

ELOMA. THE WAY  
FOR MORE TASTE.

---

*Cooking practise*

GENIUS<sup>MT</sup>



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# PREFACE

Highest technical level is a standard for us. But it is not our maxime to develop our combi steamers, convection ovens and baking ovens to the technical possibilities. We develop our products according to the requirements of the professionals within the gastronomic, catering and food processing industry. For this we are constantly researching optimum solutions, together with engineers and craftsmen from the industry – out of love for cooking and baking.

Eloma is special because of its:

- Quality
- Cooking and baking
- User focus
- Compact solutions

Nowadays the combi steamer is the most versatile and most frequently used appliance in professional kitchens, regardless of the type and size of the catering operation. It is used both in event and institutional catering and also in restaurants. It has almost infinite possibilities. The combi steamer has become an essential tool in modern cuisine with its frequently changing food trends.

Cooking and baking with ease. Systematically - in order for you to focus on your work, everything around you has to function smoothly. You need someone covering your back and who is able to deliver reliably. One like the GENIUS <sup>MT</sup>. The perfect combi steamer for every use. The MT-Technology makes the operation extremely easy. Slide, swipe, scroll — cooking and baking. Consistent quality - every time. Applicable everywhere.





















In this Cooking Practice our chefs offer some guidance on the special features of the appliance.

It does not only contain information and instructions, but also some tips and ideas.

Enjoy cooking and baking with your combi steamer.

**Your Eloma team**

ICON EXPLANATION UP TO SOFTWARE VERSION 5.64

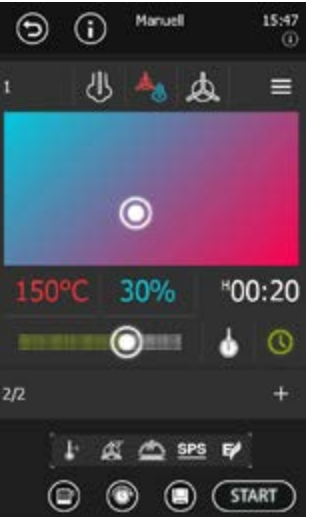
Symbol	Food	Symbol	Cooking mode
	Meat	 <ul style="list-style-type: none"><li>• Steaming</li><li>• Intensive steaming</li><li>• Vario steaming</li></ul>	
	Fish		Convection
	Baked products		Combi steaming
	Vegetables		Low temperature cooking
	Pasta		Delta-T cooking
	Side dishes		Regenerating
	Dessert		Baking with steam Injection
	Regenerating		
Symbol	Additional functions	Symbol	Additional functions
	Preheat		Cook & Hold
	Fan speed		SPS (Steam Protection System)
	Pulsed fan wheel		Half Energy

ICON EXPLANATION UP TO SOFTWARE VERSION 6.18

Symbol	Food	Symbol	Cooking mode
	Meat	 <ul style="list-style-type: none"><li>• Steaming</li><li>• Intensive steaming</li><li>• Vario steaming</li></ul>	
	Fish		Convection
	Baked products		Combi steaming
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	Pulsed fan wheel		Half Energy

## 1.1 THE GENIUS<sup>MT</sup>

For every operator. For every operation. The GENIUS<sup>MT</sup> does not care where it is being operated. All that matters is: maximum performance. Whether it's a catering operation, restaurant or multi-chain operation. The perfect combi steamer for every application, thanks to its advanced MT-Technology.



Manual cooking up to software version 5.64



Manual baking up to software version 5.64



Manual cooking up to software version 5.64



Manual baking up to software version 6.18

Cooking methods	Temperature range	Humidity range
Defrosting	30 - 45 °C	50 - 100 %
Poaching	60 - 90 °C	90 - 100 %
Braising	90 - 100 °C	60 - 80 %
Steaming	95 - 130 °C	100 %
Regenerating	90 - 160 °C	25 - 75 %
Baking	120 - 220 °C	Steam injection adjustable in millilitres or min./sec.
Roasting	150 - 230 °C	0 - 50 %
Grilling	180 - 275 °C	0 - 10 %
Cooking „au gratin“	200 - 300 °C	0 - 5 %

## 1.2 STEAMING


Surrounded by steam, the food is cooked very gently at a constant temperature until it is done (to your requirements). The shape, flavour, vitamin content, nutrients and micronutrients of the food are retained for the most part. Foods that are commonly prepared in boiling water or stock (almost all vegetables and side dishes as well as many types of fish and meat) are suitable for steaming.

It is possible to prepare various dishes at the same time, as the flavour does not transfer through steam.

Meat	Ham and sausages can be finished in the combi steamer. This is a useful function for butchers and also for chefs who make their own sausages. The home-made sausages are initially cooked at low steam temperatures (between 70°C and 80°C), which gives excellent results. Sausage skins withstand the process without bursting.
Fish	Fish can be cooked gently without adding stock. Poaching delicate fish at temperatures of 75-85°C gives a wonderful result, as the fish remains whole. Fish terrines firm up evenly all over and do not collapse.
Desserts and Egg dishes	When made with egg, custard royale is best cooked at around 78°C. The resulting surface is either finely structured or smooth.  At low temperatures, desserts like caramel custard and fruit compotes are prevented from overcooking. All custards and creams should be filled in moulds, and covered with foil if appropriate.
Defrosting	Food thaws gently in the lower temperature range between 30°C and 45°C. The time required for defrosting depends on the type and size of the food as well as the size of the container.  A moist atmosphere inside the cooking chamber prevents the food surface from drying out and promotes heat penetration through the food.
Preserving and pickling	The combi steamer can also be used to preserve, sterilise or pickle home-made dishes and fruit. However, there is a limit on the size of the tins or jars that can be used.  Fruit, vegetables and sausages are preserved at temperatures of 80°C or higher.  Depending on the product and the sizes of cans, tins or jars, fruit takes between 20 and 30 minutes, vegetables 20 to 60 minutes and sausages (with or without skin) need 60 to 180 minutes.

