

Recipe Book



ChefTop™



Innovation and Perfection of cooking.

Technology Meets Passion.

Combi ovens from **ChefTop™** make the preparation of complete menus easier and are indispensable when it comes to achieving excellent cooking results.

This recipe book is designed to provide a few guidelines for this very purpose, without restricting your creativity and professionalism in any way.

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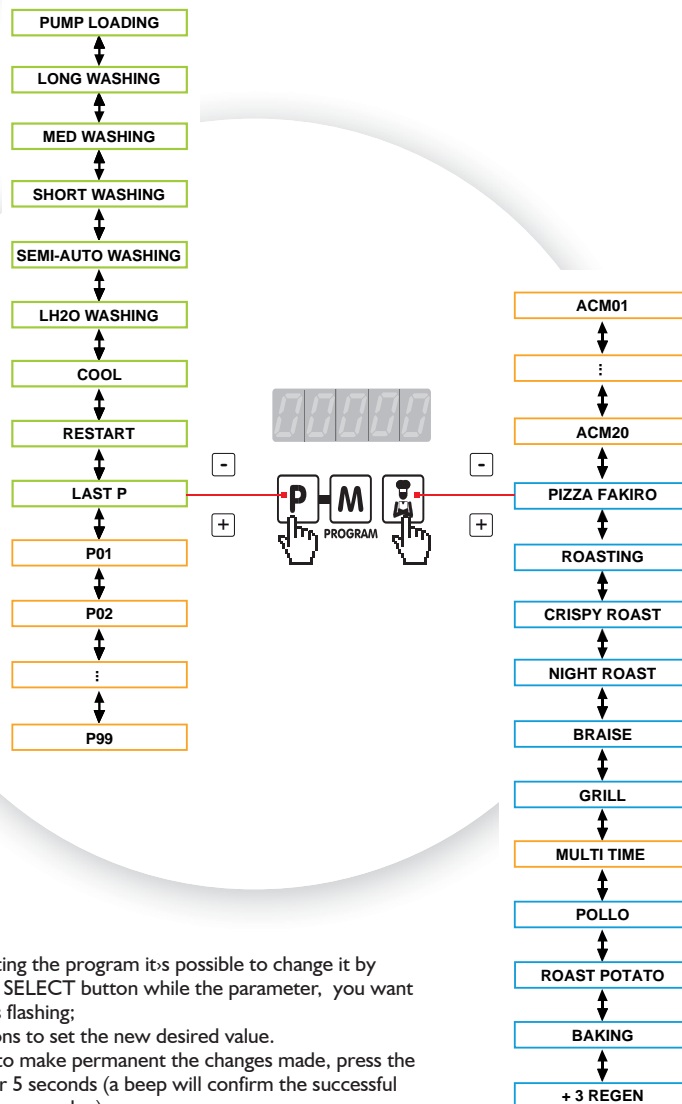
Programming System

I can insert, Save & change programs.

The digital control **ChefTouch** is simple and intuitive. With a few “touch” you can insert your cooking program; you can change it at any time and save it as one of your favorites so you can have it always available.



Access the programming menu by pressing P;
 Select the location where you want to save the program using the - or +;
 Press SELECT and use the buttons - or + to select the first letter of the name (idem for the other letters);
 Press the STEP button to select the preheating temperature, - or + to set the degrees in Celsius;
 Finally, press the STEP button to set the first phase that composes the program (same procedure for the next phases).



Access the pre-set programs by pressing the button ChefUnox; Press - or + to select the desired program, START / STOP to start the program.




Before starting the program it's possible to change it by pressing the SELECT button while the parameter, you want to change, is flashing;
 - or + buttons to set the new desired value.
 If you want to make permanent the changes made, press the M button for 5 seconds (a beep will confirm the successful saving of this new value).

Automatic cooking

Pre-set cooking programs.











The digital control **ChefTouch** is simple and intuitive. With a few “touch keys” you can make your own your cooking program; you can change it at any time and save it to your favorites so you’ll have it always available.

