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Roasted

Beef and veal

Procedure: Before cooking, season to taste with oil or another liquid, fresh or dry herbs, fresh vegetables, and spices. The meat can be seared in a pan before roasting.

Ideal for: Loin, sirloin, rump

Cook from: Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
3000g	2	60	3	6	5	10	10	20

Tips	Accessories
Remember to remove the probe from the cavity before starting the preheating.	Grids 922062 GN 1/1 922076 GN 2/1 Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1



For other recipes, adjust the core temperature: **Fillet** 50°C, **Roast-beef** 54°C, **Prime rib** 56°C.



Roasted

Lamb leg

Procedure: Before cooking, season to taste wih oil or other liquid, fresh or dry herbs, fresh vegetables, and spices. Massage the meat with mustard, oil, salt and pepper. The meat can be seared in a pan before roasting.

Ideal for: Leg

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
2000g	3	24	3	6	5	10	10	20

Tips	Accessories
Extract the probe from the oven before preheating. Insert the probe once the oven is preheated.	Grids 922062 GN 1/1 922076 GN 2/1 Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1



Suggested core temperature: **66°C**.



Roasted

Lamb shoulder

Procedure: Before cooking, season to taste wih oil or another liquid, fresh or dry herbs, fresh vegetables, and spices. Massage the meat with mustard, oil, salt and pepper. The meat can be seared in a pan prior to roasting.

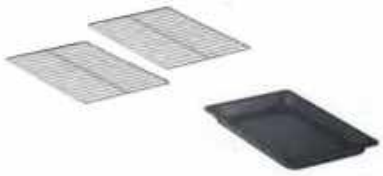
Ideal for: Shoulder

Cook from: Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
3000g	2	60	3	6	5	10	10	20

Tips	Accessories
Extract the probe from the oven before preheating. Insert the probe once the oven is preheated.	Grids 922062 GN 1/1 922076 GN 2/1 Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1





Roasted

Pork loin and leg

Procedure: Before cooking, season to taste wih oil or another liquid, fresh or dry herbs, fresh vegetables, and spices. You may also inject with your salamoia. The meat can be seared in a pan before roasting.

Ideal for: Loin, leg, shoulder, rump, neck

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
3000g	3	60	3	6	5	10	10	20

Tips	Accessories
Remember to remove the probe from the cavity before starting the preheating.	Grids 922062 GN 1/1 922076 GN 2/1 Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1



For other recipes, adjust the core temperature: **Pork Fillet** 62°C, **Pork neck** 68°C, **Pork loin** 66°C.



Roasted

Pork shin

Procedure: Before cooking, season to taste wih oil or another liquid, fresh or dry herbs, fresh vegetables, and spices. You may also add beer. The meat can be seared in a pan before roasting.

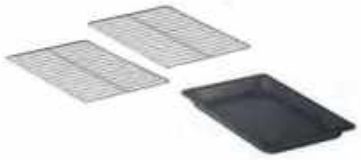
Ideal for: Shin

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
600g	7	14	3	6	5	10	10	20

Tips	Accessories
The cooking time is 01:40. We do not suggest using the probe because the shin has a big bone.	Grids 922062 GN 1/1 922076 GN 2/1 Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1





Meatloaf

Procedure: Season the meat with your preferred spices, veggies or eggs.

Ideal for: Meatloaf

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
3000g	3	60	3	6	5	10	10	20

Tips	Accessories
Remember to remove the probe from the cavity before starting the preheating.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1





Meatballs

Small

Procedure: You can prepare meatballs and serve them with or without sauce.

Ideal for: Turkey, chicken, beef, pork meatballs

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
30g	40	8	6	12	10	20	20	40

Tips	Accessories
If you use the probe, adjust the core temperature setting according to the meat type (70°C for beef, 76°C for chicken and pork, 82°C for turkey).	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1





Meatballs

Large

Procedure: You can prepare meatballs and serve them with or without sauce.

Ideal for: Turkey, chicken, beef, pork meatballs

Cook from: Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
60g	30	10	6	12	10	20	20	40

Tips	Accessories
If you use the probe, adjust the core temperature setting according to the meat type (70°C for beef, 76°C for chicken and pork, 82°C for turkey).	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1





Braising

Small pieces

Procedure: After the searing phase, add the liquids.

