load the unit.  
> The food will be cooked. If the cooking time has elapsed or the core temperature has been reached, an acoustic signal will ask you to check whether the food has reached the desired result.

# Cooking modes.

## Cooking food with convection heat



-  Press the button.  
› The unit is heating up.
-  Press the button.
- Turn the central dial and set the desired cooking cabinet humidity.
-  Press the central dial to confirm your setting.  
› The selection of cooking parameters will automatically return to the **cabinet temperature**.
-  Press the central dial to confirm your setting.  
› The selection of cooking parameters will automatically return to the **cooking time**.

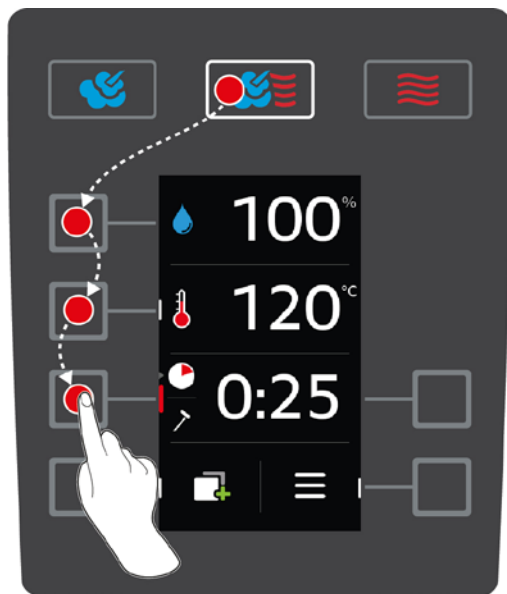
- Turn the central dial and set the desired cooking time.
- Press the central dial to confirm your setting.
-  To cook the food with the help of the core temperature, press this button once.
- Turn the central dial and set the desired core temperature.
- Press the central dial to confirm your setting.  
› Once the set cooking cabinet temperature has been reached, you will be prompted to load the unit. If you do not load it, preheating will be cancelled after 10 minutes.
- Load the unit.  
› The food will be cooked. If the cooking time has elapsed or the core temperature has been reached, an acoustic signal will ask you to check whether the food has reached the desired result.



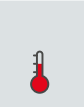
### Information:



In Hot Air Mode the specified humidity, set by you will not be exceeded in the cooking cabinet. Should the humidity in the cooking cabinet be higher than the set level, the unit dehumidifies. Should the humidity in the cooking cabinet be lower than the set level, the unit does not adjust this.

# Cooking modes.

Cooking food with a combination of steam and convection heat



-  Press the button.  
> The unit is heating up.
-  Press the button.
- Turn the central dial and set the desired cooking cabinet humidity.
-  Press the central dial to confirm your setting.  
> The selection of cooking parameters will automatically return to the **cabinet temperature**.
- Turn the central dial and set the desired cooking cabinet temperature.

-  Press the central dial to confirm your setting.  
> The selection of cooking parameters will automatically return to the **cooking time**.
- Turn the central dial and set the desired cooking time.
- Press the central dial to confirm your setting.
-  To cook the food with the help of the core temperature, press this button once.
- Turn the central dial and set the desired core temperature.
- Press the central dial to confirm your setting.  
> Once the set cooking cabinet temperature has been reached, you will be prompted to load the unit. If you do not load it, preheating will be cancelled after 10 minutes.
- Load the unit.  
> The food will be cooked. If the cooking time has elapsed or the core temperature has been reached, an acoustic signal will ask you to check whether the food has reached the desired result.

## Information:


In Combi Steam mode the specified humidity, is precisely maintained in the cooking cabinet at all times. This means that steam is added if humidity is too low and released if it is too high.

# Cooking parameters.



## Cooking cabinet humidity


With this cooking parameter, you can set the humidity in the cooking cabinet. This is how you set the cooking cabinet humidity:

1.  Press the button.
2. Turn the central dial and set the desired cooking cabinet humidity.
3. Press the central dial to confirm your setting.
  - > The selection of cooking parameters will automatically return to the cabinet temperature.

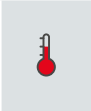


## Cabinet temperature

With this cooking parameter, you can set the temperature in the cooking cabinet. This is how you set the cooking cabinet temperature:

1.  Press the button.
2. Turn the central dial and set the desired cooking cabinet temperature.
3. Press the central dial to confirm your setting.

You can view the current cooking cabinet humidity and cooking cabinet temperature as follows:



1.  Press and hold the button.
  - > Shortly after, the current cabinet temperature will be displayed.
2. To revert to the set parameter values, release the button.



## Cooking time

With this cooking parameter, you can set the time in which the food will reach the desired cooking result. Alternatively, you can let your unit run uninterrupted with the settings you apply. To do this, select continuous operation.

This is how you set the cooking time:

1.  Press the button.
2.  Turn the central dial and set the desired cooking time.
  - > If you set the cooking time to 10:00, the symbol will appear.
  - Continuous operation is activated.
3. Press the central dial to confirm your setting.


If you have set the cooking time, the **core temperature** cooking parameter will not be available.



## Core temperature

With this cooking parameter, you can set how high the core temperature or the cooking level of the food should be.