	Features	Changeble Parameter
PIZZA FAKIRO	Cooking of Pizza Dough	-
ROASTING	Roast Cooking	Core probe 54°C
CRISPY ROAST	Roast Cooking with Crust	Core probe 75°C
NIGHT ROAST	Night Roast Cooking	Core probe 54°C
BRAISE	Cooking of Braised and Stewed meat	Cooking Time 1h
GRILL	Grilled Vegetables & Meat	9 settable Timers, use the FAKIRO Grill
MULTI TIME	Simultaneous Cooking of different products which need different times	Set temperature and CLIMALUX , press start and use the key “step” to set the 9 timers
POLLO	Cooking chicken, poultry, game	Time 5 min
ROAST POTATO	Roast Potatoes	Time 5 min
BAKING	Cooking of Ovens Frozen Products	Time 5 min
+3 REGEN	Regeneration from 3°C	Core probe 65°C



Recipe Book

Recipes and tips from Unox Chefs

Pasta & Rice			Vegetables
		Meat	
	Bread		Desserts
Fish			

Pasta & Rice



Pasta & Rice dishes



Parboiled rice



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			190 °C				
1	18'		140 °C			20%	3
2							
3							
4							
...							
9							

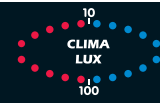
RECOMMENDED PAN:

Item: TG825

Pan Stainless Steel GN I/I h 65 mm



Oven-baked lasagna



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			190 °C				
1		60 °C	160 °C			20%	3
2	15'		200 °C		100%		3
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG825

Pan Stainless Steel GN I/I h 65 mm

Vegetables



Steamed potatoes							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	20'		95 °C			100%	3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: GRP 815

No-Fry Basket GN 1/1 Stainless Steel h 40 mm



Steamed fresh cauliflower							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	22'		95 °C			100%	3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: GRP 815

No-Fry Basket GN 1/1 Stainless Steel h 40 mm



Steam cooking



Steamed fresh carrots



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	18'		95 °C			100%	3
2							
3							
4							
...							
9							

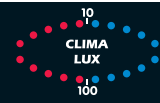
RECOMMENDED PAN:

Item: GRP 815

No-Fry Basket GN 1/1 Stainless Steel h 40 mm



Steamed fresh spinach



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	4'		95 °C			100%	3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: GRP 815

No-Fry Basket GN 1/1 Stainless Steel h 40 mm

Vegetables



Steamed broccoli							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	12'		95 °C			100%	3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: GRP 815

No-Fry Basket GN 1/1 Stainless Steel h 40 mm



Steamed green beans							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	15'		95 °C			100%	3
2							
3							
4							
...							
9							


RECOMMENDED PAN:


Item: GRP 815

No-Fry Basket GN 1/1 Stainless Steel h 40 mm










Steam cooking






Steamed peas


							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	15'		95 °C			100%	3
2							
3							
4							
...							
9							

RECOMMENDED PAN:








Item: TG820

GN I/I perforated stainless steel pan h 40 mm





Cherry Tomatoes confit

							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			60 °C				
1	5h		50 °C		100%		3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG835

Black GN I/I pan enamelled h 20 mm

Vegetables



Ratatouille							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	3'		200 °C			10%	3
2	3'		210 °C				3
3	3'		220 °C		50%		3
4	3'		230 °C		100%		3
...							
9							

RECOMMENDED PAN:

Item: TG835

Black GN 1/1 pan enamelled h 20 mm



Breaded Vegetables							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	6'		235 °C		100%		3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG835

Black GN 1/1 pan enamelled h 20 mm



Breaded, grilled, roasted



Roast potatoes



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	10'		200 °C			20%	3
2	2'		210 °C			20%	3
3	4'		220 °C		100%		3
4	4'		230 °C		100%		3
...							
9							

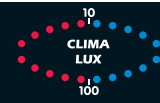
RECOMMENDED PAN:

Item: TG835

Black GN 1/1 pan enamelled h 20 mm



Grilled vegetables on FAKIRO.Grill™



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	5'		235 °C		100%		3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG 870

FAKIRO Grill Plate GN 1/1 aluminium ribbed & Teflon coated

Meat



Roast Beef in thermal fall							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	10'		220 °C		100%		3
2	30'		80 °C		100%		PI
3		52 °C	85 °C		100%		3
4							
...							
9							

RECOMMENDED PAN:

Item: GRP805

Grid GN I/I flat Stainless steel



Vacuum-packed stewed beef							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			110 °C				
1		75 °C	80 °C			100%	3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: GRP805

