SelfCookingCenter®
Application Manual

RATIONAL ServicePlus

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

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

FREE OF CHARGE! - On-site training

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

FREE OF CHARGE! - Academy RATIONAL

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

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

FREE OF CHARGE! - RATIONAL ConnectedCooking

Connecting your RATIONAL units is easy thanks to the world's most state-of-the-art cloud-based networking solution for professional kitchens. ConnectedCooking helps you keep everything under control: manage your units efficiently, access them remotely via smartphone (iOS and Android devices), document HACCP information automatically, and load recipes from the RATIONAL library onto your units quickly and easily.

Simply log in at **ConnectedCooking.com**

RATIONAL ServicePlus

FREE OF CHARGE! - ChefLine®

We offer a telephone consulting service to answer any questions you have about applications or recipes. Fast, uncomplicated, and from one chef to another, 365 days a year. You can contact the ChefLine® at:
USA 866-306-2433 Canada +1877 7284662

RATIONAL SERVICE PARTNERS

Our appliances are reliable and have a long service life. However, if you should encounter technical difficulties, the RATIONAL SERVICE PARTNERS can provide swift and efficient help. Guaranteed spare parts supply and a weekend call-out team included:
USA 866-891-3528 Canada +1877 72846625

2-year Warranty

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

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

Dear Customers,

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

We hope you enjoy using your **SelfCookingCenter®.**

Yours,
RATIONAL AG

Info Contents

Info Contents

Info Contents

Info Contents

Info

Contents

Explanation of Pictograms

	Poultry		Moisturing
	Meat		Air Speed
	Fish		Core Temperature/Cooking Level
	Egg Dishes/Desserts		Core Temperature/Cooking Level
	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

 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 Setting

The color-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 part of the product. Make sure that as much of the probe needle is in the product as possible. 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", "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

Optimum Positioning of the CT Probe

Insert the CT probe into several pieces of meat.

Insert into the breast

Insert into the breast

Insert at the thickest point on the fish

Use the positioning aid for soft products.

Instructions for the Use and Cleaning of Coated Accessories

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

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

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

Poultry

|	
Turkey	For the preparation of well-browned and succulent turkey, turkey breast pieces, turkey legs or, turkey roll roasts.
Pan Fried	For all less meaty and smaller poultry pieces such as legs, poultry breast, or even chicken wings and drumsticks. You will get perfectly browned, crispy, and succulent poultry.
Duck Breast	For succulent roasted duck breast with crispy skin.
Grill	For all light poultry in pieces, such as chicken breast, turkey steaks, turkey escalopes, chicken wings, and individual chicken legs. You will get well-browned, crispy, and succulent poultry.
Peking Duck	Especially for the preparation of traditional Peking duck with crispy skin.
Breaded	Suitable for all breaded poultry products such as baked chicken, chicken escalopes, cordon bleu, or chicken nuggets. The poultry becomes crispy, golden brown, and succulently cooked.
Duck/Goose	Ideal for crispy, tender goose or duck whether whole, legs, or breast.
Braise	For braised poultry dishes such as chicken in red wine and braised goose and duck legs. If desired, you can add a coloration step after the end of the cooking time.
Overnight Roasting	In the "overnight roasting" process, your poultry will become especially succulent and tender. Also suitable for poultry that should have a crispy skin, such as duck, goose, or turkey. To do this, use the "coloration" function before serving.
Steamed	Suitable for boiled poultry dishes such as casserole fowl, chicken breast, or poultry terrines. If the meat of the casserole fowl needs to be especially tender, use the holding function.

Poultry

Roasted Chicken	For the preparation of whole chickens or large poultry pieces such as chicken, guinea fowl, or poussin, but also larger poultry pieces such as legs or half-poultry products.
iLC Pan Fried	Suitable for roasting poultry in à la carte service or for production. Here you work on a rolling basis with iLevelControl.
iLC Grill	Suitable for grilling poultry in à la carte service or for production. Here you work on a rolling basis with iLevelControl.
iLC Steamed	Suitable for steaming poultry in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

Scan and Enjoy the Video

Roast

Turkey

Breaded joints

Beijing duck

Roasted Chicken

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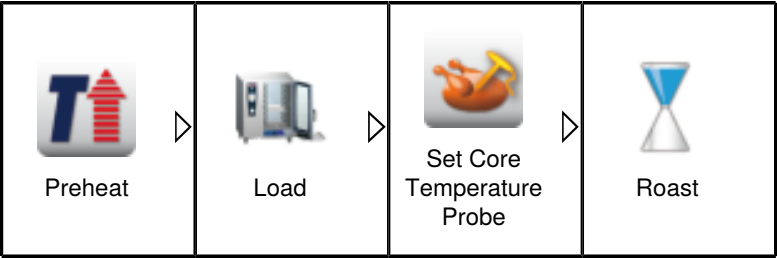
Preheat	▷ Load	▷ Set Core Temperature Probe	▷ Roast

Options

Continue with Reinsertion

New Load

Cooking Parameters

light   dark

For marinated products, choose a lighter browning.

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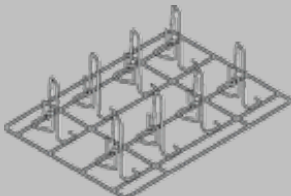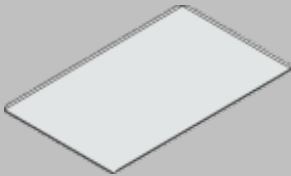
Use "well done" for dishes like grilled chicken, poussin, corn-fed chicken, and chicken pieces on the bone.

Roasted Chicken

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

Accessories

Chicken superspike

Settings

light — dark

medium — well done

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

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken legs; chicken medallions; chicken breast on the bone; half chickens	1x 4 kg	6 x 3.3 lb. 6 x 1.5 kg	12x 3.3 lb. 12x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	40x 3.3 lb. 40x 1.5 kg

Accessories

Roasting and baking sheet

Settings

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.

 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.

Preheat	Load	Set CT	Pan fried

Options

Hold	Continue with Transfer	New load

Cooking Parameters

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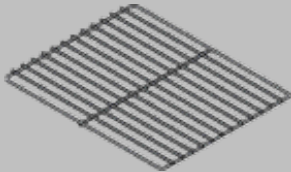
Use "light" for turkey breast and turkey ham, the medium setting for whole turkeys and turkey legs, "dark" for boned and rolled turkey.

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	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Turkey ham, turkey breast, turkey leg, boned and rolled turkey	2x 3 kg	3x 13.2 lb. 3x 6 kg	3x 26.4lb. 3x 12 kg	5x 13.2 lb. 5x 6 kg	6x 26.4lb. 6x 12 kg	10x 13.2 lb. 10x 6 kg	10x 26.4lb. 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.

Preheat	Load	Thin ___ Thick	Roast

Options

___

Next

New Load

Cooking Parameters

  thin   thick

With a meat thickness under 3/4 inch (2 cm), select "thin".

  light   dark

  short   long

  thin   thick

With a meat thickness from 3/4 inch (2 cm), select "thick".

  light   dark

For marinated products, choose a lighter browning.

  medium   well done
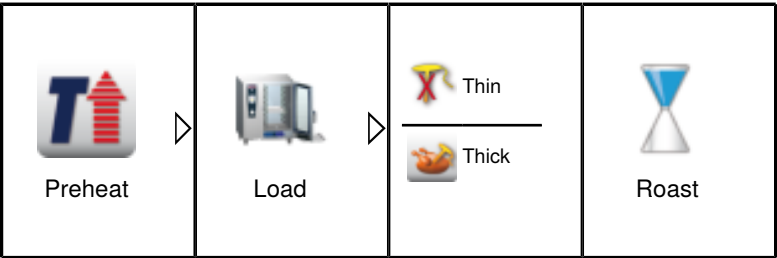
Use "medium" for dishes such as chicken breast or chicken with without marinade.
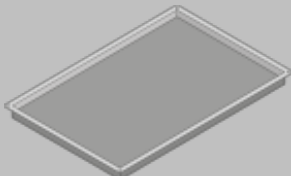
Pan Fried

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken breast; chicken breast supreme	4x 1 kg	5 x 3.3 lb. 5 x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	8 x 3.3 lb. 8 x 1.5 kg	16x 3.3 lb. 16x 1.5 kg	16x 3.3 lb. 16x 1.5 kg	32x 3.3 lb. 32x 1.5 kg

Accessories

Roasting and baking sheet

Settings

thin — thick

light — dark

medium — well done

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken legs; chicken medallions; chicken breast on the bone	4x 1 kg	6 x 3.3 lb. 6 x 1.5 kg	12x 3.3 lb. 12x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	40x 3.3 lb. 40x 1.5 kg

Accessories

Roasting and baking sheet

Settings

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	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Satay skewers; yakitori skewers; poultry kebabs	4x 1 kg	5 x 3.3 lb. 5 x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	8 x 3.3 lb. 8 x 1.5 kg	16x 3.3 lb. 16x 1.5 kg	16x 3.3 lb. 16x 1.5 kg	32x 3.3 lb. 32x 1.5 kg

Accessories

Grill and pizza tray

Settings

thin — thick

light — dark

short — long

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken wings; drumsticks	4x 1 kg	6 x 3.3 lb. 6 x 1.5 kg	12x 3.3 lb. 12x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	40x 3.3 lb. 40x 1.5 kg

Accessories

Granite enameled container, 3/4" deep

Settings

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".

Duck breast

For succulent roast duck breast with a crispy skin.
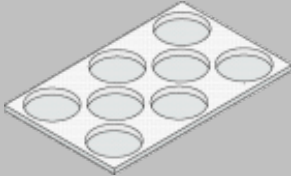
Preheat	**Load**	**Set CT**	**Pan fried**

Options

Continue
with Transfer

Cooking Parameters

light   dark

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

medium   well done

Duck breast

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

Accessories	Settings
Multibaker	light dark rare well done

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

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

Grill

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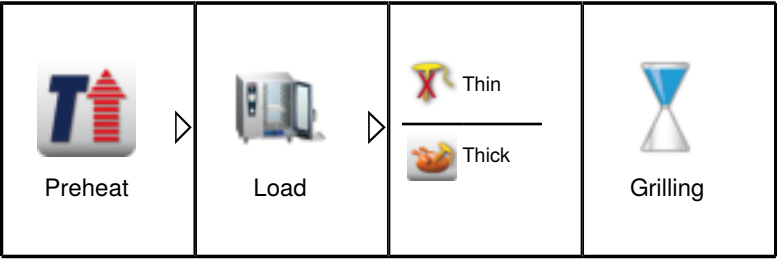
| Preheat | Load | Thin

Thick | Grilling |

Options

Next

Cooking Parameters

	thin thick

Select "thin" when the meat is less than 3/4 inch (2 cm) thick.

	light dark

	short long

	thin thick

Select "thick" for meat from a thickness of 3/4 inch (2 cm) upwards.

	light dark
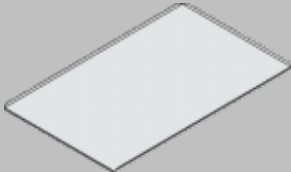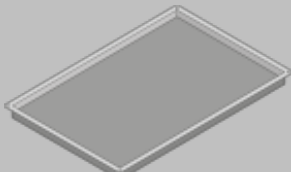
Use a lighter setting for marinated products.

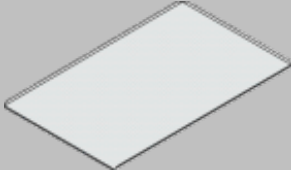|	medium well done

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

Grill

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken breast, poulard breast supreme, Tandoori chicken	3x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

Accessories	Settings
Roasting and baking tray/ CombiGrill grid	thin — thick light — dark medium — well done

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken leg; chicken breast on the bone	4x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

Accessories	Settings
Granite enameled container, 3/4" deep	thin — thick light — dark medium — well done

Note Granite-enamelled containers have a higher edge than the roasting and baking tray and are better suited to preparing fattier poultry pieces. Different sized products can be cooked in a single load. Simply use the "next/move" function, to do this transfer the core temperature probe from the smallest to the next larger product.

Grill

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Turkey strips	4x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

Accessories

Roasting and baking tray

Settings

thin — thick

light — dark

short — long

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

Peking Duck
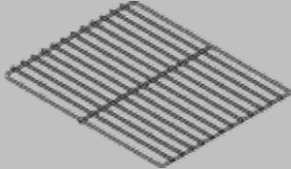
Especially for preparing traditional Peking duck with crispy skin.

Preheat	▷	Load	▷	Set CT	▷	Pan fried

Cooking Parameters

light   dark

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

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Peking duck	- pc.	- pc.	1x 5 pc.	1x 12 pc.	2x 5 pc.	2x 12 pc.

Accessories	Settings
Grid	light dark

Peking Duck

Please note that you must specially prepare the duck in order to make a traditional Peking duck!
Chinese pancakes and strips of deseeded cucumber and spring onions are traditionally served with the Peking duck. Commercially-available hoisin sauce is also served with it.
Chinese pancakes:
- 11 oz wheat flour
- 2 tsp caster sugar
- 8.8 oz 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 3 1/8 inch (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.

| Preheat | Load | Thin / Thick | Pan Fried |

Options

Next

New load

Cooking Parameters

thin — thick
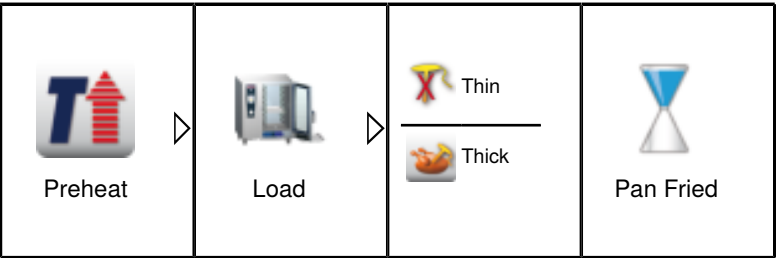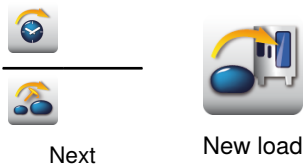
Select "thin" for chicken and turkey escalopes, chicken nuggets and products less than 3/4 inch (2 cm) thick.

light — dark

short — long

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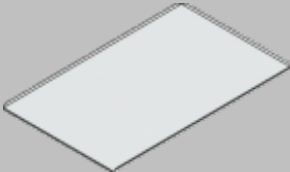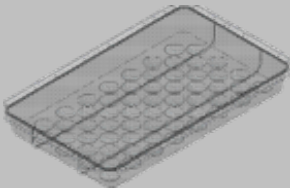
Select "thick" for cordon bleu, fried chicken, and frozen poultry escalopes.

light — dark

medium — well done

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

Breaded
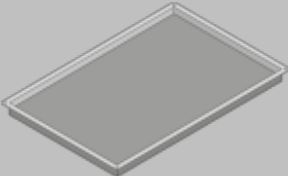
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken escalope; turkey escalope	4x 4 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.

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

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken nuggets	4x 0,75 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

Accessories	Settings		
CombiFry®		thin	thick
		light	dark
		short	long

Note

Breaded

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

Accessories	Settings
Granite enameled container, 3/4" deep	thin — thick
	light — dark
	medium — well done

Note Use the starting bit provided in the starter kit for all frozen products. This starting hole 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 clarified 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

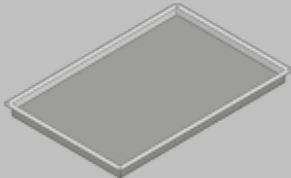Ideal for crispy, tender goose or duck, for whole birds, legs, or breast.
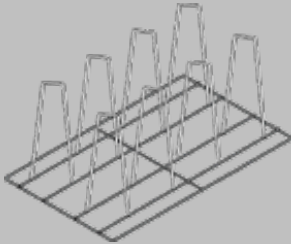
Preheat		Load		Set CT		Pan Fried

Options

Hold	Continue with Time	New Load

Cooking Parameters

light   dark

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

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Goose leg; duck leg; goose breast on the bone	4x 2 kg	3x 13.2 lb. 3x 6 kg	6x 26.4 lb. 3x 12 kg	5x 13.2 lb. 5x 6 kg	6x 26.4 lb. 6x 12 kg	10x 13.2 lb. 10x 6 kg	10x 26.4 lb. 10x 12 kg

Accessories	Settings
Granite enameled container, 3/4" deep	light dark

Duck/Goose

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Roast goose; roast duck	1x 4 pc.	1x 8 pc.	2x 4 pc.	2x 8 pc.	4x 4 pc.	4x 8 pc.

Accessories	Settings
Duck superspike	light dark

When roasting geese/ducks, place a deep container underneath these to catch the fat produced.
Goose/duck portions are best placed on a bed of roasted vegetables on a 1 1/2" deep granite-enamelled container and pour cold stock or water over them from a height of 3/4 inch (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 poulard in red wine or braised goose and duck legs.
You can crisp the products after the end of cooking time if required.

| Preheat | Load | Thin / Thick | Sear | Add liquid |

Options

Braise

Crisp

Continue
with Time
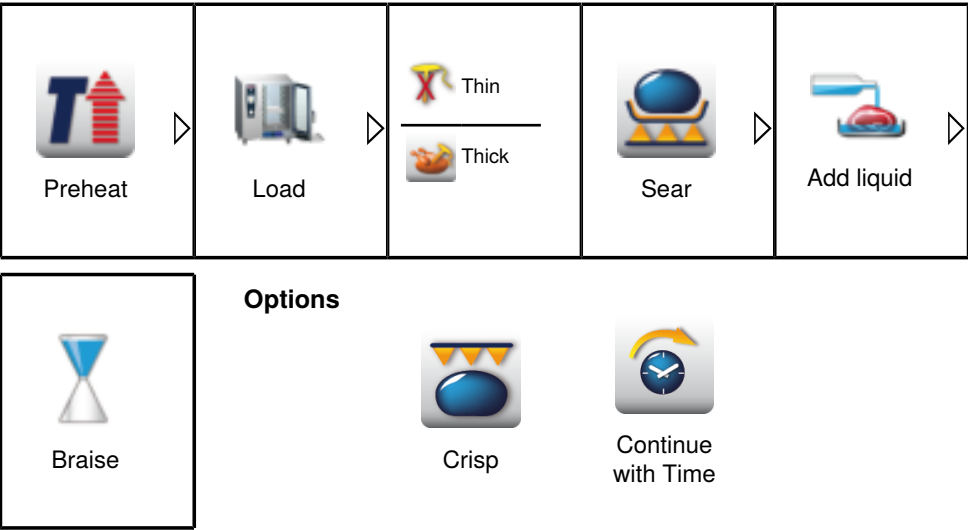
Cooking Parameters

thin   thick

without   high

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

short   long
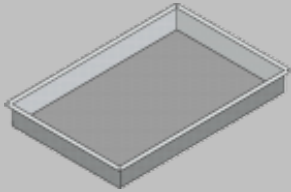
thin   thick

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

without   high

Braise

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Poulard in red wine/coq au vin; duck leg; goose leg	3x 2 kg	3x 11.0 lb. 3x 5 kg	3x 22.0 lb. 3x 10 kg	5x 11.0 lb. 5x 5 kg	5x 22.0 lb. 5x 10 kg	10x 11.0 lb. 10x 5 kg	10x 22.0 lb. 10x 10 kg

Accessories	Settings
	thin ———— thick
Granite enamelled container, 2 1/2" deep	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.

Preheat	Load	Set CT	Sear	Cook

Options

Rest+ Hold

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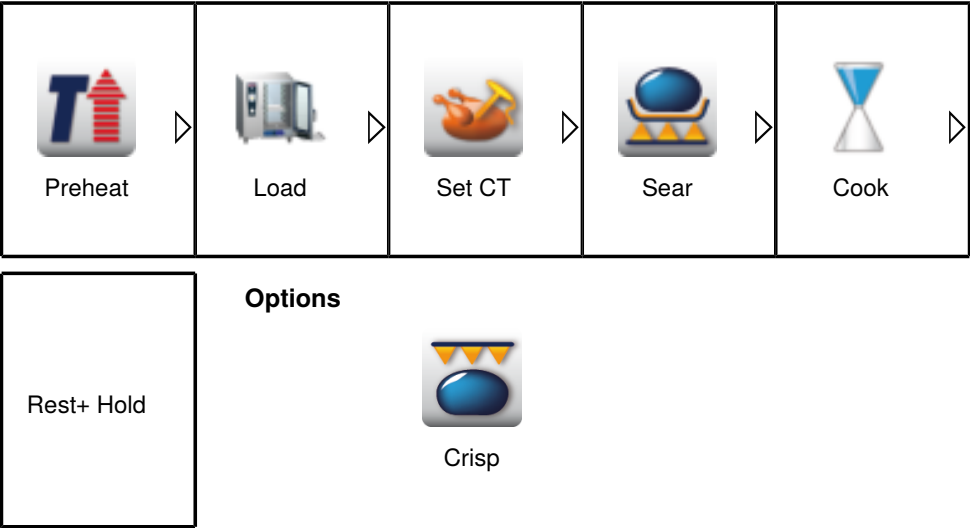
To guarantee optimum quality and succulence of your poultry products even after an extended resting and holding phase, the cooking chamber temperature is reduced to a hygienic level after the required core temperature has been reached.
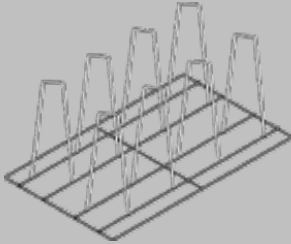
Cooking Parameters

without   high

Select the medium setting for duck, goose or turkey.

medium   well done

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

Overnight roasting

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

Accessories

Duck superspike/grid

Settings

without ———————————— high

medium ———————————— well done

Note   You can also cook 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 graniteenamelled container beneath the meat. Then add stock to the base and bring to the boil.
Using the "crisp" button you can automatically give your food a crunchy browned finish once it has reached the desired core temperature.

Steamed

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

Preheat	Load	Set CT	Boiling

Options

Hold	Continue with Transfer	New Load

Cooking Parameters

medium   well done
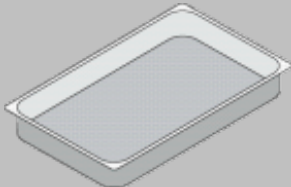
Use the "well done" setting for poultry still on the bone.

Steamed

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Boiling chicken	2x 2 pc.	3x 4 pc.	3x 8 pc.	5x 4 pc.	5x 8 pc.	10x 4 pc.	10x 8 pc.
Chicken breast	4x 1.5 kg	3x 12 kg	3x 24 kg	5x 12 kg	5x 24 kg	10x 12 kg	10x 24 kg
Poultry terrine	2x 3 kg	3x 6.6 lb. 3x 3 kg	3x 13.2 lb. 3x 6 kg	5x 6.6 lb. 5x 3 kg	53x 13.2 lb. 5x 6 kg	10x 6.6 lb. 10x 3 kg	103x 13.2 lb. 10x 6 kg

Accessories	Settings

Containers, stainless steel

medium   well done

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

☞ Different sized products can be cooked in a single load. Simply use the "next/move" function, to do this transfer the core temperature probe from the smallest to the next larger product.
Ensure the holding phase is long enough for tender boiling fowl.
To cook a further batch, please select "new load".

iLC Pan Fried

Suitable for roasting poultry in à la carte service or for production. Here you work on a rolling basis with iLevelControl.
You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.

| Preheat | Load | Thin / Thick | Roast |

Cooking Parameters

thin   thick

With a meat thickness under 3/4 inch (2 cm), select "thin".

light   dark
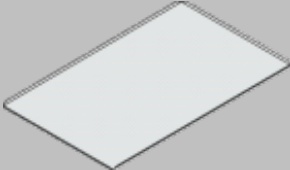

short   long

thin   thick

With a meat thickness from 3/4 inch (2 cm), select "thick".

