
PROFESSIONAL COOKING RECIPE BOOK

Version P

INDEX

MAIN INDEX

General recommendations	4
Timed alternative of programmes with probe	6
Key - Cooking example	7
First Course Recipe Book L01 - L08	8
Meat and Poultry Recipe Book L09 - L32	10
Fish Recipe Book L3 - L45	15
Vegetable Recipe Book L46 - L57	18
Eggs Recipe Book L58 - L63	20
Confectionery and Bakery Recipe Book L64 - L76	21
Temperature regeneration Recipe Book L77 - L82	24
Vacuum cooking Recipe Book L83 - L95	25
Manual cooking mode reminders	28
User programme reminders	30
Exclusive accessories for particular cooking	34

INDEX

RECIPE INDEX

FIRST COURSE RECIPE BOOK

Crepes, Cannelloni	L01
Baked lasagne	L02
Baked lasagne (with probe)	L03
First Courses Au Gratin	L04
Steamed rice (e.g. Vialone Nano Rice)	L05
Paella (e.g. Parboiled Rice)	L06
Tomato sauce	L07
Meat sauce	L08

MEAT AND POULTRY RECIPE BOOK

Traditional roasts (with probe) : rack of veal, pork loin, rolls, etc.	L09
Traditional roasts - Slow Cooking (with probe)	L10
Roasts with rind (with probe) : leg of pork, lamb, veal, porchetta	L11
Shin of veal, pork (whole)	L12
Roasted pork chops	L13
Mixed meat kebabs	L14
Roast beef and whole fillets (with probe)	L15
Stew, ossobuco, braised meat with lid	L16
Braised meat and pot roasts with lid (with probe)	L17
Cutlets	L18
Breaded veal cutlets and breaded meat	L19
Grilled meat	L20
Grilled Ribs, Fillet (with probe)	L21
Grilled fillet of pork, veal (with probe)	L22
Steamed meat: boiled (with probe)	L23
Baked guinea fowl and rabbit pieces	L24
Braised Chicken and Rabbit	L25
Roast chicken pieces	L26
Roast chicken	L27
Chicken on the spit (with probe)	L28
Fried chicken pieces	L29
Leg of turkey, goose (with probe)	L30
Roast whole Duck, Pheasant, Guinea Fowl	L31
Roast whole Duck, Pheasant, Guinea Fowl (with probe)	L32

FISH RECIPE BOOK

Steamed Shellfish and Molluscs	L33
Steamed Octopus, Squid	L34
Steamed Crayfish and Lobster 500 gr	L35
Steamed Spider Crab and Crab	L36
Steamed whole fish (with probe)	L37
Stewed whole fish	L38
Filletted and au gratin fish	L39
Grilled fish, sliced or whole 400 gr	L40
Baked fish 500 gr: Bass, Turbot, Sea Bream, etc.	L41
Baked fish 1000 gr: Bass, Turbot, Sea Bream, etc.	L42
Baked fish (with probe) : Bass, Turbot, Sea Bream, in salt, etc.	L43
Large baked fish (with probe)	L44
Kebabs of fish, scampi and prawns	L45

INDEX

VEGETABLE RECIPE BOOK

Steamed vegetables	L46
Forced steam frozen vegetables	L47
Baked, sautéed and caponata vegetables	L48
Vegetables au gratin	L49
Grilled vegetables	L50
Roasted fresh potatoes	L51
Roasted frozen potatoes	L52
Frozen pre-fried potatoes	L53
Steamed potato pieces	L54
Steamed whole potatoes (with probe)	L55
Braised potatoes	L56
Potatoes cooked in foil (with probe)	L57

EGGS RECIPE BOOK

Hard-boiled eggs	L58
Sunny side up	L59
Omelettes	L60
Crepes	L61
Sweet, savoury soufflé	L62
Savoury cakes	L63

CONFECTIONERY AND BAKERY RECIPE BOOK

Sponge cake, Shortcrust pastry, Tarts	L64
Puff pastry, Strudel, Vol au vent	L65
Croissants, Muffins	L66
Meringues	L67
Puffs	L68
Crème caramel, Bûnnet	L69
Fresh bread	L70
Genoese focaccia	L71
Frozen bread	L72
Fresh slice of pizza	L73
Fresh round pizza	L74
Filled tarts, apple pie (with probe)	L75
Pan Brioches, Panettoni, Easter bread, etc. (with probe)	L76

TEMPERATURE REGENERATION RECIPE BOOK

Regeneration on plate	L77
Regeneration on tray	L78
Steamed regeneration	L79
Regeneration on plate (with probe)	L80
Regeneration on tray (with probe)	L81
Steamed regeneration (with probe)	L82

VACUUM COOKING RECIPE BOOK

Fruit pieces	L83
Pear pieces	L84
Custard	L85
Fresh green vegetables	L86
Fresh vegetables	L87
Potato pieces	L88
Stews and night-time cooking	L89
Low temperature meat (with needle probe)	L90
Meat for traditional roasts (with needle probe)	L91
Poultry and game (with needle probe)	L92
Whole fish, terrines (with needle probe)	L93
High pasteurisation	L94
Low pasteurisation	L95

GENERAL HINTS

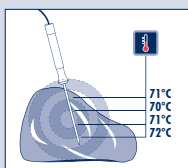
* Pre-heating the oven

The pre-heating stage is very important and is useful to gain good results from your cooking. It also ensures that the cooking times given in the recipe book are correct.

- Normally the oven should **always be pre-heated**.
- The oven should be pre-heated at a temperature value that is 15-25% greater than the required cooking temperature.
- In the case of steam cooking frozen products or bulk quantities, pre-heating is recommended with the Forced Steam function at 115°-120°C.
- To cook without drying the outer surface of the food, it is advisable to cook au gratin by convection with the percentage of humidity set in proportion to the food being cooked.

* Using the core temperature probe

- When cooking with the temperature regulated by the core probe, it is essential to spear it right into the heart of the food item. The probe should be pushed all the way in, from top to bottom, to reach the centre or core of the food item.

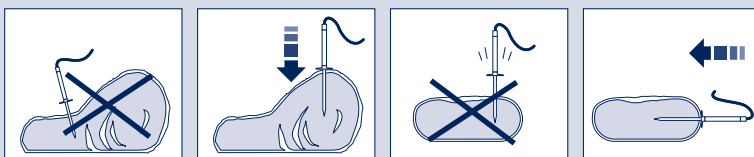


- **On ovens equipped with the multipoint probe, it is sufficient to insert it in the largest section of the product to be cooked.**

- With items that are not very thick (i.e. thicknesses less than double the length of the probe), the probe should be speared into the food horizontally as this is the only way to reach the heart of the mass without leaving out part of

the probe. The needle probe is recommended with small joints.

