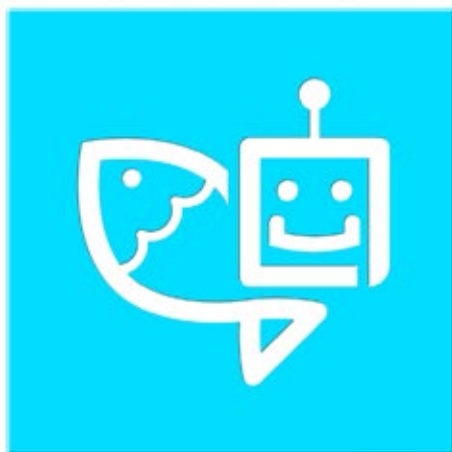




*Combi ovens for passion*



# XT COOKING MANUAL

EN



## Introduction

**T**o all our Customers.

*First of all heartfelt thanks for granting our ovens preference!*

*This manual, entitled **XT COOKING MANUAL**, supplements our Installation, Operating and Maintenance Manual, which is usually issued with each oven.*

*In a simple and clear way, we underline herewith the different cooking modes of **INOXTREND** wide range of ovens.*

*Later on we have also analyzed the different cooking techniques, from the traditional to the most innovative ones.*

*To conclude, we have listed all automatic cooking programs, stored on **INOXTREND** ovens, with touch screen control panel, adding also some advices concerning the type of recommended grid/tray for each program and the features of the cooking products.*

*Cooking is rightly considered as an art form.  
Our cooking tips and examples have to be considered solely as basic criteria and guide data.*

*To create that special satisfaction path which starts between the cook's hands and arrives into the customer's palate, it is necessary to add the masterly creativity of the chef.*

*The customer satisfaction is our common aim: a goal of delicate and fragile balance.*

*At **INOXTREND** we put technology, research and passion in our reliable and safe equipment, to your service.*

*It is up to you to use them in the best way to obtain dishes as many art pieces!*

*Good work!*

# Index

Chapter		Page
<b>1</b>	<b>COOKING MODES</b>	
	a Convection	5
	b Convection with humidification	5
	c Steam	5
<b>2</b>	<b>COOKING MODES - features -</b>	<b>6</b>
<b>3</b>	<b>COMPLEMENTARY FUNCTIONS</b>	
	a Release valve	7
	b Ventilation speed	7
	c Autoreverse	7
	d Core probe	7
	e Delta T system	7
	f Preheating	7
	g Steam condensation system	7
<b>4</b>	<b>COOKING SYSTEMS AND TECHNIQUES</b>	
	a Traditional cooking	
	b Cooking with core probe	
	c Cooking with Delta T control	
	d Programmable cooking	
	e Vacuum cooking	
	f Cooking at low temperature	
	g Regeneration	
	h Dehydration	
	i Pasteurization	
<b>5</b>	<b>TYPE OF GRIDS AND TRAYS</b>	
<b>6</b>	<b>AUTOMATIC COOKING PROGRAMS</b>	
	a Meat	
	b Fish, mollusks and crustaceans	
	c Vegetables and side dishes	
	d Pastry and bakery	
	e Pasta and rice	
	f Regeneration	
<b>7</b>	<b>CONCLUSION</b>	

# 1 COOKING MODES

Cooking modes of a combination oven are the following: convection, steam and combination (= convection+steam).

These 3 cooking modes can be compared to 3 primary colors, that mixed can create an infinite number of new colors and nuances.

At the same way, the chef can use the cooking modes of the oven, along with functions and auxiliary devices, to achieve all possible cooking techniques: from the traditional to the most innovative ones.

**INOXTREND** ovens, according to the models, are able to manage different cooking modes (pure convection, convection+steam, only steam). The functions and auxiliary devices can be standard on some models, optional or not available on some other models.

On the paragraphs about the cooking techniques, we will list all devices and necessary functions for each one of the described techniques.

Afterwards, we briefly describe the features of the cooking modes.

## 1a Convection mode (hot forced air)



Cooking is done thanks to the production and uniform circulation of forced dry hot air, by means of one or more single or double speed fans. Temperature range is between 20 °C and 270 °C.

This cooking method makes the external part of the food dry and crispy through the evaporation of water contained in the food.

## 1b Convection-steam mode or “combination” (hot forced air and steam)



Cooking is achieved thanks to production and circulation of hot forced and uniform air, along with steam. With this cooking mode, steam is generated injecting water directly on the motorfan (also in the models with boiler).

The temperature range is between 20 and 270 °C.

This system commonly called “combination”, combines the advantages of the hot forced air (speed, energy and space saving) with that of steam (maintain of nutritional and organoleptic properties of food).

## 1c Steam mode



This mode of cooking is facilitated by the uniform circulation of forced saturated steam, at atmospheric pressure, using one or more single or double speed fans. Temperature range is between 20 °C and 100 °C (130 °C in some models).

Steam cooking at 100 °C allows you to cook any kind of food, that can otherwise be boiled in water.

With this mode of cooking you obtain big advantages: no pans, more space, free stoves, no dripping, no burnings and above all a higher quality of products.

The end product is rich in taste, more natural, colorful and above all with less seasoning and salt. Steam without pressure guarantees even and delicate cooking; minimal loss of vitamins and mineral salts and a reduction in cooking time as compared to boiling food in water.

## 2

## COOKING MODES - features -

Every cooking mode gives to the products specific features. The "convection and combination" modes have similar features concerning temperature range.

Convection mode (hot dry air) dries the external surface of the products making them crispy, the combination mode (moisty air) maintains the moisture on the food surface, avoiding to make it dry.

Generally speaking, the best cooking results can be reached, alternating these two modes.

A good roast should be brown and crispy outside and soft and juicy inside.

The rule to follow to achieve this result is the following:



- Let's divide the cooking time in four equal parts.
- In the first cooking quarter we use convection mode and a quite high temperature (210-220 °C) in case of big pieces, 190-200 °C in case of smaller pieces. In this way, the pores are closed and the food is sealed.

The sealing helps to keep liquids inside the food for the rest of the cooking process, making it soft and juicy.

- In the second and third cooking quarter, we select combination mode (with a humidification value between 20% and 40% according to the type of food) and we reduce temperature of about 40°C. In this way, the central cooking phase will be more delicate and the roast will be soft and juicy inside.
- In the last cooking quarter, we select again convection mode and we increase temperature of about 40 °C.

This way the roast will be dry, crispy and brown.

When cooking food with sauces or gravies, such as beef stew, the aim is exactly the opposite: not to dry neither the external surface of the food, nor the sauces in the pans, and the cooking of meat dipped in sauce and the one exposed to ventilation will be uniform.

For this reason, it is advisable to use combination mode during all cooking process. The percentage of humidification to select must consider also the steam produced by food while cooking. The humidification inside the cooking chamber helps to soften meat, used in this type of recipes that are always quite hard.



Steam cooking represents in most cases, the best alternative to the boiling in water.

The advantages are the following:

- the food maintains nutritional and organoleptic features, which are dispersed in cooking with boiled water.
- the aspect remains integral and the colors much more vivid,
- time and energy is saved because the heat works only on the food and not on the water that almost always is thrown away.



The steam mode is particularly suggested also to defrost and to regenerate vacuum-sealed food.



The functions and auxiliary devices interact with the cooking modalities optimizing (if properly used) the results. The functions and devices listed below may be standard or optional on some models, or not available on other models of ovens.

It is crucial for the Chef to understand which functions are necessary, according to the cooking techniques he means to use.



**Release valve.** This device has the function of adjusting humidification inside the cooking chamber. During cooking in "combi" mode or in "steam" mode it is recommended to keep the release valve closed, in order to maintain a good level of humidity inside the cooking chamber. In "convection" cooking mode it is instead convenient to open the release valve, in order to assist the outflow of the steam and obtain dry and crispy food.

Note: the release valve is standard on all **INOXTREND** ovens.



**Ventilation speed.** **INOXTREND** ovens may have one or more ventilation speeds.

The normal fan speed is used in almost all cooking cycles.

In specific cases the reduction of the speed improves the final cooking result.

Lower speeds are mainly used: in the cooking of stewed meat, in steam cooking, in vacuum cooking, in the cooking at low temperature, while cooking small portions of food like puff pastry, or dehydrated food.



**Autoreverse device.** This function reverses the rotation of the fan at regular time spans improving the uniformity of cooking results.

Its use is suggested in cooking when you wish to obtain a crispy golden surface or when you wish to cook a food au gratin.

The use of autoreverse function is necessary while cooking pastry and/or bakery products and in all the cases in which the food increases volume during cooking.



**Core probe.** The core probe it's nothing but a great precision and practical skewerlike sensor device, able to test (to be positioned in the core of a product to be cooked), the core temperature of the food while it is cooking. The cooking cycle stops exactly when the selected temperature is reached. The control of the core temperature of the food can be used as an alternative to the cooking time, the parameter to determine the duration of a cooking cycle.

The core probe is standard on all ovens with touch screen controls, optional on those with electronic controls and not available on the models with electromechanical controls.



**Delta T.** The use of this function is possible only in cooking processes with core probe. The combined use of the core probe and Delta T function modifies the temperature in the cooking chamber, according to the temperature detected by the core probe.

This function is available only on ovens with touch screen controls.

## PRH

**Pre-heating.** It's very import to pre-heat the cooking chamber, before starting a cooking cycle. In ovens with touch screen panel, thanks to the PRH function, the cooking chamber will heat up until it reaches a value of 30 °C higher than the selected temperature for the cooking process. This helps to compensate for the reduction in temperature when you load cold food into the cooking chamber. In all other oven models you have to effect a manual pre-heating, before starting cooking process.



**Steam condensation system.** This device is made up of a solenoid valve, which is controlled by a thermostat, positioned on the exhaust pipe.

The solenoid valve, through a nozzle, introduces cold water into the exhaust pipe to condensate steam, when a temperature of 90 °C is reached.

While cooking in steam mode, condensation assists the outflow of exhausted steam through the drain pipe, producing fresh steam.

## 4

## COOKING SYSTEMS AND TECHNIQUES

### 4a BAKING, TRADITIONAL TYPE - evolution -

Many centuries ago, they used wood fire ovens to cook food, to make it edible and digestible. In this type of ovens, the only way of control was ability of the cook.

The humidification inside the oven was adjusted by opening or closing the chimney, or introducing a pan with some water, to produce steam.

In a certain way the cook could use the mode with dry or wet air, instead the release valve was the chimney itself.

The continuous research in the field of professional ovens brought to a great evolution.

Digitalization introduced new devices, automatisms and functions.

We worked by imagining a technology to facilitate the work of operators, able to guarantee ease of use, intuitiveness, control over cooking and constancy in the results. Great attention was paid to reduction of space, not avoiding considering also the design, the "Italian design" and the customization.



### 4b Cooking with core probe

The core probe it's nothing but a great precision and practical skewerlike sensor device, able to test the core temperature of the food while it is cooking.

Especially for meat, the cooking point can vary according to the chef's or customer's taste and the geographical location of the restaurant. The core probe provides accurate info concerning cooking point.

Once we have decided the desired cooking point and selected the temperature value for the core probe, we will be sure to always have meat cooked to perfection.

To control the core temperature in a precise way, it is very important to position the skewer inside the meat correctly: the probe tip must be very close to the core of the meat.