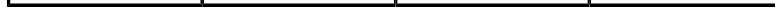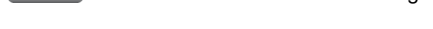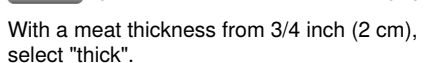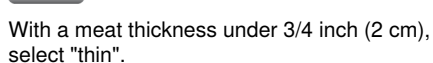light   dark

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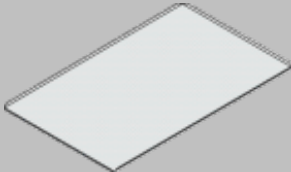
After the preheat phase is complete, the appliance automatically switches to iLevelControl.

iLC Pan Fried

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Satay skewers; yakitori skewers; poultry kebabs	4x 1 kg	5 x 3.3 lb. 5 x 1.5 kg	12x 3.3 lb. 12x 1.5 kg	8 x 3.3 lb. 8 x 1.5 kg	16x 3.3 lb. 16x 1.5 kg	16x 3.3 lb. 16x 1.5 kg	32x 3.3 lb. 32x 1.5 kg

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

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken wings; drumsticks	4x 1 kg	6 x 3.3 lb. 6 x 1.5 kg	12x 3.3 lb. 12x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	40x 3.3 lb. 40x 1.5 kg

Accessories	Settings
Granite enameled container, 3/4" deep	thin ▬ thick light ▬ dark short ▬ long

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.

		Thin	
Preheat	Load	Thick	Grill

Cooking Parameters

	thin — thick		thin — thick
With a meat thickness under 3/4 inch (2 cm), select "thin".		With a meat thickness from 3/4 inch (2 cm), select "thick".	
	light — dark		light — dark
	short — long		medium — well done

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

iLC Grill

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Turkey strips; plain poultry escalopes	4x 0,75 kg	4 x 2.2 lb. 4 x 1 kg	8 x 2.2 lb. 8 x 1 kg	6 x 2.2 lb. 6 x 1 kg	12x 2.2 lb. 12x 1 kg	12x 2.2 lb. 12x 1 kg	24x 2.2 lb. 24x 1 kg

Accessories	Settings

Roasting and baking trays

light   dark

short   long

iLC Vapor

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.

	▷		▷	Thin ─── Thick	▷		
Preheat		Load				Steaming	

Cooking Parameters

thin   thick

With a meat thickness under 3/4 inch (2 cm), select "thin".

low   high

short   long

thin   thick

With a meat thickness from 3/4 inch (2 cm), select "thick".

low   high

medium   well done

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

Meat

|	
Roast	For all larger pieces of meat, cooked medium rare 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 meat loaf.
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.
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.
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.
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, goose, and duck. Rind and skin become crispy after the subsequent crisping process.
Breaded	Breaded products such as escalopes, chops or cordon bleu of pork, or veal are fried until crispy, succulent and golden brown.
Overnight Soft Cooking	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 aitchbone, casserole meat, smoked loin of pork, and ham.
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 a little liquid with the setting "without searing".
Soft Cooking	For all larger pieces of meat that are typically prepared in liquid, such as casserole meat, smoked loin of pork, ham, and boiling sausage. Also excellently suitable for making terrines.

Meat

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.
Blanch/ Simmer	For different boiled and cooked sausage products in artificial or natural casing.
iLC Pan Fried	Suitable for sautéing meat for à la carte service or for production. You work on a rolling basis here with iLC.
iLC Grill	Suitable for grilling meat for à la carte service or for production. You work on a rolling basis here with iLC.

Scan and Enjoy the Video

Roast

Pan Fried

Grill

Overnight Roasting

Overnight Roasting

Braise

Roast

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

Preheat	Load	Set CT	Sear	Cool

Cook	Hold	Continue with transfer	New load
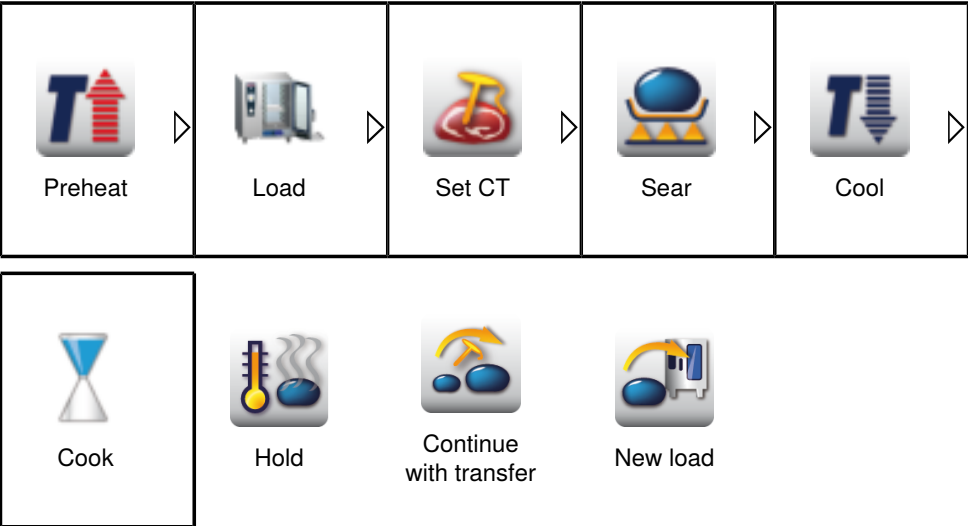
Cooking Parameters

gentle   normal

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

low   high
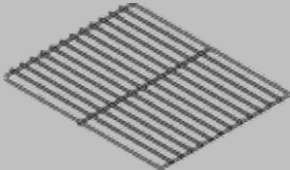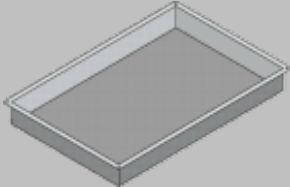
Select "low" for marinated and cured products.
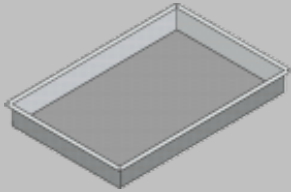
rare   well done

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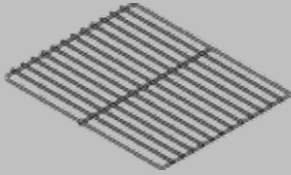
Roast

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Roast pork, spit roast, boned and rolled joint, knuckle of veal	2x 3 kg	3 x 13.2 lb. 3 x 6 kg	3 x 26.4lb. 3x 12 kg	5 x 13.2 lb. 5x 6 kg	6 x 26.4lb. 6x 12 kg	10x 13.2lb. 10x 6 kg	10x 26.4lb. 10x 12 kg

Accessories

Grid

Settings

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	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Boned and rolled pork; meat loaf; stuffed breast of veal	2x 3 kg	3 x 13.2 lb. 3x 6 kg	3 x 26.4 lb. 3x 12 kg	5 x 13.2 lb. 5x 6 kg	6 x 26.4lb. 6x 12 kg	10x 13.2lb. 10x 6 kg	10x 26.4lb. 10x 12 kg

Accessories

granite-enamelled tray

Settings

gentle — normal

low — high

rare — well done

Roast

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Meat loaf	2x 3 kg	3 x 13.2 lb. 3x 6 kg	3 x 26.4 lb. 3x 12 kg	5 x 13.2 lb. 5x 6 kg	6 x 26.4 lb. 6x 12 kg	10 x 13.2 lb. 10x 6 kg	10 x 26.4 lb. 10x 12 kg

Accessories	Settings
granite-enamelled tray	gentle — normal low — high rare — well done

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Beef fillet	2x 3 kg	3 x 8.8 lb. 3x 4 kg	3 x 17.6 lb. 3x 8 kg	5 x 8.8 lb. 5x 4 kg	5 x 17.6 lb. 5x 8 kg	10 x 8.8 lb. 10x 4 kg	10 x 17.6 lb. 10x 8 kg
Boned leg of lamb; saddle of veal, saddle of venison	2x 3 kg	3 x 13.2 lb. 3x 6 kg	3 x 26.4 lb.3x 12 kg	5 x 13.2 lb. 5x 6 kg	5 x 26.4 lb.6x 12 kg	10 x 13.2 lb. 10x 6 kg	10 x 26.4 lb.10x 12 kg

Accessories	Settings
Grid	gentle — normal low — high rare — well done

Roast

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Pork fillet, loin of pork	4x 1,5 kg	3 x 8.8 lb. 3x 4 kg	3 x 17.6 lb. 3x 8 kg	5 x 8.8 lb. 5x 4 kg	5 x 17.6 lb. 5x 8 kg	10 x 8.8 lb. 10x 4 kg	10 x 17.6 lb. 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.

Preheat	Load	Thin ——— Thick	Pan fried

Options

Next   New load

Cooking Parameters

thin   thick

Select "thin" when the meat is less than 3/4 inch (2 cm) thick.

light   dark

short   long

thin   thick

Select "thick" for meat from a thickness of 3/4 inch (2 cm) upwards.

light   dark
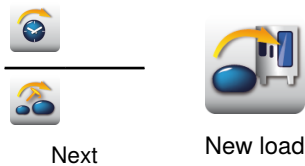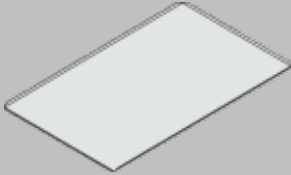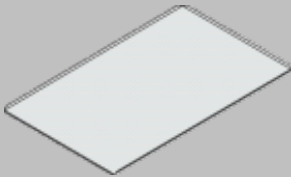
Choose a lighter browning for marinated products.
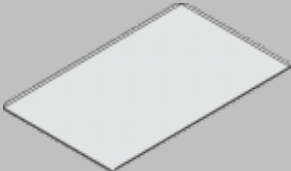
rare   well done

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

Pan Fried

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Rissoles; burgers	3x 6 pc.	6x 10 pc.	6x 20 pc.	10x 10 pc.	10x 20 pc.	20x 10 pc.	20x 20 pc.

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

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Pork fillet; medallions	4x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

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

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

Pan Fried

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Meat balls; sausage	4x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

Accessories	Settings
Roasting and baking tray	thin — thick light — dark short — long

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

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
English breakfast	3x 1 kg	5x 3.3 lb. 5x 1.5 kg	5x 6.6 lb. 5x 3 kg	8x 3.3 lb. 8x 1.5 kg	8x 6.6 lb. 8x 3 kg	16x 3.3 lb. 16x 1.5 kg	16x 6.6 lb. 16x 3 kg kg
Satay; Japanese kebabs (Yakatori)	3x1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

Accessories	Settings
Grill and pizza tray	thin — thick light — dark short — long

Pan Fried

☞

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.
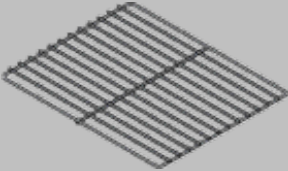
Preheat	Load	Set CT	Steaming	Score

Pan fried	Crisp	Hold	Continue with Transfer

Cooking Parameters

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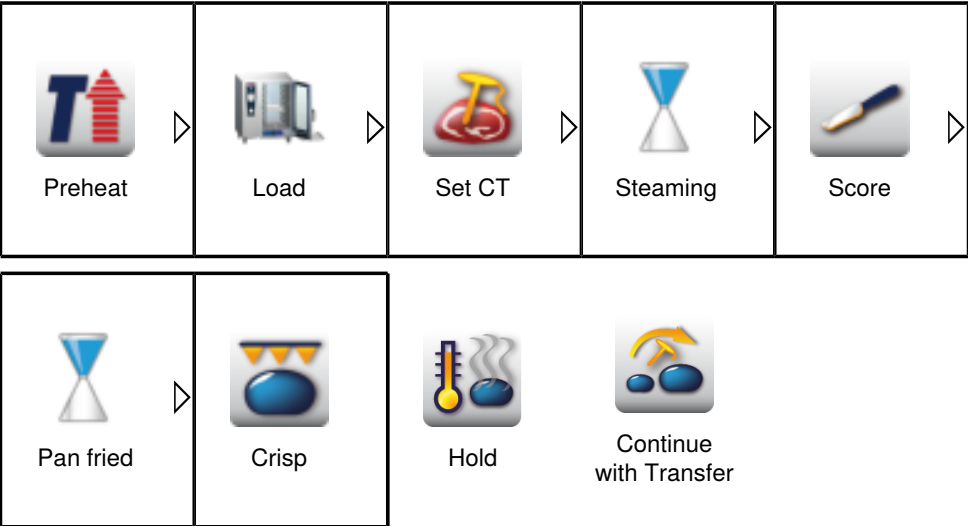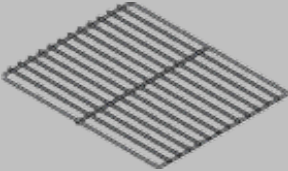
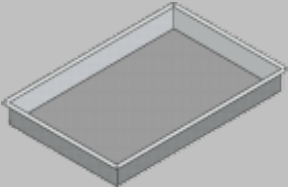Choose a lighter searing setting for cured roast with crackling or honey-marinated pork.

rare   well done

Select "rare" for cured baked ham. "Well done" for belly of pork, roast pork, suckling pig, knuckle of veal, and pork.

Roast with Crackling

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Roast with crackling (shoulder of pork); belly of pork; knuckle of pork	2x 3 kg	3x 13.2 lb. 3x 6 kg	3x 26.4 lb. 3x 12 kg	5x 13.2 lb. 5x 6 kg	6x 26.4 lb. 6x 12 kg	10x 13.2 lb. 10x 6 kg	10x 26.4 lb. 10x 12 kg

Accessories

Grid

Settings

light   dark

rare   well done

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Cured roast with crackling (shoulder of pork)	2x 3 kg	3x 13.2 lb. 3x 6 kg	3x 26.4 lb. 3x 12 kg	5x 13.2 lb. 5x 6 kg	6x 26.4 lb. 6x 12 kg	10x 13.2 lb. 10x 6 kg	10x 26.4 lb. 10x 12 kg

Accessories

Grid

Settings

light   dark

rare   well done

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Sweet and sour belly of pork	2x 3 kg	3x 8.8 lb. 3x 4 kg	3x 17.6 lb. 3x 8 kg	5x 8.8 lb. 5x 4 kg	5x 17.6 lb. 5x 8 kg	10x 8.8 lb. 10x 4 kg	10x 17.6 lb. 10x 8 kg

Accessories

granite-enamelled tray

Settings

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.
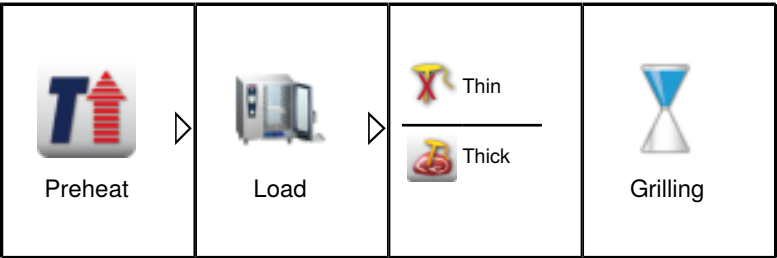
Roast with Crackling

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

Preheat	Load	Thin / Thick	Grilling

Options

Next

Cooking Parameters

thin ——— thick

Select "thin" when the meat is less than 3/4 inch (2 cm) thick.

light ——— dark

short ——— long

thin ——— thick

Select "thick" when the meat is more than 3/4 inch (2 cm) thick.

light ——— dark

Choose a lighter browning for marinated products.
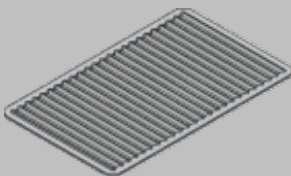
rare ——— well done

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

Grill

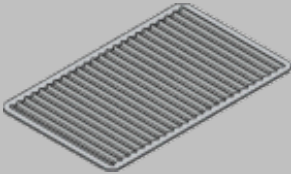| Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Rump steak; beef tournedos	3x 4 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.
Beef kebabs	3x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg
Top sirloin	3x 4 pc.	3x 6 pc.	3x 12 pc.	5x 6 pc.	5x 12 pc.	10x 6 pc.	10x 12 pc.

Accessories	Settings
 Diamond and grill grate	thin ▬▬▬ thick light ▬▬▬ dark rare ▬▬▬ well done

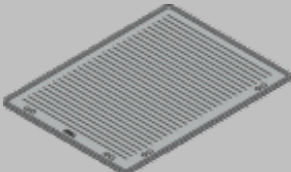| Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Rack of lamb; fillet steaks	3x 1 kg	3x 17.6 lb. 3x 8 kg	3x 35.2 lb. 3x 16 kg	5x 17.6 lb. 5x 8 kg	5x 35.2 lb. 5x 16 kg	10x 17.6 lb. 10x 8 kg	10x 35.2 lb. 10x 16 kg

Accessories	Settings
 CombiGrill® grid	thin ▬▬▬ thick 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	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Pork loin steak; pork neck steak; veal steak	4x 4 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.

Accessories	Settings
  CombiGrill® grid	thin — thick light — dark rare — well done

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

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Pork chops; filet mignon	3x 1 kg	3x 33 lb. 3x 15 kg	3x 66.1 lb. 3x 30 kg	5x 33 lb. 5x 15 kg	5x 66.1 lb. 5x 30 kg	10x 33 lb. 10x 15 kg	10x 66.1 lb. 10x 30 kg
Meat kebabs/ satay; baby beef; flank steak	3x 1	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

Accessories	Settings
  Grill and pizza tray	thin — thick light — dark short — long

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

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, goose, and duck. Rind and skin become crispy after the subsequent crisping process.

Preheat	Load	Set CT	Sear	Cool

Cook	Rest+ Hold

Options

Crisp
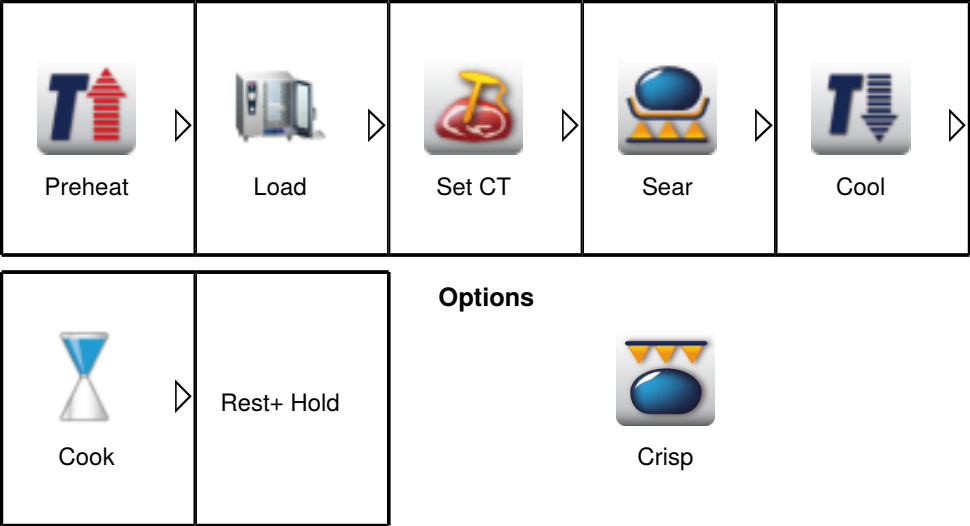
Overnight Roasting

Cooking Parameters

 without — high
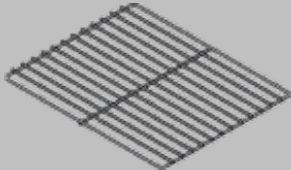
Select "without" for products that have already been seared or ones that are not to color. Select the medium setting for roast beef, leg of lamb, beef joint, or knuckle of pork.
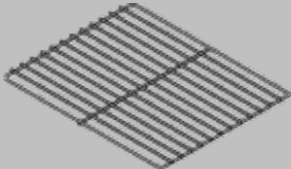
 rare — well done

Select "rare" for leg of lamb, roast beef, fore rib; Select "well done" for roast pork and beef, knuckle of pork, breast of veal, whole ducks, and geese.

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

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Boned leg of lamb; roast beef; fore rib	2x 4 kg	3x 13.2 lb. 3x 6 kg	3x 26.4 lb. 3x 12 kg	5x 13.2 lb. 5x 6 kg	6x 26.4 lb. 6x 12 kg	10x 13.2 lb. 10x 6 kg	10x 26.4 lb. 10x 12 kg

Accessories	Settings
Grid	without — high rare — well done

Note With roast beef, you will get the best result using a resting phase under 12 hours.

Overnight Roasting

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Roast pork; roast beef; breast of veal, stuffed; knuckle of pork; belly of pork; roast with crackling	2x 3 kg	3x 13.2 lb. 3x 6 kg	3x 26.4 lb. 3x 12 kg	5x 13.2 lb. 5x 6 kg	6x 26.4 lb. 6x 12 kg	10x 13.2 lb. 10x 6 kg	10x 26.4 lb. 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 graniteenamelled 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.

Preheat	Load	Thin / Thick	Pan fried

Options

Next

New load
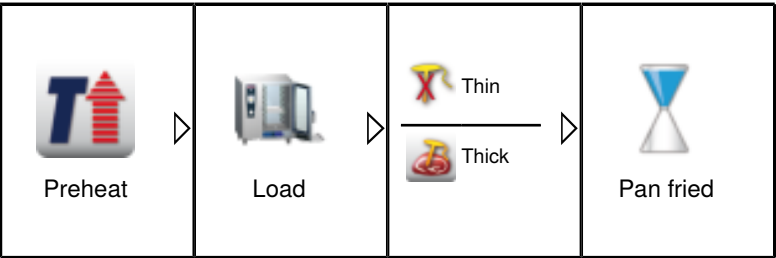
Cooking Parameters

thin — thick

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

light — dark

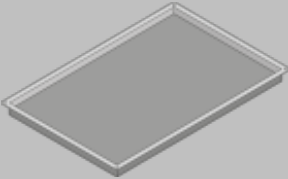Choose your personal preferred result from "light" to "dark".

short — long

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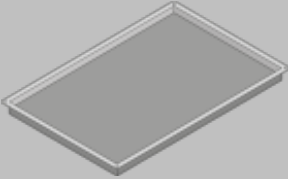
Select "thick" for products such as cordon bleu and breaded pork chops.

light — dark

rare — well done

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

Breaded

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Escalope of veal; grilled vegetables, escalope of pork	4x 4 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.

Accessories	Settings
Granite enameled container, 3/4" deep	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	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Cordon bleu; pork chop; veal cutlet, breaded	4x 4 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.

Accessories	Settings
Granite enameled container, 3/4" deep	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 clarified 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 3/4 inch (2cm) thick.
To cook a further batch, please select "new load".

Overnight Soft Cooking

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 aitchbone, casserole meat, smoked loin of pork, and ham.

| Load | | Set CT | | Boiling | | Rest+ Hold |

Cooking Parameters

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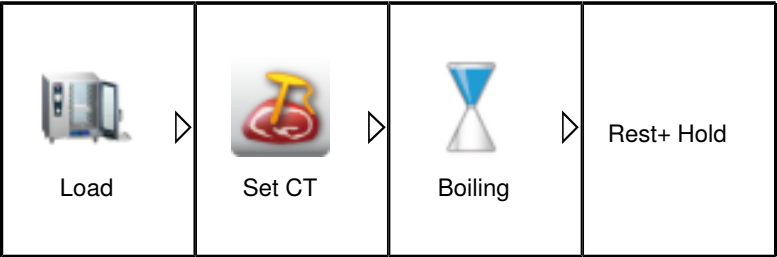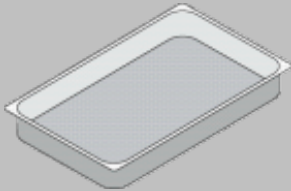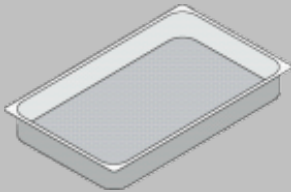
You will get an even more tender result by using "gentle", the cooking time is extended. Select "fast" for beef.

rare   well done
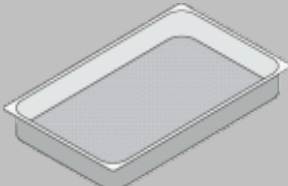
Select "well done" for beef.

