

Stewing

Sea bass

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	7	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 60mm 925011 GN 1/2 925002 GN 1/1	



Stewing

Sea bream

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	7	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	



Fried

Procedure: Use the non-stick egg fryer.

Ideal for: Fried eggs

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	8	4	6	12	10	20	20	40

Tips	Accessories
Use oil, butter or non-sticking spray for coating.	Non-stick egg fryer with coating 925005





Boiled

Hard boiled

Procedure: Use perforated trays for best results

Ideal for: Eggs

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	50	25	6	12	10	20	20	40

Tips	Accessories
/	Cooking baskets 922239 Stainless steel perforated tray 65mm 329018





Boiled

Soft boiled

Procedure: Use perforated trays for best results.

Ideal for: Eggs

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	50	25	6	12	10	20	20	40

Tips	Accessories	
/	Stainless steel perforated tray 65mm 329018 Cooking baskets 922239	



Scrambled

Procedure: Use perforated trays for best results.

Ideal for: Eggs

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
/	2kg	8 - 10	3	6	5	10	10	20

Tips	Accessories	
/	Non-stick U-pans with coating 60mm 925011 GN 1/2 925002 GN 1/1	



Poached

Procedure: Eggs should be cooked with shell.

Ideal for: Eggs

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	50	50	6	12	10	20	20	40

Tips	Accessories	
/	Stainless steel perforated tray 65mm 329018	





Soufflé

Procedure: Place the soufflés evenly on the U-pan trays keeping the same distance in between.

Ideal for: Soufflé-style

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
70g	1kg	15	3	6	5	10	10	20

Tips	Accessories	
/	Cooking baskets 922239	



Stewed

Procedure: Put on the trays and season, then cook.

Ideal for: Any kind of cut vegetables

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
1.25kg per tray	1pc	6	6	12	10	20	20	40

Tips	Accessories
Use fresh basil or other fresh herbs to be mixed with the vegetables right after cooking.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1





Steamed

Broccoli

Procedure: Remove the stems before cooking.

Ideal for: Broccoli

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	1pc	10	6	12	10	20	20	40

Tips	Accessories
Use this cooking cycle as a precooking cycle for baked broccoli.	Cooking baskets 922239





Steamed

Carrots

Procedure: Peel and cut the carrots before cooking.

Ideal for: Carrots and parsnips

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	1pc	10	6	12	10	20	20	40

Tips	Accessories	
/	Cooking baskets 922239	



Steamed

Cauliflowers

Procedure: Remove the stems before cooking.

Ideal for: Cauliflower or Roman broccoli

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	1pc	10	6	12	10	20	20	40

Tips	Accessories	
Use this cooking cylce as a precooking cycle for baked cauliflower.	Cooking baskets 922239	



Steamed

Zucchini

Procedure: Slice the zucchini before cooking.

Ideal for: Zucchini

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	1pc	10	6	12	10	20	20	40

Tips	Accessories
/	Cooking baskets 922239 



Steamed

Potatoes

Procedure: Peel and dice or slice before cooking.

Ideal for: Any kind of potatoes

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
2.5kg	1pc	12	6	12	10	20	20	40

Tips	Accessories
This cooking cycle can be used as a precooking cylce for baked or roasted potatoes.	Cooking baskets 922239 



Grilled

Procedure: Cut and season before grilling.

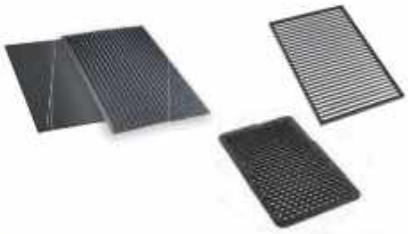
Ideal for: Any kind of grilled vegetable

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
1kg	1pc	6	6	12	10	20	20	40

Tips	Accessories
Choose the accessory according to the desired grill mark.	Double face griddle (ribbed and smooth) 925003 Non-stick grill with coating 925004 Mesh grilling grid 922713





Gratin

Bechamel

Procedure: Pour the bechamel on top of the precooked vegetables.

Ideal for: Any kind of vegetable gratin

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
3kg	1pc	12	6	12	10	20	20	40

Tips	Accessories
For perfect coloring, sprinkle with cheese and butter before cooking.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1





Gratin

Breadcrumbs

Procedure: Sprinkle with the breadcrumb mixture before cooking.