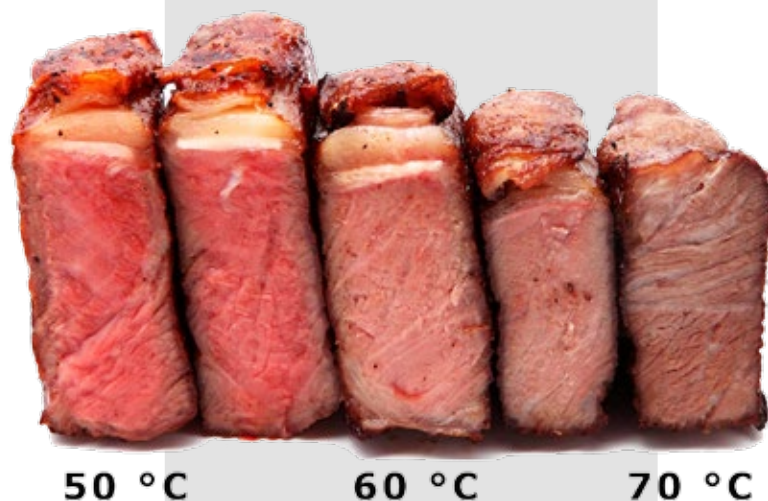


As you can see from the chart, between an undercooked and a well-done roast-beef, there is only a difference of about ten degrees temperature inside. This means it's difficult to establish at a guess or at time the cooking point for the meat (especially if it's a big piece).

CORE TEMPERATURE VALUE FOR DIFFERENTS KIND OF MEAT			
Kind of meat	State	Colour of meat core	Temperature
<b>Beef</b>	Rare	Red meat, blood red juice	55 - 60 °C
	Well done	Uniformly grey-brown	60 - 75 °C
<b>Roast-beef</b>	Rare	Red meat, blood red juice	55 - 58 °C
	Just right	Light pink - meat without blood	59 - 64 °C
	Well done	Uniformly grey-brown	65 - 70 °C
<b>Veal</b>	Rare	Red meat, blood red juice	59 - 70 °C
	Just right	Light pink - meat without blood	55 - 60 °C
	Well done	Reddish-brown greyish-white	60 - 65 °C
<b>Pork</b>	Just right	Light pink	65 - 75 °C
	Well done	Yellowish-brown greyish-brown	60 - 65 °C
<b>Lamb</b>	Well done	Light grey	65 - 80 °C
<b>Chicken</b>	Well done	Greyish-white	80 °C

In the picture here below, you can see how a cooking point of the meat can change, according to the temperature reached inside.

The same piece of meat reduces its volume and weight, increasing the cooking point. In this case the core probe can be useful to avoid wastes and to improve profits.



In the **XT Touch** ovens it's available as an optional the core probe with 4 measuring points, that ensures high precision monitoring, even if the skewer has not been properly inserted.

*Cooking with 1 measuring point can be achieved in all **INOXTREND** ovens, with electronic or touch screen control panel.*



## 4c Cooking with Delta T control

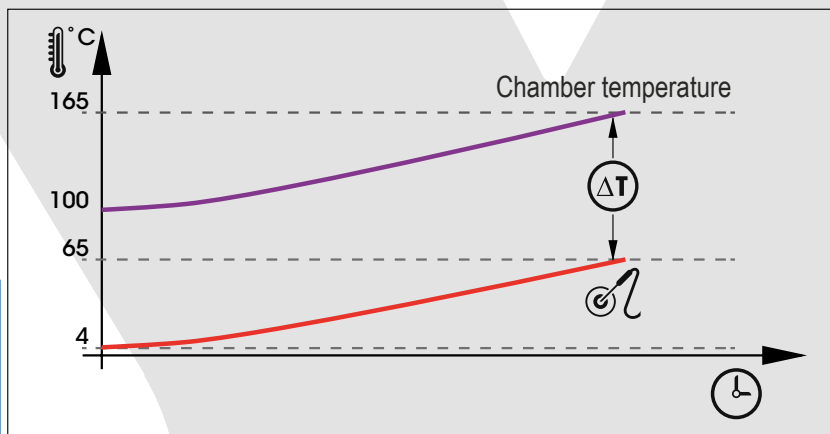
The use of the core probe with Delta T system allows a more delicate cooking process. The result is tender and homogeneous meat, from the food core to the surface and furthermore a lower loss of weight.

The functioning of Delta T control is the following: select a cooking mode (normally hot forced air combination); Select a temperature for the core probe, start the Delta T function and select a temperature for it.

Once the cooking cycle has started, the oven will increase the cooking chamber temperature until it reaches a temperature, equal to the addition of core probe temperature and Delta T temperature. The cooking chamber temperature and the core probe temperature will increase in the same way, always following the formula  $^{\circ}\text{C chamber} = ^{\circ}\text{C core probe} + \text{Delta T}$ .

The electronic system detects constantly the core temperature of the product to establish the cooking chamber temperature relative to the Delta T temperature.

*This feature is standard in all **INOXTREND** ovens with touch screen control panel.*



10

## 4d Programmable cooking

An automatic cooking program allows to modify the cooking parameters and manage the auxiliary devices completely automatically without any intervention of the operator.

This technique allows the chef to create, execute, store and file "standard" cooking and favorite recipes.

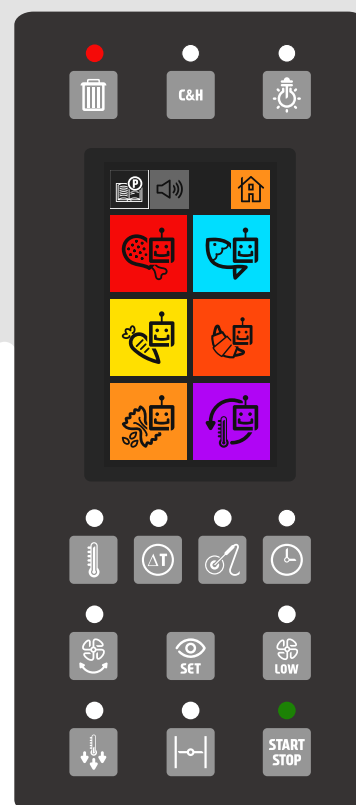
Any operator can manage these recipes, because the cooking program functions automatically, with more safety, guaranteed results, a higher control of the costs and last but not least, saving of precious time.

In the **INOXTREND** ovens basic preset recipes, including first courses, meat, fish, vegetables, bread and cakes, are available for you to use.

The recipes can be modified; it is always possible to add further modifications to the selected program during the automatic execution of any recipe.

Briefly with programmable cooking we obtain a guaranteed quality, that can be endlessly repeated!

*To achieve this type of cooking it is obviously necessary to have an oven with touch screen control panel.*



## 4e Vacuum cooking

It's the most used and in-fashion technique, both in the creative/refined cuisine as well as in the catering sector, because it allows you to preserve food longer, after chilling.

You just need to put individual portions of food in special plastic bags (from which 99% of air is extracted), this food must be baked in steam mode, with a temperature varying from 55 °C to 90 °C.

The cooking time has to be extremely precise, and in most cases, it is around 10 minutes.

The precision in the temperature is essential for this type of cooking; incorrect and too high temperatures can damage the plastic bag, inside which there are the cooking products.

Once the vacuum cooking is over, if the portions are not served immediately, they can be chilled and then preserved for about 1 week at a temperature of 2-4 °C and around 3 months at a temperature of -18 / -20 °C.

The advantages offered by this system are clear:

- the food doesn't require any additional seasoning and preserves inside its packaging all original organoleptic properties;
- possibility of creating refined plates in a very little time;
- a reduced loss of weight, thanks to the low cooking temperature;
- possibility of planning the preparation of food, thanks to good preserving period of time;
- the service is quick, because the plates, which were previously baked and chilled, only need to be regenerated;
- possibility of transporting the packed food in a safe and healthy way;
- energy saving.



Since few years a new technique of cooking food is spreading, within airtight glass containers and it's called pot-cooking. It puts together the traditional bain-marie cooking, used for jams, sauces etc. with the precision of low temperature cooking, typical for vacuum cooking.

The aim of this type of cooking is to maintain organoleptic properties of the ingredients used, degrading as less as possible composition, consistency, color and scents; furthermore avoiding to add any fats, because food cooks in its liquids, the result will be for sure healthy.

*The characteristics for vacuum cooking are the following:*

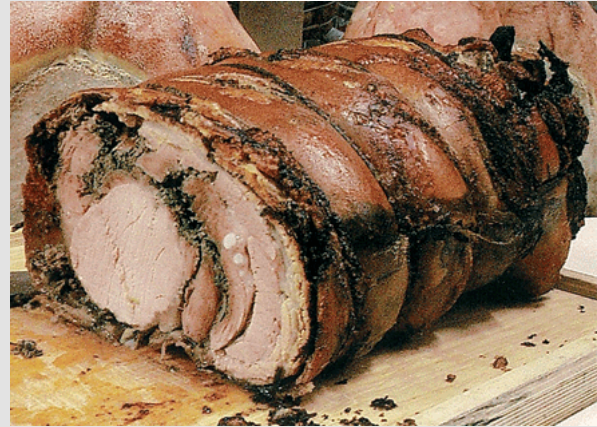
- *Steam generation by boiler. This system of steam production ensures a good saturation, even at low temperatures typical of vacuum cooking.*
- *Touch screen control panel. The electronic control of the cooking parameters guarantees the necessary precision to reach the correct cooking point of the food.*
- *For the ovens with touch-screen control panel, you can have as an optional, a very thin skewer, suitable for vacuum cooking.*

## 4f Cooking at low temperature

It's ideal to cook big pieces of meat (such as game, whole roasted pig etc), because low temperature (between 55 °C and 90 °C) reduces the loss of food weight, approximately 15-20%, versus traditional cooking temperatures which lose 40%-50%.

This cooking method can require up to 8-10 hours: we advise to use this method at night.

*For this technique we suggest an oven equipped with programmable control panel, including a core probe with Delta T system and Cook & Hold function.*



This cooking mode includes also steam cooking at varying temperatures between 50 °C and 80 °C.

Steam at low temperature, also called aimed steam, is a cooking method that has gained popularity, especially for those seeking a healthy and light diet.

It's ideal to cook delicate food such as: creams, soufflé, flans, paté, mushrooms etc.

Steam at atmospheric pressure guarantees an even and delicate cooking; there is almost no loss of vitamins and minerals and cooking time is reduced compared to cooking in water (bain-marie).

*For this type of cooking we suggest using a combination oven with boiler, equipped with programmable control panel to select with utmost precision the parameters: time, temperature and humidification (saturated steam at low temperatures).*

## 4g Regeneration

It means to bring at service conditions (in its ideal condition) food, that has been baked (both traditional and vacuum packed) and then refrigerated or frozen.

A hot topic in the modern catering equipment sector revolves around regeneration, which has to do with the correct preservation of plates.

For banqueting or catering, the process is not difficult: first food is pre-heated prior to service time, then rapidly cooled in a blast-chiller, and at the end the food is put into the oven, where the cooking product is regenerated.

Regeneration is done mostly using combination mode, with temperature ranging between 140 °C-160 °C and a percentage of humidification varying between 15% and 50%.





It is important to regenerate the food in a similar place, as it has been baked (with similar parameters): this way you will obtain the best results.

Depending on the destination of the food, regeneration can be done on a tray, on a service plate or in the vacuum pack.

