

FAGOR



FAGOR INDUSTRIAL

**RECIPES
COOKING MODES**

NEW GENERATION OF

ADVANCE
OVENS

BASIC FUNCTIONS DESIGNED TO GET THE MOST OUT OF KITCHENS


**ECO
STEAMING**

CONTINUOUS STEAM: PERFECT COOKING AND HEALTHY FOODS

Independent and separated from the cooking chamber, the powerful **steam generator** of Advance ovens secures a continuous supply of **fresh steam** at all times, for **perfect quality cooking** and improving the juiciness of all food. The system guarantees a **continued renewal** of the water every 24 hours of cooking, maintaining high quality and guaranteeing **hygiene inside the chamber at all times**.


**HA
CONTROL**

TEMPERATURE CONTROL: UNEQUALLED FLAVOURS AND AROMAS

HA Control guarantees **uniform and constant temperature** which means obtaining the best results: food with unequalled appearance, flavour and aroma.

The bidirectional fan system creates **optimum air flow** which ensures perfect cooking. The **speed of the fans is adjustable** in function of the culinary needs of each moment.


**EZ
SENSOR**

THE HIGHEST PRECISION FOR OPTIMUM RESULTS

Simple and very easy to use, the new Advance probe allows the temperature to be taken at the core of foods, **ensuring precision during the entire cooking process**.

EZ Sensor has an ergonomic design, **easier to hold**, guaranteeing the safety of the chef and, above all, saving time and effort.

CORE FUNCTIONALITIES & BENEFITS

	COOKING QUALITY	EASY-OF-USE / WORKING SMART	ECO-FRIENDLY / USE SAVINGS	HYGIENE / SAFETY
ECO-STEAMING	<ul style="list-style-type: none"> * Continuous supply of steam improves food quality and juiciness. * Prevents transfer of food taste. 		<ul style="list-style-type: none"> * Less lime build-up. * Reduced maintenance costs. 	<ul style="list-style-type: none"> * Fresh, pure water supply guarantees hygiene and food safety.
HA-CONTROL	<ul style="list-style-type: none"> * Uniform temperature ensures cooking consistency 		<ul style="list-style-type: none"> * Highly efficient gas burners. * Less CO emissions than other competitors. 	<ul style="list-style-type: none"> * Combustion takes place outside chamber. * Silent gas burners.
EZ-SENSOR	<ul style="list-style-type: none"> * Sensor probe guarantees high precision. 	<ul style="list-style-type: none"> * Ergonomic, yet robust, sensor probe. 	<ul style="list-style-type: none"> * High precision leads to reduced weight loss. 	<ul style="list-style-type: none"> * High precision sensor improves food safety.
FAGOR TOUCH		<ul style="list-style-type: none"> * Self-explanatory user interface. * Less training / recruiting expenses. * Wide viewing angle. 	<ul style="list-style-type: none"> * Scratch-resistant * Oil spill/water-repellent * Reduced maintenance costs. 	<ul style="list-style-type: none"> * Easy-to-clean.
FAGOR COMBIOS	<ul style="list-style-type: none"> * +40 recipes specially designed to ensure maximum quality. 	<ul style="list-style-type: none"> * Infinite cooking families and recipes can be add, modified or adjust in any moment 	<ul style="list-style-type: none"> * Multi-tray allows flexible cooking during peak hours, saving time and money. 	<ul style="list-style-type: none"> * HACCP control with Fagor USB.
COMBICLEAN		<ul style="list-style-type: none"> * 5 different programs. * Retractable or external shower for manual cleaning. 	<ul style="list-style-type: none"> * Flexibility in programs types saves money. * Efficient consumption of energy, chemicals and water. 	<ul style="list-style-type: none"> * Optimum safety and hygiene standards. * 3 emergency quick rinses if cleaning process is aborted.


FAGOR TOUCH

ALL OPTIONS WITHIN REACH OF A FINGER

The new generation Advance has an **8 inch touch-screen** TFT, which is intuitive and very easy to use, including automatic programs such as “Fagor Easy” and “Fagor Cooking”.

The **Fagor Touch** system is **completely sealed in glass**, very easy to clean, repels water and grease stains and is very resistant to scratches. Its capacitive technology allows wide viewing angles and its screen can be activated even with latex gloves.


FAGOR COMBI OS

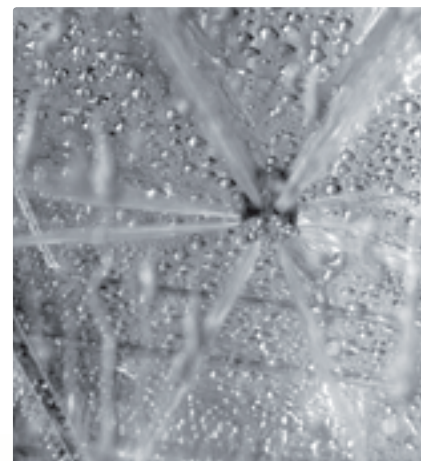
THE ADVANCE PLUS OPERATING SYSTEM KNOWS NO BOUNDARIES

Fagor Cooking is the automatic cooking program. Infinite recipes can be created, stored, imported and exported, helping to make the day-to-day easier and more productive.

Fagor Easy is the manual cooking program, with 4 cooking cycles: Convection, Steam, Mixed and Regeneration.

Fagor Multi-Tray System monitors and controls the temperature and time of each tray independently, in order to cook different types of dishes at the same time. It allows flexible cooking during peak hours, saving time and money.

Fagor USB allows for easy uploading and downloading of recipes and the documentation of the HACCP data to guarantee the maximum standards of food safety.


COMBI CLEAN

PERFECT HYGIENE, ASSURED SAFETY

Combi Clean is the **automatic cleaning system** of the cooking chamber, ensuring the maximum levels of hygiene.

Combi Clean has **5 washing programs**, which adapts to the needs of each professional.

If the cleaning process is unexpectedly interrupted, a **safety automatic cleaning program** is activated to ensure complete food safety.



ADVANCE GENERATION

TABLE OF FUNCTIONS AND FEATURES

CORE FUNCTIONALITIES	ADVANCE PLUS	ADVANCE	ADVANCE CONCEPT
Eco-Steaming	●	●	-
Steam generator with lime detector	●	●	-
Automatic emptying of the generator	●	●	-
Semiautomatic decalcification system	●	●	-
HA-Control	●	●	●
Exclusive bidirectional fan system	●	●	●
Cool down	●	●	●
"Auto-reverse" system to invert the fan direction	●	●	●
EZ-Sensor	●	●	●
Probe with temperature multi-sensor mechanism	●	●	●
FagorTouch	Capacitive 8" TFT Touchscreen with front glass	Screen + Selector dial	Display 7 segments + 2 dials
Fagor CombiOS	●	-	-
Fagor Cooking	●	-	-
Fagor Easy	●	-	-
Fagor Multi-Tray System	●	-	-
Fagor USB	●	-	-
Cooking modes	4 + Humidity control	5	Electric: 4 / Gas : 1
Fagor CombiClean (5 programs of automatic washing)	●	-	-
OTHER FUNCTIONS			
Delayed programming (traditional Cooking and Fagor Cooking)	●	●	●
Delta cooking	●	●	●
Thermal stop (count down when temperature is reached)	●	●	-
Monitor App & Maintenance App (self-diagnostic alerts and errors)	●	●	●
Log file App (history of cycles)	●	●	●
Log file App (history of errors)	●	●	-
Configuration App (power-speed)	3 speed / 2 power	3 speed / 2 power	3 speed / 2 power
Humidifier	●	●	●
Languages	33	25	-
HACCP	●	Optional	-
SAT mode	●	●	●
Trade show mode	●	●	●
Calibration App	Auto	Auto	Manual
Rapid-close-door system (models 061,101 and 102)	●	●	●
Integrated rack-structure trolley (models 201 and 202)	●	●	Optional
Retractable shower	●	●	-
External shower	-	-	Optional
IPX-5 protection	●	●	●