Ideal for: Any kind of vegetable breadcrumb gratin

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
2.5kg	1pc	12	6	12	10	20	20	40

Tips	Accessories	
Enrich your breadcrumbs with grated cheese, fresh herbs, butter or oil for a perfect result.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1	



Combi frying

Battered vegetables

Procedure: Spread evenly on the trays before cooking.

Ideal for: Any kind of frozen pre-fried battered vegetables

Cook from: 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
1.5kg	1pc	12	6	12	10	20	20	40

Tips	Accessories	
/	Cooking baskets 922239 Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	



Combi frying

French fries

Procedure: Spread evenly on the trays before cooking.

Ideal for: Any kind of frozen pre-fried french fries

Cook from: 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
0.8 - 1.2kg	1pc	8	6	12	10	20	20	40

Tips	Accessories
/	Cooking baskets 922239 Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1





Combi frying

Onion rings

Procedure: Spread evenly on the trays before cooking.

Ideal for: Any kind of frozen and pre-fried onion rings

Cook from: 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
0.8 - 1.2kg	1pc	8	6	12	10	20	20	40

Tips	Accessories
/	Cooking baskets 922239 Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1





Combi frying

Potato croquette

Procedure: Spread evenly on the trays before cooking.

Ideal for: Any kind of frozen and pre-fried croquettes

Cook from: 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
0.8 - 1.2kg	1pc	8	6	12	10	20	20	40

Tips	Accessories	
/	Cooking baskets 922239 Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	



Combi frying

Wedges

Procedure: Spread evenly on the trays before cooking.

Ideal for: Any kind of frozen and pre-fried wedges

Cook from: 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
0.8 - 1.2kg	1pc	8	6	12	10	20	20	40

Tips	Accessories	
/	Cooking baskets 922239 Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	



Jacket potatoes

Procedure: Clean and brush whole potatoes without peeling, then place on the potato baker.

Ideal for: Any kind of jacket potatoes

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
300 - 450g	28	28	3	6	5	10	10	20

Tips	Accessories
Don't season before cooking.	Potato baker 925008





Dehydration

Celeriac

Procedure: Clean, peel, thinly slice before dehydrating.

Ideal for: Celeriac, carrots or other root vegetables

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
/	12 - 24	2 - 8	6	12	10	20	20	40

Tips	Accessories
Blanch in boiling water before dehydration for a perfectly crunchy result	Dehydration tray 922652





Dehydration

Cherry tomatoes

Procedure: Wash and cut into halves, then season and dehydrate.

Ideal for: Any kind of small size tomatoes

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
/	0.5 - 0.7kg	/	6	12	10	20	20	40

Tips	Accessories	
Season with salt, sugar, fresh thyme, dry oregano and olive oil for perfect flavor.	Dehydration tray 922652	



Roasted

Potatoes

Procedure: Distribute evenly on the trays and do not overload the trays.

Ideal for: Any kind of potatoes

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
2.5kg	/	10	6	12	10	20	20	40

Tips	Accessories	
Use butter infused with fresh herbs for the perfect taste.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1	



Rice

Boiled

Procedure: Mix rice, liquids and seasonings. Distribute on the U-pan trays.

Ideal for: Any kind of white rice

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 rice + 1.95kg water	15	6	12	10	20	20	40

Tips	Accessories
Adjust cooking time according to the instructions on the packaging. No need to cover the tray during cooking. Cooking can be started both from cold or warm water.	Non-stick U-pans with coating 60mm 925011 GN 1/2 925002 GN 1/1





Rice

Pilaf

Procedure: Mix rice, liquids and seasonings. Distribute on the U-pan trays.

Ideal for: Any kind of pilaf rice

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
/	1.5kg rice + 2.25kg water	16	6	12	10	20	20	40

Tips	Accessories
/	Non-stick U-pans with coating 60mm 925011 GN 1/2 925002 GN 1/1





Rice

Sushi

Procedure: Wash the rice several times. Place on the U-pan trays with liquids and seasonings.

Ideal for: Any kind of sushi rice

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 rice + 1.8kg water	/	6	12	10	20	20	40

Tips	Accessories
/	Stainless steel tray 40mm 329004 GN 1/1





Pasta

Dried

Procedure: Mix pasta, liquids and seasonings. Place on the U-pan trays. Strain the pasta after cooking.

