



Original operating instructions **SelfCookingCenter[®] 5 Senses**

Dear Customer,

We reserve the right to make technical changes in the interest of progress!

Dealer:

Installer:

installed on:

Unit number:



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Explanation of the pictograms



Danger!

Imminently hazardous situation, which, if not avoided, will result in severe injuries or death.



Warning!

Potentially hazardous situation, which, if not avoided, may result in serious injury or death.



Caution!

Potentially hazardous situation, which, if not avoided, may result in slight or minor injuries.



Corrosive substances



Risk of fire!



Risk of burning!



Note:

Damage may be caused if this is ignored.



Handy tips for everyday use.



Read the manual carefully prior to initial start-up.



Initial start-up



Please read the manual carefully prior to initial start-up.

During initial start-up of your new appliance, you will be requested to start an automatic one-off self-test. This self-test takes about 45 minutes and is used to adapt the appliance to the specific environmental conditions. Please note the following:

- For the self-test to be carried out, all the packaging materials must have been removed from the appliance; check the grid shelves and the air baffle for a correct fit.
- The appliance must be connected in accordance with the installation instructions.
- For appliance size 6 x 1/1, 10 x 1/1, 6 x 2/1 and 10 x 2/1 GN place a flat GN container with the opening facing downwards into the centre of the grid shelves.
- For the appliance size 20 x 1/1 and 20 x 2/1 GN place two GN containers in the mobile oven rack. Place one flat GN container with the opening facing downwards in the centre in front of both the upper and lower fan wheel.
- For further details please follow the instructions shown on the display and the installation manual.



Risk of fire!


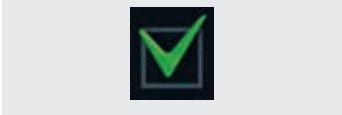


Remove the packaging material, starter kit as well as grids and containers.



The cooking cabinet door must not be opened during the self-test. Opening the cooking cabinet door will lead to failure of the self-test. Restart the self-test by switching the appliance off. Always allow a hot appliance to cool down first. If the test is interrupted you will be requested next day by the appliance to start the self-test again.



Initial start-up

step	info/button	instructions
1		Follow the instructions on the display. Press the button to start the self-test.
2		Select type of connection to normal or soft water.
3		Click "Next" to confirm.
4		The following test will take place automatically. The status is displayed in the upper field, the time remaining until the self-test has been completed is shown in the lower time field.



Where gas appliances are used, exhaust gas measurement must always be carried out when the self-test has been completed.



Safety Instructions

Keep this manual handy so that it can always be consulted by anyone using the unit.

This unit may not be used by children or anyone with limited physical, sensory or mental abilities or a lack of experience and/or knowledge, unless these people are supervised by someone responsible for safety.

Only use your hands to operate the controls. Damage caused by the use of pointed, sharp or other objects will invalidate the warranty.

We recommend regular training of your staff to avoid the risk of accident or damage to the unit. Operators must also receive regular safety instruction.



Warning!

Daily checks before switching on and use

- *Lock the air baffle at the top and bottom as per the instructions - risk of injury from the rotating fan wheel.*
- *Make sure that the hanging racks or mobile oven rack are correctly locked in place in the cooking cabinet – Containers with hot liquids can fall through or slip out of the cooking cabinet – risk of burns.*
- *Make sure that there are no residues of cleaning agents in the cooking cabinet before you start cooking with the unit. Remove any cleaning agent residue and rinse thoroughly with a hand shower – risk of chemical burns.*



Safety Instructions



Warning!

Country-specific and local standards and regulations relating to the installation and operation of industrial cooking devices must be complied with.

Incorrect installation, servicing, maintenance, cleaning or modifications to the unit may result in damage, injury or death. Read these operating instructions carefully before you start to use the unit.

This unit must only be used to cook food in catering establishments. Any other use is not intended and is therefore considered dangerous.

It must not be used to cook food containing flammable materials (such as food with alcohol). Substances with a low flash point can ignite spontaneously - Risk of fire.

Cleaning and descaling products and the associated accessories must only be used for the purposes described in this manual. Any other use is not intended and is therefore considered dangerous.

In case of damage to the glass plate, please replace the entire plate immediately.



Safety Instructions



Warning!

Gas units only

- *If your appliance is installed under an extractor hood, this must be switched on when the appliance is in use – Combustion gases!*
- *If your appliance is connected to a chimney, the flue duct must be cleaned in compliance with specific regional regulations – risk of fire. (Contact your installer.)*
- *Do not put objects on your unit's exhaust pipes – risk of fire.*
- *Do not let objects block or obstruct the area below the unit's base – risk of fire.*
- *The unit must only be used in still conditions – risk of fire.*



What to do if you smell gas:

- *Shut off the gas supply immediately*
- *Do not touch any electrical controls*
- *Make sure the area is well ventilated*
- *Avoid naked flames or sparking*
- *Use an external telephone to notify the appropriate gas supplier (if the gas supplier is unobtainable call the emergency services on 999).*



Safety instructions and liability



Warning!

Safety instructions during use

- If containers are filled with liquid or contents which liquefy during cooking, only use rack levels at a height at which the user can see into the slide-in containers – risk of burns. There is a warning sticker enclosed with the unit.
- Always open the cooking cabinet door very slowly (hot vapors) – risk of burns.
- Always wear thermal protective clothing to hold accessories and other objects in the hot cooking cabinet – risk of burns.
- The external temperatures of the unit may exceed 60 °C. Only touch the unit at the controls – risk of burns.
- Hand shower and hand shower water may be hot – risk of burns.
- Cool-down mode – Do not use the cool down function unless the air baffle has been locked correctly – risk of injury.
- Do not touch the fan wheel – risk of injury.
- Cleaning – aggressive chemical fluid – risk of chemical burns. Always wear the correct protective clothing, safety goggles, gloves and facemask during cleaning. Follow the safety instructions in the “Cleaning / Efficient CareControl” section.
- Do not store highly flammable or combustible materials near the unit – risk of fire.
- Apply the parking brakes on mobile units and mobile oven racks when these are not being moved. Racks could roll away on uneven floors – risk of injury.
- If mobile oven racks are used, you must always apply the container lock. Cover any containers with liquids to prevent the hot liquid spilling out - Risk of burns.
- The transport trolley must be correctly fixed to the unit when you load and remove the mobile plate rack or mobile oven rack – risk of injury.
- Mobile oven racks, mobile plate racks, transport trolleys and units on casters can tip over when being moved over an inclined plane or threshold – risk of injury.



Safety instructions and liability

Liability

Installations and repairs that are not carried out by authorised specialists or using genuine spare parts, and any technical change that is not approved by the manufacturer will invalidate the manufacturer's warranty and product liability.



Care, inspection, maintenance and repair

Your unit must be cleaned every day or when a request for cleaning appears to maintain the high quality of the stainless steel, for hygiene reasons and to avoid operating faults. To do this, follow the instructions in the “Efficient CareControl” section.

Continuous operation at high cooking cabinet temperatures ($\geq 260^{\circ}\text{C}$) or the use of high browning levels (brown 4/5) and a production with predominantly high-fat and gelatin-containing foods may lead to more rapid wear of the door seal.

Daily cleaning of the cooking cabinet seal with a non-abrasive cleaning agent will extend the service life.



Warning!

If the unit is not cleaned or is not cleaned well enough, deposits of grease and/or food residues in the cooking cabinet may catch fire – risk of fire.

- *If fat deposits and/or food waste in the cooking cabinet ignite, shut down the appliance immediately and keep the cooking cabinet door closed to put out the fire! If further extinguishing is required, disconnect the appliance from the mains and use a fire extinguisher (do not use water to extinguish a fat fire!).*
- *To avoid corrosion in the cooking cabinet, your unit must be cleaned every day, even if it is only operated in “moist heat” (steaming) mode.*
- *Apply vegetable oil or grease to the inside of the cooking cabinet at regular intervals (every 2 weeks or so) to prevent corrosion.*
- *To clean the exterior panelling, only use mild household cleaning agents such as dishwashing detergent on a damp soft cloth. Corrosive or irritating substances must not be used.*
- *The unit must not be cleaned with high pressure cleaner, steam cleaner or a direct water jet.*
- *Do not treat the unit with acids or expose to acid fumes since this will damage the passivated coating of the nickel-chromium steel and the unit might discolour.*
- *Only use cleaning agents made by the unit manufacturer. Cleaning agents from other manufacturers may cause damage and invalidate the warranty.*
- *Do not use scouring products or scratchy cleaning agents.*



Care, inspection, maintenance and repair



Warning!

Servicing the incoming air filter. The device automatically recognises when the air filter is soiled. You receive a service message and a request to clean or replace the air filter when the air filter is soiled. The unit must not be operated without air filter. Please heed the following when replacing the air filter:

Unit size 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN and 10 x 2/1 GN

Air filter part number: 40.03.461

This air filter can be removed and cleaned by the user. During replacement the air filter must be locked carefully into the right position. Please follow the instructions in the "Maintenance" section on how to replace the air filter.

Unit size 20 x 1/1 GN and 20 x 2/1 GN

This air filter can only be replaced by an authorised service partner.

Warning! *The device's water jet protection is only guaranteed with the filter and cover completely mounted.*



Care, inspection, maintenance and repair

Inspection, maintenance and repair



Danger – high voltage

- *Inspection, maintenance and repair work may only be carried out by trained technicians.*
- *The unit must be switched off at the mains on-site when cleaning (except CleanJet® +care cleaning), carrying out inspection, maintenance or repair work.*
- *If the appliance is installed on casters (mobile versions) freedom of movement of the appliance must be restricted so that energy, water and drainage pipes cannot be damaged when the unit is moved. If the unit is removed, make sure that power, water and drainage lines are correctly disconnected. If the unit is returned to its original position, make sure that the retention device, energy, water and drainage pipes are correctly connected.*
- *Your unit should be serviced at least once a year by an authorised service partner to guarantee its perfect technical condition.*

- ① **Appliance number**
(visible only when door is open)
- ② **Draft diverter** (optional)
(gas appliances only)
- ③ **Interior lighting**
- ④ **Appliance door with double glass panel**
- ⑤ **Door handle**
Table-top units: One-handed operation with slam function
Floor units: One-handed operation
- ⑥ **Unlocking device to open double glass door panel** (inside)
- ⑦ **Integrated and self-emptying door drip pan** (inside)
- ⑧ **Drip collector connected directly to appliance drain**
- ⑨ **Unit feet** (height-adjustable)
- ⑩ **Rating plate**
(contains important data such as power consumption, type of gas, voltage, number of phases and frequency, as well as device type, device number (see the section on device type and software identification) and option number)
- ⑪ **Control panel**
- ⑫ **Protective cover for electrical installation area**
- ⑬ **Central dial**
- ⑭ **Hand shower** (with automatic retraction system)
- ⑮ **Run-in guide** (floor units)
- ⑯ **Air filter table-top unit** (installation area ventilation)
- ⑰ **Air filter floor unit** (installation area ventilation, back of the unit)
- ⑱ **Drawer/flap for care tabs**



Table-top unit on base cabinet US IV



Floor unit



Notes on using your unit

- Avoid having heat sources (e.g. grill plates, deep-fat fryers etc.) near the unit.
- Only use the unit in areas with a room temperature $> 5\text{ }^{\circ}\text{C}$. For ambient temperatures of less than $+ 5\text{ }^{\circ}\text{C}$, you must heat the unit to a temperature $> + 5\text{ }^{\circ}\text{C}$ before starting.
- As soon as you open the cooking cabinet door, the heating and fan wheel shut down automatically. The integrated fan wheel brake becomes active and the fan wheel runs on briefly.
- A drip tray should always be inserted under the food when grilling and roasting (e.g. chicken) in order to catch the fat.
- Only use genuine heatproof accessories made by the unit manufacturer.
- Always clean accessories before use.
- Leave the unit door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- The cooking cabinet door has a slam function; the door of the floor unit is not closed tight unless the door handle is vertical.
- For long stoppages (e.g. non-work day), shut off the water, power and gas supplies to the unit.
- This unit must not be disposed of with general waste nor can it be delivered to a local authority collecting point. We will be happy to help you with the disposal of your unit. Please contact our technical customer services by calling 0044 (0) 1582 480388



If the unit is without voltage or switched off for less than 15 minutes, the process being executed will continue from where it was interrupted.



Notes on using your unit

Max. load sizes for each unit size

6 x 1/1 GN	30 kg	(max. 15 kg per rack)
6 x 2/1 GN	60 kg	(max. 30 kg per rack)
10 x 1/1 GN	45 kg	(max. 15 kg per rack)
10 x 2/1 GN	90 kg	(max. 30 kg per rack)
20 x 1/1 GN	90 kg	(max. 15 kg per rack)
20 x 2/1 GN	180 kg	(max. 30 kg per rack)



Exceeding the maximum load size can lead to damage on the device.
Please note the specifications for maximum load sizes for food in the application manual.

Table-top units with hanging racks

(6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN, 10 x 2/1 GN)

- To remove, raise the hanging rack slightly in the middle. Pull it out of the front locking mechanism first, then the lower mechanism and finally the upper locking mechanism.
- Swivel the hanging rack to the middle of the cooking cabinet.
- Release the hanging rack from its fixing by lifting it up. Reverse the above sequence to reset.





Notes on using your unit

Working with mobile oven racks, mobile plate racks and transport trolleys for table-top units (option)

- Remove the hanging rack as described above.
- Place the run-in rail on the fixing provided on the unit's base. Make sure it is fixed accurately in place (4 pins).
- Remember that the unit must be matched to the exact height of the transport trolley and must be levelled.
- Move the transport trolley as far as it will go on the run-in rail and make sure that the transport trolley is correctly locked on the unit.
- Push the mobile oven rack or mobile plate rack into the unit as far as it will go, and check that the locking mechanism in the unit is working correctly.
- To remove the mobile oven rack or mobile plate rack, release the locking mechanism and pull the rack out of the cooking cabinet. First insert the core temperature probe with the run-in rail in the park position.
- Make sure that the mobile oven rack or mobile plate rack is securely locked on the transport trolley during transportation.





Notes on using your unit

Working with the core temperature probe



Caution!

The core temperature probe and its positioning aid may both be hot – risk of burns.



Insert the core temperature probe into the thickest point of your cooking product. You must insert the needle through the middle of the food (see application manual).



Use the positioning aid if the core temperature probe could fall out of the food (for instance if the food to be cooked is of a soft consistency or not very thick).



For Finishing® with the plate rack, insert the core temperature probe into the ceramic tube on the mobile plate rack.



No externally attachable core temperature sensors should be placed in the cooking cabinet through the cooking cabinet wall during cleaning. The sensors must not be cleaned with the cabinet! This leads to leaks during cleaning. Danger of chemicals burns and scalding!



Notes on using your unit



Use a starting bit to make a hole in frozen foods. Drill a hole in the thickest part of the food to be cooked. To do this, place the food on a firm base and protect your hands.



- Always correctly position the core temperature probe and the positioning aid in the park position provided – risk of damage.
- Do not let the core temperature probe hang out of cooking cabinet – risk of damage.
- Remove the core temperature probe from the food before you take the food from the cooking cabinet – risk of damage.



If necessary, cool down the core temperature probe using the hand shower before use.



Caution!
Protect your arms and hands from burns from the probe tip – risk of injury.



Notes on using your unit

Working with the hand shower

- If you use the hand shower, please pull the hose at least 20 cm out of the park position.
- You can select 2 jet strengths by pressing the control button.
- Always let the hand shower slide slowly back into the park position.



Caution!

The hand shower and water from the hand shower may be hot – risk of burns.



- If you pull hard on the hand shower and it exceeds the maximum available hose length, it will damage the hose.
- Make sure that the hand shower hose is fully rewound after use.
- You must not use the hand shower to cool the cooking cabinet. – Risk of damage to the cooking cabinet and air baffle, or of the cooking cabinet glass cracking.
- According to WRAS-standard the handshower should be used only for rinsing the internal cabinet.



General instructions for use

Your unit has a touch screen. You can make settings on your unit by just touching it lightly with your finger.



You can change the settings using the central dial.



Alternatively, rough settings can be made by adjusting/pulling the slide.



Your settings are accepted within 4 seconds. Otherwise you can press the central dial.



General instructions for use

General notes



Back to start level



Help function



Programming mode



Status display preheat, red arrow for preheat, blue arrow for cool down.



Cooking cabinet too hot – button flashing (see the “Cool Down” section on cooling the cooking cabinet).



The end of cooking is indicated by an acoustic signal and animated graphics.



Low water level – Open the water tap. Display goes out after filling.



“Gas burner fault” Press “RESET GAS” – New ignition process. If the display lights up repeatedly, inform Service!



back/cancel



General instructions for use

Help function

So that you can use your device's many possibilities as easily and efficiently as possible, detailed operating instructions and user help texts with practical examples and useful tips are stored on the device. The help function can be selected using the "?" button. The following functions are available in the help function.

Explanation of pictograms



Start help function



Open the selection menu and select manual



Scroll forward one page



Scroll back one page



Open the previous chapter



Leave the help function



Next chapter/more information

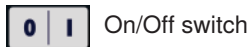


- The respective table of contents will open when you select a manual. Choose the chapter you are interested in.
- If the help function is opened during cooking operation, the help function is closed automatically as soon as an action becomes necessary.



Overview of the cooking modes

Display after switching on the appliance



On/Off switch



Profile change

Combi-steamer mode



Steam



Convection



Combination of steam and convection

iCookingControl mode



Top 10



Meat



Poultry



Fish



Side dishes



Egg dishes/ dessert



Baking



Finishing®



MySCC



Help function

Other functions



iLevelControl



Programming mode



Efficient CareControl

The different modes

iCookingControl mode



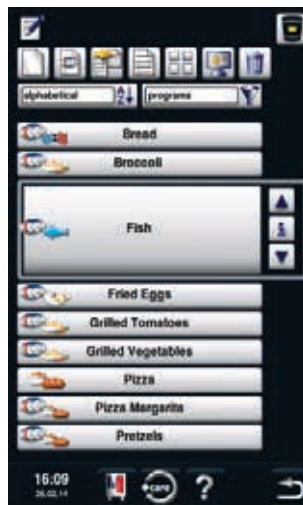
You can access the **iCookingControl mode** by selecting your required results, for example by selecting poultry, side dishes or fish. See the iCookingControl mode section for a description.

Combi-steamer mode



You enter the **Combi-steamer mode** by pressing the button “steam”, “combination” or “convection”. See the Combi-steamer mode section for a description.

Programming mode



Press the "Programming mode" button to open the **Programming mode**. See the Programming mode section for a description.

iLevelControl



In **iLevelControl**, you can use the individual racks in your appliance for different cooking processes at the same time.

Efficient CareControl



Efficient CareControl detects when the appliance needs to be cleaned. Efficient CareControl takes into account the individual cleaning behaviour and work routines such as longer breaks or the end of work.



iCookingControl

iCookingControl detects the size of the food and the load quantity. Cooking time, temperature and cooking cabinet climate are adapted continually. iCookingControl also shows you the progress of each cooking stage in the iCC - Cockpit.

The iCC - Cockpit appears automatically every 10 seconds once you have entered your desired results. The unique, intelligent decisions made by iCookingControl are displayed here.

Cockpit iCC Cockpit

- ① Current remaining time
- ② Core temperature information Actual | Target
- ③ Current cooking stage
- ④ Climate bar that displays the current cooking cabinet climate based on temperature and humidity
- ⑤ Toggle between the individual cooking stages
- ⑥ i button Press to open the iCC Monitor
- ⑦ Change to settings view
- ⑧ Active view
- ⑨ Number of cooking stages
- ⑩ Current mode





Explanation of pictograms



iCC - dialogue



Core temperature/cooking level



i button



Core temperature/cooking level



Cooking speed



Core temperature/cooking level



Delta-T



Core temperature/cooking level



Cooking time



Cooking level



Browning



Food size



Food thickness



Searing temperature



Cooking volumes



Crisp



Cooking cabinet climate



Gratiné



Humidification



Steam baking



Air speed



Convenience level

Information and requests during the cooking process



Preheat display



Carve



Cool down display



Add liquid



Request to cancel



Cut pastries



Brush pastries



Needle

Options after end of cooking



Hold at temperature



Reinsert core temperature probe



Heat up to service temperature.



Continue with time



Crisp



Load a new batch



iCC - Cockpit

Use the central dial or press the relevant arrow key to gain an overview of the ideal cooking procedure - how to achieve the perfect results. iCookingControl selects the perfect cooking procedure depending on the product that you are cooking!

The settings that iCookingControl has selected have a yellow border. If you scroll back, you can see which decisions have been selected in the past. Scroll forwards to find out the next steps involved in achieving the desired results you have selected. These steps are continually adjusted and optimised during the course of cooking.



Current settings.
The display returns to this screen after 10 seconds.



Press the left and right arrows to scroll between past and future settings respectively.



iCC Monitor

In iCC Monitor, iCooking Control displays the decisions and the adjustments made to the settings in order to achieve the required results which you personally selected. The adjustments and displays vary depending on the product and load quantity.



The i button appears as soon as a decision was made or a setting is being adjusted in the background. Press the i button or press the central dial to open the iCC Monitor in the iCC Cockpit.



The adjustments are listed in the display. Decisions that have already been taken are highlighted with a green check mark. You are also notified of decisions that iCookingControl is in the process of taking and of decisions that have yet to be taken.



No settings can be made in the iCC - Cockpit or in the iCC Monitor.

The iCC Monitor closes automatically after 6 seconds. It can also be closed by pressing the i button again.



iCC Messenger



The iCC Messenger actively notifies you of processes and adjustments that iCookingControl performs. The iCC Messenger disappears automatically after 4 seconds.



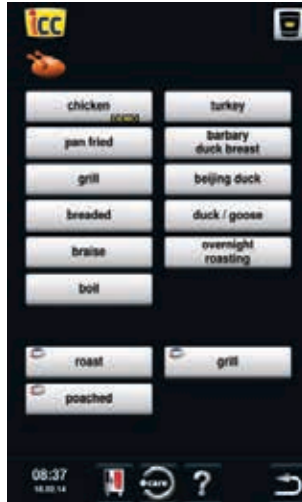
You can activate and deactivate iCC Messenger at any time in the appliance configuration from MySCC. You can find more information in the **MySCC - Expert Settings** section.



Example: Chicken



Press the "Poultry" button on the start screen and select the results you want to achieve.



Press the "Poultry" button.



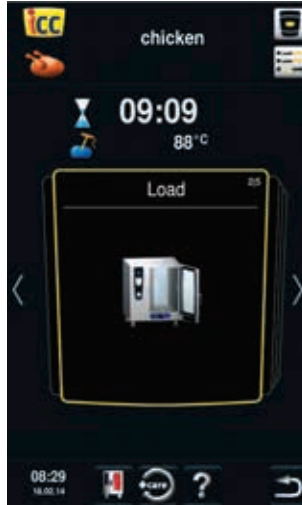
For example, select the browning level (light, dark) and the core temperature/cooking state (rare, well-done).



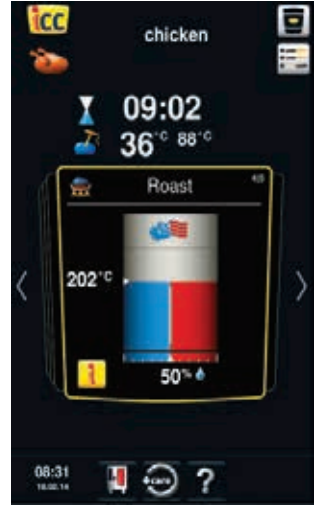
iCookingControl



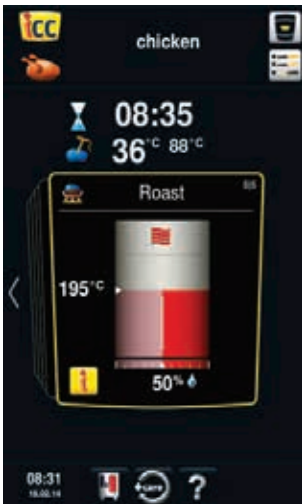
You can open the iCC Cockpit by pressing the cockpit dialogue button or it will open automatically after 10 seconds. The appliance is pre-heated automatically.



You will then be prompted to load the appliance.



Roast in combination of steam and convection (50% humidity at 202°C cooking cabinet temperature).



Roast in convection

End

End of cooking time – a sound is emitted, select options.

You can now select other options (for example, to retain the temperature, to insert the core temperature probe, to crisp etc.)



Press the button to save individual settings (see "Programming" section).



If the core temperature probe is not or incorrectly inserted, a signal is emitted and a message appears in the display prompting you to re-insert the core temperature probe.



Top 10

Top 10 provides fast and direct access to your 10 most frequently used applications.



Press the iCC button in the start screen to access the Top 10.



No manual programs are displayed in the **Top 10** .

Combi-steamer mode

All combi-steamer functions are available in combi-steamer mode. You enter combi-steamer mode by pressing the button “steam”, “dry heat” or “combination of steam and dry heat”.

Explanation of pictograms



Steam



Dry heat



Combination of steam and dry heat



Exact percentage setting for humidity in the cooking cabinet



Cooking cabinet temperature setting



Delta-T



Cooking time setting



Core temperature setting



Preheat



MySCC



Efficient CareControl



Help function



Combi-steamer mode



Request the programming function



Continuous operation



back/cancel



Moisturing



Air speed



Cool down



The current cooking data such as actual cooking cabinet humidity and temperature can be requested by pressing the cooking cabinet temperature button. Hold the button down for 10 seconds to display the actual values continuously until the next setting is made.







