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1. Foreword

Using your SelfCooking Center®-Cookbook.

Congratulations on buying the first SelfCooking Center®. Our Company's primary aim is to give our customers the best service possible. So on the following pages experienced RATIONAL chefs have put together plenty of hints and recipes for your day-to-day use of the SelfCooking Center® This Cookbook has been designed to give you ideas and support when using your new SelfCooking Center®.

To enable you to find your way quickly about the Cookbook, we have divided it into sections corresponding to the cooking modes on the control panel of your SelfCooking Center® i.e. Roasts, Pan Fries, Poultry, Fish, Baking, Side Dishes and Finishing®.

The cooking modes in the SelfCooking Center® Cookbook are prefaced by an overview, the SelfCooking Center®-Guide. This shows you at a glance the foods which are best prepared by which cooking process. We have also put the SelfCooking Center®-Guide into your Starter Pack for easy reference. Always keep it handy so that anyone in your kitchen can consult it.

Every recipe gives you an exact list of ingredients and describes the preparation method. At the end of many of the recipes you will find a lot of practical hints from our chefs.

If you want to know the load size for your selected food, every recipe gives the quantity you can cook with a 1/1 GN container.

The sample applications on pages 70-77 give you all the possible load sizes for different preparations. If you don't happen to find the right quantity for the recipe you want, please be guided by comparable recipes.

If you are looking for a specific type of preparation, you will find a list on pages 78-79.

Should you still have any queries, please feel free to use our unique Chef©Line® service. Our chefs at the other end of the phone offer help on an individual basis. You will find the telephone numbers on the back page of this book.

And now enjoy!
Your RATIONAL AG.
2. Cooking with the core temperature probe

You can basically use core temperature to cook almost any food. A core temperature probe can be used when the thickness is 1 cm or more.

There are only a few points to bear in mind when using the core temperature probe:

1. For reasons of hygiene do not let the core temperature probe hang out of the unit. In the long term this will also damage the door gasket and the core temperature probe cable.

2. To prevent discoloration around the insertion hole you can briefly cool the probe with the hand shower before inserting it into the food.

3. The core temperature probe cannot be removed from one product and inserted into another while a cooking process is operating in SelfCooking Control®-mode. It will not then be possible to complete or continue the cooking mode as desired.

4. Keep an eye on the pictograms on the control panel display. They show you the best way to insert the core temperature probe in the selected cooking process.

5. SelfCooking Control® has default core temperatures. They are based on a normal interpretation of cooking levels. You will get a perfect result even without core temperature input.

6. The display will show you if the core temperature probe is incorrectly inserted. Re-insert the probe when the buzzer sounds. The cooking process will proceed.

Bear the above hints in mind when you are cooking and you will really enjoy using your SelfCooking Center®.
3.1 SelfCooking Center®: Roasts

**Suitable for: Pork:** neck, leg, saddle, stuffed shoulder, cured pork or ham in bread dough, rolled roast, mincemeat roast, meat loaf

**Veal:** stuffed breast of veal, knuckle, veal joint

**Beef:** Roast beef, good stock

**Not suitable for:** meat of low fat content, small diameter, meat with rind

**Suitable for:** belly of pork, leg, cured stuffed belly of pork, Chinese belly of pork, traditional glazed ham, suckling pig

**Not suitable for:** browning bread crust, vegetables, herbs or similar, methods ultimately incompatible with high temperatures

**Suitable for:** sirloin, whole fillet, topside, fore rib, rump, pot roast, braised pickled beef

**Lamb:** leg, saddle, shoulder, Game: haunch, saddle, shoulder of venison and wild boar

**Veal:** loin of veal with kidney, whole fillet, saddle

**Pork:** spare ribs, saddle

**Braised dishes:** stuffed cabbage rolls, roulades, osso bucco, leg of rabbit, oxtail, goulash, ragouts, Japanese nimonos

**Suitable for:** cured pork, brisket of beef, beef chuck, tongue, ham, terrines (poultry, fish, meat), head of veal, belly of pork, Japanese beef with radish

**Suitable for:** sirloin, pork roasts with and without crackling, whole and jointed geese, whole ducks, braised dishes like pickled beef, osso bucco, roast beef, meat loaf

**Not suitable for:** game dishes, pan fried meat such as steaks

**Suitable for:** beef chuck, brisket of beef, beef for making stock, cured ham, cured pork knuckle, stews without onions.
Roast sirloin of beef

Cooking mode: Roasts, soft roasting
Quantity: 2 pieces per 1/1 GN container
Accessory: granite enamelled containers, 20 mm

2-3 kg per trimmed sirloin joint
salt and pepper
a little oil

Season sirloin and lay on granite enamelled container. Select Roasts, soft roasting. Allow to preheat and load. Insert core temperature probe. Roast.

Hint: You can roast many other products using soft roasting, e.g. sirloin, saddle of venison, saddle and leg of lamb, saddle of pork, etc. soft roasting sets the cooking level, you can set the core temperature yourself or accept the default setting. Joints, apart from venison, can also be cooked in Overnight roasting. In this case please reduce your normal core temperature by 5-10 °C.

Breast of veal Bernese style

Cooking mode: Roasts, soft roasting
Quantity: 2 joints per 1/1 GN container
Accessory: granite enamelled containers, 40 mm

800 g breast of veal
salt, pepper, nutmeg, sage, rosemary
2 tbsp butter
1 onion, spiked with bayleaf and cloves
2 carrots
3 dl white wine


Hint: If you want more browning you can initially roast the meat without liquid and add the wine later.
Recipes and User Hints

**Leg of lamb with rosemary and garlic**

Cooking mode: Roasts, soft roasting  
Quantity: 2 joints per 1/1 GN container  
Accessory: granite enamelled containers, 20 mm

2-3 kg trimmed leg of lamb joint  
salt and pepper  
a little oil  
1 sprig rosemary  
1 garlic bulb

Season leg of lamb with rosemary and garlic and lay on granite enamelled containers. Select Roasts, soft roasting. Allow to preheat and load. Insert core temperature probe. Roast.

*Hint: You can roast many other products using soft roasting, e.g. sirloin, saddle of venison, saddle and leg of lamb, saddle of pork, etc. soft roasting sets the cooking level, you can set the core temperature yourself or accept the default setting. Joints, apart from venison, can also be cooked in Overnight roasting. In this case please reduce your normal core temperature by 5-10 °C.*

**Pork Roasting with Crackling**

Cooking mode: Roasts, Roasting with Crackling  
Quantity: 2 joints per 1/1 GN container  
Accessory: granite enamelled containers, 20 mm

2-3 kg leg or belly of pork  
salt, pepper  
garlic and caraway to taste

Make diamond-shaped incisions in the rind. Season and place on container. Select Roasts, Roasting with Crackling, "well done" and load immediately, insert core temperature probe. Cook.

*Hint: You can roast bones for the gravy at the same time. The rind is easier to cut if you first steam the joint for 15-20 minutes in Moist Heat Combi-Steamer mode at 100 °C.*
**Spanish garlic rabbit**

Cooking mode: Roasts, soft roasting  
Quantity: 2 joints per 1/1 GN container  
Accessory: granite enamelled GN container, 40 mm

1 rabbit  
2 onions  
1/2 cup olive oil  
8 cloves garlic  
5 celery stalks  
2 tomatoes  
125 ml dry white wine  
300 ml chicken/poultry stock  
thyme, bay leaf, nutmeg  
salt, pepper


**Leg of pork**

Cooking mode: Roasts, Roasting with Crackling  
Quantity: 6 joints per 1/1 GN container  
Accessory: grid and CNS container, 40 mm

leg of pork with rind  
salt and pepper  
garlic and caraway to taste

Rub leg of pork well with salt and pepper and place on grid. Place CNS container underneath to catch the fat. Select Roasts, Roasting with Crackling, "well done”. Load immediately and insert core temperature probe along the bone. Cook.

**Hint:** The rind can be incised before roasting. It is easier if you first steam the leg for 15-20 minutes in Moist Heat Combi-Steamer mode. Leg of pork can also be cooked in Overnight roasting.
Recipes and User Hints

Roasts

Vension with wild garlic

Cooking mode: Roasts, soft roasting
Quantity: 2 joints per 1/1 GN container
Accessory: granite enamelled containers, 20 mm

2 legs of vension (approx. 1 kg each)
1 carrot
1 onion
salt, pepper
1/4 celery
40 ml olive oil
100 ml veal stock
100 ml white wine
100 ml crème fraîche
10 leaves wild garlic (fresh)

Season meat with salt and pepper, place in GN container and lay on the diced vegetables (carrot, onion, celery). Pour over olive oil, white wine and veal stock. Select Roasts, soft roasting. Allow to preheat and load. Insert core temperature probe and cook. After cooking remove vension and stir crème fraîche into stock. Add chopped wild garlic and season with salt and pepper.

Knuckle of veal

Cooking mode: Roasts, Universal roasting
Quantity: 2-3 joints per 1/1 GN container
Accessory: granite enamelled containers, 20 mm

knuckle of veal
salt, pepper, rosemary
a little oil

Lightly oil knuckle of veal, season and place on granite enamelled containers. Select Roasts, Universal roasting, "well done" and load immediately. Insert core temperature probe at bone. Cook.

Hint: Knuckle of veal can also be prepared in Overnight roasting.
Roast pork

Cooking mode: Roasts, Universal roasting
Quantity: 2 joints per 1/1 GN container
Accessory: granite enamelled containers, 20 mm

2-3 kg neck or leg of pork
salt, pepper
garlic, a little caraway to taste

Season pork joint, place on granite enamelled containers. Select Roasts, Universal roasting, load immediately and insert core temperature probe.

Hint: 2 joints can be cooked in each GN container. By touching Universal roasting Cooking Mode you can enter exact core temperatures in the second window. Bones for the gravy can be cooked with the joint. Roast pork can also be cooked in Overnight roasting. Please reduce core temperature to max. 72 °C.

Beef pot roast

Cooking mode: Roasts, soft roasting
Quantity: 2 joints per 1/1 GN container
Accessory: granite enamelled containers, 65 mm

2-3 kg beef
200 g carrots, peeled and coarsely chopped
50 g celery head, well washed and coarsely chopped
150 g onions, peeled and quartered
approx. 3-4 l brown stock
3 bay leaves
juniper berries
1 clove garlic
crushed peppercorns
1 sprig each thyme and rosemary
salt and pepper

Season beef joint and place in GN container with vegetables. Select Roasts, soft roasting. Allow to preheat and load. Add stock and insert core temperature probe.

Hint: Follow the same procedure for braised pickled beef and any joints suitable for braising. Bones for gravy can be braised at the same time. Braised pickled beef and all types of braised joint are also suitable for Overnight Cooking Dry. In this case please reduce the core temperature to max. 72 °C.
**Recipes and User Hints**

**Aitchbone** (veal chuck, brisket of beef)

Cooking mode: Roasts, soft cooking  
Quantity: 2 joints per 1/1 GN container  
Accessory: CNS container, 100 mm

2-3 kg Aitchbone joints  
2 large carrots, coarsely chopped  
1/4 head celery  
1/2 leek  
1 large onion, peeled and quartered  
bay leaves  
juniper berries  
peppercorns, salt

Salt aitchbone, put into GN container with vegetables and seasoning. Select Roasts, soft cooking. Load immediately and insert core temperature probe. Cook.

**Hint:** if you need more beef stock, half fill the GN container with water before cooking. Aitchbone can be cooked at overnight cooking.

**Cured pork or salt ham**

Cooking mode: Roasts, soft cooking  
Quantity: 2 joints per 1/1 GN container  
Accessory: CNS container, 40 mm

2 joints cured pork  
bay leaves  
cloves  
juniper berries  
2 onions, peeled and chopped  
1 leek (white only), washed and chopped  
1 head celery, trimmed and chopped

Place meat on prepared vegetables and add seasoning. Select Roasts, soft roasting, load immediately and insert core temperature probe. Collect stock after cooking and use to make gravy (if needed).

**Hint:** Cook salt pork or pork leg with crackling in Roasts, universal with crackling mode. Set core temperature to 68 °C.
**Roasts**

**Crispy Chinese belly of pork**

Cooking mode: Roasts, roasting with crackling  
Quantity: 1 joint per 1/1 GN container  
Accessory: grid and CNS container, 40 mm

4 kg belly of pork  
200 g brown sugar  
125 ml red wine vinegar  
a little hot water  
salt and crushed garlic

Remove pork belly from ribs. Skewer on a special fork so it cannot curl up again. Steam for approx. 20 minutes in Moist Heat. Then make a syrupy marinade from the sugar, vinegar and hot water, brush the meat with it. Leave to dry for approx 8 hours. Rub the underside with salt and garlic. Select Roasts, Roasting with Crackling and load immediately. Insert core temperature probe. Cook.

**Hint:** Large quantities can also be cooked in Roasts, Overnight roasting after drying. Browning can be adjusted as desired after cooking (Dry Heat at 180 °C, 30 % ClimaPlus Control®, approx. 10 minutes).

**Chinese BBQ Pork**

Cooking mode: Roasts, Universal roasting  
Quantity: 2 joints per 1/1 GN grid  
Accessory: grid and CNS container, 40 mm

2 kg boned neck of pork  
3-4 crushed garlic cloves  
2 tbsp salt  
1 piece root ginger, peeled and grated  
4 tbsp dark soy sauce  
4 tbsp honey  
2 tbsp sherry  
1 tbsp five spice powder  
2 tbsp hoi sin sauce

Cut meat lengthways into strips of even thickness. Rub in salt and garlic. Mix all remaining ingredients together in a bowl and marinate the meat for at least 1 hour. Place on grid with CNS container below. Select Roasts, Universal roasting and load immediately. Insert core temperature probe. Cook

**Hint:** You can also use special hooks to cook the pork hanging in the traditional manner. BBQ pork may be served hot or cold. Sliced as a starter or in rice dishes. BBQ pork is suitable for Finishing®.
Chinese suckling pig

Cooking mode: Roasts, Universal roasting
Quantity: 1 suckling pig per 1/1 GN container
Accessory: granite enamelled containers, 20 mm

Suckling pig weighting approx. 6-8 kg
200 g brown sugar
125 ml red wine vinegar
a little hot water

Seasoning mix:
2 garlic cloves, crushed
150 g bean paste
150 g sesame paste
125 ml sweet vinegar
3 tbsp rice wine
3 tbsp groundnut oil
125 ml soy milk
1 tbsp mushroom-soy sauce
125 g sugar

Split the suckling pig so that it can be laid flat on the GN container. Skewer the suckling pig from the rear haunch end with a special fork. This will stop the piglet from curling up and it will stay flat. Mix sugar and red wine vinegar with the hot water. The sugar should dissolve slightly and remain syrupy. Steam suckling pig in Moist Heat for 20 minutes to allow skin to swell. Then brush evenly with the syrup. Leave to dry for approx 8 hours.

Blend the seasoning mix and rub into the underside of the suckling pig. Select Roast, soft roasting, “well done”. Allow to preheat and load. Place core temperature probe in the haunch. Cook.