This is how you set the core temperature:




1.  Press this button twice.
2. Turn the central dial and set the desired core temperature.
3. Press the central dial to confirm your setting.

# Additional functions.

## Preheat




With this additional function, the cooking cabinet is preheated in order to produce a thermal buffer.

This is how you set the temperature to which the unit should preheat.

-  Press the button.
-  Press the button.
- Turn the central dial and set the desired temperature.
- Press the central dial to confirm your setting.
-  To return to the cooking parameters, press the button.

## Cool-down function






If you have cooked food at high temperatures, and then need a lower cooking cabinet temperature, you can cool down the cooking cabinet using the cool down function.

-  The air baffle is correctly locked.
-  Press the button.
- WARNING! Scalding hazard! When you open the cooking cabinet door, hot steam will surge out of the cooking cabinet.** Open the cabinet door.
  - › **WARNING! Risk of injury! When you open the cooking cabinet door, the fan wheel will not slow down. Do not reach into the rotating fan wheel. The speed of the fan wheel will increase. The cooking cabinet temperature will fall.**
-  To return to the cooking parameters, press the button.



## Air speed

With this additional function, you can set the speed of the fan wheel. The higher the selected level, the higher the air speed will be. Select a lower level for small delicate food.

This is how you set the air speed:

Level	Air speed
	Fan wheel clocks at 1/4 of the air speed
	1/4 air speed
	1/2 air speed
	Full air speed
	Turbo

This is how you set the air speed:

-  Press the button.
-  Press the button.
- Turn the central dial and set the desired air speed.
- Press the central dial to confirm your setting.



# Additional functions.






## Delta-T cooking

With this additional function, food is cooked with a constant difference between cabinet temperature and core temperature. By slowly increasing the cooking cabinet temperature with a constant difference with the core temperature, the food is cooked slowly and very gently. This minimises cooking losses.

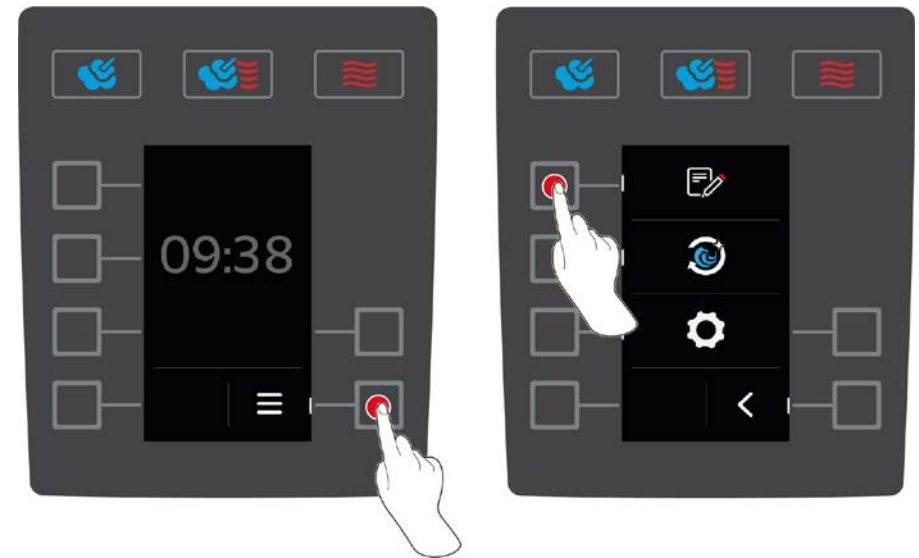
You can set a difference between 20 °C and 60 °C. Then you must set the desired core temperature.



The smaller the difference between the cooking cabinet temperature and the core temperature, the slower and more gently the food will be cooked. The bigger the difference between the cooking cabinet temperature and the core temperature, the faster the food will be cooked.

This is how you set the Delta-T cooking:

1.  Press the button.
2.  Press the button.
  - > You automatically return to the cooking parameters. The parameter cooking time is then replaced with the Delta-T cooking function.
3.  Press the button.
4. Turn the central dial and set the desired temperature difference.
5. Press the central dial to confirm your setting.
  - > The selection will automatically return to the **core temperature** cooking parameter.
6. Turn the central dial and set the desired core temperature.
7. Press the central dial to confirm your setting.
  - > The cooking parameters are displayed according to your settings.

# Programing mode.



1.  Press the button on the start screen.
2.  Press the button.
  - > The program list in the programming mode will be displayed.





Further information can be found in the operating instructions.

# Cleaning.

Your iCombi Classic is equipped with an automatic cleaning system. Select the cleaning program, place the displayed number of Active Green tabs and care tabs and the unit will clean itself. At the same time, the integrated care system keeps the steam generator free of scale. This gives you a hygienically clean and optimally maintained unit at all times.

## Start cleaning

The hinging racks are correctly placed in the cooking cabinet.