ADVANCE GENERATION

TABLE OF MODELS AND VERSIONS

ADVANCE+
PLUS

ECO
STEAMING

HA
CONTROL

EZ
SENSOR

FAGOR
TOUCH

FAGOR
COMBI
OS

COMBI
CLEAN

Model	Energy	Type	Capacity	Built-in: Loading trolley	Power Electric. (kW)	Power Gas (kW)	Dimensions (mm)
APE-061	Electric.	Combi	6 GN-1/1 - 12 GN-1/2	-	10,2		898 x 867 x 846
APG-061	Gas	Combi	6 GN-1/1 - 12 GN-1/2	-	1,2	12	898 x 922 x 846
APE-101	Electric.	Combi	10 GN-1/1 - 20 GN-1/2	-	19,2		898 x 867 x 1.117
APG-101	Gas	Combi	10 GN-1/1 - 20 GN-1/2	-	1,2	18	898 x 922 x 1.117
APE-102	Electric.	Combi	10 GN-2/1 - 20 GN-1/1	-	31,2		1.130 x 1.063 x 1.117
APG-102	Gas	Combi	10 GN-2/1 - 20 GN-1/1	-	1,2	35	1.130 x 1.063 x 1.117
APE-201	Electric.	Combi	20 GN-1/1 - 40 GN-1/2	CEB-201	38,4		929 x 964 x 1.841
APG-201	Gas	Combi	20 GN-1/1 - 40 GN-1/2	CEB-201	2,4	36	929 x 964 x 1.841
APE-202	Electric.	Combi	20 GN-2/1 - 40 GN-1/1	CEB-202	62,4		1.162 x 1.074 x 1.841
APG-202	Gas	Combi	20 GN-2/1 - 40 GN-1/1	CEB-202	2,4	65	1.162 x 1.074 x 1.841

ADVANCE
ECO
STEAMING

HA
CONTROL

EZ
SENSOR

Model	Energy	Type	Capacity	Built-in: Loading trolley	Power Electric. (kW)	Power Gas (kW)	Dimensions (mm)
AE-061	Electric.	Combi	6 GN-1/1 - 12 GN-1/2	-	10,2		898 x 867 x 846
AG-061	Gas	Combi	6 GN-1/1 - 12 GN-1/2	-	1,2	12	898 x 922 x 846
AE-101	Electric.	Combi	10 GN-1/1 - 20 GN-1/2	-	19,2		898 x 867 x 1.117
AG-101	Gas	Combi	10 GN-1/1 - 20 GN-1/2	-	1,2	18	898 x 922 x 1.117
AE-102	Electric.	Combi	10 GN-2/1 - 20 GN-1/1	-	31,2		1.130 x 1.063 x 1.117
AG-102	Gas	Combi	10 GN-2/1 - 20 GN-1/1	-	1,2	35	1.130 x 1.063 x 1.117
AE-201	Electric.	Combi	20 GN-1/1 - 40 GN-1/2	CEB-201	38,4		929 x 964 x 1.841
AG-201	Gas	Combi	20 GN-1/1 - 40 GN-1/2	CEB-201	2,4	36	929 x 964 x 1.841
AE-202	Electric.	Combi	20 GN-2/1 - 40 GN-1/1	CEB-202	62,4		1.162 x 1.074 x 1.841
AG-202	Gas	Combi	20 GN-2/1 - 40 GN-1/1	CEB-202	2,4	65	1.162 x 1.074 x 1.841

CONCEPT
HA
CONTROL

EZ
SENSOR












Model	Energy	Type	Capacity	Built-in: Loading trolley	Power Electric. (kW)	Power Gas (kW)	Dimensions (mm)
ACE-061	Electric.	Combi - Injection	6 GN-1/1 - 12 GN-1/2	-	10,2		898 x 867 x 846
ACG-061	Gas	Convection	6 GN-1/1 - 12 GN-1/2	-	1,2	12	898 x 867 x 846
ACE-101	Electric.	Combi - Injection	10 GN-1/1 - 20 GN-1/2	-	19,2		898 x 867 x 1.117
ACG-101	Gas	Convection	10 GN-1/1 - 20 GN-1/2	-	1,2	18	898 x 867 x 1.117
ACE-102	Electric.	Combi - Injection	10 GN-2/1 - 20 GN-1/1	-	31,2		1.130 x 1.063 x 1.117
ACG-102	Gas	Convection	10 GN-2/1 - 20 GN-1/1	-	1,2	35	1.130 x 1.063 x 1.117
ACE-201	Electric.	Combi - Injection	20 GN-1/1 - 40 GN-1/2	-	38,4		929 x 964 x 1.841
ACG-201	Gas	Convection	20 GN-1/1 - 40 GN-1/2	-	2,4	36	929 x 964 x 1.841
ACE-202	Electric.	Combi - Injection	20 GN-2/1 - 40 GN-1/1	-	62,4		1.162 x 1.074 x 1.841
ACG-202	Gas	Convection	20 GN-2/1 - 40 GN-1/1	-	2,4	65	1.162 x 1.074 x 1.841

COOKING VERSATILITY

*Every cook has his own secrets for producing excellent dishes.
Now, they will have something in common – our ovens.*

From now on, you are going to have a new secret for making splendid dishes, because the 5 cooking mode of our ovens allow you to prepare 90% of foods and improve the quality of your dishes. You will be able to

cook products through and through and control cooking temperature perfectly. And you will be able to select just the right cooking mode for each kind of product.

Products	Modes	Temperature °C	Time	Utilities
 Vegetables Fish Rice	Steam 	100	25'-35'	Avoids the loss of nutritive substances and mineral salts in cooked products.
 Seafood Vacuum-packed products Pasteurised products Crème caramel Puddings	Low temperature steam 	70-90	10'-45'	Ideal for vacuum cooking and conservation of nutritive substances. Less food weight loss. Conserves food by pasteurisation.
 Pre-cooked dishes of meat and fish	Regeneration 	120-140	5'-10'	Reheat refrigerated products, maintaining and even improving these by adding humidity during the cooking process, thus avoiding weight loss.
 Roasts Bread	Mixed 	160-270	20'-50'	Has the advantages of convection and steam cooking and reduces fat, maintaining the original nutritional and dietetic quality.
 Chicken Meat (1 cm) Lamb cutlets Turkey Fish Seafood Croissants	Convection 	270 250 270 180	40' 5'-8' 15' 00' 10'-15' 5'-10' 45'	Uniform, fast cooking, improving the final quality of the product, allowing different products to be cooked together without mixing aromas and flavours.
 Cooked ham Beef	Core probe 	60-70	Depends on size	Determines precise temperature at the centre of the product and allows for maximum cooking precision.

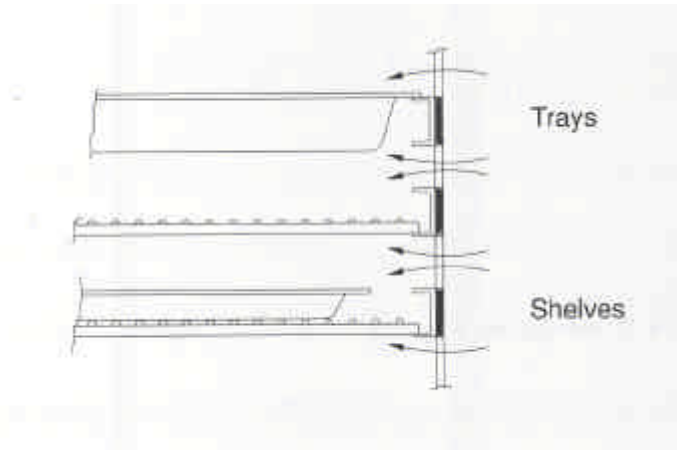


INDEX

Recommendations to use grids and trays.....	4
Recommendations to cooking with grids and trays	5
Recommendations to select the speed, power and vent.....	6
Core Probe Function	8
Delta Function	8
Temperature reading guidelines for inside the food.....	9
Steam Mode	10
Tables to cooking in Steam Mode.....	11
Low Temperature Steaming Mode	12
Temperature settings for Low Temperature Steaming	13
Convection Mode	14
Tables to cooking in Convection Mode	15
Low Temperature Convection Mode	16
Temperature settings for Low Temperature Convection Mode.....	17
Mixed Mode	18
Tables to cooking in Mixed Mode.....	19
Regeneration Mode	20
Temperature settings for Regeneration Mode	21
Cooking in various stages	22
Mixed Ovens from Fagor Industrial	24

Recommendations for using the trays and shelves

Getting the best out of the oven depends to a great extent on choosing the right accessories.



Grids (shelves):

For small roasts, browning dishes on plates or trays, roasts which need long cooking times, poultry and game.

20 m m deep unperforated tray:

For roasts which need short cooking times, fish, browning, hamburgers, and meatballs.

400 m m deep unperforated tray:

For braising, fish, boneless rolled joints, vegetables.