Hint: The suckling pig can be cooked without first being dried. To do this use Roasts, Overnight roasting. The cooked suckling pig is served on silver platters. The skin is removed, cut into small pieces and replaced on the meat. It is traditionally served with pancakes or small bread rolls. Sweet soy sauce is used as a depression. Serve pickled vegetables, e.g. beetroot, gherkins or radish as accompaniments.
Swedish cured pork

Cooking mode: Roasts, Universal roasting
Quantity: 1 joint per 1/1 GN container
Accessory: CNS container, 65 mm

1 kg cured pork
250 g onion rings
250 g mushrooms
100 g parsley
200 g cream
250 g sour cream
100 g grated gouda
1 tin pineapple slices
salt, pepper

Cut the cured pork into 8-10 slices and place in GN container. Now sprinkle with the onions, sliced mushrooms and chopped parsley. Mix cream and sour cream until smooth. Season with pepper and spread over the meat. Leave to soak (marinate) for approx. 4-5 hrs. Select Roasts, Universal roasting, Allow to preheat, insert core temperature probe into the side of one slice, cook. Approx 15 minutes before the cooking time is up arrange the pineapple and gouda over the meat and finish cooking at the same temperature.
3.2 SelfCooking Center®: Pan fries

Suitable for: All types of escalope (pork, veal, poultry, vegetable), sweetbreads, cordon bleu, breaded fish fillets, vegetables, shrimps, crab

Suitable for: Lamb: boned saddle, cutlets, hamburgers, mince steak
Pork: fillet, neck steaks, escalopes, loin steaks, cutlets
Beef: fillet, rump steak, flank steak, tournedos
Poultry: turkey escalopes, medallions, chicken breast, breast of Barbary duck, ostrich
Veal: medallions, cutlets, saddle, escalopes, fillet
Game: elk, chamois
Not suitable for: unthawed frozen products, meat or poultry cut into slices or strips

Suitable for: Pork: fillet, neck steak, escalopes, loin steak, cutlets
Poultry: turkey escalopes, medallions, chicken breast, breast of Barbary duck, ostrich
Veal: medallions, cutlets, saddle, escalopes, fillet
Beef: fillet, rump steak, flank steak, tournedos
Not suitable for: small diameters (better cooked as Minute Grills), pure oil marinades

Suitable for: minute grills in sauce, serve sauce separately.

Suitable for: Mediterranean grilled vegetables, minute steaks, kofta, satays, scallops, mini spring rolls, baked wontons, frozen breaded prawns
Grilled prawns

Cooking mode: Pan fries, Minute Grills
Quantity: 20 pieces per 1/1 GN container
Accessory: CombiGrill® grid or granite enamelled containers, 20 mm

20 prawns, peeled
10 large lemons
salt, pepper, oil

Place prawns on CombiGrill® grid or granite enamelled containers, oil lightly and season.
Select Pan fries, Minute Grills cooking mode. Allow to preheat and load. Cook.

Hint: Cooking conditions can be changed as desired. You can change both cooking level and browning intensity.

Swedish meatballs

Cooking mode: Pan fries, Natural
Quantity: 15 pieces per 1/1 GN container
Accessory: granite enamelled containers, 40 mm

500 g minced meat half/half
2 eggs
50 g flour
250 g mineral water
1 onion, finely chopped
salt, pepper, nutmeg

Fry onions till golden brown. Mix minced meat in a bowl with the flour, slowly stir in mineral water until the mixture foams slightly. Add eggs, onions, salt, pepper and leave the mixture to cool for approx. 60 min. Then shape the mixture into small balls and place on granite enamelled containers with plenty of oil. Select Pan fries, Natural. Allow to preheat, insert core temperature probe with positioning aid and cook.

Hint: Serve with boiled potatoes, pickled beetroot slices or red cabbage.
Swedish meat dumplings (Köttbullar)

Cooking mode: Pan fries, Natural
Quantity: 40 pieces per 1/1 GN container
Accessory: granite enamelled containers, 20 mm

250 g potatoes (floury)
2 onions
1 bunch parsley
400 g minced meat
350 g minced pork
3 eggs
2 tsp mustard
pepper, salt, nutmeg

Puree the boiled potatoes. Sauté the finely chopped onions till translucent and knead with the remaining ingredients. Season with salt, pepper and nutmeg. Shape into small dumplings, place on granite enamelled containers and brush with butter. Select Pan fries, Natural. Allow to preheat, insert core temperature probe with positioning aid and cook.

Sirloin Steak

Cooking mode: Pan fries, Natural
Quantity: 8 pieces per 1/1 GN grid
Accessory: CombiGrill® grid

8 x 220 g beef sirloin steak (rump steak)
salt, pepper, oil

Place sirloin steaks on CombiGrill® grid, oil lightly and season. Select Pan fries, Natural, Medium and Rare. Allow to preheat and load. Insert core temperature probe. Cook.

Hint: Cooking conditions can be changed as desired. You can change both cooking level and browning intensity. Natural cuts like fillet can be seasoned either before or after frying or grilling. A little fat makes the food look glossier. Fillet steaks are suitable for Finishing®.
**Pan fries**

### Pork with aubergine

Cooking mode: Pan fries, Minute Grills  
Quantity: 800 g meat per 1/1 GN container  
Accessory: granite enamelled containers, 40 mm

- 650 g belly of pork (sliced thin)  
- 12 aubergines  
- 900 g clear stock  
- 60 cl light soy sauce  
- 70 cl sweet spice wine  
- 50 g ginger  
- 50 g sesame oil

Put belly of pork, aubergines into container with sesame oil. Select Pan fries, Minute Grills. Allow to preheat and load. Cook. Then season with clear stock, soya sauce, sweet spice wine, ginger. Cook everything for 20 min. in Combi-Steamer mode (Dry Heat at 160 °C, 60 % ClimaPlus Control®).

**Hint:** After seasoning you can cover the GN container with a clean kitchen towel.

### Yuzu lemon best end neck of lamb

Cooking mode: Pan fries, Natural  
Quantity: 10-12 pieces per 1/1 GN container  
Accessory: granite enamelled containers, 20 mm

- 10 best end of neck  
- salt, pepper,  
- thyme, rosemary,  
- garlic  
- 500 g yuzu butter  
- 50 g dried yuzu  
- 50 g dried parsley  
- 70 g meat glaze  
- 30 g yuzu pepper  
- 40 cl lemon juice

Season best end of neck with salt, pepper, thyme, rosemary and garlic. Select Pan fries, Natural. Allow to preheat and load. Insert core temperature probe. Cook. After cooking mix the yuzu butter with dried yuzu, parsley, meat glaze, pepper and lemon juice.

**Hint:** After frying, top the lamb with the butter
Recipes and User Hints

Hamburger Steak

Cooking mode: Pan fries, Natural
Quantity: 8 pieces per 1/1 GN grid
Accessory: CombiGrill® grid or CNS grid

8 x 180 g minced beef steaks
salt, pepper, oil

Lay Hamburger steaks on CombiGrill® grid, brush lightly with oil and season.
Select Pan fries, Natural. Allow to preheat and load. Insert core temperature probe. Cook.

Hint: Cooking conditions can be changed as desired. You can change both cooking level and browning intensity.

Stuffed pork fillet with Parma ham

Cooking mode: Pan fries, Natural
Quantity: 4 pieces per 1/1 GN container
Accessory: CNS container, 40 mm

4 pork fillets
6 tblsp Parmesan cheese
8 slices Parma ham
50 g olive oil

Stuffing:
400 g tomato paste
100 g olive oil
2 cloves garlic (chopped)
pinch oregano
10 fresh basil leaves
pepper

Preparing the pesto rosso: Mix tomato paste with 100 g olive oil, season to taste with pepper, chopped garlic, chopped basil and oregano and refrigerate.

Preparing the pork fillet: Make a cut along the length of the pork fillets, but do not cut through. Salt and pepper and lay basil leaves along the slices. Now spread with the pesto and sprinkle with parmesan. Press the pork fillets back into shape, wrap in Parma ham and brush with olive oil. Place in a GN container. Cook in SelfCooking Control® mode as Pan fries, Natural with the core temperature probe. Leave to rest for 10 min. after cooking.

Hint: Rosemary potatoes go well with this.
Involtini with herbs – veal escalopes with curd cheese and Parma ham

Cooking mode: Pan fries, Natural
Quantity: 8 pieces per 1/1 GN container
Accessory: CNS container, 40 mm

8 thin veal escalopes or chicken breasts cut into approx. 150 g slices
250 g curd cheese
50 g basil
a little sage
1 bunch parsley
100 g Gorgonzola
salt, pepper, a little nutmeg
24 slices Parma ham

Mix curd cheese with chopped parsley, basil and sage leaves. Mash Gorgonzola and blend with the cheese mixture. Season well. Now spread the stuffing over the Parma ham and roll up carefully. Season the escalopes (chicken breast) to taste and roll them loosely around the Parma ham rolls. Wrap in the remaining ham and secure with toothpicks, place in CNS container. Select Pan fries, Natural, and cook at the desired core temperature.

Hint: Steamed tomatoes, sweet peppers, pasta, etc. go well with this. If you halve the involtini they look more attractive when served and it reduces the Finishing® time.

Marinated pork neck steak

Cooking mode: Pan fries, Marinated
Quantity: 9 pieces per 1/1 GN container
Accessory: CombiGrill® grids or granite enamelled containers, 20 mm

9 pork neck steaks, each weighing 180 g
1/8 l vegetable oil
25 g paprika powder
10 g salt
10 g ground pepper
1 crushed garlic clove

Blend marinade in a bowl. Add sliced steaks and cover well with the marinade. Leave to stand for at least 1-2 hours. Lay steaks on CombiGrill® grids or granite enamelled containers. Select Pan fries, Marinated. Allow to preheat and load. Insert core temperature probe into the side of one steak. Cook.

Hint: Browning intensity and cooking level can be changed as desired. For very liquid or oily marinades also insert a GN container to collect the drips from the marinade. Steaks are suitable for Finishing®.
Finger Food

Cooking mode: Pan fries, Finger Food
Quantity: depends on the product
Accessory: as required by the product

Small kebabs such as satays, sausages, offal, scallops, paillards can be cooked - anything which can withstand short bursts of high temperature.

You can use CombiGrill® grids or granite enamelled containers, depending on whether you want the food to look grilled or fried. Grease the granite enamelled containers lightly before adding the product. Select Pan fries, Finger Food. Allow to preheat and load.

Hint: Browning can be set as desired and the succulence result changed. Most products are suitable for Finishing®.

Fillet steaks

Cooking mode: Pan fries, Natural
Quantity: 8 pieces per 1/1 GN container
Accessory: CombiGrill® grids or granite enamelled containers, 20 mm

8 x 200 g beef fillet steak (veal or pork fillet)
salt, pepper, oil

Lay fillet steaks on granite enamelled containers, oil lightly. You can also use CombiGrill® grids. Select Pan fries, Natural. Allow to preheat and load. Insert core temperature probe. Cook.

Hint: Cooking conditions can be changed as desired. You can change both cooking level and browning intensity. Natural cuts like fillet can be seasoned either before or after frying or grilling. A little fat makes the food look glossier. Fillet steaks are suitable for Finishing®.
**Breaded pork escalopes**

Cooking mode: Pan fires, Breaded  
Quantity: 5-6 pieces per 1/1 GN container  
Accessory: granite enamelled containers, 20 mm

- 5 x 180 g pork leg escalopes
- 250 g breadcrumbs
- 50 g flour
- 3 eggs
- salt and pepper, oil for brushing

Beat escalopes, season with salt and pepper. Coat with flour, beaten egg and breadcrumbs. Brush enamelled containers with oil and lay the escalopes on them. Generously brush the tops with oil as well. There should be no dry areas be showing. Select Pan fires, Breaded, Allow to preheat and load. Cook.

**Hint:** Escalopes are also suitable for frying in special browning fat, large amounts of which can be applied using an electric spray gun. Remove escalopes from the container immediately after cooking. Escalopes are suitable for Finishing®. If the escalopes are very thick or are stuffed, select “thick” on the display. A second level will appear on which you can enter the exact core temperature.
Suitable for chicken or poultry weighting approx. 250-2000 g, capon, poussin, pheasant, partridge

Suitable for: chicken or poultry weighting approx. 250-2000 g, capon, poussin, pheasant, partridge

Suitable for: marinated or seasoned, half chickens, legs, thighs, breasts, wings, drumsticks, goose breast or leg
Not suitable for: quail, breast of Barbary duck, wild duck, breasts and legs, duck legs

Suitable for: duck, whole Barbary duck, wild duck

Suitable for: 1.5-18 kg turkey
Not suitable for: unthawed frozen product
Poultry

Grilled chicken

Cooking mode: Poultry, roasted chicken
Quantity: 4, 8 or 10 whole chickens
Accessory: Chicken Superspike and CNS container, 40 mm

8 grilling chickens
salt, pepper, paprika pepper

Wash chicken inside and out. Pat dry with a clean cloth and rub in seasoning. Take care to spread the seasoning evenly. Place the chickens on the Superspike, working forwards from the back right. Place a container underneath to catch the fat. Select Poultry, roasted chicken. Allow to preheat and load. Insert core temperature probe into breast from above, as shown on the display. Cook.

Hint: The default SelfCooking Control® setting is the optimum one, but you can change crispness and succulence as desired. Cooked chickens can be stored in the refrigerator and finished as required.

Turkey

Cooking mode: Poultry, Turkey
Quantity: depending on turkey size
Accessory: granite enamelled containers, 40 mm

1 turkey approx. 6–7 kg
2 sprigs sage
4 large onions
3 cloves of garlic
1 sprig thyme
salt and pepper
a little oil

Wash turkey and season well inside and out. Brush the outside lightly with oil before seasoning. Stuff with herbs, onions and garlic. Select Poultry, Turkey. Allow to preheat and load. Insert core temperature probe as shown on the display. Cook.

Hint: After cooking boil the stock together with concentrated poultry sauce and thicken slightly.
**Recipes and User Hints**

**Chicken stuffed with fruit and bacon**

Cooking mode: Poultry, roasted chicken  
Quantity: 4 chickens per 1/1 GN container  
Accessory: granite enamelled containers, 65 mm

4 chickens approx. 1.0-1.2 kg  
12 prunes  
2 peaches  
4 apricots  
300 g streaky bacon, cut into strips  
1 l poultry stock  
250 ml Cognac  
2 kg potatoes, peeled and roughly diced  

salt, pepper, sprig rosemary, 4 garlic cloves

Wash chickens, pat dry and season well inside and out. Wash fruit and cut into small pieces. Stuff chicken with fruit. Season potatoes and mix with the bacon. Put into the containers and place stuffed chickens on top. Sprinkle with rosemary and garlic, pour on stock and Cognac.  
Select Poultry, roasted chicken. Allow to preheat and load. Insert core temperature probe into breast as shown on the display. Cook.

**Hint:** After cooking, bone chickens and cut into portions. Pour off collected stock from potatoes and thicken slightly. Arrange potatoes on plates with chicken on top. Pour thickened sauce over.

**French style duck breast**

Cooking mode: Poultry, Duck/Goose  
Quantity: 10 pieces per 1/1 GN container  
Accessory: CNS grids and CNS containers, 20 mm

10 duck breasts  
salt, pepper

Season duck breasts top and bottom and lay on CNS grids. Select Poultry, Duck/Goose, succulent. Allow to preheat and load. Insert core temperature probe into breast. Cook.

**Hint:** Place a CNS container underneath to collect the fat. Place a container under every second grid in floor models with full loads. The cooked duck breast can be divided into portions or finished whole. Finishing® for more information.
**Chicken with apples and potatoes**

Cooking mode: Poultry, Chicken pieces  
Quantity: 2 medium-sized chickens per 1/1 GN container  
Accessory: granite enamelled containers, 65 mm

2 chickens, each divided into 8 pieces  
3 apples, peeled, cored and quartered  
3-4 large potatoes, peeled and roughly diced  
3 large onions, peeled and roughly diced  
1 bottle cider  
1 l poultry stock  
1/2 garlic clove  
1 sprig thyme, salt, pepper

Put chicken pieces into container and season well. Add the remaining ingredients, pour over cider and stock. Select Poultry, Chicken pieces. Allow to preheat and load. Insert core temperature probe, preferably in a leg.

**Hint:** After cooking collect the stock. Boil up with dark poultry sauce and a little thyme. Thicken sauce and serve with the poultry.