Food that is regenerated directly on the plate, is usually put in suitable plate rack trolleys, to limit service operations.

You can also regenerate food on a tray and use the same suitable plate rack trolley.

In both cases we advise using a special heat retaining hood, that wraps the mentioned rack trolleys and permits to hold the food at service temperature for approximately 20-30 minutes.

This makes the programming of the serving time easier.

The correct evaluation of time is extremely important, because the plates must reach the customer at the proper temperature, with no humidity traces or water drops.

This quick and economic technique (related to the earlier cooking programming), allows you to provide impeccable service of great quantity of plates, in a calm stress-free environment; this is why it is becoming more and more popular, also in small and medium-size restaurants.

*If the regeneration is done with **INOXTREND** specific regeneration ovens, banquets are more easily facilitated and helps catering too, it permits the preparation of more plates at one time and with a "fresh made" look.*

## 4h Dehydration

This technique is used to make some food parts crispy, for decorative plating purposes (ex. Leaf of fruit/vegetables (1-2 mm), grated cheese on a little mould etc.).

To get the desired crispiness, we suggest using the oven in convection mode, with a temperature around 35-40 °C, to allow the water contained in the food to evaporate.

*For this type of technique we advise an oven with double speed fan; use low speed to prevent movement of the food, once it is dehydrated.*



## 4i Pasteurization

It's a thermal treatment used for food, which has the aim of minimize health risks associated with pathogenic microorganisms, bacteria, etc, thereby increasing preservation time of the same food.

Pasteurization is mostly used for catering service. The process of pasteurization is as follows:

1. Cooking of various kinds and quantities of food, using different cooking modes and parameters
2. Dividing food portions and vacuum packing
3. Pasteurization of the vacuum packed food with low temperatures (60-65 °C)
4. Chilling of the vacuum packed food
5. Regeneration and eventual holding.

*For this technique we suggest using a programmable combination oven with suitable core probe for vacuum cooking.*



## 5

## TYPES OF TRAYS AND GRIDS

Considering that in combination ovens cooking is achieved thanks to circulation of hot forced air, the first rule to take into consideration is that to always maintain a free space between the trays of at least 30 mm, to grant a correct ventilation.

Also the type of trays has a fundamental role in the cooking quality.

For this reason we recommend to use Gastronorm good quality trays.

	Code	Description	Dimensions	Height
	<b>G-23</b>	Stainless steel grid GN 2/3	mm 325 x 355	--
	<b>G-11</b>	Stainless steel gridx GN 1/1	mm 325 x 530	--
	<b>G-21</b>	Stainless steel grid GN 2/1	mm 530 x 650	--
	<b>G-46</b>	Stainless steel grid 60x40	mm 600 x 400	--
	<b>B-234</b>	Stainless steel tray GN 2/3	mm 325 x 355	mm 40
	<b>B-12</b>	Stainless steel tray GN 1/1	mm 325 x 530	mm 20
	<b>B-14</b>	Stainless steel tray GN 1/1	mm 325 x 530	mm 40
	<b>B-16</b>	Stainless steel trayx GN 1/1	mm 325 x 530	mm 60
	<b>B-22</b>	Stainless steel trayx GN 2/1	mm 530 x 650	mm 20
	<b>B-24</b>	Stainless steel trayx GN 2/1	mm 530 x 650	mm 40
	<b>B-26</b>	Stainless steel trayx GN 2/1	mm 530 x 650	mm 60
	<b>P-46</b>	Aluminum tray 60x40	mm 600 x 400	mm 20
	<b>B-12F</b>	Punched st. steel tray GN 1/1	mm 325 x 530	mm 20
	<b>B-14F</b>	Punched st. steel tray GN 1/1	mm 325 x 530	mm 40
	<b>B-16F</b>	Punched st. steel tray GN 1/1	mm 325 x 530	mm 60
	<b>F-11</b>	Stainless steel basket GN 1/1	mm 325 x 530	mm 40
	<b>BA-14</b>	Non stick aluminium tray GN 1/1	mm 325 x 530	mm 40
	<b>GM-12</b>	Grilling platter GN 1/1	mm 325 x 530	mm 20
	<b>G-11S</b>	Stainless steel grid for poultry GN 1/1	mm 325 x 530	

# 6

## AUTOMATIC COOKING PROGRAMS

Automatic cooking programs, listed in the following pages, are the ones stored in all **INOXTREND** ovens with **Touch screen** control panel.

The parameters for each programs are:

- **name of the program.** In the models with Touch small control panel the program code with 3 digits (A01, A02...) is not visualized on the display;
- **total duration of the program;**
- **progressive number of the cooking phase;**
- **cooking mode for each phase** (convection, combination or steam);
- **percentage of humidification** (this value is always 0 in convection mode, 99% in steam mode and it's adjustable in combination mode);
- **cooking chamber temperature;**
- **duration of the phase in minutes;**
- **core probe temperature.** The control of cooking through core probe, excludes the control by time. For this reason, if a program foresees at least one phase with temperature control, by means of core probe, the time of the single phase and the total time of the program will not be visualized. You need to connect the core probe to the oven and put it in the core of the food to be cooked, before starting the cooking program.
- **Delta T temperature.** The activation of the Delta T function excludes the control of the cooking chamber temperature. For this reason, in the phases where you activate Delta T function, the cooking chamber temperature will not be indicated. The Delta T control can be activated only in the phases managed with core probe.
- **ventilation speed.** For this parameter we indicate 2 values: on the left side there is a letter (H= high, L=low) that refers to ovens supplied with Touch small control panel (with 2 fan speed); on the right side, 1 digit from 1 to 4 concerning to XT Touch ovens equipped with 4 fan speed.
- **autoreverse.** It indicates if this function is activated.
- **release valve:** it indicates if it is open (O) or closed (C).
- **recommended tray or grid.** By using the type of grid or tray recommended by **INOXTREND**, you will achieve the best cooking results.

On the lower part of the chart, there is a picture of the food, the automatic program refers to. The picture has a pure illustrative function and doesn't give any indication concerning the automatic program.

To conclude, there can be some indications concerning features of the food to be used for example: size, seasoning and precautions to take...

**Note:** the parameters of the automatic programs, can be used as cookbook also for the manual use of the ovens without automatic cooking programs.

## Meat cooking programs

Meat is for sure the typology of food, where you better notice the advantages of cooking with automatic cooking programs.

All roasted meat, to reach a good cooking point requires the division of the cooking time in 3 main phases:

- A starting phase with sealing, where skin pores are closed to limit the loss of liquids during the remaining cooking process;
- A central phase (the longest) where the central part of roasted meat is cooked; usually it's achieved with a lower temperature than the sealing phase and a lower value of humidification, to keep the meat moist and soft;
- A final browning phase, which has the aim to dry the external surface of the meat and make it crispy and brown.

In some cases, meat cooking programs can have more phases, because 3 main phases are divided in more parts, in order to maximize cooking process.

In the programs with core probe, the cooking phase controlled by the core probe is always the central one and it's always preceded by a sealing phase and followed by a browning phase. For this reason, the phase controlled by the core probe ends 2-3 °C before the foreseen cooking point, to compensate the increasing of the product core temperature caused by the final cooking phase.
















Unlike other food typologies (fish, vegetables..) meat can have different cooking points (see examples on page 9) according to the chef's or customer's taste or the culinary habits of different countries.















For these reasons, each chef has the possibility to change the parameters of each automatic program to adapt the result to his needs.















Also the type of seasoning used and the meat size could require an adjustment of the programs to achieve the desired results (for example a meat, that has had a soaking and marinating process, has a shorter cooking time, in comparison to a meat without any process).















To conclude, we would like to remind you that the cooking result can change according to the type of tray used. For this reason, we suggest to use trays and grids recommended for each type of automatic program described here below.






























A01 1.5 KG ROAST CHICKEN							58'			
PHASE										
1		0%	210 °C	15'	--	--	H	4	NO	C
2		0%	190 °C	1'	--	--	H	4	NO	O
3		25%	175 °C	26'	--	--	H	3	NO	C
4		0%	190 °C	8'	--	--	H	3	YES	C
5		0%	210 °C	8'	--	--	H	4	YES	O
Recommended tray or grill					G-11S					
			<p>This program is only intended to cooking with grids type <b>G-11S</b>. This cooking system, also named <b>SPIT ROAST</b>, ensures hot air circulation both inside and outside poultry. The weight (1.5 kg) refers to standard poultry, cleaned and without head and paws.</p>							

		A02 ROAST CHICKEN LEGS						30'			
PHASE											
1		0%	200 °C	8'	--	--	H	4	NO	C	
2		30%	170 °C	15'	--	--	H	3	NO	C	
3		0%	190 °C	7'	--	--	H	4	YES	O	
Recommended tray or grill			B-234 - B-14 - B-24								
			<p>Program for standard chicken legs. We intend standard chicken the one, that after cleaning has a weight of about 1.5 kg (1.8 - 2.0 kg before plucking and cleaning).</p> <p>For this program you can use both chicken legs and thighs.</p>								















		A03 ROAST CHICKEN BREASTS						23'			
PHASE											
1		30%	165 °C	15'	--	--	H	3	NO	C	
2		0%	180 °C	5'	--	--	H	4	YES	O	
3		0%	195 °C	3'	--	--	H	4	YES	O	
Recommended tray or grill				B-234 - B-14 - B-24							
			Program for standard chicken breast. This program foresees cooking of entire chicken breast.								















<div></div> <div>A04 ROAST CHICKEN WINGS</div>							18'			
PHASE										
1		0%	185 °C	3'	--	--	H	3	NO	C
2		30%	160 °C	12'	--	--	H	4	NO	C
3		30%	185 °C	3'	--	--	H	4	NO	O
Recommended tray or grill					B-234 - B-14 - B-24					
<div></div>			Program for standard chicken wings.							















										<b>A05 CHICKEN CROQUETTES</b>										<b>14'</b>									
PHASE																													
1					25%		160 °C		6'		--		--		H		3		NO		C								
2					0%		185 °C		8'		--		--		H		4		YES		O								
<b>Recommended tray or grill</b>										<b>B-234 - B-14 - B-24</b>																			
					<p>Program for chicken nuggets of about 30 gr each. We suggest to vaporize the nuggets before cooking in oil to obtain a taste similar to the one of fried nuggets.</p>																								















<div></div> <div>A06 ROAST TURKEY LEGS</div>							34'			
PHASE										
1		0%	200 °C	6'	--	--	H	4	NO	C
2		20%	170 °C	20'	--	--	H	3	NO	C
3		0%	185 °C	8'	--	--	H	4	YES	O
Recommended tray or grill					B-234 - B-14 - B-24					
			Program for turkey legs without thighs. Medium weight 400 gr.							






























<div></div> <div>A07 ROAST QUAILS</div>										26'	
PHASE											
1		0%	200 °C	4'	--	--	H	4	NO	A	
2		25%	160 °C	14'	--	--	H	3	NO	C	
3		0%	185 °C	8'	--	--	H	4	YES	O	
Recommended tray or grill					B-234 - B-14 - B-24						
			Program for broiler quails, entire, of about 120-150 gr each. You can wrap the quails with bacon or lard, without modifying the program.								