Ideal for: Any kind of dry pasta

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
/	1kg pasta + 3kg water	12	6	12	10	20	20	40

Tips	Accessories
Use 5/10 grams of salt on 1 liter of water.	Stainless steel tray 65mm 329008 GN 1/1





Pasta dishes

Cannelloni

Procedure: Use the U-pan trays for a perfectly even cooking result

Ideal for: Cannelloni/stuffed crepes or similar stuffed pasta 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
250g	4kg	15	6	12	10	20	20	40

Tips	Accessories	
/	Stainless steel tray 55mm 329005 GN 1/1	

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



Pasta dishes

Lasagna

Procedure: Use the U-pan trays for a perfectly even cooking result

Ideal for: Similar pasta-based dishes

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
/	6kg	24	3	6	5	10	10	20

Tips	Accessories	
Use 5/10 grams of salt on 1 liter of water.	Stainless steel tray 65mm 329008 GN 1/1	

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



Fresh pasta pasteurization

Cappelletto

Procedure: Place the food probe in one piece of pasta before cooking.
Use parchment paper for easy removal after cooking.

Ideal for: Stuffed pasta of similar size/weight

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
/	1kg	/	6	12	10	20	20	40

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



Fresh pasta pasteurization

Spaghetti chitarra

Procedure: Use parchment paper for easy removal after cooking.

Ideal for: Any kind of pasta of the same size/weight

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
/	1kg	/	6	12	10	20	20	40

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



Fresh pasta pasteurization

Tagliatella

Procedure: Use parchment paper for easy removal after cooking.

Ideal for: Any kind of pasta of the same size/weight

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
/	1kg	/	6	12	10	20	20	40

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



Fresh pasta pasteurization

Tagliolino

Procedure: Use parchment paper for easy removal after cooking.

Ideal for: Any kind of pasta of the same size/weight

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
/	1kg	/	6	12	10	20	20	40

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



Fresh pasta pasteurization

Tortello

Procedure: Place the food probe in one piece of pasta before cooking.
Use parchment paper for easy removal after cooking.



Ideal for: Stuffed pasta of similar size/weight

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
/	1kg	/	6	12	10	20	20	40

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



Proving

Baguette

Procedure: Prove directly on the baking trays.

Ideal for: Any type of baguette of the same size or weight

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	4	8 - 10	6	12	10	20	20	40

Tips	Accessories	
/	Non-stick baguette tray with coating 925007	



Leavened dough

Baguette

Procedure: Leaven and bake the baguette in the same non-stick baguette tray.

Ideal for: Any type of baguette of the same size or weight

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	1.2kg	4	3	6	5	10	10	20

Tips	Accessories	
For a perfect shape and result, use the non-stick baguette tray.	Non-stick baguette tray with coating 925007	



Leavened dough

Burger rolls

Procedure: Place the leavened bread evenly on the U-pans.

Ideal for: Any type of small bread of the same size or weight

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
70g	6	6	3	6	5	10	10	20

Tips	Accessories
After forming the single pieces, quickly dip into cold water, then in white or black sesame or other seeds.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1





Leavened dough

Butter bread 30g

Procedure: Place the leavened bread evenly on the U-pans.

Ideal for: Any of small bread of the same size or weight

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	540g	18	3	6	5	10	10	20

Tips	Accessories
Before baking, place the leavened loafs on the U-pan trays, leaving one of the cut sides down.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1





Leavened dough

Ciabatta

Procedure: Place the ciabatta loafs evenly on the U-pan trays.

Ideal for: Any size and weight of ciabatta bread

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	3 - 5	3 - 5	3	6	5	10	10	20

Tips	Accessories
Before baking, place the leavened loafs on the U-pan trays, leaving one of the cut sides down.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1





Leavened dough

Focaccia bread

Procedure: Leaven and bake the focaccia in the same U-pan tray.

Ideal for: Any kind focaccia or similar flat bread

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
/	1.3kg	8	3	6	5	10	10	20

Tips	Accessories
Top with salamoia (oil, water, salt) for a crunchy and shiny result	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1





Leavened dough

Loaf bread

Procedure: Place the food probe in vertical position in the loaf before baking.

Ideal for: Any kind of sandwich bread

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
750g - 1kg	2.1kg	3	2	4	3	6	6	12

Tips	Accessories	
Use non-sticking loaf tins for a perfect shape and result.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	

For other recipes, simply adjust the core temperature: **90°C.**

Leavened dough

Rustic bread 1kg



Procedure: Flip the leavened bread upside down a few seconds before baking.

