

# Recipe Book

ChefTop™





# Innovation and Perfection of cooking.

Technology Meets Passion.

Combi ovens from **ChefTop™** make the preparation of complete menus easier and are indispensable when it comes to achieving excellent cooking results.

This recipe book is designed to provide a few guidelines for this very purpose, without restricting your creativity and professionalism in any way.

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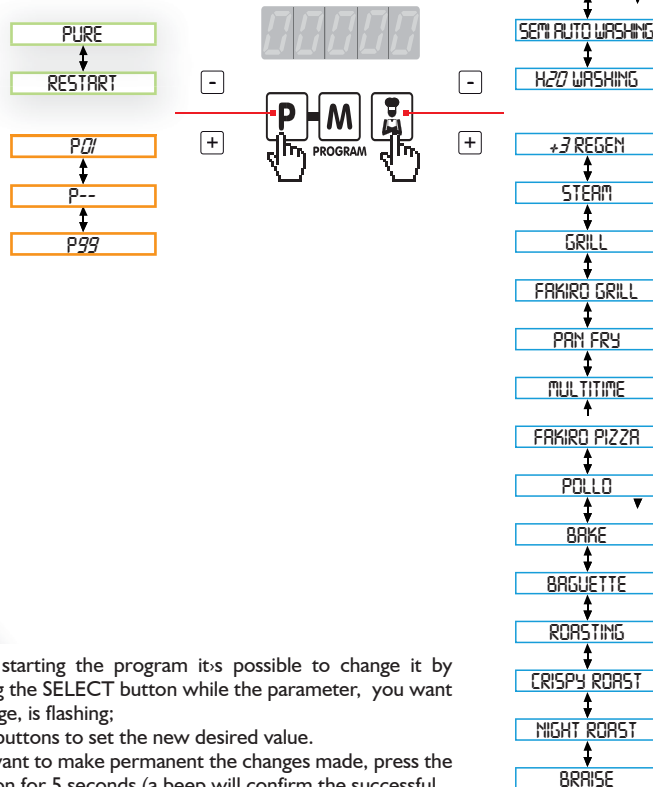
# Programming System

## I can insert, Save & change programs.

The digital control **ChefTouch** is simple and intuitive. With a few “touch” you can insert your cooking program; you can change it at any time and save it as one of your favorites so you can have it always available.



Access the programming menu by pressing P;  
 Select the location where you want to save the program using the - or +;  
 Press SELECT and use the buttons - or + to select the first letter of the name (idem for the other letters);  
 Press the STEP button to select the preheating temperature, - or + to set the degrees in Celsius;  
 Finally, press the STEP button to set the first phase that composes the program (same procedure for the next phases).



Access the pre-set programs by pressing the button ChefUnox; Press - or + to select the desired program, START / STOP to start the program.





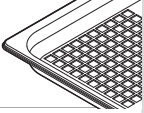

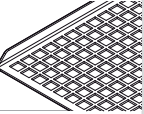

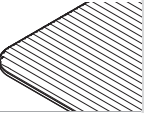

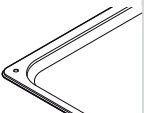
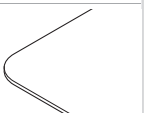
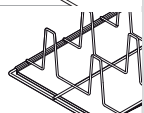
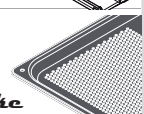


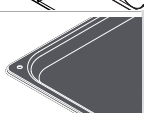


Before starting the program it's possible to change it by pressing the SELECT button while the parameter, you want to change, is flashing;  
 - or + buttons to set the new desired value.  
 If you want to make permanent the changes made, press the M button for 5 seconds (a beep will confirm the successful saving of this new value).

# Automatic cooking

## Pre-set cooking programs.

The digital control **ChefTouch** is simple and intuitive. With a few “touch keys” you can make your own your cooking program; you can change it at any time and save it to your favorites so you’ll have it always available.