**Turkey leg with pine kernels**

Cooking mode: Poultry, Turkey  
Quantity: 2 legs per 1/1 GN container  
Accessory: granite enamelled containers, 65 mm

2 turkey legs  
3 oranges  
12 dried apricots, 12 prunes  
100 g roasted pine kernels  
1 l poultry stock  
1/2 l orange juice  
salt, pepper  
1 sprig thyme  
4 garlic cloves

Wash turkey legs and season well. Wash oranges and cut up roughly. Halve the dried fruit. Place turkey legs in the containers. Add the prepared fruit and pine kernels. Add sprig of thyme and garlic cloves. Select Poultry, Turkey. Allow to preheat and load. Insert core temperature probe. Cook

**Hint:** After cooking collect the stock and thicken it for gravy.
Chicken with rosemary and garlic

Cooking mode: Poultry, Marinated chicken
Quantity: 2 pieces per 1/1 GN container
Accessory: granite enamelled containers, 40 mm

2 poulards
400 g dry white wine
4 tbsp olive oil
2 tins peeled tomatoes
1 sprig fresh rosemary
4 cloves garlic
salt, pepper

Wash poulards and cut into 12 small pieces, place in container together with the white wine. Add rosemary, crushed garlic and tomatoes. Season with salt and cook as Poultry, Marinated chicken.

Barbecued chicken

Cooking mode: Poultry, Marinated chicken
Quantity: 4, 8 or 10 whole chickens
Accessory: Chicken Superspike and CNS container, 40 mm

8 grilling chickens
salt, pepper, oil
BBQ sauce

Mix seasoning, oil and BBQ sauce, rub well into chicken. Take care to spread the seasoning evenly. Place chickens on the Superspike working forwards from back right. Place a container underneath to catch the fat while cooking. Select Poultry, Marinated chicken.
Allow to preheat and load. Insert core temperature probe into the breast from above as shown on the display. Cook.

Hint: The default SelfCooking Control® setting is the optimum one, but you can change crispness and succulence as desired. Cooked chickens can be stored in the refrigerator and finished as required. See Finishing® Chicken for detailed information.
Duck/goose

Cooking mode: Poultry, Duck/goose
Quantity: 8 ducks per 1/1 duck grid / 2 geese per 1/1 CNS grid
Accessory: duck grid or CNS grid, CNS container, 65 mm

Remove giblets from ducks or geese and wash. Remove or shorten wings and necks. Season ducks inside and out with salt and pepper and place on the duck grid. Season geese inside and out with salt and pepper, stuff with apples, mugwort (artemesia) and onions. Tie geese and place on grids.
Select Poultry, Duck/goose. Allow to preheat and load. Insert core temperature probe into breast. Cook.

Hint: Place a 65 mm CNS container underneath to catch the fat. Place a container under every second grid in floor models with full loads. If you want to stuff the ducks, proceed as for geese. You will not then be able to use the duck grid. Ducks and geese are suitable for overnight cooking. Prepare the ducks or geese as described above. Then select Roasts, Overnight roasting, change the Browning Temperature default setting to "low" and the core temperature to 72 °C. Please wait until the cabinet has preheated and then load.
Insert core temperature probe into the breast. Cook for at least 8 hours. Next morning brown the geese or ducks in Combi-Steamer mode at Dry Heat at 180 °C for approx. 20 minutes at 30 % ClimaPlus Control®. Ready cooked ducks or geese can be portioned or finished whole. More information under Finishing®.
3.4 SelfCooking Center®: Fish

Suitable for: fillets or whole fish, tuna, Pike-perch, sole, plaice, perch, gurnard, catfish, monk fish, turbot

Suitable for: Whole fish: Pike-perch, sole, plaice, gurnard, red mullet, catfish, sea bream, squid, octopus

Suitable for: All products specially suited to hot air units/Combi-Steamers e.g. fish fingers, nuggets, fish fillets with toppings, breaded products, in batter, in flaky pastry

Suitable for: Seafood, fish roulades, rolled sole, various fish fillets with toppings
Grilled salmon

Cooking mode: Fish, baked Fish  
Quantity: 10 pieces per 1/1 GN grid  
Accessory: CombiGrill® grids or CNS grids  

2 kg salmon with skin  
salt and pepper, oil  
50 g butter  

Cut cleaned salmon into portions and season. Place salmon fillet skin side down on CombiGrill® grids. Select cooking mode Fish, baked Fish, medium. Allow to preheat and load. Insert core temperature probe into the side of a fillet. Cook.  

Hint: SelfCooking Control® is already preset, you can set browning or core temperature to your requirements by touching the display fields. Making incisions in the skin of the fish prevents the fillets curling up during cooking. Please thaw frozen fish fillets. Fish suitable for grilling can be cooked here, e.g. trout fillet, turbot, salmon trout, salmon, red mullet, red snapper, sea bream fillets, sea bass, monkfish etc.  

Poached salmon

Cooking mode: Fish, steamed Fish  
Quantity: 12 pieces per 1/1 GN container  
Accessory: CNS container, 20 mm  

1.8–2 kg salmon, cleaned  
100 g shallots, diced  
100 g butter  
1/8 l white wine  
salt and pepper  

Divide salmon fillets into portions. Grease CNS container with butter and sprinkle with diced shallots. Lay salmon fillets on container and season. Select cooking mode Fish, steamed Fish, medium. Allow to preheat and load. Insert core temperature probe in the side of one of the fillets. Cook.  

Hint: SelfCooking Control® is already preset, but you can set browning or core temperature to your requirements by touching the display fields. Use herbs or other flavourings in SelfCooking Control®, just as you always have done.
Merluza/Merluza al horno – hake

Cooking mode: Fish, baked Fish
Quantity: 8 pieces per 1/1 GN container
Accessory: CNS container, 40mm

500 g sweet peppers (red)
5 tomatoes
150 g onions
a little olive oil and a little cream
1 clove garlic
1 kg merluza (hake)
100 ml white wine
1 kg potatoes
250 g meat stock
cubes of white bread

Dice skinned peppers and tomatoes, sauté in olive oil together with onions and garlic. Then stir in the cream. Season with salt, pepper. Cook for about 10 minutes until it forms a thick sauce. Slice peeled potatoes and put into a CNS container rubbed with olive oil. Lay the fish fillet on top and sprinkle with white wine. Spread with the tomato-paprika sauce. Top with a few cubes of white bread, sprinkle with a little olive oil. Select cooking mode Fish, baked Fish, medium. Allow to preheat and load. Insert core temperature probe with positioning aid. Cook.

Salmon in Marinade

Cooking mode: Fish, baked Fish
Quantity: 12 pieces per 1/1 GN container
Accessory: granite enamelled container, 40 mm

1.5 kg Norwegian salmon
200 g gherkins, diced
60 g capers, chopped
2 onions cut into dice
450 ml rice vinegar
90 g sugar
100 ml olive oil
salt and pepper
flour

Season salmon with salt and pepper, coat with flour. Place in granite enamelled container. Make a marinade from gherkins, capers, onions, rice vinegar, sugar and olive oil and add to the salmon. Select Cooking mode Fish, baked Fish. Allow to preheat, load and insert core temperature probe. Cook.
**Stuffed squid**

Cooking mode: Fish, baked Fish  
Quantity: 8 pieces per 1/1 GN container  
Accessory: granite enamelled container, 40 mm

8 squid  
150 ml olive oil  
1 onion  
250 ml white wine  
1 bunch parsley  
4 cloves garlic  
100 g mixed minced meat, 1 egg  
50 g pine kernels  
1 stale bread roll  
oregano, salt, pepper

Clean squid, remove backbone, cut off tentacles. For the stuffing finely chop parsley and garlic, soak roll. Mix tentacles with minced meat, squeezed roll, egg, seasonings, pine kernels, parsley and garlic and use to stuff the squid. Then place in a granite enamelled container with 150 ml olive oil. Select cooking mode Fish, baked Fish. Allow to preheat, insert core temperature probe and cook. Braise finely chopped onions and parsley in white wine together with the garlic and pour over squid while hot.

**Hint:** Toasted garlic bread goes best with this.

**Grilled salt mackerel (Japanese)**

Cooking mode: Fish, baked Fish  
Quantity: 6 pieces per 1/1 GN container  
Accessory: CombiGrill® grids or CNS grids

6 mackerel fillets cut into 70 g pieces  
sea salt

Dry mackerel and place on grids. Sprinkle with sea salt. Select cooking mode Fish, baked Fish. Allow to preheat and load. Insert core temperature probe in the side of a fillet. Cook.

**Hint:** Maximum browning is advisable here.
Recipes and User Hints

**Baked sea bream**

Cooking mode: Fish, baked Fish  
Quantity: 3–4 pieces per 1/1 GN container  
Accessory: granite enamelled container, 33 mm

3-4 sea bream  
Rolls (soaked in milk)  
1 hard boiled egg (finely chopped)  
1 raw egg  
1 large onion, diced and steamed  
1 garlic clove (crushed)  
a little butter, a little coating flour, salt, pepper  
200 ml white wine

Squeeze rolls and knead with chopped egg, raw egg, onion, garlic, parsley, butter and some coating flour. Refrigerate for about 15 minutes. Then stuff the fish with it. Set some of the stuffing aside. Secure the opening with toothpicks. Place the fish on a GN container. Spread remaining stuffing over the skin, top with flakes of butter and pour white wine over. Select cooking mode Fish, baked Fish and allow to preheat. Insert core temperature probe along the central bone.

**Hint:** Larger quantities can also be sprayed with soft butter from a spray bag.

**Fish fillet in olive oil**

Cooking mode: Fish, baked Fish  
Quantity: 8 pieces per 1/1 GN container  
Accessory: CNS container, 40 mm

1 kg fish fillets, roughly cubed (e.g. mullet)  
2 small onions, diced  
2 cloves garlic, crushed  
2 tbsp olive oil  
750 g skinned tomatoes  
mixed herbs, salt, pepper, lemon juice  
150 g sheep’s milk cheese  
150 g black olives  
chopped basil leaves

Put onions, garlic, salt, pepper, herbs and tomatoes in a GN container, mix well. Sprinkle the roughly cubed fish with lemon juice and place on the tomato sauce. Spread the cubed sheep’s cheese over the fish. Select cooking mode Fish, baked Fish. Allow to preheat and load. Insert core temperature probe into one or two fish cubes. Cook.
**Fish**

### Baked ginger fish

Cooking: mode: Fish, baked Fish  
Quantity: 8 pieces per 1/1 GN container  
Accessory: granite enamelled container, 40 mm

750 g rose-fish or similar fish  
2 tbsp each ginger, sherry, soya sauce, groundnut oil, sesame oil  
2 spring onions  
50 g pine kernels, toasted  
100 g crisp fried bacon

Wash fish and place in a GN container. Marinate in ginger, sherry and soya sauce and refrigerate for approx. 60 minutes. Heat sesame and groundnut oils. Spread the spring onions over the marinated fish and pour the hot oil over. Select cooking mode Fish, baked Fish. Load and insert core temperature probe into side of fish.

**Hint:** Use the toasted pine kernels and the crispy bacon as a garnish.

### Baked tench

Cooking mode: Fish, baked Fish  
Quantity: 5 pieces per 1/1 GN container  
Accessory: granite enamelled container, 20 mm

5 medium-sized tench  
4 egg whites, beaten  
150 g hot butter  
2 lemons  
2 tbsp chopped herbs (parsley, chervil)  
salt, pepper, a little flour

Make crosswise incisions in the skin of the fish. Season inside and out. Stuff with quartered lemons. Depression in egg white and turn in the flour. Place on greased, granite enamelled containers and pour the hot butter over. Select cooking mode Fish, baked Fish. Allow to preheat and load. Insert core temperature probe through the skin into the back.

**Hint:** Spread the herbs over the cooked fish and sprinkle with lemon juice. Pour the brown butter over.
Recipes and User Hints

**Sole with peaches and pears**

Cooking mode: Fish, steamed Fish  
Quantity: 12–15 pieces per 1/1 GN container  
Accessory: CNS container, 20 mm

15 sole fillets  
2 ripe pears, 2 ripe peaches  
4 tbsp cooking oil  
2 tbsp curry powder  
salt, fresh mint  
1/8 l pear or peach juice  
2 tbsp white balsamic vinegar

Lay sole fillets skin side down on the container. Wash the fruit, peel, and cut into slices. Place on the fillets. Mix oil, juice, vinegar, curry powder and salt and spread evenly over the fillets. Select cooking mode Fish, steamed Fish. Allow to preheat and load. Insert core temperature probe into the side of one of the fillets.

**Hint:** After cooking, sprinkle with chopped mint. The resultant stock can be thickened slightly and poured over the fillets.

**Steamed cod fillet**

Cooking mode: Fish, steamed Fish  
Quantity: 12 pieces per 1/1 GN container  
Accessory: CNS container, 20 mm

1.8–2 kg cod fillet, cleaned  
100 g shallots, diced  
100 g butter  
1/8 l white wine  
salt and pepper

Divide cod fillet into portions. Grease CNS container with butter and sprinkle with diced shallots. Spread cod fillet on container and season. Select cooking mode Fish, steamed Fish. Allow to preheat and load. Insert core temperature probe in the side of one of the fillets. Cook.

**Hint:** SelfCooking Control® is already preset, but you can set your desired core temperature by touching the display field. Use herbs or other flavourings in SelfCooking Control®, just as you have always done.
**Baked pike-perch fillet**

Fish suitable for baking can be cooked here. E.g. trout fillet, turbot, salmon trout, salmon, red mullet, red snapper, sea bream fillet, sea bass, monk fish etc.

Cooking mode: Fish, baked Fish  
Quantity: 10 pieces per 1/1 GN container  
Accessory: Roasting and baking tray

Perch-pike fillets with skin on  
oil  
salt and pepper  
50 g butter

Divide cleaned perch-pike fillets into portions and season. Brush baking tray with a little oil. Lay fish fillet on the baking tray skin side down. Dot the fillets with flakes of butter. Select cooking mode Fish, baked Fish. Allow to preheat and load. Insert core temperature probe into side of fillet. Cook.

**Hint:** SelfCooking Control® is already preset, you can set your desired browning or core temperature by touching the display fields. Incising the fish stops the fillets curling up during baking. Please defrost frozen fish fillets.
3.5 SelfCooking Center®: Baking

Suitable for: Tray bakes, muffins, brownies, scones, currant buns, milk rolls, strudel with sweet fillings, croissants with sweet fillings, apple turnovers

Suitable for: Bagels, flaky pastries, strudel with savoury fillings, pizza, quiche, loaves, croissants, crisping up rolls, defrosted pretzels

Suitable for: unrisen fresh dough, yeast pastry, plaits, yeast dumplings, stollen, yeast dumplings, savarins, white bread, raisin bread, plum cake, toasting bread, milk rolls, nut croissants, cinnamon whirls

Note: Insert CT probe only when requested

Suitable for: unrisen fresh dough, white bread, wholemeal bread, rolls, croissants

Note: Insert KT probe only when requested
Chinese sesame buns

Cooking mode: Baking, Savoury baking
Quantity: 18 pieces per 1/1 GN container
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

125 ml oil
875 g flour
375 ml boiling water
125 ml cold water
75 g salt
60 g light sesame seeds

Heat the oil in a pan (wok) and add 185 g flour. Stir the mixture until pale golden brown. Leave to cool. Sieve the remaining flour into a bowl, make a depression in the middle. Add the boiling water and knead. Also add cold water with half the salt and work to a dough. Shape into 36 evenly sized balls and roll out flat. Sprinkle half with the remaining salt. Place the other halves of dough on top and press the edges together. Sprinkle with sesame seeds. Select cooking mode Baking, Savoury baking. Allow to preheat and load. Using the positioning aid insert the core temperature probe into one of the buns. Bake.

Hint: Sesame buns are excellent with Peking duck. Also suitable as filled rolls with various meat fillings.