1.  Press the button on the start screen.
2.  Press the button:
  - › If the cooking cabinet temperature is above 50 °C, this message is displayed: **Cooking cabinet too hot**
3. Start the cool-down function to reduce the cabinet temperature. Further information can be found in the operating instructions.
4.  Press the button.
5. Turn the central dial and select the desired cleaning programme.
6. Open the cabinet door.
7. Remove all containers and trays from the cooking cabinet.
8. **WARNING! Danger of chemical burns! Wear a face mask and chemical protective gloves for reliable protection when handling Active Green cleaner tabs and care tabs.** Unpack the displayed number of Active Green cleaner tabs and place them in the drain sieve of the cooking cabinet.
9. Unpack the displayed number of care tab packages and place them in the care drawer.
10. Close the cooking cabinet door.
11.  To confirm the action, press the button.
  - › The automatic clean starts.
  - › Once the automatic clean is completed, an acoustic signal will sound.

Further information can be found in the operating instructions.

# Usage and cleaning instructions for coated accessories.

1. First use:
  - a. Before using the accessories for the first time, clean them with a little washing-up liquid and a soft sponge or soft brush.
2. Daily use:
  - a. Only lift the products with an appropriate, heat-resistant plastic or Teflon spatula off the accessories.
3. Daily cleaning:
  - a. Accessories must cool down to room temperature before cleaning them (do not cool them in water!).
  - b. Soak the accessories for 15 minutes in case of stubborn dirt.
  - c. Clean in water with washing-up liquid using a soft sponge or plastic brush, then dry with a soft cloth.

## Note:

- › No prongs, spatulas, etc. made of metal may be used in conjunction with coated accessories!
- › None of the accessories may be cleaned in the cooking cabinet using Efficient CareControl.
- › Do not use any abrasive cleaning utensils (pot-cleaning sponge, metal scraper, steel wool, etc.).
- › Aggressive cleaning agents such as scouring agent can damage the coating, rendering the accessories unusable. For this reason, only use standard washing-up liquid.

# Baking.

Please note that capacity specifications always refer to full loads. Food is a natural product – the cooking times, settings and temperatures specified are guidelines and might have to be individually adapted to the specific product.

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Tray bake

Load size	3× 2/3 GN	3× 1/1 GN	3× 2/1 GN	5× 1/1 GN	5× 2/1 GN	10× 1/1 GN	10× 2/1 GN
Accessories	Container, granite-enamelled, 20 or 40 mm						

### Preheat Step 1

250 °C	160 °C	45 min	40 %

## Apple strudel

Load size	3× 2/3 GN	3× 1/1 GN	3× 2/1 GN	5× 1/1 GN	5× 2/1 GN	10× 1/1 GN	10× 2/1 GN
Accessories	Roasting and baking tray						

### Preheat Step 1

250 °C	170 °C	25 min	20 %

## Sponge base

Load size	4× 2/3 GN	6× 1/1 GN	6× 2/1 GN	10× 1/1 GN	10× 2/1 GN	20× 1/1 GN	20× 2/1 GN
Accessories	Container, granite-enamelled, 20 mm						

### Preheat Step 1

250 °C	180 °C	12 min	60 %	Stage 2

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Sponge bases ring

Load size	3× 1 Pc.	3× 2 Pc.	3× 4 Pc.	5× 2 Pc.	5× 4 Pc.	10× 2 x	10× 4 Pc.
Accessories	Grid						

### Preheat Step 1

250 °C	180 °C	40 min	60 %	Stage 2

## Puff pastry, pies, fleurons

Load size	6× 2/3 GN	6× 1/1 GN	6× 2/1 GN	10× 1/1 GN	10× 2/1 GN	20× 1/1 GN	20× 2/1 GN
Accessories	Roasting and baking tray						

### Preheat Step 1 Step 2

210 °C	160 °C	12 min	90 %	Stage 2	200 °C	5 min	60 %	Stage 2

## Choux pastry (cream puffs)

Load size	4× 10 Pc.	6× 15 Pc.	6× 30 Pc.	10× 15 Pc.	10× 30 Pc.	20× 15 Pc.	20× 30 Pc.
Accessories	Roasting and baking tray						

### Preheat Step 1 Step 2

240 °C	180 °C	5 min	100 %	Stage 2	160 °C	8 min	100 %	Stage 2




# Baking.

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Stewed fruit

Load size	3×3 kg	3×5 kg	3×10 kg	5×5 kg	5×10 kg	10×5 kg	10×10 kg
Accessories	Container, stainless steel, 65 mm						







### Preheat Step 1

		
Boiling temperature	90 °C	8 min

## Crème Caramel (jars)

Load size	6×8 Pc.	6×1 Pc.	6×24 Pc.	10×12 Pc.	10×24 Pc.	20×12 Pc.	20×24 Pc.
Accessories	Container, stainless steel, 20 mm						







### Preheat Step 1

					
100 °C	60 %	85 °C	35 min	40 %	Stage 3

## Yeast leavencakes

Load size	3×2/3 GN	3×1/1 GN	3×2/1 GN	5×1/1 GN	5×2/1 GN	10×1/1 GN	10×2/1 GN
Accessories	Container, granite-enamelled, 20 mm						

### Preheat Step 1







					
180 °C	100 %	160 °C	10 min	80 %	Stage 3

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Yeast plaits

Load size	3×1 Pc.	3×2 Pc.	3×4 Pc.	5×2 Pc.	5×4 Pc.	10×2 Pc.	10×4 Pc.
Accessories	Container, granite-enamelled, 20 mm						






