
























Panel



ON/OFF key		Program number display
Program selection key		Cooking phase display: Current phases Total of phases used
Cooking phase selection key		Temperature display
Temperature selection key		Time display
Cooking chamber		Core temperature display
Time selection key		Buzzer display
Core temperature selection key		
Buzzer key		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		

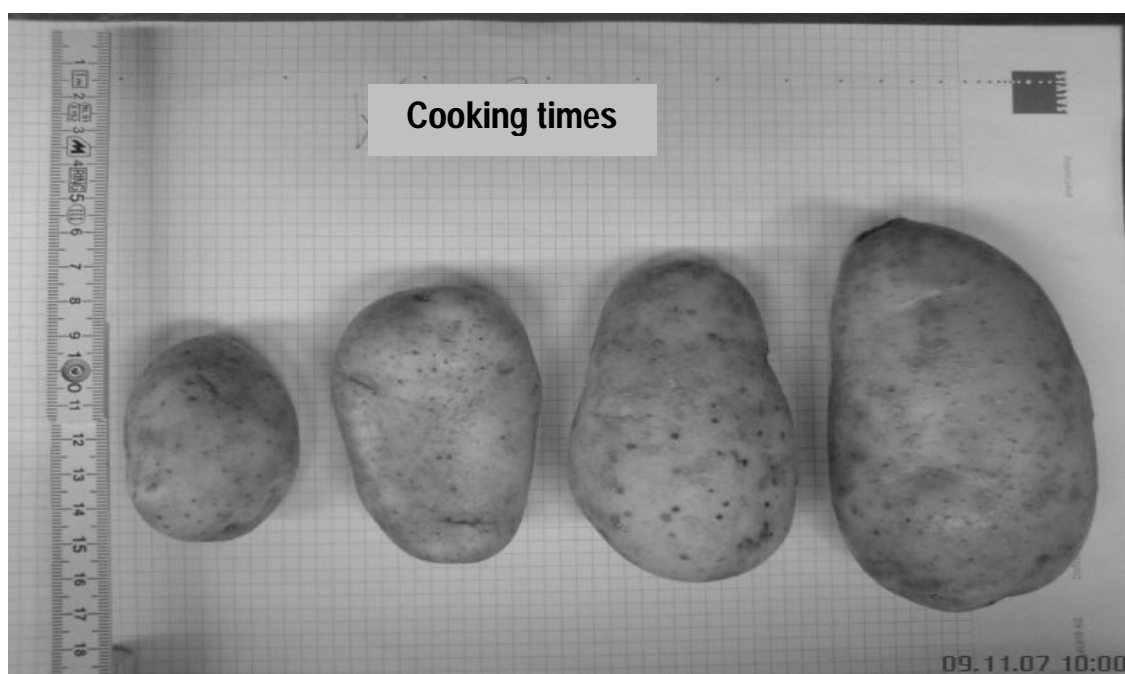
Notice



Please be careful using the timesheets. These times and temperatures indicated are only approximately to help you to find out the right temperature for the products and to work manually without using the programs.

Higher temperatures will shorten the cooking time, but will also affect the quality of the food.

Dependency of cooking processes



Size	6cm	7cm	9cm	11cm
Temperature	114°-118°C	114°-118° C	114°-118°C	114°-118°C
Cooling time	About 10.0 min	About 12.0 min	About 22.0 min	About 28.0 min
Result	Cooked well	Cooked well	Cooked well	Cooked well

Recommendation

Storage time, storage temperature and quality of the products have influence over the conductivity and so to the right cooking time.

We recommend to test the programs to your contentedness and to store them.



Using the programs

Start the appliance and wait until ready to use.

Press the **P** button and the last used program for example **57** will be shown.

P press again and the indicator lamp and the program display are flashing alternately.

2 set the program number

↵ press enter to display the program.

◀▶ Now press the start key. The appliance starts up. You can change any values as desired during operation. Confirm changes by pressing keys **◀▶** or **↵**

Readout of free programs

P press the P key.

M and **0** need to be pressed simultaneously

Non occupied programs will be shown in the **P 02** program display.

Write and store new programs

To switch on the appliance, press : **⏻**

LED's **P** and **⏻** are flashing

P press „P“ the display shows the program last entered.

P press „P“ again and **P 00** are flashing

1 1 enter a non occupied number

1-3 press the phases button, the display shows **1.0**

1. Phase

⌚ press and insert temperature for example **110**

⌚ press time to insert the time. **5**

if stirring or checking the food between the phases is necessary press the buzzer **🔔**

the reentries need to be confirmed **↵** . **1.1** will be indicated

2. and 3. phase, as 1. phase

1-3 press 2 times and the indications shows **2.1**

Insert the temperature and time or core temperature.

Confirm with **↵** , **2.2** will be displayed

1-3 press 3 times and **3.2** will be displayed

Insert the temperature and time or core temperature

Confirm with **↵** , **3.3** will be displayed

Saving the dates

M press „M“. **M 00** the LED's and displays are flashing.

1 1 set program number again.

↵ confirm with **M** and the LED will turn off.

The program is saved.