Nut cake from Spain

Cooking mode: Baking, Sweet baking
Quantity: 1 piece per 1/1 GN container
Accessory: granite enamelled container, 40 mm

175 g sponge fingers
200 g hot milk
2 eggs
100 g sugar
100 g chopped walnuts
280 g sugar
100 g toasted almonds
4 tbsp honey

Crumble sponge fingers and stir into the hot milk. Whip two egg yolks with the sugar until fluffy and pour over the mixture. Then fold in the beaten egg white. Add nuts and honey. Spread over a greased granite enamelled GN container. Select cooking mode Baking, Sweet baking. Allow to preheat and load. Insert core temperature probe using the positioning aid and bake.
**Savoury turnovers**

Cooking mode: Baking, Savoury baking  
Quantity: 20 pieces per 1/1 GN container  
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

**Dough:**
- 300 g flour  
- 100 g lard (or margarine)  
- 100 ml water  
- 1 egg

**Filling:**
- 2 tbsp lard  
- 200 g onions  
- 2 sweet peppers cut into strips  
- 2 cloves garlic  
- 200 g pork fillet cut into strips  
- 150 g ham (Jamon Serrano) finely chopped  
- 2 tbsp tomato paste  
- 100 ml red wine  
- salt, pepper, saffron

Make a dough from the flour, lard, water, egg and salt.

Lightly fry the onions in the lard together with the paprika strips and garlic. Add the strips of pork fillet and the ham and brown lightly. Add tomato paste and red wine. Reduce for 10 minutes. Season with salt, pepper and saffron.

Roll out the dough very thinly (approx. 1 cm) and cut out circles approximately 15 cm in diameter. Spread evenly with the filling. Damp the edges with a little water and fold the rounds in half. Press down the open edges of the pastry with a fork. Place the turnovers on baking trays, brush with egg yolk. Select cooking mode Baking, Savoury baking. Allow to preheat and load. Insert the core temperature probe with the positioning aid. Bake.
**Italian baguette**

Cooking mode: Prove + savoury baking  
Quantity: 4 pieces per 1/1 GN container  
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated  

1 kg flour type 550 or 1050  
30 g yeast  
500 ml tepid water  
1 tsp lecithin  
a little salt, a little sugar

Knead the dough for about 3 minutes, cover and leave to rise for about 45 minutes. Then knead lightly, shape into 15 balls and leave to rest for another 15 minutes. Divide into three and roll into baguettes. Select cooking mode Prove + savoury baking, Allow to preheat and load. After proving insert core temperature probe when requested (use positioning aid) and bake.

**Semlor – Swedish pastries**

Cooking mode: Prove + sweet baking  
Quantity: 15 pieces per 1/1 GN container  
Accessory: granite enamelled container, 65 mm

2 eggs  
for the filling:  
300 ml milk  
100 g sugar  
100 ml cream  
250 ml cream  
900 g flour  
150 g marzipan  
1/2 tsp salt  
ing icing sugar for dusting  
50 g yeast  
75 g butter

Make a yeast dough from the first set of ingredients and leave to rise for about 30 minutes. Then knead again lightly, shape into 15 balls and place in a greased container. Brush with egg yolk. Select cooking mode Prove + sweet baking, Load. After proving insert core temperature probe when requested (use positioning aid) and bake. After baking leave to cool for 15 minutes. Cut the balls open and hollow out Combine marzipan and cream (100 ml) with the inside of the balls and use as a filling.  
Finishing®: Whip 250 ml cream until stiff and spread between the two halves of the balls and dust with icing sugar.
**Russian apple cake**

Cooking mode: Baking, Sweet baking  
Quantity: 2 baking tins per 1/1 GN container  
Accessory: CNS grids  

8 apples  
500 g hazelnuts  
6 tbsp sugar  
500 g margarine  
4 tbsp cocoa  
500 g flour  
8 eggs  
6 tbsp rum  
500 g sugar  
2 tsp cinnamon  
2 packets baking powder

Cut the apples up small, pour the rum and half the sugar over them. Leave to draw for 2 hours. Mix the margarine, the remaining sugar, eggs, hazelnuts, cocoa, flour, cinnamon and baking powder together to make a dough. After 2 hours mix everything together and put into a baking tin. Select cooking mode Baking, Sweet baking. Allow to preheat. Load and insert the core temperature probe with the positioning aid. Bake.

**White bread**

Cooking mode: Prove + sweet baking  
Quantity: 3-4 pieces per 1/1 GN container  
Accessory: Baking tins and baking sheets or CNS grids  

80 g yeast  
50 g sugar  
1-1.5 l tepid water  
2.6 kg wheat flour  
6 tbsp salt

Crumble yeast, mix with sugar and a little tepid water. Leave to rise for about 15 minutes. Sift flour into a bowl and mix with the yeast, salt and remaining water. Work to a compact dough. Leave to rise for approx. 2 hours. Then lightly knead the dough and put into the tins. Select cooking mode Prove + sweet baking, let cabinet preheat and load. After proving insert core temperature probe when requested (use positioning aid) and bake. After baking remove from the tin and leave to cool on a grid.
**Mixed grain bread**

Cooking mode: Prove + savoury baking  
Quantity: 2 pieces per 1/1 GN container  
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated  

250 g coarsely milled wheat  
150 g coarsely milled rye  
2 tbsp sourdough  
1 tsp leaven granulate or powder  
3/4 l water  
100 g rye grains  
350 g each rye and wheat wholemeal flour  
3 tsp salt  

Mix coarsely milled wheat and rye with the sourdough, leaven and 3/8 l water. Leave to rise for 12 hours in a warm place. Let rye grains stand in 8 tbsp hot water for the same amount of time. Knead all the flour with salt, swollen grains and remaining warm water into the coarse meal. Shape dough into even sized loaves and place on baking tray. Select cooking mode Prove + savoury baking. Allow to preheat and load the loaves. After proving insert the core temperature probe when requested (use positioning aid) and bake. Cool loaves on a grid after baking.

**Madeleines**

Cooking mode: Baking, Sweet baking  
Quantity: 40 pieces per 1/1 GN container  
Accessory: baking tray and madeleine tins  

250 g soft butter  
grated zest of 1 lemon  
250 g caster sugar  
250 g flour  
6 eggs  
Icing sugar for dusting  
Grease for madeleine tins  

Beat butter, half the lemon zest and the sugar until fluffy. Sift flour. Beat eggs to a froth with the remaining sugar. Gradually fold the flour into the mixture. Divide the mixture among the tins. Select cooking mode Baking, Sweet baking. Allow to preheat and load. Insert core temperature probe with the positioning aid. Bake.
Swiss roll with raspberry filling

Cooking mode: Baking, Sweet baking
Quantity: 1 piece per 1/1 GN container
Accessory: granite enamelled container, 20 mm

For the dough:
6 eggs
5 g salt
180 g sugar
20 g vanilla sugar
180 g flour

For the filling:
250 g sugar
800 ml cream
400 g raspberries

Separate eggs, whip egg white with salt and 90 g sugar till stiff. Beat egg yolk with the other half of the sugar and vanilla sugar till fluffy. Sift flour and gradually fold into the yolk mixture with the stiff egg whites. Spread into a granite enamelled container and smooth. Select cooking mode Baking, Sweet baking and allow to preheat. Load and insert core temperature probe with the positioning aid. Bake. After baking turn the sponge out onto a kitchen towel sprinkled with sugar, roll up and leave to cool. Then unroll, spread evenly with the raspberries and cream and roll up again.

Hint: Decorate with cream and garnish with raspberries.

Puff pastry with sheep’s milk cheese

Cooking mode: Baking, Savoury baking
Quantity: 16 pieces per 1/1 GN container
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

600 g frozen puff pastry
400 g sheep’s milk cheese
6 tbsp freshly chopped parsley
200 g yoghurt
1/8 l milk
4 eggs
a little bit of oil

Defrost puff pastry. Crumble the cheese and mix with parsley, yoghurt, milk and one egg. Brush the sheets of puff pastry with a little oil and spread half of the dough with the filling. Fold over the other half of the dough. Brush the edges with egg white and press firmly together. Brush pastry with egg yolk/oil mixture. Select cooking mode Baking, Savoury baking. Allow to preheat and insert core temperature probe with the positioning aid.

Hint: Any kind of filling can be used.
Filled yeast pastries from the South Tyrol

Cooking mode: Prove + sweet baking
Quantity: 20 pieces per 1/1 GN container
Accessory: granite enamelled container, 40 mm

300 g flour 150 ml tepid milk
200 g butter 3 egg yolks
50 g sugar 150 g jam or plum purée for filling
20 g yeast

Mix the ingredients to a yeast dough and leave in a warm place. When it has risen roll out to a finger’s thickness, cut into small, evenly sized squares. Fill with jam or plum purée and fold the four corners together to enclose the filling. Place pastries closely together in rows in a greased container (join downwards), brush with plenty of melted butter. Select cooking mode Bake, Prove + sweet baking, Allow to preheat, load. After proving insert core temperature probe when requested (use positioning aid) and bake. Then cool slightly, turn out of container and dredge with sugar.

Hint: Each individual piece can be dipped in melted butter before being placed in the container. The pastries will then come apart better after baking and will be easier to divide into portions.

Amaretto marble cake

Cooking mode: Baking, Sweet baking
Quantity: 2 pieces on 1/1 GN container
Accessory: Round cake form and CNS grid

150 g plain coating chocolate 6 eggs
125 g amarettini biscuits 450 g flour
250 g soft butter 100 g almonds
175 g sugar 1 packet baking powder
pinch salt, 4 drops bitter almond oil 100 ml Amaretto

Melt chocolate in a water bath. Roughlycrumble the amarettini. Mix butter, sugar, vanilla sugar, salt and flavouring till fluffy. Add the eggs one by one. Mix flour, almonds and baking powder. Then fold carefully into the creamy mixture, alternating with a little milk. Divide the dough into 3 portions. Leave the first portion as it is. Stir the cocoa, 3 tbsp melted chocolate and 5 tbsp milk into the second, the amarettini and liqueur into the third. Spoon the mixtures into a buttered spring form one after the other. Swirl through with a fork and smooth the top. Select cooking mode Baking, Sweet baking and allow to preheat. Load and insert the core temperature probe with the positioning aid. Bake.

Hint: Ice with chocolate once cooled. Sprinkle with sugar crystals and almonds.
Recipes and User Hints

Christmas Stollen

Cooking mode: Prove + sweet baking
Quantity: 2 pieces per 1/1 GN container
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

Ingredients for 10 stollen:
7.5 kg flour
50 g salt
500 g yeast
2.5 l milk
2.5 kg butter
1.5 kg sugar
20 egg yolks
grated zest of 3 lemons
400 g candied lemon peel
400 g candied orange peel
500 g split almonds
500 g sultanas
10 tbsp cinnamon
250 ml rum

Make a yeast dough from flour, salt, yeast, milk, butter, sugar and egg yolk. Mix in the remaining ingredients and knead to a firm dough. Leave dough to rise, preferably overnight in a cold place. Once risen, knead lightly and form into even-sized loaves. Roll out the centres more thinly with a rolling pin. Brush with water and fold both sides back to the centre to make the classical shape. Place on baking trays and bake in cooking mode Prove + sweet baking. After proving insert core temperature probe when requested (use positioning aid) and bake. After baking brush with melted butter and dust with icing sugar.
Yeast dumplings

Cooking mode: Prove + sweet baking
Quantity: 15 pieces per 1/1 GN container
Accessory: granite enamelled container, 65 mm

500 g flour 20 g yeast
pinch salt 60 ml oil
250 ml milk 80 g sugar
1 egg
grated zest of 1 lemon

Make first rise. Sift flour into a bowl and make a depression in the middle. Crumble yeast into the depression, add sugar and pour in tepid milk. Knead into a small first rise and leave to rise for 15 minutes with the other ingredients. Knead some flour into the first rise, add oil and egg. Do not add oil directly to the first rise. Knead everything to an elastic, shiny dough. The dough should come away easily from the bottom of the bowl. Do not let it rise further, but immediately cut out small balls and shape with the hands. Place in greased containers and select cooking mode Bake, Prove + sweet baking. After proving insert core temperature probe when requested (use positioning aid) and bake.

Hint: After baking separate dumplings and sprinkle with sugar. Serve with vanilla sauce.

Flan case

Cooking mode: Baking, Sweet baking
Quantity: 2 spring forms (26 cm) per 1/1 GN container
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

150 g sugar
5 eggs
150 g flour
100 g cocoa powder
5 g baking powder
50 g melted butter

Whisk eggs and sugar until fluffy. Mix and sift flour, cocoa powder and baking powder. Blend into the egg mixture spoonful by spoonful. Carefully fold in the melted butter. Spoon mixture into the prepared spring forms. Select cooking mode Baking, Sweet baking and insert the core temperature probe with the positioning aid. Bake.
**Steamed yeast dumplings**

Cooking mode: Prove + sweet baking  
Quantity: 15 pieces per 1/1 GN container  
Accessory: granite enamelled container, 65 mm und CNS container, 20 mm

500 g flour  
pinch salt  
250 ml milk  
20 g yeast  
50 g butter  
80 g sugar  
1 egg

In addition, per GN container:  
250 ml milk  
50 g butter  
30 g sugar  
a little salt

Make a semi-firm yeast dough as described in the yeast dumpling recipe. Do not allow dough to rise further, but put in the GN container immediately after dividing into portions. Melt butter in the GN container and heat milk with sugar and salt until the sugar dissolves. Cover dumplings with CNS container. Select cooking mode Bake, Prove + sweet baking. After proving insert core temperature probe when requested (use positioning aid) and bake. Slightly open the edge of one GN container.

**Hint:** The dumplings should have soaked up all the liquid and be light. Remove the cover carefully so that no condensate drips on the dumplings.

**Yeast plait**

Cooking mode: Prove + sweet baking  
Quantity: 2 pieces per 1/1 GN container  
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

Ingredients for 10 yeast plaits:  
5 kg flour  
2.5 l milk  
50 g salt  
200 g yeast  
450 g butter  
800 g sugar  
10 eggs  
700 g raisins steamed and dusted with flour  
Icing sugar for dusting after baking

Make yeast dough with raisins. Let dough rise. Braid the dough into plaits. Place on baking trays, sprinkle with sugar and brush with butter or egg. Select cooking mode Bake, Prove + sweet baking. After proving insert core temperature probe when requested (use positioning aid) and bake.
Baking

**Muffins**

Cooking mode: Baking, Sweet baking  
Quantity: 24 pieces per 1/1 GN container  
Accessory: Muffin cases and CNS grids

60 g butter  
120 g honey  
2 vanilla pods, scraped  
4 ripe bananas  
300 g flour  
2 tsp baking powder  
1 tsp each baking soda, cinnamon  
20 g salt

Melt butter and mix with honey and vanilla. Mash the peeled bananas in a bowl. Mix with the flour, baking powder, cinnamon, salt and baking soda. Mix butter mixture and flour mixture. 2/3 fill muffin cases with mixture. Select cooking mode Baking, Sweet baking and allow to preheat. Load and insert core temperature probe with the positioning aid. Bake.

**Custard Egg Tart**

Cooking mode: Baking, Sweet baking  
Quantity: 20 pieces per 1/1 GN container  
Accessory: Roasting and baking tray and special tart tins

For the dough:  
800 g sifted flour  
200 g sifted custard powder  
100 g sugar  
800 g soft butter

For the filling:  
150 g sugar  
8 eggs  
800 ml water  
100 ml milk

**Aargau carrot cake**

Cooking mode: Baking, Sweet baking  
Quantity: 1 baking tin per 1/1 GN container  
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

5 egg yolks  
300 g sugar  
1 tbsp grated lemon zest  
300 g almonds  
300 g grated carrot  
4 tbsp flour  
1/2 tsp powdered cinnamon  
1 pinch powdered cloves  
1 tsp baking powder  
1 pinch salt  
5 egg whites  
3 tbsp apricot jam  
2 tbsp cherry liqueur  
Glaze:  
150 g icing sugar  
1/2 egg white  
2 tbsp lemon juice

Beat egg yolk, lemon zest and sugar to a thick cream. Mix in carrots and almonds into the cream. Mix in flour, cinnamon, powdered cloves, baking powder and salt. Fold in stiffly beaten egg white. Put into the spring form. Select cooking mode Baking, Sweet baking, Allow to preheat and load. Insert the core temperature probe with the positioning aid and bake. After baking brush surface with jam while still warm. Mix glaze ingredients and spread over cake.
Brownies

Cooking mode: Baking, Sweet baking
Quantity: 40 pieces per 1/1 GN container
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

375 g soft butter 500 g sugar
375 g cooking chocolate 225 g flour
6 eggs 20 g salt
2 vanilla pods, scraped 300 g chopped walnuts

Grease the granite enamelled containers and dust with flour. Melt butter and chocolate. Beat eggs, sugar and vanilla pulp in an extra bowl. Sift flour and salt into a bowl. When the chocolate and butter have melted leave to cool slightly and fold in the egg mixture. Then add the walnuts and flour. Put the mixture into the container. Select cooking mode Baking, Sweet baking and allow to preheat. Load and insert core temperature probe into a brownie with the positioning aid. Bake.

