

ELOMA. THE WAY
FOR MORE TASTE.

Cooking practise










MULTIMAX



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ICON EXPLANATION

Symbol	Function
	COOKING MODE
	Steaming
	Combi steaming
	Convection
	Baking with steaming
	Baking without steaming
	Cooking with core temperature
	Low temperature cooking
	Preheat function
	Delta T cooking
	Regenerating

1.1 STEAMING



Conventional steaming at boiling point at 99°C / 210° F is one of the most nutritious and tender methods of preparing food. Encircled by steam the food is cooked at constant temperature. Products retain vitamins, flavour and natural taste. Nutritional values remain intact and are not washed away by water or destroyed by excessive heat.

Foods that are commonly prepared in boiling water (e.g. vegetables, side dishes, fish and meat products) are basically suitable to be steamed. Additionally, different dishes (e.g. potatoes, rice, meatfish) can be prepared simultaneously without transfer of flavour.

1.1.1 Intensive steaming at 100°C - 130°C

Meat	Meat is cooked gently and remains juicy and tender Especially suited for diet cooking.
Vegetables	Stuffed vegetables cooked gently, remain juicy and retain flavour and colour.
Regenerating (big quantities)	<p>Regenerating means re-heating of pre-cooked or prepared products.</p> <p>The generated live steam helps to make food look and taste most appetizing and fresh.</p> <p>Regenerating at high temperatures - intensive steaming - is suitable for larger quantities of vegetables and side dishes.</p> <p>Regenerating times vary between 3 and 8 minutes, according to type, quantity and quality of the product. If the pans are overfilled or if the products are placed too close to each other, the regeneration requires more time.</p>
Canned food	<p>Canning with intensive steaming preserves and sterilizes homemade dishes, compotes or fruit.</p> <p>Do not use too high or big cans or jars.</p>
Cooking	Also certain resistant products can be cooked at higher steam temperatures, for instance jacket potatoes or beet roots.

1.1.2 Steaming at boiling point at 99°C

Major advantage: Cooking starts immediately. No need for heating boiling water.

Vegetables Vegetables cooked in steam provide excellent retention of flavour, nutrients, colour and aroma.

Cooking times depend on the product type, especially in case of fresh products



Steamed vegetables continue cooking when removed!
If you don't serve them immediately, just cool them in ice or cold water.

We recommend perforated pans, so that the steam can penetrate from all sides. Different kinds of vegetables may be cooked simultaneously, there is no transfer of aroma. Don't fill the deeper pans to more than 2/3 of their total height.

Do not use deep frozen vegetables in blocks!

Side dishes Potatoes should be salted for one hour before steaming. Cooking times depend on quality and size. Be sure to use perforated pans.

Other side dishes such as rice and pasta must always be prepared in closed pans as they need water for welling up.



Rough estimate:
Ratio rice : water = 1 : 1,5 to 1 : 2 depending on the quality.

Cover pasta completely with hot water

Dumplings should be placed well apart as they rise.

In case of pre-cooked and/or prepared products, follow the manufacturer's instructions. In case they are set aside prior to serving, cover the pans with foil or a damp kitchen towel.

1.1.3 Vario steaming at low temperatures 30°C - 98°C

The perfect gentle cooking method for all sensitive foods.

Meat	Scalding of ham and sausages, especially for butchers as well as for cooks who prepare their own sausages. The home-made-sausages prepared by scalding at low steam temperatures (between 70°C - 80°C) are of excellent quality.
Fish	Depending on the type of fish, it can be steamed at 70°C - 80°C in the low temperature range. Beforehand, the fish can be marinated or a white wine can be poured over it.
Sweets	Desserts like cream caramel (caramel custard) or fruit compotes are cooked gently and do not overcook at low steam temperatures. All custards and creams are filled in moulds and covered with foil afterwards.
Vacuum-cooking	The temperatures of vacuum packed food depend on the desired cooking point as well as the food composition (e.g. protein, connective tissue, cellulose).