65 m m deep unperforated tray:

For vegetables, browning, boneless rolled joints, peppers, rice, reheating.

100 m m deep perforated or unperforated tray:

For potatoes, eggs, rice.

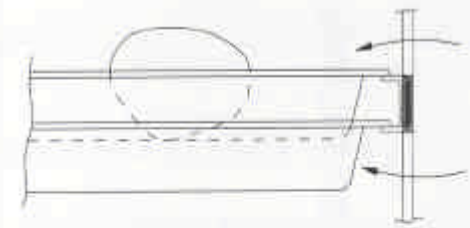
Recommendations to cooking using the trays and shelves

When roasting joints on a shelf, if you want to collect the juices slide a tray into the runner immediately underneath the shelf .

- Heat from the top :

The fan-assisted heat from the bottom can be eliminated by placing an additional tray underneath. This accentuates the effect of the heat from the top.

This mode is suitable for browning dishes (dishes in which more heat is required from the top).

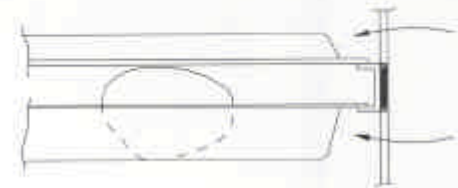


Heat from the top

- Heat from the bottom:

The fan-assisted heat from the top can be eliminated by placing another tray upside down on top. This accentuates the effect of the heat from the bottom.

This mode is suitable for pizzas and pastry goods (dishes which do not want to be browned too much or too dry).



Heat from the bottom

Recommendations for speed, power and vent

I - Models with two speeds

Fast speed -Maximum power

This is the basic setting when putting in fullloads.

Fast speed -Medium power

This is ideal for:

- .Reduced loads
- .Low temperature fan-assisted cooking -long cooking times. .Reheating individual dishes.
- .Low temperature steaming with a fullload.

Slow speed -Medium power

This is ideal for smallloads at low temperatures, provided that the cooking results depend on the speed of the air.

It is used for:

- . Low temperature steaming, low temperature fan-assisted cooking. .Vacuum cooking, poaching.
- . Foods with long steaming times like: Cooked ham, tongue, ribs, etc.
- . Keeping things warm, cooking fine pastry or single Jayers. .
- . Very delicate pastry goods.

II – Models with one speed

Maximum power

This is the basic setting when putting in fullloads.

Medium power

This is ideal for:

- .Reduced loads.
- .Low temperature fan-assisted cooking with long cooking times.
- .Reheating individual dishes.
- .Low temperature steaming.
- .Vacuum cooking, poaching.
- .Foods with long steaming times like:
Cooked ham, tongue, ribs, etc.
- .Keeping things warm, cooking fine pastry or single layers.
- .Very delicate pastry goods.

Opening the vent.

The vent should be opened when no moisture is required in the cooking process. Therefore, in fan-assisted mode.

If on the other hand, you just wish to keep the moisture coming out of the food itself, the vent should be closed.

It is recommended that the vent be closed when using combined and reheating mode, as in this case a lot of the steam generated by the oven escapes. Only in special cases when very little steam is required should the vent be opened.



Probe Function

It is a real advantage to be able to use the probe, especially when roasting large joints or foods which need long cooking times.

As the probe reads the exact temperature inside the meat being cooked, it is practically impossible to overcook the meat.

Weight loss is minimized due to the precise cooking process.

The temperature probe can be found in the front lefthand part of the oven.

Just remove the probe from its support and insert it into the piece of meat. Try to ensure that the tip of the probe is as close to the middle of the piece of meat as possible.

When selecting the oven temperature, bear in mind that it should be higher than the temperature selected for the probe.

DELTA Function

This function is ideal for when you want the food to cook evenly in such a way that the temperature difference between the centre of the meat and inside the oven is not very high, only 50°C.

It is ideal for roasts in which the outside is not overcooked with respect to the inside.

Cooking times are longer.

It is not possible or necessary to select the oven temperature as it is an interactive function:

If, for example, the probe reads 20°C, the oven will automatically set itself to:
 $20 + 50^{\circ}\text{C} = 70^{\circ}\text{C}$.

As the temperature inside the meat rises the oven temperature will also rise.

So when the probe reads a temperature of 60°C inside the meat, the oven temperature will be at:

$60 + 50 = 110^{\circ}\text{C}$

Temperature reading guidelines for inside the food

MEAT	How cooked	Way cooked	Temperature inside
VEAL			
Leg	well done	roasted	75 - 80 °C
Kidneys	well done	roasted	75 - 80 °C
Loin	well done	roasted	75 - 80 °C
Breast	well done	roasted	75 - 80 °C
Neck, breast	well done	stewed	80 °C
BEEF			
Loin steaks	medium	roasted	55 - 60 °C
Joints	medium	roasted	55 - 60 °C
Whole Ribs	well done	roasted	80 - 85 °C
Leg	well done	braised	85 - 90 °C
Tongue	well done	braised	85 - 90 °C
Flank, Loin, Leg, Ribs	well done	cooked in different ways	90 °C
LAMB			
Loin	well done	roasted	80 °C
Loin	rare	roasted	60 - 65 °C
Leg	well done	roasted	85 °C
Leg	medium	roasted	55 - 60 °C
Shoulder	well done	roasted	80 °C
Breast	well done	stewed	85 °C
PORK			
Leg	well done	roasted	75 °C
Loin chops	rare	roasted	70 - 75 °C
Back, cured shoulder	well done	roasted	75 °C
Forerib	well done	roasted	75 °C
Ribs	well done	roasted	75 °C
Marinated loin	rare	roasted	70 °C
Marinated leg	well done	roasted or stewed	75 - 80 °C
Marinated ham	very juicy	roasted	80 - 85 °C
Marinated cured shoulder	very juicy	roasted	80 - 85 °C
Chop	well done	roasted	75 °C



Cooking in Steaming Mode

With this mode the food is cooked gradually through the action of steam without pressure.

It is not necessary to add water to the food, except in the case of rice and pasta.

All types of food can be cooked with this method: vegetables, pasta, frozen food, preprepared food, fruit, fish, meat, eggs, desserts, special dishes, etc.

The cooking time is the same for smallloads and fullloads,

Different types of meat and different types of food can be cooked at the same time, as the aromas do not mix in steaming.

The aroma, vitamins, minerals and nutritional elements are not lost, as cooking is carried out below boiling point, unlike what happens when you boil food in water.

You can take some of the food out at any time, as different foods with different cooking times can be cooked together.

It is recommended that the oven be preheated in steaming mode for a few minutes before putting the food in

Condensation forms in the unperforated trays during the cooking process. This can be used as the base for preparing sauces.

Use the Gastronorm shelves for large pieces of meat (Ham, leg, hip) and for large vegetables like cauliflower, cabbage, red cabbage. Put a GN tray on the shelf below to collect any liquid.

The perforated GN trays reduce cooking time by 10-15%.

Season the food prior to cooking.

Vegetables that are to be processed further should be cooled in iced water after cooking, as this will help to keep their colour.

Defrosting times for frozen foods are much shorter.

It is recommended that the probe be used, when preparing preserves.

Basic rule: All steamed foods can be reheated again by steaming.