Hint: The walnuts can be replaced by many other ingredients, e.g. cherries, hazelnuts, almonds, coconut or chocolate chips. The butter and chocolate can be melted in Dry Heat at 40° C.

Swedish style tray bake

Cooking mode: Baking, Sweet baking
Quantity: 20 pieces per 1/1 GN tray
Accessory: granite enamelled container, 40 mm

4 eggs
350 g sugar 125 ml milk
120 g butter 300 g flour
2 tsp baking powder 1 tsp cinnamon
5 carrots (grated) 2 tbsp sugar
85 g almonds, finely chopped

Beat eggs and sugar until frothy. Briefly heat the milk with the butter and mix in. Now fold in the flour and baking powder. Stir in the grated carrots. Immediately spread the dough over a greased container and sprinkle with cinnamon, sugar and chopped almonds. Select cooking mode Baking, Sweet baking. Allow to preheat and load. Bake.

Hint: The carrots may be replaced by coarsely grated apples.
Cinnamon swirls - Kanelbullar

Cooking mode: Prove + sweet baking
Quantity: 20 pieces per 1/1 GN container
Accessory: Baking and roasting tray or baking tray, perforated, Teflon-coated

For the dough:
150 g butter (or margarine)
500 ml milk
50 g yeast
150 g sugar
1 tsp each salt, cardamom, ground
1 kg wheat flour

For the filling:
75 g butter
100 g sugar
1 tbsp cinnamon
1 egg for brushing
sugar

Make a yeast dough from the above ingredients and leave to rise for 30-40 minutes. Divide into three. Roll each part out into thin rectangular sheets and brush with the melted margarine. Mix sugar and cinnamon and sprinkle thickly over the dough. Roll up the dough and cut into rounds about 4 cm thick. Lay the pieces on the baking tray cut side down. Brush the cinnamon swirls with egg yolk and sprinkle with sugar. Select Prove + sweet baking. After proving insert core temperature probe when requested (use positioning aid) and bake.
Fruit Wähë (Fruit on a yeast pastry base)

Cooking mode: Baking, Sweet baking
Quantity: 20 pieces per 1/1 GN container
Accessory: granite enamelled container, 65 mm

For the dough:
250 g wheat flour
120 g butter
1 tbsp oil
1 pinch salt
1 egg
50 ml water
750 g fruit (sliced apples, half apricots or cherries)

For the glazing:
3 eggs
1/4 l sweet cream
50 ml milk
60 g sugar
2 tbsp coating flour
4 tbsp grated almonds or hazelnuts

Mix flour, oil and salt well together, add egg and water, knead into a dough. Refrigerate for 1 hour.
Grease a granite enamelled container with butter and line with dough up to the edge. Sprinkle dough with coating flour and grated almonds. Lay fruit on top.
Beat eggs and sugar until frothy. Gradually add cream and milk. Pour the glazing over the fruit and bake. select cooking mode Baking, Sweet baking. Allow to preheat and load. Insert core temperature probe with the positioning aid. Bake.

Hint: Add some flour to the icing when making the Wähë with plums or apricots.
3.6 SelfCooking Center®: Side dishes

Suitable for: Frozen calamares, cod croquettes (Buniuelos de Bacalao), vegetable cutlets, hash browns, breaded vegetable croquettes, potatoes duchesse, rösti, croquettes, wedges, potato balls
Not suitable for: Raw products, products must be prefried or pre-blanch in oil

Suitable for: potato gratin, lasagne, vegetables au gratin, fruit or semolina soufflés, Japanese vegetables in marinade, salmon-vegetable bake, Spanish omelette, paella with fish or poultry, stuffed pancakes au gratin, artichokes with bacon, paella with pasta, pasta bake

Suitable for: jacket potatoes, shaped, peeled, sliced potatoes, potato dumplings, bread dumplings, sweet dumplings

Suitable for: all types of rice, grain, semolina etc.

Suitable for all types of vegetable prepared in Moist Heat or in boiling water.
Cauliflower, pak choi, mange-tout, peas, carrots, broccoli, kohlrabi, radish, sweetcorn, spinach, pumpkin, spring onions, sweet peppers, leeks, white or green asparagus, beetroot, potatoes cut up small (diced or sliced), all types of frozen vegetable, steamed dim sum variants, e.g. haw gao, show mai and many others
**Spanish tortilla**

Cooking mode: Side dishes, Gratin/Quiches  
Quantity: 15 pieces per 1/1 GN container  
Accessory: granite enamelled container, 40 mm and perforated GN container, 55 mm

- 10 eggs  
- 300 ml milk  
- 1 kg potatoes, peeled and diced  
- 150 ml olive oil  
- salt, pepper, nutmeg

Put diced potato in perforated containers and cook for approximately 15 minutes in cooking mode Side dishes, Steam side dishes. Mix beaten egg and diced potato. Put the olive oil into a granite enamelled container and spread evenly with the egg and potato mixture. Select cooking mode Side dishes, Gratin/Quiches, "without". Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.

**Hint:** Serve omelette with mayonnaise.

**Chicken paella**

Cooking mode: Side dishes, Gratin/Quiches  
Quantity: 8 portions per 1/1 GN container  
Accessory: CNS container, 40 mm

- 1.2 kg chicken divided into 12 pieces  
- 180 g mussel flesh (common mussels)  
- 500 g squid (rings)  
- 1 red, 1 green pepper, diced  
- 1 clove garlic  
- 10 black olives  
- salt, pepper, powdered saffron

- 500 g rice  
- 500 ml meat stock  
- 200 g peas  
- 50 ml olive oil

Sear chicken in olive oil in cooking mode Pan fries, Minute Grills and set aside.  
Sauté onions, squid rings, mussels, peppers, and garlic in cooking mode Pan fries, Minute Grills, "succulent".  
Mix all the ingredients with the washed rice, stock, olives and peas. Season and put in GN container. Select cooking mode Side dishes, Gratin/Quiches, "without". Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.

**Hint:** The quantity of stock may differ according to the type of rice.
**Vegetable tortilla**

Cooking mode: Side dishes, Gratin/Quiches  
Quantity: 15 pieces per 1/1 GN container  
Accessory: granite enamelled container, 40 mm

50 g asparagus, cooked  
150 g carrots, peeled and diced  
1 onion, diced  
1 red, 1 green pepper, diced  
2 tomatoes, skinned, cored and diced  
50 ml olive oil  
5 eggs  
100 ml meat stock  
salt, pepper, nutmeg

Season peppers, onions, carrots and tomatoes with salt and pepper. Stir the eggs into the stock. Put everything together in a GN container brushed with olive oil. Pour over the egg/stock mixture and top with the cooked asparagus. Select cooking mode Side dishes, Gratin/Quiches, “without”. Allow to preheat and load. Insert core temperature probe with the positioning.

**Artichokes with bacon**

Cooking mode: Side dishes, Gratin/Quiches  
Quantity: 20 per 1/1 GN container  
Accessory: granite enamelled container, 40 mm

20 fresh artichokes cooked, trimmed and stem removed.  
300 g streaky bacon  
salt and pepper  
1/4 l vegetable stock

Place prepared artichokes in GN container with the streaky bacon and pour in stock. Select cooking mode Side dishes, Gratin/Quiches, “without”. Allow to preheat and load. Insert core temperature probe into the base of an artichoke from above. Cook.
### Side dishes

#### Cod croquettes - Buniuelos de Bacalao

Cooking mode: Side dishes, Convenience  
Quantity: 30 pieces per 1/1 GN container  
Accessory: CombiFry®

Put products loosely into the CombiFry®. Make sure they are not lying too closely on top of each other. Select cooking mode Side dishes, Convenience. Allow to preheat and load. Cook.

#### Cauliflower au gratin

Cooking mode: Side dishes, Gratin/Quiches  
Quantity: 2–2.5 kg per 1/1 GN container  
Accessory: granite enamelled container, 40 mm

2.5 kg cauliflower (frozen)  
250 g grated Emmental cheese  
500 ml béchamel sauce (25 g butter, 25 g flour, 500 ml milk, nutmeg, salt and pepper)

Put cauliflower into GN container (not thawed), coat with béchamel sauce. Sprinkle with cheese. Select cooking mode Side dishes, Gratin/Quiches, colour “medium” and “with”, Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.

#### Salmon lasagne

Cooking mode: Side dishes, Gratin/Quiches  
Quantity: 12 portions per 1/1 GN container  
Accessory: granite enamelled container, 40 mm

3 sheets of lasagne 1.5 kg salmon fillet, skinned and deboned  
500 g leaf spinach, blanched 300 g grated cheese  
2 onions, braised 2 cloves garlic, braised  
1/8 l olive oil 6 dl white wine sauce  
Salt, pepper, nutmeg

Mix leaf spinach with garlic and onions. Season with salt, pepper and nutmeg. Slice the salmon fillets. Rub the GN container with a little olive oil. Quarter all the ingredients. For the first layer place a sheet of lasagne in the GN container. Alternate with a layer of spinach and salmon and so on, until all the ingredients are used up. Finally spread with the light sauce and top with cheese. Select cooking mode Side dishes, Gratin/Quiches, “with”. Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.
**Hasselbackpotatis**

Cooking mode: Side dishes, Gratin/Quiches  
Quantity: 12 pieces per 1/1 GN container  
Accessory: granite enamelled container, 40 mm

12 potatoes (approx. 600 g) of uniform size, firm fleshed  
30 g grated hard cheese, e.g. parmesan  
50 g butter  
1 tsp salt  
2 tbsp coating flour

Make 0.5 cm incisions in the peeled whole potatoes and place in a GN container. Brush lightly with butter and sprinkle with parmesan. Select cooking mode Side dishes, Gratin/Quiches, "with". Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.

**Hint:** Herb butter can be used instead of butter. Hasselbackpotatis go well with pan fried or grilled meat. Or with cold roast beef.

**Swedish creamy potatoes**

Cooking mode: Side dishes, Gratin/Quiches  
Quantity: 12 portions per 1/1 GN container  
Accessory: granite enamelled container, 20 mm

36 small potatoes  
3 shallots, diced and lightly braised  
150 g butter  
1.2 l cream  
salt, ground white pepper

Mix the peeled potatoes with the butter in a 20 mm GN container. Add the shallots. Pour on seasoned cream to almost cover them. Select cooking mode Side dishes, Gratin/Quiches, "with". Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.
Casseroled pumpkin (Japanese)

Cooking mode: Side dishes, Gratin/Quiches
Quantity: 4 kg pro 1/1 GN container
Accessory: granite enamelled container, 65 mm

4 kg pumpkin
20 g salt
400 g sugar
140 g soya sauce
clear stock

Cut pumpkin up, season with salt and sugar until moisture appears, put into GN container, add remaining ingredients and cover with a clean cloth. Select cooking mode Side dishes, Gratin/Quiches “without”, Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.

Hint: Casseroled pumpkin is suitable for Finishing®

Pasta bake - Rigatoni di Sicilia del diavolo

Cooking mode: Side dishes, Gratin/Quiches
Quantity: 12 portions per 1/1 GN container
Accessory: granite enamelled container, 40 mm

750 g cooked rigatoni
1 tin pizza tomatoes
200 g cooked ham
1 tin tuna (approx. 200 g)
200 g peas
3 red chilli peppers
2 diced and lightly braised onions
2 crushed cloves of garlic
marjoram, oregano, salt
250 g cream
200 g pizza cheese
a little olive oil

Mix cooked rigatoni with onions and garlic. Add chilli peppers, oregano, marjoram and ham. Then top up pizza tomatoes, tuna and peas. Now put alternate layers of pasta, sauce and cheese into the GN container. Pour on cream and sprinkle with cheese. Select cooking mode Side dishes, Gratin/Quiches, “with”. Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.
**Recipes and User Hints**

### Sushi rice

**Cooking mode:** Side dishes, steamed rice  
**Quantity:** 2 kg per 1/1 GN container  
**Accessory:** CNS container, 65 mm

2 kg sushi rice  
50 ml vinegar

Thoroughly wash rice in a strainer/sieve and put into GN container. Add water in a ratio of 1:1.7. Select cooking mode Side dishes, Steamed rice. Load, insert core temperature probe in GN container. Cook.

**Hint:** Enter the cooking time from the pack on the display. SelfCooking Control® is basically preset. If the pack does not give a time, cook the rice at the default setting. After cooking sushi rice immediately remove rice from the GN container, add vinegar to taste and cool.

### Aubergine with miso (Japanese)

**Cooking mode:** Side dishes, Gratin/Quiches  
**Quantity:** 20 pieces per 1/1 GN container  
**Accessory:** granite enamelled container, 20 mm

10 aubergines  
10 sweet peppers  
5 tomatoes  
150 g hacho-miso  
100 ml mirin  
200 ml olive oil  
salt and sugar  
20 leaves Japanese herbs (ohba)

Cut up aubergines and peppers, place in container and season with salt and sugar. Leave for 10-15 minutes. Add olive oil, hacho-miso and chopped tomatoes and select cooking mode Side dishes, Gratin/Quiches “without”. Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook. Finally add the Japanese herbs and serve.

**Hint:** Aubergines are suitable for Finishing®.
**Macaroni ham au gratin**

Cooking mode: Side dishes, Gratin/Quiches  
Quantity: 12 portions per 1/1 GN container  
Accessory: granite enamelled container, 40 mm

- 600 g cooked macaroni  
- 150 g diced cooked ham  
- 2 tomatoes  
- Italian herbs  
- 150 g grated Gouda  
- salt, pepper, cayenne pepper  
- 150 g cream  
- 150 g milk  
- butter for the GN container

Mix cooked pasta with ham. Mix diced tomatoes and herbs. Whisk eggs, cream, cheese and milk. Season with salt, pepper and cayenne pepper. Mix everything together and pour liquid over. Select cooking mode Side dishes, Gratin/Quiches, "with". Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.

**Potato gratin**

Cooking mode: Side dishes, Gratin/Quiches  
Quantity: 20 portions per 1/1 GN container  
Accessory: granite enamelled container, 40 mm

- 5 kg sliced potatoes  
- 1 l cream  
- salt, pepper and nutmeg  
- 250 g grated cheese

Layer potatoes loosely in GN container. Season cream with salt, pepper and nutmeg. Pour over the potatoes. Sprinkle with grated cheese. Select cooking mode Side dishes, Gratin/Quiches, "with". Allow to preheat and load. Insert core temperature probe with positioning aid. Cook.

**Hint:** Cream can be poured on hot, this shortens the cooking time. Potatoes can also be shaped before laying in the GN container and only cream poured over, omitting the cheese.
**French fries**

**Convenience products**

Cooking mode: Side dishes, Convenience  
Quantity: max. 1.5 kg, per 1/1 GN container  
Accessory: 1/1 CombiFry®

Prefried products such as French fries, potato wedges, rösti, duchesse potatoes, potato balls. Remove products from packaging and shake loosely into the CombiFry®. Select cooking mode Side dishes, Convenience. Allow to preheat and load. Do not insert core temperature probe.