1.2.1 Steaming at boiling point (99°C)

The main advantage is that cooking starts immediately without the need to pre-heat water.

Vegetables	<p>Vegetables cooked in steam retain their full flavour and fresh appearance. Cooking times depend on the quality and size, especially with fresh vegetables.</p> <div><p>Steamed vegetables continue to cook after they have been removed from the steamer. Please plunge into cold or iced water immediately if you intend to further process the vegetables later.</p></div> <p>We recommend perforated pans where the steam can penetrate from all sides. Different kinds of vegetables can be steamed at the same time, as the flavour does not transfer. Deeper pans should only be filled up to two thirds full.</p> <p>Blocks of deep frozen vegetables should be broken up prior to cooking.</p> <p>Potatoes can be soaked in salted water before steaming. Cooking times depend on the quality and size of the potatoes. Use a perforated pan.</p>
Side dishes	<p>Other side dishes such as rice and pasta must always be prepared in non-perforated pans, as they need to absorb water.</p>
Dumplings	<p>Dumplings should be placed well apart, as they rise during cooking. When preparing ready to heat products, follow the instructions on the package. Delicate products like Bohemian dumplings cook well at 96°C.</p>
Pasta	<p>Pasta can be reheated quickly in steam without compromising the quality.</p>

1.2.2 Steaming at temperatures from 99°C to 130°C





Temperatures between 99°C and 130°C are ideal for stuffed vegetables, boiled new potatoes and red beets. Cooking times for delicate vegetables (e.g. broccoli) can be shortened significantly. This will improve both nutrient retention and appearance.

1.3 ROASTING

Joints of meat or large poultry can be roasted gently and with very little weight loss when temperature and humidity are adjusted individually. The meat stays succulent and browns evenly without the need for basting.


Use low humidity levels of up to 50 % when roasting.

This method is especially suitable for roasting joints of meat or large poultry.

Joints of meat and large poultry	<p>Joints of meat are roasted on roasting trays or racks. The items must be placed well apart for the meat to brown evenly on all sides.</p> <p>The larger the joint the lower the temperature in the cooking chamber. The size, shape and weight of the joint should be considered when setting the temperature.</p> <div><p>Rough estimate: Meat takes 10-12 minutes per 1cm of height to cook.</p></div> <p>A closed pan on the lowest level will collect juice and fat for preparing a sauce. Root vegetables, bits of meat and bones can be added to the pan during roasting. Finish the sauce at a later stage, if needed.</p>
Gravies and sauces	<p>A closed pan placed on the lowest level will collect juice and fat from the meat, which make a delicious natural gravy.</p> <p>Adding root vegetables, bits of meat and bones to the lower pan during roasting gives a great basis for gravy.</p> <div><p>GN granite enamelled trays ensure great roasting results.</p></div>
Meat, fish and vegetables	<div><p>Food with bread coatings of all kinds can be prepared in the combi steamer provided that sufficient fat or oil is applied to the food.</p></div> <p>We recommend using granite enamelled pans.</p> <div><p>The Hot Spot function is ideal for preparing steaks, fish fillets and grilled vegetables. Grill marks make the food look irresistible.</p></div> <p>It is also possible to cool down the food immediately after cooking and to regenerate it at a later stage using the combi steamer function.</p>
Poultry	<p>Poultry can be cooked both fresh and after defrosting. Special roasting spits give great results with whole chickens.</p>

1.4 COOKING „AU GRATIN“

Soups, ragouts, toast dishes, meat, fish and vegetables should be gratinated in a hot and dry cooking chamber. Very high temperatures accelerate and intensify the browning effect.

 The dehumidification function gives gratin dishes a nice crispy finish. Food should be placed in baking dishes or on trays to ensure heat penetration from the top.

Ideal for final grilling of pork belly and knuckles of pork, etc. with crackling or crust topping

1.5 GRILLING

Quick-fried items such as steaks, cutlets, schnitzel, chicken breast and fish are grilled in convection mode.

1.6 CORE TEMPERATURE


The core temperature refers to the temperature at the core of the cooked food. The core temperature sensor measures the temperature at various points simultaneously. This ensures a correct measurement even if the sensor is not in an ideal position.

Positioning the core temperature sensor:

The metal tip of the sensor should be covered completely by the food (up to the handle). Attention: the tip should remain within the food.

Automatic core temperature control prevents overcooking. Consistent quality is guaranteed, regardless of the size and weight of the food. There is no need to monitor the cooking process.

Once the core temperature has been reached, further cooking steps such as gratinating, grilling, resting, holding at temperature or further increases in core temperature are possible. When increasing the core temperature in stages, the next stage must be at least 1°C higher than the previous one.

 The core temperature sensor must be placed inside the food from the beginning, regardless of when the increase in core temperature takes place.