### Preheat Step 1

					
180 °C	100 %	160 °C	35 min	60 %	Stage 3

## Cheesecake (short pastry base)

Load size	3×2/3 GN	3×1/1 GN	3×2/1 GN	5×1/1 GN	5×2/1 GN	10×1/1 GN	10×2/1 GN
Accessories	Container, granite-enamelled, 40 mm						








### Preheat Step 1

				
160 °C	130 °C	60 min	40 %	Stage 3

## NY cheesecake

Load size	3×2/3 GN	3×1/1 GN	3×2/1 GN	5×1/1 GN	5×2/1 GN	10×1/1 GN	10×2/1 GN
Accessories	Container, granite-enamelled, 40 mm						

### Preheat Step 1 Step 2

						
152 °C	100 %	150 °C	25 min	70 %	Stage 3	110 °C

### Step 3

			
105 °C	25 min	60 %	Stage 2

# Baking.

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Short pastry base

Load size	6× 2/3 GN	6× 1/1 GN	6× 2/1 GN	10× 1/1 GN	10× 2/1 GN	20× 1/1 GN	20× 2/1 GN
Accessories	Container, granite-enamelled, 40 mm						

### Preheat Step 1

200 °C	170 °C	25 min	60 %	Stage 3

## Marble cake

Load size	3× 1 Pc.	3× 2 Pc.	3× 4 Pc.	5× 2 Pc.	5× 4 Pc.	10× 2 Pc.	10× 4 Pc.
Accessories	Grid						

### Preheat Step 1

180 °C	160 °C	45 min	60 %	Stage 2

## Short pastry and shortbread biscuits

Load size	3× 16 Pc.	6× 24 Pc.	6× 48 Pc.	10× 24 Pc.	10× 48 Pc.	20× 24 Pc.	20× 48 Pc.
Accessories	Roasting and baking tray						

### Preheat Step 1

180 °C	160 °C	12 min	100 %

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Crumb cake

Load size	3× 2/3 GN	3× 1/1 GN	3× 2/1 GN	5× 1/1 GN	5× 2/1 GN	10× 1/1 GN	10× 2/1 GN
Accessories	Container, granite-enamelled, 40 mm						

### Preheat Step 1

180 °C	160 °C	30 min	80 %	Stage 3

## Bread rolls

Load size	6× 8 Pc.	6× 12 Pc.	6× 24 Pc.	10× 12 Pc.	10× 24 Pc.	20× 12 Pc.	20× 24 Pc.
Accessories	Roasting and baking tray						

### Preheat Step 1 Step 2

180 °C	100 %	170 °C	4 min	80 %	Stage 4	160 °C	12 min	30 %	Stage 4

# Eggs.




Please note that capacity specifications always refer to full loads. Food is a natural product – the cooking times, settings and temperatures specified are guidelines and might have to be individually adapted to the specific product.

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Eggs (hard-boiled)

Load size	6× 30 Pc.	6× 45 Pc.	6× 90 Pc.	10× 45 Pc.	10× 90 Pc.	20× 45 Pc.	20× 90 Pc.
Accessories	Container, perforated, 65 mm						




### Preheat Step 1

		
Boiling temperature	Boiling temperature	12 min

## Eggs in the cocotte (poached eggs)

Load size	6× 8 Pc.	3× 12 Pc.	3× 24 Pc.	5× 12 Pc.	5× 24 Pc.	10× 12 Pc.	10× 24 Pc.
Accessories	Grid						




### Preheat Step 1

		
Boiling temperature	90 °C	10 min

## Egg royale

Load size	4× 1.2 	6× 2 	6× 4 	10× 2 	10× 4 	20× 2 	20× 4 
Accessories	Container, stainless steel, 40 mm						

### Preheat Step 1




		
Boiling temperature	85 °C	45 min

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Scrambled eggs

Load size	3× 2 	3× 3 	3× 6 	5× 3 	5× 6 	10× 3 	10× 6 
Accessories	Container, stainless steel, 65 mm						

### Preheat Step 1

		
Boiling temperature	90 °C	20 min

# Fish.




Please note that capacity specifications always refer to full loads. Food is a natural product – the cooking times, settings and temperatures specified are guidelines and might have to be individually adapted to the specific product.

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
--	-------	-------	-------	--------	--------	--------	--------

## Salmon (whole fillets)

Load size	4× 1 kg	6× 1.5 kg	6× 3 kg	10× 1.5 kg	10× 3 kg	20× 1.5 kg	20× 3 kg
Accessories	Grid and container, stainless steel, 20 mm						




### Preheat Step 1

		
Boiling temperature	75 °C	60 °C

## Salmon trout fillet, turbot fillet, halibut, sole rolls

Load size	4× 1 kg	6× 1.5 kg	6× 3 kg	10× 1.5 kg	10× 3 kg	20× 1.5 kg	20× 3 kg
Accessories	Container, stainless steel, 20 mm						








### Preheat Step 1

		
Boiling temperature	75 °C	6 min

## Salmon steak (grilled)

Load size	4× 1 kg	6× 1.5 kg	6× 3 kg	10× 1.5 kg	10× 3 kg	20× 1.5 kg	20× 3 kg
Accessories	Roasting and baking tray						