**Hint:** Let frozen products defrost before cooking. Larger quantities can also be prepared for cooking the day before and kept covered in the refrigerator. Fries can be salted before cooking.

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**Fruit soufflé**

Cooking mode: Side dishes, Gratin/Quiches  
Quantity: 15 portions per 1/1 GN container  
Accessory: granite enamelled container, 40 mm

1 kg fruit, e.g. apples, apricots, cherries  
50 g split almonds  
50 g soaked raisins

**Soufflé mixture:**

- 50 g butter  
- 125 ml milk  
- 100 g sugar  
- 80 g flour  
- 4 eggs  
- 1/2 pack baking powder  
- grated zest of 1 lemon  
- butter for brushing


**Hint:** Sponge mixture can also be used for the soufflé.
**Side dishes**

**Rice**
Long grain, Basmati, flavoured rice, sushi rice, grains, semolina, red rice

Cooking mode: Side dishes, Steamed rice  
Quantity: 2.5 kg per 1/1 GN container  
Accessory: CNS container, 65 mm

Wash rice and put in GN container. Pour in cold water. Select cooking mode Side dishes, Steamed rice, load immediately and insert the whole core temperature probe in a GN container. Enter on display the cooking time given on the pack. Cook.

**Hint:** If the pack does not give a cooking time, enter your usual cooking time. Please remember that different types of rice need different volumes of cold water for cooking.

e.g.  
sushi rice: 1.7 parts water:1 kg rice  
Long grain rice 2 parts water :1 kg rice

Rice can be cooked uncovered. After cooking, fan cool the sushi rice immediately as usual or use a rapid cooler. Rice is suitable for “finishing”. You can add seasonings or flavourings to the rice as you normally would. Follow the same procedure with grains or semolina. Milk can also be used instead of water. Wild rice must be soaked in water before cooking.

**Vegetables suitable for regular steaming**
Fresh and frozen vegetables, e.g. potatoes, carrots, broccoli, peas, beans, mange tout, sweet peppers, spinach, asparagus, sweetcorn, kohlrabi, savoy cabbage and many more.

Cooking mode: Side dishes, Steamed side dishes  
Quantity: 2–5 kg per 1/1 GN container  
Accessory: perforated CNS container, 55 - 90 mm

Prepare vegetables as usual. Put into GN container. Select cooking mode Side dishes, Steamed side dishes, set time.

**Hint:** Different vegetables can be cooked at the same time (no taste transfer).  
After cooking green vegetables plunge immediately into iced water or cool in a rapid cooler. Seasonings such as salt and sugar are not washed off. To ensure even cooking do not use too high a GN container. Cook frozen vegetables at a temperature of 130 °C. Please only use short cooking times, as most frozen vegetables have already been blanched.
Recipes and User Hints

Potatoes
Sweet potatoes, new potatoes, taro tubers

Cooking mode: Side dishes, Dumplings/potatoes
Quantity: 8 kg per 1/1 GN container,
Accessory: perforated CNS container, 90 mm

Cut up e.g. potatoes (shaped, peeled or even in their jackets). Spread evenly in GN containers. Select cooking mode Side dishes, Dumplings/potatoes Load immediately and insert core temperature probe. Cook.

Potato dumplings
Bread dumplings, yeast dumplings, semolina dumplings

Cooking mode: Side dishes Dumplings/potatoes
Quantity: 30 pieces per 1/1 GN container
Accessory: CNS container, 20 mm

3 kg peeled, starchy potatoes
400 g semolina
1 l milk
20 g salt
4 rolls, cubed and toasted.

Grate potatoes and squeeze out well in a cloth. Collect the liquid. Pour off the water and use the starch for the potato dough. Make semolina purée from the ingredients. Pour hot semolina over the grated potatoes, add starch and mix well. Form even-sized dumplings and stuff with toasted bread cubes. Place dumplings on GN container. Select cooking mode Side dishes, dumplings/potatoes. Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.

Hint: After cooking the dumplings can be kept in a GN container with hot water. Dumplings are also suitable for Finishing® if they are made somewhat smaller, max. 80-90 g in weight. Ready dumpling mixes can also be prepared in the same cooking mode.
**Side dishes**

**Dim sum - haw gow, thin dough filled with shrimps (Japanese)**

Cooking mode: Side dishes, Steamed side dishes  
Quantity: 48 pieces per 1/1 GN container  
Accessory: CNS container, 40 mm

- **Dough:**  
  250 g wheat starch  
  1 tbsp cornflour  
  250-300 ml boiling water  
  50 g lard

- **Filling:**  
  300 g prepared shrimps  
  90 g lard  
  100 g bamboo shoots  
  2 spring onions finely diced

Mix filling ingredients well. Cover and refrigerate. Put wheat starch and cornflour into a bowl and make a depression in the middle. Add the boiling water and quickly mix to a uniform dough with a pastry spoon. Cover and leave the flour to swell for 10 minutes. Stir lard into the dough. Shape dough into a roll and half. Cut each roll into 24 evenly sized pieces and roll out. Make sure to keep the roll covered so that the dough does not dry out. Roll each piece of dough out to about 9 cm in size. Place the filling in the centre and fold up. Press edges firmly together. Place the prepared haw gow into the lightly greased GN container. Select cooking mode Side dishes, Steamed side dishes. Time: enter 7 minutes. Load and cook.

**Hint:** The haw gow can also be cooked in dim sum baskets on bamboo leaves. Serve with English mustard and soya sauce.

**Dim sum - shao mai (Japanese)**

Cooking mode: Side dishes, Steamed side dishes  
Quantity: 48 pieces per 1/1 GN container  
Accessory: CNS container, 40 mm

- **400 g minced pork**  
- **250 g prepared shrimps**  
- **10 shiitake mushrooms, cut into cubes**  
- **1 carrot, finely chopped or green peas**  
- **1 tbsp each sesame oil, sugar, cornflour**

- **2 egg whites**  
- **4 tbsp light soya sauce**  
- **48 won ton pastry sheets**  
- **a little pepper**

Mix all the ingredients in a bowl and season to taste. Place filling in the centre of the won ton sheets and enclose in the pastry. The filling should still be visible at the top. Place some diced carrots or peas in the centre of the shao mai. Lightly oil GN container. Put in shao mai. Select cooking mode Side dishes, Steamed side dishes. Time: enter 12 minutes. Load and cook.

**Hint:** You can also steam the shao mai laid out on a banana leaf in raffia baskets. Serve with soya sauce, English mustard or chilli sauce.
Grandmother's apple soufflé

Cooking mode: Side dishes, Gratin/Quiches
Quantity: 15 portions per 1/1 GN container
Accessory: granite enamelled container, 40 mm

Ingredients for 3 soufflés
250 g butter
250 g flour
1/4 l milk
20 g salt
1 kg sugar
5 packet vanilla sugar
30 egg yolks
30 egg whites
50 medium-sized apples

Make a light roux from butter and flour and stir in milk till smooth. Add salt and boil to a stiff purée. Cool slightly. Mix in sugar, vanilla sugar and egg yolk. Fold in stiffly beaten egg white. Put into buttered GN container and arrange the peeled halved apples on top so that they are not touching. Select cooking mode Side dishes, Gratin/Quiches, "without" and "medium" browning. Allow to preheat and load. Insert core temperature probe with positioning aid. Cook.
Bread soufflé

Cooking mode: Side dishes, Gratin/Quiches
Quantity: 15 portions per 1/1 GN container
Accessory: granite enamelled container, 60 mm

300 g stale bread
6 dl milk
200 g diced lean bacon
300 g sliced Emmental cheese
2 dl milk
10 eggs
salt, pepper, nutmeg

Fry bacon until crisp. Cut bread into small cubes and pour hot milk over, leave to soak for 15 minutes. Fill the buttered GN container with layers of bread and bacon. Finish off with the cheese. Beat together milk, eggs and seasonings Pour on the well seasoned milk. Select cooking mode Side dishes, Gratin/Quiches, "with" and "medium" browning. Allow to preheat and load. Insert core temperature probe with the positioning aid. Cook.

Hint: Cook the bacon on a granite enamelled container in cooking mode Pan fries, Minute Grills.
3.7 SelfCooking Center®: Finishing®

Suggestions:

Fish:  
- Poached salmon on spinach with potatoes
- Grilled monk fish fillet with chard and polenta
- Baked sole fillets with broccoli and rice
- Stuffed red mullet on asparagus
- Baked perch with chillies, grilled mackerel

Meat:  
- Marinated pork steaks with baked vegetables and baked potato wedges
- All kinds of grilled steak with fried potatoes
- Roast pork with potato gratin
- Chinese pork roast or portions of suckling pig
- Tonkatsu, Japanese breaded pork
- Grilled chicken portions or whole chickens
- Goose or duck portions with red cabbage and dumplings
- Teriyaki, marinated chicken portions, turkey portions with stuffing
- Portions of Peking duck

Vegetables: Portioned bakes
- Vegetable gratins in slices or individual dishes
- Lasagne with vegetables, as portions on plates or in bowls
- Vegetable timbales turned out or sliced
- Japanese nimonos in dishes
- Dim sum in bamboo steamers
- Chinese fried rice with vegetables
Plated Banquet Finishing®

Banquet means that you can finish food you have cooked in the SelfCooking Center® and arranged cold.

Cooking mode: Finishing®, Plated Banquet
Quantity: 20–120 plates per load possible, depending on the size of your SelfCooking Center®.
Accessory: RATIONAL Banqueting System, comprising mobile plate rack and Thermocover.

Arrange cold components on cold plates. Arrange the food on the plates as you normally would if it were hot. You can use diameters up to 31 cm in any mobile plate rack. Arrange the main components, such as fish, poultry or meat, on your plates so that their complete surface area is not lying on the plate. Lay something between product and plate to allow the automatic ideal climate to circulate better around the product. After arranging, cover mobile plate rack with foil and refrigerate. Leave the prepared and arranged dishes there until it is time to finish them.

Select cooking mode Finishing®, Banquet. Enter Finishing®-time. Allow to preheat and load. (With table-top units before Finishing® please remove the hinging rack from the cooking cabinet and replace with the run-in rail for the mobile plate rack.) Load and insert core temperature probe. Finish.

The buzzer tells you when Finishing® is complete and you can remove the mobile plate rack from the SelfCooking Center®. Use the Thermocover to cover the mobile plate rack. Keeps food hot for up to 20 minutes. Ideal for moving the plates to the point of service.

Finish your sauce and have the garnishes ready. Take individual plates from the mobile plate rack and add sauce and garnish to the dishes.
You can finish more plates at the same time as you are serving.

Hint: The Finishing® time will depend on the diameters of the products on the plate. Select your desired result. If the products on the plate were cooked in a very moist climate, use SelfCooking Control® "moist" setting. If the products on the plate were fried or grilled, use "dry". Stay in the medium setting if products were prepared by different methods.
Finishing® à la carte

You always need Finishing® à la carte when you are using the SelfCooking Center® in your à la carte business. Cooked food is arranged cold on cold plates and finished to order in the SelfCooking® Center.

Cooking mode: Finishing®, à la carte
Quantity: two plates, one behind the other per rack/level
Accessory: 1/1 GN grids or baking and roasting trays

Arrange cooked, cold food attractively as desired and place ready, or arrange when ordered, as your kitchen schedule allows. Select cooking mode Finishing®, à la carte, enter Finishing® time for the racks/levels. SelfCooking Control® can be loaded after a few seconds, as you need the dishes. Please press the button for the level to confirm on the display that you have placed the arranged plates there for Finishing®. The time previously set now runs down. SelfCooking Control® is managing the perfect climate and you can now prepare or serve other plates.

Hint: Heat sauces separately, do not finish with the food. If sauces are bound with butter, thicken slightly with starch.

Finishing® Chicken
Chicken, guinea fowl, corn fed chicken

Cooking mode: Finishing®, Chicken
Quantity: 4, 8, 10 or 12 pieces, depending on the size of the chicken Superspike.
Accessory: Chicken Superspike

Poultry cooked in Poultry cooking mode.

Chickens can be left and cooled on the Superspike after cooking. Either whole cooked poultry or only part quantities can be finished, depending on your requirements. Make ready the quantity you need, use mobile plate racks for faster loading. Select cooking mode Finishing®, Chicken, allow to preheat and load. Finish.