CORE TEMPERATURE - STANDARD VALUES IN °C

PORK		GAME	
Fillet of pork / tenderloin (medium)	58 - 62	Saddle of venison (medium)	54 - 58
Cutlet (well-done)	63 - 68	Roast Venison	75 - 80
Pork neck (well-done)	72 - 76	Leg of Venison (medium)	55 - 60
Spareribs (well-done)	80 - 85	Roast boar	75 - 78
Upper shell (medium)	63 - 68	Saddle of stag (medium)	54 - 58
Whole ham with crackling or crust	67 - 69	Leg of hare	58 - 62
Pulled Pork	90 - 94	Fillet of boar (medium)	58 - 64
Saddle of pork	60 - 65	Upper shell, venison, stag (medium)	52 - 57
Pork shoulder	65 - 75	POULTRY	
Pork belly (medium)	80 - 85	Chicken cutlet	78 - 80
Grilled knuckle of pork	85 - 90	Chicken leg	78 - 80
Pickled knuckle of pork	85 - 90	Upper shell	78 - 80
Cured pork	60 - 68	Turkey Leg	78 - 82
Fleischkäse	70 - 75	Whole chicken	75 - 80
Whole ham with crust	67 - 69	Chicken breast	78 - 80
Roast with crust (medium)	72 - 76	Turkey	75 - 80
Leg of suckling (well-done)	78 - 82	Goose	75 - 80
LAMB		Duck	75 - 80
Leg of lamb (medium)	58 - 60	Duck breast (medium)	55 - 60
Leg of lamb (medium well)	64 - 70	FISH	
Saddle of lamb (medium)	55 - 60	Salmon	60 - 65
Fillet of lamb (medium)	50 - 55	Salmon rolls	58 - 60
Shoulder of lamb (medium)	65 - 70	Pike	63 - 78
Lamb hip (medium)	55 - 60	Fish- Mousse / Dumplings	65 - 68
Rack of lamb (medium)	56 - 60	Trout	43 - 48
BEEF AND VEAL		Tuna	36 - 39
Fillet of beef (medium)	55 - 60	OTHER PRODUCTS	
Roastbeef	54 - 56	Galantine	65 - 70
Roast beef	85 - 90	Pie	70 - 75
Brisket of beef	85 - 90	Terrine	65 - 70
Saddle of veal (medium)	55 - 60		
Roast veal	68 - 74		
Knuckle of veal	78 - 85		
Filled breast of veal	75 - 80		
Hip of veal (medium)	57 - 62		
Spareribs / Veal (well-done)	86 - 90		



## 1.7 BAKING

<b>Convection</b>	<p>When baking in convection mode with the combi steamer, the temperature is set at 10% below the value used with conventional ovens to achieve optimal baking results.</p> <p>Always preheat the combi steamer to ensure that your dough is baked at the right temperature for optimum baking times and ideal results.</p>
<b>Steam injection</b>	<p>Steam can be added on demand by pressing the „steam injection“ button. Injecting additional steam at the beginning of the baking process gives great results especially with freshly made dough.</p> <p>The amount of steam injected and the required resting time can also be stored easily in the baking menu for consistent results every time the programme is repeated.</p> <p>Steam injection towards the end of the baking process adds an attractive shine to the surface of baked goods. Cake tins should be placed on racks with enough space between them.</p>

## 2. ADDITIONAL FUNCTIONS


The combi steamer offers additional functionalities for each cooking step. The selection is:

- Preheating (standard setting = 10% above cooking temperature)
- Fan speed (in 5 levels)
- Pulsed fan wheel (at any fan speed)
- Cook & Hold
- SPS (Steam Protection System)
- Half energy (energy saving function)

### 2.1 PREHEATING

Preheating is one of the most important functions of every combi steamer, as it ensures consistent cooking and baking results.

The combi steamer offers additional functionalities for each cooking step. In the default setting the combi steamer is preheated to 10% above desired cooking temperature. If necessary, the default setting and also the preheating temperature can be adjusted individually for each cooking programme.

The preheating settings can be stored alongside the cooking settings when programming the combi steamer.

If the cool-down function is activated in the settings menu (default), the preheating settings also apply to the cool-down function.

### 2.2 FAN SPEED & PULSED FAN WHEEL

There are five different fan speeds available for each cooking step. The pulsed fan wheel can be activated at each fan speed.

These different options are used when:

- baking very light masses and doughs
- making soufflés
- roasting nuts, seeds or flakes
- cooking at low temperatures over very long periods of time (e.g. over night), which is gentle on the food and helps to save energy
- smoking
- keeping food warm
- drying fruit, vegetables and meat or sausages for fruit chips or meat jerky

## 2.3 COOK & HOLD

The Cook & Hold function is suitable for cooking meat very slowly or keeping food warm for a maximum of 12 hours.

**i** As a matter of principle, the Cook & Hold function should only be used for cooking in the low temperature range.

The following parameters for Cook & Hold are pre-set in the appliance:

1. Cooking at more than 80°C:

Temperature held at 80°C, dehumidification is deactivated, 20% humidity, fan speed on level 2
2. Cooking up to 80°C:

The holding temperature is the same as the cooking temperature, dehumidification is deactivated, 20% humidity, fan speed on level 2
3. Cooking with core temperature:  
(cooking chamber temperature up to 80°C)

The holding temperature is the same as the cooking temperature dehumidification is deactivated, 20% humidity, fan speed level 2

**i** An endless step can be added in a last cooking step in order to adapt the Hold settings flexibly to the individual food.

## 2.4 SPS (STEAM PROTECTION SYSTEM)

The SPS is a steam protection system which is primarily intended to protect the operator. It activates the dehumidification two minutes before the end of the cooking time without interrupting the supply of humidity to the cooking chamber. The steam pressure in the cooking chamber decreases slowly and less steam is ejected upon opening the door.

**i** This setting is used in the last cooking step in both the steaming and combi steaming mode. This function is not suitable for steaming fresh green peas.

## 2.5 HALF ENERGY (E/2)

The energy saving function switches off half of the heating elements.

It should mainly be used to save energy when keeping food warm or when cooking over a long period of time (e.g. over night) at low temperatures.

**i** This function is not suitable for intensive production phases or during daily operation.

## 3. SPECIAL PROGRAMMES

### 3.1 LOW-TEMPERATURE COOKING

The low-temperature cooking programme can be used in all three modes. Food cooks gently, shrinkage is reduced and structure is retained, which leads to better cooking results. This programme requires longer cooking times (e.g. over night).