Editing programs

P 1 1 call the program to be edited.

change the temperature and time or core temperature

save the changes by pressing: **M 1 1 ↵** .

Clearing programs

P press „P“. The display in **P 00** is flashing.

1 1 set the program to be cleared.

C press „C“. **1-3 1.0** the right number shows "0" and all datas in the temperature or time are erased, press **M 1 1** and repeat program number to be cleared.

↵ confirm with return.

The program is totally cleared all datas are erased.

Operation faults

Those errors will appear in a 2 digit code in the time display. Simultaneously the buzzer will ring, quit the buzzer by pressing **🔔**

Er 12 Core temperature sensor is not set or the temperature adjusted is lower than the measured temperature

Er 13 The values in one of the cooking phases are lost. Turn off the appliance and start again by recalling the program.

Technical faults

Er 30 Cooking chamber sensor interruption

Er 31 Cooking chamber sensor short circuit

Er 35 Timeout water level
 ▢ watertap is not opened,
 ▢ water intake is too slow,
 ▢ low waterpressure through the use of other consumers.

Er 36 Timeout pressure switch- the steam generator can't reach the pressure in determined time

Er 37 Safety pressure switch steam generator

Er 40 Core temperature sensor interruption (Work may be continued without sensor).

Er 41 Core temperature sensor short circuit (Work may be continued without sensor).

Er 78 Conductivity of water after regeneration is too high. Repeat regeneration without salt.

Check service manual for further details!



Regenerating the water softener

Starting the regenerating process


Indication of "rE"

the display shows "rE"

after the cooking process press the "P" button.


The LED in the  is flashing.

Set program "99" with the numeric keypad.

Confirm the program – press the  button.

Indication of "rE rE"

the display shows "99" and "rE rE" will be indicated.

Confirm the indication – press  -button.




Press the Start/Stop button.



Wait until the buzzer sounds and "EE LL" is indicated.

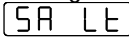
The appliance is ready to **"refill the watersoftener"**

Refilling the water softener

Open the lid of the watersoftener.

Confirm the opening by pressing the  button.


The indication next to the clock is flashing  

Wait until the buzzer sounds and  is indicated.


Fill with 0.5 kg of regeneration salt; use salt measuring cup.

The regeneration salt must be suitable for water softener systems to dissolve quickly.

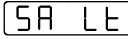
Close the water softener with the lid.

Confirm the closing by pressing the  button.

The buzzer quits.

The indication next to the clock flashes  

The control system is checking the conductivity of the water for about 40 seconds

If no salt or too little was filled in, the buzzer sounds and the indicator shows  again - in this case wait until the salt dissolves and start again.

If the conductivity is OK, the remaining time displays   and the regenerating starts

The residual time will be displayed.

After the process is finished the appliance will turn off automatically.

Repeating the regeneration in case of Error "Er 78"

If the conductivity of the water is too high after the process, an error will occur in the display. There are still parts of salt in the water softener

Repeat the process (program 99) without salt, so the rest of the salt is flushed away.



Pressure steamer programs

Nr	Program	Core temperature	Information	AQA	Cooking times (approximately)
01					
	Reheating				
02	Portion of pasta and vegetables		●	±⊕	2 Min
03	Portion of pasta and rice		●	±⊕	2 Min
04	Portion cooked meat slices		●	±⊕	5 Min
05	Hold program			±⊕	4 Min
06	GN tray with soup cups		—	±⊕	6 Min
07	GN tray with vegetables and side dishes		●	±⊕	3 Min
08	GN tray with pasta & rice		●	±⊕	3 Min
09	GN tray with meat slices		●	±⊕	3 Min
10	GN tray with soups stews and sauces.		●	±⊕	8 Min
11					
	Vegetables fresh				
12	Cauliflower small pieces fresh		○	±⊕	2 Min
13	Beans fresh		○	±⊕	1.5 Min
14	Broccoli flowers fresh		○	±⊕	1 Min
15	Fennel, fine cut, fresh		●	±⊕	2.5 Min
16	Fenchel in 1/6 oder 1/8 geschnitten		●	±⊕	3.5 Min
17	Carrot sticks, fresh		○	±⊕	1.5 Min
18	Turnips sticks fresh		○	±⊕	1.5 Min
19	Snow peas fresh		○	±⊕	1 Min
20	Asparagus, white, fresh		○	±⊕	3 Min
21	Asparagus green, fresh		○	±⊕	2 Min
22	Lentils brown or green (soaked in water)		○	±⊕	8 Min
23	Sauerkraut	Signal = stir	●	±⊕	35 Min
24					
	Vegetables frozen				
25	Broccoli florets frozen		○	±⊕	1 Min
26	Carrot sticks frozen		○	±⊕	1 Min
27	Spinach leaves cubes frozen		○	±⊕	2 Min
28					