<div></div> <div>A08 ROAST PORK LOIN</div> <div>--</div>										
PHASE										
1		0%	200 °C	8'	--	--	H	4	NO	C
2		25%	160 °C	--	68 °C	--	H	3	NO	C
3		0%	185 °C	8'	--	--	H	4	YES	O
Recommended tray or grill					B-234 - B-14 - B-24					
			<p>Program for pork loin using core probe.</p> <p>Put the skewer before starting cooking phase. The control with core probe permits to use the program, whatever is the size of the loin.</p> <p>In case you need to cook more pieces, make sure the difference in weight between the biggest and the smallest one is not more than 10%.</p>							

										A09 PORK SPARE RIBBS		34'	
PHASE													
1		0%	180 °C	8'	--	--	H	4	NO	C			
2		30%	165 °C	18'	--	--	H	3	NO	C			
3		0%	190 °C	8'	--	--	H	4	YES	O			
Recommended tray or grill					B-234 - B-14 - B-24								
			<p>Program for pork ribs, individually cut or in pieces of 5 or 6. The program can be used even if the ribs have been previously marinated or pickled.</p>										












<div></div> <div>A10 ROAST PORK KNUCKLE</div>										--
PHASE										
1		0%	200 °C	12'	--	--	H	4	NO	C
2		40%	160 °C	--	70 °C	--	H	3	NO	C
3		0%	200 °C	10'	--	--	H	4	YES	O
Recommended tray or grill					B-234 - B-14 - B-24					
		<p>Program to cook pork shank with core probe. Put the skewer before starting cooking phase. You can use the program whatever is the size of the shank. For pork meat we suggest not to modify the core probe setting under 70 °C.</p>								

A11 ROAST BEEF							--			
PHASE										
1		0%	210 °C	6'	--	--	H	4	NO	C
2		25%	165 °C	--	58 °C	--	H	3	NO	C
3		0%	190 °C	6'	--	--	H	4	YES	O
Recommended tray or grill					B-234 - B-14 - B-24					
			<p>Program to cook roast beef or veal using the core probe. Put the skewer before starting cooking phase. The core temperature at the end of cooking will be 60-61°C, that corresponds to a soft pink colored meat, without blood.</p>							

<div></div> <div>A12 ROAST DUCK</div>							1h 07'			
PHASE										
1		0%	175 °C	16'	--	--	H	4	NO	C
2		35%	160 °C	35'	--	--	L	2	NO	C
3		0%	200 °C	16'	--	--	H	4	YES	O
Recommended tray or grill					G-11S					
			<p>This program is only intended to cook with grids type <b>G-11S</b>. This cooking system, also named <b>SPIT ROAST</b>, guarantees hot air circulation, both inside and outside the ducks. The program refers to ducks of about 1.8 kg, cleaned and without head and paws.</p>							

## A13 ROAST LAMB LOIN

—

PHASE										
1		0%	180 °C	12'	--	--	H	4	NO	C
2		35%	160 °C	--	70 °C	--	H	3	NO	C
3		0%	190 °C	12'	--	--	H	4	YES	O

**Recommended tray or grill**












**B-234 - B-14 - B-24**



Program to cook rack of lamb, entire or in portions of 5 or 6 ribs.  
Put the skewer before starting cooking cycle, making sure not to touch the bone with the tip.

## A14 VEAL OSSOBUCO

**1h 20'**

PHASE											
1		40%	150 °C	60′	--	--	L	2	NO	C	
2		0%	175 °C	20′	--	--	H	3	NO	C	

**Recommended tray or grill**












**B-234 - B-14 - B-24**



Program to cook veal ossobuco in sauce or natural.

## A15 MEAT SKEWERS












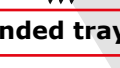

24'














PHASE											
1		30%	165 °c	16'	--	--	H	3	NO	C	
2		0%	185 °c	8'	--	--	H	4	YES	O	














**Recommended tray or grill**

**GM-12**

Program to cook mixed meat skewers, with or without vegetables. Using non-stick trays, the skewers will be as grilled. To improve the grill effect, preheat the trays.

<div></div> <div>A16 ROAST RABBIT</div>										51'	
PHASE											
1		35%	150 °C	35'	--	--	L	3	NO	C	
2		0%	180 °C	16'	--	--	H	4	YES	O	
Recommended tray or grill					B-234 - B-14 - B-24						
			Program to cook roast rabbit in portions.								

<div></div> <div><b>A17 SCALOPPS</b></div>										<b>14'</b>	
PHASE											
1		25%	165 °C	6'	--	--	H	3	NO	C	
2		0%	180 °C	8'	--	--	H	4	YES	C	
<b>Recommended tray or grill</b>					<b>B-234 - B-14 - B-24</b>						
			Program to cook veal, beef or pork scallops; in sauce or natural.								

<div></div> <div>A18 SAUSAGES</div>										25'	
PHASE											
1		25%	165 °C	17'	--	--	H	3	NO	C	
2		0%	180 °C	8'	--	--	H	4	YES	O	
Recommended tray or grill					GM-12						
			<p>Program to cook sausages. Using non-stick trays sausages will be as grilled. To improve the grill effect, preheat the grill trays.</p>								

## A19 HAMBURGER

11'

PHASE										
1		0%	230 °C	3'	--	--	H	4	NO	C
2		0%	250 °C	8'	--	--	H	4	YES	C












**Recommended tray or grill**

**GM-12**

Program to cook meat hamburgers.  
Using non-stick trays, hamburgers will be as grilled.  
To improve the grill effect, preheat the grill trays.

## A20 CORDON BLEU

**20'**

PHASE											
1		20%	165 °C	12'	--	--	H	3	NO	C	
2		0%	180 °C	8'	--	--	H	4	YES	C	

**Recommended tray or grill**

**B-234 - B-14 - B-24**



Program to cook cordon bleu.  
The program can be used also to cook cutlet or breaded steak.  
We suggest to vaporize before cooking with oil to obtain a taste similar to fried food.

## A21 ROAST ROLLED VEAL

**36'**

PHASE											
1		0%	190 °C	8'	--	--	H	4	NO	C	
2		25%	165 °C	20'	--	--	H	3	NO	C	
3		0%	185 °C	8'	--	--	H	4	YES	O	














**Recommended tray or grill**















**B-234 - B-14 - B-24**






























Program to cook rolled veal of about 1 kg.  
Considering the parameters, along with the veal you can also cook roast potatoes.































<div></div> <div>A22 VEAL STEW</div>										40'	
PHASE											
1		35%	160 °C	36'	--	--	L	2	NO	C	
2		0%	170 °C	4'	--	--	H	3	NO	O	
Recommended tray or grill					B-234 - B-14 - B-24						
			<p>Program to cook veal stew in sauce.</p> <p>This program can be used also to cook beef, deer, roe deer or boar stew.</p>								














										<b>A23 RINDFLEIS BOILED BEEF</b>		<b>40'</b>	
PHASE													
1		50%	140 °C	5'	--	--	H	3	NO	C			
2		99%	100 °C	30'	--	--	L	2	NO	C			
3		0%	145 °C	5'	--	--	L	2	NO	O			
<b>Recommended tray or grill</b>					<b>B-234 - B-14 - B-24</b>								
			<p>This program produces a cooking process similar to boiling in water maintaining organoleptic principles of the meat and giving it a better aspect. You can retrieve the cooking liquids by placing a not punched pan at a lower level.</p>										














<div> <b>A24 PORK CUTLETS</b></div>										<b>20'</b>	
PHASE											
1		25%	165 °C	12'	--	--	H	3	NO	C	
2		0%	185 °C	8'	--	--	H	4	YES	O	
<b>Recommended tray or grill</b>						<b>GM-12</b>					
			<p>Program to cook pork chops. Using non-stick trays, the meat will have the same aspect as grilled. To improve the grill effect, preheat the grill trays.</p>								














 <b>A25 BRAISED BEEF</b>										--	
PHASE											
1		0%	200 °C	8'	--	--	H	4	NO	C	
2		0%	140 °C	4'	--	--	H	4	NO	O	
3		40%	--	--	60 °C	100 °C	L	2	NO	C	
Recommended tray or grill					B-234 - B-14 - B-24						
			<p>Program to cook braised beef in sauce. Put the skewer before starting cooking cycle. If necessary, skewer several pieces of meat, in order the probe rod is completely wrapped with meat.</p>								

<div></div> <div>A26 ROAST VEAL SIRLOIN</div> <div>--</div>										
PHASE										
1		0%	200 °C	10'	--	--	H	4	NO	C
2		25%	160 °C	--	60 °C	--	H	3	NO	C
3		0%	185 °C	5'	--	--	H	4	NO	O
Recommended tray or grill					B-234 - B-14 - B-24					
			<p>Program to cook veal sirloin. Put the skewer before starting cooking cycle. According to the size of meat, it may be preferable to impale the skewer horizontally.</p>							

<div></div> <div>A27 ROAST SUCKLING PIG</div>										--	
PHASE											
1		0%	100 °C	10'	--	--	H	3	NO	C	
2		25%	--	--	67 °C	100 °C	H	3	NO	C	
3		0%	220 °C	16'	--	--	H	4	YES	O	
Recommended tray or grill					B-234 - B-14 - B-24						
<div></div>				<p>Program to cook roast piglet. This program can be used also to cook pork roast. Impale the skewer before starting cooking cycle. If the meat is not tied, impale the skewer where the quantity of meat is bigger (for example a leg).</p>							

<div></div> <div>A28 VEAL MEDALLIONS</div>										20'	
PHASE											
1		25%	160 °C	14'	--	--	H	3	NO	C	
2		0%	175 °C	6'	--	--	H	3	NO	C	
Recommended tray or grill					B-234 - B-14 - B-24						
			Program to cook veal or beef medallions, natural or in sauce.								

										<b>A29 MEATBALL</b>										<b>--</b>	
PHASE																					
1				25%		160 °C		--		63 °C		--		H		3		NO		C	
2				0%		175 °C		8'		--		--		H		3		NO		C	
<b>Recommended tray or grill</b>										<b>B-234 - B-14 - B-24</b>											
				<p>Program to cook meatballs, natural or in sauce. Impale the skewer before starting cooking cycle. According to the size, it may be preferable to impale the skewer in 2 or 3 meatballs, in order it is correctly positioned.</p>																	

<div></div> <div><b>A30 FILLET WELLINGTON</b></div> <div>--</div>										
PHASE										
1		15%	170 °C	--	60 °C	--	H	3	NO	C
2		0%	200 °C	8'	--	--	H	4	YES	O
Recommended tray or grill					B-234 - B-14 - B-24					
			<p>Program to cook Wellington fillet (wrapped in puff pastry). Impale the skewer before starting cooking cycle, making sure the tip is in the core of the food.</p>							

## Programs to cook fish, shellfish and mollusks

Unlike meat, for the fish the cooking point is usually only one.

In an undercooked fish the bone does not come off from the flesh easily and often some blood drops remain on it.

On the contrary, a well-done fish is usually too dry and this may be unpalatable.

The correct cooking of the fish depends on size, consistency, cut, quantity of blood typical of each type (think for example at the difference between a sea bass and a mackerel).

For these reasons, in the fish automatic programs here below, there are not programs with core probe.

The most used cooking typologies for the fish are: roasted, baked in salt or steam cooked.

For shellfish, the matter is very similar: in a shrimp or in a prawn undercooked, the carapace is separated with difficulty from the pulp, while overcooking makes the pulp chewy and unpalatable.

The most used types of cooking for shellfish are: roasted, au gratin, or steam cooked.