		Features	Adjustable Parameters	Cooking & Baking Essentials
<b>+3 REGEN</b>		Regeneration from 3°	Core probe temperature: preset 65° C	
<b>STEAM</b>		Steamed vegetables, hard-boiled eggs, steamed rice	Setting times on timers 1 to 9	<i>No Fry</i> 
<b>GRILL</b>		Vegetables, meat and fish from cold grill	Setting times on timers 1 to 9	<i>Grill</i> 
<b>FAKIRO GRILL</b>		Vegetables, meat and fish preheating the grill in the oven	Setting times on timers 1 to 9	<b>FAKIRO Grill</b> 
<b>PAN FRY</b>		Vegetables, meat, pan-fried fish, bread-coated foods	Setting times on timers 1 to 9	<i>Pan Fry</i> 
<b>MULTITIME</b>	-	Several products requiring different cooking times (simultaneous cooking)	Setting times on timers 1 to 9, Temperature, CLIMA LUX, Fan Speed	
<b>FAKIRO PIZZA</b>	-	Pizza and focaccia bread	Cooking Time	<b>FAKIRO</b> 
<b>POLLO</b>	-	Cooking chicken, fowl, game	Cooking Time (Preset: 15 min)	<i>Pollo</i> 
<b>BLACK BAKE</b>	-	Baked goods	Cooking Time (Preset: 5 min)	<i>Black.Bake</i> 
<b>BAGUETTE</b>	-	Baguette and similar bread	Cooking Time (Preset: 15 min)	<i>Baguette</i> 
<b>ROASTING</b>		Roast meat	Core probe 65°C	<i>Black.20</i> 




 use of the core probe is **COMPULSORY** with this programme

 use of the core probe is **OPTIONAL** with this programme



# Recipe Book

*Recipes and tips from Unox Chefs*

<b>Pasta &amp; Rice</b>			<b>Vegetables</b>
		<b>Meat</b>	
	<b>Bread</b>		<b>Desserts</b>
<b>Fish</b>			

**Pasta & Rice**



*Pasta & Rice dishes*



**Parboiled rice**



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			190 °C				
1	18'		140 °C			20%	6
2							
3							
4							
...							
9							

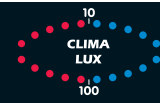
**RECOMMENDED PAN:**

Item: TG825

Stainless Steel Pan GN I/I h 65 mm



**Oven-baked lasagna**



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			190 °C				
1		60 °C	160 °C			20%	6
2	15'		200 °C		100%		6
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG825

Stainless Steel Pan GN I/I h 65 mm

# Vegetables



<b>Steamed potatoes</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	20'		95 °C			100%	6
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: GRP 815

*No-Fry* Stainless steel GN 1/1 h 40 mm

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<b>Steamed fresh cauliflower</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	22'		95 °C			100%	6
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: GRP 815

*No-Fry* Stainless steel GN 1/1 h 40 mm

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## Steam cooking



### Steamed fresh carrots



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	18'		95 °C			100%	6
2							
3							
4							
...							
9							

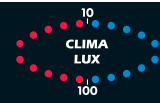
#### RECOMMENDED PAN:

Item: GRP 815

*No-Fry* Stainless steel grid GN 1/1 h 40 mm



### Steamed fresh spinach



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	4'		95 °C			100%	6
2							
3							
4							
...							
9							

#### RECOMMENDED PAN:

Item: GRP 815

*No-Fry* Stainless steel grid GN 1/1 h 40 mm

# Vegetables



<b>Steamed broccoli</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	12'		95 °C			100%	6
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: GRP 815

*No-Fry* Stainless steel grid GN 1/1 h 40 mm

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<b>Steamed green beans</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	15'		95 °C			100%	6
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: GRP 815

*No-Fry* Basket GN 1/1 Stainless Steel h 40 mm

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## Steam cooking






### Steamed peas


STEP	TIME	CORE PROBE	CHAMBER	DELTA T	CLIMA LUX 10 100	FAN SPEED
Pre			120 °C			
1	15'		95 °C		100%	6
2						
3						
4						
...						
9						