Hint: Take any marinades or seasonings into account when setting the crispness. Remember that marinades containing honey, sugar, soya, etc. affect the colour.
<table>
<thead>
<tr>
<th>Food</th>
<th>Container/Accessory</th>
<th>Preheat</th>
<th>Cooking mode</th>
<th>Quantity per load approx.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple strudel (strudel dough)</td>
<td>Baking and roasting tray</td>
<td></td>
<td>Baking, Sweet baking</td>
<td></td>
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<td></td>
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<td></td>
<td>6x1/1</td>
<td>6 Pcs.</td>
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<td></td>
<td>6x2/1</td>
<td>12 Pcs.</td>
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<td></td>
<td>10x1/1</td>
<td>10 Pcs.</td>
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<td></td>
<td></td>
<td></td>
<td>10x2/1</td>
<td>20 Pcs.</td>
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<td></td>
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<td></td>
<td>20x1/1</td>
<td>20 Pcs.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>20x2/1</td>
<td>40 Pcs.</td>
</tr>
<tr>
<td>Apple strudel frozen brush with clarified butter</td>
<td>Baking and roasting tray or Baking tray perforated, Teflon-coated</td>
<td></td>
<td>Baking, Sweet baking</td>
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<td></td>
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<td>60 Pcs.</td>
<td>120 Pcs.</td>
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<td>100 Pcs.</td>
<td>200 Pcs.</td>
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<td></td>
<td>200 Pcs.</td>
<td>400 Pcs.</td>
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<tr>
<td>Sponge base (Swiss roll)</td>
<td>Granite enamelled container 20 mm</td>
<td></td>
<td>Baking, Sweet baking</td>
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<td>6 kg</td>
<td>12 kg</td>
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<td></td>
<td>20 kg</td>
<td>40 kg</td>
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<tr>
<td>Sponge base Ring Ø 26 cm</td>
<td>CNS grid</td>
<td></td>
<td>Baking, Sweet baking</td>
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<td></td>
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<td></td>
<td>6 Tins</td>
<td>12 Tins</td>
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<td>10 Tins</td>
<td>20 Tins</td>
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<td>20 Tins</td>
<td>40 Tins</td>
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<tr>
<td>Puff pastry, pasties, fleurons</td>
<td>Baking and roasting tray or Baking tray perforated, Teflon-coated</td>
<td></td>
<td>Baking, Savoury baking</td>
<td></td>
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<tr>
<td>Brush with egg</td>
<td></td>
<td></td>
<td>45 Pcs.</td>
<td>90 Pcs.</td>
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<td></td>
<td>75 Pcs.</td>
<td>150 Pcs.</td>
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<td>150 Pcs.</td>
<td>300 Pcs.</td>
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<tr>
<td>Puff pastry tarts</td>
<td>Baking and roasting tray</td>
<td></td>
<td>Baking, Sweet baking</td>
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<tr>
<td></td>
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<td></td>
<td>12 Pcs.</td>
<td>24 Pcs.</td>
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<td>20 Pcs.</td>
<td>40 Pcs.</td>
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<td>40 Pcs.</td>
<td>80 Pcs.</td>
</tr>
<tr>
<td>Tray bake</td>
<td>Granite enamelled container 40 mm</td>
<td></td>
<td>Baking, Sweet baking</td>
<td></td>
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<td>90 Port.</td>
<td>180 Port.</td>
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<td>150 Port.</td>
<td>300 Port.</td>
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<td>300 Port.</td>
<td>600 Port.</td>
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<tr>
<td>Cauliflower whole head</td>
<td>CNS container perforated, 55 mm</td>
<td><img src="https://example.com" alt="" /> 100°C</td>
<td>Side dishes Steamed side dishes</td>
<td>12 Heads</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>24 Heads</td>
<td>20 Heads</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>40 Heads</td>
<td>80 Heads</td>
</tr>
<tr>
<td>Cauliflower au gratin with Hollandaise</td>
<td>Granite enamelled container 40 mm</td>
<td></td>
<td>Side dishes select Gratin/Quiches “with”</td>
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<td></td>
<td></td>
<td></td>
<td>90 Port.</td>
<td>180 Port.</td>
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<td>150 Port.</td>
<td>300 Port.</td>
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<td>300 Port.</td>
<td>600 Port.</td>
</tr>
<tr>
<td>Beans</td>
<td>CNS container perforated, 55 mm</td>
<td><img src="https://example.com" alt="" /> 100°C</td>
<td>Side dishes select Gratin/Quiches “with”</td>
<td></td>
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<td></td>
<td></td>
<td></td>
<td>100°C</td>
<td>12 Min</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>Side dishes, Steamed side dishes</td>
<td>15 kg</td>
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<td></td>
<td></td>
<td></td>
<td>30 kg</td>
<td>50 kg</td>
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<td></td>
<td>50 kg</td>
<td>100 kg</td>
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<tr>
<td>Choux pastry (cream puffs)</td>
<td>Baking and roasting tray</td>
<td><img src="https://example.com" alt="" /> 300°C</td>
<td>Baking, Sweet baking</td>
<td></td>
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<td></td>
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<td></td>
<td>45 Pcs.</td>
<td>90 Pcs.</td>
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<td></td>
<td>75 Pcs.</td>
<td>150 Pcs.</td>
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<td></td>
<td></td>
<td>150 Pcs.</td>
<td>300 Pcs.</td>
</tr>
<tr>
<td>Roast potatoes</td>
<td>Granite enamelled container 20 mm</td>
<td><img src="https://example.com" alt="" /> 230°C</td>
<td>100°C</td>
<td>12 Min</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>Side dishes Steamed side dishes</td>
<td>15 kg</td>
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<td></td>
<td></td>
<td></td>
<td>30 kg</td>
<td>50 kg</td>
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<td>50 kg</td>
<td>100 kg</td>
</tr>
<tr>
<td>Broccoli</td>
<td>CNS container perforated, 55 mm</td>
<td><img src="https://example.com" alt="" /> 100°C</td>
<td>Baking, Sweet baking</td>
<td></td>
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<td></td>
<td></td>
<td></td>
<td>100°C</td>
<td>12 Min</td>
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<td></td>
<td></td>
<td></td>
<td>Side dishes, Steamed side dishes</td>
<td>15 kg</td>
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<td></td>
<td></td>
<td></td>
<td>30 kg</td>
<td>50 kg</td>
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<td></td>
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<td></td>
<td>50 kg</td>
<td>100 kg</td>
</tr>
<tr>
<td>Crème Caramel (glasses)</td>
<td>Grid or CNS container 20 mm</td>
<td><img src="https://example.com" alt="" /> 68°C</td>
<td>68°C</td>
<td>35 Min</td>
</tr>
<tr>
<td>Darioles, cocottes, timbales etc.</td>
<td>Grid or CNS container 20 mm</td>
<td><img src="https://example.com" alt="" /> 100°C</td>
<td>100°C</td>
<td>20 Min</td>
</tr>
<tr>
<td>Croissants (precooked frozen)</td>
<td>Baking and roasting tray</td>
<td><img src="https://example.com" alt="" /> 100°C</td>
<td>100°C</td>
<td>20 Min</td>
</tr>
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<td></td>
<td></td>
<td></td>
<td><img src="https://example.com" alt="" /> 100°C</td>
<td>100°C</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td><img src="https://example.com" alt="" /> 100°C</td>
<td>100°C</td>
</tr>
<tr>
<td>Eggs en cocotte (poached egg)</td>
<td>Grid or CNS container 20 mm</td>
<td><img src="https://example.com" alt="" /> 90°C</td>
<td>90°C</td>
<td>10 Min</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>90°C</td>
<td>10 Min</td>
</tr>
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<td></td>
<td></td>
<td></td>
<td>10 Min</td>
<td>20 %</td>
</tr>
<tr>
<td>Food</td>
<td>Container/Accessory</td>
<td>Preheat</td>
<td>Cooking mode</td>
<td>6x1/1</td>
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<tr>
<td>-------------------------------------------</td>
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</tr>
<tr>
<td>Egg royale</td>
<td>CNS container, 40 mm</td>
<td>-</td>
<td>100°C 85°C</td>
<td>12 Litres</td>
</tr>
<tr>
<td>Egg royale in casing, on grids</td>
<td>grid or CNS container 20 mm</td>
<td>-</td>
<td>85°C 85°C 30 Min</td>
<td>15 Litres</td>
</tr>
<tr>
<td>Tie and hang in cooking cabinet</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Duck 1.5 – 2 kg</td>
<td>duck grid</td>
<td></td>
<td>Poultry, Duck/goose</td>
<td>6 Pcs.</td>
</tr>
<tr>
<td>Duck breast Barbary</td>
<td>Baking and roasting tray</td>
<td></td>
<td>Pan fries, Natural</td>
<td>24 Pcs.</td>
</tr>
<tr>
<td>Pheasant</td>
<td>Baking and roasting tray</td>
<td></td>
<td>Poultry</td>
<td>18 Pcs.</td>
</tr>
<tr>
<td>Filet Wellington</td>
<td>Baking and roasting tray</td>
<td></td>
<td>Roasts</td>
<td>24 kg 48 kg 40 kg 80 kg 80 kg 160 kg</td>
</tr>
<tr>
<td>Fillet steaks 200 g</td>
<td>Combi Grill</td>
<td></td>
<td>Pan fries, Natural</td>
<td>72 Pcs.</td>
</tr>
<tr>
<td>Fish dumplings</td>
<td>CNS container 20 mm</td>
<td></td>
<td>Fish, Steamed Fish</td>
<td>300 Pcs.</td>
</tr>
<tr>
<td>Fish terrine</td>
<td>CNS container 20 mm</td>
<td></td>
<td>Fish, Steamed Fish</td>
<td>9 Pcs.</td>
</tr>
<tr>
<td>Trout baked</td>
<td>Baking and roasting tray</td>
<td></td>
<td>Fish, Baked Fish</td>
<td>36 Pcs.</td>
</tr>
<tr>
<td>Trout blue</td>
<td>CNS container 65 mm</td>
<td></td>
<td>Fish, Steamed Fish</td>
<td>30 Pcs.</td>
</tr>
<tr>
<td>Goose</td>
<td>CNS grid and CNS container 40 mm</td>
<td></td>
<td>Poultry, Duck/goose</td>
<td>4 Pcs.</td>
</tr>
<tr>
<td>Goose liver terrine</td>
<td>grid or CNS container 20 mm</td>
<td>75°C 75°C 58°C</td>
<td>15 kg 30 kg 25 kg 50 kg 50 kg 100 kg</td>
<td></td>
</tr>
<tr>
<td>Vegetable bake</td>
<td>Granite enamelled container 40 mm</td>
<td></td>
<td>Side dishes Select Gratin/Quiches &quot;without&quot;</td>
<td>120 Port.</td>
</tr>
<tr>
<td>Vegetable flan in timbale</td>
<td>grid or CNS container 20 mm</td>
<td>90°C 90°C 20 Min</td>
<td>60 Pcs.</td>
<td>120 Pcs.</td>
</tr>
<tr>
<td>Vegetable conserves filling quantity 1 l</td>
<td>grid or CNS container 20 mm</td>
<td>100°C 90°C 40 Min</td>
<td>45 Pcs.</td>
<td>90 Pcs.</td>
</tr>
<tr>
<td>Grilled chicken 900 – 1100 g</td>
<td>chicken Superspike</td>
<td></td>
<td>Poultry, Roast chicken</td>
<td>16 Pcs.</td>
</tr>
<tr>
<td>Chicken leg</td>
<td>grid or CNS container 20 mm</td>
<td></td>
<td>Poultry, Chicken pieces</td>
<td>72 Pcs.</td>
</tr>
<tr>
<td>Halibut, poached</td>
<td>CNS container 20 mm</td>
<td></td>
<td>Fish, Steamed Fish</td>
<td>60 Port.</td>
</tr>
<tr>
<td>Semi-preserved food 200 g</td>
<td>grid or CNS container 20 mm</td>
<td>100°C 100°C 40 Min</td>
<td>120 Pcs.</td>
<td>240 Pcs.</td>
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<tr>
<td>Leg of hare larded, braised</td>
<td>Granite enamelled container 40 mm</td>
<td></td>
<td>Roasts, soft roasting</td>
<td>36 Pcs.</td>
</tr>
<tr>
<td>Saddle of hare</td>
<td>Granite enamelled container 20 mm</td>
<td></td>
<td>Pan fries, Natural</td>
<td>24 Pcs.</td>
</tr>
<tr>
<td>Yeast cakes</td>
<td>Granite enamelled container 20 mm</td>
<td></td>
<td>Baking, Sweet baking</td>
<td>6 kg 12 kg 10 kg 20 kg 20 kg 40 kg</td>
</tr>
<tr>
<td>Food</td>
<td>Container/Accessory</td>
<td>Preheat</td>
<td>Cooking mode</td>
<td>6x1/1</td>
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<tr>
<td>Yeast plaits 500g</td>
<td>Baking and roasting tray</td>
<td></td>
<td>Baking, Sweet baking</td>
<td>6 Pcs.</td>
</tr>
<tr>
<td>Hot fruits, frozen</td>
<td>grid or CNS container 20 mm</td>
<td>100°C</td>
<td>70°C</td>
<td>4 Min</td>
</tr>
<tr>
<td>In serving dish</td>
<td>grid or CNS container 20 mm</td>
<td>100°C</td>
<td>100°C</td>
<td>8 Min</td>
</tr>
<tr>
<td>Petits pois</td>
<td>CNS container perforated, 55 mm</td>
<td>100°C</td>
<td>100°C</td>
<td>8 Min</td>
</tr>
<tr>
<td>Cabinet pudding</td>
<td>grid or CNS container 20 mm</td>
<td>100°C</td>
<td>90°C</td>
<td>45 Min</td>
</tr>
<tr>
<td>Cheesecake (short pastry base)</td>
<td>Granite enameled container 40 mm</td>
<td>100°C</td>
<td>100°C</td>
<td>90 Min</td>
</tr>
<tr>
<td>Veal roast, veal loin</td>
<td>Granite enameled container 20 mm</td>
<td>100°C</td>
<td>100°C</td>
<td>90 Min</td>
</tr>
<tr>
<td>Veal saddle, 2-3 kg</td>
<td>Granite enameled container 20 mm</td>
<td>100°C</td>
<td>100°C</td>
<td>90 Min</td>
</tr>
<tr>
<td>Veal fillet, beef fillet trimmed</td>
<td>CombiGrill grid</td>
<td></td>
<td>Pan fries, Natural</td>
<td>24 Pcs.</td>
</tr>
<tr>
<td>Veal bones for sauce</td>
<td>Granite enameled container 65 mm</td>
<td>200°C</td>
<td>150°C</td>
<td>90 Min</td>
</tr>
<tr>
<td>Veal cutlet 250 g</td>
<td>CombiGrill grid</td>
<td></td>
<td>Pan fries, Natural</td>
<td>60 Pcs.</td>
</tr>
<tr>
<td>Veal liver</td>
<td>Granite enameled container 20 mm</td>
<td>100°C</td>
<td>100°C</td>
<td>90 Min</td>
</tr>
<tr>
<td>Veal escalopes breaded</td>
<td>Granite enameled container 20 mm</td>
<td>100°C</td>
<td>100°C</td>
<td>90 Min</td>
</tr>
<tr>
<td>Veal shoulder, veal knuckle,</td>
<td>Granite enameled container 40 mm</td>
<td>100°C</td>
<td>100°C</td>
<td>90 Min</td>
</tr>
<tr>
<td>Veal breast stuffed</td>
<td>Granite enameled container 40 mm</td>
<td>100°C</td>
<td>100°C</td>
<td>90 Min</td>
</tr>
<tr>
<td>Carrots</td>
<td>CNS container perforated, 55 mm</td>
<td>100°C</td>
<td>100°C</td>
<td>15 Min</td>
</tr>
<tr>
<td>Potato soufflé</td>
<td>Granite enameled container 40 mm</td>
<td>100°C</td>
<td>100°C</td>
<td>15 Min</td>
</tr>
<tr>
<td>Potatoes foil wrapped</td>
<td>grid or CNS container 20 mm</td>
<td>100°C</td>
<td>100°C</td>
<td>15 Min</td>
</tr>
<tr>
<td>Cured neck, knuckle of pork,</td>
<td>grid or CNS container 20 mm</td>
<td>100°C</td>
<td>100°C</td>
<td>15 Min</td>
</tr>
<tr>
<td>Ham on the bone</td>
<td>grid or CNS container 20 mm</td>
<td>100°C</td>
<td>100°C</td>
<td>15 Min</td>
</tr>
<tr>
<td>Dumplings</td>
<td>CNS container 20 mm</td>
<td></td>
<td>Side dishes, Dumplings/potatoes</td>
<td>180 Pcs.</td>
</tr>
</tbody>
</table>