* Cooking temperature



The recipes on the following pages give cooking temperatures which may seem low. It is advisable not to change them completely, since they have been calculated after many tests carried out in our experimental kitchen. If they are not observed, the evenness and quality of cooking may be jeopardised.

* Spacing between trays

When loading, pay particular attention to the space between trays. There must be circulation of air in order to obtain homogeneous cooking. If the trays are resting one on the other, air cannot circulate and cooking will be uneven. Observe the loading limits indicated in the recipe book.

GENERAL HINTS

* **Type of trays**

For best results, it is indispensable to use the most suitable trays according to the different types of product: perforated trays in aluminium or aluminised plate for pastry/bakery products, perforated containers for steaming, rack containers for chips, special racks for cooking chickens, etc.

* **Loading the trays**

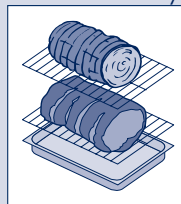
The recipes on the following pages show, for each oven model and for each recipe, the quantity of food to place into each tray in kg or in pieces. If you observe these instructions, the quality of your cooking will be perfect. The depth of the tray must be suitable for the height of the food.

For even cooking, it is preferable to distribute the load over several shallow trays rather than loading just one extremely deep tray.

* **Partial load**

If the oven is not to be fully loaded, space out the trays evenly. With large loads of meat, it is advisable to put the product on a rack with a single tray below, so that the product need not be turned and the cooking juices may be collected and used for making the sauces.

Use the special racks for cooking chicken. It is indispensable to put a tray underneath to collect fat.



* **Reducing fats**

The oven makes it possible to reduce the use of condiments, oil, butter, fats and spices to a negligible amount. Therefore, use fats very sparingly in your cooking, enhancing the nutrients in the food and providing a healthier diet.

* **The quality of water**

Water is the fundamental element in the oven. Make sure that your oven is supplied with soft water. If the water in your area is hard, soften it before use.

* **Cleaning without labour**

In order to always obtain the best cooking results and an efficient appliance, we suggest you clean the oven daily. Carefully follow the procedures given in the instruction booklet.

To ensure perfect cleaning of the oven, we recommend use of a proprietary alkaline detergent.

* **Opening the oven door during cooking**

During steam cooking, avoid opening the oven door to prevent prolonged cooking times. Do not put your face close to the oven when opening the door. The steam coming out can cause burns.

TIMED ALTERNATIVE OF PROGRAMMES WITH PROBE

Using the core probe guarantees extremely precise and uniform cooking regardless of the size, amount and type of product.

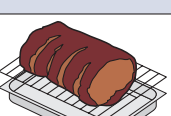
For certain products, the programmes have been exclusively designed to be used with the core probe and the timed option has not been included as the type of product and/or the large selection of size and quantity combinations does not allow an accurate cooking time.

It is recommended to use the core probe also for this type of cooking but if this option is not available or if you do not wish to use it, the time setting is left up to the chef's experience and any cooking tests.

However, the probe programme found in the recipe book can be used as a base.

An indicative example of changing the cooking parameters.

Basic recipe with probe (recipe book):

Q.ty per Tray  C Mode    										
L 09	TRADITIONAL ROASTS (WITH PROBE): rack of veal, pork loin, rolls, etc. Pre-heat to 240 °C. Steel rack on tray.									
	 40	GN 2/3	4 kg	--	1		190°C	10'	10%	
		GN 1/1	6 kg		2		150°C	50°C	20%	
		GN 2/1	12 kg		3		160°C	70°C	40%	

Example of taking note of the timed recipe (entered manually):

P05 Traditional roast approx. 2 Kg - Timed											
Notes: Pre-heat to 240° Steel rack on tray			6 Kg.	1 ^h 10'	1	CONV	190°	10'	10%	MAX	
					2	COMBI	150°	45'	20%	MIN	
					3	CONV	160°	15'	40%	MIN	
					4						
Purely indicative times as it depends on the type, size and quantity of the product.											

COOKING EXAMPLES

Qty per
Tray



C

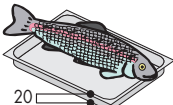
Mode



L 44

LARGE BAKED FISH (WITH PROBE)

Pre-heat to 180 °C. Insert the probe in the thickest part, near the central bone. Teflon-coated aluminium tray.

	GN 2/3	1 pcs	--	1		150°C	50°C	10%	
	GN 1/1	1÷2 pcs							
	GN 2/1	2÷4 pcs		2		170°C	65°C	20%	

Type of oven grille/tray

GN 2/3

GN 1/1

GN 2/1



Total time in minutes

C

Cooking cycle

Mode



Convection cooking mode



Steam cooking mode



Combi convection/steam cooking mode



Oven temperature



Cooking time / Core temperature



Automatic control of the humidity



Fast-Dry Active



Ventilation speed (* if present)



Low speed



Standard speed

ATTENTION: Variable time according to the load size and quantity

FIRST COURSE RECIPE BOOK / L 1..6

Q.ty per
Tray



C

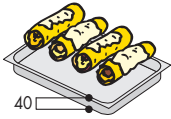
Mode



L 01

CREPES, CANNELLONI

Pre-heat to 220 °C. Solid steel tray.

 40	GN 2/3	20 pcs	15'	1		170°C	10'	60%	
	GN 1/1	30 pcs		2		190°C	5'	20%	
	GN 2/1	60 pcs							

L 02

BAKED LASAGNE

Pre-heat to 180 °C. Solid steel tray.

 65	GN 2/3	3,3 kg	--	1		150°C	30'	50%	
	GN 1/1	5 kg		2		170°C	15'	10%	
	GN 2/1	10 kg							

L 03

BAKED LASAGNE (WITH PROBE)

Pre-heat to 180 °C. Solid steel tray.

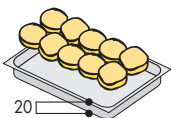
 65	GN 2/3	3,3 kg	--	1		150°C	70°C	50%	
	GN 1/1	5 kg		2		170°C	95°C	10%	
	GN 2/1	10 kg							

L 04

FIRST COURSES AU GRATIN

Pre-heat to 250 °C. Solid steel tray.