Steam cooking is the most practical, cheap and healthy alternative to boiling in water; usually after this cooking shellfish is quickly cooled to be served cold.

For the mollusks, cooking typologies are divided according to the 2 main categories:














- Cephalopod mollusks (cuttlefish, octopus, squid, tattler);
- Shellfish or bivalves (mussels, clams, scallops and oysters)














Cephalopods can be grilled, steam cooked (eventually to be eaten cold) or filled (especially squid and tattler). Cooking time can vary greatly according to the size of the fish. The programs here below concern the most commonly used sizes.














For shellfish, the most common cooking mode is by steam. Usually cooking time is very short: the opening of the shell indicates that the mollusks are ready to be served.

In some cases, shellfish can be cooked au gratin (mussels, clams and oysters).
















<div></div> <div>B01 SEA BASS PORTION</div>										12'	
PHASE											
1		35%	175 °C	7'	--	--	H	3	NO	C	
2		0%	185 °C	5'	--	--	H	4	NO	C	
Recommended tray or grill					B-234 - B-14 - B-24						
			Program to cook sea bass in portions (350-450 gr before having been eviscerated).								














<div></div> <div>B02 GILTHEAD PORTION</div>										14'	
PHASE											
1		35%	175 °C	9'	--	--	H	3	NO	C	
2		0%	185 °C	5'	--	--	H	4	NO	C	
Recommended tray or grill					B-234 - B-14 - B-24						
			Program to cook sea bream in portions (400-500 gr before having been eviscerated).								














<div></div> <div>B03 SEABASS LARGE SLICE</div>										12'	
PHASE											
1		20%	175 °C	8'	--	--	H	3	NO	C	
2		0%	185 °C	4'	--	--	H	4	NO	C	
Recommended tray or grill					B-234 - B-14 - B-24						
			Program to cook sea bass fillet obtained by big size fishes, with a weight of about 300 gr.								































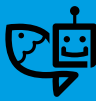












<div></div> <div>B07 TURBOT LARGE SLICE</div>							12'				
PHASE											
1		30%	160 °C	6'	--	--	H	3	NO	C	
2		0%	175 °C	6'	--	--	H	4	NO	C	
Recommended tray or grill					B-234 - B-14 - B-24						
			Program to cook turbot fillet, obtained by big size fishes, with a weight of about 300 gr.								














<div></div> <div>B08 MONKFISH LARGE SLICE</div>							14'				
PHASE											
1		25%	165 °C	8'	--	--	H	3	NO	C	
2		0%	180 °C	6'	--	--	H	3	NO	C	
Recommended tray or grill					B-234 - B-14 - B-24						
			Program to cook monkfish steak, obtained by big size fishes, with a weight of about 300 gr.								














<div></div> <div>B09 MONKFISH MEDAILLONS</div>							14'				
PHASE											
1		20%	165 °C	8'	--	--	H	3	NO	C	
2		0%	180 °C	6'	--	--	H	4	NO	C	
Recommended tray or grill					B-234 - B-14 - B-24						
			Program to cook monkfish medallions, obtained by big size fishes , with a weight of about 150 gr.								














<div></div> <div>B10 STEAMED SALMON SLICE</div>										10'	
PHASE											
1		99%	90 °C	3'	--	--	L	2	NO	C	
2		99%	100 °C	7'	--	--	L	2	NO	C	
Recommended tray or grill					B-14F						
			Program to cook salmon fillet, obtained by big size fishes, with a weight of about 300 gr.								

<div></div> <div>B11 STEAMED SOLE</div>										8'	
PHASE											
1		99%	90 °C	3'	--	--	L	2	NO	C	
2		99%	100 °C	5'	--	--	L	2	NO	C	
Recommended tray or grill					B-14F						
			Program to cook steamed sole fillet.								

<div></div> <div>B12 STEAMED TROUT</div>										12'	
PHASE											
1		99%	90 °C	4'	--	--	L	2	NO	C	
2		99%	100 °C	8'	--	--	L	2	NO	C	
Recommended tray or grill					B-14F						
			Program to cook entire steamed trouts, with a weight of about 350-450 gr before having been eviscerated.								

										<b>B13 SALT-BAKED FISH 0.4 KG</b>		<b>20'</b>	
PHASE													
1		40%	160 °C	4'	--	--	H	3	NO	C			
2		0%	180 °C	16'	--	--	H	4	NO	C			
<b>Recommended tray or grill</b>					<b>B-234 - B-14 - B-24</b>								
			Program to cook sea bream or sea bass baked in salt (with a weight of about 400-500 gr, before having been eviscerated). For a better result, we suggest not to scale the fish.										

										<b>B14 SALT-BAKED FISH 1.0 KG</b>				<b>36'</b>						
PHASE																				
1			40%		160 °C		6'		--		--		H		3		NO		C	
2			0%		180 °C		30'		--		--		H		4		NO		C	
<b>Recommended tray or grill</b>										<b>B-14 - B-24</b>										
					Program to cook sea bream or sea bass baked in salt (with a weight of about 800-1200 gr, before having been eviscerated). For a better result, we suggest not to scale the fish.															













<div></div> <div><b>B15 SALT-BAKED FISH 1.5 KG</b></div>										<b>48'</b>	
PHASE											
1		40%	160 °C	8'	--	--	H	3	NO	C	
2		0%	180 °C	40'	--	--	H	4	NO	C	
Recommended tray or grill					B-14 - B-24						
			Program to cook sea bream or sea bass baked in salt (with a weight of about 1300-1700 gr, before having been eviscerated). For a better result, we suggest not to scale the fish.								





## B19 STEAMED OCTOPUS

60'

PHASE											
1		99%	85 °C	5'	--	--	L	2	NO	C	
2		99%	95 °C	52'	--	--	L	2	NO	C	
3		0%	100 °C	3'	--	--	H	4	NO	O	

Recommended tray or grill

B-14F



Program to steam cook octopus with a weight between 800 and 1000 gr.



## B20 STEAMED CLAMS

7'

PHASE										
1		99%	85 °C	2'	--	--	L	2	NO	C
2		99%	95 °C	5'	--	--	L	2	NO	C

Recommended tray or grill

B-14F














Program to steam cook clams.  
According to the size and quantity introduced, the cooking time may vary from 1 to 2 minutes.



## B21 STEAMED MUSSELS

9'

PHASE										
1		99%	85 °C	2'	--	--	L	2	NO	C
2		99%	95 °C	7'	--	--	L	2	NO	C














Recommended tray or grill














B-14F





























Program to steam cook mussels.  
According to the size and quantity introduced, the cooking time may vary from 1 to 2 minutes.





























 <b>B22 STEAMED SHRIMPS</b>										<b>10'</b>	
PHASE											
1		99%	85 °C	2'	--	--	L	2	NO	C	
2		99%	95 °C	8'	--	--	L	2	NO	C	
<b>Recommended tray or grill</b>					<b>B-14F</b>						
		<p>Program to steam cook shrimps. According to size and quantity introduced, the cooking time may vary from 1 to 2 minutes.</p>									














<div></div> <div>B23 STEAMED PRAWNS</div>										9'	
PHASE											
1		99%	85 °C	4'	--	--	L	2	NO	C	
2		99%	95 °C	5'	--	--	L	2	NO	C	
Recommended tray or grill					B-14F						
			<p>Program to steam cook prawn. According to size and quantity introduced, the cooking time may vary from 1 to 2 minutes.</p>								














<div></div> <div>B24 STEAMED KING PRAWNS</div>										12'	
PHASE											
1		99%	85 °C	5'	--	--	L	2	NO	C	
2		99%	95 °C	7'	--	--	L	2	NO	C	
Recommended tray or grill					B-14F						
			<p>Program to steam cook king prawn or Norway small lobster. According to size and quantity introduced, the cooking time may vary from 1 to 2.</p>								














<div></div> <div>B25 STEAMED LOBSTER</div>										17'	
PHASE											
1		99%	85 °C	5'	--	--	L	2	NO	C	
2		99%	95 °C	12'	--	--	L	2	NO	C	
Recommended tray or grill						B-14F					
			Program to steam cook entire lobster with a weight of about 600 gr. According to size and quantity introduced, the cooking time may vary from 1 to 2 minutes.								

<div></div> <div>B26 STEAM SPINY LOBSTER</div>										20'	
PHASE											
1		99%	85 °C	5'	--	--	L	2	NO	C	
2		99%	95 °C	15'	--	--	L	2	NO	C	
Recommended tray or grill					B-14F						
			<p>Program to steam cook entire spiny lobsters with a weight of about 800 gr. According to size and quantity introduced, the cooking time may vary from 1 to 2 minutes.</p>								

<div></div> <div>B27 BAKED SHRIMPS</div>										17'	
PHASE											
1		30%	150 °C	7'	--	--	H	3	NO	C	
2		0%	165 °C	10'	--	--	H	4	NO	C	
Recommended tray or grill					B-234 - B-14 - B-24						
			Program to cook roasted shrimps, 40 pcs/kg.								

<div></div> <div>B28 BAKED PRAWN</div>										11'	
PHASE											
1		30%	160 °C	8'	--	--	H	3	NO	C	
2		0%	170 °C	3'	--	--	H	4	NO	C	
Recommended tray or grill					B-234 - B-14 - B-24						
			Program to cook roasted prawns, 40 pcs/kg.								

		B29 BAKED LOBSTER						20'			
PHASE											
1		30%	165 °C	15'	--	--	H	3	NO	C	
2		0%	180 °C	5'	--	--	H	4	NO	C	
Recommended tray or grill					B-234 - B-14 - B-24						
		Program to cook roasted lobster, with a weight of about 600 gr, cut lengthwise.									

<div></div> <div>B30 BAKED SPINY LOBSTER</div>										23'	
PHASE											
1		25%	170 °C	17'	--	--	H	3	NO	C	
2		0%	185 °C	6'	--	--	H	4	NO	C	
Recommended tray or grill					B-234 - B-14 - B-24						
			Program to cook roasted spiny lobster, with a weight of about 800 gr, cut lengthwise.								



## B31 BROILED SPINY LOBSTER

20'

PHASE										
1		20%	170 °C	15'	--	--	H	3	NO	C
2		0%	210 °C	5'	--	--	H	4	NO	O

Recommended tray or grill

B-234 - B-14 - B-24



Program to cook lobster *au gratin*, with a weight of about 800 gr, cut lengthwise.



## B32 BROILED ST.JACOB SHELL

13'

PHASE										
1		20%	170 °C	7'	--	--	H	3	NO	C
2		0%	210 °C	6'	--	--	H	4	NO	O

Recommended tray or grill

B-234 - B-14 - B-24



Program to cook scallops *au gratin*.  
The program can be used also to cook mussels *au gratin*.



## Vegetables cooking programs

Vegetables are, more than any other type of food, the foundation of a healthy and balanced diet.

The variety of shapes, colors and flavors, along with the cost, usually reduced, are an inexhaustible resource for any type of cuisine.

On their own or along with other food, they are the key to make a dish pleasant to the eye and appetizing for the palate.

It's easy to see how useful it is to cook vegetables so to enhance flavor, appearance and consistency.

The possibilities to cook vegetables in an oven are many: roasted, steamed, grilled, au gratin....

Vegetables can be cooked whole or cut in different shapes and sizes, natural, in sauce, stuffed...

In the automatic programs here below, we listed the most used cooking types concerning most common vegetable.