Combi-steamer mode

Steam

In "Steam" cooking mode, the steam generator generates hygienic fresh steam. You can set the cooking cabinet temperature from **30 °C to 130 °C** .

Cooking methods: Steaming, stewing, blanching, poaching, simmering, vacuum cooking, thawing, preserving.

step	info/button	instructions
1		Press the button.
2		Press the button and set the required temperature. The default value is boiling temperature.
3		Press the button and set the required cooking time.
3		Or press the "Core temperature probe" button and set the required core temperature.



Additional functions, such as air speed, preheat, continuous operation, cool-down or Delta-T, can also be selected. See the "Manual humidification" and "Air speed" sections for how to use the humidification and air speed functions. See the "Delta-T" section under "MySCC" for how to use the Delta-T function.








Combi-steamer mode

Hot air

In "Hot air" cooking mode, powerful heating elements heat up the dry air. You can set the cooking cabinet temperature from **30 °C to 300 °C** . You can limit the cooking cabinet humidity if necessary.

Cooking methods: Baking, roasting, grilling, deep-frying, gratinating, glazing.

step	info/button	instructions
1		Press the button.
2		Press the button and set the maximum cooking cabinet humidity (see the "ClimaPlus Control®" section).
3		Press the button and set the required temperature.
4		Press the button and set the required cooking time.
4		Alternatively, press the "Core temperature probe" button and set the required core temperature.



Combi-steamer mode



Additional functions, such as air speed, preheat, continuous operation, cool-down or Delta-T, can also be selected. See the "Manual humidification" and "Air speed" sections for how to use the humidification and air speed functions. See the "Delta-T" section under "MySCC" for how to use the Delta-T function.

In continuous operation, the cabinet temperature automatically reduces from 300 °C to 260 °C after 30 minutes.

In "Hot air" cooking mode, the unit must not be operated without being connected to a water supply for more than 2 hours at high temperatures, otherwise the unit may develop a fault.








Combi-steamer mode

Combination of steam and hot air

The "Steam" and "Hot air" cooking media are combined. This combination creates a hot humid cabinet climate especially for intensive cooking. You can set the cooking cabinet temperature from **30 °C to 300 °C** . You can adjust the cooking cabinet climate if necessary.

Cooking methods: Roasting, baking.

step	info/button	instructions
1		Press the button.
2		Press the button and set the required cooking cabinet humidity (see the "ClimaPlus Control® " section).
3		Press the button and set the required temperature.
4		Press the button and set the required cooking time.
4		Alternatively, press the "Core temperature probe" button and set the required core temperature.



Combi-steamer mode



Additional functions, such as air speed, preheat, continuous operation, cool-down or Delta-T, can also be selected. See the "Manual humidification" and "Air speed" sections for how to use the humidification and air speed functions. See the "Delta-T" section under "MySCC" for how to use the Delta-T function.

In continuous operation, the cabinet temperature automatically reduces from 300 °C to 260 °C after 30 minutes.



Combi-steamer mode

ClimaPlus®

ClimaPlus Control® measures and regulates the humidity in the cooking cabinet to within one percent. You can set the ideal product-specific climate for each food in the climate window.



Steam:

ClimaPlus Control® has a factory default setting of 100% humidity.



Hot air:

ClimaPlus Control® allows you to limit the product humidity in the cooking cabinet. Red bars and associated percentages show the maximum permitted moisture level in the cooking cabinet. The more red you can see on the display, the drier the cooking cabinet atmosphere and the lower the humidity level.



Steam + Hot air:

You can set a mixture of steam and hot air. The more blue lines you can see in the climate window, the moister the cooking cabinet atmosphere and the higher the humidity.






To ensure that continuous operation is as environmentally-friendly as possible, we recommend that you use the default cooking cabinet humidity, e.g. for hot air 100 %.






Combi-steamer mode

Time setting or continuous operation

step	info/button	instructions
1		Select a manual cooking mode, e.g. "Steam".
2		Press the button and set the required cooking time. See next line for continuous operation.
2		Press the button for continuous operation. Alternatively, press the cooking time button and turn/push the central dial / slider to the right until "CONTINUOUS" is displayed.

Manual Preheat

step	info/button	instructions
1		Select a manual cooking mode, e.g. "Steam".
2		Press the button and set the required preheat temperature.
3		Press the Preheat button. Alternatively, press the cooking time button and turn/push the central dial / slider to the left until "Preheat" is displayed.



Combi-steamer mode



Setting the time: See the "Time" section under "MySCC".

Setting the time format : See the "Time format" section under "MySCC".

Setting the cooking time format : See the "Cooking time format" section under "MySCC".

Setting the start time: See the "Automatic start time" section.



Combi-steamer mode

Manual humidification

A powerful jet atomises bursts of water and distributes it throughout the cooking cabinet. Humidification creates ideal rising conditions and gives bakery products an attractive glossy finish.

Can be selected under Hot air or a combination of Steam and Hot air.

Humidification period: Humidification is limited to 2 seconds. Press the button again to humidify for a further 2 seconds.

Temperature range: 30 °C to 260 °C cooking cabinet temperature.



Press the “Humidification” button for a humidification burst.

In programming mode you can set the humidification to 3 different stages for each step of the program. Press the button and turn the dial to set the required stage.



Humidification off



3 humidification bursts
(1 sec. pulse/10 sec. pause).



1 humidification burst
(1 sec.)



5 humidification bursts
(1 sec. pulse/10 sec. pause).



Combi-steamer mode

Air speed

There are 5 air speed settings so that you can generate the ideal climate for all cooking processes.



Press the button and turn the dial to set the required air speed.



Turbo air speed



1/4 air speed



Standard air speed



Fan wheel cycles at 1/4 air speed







1/2 air speed



Combi-steamer mode

Cool down

You have been operating your appliance at a high cooking cabinet temperature and now want to continue working at a low cabinet temperature. The "Cool Down" function allows you to cool the cabinet quickly and gently.

step	info/button	instructions
1		Select a manual cooking mode, e.g. "Steam".
2		Press the button and close the cooking cabinet door.
3	Open door	Open the cooking cabinet door.
4		Press the button. You can change the target cooking cabinet temperature as required.
5		The air speed can be set individually as required.



Combi-steamer mode



Warning:

- Do not use the Cool-down function unless the air baffle has been locked correctly - Risk of injury.
- During "Cool Down", the fan wheel does not switch off when the door is opened.
- Do not touch the fan wheel – risk of injury.
- During "Cool Down", hot vapours emerge from the cooking cabinet - Risk of burns.



The "Cool Down" function is not programmable.

Press the "Cooking cabinet temperature" button to display the actual cooking cabinet temperature.



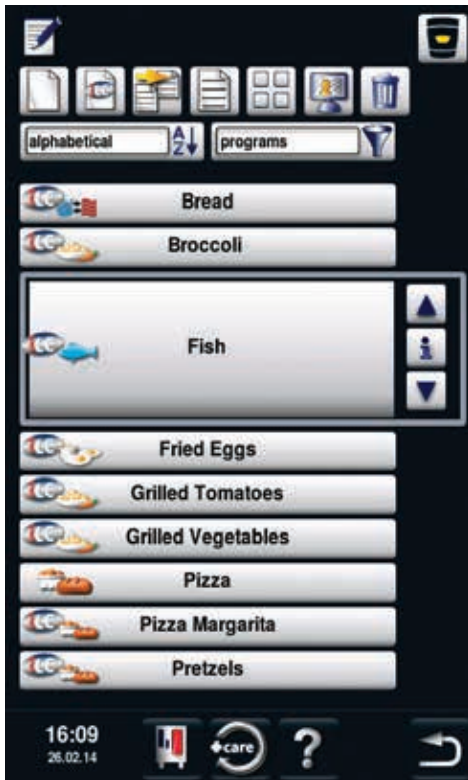
Programming mode

It takes no time at all to create your own cooking programs in programming mode. The 7 modes (meat, poultry, fish, bakery products, side dishes, egg dishes/dessert, finishing) can be copied, adapted and saved under a new name according to your individual requirements, or you can create your own manual programs with up to 12 steps.



Press the button to open the programming mode.

Explanation of pictograms



New program



New iLC program



Copy program



Change program



Image view



List view



Open MyDisplay



Delete program



Select program



Selection window - start program



Programming mode



Information button - show program details



Selection window with information button pressed

In addition to the program names, further information can be requested or stored using the following buttons.



Image of the food for the program



Notes on the program



Image of the accessories for the program



Programme notes saved are displayed directly by pressing the "Notes" button. Available notes are signalled by a green check mark.



Group allocation (e.g. breakfast)



Additional attributes can be selected (for example "pre-program start time")



The assignment to a group is indicated by pressing the "Group allocation" button. An existing assignment is signalled by a green check mark.



The pictogram shows the operating mode of the stored program such as combination of steam and convection, for example. Other pictograms are shown correspondingly for iCookingControl cooking processes and iLC.



Programming mode

Image view

If images have been saved with cooking programs, these are displayed in the image view. If no images are available, the title of the program is shown as a text in the image view.



Change to the image view.



You can scroll in your view by pressing the arrow or using the central dial.



Change the view from 20 images to 16 images per side, for example.



The last image chosen is always shown when the view is requested again.



Programming mode

Sort and filter functions

The list view is sorted in alphabetical order by name. The list view can be changed using the sort and filter functions.



Press the button to open the filter function. Select a filter criterion.





Press the button to open the sort function. Select a sort criterion.



Programming mode

Saving while the unit is running

step	info/button	instructions
1		Press the button while the unit is running.
2	G	Enter the program name.
3		Press the button to save the cooking workflow.









All the changes that were made in a iCookingControl cooking workflow, such as activate Thick or Thin, are accepted when you save and will be repeated automatically the next time the cooking workflow is called.



Programming mode


Programming - iCookingControl mode

Example: You could rename “Roast” and save the cooking workflow under the new name of “Roast veal” with your individual settings, e.g. “Light browning” and “Cooking level well done”.

step	info/button	instructions
1		Press the button.
2		Press the button to create a new program.
3	Roast veal...	Enter a program name (e.g. Roast veal)
4		Press the button to save the name.
5		Select the "Meat" cooking mode.
6	Roast	Select "Roast".
7		The browning and cooking level can be changed individually.
8		Press the button to save the cooking workflow and open the selection window.



Programming mode

step	info/button	instructions
9		Select an image for the food, for example, or press the "Save" button to exit the program detail view.



You can save attributes such as an image of the accessory, notes about the program or membership of a group in the program detail view.



Programming mode





Programming - Combi-steamer mode

You can create a manual cooking program with up to 12 steps to suit your exact requirements.

step	info/button	instructions
1		Press the button.
2		Press the button to create a new program.
3	Scrambled eggs	Enter a program name (e.g. Scrambled eggs).
4		Press the button to save the name.
5		Select a manual cooking mode, e.g. Combination.
6		Press the button to preheat the cooking cabinet.
7		Enter the required preheat temperature.
8		Press the button once to save the step. You can then add another step.



Programming mode

step	info/button	instructions
9		Select the cooking mode for the second program step.
10		Select the required cooking parameters.
11		Press the button once to save the step. You can then add another step.
12		Press the button to exit the programming process again.



You can set an audible signal to sound when each individual program step has been carried out. To do this, press the "Buzzer" button.



You can set the desired air speed in every program step.









You can set the humidification to one of 3 stages in Hot air and Combination cooking mode for every program step. See also the "Manual humidification" section.



Programming mode

Programming - iLC mode

You can use the racks in your unit for an incredible range of cooking processes at the same time. iLevelControl shows you which food can be cooked together, and intelligently adapts the cooking time to suit the load size and the number of times the door is opened, and for how long.

step	info/button	instructions
1		Press the button.
2		Press the button to create a new iLC program.
3	Pastries	Enter a program name (e.g. Scrambled eggs).
4		Press the button to save the name.
5		Select a manual cooking mode, e.g. Hot air.
6		Select the required cooking parameters.
7		Press the button to save the step.



Programming mode



You can set the desired air speed in every program step.



Programming mode

Start the program


step	info/button	instructions
1		Press the button.
2		Use the arrow buttons or central dial to select the program.
3		To start, press the program name in the selection window or press the central dial.

Check program steps

step	info/button	instructions
1		Press the button.
2		Use the arrow buttons or central dial to select the program.
3		To start or call up the program, press the program name in the selection window or press the central dial.
4		Press the step symbol to check the individual program steps. The displayed step is highlighted in red.



Programming mode

step	info/button	instructions
5		Press the button to exit the program.







The cooking cabinet door should remain open for checking the program steps. You can also check and modify the program steps directly in the "Change program" function.



Programming mode

Create a group

You can assign your programs to a group in order to classify your programs (e.g. programs for a breakfast menu).

step	info/button	instructions
1		Press the button.
2		Select "Groups" from the filter.
3		Press the button to create a new group.
4	Breakfast	Name your group (e.g. Breakfast).
5		Press this button to confirm the name you entered. You have now successfully created the group.








Programming mode

Assign a group

You can assign your program to a group.

You can assign as many programs (manual, iLC etc.) as you want to a group.

For example, you can assign programs for your breakfast menu to one of the "Breakfast" groups you have created.

step	info/button	instructions
1		Press the button.
2		Select the program using the arrow buttons or the central dial (e.g. scrambled eggs).
3		Press the button to activate the change function. The view changes to the advanced program view.
4		Press the button. You can now assign your program to one or several groups.
5	Breakfast	Highlight the group you want by pressing it (e.g. Breakfast).
6		Press this button twice once you have finished. The program (e.g. scrambled eggs) is now assigned to the group (e.g. Breakfast).




Programming mode

Change program

step	info/button	instructions
1		Press the button.
2		Use the arrow buttons or central dial to select the program.
3		Press the button to call up the change function. The view changes to the program detail view.
4	Roast	Press the program name if you want to change the name.
5		Confirm the change or the current name.
6		Press the pictogram for the cooking mode to open the program.
7		Select the program step in order to change it.
8		Make your changes.



Programming mode

step	info/button	instructions
9		Press the button twice to exit.



Press the button to delete the displayed program step.



Press the button to add a program step. The new program step is added after the displayed step.



Press the button to change notes in the program attribute view.



Press the button to select additional attributes, such as Favourites status.



Press the button to cancel the change.



Programming mode

Copy program

step	info/button	instructions
1		Press the button.
2		Use the arrow buttons or central dial to select the program.
3		Press the button to copy the program.
4	G	Enter the program name.
5		Press the button to save the cooking workflow.

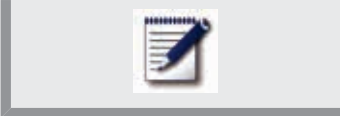

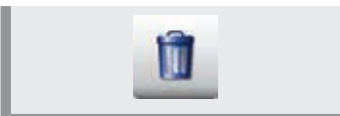


If you do not change the program name, it is automatically assigned a consecutive index in the name.



Programming mode

Delete program

step	info/button	instructions
1		Press the button.
2		Use the arrow buttons or central dial to select the program.
3		Press the button twice to delete the program.



Press the Back button or another button to cancel the delete process.

Delete all programs

It is only possible to delete all programs in "MySCC". To do this, refer to the "MySCC - Communication" section.



iLevelControl

You can simultaneously use the various racks in your appliance to perform a variety of cooking procedures. iLevelControl shows you which food can be cooked together and intelligently adapts the cooking time to the load quantity and the number and duration of door openings. It is also displayed in the selection window which food cannot be combined together with the food you have selected. This food is then highlighted in dark-grey (for example toast in the image below).



Press the button to open the iLevelControl mode.

Explanation of pictograms



Food in selection window



Active food



Rack level/
actual time axle



Navigation for the time window



Actual time button (time window
returns to actual time)



Standby, the current cooking
cabinet temperature is retained
for 30 min. see "Standby" under
"MySCC"



Zoom (maximise or minimise the
time window)



Save the current combination of
food as a shopping cart.



Start screen



Select new food



iLevelControl



Delete food



Cool down



Retains the ideal cooking cabinet climate in the iLC mode if no food has been inserted. The climate retention phase can be set between 10 - 120 minutes. This status allows foods to be placed in the cooking cabinet immediately without additional preheating.



The pictogram displays the mode for the food you can select, for example a combination of steam and convection in the manual program.



You can activate and deactivate iLC Messenger at any time in the appliance configuration from MySCC. You can find more information in the **MySCC - Expert Settings** section.



iLevelControl (iLC)

You can use the racks in your unit for an incredible range of cooking processes at the same time. iLevelControl shows you which food can be cooked together, and intelligently adapts the cooking time to suit the load size and the number of times the door is opened, and for how long.



Press the button to enter iLevelControl mode.

Explanation of the pictograms



Food in the selection window



Active food



Rack level



Navigation for the time window



Actual time button (time window jumps back to the current time)



Standby - the current cooking cabinet temperature is held for 30 minutes. See "Standby" under "MySCC".



Zoom (enlarge or reduce time window)



Save the food combination in the selection window



Home button



Select a new food



Delete a food



iLevelControl (iLC)



Cool Down



Keeping the ideal cooking chamber climate in the iLC mode if no ticket has been placed. The hold phase can be set between 10 - 120 minutes. This status allows foods to be placed in the cooking chamber immediately without additional preheating.







The pictogram shows the cooking mode for the food that can be selected, e.g. combination of steam and hot air.





Upload foods into the selection window

step	info/button	instructions
1		Press the button.
2		Press the button to open a program.
4		Select one of the foods saved in the list.
5		The food is displayed in the selection window.







- You can upload all foods to the selection window.
- You can also start the iLC mode directly by selecting a iLC process, e.g. iLC pizza.



Save iLC cooking program

To save a new iLC program, please refer to the section "Programming - iLC mode"




Save iLC cooking process

step	info/button	instructions
1		Press the button.
2	iLC steaming	Press the "iLC Steam" button
3		Adjust the cooking parameters.
4		Press the button to save.
5	Steam carrots	Enter a name, e.g. steam carrots.
6		Press the button to save the name.



iLevelControl

Load the food and start.

step	info/button	instructions
1		Press the food you want in the selection window.
2		Use drag & drop to move food to the rack level you require or press the correct rack level. The process starts automatically.
3		The appliance is pre-heated automatically.
4	Load	Once the pre-heat temperature has been reached, you will be prompted to load the appliance.







Press and hold down the time display (on the left next to the selected food) to change the time using the central dial as soon as the bar starts flashing red.



Efficient LevelControl® (iLC)

Load food in the selection window

step	info/button	instructions
1		Press the button.
2		Press the button to call up a program.
4		Select a food from the list.
5		Food is displayed in the selection window



- You can load all the food in the selection window.
- You can also start iLC mode directly by selecting an iLC process, e.g. iLC Pizza.
- Press + Hold (4 sec). a food in the selection window to switch to change mode and modify the workflow.







Efficient LevelControl® (iLC)

iLC cooking program

To save a new iLC program, refer to the "Programming - iLC mode" section.




iLC cooking sequence

step	info/button	instructions
1		Press the button.
2	iLC Steam	Press the "iLC Steam" button.
3		Modify the cooking parameters.
4		Press the Save button
5	Steam carrots	Enter a name, e.g. Steam carrots.
6		Press the button to save the name.



Efficient LevelControl® (iLC)



Place food and start

step	info/button	instructions
1		Press the required food in the selection window.
2		Using your finger, drag the food to place it in the required rack level or press the appropriate rack level. The sequence starts automatically.
		
4	Load	You are prompted to load as soon as the preheat temperature is reached.





Delete foods



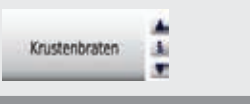


step	info/button	instructions
1		Press the button. The Delete button remains active while the yellow border around the button continues flashing.
2		Press the food to remove it from the time or selection window.



While the Delete button is active (yellow border), you can remove any number of foods from the time or selection window.



Save shopping baskets

step	info/button	instructions
1		Press the button.
2		Press the button to call up a program.
4		Select several saved foods from the list.
5		The food is displayed in the selection window.
5		Press the button to save the combination in the selection window.



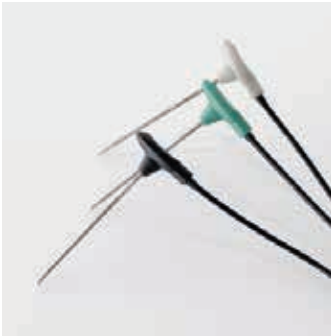
- You can load all the food in the selection window.
- Select Press + Hold on an active food in the time window to highlight the foods that can be combined with this active food in the selection window.



Working with the Option 3-core temperature probes

With iLevelControl applications, up to three products can be monitored with one core temperature probe. The same applies for iLC processes you have created yourself and those that already exist.

It is not possible to monitor more than three iLC processes with the selected core temperature.



The distinction between the three core temperature probes is made with different colours

Black = 1 Core temperature probe

Blue = 2 Core temperature probe

Green = 3 Core temperature probe



Additional rings are engraved into the three probes:

1 ring = 1 Core temperature probe

2 ring = 2 Core temperature probe

3 ring = 3 Core temperature probe



Always correctly position the three core temperature probes in the holder provided for this purpose to prevent the risk of injury.



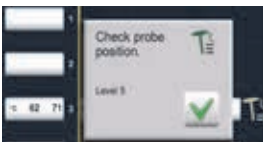
iLevelControl



If you have pulled a ticket with the core temperature, insert one of the core temperature probes into the thickest part of the food. Note: The measuring points can be found at the front. When inserting the probe, please make sure that the tip of the probe is inserted in the centre of the food.



The following prompt appears in the display:
Please confirm which of the three core temperature probes you want to use.



If the probe is inserted incorrectly or if it slips with rolling loads, the following warning appears.


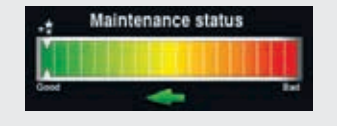
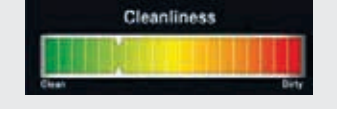


Efficient CareControl

The intelligent Efficient CareControl automatically detects the appliance usage, the general care status and – just in time – optimises the cleaning process to minimise the use of chemicals, water and power. The amount of cleaning chemicals is suggested according to need. Combined with the special care tabs, this prevents lime scale building up in the first place.

The care and soiling status is displayed in the "Care" and "Clean" bar diagrams.

Care and soiling status display

step	info/button	instructions
1	 The image shows a rectangular button with the text "Efficient CareControl" and a circular arrow icon.	Press the button.
2	 The image shows a horizontal bar diagram titled "Maintenance status". The bar is color-coded from green on the left to red on the right. A green arrow points to the left side of the bar. The word "Good" is at the left end and "Bad" is at the right end.	The top "Care" diagram displays the current care status of the appliance.
3	 The image shows a horizontal bar diagram titled "Cleanliness". The bar is color-coded from green on the left to red on the right. The word "Clean" is at the left end and "Dirty" is at the right end.	The bottom "Clean" diagram displays the current soiling status of the appliance.



A green bar:

"Care" display: The appliance has the ideal care status. Steam generator is free of lime scale.

"Clean" display: The unit was cleaned recently.



A yellow bar:

"Care" display: The appliance has a medium care status. Steam generator has a slight amount of lime scale.

"Clean" display: The appliance is dirty, but you can continue producing until the cleaning request appears.



A red bar:

"Care" display: The care is insufficient and the appliance must be cleaned with CleanJet@+care more often.

"Clean" display: The appliance is very dirty and should be cleaned at the cleaning request.



Trend in changes in the "Care" display: improves.



Trend in changes in the "Care" display: deteriorates.

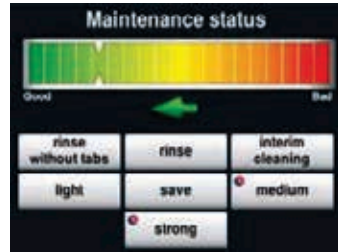


Cleaning request

Efficient CareControl recognises when CleanJet® +care cleaning has to be carried out. Efficient CareControl takes individual cleaning and working habits into account, such as longer breaks or the end of work. The recommended cleaning stages are marked in different colours.



Automatic display of cleaning request as soon as CleanJet® +care cleaning is necessary.



The recommended cleaning stage is highlighted in colour.

step	info/button	instructions
1	Please clean + care	You are requested to clean the unit.
2	CleanJet+care	Start CleanJet® +care by pressing the button or select "later".
3	medium	Select the recommended cleaning stage highlighted in colour e.g. "medium" and follow the instructions shown in the menu.



The CleanJet® +cleaning request is repeated at regular intervals until a CleanJet® +care cleaning process is carried out.



Starting cleaning

CleanJet® +care is the automatic cleaning system for cleaning the cooking cabinet. With 7 cleaning steps, it allows you to adjust the cleaning process to match the individual degree of soiling.



Warning!

- For hygiene reasons and to prevent malfunctions it is essential to clean the unit every day - risk of fire.
- Please note that your unit must be cleaned every day, even if only "steaming" operation is used.
- Use only the appliance manufacturer's cleaning agent and care tabs. The use of other chemical cleaners may damage the appliance. We will not be liable for the consequences!
- You may experience foaming if too much chemical cleaner is used.
- Never put tabs in the hot cooking cabinet (>60 °C).