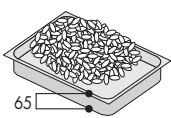
A.L. = Any load

 20	GN 2/3	A. L.	15'	1		200°C	15'		
	GN 1/1	A. L.							
	GN 2/1	A. L.							

L 05

STEAMED RICE (e.g. Vialone Nano Rice)

Add twice as much liquid as rice. Pre-heat to 120 °C in combi mode. Solid steel tray.

 65	GN 2/3	1,3 kg	15'	1		100°C	15'	--	
	GN 1/1	2 kg							
	GN 2/1	4 kg							

L 06

PAELLA (e.g. Parboiled Rice)

Pre-heat to 220 °C. Add enough liquid to cover the rice. Solid steel tray with lid.

 40	GN 2/3	650 gr	20'	1		170°C	15'	20%	
	GN 1/1	1 kg		2		195°C	5'	10%	
	GN 2/1	2 kg							

MEAT AND POULTRY RECIPE BOOK / L 9..13

Q.ty per
Tray



C

Mode



L 09

TRADITIONAL ROASTS (WITH PROBE): rack of veal, pork loin, rolls, etc.

Pre-heat to 240 °C. Steel rack on tray.

	GN 2/3	4 kg	--	1		190°C	10'	10%	
	GN 1/1	6 kg		2		150°C	50'	20%	
	GN 2/1	12 kg		3		160°C	70'	40%	

L 10

TRADITIONAL ROASTS - Slow Cooking (WITH PROBE)

Pre-heat to 220 °C. Steel rack on tray.

	GN 2/3	4 kg	--	1		180°C	15'	10%	
	GN 1/1	6 kg		2		110°C	60'	50%	
	GN 2/1	12 kg		3		150°C	70'	40%	

L 11

ROASTS WITH RIND (WITH PROBE): Leg of pork, porchetta

Pre-heat to 120 °C in combi mode. Glaze during cooking, smoothen the rind. Steel rack on tray.

	GN 2/3	1 pcs	--	1		100°C	10'	--	
	GN 1/1	1 pcs		2		130°C	72'	20%	
	GN 2/1	2 pcs		3		190°C	15'	10%	

L 11

ROASTS WITH RIND (WITH PROBE): Leg of veal and lamb

Pre-heat to 120 °C in combi mode. Glaze during cooking, smoothen the rind. Steel rack on tray.

	GN 2/3	1÷2 pcs	--	1		100°C	10'	--	
	GN 1/1	1÷4 pcs		2		130°C	72'	20%	
	GN 2/1	2÷8 pcs		3		190°C	15'	10%	

L 12

SHIN OF VEAL, PORK (whole)

Pre-heat to 130 °C in combi mode. Steel rack on tray.

	GN 2/3	2÷4 pcs	1 ^h 45'	1		100°C	5'	--	
	GN 1/1	3÷6 pcs		2		130°C	90'	70%	
	GN 2/1	6÷12 pcs		3		180°C	10'	70%	

L 13

ROASTED PORK CHOPS

Pre-heat to 180 °C. Steel rack on tray.

	GN 2/3	2,6 kg	45'	1		130°C	15'	70%	
	GN 1/1	4 kg		2		150°C	15'	50%	
	GN 2/1	8 kg		3		180°C	15'	60%	

MEAT AND POULTRY RECIPE BOOK / L 14..18

Qty per
Tray



C

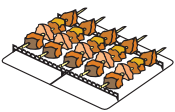
Mode



L 14

MIXED MEAT KEBABS

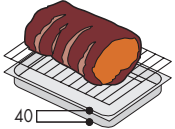
Pre-heat to 250 °C. Special steel rack for cooking kebabs.

	GN 2/3	8 pcs	15'	1		190°C	15'	20%	
	GN 1/1	12 pcs							
	GN 2/1	24 pcs							

L 15

ROAST-BEEF AND WHOLE FILLETS (WITH PROBE)

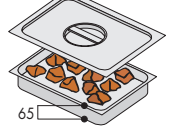
Pre-heat to 250 °C. Steel rack on tray.

	GN 2/3	4 kg	--	1		230°C	8'	10%	
	GN 1/1	6 kg							
	GN 2/1	12 kg		2		80°C	53°C	20%	

L 16

STEW, BRAISED MEAT WITH LID

Pre-heat to 190 °C. After having browned the sauté and meat by convection at 180 °C, cover with the lid. Solid steel tray with lid.

	GN 2/3	2,3 kg	2 ^h 00'	1		150°C	2 ^h 00'	70%	
	GN 1/1	3,5 kg							
	GN 2/1	7 kg							

L 16

OSSOBUCO WITH LID

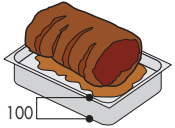
Pre-heat to 190 °C. After having browned the sauté and meat by convection at 180 °C, cover with the lid. Solid steel tray with lid.

	GN 2/3	6÷8 pcs	2 ^h 00'	1		150°C	2 ^h 00'	70%	
	GN 1/1	10÷12 pcs							
	GN 2/1	20÷24 pcs							

L 17

BRAISED MEAT AND POT ROASTS WITH LID (WITH PROBE)

Pre-heat to 160 °C. Brown the meat and bottom at 180 °C, add the wine and the dressing. Cover the tray with the lid. Solid steel tray with lid.

	GN 2/3	4 kg	--	1		130°C	90°C	80%	
	GN 1/1	6 kg							
	GN 2/1	12 kg		2		100°C	30'	50%	

L 18

CUTLETS

Pre-heat to 190 °C. Solid steel tray.

A.L. = Any Load

	GN 2/3	A. L.	12'	1		160°C	12'	40%	
	GN 1/1	A. L.							
	GN 2/1	A. L.							

ATTENTION: Variable time according to the load size and quantity

MEAT AND POULTRY RECIPE BOOK / L 19..24

Q.ty per
Tray



Mode



L 19

BREADED VEAL CUTLETS AND BREADED MEAT

Pre-heat to 250 °C. Spray oil on the product. Teflon-coated aluminium tray.

	GN 2/3	6 pcs	10'	1		195°C	10'	20%	
	GN 1/1	9 pcs							
	GN 2/1	18 pcs							

L 20

GRILLED MEAT

Pre-heat to 270 °C. Special rack for cooking meat, in aluminium.

A.L. = Any Load

	GN 2/3	A. L.	6'	1		250°C	6'	10%	
	GN 1/1	A. L.							
	GN 2/1	A. L.							

L 21

GRILLED RIBS, FILLET (WITH PROBE)

Pre-heat to 270 °C. Preheated special rack for cooking meat, in aluminium.