Grid GN I/I flat Stainless steel



Beef & Veal



Roast veal shank



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			160 °C				
1		50 °C	110 °C			40%	3
2		70 °C	110 °C		10%		3
3		90 °C	140 °C		50%		3
4	10'		180 °C		100%		3
...							
9							

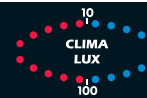
RECOMMENDED PAN:

Item: TG815

Pan GN I/I Stainless Steel h 40 mm



Osso buco of veal stewed



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			170 °C				
1	90'		140 °C			50%	3
2	15'		170 °C			30%	3
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG815

Pan GN I/I Stainless Steel h 40 mm

Meat



Roast pork shinbone							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			160 °C				
1		50 °C	110 °C			40%	3
2		70 °C	110 °C		10%		3
3		90 °C	140 °C		50%		3
4	10'		180 °C		100%		3
...							
9							

RECOMMENDED PAN:

Item: TG815

Pan GN I/I Stainless Steel h 40 mm



Pork Ribs on FAKIRO.Grill™							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	8'		220 °C			10%	3
2	6'		235 °C		100%		3
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG 870

FAKIRO Grill Plate GN I/I aluminium ribbed & Teflon coated



Pork meat



Roast Pork with Temperature Reduction



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	10'		220 °C		100%		3
2	30'		80 °C		100%		P1
3		69 °C	85 °C		100%		3
4							
...							
9							

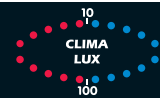
RECOMMENDED PAN:

Item: GRP805

Grid GN 1/I flat Stainless steel



Roast Pork with Temperature Increase



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			40 °C				
1		45 °C	120 °C			100%	3
2		55 °C	150 °C				3
3		69 °C	180 °C		100%		3
4							
...							
9							

RECOMMENDED PAN:

Item: GRP805

Grid GN 1/I flat Stainless steel

Meat



Leg of lamb							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	25'		120 °C			50%	3
2		70 °C	160 °C		30%		3
3	5'		190 °C		100%		3
4							
...							
9							

RECOMMENDED PAN:

Item: TG815

Pan GN 1/1 Stainless Steel h 40 mm



Rack of lamb							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			210 °C				
1		50 °C	170 °C			20%	3
2		54 °C	190 °C		100%		3
3							
4							
...							
9							

RECOMMENDED PAN:

Item: GRP805

Grid GN 1/1 flat Stainless steel



Lamb



Lamb shoulder in vacuum



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			100 °C				
1	6 ore		75 °C			100%	3
Rigenero		67 °C	165 °C			10%	3
3							
4							
...							
9							

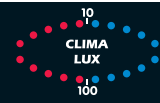
RECOMMENDED PAN:

Item: GRP805

Grid GN I/I flat Stainless steel



Breaded lamb chops



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	8'		235 °C		100%		3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG835

Black GN I/I pan enamelled h 20 mm

Meat



Spicy chicken "alla diavola"							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			190 °C				
1	10'		160 °C			20%	3
2	5'		180 °C			10%	3
3	5'		190 °C				3
4	5'		220 °C		100%		3
...							
9							

RECOMMENDED PAN:

Item: GRP805

Grid GN 1/I flat Stainless steel



Vacuum-packed Chicken rolls							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			95 °C				
1		65 °C	70 °C			100%	3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: GRP805

Grid GN 1/I flat Stainless steel



White Meat



Turkey breast with Temperature Reduction



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	10'		220 °C		100%		3
2	30'		80 °C		100%		P1
3		69 °C	85 °C		100%		3
4							
...							
9							

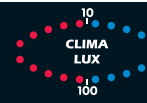
RECOMMENDED PAN:

Item: GRP805

Grid GN I/I flat Stainless steel



Turkey breast with Temperature Increase




STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			40 °C				
1		45 °C	120 °C			100%	3
2		55 °C	150 °C				3
3		67 °C	180 °C		100%		3
4							
...							
9							

RECOMMENDED PAN:

Item: TG835

Black GN I/I pan enamelled h 20 mm

Meat



👤 Roast Chicken


STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			200 °C				
1	5'		150 °C			40%	3
2	5'		160 °C			30%	3
3	5'		175 °C			30%	3
4	5'		185 °C			20%	3
5		90 °C*	200 °C				
6	10'		220 °C		100%		3