Refer to literature *"La Cuisine sous-vide"* by Georges Pralus/France.

ATTENTION SHOULD BE PAID TO HYGIENE REQUIREMENT!

PRODUCT	TEMP.°C	GENERAL INSTRUCTIONS
Meat	80°C - 98°C	<ul style="list-style-type: none"> • Fill foods into special sous-vide or sealing pouches and seal vacuum tight. • The higher the vacuum, the shorter the cooking time • Place vacuum tight pouches on grids for cooking.
Fish	70°C	
Poultry	70°C	
Vegetables	90°C	
Fruit	90°C	
Side dishes	98°C	

Blanching Immerse spinach or vegetables in boiling water prior to further treatment.

Thawing All food is gently thawed at up to 95°C prior to further treatment. The lower the temperature, the more gentle is thawing. Thawing times depend on food type and quality, on packing material, and on size of containers.

Canned food Set the temperature to approx. 80°C to can fruit, vegetables or sausages. Depending on the product and the sizes of cans, tins or jars, fruit need 20 to 30 minutes, vegetables 20 to 60 minutes and sausages, which may also be preserved in a sausage skin, need 1 to 3 hours.

1.2 COMBI STEAMING



Combi Steaming means that the two basic cooking methods, namely "steaming" (humid heat) and "convection" (hot dry air) are automatically combined. Food is cooked in hot air (up to 250°C) and water is injected automatically into the cooking cavity at regular intervals, enriching the hot dry air with humidity.

The advantages: Due to the precisely dosed moisture, weight losses are minimised. The products remain soft and juicy but crispy and brown. No need to baste the meat. It is possible to bake or roast different products simultaneously, there is no transfer of aroma.

In case a highly crisp skin is wanted, just change to "convection" at the end of the cooking process or use a Combitronic program "Combi steaming + Convection".

Advice and recommendations

Meat and Poultry

All roasts and big poultry are cooked perfectly in the combi-cooking mode combi steaming. Place roasts or poultry on trays or grids and make sure to arrange them well apart, otherwise they will not brown at points of contact.



Rough estimate:
The bigger the roast - the lower the required temperature.
Per 1 cm thickness about 10-12 minutes cooking time.

For the preparation of sauces/gravy, just collect the dripping fat and juice in a closed pan placed underneath the grid, add roots, bones and some water or wine. Use the stock to prepare whatever sauce/gravy you want.

Regenerating

Regenerating of cold precooked food arranged on plates, dishes or in bowls:

As there is no difference between fresh and rethermalized food, a meal needs only to be regenerated at about 110°C - 130°C / 220°F - 270°F, as soon as it is required.

Times for regenerating depend on quality, size and height of containers (plates, dishes, bowls, pouches etc.) and on the composition of the meal. Observe the manufacturer's instructions. Gravy on the plate for the dish is added after regenerating.

When thawing deep frozen meals in pouches or containers the temperature should not exceed 90°C / 200°F.

1.3 CONVECTION



Convection is the ideal mode for baking, roasting, broiling and grilling in hot air, that means for all products that should have a crispy and brown outer layer. Baking, roasting and gratinating can be performed on several levels simultaneously. By all means pre-heat the convection steamer so that the pores may close quickly after charging, thus keeping the inside juicy and tender.

Advice and recommendations

All cuts of meat such as steaks, chops, escalops, fried fish, etc. are cooked with hot air. When working at high temperatures always use the appropriate accessories (for example, granite-enamelled metal pans).

Cuts of meat for short roasting For breaded products use whatever breadcrumbs you like. Add a little mild paprika to the mixture to make the cuts look appetisingly brown.

All meat and fish cuts, especially breaded ones, should be brushed with melted butter or oil, so that they can brown evenly.

To improve browning, special greases may be used for combi steamer (e.g. „Combi Phase“ from Unilever)

Poultry Small poultry can be used fresh or deep frozen. Dry poultry carefully, season, brush with fat and place on granite-enamelled grids.