Ideal for: Beef, veal, mutton. We suggest using secondary cuts

Cook from: Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
400g	10	20	2	4	4	8	8	16

Tips	Accessories
Thick the sauce with some starch or roux.	Tray for traditional static cooking 100mm 922746



For other recipes, simply adjust the core temperature: **from 80 to 100°C.**



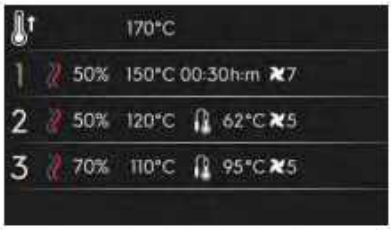
Braising

Whole pieces

Procedure: After the searing phase, add the liquids.

Ideal for: Beef, veal, mutton. We suggest using secondary cuts

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
3000g	3	60	3	6	5	10	10	20

Tips	Accessories
Tie the meat to maintain the shape.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1





Grilled

Burger 200g

Procedure: Preheat the grid before placing the meat

Ideal for: Beef, poultry

Cook from: Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
200g	6	6	3	6	5	10	10	20

Tips	Accessories
Pierce the burger before cooking.	Mesh grilling grid 922713





Grilled

Entrecote 200g

Procedure: Preheat the grid before placing the meat

Ideal for: Beef cuts like rib-eye, tenderloin, short loin, rump

Cook from: Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
200g	4	4	3	6	5	10	10	20

Tips	Accessories
The cycle works for medium cooking. Increase or decrease the cooking time according to the weight and the cooking point desired. Let rest before cutting.	Mesh grilling grid 922713





Grilled

Fillet mignon 300g

Procedure: Preheat the grid before placing the meat

Ideal for: Beef

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
300g	8	8	3	6	5	10	10	20

Tips	Accessories
The cycle works for medium cooking. Increase or decrease the cooking time according to the weight and the cooking point desired. Let rest before cutting.	Mesh grilling grid 922713





Grilled

Lamb cutlet

Procedure: Marinate with fresh herbs and/or white wine.

Ideal for: Lamb cutlet

Cook from: Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
30g	20	4	3	6	5	10	10	20

Tips	Accessories
Preheat the non-stick grill to have a perfect result	Double face griddle (ribbed and smooth) 925003





Grilled

Pork cutlet

Procedure: Slightly flatten the meat before grilling.

Ideal for: Pork

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
180g	6	6	3	6	5	10	10	20

Tips	Accessories	
/	Mesh grilling grid 922713	



Grilled

Ribs

Procedure: Dry marinate for a juicy result

Ideal for: Full rack of pork ribs

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
2000g	2	8	3	6	5	10	10	20

Tips	Accessories	
Preheat the non-stick grill to have a perfect result	Double face griddle (ribbed and smooth) 925003	



Grilled

Tagliata



Procedure: Preheat the grid before placing the meat

Ideal for: Beef cuts like rib-eye, tenderloin, short loin, rump

Cook from: Fresh

Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
400g	4	8	3	5	5	10	10	20

Tips	Accessories
The cycle works for medium cooking. Increase or decrease the cooking time according to the weight and the cooking point desired. Let rest before cutting.	Mesh grilling grid 922713





Grilled

Thick sausages



Procedure: Preheat the grid before placing the sausages.

Ideal for: Pork, poultry, beef

Cook from: Fresh

Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
120g	24	12	3	6	5	10	10	20

Tips	Accessories
Pierce the sausage before cooking.	Double face griddle (ribbed and smooth) 925003





Grilled

Thin sausages



Procedure: Preheat the grid before placing the sausages.

Ideal for: Beef cuts like rib-eye, tenderloin, short loin, rump

Cook from: Fresh

Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1000g	2	12	3	5	5	10	10	20

Tips	Accessories
Pierce the sausage before cooking. Roll up and fix with a wood stick.	Non-stick grill with coating 925004





Skewers



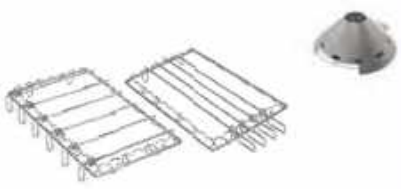
Procedure: Place the meat on the skewers. Then place skewers on the rack.