Overnight Soft Cooking

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Aitchbone; brisket; pork hock; tongue; calf's head; belly of pork; meat stew	2x 4 kg	3x 13.2 lb. 3x 6 kg	3x 26.4 lb. 3x 12 kg	5x 13.2 lb. 5x 6 kg	6x 26.4 lb. 6x 12 kg	10x 13.2 lb. 10x 6 kg	10x 26.4 lb. 10x 12 kg

Accessories	Settings
CNS container	gentle ——— fast rare ——— well done

Note Select delta-T "fast" for beef.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Spare ribs	4x 1,5 kg	6x 6.6 lb. 6x 3 kg	6x 13.2 lb. 6x 6 kg	10x 6.6 lb. 10x 3 kg	10x 13.2 lb. 10x 6 kg	20x 6.6 lb. 20x 3 kg	20x 13.2 lb. 20x 6 kg
Smoked loin of pork	2x 3 kg	3x 13.2 lb. 3x 6 kg	3x 26.4 lb. 3x 12 kg	5x 13.2 lb. 5x 6 kg	6x 26.4 lb. 6x 12 kg	10x 13.2 lb. 10x 6 kg	10x 26.4 lb. 10x 12 kg
Boiled ham	2x 1 pc.	2x 2 pc.	2x 4 pc.	3x 2 pc.	3x 4 pc.	6x 2 pc.	6x 4 pc.
Veal; pork shoulder	2x 3 kg	3x 11 lb. 3x 5 kg	3x 22 lb. 3x 10 kg	5x 11 lb. 5x 5 kg	3x 22 lb. 5x 10 kg	10x 11 lb. 10x 5 kg	3x 22 lb. 10x 10 kg

Accessories	Settings
CNS container	gentle ——— fast rare ——— well done

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

Overnight Soft Cooking

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Clear stock 4" deep (100 mm), GN	3x 4 l	3x 2.1 gal. 3x 8 l	3x 4.2 gal. 3x 16 l	5x 2.1 gal. 5x 8 l	5x 4.2 gal. 5x 16 l	10x 2.1 gal. 10x 8 l	10x 4.2 gal. 10x 16 l

Accessories	Settings

Accessories

CNS container

Settings

ΔT

gentle   fast

rare   well done

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

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

After the core temperature has been reached, the unit automatically changes to a hold phase.
Different pieces of meat which are to be cooked to the same degree can be cooked in one load. Aitchbone together with brisket, pork hock, tongue, calf's head, and belly of pork. The pieces of meat may also be of different sizes. Insert the core temperature probe into the smallest piece of meat and plan a sufficiently long hold phase so that the larger products also reach the required core temperature.

Braise

For all typical braising dishes such as roulades, pickled beef or osso bucco, 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".

Preheat	Load	Thin <hr>Thick	Sear	Add liquid

Braise	Rest+ hold	Finishing	Continue with time

Cooking Parameters

thin   thick
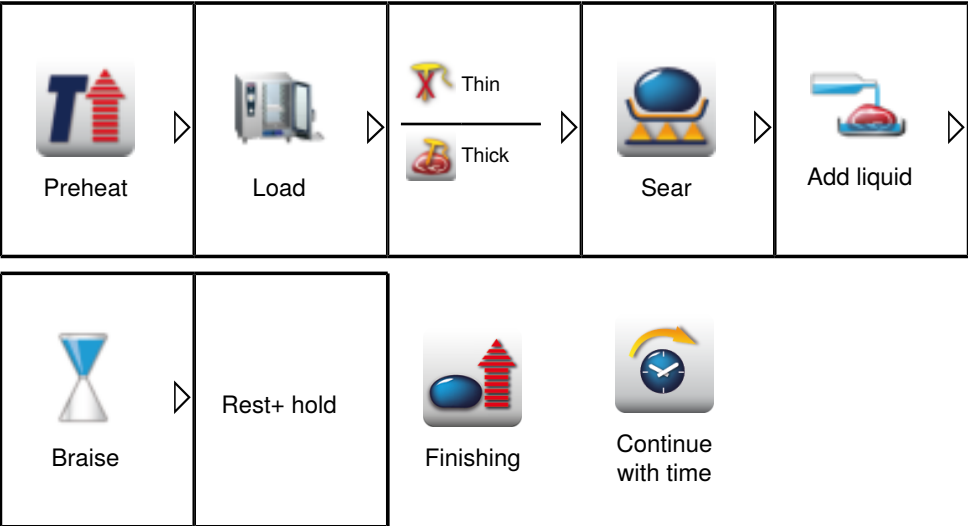
Select "thin" for goulash or stew.

without   high

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

short   long

Enter the required cooking time.

thin   thick
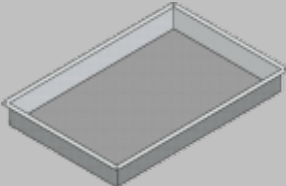
Select "thick" for roulades, pickled beef or osso bucco.

without   high

Braise

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Lamb shank	2x 6 pc.	3x 10 pc.	3x 20 pc.	5x 10 pc.	5x 20 pc.	10x 10 pc.	10x 20 pc.
Braised beef; pickled beef	2x 3 kg	3x 13.2 lb. 3x 6 kg	3x 26.4 lb. 3x 12 kg	5x 13.2 lb. 5x 6 kg	6x 26.4 lb. 6x 12 kg	10x 13.2 lb. 10x 6 kg	10x 26.4 lb. 10x 12 kg
Roulades 180 g	2x 8 pc.	3x 24 pc.	3x 48 pc.	5x 24 pc.	5x 48 pc.	10x 24 pc.	10x 48 pc.
Osso bucco	4x 4 pc.	6x 8 pc.	6x 16 pc.	10x 8 pc.	10x 16 pc.	20x 8 pc.	20x 16 pc.
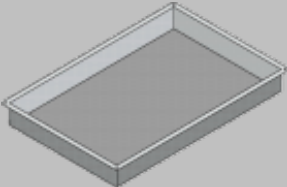
Accessories	Settings
Granite-enamelled container	thin — thick without — high

Note   When you select the setting "sear" "without", please add liquid before you start the cooking process. With all other searing settings, the **SelfCookingCenter® 5 Senses** will request you to add liquid.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Goulash, stew	2x 3 kg	3x 11.0lb. 3x 5 kg	3x 22.0lb. 3x 10 kg	5x 11.0lb. 5x 5 kg	5x 22.0lb. 5x 10 kg	10x 11.0lb. 10x 5 kg	10x 22.0lb. 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.

Soft Cooking

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

Load	Set CT	Boiling

Options

Hold	Continue with transfer	New load

Cooking Parameters

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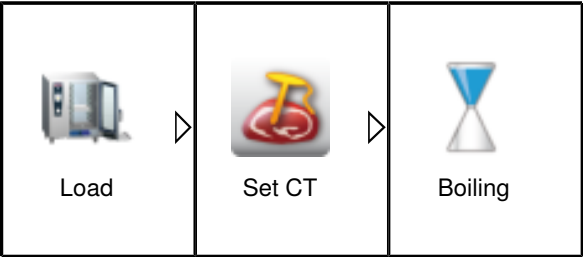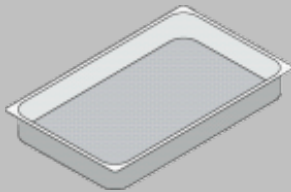
You will get an even more tender result by using "gentle", the cooking time is extended.

rare   well done

Select "rare" poached fillet of veal, "well done" is used for aitchbone.

Soft Cooking
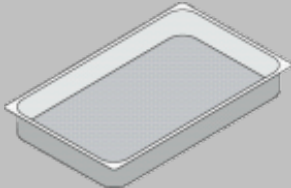
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Aitchbone, brisket	2x 3 kg	3x 13.2 lb. 3x 6 kg	3x 26.4 lb. 3x 12 kg	5x 13.2 lb. 5x 6 kg	6x 26.4 lb. 6x 12 kg	10x 13.2 lb. 10x 6 kg	10x 26.4 lb. 10x 12 kg
Tongue, calf's head, meat stew, belly of pork	2x 3 kg	3x 11.0 lb. 3x 5 kg	3x 22.0 lb. 3x 10 kg	5x 11.0 lb. 5x 5 kg	5x 22.0 lb. 5x 10 kg	10x 11.0 lb. 10x 5 kg	10x 22.0 lb. 10x 10 kg

Accessories

Settings

![gentle — fast]

ΔT gentle ———————— fast

![rare — well done]

rare ———————— well done

CNS container

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

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

Accessories

Settings

ΔT gentle ———————— fast

rare ———————— well done

Container, stainless steel 4" deep (100 mm)

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

Soft Cooking

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Cured ham, neck, pork hock	2x 3 kg	3x 13.2 lb. 3x 6 kg	3x 26.4 lb. 3x 12 kg	5x 13.2 lb. 5x 6 kg	6x 26.4 lb. 6x 12 kg	10x 13.2 lb. 10x 6 kg	10x 26.4 lb. 10x 12 kg
Boiled ham	1x 1 kg	2x 2 pc.	2x 4 pc.	3x 2 pc.	3x 4 pc.	6x 2 pc.	6x 4 pc.
Veal; pork shoulder	2x 3 kg	3x 11.0 lb. 3x 5 kg	3x 22.0 lb. 3x 10 kg	5x 11.0 lb. 5x 5 kg	5x 22.0 lb. 5x 10 kg	10x 11.0 lb. 10x 5 kg	10x 22.0 lb. 10x 10 kg
Terrines	2x 3 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

Accessories	Settings

Container, stainless steel 4" deep (100 mm)

gentle — fast

rare — well done

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.

	▷		▷		▷	
Preheat		Load		Set CT		Baking

Options

Moistening	Slow	New load	Continue with transfer

Cooking Parameters

light   dark

rare   well done
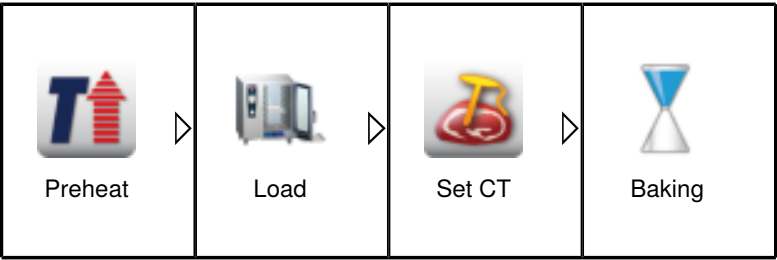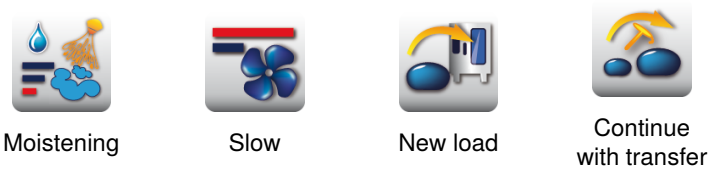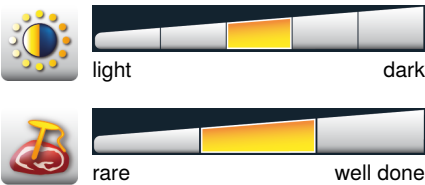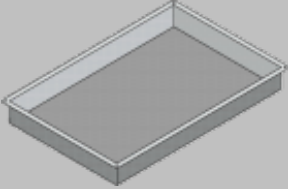
Three different moisturing levels can be selected. Moisturing is carried out through the moisturing nozzle in the ratio 1 second pulse/10 seconds pause.
Level 1: 30 seconds moisturing for products which require some humidity at the beginning, e.g. yeast pastries, cream puffs, cookies, bread rolls, baguettes, 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.
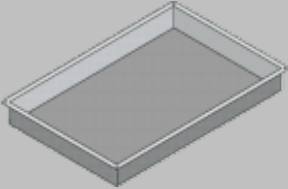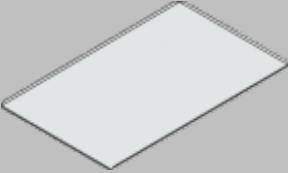
Meat in Pastry

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Smoked loin of pork in a bread crust	2x 3 kg	3x 8.8 lb. 3x 4 kg	3x 17.6 lb. 3x 8 kg	5x 8.8 lb. 5x 4 kg	5x 17.6 lb. 5x 8 kg	10x 8.8 lb. 10x 4 kg	10x 17.6 lb. 10x 8 kg

Accessories	Settings
Granite-enamelled container	light ▬ dark rare ▬ well done

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Ham in a bread crust; Beef Wellington	2x 2 pc.	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.

Accessories	Settings
Granite-enamelled container	light ▬ dark rare ▬ well done

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Fish in puff pastry	3x 2/3 GN	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN

Accessories	Settings
Roasting and baking tray	light ▬ dark rare ▬ well done

Blanch/Simmer

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

| Preheat | ▷ | Load | ▷ | Thin ─────── Thick | ▷ | Broths |
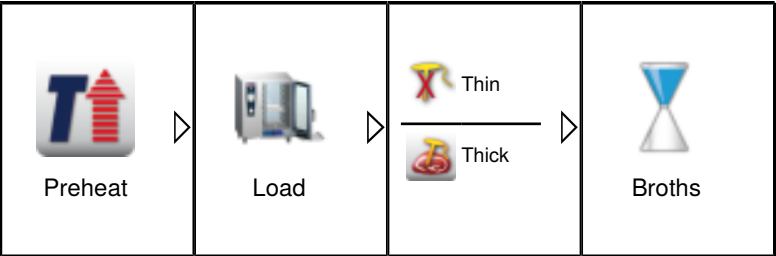
Options

| Continue with Time | Continue with Reinsertion | New Load |

Cooking Parameters

thin   thick
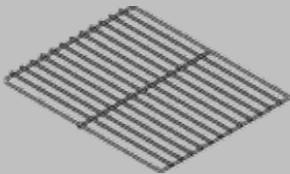
For a diameter less than 3/4 inch (2 cm) select "thin".

low   high

short   long

thin   thick
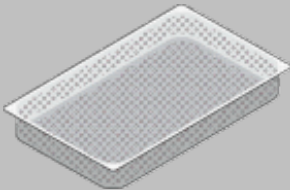
From a diameter of 3/4 inch (2 cm) select "thick".

medium   well done

Blanch/Simmer

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Boiled sausage products, such as Jagdwurst (spicy beef and pork sausage), Bierwurst (Bavarian cooked and smoked sausage), Gelbwurst (Bavarian pork and veal sausage) in natural or artificial casing	according to size pc.	according to size pc.	according to size pc.	according to size pc.	according to size pc.	according to size pc.

Accessories

Grid

Settings

thin — thick

medium — well done

Note Please use a grid and hooks to hang the sausages. The sausages should not be touched during cooking.

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
White sausage (Bavarian veal sausage)	according to size pc.	according to size pc.	according to size pc.	according to size pc.	according to size pc.	according to size pc.

Accessories

CNS container, perforated

Settings

thin — thick

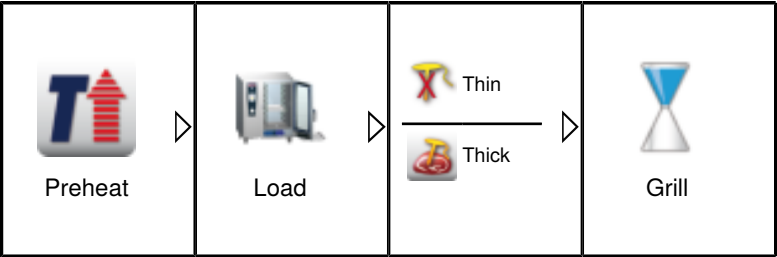low — high

short — long

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.

		Thin	
		Thick	
Preheat	Load		Roast

Cooking Parameters

	thin _____ thick			thin _____ thick
With a meat thickness under 3/4 inch (2 cm), select "thin".			With a meat thickness from 3/4 inch (2 cm), select "thick".	
	light _____ dark			light _____ dark
	short _____ long			rare _____ well done
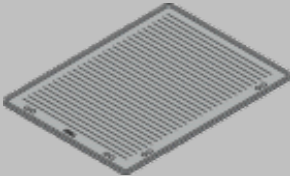
After the preheat phase is complete, the appliance automatically switches to iLevelControl.

iLC Pan Fried

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
English breakfast	5x 1 kg	5 x 3.3 lb. 5 x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	8 x 3.3 lb. 8 x 1.5 kg	16x 3.3 lb. 16x 1.5 kg	16x 3.3 lb. 16x 1.5 kg	32x 3.3 lb. 32x 1.5 kg
Satay skewers; Japanese grilled skewers (Yakatori)	4x 1 kg	5 x 3.3 lb. 5 x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	8 x 3.3 lb. 8 x 1.5 kg	16x 3.3 lb. 16x 1.5 kg	16x 3.3 lb. 16x 1.5 kg	32x 3.3 lb. 32x 1.5 kg

Accessories	Settings

Grill and pizza tray

thin ─────── thick

light ─────── dark
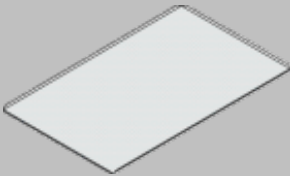
short ─────── long

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Meatballs; sausage	4x 1 kg	5 x 3.3 lb. 5 x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	8 x 3.3 lb. 8 x 1.5 kg	16x 3.3 lb. 16x 1.5 kg	16x 3.3 lb. 16x 1.5 kg	32x 3.3 lb. 32x 1.5 kg

Accessories	Settings

Roasting and baking sheet

thin ─────── thick

light ─────── dark

short ─────── long

iLC Grill

Suitable for grilling meat in à la carte service or for production. Here you work on a rolling basis with iLevelControl.
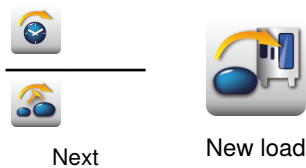You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.

| Preheat | Load | Thin / Thick | Grill |

Cooking Parameters

thin   thick

With a meat thickness under 3/4 inch (2 cm), select "thin".

light   dark

short   long

thin   thick

With a meat thickness from 3/4 inch (2 cm), select "thick".

light   dark

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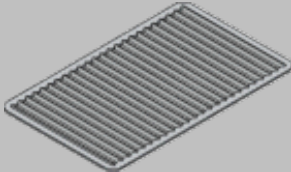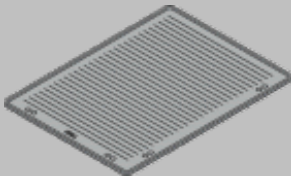
After the preheat phase is complete, the appliance automatically switches to iLevelControl.

iLC Grill

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

Accessories	Settings
 GriddleGrid	thin — thick light — dark rare — well done

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Lamb cutlets; mignons	3x 10 pc.	3x 15 pc.	3x 30 pc.	5x 15 pc.	5x 30 pc.	10x 15 pc.	10x 30 pc.
Piccole grigliate; meat skewers / satay	3x 1 kg	5 x 3.3 lb. 5 x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	8 x 3.3 lb. 8 x 1.5 kg	16x 3.3 lb. 16x 1.5 kg	16x 3.3 lb. 16x 1.5 kg	32x 3.3 lb. 32x 1.5 kg

Accessories	Settings
 Grill and pizza tray	thin — thick light — dark short — long

Fish

Pan Fried	All types of fish, with or without skin, marinaded 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.
Poached	Recommended for fish or shellfish of all kinds, whole or filleted. Also suitable for the production of fine fish terrines.
Grill	All types of fish, with or without skin, are grilled very succulent and crispy, for example salmon fillet or steak, whole trout, or fillet of perch.
Breaded	Breaded fish of all kinds, such as pollack, fish fingers or breaded plaice become crispy, golden brown, and succulent.
Octopus	Suitable for especially tender octopus and cuttlefish.
Fish in Pastry	For the classic preparation of fish in pastry.
iLC Pan Fried	Suitable for roasting fish in à la carte service or for production. Here you work on a rolling basis with iLevelControl.
iLC Grill	Suitable for grilling fish in à la carte service or for production. Here you work on a rolling basis with iLevelControl.
iLC Poached	Suitable for steaming fish in à la carte service or for production. Here you work on a rolling basis with iLevelControl.

Scan and Enjoy the Video

Pan Fried Fish

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.
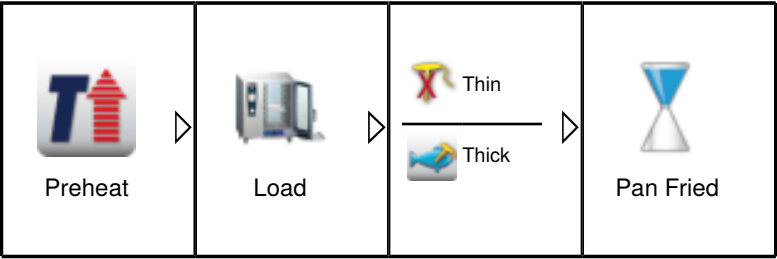
Preheat	Load	Thin Thick	Pan Fried

Options

Next

New load

Cooking Parameters

thin   thick

Select "thin" 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 3/4 inch (2 cm).

light   dark

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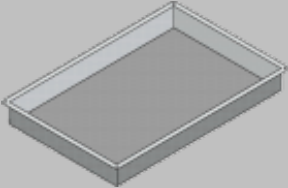
rare   well done

Select "rare" for tuna and thicker scallops. Select "well done" for whole fishes.
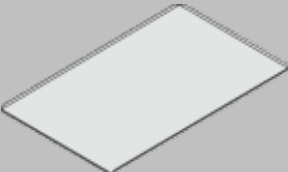
Pan fried

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Salmon steak	4x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

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

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Trout; sea bass; sea bream	4x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

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

Pan fried

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Pesce al forno; trout with a herb crust; marinated fish	4x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

Accessories	Settings

Container, granite enamelled 20 mm	thin — thick
	  light — dark
	  rare — well done

Note

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Diced salmon; red mullet fillet; giant prawns; fish kebabs; sardines; herrings; thin fish fillets; tilapia fillets	4x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

Accessories	Settings

Roasting and baking tray	thin — thick
	  light — dark
	  short — long

Pan fried

The best roasting results are obtained if you brush the fish with oil or clarified butter first. This is particularly important if you want to coat the fish with flour.
If you place the fish on julienned vegetables and deglaze with a little white wine or rice wine after baking, the resulting stock will make a wonderful sauce.
When using whole fish, please make sure you insert the core temperature probe at a thick spot close to the spine of the fish.
Giant prawns with shell are particularly aromatic and succulent if you inject a soft, aromatic butter mixture under the scored shell after washing, and then chill the giant prawns. The butter melts during the frying process and seasons the giant prawns "from the inside".
For fish kebabs, place the wooden skewers in water for a short time to prevent them burning.
To cook a further batch, please select "new load".