**RECOMMENDED PAN:**

Item: TG820

GN I/I perforated stainless steel pan h 40 mm





### Cherry Tomatoes confit

STEP	TIME	CORE PROBE	CHAMBER	DELTA T	CLIMA LUX 10 100	FAN SPEED
Pre			60 °C			
1	5h		50 °C		100%	6
2						
3						
4						
...						
9						

**RECOMMENDED PAN:**

Item: TG835

*Black.20* Teflon-coated stainless steel pan h 20 mm

# Vegetables



<b>Ratatouille</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	3'		200 °C			10%	6
2	3'		210 °C				6
3	3'		220 °C		50%		6
4	3'		230 °C		100%		6
...							
9							

**RECOMMENDED PAN:**

Item: TG835

*Black.20* Teflon-coated stainless steel pan h 20 mm

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<b>Breaded Vegetables</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	6'		235 °C		100%		6
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG835

*Black.20* Teflon-coated stainless steel pan h 20 mm

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## Breaded, grilled, roasted



### Roast potatoes



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	10'		200 °C			20%	6
2	2'		210 °C			20%	6
3	4'		220 °C		100%		6
4	4'		230 °C		100%		6
...							
9							

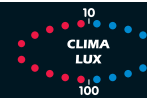
#### RECOMMENDED PAN:

Item: TG835

**Black.20** Teflon-coated stainless steel pan h 20 mm



### Grilled vegetables on **FAKIRO.Grill™**



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	5'		235 °C		100%		6
2							
3							
4							
...							
9							

#### RECOMMENDED PAN:

Item: TG 870

**FAKIRO Grill** Ribbed-flat Teflon-coated aluminium plate (530x335) h 12 mm

# Meat



<b>Roast Beef in thermal fall</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	10'		220 °C		100%		6
2	30'		80 °C		100%		P
3		52 °C	85 °C		100%		6
4							
...							
9							

**RECOMMENDED PAN:**

Item: GRP805

Stainless steel GN I/I pan h 20 mm

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<b>Vacuum-packed stewed beef</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			110 °C				
1		75 °C	80 °C			100%	6
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: GRP805

Stainless steel GN I/I pan h 20 mm

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## Beef & Veal



### Roast veal shank



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			160 °C				
1		50 °C	110 °C			40%	6
2		70 °C	110 °C		10%		6
3		90 °C	140 °C		50%		6
4	10'		180 °C		100%		6
...							
9							

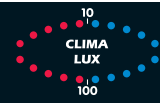
#### RECOMMENDED PAN:

Item: TG815

Stainless steel GN 1/1 pan h 40 mm



### Osso buco of veal stewed



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			170 °C				
1	90'		140 °C			50%	6
2	15'		170 °C			30%	6
3							
4							
...							
9							

#### RECOMMENDED PAN:

Item: TG815

Stainless steel GN 1/1 pan h 40 mm

# Meat



<b>Roast pork shinbone</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			160 °C				
1		50 °C	110 °C			40%	6
2		70 °C	110 °C		10%		6
3		90 °C	140 °C		50%		6
4	10'		180 °C		100%		6
...							
9							

**RECOMMENDED PAN:**

Item: TG815

Stainless steel GN 1/1 pan h 40 mm

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<b>Pork Ribs on FAKIRO.Grill™</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	8'		220 °C			10%	6
2	6'		235 °C		100%		6
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG 870

FAKIRO Grill Ribbed-flat Teflon-coated aluminium plate (530x335) h 12 mm

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## Pork meat



### Roast Pork with Temperature Reduction



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	10'		220 °C		100%		6
2	30'		80 °C		100%		P
3		69 °C	85 °C		100%		6
4							
...							
9							