	GN 2/3	1÷3 pcs	--	1		250°C	50°C	10%	
	GN 1/1	2÷6 pcs							
	GN 2/1	4÷12 pcs							

L 22

GRILLED PORK AND VEAL FILLET (WITH PROBE)

Pre-heat to 270 °C. Preheated special rack for cooking meat, in aluminium.

	GN 2/3	8 pcs	--	1		250°C	58°C	10%	
	GN 1/1	12 pcs							
	GN 2/1	24 pcs							

L 23

STEAMED MEAT: BOILED (WITH PROBE)

Pre-heat to 120 °C in combi mode. Steel rack.

	GN 2/3	4 kg	--	1		95°C	90°C	--	
	GN 1/1	6 kg		2		100°C	92°C	--	
	GN 2/1	12 kg		3		100°C	20'	--	

L 24

BAKED GUINEA FOWL AND RABBIT PIECES

Pre-heat to 200 °C. Solid steel tray.

	GN 2/3	2 kg	35'	1		160°C	20'	40%	
	GN 1/1	3 kg		2		180°C	15'	20%	
	GN 2/1	6 kg							

MEAT AND POULTRY RECIPE BOOK / L 25..30

Q.ty per
Tray



C

Mode



L 25

BRAISED CHICKEN AND RABBIT

Pre-heat to 220 °C. Solid steel tray.

 40	GN 2/3	2,3 kg	1 ^h 15'	1		160°C	1 ^h 00'	60%	
	GN 1/1	3,5 kg							
	GN 2/1	7 kg		2		170°C	15'	40%	

L 26

ROAST CHICKEN PIECES

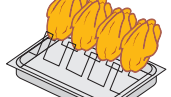
Pre-heat to 230 °C. Steel rack on tray.

 40	GN 2/3	6÷7 pcs	35'	1		200°C	20'	60%	
	GN 1/1	10 pcs							
	GN 2/1	20 pcs		2		220°C	15'	20%	

L 27

ROAST CHICKEN

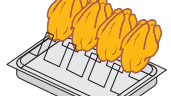
Pre-heat to 200 °C. Chicken rack, in steel. Insert a tray to collect the fats.

 40	GN 2/3	2 pcs	55'	1		165°C	30'	30%	
	GN 1/1	8 pcs		2		185°C	15'	10%	
	GN 2/1	16 pcs		3		230°C	10'		

L 28

CHICKEN ON THE SPIT (WITH PROBE)

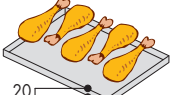
Pre-heat to 270 °C. Chicken rack, in steel. Insert a tray to collect the fats.

 40	GN 2/3	2 pcs	--	1		220°C	70°C	90%	
	GN 1/1	8 pcs							
	GN 2/1	16 pcs		2		240°C	87°C	20%	

L 29

FRIED CHICKEN PIECES

Pre-heat to 250 °C. Spray oil on the product. Teflon-coated aluminium tray.

 20	GN 2/3	10 pcs	15'	1		190°C	15'	20%	
	GN 1/1	15 pcs							
	GN 2/1	30 pcs							

L 30

LEG OF TURKEY, GOOSE (WITH PROBE)

Pre-heat to 175 °C. Solid steel tray.

 65	GN 2/3	2 pcs	--	1		145°C	75°C	80%	
	GN 1/1	4 pcs							
	GN 2/1	8 pcs		2		200°C	85°C	10%	

ATTENTION: Variable time according to the load size and quantity

Q.ty per
Tray



C

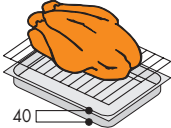
Mode



L 31

ROAST DUCK, PHEASANT, GUINEA FOWL

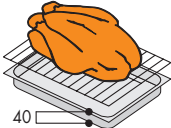
Pre-heat to 185 °C. Steel rack on tray.

	GN 2/3	2 pcs	1 ^h 10'	1		155°C	50'	70%	
	GN 1/1	3 pcs		2		185°C	20'	30%	
	GN 2/1	6 pcs							

L 32

ROAST DUCK, PHEASANT, GUINEA FOWL (WITH PROBE)

Pre-heat to 185 °C. Steel rack on tray.

	GN 2/3	2 pcs	--	1		155°C	80°C	70%	
	GN 1/1	3 pcs		2		185°C	85°C	30%	
	GN 2/1	6 pcs							

FISH RECIPE BOOK / L 33..38

Qty per
Tray



C

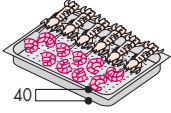
Mode



L 33

STEAMED SHELLFISH AND MOLLUSCS

Pre-heat to 120 °C in combi mode. Perforated steel tray.

 40	GN 2/3	1,3 kg	8'	1		95°C	8'	--	
	GN 1/1	2 kg							
	GN 2/1	4 kg							

L 34

STEAMED OCTOPUS, SQUID

Pre-heat to 120 °C in combi mode. Solid steel tray.

 65	GN 2/3	2 kg	1h 30'	1		95°C	1h 30'	--	
	GN 1/1	3 kg							
	GN 2/1	6 kg							

L 35

STEAMED CRAYFISH AND LOBSTER 500 gr.

Pre-heat to 120 °C in combi mode. Perforated steel tray.

 40	GN 2/3	1,6 kg	15'	1		95°C	15'	--	
	GN 1/1	2,5 kg							
	GN 2/1	5 kg							

L 36

STEAMED SPIDER CRAB, CRAB

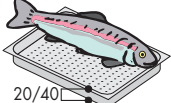
Pre-heat to 120 °C in combi mode. Perforated steel tray.

 40	GN 2/3	1,6 kg	25'	1		95°C	25'	--	
	GN 1/1	2,5 kg							
	GN 2/1	5 kg							

L 37

STEAMED WHOLE FISH (WITH PROBE)

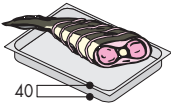
Pre-heat to 120 °C in combi mode. Perforated steel tray.

 20/40	GN 2/3	2 kg	--	1		95°C	67°C	--	
	GN 1/1	3 kg							
	GN 2/1	6 kg							

L 38

STEWED WHOLE FISH

Pre-heat to 190 °C. Solid steel tray.

 40	GN 2/3	2 kg	--	1		155°C	15'	30%	
	GN 1/1	3 kg		2		175°C	10'	20%	
	GN 2/1	6 kg							

ATTENTION: Variable time according to the load size and quantity

FISH RECIPE BOOK / L 39..44

Q.ty per
Tray



C

Mode



L 39

FILLETED AND AU GRATIN FISH

Pre-heat to 250 °C. Teflon-coated aluminium tray.