Ideal for: Lamb, beef, pork, poultry

Cook from: Fresh

Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
2500g	3	12	3	6	5	10	10	20

Tips	Accessories
Use the Electrolux Professional universal skewer rack and the volcano smoker for an authentic result	Universal skewer rack GN 1/1: 922324 GN 2/1: 922325 Volcano smoker 922338





Seekh kebab

Procedure: Place the meat on the skewers. Then place skewers on the rack.

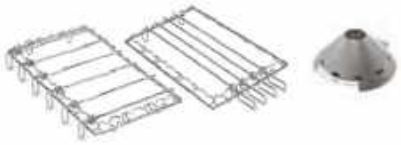
Ideal for: Lamb, beef, pork, poultry

Cook from: Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	10	10	3	6	5	10	10	20

Tips	Accessories
Use the Electrolux Professional universal skewer rack and the volcano smoker for an authentic result.	Universal skewer rack 922324 GN 1/1 922325 GN 2/1 Volcano smoker 922338





Bacon

Procedure: Place the sliced bacon evenly on the pan.

Ideal for: Pork

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
20g	12	4	3	6	5	10	10	20

Tips	Accessories
Slice the bacon from 2 to 3mm.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1





Combi frying

Breaded cutlets

Procedure: Bread the meat

Ideal for: Chicken, turkey and pork

Cook from: Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
140g	6	6	6	12	10	20	20	40

Tips	Accessories
Spray with oil.	Cooking baskets 922239





Combi frying

Cordon bleu

Procedure: Bread the meat

Ideal for: Chicken, turkey and pork

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
140g	12	12	6	12	10	20	20	40

Tips	Accessories
Spray with oil.	Cooking baskets 922239





Ham

Procedure: Inject the brine into the ham.

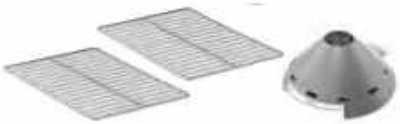
Ideal for: Pork leg and pork shoulder

Cook from: Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
8000g	1	40	2	4	3	6	6	12

Tips	Accessories
/	Grids 922062 GN 1/1 922076 GN 2/1 Volcano smoker 922338



For other recipes, simply adjust the core temperature: **66°C.**



Dehydrating

Procedure: Cut in strips.

Ideal for: Beef rump, fillet, hindquarter

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
10g	15	15	6	12	10	20	20	40

Tips	Accessories
Season with pink salt before cooking to avoid oxidation.	Non-stick perforated U-pans with coating 20mm 922651 Volcano smoker 922338





Low temperature roasted

Procedure: Season and tie the meat before cooking.

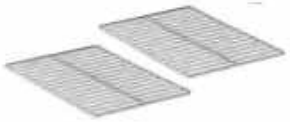
Ideal for: Roast beef, braised or stewed beef cheeks, overnight roasted red meats

Cook from: Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
min 1kg	max 5kg	25	3	6	5	10	10	20

Tips	Accessories
Adjust searing temperature according to desired browning level.	Grids 922062 GN 1/1 922076 GN 2/1 Use the Volcano smoker for a special smoky flavor.





Roasted chicken

Breast

Procedure: Pierce the skin of breast to ensure that the skin will not be stuck to the meat.

Ideal for: Chicken

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
400g	9	9	6	12	10	20	20	40

Tips	Accessories
For an even cooking result, remove the fillet from the breast. Use the fillets in a different way: panko-fried or tikka-style.	Double face griddle (ribbed and smooth) 925003 Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1





Roasted chicken

Wings

Procedure: Distribute evenly on the suggested U-pan trays.

Ideal for: Chicken

Cook from: Fresh or frozen



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
30 - 60g	1.8kg	6	6	12	10	20	20	40

Tips	Accessories
If using fresh products, we suggest to marinate the meat.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1





Roasted chicken

Whole chicken

Procedure: Position all chickens in the same direction in the chicken grid.