Poached

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

Preheat	Load	Thin / Thick	Steaming

Options

Next

New load

Cooking Parameters

thin ——————— thick
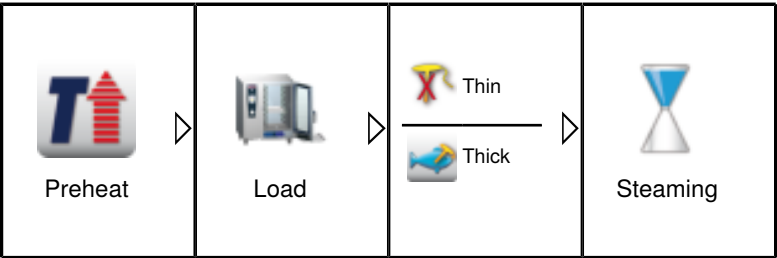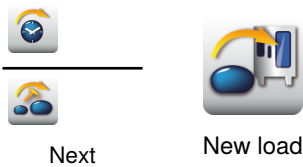
Select "thin" for trout roulades, rolled sole and turbot fillet under 3/4 inch (2 cm).

short ——————— long

thin ——————— thick
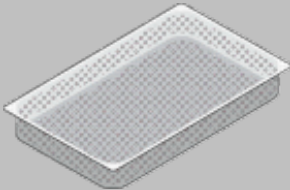
Select "thick" for whole fish, thick fillet pieces and terrines.
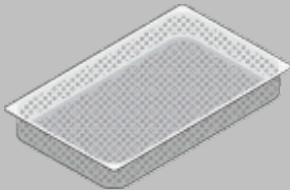
rare ——————— well done

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

Poached
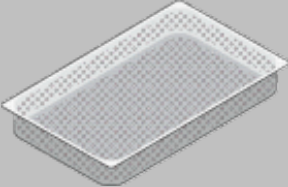
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Salmon fillet; cod fillet; trout roulades, turbot	6x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

Accessories	Settings

Perforated container

thin   thick

rare   well done
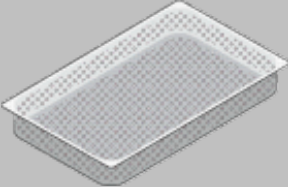
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Whole fish as a centrepiece	6x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg
Pollack; carp fillet; fish terrines; rolled sole	6x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 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.

Poached

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Mussels; clams	6x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

Accessories	Settings
	thin ——————— thick
	short ——————— long
Perforated container	

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Calamari; seafood cocktail, frozen; prawns	6x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

Accessories	Settings
	thin ——————— thick
	short ——————— long
Perforated container	

Note Ideal for producing salads or antipasti. You can select the cooking time exactly to the minute using the "thin" setting. The core temperature probe does not have to be set. You can extend the cooking time exactly to the minute using "next".

For terrines or timbales, use the positioning aid to insert the CT probe vertically into the middle of the mould from above.
If you add white wine and light-colored 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 centerpiece, 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.
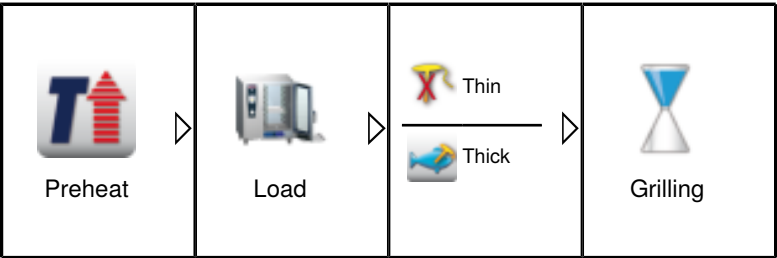
| Preheat | Load | Thin / Thick | Grilling |

Options

Next

Cooking Parameters

thin — thick

Select "thin" 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 such as sea bream, salmon steaks, monk fish, and thicker fillet pieces over 3/4 inch (2 cm).
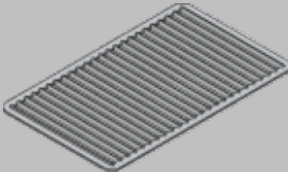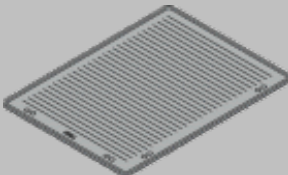
light — dark

Select "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. Select "well done" for whole fishes.

Grill

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Salmon cutlet; monk fish; halibut	3x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

Accessories	Settings

CombiGrill® grid	thin — thick
	  light — dark
	  rare — well done

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

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Scallops; giant prawns with / without shell; fillet of Dover sole; tuna steak; swordfish steak	3x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

Accessories	Settings

Grill and pizza tray	thin — thick
	  light — dark
	  short — long

Note You can select the cooking time exactly to the minute using the "thin" setting. The core temperature probe does not have to be set. You can extend the cooking time exactly to the minute using "next". A minimum thickness of 1 1/5 inch (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, goldenbrown, and succulent.

Preheat	Load	Thin / Thick	Pan fried

Options

Next

New load

Cooking Parameters

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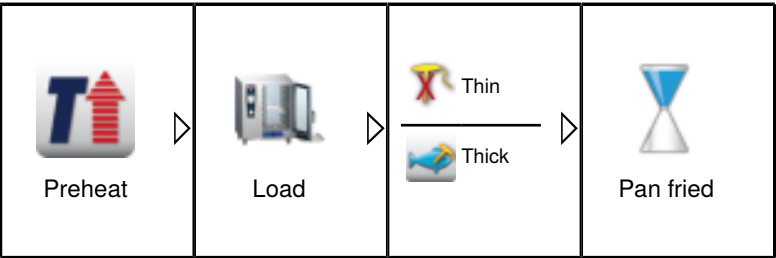
Select "thin" for fish fingers, thinner pollack fillet and breaded sole goujons.

	light dark

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

	short long

	thin thick
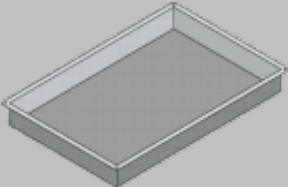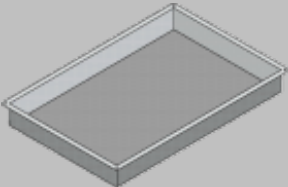
Select "thick" for breaded plaice and other thicker fish pieces over 3/4 inch (2 cm).

	light dark

	rare well done

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

Breaded
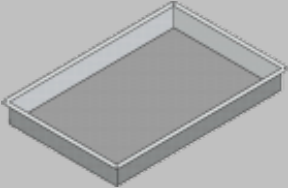
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Pollack fillet; ocean perch fillet; plaice, whole	4x 4 pc.	6x 1.5 pc.	6x 3 pc.	10x 1.5 pc.	10x 3 pc.	20x 1.5 pc.	20x 3 pc.

Accessories	Settings
Granite-enamelled container	thin — thick
	light — dark
	rare — well done

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Pike-perch with crust; perch in herb breadcrumbs; hoki fillet in coconut breadcrumbs	4x 4 pc.	6x 1.5 pc.	6x 3 pc.	10x 1.5 pc.	10x 3 pc.	20x 1.5 pc.	20x 3 pc.

Accessories	Settings
Granite-enamelled container	thin — thick
	light — dark
	rare — well done

Note Use the low browning level for fish with breadcrumb mixtures containing desiccated coconut, nuts, or herbs. Different sized products can be cooked in a single load. Simply use the "next/ move" function; to do this, transfer the core temperature probe from the smallest to the next larger product.

Breaded

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Fish nuggets; fish fingers; sole goujons, breaded	3x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

Accessories

Granite-enamelled container

Settings

thin — thick

light — dark

short — long

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

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.
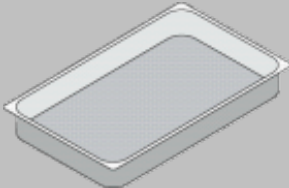
Octopus

Suitable for octopus, pulpo, and squid.

Preheat	▷	Load	▷	Set CT	▷	Steaming

Cooking Parameters

well done — well done + tender

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Squid; octopus; pulpo	2x 2 kg	3x 6.6 lb. 3x 3 kg	3x 13.2 lb. 3x 6 kg	5x 6.6 lb. 5x 3 kg	5x 13.2 lb. 5x 6 kg	10x 6.6 lb. 10x 3 kg	10x 13.2 lb. 10x 6 kg

Accessories

CNS container

Settings

well done — well done + tender

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.

Preheat	Load	Bake	Chill	Bake
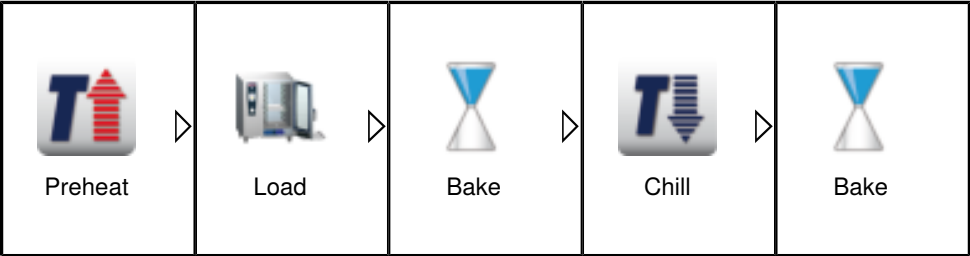
Options

Humidification   Rest
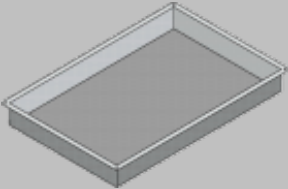
Cooking Parameters

light   dark

juicy   well done

Fish in Pastry

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Salmon trout; zander; sea bass	4 pc.	9 pc.	18 pc.	15 pc.	30 pc.	30 pc.	60 pc.

Accessories	Settings
Container, granite-enamelled, 3/4 inch (20 mm)	light — dark juicy — well done

Note   The actual load quantity depends on the size of the fish used.

iLC Pan Fried

Suitable for roasting fish in à la carte service or for production. Here you work on a rolling basis with iLevelControl.
You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.

		Thin	
Preheat	Load	Thick	Roast

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 3/4 inch (2 cm).

 light — dark

 juicy — well done
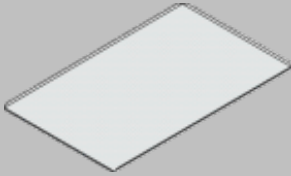
After the preheat phase is complete, the appliance automatically switches to iLevelControl.

iLC Pan Fried

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Salmon chunks; fillet of red mullet; king prawns; fish skewers; sardines; herring; think fish fillets; tilapia fillet	4x 1 kg	5 x 3.3 lb. 5 x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	8 x 3.3 lb. 8 x 1.5 kg	16x 3.3 lb. 16x 1.5 kg	16x 3.3 lb. 16x 1.5 kg	32x 3.3 lb. 32x 1.5 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.

Preheat		Load		Thin / Thick		Grill

Cooking Parameters

	thin — thick			thin — thick	

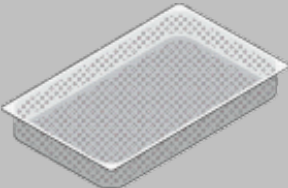Select "thin" for trout and fillets of plaice, scallops, and prawns for example.

Select "thick" for whole fish and thicker fish fillets over 3/4 inch (2 cm).

	light — dark			light — dark	
	short — long			juicy — well done	

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

iLC Grill
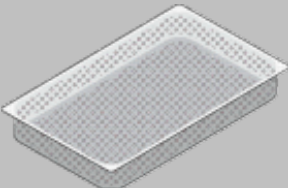
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Scallops; king prawns with/ without shell; fillet of sole; tuna steak; swordfish steak	3x 1 kg	5 x 3.3 lb. 5 x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	8 x 3.3 lb. 8 x 1.5 kg	16x 3.3 lb. 16x 1.5 kg	16x 3.3 lb. 16x 1.5 kg	32x 3.3 lb. 32x 1.5 kg

Accessories

Grill and pizza tray

Settings

thin   thick

light   dark

short   long

Note   For tuna and swordfish, a minimum thickness of 1.18 inch (3 cm) is recommended.

iLC AI vapor

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.

		Thin	
Preheat	**Load**	Thick	**Steaming**

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 3/4 inch (2 cm).

low ——————— high

juicy ——————— well done

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

iLC AI vapor

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Mussels; clams	6x 1 kg	6 x 3.3 lb. 6x 1.5 kg	12x 3.3 lb. 12x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	40x 3.3 lb. 40x 1.5 kg

Accessories

CNS container, perforated

Settings

	thin	thick
	low	high
	short	long

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Calamari; seafood cocktail, frozen; prawns	6x 1 kg	6 x 3.3 lb. 6 x 1.5 kg	12x 3.3 lb. 12x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	40x 3.3 lb. 40x 1.5 kg

Accessories

CNS container, perforated

Settings

	thin	thick
	low	high
	short	long

Note Ideal for the production of salads or antipasti. With the "thin" setting, you can select the cooking time to the minute. The core temperature probe does not need to be set. With "continue", you can extend the cooking time by the minute.

Egg Dishes/Dessert
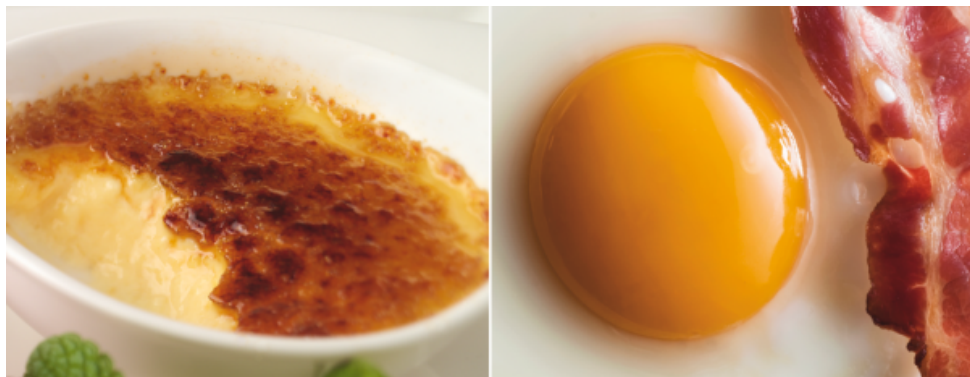
Bake Dessert	For all puddings such as rice pudding, curd, nut, bread, or semolina, which are made of cold or raw ingredients. Also suitable for fresh or frozen strudel and convenience products such as mini pancakes or baked apples.
Scrambled/ Fried Eggs	For cooking scrambled egg, omelettes, tortillas, and fried eggs.
Steam Dessert	Suitable for steamed dumplings, yeast dumplings, and plum pudding as well as other steamed desserts of different sizes.
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 Flan	Suitable for egg garnish, crème brûlée, crème caramel, crema catalana, and flans as well as soft vegetable timbales.
iLC Breakfast	Suitable for pan frying egg dishes for à la carte service or for production. You work on a rolling basis here with iLC.
iLC steam	Suitable for pan frying egg dishes for à la carte service or for production. You work on a rolling basis here with iLC.
iLC bake dessert	Suitable for baking hot desserts in à la carte service, such as tarts, puddings, brownies, small cakes and baked apples. Here you work on a rolling basis with iLevelControl.

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 mini pancakes or baked apples.

Preheat	Load	Thin ——— Thick	Baking
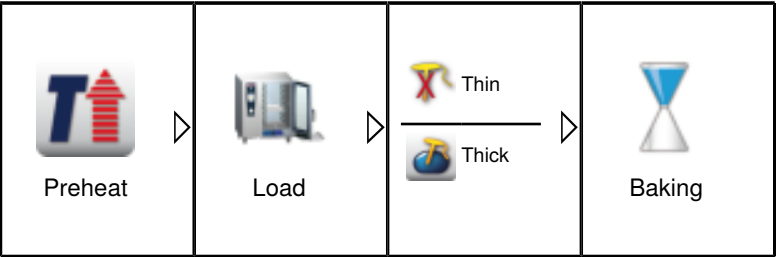
Humidity level	Moisturing	Slow	Continue with Time	New Load

Cooking Parameters

thin — thick

Select "thin" for all pancakes and crepes.

low — high

short — long

thin — thick

Select "thick" for puddings and strudel.
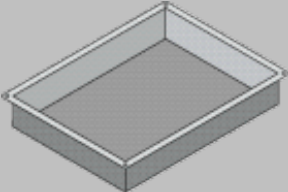
light — dark

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

Bake Dessert

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

Accessories	Settings
Granite-enamelled container, 1 1/2" deep / roasting and baking tray	thin — thick light — dark
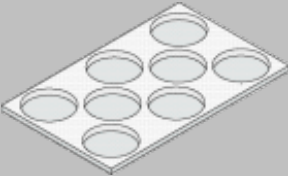
Note You will get a better result for baked apples and strudel if you select humidity level two.

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

Accessories	Settings

Multibaker/container, graniteenamelled 3/4" deep	thin — thick
	  light — dark
	  short — long

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

You can choose moisturing 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 moisturing. 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 dumplings, or convenience dumplings, select humidity level two.

Bake Dessert

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

Scrambled/Fried Eggs

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

Preheat	Load	Thin / Thick	Pan fried

Options

Continue with Time   New Load

Cooking Parameters

thin ———— thick
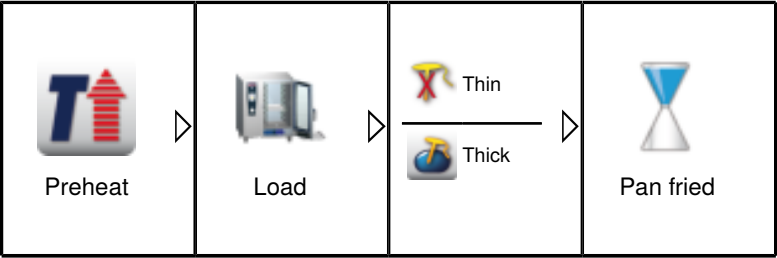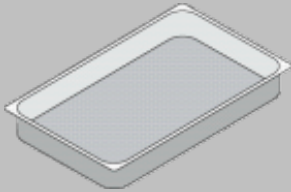
Select "thin" for all fried eggs and omelettes.

light ———— dark

short ———— long

thin ———— thick
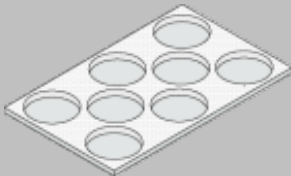
Select "thick" for tortillas and thick scrambled eggs.

light ———— dark

soft ———— firm

Scrambled/Fried Eggs
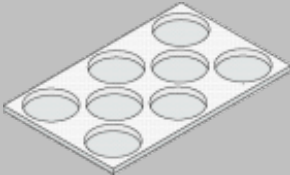
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Scrambled egg	4x 1,5 l	3x 0.7 gal. 3x 3 l	3x 1.6 gal. 3x 6 l	5x 0.7 gal. 5x 3 l	5x 1.6 gal. 5x 6 l	10x 0.7 gal. 10x 3 l	10x 1.6 gal. 10x 6 l

Accessories	Settings
	thin — thick
	light — dark
Containers, stainless steel	soft — hard

Note   Quickly stir through the scrambled egg at the end of the process. This gives the typical scrambled texture.

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

Accessories	Settings
	thin — thick
	light — dark
Multibaker	short — long

Note   Lightly oil the Multibaker.

Scrambled/Fried Eggs

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Omelette, thick	6x 1 kg	6x 17.6 lb. 6x 8 kg	6x 35.2 lb. 6x 16 kg	10x 17.6 lb. 10x 8 kg	10x 35.2 lb. 10x 16 kg	20x 17.6 lb. 20x 8 kg	20x 35.2 lb. 20x 16 kg
Vegetable omelette; ham omelette	6x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg
Potato tortillas in GN	4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

Accessories	Settings

Multibaker

thin — thick

light — dark

soft — firm

Note   Lightly oil the Multibaker 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.

| Load | Thin / Thick | Steaming |
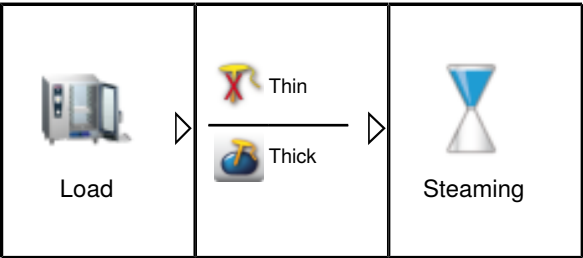
Options

Proving   Continue with Time   New Load

Cooking Parameters

thin   thick

Select "thin" for small products.

low   high

short   long
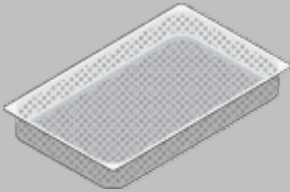
thin   thick

Select "thick" for yeast or steamed dumplings.

Steam Desserts

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

Accessories	Settings
Stainless steel container, CNS, perforated	thin thick

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".

Boiled Eggs

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

Preheat	Load	Steaming
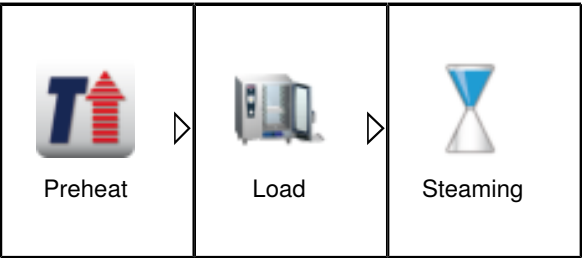
Options

Hold	New Load

Cooking Parameters

soft — hard-boiled

small — large

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Egg, soft, size M	6x 30 pc.	6x 30 pc.	6x 60 pc.	10x 30 pc.	10x 60 pc.	20x 30 pc.	20x 60 pc.

Accessories	Settings
Stainless steel container, CNS, perforated	soft — hard-boiled small — large

Boiled Eggs

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Egg, medium, size M	6x 30 pc.	6x 30 pc.	6x 60 pc.	10x 30 pc.	10x 60 pc.	20x 30 pc.	20x 60 pc.

Accessories	Settings
Stainless steel container, CNS, perforated	soft — hard-boiled small — large

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Egg, hard-boiled, size M	6x 30 pc.	6x 30 pc.	6x 60 pc.	10x 30 pc.	10x 60 pc.	20x 30 pc.	20x 60 pc.

Accessories	Settings
Stainless steel container, CNS, perforated	soft — hard-boiled small — large

Boiled Eggs

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

Accessories	Settings
Muffin and timbale moulds	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 Fruits

For cooking fruits by adding liquid.
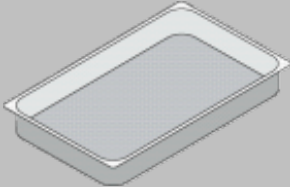
Load	▷ Boiling

Options

Continue
with Time

New Load

Cooking Parameters

short   long

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Fruits with liquid	3x 11 lb. 3x 5 kg	3x 22 lb. 3x 10 kg	6x 11 lb. 5x 5 kg	5x 22 lb. 5x 10 kg	10x 11 lb. 10x 5 kg	10x 22 lb. 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 Flan

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

	▷	
Load		Baking
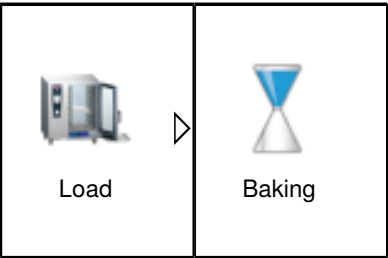
Options

Continue with Time

New Load

Cooking Parameters
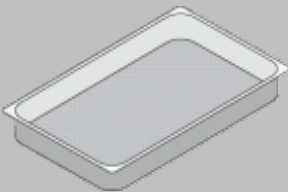
  slow   fast
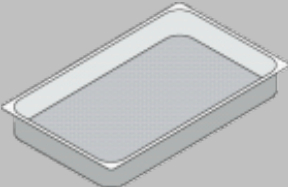
Select "gentle" if you would like a particularly smooth result.
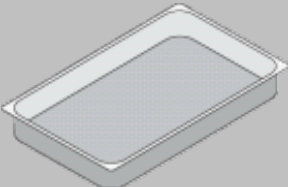
  small   large

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Egg garnish/custard; vegetable custard	4x 1,5 l	6x 0.5 gal. 6x 2 l	6x 1 gal. 6x 4 l	10x 0.5 gal. 10x 2 l	106x 1 gal. 10x 4 l	20x 0.5 gal. 20x 2 l	206x 1 gal. 20x 4 l

Accessories	Settings
  Container, CNS	slow fast small large

Note   To prepare a custard base, mix whole egg with milk in a ratio of 1:1. Season to taste. You can use this method to produce both sweet and savoury custards. We recommend that you cover your container to prevent a skin forming during cooking.