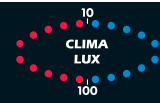
**RECOMMENDED PAN:**

Item: GRP806

GN I/I Flat Stainless Steel grid



### Roast Pork with Temperature Increase



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			40 °C				
1		45 °C	120 °C			100%	6
2		55 °C	150 °C				6
3		69 °C	180 °C		100%		6
4							
...							
9							

**RECOMMENDED PAN:**

Item: GRP805

GN I/I Flat Stainless Steel grid

# Meat



<b>Leg of lamb</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	25'		120 °C			50%	6
2		70 °C	160 °C		30%		6
3	5'		190 °C		100%		6
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG815

Stainless steel GN I/I pan h 40 mm

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<b>Rack of lamb</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			210 °C				
1		50 °C	170 °C			20%	6
2		54 °C	190 °C		100%		6
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: GRP805

GN I/I Flat Stainless Steel grid

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## Lamb



### Lamb shoulder in vacuum



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			100 °C				
1	6 ore		75 °C			100%	6
Rigenero		67 °C	165 °C			10%	6
3							
4							
...							
9							

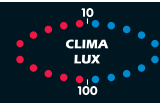
#### RECOMMENDED PAN:

Item: GRP805

GN I/I Flat Stainless Steel grid



### Breaded lamb chops



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	8'		235 °C		100%		6
2							
3							
4							
...							
9							

#### RECOMMENDED PAN:

Item: TG835

Black.20 Teflon-coated stainless steel pan h 20 mm

# Meat



<b>Spicy chicken "alla diavola"</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			190 °C				
1	10'		160 °C			20%	6
2	5'		180 °C			10%	6
3	5'		190 °C				6
4	5'		220 °C		100%		6
...							
9							

**RECOMMENDED PAN:**

Item: GRP805

GN I/I Flat Stainless Steel grid

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<b>Vacuum-packed Chicken rolls</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			95 °C				
1		65 °C	70 °C			100%	6
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: GRP805

GN I/I Flat Stainless Steel grid

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## White Meat



### Turkey breast with Temperature Reduction



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	10'		220 °C		100%		6
2	30'		80 °C		100%		P
3		69 °C	85 °C		100%		6
4							
...							
9							

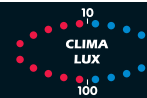
#### RECOMMENDED PAN:

Item: GRP805

GN 1/1 Flat Stainless Steel grid



### Turkey breast with Temperature Increase



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			40 °C				
1		45 °C	120 °C			100%	6
2		55 °C	150 °C				6
3		67 °C	180 °C		100%		6
4							
...							
9							

#### RECOMMENDED PAN:

Item: TG835

Black.20 Teflon-coated stainless steel pan h 20 mm

# Meat



<b>Roast Chicken</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			200 °C				
1	5'		150 °C			40%	6
2	5'		160 °C			30%	6
3	5'		175 °C			30%	6
4	5'		185 °C			20%	6
5		90 °C*	200 °C				
6	10'		220 °C		100%		6

**RECOMMENDED PAN:**

Item: GRP825

*Pollo*-GN 1/1 Stainless steel Grid to grill 8 chickens

\* 90 °C: Temperature of the core probe in the chicken breast



<b>Roast quail</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			200 °C				
1	10'		170 °C			10%	6
2	7'		210 °C		100%		6
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG865

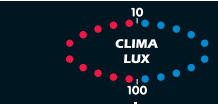
*Spido*-GN 1/1 stainless steel pan for 10 skewers



## White Meat



### Roast guinea-fowl



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			200 °C				
1	5'		150 °C			40%	6
2	5'		160 °C			30%	6
3	5'		175 °C			30%	6
4	5'		185 °C			20%	6
5		90 °C*	200 °C				
6	10'		220 °C		100%		6

#### RECOMMENDED PAN:

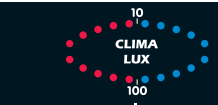
Item: GRP825

*Pollo*-GN I/I Stainless steel Grid to grill 8 chickens

\* 90 °C: Temperature of the core probe in the chicken breast



### Roasted rabbit



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			165 °C				
1	35'		135 °C			30%	6
2	15'		165 °C		50%		6
3							
4							
...							
9							