 20	GN 2/3	6 pcs	10'	1		210°C	10'	50%	
	GN 1/1	9 pcs							
	GN 2/1	18 pcs							

L 40

GRILLED FISH, SLICED OR WHOLE 400 gr.

Pre-heat to 260 °C. Preheated special rack, in aluminium.

 20	GN 2/3	6 pcs	8'	1		240°C	8'	40%	
	GN 1/1	9 pcs							
	GN 2/1	18 pcs							

L 41

BAKED FISH 500 gr: Bass, Turbot, Sea Bream, etc.

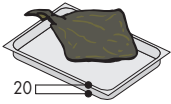
Pre-heat to 210 °C. Teflon-coated aluminium tray.

 20	GN 2/3	2 pcs	12'	1		180°C	12'	20%	
	GN 1/1	2÷4 pcs							
	GN 2/1	6÷8 pcs							

L 42

BAKED FISH 1000 gr: Bass, Turbot, Sea Bream, etc.

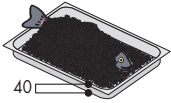
Pre-heat to 220 °C. Teflon-coated aluminium tray.

 20	GN 2/3	1 pcs	--	1		180°C	25'	40%	
	GN 1/1	1÷2 pcs							
	GN 2/1	2÷4 pcs							

L 43

BAKED FISH (WITH PROBE): Bass, Turbot, Sea Bream, in salt, etc.

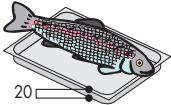
Pre-heat to 220 °C. Insert the probe in the thickest part, near the central bone. Teflon-coated aluminium tray.

 40	GN 2/3	1 pcs	--	1		180°C	65°C	40%	
	GN 1/1	1÷2 pcs							
	GN 2/1	2÷4 pcs							

L 44

LARGE BAKED FISH (WITH PROBE)

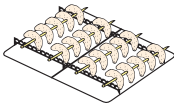
Pre-heat to 180 °C. Insert the probe in the thickest part, near the central bone. Teflon-coated aluminium tray.

 20	GN 2/3	1 pcs	--	1		150°C	50°C	30%	
	GN 1/1	1÷2 pcs		2		170°C	65°C	10%	
	GN 2/1	2÷4 pcs							

L 45

KEBABS OF FISH, SCAMPI AND PRAWNS

Pre-heat to 240 °C. Special steel rack for kebabs.



GN 2/3

8 pcs

GN 1/1

12 pcs

12'

1



195°C

12'

30%



GN 2/1

24 pcs

VEGETABLE RECIPE BOOK / L 46..51

Qty per
Tray



C

Mode



L 46

STEAMED VEGETABLES

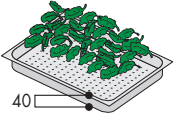
Pre-heat to 120 °C in combi mode. Perforated steel tray.

	GN 2/3	1,6 kg	15'	1		100°C	15'	--	
	GN 1/1	2,5 kg							
	GN 2/1	5 kg							

L 47

FORCED STEAM FROZEN VEGETABLES

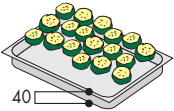
Pre-heat to 130 °C in combi mode. Perforated steel tray.

	GN 2/3	1,6 kg	35'	1		110°C	10'	--	
	GN 1/1	2,5 kg		2		100°C	25'	--	
	GN 2/1	5 kg							

L 48

BAKED, SAUTÉED AND CAPONATA VEGETABLES

Pre-heat to 220 °C. Enamelled tray.

	GN 2/3	1,3 kg	25'	1		170°C	10'	30%	
	GN 1/1	2 kg		2		180°C	15'	10%	
	GN 2/1	4 kg							

L 49

VEGETABLES AU GRATIN

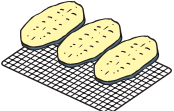
Pre-heat to 240 °C. Teflon-coated aluminium tray.

	GN 2/3	1,6 kg	15'	1		190°C	5'	40%	
	GN 1/1	2,5 kg		2		210°C	10'	10%	
	GN 2/1	5 kg							

L 50

GRILLED VEGETABLES

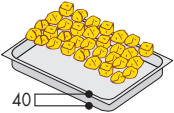
Pre-heat to 270 °C. Non-preheated special steel rack for vegetables.

	GN 2/3	0,3 kg	8'	1		240°C	8'	20%	
	GN 1/1	0,5 kg							
	GN 2/1	1 kg							

L 51

ROASTED FRESH POTATOES

Pre-heat to 220 °C. Enamelled tray.

	GN 2/3	1,6 kg	30'	1		170°C	8'	50%	
	GN 1/1	2,5 kg		2		190°C	22'		
	GN 2/1	5 kg							

VEGETABLE RECIPE BOOK / L 52..57

Q.ty per
Tray



C

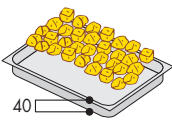
Mode



L 52

ROASTED FROZEN POTATOES

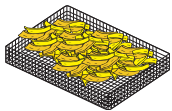
Pre-heat to 250 °C. Enamelled tray.

	GN 2/3	1,6 kg	22'	1		220°C	22'	10%	
	GN 1/1	2,5 kg							
	GN 2/1	5 kg							

L 53

FROZEN PRE-FRIED POTATOES

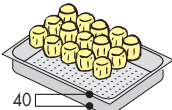
Pre-heat to 250 °C. Mesh basket for pre-fried food, in stainless steel.

	GN 2/3	1 kg	14'	1		210°C	7'	30%	
	GN 1/1	1,5 kg		2		195°C	7'	10%	
	GN 2/1	3 kg							

L 54

STEAMED POTATO PIECES

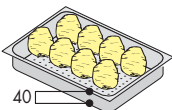
Pre-heat to 120 °C in combi mode. Perforated steel tray.

	GN 2/3	1,3 kg	20'	1		100°C	20'	--	
	GN 1/1	2 kg							
	GN 2/1	4 kg							

L 55

STEAMED WHOLE POTATOES (WITH PROBE)

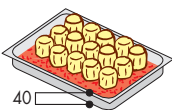
Pre-heat to 120 °C in combi mode. Perforated steel tray.

	GN 2/3	1,6 kg	--	1		100°C	94°C	--	
	GN 1/1	2,5 kg							
	GN 2/1	5 kg							

L 56

BRAISED POTATOES

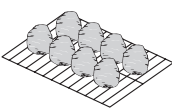
Pre-heat to 190 °C. Solid steel tray.