Ideal for: Any type of rustic bread of the same size or weight

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
1kg	1	1	3	6	5	10	10	20

Tips	Accessories	
For a better bread texture: Preheat some frying griddle trays (smooth side up) while preheating for the baking cycle. When preheated, slide the U-pan trays with the bread on top of the preheated frying griddles.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1 Double face griddle (ribbed and smooth) 925003	



Par-baked

Baguette

Procedure: Place the parbaked bread on non-stick baguette trays or on U-pan trays.

Ideal for: Any kind of parbaked baguette of the same size or weight

Cook from: Only 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
300 - 350g	4	8	6	12	10	20	20	40

Tips	Accessories
1 portion corresponds to ¼ of a baguette.	Non-stick baguette tray with coating 925007 Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1





Prove & bake

Baguette

Procedure: Place the baguette on the non-stick baguette tray and run the fully automatic cycle.

Ideal for: Any kind of baguette of the similar size and weight or weight

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
360g	4	16	3	6	5	10	10	20

Tips	Accessories
Apply characteristic cuts on top right before starting the baking cycle. 1 portion corresponds to ¼ of a baguette. Half load is recommended because the prove & bake baguette is typically not of a standard size and may increase in volume with rising.	Non-stick baguette tray with coating 925007





Prove & bake

Focaccia bread

Procedure: Leaven and bake the focaccia in the same U-pan tray.

Ideal for: Any kind of focaccia or similar flat bread

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
1.3kg	1	8	6	12	10	20	20	40

Tips	Accessories
Top with salamoia (oil,water,salt) for a crunchy and shiny result.	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1





Prove & bake

Loaf bread

Procedure: Place the food probe in vertical position in the loaf before baking.

Ideal for: Any kind of sandwich bread

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
700g	3	3	2	4	3	6	6	12

Tips	Accessories
Use non-sticking loaf tins for a perfect shape and result.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1





Prove & bake

Rustic bread

Procedure: Place the leavened breads on non-stick U-pan trays and run the fully automatic cycle.

Ideal for: Any kind of rustic bread

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
750g	2	16	3	6	5	10	10	20

Tips

For a better bread texture:
Preheat some frying griddle trays (smooth side up) while preheating for the baking cycle. When preheated, slide the U-pan trays with the bread on top of the preheated frying griddles.

Accessories

Non-stick U-pans with coating
20mm
925009 GN 1/2
925000 GN 1/1





Pizza

Deep crust

Procedure: Spread the leavened dough evenly on non-stick U-pan trays before baking.

Ideal for: Freshly baked pizza or frozen and prebaked pizza bases

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
/	1.1kg	6	3	6	5	10	10	20

Tips	Accessories
Prebake the base for 12 minutes, then open the oven, flip the base upside down, add tomato and/or other toppings and complete the baking cycle. For delicate pizza toppings: add them towards the end or right after the baking cycle.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1 Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1





Pizza

Thin crust

Procedure: Preheat the frying griddle. Bake the pizza directly on the smooth side.

Ideal for: Freshly baked pizza or frozen and prebaked pizza bases

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
/	250g	1	3	6	5	10	10	20

Tips	Accessories
For delicate pizza toppings: add them towards the end or right after the baking cycle.	Double face griddle (ribbed and smooth) 925003





Sausages rolls

Cocktail

Procedure: Place evenly on the U-pan trays.

Ideal for: Any kind of cocktail roll

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
/	600g	/	3	6	5	10	10	20

Tips	Accessories
Adjust cooking time according to indications on the packaging. Brush with egg yolk or cream for a shiny result	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1





Sausages rolls

Jumbo

Procedure: Place evenly on the U-pan trays.

Ideal for: Any kind of cocktail roll

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
90g	10	10	3	6	5	10	10	20

Tips	Accessories
Adjust cooking time according to indications on the packaging. Brush with egg yolk or cream for a shiny result	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1





Croissants

Small

Procedure: Place the croissants on the U-pan trays.

Ideal for: Any kind of small size croissants or small size viennoiserie

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
25 - 40g	450 - 600g	15	6	12	10	20	20	40

Tips	Accessories	
Place the croissants spaced apart in rows.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	



Croissants

Standard

Procedure: Place the croissants on the U-pan trays.

Ideal for: Any kind of small size croissants or small size viennoiserie

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
60 - 70g	700g	9	6	12	10	20	20	40

Tips	Accessories	
Place the croissants in regular rows.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	



Soufflé

Procedure: Place the soufflés evenly on the U-pan trays keeping the same distance in between.