- Leave the unit door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- Cleaning the cooking cabinet seal every day will extend the service life. Use a soft cloth and cleaning agent to clean the cooking cabinet seal. Do not use scouring products.
- Clean the glass windows on the inside and out and the outer panels of the unit, ideally using a soft, damp cloth. Do not use any abrasive or aggressive cleaning agents. Use mild household dishwashing detergent and regularly clean the steel with a steel cleaning agent. Do not use a scouring product.



Efficient CareControl

step	info/button	instructions
1		Press the button
2	The cooking cabinet is too hot	“Cooking cabinet too hot” appears when the cooking cabinet temperature exceeds 50 °C. Select “cool down” (see the “Cool Down” section).
3	light	Select cleaning stage e.g. “light”.
4	Open door	Open the cooking cabinet door, remove containers and trays.
5		Warning! <i>Always wear gloves when handling cleaner and care tabs – risk of chemical burns.</i>
6		Unpack the number of cleaner tabs indicated and place them in the recess in the air baffle (tab basket) in the cooking cabinet. See photo below.
7		Unpack the number of care tab packages indicated and fill these into the care container. See photo below.
8	close door	Cleaning starts automatically when oven door was closed!



Warning!

- Do not open the cooking cabinet door while cleaning is in progress – chemical cleaner and hot vapour may escape – risk of chemical burns and scalding.
- After terminating or after CleanJet® +care cleaning has been completed, check the complete cooking cabinet for cleaner residue (including behind the air baffle). Remove residue and use the hand shower to rinse the complete cooking cabinet thoroughly (including behind the air baffle) – risk of chemical burns.
- Do not place externally attachable core temperature probes through the cooking cabinet door into the cooking cabinet during cleaning. These sensors must not be cleaned with the cabinet! This can cause leaks during cleaning. Danger of chemical burns and scalding!

Instructions on handling chemicals:



Warning!

Always take suitable safety precautions when using cleaner and care tabs, e.g. only touch the tabs when wearing gloves – risk of chemical burns.



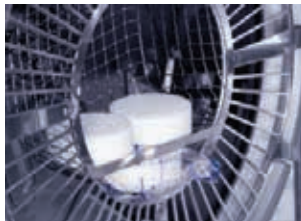
Table-top units: Fill the number of care tabs packages indicated into the drawer.



Floor units: Fill the number of care tabs packages indicated into the flap.



Cleaner tab: remove protective foil.



Place cleaner tabs into the recess in the air baffle.



Do not place tabs in the cooking cabinet - risk of damage.



Efficient CareControl



Before you start the CleanJet® +care cleaning, make sure that the hanging racks or mobile oven rack are inserted correctly in the cooking cabinet.

If you are using softened water, you can reduce the recommended number of cleaner tabs by up to 50 %. If foaming occurs even though the amount is correct, then the number of detergent tablets should be reduced. If heavy foaming still occurs despite low dosage, please contact your Service Partner/Customer Service for the use of further measures such as the defoamer tab.



Cleaning stages

cleaning stage	description/application	tabs
rinse without tabs	Rinse cooking cabinet with warm water.	No
rinse	For non-greasy limescale deposits, e.g. after baking or steaming.	Care
interim cleaning	“Short cleaning time” - for all soiling, but without drying and rinsing.	Cleaning agent
light	For lighter soiling, e.g. after mixed loads, applications up to 200 °C.	Cleaning agent & Care
save	For light soiling (up to 200 °C) with as economical use of chemicals and water as possible.	Cleaning agent & Care
medium	For roasting and grilling deposits, e.g. after cooking chicken, steaks or grilled fish.	Cleaning agent & Care
strong	For heavy roasting and grilling deposits, e.g. multiple loads of chicken, steaks, etc.	Cleaning agent & Care

CleanJet[®] +care failure

After a power failure lasting longer than 10 minutes or after the unit is switched off the display reads "**Interrupt CleanJet**". If Interrupt CleanJet[®] is not confirmed within 20 seconds by pressing the display, the activated CleanJet[®] +care program runs through to the end without interruption.

step	info/button	instructions
1		Switch the unit off and then on again.
2	cancel CleanJet?	Press the button and confirm cancellation.
3	Open door	Follow the instructions on the display and open the door carefully – hot vapours!
4		Warning! <i>Always wear gloves when handling cleaner tabs – risk of chemical burns.</i>
5	Remove tabs	Remove cleaner tabs (if still present) and close the cooking cabinet door.
6	00:09	The cooking cabinet is rinsed automatically, the remaining time till the end is indicated.
7	Cleaning incomplete	You can now use your unit for cooking again.



MySCC appliance configuration

All the appliance's default settings (e.g. time, date, language etc.) can be changed under MySCC.



Press the MySCC button to open the overview display for your appliance's default settings. You can customise your appliance's settings to suit your requirements.



Explanation of pictograms:



Favourites (active when MySCC is selected)



Settings



Acoustics



System management



MyEnergy



Expert setting



MyDisplay








Service



MySCC - Favourites

You can manage your favourites in this menu item (e.g. language, cooking time format etc.).

step	info/button	instructions
1		Press the MySCC button.
2		The Favourites menu item opens automatically.
3		Select for example the "Language" menu sub-item using the central dial.
4		Press the Star button on the right next to the "Language" menu sub-item.
5		The "Language" menu sub-item is now created as a favourite and can be selected in the "Favourites" menu item. Press the Star button to remove a favourite from the list at any time.






MySCC - Settings






Press the **Settings** button to change for example the national language, time format, date and time, acoustics etc.

Language



step	info/button	instructions
1		Press the MySCC button.
2		Press the Settings button.
3		Press the Language button. Change the language by turning the central dial to the appropriate language and then press the dial.

Date and time

step	info/button	instructions
1		Press the MySCC button.
2		Press the Settings button.
3		Press the Date and time button.





MySCC - Settings

step	info/button	instructions
4		To set the date and time, click the date and time format fields (mm, dd, yyyy, HH, MM) and adjust using the central dial. Press the central dial to confirm the new setting.
5		Press the arrow button to open the main menu.



MySCC - Settings

Time format

step	info/button	instructions
1		Press the MySCC button.
2		Press the Settings button.

Cooking time format



Press the **Cooking time format** button.

The set cooking time is highlighted by the setting h:m or m:s.
h:m displays hours:minutes, **m:s** displays minutes:seconds.



In the programming mode, the cooking time can be adjusted for every separate programming step.

Example: Program step 1 in (h:m) and program step 2 in (m:s).

Realtime format



Press the **Realtime format** button.

The set realtime format is highlighted at the bottom right of the button in 24h or am/pm.

Click the button to toggle between these two realtime formats (date format is automatically converted).



MySCC - Settings

Time remaining/target time display



Use the **Time remaining display** function to enable the display of the target time elapsed and the time remaining until the end of the ideal cooking procedure.

Press the **Time remaining display** button.



Click the button to toggle between **Target time** and **Time remaining** .



MySCC - Settings

The **Settings** menu item also includes other default settings such as display brightness, number of racks, climate retention time etc.

To do so, follow the following steps:

step	info/button	instructions
1		Press the MySCC button.
2		Press the Settings button.

Temperature unit



Press the **Temperature unit** button to select between Celsius or Fahrenheit.
Press the central dial to confirm your selection.

Display brightness



Press the **Display brightness** button and adjust the brightness in several levels using the central dial.



MySCC - Settings

Shut-off delay of condensation hood



Press the **Shut-off delay of condensation hood** button and adjust the shut-off delay time for your condensation hood (1 min. – 30 min.) using the central dial.

À la carte plate weight



Press the **À la carte plate weight** button and set the plate weight of the empty plate using the central dial (up to 700g, 700g-899g, 900g-1099g, over 1100g).

Banquet plate weight



Press the **Banquet plate weight** button and set the plate weight of the empty plate using the central dial (up to 700g, 700g-899g, 900g-1099g, over 1100g).

Number of racks



Press the **Number of racks** button and set the number of racks for iLC (1-10) using the central dial.

Order of racks



Press the **Order of racks** button and set the order of the rack numbers for iLC using the central dial.

Climate retention time





Press the **Climate retention time** button and use the central dial to set how long the climate (temperature and humidity) should be maintained in the cooking cabinet if you are not preparing any food during iLC.



MySCC - Acoustics

You can customise the acoustic signals (type, volume, duration etc.) of the appliance according to your wishes.

step	info/button	instructions
1		Press the MySCC button.
2		Press the Acoustics button.

The following settings can be changed:

Master volume



Press the **Master volume** button and adjust the master volume (0 % – 100 %) using the central dial.

Keypad sound



Press the **Keypad sound** button and adjust the keypad sound (to on or off) using the central dial.

Keypad sound volume



Press the **Keypad sound volume** button and adjust the volume of the keypad sound (0% - 100%) using the central dial.

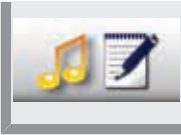


Loading/action request



Press the **Loading/action request** button and customise the melody, volume, sound length and interval for the loading or action request.

Programme step end



Press the **Program step end** button and customise the melody, volume, sound length and interval for the end of a program step.

End of cooking time



Press the **End of cooking time** button and customise the melody, volume, sound length and interval for the end of cooking time.

Process interruption/error found



Press the **Process interruption/error found** button and customise the melody, volume, sound length and interval for process interruption/error found.

Acoustics factory setting








Press the **Acoustics factory setting** button and reset all settings for sound, melody, volume, sound length and interval back to the default factory settings.



MySCC - System Management


HACCP data is saved for a period of 10 days and can be output using the USB appliance interface, if needed. Please follow the instructions if you want to permanently save this data.

Download HACCP data

step	info/button	instructions
1		Insert the USB stick into the interface under the control panel.
2		Press the MySCC button.
3		Press the System management button.
4		Press the Download HACCP data button.
5		Press the first date/time field and set the start date you require for data using the central dial. Click the second date/time field and set the end date you require for data using the central dial.



MySCC - System Management

step	info/button	instructions
6		Press the button to start the download. A check mark appears next to the USB stick once the download has finished.



The following data is logged:



- Batch no.
- Time
- Cooking program name
- Cooking cabinet temperature
- Core temperature
- Door open/door closed
- Change of mode
- CleanJet® +care cleaning
- Energy optimisation system connection
- 1/2 energy



MySCC - System Management

Download service data




In the service level, you can access service data such as appliance model or software version status.

step	info/button	instructions
1		Insert the USB stick into the interface under the control panel.
2		Press the MySCC button.
3		Press the System management button.
4		Press the Download service data button. The service data is saved on the USB stick.



MySCC - System Management


Download program, upload program, delete all programs

step	info/button	instructions
1		Insert the USB stick into the interface under the control panel.
2		Press the MySCC button.
3		Press the System management button.

Download program



Press the **Download program** button. The cooking programs are saved on the USB stick.



To download cooking programs onto USB sticks, please note that a separate USB stick will be needed for each appliance.



MySCC - System Management

Upload program



Press the **Upload program** button. The cooking programs are saved from the USB stick onto the appliance.

Delete all programs



Press the **Delete all programs** button twice to delete all the programs, processes and groups you have created from the programming mode.






The shopping carts are not deleted. You can only delete shopping carts separately in the programming mode.



MySCC - System Management

You can create profiles in the **MyDisplay** menu. Here you can customise your appliance's user interface according to your requirements and save as a profile.




Download profile

step	info/button	instructions
1		Insert the USB stick into the interface under the control panel.
2		Press the MySCC button.
3		Press the Download profile button to load profiles from the appliance onto the USB stick.



MySCC - System Management

Upload profile




step	info/button	instructions
1		Insert the USB stick into the interface under the control panel.
2		Press the MySCC button.
3		Press the Upload profile button to upload the profiles from the USB stick onto the appliance.



MySCC - System Management

Download images, upload images, delete images

You can manage your own food images in the programming mode using the integrated USB interface. The individual food images must be converted into a special file format before they can be used on the appliance. You can find a comfortable solution for editing your images on the www.club-rational.com website. You can log in to ClubRATIONAL and use this function free-of-charge. Follow the ClubRATIONAL instructions on the manufacturer's homepage (www.rational-online.com). Then connect the USB stick with the saved images on your appliance and use the images function to save and delete your images as follows.

step	info/button	instructions
1		Insert the USB stick into the interface under the control panel.
2		Press the MySCC button.
3		Press the System management button.



MySCC - System Management

Download image



Press the **Download images** button and the user's own food images are saved from the appliance onto the USB stick.

Upload images



Press the **Upload images** button and save the images from the USB stick as food images in the programming mode.

Delete all own images



Press the **Delete all own images** button and delete all your food images in the programming mode.



MySCC - System Management

IP addresses

With this option, you can display and change the IP address, IP gateway and IP netmask for your appliance.



Press the **IP address** button and enter your IP address.



Press the **IP gateway** button and enter your gateway address.








Press the **IP netmask** button and enter your netmask address.



MySCC - MyEnergy

Half energy

The power consumption of the heating systems of all electrical appliances is reduced by 50% (e.g. 10x1/1 GN model from 18 kW to 9 kW). This function is disabled in iCookingControl!




step	info/button	instructions
1		Select a manual mode such as convection.
2		Press the MySCC button.
3		Press the button for the MyEnergy menu item.
4		Press the Half energy button.
5		"E/2" (half energy) appears in the display.



MySCC - MyEnergy

Automatic dimming




With the automatic dimming setting, the screen brightness is automatically reduced when not in use.

step	info/button	instructions
1		Press the MySCC button.
2		Press the button for the MyEnergy menu item.
3		Press the Automatic dim button and adjust the screen dimming time in minutes (1 min. - 30 min.).



MySCC - MyEnergy

Cooking cabinet lighting




step	info/button	instructions
1		Press the MySCC button.
2		Press the button for the MyEnergy menu item.
3		To switch the cooking cabinet lighting on and off, press the Cooking cabinet lighting button.



MySCC - MyEnergy

Climate retention time

With the **Climate retention time** setting in the **MyEnergy** menu item, you can adjust the retention time of the cooking cabinet climate. It is possible to retain the ideal cooking cabinet climate in iLC mode when you are not preparing food. The retention time can be set between 10 - 120 minutes. This status allows food to be placed in the cooking cabinet immediately without additional preheating.




step	info/button	instructions
1		Press the MySCC button.
2		Press the button for the MyEnergy menu item.
3		Press the Climate retention time button and set the retention time for the cooking cabinet climate (10 min. - 120 min.).



MySCC - MyEnergy

Loading retention time

With the help of this function, the retention time can be reduced for cooking processes in iCookingControl by a maximum of 10 minutes after a loading request. The cooking process is cancelled automatically after the programmed time has expired if the racks have not been loaded.

step	info/button	instructions
1		Press the MySCC button.
2		Press the button for the MyEnergy menu item.
3		Press the Loading retention time button and set the retention time (2 min.–10 min.).





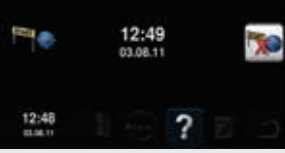


MySCC - Expert Settings

Pre-program start time

You can program your appliance to start automatically.

Note! For hygienic reasons, it is not advisable to keep food stored in an unchilled or unheated cooking cabinet over a longer period!

step	info/button	instructions
1		Press the MySCC button.
2		Press the Settings button.
3		Press the Pre-program start time button and set the day and time you want the appliance to start.
4		Select a mode, e.g. side dishes potato gratin and program the settings you require.
5		The start time is now active. The display is dimmed. Only the start time and interrupt start time button are displayed prominently on the appliance display.

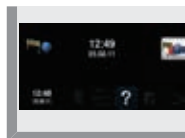


MySCC - Expert Settings



- The cooking cabinet door must be closed!
- The cooking cabinet lighting goes out when the start time is activated.
- No preheating required when the start time mode is active.
- The start time is not deleted by switching the appliance ON/OFF. The appliance help "?" function only is enabled when the start time mode is activated.

Deactivate start time



To deactivate the start time, press and hold down the Cancel button for 2 seconds.



MySCC - Expert Settings

Recording mode

This function can be used to convert a frequently used core temperature-controlled cooking process into a time-controlled process in iCookingControl to avoid having to set a core temperature probe.

This function may not be used with critical products with core temperatures below 75°C that require a sensitive cooking degree. These include poultry and meat that are cooked to rare.

The following basic conditions must be met before this expert function can be used:

- Highly standardised product
- Identical output temperature when entering and saving
- Same structure (product weight and density)
- Same number of products per rack
- Use of standard and identical accessories when entering and saving

These requirements must be observed when using the recording mode.

Entered settings can only be used for the identical appliance model. These settings cannot be transferred to smaller or larger appliance models.

The following applications are available for this expert function:

Cooking mode

Meat, fish
Poultry






Cooking process

Roast, grill, breaded
Pan fried, chicken, grill



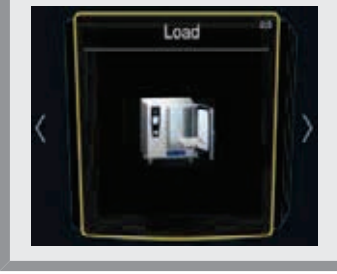
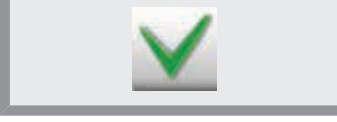
MySCC - Expert Settings

This is how it works:

step	info/button	instructions
1		Press the MySCC button.
2		Press the button for the Expert setting menu item.
3		Press the Recording mode button.
4		Enter names for the time-controlled cooking process.
5		Select the required application in iCookingControl.



MySCC - Expert Settings

step	info/button	instructions
6		After preheating, load and cook as usual.
7		When prompted to unload, confirm the cooking result (green check mark) and either save or delete the entered cooking process (red cross).






Please note that only standardised products of the same type and identical output temperature can be used for this function. The ideal cooking processes that are saved are always only suitable for those sizes of models with which they were created. It is not possible to use these cooking processes in an appliance of a different size to the original appliance.
If HACCP data should be documented, it is recommended to use them in the iCookingControl without the recording mode.
Please note that it may be necessary to check the core temperature of the food before serving depending on the local legal stipulations.



MySCC - Expert Settings

Open the record program

step	info/button	instructions
1		Press the button on the start screen.
2		Set the filter to Programs .
3		Select the program you require. Once selected, the program immediately starts to preheat the appliance.









It is not necessary to use the core temperature probe.



MySCC - Expert Settings

Forced cleaning

The forced cleaning function prompts the appliance user to clean the appliance after a defined time has elapsed. When the cleaning prompt appears, the appliance can only be used again once it has been cleaned. Use the forced cleaning function to ensure that the cleaning and hygiene regulations are observed when the appliance is used in shift operation.

step	info/button	instructions
1		Press the MySCC button.
2		Press the button for the Expert setting menu item.
3		Press the Forced cleaning button.
4		Press the Activate/deactivate forced cleaning button to switch the forced cleaning function on or off. The image on the button shows that forced cleaning is activated.
5		Press the Time to cleaning request button and set the time (hours) until the next cleaning request.
6		Press the Forced cleaning delay time button and set the maximum number of hours that can elapse between the prompt and the cleaning.



MySCC - Expert Settings



Next
Cleaning
15:00






An active forced cleaning is also displayed on the information on the time of the next cleaning.



MySCC - Expert Settings

Limit core temperature

The "Limit core temperature" function can be used in manual mode as well as in iCooking mode to limit the minimum and maximum core temperature of the food for the modes poultry, meat, fish and iLevelControl.

step	info/button	instructions
1		Press the MySCC button.
2		Press the button for the Expert setting menu item.
3		Press the Limit core temperature button.

Limit global core temperature



Press the **Minimum core temperature** button and set the global minimum core temperature.



Press the **Maximum core temperature** button and set the global maximum core temperature.



MySCC - Expert Settings

Limit core temperature for poultry



Press the **Minimum core temperature** button and set the minimum core temperature for poultry.



Press the **Maximum core temperature** button and set the maximum core temperature for poultry.

Limit core temperature for meat



Press the **Minimum core temperature** button and set the minimum core temperature for meat.



Press the **Maximum core temperature** button and set the maximum core temperature for meat.

Limit core temperature for fish



Press the **Minimum core temperature** button and set the minimum core temperature for fish.



Press the **Maximum core temperature** button and set the maximum core temperature for fish.



MySCC - Expert Settings

Limit finishing core temperature



Press the **Minimum core temperature** button and set the minimum core temperature for finishing.



Press the **Maximum core temperature** button and set the maximum core temperature for finishing.

Core temperature factory setting



Press the **Core temperature factory setting** button to restore the factory setting.






If the "maximum core temperature" function is enabled and the maximum temperature is set to lower than 75°C (167°F), the food (e.g. poultry) may not be cooked to hygienically safe standards.



MySCC - Expert Settings

Messages

Here you can disable messages from iCookingControl in the cockpit dialogue.

step	info/button	instructions
1		Press the MySCC button.
2		Press the button for the Expert setting menu item.
3		Press the Messages button.

iLC Messenger



Press the **iLC Messenger** and deactivate/activate the iLC Messenger messages in the iLC mode.

iCC Messenger



Press the **iCC Messenger** and deactivate/activate the iCC Messenger messages in the cockpit dialogue.



MySCC - Expert Settings

iCC - Cockpit prompt



Press the **iCC - Cockpit prompt** button and activate/deactivate the iCC Messenger messages.



MySCC - Expert Settings

Monitoring door opening time in loading and cooking

This function is used to monitor door opening in iCookingControl and in iLevelControl. If the door remains open too long, this is signalled with an acoustic signal and a prompt appears on the display.

The monitoring function remains activated during the entire cooking process once the racks have been loaded and can be adjusted in three levels as described below.



Levels 1 and 2 indicate that the appliance door is open and the quality of the product could be jeopardised.

Level 3 is only available in iCookingControl.



Please check your product when level 2 has been reached!
If the appliance door remains open until level 3 is reached, the cooking process is aborted.

Using MySCC, you can change the settings by following the steps below:

step	info/button	instructions
1		Press the MySCC button.
2		Press the button to open the Expert Settings menu item.



MySCC - Expert Settings

Warning messages when loading



Press the **1 button**. **Loading warning: Close door** and use the central dial to set the time until the warning is emitted on or off (5 sec. – 180 sec.; off).



Press the **2 button**. **Loading warning: Check the product** and use the central dial to set the time until the warning is emitted on or off (5 sec. – 180 sec.; off).



Press the **3 button**. **Loading warning: Process interrupted** and use the central dial to set the time until the warning about the aborted cooking process on or off (5 sec. – 180 sec.; off).

Warning messages when loading



Press the **1 button**. **Cooking warning: Close door** and use the central dial to set the time until the warning is emitted on or off (5 sec. – 180 sec.; off).



Press the **2 button**. **Cooking warning: Check the product** and use the central dial to set the time until the warning is emitted on or off (5 sec. – 180 sec.; off).



Press the **3 button**. **Cooking warning: Process interrupted** and use the central dial to set the time until the warning for the aborted cooking process on or off (5 sec. – 180 sec.; off).






MySCC - MyDisplay

Configure your display and access authorisation rights using the **MyDisplay** function and save the created configurations as a **Profile** .

You can always access these configurations by selecting the relevant profile.

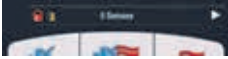
You can also limit the access to these profiles so that, for example, users can only access cooking processes that they have saved themselves.

Activate/change profile

step	info/button	instructions
1		Press the MySCC button.
2		Press the button to open the MyDisplay menu item.
3		Press the Activate profile button to change to the relevant profile view using the central dial. If you have already assigned a password to the profile, you will now be prompted to enter it.



MySCC - MyDisplay



You can also access the various profiles from the start screen. To do this, press the arrow at the top right edge of the display. Or alternatively press the bar at the top edge of the display. Once this starts to flash red, you can change between the various profiles using the central dial.



You can protect your profile from unauthorised access using a password. The protected profile can only be disabled by entering the password. Please ensure that you do not lose the password. Without the password, MyDisplay cannot be deactivated. In this case, please contact the Customer Service.

Upload profile



Press the **Upload profile** button to load the profiles from the USB stick onto the appliance. Insert the USB stick before you press the button.

Download profile



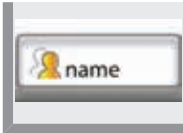
Press the **Download profile** button to load profiles from the appliance onto the USB stick. Insert the USB stick before you press the button.



Edit profile



Press the **Edit profile** button to edit the profile.
You now have the possibility to make the following settings:



Press the **Name profile button**. You can now change the profile name.



Press the **Password allocation** button and then enter a password to protect your profile.



Press the **Order of priority** button and set the order of priority from 1 to 5 for this profile using the central dial.

The order of priority determines the hierarchical position of the profile in comparison to other profiles on your appliance.

5 has the highest priority and 1 the lowest priority. This means that profiles ranked from 1 to 4 are all subordinate to the profile ranked with 5.

As a result, you will not be prompted to enter the password despite a password protection if you want to change from a higher-ranking profile (e.g. rank 5) to a lower-ranked profile (e.g. rank 3).

However if you want to change from a lower-ranked profile into a high-ranked profile, you must always enter the password if the password protection is enabled.



Press the **Delete profile button**. The selected profile can now be deleted.



The display and the access authorisation rights can be configured in the administrator profile (name "5 Senses"). This profile is set by default on the appliance and cannot be deleted. All other profiles can be deleted.



You can also make the following settings to customise the profile according to your own requirements.

Start screen view



Manual modes:

Press the button to define whether manual modes should appear on the start screen for this profile.