We remind the chefs that the best results are achieved with fresh seasonal vegetables and well preserved.

Vegetables are the typology of food that better enhance the advantages of steam cooking, compared with boiling in water.














To boil for example 10 kg potatoes it's necessary to have a big size pan full of water (with consequent risks connected to the handling in the kitchen) and a part of the energy used for heating is to boil water.














In steam cooking there are no risks of handling and heat affects only the potatoes (with considerable saving in energy) achieving a better cooking quality in shorter time.














During boiling, the water takes on the color and flavor of vegetables, at the expense of flavor and color of the vegetables.

With steam cooking the color and flavor of vegetables remain more intense.












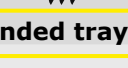
















<div></div> <div>C01 ROASTED POTATOES</div>							28'				
PHASE											
1		10%	160 °C	20'	--	--	H	3	NO	C	
2		0%	185 °C	8'	--	--	H	4	YES	C	
Recommended tray or grill					B-234 - B-14 - B-24						
			Program to cook roast potatoes, cut into cubes of 2.5 - 3 cm.								














<div></div> <div>C02 ROASTED HALF POTATOES</div>										35'	
PHASE											
1		10%	165 °C	27'	--	--	H	3	NO	C	
2		0%	185 °C	8'	--	--	H	4	YES	C	
Recommended tray or grill					B-234 - B-14 - B-24						
			Program to cook roast potatoes, cut in halves lengthwise.								














<div></div> <div>C03 BOILED POTATOES</div>						55'				
PHASE										
1		99%	85 °C	5'	--	--	L	2	NO	C
2		99%	95 °C	50'	--	--	L	2	NO	C
Recommended tray or grill					B-14F					
			Program to steam cook potatoes. Suitable for medium size potatoes.							





























<div></div> <div>C04 ROASTED COURGETTES</div>										20'	
PHASE											
1		10%	150 °C	12'	--	--	H	3	NO	C	
2		0%	170 °C	8'	--	--	H	4	YES	C	
Recommended tray or grill					B-234 - B-14 - B-24						
			Program to cook roast zucchini cut into slices of about 0.5 cm thickness.								














		C05 STEAMED ASPARGUS							15'		
PHASE											
1		99%	85 °C	3'	--	--	L	2	NO	C	
2		99%	100 °C	12'	--	--	L	2	NO	C	
Recommended tray or grill				B-14F							
			Program to steam cook asparagus. Suitable for white or green asparagus.								













		C06 STEAMED SPINACH							8'		
PHASE											
1		99%	85 °C	3'	--	--	L	2	NO	C	
2		99%	100 °C	5'	--	--	L	2	NO	C	
Recommended tray or grill					B-14F						
		Program to steam cook spinach in leaves.									













<div></div> <div>C07 BOILED VEGETABLES</div>					18'					
PHASE										
1		99%	85 °C	3'	--	--	L	2	NO	C
2		99%	100 °C	15'	--	--	L	2	NO	C
Recommended tray or grill					B-14F					
<div></div>			<div>Program to steam cook mixed vegetables. We recommend to cut vegetables into pieces of similar size.</div>							














<div></div> <div>C08 BROILED CAULIFLOWER</div>							23'				
PHASE											
1		25%	165 °C	15'	--	--	H	3	NO	C	
2		0%	210 °C	8'	--	--	H	4	YES	O	
Recommended tray or grill					B-234 - B-14 - B-24						
			<div>Program to cook cauliflower au gratin.</div> <div>If you want to increase crispiness of the crust and the color of the gratin, increase the temperature of phase 2 of about 20 °C.</div>								














		<b>C09 STUFFED EGGPLANT</b>							<b>22'</b>		
PHASE											
1		20%	160 °C	14'	--	--	H	3	NO	C	
2		0%	185 °C	8'	--	--	H	4	YES	C	
<b>Recommended tray or grill</b>					<b>B-234 - B-14 - B-24</b>						
		<p>Program to cook stuffed eggplants. Suitable for medium size eggplants, cut into 2 pieces lengthwise with filling of meat, fish, rice or vegetables.</p>									














		C10 STEAMED PEAS						15'			
PHASE											
1		99%	85 °C	3'	--	--	L 2	NO	C		
2		99%	100 °C	12'	--	--	L 2	NO	C		
Recommended tray or grill					B-14F						
		Program to steam cook fresh peas.									

C11 STEAMED BEANS							25'			
PHASE										
1		99%	85 °C	3'	--	--	L	2	NO	C
2		99%	100 °C	22'	--	--	L	2	NO	C
Recommended tray or grill				B-14F						
		Program to steam cook beans.								

C12 BROILED MUSHROOMS							20'			
PHASE										
1		15%	160 °C	12'	--	--	H	3	NO	C
2		0%	190 °C	8'	--	--	H	4	YES	O
Recommended tray or grill				B-234 - B-14 - B-24						
			<p>Program to cook champignon type mushrooms au gratin. The program can be used also for other types of mushrooms, adjusting the time of phase 1 according to the size of the product.</p>							












<div></div> <div>C13 GRILLED EGGPLANT</div>							14'				
PHASE											
1		15%	150 °C	6'	--	--	H	3	NO	C	
2		0%	160 °C	8'	--	--	H	4	YES	C	
Recommended tray or grill					GM-12						
			Program to grill eggplants, cut lengthwise or crosswise into slices of about 1 cm thickness.								

		C14 STEAMED BRUSSELS SPROUTS							17'			
PHASE												
1		99%	85 °C	3'	--	--	L	2	NO	C		
2		99%	100 °C	14'	--	--	L	2	NO	C		
Recommended tray or grill					B-14F							
		Program to steam cook Brussels sprouts.										

<div></div> <div>C15 STUFFED ARTICHOKEs</div>					20'					
PHASE										
1		20%	150 °C	12'	--	--	H	3	NO	C
2		0%	180 °C	8'	--	--	H	4	YES	C
Recommended tray or grill					B-234 - B-14 - B-24					
			Program to cook medium size artichokes stuffed with meat, fish, rice or vegetables.							

## C16 STEAMED BROCCOLI

**16'**

PHASE										
1		99%	85 °C	3'	--	--	L	2	NO	C
2		99%	100 °C	13'	--	--	L	2	NO	C

**Recommended tray or grill**

**B-14F**



Program to steam cook broccoli.  
Suitable also to steam cook cauliflower.

## C17 STEAMED CARROTS

**12'**

PHASE										
1		99%	85 °C	3'	--	--	L	2	NO	C
2		99%	100 °C	9'	--	--	L	2	NO	C

### Recommended tray or grill











**B-14F**



Program to steam cook carrots, cut into slices of about 0.5 cm thickness.

## C18 BROILED FENNEL

**16'**














PHASE										
1		20%	150 °C	8'	--	--	H	3	NO	C
2		0%	190 °C	8'	--	--	H	4	YES	O














**Recommended tray or grill**














**B-234 - B-14 - B-24**
















Program to cook fennels au gratin.  
We suggest to cut fennels into 4 cloves.














<div></div> <div>C19 BAKED ARTICHOKE BOTTOMS</div>							25'			
PHASE										
1		15%	160 °C	17'	--	--	H	3	NO	C
2		0%	185 °C	8'	--	--	H	4	YES	O
Recommended tray or grill					B-234 - B-14 - B-24					
			Program to cook roast artichokes hearts.							














<div></div> <div>C20 POTATOES GRATIN</div>						20'				
PHASE										
1		10%	160 °C	12'	--	--	H	3	NO	C
2		0%	200 °C	8'	--	--	H	4	YES	O
Recommended tray or grill					B-234 - B-14 - B-24					
			<p>Program to cook potatoes au gratin.</p> <p>For a good result, it's better to preheat the potatoes, cut into small slices and covered in milk, on a tray convection mode at a temperature of 140 °C for about 15 minutes. After you have removed the remaining milk, add other ingredients and start automatic cooking.</p>							














<div></div> <div>C21 BAKER'S POTATOES</div>					23'					
PHASE										
1		10%	170 °C	15'	--	--	H	3	NO	C
2		0%	180 °C	8'	--	--	H	4	YES	O
Recommended tray or grill					B-234 - B-14 - B-24					
			Program to cook potatoes <i>meunière</i> . For a better result, cover the tray with butter.							





























<div></div> <div>C22 PRE COOKED FRENCH FRIES</div>							12'				
PHASE											
1		0%	165 °C	4'	--	--	H	4	NO	C	
2		0%	180 °C	8'	--	--	H	4	YES	O	
Recommended tray or grill					F-11						
			Program to cook precooked french fries. Potatoes can be introduced in the oven frozen or thawed.								

		C23 BAKED PEPPERS							20'		
PHASE											
1		0%	175 °C	12'	--	--	H	3	NO	C	
2		0%	200 °C	8'	--	--	H	4	YES	O	
Recommended tray or grill				B-234 - B-14 - B-24							
		<p>Program to cook roast peppers. Suitable to cook sweet peppers, squared type. For long type or smaller size peppers, reduce cooking time of phase 1.</p>									

		C24 GRILLED TOMATOES						30'			
PHASE											
1		0%	175 °C	14'	--	--	H	3	NO	C	
2		0%	180 °C	16'	--	--	H	4	YES	O	
Recommended tray or grill					GM-12						
			<p>Program to cook grilled tomatoes.</p> <p>Suitable to cook medium size tomatoes, cut into 2 pieces or in slices of about 2 cm thickness.</p>								

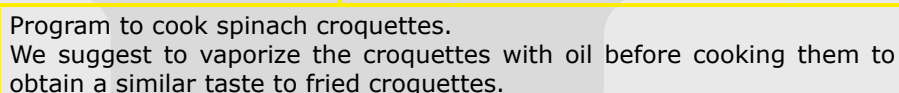
<div></div> <div>C25 STUFFED TOMATOES</div>						25'					
PHASE											
1		15%	165 °C	17'	--	--	H	3	NO	C	
2		0%	180 °C	8'	--	--	H	4	YES	O	
Recommended tray or grill					B-234 - B-14 - B-24						
			Program to cook medium size tomatoes, stuffed with meat, fish, rice or vegetables.								

<div></div> <div>C26 RATATUILLE</div>												25'	
PHASE													
1		0%	185 °C	16'	--	--	H	4	YES	O			
2		0%	165 °C	9'	--	--	H	3	NO	C			
Recommended tray or grill					B-234 - B-14 - B-24								
			<p>Program to cook mixed vegetables in sauce.</p> <p>The program may be used also to cook <i>ratatouille</i> or <i>capponata</i>.</p>										

		<b>C27 POTATO CROQUETTES</b>							<b>15'</b>			
PHASE												
1		0%	175 °C	7'	--	--	H	3	NO	C		
2		0%	185 °C	8'	--	--	H	4	YES	O		
<b>Recommended tray or grill</b>					<b>B-234 - B-14 - B-24</b>							
			<p>Program to cook potato croquettes. We suggest to vaporize the croquettes with oil, before cooking them to obtain a similar taste to fried croquettes.</p>									

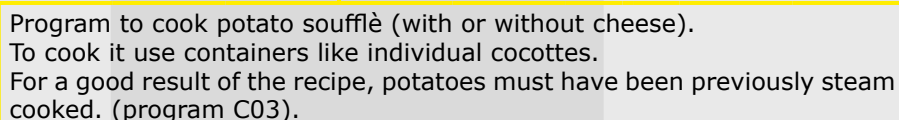
## 14'

**B-234 - B-14 - B-24**



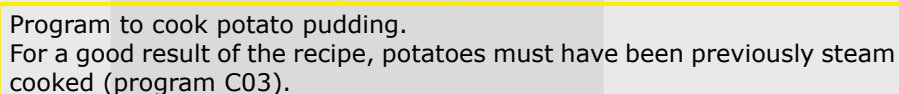
**16'**

**B-234 - B-14 - B-24**



## 22'

**B-234 - B-14 - B-24**



## Cooking programs for pastry and bakery

In all **INOXTREND** programmable ovens for gastronomy, there are some cooking programs typical for pastry and confectionary baking, considering that in the kitchen there is the need to cook savory but also sweet products.