Ideal for: Soufflé-style

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
70g	1kg	15	3	6	5	10	10	20

Tips	Accessories	
/	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	



Scones

Procedure: Place evenly on the U-pan trays.

Ideal for: Any kind scones

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
100g	1.5kg	15	3	6	5	10	10	20

Tips	Accessories	
/	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	



Cookies

Procedure: Place the cookies evenly on the U-pan trays.

Ideal for: Any kind of American-style cookie

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
40g	8	8	6	12	10	20	20	40

Tips	Accessories
Make sure to have the same weight on all cookies.	Double face griddle (ribbed and smooth) 925003





Danish pastry

Small

Procedure: Place the pastries evenly on the U-pan trays.

Ideal for: Any kind of small size Danish pastry

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
60g	15	15	6	12	10	20	20	40

Tips	Accessories
/	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1





Danish pastry

Standard

Procedure: Place the pastries evenly on the U-pan trays.

Ideal for: Any kind of small size Danish pastry

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
110g	6	6	6	12	10	20	20	40

Tips	Accessories
/	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1



Choux

Buns

Procedure: Place the buns evenly on the U-pan trays.

Ideal for: Any kind and size of bun

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
/	16	/	6	12	10	20	20	40

Tips	Accessories
Ensure the buns are all the same weight.	Double face griddle (ribbed and smooth) 925003





Choux

Eclairs

Procedure: Place the eclairs evenly on the U-pan trays.

Ideal for: Any kind and size of eclairs

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
/	12	/	6	12	10	20	20	40

Tips	Accessories	
/	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	



Choux

Profiteroles

Procedure: Place the profiteroles evenly on the U-pan trays.

Ideal for: Any kind or size of profiteroles

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
/	24	/	6	12	10	20	20	40

Tips	Accessories	
/	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	



Pie

Apple pie

Procedure: Use non-stick pie molds and place them on the grids.

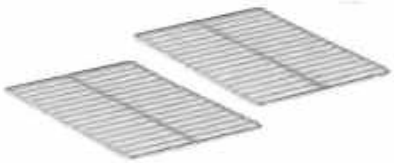
Ideal for: Apple or other kind of fruit pie of the same size and weight

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
1.5kg	2	16	3	6	5	10	10	20

Tips	Accessories
Disposable aluminum molds (diameter 22cm).	Grids (pair) 922017 GN 1/1





Pie

Bakewell tart multiportion

Procedure: Use non-stick tart molds and place them on the grids.

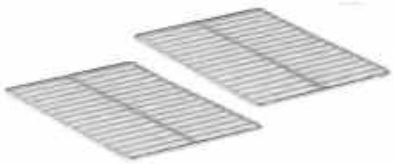
Ideal for: Whole or monoportion

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
800g - 1kg	2	16	3	6	5	10	10	20

Tips	Accessories
Disposable aluminum molds (diameter 22cm).	Grids (pair) 922017 GN 1/1





Pie

Bakewell tart single portion

Procedure: Use non-stick tart molds and place them on the grids.

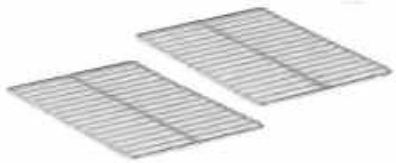
Ideal for: Any kind of monoportion tart of similar size and weight

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
100g	1.5kg	15	3	6	5	10	10	20

Tips	Accessories
Disposable aluminum molds (diameter 22cm).	Grids (pair) 922017 GN 1/1





Pie

Egg custard tart

Procedure: Use non-stick tart molds and place them on the grids.

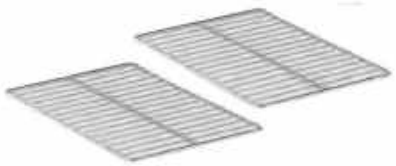
Ideal for: Any kind of egg custard-based tart of similar size and weight

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
800g - 1kg	2	16	3	6	5	10	10	20

Tips	Accessories
Disposable aluminum molds (diameter 22cm).	Grids (pair) 922017 GN 1/1





Pie

Lemon tart

Procedure: Use non-stick pie molds and place them on the grids.

Ideal for: Any kind of lemon tart of similar size and weight

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
800g - 1kg	2	16	3	6	5	10	10	20

Tips	Accessories
Disposable aluminum molds (diameter 22cm).	Grids (pair) 922017 GN 1/1





Shortcrust pastry

Tarts multiportion

Procedure: Use non-stick tart molds and place them on the grids.