Egg Flan

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Crème caramel; crème brûlée; crema catalana	4x 2/3 GN	3x 2 GN	3x 4 GN	5x 2 GN	5x 4 GN	10x 2 GN	10x 4 GN

Accessories

Settings

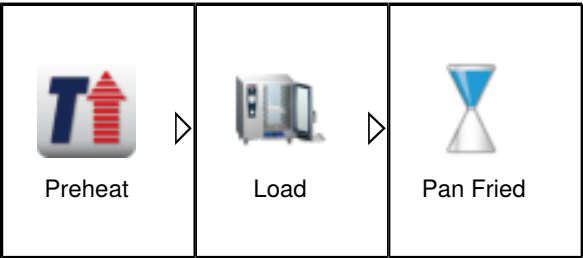slow   fast

small   large

Container, CNS

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Broccoli flan; beetroot flan; potato flan; sweet vanilla flan	4x 2/3 GN	3x 2 GN	3x 4 GN	5x 2 GN	5x 4 GN	10x 2 GN	10x 4 GN

Accessories

Settings

slow   fast

small   large

Container, CNS

Note   You can produce flans with different flavors, such as sweet with chocolate or with fruit. If you select the "gentle" setting, the mixture will not bubble and the result will be particularly uniform. This will greatly increase the cooking time, however.

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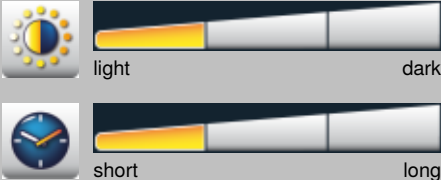
iLC Breakfast
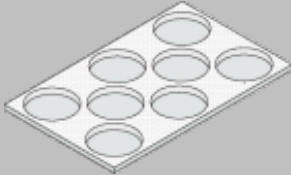
Suitable for pan frying egg dishes for à la carte service or for production. You work on a rolling basis here with iLC.

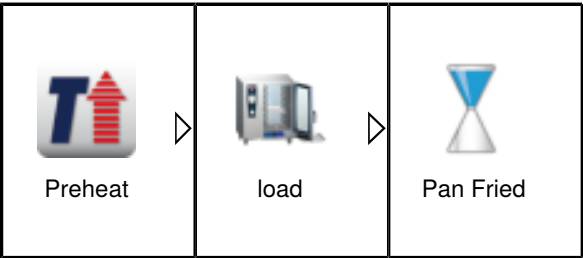|		
Preheat	▷ Load	▷ Pan Fried

Cooking Parameters

 light   dark

 short   long

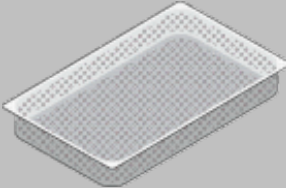After the preheating phase has finished, the unit automatically changes to iLevelControl.

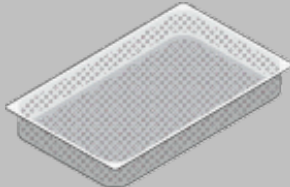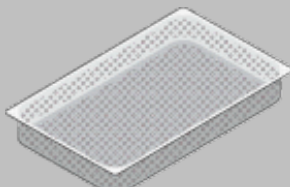| Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Fried egg; thin omelette	4x 5 pc.	6x 8 pc.	6x 16 pc.	10x 8 pc.	10x 16 pc.	20x 8 pc.	20x 16 pc.
Potato tortillas; French toast							

Accessories	Settings
Multibaker	light dark short long
Note Lightly oil the Multibaker.	

iLC Steam

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

Preheat		load		Pan Fried

Cooking Parameters

light   dark

short   long

After the preheating phase has finished, the unit automatically changes to iLevelControl.
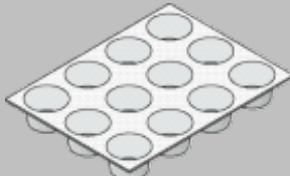
Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Egg, soft, size M	6x 30 pc.	6x 60 pc.	10x 30 pc.	10x 60 pc.	20x 30 pc.	20x 60 pc.

Accessories	Settings
	low high
	short long
Perforated container, stainless steel	

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

Accessories	Settings
	low high

iLC Steam

Perforated container, stainless steel

short   long

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

Accessories

Settings

Perforated container, stainless steel

low   high

short   long

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

Accessories

Settings

Muffin and timbale moulds

low   high

short   long

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

iLC - Bake dessert

Suitable for baking hot desserts in à la carte service, such as tarts, puddings, brownies, small cakes and baked apples. You can choose between a dry (e.g. tart) and humid (e.g. pudding) cooking cabinet climate. You have 5 different browning levels to choose from, and the wheel fan speed can also be regulated. The temperature rises when selecting the browning level. Here you work on a rolling basis with iLevelControl.
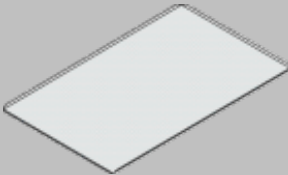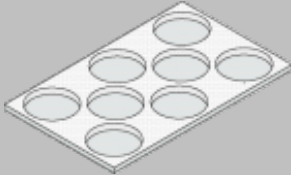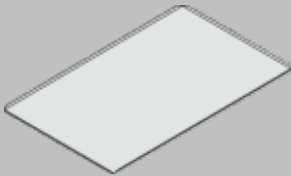
Preheat	▷	load	▷	Baking	▷
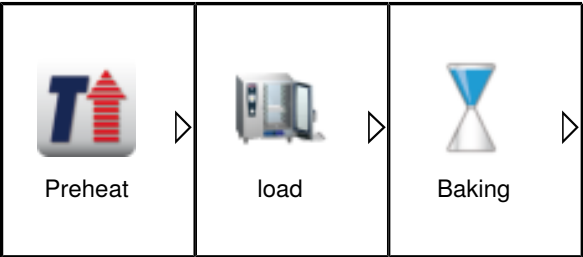
Options

Rest

Cooking Parameters

light   dark

dry   humid

short   long

Max. load sizes	6x 2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chocolate fondant 80 g	32 pc.	60 pc.	120 pc.	100 pc.	200 pc.	200 pc.	400 pc.

Accessories	Settings
Roasting and baking trays	light dark dry humid short long

iLC - Bake dessert

Max. load sizes	6x 2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Tarte Tatin	20 pc.	48 pc.	96 pc.	80 pc.	160 pc.	160 pc.	320 pc.

Accessories	Settings
Multibaker	light ▬ dark
	dry ▬ humid
	short ▬ long

Max. load sizes	6x 2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Petits fours	6x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

Accessories	Settings
Roasting and baking trays	light ▬ dark
	dry ▬ humid
	short ▬ long

Vegetable side dishes

Roasted Vegetables	Suitable for roast potatoes, even from raw potato slices, wedges, convenience potato products, vegetable burgers, and mozzarella sticks.
French Fries	Suitable for all commercial pre-fried fries.
Grilled Vegetables	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.
Casserole	All types of pasta or vegetable bakes and paella turn out perfect. Also suitable for gratinated vegetables, such as filled aubergines, peppers, and courgettes.
Stew	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.
Steamed Vegetables	Here you can steam all kinds of vegetables, whether fresh or frozen and whole potatoes or dumplings.
Steamed 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.
Fried Rice All types of fried rice work perfectly.	All types of fried rice work perfectly.
Beans/Lentils	For all kinds of dried pulses, such as lentils, kidney beans, and etc., which you can cook from soft to very soft.
iLC Roasted Vegetables	Suitable for roasting vegetables in à la carte service or for production. Here you work on a rolling basis with iLevelControl.
iLC Grill Vegetables	Suitable for grilling vegetables in à la carte service or for production. Here you work on a rolling basis with iLevelControl.
iLC Steam Vegetables	Suitable for steaming vegetables in à la carte service or for production. Here you work on a rolling basis with iLevelControl.
iLC French Fries	Suitable for baking various products in à la carte service. Here you work on a rolling basis with iLevelControl.

Scan and Enjoy the Video

Roast

Chips

Stew

Pasta with Sauce

Steam

Steamed Rice

Roasted Vegetables

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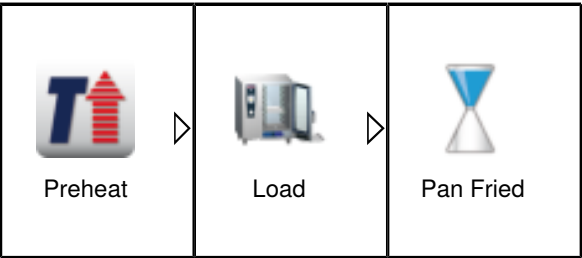
| Preheat | Load | Pan Fried |

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,
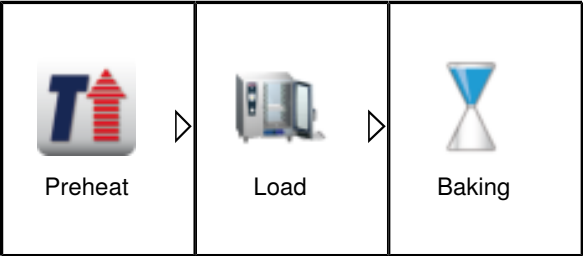"large" for veggie burgers.

Roasted Vegetables

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Roast potatoes	4x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

Accessories	Settings
Container, granite-enamelled	light ▮ dark small ▮ large

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Convenience potato products	6x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

Accessories	Settings
Roasting and baking tray	light ▮ dark small ▮ large

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Mozzarella sticks, frozen onion rings	4x 1 kg	6x 2.2 lb. 6x 1 kg	6x 4.4 lb. 6x 2 kg	10x 2.2 lb. 10x 1 kg	10x 4.4 lb. 10x 2 kg	20x 2.2 lb. 20x 1 kg	20x 4.4 lb. 20x 2 kg

Accessories	Settings
Roasting and baking tray	light ▮ dark small ▮ large

French Fries

Suitable for all commonly available pre-blanched French fries.

Preheat	Load	Baking

Options

Continue
with Time

New Load

Cooking Parameters

light   dark
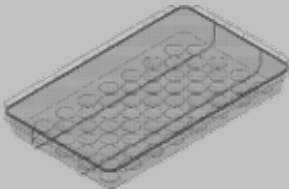
Select "light" for French fries that have
already thawed, the medium setting for
frozen products.

small   large

French Fries

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
French fries (frozen, chilled)	4x 0,65 kg	6x 2.2 lb. 6x 1 kg	12x 2.2 lb. 12x 1 kg	10x 2.2 lb. 10x 1 kg	20x 2.2 lb. 20x 1 kg	20x20x 2.2 lb. 20x 1 kg	40x 2.2 lb. 40x 1 kg

Accessories	Settings
CombiFry	light ———————————— dark small ———————————— large

Note Use "small" for French fries of thickness 1/4 inch (7mm), the medium setting for 1/3 inch (9mm) and "large" for 3/4 inch (11mm).

You do not need any additional frying fat or oil.
If you want to enhance the flavor, you can mix a few drops of vegetable oil into the French fries at the end. Sprinkle with salt after the cooking process if required. The recommended load size for a CombiFry® basket is around 0.75 - 2.2 lb (1 kg). To cook a further batch, please select "new load". You can extend the cooking time exactly to the minute using "next".

Grilled Vegetables

For all types of vegetables, such as peppers, zucchini, onions, and eggplant, which are served with a perfect grill pattern.

| Preheat | Load | Grilling |

Options

Continue
with Time

Cooking Parameters

light   dark
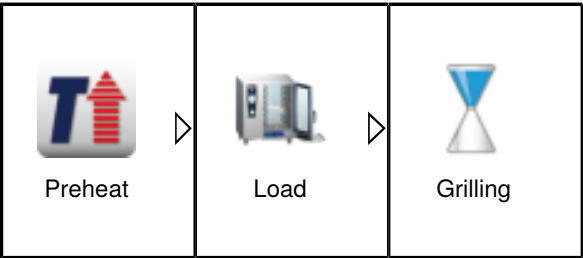
Select "light" for sweetcorn and roasted vegetables; a medium setting for slices of zucchini, peppers and eggplant, tomato halves, and oyster mushrooms.
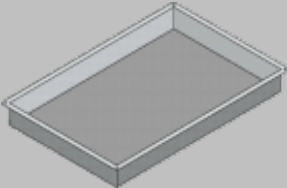

short   long

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

Grilled Vegetables

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Eggplant halves	3x 2/3 GN	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN
Vegetable pieces	4x 1 kg	6x 2.2 lb. 6x 1 kg	6x 4.4 lb. 6x 2 kg	10x 2.2 lb. 10x 1 kg	10x 4.4 lb. 10x 2 kg	20x 2.2 lb. 20x 1 kg	20x 4.4 lb. 20x 2 kg
Diced onions; roasted vegetables	3x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

Accessories	Settings

Container, granite-enamelled

light — dark

short — long
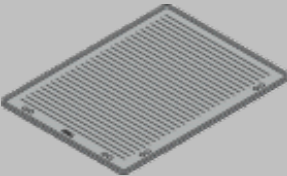
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Zucchini slices; pepper slices; eggplant slices; mushroom slices; onion slices; oyster mushrooms; tomato halves	6x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

Accessories	Settings
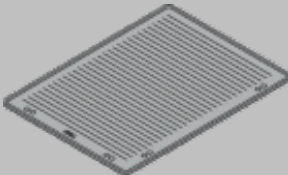
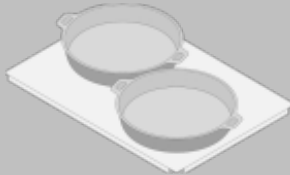Grill and pizza tray, roasting and baking tray, granite-enamelled container 20 mm

light — dark

short — long

Grilled Vegetables

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

Accessories	Settings
Grill and pizza tray	light — dark short — long

Note Sweetcorn can be pre-cooked under "steam vegetables" "thin" in the standard setting.

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

Accessories	Settings
Roasting and baking pan	light — dark short — long

Note 3-5 min. for marca, 10-12 min. with stock, 3 min. with mussels

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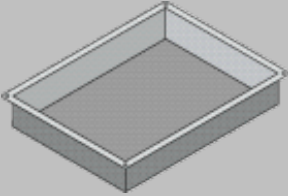
Potato gratin

Load	▷	Set CT	▷	Baking

Options

Continue with Time   New Load

Cooking Parameters

light   dark

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Potato gratin, GN 1 1/2" (40 mm) deep, potatoes boulangère	4x 1,5 kg	6x 6.6 lb. 6x 3 kg	6x 13.2 lb. 6x 6 kg	10x 6.6 lb. 10x 3 kg	10x 13.2 lb. 10x 6 kg	20x 6.6 lb. 20x 3 kg	20x 13.2 lb. 20x 6 kg

Accessories	Settings
Container, granite enamelled 1 1/2" (40 mm) deep	

☞ 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.

| Preheat | Load | Thin / Thick | Baking |

Options

Continue with Time

New Load

Cooking Parameters

thin   thick
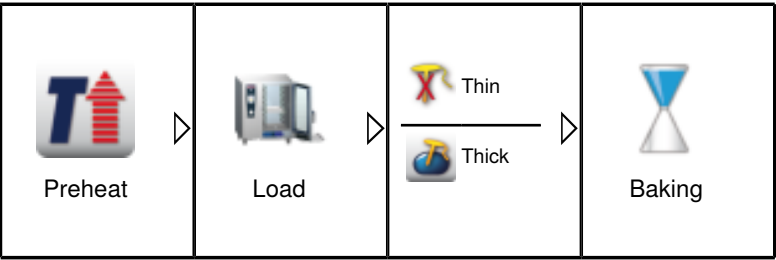
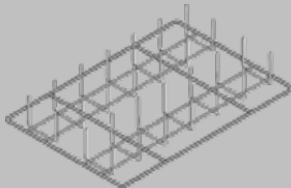Select "thin" for convenience potato products and small products such as spring rolls.

light   dark

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

short   long

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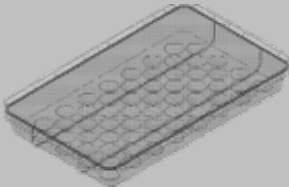
Select "thick" for baked potatoes that are conventionally baked in the oven.

light   dark

Bake/Convenience

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

Accessories	Settings
PotatoBaker	thin — thick light — dark

Note With the PotatoBaker you shorten cooking time by up to 50%.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Convenience potato products (croquettes, rösti, Macaire potatoes, potato turnovers)	4x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	1x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg
Spring rolls	4x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg
Mozzarella sticks	4x 1 kg	6x 2.2 lb. 6x 1 kg	6x 4.4 lb. 6x 2 kg	10x 2.2 lb. 10x 1 kg	10x 4.4 lb. 10x 2 kg	20x 2.2 lb. 20x 1 kg	20x 4.4 lb. 20x 2 kg

Accessories	Settings
CombiFry	thin — thick light — dark short — long

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 1.7 - 2.2 lb. (0.75 - 1 kg).

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

Casserole

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

Preheat		Load		Set CT		Baking		Without / With

Options

Continue with Time

New Load

Cooking Parameters
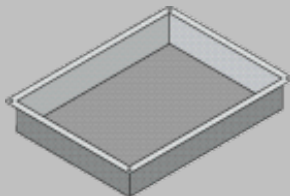
without — with

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".
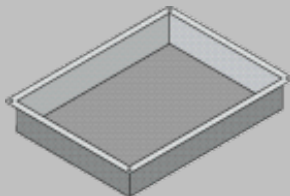
Casserole

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Pasta bake; vegetable bake; vegetable gratin; filled aubergines; Quiche Lorraine; onion flan; chicory au gratin; broccoli au gratin	3x 1,5 kg	6x 6.6 lb. 6x 3 kg	6x 13.2 lb. 6x 6 kg	10x 6.6 lb. 10x 3 kg	10x 13.2 lb. 10x 6 kg	20x 6.6 lb. 20x 3 kg	20x 13.2 lb. 20x 6 kg

Accessories	Settings
Container, granite enamelled 1 1/2" (40 mm) deep	without ▬▬▬▬ with light ▬▬▬▬ dark

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Paella without marca	4x 1,5 kg	6x 6.6 lb. 6x 3 kg	6x 13.2 lb. 6x 6 kg	10x 6.6 lb. 10x 3 kg	10x 13.2 lb. 10x 6 kg	20x 6.6 lb. 20x 3 kg	20x 13.2 lb. 20x 6 kg

Accessories	Settings
Container, granite enamelled 1 1/2" (40 mm) deep	without ▬▬▬▬ with

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

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

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

Stew

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

Preheat		Load		Sear		Add Liquid		Stewing

Options

Continue with Time

New Load

Cooking Parameters

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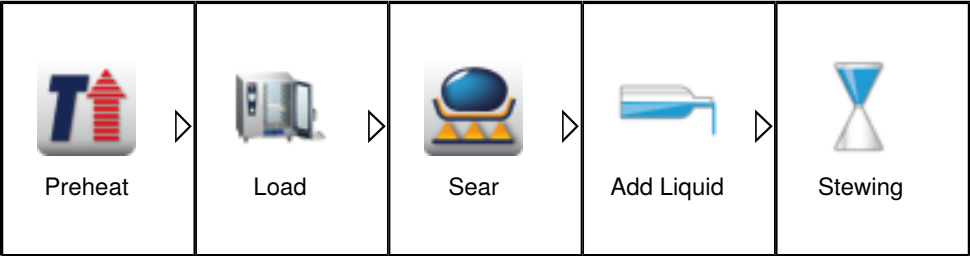
Select "low" for red cabbage and sauerkraut; "high" for ratatouille. If you select level two to four, you will be requested to add liquid following the searing stage. This is omitted for level one.

short   long

Stew

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Sauerkraut; red cabbage	4x 1,5 kg	3x 8.8 lb. 3x 4 kg	3x 17.6 lb. 3x 8 kg	5x 8.8 lb. 5x 4 kg	5x 17.6 lb. 5x 8 kg	10x 8.8 lb. 10x 4 kg	10x 17.6 lb. 10x 8 kg

Accessories	Settings
	low ▬▬ high
	short ▬▬ long
Container, granite-enamelled	

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Ratatouille	4x 1,5 kg	3x 8.8 lb. 3x 4 kg	3x 17.6 lb. 3x 8 kg	5x 8.8 lb. 5x 4 kg	5x 17.6 lb. 5x 8 kg	10x 8.8 lb. 10x 4 kg	10x 17.6 lb. 10x 8 kg
Onion slices	6x 1 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg

Accessories	Settings
	low ▬▬ high
	short ▬▬ long
Container, granite-enamelled	

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

Pasta in sauce

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

Load	Set CT	Cook

Options

Continue with Time   New Load

Cooking Parameters

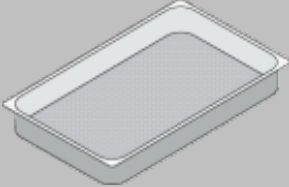short   long

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 result,s the container must be covered with a lid (e.g. 20 menasurement GN container) during the entire cooking process.
Use 0.40 gal. (1.5 litres) sauce and 0.40 gal. (1.5 litres) water for 2.2 lb. (1 kg) pasta.

Pasta in sauce

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

Accessories	Settings
Container, CNS	short long

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

Steam Vegetables

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

| Preheat | ▷ | Load | ▷ | Thin — Thick | ▷ | Steaming |

Options

Continue
with Time

New Load

Cooking Parameters

thin   thick
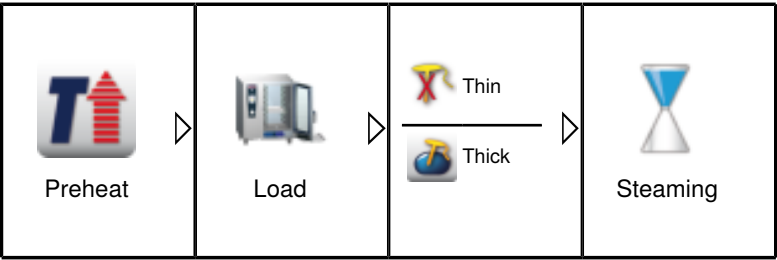
Select "thin" for vegetables such as mangetout, spinach, and sliced onions.

low   high

short   long

thin   thick

Select "thick" for whole potatoes and dumplings.

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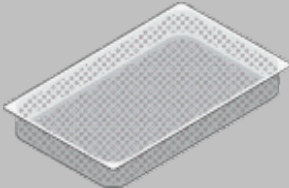
Choose the degree of firmness according to your own taste. Select a medium setting for potatoes and dumplings.

Steam Vegetables

Max. load sizes	6 x 2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Spinach	4x 1,5 kg	6x 3.3 lb. 6x 1.5 kg	6x 6.6 lb. 6x 3 kg	10x 3.3 lb. 10x 1.5 kg	10x 6.6 lb. 10x 3 kg	20x 3.3 lb. 20x 1.5 kg	20x 6.6 lb. 20x 3 kg
Mange-tout, Chinese leaves; leek; carrots; turnips; cauliflower; broccoli	4x 1,5 kg	3x 11.0 lb. 3x 5 kg	322.0 lb. 3x 10 kg	5x 11.0 lb. 5x 5 kg	522.0 lb. 5x 10 kg	10x 11.0 lb. 10x 5 kg	1022.0 lb. 10x 10 kg
Convenience spätzle; convenience gnocchi; convenience maultaschen	6x 1 kg	3x 8.8 lb. 3x 4 kg	3x 17.6 lb. 3x 8 kg	5x 8.8 lb. 5x 4 kg	5x 17.6 lb. 5x 8 kg	10x 8.8 lb. 10x 4 kg	10x 17.6 lb. 10x 8 kg

Accessories	Settings

Stainless steel container, CNS, perforated

thin   thick

low   high
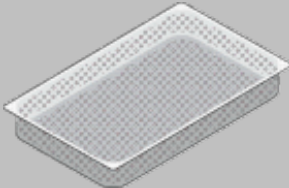
short   long

Max. load sizes	6 x 2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Potatoes	4x 2 kg	6x 13.2 lb. 6x 4 kg	6x 26.4 lb. 6x 8 kg	10x 13.2 lb. 10x 4 kg	10x 26.4 lb. 10x 8 kg	20x 13.2 lb. 20x 4 kg	20x 26.4 lb. 20x 8 kg
Dumplings (bread or potato dumplings)	4x 18 pc.	3x 28 pc.	3x 56 pc.	5x 28 pc.	5x 56 pc.	10x 28 pc.	10x 56 pc.