RECOMMENDED PAN:

Item: GRP825

Pollo-GN I/I Stainless steel Grid to grill 8 chickens

* 90 °C: Temperature of the core probe in the chicken breast



👤 Roast quail

STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			200 °C				
1	10'		170 °C			10%	3
2	7'		210 °C		100%		3
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG865

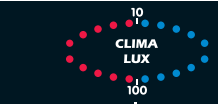
Spido-Teglia GN I/I INOX per 10 spiedini



White Meat



Roast guinea-fowl



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			200 °C				
1	5'		150 °C			40%	3
2	5'		160 °C			30%	3
3	5'		175 °C			30%	3
4	5'		185 °C			20%	3
5		90 °C*	200 °C				
6	10'		220 °C		100%		3

RECOMMENDED PAN:

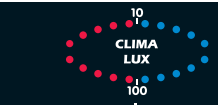
Item: GRP825

Pollo-GN I/1 Stainless steel Grid to grill 8 chickens

* 90 °C: Temperature of the core probe in the chicken breast



Roasted rabbit



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			165 °C				
1	35'		135 °C			30%	3
2	15'		165 °C		50%		3
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG815

Pan GN I/1 Stainless Steel h 40 mm

Meat

White Meat



Vacuum-packed rabbit roll



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			95 °C				
1	75'		65 °C			100%	3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: GRP805

Grid GN 1/1 flat Stainless steel



Vacuum-packed duck Foie gras



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			95 °C				
1		55 °C	65 °C			100%	3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: GRP805

Grid GN 1/1 flat Stainless steel



Venison



Jugged hare



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			150 °C				
1	30'		115 °C			100%	3
2	1h 15'		120 °C			30%	3
3	45'		95 °C			10%	3
4							
...							
9							

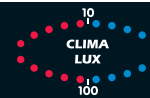
RECOMMENDED PAN:

Item: TG815

Pan GN 1/1 Stainless Steel h 40 mm



Roast loin of wild boar



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			220 °C				
1		40 °C	190 °C			20%	3
2		54 °C	180 °C		100%		3
3							
4							
...							
9							

RECOMMENDED PAN:

Item: GRP805

Grid GN 1/1 flat Stainless steel

Fish



Mussels and clams in red							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			170 °C				
1	7'		140 °C			30%	3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG825

Pan GN I/I Stainless Steel h 65 mm



Octopus soup							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	1 h 15'		92 °C			50%	3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG825

Pan GN I/I Stainless Steel h 65 mm



Stewing & Baking



Fish Soup in tinfoil



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			230 °C				
1	7'		210 °C		100%		3
2							
3							
4							
...							
9							

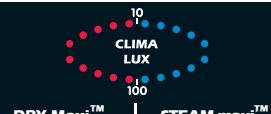
RECOMMENDED PAN:

Item: TG815

Pan GN I/I Stainless Steel h 40 mm



Sea bream baked in tinfoil



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			240 °C				
1	15'		220 °C			20%	3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG815

Pan GN I/I Stainless Steel h 40 mm

Fish



Steamed Salmon							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			100 °C				
1	10'		85 °C			100%	3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: GRP 815

No-Fry Basket GN 1/1 Stainless Steel h 40 mm



Steamed Octopus							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	1 h 25'		92 °C			100%	3
2							
3							
4							
...							
9							


RECOMMENDED PAN:


Item: GRP 815

No-Fry Basket GN 1/1 Stainless Steel h 40 mm










Steam Cooking






Steamed Prawns


							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	5'		65 °C			100%	3
2							
3							
4							
...							
9							

RECOMMENDED PAN:








Item: GRP 815

No-Fry Basket GN 1/1 Stainless Steel h 40 mm





Steamed cuttlefish

							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	65'		94 °C			100%	3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: GRP 815

No-Fry Basket GN 1/1 Stainless Steel h 40 mm

Fish



Sea bass in salt crust							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			220 °C				
1		65 °C	190 °C			10%	3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG815

Pan GN I/I Stainless Steel h 40 mm



Turbot in potato crust							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	10'		210 °C			10%	3
2	10'		240 °C		50%		3
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG815