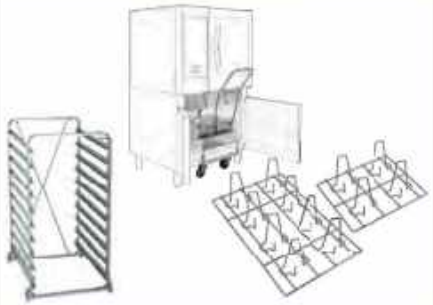
Ideal for: Chicken

Cook from: Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1200g	8	32	2	4	3	6	6	12

Tips	Accessories
24 chickens in 45 minutes. Pierce the skin before cooking.	Reinforced mobile tray rack - 922694 Grease Out Grease collection kit for oven cupboard base with trolley 922619 Chicken grids 922266 GN 1/1 - 922086 GN 1/2



For other recipes, simply adjust the core temperature: **82°C.** Position the probe in a vertical position in the breast.



Roasted turkey

Breast

Procedure: Tie carefully to give a pleasant aspect.

Ideal for: Turkey

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1500g	2	10	3	6	5	10	10	20

Tips	Accessories
This cycle can also be used for a rolled or stuffed roast turkey breast	Grids 922062 GN 1/1 922076 GN 2/1



For other recipes, simply adjust the core temperature: **68°C** (whole pieces), **70°C** (stuffed or rolled).



Roasted turkey

Legs

Procedure: Distribute the legs evenly on the suggested grids.

Ideal for: With or without bones

Cook from: Fresh or frozen

	150°C				
1	90%	130°C	85°C	✕7	
2	50%	170°C	90°C	✕7	

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
3000g	3	60	3	6	5	10	10	20

Tips	Accessories
Pierce the skin before cooking.	Grids 922062 GN 1/1 922076 GN 2/1



For other recipes, simply adjust the core temperature: **68°C.**



Roasted turkey

Whole turkey

Procedure: Cross the legs, tie them together with the wings.

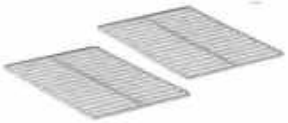
Ideal for: Turkey

Cook from: Fresh

	150°C				
1	90%	130°C	65°C	✕7	
2	50%	160°C	70°C	✕7	

Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
7 - 18kg	1	15 - 35	1	2	2	4	4	8

Tips	Accessories
We suggest positioning the probe following the bone of the breast.	Grids 922062 GN 1/1 922076 GN 2/1



For other recipes, simply adjust the core temperature: **70°C.**



Roasted duck

Breast

Procedure: Cook on the skin side.

Ideal for: Duck

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
500g (2pcs)	6	12	6	12	10	20	20	40

Tips	Accessories
This cycle can also be used for a rolled or stuffed roast turkey breast.	Mesh grilling grid 922713



For other recipes, simply adjust the core temperature: **56°C.**



Roasted duck

Whole duck

Procedure: Position all ducks in the same direction in the duck grid.

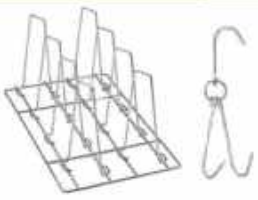
Ideal for: Duck

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1500g	2 - 3	6	3	6	5	10	10	20

Tips	Accessories
Use the special duck grid for traditional roasted duck. For Peking duck, use the dedicated meat hook.	Duck grid 922362 Meat hook 922348





Grilled

Burgers

Procedure: Place the burgers on the preheated grill tray to have more intense grill marks.

Ideal for: Chicken or turkey patties

Cook from: Fresh or frozen



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
100 - 120g	6	6	6	12	10	20	20	40

Tips	Accessories
/	Non-stick grill with coating 925004 



Grilled

Butterfly chicken

Procedure: Place on the preheated grill tray skin-side up.

Ideal for: Whole chicken, cockerel

Cook from: Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1200g	8	4	6	12	10	20	20	40

Tips	Accessories
Marinate before grilling.	Non-stick grill with coating 925004 

For other recipes, simply adjust the core temperature: **84°C.**



Grilled

Chicken breast

Procedure: Preheat the accessories for a stronger and faster grillmark.

Ideal for: Chicken, turkey

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
400g	9	9	6	12	10	20	20	40

Tips	Accessories	
Marinate before grilling for a more intense flavor.	Mesh grilling grid 922713	



Grilled

Chicken legs

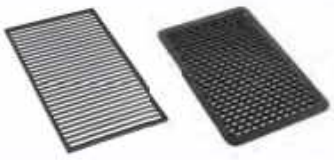
Procedure: Marinate before grilling for a more intense flavor.