Accessories	Settings

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.

| Load | | Set CT | | Steaming |

Options

New Load

Cooking Parameters

short   long
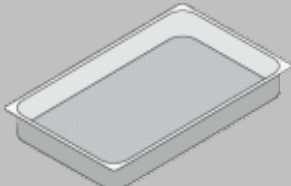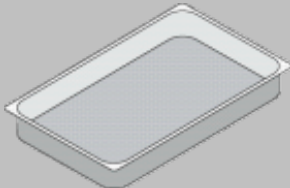
You will find the different cooking times listed below.

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Rice pudding 1:3	6x 6.6 lb. 6x 3 kg	6x 13.2 lb. 6x 6 kg	10x 6.6 lb. 10x 3 kg	10x 13.2 lb. 10x 6 kg	20x 6.6 lb. 20x 3 kg	20x 13.2 lb. 20x 6 kg

Accessories	Settings
Container, CNS	short long

Steamed Rice

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Basmati rice; jasmine rice 1:1.5	4x 1 kg	6x 6.6 lb. 6x 3 kg	6x 13.2 lb. 6x 6 kg	10x 6.6 lb. 10x 3 kg	10x 13.2 lb. 10x 6 kg	20x 6.6 lb. 20x 3 kg	20x 13.2 lb. 20x 6 kg

Accessories

Settings

short   long

Container, CNS
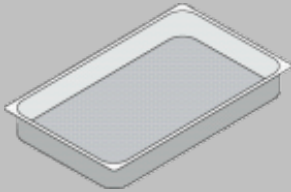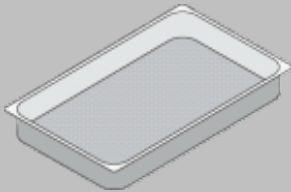
Note   Select 18 minutes. You can replace the cooking water with coconut milk.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Long-grain rice; parboiled rice; bulgur wheat; quinoa; instant rice	4x 1 kg	6x 6.6 lb. 6x 3 kg	6x 3.2 lb. 6x 6 kg	10x 6.6 lb. 10x 3 kg	10x 3.2 lb. 10x 6 kg	20x 6.6 lb. 20x 3 kg	20x 3.2 lb. 20x 6 kg

Accessories

Settings

short   long

Container, CNS

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

Steamed Rice

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Sticky rice; barley; nishiki rice	4x 1 kg	6x 6.6 lb. 6x 3 kg	6x 13.2 lb. 6x 6 kg	10x 6.6 lb. 10x 3 kg	10x 13.2 lb. 10x 6 kg	20x 6.6 lb. 20x 3 kg	2x 13.2 lb. 20x 6 kg

Accessories

Container, CNS

Settings

short   long

Note   Select 22 minutes.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Camargue rice (red); wild rice	4x 1 kg	6x 6.6 lb. 6x 3 kg	6x 13.2 lb. 6x 6 kg	10x 6.6 lb. 10x 3 kg	10x 13.2 lb. 10x 6 kg	20x 6.6 lb. 20x 3 kg	20x 13.2 lb. 20x 6 kg

Accessories

Container, CNS

Settings

short   long

Note   Select 30 minutes for wild rice, 25 minutes for Camargue rice.

Steamed Rice

To prepare rice, fill a CNS container with washed rice and cover this with cold water (depending on the type of rice, use a ratio of between 1:8 (long-grain) and 2:5 (round-grain) parts water per part of rice).
If you want to prepare a complete dish such as a chicken biriani, simply add vegetables, meat, or strips of poultry directly to the uncooked rice together with your seasonings and sauces and cook it all together.
Depending on the type of sauce and vegetables, it may be possible to reduce the proportion of water for preparation. To cook a further batch, please select "new load".

Sushi Rice

Here's how to prepare traditional sushi rice.
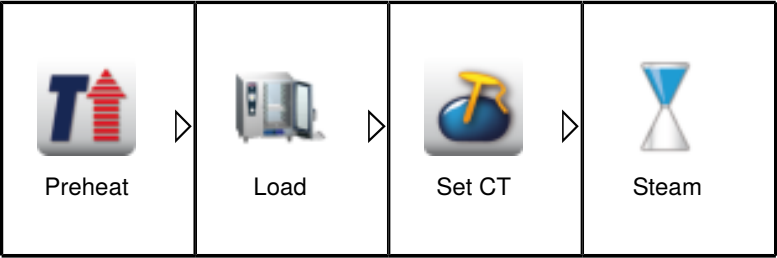
| Preheat | Load | Set CT | Steam |

Options

New Load

Cooking Parameters

short   long
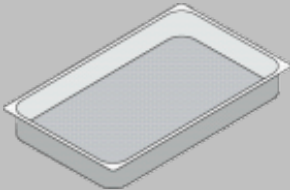
You will find the different cooking times
listed below.

Sushi Rice

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Sushi rice	4x 1 kg	6x 4.6 lb. 6x 2.1 kg	6x 9.3 lb. 6x 4.2 kg	10x 4.6 lb. 10x 2.1 kg	10x 9.3 lb. 10x 4.2 kg	20x 4.6 lb. 20x 2.1 kg	20x 9.3 lb. 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 0.26 gal. (1.1 l) of water per 2.2 lb. (1 kg) of sushi rice).
Weight the CT probe with a spoon so that the probe cannot move upwards during cooking.
Sushi rice must be covered during cooking.
To cook a further batch, please select "new load".

Fried Rice

All types of fried rice work perfectly.

Preheat	Load	Set CT	Fry
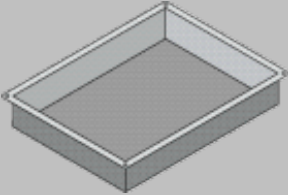
Options

Continue with Time   New Load

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Fried rice with vegetables, nasi goreng, curry-flavoured rice, pilaf	3x 6.6 lb. 3x 3 kg	3x 13.2 lb. 3x 6 kg	5x 6.6 lb. 5x 3 kg	5x 13.2 lb. 5x 6 kg	10x 6.6 lb. 10x 3 kg kg	10x 13.2 lb. 10x 6 kg

Accessories	Settings
Container, granite enamelled 1 1/2" deep	

Note	Spread the cooked rice together with the other ingredients in a layer 3/4 inch - 1 1/5 inch (2 cm - 3 cm) thick on your granite-enamelled container. If you are using frozen products, allow them to thaw first.

Bean/Lentils

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

Preheat	▷	Load	▷	Set CT	▷	Steaming

Options

Continue with Time

New Load

Cooking Parameters
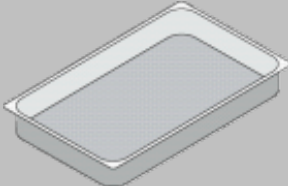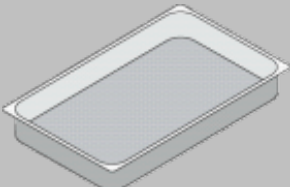
short   long

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

Bean/Lentils

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Black beans; kidney beans	4x 1 kg	6 x 2.2 lb. 6 x 1 kg	12x 2.2 lb. 12 x 1 kg	10x 2.2 lb. 10 x 1 kg	20x 2.2 lb. 20 x 1 kg	20x 2.2 lb. 20 x 1 kg	40x 2.2 lb. 40 x 1 kg

Accessories

CNS container, 2 1/2" (65mm)

Settings

short   long

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.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Yellow and red lentils.	4x 1 kg	6 x 2.2 lb. 6 x 1 kg	12x 2.2 lb. 12 x 1 kg	10x 2.2 lb. 10 x 1 kg	20x 2.2 lb. 20 x 1 kg	20x 2.2 lb. 20 x 1 kg	40x 2.2 lb. 40 x 1 kg

Accessories

CNS container, 2 1/2" (65mm)

Settings

short   long

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.

iLC Roasted Vegetables
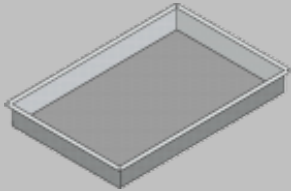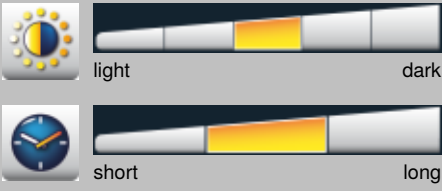
Suitable for roasting vegetables in à la carte service or for production. Here you work on a rolling basis with iLevelControl.
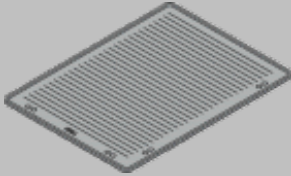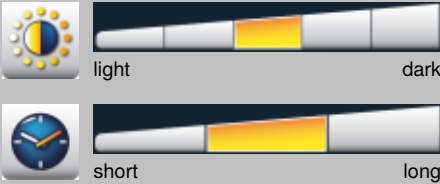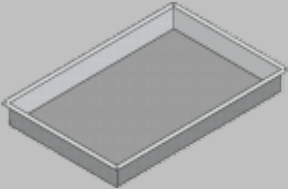
Preheat	Load	Roast

Cooking Parameters

 light   dark

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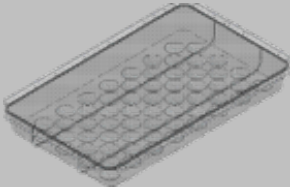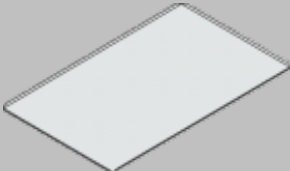
After the preheat phase is complete, the appliance automatically switches to iLevelControl.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Roast potatoes, precooked	4x 1 kg	6 x 2.2 lb. 6 x 1 kg	12x 2.2 lb. 12x 1 kg	10x 2.2 lb. 10x 1 kg	20x 2.2 lb. 20x 1 kg	20x 2.2 lb. 20x 1 kg	40x 2.2 lb. 40x 1 kg

Accessories	Settings
Container, granite-enamelled, 3/4" (20 mm)	light dark short long

iLC Roasted Vegetables

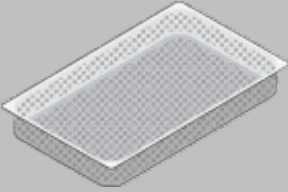| Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Convenience potato products	4x 1 kg	6 x 3.3 lb. 6 x 1.5 kg	12x 3.3 lb. 12x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	40x 3.3 lb. 40x 1.5 kg

Accessories

CombiFry®

Settings

light   dark

short   long

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Mozzarella sticks; frozen onion rings	4x 1 kg	6 x 2.2 lb. 6 x 1 kg	12x 2.2 lb. 12x 1 kg	10x 2.2 lb. 10x 1 kg	20x 2.2 lb. 20x 1 kg	20x 2.2 lb. 20x 1 kg	40x 2.2 lb. 40x 1 kg

Accessories

Roasting and baking sheet

Settings

light   dark

short   long

iLC Grilled Vegetables

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

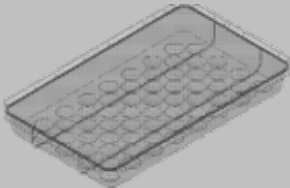|		
Preheat	▷ Load	▷ Grill

Cooking Parameters

 light   dark

 short   long

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

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

Accessories	Settings		
Grill and pizza tray; roasting and baking sheet; container, granite-enamelled 3/4" (20 mm)	light dark short long		

iLC Grilled Vegetables

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Paella à la carte, portion pans; Marca for paella GN	3x 2/3 GN	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN

Accessories	Settings

Accessories

Container, granite-enamelled

Settings

light — dark

short — long

Note   3-5 mins for Marca, 10-12 mins with stock, 3 mins with mussels

iLC Steam Vegetables

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

Preheat	Load	Steaming

Cooking Parameters

low   high

short   long

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

iLC Steam Vegetables

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Spinach	4x 1 kg	6 x 3.3 lb. 6 x 1.5 kg	12x 3.3 lb. 12x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	40x 3.3 lb. 40x 1.5 kg
Sugar snap peas; Chinese cabbage; leek; carrots; kohlrabi; cauliflower; broccoli	4x 1,5 kg	6 x 4.4 lb. 6 x 2 kg	12x 4.4 lb. 12x 2 kg	10x 4.4 lb. 10x 2 kg	20x 4.4 lb. 20x 2 kg	20x 4.4 lb. 20x 2 kg	40x 4.4 lb. 40x 2 kg
Convenience pasta; convenience gnocchi; convenience pasta pockets	4x 1 kg	6x 3.3 lb. 6 x 1.5 kg	12x 3.3 lb. 12x 1.5 kg	10 x 3.3 lb. 10x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	40x 3.3 lb. 40x 1.5 kg

Accessories

CNS container, perforated

Settings

low — high

short — long

iLC French Fries

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

Preheat	Load	Bake

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 French Fries

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Convenience potato products (croquettes, hash browns, potatoes macaire, filled potatoes)	6x 0,75 kg	6 x 2.2 lb. 6 x 1 kg	12x 2.2 lb. 12 x 1 kg	10x 2.2 lb. 10 x 1 kg	20x 2.2 lb. 20 x 1 kg	20x 2.2 lb. 20 x 1 kg	40x 2.2 lb. 20 x 1 kg
Spring rolls	6x 1 kg	6 x 3.3 lb. 6 x 1.5 kg	12x 3.3 lb. 6 x 1.5 kg	10x 3.3 lb. 10 x 1.5 kg	20x 3.3 lb. 20 x 1.5 kg	20x 3.3 lb. 20 x 1.5 kg	40x 3.3 lb. 40 x 1.5 kg
Mozzarella sticks	6x 0,75 kg	6 x 2.2 lb. 6 x 1 kg	12 x 2.2 lb. 12 x 1 kg	10 x 2.2 lb. 10 x 1 kg	20 x 2.2 lb. 20 x 1 kg	20 x 2.2 lb. 20 x 1 kg	40 x 2.2 lb. 40 x 1 kg

Accessories

CombiFry®

Settings

light   dark

short   long

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 1.65 - 2.2 lbs. (0.75 - 1 kg).

Baked goods

bread/ bread rolls	For baking bread and bread rolls, both fresh and semi-baked to baker's quality. In order to meet the various requirements of fresh dough or semi-baked products, the baking process can be adapted to the final product by selecting the proving or flash steam options.
cream puffs/ éclairs	For sensitive pastries from choux pastry which require a specific climate. The special process structure guarantees a stable crust and wonderful light and airy puffs or éclairs using sensitive humidity regulation.
yeast leavened cakes	For baking fresh yeast dough pastries, such as yeast loaves, yeast buns, yeast dough with a fruit topping. You will get light and airy and perfectly browned cakes.
pretzel products	For baking top quality pretzel products like fresh soft pretzels from the baker.
cookies/ biscuits	For baking short pastry products, such as cookies, biscuits and short pastry bases, with excellent uniformity and quality.
croissant/ danish	For pastries that must be leavened before baking, such as puff pastry or Danish pastries, bagels or white bread rolls. For small and light pastries, select a light fan speed with the "rest" option.
sponge cake	For cakes and sponge bases of all kinds which can be prepared with the core temperature probe or with your personal baking time.
pizza	For baking (yeast) dough with toppings on a preheated grill and pizza tray, or on roasting and baking sheets. For a more crunchy base on the pizza like from the restaurant, we recommend the use of our grill and pizza tray.
cheesecake	For cheesecakes of all kinds in different forms, such as the German cheesecake with browning, which can be baked with four different browning levels, or a New York-style cheesecake, which is prepared without browning.

Baked goods

proofing	The Proving process is ideal for fresh or frozen yeast or sourdough products.
soft bread rolls	For baked goods with a browned surface and a soft crust. You can bake bread rolls such as burger buns, raison, 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.
Muffin	Suitable for baking muffins and pound cakes in small moulds.
iLC pizza	Suitable for the rolling production of various pizzas in à la carte service. Here you will work in the iLC view.
iLC sweet baking	Suitable for baking various products in à la carte service. Here you will work with iLC on a rolling basis.
iLC danish	Load Danish pastries on a rolling basis and bake them fresh when required - iLevelControl danish makes this possible. Cooking results like in the croissant/danish process, but with the full flexibility of iLevelControl.
iLC pretzel products	Load pretzel products on a rolling basis and bake them fresh when required - iLevelControl Pretzel products makes this possible. Cooking results like in the pretzel products process, but with the full flexibility of iLevelControl.

Scan and Enjoy the Video

Baking Croissant/Danish Pizza

Bread/Bread Rolls

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

| Preheat | Load | Bake |
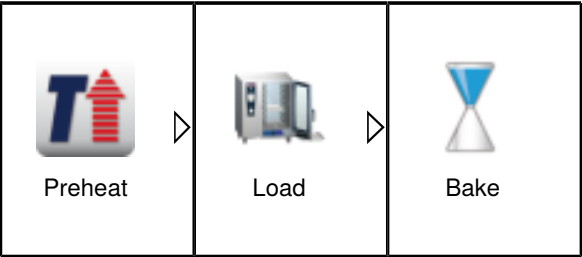
Options

Cooking Volumes   Flash Steam   Continue with Time   New Load

Cooking Parameters

light   dark

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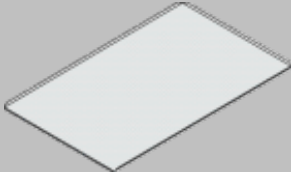
short   long

Bread/Bread Rolls

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Bread rolls, fresh dough	4x 8 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.

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

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Bread rolls, fresh dough (proved separately, e.g. in proving cabinet)	4x 8 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.

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

Bread/Bread Rolls

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Bread rolls, semi-baked	4x 8 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.

Accessories	Settings
Roasting and baking sheet	light · · · · · dark
	short · · · · · long
	Stage 1

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Bread	2x 2 pc.	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.

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

Note Please follow the recommended dough processes when preparing bread, due to the different flours and doughs.

Bread/Bread Rolls

☞

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

Cream Puffs/Éclairs

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

Preheat	Load	Bake
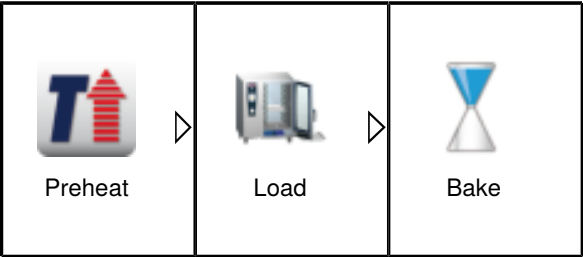
Options

Flash Steam

Rest

Continue with Time

New Load

Cooking Parameters

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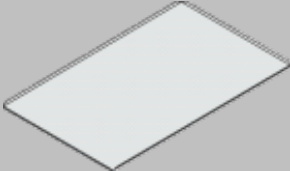
Select your personal desired result from "light" to "dark".

short   long

Cream Puffs/Éclairs

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Cream puffs	4x 6 pc.	6x 8 pc.	6x 16 pc.	10x 8 pc.	10x 16 pc.	20x 8 pc.	20x 16 pc.

Accessories	Settings
Roasting and baking sheet	light dark
	short long
	Stage 1

Yeast Leavened Cakes

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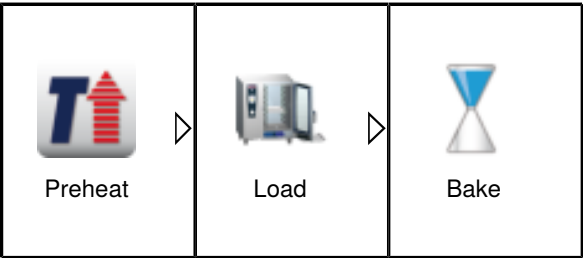
 Preheat	 Load	 Bake

Options

Cooking Volumes

Flash Steam

Continue with Time

New Load

Cooking Parameters

light   dark
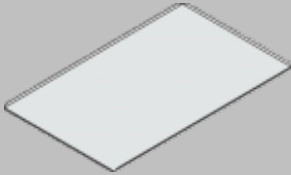
Select your personal desired result from "light" to "dark".
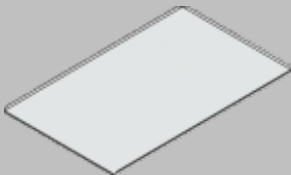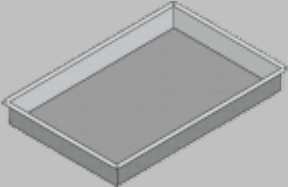
short   long
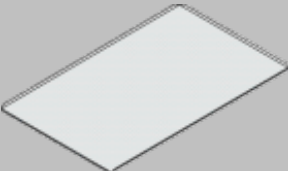
Yeast Leavened Cakes

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

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

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

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

Yeast Leavened Cakes

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Plum cake	4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

Accessories	Settings
Container, granite-enamelled	light — dark short — long Stage 2

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Rolls, precooked	4x 8 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.

Accessories	Settings
Roasting and baking sheet	light — dark 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.**
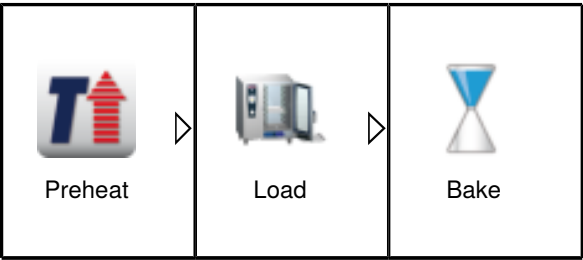
▷	▷	
Preheat	Load	Bake

Options

Continue
with Time

Cooking Parameters

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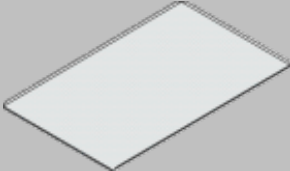
Select your personal desired result from
"light" to "dark".

short   long

Pretzel Products

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Soft pretzels	4x 4 pc.	6x 8 pc.	6x 16 pc.	10x 8 pc.	10x 16 pc.	20x 8 pc.	20x 16 pc.

Accessories	Settings
	light dark
	short long
Roasting and baking sheet	

Cookies/Biscuits

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

  Preheat	 Load	 Bake

Options

Rest

Continue withTime

New Load

Cooking Parameters

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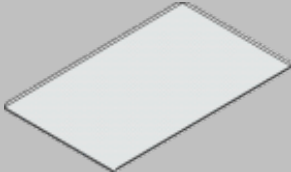
Select your personal desired result from "light" to "dark".
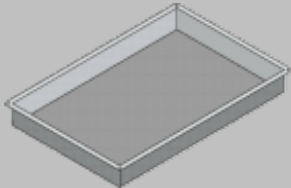
short   long

Cookies/Biscuits

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Short pastry cookies	6x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

Accessories	Settings
Roasting and baking sheet	light dark short long

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Short pastry bases	6x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

Accessories	Settings
Container, granite-enamelled or spring-form	light dark short long

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.

| Preheat | Load | Baking |
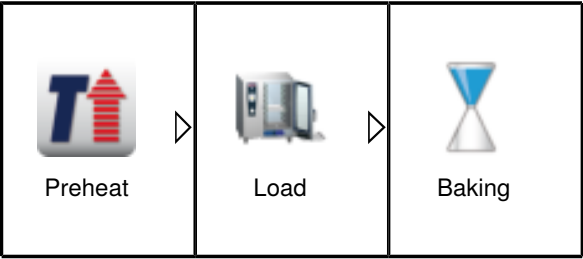
Options

Slow Steam baking Continue with time New Load

Cooking Parameters

light   dark

15

short   long
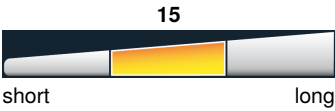
During steam baking, the cooking cabinet is filled with steam at the beginning of the baking process.
Steam baking is particularly suitable for croissants, non-proofed pastry made with white flour or Danish pastry, and can be selected in three different levels/intensities.
Level 1: 3 minutes steam, for bread rolls, fresh or thawed croissants, Danish pastry.
Level 2: 6 minutes steam, for frozen croissants.
Level 3: 9 minutes steam, for pastry with white flour, bagels.
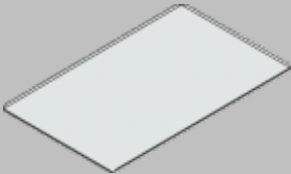
Croissant/Danish

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

Accessories	Settings

Roasting and baking tray

light   dark

short   long

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.