Containers:

- Use 65 mm perforated GN trays for any type of vegetables.
- Use 40 mm unperforated trays for fish and shellfish

Cooking tables for the Steaming Mode

Product	Accessory	Capacity per tray		Mod 6/11		Mod 10/11		10/21 2-10/11 20/11		Mod 40/11		Approx. Time	
VEGETABLES													
Russian salad	Perforated	4	Kg	12	Kg	20	Kg	40	Kg	80	Kg	45	min.
Frozen spinach	Perforated	2,5	Kg	15	Kg	25	Kg	50	Kg	100	Kg	25	min.
Small frozen cabbages	Perforated	4	Kg	12	Kg	20	Kg	40	Kg	80	Kg	25	min.
Frozen asparagus	Perforated	4	Kg	12	Kg	20	Kg	40	Kg	80	Kg	25	min.
Frozen green beans	Perforated	3	Kg	9	Kg	15	Kg	30	Kg	60	Kg	25	min.
Mixed vegetables	Perforated	2,5	Kg	15	Kg	25	Kg	50	Kg	100	Kg	20	min.
Potatoes	Perforated	7	Kg	21	Kg	35	Kg	70	Kg	140	Kg	30	min.
Cauliflower	Perforated	2,4	Kg	7,2	Kg	12	Kg	24	Kg	48	Kg	20	min.
Carrots	Perforated	3	Kg	9	Kg	15	Kg	30	Kg	60	Kg	25	min.
Peas	Perforated	3	Kg	9	Kg	15	Kg	30	Kg	60	Kg	20	min.
Brussel sprouts	Perforated	3	Kg	9	Kg	15	Kg	30	Kg	60	Kg	18	min.
Fresh beans	Perforated	3	Kg	9	Kg	15	Kg	30	Kg	60	Kg	20	min.
Hard-boiled eggs	Perforated	60	Pz	180	Pz	300	Pz	600	Pz	1200	Pz	13	min.
Boiled eggs	Perforated	60	Pz	180	Pz	300	Pz	600	Pz	1200	Pz	6	min.
Rice	Unperforated	2,4	Kg	7,2	Kg	12	Kg	24	Kg	48	Kg	25	min.
Macaroni	Unperforated	3	Kg	9	Kg	15	Kg	30	Kg	60	Kg	25	min.
Fresh asparagus	Unperforated	3	Kg	9	Kg	15	Kg	30	Kg	60	Kg	20	min.
Aubergines	Perforated	2,4	Kg	7,2	Kg	12	Kg	24	Kg	48	Kg	12	min.
Mushrooms cut in half	Perforated	2,4	Kg	7,2	Kg	12	Kg	24	Kg	48	Kg	10	min.
Fresh spinach	Perforated	2,4	Kg	7,2	Kg	12	Kg	24	Kg	48	Kg	4	min.
Fresh chopped cabbage	Perforated	3	Kg	9	Kg	15	Kg	30	Kg	60	Kg	18	min.
Sliced celery	Perforated	3	Kg	9	Kg	15	Kg	30	Kg	60	Kg	20	min.
MEAT													
Pigs trotters	Unperforated	4	Kg	12	Kg	20	Kg	40	Kg	80	Kg	90	min.
Breast of beef	Unperforated	4	Kg	12	Kg	20	Kg	40	Kg	80	Kg	120	min.
Tongue	Grid	4	Pz	12	Pz	20	Pz	40	Pz	80	Pz	80	min.
Marinated leg og pork	Grid	6	Pz	18	Pz	30	Pz	60	Pz	120	Pz	80	min.
Stuffed breast of veal	Unperforated	2	Kg	6	Kg	10	Kg	20	Kg	40	Kg	18	min.
Cow's brains	Unperforated	2	Kg	6	Kg	10	Kg	20	Kg	40	Kg	6	min.
FISH													
Octopus	Perforated	4	Kg	12	Kg	20	Kg	40	Kg	80	Kg	70	min.
Fresh mantis prawns	Perforated	3	Kg	9	Kg	15	Kg	30	Kg	60	Kg	7	min.
Sole	Perforated	5	Pz	30	Pz	50	Pz	100	Pz	200	Pz	12	min.
Fresh trout	Perforated	8	Pz	24	Pz	40	Pz	80	Pz	160	Pz	15	min.
Mixed fish	Unperforated	15	Pz	90	Pz	150	Pz	300	Pz	600	Pz	20	min.
Cuttlefish	Perforated	2	Kg	12	Kg	20	Kg	40	Kg	80	Kg	45	min.
Crab or crayfish	Perforated	4	Pz	12	Pz	20	Pz	40	Pz	80	Pz	25	min.
Unshelled prawns	Perforated	2,4	Kg	7,2	Kg	12	Kg	24	Kg	48	Kg	4	min.
Frozen prawns	Perforated	3	Kg	9	Kg	15	Kg	30	Kg	60	Kg	9	min.
Salmon 3 Kg	Perforated	3	Kg	9	Kg	15	Kg	30	Kg	60	Kg	40	min.
Carp	Unperforated	12	Pz	36	Pz	60	Pz	120	Pz	240	Pz	12	min.
Frozen lobster tails	Unperforated	3	Kg	9	Pz	15	Pz	30	Pz	60	Pz	15	min.
Fresh pieces of salmon	Unperforated	10	Pz	30	Pz	50	Pz	100	Pz	200	Pz	12	min.
Mussels	Unperforated	3	Kg	9	Kg	15	Kg	30	Kg	60	Kg	10	min.
Fresh rolls of sole	Unperforated	20	Pz	60	Pz	100	Pz	200	Pz	400	Pz	10	min.
Fresh, frozen cod	Unperforated	12	Pz	36	Pz	60	Pz	120	Pz	240	Pz	12	min.



Cooking in Low Temperature Steaming Mode

Given the precision with which the temperature can be set (1°C) in this range of ovens, food which needs to be cooked at low temperatures can be cooked to a high quality.

The oven should be preheated to 98°C in low temperature steaming mode.

The reduction in power and speed can be beneficial.

In this mode, the cooking temperature can be adjusted between 35 and 98° for:

- . Cooking fish.
- . Making terrines and jellied dishes.
- . Slow cooking, preserving and pasteurizing, .Cooking sausages in their skins.
- . Cooking ham.
- . Cooking all types of dough.
- . Vacuum cooking (sous-vide).

Temperature settings for Low Temperature Steaming

Rolls of tongue	70-75°C	
Sausages in their skins	65 -75 °C	
Terrines	65-75°C	
Doughs	35-40°C	
Boiled meat from a young bull	80 °C	(6 hours)
Cream caramel	80 °C	(40 min)



Cooking in Convection Mode

In this mode the food is cooked gradually by the hot air that circulates evenly through the whole oven compartment, driven by a fan.

All types of food can be cooked in this way: chops, fillet steaks, thin steaks, chicken, poultry, fish, stuffed vegetables, pastries, doughs, biscuits, browning, flour-based foods, pre-cooked food, etc.

All sorts of food can be browned, as can all sorts of food which require short cooking times.

Cooking times depend on the quality, weight and thickness of the food. The thinner the food, the shorter the cooking time.

Cooking times are shorter in this type of oven than in conventional ovens. Bear this in mind when selecting the cooking time.

Distribute the food well on the shelves or trays so that the air can circulate around it.

Do not place food too close to the walls of the oven.

The size of the pieces of food is important. Place pieces of food of a similar size together on the same shelf or tray.

It is recommended that the oven be preheated at a maximum temperature before putting food in.

In fan-assisted ovens, cooking temperatures are normally 30°C lower than in conventional ovens.

For light dishes like souffles, light breads, etc. the reduced speed is recommended.

It is recommended that GN-20 mm trays or even GN shelves be used for small pieces of food. The same applies for breaded foods and "au gratin" dishes.

A grill effect can be achieved by placing food items on a hot shelf.

To get the best results in roasting, toasting and grilling, it is best to put some oil or something similar on the food.

Cooking Tables for Convection Mode

The capacity per tray is calculated for the 1/1-GN tray.