Ideal for: Chicken

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
400g	6	6	6	12	10	20	20	40

Tips	Accessories	
Marinate before grilling.	Non-stick grill with coating 925004 Mesh grilling grid 922713	



Grilled

Thick sausages

Procedure: Place the sausages on the preheated grill tray for more intense grill marks.

Ideal for: Chicken or turkey sausages

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
400g	9	9	6	12	10	20	20	40

Tips	Accessories
Pierce the sausage before cooking.	Non-stick grill with coating 925004





Grilled

Thin sausages

Procedure: Place the sausages on the preheated grill tray for more intense grill marks.

Ideal for: Chicken and turkey sausages

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1000g	2	12	6	12	10	20	20	40

Tips	Accessories
Pierce the sausage before cooking.	Non-stick grill with coating 925004





Skewers

Chicken breast

Procedure: Place the meat on the skewers. Then place skewers on the rack.

Ideal for: Chicken breast or strips

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
300g	9	9	6	12	10	20	20	40

Tips	Accessories
Marinate and/or season the meat before grilling. Let the skewers rest in fridge for a better smoke flavor. Use the Electrolux Professional universal skewer rack and the volcano smoker for an authentic result	Universal skewer rack 922324 GN 1/1 922325 GN 2/1 Volcano smoker 922338





Skewers

Chicken thighs

Procedure: Place the meat on the skewers. Then place skewers on the rack.

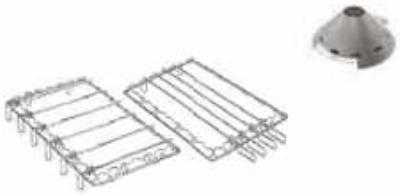
Ideal for: Chicken thighs

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
400g	4 - 5	3	3	6	5	10	10	20

Tips	Accessories
Marinate and/or season the meat before grilling. Let the skewers rest in fridge for a better smoke flavor. Use the Electrolux Professional universal skewer rack and the volcano smoker for an authentic result	Universal skewer rack 922324 GN 1/1 922325 GN 2/1 Volcano smoker 922338





Combi frying

Breaded cutlets

Procedure: Spray with oil before frying or use pre-fried cutlets.

Ideal for: Chicken or turkey cutlets

Cook from: Fresh or frozen



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
140g	12	12	6	12	10	20	20	40

Tips	Accessories
Make sure not to overfill the frying baskets for even heat transmission.	Cooking baskets 922239





Combi frying

Chicken nuggets

Procedure: Spray with oil before frying or use pre-fried cutlets.

Ideal for: Chicken or turkey nuggets

Cook from: Fresh or frozen



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
20g	1250g	10	6	12	10	20	20	40

Tips	Accessories
Make sure not to overfill the frying baskets for even heat transmission.	Cooking baskets 922239





Steamed chicken

Procedure: Place the chicken on the grids before steaming.

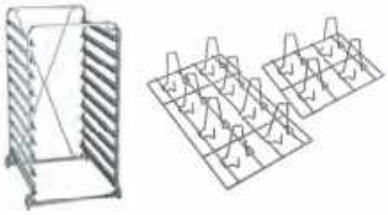
Ideal for: Whole chicken or other chicken parts

Cook from: Fresh



Quantity (pcs per tray)	Portions tray	Trays per ovenw					
		6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
8	8	6	12	10	20	20	40

Tips	Accessories
For whole chickens use the chicken rack.	Reinforced mobile tray rack 922694 Chicken grids 922266 GN 1/1 922086 GN 1/2



For other recipes, simply adjust the core temperature: **85°C.**



Baked fillet

Cod

Procedure: Place the fillets on the U-pan trays before cooking.

Ideal for: Thick cuts of fish fillet

Cook from: Fresh or frozen



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
200g	10	10	6	12	10	20	20	40

Tips	Accessories	
Place the fillets skin-side down. No need to preheat the U-pan tray.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	

For other recipes, simply adjust the core temperature: **60°C.**



Baked fillet

Halibut

Procedure: Place the fillets on the U-pan trays before cooking.

Ideal for: Thick cuts of fish fillet

Cook from: Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
200g	10	10	6	12	10	20	20	40

Tips	Accessories	
Place the fillets skin-side down. No need to preheat the U-pan tray.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	



Baked fillet

Salmon

Procedure: Place the fillets on the U-pan trays before cooking.