Poultry mode:

Press the button to define whether the poultry mode should appear on the start screen for this profile.



Meat mode:

Press the button to define whether the meat mode should appear on the start screen for this profile.



Fish mode:

Press the button to define whether the fish mode should appear on the start screen for this profile.



Egg dishes mode:

Press the button to define whether the egg dishes mode should appear on the start screen for this profile.



Side dishes mode:

Press the button to define whether the side dishes mode should appear on the start screen for this profile.



Baked goods mode:

Press the button to define whether the baked goods mode should appear on the start screen for this profile.



Finishing mode:

Press the button to define whether the finishing mode should appear on the start screen for this profile.



Top 10:

Press the button to define whether the ten most frequently used applications of the ICC button should appear on the start screen for this profile.



MySCC - MyDisplay



Programming mode:

Press the button to define whether the programming mode should appear on the start screen for this profile.



iLevelControl:

Press the button to define whether the iLC mode should appear on the start screen for this profile.



Efficient CareControl:

Press the button to define whether the cleaning mode should appear on the start screen for this profile.

MySCC



Hide all items except favourites:

Press the button to set that only the favourites may be selected in MySCC.



Edit favourites for this profile:

Press the button to define which favourites should be saved in this profile with MySCC.



Assignment of access rights



Image/list view:

Select here whether the programs are displayed as images or in a list in programming mode.



Toggle image/list view:

Here you can select whether you want to toggle between the image or list view for this profile in programming mode.



List view filter:

You can disable/enable the filter function for the list view for this profile in the programming mode.



Create, edit and delete programs:

Select here whether programs can be created, changed, deleted and hidden for this profile in the programming mode.



Zoom factor:

You can select the favourite for the zoom factor of the image view for this profile.



Filter:

Set the filter for the programming mode for this profile.



Sort:

With this option, you select the criteria with which the program list is sorted for this profile.



Cooking parameter:

With this option, you can select whether you want authorisation to set the cooking parameters or if they should be read-only or if you want to hide them altogether.



iCC - Cockpit:

Disable and enable the iCC - Cockpit function for this profile.



Efficient CareControl



Rinse without tabs:

Select whether the Rinse without tabs cleaning program should be activated.



Rinse:

Select whether the Rinse cleaning program should be activated.



Interim cleaning:

Select whether the Interim cleaning program should be activated.



Save:

Select whether the Save cleaning program should be activated.



Medium:

Select whether the Medium cleaning program should be activated.



Strong:

Select whether the Strong cleaning program should be activated.



Fast:

Select whether the Fast cleaning program should be activated.

Additional function



Information button/help:

The information button and the help button are hidden.



Program group directory structure:

Press this button to display the directory structure of a program group.



Header text:

Save a name to display during an ideal cooking procedure (e.g. lunch).

Add new profile



MySCC - MyDisplay



Press the **Add new profile** button to create a new profile.



In addition to the "5 Senses" administrator profile, you can add a further 10 profiles.



MySCC - MyDisplay - Example

In the following example, we will show you how you can customise the design of your profiles with the help of MyDisplay.



Open the programming mode from the start screen.



Press the button to open the programming mode.



In the programming mode, you can access the groups from the filters. Programs can be assigned to a group. You can then open a group to access all the assigned programs.



MySCC - MyDisplay - Example



Press the button to create a new group.



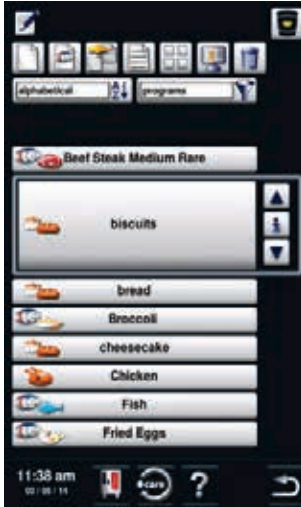
Enter a name for your group. For example "Bakery".
Confirm by enabling the green check mark.



Using the filter, return from the groups back to the programs.



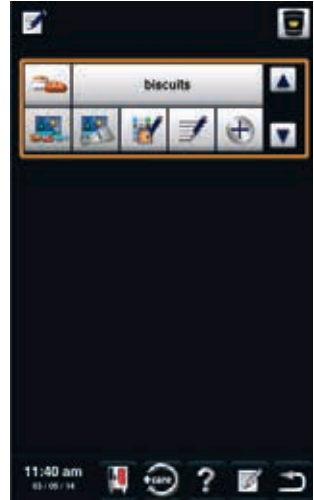
MySCC - MyDisplay - Example



Use the central dial to scroll down to the program you want to edit.



Press the button to edit the program.



You can now customise the program.



MySCC - MyDisplay - Example



Press the button to save an image to the program.



Add the image you want.



Press the button to assign the program to a group.



MySCC - MyDisplay - Example

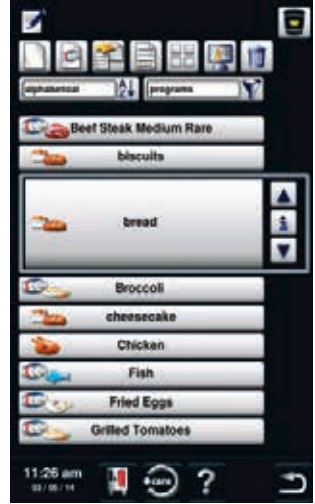


Select your group. For example the "Bakery" group.



Press the **Save** button twice.

Repeat this procedure for other programs such as bread, cheesecake, muffins, pretzels or bread rolls.



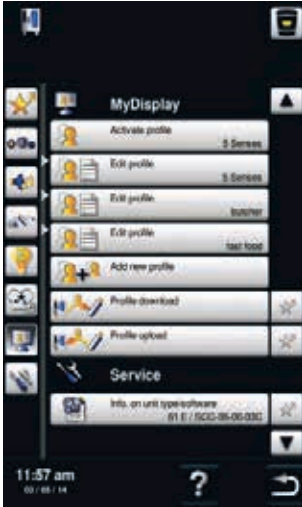
Once you have created all your programs, you can then proceed to editing your profile.



Press the button to edit your profile.



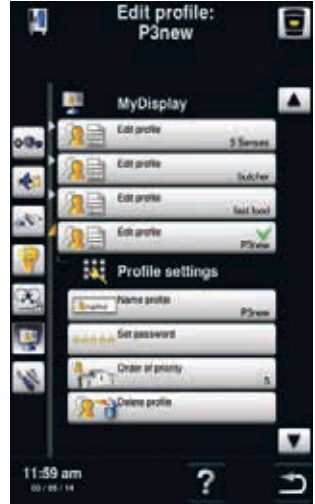
MySCC - MyDisplay - Example



Here you have an overview of your profiles.



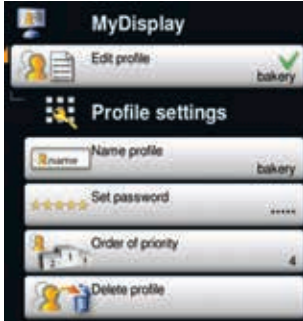
Press the button to add a new profile.



The new added profile can now be edited.



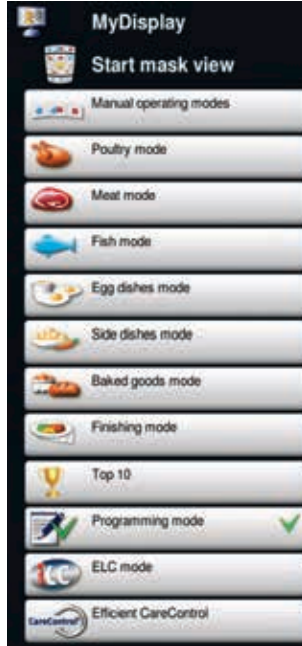
MySCC - MyDisplay - Example



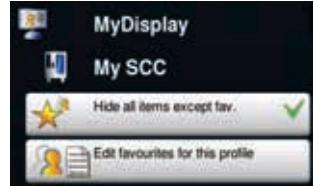
Change the name of your profile (e.g. in "Bakery"), enter a password and give it a priority.

The order of priority determines the hierarchical position of the profile in comparison to other profiles on your appliance.

As a result, you will not be prompted to enter the password despite a password protection if you want to change from a higher-ranking profile to a lower-ranked profile. However if you want to change from a lower-ranked profile to a high-ranked profile, you must always enter the password if the password protection is enabled.



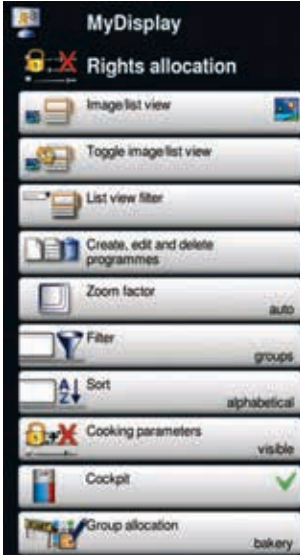
Tailor your start screen to suit your requirements. For example, deselect all menu items except the programming mode. The green check mark signals that you have selected the menu item.



Select what can be set in this profile from MySCC. For example that only favourites can be selected.

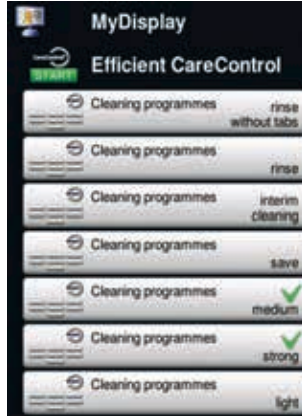


MySCC - MyDisplay - Example



Here you can customise how your view is displayed in the programming mode. You can set for example:

- Image view
- Toggle between images/ lists
- Disable filter
- Editing the programs
- Automatic zoom factor
- Pre-setting of filter on groups
- Automatic sorting
- Read-only but not write-only cooking parameters
- Read-only cockpit dialogue
- Read-only "Bakery" group



Set which cleaning programs may be used. For example, only the medium and strong cleaning programs.



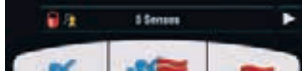
Then select the expert settings. For example, that only the information and help buttons are enabled with which you can access the online manual.



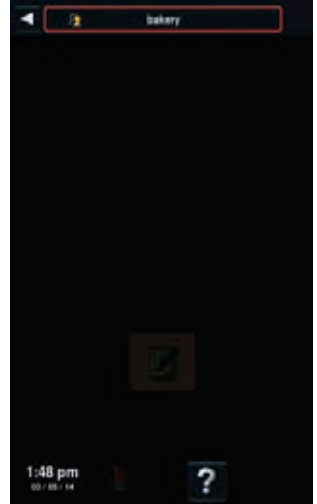
MySCC - MyDisplay - Example



Press the button to open the start screen.



You can toggle between profiles by clicking the upper bar.



Now change to the new "bakery" profile you have created.



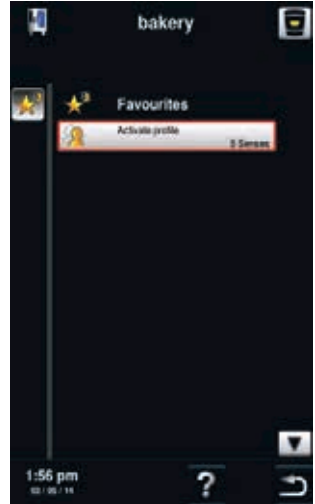
MySCC - MyDisplay - Example



This view should now appear on the screen. This was defined in the previous steps. The user can select between the applications displayed.



Press the button when you want to change the profile again.



You can return to the 5 Senses profile again.





Enter the password to return to the start screen.

This is the end of the example.



MySCC - Service

In the service level, you can access data such as the appliance model, software version status or the hotline telephone numbers.

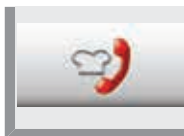
step	info/button	instructions
1		Press the MySCC button.
2		Press the button for the Service menu item.

Information on appliance type/software



Press the **Information on appliance model/software** button for information about the appliance model and the software version.

ChefLine



Press the **Chef hotline** button to display the chef hotline.

Service hotline



Press the **Service hotline** button to display the service hotline.



Communication

In order to enable the exchange of data in connection with our software, the KitchenManagement System, the SelfCookingCenter® 5 Senses must be connected to a homogeneous network. This network also includes the PC on which the KitchenManagement System is installed.

The following applies in this connection:

- The SelfCookingCenter® 5 Senses is equipped with a network card as standard equipment
- It must also be ordered or fitted with the Ethernet interface option
- IP address, subnet mask and a gateway must be configured on the unit
- The SelfCookingCenter® 5 Senses can then be connected to the network like a PC.

Once this is done, you can test the connection from a PC in the same network using PING.



The unit can be connected to the network using:

- WLAN router
- Powerline adapter
- Access point



Air filter service

Table-top units type 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN and 10 x 2/1 GN:

Loosen the air filter by pressing the frame in the two roughened spots. Tilt the filter down and remove it completely from the unit.

Clean the air filter in the dishwasher (not with CleanJet[®] !) and then allow it to dry. If the air filter is still very sticky and soiled after cleaning it will have to be replaced.

Then insert the air filter with the rear hooks in the holes on the underside of the unit first, and then lock in place by pushing from bottom to top (opposite procedure to removing the filter).

Air filter no.: 40.03.461

Floor units type 20 x 1/1 GN and 20 x 2/1 GN:

Please contact your Service partner for replacement of the air filters on the floor units 20 x 1/1 GN and 20 x 2/1 GN.





Replacing the door seal

The door seal is fitted in a groove on the cooking cabinet.

- Pull the old seal out of the groove.
- Clean the guide rail.
- Insert new seal into the groove (moisten the retaining lips with soapy water).
- The rectangular part of the seal must be seated fully in the holding frame.



Cooking cabinet seal:

6 x 1/1 GN	No: 20.00.394
6 x 2/1 GN	No: 20.00.395
10 x 1/1 GN	No: 20.00.396
10 x 2/1 GN	No: 20.00.397
20 x 1/1 GN	No: 20.00.398
20 x 2/1 GN	No: 20.00.399

Replacing the halogen lamp

First switch off the unit at the mains!






- Cover the unit drain in the cooking cabinet.
- Remove the frame with glass and seal.
- Replace halogen bulb (article no.: 3024.0201), do not touch the bulb with your hands).
- Replace sealing frame as well (article no.: 40.00.094).
- Screw the frame in place with glass and seals.





Descaling the moisturing nozzle

Please check the moisturing nozzle for scale residue once a month.

step	info/button	instructions
1		Switch the unit off
2		Swing the hanging rack and the air baffle into the centre.
3		Loosen the union nut on the moisturing nozzle (turn anti-clockwise – spanner size 15).
4		Warning! <i>Aggressive chemical liquid – risk of chemical burns!</i> <i>Wear: protective clothing, safety goggles, protective gloves, face mask.</i> <i>Following descaling, rinse the moisturing nozzle thoroughly with water.</i>
4		Place the moisturing nozzle in the descaling liquid and allow it to react (moisturing nozzle must be free of scale)



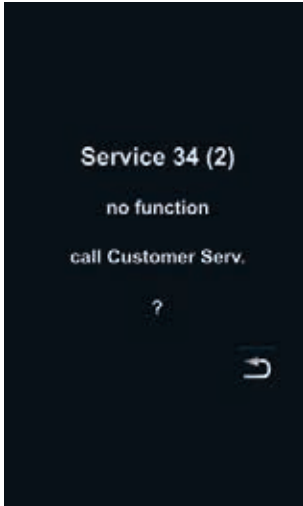
Descaling the moisturing nozzle

step	info/button	instructions
5		Assemble in reverse order – note the installation position

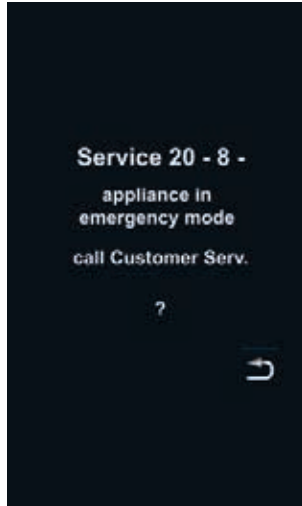


Fault messages

Displays for general faults



If faults occur on your unit, they are indicated on the display: Please note the phone number for fast contact with your customer service department.



Faults on your unit which allow you to carry on cooking can be suppressed by pressing the "back" button.



Fault messages

Please follow the remedial measure suggested in the table below.

fault indication	when and how	remedial action
Service 10	When it has been switched on for 30 seconds,	Can be rejected by pressing the “back” button. The unit can be used for cooking. Please notify Customer Service.
Service 11	When it has been switched on for 30 seconds,	Can be rejected by pressing the “back” button. The unit can be used for cooking. Please notify Customer Service.
Service 12	When it has been switched on for 30 seconds,	Can be rejected by pressing the “back” button. The unit can be used for cooking. Please notify Customer Service.
Service 14	When it has been switched on for 30 seconds,	Can be rejected by pressing the “back” button. The unit can only be used in “dry heat” cooking mode. Please notify Customer Service.
Service 20	Displayed for 30 seconds when the cooking mode is changed, on switching on and when the iCookingControl modes are selected.	Working with iCookingControl - cooking modes and programs is not possible. It is possible to work in combi-steamer mode with some restrictions. Please notify Customer Service.
Service 23	Displayed continuously.	Switch the unit off and notify Customer Service.
Service 24	Displayed continuously.	Switch the unit off and notify Customer Service.
Service 25	Displayed for 30 seconds during CleanJet® +care cleaning.	CleanJet® +care is not working. <ul style="list-style-type: none">- Open the water tap fully.- Check the incoming screen - Remove the container from the cooking cabinet.- If no faults are found, please notify Customer Service.- If Service 25 occurs during CleanJet® +care cleaning, please remove the tabs from the cooking cabinet and rinse the



Fault messages

fault indication	when and how	remedial action
		cooking cabinet thoroughly with the hand shower (also behind the air baffle). - The unit can be used for cooking temporarily. Please notify Customer Service.
Service 26	Displayed continuously.	If the fault message occurs during CleanJet® cleaning, please run "Interrupt CleanJet®". If the fault message continues to be displayed after running "Interrupt CleanJet®", remove the tabs from the cooking cabinet and rinse the cooking cabinet thoroughly with the hand shower (also behind the air baffle). Please notify Customer Service.
Service 27	When it has been switched on for 30 seconds,	CleanJet® +care is not possible. Switch off the power at the mains for 5 seconds, then switch on again.
Service 28	When it has been switched on for 30 seconds,	Please notify Customer Service.
Service 29	Displayed continuously.	Check the air filter under the control panel, and replace if necessary. Check whether the unit is being affected by an external heat source. If the service message persists, notify Customer Service.
Service 31	When it has been switched on for 30 seconds,	Core temperature probe is defective. The unit can be used for cooking without the core temperature probe. Please notify Customer Service.
Service 32 Gas units	Displayed continuously.	Close the gas valve. Please notify Customer Service.
Service 33 Gas units	This is displayed continuously after being reset 4 times.	Close the gas valve. Please notify Customer Service.
Service 34	Displayed continuously.	Follow any requests shown on the display, if the fault is not eliminated, please notify Customer Service.



Fault messages

fault indication	when and how	remedial action
Service 35	When it has been switched on for 30 seconds,	Please connect UltraVent® to the power supply.
Service 36	Displayed for 30 seconds after switch-on and when operating mode is changed.	Cooking only possible with some restrictions – Notify Customer Service.
Service 37	Displayed for 30 seconds after switch-on and when operating mode is changed.	Cooking only possible with some restrictions – Notify Customer Service.
Service 40	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 41	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 42	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 43	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 44	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 110	Displayed continuously.	Please notify Customer Service.



Fault messages

fault indication	when and how	remedial action
Service 120	Displayed continuously.	Please notify Customer Service.



Before you call Service:

error	possible cause	Rectification
Water dripping out of the unit's door.	Door is not closed correctly.	If the door is closed correctly, the door handle will point down on floor units.
	Door seal is worn or damaged.	Replace the door seal (see the "Maintenance" section of the manual). Care instructions for a maximum service life: <ul style="list-style-type: none">- At the end of production, always clean the door seal thoroughly with a damp cloth.- If lots of grilled products are cooked (considerable build-up of grease), then the door seal must also be cleaned with a damp cloth between cycles.- If the unit is to be operated for a long time without products, we recommend that the cooking cabinet temperature should not exceed 180 °C.
Noise is heard in the cooking cabinet while the unit is in use.	Air baffles, hanging racks, etc., are not fixed correctly.	Fix the air baffles and hanging racks correctly in the cooking cabinet.
Cooking cabinet light not working.	Halogen lamp is defective.	Replace the lamp (see the "Maintenance" section of the manual).
Low water level, water tap symbol is flashing.	Water tap closed.	Open the water tap.
	Water intake filter on the unit is clogged.	Check and clean the filter. To do this: Close the water tap, unscrew the water intake on the unit, then remove and clean the filter in the water intake. Insert the filter, connect the water intake and check for leaks.
Water running out of the bottom of the unit.	The unit is not level.	Level the unit using a spirit level (see Installation Manual).
	Drain is blocked.	Remove and clean the outlet (HT pipe) on the back of the unit. Blockages can occur if products with a high proportion



Before you call Service:

		of fat are cooked frequently or if the drop on the outlet pipe is too shallow. To remedy: Run the outlet pipe as described in the installation instructions. Clean the unit regularly with CleanJet® +care.
The unit does not indicate a function after it is switched on.	External main switch is switched off.	Switch on at the main switch.
	Fuse on the premises' distribution board has tripped.	Check the fuses on the premises' distribution board.
	The ambient temperature after switching the unit off remained below 5 °C (41 °F) for a long time.	Heat the cooking cabinet to above 20 °C (68 °F). The appliance must only be used in frost-free conditions (see installation instructions).
Foam forms on the unit at the top of the outlet pipe during CleanJet® +care cleaning.	Water is too soft.	Please notify Customer Service.
	The outlet is not installed correctly.	Install the outlet as described in the installation manual.
The run time is suddenly incremented once more during a CleanJet® +care process.	The CleanJet® +care process is interrupted.	Make sure that the air baffle and the grid shelves are fixed correctly in the cooking cabinet. There must be no containers or sheets in the cooking cabinet during the CleanJet® +care process.
Device indicates "Please replace filter".	The air filter is soiled.	Please replace the air filter. See also the "Maintenance" section. Press the "back" arrow to confirm the message.
The gas unit indicates "change polarity".	The power supply is not connected with the correct polarity.	If the gas unit is connected to a socket, remove the connector and turn through 180°. Have an electrician permanently connect the unit with the correct polarity (without a connector).



Before you call Service:

Gas unit constantly displays Reset.	The gas supply to the unit is interrupted.	Open the gas tap, switch on the ventilation cover.
	The gas pressure is too low.	Have the gas supply to the unit checked.
Cooking mode button flashing.	The cooking cabinet is too hot.	Use Cool Down to cool the cooking cabinet (see the “Cool Down” section of the “General User Instructions” manual).

Lechmetall Landsberg GmbH
Iglinger Straße 62
D-86899 Landsberg
Germany



Product: Commercial CombiSteam Ovens Electric Appliances
Types: CombiMaster Plus CMP 61, CMP 62, CMP 101, CMP 102, CMP 201, CMP 202
SelfCooking Center WE SCC WE 61, SCC WE 62, SCC WE 101, SCC WE 102, SCC WE 201, SCC WE 202
Including dedicated extractor hoods EH, UltraVent UV, UltraVent Plus UV Plus.