#### RECOMMENDED PAN:

Item: TG815

Stainless steel GN I/I pan h 40 mm

# Meat

## White Meat



### Vacuum-packed rabbit roll



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			95 °C				
1	75'		65 °C			100%	6
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: GRP805

GN I/I Flat Stainless Steel grid



### Vacuum-packed duck Foie gras



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			95 °C				
1		55 °C	65 °C			100%	6
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: GRP805

GN I/I Flat Stainless Steel grid





# Venison



<b>Jugged hare</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			150 °C				
1	30'		115 °C			100%	6
2	1h 15'		120 °C			30%	6
3	45'		95 °C			10%	6
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG815

Pan Stainless steel pan h 40 mm



<b>Roast loin of wild boar</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			220 °C				
1		40 °C	190 °C			20%	6
2		54 °C	180 °C		100%		6
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: GRP805

GN I/I Flat Stainless Steel grid

# Fish



<b>Mussels and clams in red</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			170 °C				
1	7'		140 °C			30%	6
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG825

GN I/I Stainless steel pan h 65 mm

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<b>Octopus soup</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	1 h 15'		92 °C			50%	6
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG825

GN I/I Stainless steel pan h 65 mm

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## Stewing & Baking



### Fish Soup in tinfoil



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			230 °C				
1	7'		210 °C		100%		6
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG815

Pan Stainless steel pan h 40 mm

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### Sea bream baked in tinfoil



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			240 °C				
1	15'		220 °C			20%	6
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG815

Pan Stainless steel pan h 40 mm

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# Fish



<b>Steamed Salmon</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			100 °C				
1	10'		85 °C			100%	6
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: GRP 815 *No-Fry* Stainless steel grid GN 1/1 h 40 mm

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<b>Steamed Octopus</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	1 h 25'		92 °C			100%	6
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: GRP 815 *No-Fry* Stainless steel grid GN 1/1 h 40 mm

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## Steam Cooking



### Steamed Prawns



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	5'		65 °C			100%	6
2							
3							
4							
...							
9							

#### RECOMMENDED PAN:

Item: GRP 815

*No-Fry* Stainless steel grid GN 1/1 h 40 mm

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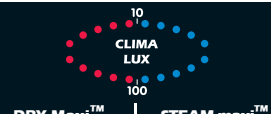
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### Steamed cuttlefish



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			120 °C				
1	65'		94 °C			100%	6
2							
3							
4							
...							
9							

#### RECOMMENDED PAN:

Item: GRP 815

*No-Fry* Stainless steel grid GN 1/1 h 40 mm

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# Fish



<b>Sea bass in salt crust</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			220 °C				
1		65 °C	190 °C			10%	6
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG815

GN I/I Stainless steel pan h 40 mm

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<b>Turbot in potato crust</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	10'		210 °C			10%	6
2	10'		240 °C		50%		6
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG815

GN I/I Stainless steel pan h 40 mm

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## Baking in Crust & Grilling



### Mixed Grilled Seafood on **FAKIRO.Grill™**



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	8'		230 °C		60%		6
2							
3							
4							
...							
9							

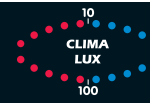
#### RECOMMENDED PAN:

Item: TG 870

**FAKIRO Grill** Ribbed-flat Teflon-coated aluminium plate (530x335) h 12 mm



### Cod Fish "alla Vicentina"



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			135 °C				
1	10'		110 °C			100%	6
2	3 h 30'		95 °C			30%	5
3	HLD		70 °C			10%	P
4							
...							
9							

#### RECOMMENDED PAN:

Item: TG815

Stainless steel pan h 40 mm

# Bread

**Breadsticks "Grissini"**

STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			230 °C				
1	6'		200 °C		100%		5
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG875