Ideal for: Thick cuts of fish fillet

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
200g	10	10	6	12	10	20	20	40

Tips	Accessories	
Place the fillets skin-side down. No need to preheat the U-pan tray.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	

For other recipes, simply adjust the core temperature: **55°C.**



Baked fillet

Sea bass

Procedure: Place the fillets on the U-pan trays before cooking.

Ideal for: Any kind of single portion fish fillet

Cook from: Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	8	8	6	12	10	20	20	40

Tips	Accessories	
Place the fillets skin-side down. No need to preheat the U-pan tray.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	



Baked fillet

Sea bream



Procedure: Place the fillets on the U-pan trays before cooking.

Ideal for: Any kind of single portion fish fillet

Cook from: Fresh or frozen

Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	8	8	6	12	10	20	20	40

Tips	Accessories
Place the fillets skin-side down. No need to preheat the U-pan tray.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1





Steamed

Codfish fillet



Procedure: Place the fillets on the perforated U-pan trays.

Ideal for: Any kind of single portion fish fillet

Cook from: Fresh or frozen

Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	12	6	6	12	10	20	20	40

Tips	Accessories
Desalt the cod if salted. For an amazing texture, adjust the core temperature to 58°C.	Stainless steel perforated tray 65mm 329018



For other recipes, simply adjust the core temperature: **60°C.**



Steamed

Cuttlefish

Procedure: Place the cuttlefish on the perforated U-pan trays.

Ideal for: Medium-large cuttlefish

Cook from: Fresh or frozen



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1200g	6	18	6	12	10	20	20	40

Tips	Accessories
Tentacles may have a longer cooking time.	Stainless steel perforated tray 65mm 329018





Steamed

Lobster

Procedure: Place the lobsters on the perforated U-pan trays.

Ideal for: Lobster or langoustines

Cook from: Fresh or frozen



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
400g	6	6	6	12	10	20	20	40

Tips	Accessories
Tie the lobster before cooking for an even cooking result.	Stainless steel perforated tray 65mm 329018





Steamed

Mussels and clams



Procedure: Distribute evenly and do not overload the trays.

Ideal for: Mussels and clams

Cook from: Fresh or frozen

Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	1.5kg	4	6	12	10	20	20	40

Tips	Accessories	
Cook in regular stainless steel tray if you want to save the cooking liquids.	Stainless steel perforated tray 65mm 329018	



Steamed

Octopus



Procedure: Place the octopus on the perforated U-pan trays.

Ideal for: Medium-big octopus

Cook from: Fresh or frozen

Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1200g	6	18	6	12	10	20	20	40

Tips	Accessories	
For an amazing result, cook the octopus in vacuum bags with spices or flavors.	Stainless steel perforated tray 65mm 329018	



Steamed

Prawns

Procedure: Place the prawns on the perforated U-pan trays.

Ideal for: Peeled prawns

Cook from: Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	2kg	12	6	12	10	20	20	40

Tips	Accessories
Cook whole non-peeled prawns for 5 minutes. Cook non-peeled prawns without heads for 4 minutes.	Cooking baskets 922239





Steamed

Sea bream

Procedure: Place the fillets on the perforated U-pan trays.

Ideal for: Fillets without skin

Cook from: Fresh or frozen



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	8	7	6	12	10	20	20	40

Tips	Accessories
/	Non-stick perforated U-pans with coating 20mm 922651





Steamed

Squid U10

Procedure: Place the squid on the perforated U-pan trays.

Ideal for: Squid U10 size/weight

Cook from: Defrosted



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
80g	2.4kg	6	6	12	10	20	20	40

Tips	Accessories	
For a tender result, cook the U10 squids for 4/5 minutes only.	Stainless steel perforated tray 65mm 329018	



Steamed

Squid U5

Procedure: Place the squid on the perforated U-pan trays.

Ideal for: Squid U5 size/weight

Cook from: Defrosted



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
200g	12	6	6	12	10	20	20	40

Tips	Accessories	
For a tender result, cook the U5 squids for 6/8 minutes.	Stainless steel perforated tray 65mm 329018	



Baked with skin

Sea bass

Procedure: Place the probe as shown in the picture below.