Gratinating Use hot air/convection for gratinating soups, toasts, meat, fish and vegetables. Place the products on pans or trays so that the heat comes mainly on the surface.

Baking Set the temperature approximately 10% lower than for traditional ovens. **Preheat the oven!**



Rough estimate:
The lower the temperature the more even is the baking result.

With the „Manual steaming“ button, you can supply your products with the necessary moisture during baking.



Attention: never steam lye rolls!

Place baking pans and spring forms on grates and pay attention to sufficient distance. For moistening at the beginning of the baking process, the steaming button can be pressed, so that the water can evaporate in the cooking cavity.

1.4 LOW TEMPERATURE COOKING



Low temperature cooking means that food is cooked at low temperatures in slightly humid air with interval controlled fan speed.

The LT cooking is also suitable for programmed overnight cooking. Please take care not to leave any food in the combi steamer at room temperature for a too long time.

There are two phases in this LT cooking process: First the cooking phase which preserves the membrane proteins and second a maturing phase. Meat is getting tender and soft without losing its juiciness. It can be held ready for serving for hours without losing quality.

Application examples low temperature cooking in 2 phases:

		COOKING MODE	TEMP. IN °C	COOKING TIME
1. ROASTBEEF				
Tip: Season, brush with fat	1	Convection	180	15 minutes
Weight: 4 kg pieces	2	LT cooking	60 - 80 or CT	min. 1 hour
2. BRAISED BEEF				
Tip: Season, brush with fat	1	Convection	160	15 - 20 minutes
Weight: 6 kg pieces	2	LT cooking	85 or CT	min. 6 hours
3. PRIME RIB				
Fresh	1	Convection	180	20 minutes
Amount: 1 piece	2	LT cooking	60 or CT	min. 6 hours
4. STEWED BEEF				
Tip: Season, brush with fat	1	Convection	130	30 minutes
Weight: 8 kg pieces	2	LT cooking	60	min. 6 hours
5. WHOLE TURKEY				
Tip: Season	1	Convection	130	45 minutes
	2	LT cooking	70	min. 4 hours
6. HAM OF PORK				
7% cured, slightly smoked	1	Convection	150	30 minutes
	2	LT cooking	70	min. 4 hours

1.5 CORE TEMPERATURE



Punch the core temperature probe into the center of the product to measure precisely the core temperature. With core temperature measurement, even and optimum roasting results are achieved, without needing to supervise the cooking process. Overcooking is avoided.

Upon selection of this function, the time display indicates continuous operation. Once the set core temperature is reached, the oven switches off automatically, unless a Combitronic-program is entered and an additional step with time setting follows.

When cooking overnight, a time step (e.g. infinity) should always be entered after a core temperature step to prevent the combi steamer from shutting down at the wrong time. Only in this way can a controlled temperature profile be guaranteed.

Positioning the core temperature probe:

Make sure the metal top of the probe is punched completely into the product (up to the holder). In case of flat roasts, for example roast beef, punch it from the side to really meet the core.

Whatever values are mentioned here are standard values only. Differences may result from meat qualities and, of course, core temperatures depend on your individual requirements. The lower the core temperature, the lower the weight loss.

CORE TEMPERATURE - STANDARD VALUES

BEEF AND VEAL

Fillet of beef, rare to medium	38°C - 55°C
Roast beef	85°C - 90°C
Brisket of beef	90°C - 95°C
Fillet of veal, medium	50°C - 55°C
Saddle of veal, medium	50°C - 55°C
Roast veal	68°C - 74°C
Stuffed breast of veal	75°C - 80°C

GAME AND POULTRY

Larded saddle of venison	50°C - 56°C
Roast venison	75°C - 80°C
Roast wild boar	75°C - 78°C
Chicken	80°C - 85°C
Duck	80°C - 90°C
Turkey	80°C - 90°C