**i** Cooking at low temperatures breaks down the connective tissue in large joints of meat without impacting on the texture. It is most effective at low fan speed and pulsed fan.

### 3.2 Δ-T COOKING (DELTA-T COOKING)

Delta-T cooking is a special form of low-temperature cooking. The delta refers to the difference between the core temperature and the cooking temperature. The difference is maintained consistently throughout the cooking step (cooking time).

In addition, the food is cooked at high levels of humidity or in stock. Delta-T cooking is a very gentle cooking method which helps to reduce shrinkage significantly and to maintain the structure of the food. The settings must always be adjusted to the type of food that is to be cooked.

Delta-T cooking is mostly used for large joints of meat, cured meat or large fish which are cooked over a long period of time (e.g. over night).

The pulsed fan is used by default in order to maintain a consistent climate inside the cooking chamber. There is no need to set a cooking time, as the process is lead solely by the target core temperature.

**i** We recommend Delta-T values between 20°C and 50°C.

Examples of use:

FOOD	Δ-T SETTINGS	HUMIDITY IN %	CORE TEMP. °C
Cured pork neck	50 °C	15 -20 %	72 °C
Boiled ham	40 °C	100 %	72 °C




3.3 REGENERATING

Gentle reheating of pre-cooked and convenience food. An ideal climate inside the cooking chamber guarantees that the food will look and taste fresh. Regenerating times are mostly determined by the kind, size and composition of the dish as well as by the height and volume of the container (plate, tray, take-away container). The required cooking time is longer if the container is very full or the food is packed densely.

The regenerating function is mostly used when working with convenience food products, daily buffets (in cafeterias or hotels), in event catering and generally in community catering.

Almost every dish can be regenerated. The cooking chamber temperature and cooking time depend on the type of food and the degree to which it has been pre-cooked (convenience food).



Use a temperature range between 90°C and 130°C to regenerate food.

Normally, the regeneration process takes place at a certain level of humidity. This can vary and depends on:

- type of food
- degree of pre-cooking
- type of container
- size of container (and amount in the container)
- desired degree of cooking
- legal requirements (especially in community catering)
- kitchen workflow
- etc.

Our combi steamers offer pre-set regeneration and banqueting programmes which allow quick and easy regeneration both on the plate and in GN pans and trays.

4. EXAMPLES OF USE FOR GN PANS AND TRAYS

GN pans, trays and grid		Height mm	Examples of use
Tray	Stainless steel	20	<ul style="list-style-type: none"><li>• Steaming fish and other delicate foods</li><li>• Gratinating dishes, meatballs</li><li>• Defrosting various foods and side dishes</li><li>• As a lid for deeper pans</li></ul>
Pan	Stainless steel	40	<ul style="list-style-type: none"><li>• All kinds of side dishes</li><li>• Vegetables, dumplings, fried fish, baked products, poultry</li><li>• Vegetables, dumplings, rice</li></ul>
Pan	Stainless steel	65	<ul style="list-style-type: none"><li>• Braised dishes, rice, custard royale from eggs, dumplings</li><li>• Regenerating food</li><li>• Drip tray for juices</li><li>• Casseroles and gratins</li></ul>
Pan perforated	Stainless steel	55	<ul style="list-style-type: none"><li>• Steaming all kinds of vegetables</li><li>• Steaming various side dishes, potatoes</li><li>• „Sous Vide“ cooking of vacuum packaged food</li></ul>
Pan perforated	Stainless steel	90	<ul style="list-style-type: none"><li>• Steaming all kinds of vegetables</li><li>• Steaming various side dishes, potatoes</li><li>• „Sous Vide“ cooking of vacuum packaged food</li></ul>
Pan perforated	Stainless steel	90	<ul style="list-style-type: none"><li>• Steaming all kinds of vegetables</li><li>• Steaming various side dishes, potatoes</li><li>• „Sous Vide“ cooking of vacuum packaged food</li></ul>
Tray	Granite enamelled	20	<ul style="list-style-type: none"><li>• Baking shortbread, tea cakes, strudel</li><li>• Roasting breaded foods</li><li>• Gratinating various dishes</li></ul>
Pan	Granite enamelled	40	<ul style="list-style-type: none"><li>• Roasting various foods (e.g. roast potatoes)</li><li>• Gratinating, searing meat and bones</li><li>• Tray bakes</li></ul>
Pan	Granite enamelled	65	<ul style="list-style-type: none"><li>• Roasting meat and bones</li><li>• Roasting large joints of meat and making gravy</li><li>• Tray bakes, casseroles, gratins</li></ul>
Baking tray	Aluminium, KG-Flon coated	raised edges on all sides	<ul style="list-style-type: none"><li>• Baking all baked products</li></ul>
Baking tray perforated	Aluminium	raised edges on all sides	<ul style="list-style-type: none"><li>• Bread rolls, pasties, pretzels, croissants etc.</li></ul>
Grid	Stainless steel		<ul style="list-style-type: none"><li>• All cooking methods for all kinds and sizes of meat joints</li><li>• Accommodates various types of cake tins and baking dishes</li><li>• Defrosting and regenerating food on plates</li></ul>
Chicken grid	Stainless steel		<ul style="list-style-type: none"><li>• Broiling whole chickens 1000-1500g (GN 1/1 = 8 chickens)</li></ul>
Hot Spot	Aluminium		<ul style="list-style-type: none"><li>• Grilling meat, fish, vegetables, etc.</li><li>• Baking pizza, tarte flambée, bread</li></ul>
FlexiFry frying basket	Stainless steel		<ul style="list-style-type: none"><li>• French fries, hash browns, wedges etc.</li></ul>

5. PREPARATION EXAMPLES GENIUS MT

The next chapter provides examples of how to prepare many different types of food.