Product	Cooking Temp. (°C)	Capacity per tray	Mod 6/11	Mod 10/11	10/21 2-10/11 20/11	Mod 40/11	Approx. Time
Ham and cheese rolls	170	16 Pz	96 Pz	160 Pz	320 Pz	640 Pz	35 min.
Meat balls	240	15 Pz	90 Pz	150 Pz	300 Pz	600 Pz	8 min.
Hamburgers	230	12 Pz	72 Pz	120 Pz	240 Pz	480 Pz	6 min.
Sausages	200	40 Pz	240 Pz	400 Pz	800 Pz	1600 Pz	10 min.
100 g. Liver	250	8 Pz	48 Pz	80 Pz	160 Pz	320 Pz	6 min.
100 g. Thin steaks	130	10 Pz	60 Pz	100 Pz	200 Pz	400 Pz	6 min.
400 g. Fillet steaks	230	5 Pz	15 Pz	25 Pz	50 Pz	100 Pz	20 min.
180 g. Chop	250	7 Pz	42 Pz	70 Pz	140 Pz	280 Pz	6 min.
1 Kg. Whole chicken	180	6 Pz	18 Pz	30 Pz	60 Pz	120 Pz	40 min.
1 Kg. Chicken pieces	180	14 Pz	42 Pz	70 Pz	140 Pz	280 Pz	35 min.
360 g. Loin of pork	180	10 Pz	60 Pz	100 Pz	200 Pz	400 Pz	45 min.
2 Kg. Boneless rolled joint	180	5 Pz	15 Pz	25 Pz	50 Pz	100 Pz	70 min.
2 Kg. Leg of lamb	180	1 Pz	3 Pz	5 Pz	10 Pz	20 Pz	60 min.
Stuffed aubergines	190	2,2 Kg	13,2 Kg	22 Kg	44 Kg	88 Kg	35 min.
Grilled aubergines	270	0,5 Kg	3 Kg	5 Kg	10 Kg	20 Kg	12 min.
Fillet of fish	220	7 Pz	42 Pz	70 Pz	140 Pz	280 Pz	10 min.
Trout	250	7 Pz	42 Pz	70 Pz	140 Pz	280 Pz	12 min.
Sole	250	6 Pz	36 Pz	60 Pz	120 Pz	240 Pz	12 min.
King prawns in the oven	270	15 Pz	45 Pz	75 Pz	150 Pz	300 Pz	10 min.
Savoury pies	175	2 Pz	6 Pz	10 Pz	20 Pz	40 Pz	35 min.
Hollow fritters	170	40 Pz	240 Pz	400 Pz	800 Pz	1600 Pz	20 min.
Frozen croissants	170	12 Pz	36 Pz	60 Pz	120 Pz	240 Pz	18 min.
Fresh meringues	90	30 Pz	180 Pz	300 Pz	600 Pz	1200 Pz	3 h.
Fresh shortcrust pastry	160	1,2 Kg	7,2 Kg	12 Kg	24 Kg	48 Kg	28 min.
Puff pastry	170	1,5 Kg	9 Kg	15 Kg	30 Kg	60 Kg	40 min.
Garlic toasts	250	10 Pz	60 Pz	100 Pz	200 Pz	400 Pz	3 min.
Pizza	250	1 Pz	6 Pz	10 Pz	20 Pz	40 Pz	15 min.
Sponge cake	220	6 Pz	36 Pz	60 Pz	120 Pz	240 Pz	12 min.
Apple tart	180	60 Pz	360 Pz	600 Pz	1200 Pz	2400 Pz	45 min.
Bread rolls	200	13 Pz	78 Pz	130 Pz	260 Pz	520 Pz	20 min.



Cooking in Low Temperature Convection Mode

Given the precision with which the temperature can be set (1°C) in this range of ovens, food which needs to be cooked at low temperatures can be cooked to a high quality.

There is little weight loss, so less quantity of food is required.

Quality is improved and the natural taste and colour of the food is retained.

Reduced energy consumption, as you can cook at night.

Excellent results can be obtained at medium power and medium speed.

The oven can be used to keep things warm.

Meat products can be cooked over a long time, or even during the whole night. Just select an oven temperature soC higher than the temperature required inside the meat.

This is sufficient to ensure that the heat gets inside the meat and that it does not overcook.

Low temperature in Convection = Probe temperature + approx. 5°C

Temperature settings for Low Temperature Convection Mode

Product	Temperature required inside meat	Temperature will be set to:
Roast Beef	55 °C	60 °C
Roast Pork	75 °C	80 °C
Roast Veal	70 °C	75 °C

Example: Cooking roast beef during the night.

1st phase.

Put the meat on the shelf and roast it lightly for 10-15 minutes at a temperature of 270°C in fan-assisted mode. During this time the aroma of the roast will build up, helping to improve the taste. The outside of the meat will also be sealed and any bacteria inside will be killed.

2nd phase.

Set the temperature to 60°C and select medium power and speed. Leave the meat to cook a!! night.

As the temperature is set to just 5°C above the temperature required inside the meat, the meat can stay in the oven until the next morning, without it being overcooked.



Cooking in Combined Mode

This mode combines the advantages of steaming and fan-assisted cooking. Steam and hot air circulate at high speed throughout the oven, driven by the fan.

All types of roasts can be cooked in this mode, especially tougher meats and those which require long cooking times.

This function is ideal for special dishes and defrosting.

All types of doughs requiring moisture, either at the start or during the cooking process, can be cooked,

It is ideal for cooking large joints (pork, beef, poultry, fish, pasta, "au gratin" dishes)

Use GN shelves to cook the foods on. In this way you will not need to turn the food during cooking

To collect the juices from the food, place an unperforated tray in the bottom runner of the oven.

Before starting to roast, season the meat and rub in some fat or oil.

Using the temperature probe will make it much easier to control the cooking time.

The optimum range of temperatures for roasting is between 140°C and 160°C. You will note that the loss in volume is minimal.

If your roast has not browned enough, put it back in the oven for a short time at maximum temperature in fan-assisted mode.

For "au gratin" dishes, the best results are obtained with 65 mm deep GN dishes.

Use GN shelves or trays to roast beef, fish, boneless rolled joints.

When stewing beef, do not set the temperature above 130°C.

It is usually advantageous to change to a slower speed

Cooking Tables for Combined cooking Mode

The capacity per tray is calculated for the 1/1-GN tray.

Product	Grid or tray	Pieces per tray		Cooking Temperature °C	Approx. Time
Half a chicken 0,5 Kg	Grid or 20 mm tray	12	P	220 - 250	20 - 25 min.
Chicken	Grid	6	P	180 - 200	25 - 30 min.
Chicken legs	Grid or 20 mm tray	14	P	200 - 220	15 - 20 min.
Turkey breast	Grid or 40 mm tray	6	P	160 - 180	15 - 20 min.
Turkey (3-4 Kg)	Grid	2	P	140 - 160	100 - 120 min.
Saddle of hare	Grid or 40 mm tray	10	P	160 - 180	15 - 20 min.
Leg of venison	Grid	1	P	140 - 160	60 - 70 min.
Loin of venison	Grid	1	P	140 - 160	30 - 35 min.
Duck	Grid	4	P	140 - 160	60 - 70 min.
Goose	Grid	2	P	140 - 160	120 - 150 min.
Peppers stuffed with meat	20 mm tray	20	P	150 - 170	25 - 30 min.
Ossobuco	40 mm tray	6	P	150 - 160	90 - 100 min.
Kebabs	Grid	10	P	150 - 170	25 - 30 min.
Fricandeau	65 mm tray	1	P	140 - 160	90 - 100 min.
Stewed artichokes	40 mm tray	2	Kg	140 - 160	60 - 70 min.
Vegetable timbale	40 mm tray	2	Kg	140 - 160	45 - 55 min.
Hot sandwiches	Grid	12	P	190 - 200	10 - 15 min.
Stuffed pasata timbale	40 mm tray	2	Kg	170 - 180	15 - 20 min.
Lasagna	40 mm tray	2	Kg	160 - 180	20 - 25 min.
Canneloni	40 mm tray	24	P	160 - 180	15 - 20 min.
Mixed fish	20 mm tray	15	P	220 - 240	15 - 20 min.
Turbot	40 mm tray	5	P	160 - 180	30 - 40 min.
Scallops au gratin	40 mm tray	12	P	180 - 200	15 - 20 min.



Cooking in Regeneration Mode

This function is similar to the combined function, but with more steam.

It is ideal for reheating previously cooked food.

Thanks to the regulated amount of steam, no condensation is formed on the plates or trays during the heating phase. For this reason no lid or cover is required.

The steam generator should always be preheated. Set the oven to seaming mode for a few minutes before putting any food in.

Plates, trays, dishes, copper frying pans and other heat-resistant dishes should be placed on shelves.

If you want to keep cooked food from one day to the next, after preparation, refrigerate it as soon as possible at storage temperature, using iced water or a cold-air refrigerator.

When roasting small joints which are to be reheated, only roast them for 80% of the time required. They will finish cooking in reheating mode.

Temperature settings for Regeneration Mode

Product	Type of container	Cooking Temperature °C	Approx. Time	
VEGETABLE GARNISHES (peas, sweet corn, cauliflower, broccoli, beans, carrots...)	Dish Tray Bowl	150	2 - 3 4 - 6 5 - 7	min. min. min.
SMALL ROAST DISHES (Breaded steaks, Chops, Hamburgers...)	Dish Tray Bowl	160	3 - 4 6 - 8 8 - 10	min. min. min.
DISHES WITH SAUCE (Goulash, Ragoût, Fricassée...)	Dish Tray Bowl	140 - 160	4 - 5 9 - 11 14 - 16	min. min. min.
FISH (baked)	Dish Tray Bowl	140 - 160	4 - 5 9 - 11 14 - 16	min. min. min.