Ideal for: Whole or monoportion fish

Cook from: Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
300g	6	6	3	6	5	10	10	20

Tips	Accessories
Fill the sea bass with aromtic herbs, lemon, and garlic before cooking. Scale before cooking if the skin is supposed to be served.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1



For other recipes, simply adjust the core temperature: **68°C**, whole monoportion fish.



Baked with skin

Sea bream

Procedure: Place the probe as shown on the picture below.

Ideal for: Whole or monoportion fish

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
300g	6	6	3	6	5	10	10	20

Tips	Accessories
Fill the sea bass with aromtic herbs, lemon, and garlic before cooking. Scale before cooking if the skin is supposed to be served.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1



For other recipes, simply adjust the core temperature: **68°C**, whole monoportion fish.



Grilled

Octopus

Procedure: Preheat the accessories before grilling.

Ideal for: Whole or sliced precooked octopus

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
1.2kg	2	6 - 8	3	6	5	10	10	20

Tips

Use the volcano smoker during the grilling for a smoky flavor. Grill the octopus directly on the grill accessories or place on the skewers using the skewers rack.

Accessories

Double face griddle (ribbed and smooth)
925003

Non-stick grill with coating
925004

Mesh grilling grid - 922713

Volcano smoker - 922338

Universal skewer racks
922324 GN 1/1
922325 GN 2/1





Grilled

Prawns

Procedure: Preheat the accessories before grilling.

Ideal for: Any size of prawns

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	1.5kg	4	3	6	5	10	10	20

Tips

Use the volcano smoker during the grilling for a smoky flavor. Grill the prawns directly on the grill accessories or place on the skewers using the skewers rack.

Accessories

Mesh grilling grid - 922713

Volcano smoker - 922338

Universal skewer racks
922324 GN 1/1
922325 GN 2/1





Grilled

Salmon

Procedure: Preheat the accessories before grilling.

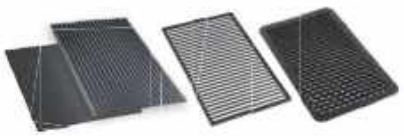
Ideal for: Thick slices of whole fish

Cook from: Fresh



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
180g	10	10	3	6	5	10	10	20

Tips	Accessories
Use the mesh grilling grid for a perfect X-grill mark.	Double face griddle (ribbed and smooth) 925003 Non-stick grill with coating 925004 Mesh grilling grid 922713





Grilled

Scallops

Procedure: Preheat the accessories before grilling.

Ideal for: Fresh whole scallops without shell

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
30g	1.2kg	8	3	6	5	10	10	20

Tips	Accessories
Use the volcano smoker during the grilling for a smoky flavor. Grill the scallops directly on the grill accessories or place on the skewers using the skewers rack.	Double face griddle (ribbed and smooth) 925003 Mesh grilling grid - 922713 Volcano smoker - 922338 Universal skewer racks 922324 GN 1/1 922325 GN 2/1





Grilled

Squid U10

Procedure: Preheat the accessories before grilling.

Ideal for: Fresh whole squid

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
80g	2kg	8	3	6	5	10	10	20

Tips	Accessories
Use the volcano smoker during the grilling for a smoky flavor. Grill the squid directly on the grill accessories or place on the skewers using the skewers rack.	Double face griddle (ribbed and smooth) 925003 Non-stick grill with coating 925004 Mesh grilling grid - 922713 Volcano smoker - 922338 Universal skewer racks 922324 GN 1/1 922325 GN 2/1





Combi frying

Breaded fillets

Procedure: Distribute evenly on the flat U-pan trays.

Ideal for: Any kind of breaded fish fillet

Cook from: Only frozen



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
75g	12	6	6	12	10	20	20	40

Tips	Accessories
Spray with oil from both sides if the fillets are not pre-fried.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1





Combi frying

Calamari rings

Procedure: Distribute evenly on the frying baskets.

Ideal for: Breaded or battered calamari rings

Cook from: Only frozen



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	1kg	4	6	12	10	20	20	40

Tips	Accessories
Spray with oil from both sides if the fillets are not pre-fried.	Cooking baskets 922239





Combi frying

Fish fingers

Procedure: Distribute evenly on the frying baskets.