PORK

Ham in its crust	67°C - 69°C
Roast pork	70°C - 75°C
Saddle of pork	55°C - 60°C
Pork belly	75°C
Pork shoulder	65°C - 75°C
Grilled knuckle of pork	85°C - 90°C
Salted knuckle of pork	85°C - 90°C
Cured pork rolled for slicing	60°C - 68°C
Chop roll for cold cuts	58°C - 60°C

LAMB

Roast leg of lamb, medium	65°C - 70°C
Roast leg of lamb, well done	80°C - 85°C

2. PREPARATION EXAMPLES MULTIMAX

In order to make the best use of the possibilities your MULTIMAX has to offer, the following chapter is providing you a selection of preparation examples for each food group. On the next pages you will find the optimum settings for each cooking product, such as operating mode, cooking cavity temperature and cooking time as well as the values for the core temperature.

The individual cooking steps are easily traceable by the exact listing. The prescription information serve as a recommendation. The settings can be adjusted as desired.

2.1.1 BEEF AND VEAL

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	COOKING TIME IN MIN.	CORE TEMPERATURE °C
ROASTBEEF						
Insert the drip tray at the bottom	Grid	1	Convection	200	7 - 10	
		2	LT cooking	80		54
RUMPSTEAK						
Tip: Season, brush with fat	Grid	1	Combi steaming	260	8 - 10	
						54 - 57
BEEF ROULADE						
Tip: Pour sauce	GN closed	1	Combi steaming	130 - 140	60 - 80	
BOILED BEEF						
	GN closed	1	Steaming	105		85 - 90

2.1.1 BEEF AND VEAL

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	COOKING TIME IN MIN.	CORE TEMPERATURE °C
FILLET OF VEAL						
Tip: Season, brush with fat	Grid	1	Convection	200		35
		2	Convection	140		58 - 62
ROAST VEAL						
Tip: Season, brush with fat	Grid	1	Steaming	99	10	
Insert the drip tray at the bottom		2	Combi steaming	140		72 - 77
		3	Convection	170	5 - 10	
KNUCKLE OF VEAL						
Tip: Season, brush with fat	Grid	1	Steaming	99	15	
Insert the drip tray at the bottom		2	Combi steaming	140 - 150	50 - 60	
		3	Convection	180	10 - 15	
OSSO BUCCO						
Tip: granite enamelled tray	GN closed	1	Combi steaming	130 - 150	90	
FILLED BREAST OF VEAL						
Tip: Season, brush with fat	Grid	1	Combi steaming	140 - 160		72 - 75
Insert the drip tray at the bottom		2	Convection	160 - 180	10 - 15	
VEAL STEAK						
Tip: Season, brush with fat	Grid	1	Convection	250 - 270	5 - 8	
ROAST BEEF						
Pour sauce if necessary	GN closed	1	Convection	160 - 180	15 - 20	
		2	Combi steaming	120 - 140	90 - 120	or 83 - 85

2.1.2 PORK AND LAMB

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	COOKING TIME IN MIN.	CORE TEMPERATURE °C
GRILLED KNUCKLE OF PORK						
Tip: Possibly marinate before	Grid	1	Steaming	99	30	
		2	Combi steaming	140 - 150	45 - 50	or 74 - 76
		3	Convection	220 - 240	15 - 20	
SPARERIBS						
Tip: Possibly marinate before	Grid	1	Combi steaming	160 - 170	40 - 45	
		2	Convection	180 - 200	10	
CURED PORK IN BREAD DOUGH						
Tip: use raw cured pork	GN closed granite enamelled	1	Convection	160-180		65 - 68
		2	Convection	180	10	
BAKED HAM						
Tip: remove rind add sugar before step 3	GN closed granite enamelled	1	Steaming	85		40
		2	Combi steaming	140 - 150		68
		3	Convection	200 - 220	15 - 20	
PORK NECK						
Insert the drip tray at the bottom	Grid	1	Combi steaming	140 - 150		72
		2	Convection	160 - 170		75 - 78
LEG OF LAMB						
Tip: Without bone or/and filled	Grid	1	Convection	130 - 140		55 - 58
SADDLE OF LAMB						
Tip: Season, brush with fat	Grid	1	Convection	160		50 - 52