Preheat		Load		Thin / Thick		Bake

Options

Continue with Time

New Load

Cooking Parameters

with	without

light	dark

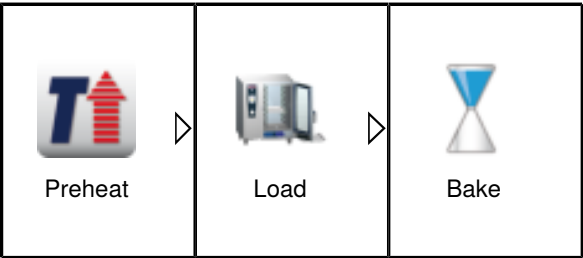Select your personal desired result from "light" to "dark".

short	long

with	without

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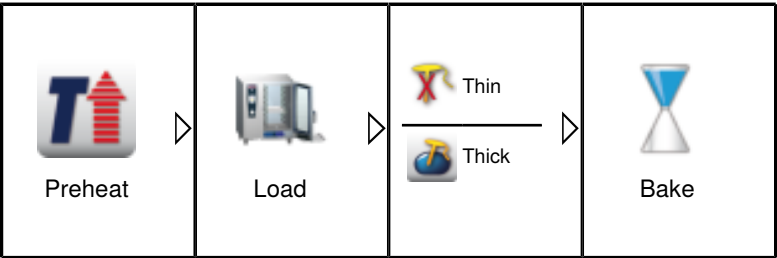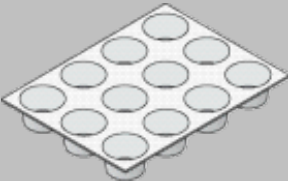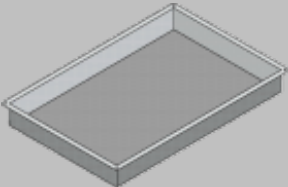
Select your personal desired result from "light" to "dark".

Sponge Cake

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Pound cake	2x 2 pc.	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.

Accessories	Settings
Loaf pan	with without
	light dark

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Muffins	4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 pc.

Accessories	Settings
	with without
	light dark
Muffin and timbale mould	short long

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Sponge base (for sponge rolls)	6x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 pc.

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.

Preheat	Load	Bake

Options

Continue
with Time

New Load

Cooking Parameters

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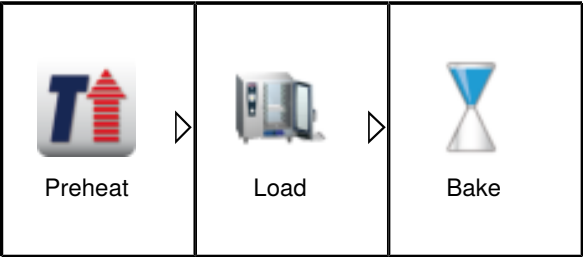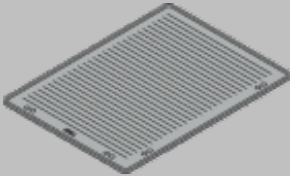
For frozen products, select a lighter
browning and extend the time.

short   long
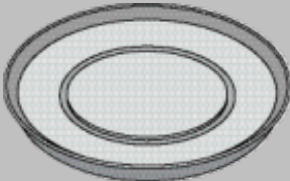
Pizza

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

Accessories	Settings
Grill and pizza tray	light ▬▬▬ dark short ▬▬▬ long

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

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

Accessories	Settings
Pizza tray for mobile plate rack	light ▬▬▬ dark short ▬▬▬ long

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 11" (280 mm). Simply load the pizzas in trays into the mobile plate 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.

Preheat		Load		Bake
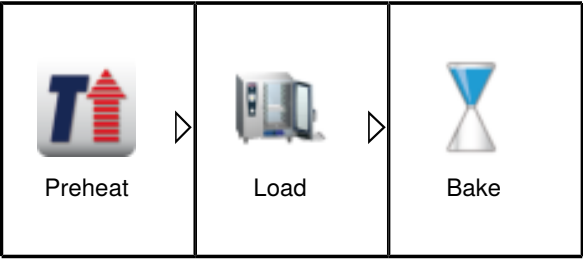
Options

Continue with Time   New Load

Cooking Parameters

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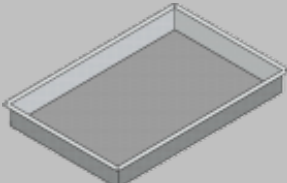
Select your personal desired result from "light" to "dark".

short   long

Cheesecake

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Cheesecake from Quark mixture (with browning)	2x 2/3 GN	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN

Accessories	Settings
Container, granite-enamelled	light ———————— dark
	short ———————— long

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
New York-style cheesecake	3x 1 pc.	3x 2 pc.	3x 4 pc.	5x 2 pc.	5x 4 pc.	10x 2 pc.	10x 4 pc.

Accessories	Settings
Spring-form	light ———————— dark
	short ———————— long

Select the browning level for your individual cheesecake recipe:

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

Proving

The Proving process is ideal for fresh or frozen yeast or sourdough products. Humidity and temperature controls allow users to set precise conditions.

Preheat	▷ load	▷ Proving

Options

Continue
with Time

Cooking Parameters

dry   humid
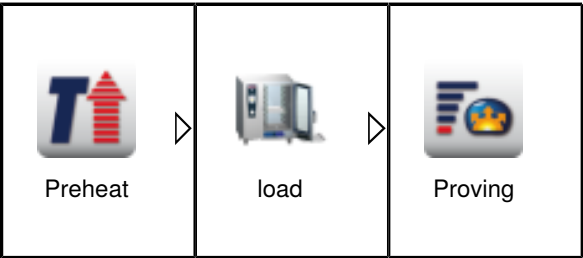
Select a proving climate, ranging from dry to moist.

low   high
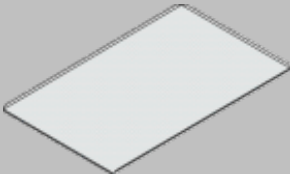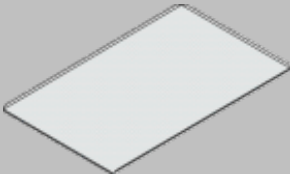
Select a proving temperature anywhere from 86°F to 118°F (30°C to 48°C).

short   long
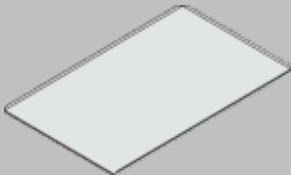
 In general, slower proving at lower temperatures is more gentle on bakery products. Higher temperatures and higher moisture levels, on the other hand, speed up the proving process.

Proving

Max. load sizes	6 x 2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
e.g., cream puffs	4x 8 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.

Accessories	Settings
Roasting and baking trays	dry — humid low — high short — long

Max. load sizes	6 x 2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
e.g., soft rolls, seeded hard rolls	4x 8 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.

Accessories	Settings
Roasting and baking trays	dry — humid low — high short — long

Proving

Max. load sizes	6 x 2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
e.g., baguettes, rye bread	3x 2/3 GN	3x 1/1 GN	3x 2/1 GN	5x 1/1 GN	5x 2/1 GN	10x 1/1 GN	10x 2/1 GN

Accessories	Settings
Roasting and baking trays	dry — humid
	low — high
	short — long

Select a proving temperature and time as well as your desired humidity level. You can also allow different types of dough to rise at the same time. Proving times are based on product preparation and desired product volume. Frozen dough will require longer proving than freshly made dough. Use the Continue with Time option to extend proving time as desired.

Yeasted and sourdough products will have a finer crumb if you knead the dough briefly and then let it rise a second time. When baking bread rolls, we recommend proving the dough on a fermentation cloth, and turn the rolls before baking them. When using a moist climate setting, we recommend scoring or brushing the dough after proving.

Soft Bread Rolls

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

Preheat		Load		Bake
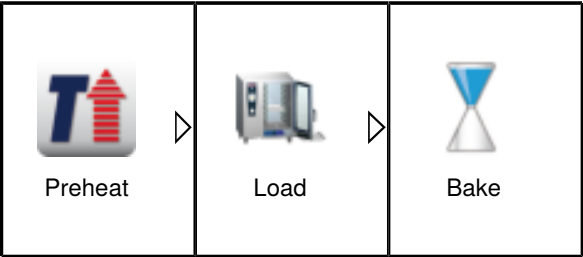
Options

Flash Steam	Continue with Time	New Load
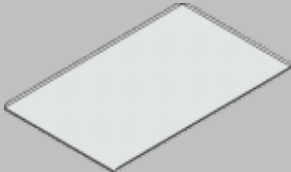
Cooking Parameters

light   dark

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

short   long

Soft Bread Rolls

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Soft bread rolls, milk bread rolls from fresh dough, proved separately	4x 8 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.

Accessories	Settings

Roasting and baking sheet

light   dark

short   long

Merengue

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

Load	Baking
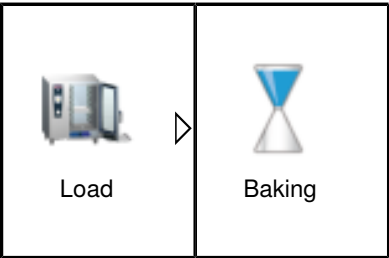
Options

Slow   Continue with time

Cooking Parameters
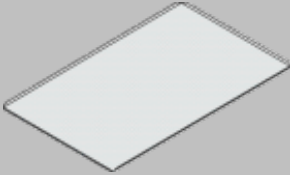
without   light
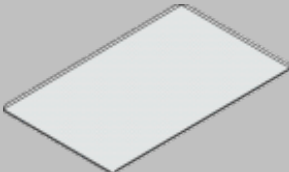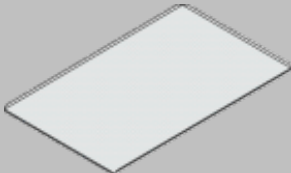
short   cont.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Swiss meringueClassic white meringue; Italian meringue	4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

Accessories	Settings
Roasting and baking tray	without light short cont.

Merengue

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Swiss meringue	4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

Accessories	Settings
Roasting and baking tray	without — light short — cont.

Note   Select a low fan speed for a long baking time or small meringues.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Macarons	6x 2/3 GN	6 x 1/1 GN	6 x 2/1 GN	10 x 1/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN

Accessories	Settings
Roasting and baking tray	without — light short — cont.

puff pastry

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

Preheat	Load	Bake

Rest   Continue   New load
            with time

Cooking Parameters

light   dark

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

short   long
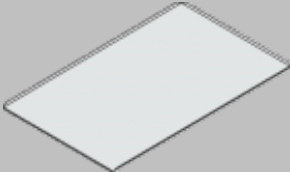
puff pastry

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

Accessories	Settings
Roasting and baking sheet	light dark short long

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

Muffin

Place the filled moulds on stainless steel grids. Load them after preheating. You can cook them using time or core temperature control. Use the positioning aid to insert the core temperature probe.

Preheat	▷ load	▷ thin	Baking

Options

Continue
with time

New load

Cooking Parameters

with   without

light   dark

with   without

light   dark

short   long

Muffin

Max. load sizes	6x 2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Muffin	4x 12 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.

Accessories	Settings
Muffin and timbale moulds	with · · · · · without light · · · · · dark

Note   With full loads over 50 g, only use every 2nd rack.

ELC pizza

Suitable for the rolling production of different pizzas in à la carte service. Here you work in the iLC view. You have the option of creating a quieter cooking climate by pressing the "Quiet fan" button. This prevents things like fine toppings from being blown off the pizza, for example.

Options

| Preheat | Load | Pan Fried |
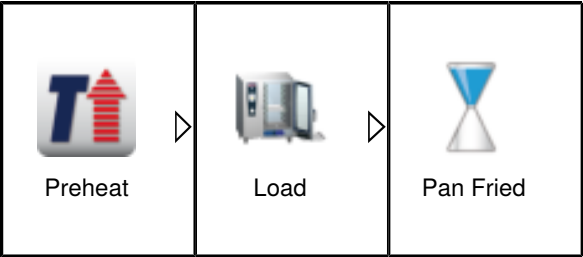
Quiet fan

Cooking Parameters
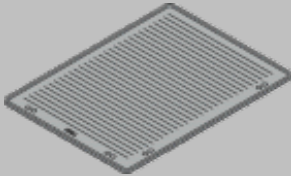
light   dark

short   long

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

ELC pizza

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

Accessories	Settings
Grill and pizza tray	light ▣ dark short ▣ long

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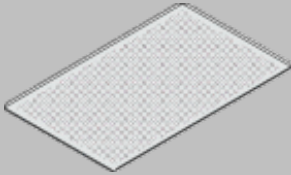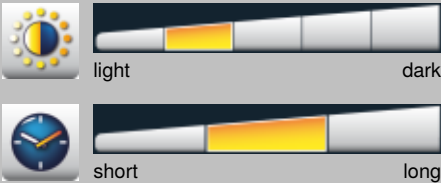
Suitable for baking a wide range of different products in the à la carte service. You work on a rolling basis here with iLC.

| Preheat | Load | Baking |

Cooking Parameters

light   dark

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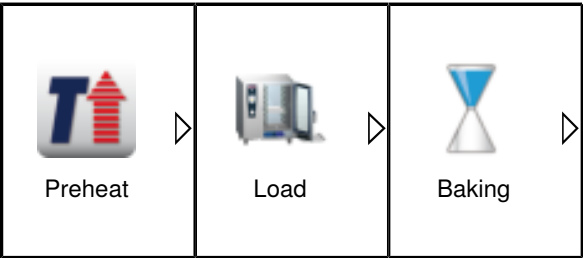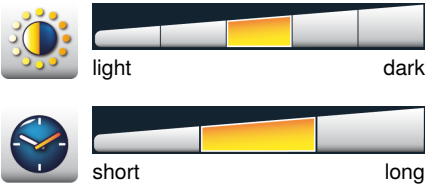
After the preheating phase has finished, the unit automatically changes to iLevelControl.

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

Accessories	Settings
Baking trays, perforated	light dark short long

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.

| Preheat | Load | Bake |

Cooking Parameters

light   dark

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

short   long

iLC Pretzel Products

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

Preheat	▷	Load	▷	Bake

Cooking Parameters

light   dark

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

short   long

Finishing

Plated Banquet	Suitable for getting a large number of plates or platters to serving temperature for conferences, weddings, banquets, seminars, catering events, and etc.
Coloration	The pre-cooked, cooled dishes such as chicken, pork, and roast with crackling are brought to serving temperature and given a crispy crust.
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.
Baked Goods	Suitable for reheating fresh or frozen bakery products such as bread, cake, French sticks, rolls and, yeast pastries or for small bakery products such as party pastries, mini quiches, and mini Danish pastry.
Hold	Suitable for "holding" a wide range of different dishes during serving.
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.
Dehydrate	For drying vegetables, mushrooms, and fruits.
Reduce	For the safe and simple preparation of semi-preserves.
iLC Pan Fry à la carte	Suitable for pan frying a wide range of different products in the à la carte service. You work on a rolling basis here with iLC.
iLC Grill à la carte	Suitable for grilling a wide range of different products in the à la carte service. You work on a rolling basis here with iLC.

Finishing

iLC Steam à la carte	Suitable for steaming a wide range of different products in the à la carte service. You work on a rolling basis here with iLC.
iLC Baking à la carte	Suitable for baking a wide range of different products in the à la carte service. You work on a rolling basis here with iLC.
iLC Plates à la carte	The dishes are plated up for classic à la carte service and brought up to serving temperature. You work on a rolling basis here with iLC.
iLC Container	iLC serve container is the ideal way to bring containers to serving temperature. You can use iLC on a rolling basis.

Scan and Enjoy the Video

Plated Banquet

Plated Banquet

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

| Preheat | Load | Set CT | Finishing |

Options

New Load
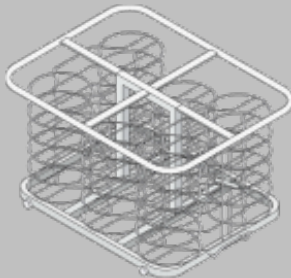
Cooking Parameters

dry   humid

short   long
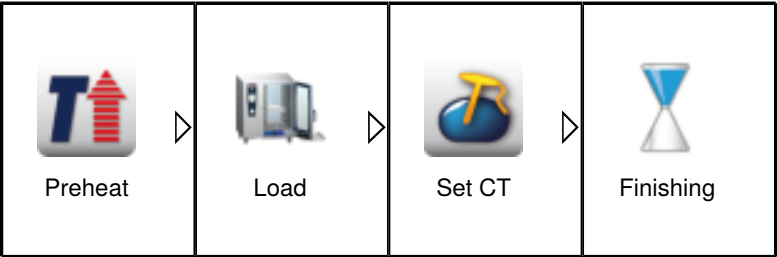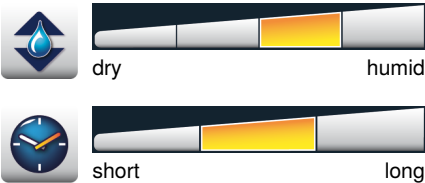
Plated Banquet

Max. load sizes	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Plated banquet	20 pc.	34 pc.	32 pc.	52 pc.	60 pc.	120 pc.

Accessories	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, banquets, seminars, catering events, and etc.

The food prepared in the unit has already been chilled. You arrange the plates in peace and quiet 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 to Finish 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.
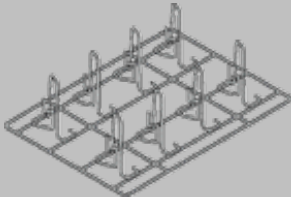
Preheat		Load		Thin / Thick		Finishing		Crisp

Options

Next   New Load

Cooking Parameters

	thin ───────── thick			thin ───────── thick
	light ───────── dark			light ───────── dark
	short ───────── long			warm ───────── hot
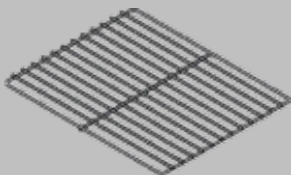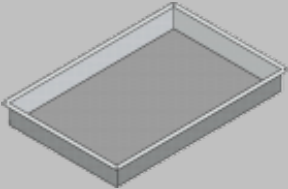
Coloration

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Grilled chicken 2.87 lb. (1300 g) on H8	1x 4 pc.	2x 8 pc.	2x 16 pc.	3x 8 pc.	3x 16 pc.	6x 8 pc.	6x 16 pc.
Duck, roast	-	1x 4 pc.	1x 8 pc.	2x 4 pc.	2x 8 pc.	4x 4 pc.	4x 8 pc.

Accessories	Settings
Chicken superspike/duck superspike	thin — thick light — dark warm — hot

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Peking duck	-	1x 6 pc.	1x 12 pc.	1x 6 pc.	1x 12 pc.	3x 6 pc.	3x 12 pc.
Knuckle of veal; knuckle of pork; roast with crackling; belly of pork; meat loaf	2x 3 kg	3x 13.2 lb. 3x 6 kg	3x 26.4 lb. 3x 12 kg	5x 13.2 lb. 5x 6 kg	6x 26.4 lb. 6x 12 kg	10x 13.2 lb. 10x 6 kg	10x 26.4 lb. 10x 12 kg

Accessories	Settings
Grid + Containers, stainless steel	thin — thick light — dark warm — hot

Coloration

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Toast Hawaii, gratinated pork steak	3x 6 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.

Accessories	Settings
Container, granite enamelled 3/4" deep	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.

Preheat		Load		With Without		Finishing

Options

Next	Hold	Crisp	New Load

Cooking Parameters

	with — without			with — without
	dry — humid			dry — humid
	warm — hot			short — long
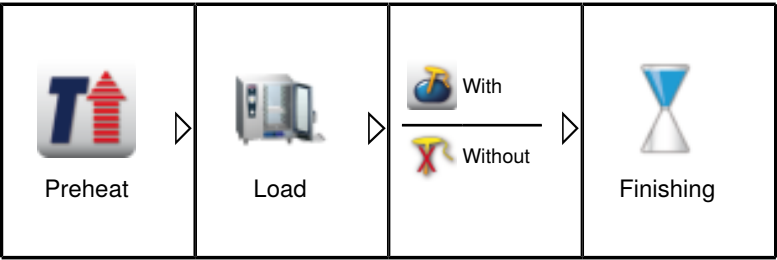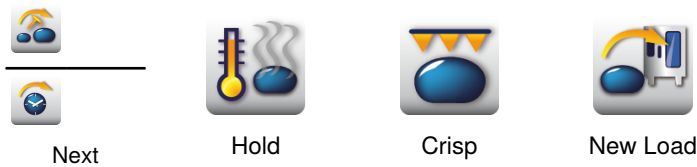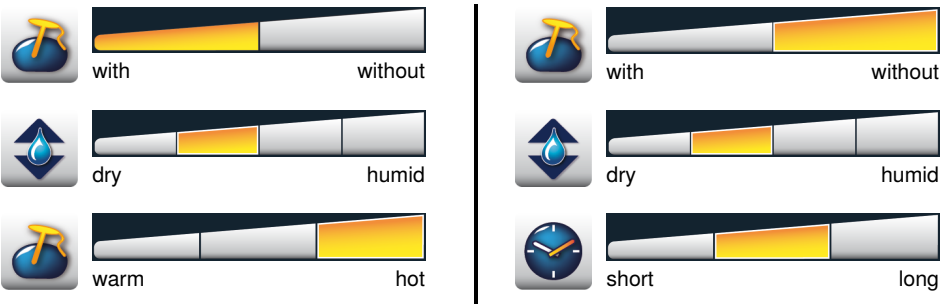
Serve Container

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

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

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

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

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

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

Baked Goods

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.
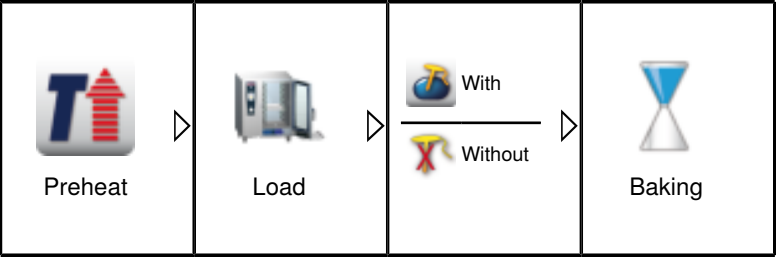
Preheat	Load	With / Without	Baking

Humidity Level	Moisturing	Slow	Continue with Time	New Load
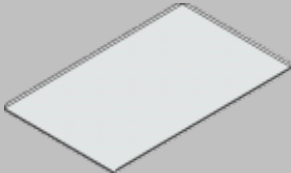
Cooking Parameters

thin — thick

low — high

short — long

thin — thick

low — high

Baked Goods

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

Accessories	Settings
Roasting and baking tray	thin ———— thick low ———— high

Simply reheat a wide range of bakery products as fresh, especially suitable for stale rolls, French sticks or for bakery products pre-produced for stock.
Select "thick" for rolls or French sticks and insert the core temperature probe. With the "thin" setting you can prescribe the time without core temperature probe. Depending on the product, you can set the humidity levels as well as moisturing You will get a more moist result with humidity. For crispy products bake without humidity.
Use "moisturing" 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.