**FAKIRO™** Ribbed-flat aluminium plate (530x335) h 12 mm

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**Wheat Bran Bread**

STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			230 °C				
1	6'		200 °C			40%	6
2	34'		175 °C		100%		5
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG875

**FAKIRO™** Ribbed-flat aluminium plate (530x335) h 12 mm

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## Miscellaneous



<b>Bread with Oil</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			200 °C				
1	5'		170 °C			40%	6
2	15'		170 °C		100%		5
3							
4							
...							
9							

### RECOMMENDED PAN:

Item: TG875

**FAKIRO™** Ribbed-flat aluminium plate (530x335) h 12 mm

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<b>Bun</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			190 °C				
1	15'		165 °C			40%	6
2	7'		175 °C		100%		5
3							
4							
...							
9							

### RECOMMENDED PAN:

Item: TG875

**FAKIRO™** Ribbed-flat aluminium plate (530x335) h 12 mm

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# Bread



<b>Vienna Bread</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			220 °C				
1	11'		190 °C			10%	5
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG875

**FAKIRO™** Ribbed-flat aluminium plate (530x335) h 12 mm


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<b>Focaccia Bread</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			250 °C				
1	1'		220 °C			30%	6
2	10'		175 °C		100%		6
3	7'		165 °C		100%		5
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG875

**FAKIRO** Ribbed-flat aluminium plate (530x335)

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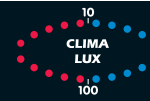
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## Bread & Pizza



### Pizza on FAKIRO™



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			260 °C				
1	10'		210 °C			10%	6
2	7'		210 °C		100%		P
3							
4							
...							
9							

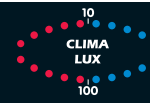
#### RECOMMENDED PAN:

Item: TG875

**FAKIRO™** Ribbed-flat aluminium plate (530x335) h 12 mm



### Steamed Pizza



STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			140 °C				
1	20'		120 °C			100%	6
2							
3							
4							
...							
9							

#### RECOMMENDED PAN:

Item: TG875

**FAKIRO** Ribbed-flat aluminium plate (530x335)

# Pastry



<b>Cream puffs</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			180 °C				
1	5'		155 °C			10%	6
2	10'		160 °C				5
3	5'		170 °C		100%		5
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG890

*Black.Bake* Pan GN 1/1 flat aluminium h 15mm

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<b>Linzer Cookies</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			190 °C				
1	15'		165 °C		100%		5
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG890

*Black.Bake* Pan GN 1/1 flat aluminium h 15mm

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## Cookies and Cakes



<b>Puff Pastry</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			200 °C				
1	15'		170 °C		50%		6
2	12'		185 °C		100%		5
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG890

*Black.Bake* Pan GN 1/1 flat aluminium h 15mm



<b>Tenerina Chocolate Cake</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			230 °C				
1	10'		200 °C				6
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG890

*Black.Bake* Pan GN 1/1 flat aluminium h 15mm

# Pastry



<b>Jam Tart</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			190 °C				
1	15'		165 °C		100%		6
2	8'		175 °C		100%		5
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG890

*Black.Bake* Pan GN 1/1 flat aluminium h 15mm

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<b>Plumcake</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			190 °C				
1	10'		170 °C			10%	6
2	13'		180 °C		100%		5
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG890

*Black.Bake* Pan GN 1/1 flat aluminium h 15mm

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## Cakes & Cream



<b>Creme Caramel</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			100 °C				
1	30'		84 °C			40%	6
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: TG890

*Black.Bake* Pan GN 1/1 flat aluminium h 15mm



<b>Chocolate Ganache vacuum-packed</b>							
STEP	TIME	CORE PROBE	CHAMBER	DELTA T	DRY.Maxi™	STEAM.maxi™	FAN SPEED
Pre			80 °C				
1	10'		50 °C			100%	6
2							
3							
4							
...							
9							

**RECOMMENDED PAN:**

Item: GRP806

GN 1/1 Flat Stainless Steel grid

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