The examples contain detailed information about ideal settings for the cooking chamber temperature and humidity and also the cooking time as well as core temperatures for each type of food. The individual cooking steps can be easily seen in the list on the next page.

The cooking instructions are recommendations only. Settings can be changed as appropriate.

It is possible to combine up to 20 steps into one cooking programme and save it in the programme list, where it can be accessed or changed at any time.

Please refer to the instructions.

Subject to errors and changes.

- i

When braising meat, as a first step, the mirepoix can be softened at 220°C. Then the meat and seasoning are added, followed by some stock.
- i

Roasting legs and knuckles on the bone keeps them juicy and savoury.
- i

Use special fat, e.g. Combi Phase, when cooking breaded foods in the combi steamer.

5.1 BEEF AND VEAL

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	HUMIDITY IN %	COOKING TIME IN MIN.	CORE TEMPERATURE °C
VEAL „TAFELSPITZ“ IN STOCK							
Tip: prepare with water, vegetables and spicery	GN closed	1	Steam	105	100		78
ROAST VEAL							
Tip: Season, brush with oil. Insert the drip tray at the bottom	Grid	1	Steam	99	100	10	
		2	Combi steam	140	40		72 - 77
		3	Convection	170	5-10		
KNUCKLE OF VEAL							
Tip: Season, brush with oil. Insert the drip tray at the bottom	Grid	1	Steam	99	100	15	
		2	Combi steam	140 - 150	40	50 - 60	
		3	Convection	180	open	10 - 15	
FILLED BREAST OF VEAL							
Tip: Season, brush with oil. Insert the drip tray at the bottom	Grid	1	Combi steam	140 - 160	40		72 - 75
		2	Convection	160 - 180	open	10 - 15	
ROASTBEEF							
Tip: Preheat!	Grid	1	Convection	200	open	10	
		2	NT-cooking	80	0		54
GRILLED RUMPSTEAK							
Tip: Preheat!	Hot Spot	1	Convection	240	offen	8 - 10	o. 54 - 57
RINDSROULADEN							
Tip: Preheat!	GN 65 mm	1		220	0	10	
Fill up with stock after the 1st step.		2		110	30	90	
OSSO BUCCO							
Tip: use granite enamelled GN tray	GN 65 mm	1	Combi steam	130 - 150	30	90 - 120	
ROAST BEEF							
Tip: Brisket (also with stuffing) or shoulder	GN 65 mm	1	Convection	180	offen	15 - 20	
Use granite enamelled GN. Season meat thoroughly, coat lightly in flour, baste when the first cooking stage is complete.		2		140	40	90 - 120	o. 83 - 85

5.2 PORK

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	HUMIDITY IN %	COOKING TIME IN MIN.	CORE TEMPERATURE °C
GRILLED KNUCKLE OR BELLY OF PORK							
Tip: Possibly marinate before	Gitterrost	1	Steam	99	100	30	
Insert core temperature sensor at the beginning.		2	Combi steam	140	40		76
After completion of the first cooking stage make incisions into the meat and insert salt.		3	Convection	210 - 230	open	15-20	
SPARERIBS							
Tip: Preheat! Possibly marinate before	Grid	1	Steam	99	100	30	
		2	Combi steam	140	40	35	
		3	Convection	180	open	10 - 15	
WHOLE PORK NECK							
Tip: Season, brush with oil. Insert the drip tray at the bottom	Grid	1	Combi steam	130	30-40		85
BAKED HAM							
Tip: remove rind or cut in after step 1.	Grid	1	Steam	85	100		40
Insert the drip tray at the bottom		2	Combi steam	140	40		68
		3	Convection	200 - 220	offen	15 - 20	
CURED PORK							
Tip: Cut a pocket in the meat and fill with stuffing.	Grid	1	Convection	120	zu		64
CURED PORK IN BREAD DOUGH							
Tip: use raw cured pork	GN 20 mm	1	Convection	160 - 180	zu		65
Use granite enamelled GN tray		2	Convection	180	offen	10 - 15	
BOILED HAM							
Tip: Insert the drip tray at the bottom	Grid	1	Steam	75	100		72
PICKLED KNUCKLE OF PORK							
Tip: Insert the drip tray at the bottom	Grid	1	Steam	105	100		85

5.3 LAMB

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	HUMIDITY IN %	COOKING TIME IN MIN.	CORE TEMPERATURE °C
LEG OF LAMB							
Tip: Remove bone and fill with stuffing	Grid	1	Combi steam	150	30	30	
Tip: Use granite enamelled GN to collect the juices or insert drip tray		2	Combi steam	80	15		56
CROWN OF LAMB							
Tip: Preheat!	Grid	1	Convection	200 - 220	open		52
SHOULDER OF LAMB							
Tip: Use granite enamelled GN to collect the juices or insert drip tray	Grid	1	Combi steam	150	40		54
SADDLE OF LAMB							
Tip: Preheat!	Grid	1	Convection	160	open		50 - 52
HINDS AND ENDS WITHOUT KIDNEYS OF LAMB							
Tip: Preheat! Season well	Grid	1	Combi steam	140 - 180	30		54 - 58