2.1.3 GAME

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	COOKING TIME IN MIN.	CORE TEMPERATURE °C
LEG OF VENISON						
Tip: Possibly bard and bind	Grid	1	Combi steaming	140 - 160	60 - 70	
ROAST SADDLE OF VENISON						
Tip: Possibly bard	Grid	1	Convection	180 - 200		55 - 58
BRAISED LEG OF STAG						
Tip: Start with Mirepoix and cook in the fond	GN 65 mm	1	Combi steaming	120 - 140	90 - 120	
PHEASANT						
Tip: Possibly bard and bind	Grid	1	Combi steaming	160	15 - 20	
		2	Convection	160 - 180	5 - 10	
SADDLE OF HARE						
Tip: Possibly bard	Grid	1	Convection	200 - 220	18 - 25	
BRAISED LEG OF HARE						
Tip: Start with Mirepoix and cook in the fond	GN 65 mm	1	Combi steaming	130 - 150	60 - 90	or 58 - 62

2.1.4 POULTRY

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	COOKING TIME IN MIN.	CORE TEMPERATURE °C
CHICKEN LEG (ca. 220-260g)						
Tip: Season generously	Grid	1	Combi steaming	190	10	
		2	Convection	220	15	
DUCK						
Tip: Season generously	Grid	1	Combi steaming	160 - 180	70 - 90	or 72
		2	Convection	200 - 220	15 - 20	
GOOSE						
Tip: Season generously	Grid	1	Combi steaming	150 - 170	120 - 150	or 72
		2	Convection	200	20	
TURKEY						
	Grid	1	Combi steaming	140 - 160	190 - 120	
		2	Convection	170	20	
GRILLED CHICKEN (1000-1100g)						
	Chicken Grid	1	Convection	140	5	
		2	Combi steaming	175	5	
		3	Combi steaming	180	5	
		4	Convection	190	10	
		5	Convection	220	15	

2.1.5 SAUSAGES AND COOKED HAM

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	COOKING TIME IN MIN.	CORE TEMPERATURE °C
WIENER						
Tip: Cook covered with fond	GN closed	1	Steaming	80		75
FRANKFURTER						
Tip: Cook covered with fond	GN closed	1	Steaming	80		75
WEISSWÜRSTE						
Tip: Cook covered with fond	GN closed	1	Steaming	78	25	
BLOOD AND LIVER SAUSAGES						
Tip: Cook covered with fond	GN closed	1	Steaming	75		72
LYONER KALIBER 80						
Tip: Cook covered with fond	GN closed	1	Steaming	75		72
SAUSAGE IN GLASSES						
Tip: 250 g glasses	GN closed	1	Steaming	105	50	
COOKED HAM						
Tip: Lightly cured	GN closed	1	Steaming	75		72
SALTED KNUCKLE OF PORK (CA. 800-1000G)						
Tip: Lightly cured	GN closed	1	Steaming	105	90 - 120	82 - 85

2.2 SIDE DISHES

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	COOKING TIME IN MIN.	CORE TEMPERATURE °C
BOILED POTATOES (halved)						
Tip: Salt before cooking	GN perforated	1	Steaming	99	35	
JACKET POTATOES						
	GN perforated	1	Steaming	130	40	
AU GRATIN POTATOES						
	GN 40 mm closed granite enameled	1	Combi steaming	160	25	
		2	Convection	165	15	
CHIP POTATOES						
Tip: Preheat combi steamer well; Baking tray enameled; Use Potatobaker	GN closed	1	Convection	220	15 - 18	
BAKED POTATO						
Tip: Wrap potatoes in aluminum foil	GN closed	1	Combi steaming	180 - 200	40 - 45	
RICE						
Tip: Ratio - 1 cup of rice / 1,5 - 2 cups of water Season with water or broth	GN 65 mm closed	1	Steaming	99	23 - 25	
WILD RICE						
	GN 65 mm closed	1	Steaming	99	30 - 35	
DUMPLINGS (ca. 90 g)						
Tip: Grease tray	GN 20 mm closed	1	Steaming	99	20 - 25	