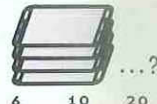
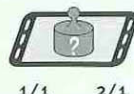
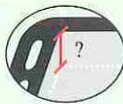
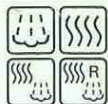
Cooking in various stages

Product	Grid/Tray	Phases	Modes	Chimney	Cooking Temperature (°C)	Approx. Time		Probe Temp. (°C)
MEAT								
Round of beef	Grid	5	Steaming Combined Combined Fan Combined	,	100 130 140 155 170	16 24 22 10 12	min. min. min. min. min.	20 45 65 72 79
Roast duck (fresh - 2 Kg)	Grid	2	Fan Combined	,	200 140	30 60	min. min.	-
Pork fillet (3 Kg)	Grid	3	Steaming Combined Fan	,	100 140 170	20 35 12	min. min. min.	20 70 81
Leg of pork	Grid	2	Combined Fan	A	120 170	5 25	h. min.	72 83
Beef stew (fresh)	100 mm tray	3	Fan Combined Combined	,	200 140 150	26 112 119	min. min. min.	20 80 85
Roast chicken	Grid	2	Combined Fan	A	180 200	25 15	min. min.	-
Duck a l'orange	40 mm tray	2	Fan Combined	A	200 130	35 50	min. min.	-
Turkey (fresh 6-8 Kg)	40 mm tray	2	Combined Fan	,	120 80	90 35	min. min.	-
Rabbit in the oven	Grid	2	Combined Fan	,	150 170	15 45	min. min.	-
Roast legs of chicken	Grid	2	Combined Fan	A	180 200	5 30	min. min.	-
Shin of pork	Grid	3	Steaming Combined Fan	A	100 140 180	10 34 12	min. min. min.	20 72 80
Rack of veal	Grid	5	Steaming Combined Combined Combined Fan	,	100 130 165 170 190	20 30 25 18 15	min. min. min. min. min.	20 40 62 70 78
Shin of veal	Grid	3	Steaming Combined Fan	A	100 140 180	18 58 15	min. min. min.	20 70 80
Chicken breast in white wine	Grid	2	Combined Fan	,	180 190	15 5	min. min.	-
Rack of lamb	Grid	2	Fan Combined	A	170 140	40 45	min. min.	-

MEAT (Cont.)								
Roast-beef	Grid	3	Steaming Combined Fan	A	100 140 175	12 35 11	min. min. min.	20 45 52
Mince	40 mm tray	3	Steaming Combined Fan	A	100 120 165	20 42 25	min. min. min.	20 65 79
VEGETABLES								
Potatoes a la crème	40 mm tray	2	Steaming Fan	A	100 180	8 30	min. min.	-
Fennel "au gratin"	Grid	2	Steaming Fan	,	100 170	5 32	min. min.	-
Stuffed courgettes	40 mm tray	3	Steam L.T. Fan Fan	A	98 170 190	5 20 10	min. min. min.	-
Roast potatoes	40 mm tray	2	Steaming Fan	,	100 195	5 35	min. min.	-
Stuffed mushrooms	40 mm tray	2	Combined Fan	A	160 170	15 20	min. min.	-
Fried vegetables	40 mm tray	2	Combined Fan	A	170 170	35 10	min. min.	-
Cheese pasties	40 mm tray	2	Fan Combined	A	180 140	15 12	min. min.	-
FISH								
Livorno style angler fish	40 mm tray	2	Fan Combined	A	195 140	10 40	min. min.	-
Fresh baked tuna (whole 2 Kg)	40 mm tray	2	Combined Fan	A	90 160	60 40	min. min.	60 80
Baked salmon	40 mm tray	3	Fan Combined Fan	A	200 90 180	10 40 15	min. min. min.	25 60 70
DESSERTS								
Bread	20 mm tray	3	Combined Fan Fan	A	180 190 190	5 15 10	min. min. min.	-
Fritters	20 mm tray	2	Fan Fan	A A	200 175	10 20	min. min.	-
Sponge cake	40 mm tray	2	Fan Fan.	A A	150 170	10 25	min. min.	-



VERDURAS-VEGETABLES-LÉGUMES GEMÜSE-VERDURE



Patatas cocidas
Steamed potatoes
Pommes de terre à l'eau
Salzkartoffeln
Patate bollite



100°C

—

25-30'

100mm

7kg 14kg

3 5 10

Notas: Bandeja perforada-Observations: Perforated tray-Remarque: Plateau perforé-Hinweis: perforierter Behälter-Note: vassoio perforato

Zanahorias (en rodajas)
Carrots (sliced)
Carottes (rondelles)
Möhren (in Scheiben)
Carote (a fette)



100°C

—

25-30'

65mm

4kg 8kg

3 5 10

Notas: Bandeja perforada-Observations: Perforated tray-Remarque: Plateau perforé-Hinweis: perforierter Behälter-Note: vassoio perforato

Coliflor (en ramilletes)
Cauliflower (in small bunches)
Chou-fleur (bouquets)
Blumenkohl (Röschen)
Cavolfiore (a ciuffetti)



100°C

—

20'

65mm

3kg 6kg

3 5 10

Notas: Bandeja perforada-Observations: Perforated tray-Remarque: Plateau perforé-Hinweis: perforierter Behälter-Note: vassoio perforato

Judías
Beans
Haricots verts
Grüne Bohnen
Fagioli



100°C

—

25-30'

65mm

4kg 8kg

3 5 10

Notas: Bandeja perforada-Observations: Perforated tray-Remarque: Plateau perforé-Hinweis: perforierter Behälter-Note: vassoio perforato

Espinacas
Spinach
Épinards
Spinat
Spinaci



100°C

—

10'

65mm

2,5kg 5kg

3 5 10

Notas: Bandeja perforada-Observations: Perforated tray-Remarque: Plateau perforé-Hinweis: perforierter Behälter-Note: vassoio perforato

Setas (cortadas)
Mushrooms (cut)
Champignons (émincés)
Pilze (geschnitten)
Funghi (tagliati)



100°C

—

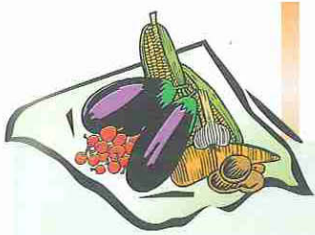
12'

65mm

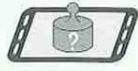
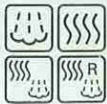
2,5kg 5kg

3 5 10

Notas: Bandeja perforada-Observations: Perforated tray-Remarque: Plateau perforé-Hinweis: perforierter Behälter-Note: vassoio perforato



VERDURAS-VEGETABLES-LÉGUMES
GEMÜSE-VERDURE



1/1 2/1

6 10 20

Espárragos
Asparagus
Asperges
Spargel
Espárragos



100°C

—

20'

65mm

3kg

6kg

3

5

10

Notas:-Observations:-Remarque-Hinweis:-Note:

Pimientos rellenos
Stuffed peppers
Poivrons farcis
Gefüllte Paprikaschoten
Peperoni ripieni



170°C

—

40'

65mm

20 uds. 40 uds.

3

5

10

Notas:-Observations:-Remarque-Hinweis:-Note:

Tomates gratinados
Tomatoes au gratin
Gratin de tomates
Überbackene Tomaten
Pomodori gratinati



170°C

—

30'

20mm

20 uds. 40 uds.

3

5

10

Notas:-Observations:-Remarque-Hinweis:-Note:

Calabacín (en lonchas)
Courgettes (sliced)
Courgette (tranches)
Zucchini (in Streifen)
Zucchine (a fette)



100°C

—

14'

65mm

4kg

8kg

3

5

10

Notas: Bandeja perforada-Observations: Perforated tray-Remarque: Plateau perfor-Hinweis: perforierter Behälter-Note: vassoio perforato

Coles de bruselas
Brussels sprouts
Choux de Bruxelles
Rosenkohl
Cavolini di Bruxelles



100°C

—

15'

65mm

3kg

6kg

3

5

10

Notas: Bandeja perforada-Observations: Perforated tray-Remarque: Plateau perfor-Hinweis: perforierter Behälter-Note: vassoio perforato

Guisantes
Peas
Petits pois
Erbsen
Piselli



100°C

—

15'

65mm

3kg

6kg

3

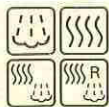
5

10

Notas: Bandeja perforada-Observations: Perforated tray-Remarque: Plateau perfor-Hinweis: perforierter Behälter-Note: vassoio perforato



PASTAS Y ARROCES-PASTA AND RICE-
PÂTES ET RIZ-PASTA UND REIS-PASTA E RISO



...?