5.4 POULTRY

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	HUMIDITY IN %	COOKING TIME IN MIN.	CORE TEMPERATURE °C
CHICKEN LEG (CA. 220-260G)							
Tip: Season well. Preheat!	Grid	1	Combi steam	160	30	10	
		2	Combi steam	180	15	10	
		3	Convection	210	open	10	
WHOLE CHICKEN (1000-1350G)							
Tip: Use chicken grid. Season well. Preheat!	Grid	1	Combi steam	160	30	15	
		2	Combi steam	180	15	15	
		3	Convection	210	open	15	
DUCK (2,4-2,8KG)							
Tip: Season, brush with oil Insert the drip tray at the bottom	Grid	1	Steam	99	100	30	
		2	Combi steam	130	50	90-120	o. 72
		3	Convection	180-200	open	20	
GOOSE (3,2-4KG)							
Tip: GN granite enamelled 65 mm use as drip tray	Grid	1	Steam	99	100	45	
		2	Combi steam	130	50	150-180	o. 72
		3	Convection	180-200	open	20	
DUCK LEG							
Tip: GN 40-65 mm granite enamelled. Preheat!	GN closed 40-65 mm	1	Combi steam	160	30		85
GOOSE LEG CA. 400-650 G							
Tip: GN 40-65 mm granite enamelled. Preheat!	GN closed 40-65 mm	1	Steam	99	100	15	
		2	Combi steam	120	30		75
		3	Convection	150	open		88
POACHED CHICKEN BREAST WITHOUT SKIN (140-180G)							
Tip: Lightly grease the tray. Preheat!	GN closed 40-65 mm	1	Steam	99	100	15	
COQ AU VIN							
Tip: GN 65 mm granite enamelled. Preheat!	GN closed 65 mm	1	Combi steam	130	30	40	

5.5 GAME AND GAME POULTRY

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	HUMIDITY IN %	COOKING TIME IN MIN.	CORE TEMPERATURE °C
LEG OF VENISON							
Tip: Preheat! GN 40 or 65 mm granite enamelled as drip pan. Possibly bard and bind	Grid	1	Combi steam	140 - 160	30	60 - 70	o. 72
ROAST SADDLE OF VENISON							
Tip: Possibly bard. GN 40 mm granite enamelled or pour on directly with Mirepoix	Grid	1	Combi steam	160	20		55
BRAISED LEG OF STAG							
Tip: Start with Mirepoix and cook in the stock. GN 65 mm granite enamelled	GN closed 65 mm	1	Combi steam	120 - 140	30	90 - 120	o. 62
PHEASANT							
Tip: Possibly bard and bind	Grid	1	Combi steam	160	30	15 - 20	
		2	Convection	160 - 180	open	10 - 15	
BRAISED LEG OF HARE							
Tip: GN 40 - 65 mm granite enamelled. Preheat! Tip: Start with Mirepoix and cook in stock	GN closed 40-65 mm	1	Combi steam	130 - 150	50	60 - 90	o. 62

5.6 COOKED AND MINCED MEAT PRODUCTS

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	HUMIDITY IN %	COOKING TIME IN MIN.	CORE TEMPERATURE °C
FILLED PEPPER							
Tip: GN 65 mm granite enamelled.	GN closed 65 mm	1	Combi steam	150	30	30	
		2	Convection	160 - 180	open	15	
FILLED CABBAGE							
Tip: Grease Tray, cook it in sauce	GN closed 65 mm	1	Combi steam	140	30	45	
FLEISCHKÄSE/ LEBERKÄSE							
Tip: 2,0 Kg Fleischkäse form	Grid	1	Convection	130	open		68
MEATBALLS CA.150G							
Tip: GN 20 mm granite enamelled.	GN closed 65 mm	1	Convection	220 - 230	open	12	
MEAT LOAF CA. 2KG							
Tipp: GN 40 o. 65 mm granite enamelled. Grease tray. Preheat!	GN closed. 40 o. 65 mm	1	Combi steam	140	30		65
		2	Combi steam	180	30		75
LASAGNE							
Tip: GN 40 o. 65 mm granite enamelled. Preheat!	GN closed 40-65 mm	1	Combi steam	150	30	45	
VEGETABLE SOUFFLÉ							
Tip: GN 40 o. 65 mm granite enamelled. Preheat! Operating mode dependent on vegetable type and total product moisture.	GN closed 40-65 mm	1	Combi steam or Convection	160	30	45	
POTATOES AU GRATIN							
Tip: GN 40 o. 65 mm granite enamelled. Preheat!	GN closed 40-65 mm	1	Convection	150	open	50	

5.7 MORE MEAT PRODUCTS

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	HUMIDITY IN %	COOKING TIME IN MIN.	CORE TEMPERATURE °C
WIENER OR FRANKFURTER							
Tip: Cook covered in stock	GN closed	1	Steam	80	100	20	o. 75
WEISSWÜRSTE							
Tip: Cook covered in stock	GN up to 65 mm	1	Steam	78	100	20 - 25	
BLOOD AND LIVER SAUSAGES							
Tip: Cook covered in stock	GN closed	1	Steam	75	100		72
LYONER KALIBER 80							
Tip: Cook covered in stock	GN closed	1	Steam	75	100		72
SAUSAGE IN GLASSES							
Tip: 250g Glas	GN closed	1	Steam	105	100	50	

5.8 FISH AND SHELLFISH

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	HUMIDITY IN %	COOKING TIME IN MIN.	CORE TEMPERATURE °C
POACHED SALMON							
Tip: Grease tray; marinate before cooking	GN closed	1	Steam	78	100	8-12	
GRILLED STEAK OF SALMON							
Tipp: GN 20 mm granitemailliert	GN 20 mm	1	Convection	250	open	8 - 12	
WHOLE ROASTED TROUT							
Tip: granite enamelled tray 20 mm, Season after cooking	GN closed	1	Convection	230	open	8-12	
POACHED TROUT							
Tip: Cook in stock	GN closed	1	Steam	99	100	15 - 18	
POACHED SMALL TURBOT							
Tip: Cook in stock	GN closed	1	Steam	80	100	25	
STUFFED SOLE ROLLS							
Tip: Grease tray, marinate before cooking	GN closed	1	Steam	78	100	12 - 15	
MUSSELS							
Tip: sprinkle with a little wine; Season the stock	GN closed	1	Steam	99	100	10 - 15	
POACHED SHRIMPS							
Tip: Cook in stock	GN closed	1	Steam	78	100	10 - 15	85
GRILLED SHRIMPS							
Tip: GN 20 mm granite enamelled. Preheat!	GN closed	1	Convection	220 - 240	open	6 - 10	
FISH TUREEN							
Tip: Timbalforn	GN closed	1	Steam	78	100		75
WHOLE FISH POACHED							
Tip: GN 65 mm	GN closed	1	Steam	78	100		68