BG Фирма Lechmetall потвърждава, че тези продукти съответстват на следващите директиви на ЕС.
 CZ Firma Lechmetall prohlašuje, že výrobky jsou v souladu s následujícími směrnicemi EU:
 D Konformitätserklärung. Lechmetall erklart, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen:
 DK, N Lechmetall erklærer at disse produkter er i overensstemmelse med følgende EU-direktiver:
 E Lechmetall declara que estos productos son conformes con las siguientes Directivas Europeas:
 EE Lechmetall kinnitab, et antud tooted vastavad järgmistele EU normidele:
 F Lechmetall déclare que ces produits sont en conformité avec les directives de l'Union Européenne suivantes:
 FIN Lechmetall vakuuttaa, että nämä tuotteet täyttävät seuraavien EU direktiivien vaatimukset:
 GB Lechmetall declares that these products are in conformity with the following EU directives:
 GR Lechmetall δηλώνει ότι τα προϊόντα αυτά συμμορφώνονται προς τις οδηγίες της Ε.Ε.
 H M. a Lechmetall kijelentjük, hogy ezen termékek megfelelnek az Európai Unió következő irányelveinek:
 HR Lechmetall izjavlja da su ovi proizvodi skladni sljedećim smjernicama EU:
 I Lechmetall dichiara che questi prodotti sono conformi alle seguenti Direttive della Comunità Europea:
 LT Lechmetall patvirtina, kad šie produktai atitinka žemiau išvardintas ES normas:
 LV Firma Lechmetall paziņo, ka izstrādājumi atbilst sekojošām ES normām:
 NL Lechmetall verklaart, dat deze producten in overeenstemming zijn met de volgende richtlijnen:
 P A Lechmetall declara que estos productos están en conformidad con las siguientes directivas EU:
 PL Firma Lechmetall oświadcza, że dane wyroby są zgodne z niniejszymi wytycznymi UE:
 RO Societatea Lechmetall declară că aceste produse sunt în conformitate cu următoarele directive ale Uniunii Europene:
 RU Фирма Lechmetall заявляет, что данные изделия отвечают следующим нормам ЕС:
 S Lechmetall försäkrar att dessa produkter är i överensstämmelse med följande EU-direktiv:
 SER Lechmetall izjavlja da su ovi proizvodi u saglasnosti sa sledećim smernicama EU:
 SI Lechmetall izjavlja, da so ti izdelki v skladu z naslednjimi smernicami EU:
 SK Firma Lechmetall prohlašuje, že výrobky sú v súlade s nasledovnými smernicami EU:
 TR Lechmetall bu ürünlerin Avrupa Birliği'nin aşağıdaki Direktiflerine uygunluğunu onaylar:

Machinery Directive MD 2006/42/EC

- DIN EN 60335-1 (VDE 0700-1):2012-10; EN 60335-1:2012
- DIN EN 60335-2-42 (VDE 0700-42):2012-12; EN 60335-2-42:2003+Corr.:2007+A1+A11:2012
- DIN EN 62233 (VDE 0700-366):2008-11; EN 62233:2008
- DIN EN 62233 Ber. 1 (VDE 0700-366 Ber. 1):2009-04; EN 62233 Ber.1:2008
- DIN EN ISO 12100:2011-03; EN ISO 12100:2010



Electro Magnetic Compatibility EMC 2004/108/EC

- DIN EN 55014-1 (VDE 0875-14-1): 2012-05; EN 55014-1: 2006 + A1: 2009 + A2: 2011
- DIN EN 61000-3-11 (VDE 0838 Teil 11): 2001-04; EN 61000-3-11: 2000
- DIN EN 61000-3-12 (VDE 0838-12): 2006-09; EN 61000-3-12: 2005
- DIN EN 55014-2 (VDE 0875-14-2): 2009-06; EN 55014-2: 1997 + A1: 2001 + A2: 2008
- Anforderungen der Kategorie IV / Requirements of category IV



MD and EMC: Product Certification and CE Surveillance by VDE (0366).

Restriction of Hazardous Substances RoHS 2011/65/EU

EN 1717: 2001-05 Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow - certified by TZW.

Landsberg, 12.06.2014

Peter Wiedemann
Managing Director

Lechmetall Landsberg GmbH
Iglinger Straße 62
D-86899 Landsberg
Germany



Product: Commercial CombiSteam Ovens Gas Heated Appliances
Types: CombiMaster Plus CMP 61G, CMP 62G, CMP 101G, CMP 102G, CMP 201G, CMP 202G
SelfCooking Center WE SCC WE 61 G, SCC WE 62 G, SCC WE 101 G, SCC WE 102 G,
SCC WE 201 G, SCC WE 202 G
Including dedicated extractor hoods EH, UltraVent UV, UltraVent Plus UV Plus

- BG Фирма Lechmetall потвърждава, че тези продукти съответстват на следващите директиви на ЕС:
CZ Firma Lechmetall prohlašuje, že výrobky jsou v souladu s následujícími směrnici EU:
D Konformitätserklärung. Lechmetall erklärt, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen:
DK, N Lechmetall erklærer at disse produkter er i overensstemmelse med følgende EU-direktiver:
E Lechmetall declara que estos productos son conformes con las siguientes Directivas Europeas:
EE Lechmetall kinnitab, et antud tooted vastavad järgmistele EU normidele:
F Lechmetall déclare que ces produits sont en conformité avec les directives de l'Union Européenne suivantes:
FIN Lechmetall vakuuttaa, että nämä tuotteet täyttävät seuraavien EU direktiivien vaatimukset:
GB Lechmetall declares that these products are in conformity with the following EU directives:
GR Lechmetall δηλώνει ότι τα προϊόντα αυτά συμμορφώνονται προς τις οδηγίες της Ε.Ε.
H Mi, a Lechmetall kijelentjük, hogy ezen termékek megfelelnek az Európai Unió kövelkező irányelveinek:
HR Lechmetall izjavljuje da su ovi proizvodi sukladni sljedećim smjernicama EU:
I Lechmetall dichiara che questi prodotti sono conformi alle seguenti Direttive della Comunità Europea:
LT Lechmetall patvirtina, kad šie produktai atitinka žemiau išvardintas ES normas:
LV Firma Lechmetall paziņo, ka izstrādājumi atbilst sekojošām ES normām:
NL Lechmetall verklaart, dat deze producten in overeenstemming zijn met de volgende richtlijnen:
P A Lechmetall declara que estes produtos estão em conformidade com as seguintes directivas EU:
PL Firma Lechmetall oświadcza, że dane wyroby są zgodne z niniejszymi wytycznymi UE:
RO Societatea Lechmetall declară că aceste produse sunt în conformitate cu următoarele directive ale Uniunii Europene:
RU Фирма Lechmetall заявляет, что данные изделия отвечают следующим нормам ЕС:
S Lechmetall försäkrar att dessa produkter är i överensstämmelse med följande EU-direktiv:
SER Lechmetall izjavljuje da su ovi proizvodi u saglasnosti sa sledećim smernicama EU:
SI Lechmetall izjavlja, da so ti izdelki v skladu z naslednjimi smernicami EU:
SK Firma Lechmetall prehlasuje, že výrobky sú v súlade s nasledovnými smernicami EU:
TR Lechmetall bu ürünlerin Avrupa Birliği' nin aşağıdaki Direktiflerine uygunluğunu onaylar:

Directive on Appliances Burning Gaseous Fuels 2009/142/EC

- EN 203-1:2005 + A1:2008; EN 203-2-2:2006, EN 203-3:2009
- Including Low Voltage Directive LVD 2006/95/EC
- EN 60335-1:2002 + A1:2004 + A6:2006 + A11:2004 + A12:2004 + A13:2008 + A14:2010; - EN 60335-2-42:2003 + A1:2008;
- EN 60335-2-102:2006 + A1:2009; EN 62233:2008
- Including Electro Magnetic Compatibility EMC 2004/108/EC
- EN 55014-1:2000 + A1:2003 + A3:2006; - EN 55014-2:1997+A1:2002 + C1:1998;
- EN 61000-3-2:2006; - EN 61000-3-3:1995+A1:2001+A2:2005

EC Type-Examination and CE Surveillance E 4470 by KIWA Gastec.



Machinery Directive MD 2006/42/EC

Restriction of Hazardous Substances RoHS 2011/65/EU

Gastec QA High Efficiency Label (QA KE 174) and Gastec QA Low NOx Label (QA KE 175)

EN 1717: 2001-05 - Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by TZW.

Landsberg, 03.01.2013

Dr. Günter Blaschke
Managing Director



Application Manual SelfCookingCenter[®] 5 Senses

Dear Customer,

We reserve the right to make technical changes in the interest of progress!

Dealer:

Installer:

installed on:

Unit number:



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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.



Croissants rise quickly, so insert the core temperature probe into the thickest point.



Insert the probe into the thickest point



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



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.

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.



Poultry

Boil

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.

iLC Roast

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

iLC grill

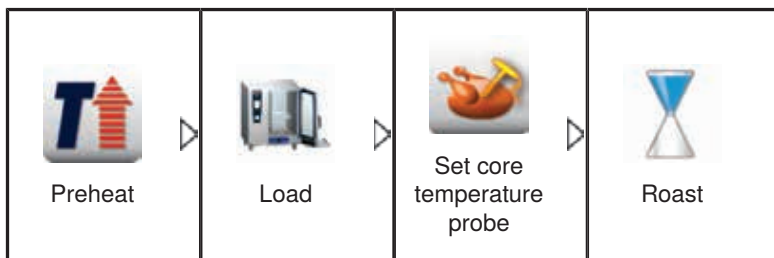
Suitable for grilling poultry in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

iLC Steam

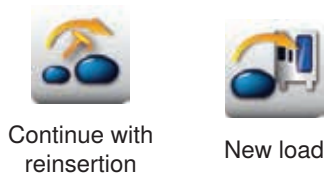
Suitable for steaming poultry in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

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



Cooking parameters



For marinated products, choose a lighter browning.

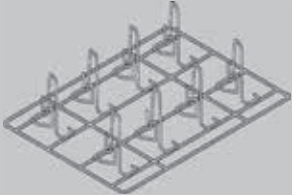






Use "well done" for dishes like grilled chicken, poussin, corn-fed chicken and chicken pieces on the bone.



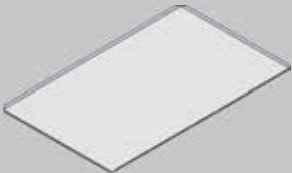




Chicken

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Grilled chicken 1,300 g on H8; corn-fed chicken on H8	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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Chicken legs; chicken medallions; chicken breast on the bone; half chickens	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>

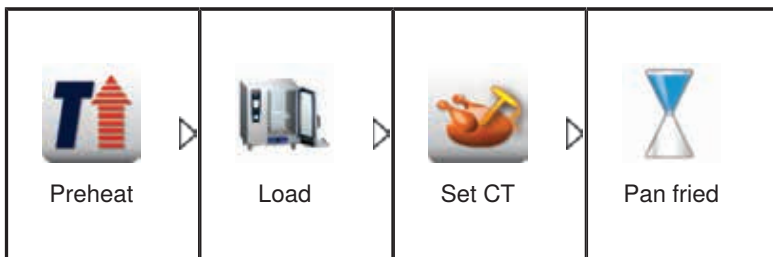
note Please place the core temperature probe close to the bone when cooking poultry on the bone. You can even cook poultry of different sizes in a single load. Simply use the "continue with reinsertion" option and reinsert the core temperature probe from the smallest to the next larger product.



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



light

dark

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.



medium

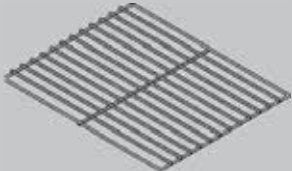




well done

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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Turkey ham, turkey breast, turkey leg, boned and rolled turkey	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.

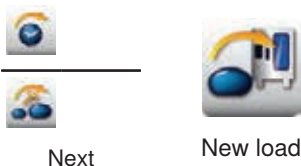
To cook a further batch, please select “new load”.

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



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.

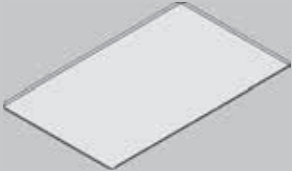








Use "medium" for dishes such as chicken breast or chicken without/without marinade.

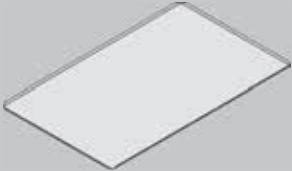








Pan fried

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Chicken breast; chicken breast supreme; chicken tandoori	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
	  medium well done

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Chicken legs; chicken medallions; chicken breast on the bone	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg

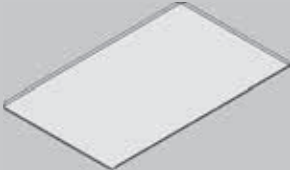






Accessories	Settings
 Roasting and baking sheet	  thin thick
	  light dark
	  medium well done

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.

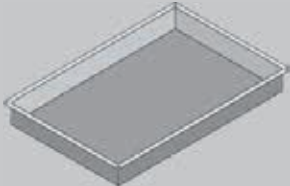








Pan fried

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Satay skewers; yakitori skewers; poultry kebabs	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

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Chicken wings; drumsticks	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	  thin thick   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".

Barbary 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”.

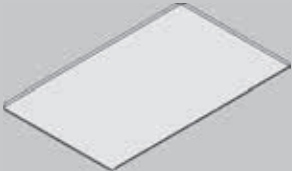






medium

well done



Barbary duck breast

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Breast of Barbarie duck, rare	3x 12 pc.	3x 24 pc.	5x 12 pc.	5x 24 pc.	10x 12 pc.	10x 24 pc.
Accessories	Settings					
	  light dark					
granite-enamelled tray	  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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Chicken breast, chicken supreme, Tandoori chicken	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg

Accessories	Settings	
		 thin thick
		 light dark
		 medium well done

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Chicken leg; chicken breast on the bone	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg

Accessories	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.



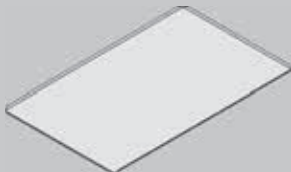
Grill

Max. load sizes

Turkey strips

6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
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

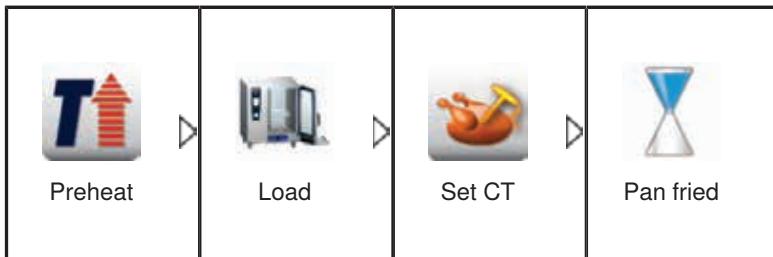
Settings



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".

Beijing duck

Especially for preparing traditional Peking duck with crispy skin.



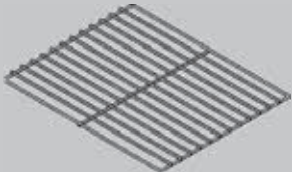


Cooking parameters



light

dark

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

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Peking duck	1x 6 pc.	1x 12 pc.	1x 6 pc.	1x 12 pc.	3x 6 pc.	3x 12 pc.
Accessories  Grid	Settings   light dark					



Beijing 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

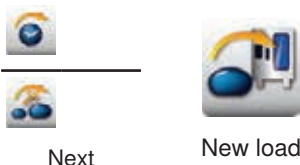
Knead the flour, water and sugar to make a stiff dough, then leave to rest for around 30 minutes. Roll out the dough into 8 cm circles and brush with sesame oil. Then cook the dough circles in the Multibaker.

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



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.

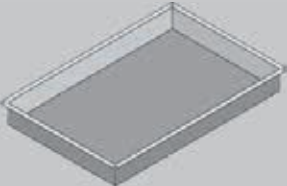








Select "well done" for breaded chicken pieces on the bone.

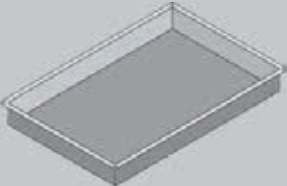








Breaded

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Chicken escalope; turkey escalope	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.

Accessories	Settings
 Container, granite-enamelled	  thin thick
	  light dark
	  short long

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Chicken nuggets	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg

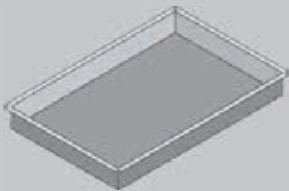



Accessories	Settings
 Container, granite-enamelled	  thin thick
	  light dark
	  short long

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

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Chicken cordon bleu; fried chicken	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.

Accessories	Settings
 Container, granite-enamelled	 thin thick
	 light dark
	 medium well done

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

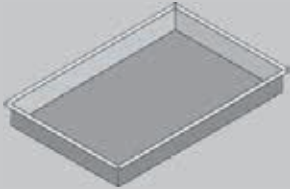


Cooking parameters



light

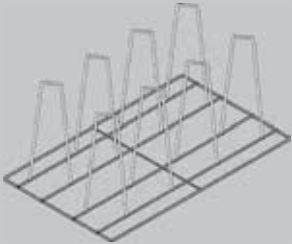

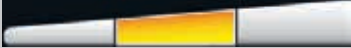
dark

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

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Goose leg; duck leg; goose breast on the bone	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Accessories	Settings					
 Container, granite-enamelled	 					
	<p>light</p> <p>dark</p>					



Duck/goose

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



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.



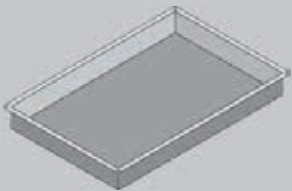




Select "thick" e.g. for poulard or braised duck and goose legs.





Braise

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

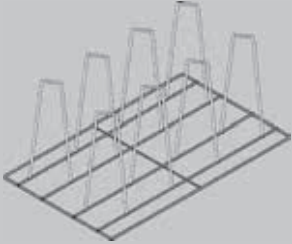






“well done” is suitable for all types of poultry. You will get a beautiful tender result.



Overnight roasting

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
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
 <p>Duck superspike/grid</p>	  <p>without high</p>
	  <p>medium well done</p>

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.



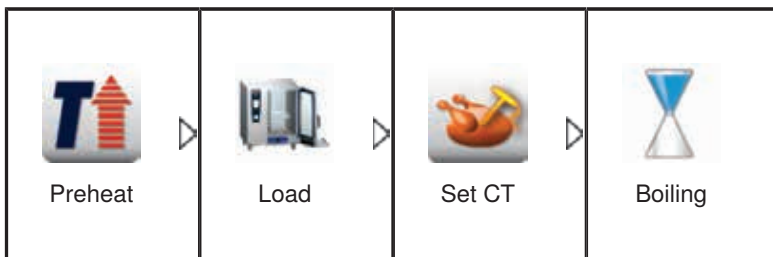
To make your sauce base, put bones and root vegetables into a granite-enamelled container beneath the meat. Then add stock to the base and bring to the boil.

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



Boil

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

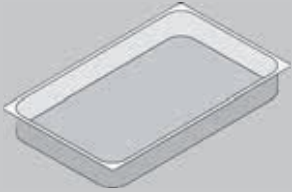


well done

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



Boil

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

Accessories	Settings
 CNS container	  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 Roast

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".

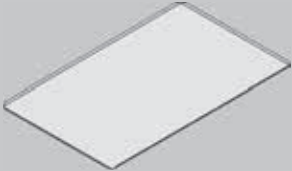










After the preheat phase is complete, the appliance automatically switches to iLevelControl.

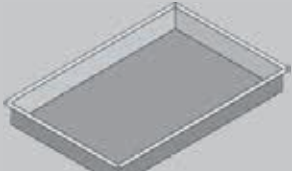



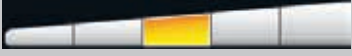






iLC Roast

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Satay skewers; yakitori skewers; poultry kebabs	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg

Accessories	Settings					
	 Roasting and baking sheet					
						
						

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Chicken wings; drumsticks	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg

Accessories	Settings					
	 Container, granite-enamelled					
						
						

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".



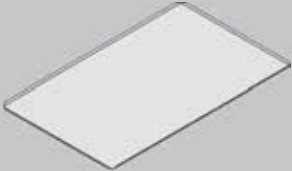




With a meat thickness from 2 cm, select "thick".



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



iLC grill

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Turkey strips; plain poultry escalopes	4x 1 kg	4x 2 kg	6x 1 kg	6x 2 kg	12x 1 kg	12x 2 kg
Accessories  Roasting and baking sheet	Settings   light dark   short long					

iLC Steam

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.

Brewing and boiling

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.



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.



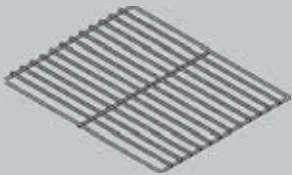



Select "low" for marinated and cured products.

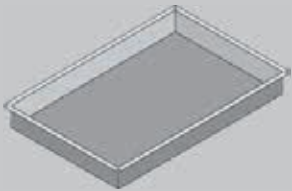





Select "rare" for roast beef, for example, "well done" for roast pork, boned and rolled joints and spit roasts as well as mincemeat roasts.



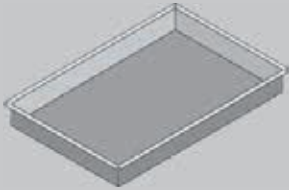






Roast

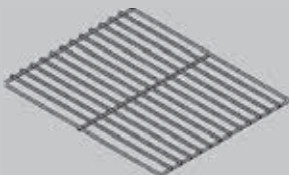






Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Roast pork, spit roast, boned and rolled joint, knuckle of veal	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Accessories	Settings					
 Grid	 gentle normal					
	 low high					
	 rare well done					
note	With streaky 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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Boned and rolled pork; meat loaf; stuffed breast of veal	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					



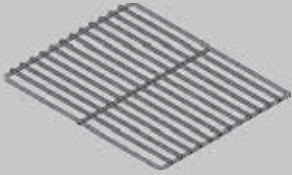






Roast

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Meat loaf	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					

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Beef fillet	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	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					



Roast

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Pork fillet, loin of pork	3x 4 kg	3x 8 kg	5x 4 kg	5x 8 kg	10x 4 kg	10x 8 kg
Accessories	Settings					
 Grid	  gentle normal					
	  low high					
	  rare well done					



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.

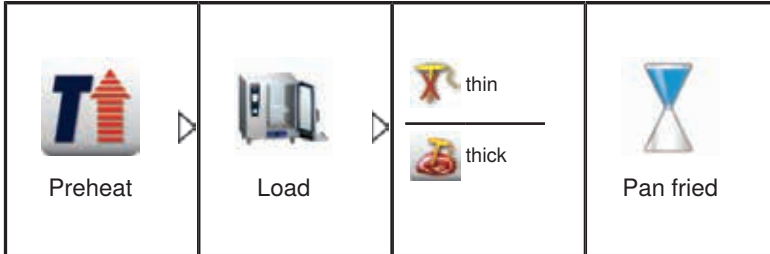
Different sized pieces of meat can be cooked in a single load. Simply use the “next/move” function, to do this transfer the core temperature probe from the smallest to the next larger product.

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



thin thick

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



light dark



short long



thin thick

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



light dark

Choose a lighter browning for marinated products.



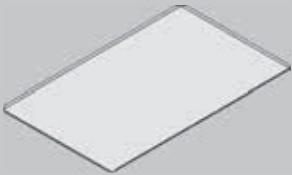






rare well done

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

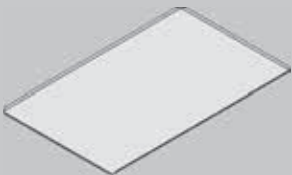








Pan fried

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Rissoles; burgers	6x 10 pc.	6x 20 pc.	10x 10 pc.	10x 20 pc.	20x 10 pc.	20x 20 pc.
Cevapcici	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

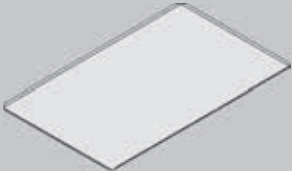






Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Pork fillet; medallions	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg

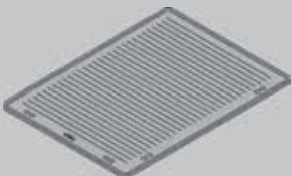






Accessories	Settings
 Roasting and baking tray	  thin thick
	  light dark
	  rare well done

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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Meat balls; sausage	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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
English breakfast	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)	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.

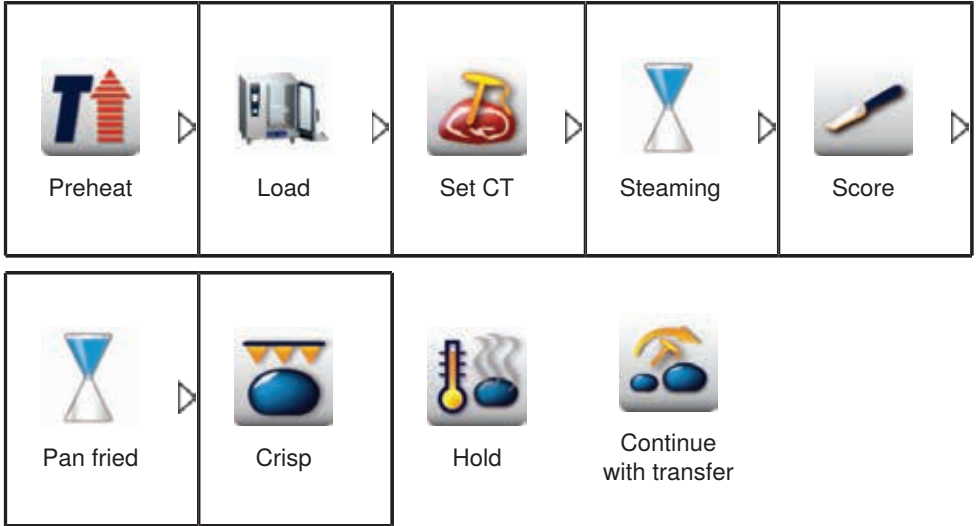
Use the grill and pizza tray for a fine grill pattern. Depending on the thickness of the meat pieces, we recommend preheating the grill and pizza tray in the unit.

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



light

dark

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



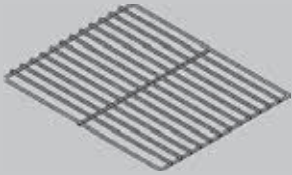




rare

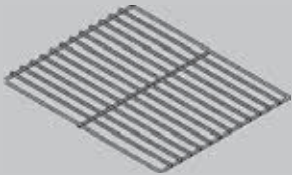




well done

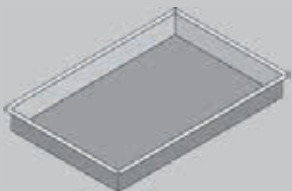




“rare” e.g. for cured baked ham. “well done” for belly of pork, roast pork, suckling pig, knuckle of veal and pork.



Roast with crackling

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Roast with crackling (shoulder of pork); belly of pork; knuckle of pork	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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Cured roast with crackling (shoulder of pork)	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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Sweet and sour belly of pork	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 "thick" when the meat is more than 2 cm thick.