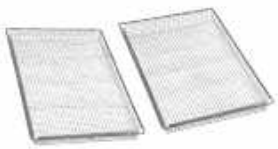
Ideal for: Any kind of breaded fish fillet fingers

Cook from: Only frozen



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
30g	1.5kg	12	6	12	10	20	20	40

Tips	Accessories
Spray with oil from both sides if the fillets are not pre-fried.	Cooking baskets 922239





Poaching

Salmon

Procedure: Prepare the liquid.

Ideal for: Whole fish fillets of the same size/weight

Cook from: Fresh



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
2kg	2	14	6	12	10	20	20	40

Tips	Accessories	
Enrich your cooking liquid with your favorite seasonings.	Non-stick U-pans with coating 60mm 925011 GN 1/2 925002 GN 1/1	

For other recipes, simply adjust the core temperature: **55°C.**



Gratin

Cod

Procedure: For a perfect result, place the seasoned fish fillets on the U-pan trays. Then sprinkle with the crumb mixture.

Ideal for: Fish fillets of the same size/weight

Cook from: Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	8	8	3	6	5	10	10	20

Tips	Accessories	
Give your crumb mixture a special twist with fresh herbs, spices, oil and other seasonings.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	



Gratin

Halibut

Procedure: For a perfect result, place the seasoned fish fillets on the U-pan trays. Then sprinkle with the crumb mixture.

Ideal for: Fish fillets of the same size/weight

Cook from: Fresh or frozen



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	8	8	3	6	5	10	10	20

Tips	Accessories
Give your crumb mixture a special twist with fresh herbs, spices, oil and other seasonings.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1





Gratin

Mussels

Procedure: For a perfect result, place the mussels or clams on the U-pan trays. Then sprinkle with the crumb mixture.

Ideal for: Mussels/clams of the same size/weight

Cook from: Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	600 - 700gr	7	3	6	5	10	10	20

Tips	Accessories
Give your crumb mixture a special twist with fresh herbs, spices, oil and other seasonings.	Stainless steel tray 20mm 329003 GN 1/1





Gratin

Salmon



Procedure: For a perfect result, place the seasoned fish fillets on the U-pan trays. Then sprinkle with the crumb mixture.

Ideal for: Fish fillets of the same size/weight

Cook from: Fresh or frozen

Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
180g	10	10	3	6	5	10	10	20

Tips	Accessories	
Give your crumb mixture a special twist with fresh herbs, spices, oil and other seasonings.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	



Gratin

Scallops



Procedure: For a perfect result, place the seasoned scallops on the U-pan trays. Then sprinkle with the crumb mixture.

Ideal for: Scallops on the shell or other shellfish of the same size/weight

Cook from: Fresh or frozen

Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
/	12	4	3	6	5	10	10	20

Tips	Accessories	
Give your crumb mixture a special twist with fresh herbs, spices, oil and other seasonings.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	



Gratin

Sea bass

Procedure: For a perfect result, place the seasoned fish fillets on the U-pan trays. Then sprinkle with the crumb mixture.

Ideal for: Fish fillets of the same size/weight

Cook from: Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	8	7	3	6	5	10	10	20

Tips	Accessories
Give your crumb mixture a special twist with fresh herbs, spices, oil and other seasonings.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1



Stewing

Codfish

Procedure: Place the seasoned fish on the U-pan trays.

Ideal for: Fish fillet cooked with a low amount of liquid

Cook from: Fresh or frozen



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	8	8	3	6	5	10	10	20

Tips	Accessories
Enrich your cooking liquid with fresh herbs, spices and other seasonings.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1





Stewing

Halibut

Procedure: Place the seasoned fish on the U-pan trays.

Ideal for: Fish fillet cooked with a low amount of liquid

Cook from: Fresh or frozen



Weight single piece	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
150g	8	8	3	6	5	10	10	20

Tips	Accessories	
Enrich your cooking liquid with fresh herbs, spices and other seasonings.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1	

Stewing

Salmon



Procedure: Place the seasoned fish on the U-pan trays.

Ideal for: Fish fillet cooked with a low amount of liquid

Cook from: Fresh or frozen



Weight single pc	Quantity (pcs per tray)	Portions tray	Trays per oven					
			6 1/1	6 2/1	10 1/1	10 2/1	20 1/1	20 2/1
180g	10	10	3	6	5	10	10	20

Tips	Accessories	
Enrich your cooking liquid with fresh herbs, spices and other seasonings.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1	