Pan GN I/I Stainless Steel h 40 mm



Baking in Crust & Grilling



Mixed Grilled Seafood on **FAKIRO.Grill™**



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	8'		230 °C		60%		3
2							
3							
4							
...							
9							

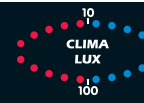
RECOMMENDED PAN:

Item: TG 870

FAKIRO Grill Plate GN I/I aluminium ribbed & Teflon coated



Cod Fish "alla Vicentina"



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			135 °C				
1	10'		110 °C			100%	3
2	3 h 30'		95 °C			30%	2
3	HLD		70 °C			10%	P3
4							
...							
9							

RECOMMENDED PAN:

Item: TG815

Pan GN I/I Stainless Steel h 40 mm

Bread

Breadsticks "Grissini"

STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			230 °C				
1	6'		200 °C		100%		2
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG855

Pan GN I/I flat aluminium h 15mm

Wheat Bran Bread

STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			230 °C				
1	6'		200 °C			40%	3
2	34'		175 °C		100%		2
3							
4							
...							
9							

RECOMMENDED PAN:









Item: TG855

Pan GN I/I flat aluminium h 15mm



Miscellaneous











 Bread with Oil							
							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			200 °C				
1	5'		170 °C			40%	3
2	15'		170 °C		100%		2
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG855

Pan GN I/I flat aluminium h 15mm




 Bun							
							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			190 °C				
1	15'		165 °C			40%	3
2	7'		175 °C		100%		2
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG855

Pan GN I/I flat aluminium h 15mm


Bread



Vienna Bread							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			220 °C				
1	11'		190 °C			10%	2
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG855 Pan GN I/I flat aluminium h 15mm



Focaccia Bread							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	1'		220 °C			30%	3
2	10'		175 °C		100%		3
3	7'		165 °C		100%		2
4							
...							
9							

RECOMMENDED PAN:

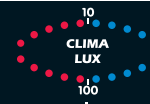
Item: TG 875 FAKIRO Ribbed-flat aluminium plate (530x335)



Bread & Pizza



Pizza on FAKIRO™



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			260 °C				
1	10'		210 °C			10%	3
2	7'		210 °C		100%		P2
3							
4							
...							
9							

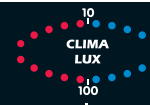
RECOMMENDED PAN:

Item: TG 875

FAKIRO Ribbed-flat aluminium plate (530x335)



Steamed Pizza



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			140 °C				
1	20'		120 °C			100%	3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG 855

Pan GN I/I flat aluminium h 15mm

Pastry



Cream puffs							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			180 °C				
1	5'		155 °C			10%	3
2	10'		160 °C				2
3	5'		170 °C		100%		2
4							
...							
9							

RECOMMENDED PAN:

Item: TG 855

Pan GN 1/1 flat aluminium h 15mm



Linzer Cookies							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			190 °C				
1	15'		165 °C		100%		2
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG855

Pan GN 1/1 flat aluminium h 15mm



Cookies and Cakes



Puff Pastry



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			200 °C				
1	15'		170 °C		50%		3
2	12'		185 °C		100%		2
3							
4							
...							
9							

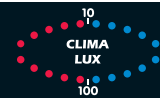
RECOMMENDED PAN:

Item: TG 855

Pan GN I/I flat aluminium h 15mm



Tenerina al cioccolato



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			230 °C				
1	10'		200 °C				3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG 855

Pan GN I/I flat aluminium h 15mm

Pastry



Jam Tart							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			190 °C				
1	15'		165 °C		100%		3
2	8'		175 °C		100%		2
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG855

Pan GN I/1 flat aluminium h 15mm



Plumcake							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			190 °C				
1	10'		170 °C			10%	3
2	13'		180 °C		100%		2
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG855

Pan GN I/1 flat aluminium h 15mm



Cakes & Cream



Creme Caramel							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			100 °C				
1	30'		84 °C			40%	3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: TG820

GN 1/1 perforated stainless steel pan h 40 mm



Chocolate Ganache vacuum-packed							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			80 °C				
1	10'		50 °C			100%	3
2							
3							
4							
...							
9							

RECOMMENDED PAN:

Item: GRP805

Grid GN 1/1 flat Stainless steel



OVENS PLANET®

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