5.9 BREADED PRODUCTS

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	HUMIDITY IN %	COOKING TIME IN MIN.	CORE TEMPERATURE °C
BREADED CHICKEN (UPPER LEG MEAT TRIGGERED)							
Tip: GN 20 mm granite enamelled. Preheat! Grease on both sides.	GN 20 mm	1	Convection	220 - 230	open	11 - 13	
CUTLET (PORK LOIN PORTIONED WITH BONES)							
Tip: GN 20 mm granite enamelled. Preheat! Grease on both sides.	GN 20 mm	1	Convection	220 - 230	open	12	
SCHNITZEL WIENER ART							
Tip: GN 20 mm granite enamelled. Preheat! Grease on both sides.	GN 20 mm	1	Convection	220 - 230	open	8	
FISH FINGERS							
Tip: Preheat!	GN 20 mm	1	Convection	220	open	6 - 8	



5.10 EGG DISHES

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	HUMIDITY IN %	COOKING TIME IN MIN.	CORE TEMPERATURE °C
EGGS							
Tip: Preheat! 5 Min.: soft boiled, 12 Min.: hard-boiled	GN perforated	1	Steam	99	100	12	
CUSTARD ROYALE (FROM EGG)							
Tip: Allow to rest inside the closed cooking chamber	GN perforated	1	Steam	80	100	45	
POACHED EGGS							
Tip: Immediately after cooking, plunge into cold water and peel.	GN perforated	1	Steam	80	100	6	

5.11 SIDE DISHES

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	HUMIDITY IN %	COOKING TIME IN MIN.	CORE TEMPERATURE °C
POTATO PEELED, HALVED							
Tip: Salt before cooking	GN perforated	1	Steam	99	100	35	
JACKET POTATOES							
Tip: Use waxy potatoes	GN perforated	1	Steam	130	100	40	
FRIED POTATOES							
Tip: GN granite enamelled, potato slices, grease the tray	GN 20 mm	1	Convection	180	open	30	
BAKED POTATO							
Tip: Wrap potatoes in aluminum foil, use Potato Baker	GN closed	1	Convection	150	open	45	
RICE							
Tip: Preheat! Add water or stock until the rice is covered. 1-1,5kg long grain rice. Adjust the cooking time to the type of rice.	GN closed 65 mm	1	Steam	99	100	25	
WILD RICE							
Tip: Preheat! Add water or stock until the rice is covered.	GN closed 65 mm	1	Steam	99	100	30 - 35	
DUMPLINGS (CA. 90 G)							
Tip: Preheat! Grease tray	GN closed 40-65 mm	1	Steam	99	100	20 - 25	
LITTLE GRILLED POTATOES WITH SKIN							
Tip: GN 20 mm granite enamelled. Preheat! Grease! Precook or steam the potato.	GN 20 mm	1	Convection	220	open	9	

5.12 VEGETABLES

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	HUMIDITY IN %	COOKING TIME IN MIN.	CORE TEMPERATURE °C
FRESH CAULIFLOWER							
Tip: Preheat! Adapt cooking time to size.	GN perforated	1	Steam	99	100	15 - 18	
CARROTS							
Tip: Preheat! Adapt cooking time to size. Do not mix different colours.	GN perforated	1	Steam	99	100	12 - 15	
KOHLRABI							
Tip: Preheat! Adapt cooking time to size.	GN perforated	1	Steam	99	100	12 - 15	
CORN							
Tip: Preheat!	GN perforated	1	Steam	99	100	12 - 15	
CORN COB							
Tip: Preheat! Suitable for grilling.	GN perforated	1	Steam	99	100	20 - 25	
ROMANESCO							
Tip: Preheat! Adapt cooking time to size.	GN perforated	1	Steam	99	100	12 - 15	
BRUSSELS SPROUTS							
Tip: Preheat! Adapt cooking time to size.	GN perforated	1	Steam	99	100	15 - 18	
ASPARAGUS							
Tip: Preheat! Adapt cooking time to size.	GN perforated	1	Steam	99	100	15	
GREEN ASPARAGUS							
Tip: Preheat! Adapt cooking time to size.	GN perforated	1	Steam	99	100	8 - 12	
PEELING TOMATOES							
Tip: Preheat! Adapt cooking time to size.	GN perforated	1	Steam	99	100	1 - 3	
FRESH SPINACH							
Tip: Season after cooking	GN perforated	1	Steam	99	100	1 - 3	

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	HUMIDITY IN %	COOKING TIME IN MIN.	CORE TEMPERATURE °C
WHOLE SAVOY CABBAGE							
Tip: Preheat!	GN perforated	1	Steam	99	100	8 - 10	
SAUERKRAUT							
Tip: Preheat! Season and pour on some stock. GN 65 mm	GN closed 65 mm	1	Steam	99	100	40	
RATATOUILLE VEGETABLES							
Tip: Preheat! GN 20 mm granite ena- melled, grease the vegetables. Adapt cooking time to size.	GN 20 mm	1	Convection	230	open	12	
ROASTED BELL PEPPERS							
Tip: Preheat! GN 20 mm granite ena- melled, grease the vegetables. Adapt cooking time to size.	GN 20 mm	1	Convection	240	open	12	
GRILLED VEGETABLES / ANTIPASTI							
Tip: Preheat! GN 20 mm granite ena- melled, grease the vegetables. Adapt cooking time to size.	Hot Spot	1	Convection	240	open	8 - 12	



If steamed vegetables are to be processed or served at a later stage, they should be cooled down immediately.