Choose a lighter browning for marinated products.

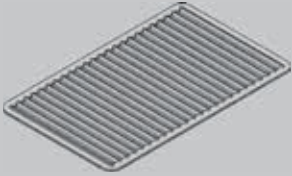








Select "rare" e.g. for beef fillet or rump steaks, "well done" for pork chops or escalopes.

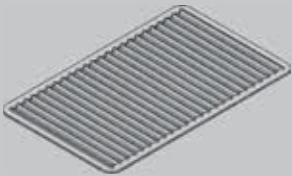








Grill

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Rump steak; beef tournedos	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.
Beef kebabs	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Top sirloin	3x 6 pc.	3x 12 pc.	5x 6 pc.	5x 12 pc.	10x 6 pc.	10x 12 pc.

Accessories	Settings	
	 CombiGrill@ grid	 
 		light dark
 		rare well done

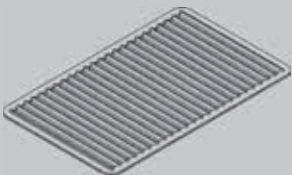






Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Rack of lamb; fillet steaks	3x 8 kg	3x 16 kg	5x 8 kg	5x 16 kg	10x 8 kg

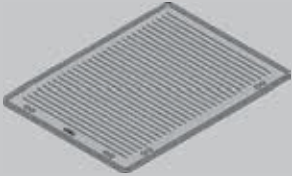






Accessories	Settings	
	 CombiGrill@ grid	 
 		light dark
 		rare well done

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



Grill

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Pork loin steak; pork neck steak; veal steak	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.
Accessories	Settings					
	  thin thick					
CombiGrill® grid	  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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Pork chops; filet mignon	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	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					
Grill and pizza tray	  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

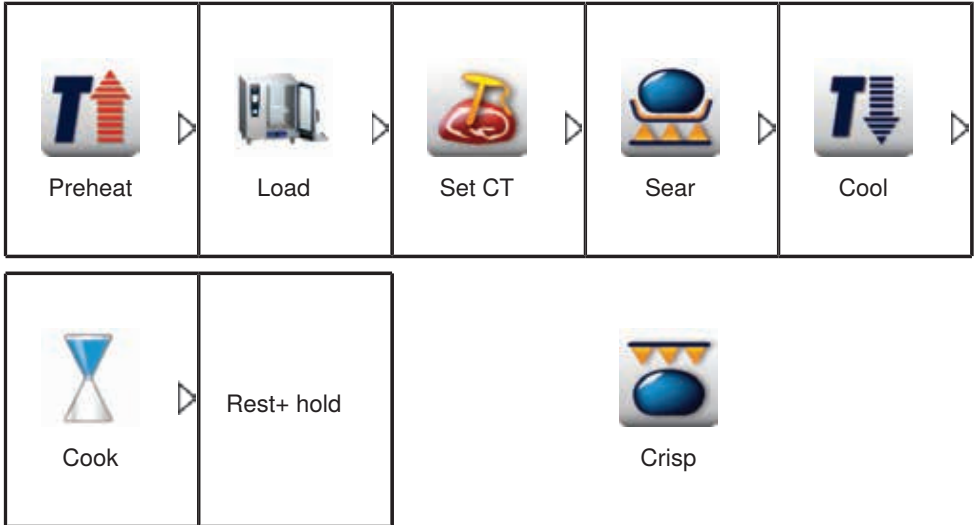


The CombiGrill grid gives you an excellent grilling pattern. Place well-chilled meat on the CombiGrill grid for a particularly nice grilling result. Please observe the maximum load size.



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 high

“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.

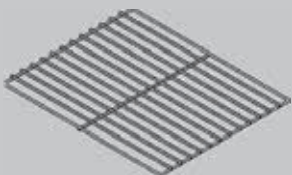






rare well done

“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.



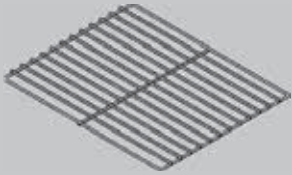




If you would like a crispy crust e.g. for belly of pork, then press the “crisp” button before serving.

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Boned leg of lamb; roast beef; fore rib	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Accessories	Settings					
 Grid	  <p>without high</p>   <p>rare well done</p>					
note	With roast beef you will get the best result using a resting phase under 12 hours.					



Overnight roasting

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



thin thick

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



light dark

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



short long



thin thick

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



light dark



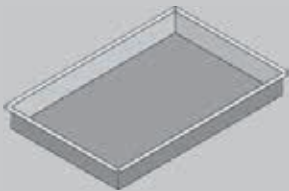






rare well done

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



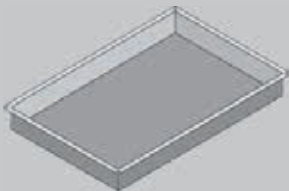






Breaded

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Escalope of veal; grilled vegetables, escalope of pork	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.

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”.

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Cordon bleu; pork chop; veal cutlet, breaded	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.
Veal sweetbreads, breaded	3x 1.5 kg	3x 3 kg	5x 1.5 kg	5x 3 kg	10x 1.5 kg	10x 3 kg

Accessories	Settings
 granite-enamelled container	  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.



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 boiling

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.

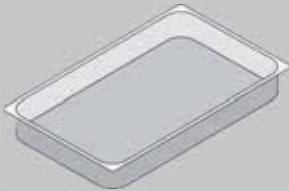






Select “well done” for beef.



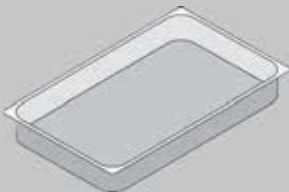




Overnight boiling

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Rump bone; brisket; pork hock; tongue; calf's head; belly of pork; meat stew	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.

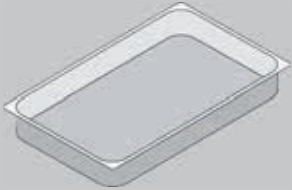




Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Spare ribs	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg
Smoked loin of pork	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Boiled ham	2x 2 pc.	2x 4 pc.	3x 2 pc.	3x 4 pc.	6x 2 pc.	6x 4 pc.
Veal; pork shoulder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

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Clear stock 100 mm, GN	3x 8 l	3x 16 l	5x 8 l	5x 16 l	10x 8 l	10x 16 l
Accessories	Settings					
	  gentle fast					
CNS container	  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.



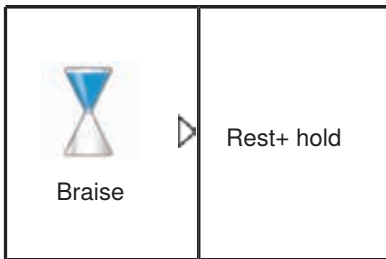
After the core temperature has been reached, the unit automatically changes to a hold phase.

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”.



Finishing



Continue with time

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.



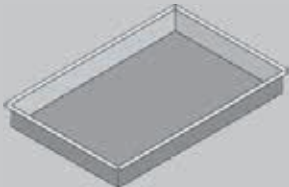




“thick” for roulades, pickled beef or osso bucco.





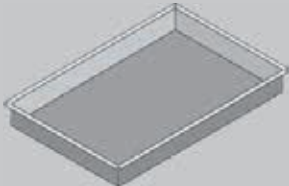






Braise

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Lamb shank	3x 10 pc.	3x 20 pc.	5x 10 pc.	5x 20 pc.	10x 10 pc.	10x 20 pc.
Braised beef; pickled beef	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg
Roulades 180 g	3x 24 pc.	3x 48 pc.	5x 24 pc.	5x 48 pc.	10x 24 pc.	10x 48 pc.
Osso bucco	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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Goulash, stew	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.

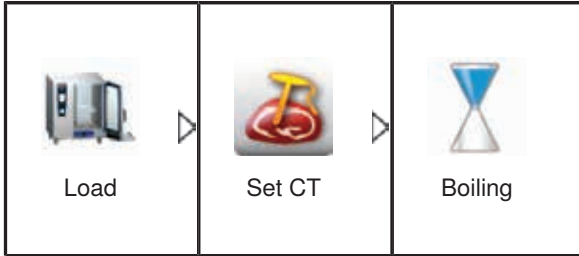
To braise smaller pieces of meat, such as goulash, skewer 2-3 pieces on the CT probe. Then put them back in the sauce.

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



Boil

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.



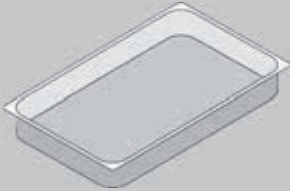




Boil

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Aitchbone, brisket	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	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 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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Sausages	60 pc.	120 pc.	100 pc.	200 pc.	200 pc.	400 pc.






Accessories	Settings
 Container, stainless steel 100 mm	  gentle fast
	  rare well done

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



Boil

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

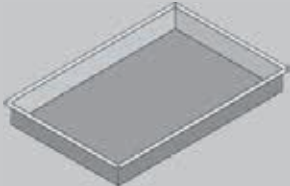
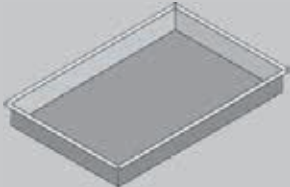

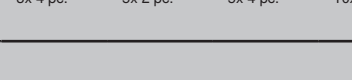







Level 1: 30 seconds moisturing for products which require some humidity at the beginning, e.g. yeast pastries, cream puffs, cookies, bread rolls, baguettes, quiches.

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>	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
<p>Accessories</p>  <p>granite-enamelled container</p>	3x 4 kg	3x 8 kg	5x 4 kg	5x 8 kg	10x 4 kg	10x 8 kg
<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; fish in a salt crust; Beef Wellington</p>	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
<p>Accessories</p>  <p>Roasting and baking tray</p>	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
<p>Max. load sizes</p> <p>Fish in puff pastry</p>	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
<p>Accessories</p>  <p>Roasting and baking tray</p>	3x 1/1GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN
<p>Accessories</p>  <p>Roasting and baking tray</p>	<p>Settings</p>   <p>light dark</p> <p>rare well done</p>					



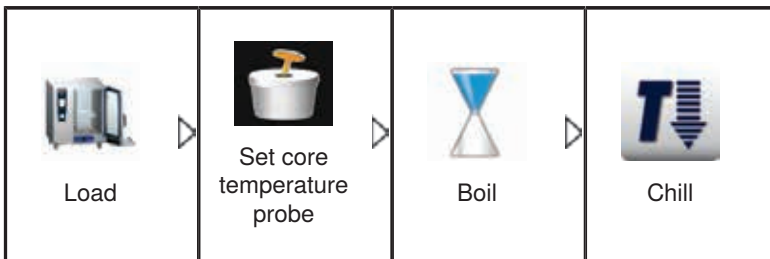
Semi-preserves

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.



Brewing and boiling

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



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



From a diameter of 2 cm select "thick".



low high



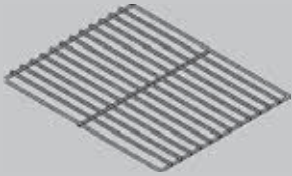



medium well done

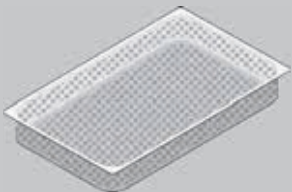





short long



Brewing and boiling

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	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 GN	according to size GN	according to size GN	according to size GN	according to size GN
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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Weißwurst (Bavarian veal sausage)	according to size pc.	according to size pc.	according to size pc.	according to size pc.	according to size pc.
Accessories	Settings					
	  					
CNS container, perforated						
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.					



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



thin thick

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



light dark



short long



thin thick

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



light dark



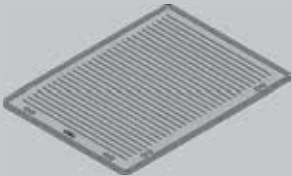






rare well done

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

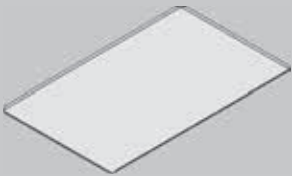








iLC pan fried

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
English breakfast	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)	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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Meatballs; sausage	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



thin thick

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



light dark



short long



thin thick

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



light dark

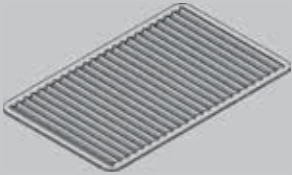








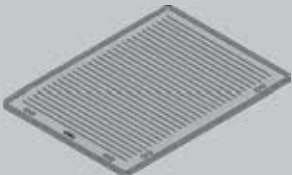

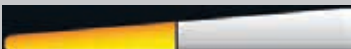




rare well done

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



iLC grill

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Fillet steaks, medium	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.
Accessories	Settings					
 GriddleGrid	  thin thick					
	  light dark					
	  rare well done					

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Lamb cutlets; mignons	3x 15 pc.	3x 30 pc.	5x 15 pc.	5x 30 pc.	10x 15 pc.	10x 30 pc.
Piccole grigliate; meat skewers / satay	5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg
Accessories	Settings					
 Grill and pizza tray	  thin thick					
	  light dark					
	  short long					



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 Roast

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.

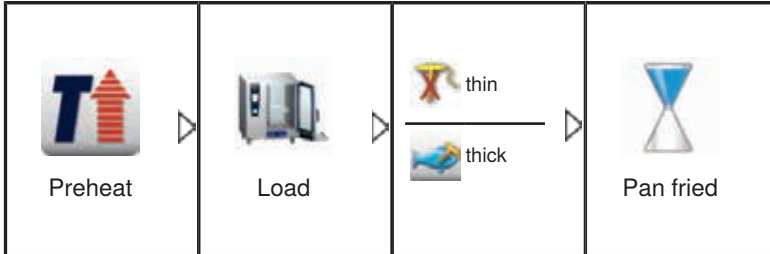
iLC Steam

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



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.

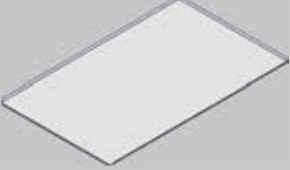








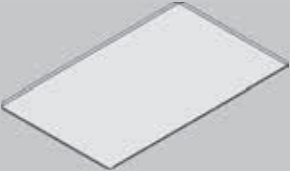






rare well done

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



Pan fried

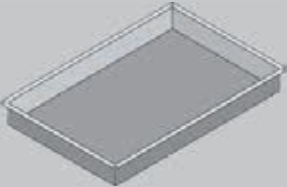






Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Salmon steak	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings					
 Roasting and baking tray						
	thin  thick					
						
light  dark						
						
rare  well done						

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Trout; sea bass; sea bream	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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Pesce al forno; trout with a herb crust; marinated fish	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg

Accessories	Settings
 <p>Container, granite enamelled 20 mm</p>	  <p>thin thick</p>   <p>light dark</p>   <p>rare well done</p>

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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Diced salmon; red mullet fillet; giant prawns; fish kebabs; sardines; herrings; thin fish fillets; tilapia fillets	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg

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



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 “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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Salmon fillet; cod fillet; trout roulades, turbot	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg

Accessories	Settings
 Perforated container	  thin thick   rare well done






Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Whole fish as a centrepiece	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 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg






Accessories	Settings
 Perforated container	  thin thick   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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Mussels; clams	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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Calamari; seafood cocktail, frozen; prawns	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	<p>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".</p>					



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

Grill

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.

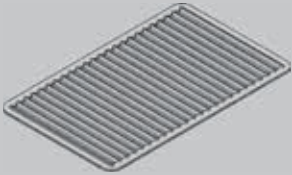






Select "rare" e.g. for tuna and thicker scallops, "well done" for whole fishes.



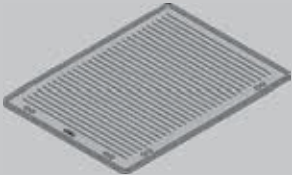




Grill

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Salmon cutlet; monk fish; halibut	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg

Accessories	Settings	
	 CombiGrill@ grid	  thin thick
  rare well done		

note Please ensure the product is thick enough to achieve an optimum result on the CombiGrill grid.

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Scallops; giant prawns with / without shell; fillet of Dover sole; tuna steak; swordfish steak	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg

Accessories	Settings	
	 Grill and pizza tray	  thin thick
  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.

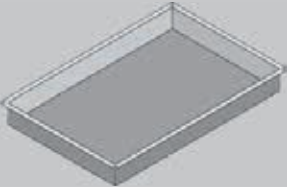





Choose the medium setting e.g. for breaded pike-perch and perch fillet as well as for fish nuggets and fingers. "well done" for whole, breaded fish such as plaice, fillet of ocean perch and pollack.

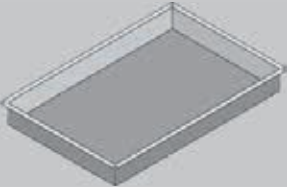





Breaded

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Pollack fillet; ocean perch fillet; plaice, whole	6x 1.5 pc.	6x 3 pc.	10x 1.5 pc.	10x 3 pc.	20x 1.5 pc.	20x 3 pc.

Accessories	Settings
 granite-enamelled container	  

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Pike-perch with crust; perch in herb breadcrumbs; hoki fillet in coconut breadcrumbs	6x 1.5 pc.	6x 3 pc.	10x 1.5 pc.	10x 3 pc.	20x 1.5 pc.	20x 3 pc.

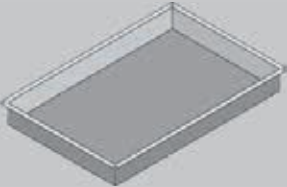






Accessories	Settings
 granite-enamelled container	  

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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Fish nuggets; fish fingers; sole goujons, breaded	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”.



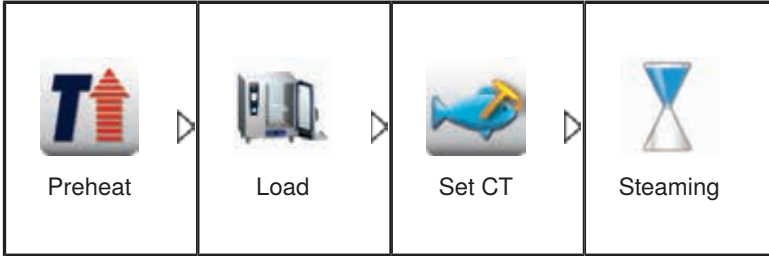
Breaded products brown best if they are brushed evenly on both sides with clarified butter, oil or fat. The addition of paprika beneath the breadcrumbs also helps browning.

There are also special fats that promote browning available.



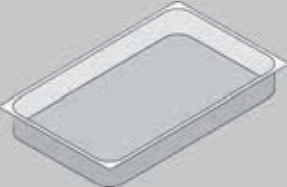


Octopus

Suitable for octopus, pulpo and squid.



Cooking parameters



Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Squid; octopus; pulpo	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





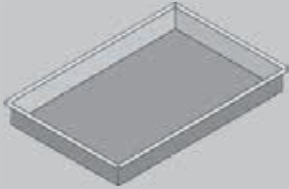
Fish in pastry

Max. load sizes

Salmon trout; zander; sea bass

6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
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 Roast

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



thin thin thick

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



light light dark



short short long



thin thin thick

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



light light dark



juicy juicy well done

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



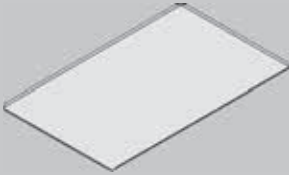
iLC Roast

Max. load sizes

Salmon chunks; fillet of red mullet; king prawns; fish skewers; sardines; herring; think fish fillets; tilapia fillet

6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg

Accessories



Roasting and baking sheet

Settings



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



thin thick

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



light dark



short long



thin thick

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



light dark



juicy well done

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



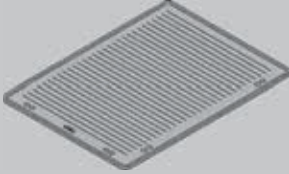
iLC grill

Max. load sizes

Scallops; king prawns with/without shell; fillet of sole; tuna steak; swordfish steak

6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
5x 1.5 kg	5x 3 kg	8x 1.5 kg	8x 3 kg	16x 1.5 kg	16x 3 kg

Accessories



Grill and pizza tray

Settings



note For tuna and swordfish, a minimum thickness of 3 cm is recommended.



iLC Steam

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



thin thick

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



low high



short long



thin thick

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



low high

















juicy well done

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



iLC Steam

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Mussels; clams	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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Calamari; seafood cocktail, frozen; prawns	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	<p>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.</p>					



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.

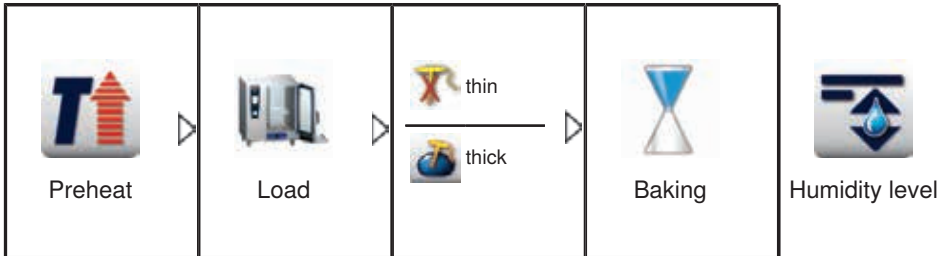
iLC fried

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



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.



Moisturing



Slow



Continue with time



New load

Cooking parameters



thin thick

Select "thin" for all pancakes and crepes.



light dark



short long



thin thick

Select "thick" for puddings and strudel.



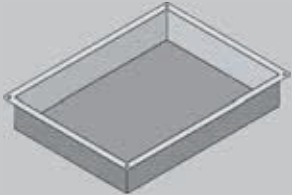




light dark

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










Bake dessert

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Sweet puddings; apple crumble	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 24 pc.	3x 48 pc.	5x 24 pc.	5x 48 pc.	10x 24 pc.	10x 48 pc.
Strudel	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>	   

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

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Pancakes	6x 8 pc.	6x 16 pc.	10x 8 pc.	10x 16 pc.	20x 8 pc.	20x 16 pc.
Crepes	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>	     

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.



Bake dessert



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.

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.



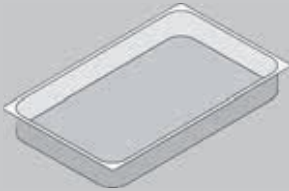






Select "thick" for tortillas and thick scrambled eggs.












Scrambled fried eggs

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Scrambled egg	3x 3 l	3x 6 l	5x 3 l	5x 6 l	10x 3 l

Accessories	Settings	
	 Container, CNS	 
 		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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Fried egg; thin omelette	6x 8 pc.	6x 16 pc.	10x 8 pc.	10x 16 pc.	20x 8 pc.
Potato tortillas; French toast	6x 8 pc.	6x 16 pc.	10x 8 pc.	10x 16 pc.	20x 8 pc.	20x 16 pc.

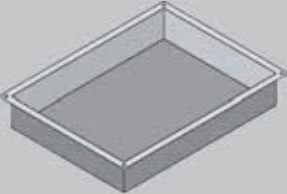






Accessories	Settings	
	 Multibaker	 
 		light dark
 		short long

note Lightly oil the Multibaker.



Scrambled fried eggs

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Omelette, thick	6x 8 kg	6x 16 kg	10x 8 kg	10x 16 kg	20x 8 kg	20x 16 kg
Vegetable omelette; ham omelette	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	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, granite-enamelled 40 mm	  thin thick
	  light dark
	  soft firm

note Lightly oil the container for the omelette.



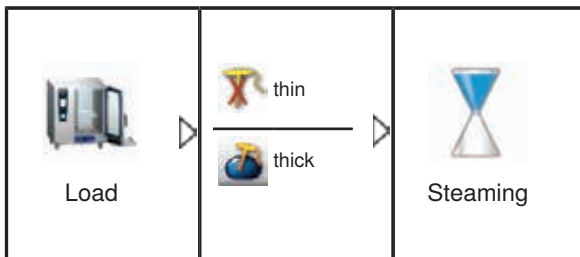
The best way to produce filled omelettes is to first make the omelette, add the filling (e.g. ham or cheese) and then fold it.

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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Steamed dumplings	3x 24 pc.	3x 48 pc.	5x 24 pc.	5x 48 pc.	10x 24 pc.	10x 48 pc.
Yeast dumplings	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>



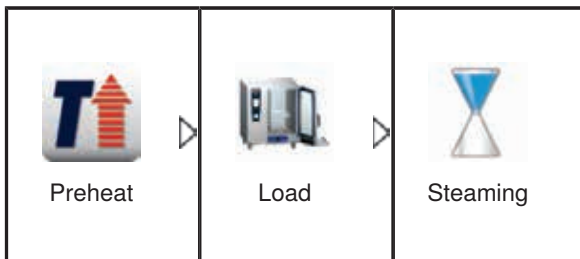
When using fresh yeast doughs, choose a cooking step before steaming to achieve an optimum result.