Food Container/Accessory Preheat Cooking mode Quantity per load approx.
<table>
<thead>
<tr>
<th>Food</th>
<th>Container/Accessory</th>
<th>Preheat</th>
<th>Cooking mode</th>
<th>Quantity per load approx.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kohlrabi</td>
<td>CNS container perforated, 55 mm</td>
<td>100°C</td>
<td>Side dishes, Steamed side dishes</td>
<td>15 kg 30 kg 25 kg 50 kg 50 kg 100 kg</td>
</tr>
<tr>
<td>Cabbage, stuffed</td>
<td>Granite enameled container 40 mm</td>
<td></td>
<td>Roasts, soft roasting</td>
<td>75 Pcs. 150 Pcs. 125 Pcs. 250 Pcs. 250 Pcs. 500 Pcs.</td>
</tr>
<tr>
<td>Compote</td>
<td>CNS container 65 mm</td>
<td>100°C 90°C 8 Min</td>
<td></td>
<td>90 Port. 180 Port. 150 Port. 300 Port. 300 Port. 600 Port.</td>
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<tr>
<td>Salmon (showpieces)</td>
<td>CNS container 20 mm</td>
<td></td>
<td>Fish, Steamed Fish</td>
<td>2 Pcs. 4 Pcs. 3 Pcs. 6 Pcs. 6 Pcs. 12 Pcs.</td>
</tr>
<tr>
<td>Salmon trout fillet, poached</td>
<td>CNS container 20 mm</td>
<td></td>
<td>Fish, Steamed Fish</td>
<td>60 Pcs. 120 Pcs. 100 Pcs. 200 Pcs. 200 Pcs. 400 Pcs.</td>
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<tr>
<td>Salmon steak grilled</td>
<td>CombiGrill grid</td>
<td></td>
<td>Fish, Baked Fish</td>
<td>60 Pcs. 120 Pcs. 100 Pcs. 200 Pcs. 200 Pcs. 400 Pcs.</td>
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<tr>
<td>Salmon soufflé</td>
<td>CNS container 20 mm</td>
<td></td>
<td>Fish, Steamed Fish</td>
<td>60 Pcs. 120 Pcs. 100 Pcs. 200 Pcs. 200 Pcs. 400 Pcs.</td>
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<tr>
<td>Darioles, cocottes, timbales</td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lamb bones for sauce</td>
<td>Granite enameled container 65 mm</td>
<td>200°C 150°C 90 Min</td>
<td></td>
<td>12 kg 24 kg 20 kg 40 kg 40 kg 80 kg</td>
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<tr>
<td>Lamb, boneless leg</td>
<td>Granite enameled container 20 mm</td>
<td></td>
<td>Roasts, soft roasting</td>
<td>6 Pcs. 12 Pcs. 9 Pcs. 18 Pcs. 18 Pcs. 36 Pcs.</td>
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<tr>
<td>Lasagne/Canneloni</td>
<td>Granite enameled container 40 mm</td>
<td></td>
<td>Side dishes, Select Gratin/Quiches “with”</td>
<td>120 Port. 240 Port. 200 Port. 400 Port. 400 Port. 800 Port.</td>
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<tr>
<td>Meat loaf in aluminium tray</td>
<td>grid or CNS container 20 mm</td>
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<td>Roasts, universal roasting</td>
<td>18 kg 36 kg 30 kg 60 kg 60 kg 120 kg</td>
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<tr>
<td>Liver dumplings</td>
<td>CNS container 20 mm</td>
<td>80°C 80°C 72°C</td>
<td></td>
<td>180 Pcs. 360 Pcs. 300 Pcs. 600 Pcs. 600 Pcs. 1200 Pcs.</td>
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<td>Meatballs ca. 50-80 g</td>
<td>Baking and roasting tray</td>
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<td>Pan fries, Natural</td>
<td>180 Pcs. 360 Pcs. 300 Pcs. 600 Pcs. 600 Pcs. 900 Pcs.</td>
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<tr>
<td>Marble cake in tins</td>
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<td></td>
<td>Baking, Sweet baking</td>
<td>12 Tins 24 Tins 20 Tins 40 Tins 40 Tins 80 Tins</td>
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<tr>
<td>Milk rice</td>
<td>CNS container 65 mm</td>
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<td>Side dishes, Convenience</td>
<td>6 kg 12 kg 10 kg 20 kg 20 kg 40 kg</td>
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<tr>
<td>Mixed grain bread</td>
<td>Baking and roasting tray</td>
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<td>Baking, Savoury baking</td>
<td>9 Pcs. 18 Pcs. 15 Pcs. 30 Pcs. 30 Pcs. 60 Pcs.</td>
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<td>Moussaka</td>
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<tr>
<td>Short pastry base</td>
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<td>200°C</td>
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<td></td>
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<tr>
<td>Mussels</td>
<td>CNS container 65 mm</td>
<td>78°C</td>
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<tr>
<td>Fruit garnishes, apples, pears etc.</td>
<td>CNS container 20 mm</td>
<td>100°C</td>
<td></td>
<td></td>
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<tr>
<td>Fruit conserves (glasses)</td>
<td>grid or CNS container 20 mm</td>
<td>100°C</td>
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<td></td>
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<td>Sweet peppers (stuffed)</td>
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<td>Roasts, soft roasting</td>
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<td>Pies</td>
<td>CNS grid</td>
<td>200°C</td>
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<td></td>
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<td>Jacket potatoes</td>
<td>CNS container perforated, 55 mm</td>
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<td>Side dishes, Potatoes/dumplings</td>
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<td>Mushrooms</td>
<td>CNS container perforated, 55 mm</td>
<td>100°C</td>
<td></td>
<td></td>
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<tr>
<td>Mushrooms fried</td>
<td>Granite enamelled container 20 mm</td>
<td></td>
<td>Pan fries, Minute grills</td>
<td>6 kg</td>
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<td>Danish pastries</td>
<td>Baking and roasting tray</td>
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<td>Baking, Sweet baking</td>
<td>60 Pcs.</td>
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<td>Frites frozen 1.5 kg</td>
<td>Combi Fry® 1/1 GN</td>
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<td>Side dishes, Convenience</td>
<td>12 kg</td>
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<td>Prefried products</td>
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<td>Quiche Lorraine</td>
<td>Granite enamelled container 20 mm</td>
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<td>Baking, Savoury baking</td>
<td>180 Pcs.</td>
</tr>
<tr>
<td>Venison, haunch braised</td>
<td>Granite enamelled container 65 mm</td>
<td></td>
<td>Roasts, soft roasting</td>
<td>18 kg</td>
</tr>
<tr>
<td>Venison, saddle</td>
<td>Granite enamelled container 20 mm</td>
<td></td>
<td>Roasts, soft roasting</td>
<td>6 Pcs.</td>
</tr>
<tr>
<td>Venison, shoulder braised</td>
<td>Granite enamelled container 65 mm</td>
<td></td>
<td>Roasts, soft roasting</td>
<td>18 kg</td>
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<tr>
<td>Rice ratio 2:1</td>
<td>CNS container 65 mm</td>
<td></td>
<td>Side dishes, Steam rice</td>
<td>6 kg</td>
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<tr>
<td>Giant prawns</td>
<td>Granite enamelled container 20 mm</td>
<td></td>
<td>Pan fries, Minute grills</td>
<td>180 Pcs.</td>
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<tr>
<td>Beef roast, pot roast</td>
<td>Granite enamelled container 65 mm</td>
<td></td>
<td>Roasts, soft roasting</td>
<td>24 kg</td>
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<tr>
<td>Beef loin 200 g</td>
<td>CombiGrill grid</td>
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<td>Pan fries, Natural</td>
<td>60 Pcs.</td>
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<tr>
<td>Beef roulade 180 g per roulade</td>
<td>Granite enamelled container 65 mm</td>
<td></td>
<td>Roasts, soft roasting</td>
<td>75 Pcs.</td>
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<tr>
<td>Beef sirloin, prime rib</td>
<td>CNS grid und CNS container 20 mm</td>
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<td>Roasts, soft roasting</td>
<td>2 Pcs.</td>
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<tr>
<td>Brussels sprouts</td>
<td>CNS container perforated, 55 mm</td>
<td>100°C</td>
<td>Side dishes, Steamed side dishes</td>
<td>15 kg</td>
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<td>Container/Accessory</td>
<td>Preheat</td>
<td>Cooking mode</td>
<td>Quantity per load approx.</td>
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<tr>
<td>Sausages, grilled 1 kg</td>
<td>Baking and roasting tray</td>
<td></td>
<td>Pan fries, Minute grills</td>
<td>6x1/1: 12 kg, 6x2/1: 24 kg, 10x1/1: 18 kg, 10x2/1: 36 kg, 20x1/1: 36 kg, 20x2/1: 72 kg</td>
</tr>
<tr>
<td>Scrambled egg</td>
<td>CNS-Behälter 40 mm</td>
<td>🔥 90°C</td>
<td></td>
<td>12 Litres, 24 Litres, 20 Litres, 40 Litres, 40 Litres, 80 Litres</td>
</tr>
<tr>
<td>Madeira cake</td>
<td>Baking and roasting tray</td>
<td></td>
<td></td>
<td>30 Pcs., 60 Pcs., 50 Pcs., 100 Pcs., 100 Pcs., 200 Pcs.</td>
</tr>
<tr>
<td>Savarin</td>
<td>CNS grid</td>
<td></td>
<td></td>
<td>30 Pcs., 60 Pcs., 50 Pcs., 100 Pcs., 100 Pcs., 200 Pcs.</td>
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<tr>
<td>Spare ribs</td>
<td>CNS grid und CNS container 20 mm</td>
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<td></td>
<td>30 Pcs., 60 Pcs., 50 Pcs., 100 Pcs., 100 Pcs., 200 Pcs.</td>
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<tr>
<td>Asparagus</td>
<td>CNS container perforated, 55 mm</td>
<td>🔥 100°C</td>
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<td>9 kg, 18 kg, 15 kg, 30 kg, 30 kg, 60 kg</td>
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<tr>
<td>Spinach</td>
<td>CNS container perforated, 55 mm</td>
<td>🔥 100°C</td>
<td></td>
<td>6 kg, 12 kg, 10 kg, 20 kg, 20 kg, 40 kg</td>
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<tr>
<td>Turbot fillet on vegetable julienne</td>
<td>CNS container 20 mm</td>
<td></td>
<td></td>
<td>60 Pcs., 120 Pcs., 100 Pcs., 200 Pcs., 200 Pcs., 400 Pcs.</td>
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<tr>
<td>Sole rolls</td>
<td>CNS container 20 mm</td>
<td></td>
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<td>180 Pcs., 360 Pcs., 300 Pcs., 600 Pcs., 600 Pcs., 1200 Pcs.</td>
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<tr>
<td>Pork roast</td>
<td>CNS grid und CNS container 20 mm</td>
<td></td>
<td></td>
<td>24 kg, 48 kg, 40 kg, 80 kg, 80 kg, 160 kg</td>
</tr>
<tr>
<td>Pork roast with crackling,</td>
<td>CNS grid und CNS container 20 mm</td>
<td></td>
<td></td>
<td>18 kg, 36 kg, 27 kg, 54 kg, 54 kg, 108 kg</td>
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<tr>
<td>Pork leg</td>
<td>CNS grid und CNS container 20 mm</td>
<td></td>
<td></td>
<td>18 Pcs., 36 Pcs., 30 Pcs., 60 Pcs., 60 Pcs., 120 Pcs.</td>
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<tr>
<td>Pork medallions 70g</td>
<td>CombiGrill grid</td>
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<td>72 Pcs., 144 Pcs., 120 Pcs., 240 Pcs., 240 Pcs., 480 Pcs.</td>
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<td>Pork neck, leg.</td>
<td>CNS grid und CNS container 20 mm</td>
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<td>24 kg, 48 kg, 40 kg, 80 kg, 80 kg, 160 kg</td>
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<tr>
<td>Pork shoulder</td>
<td>CNS grid und CNS container 20 mm</td>
<td></td>
<td></td>
<td>24 kg, 48 kg, 40 kg, 80 kg, 80 kg, 160 kg</td>
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<tr>
<td>Bacon rashers</td>
<td>Baking and roasting tray</td>
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<td>Pan fries, Minute grills</td>
<td>120 Pcs., 240 Pcs., 200 Pcs., 400 Pcs., 400 Pcs., 800 Pcs.</td>
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<tr>
<td>Stollen</td>
<td>Baking and roasting tray</td>
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<td>Baking, Prove + bake sweet</td>
<td>12 Tins, 24 Tins, 20 Tins, 40 Tins, 40 Tins, 80 Tins</td>
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<tr>
<td>Streusel cake</td>
<td>Granite enameled container 40 mm</td>
<td></td>
<td>Baking, Sweet baking</td>
<td>120 Port., 240 Port., 200 Port., 400 Port., 400 Port., 800 Port.</td>
</tr>
<tr>
<td>Beef chuck, beef brisket, veal tongue</td>
<td>CNS container 65 mm</td>
<td></td>
<td></td>
<td>24 kg, 48 kg, 40 kg, 80 kg, 180 kg, 60 kg</td>
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<tr>
<td>Frozen product, baguettes, bread rolls</td>
<td>Baking and roasting tray</td>
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<td>Baking, Savoury baking 60 Pcs.</td>
<td>120 Pcs., 100 Pcs., 200 Pcs., 200 Pcs., 400 Pcs.</td>
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<td>Food</td>
<td>Container/Accessory</td>
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<td>Cooking mode</td>
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<tr>
<td>Tomatoes, skinning</td>
<td>CNS container perforated, 55 mm</td>
<td>100°C</td>
<td>100°C 2 Min</td>
<td>225 Pcs.</td>
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<td>Turkey</td>
<td>Granite enamelled container 40 mm</td>
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<td>Poultry, Turkey</td>
<td>4 Pcs.</td>
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<tr>
<td>White bread (700g)</td>
<td>Baking and roasting tray</td>
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<td>Baking, Savoury baking</td>
<td>12 Pcs.</td>
</tr>
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<td>Veal sausage, scalding</td>
<td>CNS container perforated, 55 mm</td>
<td>75°C</td>
<td>75°C 70°C 100°C</td>
<td>160 Pcs.</td>
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<tr>
<td>Wild duck</td>
<td>Granite enamelled container 40 mm</td>
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<td>Poultry, Duck/goose</td>
<td>9 Pcs.</td>
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<tr>
<td>Wild rice soaked</td>
<td>CNS-Behälter 65 mm</td>
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<td>Side dishes, Steamed side</td>
<td>6 kg</td>
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<tr>
<td>Savoy cabbage</td>
<td>CNS container perforated, 55 mm</td>
<td>100°C</td>
<td>100°C 6 Min</td>
<td>9 Heads</td>
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<tr>
<td>Sausage in glasses 250g</td>
<td>grid or CNS container 20 mm</td>
<td>100°C</td>
<td>100°C 50 Min</td>
<td>120 Pcs.</td>
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<td>Perch-pike with skin</td>
<td>Baking and roasting tray</td>
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<td>Fish, Baked Fish</td>
<td>120 Pcs.</td>
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<td>Cinnamon swirls</td>
<td>Baking and roasting tray</td>
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<td>Baking, Sweet baking</td>
<td>36 Pcs.</td>
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<td>Plum turnovers</td>
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<td>Baking, Sweet baking</td>
<td>90 Port.</td>
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<td>Italia</td>
<td>800 260343</td>
</tr>
<tr>
<td>Germany</td>
<td>+49 8191 327300</td>
<td>Japan</td>
<td>+81 33812 6223</td>
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<td>United Kingdom</td>
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<td>+46 4619 8950</td>
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<tr>
<td>France</td>
<td>+33 6876 85719</td>
<td>USA</td>
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EUROPE

RATIONAL Großküchentechnik
Iglinger Straße 62
86899 Landsberg a. Lech/GERMANY
Tel.: +49 1805 998899
Fax: +49 8191 327231
E-mail: grosskuechentechnik@rational-online.de
www.rational-online.de

RATIONAL Belgium nv
Tel: +32 15 285500
Fax: +32 15 285505
E-mail: info@rational.be

RATIONAL Ibérica Cooking Systems S.L.
Tel: +34 93 4751750
Fax: +34 93 4751757
E-mail: rational@rational-ibérica.com
www.rational-iberica.com

RATIONAL Italia S.r.l.
Tel: +39 041 5951909
Fax: +39 041 5951845
E-mail: info@rationalitalia.it
www.rational-italia.it

RATIONAL Nederland
Tel: +31 546 546000
Fax: +31 546 546099
E-mail: info@rational.nl
www.rational.nl

RATIONAL Polska
Tel: +48 22 8649326
Fax: +48 22 8649328
E-mail: info@rational-polska.pl
www.rational-polska.pl

RATIONAL Scandinavia AB
Tel: +46 46 233230
Fax: +46 46 233270
E-mail: info@rational-scandinavia.se
www.rational-scandinavia.se

RATIONAL Schweiz
Tel: +41 62 7934444
Fax: +41 62 7934445
E-mail: rcpa@rationalag.ch
www.rational-schweiz.ch

RATIONAL Slovenija SLRATIONAL d.o.o.
Tel: +386 (0)2 8821900
Fax: +386 (0)2 8821901
E-mail: info@slrational.si
www.slrational.si

RATIONAL UK
Tel: +44 1582 480388
Fax: +44 1582 485001
E-mail: rational@rational-uk.co.uk
www.rational-uk.com

RATIONAL AUS
Tel: +61 8 8368 7900
Fax: +61 8 8368 7901
E-mail: info@rational-aus.com
www.rational-aus.com

RATIONAL Korea
Tel: +82-2-545-4599
Fax: +82-2-545-5131
E-mail: info@rationalkorea.co.kr
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RATIONAL China
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NORTH AMERICA

RATIONAL Canada Inc.
Tel: 877 536 7272
Fax: 905 567 2977
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RATIONAL USA
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株式会社 ラショナル・ジャパン
Tel: (03) 3812-6222
Fax: (03) 3812-6288
メールアドレス: info@rationaljapan.co.jp
ホームページ: www.rationaljapan.co.jp

RATIONAL Korea
Tel: +82-2-545-4599
Fax: +82-2-545-5131
E-mail: info@rationalkorea.co.kr
www.rationalkorea.co.kr

RATIONAL Shanghai
Tel: +86 21 64737473
Fax: +86 21 64730197
E-mail: shanghai.office@rational-china.com
www.rational-china.com