5.13 BAKED PRODUCTS

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	HUMIDITY IN %	COOKING TIME IN MIN.	CORE TEMPERATURE °C
DEEP FROZEN PRETZELS							
Tip: Preheat! Perforated baking tray KG Flon	Baking tray perforated	1	Convection	165	open	16	
BAGUETTE-ROLLS (PRE-BAKED)							
Tip: Preheat! Perforated baking tray KG Flon	Baking tray perforated	1	Combi steam	180	30	8	
		2	Convection	180	open	4	
DANISH PASTRY							
Tip: Preheat! Closed baking tray KG Flon. .	Baking tray closed	1	Convection	140	200 ml + 40 sec rest	3	
Adapt baking timt to size	.	2	Convection	175	zu	14	
		3	Convection	175	open	2	
CROISSANTS							
Tip: Preheat! Closed baking tray KG Flon. Adapt baking time to size	Baking tray perforated	1	Convection	175	200 ml + 50 sec rest	14	
Let it thaw for 15 - 20 minutes		2	Convection	180	open	4	
BISCUIT BASE							
Tip: Preheat! GN 20 mm granite enamelled tray with baking paper. Dough max. up to 1,5cm	GN closed	1	Convection	165	open	10	
PUFF PASTRY, PIES, FLEURONS							
Tip: Preheat! Closed baking tray KG Flon. Brush the pastry with egg yolk before.	Baking tray closed	1	Convection	165	open	12 - 15	
SHORT CAKE							
Tip: Preheat! Closed baking tray	Baking tray closed	1	Convection	165	open	8 - 12	
CREAM PUFF							
Tip: Preheat! Closed baking tray	Baking tray closed	1	Convection	180	zu	10	
Possibly fan speed 1 or half fan speed		2	Convection	180	open	2	
BATTER CAKE							
Tip: Preheat the combi steamer. Fill springform cake tin or loaf tin until it is two thirds full.	GN	1	Convection	155	open	55	

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	HUMIDITY IN %	COOKING TIME IN MIN.	CORE TEMPERATURE °C
YEAST BRAID							
Tip: Closed baking tray KG Flon or GN 20 mm granite enamelled,	Baking tray closed	1	Convection	155	100ml+ 40sec. rest	30	
use baking paper, Yeast braid 500 g		2	Convection	175	open	10	
ALMOND BISCUITS							
Tip: Preheat! Closed baking tray KG Flon. Remove from the tray immediately after baking	Baking tray closed	1	Convection	200	open	5	
MINI BRIOCHE							
Tip: Preheat! Closed baking tray KG Flon or baking pan	Baking tray closed	1	Convection	180	150ml+ 40sec. rest	20	
		2	Convection	165	open	5	
MUFFIN MINI							
Fill muffin cases to 2/3 and put it on a GN 20 mm granite enamelled	GN closed	1	Convection	175	open	12	
MUFFIN GRAND							
Fill muffin cases to 2/3 and put it on a GN 20 mm granite enamelled	GN closed	1	Convection	175	open	18	
SOURDOUGH BREAD (CA. 1KG)							
Tip: Preheat! GN 20 mm granite ena-melled or Hot Spot	GN closed	1	Convection	175	250ml+ 50sec. rest	55	
		2	Convection	180	open	8	
FRUIT TART WITH SHORTCRUST PASTRY							
Tip: Preheat the combi steamer. Use 20mm granite enamelled GN spring-form cake tin or tarte tin. Grease tin and coat with bread crumbs.	GN closed	1	Convection	165	open	35	
PROFITEROLE (15G)							
Tip: When baking, the preheating function should definitely be used!	Baking tray closed	1	Convection	180	closed	6	
		2	Convection	180	open	1	



It is essential to use the preheating function when baking!

5.14      DESSERTS AND SWEETS

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	HUMIDITY IN %	COOKING TIME IN MIN.	CORE TEMPERATURE °C
CHOCOLATE CAKE (FLUID CORE)							
Tip: Preheat! Fill the dough in a little form or cup	GN	1	Convection	165	open	14	
PANCAKES FILLED WITH CURD CHEESE							
Tip: GN 40 mm granite enamelled	GN closed	1	Convection	145	open	30	
SOUFFLÉ							
Tip: Pre-heat the combi steamer. Use Timbale mould or china mould. Grease mould. Do not open the combi steamer during the cooking phase.	GN closed	1	Convection	180	open	17	
CHEESE CAKE							
Tip: Preheat! GN 40 mm granite enamelled. Grease tray and sprinkle with breadcrumbs.	GN closed	1	Convection	145 - 155	open	55	
APPLE STRUDEL (TK CA. 2KG)							
Tip: Preheat! Closed baking tray KG Flon. Adapt baking time to size.	Baking tray closed	1	Convection	175	open	45	
PUFF PASTRY, PIES, FLEURONS							
Tip: Preheat! Closed baking tray KG Flon. Brush the pastry with egg yolk before.	Baking tray closed	1	Convection	165	open	12 - 15	

	CONTAINER	COOKING STEP	COOKING MODE	TEMPERATURE °C	HUMIDITY IN %	COOKING TIME IN MIN.	CORE TEMPERATURE °C
CRÈME CARAMEL							
Tip: Cooking time depends on cup size	GN closed	1	Convection	80	closed	55	
When working with steam: Cover the trays individually with foil.							
SHORT CAKE							
Tip: Preheat! Closed baking tray	Baking tray closed	1	Convection	165	open	8 - 12	

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