	GN 2/3	2,6 kg	30'	1		170°C	30'	50%	
	GN 1/1	4 kg							
	GN 2/1	8 kg							

L 57

POTATOES COOKED IN FOIL (WITH PROBE)

Pre-heat to 210 °C. Wrap the seasoned potatoes in aluminium foil. Special grill for potatoes cooked in foil.

	GN 2/3	1,3 kg	--	1		180°C	94°C	10%	
	GN 1/1	2 kg							
	GN 2/1	4 kg							

ATTENTION: Variable time according to the load size and quantity

EGGS RECIPE BOOK / L 58..63

Q.ty per
Tray



C

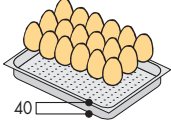
Mode



L 58

HARD-BOILED EGGS

Pre-heat to 120 °C in combi mode. Perforated steel tray.

	GN 2/3	40 pcs	12'	1		100°C	12'	--	
	GN 1/1	60 pcs							
	GN 2/1	120 pcs							

L 59

SUNNY SIDE UP

Pre-heat to 170 °C. Teflon-coated aluminium tray for omelettes.

	GN 2/3	4 pcs	5'	1		140°C	5'		
	GN 1/1	6 pcs							
	GN 2/1	12 pcs							

L 60

OMELETTES

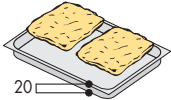
Pre-heat to 220 °C. Teflon-coated aluminium tray for omelettes.

	GN 2/3	4 pcs	12'	1		170°C	12'	30%	
	GN 1/1	6 pcs							
	GN 2/1	12 pcs							

L 61

CREPES

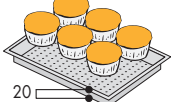
Pre-heat to 210 °C. Pre-heat the Teflon-coated aluminium tray, then pour the batter.

	GN 2/3	260 gr	2'	1		210°C	2'	10%	
	GN 1/1	400 gr							
	GN 2/1	800 gr							

L 62

SWEET, SAVOURY SOUFFLÉ

Pre-heat to 210 °C. Moulds on perforated steel tray. Do not open the oven during cooking.

	GN 2/3	10 pcs	18'	1		175°C	18'	30%	
	GN 1/1	15 pcs							
	GN 2/1	30 pcs							

L 63

SAVOURY CAKES

Pre-heat to 210 °C. Moulds on steel rack.

	GN 2/3	1 pcs	30'	1		160°C	30'	10%	
	GN 1/1	2 pcs							
	GN 2/1	4 pcs							

CONFECTIONERY AND BAKERY RECIPE BOOK / L 64..66

Q.ty per
Tray



C

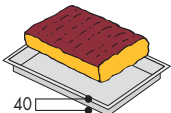
Mode



L 64

Sponge cake

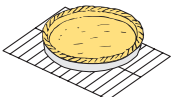
Pre-heat to 190 °C. Teflon-coated aluminium tray.

 40	GN 2/3	0,8 kg	30'	1		160°C	15'	50%	
	GN 1/1	1,2 kg		2		170°C	15'		
	GN 2/1	2,4 kg							

L 64

SHORTCRUST PASTRY, TARTS

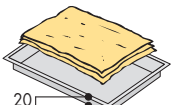
Pre-heat to 190 °C. Moulds on steel rack.

	GN 2/3	1 pcs	30'	1		160°C	15'	50%	
	GN 1/1	2 pcs		2		170°C	15'		
	GN 2/1	4 pcs							

L 65

PUFF PASTRY

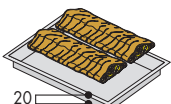
Pre-heat to 220 °C. Aluminium tray.

 20	GN 2/3	0,3 kg	25'	1		170°C	10'	20%	
	GN 1/1	0,5 kg		2		180°C	15'		
	GN 2/1	1 kg							

L 65

STRUDEL

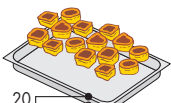
Pre-heat to 220 °C. Aluminium tray.

 20	GN 2/3	1 pcs	25'	1		170°C	10'	20%	
	GN 1/1	2 pcs		2		180°C	15'		
	GN 2/1	4 pcs							

L 65

VOL AU VENT

Pre-heat to 220 °C. Aluminium tray.

 20	GN 2/3	16 pcs	25'	1		170°C	10'	20%	
	GN 1/1	24 pcs		2		180°C	15'		
	GN 2/1	48 pcs							

L 66

CROISSANTS, MUFFINS

Pre-heat to 210 °C. Aluminium tray.

 20	GN 2/3	6 pcs	18'	1		160°C	3'	30%	
	GN 1/1	9 pcs		2		170°C	15'		
	GN 2/1	18 pcs							

ATTENTION: Variable time according to the load size and quantity

CONFECTIONERY AND BAKERY RECIPE BOOK / L 67..72

Q.ty per
Tray



C

Mode

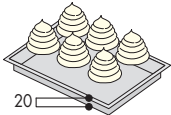


L 67

MERINGUES

Pre-heat to 110 °C. Aluminium tray.

A.L. = Any Load

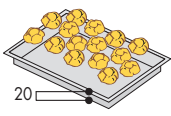
	GN 2/3	A. L.	3 ^h 00'	1		90°C	3 ^h 00'		
	GN 1/1	A. L.							
	GN 2/1	A. L.							

L 68

PUFFS

Pre-heat to 190 °C. Aluminium tray.

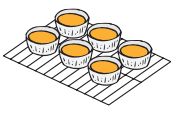
A.L. = Any Load

	GN 2/3	A. L.	20'	1		160°C	5'	10%	
	GN 1/1	A. L.		2		175°C	15'		
	GN 2/1	A. L.							

L 69

CREME CARAMEL, BOUNET

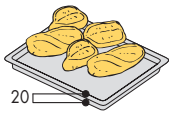
Pre-heat to 120 °C. Prepare the caramel by putting a teaspoon of sugar in the empty cup and caramelize it in combi made at 195 °C for 10 - 12 minutes. Steel rack.

	GN 2/3	12 pcs	45'	1		95°C	10'	--	
	GN 1/1	18 pcs		2		85°C	35'	--	
	GN 2/1	36 pcs							

L 70

FRESH BREAD

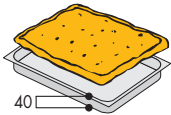
Pre-heat to 200 °C. Aluminium tray.