### Preheat Step 1 Step 2




						
180 °C	160 °C	50 °C	40 %	200 °C	57 °C	40 %

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Blue trout

Load size	4× 1 kg	6× 1.5 kg	6× 3 kg	10× 1.5 kg	10× 3 kg	20× 1.5 kg	20× 3 kg
Accessories	Container, stainless steel, 40 mm						




### Preheat Step 1

		
Boiling temperature	Boiling temperature	12 min

## Mussels

Load size	4× 1 kg	6× 1.5 kg	6× 3 kg	10× 1.5 kg	10× 3 kg	20× 1.5 kg	20× 3 kg
Accessories	Container, stainless steel, 40 mm						






### Preheat Step 1

		
Boiling temperature	78 °C	10 min

## King prawns

Load size	4× 0.6 kg	6× 1 kg	6× 2 kg	10× 1 kg	10× 2 kg	20× 1 kg	20× 2 kg
Accessories	Roasting and baking tray						









### Preheat Step 1

				
300 °C	260 °C	3 min	20 %	Stage 5

## Baked fish with batter

Load size	5× 2/3 GN	5× 1/1 GN	5× 2/1 GN	8× 1/1 GN	8× 2/1 GN	16× 1/1 GN	16× 2/1 GN
Accessories	Container, granite-enamelled, 40mm						

### Preheat Step 1 Step 2

							
230 °C	0 %	230 °C	4 min	50 %	230 °C	3 min	0 %

# Vegetables and side dishes.




Please note that capacity specifications always refer to full loads. Food is a natural product – the cooking times, settings and temperatures specified are guidelines and might have to be individually adapted to the specific product.

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Broccoli, beans

Load size	4× 1 kg	6× 1.5 kg	6× 3 kg	10× 1.5 kg	10× 3 kg	20× 1.5 kg	20× 3 kg
Accessories	Container, perforated, 40 mm						




### Preheat Step 1

		
Boiling temperature	Boiling temperature	8 min

## Brussel sprouts, kohlrabi, carrots

Load size	4× 2 kg	6× 3 kg	6× 6 kg	10× 3 kg	10× 6 kg	20× 3 kg	20× 6 kg
Accessories	Container, perforated, 40 mm						




### Preheat Step 1

		
Boiling temperature	Boiling temperature	11 min

## Spinach, savoy cabbage (blanching)

Load size	4× 1 kg	6× 1.5 kg	6× 3 kg	10× 1.5 kg	10× 3 kg	20× 1.5 kg	20× 3 kg
Accessories	Container, perforated, 40 mm						

### Preheat Step 1




		
Boiling temperature	Boiling temperature	4 min

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Cauliflower

Load size	4× 2 kg	6× 3 kg	6× 6 kg	10× 3 kg	10× 6 kg	20× 3 kg	20× 6 kg
Accessories	Container, perforated, 40 mm						




### Preheat Step 1

		
Boiling temperature	Boiling temperature	12 min

## Young peas

Load size	4× 1 kg	6× 1.5 kg	6× 3 kg	10× 1.5 kg	10× 3 kg	20× 1.5 kg	20× 3 kg
Accessories	Container, perforated, 40 mm						




### Preheat Step 1

		
Boiling temperature	Boiling temperature	5 min

## Asparagus

Load size	4× 1 kg	6× 1.5 kg	6× 3 kg	10× 1.5 kg	10× 3 kg	20× 1.5 kg	20× 3 kg
Accessories	Container, perforated, 40 mm						

### Preheat Step 1

		
Boiling temperature	90 °C	15 min








# Vegetables and side dishes.

6-2/3 6-1/1 6-2/1 10-1/1 10-2/1 20-1/1 20-2/1

## Tomato confit

Load size	4× 1 kg	6× 1.5 kg	6× 3 kg	10× 1.5 kg	10× 3 kg	20× 1.5 kg	20× 3 kg
Accessories	Container, stainless steel, 20 mm						











### Preheat Step 1

				
100 °C	50 %	95 °C	15 min	40 %

## Cabbage roulades

Load size	6× 10 Pc.	6× 15 Pc.	6× 30 Pc.	10× 15 Pc.	10× 30 Pc.	20× 15 Pc.	20× 30 Pc.
Accessories	Container, granite-enamelled, 40 mm						




### Preheat Step 1 Step 2

									
160 °C	100 %	140 °C	40 min	80 %	Stage 3	160 °C	10 min	20 %	Stage 5

## Fried mushrooms

Load size	4× 1 kg	6× 1.5 kg	6× 3 kg	10× 1.5 kg	10× 3 kg	20× 1.5 kg	20× 3 kg
Accessories	Container, granite-enamelled						

### Preheat Step 1









				
250 °C	200 °C	5 min	20 %	Stage 5

6-2/3 6-1/1 6-2/1 10-1/1 10-2/1 20-1/1 20-2/1

## Ratatouille

Load size	3× 2/3 GN	5× 1/1 GN	5× 2/1 GN	8× 1/1 GN	8× 2/1 GN	16× 1/1 GN	16× 2/1 GN
Accessories	Container, granite-enamelled						

### Preheat Step 1 Step 2

					Signal (add tomatoes)			
150 °C	100 %	160 °C	10 min	30 %		120 °C	20 min	90 %

# Potatoes and side dishes.




Please note that capacity specifications always refer to full loads. Food is a natural product – the cooking times, settings and temperatures specified are guidelines and might have to be individually adapted to the specific product.