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






soft

hard-boiled






small




large

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Egg, soft, size M	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  soft hard-boiled  small large					



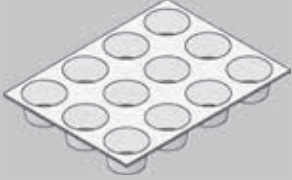


Poached boiled eggs

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Egg, medium, size M	6x 30 pc.	6x 60 pc.	10x 30 pc.	10x 60 pc.	20x 30 pc.	20x 60 pc.
Accessories	Settings					
	 soft hard-boiled					
Stainless steel container, CNS, perforated	 small large					

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Egg, hard-boiled, size M	6x 30 pc.	6x 60 pc.	10x 30 pc.	10x 60 pc.	20x 30 pc.	20x 60 pc.
Accessories	Settings					
	 soft hard-boiled					
Stainless steel container, CNS, perforated	 small large					



Poached boiled eggs

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Poached eggs, size M	3x 12 pc.	3x 24 pc.	5x 12 pc.	5x 24 pc.	10x 12 pc.	10x 24 pc.
Accessories  Muffin and timbale moulds	Settings  soft hard-boiled  small large					
note	The best way to produce poached eggs is to grease the muffin and timbale mould with butter before you add the eggs.					

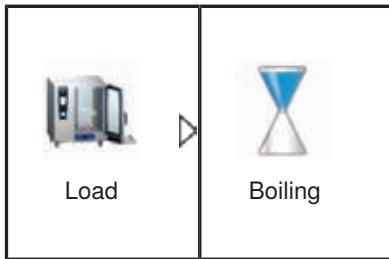


There is no need to add water when boiling eggs.
To cook a further batch, please select “new load”.



Stew fruit

For cooking fruits by adding liquid.



Continue with time



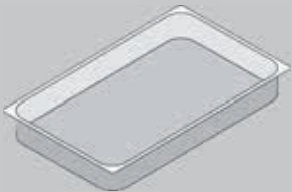

New load

Cooking parameters



short

long

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Fruits with liquid	3x 5 kg	3x 10 kg	5x 5 kg	5x 10 kg	10x 5 kg	10x 10 kg
Accessories	Settings					
						
Container, CNS	short long					



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

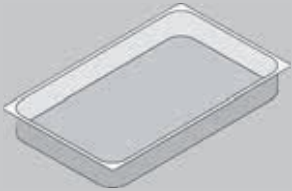






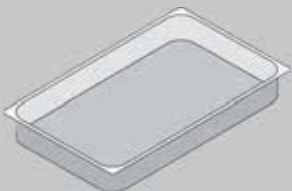




Select "slow" if you would like a particularly smooth result.





Egg custard

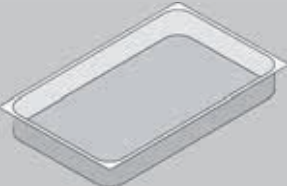




Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Egg garnish/custard	6x 2 l	6x 4 l	10x 2 l	10x 4 l	20x 2 l	20x 4 l
Accessories	Settings					
	 					
Container, CNS	 					
note	To prepare a custard base, mix whole egg with milk in a ratio of 1:1. Season to taste. You can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

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



Egg custard

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Broccoli flan; beetroot flan; potato flan; sweet vanilla flan	3x 2 GN	3x 4 GN	5x 2 GN	5x 4 GN	10x 2 GN	10x 4 GN

Accessories	Settings
 Container, CNS	  gentle normal
	  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..

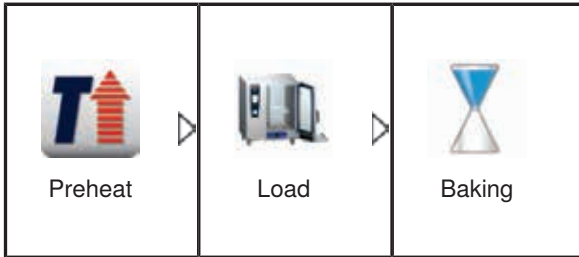


If you are making flans from particularly watery vegetables, you can increase the proportion of egg for a firmer end result.
 A ratio of whole egg to pureed vegetables of 1:1 is generally used.



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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
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	



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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Fried egg; thin omelette	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	 light dark					
	 short long					
note Lightly oil the Multibaker.						



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.

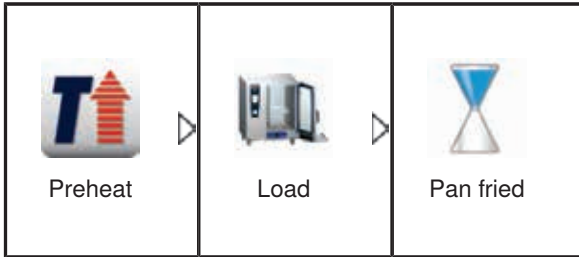
iLC bake / convenience

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



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".



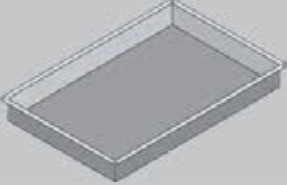




small






large

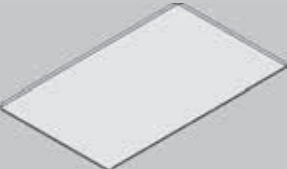




Select "small" for potato slices, for example, "large" for veggie burgers.



Roast

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Roast potatoes	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					
Container, granite-enamelled	  small large					

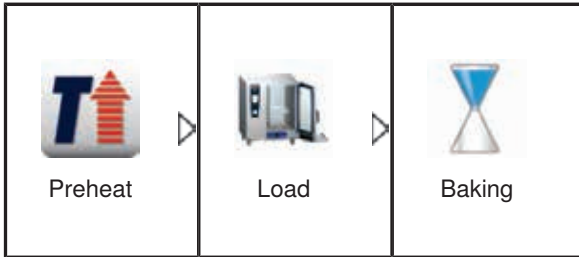
Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Convenience potato products	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings					
	  light dark					
Roasting and baking tray	  small large					

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Mozzarella sticks, frozen onion rings	6x 1 kg	6x 2 kg	10x 1 kg	10x 2 kg	20x 1 kg	20x 2 kg
Accessories	Settings					
	  light dark					
Roasting and baking tray	  small large					



Chips

Suitable for all commonly available pre-fried oven chips.



Options



Continue with time



New load

Cooking parameters



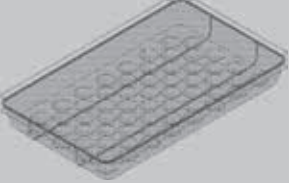




Select "light" for oven chips that have already thawed, the medium setting for frozen products.





Chips

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Oven chips (frozen, chilled)	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.

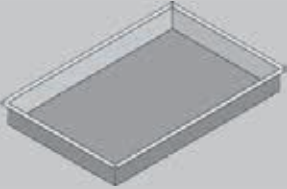






Select "short" for diced vegetables and onions, a medium setting for grilled vegetables. "long" for roasted vegetables and aubergine halves.

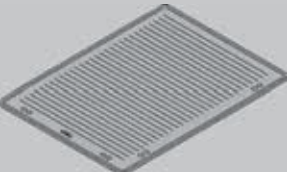






Grill

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Aubergine halves	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	6x 1 kg	6x 2 kg	10x 1 kg	10x 2 kg	20x 1 kg	20x 2 kg
Diced onions; roasted vegetables	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

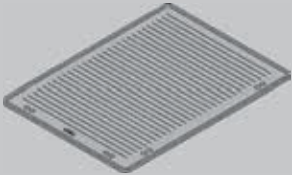




Accessories	Settings
	  light dark
Container, granite-enamelled	  short long





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



Grill

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Sweetcorn, precooked	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  Grill and pizza tray	Settings   light dark					
	  short long					
note Sweetcorn can be pre-cooked under "steam vegetables" "thin" in the standard setting.						

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Paella à la carte, pan-size portions; marca for Paella 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					
	  short long					
note 3-5 min. for marca, 10-12 min. with stock, 3 min. with mussels						

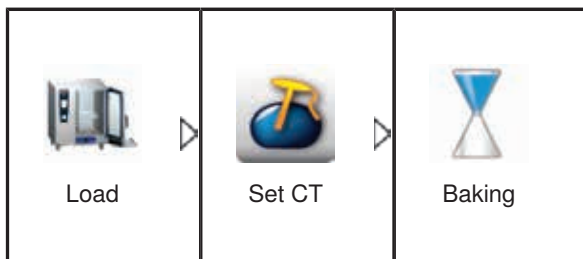


Marinate the vegetables with a little olive oil and seasoning for a short time before grilling. After grilling, you can dress the vegetables with balsamic vinegar. You can extend the cooking time if necessary using "next".



Potato gratin

For potato gratin, potatoes boulangère and other potato bakes.



Options



Continue with time



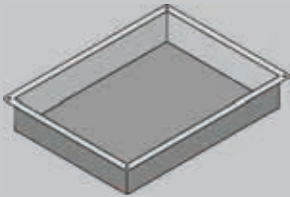


New load

Cooking parameters



light

dark

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Potato gratin, GN 40 mm, potatoes boulangère	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg
Accessories	Settings					
 Container, granite enamelled 40mm	 					



Potato gratin



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".



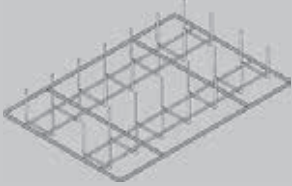




Select "thick" for baked potatoes that are conventionally baked in the oven.





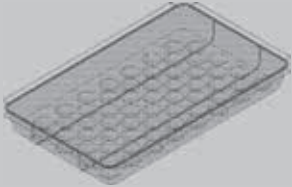

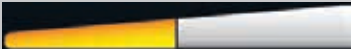




Bake/Convenience

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



Bake/Convenience

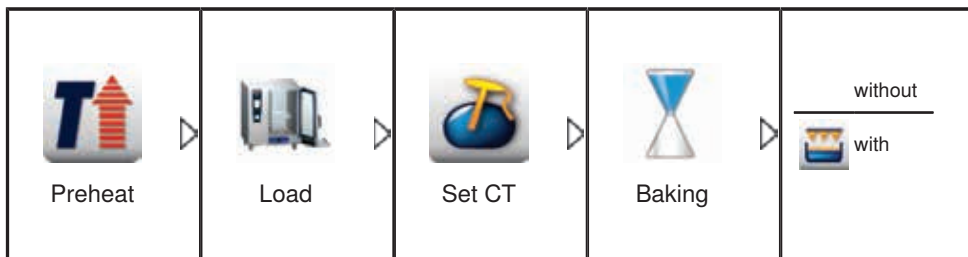


Baked potatoes do not have to be wrapped in aluminium foil before baking. To cook a further batch, please select “new load”.



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



without



with

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



without



with



light



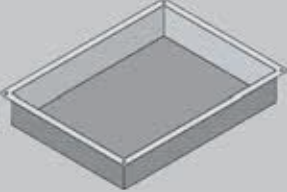

dark

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

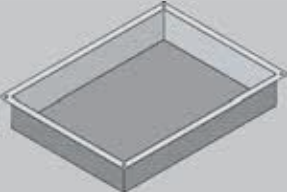



Savoury bakes

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Pasta bake; vegetable bake; vegetable gratin; filled aubergines; Quiche Lorraine; onion flan; chicory au gratin; broccoli au gratin; paella	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg

Accessories	Settings
 Container, granite enamelled 40 mm	 <p>without with</p> <p>light dark</p>

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Paella without marca	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg

Accessories	Settings
 Container, granite enamelled 40 mm	 <p>without with</p>



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

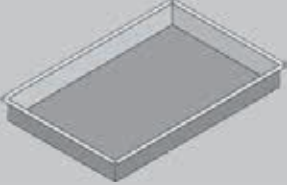






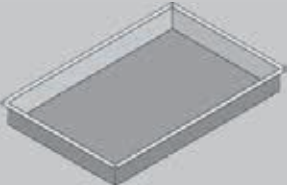




Select "low" e.g. for red cabbage and sauerkraut, "high" for ratatouille. If you select level two to four, you will be requested to add liquid following the searing stage. This is omitted for level one.





Stew

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Sauerkraut; red cabbage	3x 4 kg	3x 8 kg	5x 4 kg	5x 8 kg	10x 4 kg	10x 8 kg
Accessories	Settings					
	  low high					
Container, granite-enamelled	  short long					

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Ratatouille	3x 4 kg	3x 8 kg	5x 4 kg	5x 8 kg	10x 4 kg	10x 8 kg
Onion slices	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Accessories	Settings					
	  low high					
Container, granite-enamelled	  short long					

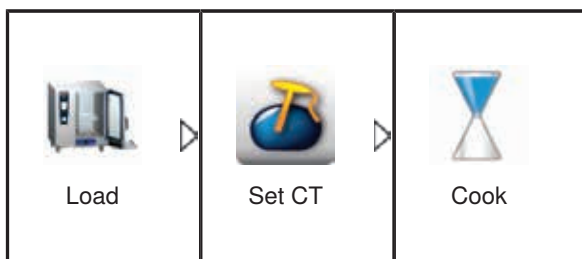


If you would like to cook a further batch, please select “new load”. You can extend the cooking time exactly to the minute using “next”.



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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Penne all'arrabbiata; farfalle in tomato sauce; elbow pasta in cream sauce; tortellini in ham and cream sauce; panzerotti in cream sauce	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	 

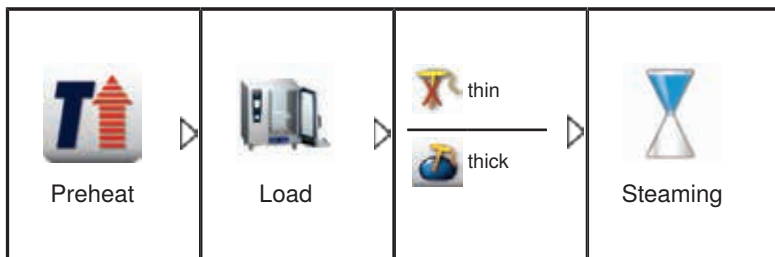


Only very small or short types of dry pasta are suitable for the “pasta in sauce” process. The finished pasta is suitable for serving directly.
 To cook a further batch, please select “new load”. You can extend the cooking time exactly to the minute using “next”.



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 mange-tout, spinach and sliced onions.



Select "thick" for whole potatoes and dumplings.

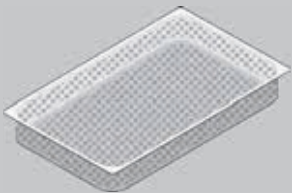








Choose the degree of firmness according to your own taste. Select a medium setting for potatoes and dumplings.








Steam

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Spinach	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	3x 5 kg	3x 10 kg	5x 5 kg	5x 10 kg	10x 5 kg	10x 10 kg
convenience pasta; convenience gnocchi; convenience ravioli	3x 4 kg	3x 8 kg	5x 4 kg	5x 8 kg	10x 4 kg	10x 8 kg

Accessories	Settings
 Stainless steel container, CNS, perforated	  thin thick
	  low high
	  short long

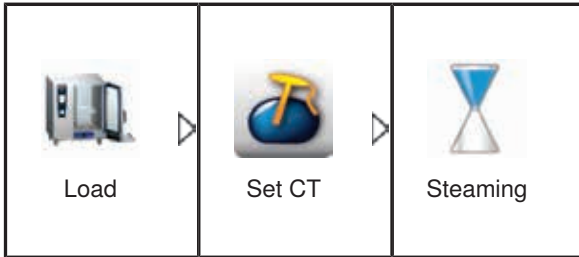
Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Potatoes	6x 4 kg	6x 8 kg	10x 4 kg	10x 8 kg	20x 4 kg	20x 8 kg
Dumplings (bread or potato dumplings)	3x 28 pc.	3x 56 pc.	5x 28 pc.	5x 56 pc.	10x 28 pc.	10x 56 pc.

Accessories	Settings
 Stainless steel container, CNS, perforated	  thin thick
	  firm soft



Steamed rice

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



Options



New load


Cooking parameters

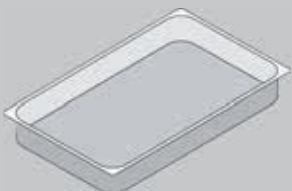




You will find the different cooking times listed below.



Steamed rice

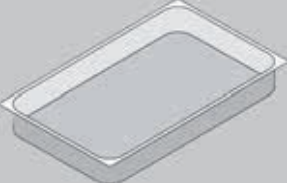

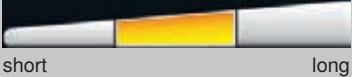
Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Rice pudding 1:3	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg
Accessories	Settings					
	  short long					
Container, CNS						

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Basmati rice; jasmine rice 1:1.5	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg
Accessories	Settings					
	  short long					
Container, CNS						
note	Select 18 minutes. You can replace the cooking water with coconut milk.					

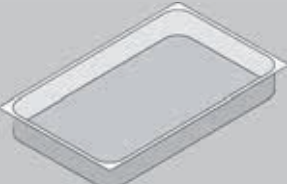




Steamed rice

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Long-grain rice; parboiled rice; bulgur wheat; quinoa; instant rice	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg




Accessories	Settings
 Container, CNS note Select 20 minutes. You can prepare different rice dishes at the same time.	 

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Sticky rice; barley	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg

Accessories	Settings
 Container, CNS note Select 22 minutes.	 



Steamed rice

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Camargue rice (red); wild rice	6x 3 kg	6x 6 kg	10x 3 kg	10x 6 kg	20x 3 kg	20x 6 kg
Accessories	Settings					
	 					
Container, CNS						
note	Select 30 minutes for wild rice, 25 for Camargue 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).

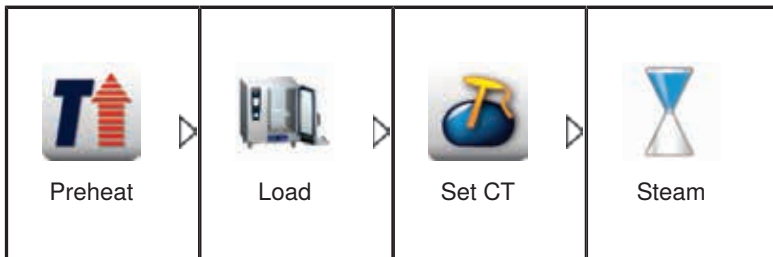
If you want to prepare a complete dish such as a chicken biriani, simply add vegetables, meat or strips of poultry directly to the uncooked rice together with your seasonings and sauces and cook it all together.

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



short

long

You will find the different cooking times listed below.

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Sushi rice	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).



Sushi rice

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

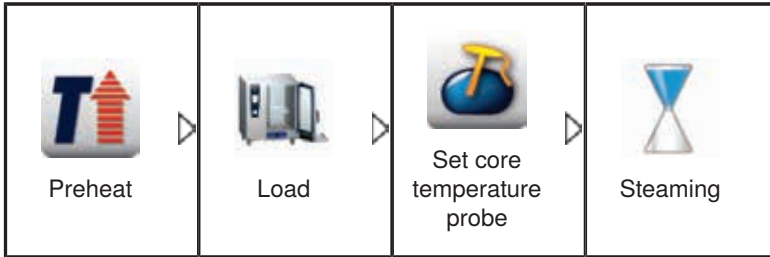
Sushi rice must be covered during cooking.

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

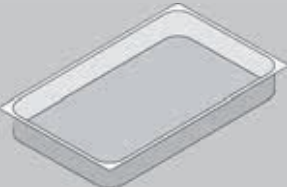


long

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



Beans/pulses

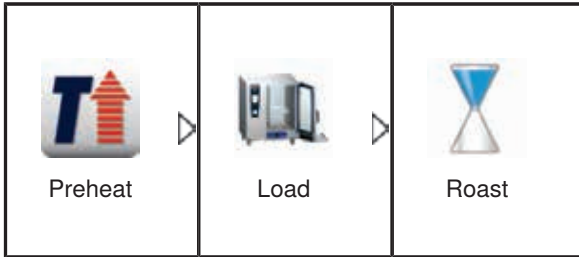
Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Black beans; kidney beans	6x 1 kg	12x 1 kg	10x 1 kg	20x 1 kg	20x 1 kg	40x 1 kg
Accessories	Settings					
	  short long					
CNS container, 65mm	<p>note Wash the beans and add three parts liquid (water) to one part beans. 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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Yellow and red lentils.	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



light

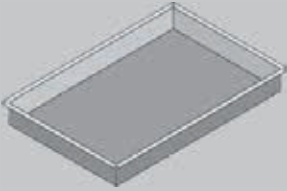




dark



short

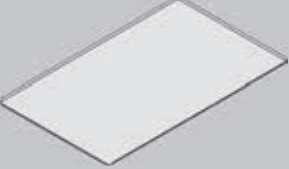




long

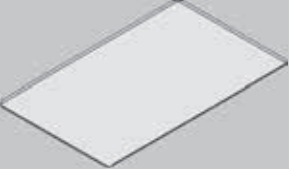




After the preheat phase is complete, the appliance automatically switches to iLevelControl.

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN	
Roast potatoes, precooked	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, 20 mm	 	light					dark
	 	short					long



iLC Roast

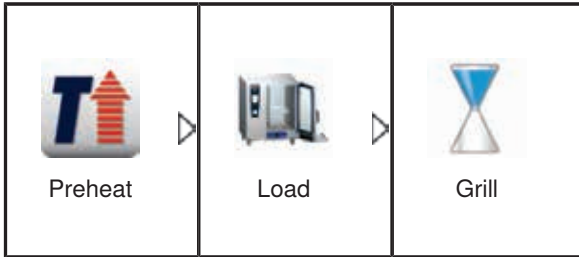
Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Convenience potato products	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg
Accessories	Settings					
						
	light		dark			
Roasting and baking sheet						
	short		long			

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



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

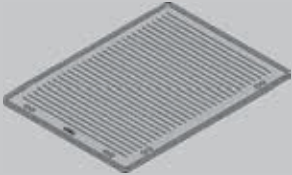


dark



short

long

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

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



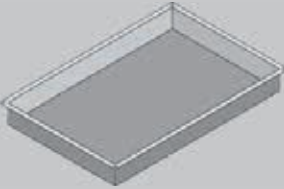
iLC grill

Max. load sizes

Paella à la carte, portion pans;
Marca for paella GN

6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
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



Container, granite-enamelled

Settings



dark



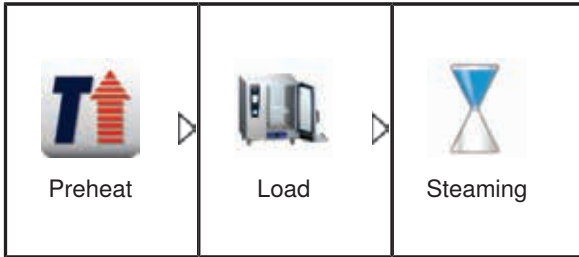
long

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








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



iLC Steam

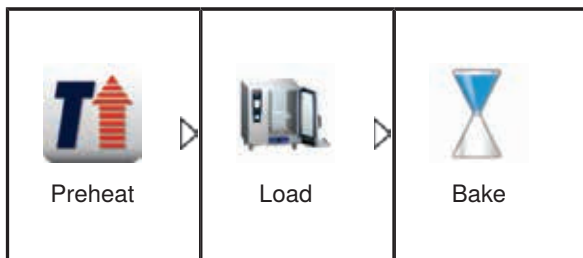
Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Spinach	6x 1.5 kg	6x 3 kg	10x 1.5 kg	10x 3 kg	20x 1.5 kg	20x 3 kg
Sugar snap peas; Chinese cabbage; leek; carrots; kohlrabi; cauliflower; broccoli	6x 2 kg	6x 4 kg	10x 2 kg	10x 4 kg	20x 2 kg	20x 4 kg
Convenience pasta; convenience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



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".



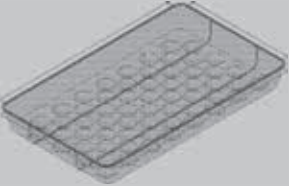




short long

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



iLC bake / convenience

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

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.

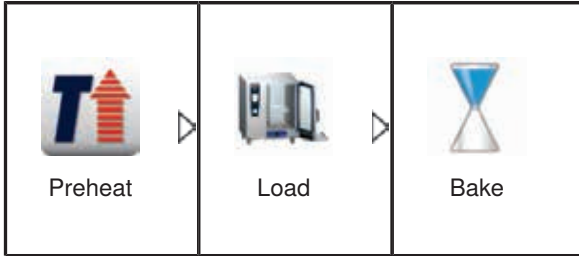
iLC Pretzel products

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.



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

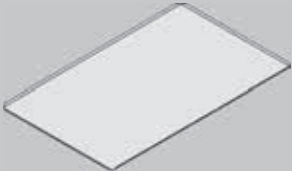






Select your personal desired result from "light" to "dark".

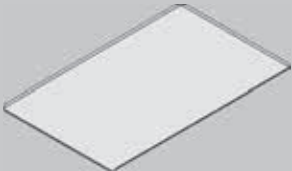







short long



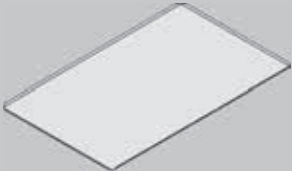





Bread / bread rolls

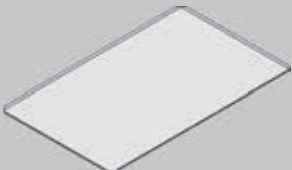






Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Bread rolls, fresh dough	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.
Accessories  Roasting and baking sheet	Settings					
	  light dark					
	  short long					
	 Stage 2					
 Stage 3						

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Bread rolls, fresh dough (proved separately, e.g. in proving cabinet)	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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Bread rolls, semi-baked	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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Bread	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".