Preheat		Load		Thin / Thick		Hold
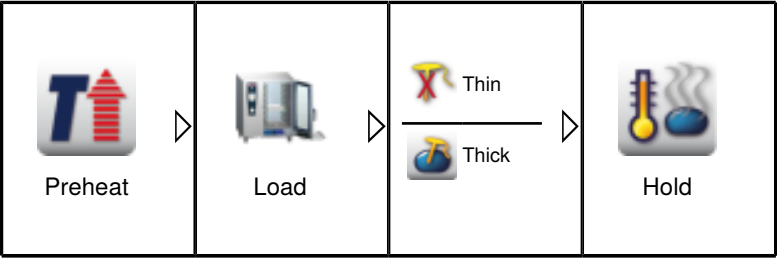
Options

Crisp

Cooking Parameters

	thin — thick		thin — thick
	dry — humid		dry — humid
	low — high		warm — hot
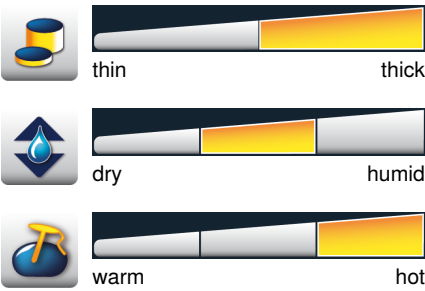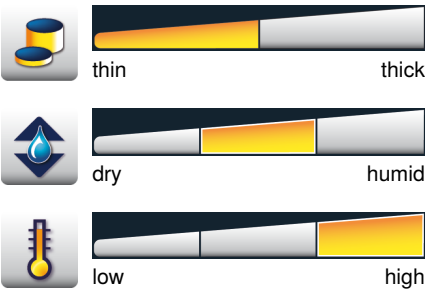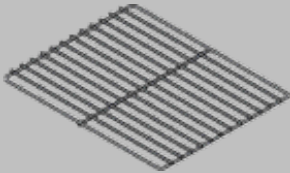
Hold

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Roast beef; joint	2x 4 kg	3x 13.2 lb. 3x 6 kg	3x 26.4 lb. 3x 12 kg	5x 13.2 lb. 5x 6 kg	6x 26.4 lb. 6x 12 kg	10x 13.2 lb. 10x 6 kg	10x 26.4 lb. 10x 12 kg
Pork fillet	2x 3 kg	3x 8.8 lb. 3x 4 kg	3x 17.6 lb. 3x 8 kg	5x 8.8 lb. 5x 4 kg	5x 17.6 lb. 5x 8 kg	10x 8.8 lb. 10x 4 kg	10x 17.6 lb. 10x 8 kg

Accessories	Settings
Grid + Containers, stainless steel	thin — thick dry — humid warm — hot
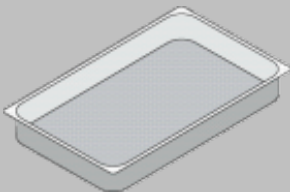
Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Escalope, breaded	6x 4 pc.	3x 8 pc.	3x 16 pc.	5x 8 pc.	5x 16 pc.	10x 8 pc.	10x 16 pc.
Wedges; French fries; rösti corners	4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

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

Note Use the "dry" setting for breaded, crispy products.

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

Load	▷	Set CT	▷	Simmer
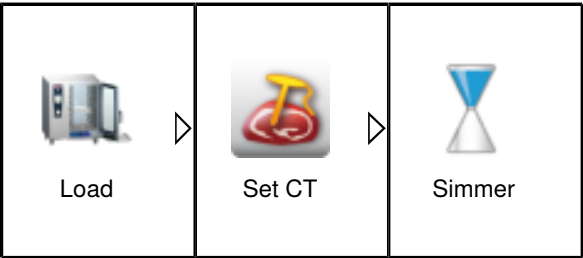
Continue with Transfer	Hold	New Load	Crisp

Cooking Parameters

dry   humid

rare   well done
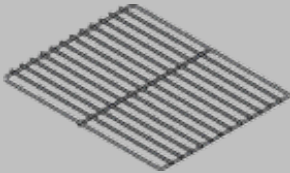
Heat Through

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Roast beef, seared	2x 4 kg	3x 13.2 lb. 3x 6 kg	3x 26.4 lb. 3x 12 kg	5x 13.2 lb. 5x 6 kg	6x 26.4 lb. 6x 12 kg	10x 13.2 lb. 10x 6 kg	10x 26.4 lb. 10x 12 kg
Beef fillet, seared; rack of lamb, seared	2x 3 kg	3x 8.8 lb. 3x 4 kg	3x 17.6 lb. 3x 8 kg	5x 8.8 lb. 5x 4 kg	5x 17.6 lb. 5x 8 kg	10x 8.8 lb. 10x 4 kg	10x 17.6 lb. 10x 8 kg

Accessories	Settings

Accessories

Grid

Settings

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.

Dehydrate

For drying vegetables, mushrooms, and fruits.

| Load | Dry |
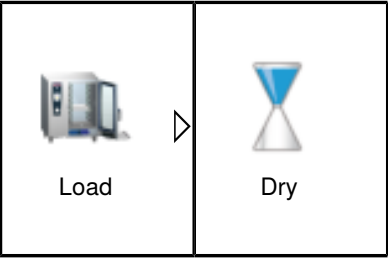
Options

Continue
with Time
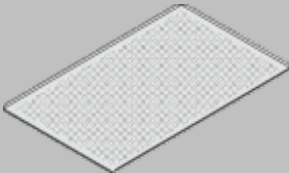
Cooking Parameters

low   high

short   cont.

Max. load sizes	**6x2/3GN**	**6x1/1GN**	**6x2/1GN**	**10x1/1GN**	**10x2/1GN**	**20x1/1GN**	**20x2/1GN**
Vegetables; mushrooms; fruits	6x 2/3	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

Accessories	**Settings**
Perforated trays; grids	low high short cont.

Note   Choose your preferred temperature and time setting.

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

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.
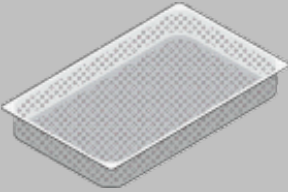
And it really is as easy as that:

- 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.

| Load | Set core temperature probe | Boil | Chill |
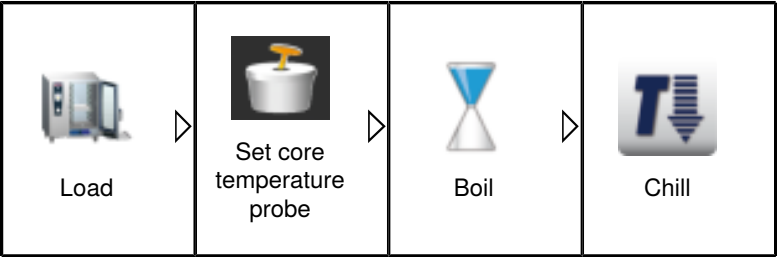
New load

Reduce

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

Accessories	Settings
CNS container, perforated	

Use perforated GN containers to prepare preserves.

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

iLC Pan Fry à la carte

Suitable for roasting various products in à la carte service or for production. Here you work on a rolling basis with iLevelControl.
You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.

Preheat	Load	Thin Thick	Roast

Cooking Parameters

 thin — thick

 thin — thick

 light — dark

 light — dark

 short — long

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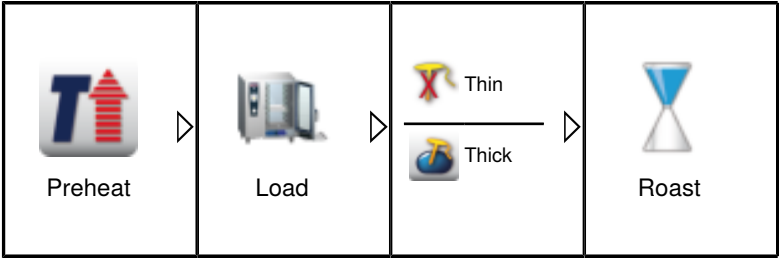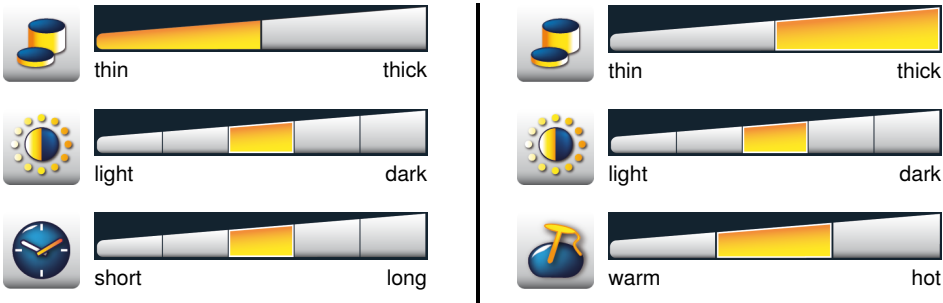
After the preheat phase is complete, the appliance automatically switches to iLevelControl.

iLC Pan Fry à la carte

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

Accessories

Roasting and baking sheet

Settings

thin — thick

light — dark

short — long

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

iLC Grill à la carte

Suitable for grilling various products in à la carte service or for production. Here you work on a rolling basis with iLevelControl.
You have the option of setting the cooking time or cooking with the core temperature probe. Simply select the desired core temperature.

Preheat	**Load**	Thin / Thick	**Grill**

Cooking Parameters

thin ——— thick		thin ——— thick	
light ——— dark		light ——— dark	
short ——— long		warm ——— hot	
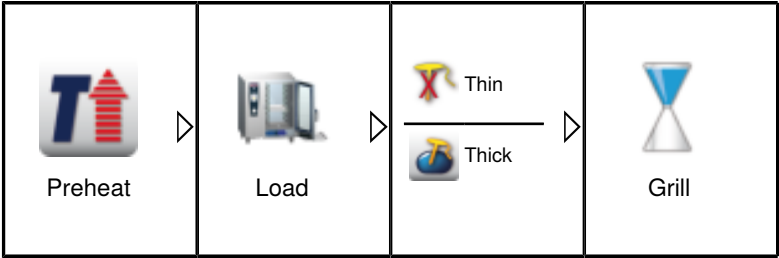
After the preheat phase is complete, the appliance automatically switches to iLevelControl.

iLC Grill à la carte

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

Accessories	Settings

Accessories

GriddleGrid; Grill and tandoori skewer; Roasting and baking sheet; grill and pizza tray

Settings

thin   thick

light   dark

short   long

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.
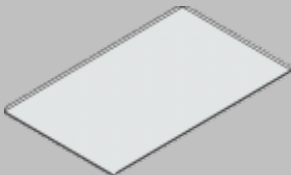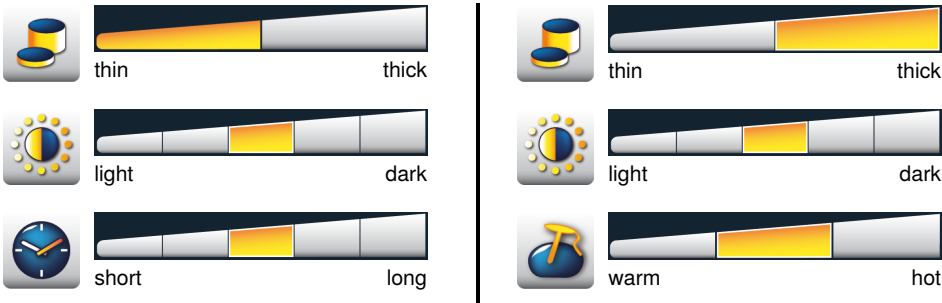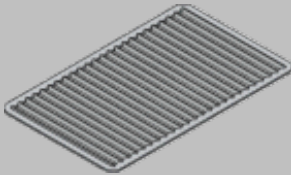

| Preheat | Load | Thin / Thick | Steaming |

Cooking Parameters

thin — thick	thin — thick
low — high	low — high
short — long	warm — hot
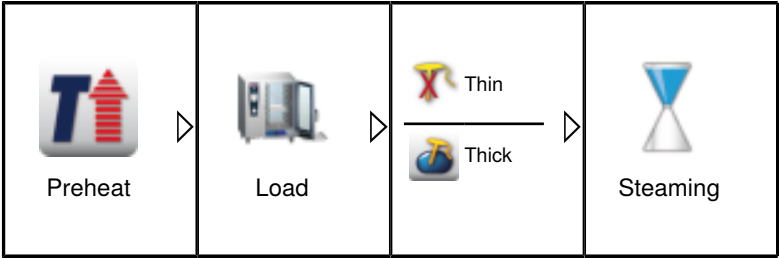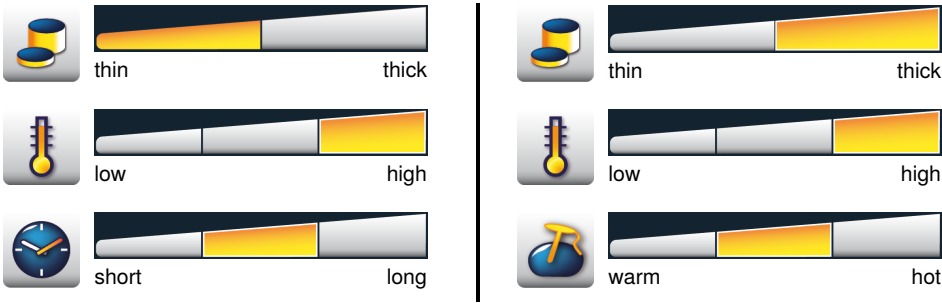
After the preheat phase is complete, the appliance automatically switches to iLevelControl.

iLC Steam à la carte

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Onion strips, 2 mins; spinach, 2 mins	4x 1 kg	6 x 3.3 lb. 6 x 1.5 kg	12x 3.3 lb. 12x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	40x 3.3 lb. 40x 1.5 kg
Sugar snap peas, 3 mins	4x 1 kg	3x 11 lb. 3x 5 kg	6x 11 lb. 6x 5 kg	5x 11 lb. 5x 5 kg	10x 11 lb. 10x 5 kg	10x 11 lb. 10x 5 kg	20x 11 lb. 20x 5 kg
Broccoli deep frozen / carrots deep frozen, 5 mins	4x 1 kg	3x 11 lb. 3x 5 kg	6x 11 lb. 6x 5 kg	5x 11 lb. 5x 5 kg	10x 11 lb. 10x 5 kg	10x 11 lb. 10x 5 kg	20x 11 lb. 20x 5 kg
Cauliflower florets / broccoli florets, 8 mins; carrots, pieces, 8 mins; kohlrabi, 8 mins	4x 1 kg	3x 11 lb. 3x 5 kg	6x 11 lb. 6x 5 kg	5x 11 lb. 5x 5 kg	10x 11 lb. 10x 5 kg	10x 11 lb. 10x 5 kg	20x 11 lb. 20x 5 kg

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

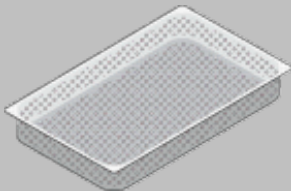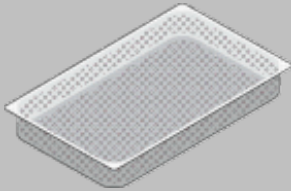| Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Salmon fillet, poached, 80 g/5 mins; cod fillet, poached, 100 g/5 mins	4x 1 kg	6 x 3.3 lb. 6 x 1.5 kg	12x 3.3 lb. 12x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	40x 3.3 lb. 40x 1.5 kg
Sole roulade, 150 g/7 mins	4x 1 kg	6x 3.3 lb. 6x 1.5 kg	12x 3.3 lb. 12x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	40x 3.3 lb. 40x 1.5 kg
Trout, blue, 350 g/12 mins	4x 2 pc.	6x 4 pc.	6x 8 pc.	10x 4 pc.	10x 8 pc.	20x 4 pc.	20x 8 pc.
Seafood, frozen, 4 mins	4x 1 kg	6x 3.3 lb. 6x 1.5 kg	12x 3.3 lb. 12x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	40x 3.3 lb. 40x 1.5 kg
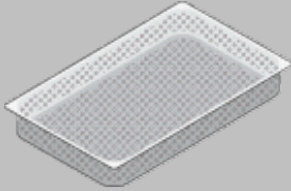
Accessories	Settings
CNS container, perforated	thin — thick low — high short — long

iLC Steam à la carte

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken breast; turkey breast	4x 1 kg	6x 3.3 lb. 6x 1.5 kg	12x 3.3 lb. 12x 1.5 kg	10x 3.3 lb. 10x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	20x 3.3 lb. 20x 1.5 kg	40x 3.3 lb. 40x 1.5 kg

Accessories	Settings
CNS container, perforated	thin ▬▬▬ thick low ▬▬▬ high warm ▬▬▬ hot

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

iLC Baking à la carte

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

				Options	
Preheat	Load	Bake		Rest	

Cooking Parameters

light | dark

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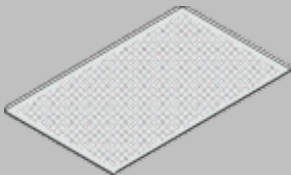
After the preheat phase is complete, the appliance automatically switches to iLevelControl.

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Leavened pastries; hamburger rolls	4x 8 pc.	6x 12 pc.	6x 24 pc.	10x 12 pc.	10x 24 pc.	20x 12 pc.	20x 24 pc.

Accessories	Settings
	light dark
	short long
Baking trays, perforated	

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.
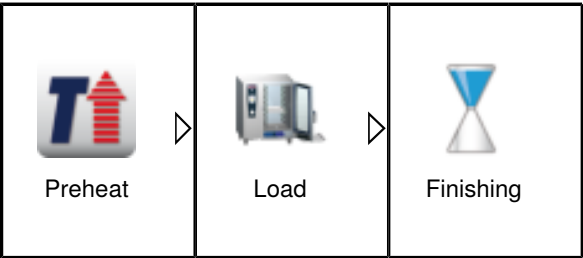
Preheat	▷	Load	▷	Finishing

Cooking Parameters

dry   humid

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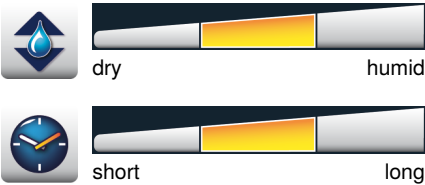
After the preheat phase is complete, the appliance automatically switches to iLevelControl.

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

Accessories	Settings
	dry humid short long

iLC Plates à la carte

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Chicken breast with vegetables and potato gratin; trout fillet with broccoli and rice; pork fillet with vegetables and pommes duchesse; poached salmon with sugar snap peas and rice; pasta with seafood	4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

Accessories	Settings
	dry humid
	short long

Max. load sizes	6x2/3GN	6x1/1GN	6x2/1GN	10x1/1GN	10x2/1GN	20x1/1GN	20x2/1GN
Vegetable side dishes	4x 2/3 GN	6x 1/1 GN	6x 2/1 GN	10x 1/1 GN	10x 2/1 GN	20x 1/1 GN	20x 2/1 GN

Accessories	Settings
	dry humid
	short long

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. The 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 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.

| Preheat | Load | Without / With | Finishing |

Cooking Parameters

with ————— without

dry ————— humid

warm ————— hot

with ————— without

dry ————— humid

short ————— long
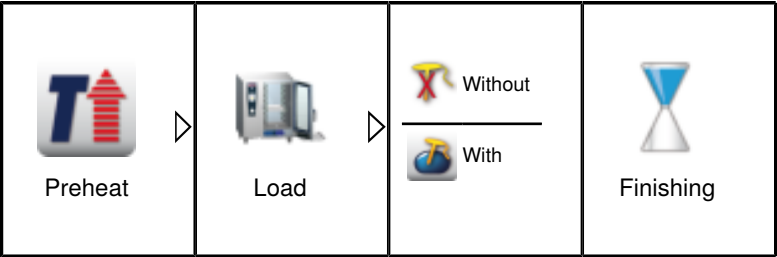
👉 iLC serve container is ideal for supplying different foods in large quantities and with top quality. It is now no longer necessary to keep food warm, which always leads to a loss of quality. You prepare the foods in advance and chill them as quickly as possible to preserve the essential vitamins and color. 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 always have hot and top quality food. When you slice the food product and move it to the containers, a roast, this reduces the time for Finishing® .

Europe

RATIONAL
Großküchentechnik GmbH
Tel. +49 (0)8191.327387
info@rational-online.de
rational-online.de

RATIONAL France S.A.S.
Tel. +33 (0)3 89 57 00 82
info@rational-france.fr
rational-france.fr

RATIONAL Italia S.r.l.
Tel. +39 041 5951909
info@rational-online.it
rational-online.it

RATIONAL Schweiz AG
Tel. +41 71 727 9092
info@rational-online.ch
rational-online.ch

RATIONAL UK
Tel. 00 44 (0) 1582 480388
info@rational-online.co.uk
rational-online.co.uk

RATIONAL AUSTRIA GmbH
Tel. +43 (0)662.832799
info@rational-online.at
rational-online.at

RATIONAL Ibérica
Cooking Systems S.L.
Tel. +34 93 4751750
info@rational-online.es
rational-online.es

RATIONAL Nederland
Tel. +31 546 546000
info@rational.nl
rational.nl

RATIONAL Scandinavia AB
Tel. +46 (0)40-680 85 00
info@rational-online.se
rational-online.se

РАЦИОНАЛЬ в России и СНГ
Тел. +7 495 640 63 38
info@rational-online.ru
rational-online.ru

RATIONAL Belgium nv
Tel. +32 15 285500
info@rational.be
rational.be

RATIONAL Sp. z o.o.
Tel. +48 22 8649326
info@rational-online.pl
rational-online.pl

RATIONAL Slovenija
SLORATIONAL d.o.o.
Tel. +386 (0)2 8821900
info@slorational.si
slorational.si

RATIONAL Norge AS
Tel. +47 22 70 10 00
post@rational.no
rational.no

RATIONAL International AG
Istanbul Irtibat burosu
Tel. +90 212 603 6767
info@rational-online.com.tr
rational-online.com.tr

America

RATIONAL Canada Inc.
Tel. 1-877-RATIONAL (728-4662)
info@rational-online.ca
rational-online.ca

RATIONAL BRASIL
Tel. +55 (11) 3372-3000
info@rational-online.com.br
rational-online.com.br

RATIONAL USA Inc.
Tel. 888-320-7274
info@rational-online.us
rational-online.us

RATIONAL Argentina – South America
Tel. +54 11 2080 2495
info@rational-online.com.ar
rational-online.com.ar

RATIONAL Mexico
Tel. +52 (55) 5292-7538
info@rational-online.mx
rational-online.mx

RATIONAL AUSTRALIA PTY LTD
Tel. +61 (0) 3 8369 4600
info@rationalaustralia.com.au
rationalaustralia.com.au

Asia/Pacific

株式会社 ラショナル・ジャパン
Tel. (03) 6316 -1188
info@rational-online.jp
rational-online.jp

RATIONAL International India
Private Limited
Tel. +91 124 463 58 65
info@rational-online.in
rational-online.in

RATIONAL International AG
Heinrich-Wild-Straße 202
CH-9435 Heerbrugg
Tel. +41 71 727 9090
Fax +41 71 727 9080
info@rational-international.com
rational-online.com

RATIONAL 上海
Tel. +86 21 3183 7500
office.shanghai@rational-china.com
rational-china.cn

RATIONAL International Middle East
Tel. +971 4 338 6615
info@rational-online.ae
rational-online.ae

RATIONAL AG
Iglinger Straße 62
86899 Landsberg a. Lech
Tel. +49 (0)8191 3270
Fax +49 (0)8191 21735
info@rational-ag.com
rational-online.com

RATIONAL Korea
Tel. +82-31-756-7700
info@rationalkorea.co.kr
rationalkorea.co.kr

RATIONAL NZ Ltd
Tel. +64 (9) 633 0900
sales@rationalnz.co.nz
rationalnz.co.nz

© RATIONAL AG 2016