	GN 2/3	14 pcs	19'	1		150°C	4'	40%	
	GN 1/1	20 pcs		2		170°C	10'	20%	
	GN 2/1	40 pcs		3		180°C	5'		

L 71

GENOESE FOCACCIA

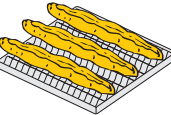
Pre-heat to 180 °C. Aluminium oiled tray.

	GN 2/3	1 pcs	24'	1		150°C	4'	40%	
	GN 1/1	1 pcs		2		160°C	20'	20%	
	GN 2/1	3 pcs							

L 72

FROZEN BREAD

Pre-heat to 200 °C. Aluminium perforated tray.

	GN 2/3	2 pcs	20'	1		165°C	5'	50%	
	GN 1/1	4 pcs		2		165°C	7'	20%	
	GN 2/1	8 pcs		3		180°C	8'		

Q.ty per
Tray



C

Mode



L 73

FRESH SLICE OF PIZZA

Pre-heat to 200 °C. Use the first 2 cycles to cook the base with just tomatoes or left white. Add the remaining ingredients and complete the cooking. Aluminium tray.

	GN 2/3	1 pcs	22'	1		170°C	4'	30%	
	GN 1/1	1 pcs		2		170°C	8'	30%	
	GN 2/1	1 pcs		3		180°C	10'	10%	

L 74

FRESH ROUND PIZZA

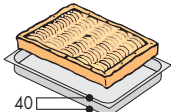
Pre-heat to 300 °C. Pre-heat the heat accumulator aluminium plate. Enter the pizza using the shovel.

	GN 2/3	1 pcs	4'	1		285°C	4'	10%	
	GN 1/1	2 pcs							
	GN 2/1	4 pcs							

L 75

FILLED TARTS, APPLE PIE (WITH PROBE)

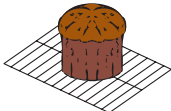
Pre-heat to 190 °C. Aluminium tray.

	GN 2/3	2 kg	--	1		150°C	65°C	40%	
	GN 1/1	3 kg		2		160°C	98°C		
	GN 2/1	6 kg							

L 76

PAN BRIOCHEs, PANETTONI, EASTER BREAD, ETC. (WITH PROBE)

Pre-heat to 180 °C. Steel rack.

	GN 2/3	1 pcs	--	1		150°C	5'	30%	
	GN 1/1	2 pcs		2		150°C	98°C		
	GN 2/1	4 pcs							

TEMPERATURE REGENERATION RECIPE BOOK / L 77..82

Q.ty per
Tray



C

Mode



L 77

REGENERATION ON PLATE

Pre-heat to 130 °C. Insert the already filled porcelain plates. Add the sauce before serving.

A.L. = Any Load

	GN 2/3	A. L.	7'	1		115°C	3'	50%	
	GN 1/1	A. L.		2		115°C	4'	30%	
	GN 2/1	A. L.							

L 78

REGENERATION ON TRAY

Pre-heat to 150 °C. Arrange the portioned or overlapped food and add a little sauce. Solid steel tray.

A.L. = Any Load

	GN 2/3	A. L.	15'	1		140°C	15'	40%	
	GN 1/1	A. L.							
	GN 2/1	A. L.							

L 79

STEAMED REGENERATION

Pre-heat to 110 °C in combi mode. Perforated steel tray. A.L. = Any Load

	GN 2/3	A. L.	12'	1		95°C	12'	--	
	GN 1/1	A. L.							
	GN 2/1	A. L.							

L 80

REGENERATION ON PLATE (WITH PROBE)

Pre-heat to 130 °C. Insert the already filled porcelain plates. Add the sauce before serving.

A.L. = Any Load

	GN 2/3	A. L.	--	1		115°C	3'	50%	
	GN 1/1	A. L.		2		115°C	65°C	30%	
	GN 2/1	A. L.							

L 81

REGENERATION ON TRAY (WITH PROBE)

Pre-heat to 150 °C. Arrange the portioned or overlapped food and add a little sauce. Solid steel tray.

A.L. = Any Load

	GN 2/3	A. L.	--	1		140°C	65°C	40%	
	GN 1/1	A. L.							
	GN 2/1	A. L.							

L 82

STEAMED REGENERATION (WITH PROBE)

Pre-heat to 110 °C in combi mode. Perforated steel tray.

A.L. = Any Load

	GN 2/3	A. L.	--	1		95°C	65°C	--	
	GN 1/1	A. L.							
	GN 2/1	A. L.							

VACUUM COOKING RECIPE BOOK / L 83..88

Q.ty per
Tray



Mode



L 83

FRUIT PIECES

Pre-heat to 95 °C in combi mode. Use vacuum bags suitable for cooking. Steel rack.

	GN 2/3	1,3 kg	18'	1		85°C	18'	--	
	GN 1/1	2 kg							
	GN 2/1	4 kg							

L 84

PEAR PIECES

Pre-heat to 100 °C in combi mode. Use vacuum bags suitable for cooking. Steel rack.

	GN 2/3	1,3 kg	18'	1		95°C	18'	--	
	GN 1/1	2 kg							
	GN 2/1	4 kg							

L 85

CUSTARD

Pre-heat to 95 °C in combi mode. Use vacuum bags suitable for cooking. Shake the bag to mix the product. Steel rack.

	GN 2/3	0,65 kg	15'	1		85°C	5'	--	
	GN 1/1	1 kg		2		85°C	5'	--	
	GN 2/1	2 kg		3		85°C	5'	--	

L 86

FRESH GREEN VEGETABLES

Pre-heat to 100 °C in combi mode. Use vacuum bags suitable for cooking. Steel rack.

	GN 2/3	1,3 kg	10'	1		95°C	10'	--	
	GN 1/1	2 kg							
	GN 2/1	4 kg							

L 87

FRESH VEGETABLES

Pre-heat to 95 °C in combi mode. Use vacuum bags suitable for cooking. Steel rack.

	GN 2/3	1,3 kg	14'	1		85°C	14'	--	
	GN 1/1	2 kg							
	GN 2/1	4 kg							

L 88

POTATO PIECES

Pre-heat to 110 °C in combi mode. Use vacuum bags suitable for cooking. Steel rack.

	GN 2/3	1,3 kg	18'	1		100°C	18'	--	
	GN 1/1	2 kg							
	GN 2/1	4 kg							

ATTENTION: Variable time according to the load size and quantity

L 89

STEWES AND NIGHT-TIME COOKING

Pre-heat to 110 °C in combi mode. Use vacuum bags suitable for cooking. Steel rack.