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Boiled potatoes

Load size	6× 2 kg	6× 3 kg	6× 6 kg	10× 3 kg	10× 6 kg	20× 3 kg	20× 6 kg
Accessories	Container, perforated, 65 mm						




### Preheat Step 1

		
Boiling temperature	Boiling temperature	30 min

## Jacket potatoes

Load size	6× 2 kg	6× 3 kg	6× 6 kg	10× 3 kg	10× 6 kg	20× 3 kg	20× 6 kg
Accessories	Container, perforated, 65 mm						






### Preheat Step 1

		
Boiling temperature	130 °C	40 min

## Fried potatoes, precooked

Load size	3× 1 kg	6× 1.5 kg	6× 3 kg	10× 1.5 kg	10× 3 kg	20× 1.5 kg	20× 3 kg
Accessories	Roasting and baking tray						

### Preheat Step 1







				
270 °C	230 °C	15 min	20 %	Stage 5

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Baked potatoes

Load size	3× 18 Pc.	3× 28 Pc.	3× 56 Pc.	5× 28 Pc.	5× 56 Pc.	10× 28 Pc.	10× 56 Pc.
Accessories	Container, stainless steel, 20 mm or grid						

### Preheat Step 1

					
240 °C	100 %	200 °C	40 min	80 %	Stage 3

## Pommes Macaire

Load size	4× 0.75 kg	6× 1 kg	6× 2 kg	10× 1 kg	10× 2 kg	20× 1 kg	20× 2 kg
Accessories	Roasting and baking tray						




### Preheat Step 1

					
270 °C	40 %	230 °C	15 min	20 %	Stage 5

## Rice

Load size	4× 2 kg	6× 3 kg	6× 6 kg	10× 3 kg	10× 6 kg	20× 3 kg	20× 6 kg
Accessories	Container, stainless steel, 65 mm						

### Preheat Step 1

		
Boiling temperature	Boiling temperature	20 min




# Potatoes and side dishes.

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Wild rice

Load size	4× 2 kg	6× 3 kg	6× 6 kg	10× 3 kg	10× 6 kg	20× 3 kg	20× 6 kg
Accessories	Container, stainless steel, 65 mm						




### Preheat Step 1

		
Boiling temperature	Boiling temperature	45 min

## Rice pudding

Load size	4× 2 kg	6× 3 kg	6× 6 kg	10× 3 kg	10× 6 kg	20× 3 kg	20× 6 kg
Accessories	Container, stainless steel, 65 mm						

### Preheat Step 1

		
Boiling temperature	90 °C	40 min

## Frozen chips

Load size	4× 0.75 kg	6× 1 kg	6× 2 kg	10× 1 kg	10× 2 kg	20× 1 kg	20× 2 kg
Accessories	CombiFry®						

### Preheat Step 1









				
260 °C	200 °C	15 min	100 %	Stage 5

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Pasta with sauce

Load size	3× 2/3 GN	3× 1/1 GN	6× 2/1 GN	5× 1/1 GN	5× 2/1 GN	10× 1/1 GN	10× 2/1 GN
Accessories	Container, granite-enamelled						

### Preheat Step 1 Step 2

							
140 °C	90 %	250 °C	8 min	90 %	100 °C	4 min	100 %

# Frozen Convenience.

Please note that capacity specifications always refer to full loads. Food is a natural product – the cooking times, settings and temperatures specified are guidelines and might have to be individually adapted to the specific product.

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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**Florentine chicken breast with leaf spinach,  
Chicken breast Marco Polo with broccoli filling,  
Chicken Caprese with tomatoes,  
Corn poulard with cream and mushroom stuffing,  
Chicken Marengo filled with mushrooms,  
Vegetable roulade**

Load size	3× 2/3 GN	5× 1/1 GN	5× 2/1 GN	8× 1/1 GN	8× 2/1 GN	16× 1/1 GN	16× 2/1 GN
Accessories	Container, granite-enamelled						

**Preheat** **Step 1**

200 °C	60 %	Stage 3	170 °C	65 °C	60 %	Stage 3

**Breast of guinea fowl, (stuffed) e.g. with spinach, mushrooms  
filling**

Load size	3× 1 kg	6× 1.5 kg	6× 3 kg	10× 1.5 kg	10× 3 kg	20× 1.5 kg	20× 3 kg
Accessories	Container, granite-enamelled						

**Preheat** **Step 1**

200 °C	60 %	Stage 3	160 °C	65 °C	60 %	Stage 3

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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**Pork fillet**

Load size	3× 1 kg	6× 1.5 kg	6× 3 kg	10× 1.5 kg	10× 3 kg	20× 1.5 kg	20× 3 kg
Accessories	Container, granite-enamelled						

**Preheat** **Step 1**

180 °C	60 %	Stage 3	130 °C	65 °C	60 %	Stage 3

# Beef and veal.

Please note that capacity specifications always refer to full loads. Food is a natural product – the cooking times, settings and temperatures specified are guidelines and might have to be individually adapted to the specific product.