But You have to keep in mind that pastry/bakery products require a level of precision much higher than gastronomy cooking. Such precision is crucial both in the execution of recipes and processes and in the management of the ventilation inside the cooking chamber.














It's important to understand the differences between an oven only intended to pastry/bakery products and an oven for gastronomy, that can be used also for some bread or dessert cooking processes, within catering sector. Gastronomy ovens are not the best solution to cook pastry/bakery.














Ovens especially for pastry and bakery, in addition to using aluminium trays, named “pastry trays” (also known as 60x40) usually have a more delicate ventilation compared to gastronomy ovens. Also the distance between the trays is bigger, to permit a better air circulation.














In gastronomy ovens the ventilation, the type of trays used and the pitch are a limit in the cooking of the products, intended to be sold in a confectionary or in a bakery shop.














In a restaurant instead some slight imperfection in the cooking result is tolerated and represents an added value for the product, because it highlights the craftsmanship with which bread and dessert were prepared.












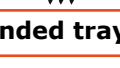

[illegible]














<div></div> <div>D02 CROUTONS</div>										8'	
PHASE											
1		0%	160 °C	3'	--	--	H	3	YES	C	
2		0%	180 °C	5'	--	--	H	3	YES	O	
Recommended tray or grill					B-12F - B-22F						
			<p>Program to toast bread croutons.</p> <p>The use of punched trays, facilitating the drying of bread, guarantees a better cooking result.</p>								

<div></div> <div>D03 TOASTED BREAD</div>										12'	
PHASE											
1		0%	165 °C	5'	--	--	H	3	YES	C	
2		0%	180 °C	7'	--	--	H	3	YES	O	
Recommended tray or grill					B-12F - B-22F						
			<p>Program to toast bread slices of 1-2 cm thickness. The use of punched trays, facilitating the drying of bread, guarantees a better cooking result.</p>								














		<b>D04 GRISSINI</b>										<b>16'</b>	
PHASE													
1			0%	175 °C	8'	--	--	H	3	YES		C	
2			0%	190 °C	8'	--	--	H	3	YES		O	
<b>Recommended tray or grill</b>						<b>B-12 - B-22</b>							
				Program to cook bread sticks classic type.									














<div></div> <div>D05 SPONGE CAKE</div>										24'	
PHASE											
1		15%	160 °C	16'	--	--	H	3	YES	C	
2		0%	170 °C	8'	--	--	H	3	YES	C	
Recommended tray or grill					B-14 - B-24						
		<p>Program to cook sponge cake.</p> <p>It's possible to cook sponge cake both on a tray or in suitable moulds.</p> <p>In case of cooking on a tray, take into consideration the increase of volume due to cooking, to prevent the sponge cake goes out of the pan.</p>									














<div></div> <div>D06 SHORT PASTRY</div>										20'	
PHASE											
1		15%	165 °C	12'	--	--	H	3	NO	C	
2		0%	175 °C	8'	--	--	H	3	YES	C	
Recommended tray or grill					B-12 - B-22						
			<p>Program to cook short pastry.</p> <p>It's possible to cook short pastry both on a tray and in suitable moulds.</p>								














<div></div> <div>D07 PUFF PASTRY</div>										16'	
PHASE											
1		0%	160 °C	8'	--	--	H	3	YES	C	
2		0%	180 °C	8'	--	--	H	3	YES	O	
Recommended tray or grill					B-12F - B-22F						
			<p>Program to cook puff pastry. The use of punched trays, facilitating the drying of the sheet of pastry, guarantees a better result.</p>								





























<div></div> <div>D08 QUICHÉ</div>										28'	
PHASE											
1		15%	165 °C	20'	--	--	H	3	NO	C	
2		0%	185 °C	8'	--	--	H	4	YES	O	
Recommended tray or grill					B-12 - B-22						
			Program to cook quiche.								

		D09 CROISSANTS						24'			
PHASE											
1		0%	200 °C	6'	--	--	H	3	NO	C	
2		0%	175 °C	18'	--	--	H	3	YES	O	
Recommended tray or grill					B-12 - B-22						
			<p>Program to cook croissants. Leave a sufficient space among the croissants, to permit volume increase during cooking.</p>								

		D10 COOKIES						14'			
PHASE											
1		0%	190 °C	6'	--	--	H	3	NO	C	
2		0%	175 °C	8'	--	--	H	3	YES	O	
Recommended tray or grill					B-12 - B-22						
			Program to cook biscuits without yeast.								












<div></div> <div>D11 PROFITEROLES</div>							20'			
PHASE										
1		0%	200 °C	12'	--	--	H	3	NO	C
2		0%	175 °C	8'	--	--	H	3	YES	O
Recommended tray or grill					B-12 - B-22					
			<p>Program to cook cream puffs.</p> <p>Leave a sufficient space among the cream puffs to permit volume increase during cooking.</p>							

<div></div> <div>D12 CARAMEL CUSTARD</div>										45'	
PHASE											
1		15%	150 °C	42'	--	--	H	3	NO	C	
2		0%	160 °C	3'	--	--	H	3	NO	O	
Recommended tray or grill					B-234 - B-14 - B-24						
		<p>Program to cook crème caramel.</p> <p>Cook crème caramel in bain-marie.</p>									

<div></div> <div>D13 FLATBREAD PIZZA</div>										15'	
PHASE											
1		0%	200 °C	7'	--	--	H	4	YES	C	
2		0%	180 °C	8'	--	--	H	3	YES	O	
Recommended tray or grill					B-234 - B-14 - B-24						
			Program to cook flatbread pizza ( <i>focaccia</i> ). With pizza focaccia we intend high grown pizza.								

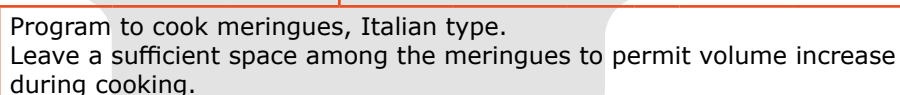


**1h 35'**

PHASE											
1		0%	90 °C	50'	--	--	H	3	NO	C	
2		0%	85 °C	45'	--	--	H	3	YES	O	

**Recommended tray or grill**

**B-12 - B-22**

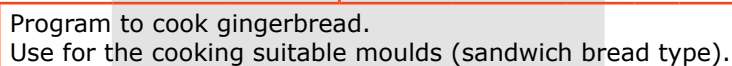


**36'**

PHASE											
1		15%	160 °C	20'	--	--	H	3	NO	C	
2		0%	180 °C	16'	--	--	H	3	YES	O	

**Recommended tray or grill**

**G-23 - G11 - G21**

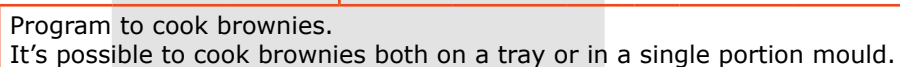















**30'**














PHASE											
1		15%	165 °C	14'	--	--	H	3	NO	C	
2		0%	180 °C	8'	--	--	H	3	YES	O	
3		0%	180 °C	8'	--	--	H	3	YES	C	














**Recommended tray or grill**















**G-23 - G11 - G21**






























 <b>D17 CHOCOLATE SOUFFLÉ</b>										<b>10'</b>	
PHASE											
1		0%	180 °C	7'	--	--	H	4	YES	C	
2		0%	180 °C	3'	--	--	H	3	YES	O	
<b>Recommended tray or grill</b>					<b>B-12 - B-22</b>						
			<p>Program to cook chocolate soufflé. For cooking, use single portion moulds.</p>								

<div></div> <div>D18 CUPCAKES</div>										20'	
PHASE											
1		10%	160 °C	12'	--	--	L	2	NO	C	
2		0%	175 °C	8'	--	--	L	2	YES	AO	
Recommended tray or grill					B-12 - B-22						
<div></div>			Program to cook cupcakes.								

<div></div> <div>D19 TART PASTRY</div>										22'	
PHASE											
1		0%	180 °C	14'	--	--	H	3	NO	C	
2		0%	180 °C	8'	--	--	H	3	YES	O	
Recommended tray or grill					B-12 - B-22						
			<p>Program to cook brisé dough. It's possible to cook both on a tray or in a suitable mould.</p>								

		D20 PLUM-CAKE							34'		
PHASE											
1		0%	185 °C	6'	--	--	H	3	NO	C	
2		10%	160 °C	20'	--	--	H	3	NO	C	
3		0%	170 °C	8'	--	--	H	3	YES	O	
Recommended tray or grill					G-23 - G11 - G21						
		Program to cook plum-cake. Use suitable moulds (sandwich bread type).									

		D21 APPLE STRUDEL						30'		
PHASE										
1		0%	180 °C	21'	--	--	H	3	NO	C
2		40%	170 °C	1'	--	--	H	3	NO	C
3		0%	180 °C	8'	--	--	H	3	YES	O
Recommended tray or grill					B-12 - B-22					
			<p>Program to cook apple strudel.</p> <p>The program is suitable to cook strudel of about 800-1000 gr.</p> <p>To cook strudel in single portions, you need to reduce the cooking time of phase 1.</p>							

		D22 TARTLET						12'			
PHASE											
1		0%	165 °C	4'	--	--	H	3	NO	C	
2		0%	180 °C	8'	--	--	H	3	YES	O	
Recommended tray or grill					B-12 - B-22						
			<p>Program to cook tartelette in single portions. The program is suitable to cook tartelette made of short pastry both sweet or savory.</p>								

## Cooking programs for pasta and rice

If we ask an Italian cook how many types of pasta and rice he can cook in an oven, his reply will be probably limited to: lasagna, cannelloni, crepes and baked pasta.

To tell the truth, especially in catering sector, it is well-established to bake different types of pasta. For this type of cooking, proceed as follows:

- Lay on a baking tray at least 40 mm high a predetermined quantity of pasta,
- Add a certain quantity of water calculated according to the type and quantity of pasta.
- Add some salt and eventually sauce or seasoning.
- Cover the baking tray with another upside down tray.
- You bake pasta inside the oven in convection mode and a temperature of 140-150 °C, for a time, that can vary from 10 to 30 minutes according to the type of pasta.

The temperature of 130-140 °C permits the water to boil inside the tray, facilitating the normal cooking of pasta.

The upside down tray, above the baking tray, helps to maintain a high level of humidification, avoiding the pasta to dry too much when the water is absorbed.

For this type of cooking it is necessary to effect some tests, to establish a correct ratio among pasta-water and cooking time; it's not possible to insert this type of automatic programs among default programs.