2.3 FISH AND SHELLFISH

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	COOKING TIME IN MIN.	CORE TEMPERATURE °C
POACHED SALMON						
Tip: Grease tray; marinate before cooking	GN closed	1	Steaming	78	8 - 12	
GRILLED STEAK OF SALMON						
Tip: granite enamelled tray 20 mm; Season after cooking	GN closed	1	Convection	250	10 - 15	
COOKED TROUT						
Tip: granite enamelled tray 20 mm; Season after cooking	GN closed	1	Steaming	250	8 - 12	
POACHED TROUT						
Tip: Cook in the fond	GN closed	1	Steaming	99	15 - 18	
SMALL TURBOT						
Tip: Cook in the fond	GN closed	1	Steaming	80	25	
STUFFED SOLE ROLLS						
Tip: Grease tray; marinate before cooking	GN closed	1	Steaming	78	12 - 15	
FISH FILLET						
Tip: Grease tray; marinate before cooking	GN closed	1	Steaming	78	60-80	
MUSSELS						
Tip: sprinkle with a little wine; Season the fond	GN closed	1	Steaming	99	10 - 15	
POACHED SHRIMPS						
Tip: Cook in the fond	GN closed	1	Steaming	78	10 - 15	
GRILLED SHRIMP SKEWERS						
Tip: granite enamelled tray 20 mm; Season after cooking	GN closed	1	Steaming		6 - 10	
FISH TUREEN						
Tip: Timbalform	GN closed	1	Steaming	78		75

2.4 COOKED AND MINCED MEAT PRODUCTS

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	COOKING TIME IN MIN.	CORE TEMPERATURE °C
EGGS						
	GN perforated	1	Steaming	99	13 - 15	
EIERSTICH						
Tip: Let it steep in the closed combi steamer	GN closed	1	Steaming	80	45	
SUFFED PEPPERS						
Tip: Use a deep pan and cook them in sauce	GN 65 mm closed	1	Combi steaming	150	30	
		2	Convection	160 - 180	15	
STUFFED CABBAGE						
Tip: Grease Tray; cook it in sauce	GN 65 mm closed	1	Combi steaming	180	10	
		2	Combi steaming	150	30 - 35	
FLEISCHKÄSE						
Tip: 2,0 Kg Fleischkäseform	Grid	1	Combi steaming	130	15	
		2	Convection	130		70
MEATBALL						
Tip: Season, brush with fat, granite enamelled tray	GN 20 mm closed	1	Convection	200 - 220	15 - 20	
MEAT LOAF						
Tip: Brush a granite enamelled tray with fat	GN 40 mm closed	1	Combi steaming	160		65
		2	Convection	170		75
LASAGNE						
Tip: granite enamelled tray	GN closed 40 - 65 mm	1	Combi steaming	150 - 160	30	
		2	Convection	160 - 170	10	
VEGETABLE SOUFFLÉ						
Tip: granite enamelled tray	GN 65 mm closed	1	Combi steaming	150	30	
		2	Convection	150 - 180	10	

2.5 VEGETABLES

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	COOKING TIME IN MIN.	CORE TEMPERATURE °C
FRESH CAULIFLOWER						
Tip: cut in quarters	GN perforated	1	Steaming	99	15 - 20	
DEEP FROZEN CAULIFLOWER						
Tip: Season after cooking	GN perforated	1	Steaming	99	15 - 20	
DEEP FROZEN BROCCOLI						
Tip: Season after cooking	GN perforated	1	Steaming	99	12 - 18	
	or:	1	Steaming	120	6 - 8	
DEEP FROZEN BEANS						
Tip: Season after cooking, do not use fresh beans / color loss	GN perforated	1	Steaming	99	12 - 20	
DEEP FROZEN PEAS						
Tip: Season after cooking	GN perforated	1	Steaming	99	15 - 18	
CARROTS (fresh or frozen)						
Tip: Season after cooking	GN perforated	1	Steaming	99	12 - 18	
KOHLRABI (fresh or frozen)						
Tip: Season after cooking	GN perforated	1	Steaming	99	15 - 18	
CORN						
Tip: Season after cooking	GN perforated	1	Steaming	99	12 - 18	
CORN COB						
Tip: suitable for grilling	GN perforated	1	Steaming	99	20 - 25	
ROMANESCO						
Tip: Season after cooking	GN perforated	1	Steaming	99	12 - 18	