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Fillet steaks 200 g, veal fillet, veal cutlet, beef tenderloin 180 g

Load size	4× 1 kg	5× 1.5 kg	5× 3 kg	8× 1.5 kg	8× 3 kg	16× 1.5 kg	16× 3 kg
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Accessories	Combi Grill						
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### Preheat Step 1 Step 2 Step 3









							
300 °C	20 %	260 °C	3 min	20 %	85 °C	85 °C	54 °C

## Roast beef, braised beef, beef roulades 180 g

Load size	3× 1 kg	3× 1.5 kg	3× 3 kg	5× 1.5 kg	5× 3 kg	10× 1.5 kg	10× 3 kg
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Accessories	Container, granite-enamelled, 40 mm						
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### Preheat Step 1 Step 2

							
190 °C	0 %	170 °C	20 min	50 %	110 °C	95 °C	100 %

### Step 3

		
55 °C	Hold	100 %









	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Breaded veal escalopes

Load size	6× 4 Pc.	6× 6 Pc.	6× 12 Pc.	10× 6 Pc.	10× 12 Pc.	20× 6 Pc.	20× 12 Pc.
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Accessories	Container, granite-enamelled						
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### Preheat Step 1 Step 2






							
230 °C	0 %	230 °C	5 min	50 %	230 °C	3 min	0 %

## Veal bones for sauce

Load size	6× 1.5 kg	6× 4 kg	6× 8 kg	10× 4 kg	10× 8 kg	20× 4 kg	20× 8 kg
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Accessories	Container, granite-enamelled, 20 mm						
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### Preheat Step 1

				
200 °C	20 %	150 °C	90 min	40 %

# Pork and lamb.

Please note that capacity specifications always refer to full loads. Food is a natural product – the cooking times, settings and temperatures specified are guidelines and might have to be individually adapted to the specific product.

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Breaded rack of lamb








Load size	3× 1 kg	5× 1.5 kg	5× 3 kg	8× 1.5 kg	8× 3 kg	16× 1.5 kg	16× 3 kg
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Accessories	Grid						
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### Preheat

### Step 1

### Step 2

						
300 °C	0 %	260 °C	4 min	20 %	Stage 5	85 °C

### Step 3

			
85 °C	54 °C	20 %	Stage 2

## Lamb chops

Load size	3× 1 kg	5× 1.5 kg	5× 3 kg	8× 1.5 kg	8× 3 kg	16× 1.5 kg	16× 3 kg
-----------	---------	-----------	---------	-----------	---------	------------	----------

Accessories	Grid						
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### Preheat

### Step 1

					
300 °C	40 %	260 °C	54 °C	20 %	Stage 5

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Spare ribs

Load size	4× 1.2 kg	6× 2 kg	6× 4 kg	10× 2 kg	10× 4 kg	20× 2 kg	20× 4 kg
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Accessories	Spare rib grill						
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Info	3 ribs per grid 1. Cooking – 2. Overnight: marinate in the cool store – 3. Grilling						
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### Preheat

### Step 1

### Preheat

### Step 2

									
130 °C	100 %	130 °C	60 min	60 %	250 °C	60 %	180 °C	20 min	40 %





## Pork medallions

Load size	3× 1 kg	5× 1.5 kg	5× 3 kg	8× 1.5 kg	8× 3 kg	16× 1.5 kg	16× 3 kg
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Accessories	Grid						
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### Preheat

### Step 1

				
300 °C	40 %	250 °C	58 °C	20 %

## Breaded pork chops









Load size	4× 2/3 GN	5× 1/1 GN	5× 2/1 GN	8× 1/1 GN	8× 2/1 GN	16× 1/1 GN	16× 2/1 GN
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Accessories	Container, granite-enamelled, 20 mm						
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### Preheat

### Step 1

### Step 2

							
230 °C	70 %	230 °C	58 °C	50 %	230 °C	65 °C	0 %

# Pork and lamb.

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Meatballs, meatloaf

Load size	4× 2/3 GN	5× 1/1 GN	5× 2/1 GN	8× 1/1 GN	8× 2/1 GN	16× 1/1 GN	16× 2/1 GN
Accessories	Container, granite-enamelled						

### Preheat Step 1

300 °C	70 %	230 °C	8 min	40 %

## Bacon

Load size	6× 2/3 GN	6× 1/1 GN	6× 2/1 GN	10× 1/1 GN	10× 2/1 GN	20× 1/1 GN	20× 2/1 GN
Accessories	Container, granite-enamelled						

### Preheat Step 1

300 °C	250 °C	14 min

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Roast pork

Load size	2× 3 kg	3× 4 kg	3× 8 kg	5× 4 kg	5× 8 kg	10× 4 kg	10× 8 kg
Accessories	Container, granite-enamelled						

### Preheat Sauté Step 1

100 °C	100 %	Boiling temperature	10 min	100 %	140 °C	50 °C	70 %

### Step 2 Step 3

						Signal	
140 °C	65 °C	70 %	175 °C	72 °C	70 %	Remove excess fat/fluid	

### Step 4

260 °C	78 °C	50 %

# Game and poultry.

Please note that capacity specifications always refer to full loads. Food is a natural product – the cooking times, settings and temperatures specified are guidelines and might have to be individually adapted to the specific product.