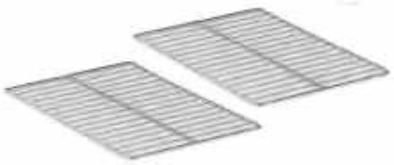
Ideal for: Any kind of tart of the same weight and size

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
1.65kg	2	16	6	12	10	20	20	40

Tips	Accessories
Disposable aluminum molds (diameter 22cm).	Grids (pair) 922017 GN 1/1





Shortcrust pastry

Tarts single portion

Procedure: Place the monoportion tarts evenly on U-pan trays.

Ideal for: Monoportion tarts, also filled, of the same size and weight

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
/	20 - 30	/	3	6	5	10	10	20

Tips	Accessories
Adjust cooking according to size, weight and thickness of the tarts. Disposable aluminum molds (diameter 5cm).	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1





Crème brûlée

Procedure: Place the single portion crème brûlée in the frying baskets or on the perforated trays.

Ideal for: Any kind of crème brûlée, crème caramel or bonnet

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
100g	8	8	6	12	10	20	20	40

Tips	Accessories
If you cook more than one tray, place flat trays in between to avoid dripping caused by condensation.	Cooking baskets 922239





Cheesecake

Monoportion

Procedure: Place the cheesecake monoportions evenly on U-pan trays.

Ideal for: Any kind of American-style cheesecake of similar size and weight

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
120g	18	18	6	12	10	20	20	40

Tips	Accessories
Adjust cooking according to size, weight and thickness of the tarts. Disposable aluminum molds (diameter 5cm).	Non-stick U-pans with coating 20mm 925000 Cooking baskets 922239





Cheesecake

Multiportion

Procedure: Use non-stick cake molds and place them on the grids.

Ideal for: Any kind of multiportion cheesecake of similar size and weight

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
1.2kg	2	16	6	12	10	20	20	40

Tips	Accessories
Adjust cooking according to size, weight and thickness of the tarts. Disposable aluminum molds (diameter 22cm).	Non-stick U-pans with coating 20mm 925000 Cooking baskets 922239





Brownies

Procedure: Spread evenly on U-pan trays.

Ideal for: Any kind of brownie of similar size and weight

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
/	3.4kg	24	6	12	10	20	20	40

Tips	Accessories	
/	Non-stick U-pans with coating 40mm 925010 GN 1/2 925001 GN 1/1	

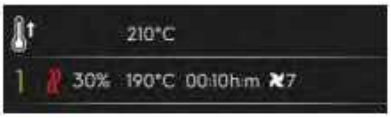


Chocolate fondant

Procedure: Start this cycle always from frozen monoportions of chocolate fondant.

Ideal for: Any kind of frozen chocolate fondant of similar size and weight

Cook from: Only 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
80g	1.5kg	18	6	12	10	20	20	40

Tips	Accessories	
Use non-stick spray on the monoportion molds to facilitate unmolding. Flip upside down and serve hot.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1	



Dehydration

Candied fruit

Procedure: Remove fruit from the syrup and spread evenly on the special dehydration trays.

Ideal for: Any sliced fruit in syrup

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
/	/	/	6	12	10	20	20	40

Tips	Accessories
Use parchment to facilitate removal from the trays.	Non-stick perforated U-pans with coating 922651 20mm 922652 flat





Dehydration

Meringues

Procedure: Place the meringues on U-pan trays covered with parchment.

Ideal for: Any kind of meringue

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
/	/	/	6	12	10	20	20	40

Tips	Accessories
Use parchment to facilitate removal from the trays. Adjust cooking time according to size and weight of the meringues.	Non-stick U-pans with coating 20mm 925009 GN 1/2 925000 GN 1/1





Legend



Example of program

Phase 1 of the program - steam mode 100% - 38°C 01:25h:m - fan speed 1 - water injection

Phase 2 of the program - convection mode - valve closed - 220°C 00:02 h:m - fan speed 7 - water injection

Phase 3 of the program - convection mode - valve closed - 170°C 00:09 h:m - fan speed 7

Phase 4 of the program - convection mode - 15% humidity level - 170°C 00:39 h:m - fan speed 7

Heating up

Cooling down

Combi mode
(steam and convection mixed)

Convection mode

Steam mode

Fan
n. stands for the Speed that can be from 1 to 7

Valve opened

Valve closed

Water injection

Humidity level
from 0 to 100

Holding

Delta temperature Cooking

Probe

SkyDuo process