Also for rice it's necessary to add some water inside the baking tray, usually with a ratio 1:1 ( same weight of rice and water)

58

Considering the countless varieties of rice, available on the market, and their different cooking features, we suggest to do a cooking test with a reduced quantity of rice, before using rice cooking programs for bigger quantities of product.















It's not advisable to cook "*risotto*".















The feature of rice cooking is to stir constantly the rice while cooking. This process allows the rice to release starch it contains. Starch along with water or cooking stock gives the risotto a typical creamy aspect.















The group of automatic cooking programs for pasta and rice includes some cooking programs for eggs.













































<div></div> <div>E01 MEAT LASAGNE</div>							38'			
PHASE										
1		15%	165 °C	22'	--	--	H	3	NO	C
2		0%	180 °C	8'	--	--	H	4	YES	O
3		0%	200 °C	8'	--	--	H	4	YES	O
Recommended tray or grill					B-16 - B-26					
<div></div>			<div>Program to cook meat lasagna.</div> <div>The use of tray 60 mm high is recommended to prevent the food to go out from edges while cooking.</div> <div>For a good cooking result you need to leave a space among the trays to allow a correct air circulation.</div>							














		E02 VEGETABLES LASAGNE						34'			
PHASE											
1		0%	165 °C	18'	--	--	H	3	NO	C	
2		0%	175 °C	8'	--	--	A	4	YES	O	
3		0%	190 °C	8'	--	--	H	4	YES	O	
Recommended tray or grill					B-16 - B-26						
		<p>Program to cook vegetables lasagna.</p> <p>The use of tray 60 mm high is recommended to prevent the food to go out from edges while cooking.</p> <p>For a good cooking result you need to leave a space among the trays to allow a correct air circulation.</p>									














		E03 CANNELLONI						24'			
PHASE											
1		10%	160 °C	8'	--	--	H	3	NO	C	
2		0%	175 °C	8'	--	--	H	4	YES	O	
3		0%	200 °C	8'	--	--	H	4	YES	O	
Recommended tray or grill				B-234 - B-14 - B-24							
		Program to cook meat, fish or vegetables cannelloni.									














<div></div> <div>E04 RICE CROQUETTES</div>										18'	
PHASE											
1		0%	175 °C	10'	--	--	H	3	NO	C	
2		0%	285 °C	8'	--	--	H	4	YES	O	
Recommended tray or grill						B-234 - B-14 - B-24					
			<p>Program to cook rice croquettes. We suggest to vaporize the croquettes with oil before cooking them, to obtain a similar taste to fried croquettes.</p>								














<div></div> <div>E05 BAKED PASTA</div>								24'			
PHASE											
1		0%	170 °C	8'	--	--	H	3	NO	C	
2		0%	170 °C	8'	--	--	H	4	YES	O	
3		0%	185 °C	8'	--	--	H	4	YES	O	
Recommended tray or grill					B-234 - B-14 - B-24						
			Program to cook baked pasta.								














<div></div> <div>E06 CREOLE RICE</div>										15'	
PHASE											
1		0%	175 °C	7'	--	--	H	3	NO	C	
2		0%	175 °C	8'	--	--	H	3	NO	C	
Recommended tray or grill					B-234 - B-14 - B-24						
			<p>Program to cook Creole style rice. Vegetables and meat must be previously browned. Add a quantity of water equal to the weight of rice used.</p>								














<div></div> <div>E07 BOILED RICE</div>										17'	
PHASE											
1		20%	175 °C	8'	--	--	H	3	NO	C	
2		0%	175 °C	9'	--	--	H	3	NO	C	
Recommended tray or grill					B-234 - B-14 - B-24						
<div></div> <div><p>Program to cook boiled rice.</p><p>The program is suitable also to cook sushi rice.</p><p>Add a quantity of water equal to the weight of rice used.</p><p>According to the type of rice used, it could be necessary to modify the cooking time of few minutes.</p></div>											

<div></div> <div>E08 BOILED BASMATI RICE</div>										20'	
PHASE											
1		20%	175 °C	10'	--	--	H	3	NO	C	
2		0%	175 °C	10'	--	--	H	3	NO	C	
Recommended tray or grill				B-234 - B-14 - B-24							
			<p>Program to cook boiled basmati rice.</p> <p>Wash the rice with plenty of water before cooking process.</p> <p>Add some water equal to the weight of the used rice.</p> <p>According to the variety of rice used it could be necessary to modify cooking time of few minutes.</p>								

<div></div> <div>E09 BIRYANI RICE</div>										24'	
PHASE											
1		20%	150 °C	14'	--	--	H	3	NO	C	
2		0%	165 °C	10'	--	--	H	3	NO	C	
Recommended tray or grill				B-234 - B-14 - B-24							
			<p>Program to cook Biryani rice.</p> <p>Wash the rice with plenty of water before cooking process.</p> <p>Vegetables, meat or fish must be previously browned.</p> <p>Add some water equal to the weight of the rice used.</p>								

<div></div> <div>E10 SOFT-BOILED EGGS</div>										7'	
PHASE											
1		99%	85 °C	4'	--	--	H	3	NO	C	
2		99%	100 °C	3'	--	--	H	3	NO	C	
Recommended tray or grill					B-14F						
<div></div>			<div>Program to cook soft-boiled eggs.</div> <div>We suggest to use eggs at a room temperature.</div>								

 <b>E11 HARD-BOILED EGGS</b>										<b>11'</b>	
PHASE											
1		99%	85 °C	4'	--	--	H	3	NO	C	
2		99%	100 °C	7'	--	--	H	3	NO	C	
<b>Recommended tray or grill</b>					<b>B-14F</b>						
			<p>Program to cook hard-boiled eggs. We suggest to use eggs at a room temperature.</p>								

<div></div> <div>E12 FRIED EGGS</div>												5'	
PHASE													
1		0%	170 °C	3'	--	--	H	3	NO	C			
2		0%	185 °C	2'	--	--	H	3	NO	C			
Recommended tray or grill					BA-14								
			<p>Program to cook fried eggs. We suggest to use eggs at a room temperature. The use of non-stick pans prevents the eggs from sticking to the pan.</p>										



## E13 OMELETTE

15'

PHASE										
1		15%	150 °C	7'	--	--	H	3	NO	C
2		0%	160 °C	8'	--	--	H	3	YES	C

Recommended tray or grill

B-234 - B-14 - B-24



Program to cook omelet.  
The program is suitable to cook eggs only or with potatoes or other vegetables.  
It's possible to cook omelet both on a tray or in moulds.



## Regeneration programs

The purpose of regeneration is to bring to serving temperature dishes that have been previously cooked or chilled, maintaining as much as possible the same characteristics the food had just cooked.

Regeneration, if correctly done, has not to modify the cooking point of the food, but simply heat it till a temperature that permits to serve it to the customer. For this reason it's important to take into consideration the necessary time to serve regenerated food.

Food can be regenerated using trays (usually the same ones used for cooking) or directly on dishes to be served.

Food regenerated on tray, once they are served on a dish will tend to cool more than the food regenerated on serving dish.

This factor determines the first distinction in the regeneration programs here to follow: regeneration on **DISH** and regeneration on **TRAY**.

The service time of a banquet for a hundred of people is longer than that required to serve few diners.

The food of the banquet gets cold more than the single table and therefore will have to be heated at a higher temperature, in order to arrive to the customer under the right conditions. This difference is the second distinction of regeneration programs: regeneration of a **SINGLE** product or regeneration for **BANQUETING**.

If a product has been cooked in order to be dry and crispy outside, it will have to be regenerated with hot dry air (convection mode) to maintain this feature. If on the contrary the product has been cooked in a moisty environment, to avoid it turns to be too dry, it will have to be regenerated with humidification (combination mode).

This difference determines the third distinction of the programs here below: regeneration in a **DRY** environment or regeneration in a **MOIST** environment.

The last 2 programs refer to regeneration of vacuum cooked food. In These 2 cases food should always be extracted from cooking bag to be served on a dish (there is no distinction between dish and tray). Food inside cooking bags are not in direct touch with airflow, therefore there is no difference between dry or humid one.

The only distinction concerns service time (longer for a banquet).  
The 2 programs are named **SINGLE** vacuum or **BANQUET** vacuum.

**cooking**



**blast chill**



**regeneration**



	<b>F01 DISH - SINGLE - DRY</b>								<b>7'</b>	
PHASE										
1		0%	120 °C	7'	--	--	H	3	NO	O
<b>Recommended tray or grill</b>					<b>G23 - G-11 - G21</b>					












	<b>F02 DISH - BANQUET - DRY</b>								<b>9'</b>	
PHASE										
1		0%	145 °C	9'	--	--	H	3	NO	O
<b>Recommended tray or grill</b>					<b>G23 - G-11 - G21</b>					












	<b>F03 DISH - SINGLE - MOIST</b>								<b>7'</b>	
PHASE										
1		15%	120 °C	7'	--	--	H	3	NO	C
<b>Recommended tray or grill</b>					<b>G23 - G-11 - G21</b>					












	<b>F04 DISH - BANQUET - MOIST</b>								<b>9'</b>	
PHASE										
1		15%	145 °C	9'	--	--	H	3	NO	O
<b>Recommended tray or grill</b>					<b>G23 - G-11 - G21</b>					












	<b>F05 TRAY - SINGLE - DRY</b>								<b>7'</b>	
PHASE										
1		0%	135 °C	7'	--	--	H	3	NO	O
<b>Recommended tray or grill</b>					<b>B-234 - B-14 - B-24</b>					














 F06 TRAY - BANQUET - DRY							10'			
PHASE										
1		0%	165 °C	10'	--	--	H	3	NO	O
Recommended tray or grill					B-234 - B-14 - B-24					

 F07 TRAY - SINGLE - MOIST					8'					
PHASE										
1		25%	135 °C	8'	--	--	H	3	NO	C
Recommended tray or grill					B-234 - B-14 - B-24					

<div></div> <div>F08 TRAY - BANQUET - MOIST</div>							10'			
PHASE										
1		20%	165 °C	10'	--	--	H	3	NO	C
Recommended tray or grill					B-234 - B-14 - B-24					

 F09 VACUUM - SINGLE					7'					
PHASE										
1		99%	85 °C	7'	--	--	H	3	NO	C
Recommended tray or grill					G23 - G-11 - G21					

<div></div> <div>F10 VACUUM - BANQUET</div>					10'					
PHASE										
1		99%	85 °C	10'	--	--	H	3	NO	C
Recommended tray or grill					G23 - G-11 - G21					

## Conclusions

*All recipes described in this manual have been created and tested to satisfy the main gastronomic needs.*

**INOXTREND** ovens offer all technology to cook any type of food, but leave the chef free to create, try, customize any recipe, to bring on the table excellent dishes to increase profits on each dish.

**INOXTREND** team is always available to meet the requirements of the chef, to supply his support and at the same time, ready to accept even criticisms and suggestions.

*It is known that the oven, as well as any other cooking tool, requires the ability of the chef to create succulent dishes because...*

*The oven cooks but the chef realizes the recipes!*





**[www.inoxtrend.com](http://www.inoxtrend.com)**

INOXTREND SRL Via Serenissima, 1 - 31025 S.LUCIA DI PIAVE (TREVISO) - ITALY  
Tel. +39.0438.456990 - Fax +39.0438.451710 Email: [info@inoxtrend.com](mailto:info@inoxtrend.com)  
Skype: inoxtrendcomm • inoxtrendcustomerservice