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Wild duck 1,300 g

Load size	1× 6 Pc.	2× 8 Pc.	2× 16 Pc.	5× 8 Pc.	5× 16 Pc.	9× 8 Pc.	9× 16 Pc.
Accessories	Duck Superspike						

### Preheat Step 1

180 °C	60 %	145 °C	45 min	20 %

## Turkey

Load size	2× 3.5 kg	3× 6 kg	3× 12 kg	5× 6 kg	5× 12 kg	10× 6 kg	10× 12 kg
Accessories	Grid						

### Preheat Step 1 Step 2

160 °C	60 %	130 °C	100 min	40 %	150 °C	10 min	40 %

## Chicken, 950 g

Load size	1× 4 Pc.	2× 10 Pc.	4× 10 Pc.	3× 10 Pc.	6× 10 Pc.	6× 10 Pc.	12× 10 Pc.
Accessories	Chicken Superspike						

### Preheat Step 1

180 °C	170 °C	88 °C	40 %

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Goose

Load size	2× 3.5 kg	3× 6 kg	3× 12 kg	5× 6 kg	5× 12 kg	10× 6 kg	10× 12 kg
Accessories	Container, granite-enamelled, 40 mm or grid						

### Preheat Step 1 Step 2

100 °C	100 °C	20 min	130 °C	85 °C	60 %

### Step 3 Step 4

100 °C	45 – 60 min	80 %	240 °C	15 min	40 %

## Duck 2,200 g

Load size	2× 1 Pc.	3× 2 Pc.	3× 4 Pc.	5× 2 Pc.	5× 4 Pc.	10× 2 Pc.	10× 4 Pc.
Accessories	Duck Superspike						

### Preheat Step 1 Step 2

180 °C	150 °C	50 min	100 %	Stage 3	180 °C	20 min	40 %



# Game and poultry.

6-2/3 6-1/1 6-2/1 10-1/1 10-2/1 20-1/1 20-2/1









## Haunch of venison

Load size	2×3 kg	3×4 kg	3×8 kg	5×4 kg	5×8 kg	10×4 kg	10×8 kg
Accessories	Container, granite-enamelled						

### Preheat

### Step 1

### Step 2

							
190 °C	0 %	170 °C	10 min	100 %	100 °C	45 °C	100 %

### Step 3

		
73 °C	58 °C	100 %









## Saddle of venison

Load size	2×3 kg	3×4 kg	3×8 kg	5×4 kg	5×8 kg	10×4 kg	10×8 kg
Accessories	Container, granite-enamelled						

### Preheat

### Step 1

### Step 2

							
220 °C	0 %	200 °C	5 min	100 %	110 °C	55 °C	100 %









## Breaded chicken

Load size	2×3 kg	3×4 kg	3×8 kg	5×4 kg	5×8 kg	10×4 kg	10×8 kg
Accessories	Container, granite-enamelled						

### Preheat

### Step 1

### Step 2

							
245 °C	0 %	225 °C	9 min	50 %	245 °C	4 min	0 %

# Sausages, terrines and savoury bakes.




Please note that capacity specifications always refer to full loads. Food is a natural product – the cooking times, settings and temperatures specified are guidelines and might have to be individually adapted to the specific product.

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Boiling and reheating sausages

Load size	6× 2/3 GN	6× 1/1 GN	6× 2/1 GN	10× 1/1 GN	10× 2/1 GN	20× 1/1 GN	20× 2/1 GN
Accessories	Grid or container, stainless steel, 20 mm						

### Preheat Step 1

		
Boiling temperature	75 °C	70 °C

## Sausages

Load size	3× 2/3 GN	3× 1/1 GN	3× 2/1 GN	5× 1/1 GN	5× 2/1 GN	10× 1/1 GN	10× 2/1 GN
Accessories	Container, granite-enamelled						






### Preheat Step 1

			
300 °C	180 °C	5 min	20 %

## Lasagne, cannelloni, potato gratin, vegetable gratin, moussaka

Load size	3× 2/3 GN	3× 1/1 GN	3× 2/1 GN	5× 1/1 GN	5× 2/1 GN	10× 1/1 GN	10× 2/1 GN
Accessories	Container, granite-enamelled						

### Preheat Step 1



				
260 °C	80 %	180 °C	35 min	60 %

	6-2/3	6-1/1	6-2/1	10-1/1	10-2/1	20-1/1	20-2/1
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## Terrine

Load size	4× 1 kg	6× 1.5 kg	6× 3 kg	10× 1.5 kg	10× 3 kg	20× 1.5 kg	20× 3 kg
Accessories	Grid						

### Preheat Step 1

		
Boiling temperature	78 °C	72 °C

## Pies

Load size	4× 1 kg	6× 1.5 kg	6× 3 kg	10× 1.5 kg	10× 3 kg	20× 1.5 kg	20× 3 kg
Accessories	Grid						






### Preheat Step 1

				
100 °C	80 °C	70 °C	100 %	Stage 2

## Quiche Lorraine

Load size	3× 2/3 GN	3× 1/1 GN	3× 2/1 GN	5× 1/1 GN	5× 2/1 GN	10× 1/1 GN	10× 2/1 GN
Accessories	Container, granite-enamelled, 40 mm						

### Preheat Step 1

				
260 °C	80 %	160 °C	25 min	60 %

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