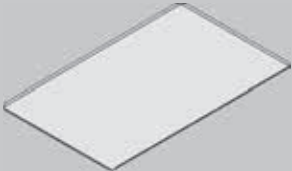







short

long



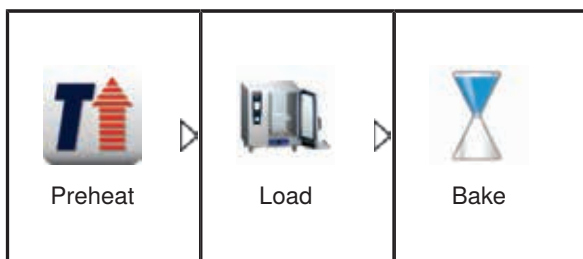
Cream puffs/éclairs

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Cream puffs	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					



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".

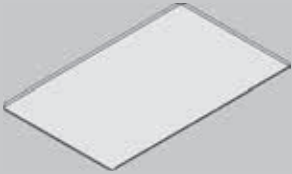





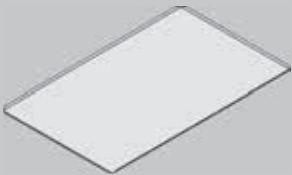








short

long

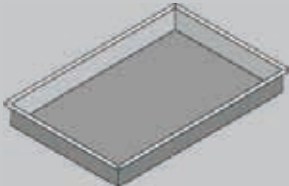







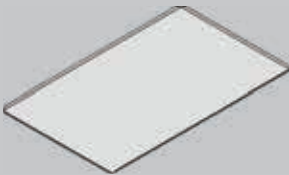





Leavened cakes

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Yeast loaf, fresh dough (proved separately, e.g. in proving cabinet)	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Accessories  Roasting and baking sheet	Settings   light dark   short long  Stage 2					
Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Yeast load, fresh dough	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Accessories  Roasting and baking sheet	Settings   light dark   short long  Stage 3  Stage 2					



Leavened cakes

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Plum cake	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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Rolls, precooked	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".

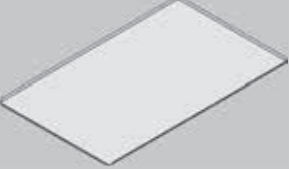






short

long



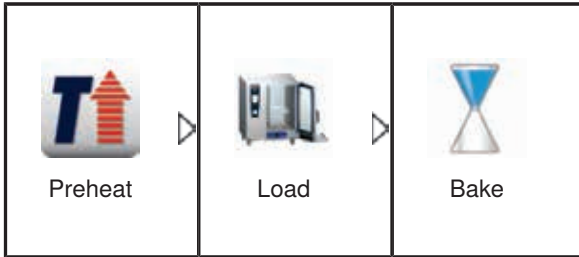
Pretzel products

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Soft pretzels	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".






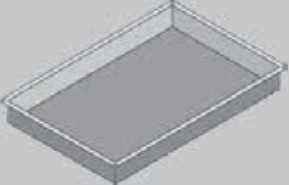






short

long



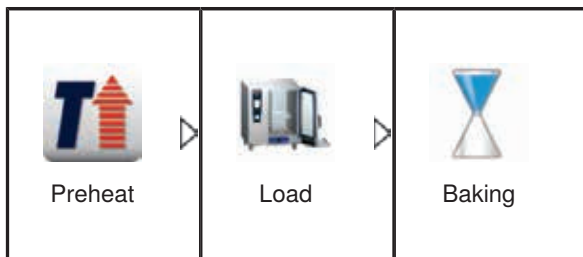
Cookies/biscuits

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Short pastry cookies	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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Short pastry bases	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



15



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.

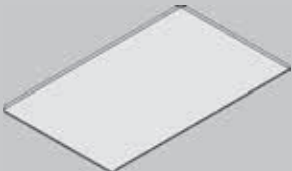




Level 2: 6 minutes steam, for frozen croissants.

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



Croissant/Danish

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

note You can adjust the amount of steam in three stages depending on the product.



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



with the

without



light

dark

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



short

long



with

without







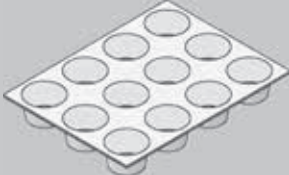






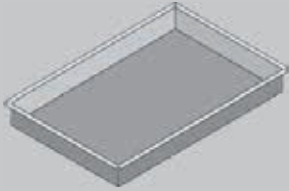






light

dark

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



Sponge cake

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Pound cake	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.
Accessories Loaf pan	Settings					
						
		with			without	
						
		light			dark	
Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Muffins	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 pc.
Accessories	Settings					
						
		with			without	
						
		light			dark	
Muffin and timbale mould						
		short			long	
Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Sponge base (for sponge rolls)	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 pc.
Accessories	Settings					
						
		with the			without	
						
		light			dark	
Container, granite-enamelled						
		short			long	



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.



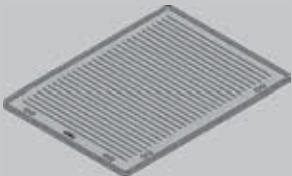




short

long



Pizza

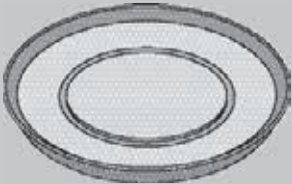




Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Mini pizza, frozen	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.
Pizza baguette, deep frozen	6x 6 pc.	6x 12 pc.	10x 6 pc.	10x 12 pc.	20x 6 pc.	20x 12 pc.
Pizza, fresh; pizza pre-baked, deep frozen; pizza, Italian; American pizza; tarte flambée; apple tarte flambée	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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Pizza prebaked	15 pc.	26 pc.	24 pc.	42 pc.	50 pc.	100 pc.

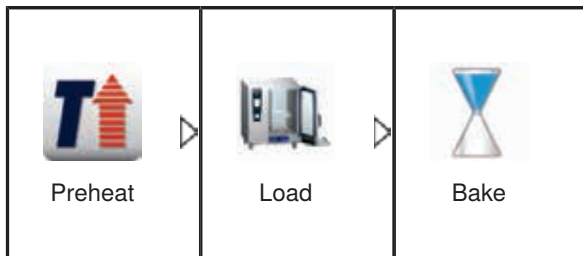
Accessories	Settings
 <p>Pizza tray for mobile plate rack</p>	  <p>light dark</p>   <p>short long</p>

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

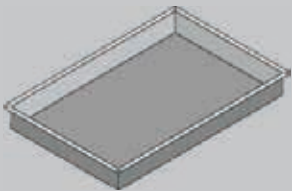










Select your personal desired result from "light" to "dark".





Cheesecake

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Cheesecake from Quark mixture (with browning)	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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
New York-style cheesecake	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 "light": New York-style cheesecake
 Browning level 2 "dark": German cheesecakes



Proving

The proving process is ideal for yeast doughs and sourdoughs.



Continue with time

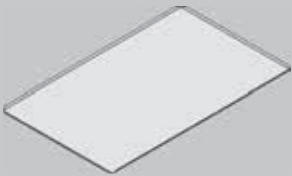

Cooking parameters



short

long

Select a longer cooking time for sourdoughs.

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Yeast pastries; rolls	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.
Bread dough (sourdough); yeast dough	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  Roasting and baking trays	Settings  short long					



Proving



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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Soft bread rolls, milk bread rolls from fresh dough, proved separately	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.

Accessories	Settings
 Roasting and baking sheet	  light dark
	  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



Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Classic white meringue; Italian meringue	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						light
						CONT.



Meringue

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



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".

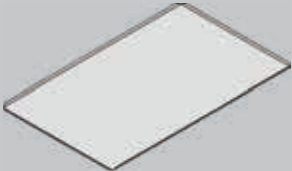






short

long



Puff pastry

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Filled puff pastry pockets	6x 8 pc.	6x 16 pc.	10x 8 pc.	10x 16 pc.	20x 8 pc.	20x 16 pc.
Accessories 	Settings   light dark   short long					
Roasting and baking sheet						

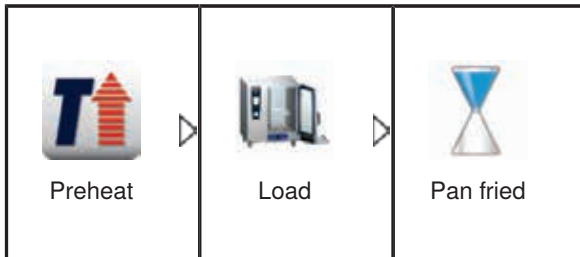


The "fan" button is only recommended for very small and light puff pastry products in order to prevent the products from slipping in the cooking cabinet.



iLC pizza

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



Cooking parameters

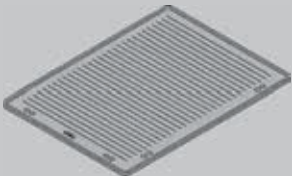






After the preheating phase has finished, the unit automatically changes to iLevelControl.



iLC pizza

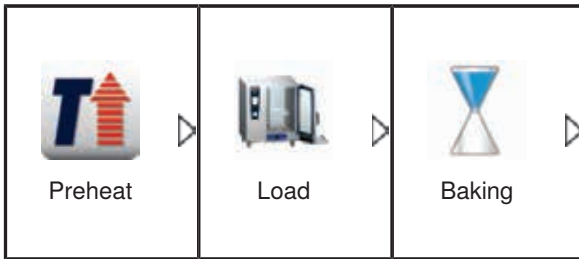
Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Mini-pizza, frozen	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.
Pizza baguette, frozen	6x 6 pc.	6x 12 pc.	10x 6 pc.	10x 12 pc.	20x 6 pc.	20x 12 pc.
Pizza, fresh; pizza prebaked, frozen; pizza, Italian;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



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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Yeast pastries; hamburger buns	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.
Accessories	Settings					
 Baking trays, perforated						



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



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





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



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





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.

serve 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.

Reduce

For the safe and simple preparation of semi-preserves.

iLC à la carte roast

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

iLC à la carte grilling

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



Finishing

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 à la carte bake

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.

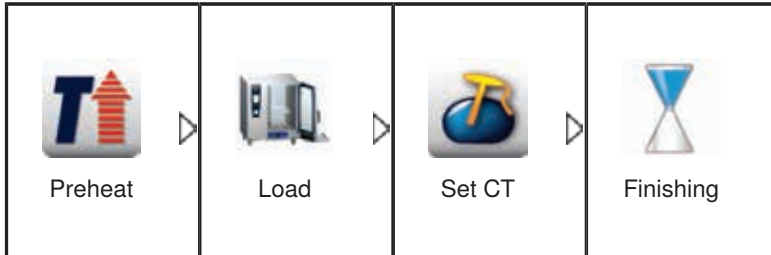
iLC serve container

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



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	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Plated banquet	20 pc.	34 pc.	32 pc.	52 pc.	60 pc.	120 pc.
Accessories	Settings					
Mobile plate rack	  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.

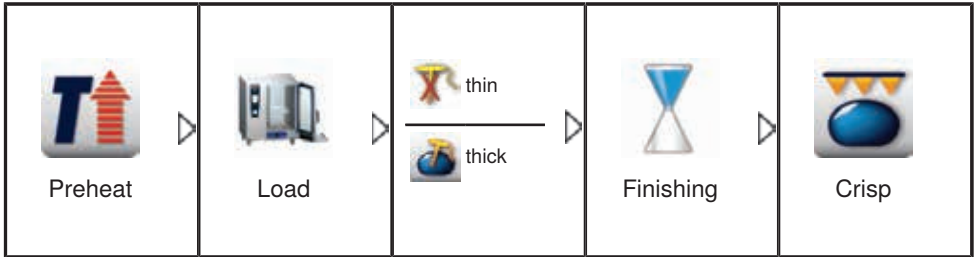
It takes around 8 minutes for finishing a mobile plate rack. The time can be varied to suit the size of the plated portions. Make sure that the food, plates and mobile oven rack are all at the same temperature. After loading, insert the core temperature probe into the ceramic tube on the right-hand side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

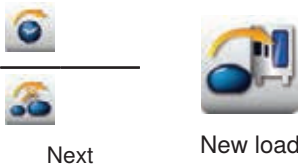


Coloration

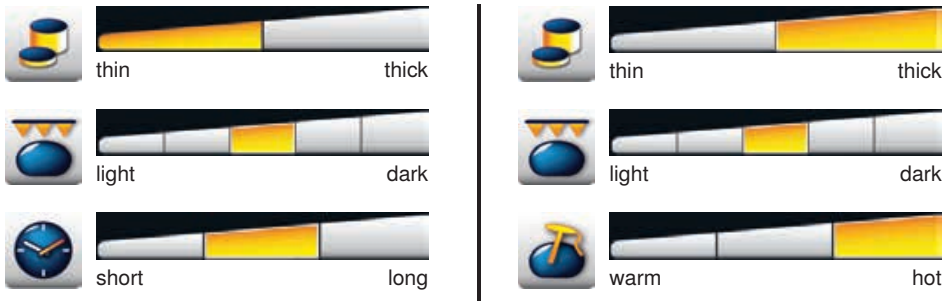
The pre-cooked, cooled dishes such as chicken, knuckles of pork and roast with crackling are brought to serving temperature and given a crispy crust.



Options



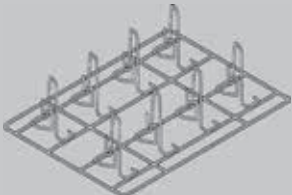




Cooking parameters



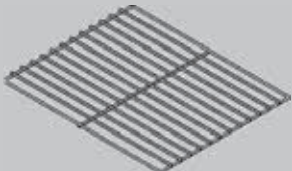






Coloration

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

Accessories	Settings	
	 Chicken superspike/duck superspike	  thin thick
  warm hot		

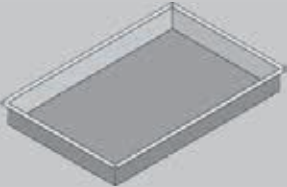






Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	Peking duck Knuckle of veal; knuckle of pork; roast with crackling; belly of pork; meat loaf	1x 6 pc.	1x 12 pc.	1x 6 pc.	1x 12 pc.	3x 6 pc.
	3x 6 kg	3x 12 kg	5x 6 kg	6x 12 kg	10x 6 kg	10x 12 kg

Accessories	Settings	
	 Grid	  thin thick
  warm hot		



Coloration

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Toast Hawaii, gratinated pork steak	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.

Accessories	Settings
 Container, granite enamelled 20 mm	  thin thick
	  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



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.



Serve container

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.



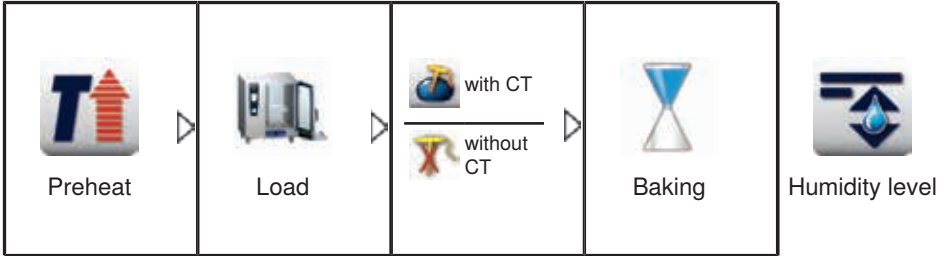
When you cut up the food, such as a roast, and place it offset in the container, this will reduce the time needed for finishing.



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.



Moisturing



Slow



Continue with time



New load

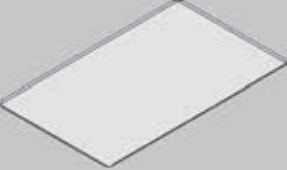




Cooking parameters





Crisp up

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Baguette	6x 3 pc.	6x 6 pc.	10x 3 pc.	10x 6 pc.	20x 3 pc.	20x 6 pc.
Danish pastry; rolls	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

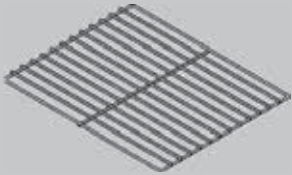






Cooking parameters





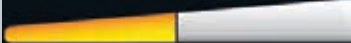






Hold

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

Accessories	Settings
 Grid	  thin thick   dry humid   warm hot

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

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

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

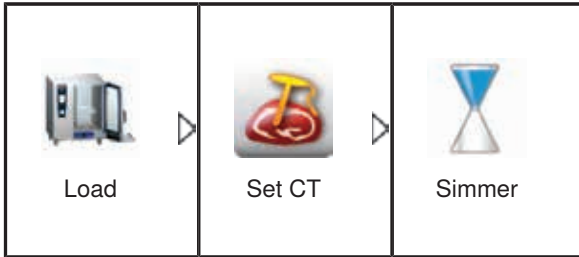


Select “thick” for products such as roast beef and joints, insert the core temperature probe in this case. Select “thin” for escalopes and thin, small products such as potato wedges, rösti corners etc. You can crisp the products over following the holding phase.



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



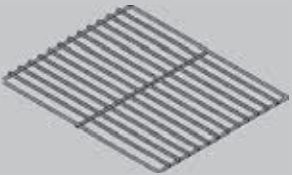

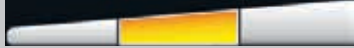


rare

well done



Heat through

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Roast beef, seared	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	3x 4 kg	3x 8 kg	5x 4 kg	5x 8 kg	10x 4 kg	10x 8 kg

Accessories	Settings
 Grid	  dry humid
	  rare well done

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



Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Vegetables; mushrooms; fruits	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>perforated trays; grids</p>	 <p>low high</p>  <p>short CONT.</p>

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.



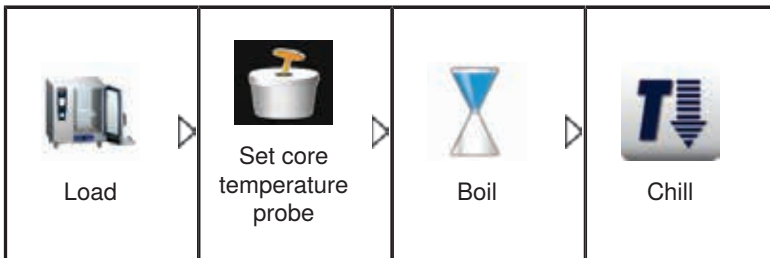
Reduce

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:

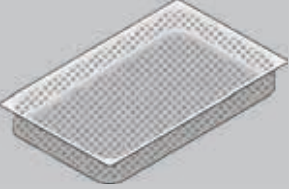
- You need a glass/drum as a reference container. Please make a hole for the core temperature probe in the cover of this one container.
- Fill the glass/drums.
- Position the core temperature probe in the glass with the perforated cover.



New load



Reduce

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Fruit and pickled preserves (mixed pickles etc.)	30 pc.	60 pc.	50 pc.	100 pc.	100 pc.	200 pc.
Accessories  CNS container, perforated	Settings					



Use perforated GN containers to prepare preserves.



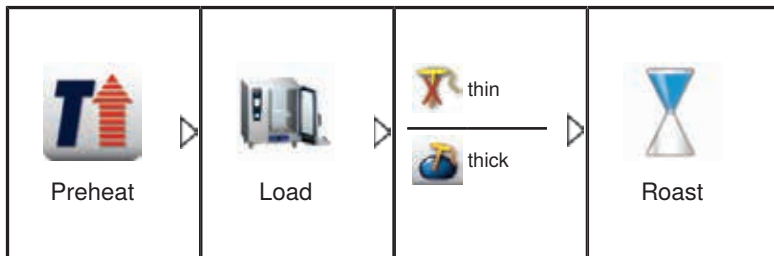
Please do not use the core temperature probe to make a hole in the reference container.
Always use gloves to remove hot containers.



iLC à la carte roast

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

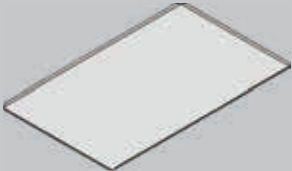








After the preheat phase is complete, the appliance automatically switches to iLevelControl.



iLC à la carte roast

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Frikadeller, 150 g/14 mins	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 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 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	6x 4 pc.	6x 8 pc.	10x 4 pc.	10x 8 pc.	20x 4 pc.	20x 8 pc.
Poussin, 450 g/18 mins	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.

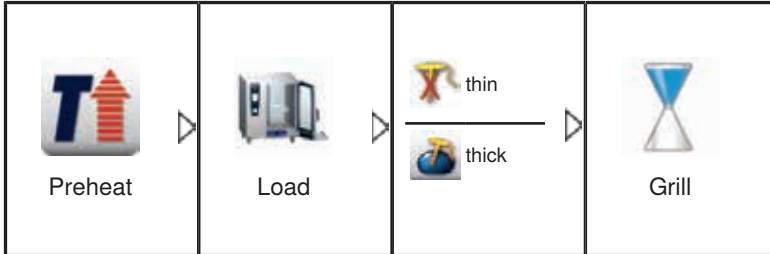
The effective cooking time depends on the condition, characteristics and quantity of the products and on the selected browning level.



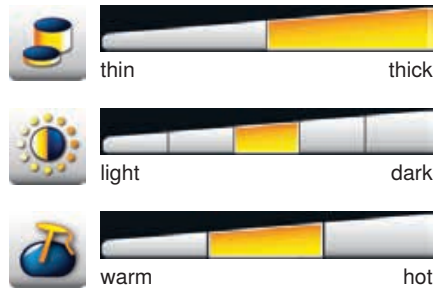
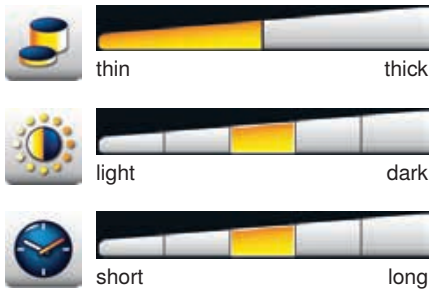
iLC à la carte grilling

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

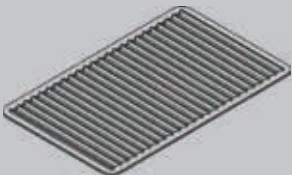








After the preheat phase is complete, the appliance automatically switches to iLevelControl.



iLC à la carte grilling

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
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	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	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	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.

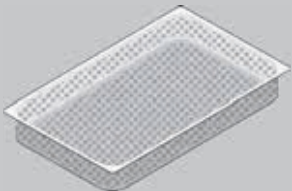








iLC steam à la carte

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Onion strips, 2 mins; spinach, 2 mins	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	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	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	3x 5 kg	3x 10 kg	5x 5 kg	5x 10 kg	10x 5 kg	10x 10 kg

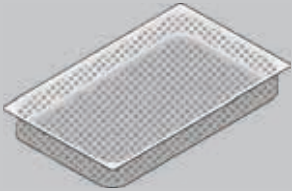






Accessories	Settings
 CNS container, perforated	  thin thick
	  low high
	  short long

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Salmon fillet, poached, 80 g/5 mins; cod fillet, poached, 100 g/5 mins	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	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	6x 4 pc.	6x 8 pc.	10x 4 pc.	10x 8 pc.	20x 4 pc.	20x 8 pc.
Seafood, frozen, 4 mins	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
	  short long



iLC steam à la carte

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Chicken breast; turkey breast	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 à la carte bake

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

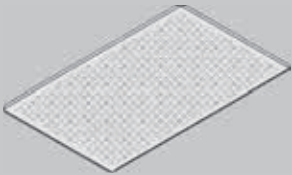




dark



short

long

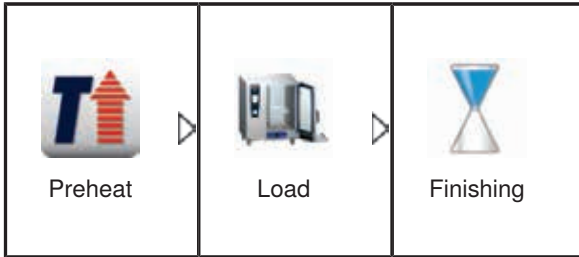
After the preheat phase is complete, the appliance automatically switches to iLevelControl.

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
Leavened pastries; hamburger rolls	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 Escalope with fries; steak with grilled vegetables; cordon bleu with roast potatoes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	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					
						
						



iLC plates à la carte

Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
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						
Accessories	Settings					
	<p>The diagram shows two rows of settings. The top row has a 'dry' icon (water drop) on the left and a 'humid' icon (water drop) on the right. The bottom row has a 'short' icon (clock) on the left and a 'long' icon (clock) on the right. Each row contains a horizontal bar with a yellow-to-orange gradient, indicating the range of settings.</p>					
Max. load sizes	6 x 1/1GN	6 x 2/1GN	10 x 1/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN
Vegetable side dishes						
Accessories	Settings					
	<p>The diagram shows two rows of settings. The top row has a 'dry' icon (water drop) on the left and a 'humid' icon (water drop) on the right. The bottom row has a 'short' icon (clock) on the left and a 'long' icon (clock) on the right. Each row contains a horizontal bar with a yellow-to-orange gradient, indicating the range of settings.</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.



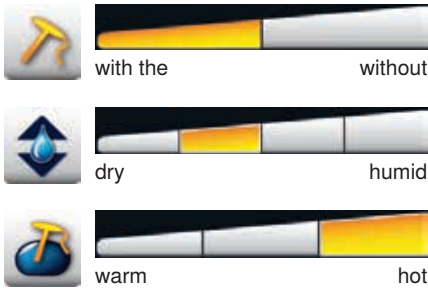
iLC serve container

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®.