Spaguetti
Spaghetti
Spaghetti
Spaghetti
Spaghetti



100°

—

10-12'

65mm

2kg

4kg

3

5

10

Notas: Bandeja perforada-Observations: perforated tray-Remarque: Plateau perfor-Hinweis: geschlossener Behälter-Note: vassoio perforato

Arroz blanco
White rice
Riz blanc
Weißer Reis
Riso bollito



100°

—

25-30'

65mm

2kg

4kg

3

5

10

Notas: Bandeja lisa o con otra de base-Observations: Non perforated or with another underneath-Remarque: Plateau plein ou autre plateau au-dessous-Hinweis: glatter Behälter oder anderes Blech-Note: vassoio liscio o con un altro come base

Lasaña
Lasagne
Lasagne
Lasagne
Lasagne



100°

—

8-10'

65mm

3

5

10

Notas: No llenar el recipiente hasta arriba-Observations: do not fill the container to the top-Remarque: Ne pas remplir le récipient jusqu'en haut-Hinweis: Behälter nicht bis zum Rand füllen-Note: Non riempire completamente il recipiente

Pizza
Pizza
Pizza
Pizza
Pizza



250°

—

15'

20mm

3

5

10

Notas:-Observations:-Remarque:-Hinweis:-Note:

Canelones
Cannelloni
Cannelloni
Cannelloni
Cannelloni



170°

—

15-20'

40mm

24 uds. 48 uds.

3

5

10

Notas:-Observations:-Remarque:-Hinweis:-Note:

Quiche
Quiche
Quiche
Quiche
Quiche



120°

—

50'

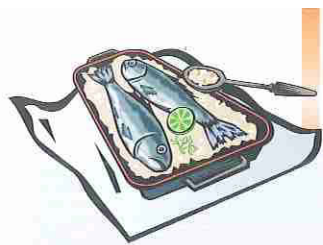
65mm

3

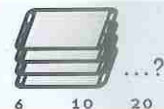
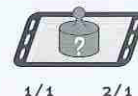
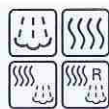
5

10

Notas:-Observations:-Remarque:-Hinweis:-Note:



PESCADOS- FISH- POISSONS- FISCH- PESCE



Merluza (en lonchas)
Hake (in thick slices)
Merlu (tranches)
Seehecht (Scheiben)
Merluzzo (a fette)



100°C

—

8-10'

20mm

15 uds

30 uds

3

5

10

Notas: Porciones aproximadas de 200gr.-Observations: Portions of approximately 200 g-Remarque: portions de 200 gr enviro-
Hinweis: Portionen von ca. 200 g-Note: porzioni di circa 200 gr.

Merluza entera
Whole hake
Merlu entier
Seehecht, ganz
Merluzzo intero



—

65°C

—

20mm

3kg

6kg

3

5

10

100°C

—

25-30'

20mm

3kg

6kg

3

5

10

Notas:-Observations:-Remarque-Hinweis:-Note:

Besugo
Sea bream
Daurade
Brasse
Pagello



180°C

—

10-12'

20mm

1 ud

2 uds.

3

5

10

Notas: Calculado para besugo de 800gr y poniéndolo abierto sobre la bandeja.-Observations: calculated for 800 g sea bream opened on the tray-Remarque: calculé pour une daurade de 800g ouverte en deux sur le plateau-Hinweis: Berechnet für 800 g Brasse offen auf das Blech gelegt-Note: calcolato per pagello di 800 gr. e messo aperto sul vassoio

Rape
Monkfish
Lotte
Seeteufel
Coda di Rospo



180°C

—

8-10'

20mm

2 uds.

4 uds.

3

5

10

Notas: Calculado para piezas de 700gr.-Observations: calculated for 700 gr pieces-Remarque: calculé pour une daurade de 700-
Hinweis: Berechnet für Stücke à 700 g-Note: calcolato per un pezzo di 700 gr.

Lenguado
Sole
Sole
Seezunge
Sogliola



180°C

—

5-7'

20mm

2 uds.

4 uds.

3

5

10

Notas:-Observations:-Remarque-Hinweis:-Note:

Pudding de pescado
Fish cake
Pâté de poissons
Fischpastete
Pudding di pesce



—

65°C

—

3

5

10

100°C

—

25-30'

2

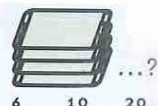
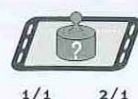
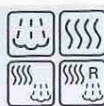
5

10

Notas: Moldes de 1l.-Observations: 1 litre moulds-Remarque: moules de 1l-Hinweis: Formen von 1 l-Note: recipienti da 1 lt



PESCADOS- FISH- POISSONS- FISCH- PESCE



Truchas
Trout
Truite
Forellen
Trote



170°C

—

12'

20mm

8 uds

16 uds

3

5

10

Notas: Truchas de 150-200 gr.-Observations: Trout of 150-200 g-Remarque: truites de 150-200 g-Hinweis: Forellen von 150-200 g-Note: trote da 150-200 gr.

Salmón (lonchas)
Salmon (in thick slices)
Saumon (tranches)
Lachs (Scheiben)
Salmone (fette)



180°C

—

14-16'

20mm

8 uds

16 uds

3

5

10

Notas: Lonchas de 200-225 gr.-Observations: 200-225 g slices-Remarque: tranches de 200-225 g-Hinweis: Scheiben von 200-225 g-Note: fette da 200-225 gr.

Atún (lonchas)
Tuna fish (in thick slices)
Thon (tranches)
Thunfisch (Scheiben)
Tonno (fette)



180°C

—

12-15'

20mm

6 uds

12 uds

3

5

10

Notas: Lonchas de 250-300 gr.-Observations: 250-300 g slices-Remarque: tranches de 250-300 g-Hinweis: Scheiben von 250 - 300 g-Note: fette da 250-300 gr.

Mejillones
Mussels
Moules
Miesmuscheln
Cozze



100°C

—

4-6'

40mm

1kg

2kg

3

5

10

Notas:-Observations:-Remarque-Hinweis:-Note:

Langostinos Cocidos
Steamed langoustines
Langoustines cuites
Hummerkrabbe, gekocht
Gamberi bolliti



100°C

—

7-10'

20mm

30-35 uds 60-70 uds

3

5

10

Langostinos Plancha
Grilled langoustines
Langoustines poêlées
Hummerkrabbe, gegrillt
Gamberi alla griglia



250°C

—

5-7'

20mm

30-35 uds 60-70 uds

3

5

10

Notas:-Observations:-Remarque-Hinweis:-Note:

Gambas Cocidas
Steamed prawns
Gambas cuites
Riesengarnelen gekocht
Gamberetti bolliti



100°C

—

4'

20mm

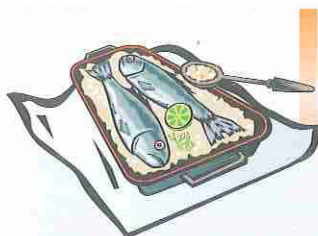
60 uds 120 uds

3

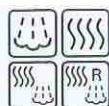
5

10

Notas:-Observations:-Remarque-Hinweis:-Note:



PESCADOS- FISH- POISSONS- FISCH- PESCE



1/1 2/1



6 10 20 ...?

Langosta Cocida
Boiled Lobster
Langouste
Languste, gekocht
Aragosta bollita



100°C

—

15'

20mm

5 uds

10 uds

3

5

10

Notas:-Note:-Remarque:-Hinweis:-Note:

Bacalao (filetes)
Cod (filets)
Colin (filets)
Kabeljau (Filets)
Baccalà (filetti)



180°C

—

12'

20mm

4 uds

8 uds

3

5

10

Notas:-Note:-Remarque:-Hinweis:-Note:

Sepia
Cuttlefish
Seiche
Sepia
Seppia



100°C

—

20'

20mm

2 kg

4 kg

3

5

10

Notas:-Note:-Remarque:-Hinweis:-Note:

Centollo Cocido
Boiled Crab
Araignée de mer cuite
Teufelskrabbe, gekocht
Granseola bollita



100°C

—

15'

20mm

4 uds

8 uds

3

5

10

Notas:-Note:-Remarque:-Hinweis:-Note:

Dorada
Gilt-head Sea Bream
Dorade
Dorade
Orata



180°C

—

10-12'

20mm

3 uds

6 uds

3

5

10

Notas:-Note:-Remarque:-Hinweis:-Note:

Rodaballo
Turbot
Turbot
Steinbutt
Rombo



180°C

—

15'

40mm

1 ud

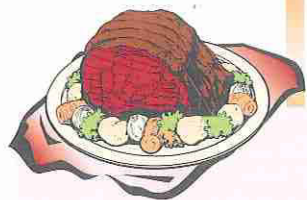
2 uds.