	GN 2/3	2 kg	9 ^h 00'	1		85°C	9 ^h 00'	--	
	GN 1/1	3 kg							
	GN 2/1	6 kg							

L 90

LOW TEMPERATURE MEAT (WITH NEEDLE PROBE)

Pre-heat to 70 °C in combi mode. Use vacuum bags suitable for cooking. Needle probe and adhesive seal for vacuum seal. Steel rack.

	GN 2/3	2 kg	--	1		60°C	55°C	--	
	GN 1/1	3 kg							
	GN 2/1	6 kg							

L 91

MEAT FOR TRADITIONAL ROASTS (WITH NEEDLE PROBE)

Pre-heat to 80 °C in combi mode. Use vacuum bags suitable for cooking. Needle probe and adhesive seal for vacuum seal. Steel rack.

	GN 2/3	2 kg	--	1		75°C	70°C	--	
	GN 1/1	3 kg							
	GN 2/1	6 kg							

L 92

POULTRY AND GAME (WITH NEEDLE PROBE)

Pre-heat to 80 °C in combi mode. Use vacuum bags suitable for cooking. Needle probe and adhesive seal for vacuum seal. Steel rack.

	GN 2/3	1,3 kg	--	1		75°C	67°C	--	
	GN 1/1	2 kg							
	GN 2/1	4 kg							

L 93

WHOLE FISH, TERRINES (WITH NEEDLE PROBE)

Pre-heat to 80 °C in combi mode. Use vacuum bags suitable for cooking. Needle probe and adhesive seal for vacuum seal. Steel rack.

	GN 2/3	1,3 kg	--	1		72°C	65°C	--	
	GN 1/1	2 kg							
	GN 2/1	4 kg							

MANUAL COOKING MODE REMINDERS

Q.ty per
Tray



C

Mode



Notes:

1

2

3

4

Notes:

1

2

3

4

Notes:

1

2

3

4

Notes:

1

2

3

4

Notes:

1

2

3

4

MANUAL COOKING MODE REMINDERS

Q.ty per
Tray



C

Mode



Notes:			1					
			2					
			3					
			4					

Notes:			1					
			2					
			3					
			4					

Notes:			1					
			2					
			3					
			4					

Notes:			1					
			2					
			3					
			4					

Notes:			1					
			2					
			3					
			4					

USER PROGRAMME REMINDERS

Q.ty per
Tray



C

Mode



*

P _

Notes:

1

2

3

4

P _

Notes:

1

2

3

4

P _

Notes:

1

2

3

4

P _

Notes:

1

2

3

4

P _

Notes:

1

2

3

4

USER PROGRAMME REMINDERS

Q.ty per
Tray



C

Mode



P__

Notes:			1					
			2					
			3					
			4					

P__

Notes:			1					
			2					
			3					
			4					

P__

Notes:			1					
			2					
			3					
			4					

P__

Notes:			1					
			2					
			3					
			4					

P__

Notes:			1					
			2					
			3					
			4					

USER PROGRAMME REMINDERS

Q.ty per
Tray



C

Mode



P _										
	Notes:			1						
				2						
				3						
				4						

P _										
	Notes:			1						
				2						
				3						
				4						

P _										
	Notes:			1						
				2						
				3						
				4						

P _										
	Notes:			1						
				2						
				3						
				4						

P _										
	Notes:			1						
				2						
				3						
				4						

USER PROGRAMME REMINDERS

Q.ty per
Tray



C

Mode



P __

Notes:

1

2

3

4

P __

Notes:

1

2

3

4

P __

Notes:

1

2

3

4

P __

Notes:

1

2

3

4

P __

Notes:

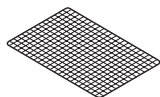
1

2

3

4

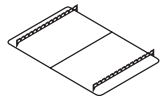
EXCLUSIVE ACCESSORIES FOR SPECIAL COOKING



Special stainless steel rack for cooking vegetables

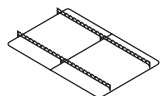
Mod. **GV110** - 1/1 GN

Mod. **GV210** - 2/1 GN



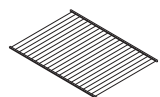
Special rack for cooking kebabs, in stainless steel

Mod. **GS111** - 1/1 GN



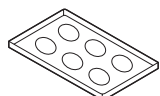
Special rack for cooking meat and fish kebabs, in stainless steel

Mod. **GS112** - 1/1 GN



Special rack for cooking meat and fish, in aluminium

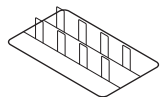
Mod. **GC113** - 1/1 GN



Teflon-coated aluminium non-stick tray for chips

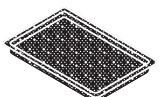
Mod. **TF106** - 1/1 GN - 6 pcs.

Mod. **TF112** - 2/1 GN - 12 pcs.



Chicken roasting rack, in stainless steel

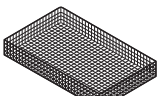
Mod. **P1108** - 1/1 GN - 8 pcs.



Enamelled baking tray h. 20 - 40 - 65 mm

Mod. **S1102** - **S1104** - **S1106** - 1/1 GN

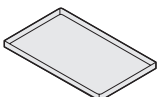
Mod. **S2102** - **S2104** - **S2106** - 2/1 GN



Mesh basket for pre-fried food, in stainless steel - h. 40 mm

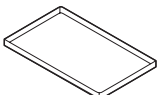
Mod. **R1104** - 1/1 GN

Mod. **R2104** - 2/1 GN



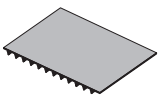
Teflon-coated non-stick aluminium tray for fried food h. 20 - 40 - 65 mm

Mod. **AT02** - **AT04** - **AT06** - 1/1 GN



Aluminium cake tray

Mod. **A1102** - 1/1 GN



Perforated baking tray

Mod. **AF102** - 1/1 GN

Heat-retaining aluminium plate

Mod. **AP110** - 1/1 GN

Mod. **AP064** - 600 x 400

Contact your area dealer to learn about the full range of accessories available.

NOTES

This image shows a full page of blank handwriting practice paper. It features approximately 20 evenly spaced, horizontal blue lines across the entire width of the page. The background is a solid off-white color, providing a clear contrast for the blue lines. There are no margins, text, or other markings present.

NOTES

This image shows a full page of blank, lined paper. It features approximately 20 horizontal blue lines spaced evenly across the page, typical of notebook or primary writing paper. The lines are thin and light blue, set against a plain white background. There are no margins, text, or other markings on the page.