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	COOKING TIME IN MIN.	CORE TEMPERATURE °C
FRESH MUSHROOMS						
Tip: Sprinkle with lemon, add white wine	GN closed	1	Steaming	99	10 - 12	
SAUERKRAUT						
Tip: Season and drain some broth	GN closed	1	Steaming	99	30 - 40	
BRUSSELS SPROUTS						
	GN closed	1	Steaming	99	15 - 18	
ASPARAGUS						
Tip: Cook in fond and spiced water and add some butter	GN perforated	1	Steaming	99	18 - 25	
GREEN ASPARAGUS (fresh or frozen)						
Tip: Season after cooking	GN closed	1	Steaming	99	8 - 14	
FRESH SPINACH						
Tip: Season after cooking	GN perforated	1	Steaming	99	4 - 8	
PEELING TOMATOES						
IMPORTANT: Preheat in steam mode	GN perforated	1	Steaming	99	1 - 2	
WHOLE SAVOY CABBAGE						
Tip: Season after cooking, blanching	GN perforated	1	Steaming	99	8 - 10	
RATATOUILLE VEGETABLES						
Tip: Grease the vegetables, granite enamelled tray	GN 20 mm closed	1	Convection	190	8 - 12	
ROASTED BELL PEPPERS						
Tip: Grease the peppers, granite enamelled tray	GN 20 mm closed	1	Convection	205	8 - 12	

2.6 BAKED PRODUCTS

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	COOKING TIME IN MIN.	CORE TEMPERATURE °C
DEEP FROZEN PRETZELS						
Tip: Observe manufacturer's instructions	KG-Flon perforated	1	Convection	160 - 180	15 - 20	
BAGUETTE-ROLLS (pre-baked)						
Tip: Observe manufacturer's instructions. 2.Step manual humidification. Baking tray KG-Flon	Grid or Baking tray	1	Combi steaming	180	8	
		2	Convection	180	4	
DEEP FROZEN APPLE STRUDEL						
Tip: GN 20 mm granite enamelled	Baking tray KG-Flon	1	Combi steaming	200	7 - 10	
		2	Convection			
DEEP FROZEN CROISSANT						
Tip: Observe manufacturer's instructions; defrosting approx. 15 min	Baking tray KG-Flon	1	Convection	260	8 - 10	
BISCUIT BASE						
Tip: distribute biscuit mass evenly, granite enamelled tray	GN 20 mm Closed	1	Convection	130 - 140	60 - 80	
PUFF PASTRY, PIES, FLEURONS						
Tip: Coat with egg-yolk before baking	Baking tray KG-Flon	1	Convection	165	12 - 15	
SHORT CAKE						
	Baking tray KG-Flon	1	Convection	165	8 - 12	

2.7 DESSERT AND SWEETS

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	COOKING TIME IN MIN.	CORE TEMPERATURE °C
CRÈME CARAMEL						
Tip: Grease Timbalforms/granite enamelled tray and sprinkle it with flour	GN closed	1	Steaming	80	30 - 35	
BROWNIE						
Tip: Grease granite enamelled tray and sprinkle it with flour	GN 40 mm closed	1	Convection	165	25	
STEWED FRUITS						
	GN closed	1	Steaming	99	8 - 10	
CHEESE CAKE						
Tip: Grease granite enamelled tray and sprinkle it with breadcrumbs	GN 40 mm closed	1	Convection	145	55	

We, the Eloma Team, are happy to help you
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