3

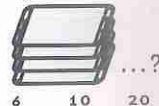
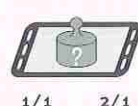
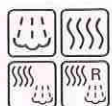
5

10

Notas:-Note:-Remarque:-Hinweis:-Note:



CARNES Y AVES-MEAT AND POULTRY-VIANDES ET VOLAILLES- FLEISCH UND GEFLÜGEL-CARNE E CACCIAGIONE



Carrilleras
Calf's cheeks
Joue de boeuf
Kinnfleisch
Guanciale



100°C

—

180'

40mm

5 uds

10 uds

3

5

10

Notas:-Observations:-Remarque:-Hinweis:-Note:

Redondo de ternera
Round of veal
Rôti de veau
Rollbraten
Arrosto di vitello



—

65°C

—

parrilla

2 uds

4 uds

3

5

10



160°C

—

60'

parrilla

2 uds

4 uds

3

5

10



100°C

—

120'

parrilla

2 uds

4 uds

3

5

10

Notas: Calculado para piezas de 2,5-3 Kg.-Observations: Calculated for 2.5-3 kg pieces-Remarque: calculé pour des morceaux de 2,5-3 kg.-Hinweis: Berechnen für Stücke à 2,5-3 kg.-Note: calcolato per pezzi da 2,5-3 kg

Costilla de cerdo
Spare ribs of pork
Côtes de porc
Schweinerippchen
Costolette di maiale



180°C

—

30'

parrilla

3kg

6kg

3

5

10

Notas:-Observations:-Remarque:-Hinweis:-Note:

Cordero asado
Roast Lamb
Agneau grillé
Lammbraten
Agnello arrosto



160°C

—

90'

65mm

3kg

6kg

3

5

10

200°C

30'

Notas:-Observations:-Remarque:-Hinweis:-Note:

Pechugas de pollo
Chicken breast
Blanc de poulet
Hähnchenbrustfilets
Petti di pollo



180°C

—

4-5'

parrilla

14 uds

28 uds

3

5

10

Notas: Pechugas de 100-125 gr.-Observations: Breasts of 100-100 and 20 g-Remarque: blanc de 100-125 g.-Hinweis: Filets à 100 -125 g.-Note: petti da 100-125 gr

Pollos asados
Roasted chickens
Poulet rôti
Brathähnchen
Polli arrosto



165°C

—

60'

100mm

5kg

10kg

3

5

10

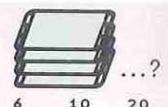
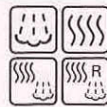
180°C

15'

Notas:-Observations:-Remarque:-Notas:-Note:



CARNES Y AVES-MEAT AND POULTRY-VIANDES ET VOLAILLES-FLEISCH UND GEFLÜGEL-CARNE E CACCIAGIONE



Albóndigas
Meatballs
Boulettes de viande
Klopse
Polpette



200°C
240°C

—

8'
4'

20mm

30 uds 60 uds

3 5 10

Notas:-Observations:-Remarque:-Hinweis:-Note:

Pato asado
Roast duck
Canard rôti
Entenbraten
Anatra arrosto



200°C
140°C

—

30'
60'

parrilla

2kg 4kg

3 5 10

Notas:-Observations:-Remarque:-Hinweis:-Note:

Pato a la naranja
Duck with orange
Canard à l'orange
Ente in Orangensauce
Anatra all'arancia



200°C
130°C

—

35'
50'

40mm

3 uds 6 uds

3 5 10

Notas:-Observations:-Remarque:-Hinweis:-Note:

Pavo
Turkey
Dinde
Pute
Tacchino



120°C
80°C

—

90'
35'

40mm

7kg 14 kg

3 5 10

Notas:-Observations:-Remarque:-Hinweis:-Note:

Lomo de corzo
Loin of venison
Filet de chevreuil
Rehrücken
Lombata di capriolo



200°C

—

25'

parrilla

2 uds 4 uds

3 5 10

Notas:-Observations:-Remarque:-Hinweis:-Note:

Conejo al horno
Roast rabbit
Lapin au four
Kaninchenbraten
Coniglio al forno



150°C
170°C

—

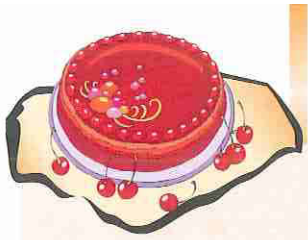
15'
45'

parrilla

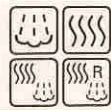
4kg 8kg

3 5 10

Notas:-Observations:-Remarque:-Hinweis:-Note:



POSTRES-DESSERTS-DESSERTS-DESSERTS-DESSERT



1/1

2/1



...

6

10

20

Tarta de queso
Cheese cake
Tarte au fromage blanc
Käsekuchen
Torta di formaggio



150°C

—

15'

20mm

30 porc. 60 porc.

3

5

10

Notas:-Observations:-Remarque:-Hinweis:-Note:

Flanes de huevo
Crème caramel
Crème aux oeufs
Pudding
Crème caramel



160°C

—

25-30'

65mm

20 uds 40 uds

3

5

10

Notas: Flanes individuales hechos al Baño María-Observations: Individual crème caramels done in a bain marie-Remarque: pots individuels au bain-marie-Hinweis: Portionen im Wasserbad-Note: crème caramel individuali cucinati a bagno maria

Panes individuales
Individual loaves
Petits pains individuels
Brötchen
Panetti dolci



200°C

—

10'

20mm

12 uds 24 uds

3

5

10

Notas:-Observations:-Remarque:-Hinweis:-Note:

Manzanas asadas
Baked Apples
Pommes au four
Bratäpfel
Mele al forno



180°C

—

20'

65mm

20 uds 40 uds

3

5

10

Notas:-Observations:-Remarque:-Hinweis:-Note:

Bizcocho plancha
Griddled sponge cake
Gâteau de Savoie
Biskuit
Pan di Spagna tostato



160°C

—

10'

40mm

0,5kg 1kg

3

5

10

Notas:-Observations:-Remarque:-Hinweis:-Note:

Hojaldre
Pastry
Feuilleté
Blätterteig
Pasta sfoglia



175°C

—

10'

20mm

3

5

10

160°C

20'

20mm

3

5

10

Notas:-Observations:-Remarque:-Hinweis:-Note:



POSTRES- DESSERTS-DESSERTS-DESSERTS-DESSERT



1/1

2/1

6

10

20

Magdalenas
Fairy cakes
Madeleines
Madeleines
Maddalene



170°C

—

20'

40mm

20 uds

40 uds

3

5

10

Notas:-Observations:-Remarque:-Hinweis:-Note:

Croissants
Croissants
Croissants
Croissants
Croissants



180°C

—

10'

20mm

12 uds

24 uds

3

5

10

Notas:-Observations:-Remarque:-Hinweis:-Note:

Arroz con leche
Rice pudding
Riz au lait
Milchreis
Riso al latte



100°C

—

35'

65mm

2kg

4kg

3

5

10

Notas:-Observations:-Remarque:-Hinweis:-Note:

Compota
Compote
Compote
Kompott
Composta



100°C

—

10'

65mm

20 uds

40 uds

3

5

10

Notas:-Observations:-Remarque:-Hinweis:-Note:

Tarta de manzana
Apple pie
Tarte aux pommes
Gedeckter Apfelkuchen
Torta di mele



180°C

—

45'

20mm

30 porc

60 porc

3

5

10

Notas:-Observations:-Remarque:-Hinweis:-Note:

Buñuelos
Fritters
Beignets
Windbeutel
Frittelle



200°C

—

10'

20mm

40 uds

80 uds

3

5

10

175°C

20'

20mm

40 uds

80 uds

3

5

10

Notas:-Observations:-Remarque:-Hinweis:-Note:



FAGOR INDUSTRIAL

Bº Santxolopetegi, 22
Aptdo. 17 - 20560
Oñati (Guipúzcoa) Spain
Tel.: +34 943 71 80 30
info@fagorindustrial.com

www.fagorindustrial.com