Pressure steamer programs



Nr.	Program	Core temperature	Information	AQA	Cooking times (approximately)
	Vegetable products				
29	Vegetable terrine			±⊕	26.5 Min
30	Vegetable sterilization			±⊕	30 Min
31					
	Potato dishes				
32	Blanching potato cubes			±⊕	3 Min
33	Steamed potatoes (cut in quarters)			±⊕	6 Min
34	Raclette potatoes (small)			±⊕	12 Min
35	Savoyards-potatoes	Gratinating external	●	±⊕	6 Min
36	Bouillon potatoes		●	±⊕	6 Min
37	Potato gratin (dauphinoise)	Gratinating external	●	±⊕	30 Min
38	Potato dumplings		○	±⊕	9 Min
39					
	Egg dishes				
40	Soft boiled eggs		○	±⊕	4.5 Min
41	Hard boiled eggs		○	±⊕	10 Min
42					
	Side dishes				
43	Pilaw-Rice (not pre cooked!)		●	±⊕	18 Min
44	Basmati / Thai rice		●	±⊕	12 Min
45	Polenta		●	±⊕	22 Min
46	Ravioli, Tortelloni frozen ✱		○	±⊕	2.5 Min
47	Lasagna	Gratinating external	●	±⊕	27 Min
48	Bread dumplings		○	±⊕	20 Min
49				±⊕	
	Fish and Seafood				
50	Trout fillets steamed		●	±⊕	2.5 Min
51	Salmon fillet for buffet / cold appetizer		●	±⊕	8 Min
52	Fish terrine	62-65°C	○	±⊕	18 Min
53	Steamed mussels		●	±⊕	3.5 Min
54	Fish stock		● 100-200mm	±⊕	37 Min

Pressure steamer programs



Nr	Program	Core temperature	Information	AQA	Cooking times (approximately)
55					
56					
	Beef				
57	Blanching beef for ragouts and boiling		●	±⊕	4 Min
58	Boiled beef in stock (long term cooking)	85°C	w/o stock ●	±⊕	610 Min
59	Clearing a consommé		● 2 X 1/2	±⊕	45 Min
60	Braised Beef	92°C		±⊕	100 Min
61					
62					
	Veal				
63	Blanching meat (veal)		●	±⊕	3 Min
64	Veal stew (Blanquette)		w/o stock ●	±⊕	43 Min
65	Veal tongue	85°C	w/o stock ●	±⊕	60 Min
66	Veal dumplings		Without stock ○	±⊕	2.5 Min
67					
	Pork				
68	Saddle of pork smoked	62-65°C	Without stock ○	±⊕	38 Min
69	Cooked ham	65-68°C	Without stock ○	±⊕	90 Min
70	Liver sausage		Without stock ○	±⊕	11.5 Min
71	Poched pork filet mignon with fresh herbs	62-64°C	Without stock ○	±⊕	11.5 Min
72					
	Lamb				
73	Poached lamb noisette (top round)	54°-58°C	With stock ●	±⊕	12 Min
74					
	Poultry				
75	Whole chicken for salads	70°C	With stock ●	±⊕	53 Min
76	Poached chicken breast	62-65°C	Without stock ○	±⊕	7 Min
77	Chicken stock			±⊕	50 Min
78					

Pressure steamer programs



Nr.	Program	Core temperature	Information	AQA	Cooking times (approximately)
Meat products					
79	Meatballs		w/o stock ○	±⊕	5 Min
80	Liver dumplings		w/o stock ○	±⊕	8 Min
81	Poached terrine	62-65°C	w/o stock ○	±⊕	25 Min
82	Sausages (big)	62-64°C	w/o stock ○	±⊕	25 Min
83					
84					
85					
Desserts and sweets					
86	Rice pudding			±⊕	35 Min
87	Crepe Caramel (portions)		w/o stock ○	±⊕	17 Min
88	Germknödel (Yeast dumplings)		○	±⊕	11 Min
89					
90	Sterilisation of fruits			±⊕	43 Min
Sous-Vide (cooking in vacuum)					
91	Salted potatoes		○	±⊕	25 Min
92	Belgien endives		○	±⊕	25 Min
93	Carrot sticks		○	±⊕	22 Min
94	Pasteurising sauces and soups		○	±⊕	45 Min
95					
96					
97					
98					
99	Regeneration of water softener	<p>Start program, slowly remove the lid of the water softener, press Enter when signal appears, fill in salt, close lid again and press Enter.</p> <p>The program runs</p> <p>After the regeneration phase the appliance switches off - automatically.</p> <p>The exact procedure is explained in the installation and operating instructions!</p>			

Approximate cooking times and temperatures



Food to be cooked	GN sheet or GN tray	Cooking tips	🌡️ °C Temperature		🕒 Minutes Cooking time	
			I. Phase	II. Phase	I. Phase	II. Phase
Vegetables						
Artichokes	●	X	112° -114°		10	
Cauliflower florets	○	X	112° -114°		4	
Cauliflower ✱	○		110° -112°		3	
Beans, medium fine	○		114° -116°		4	
Chicory	● —	X	112° -114°		8	
Broccoli florets	● ○	X	108° -112°		4	
Mushrooms, cut	●	X	102° -104°		3	
Peas ✱	○		108° -112°		2	
Fennel, cut	● ○	X	114° -116°		12	
Flageolets	● ○	X	114° -116°		15	
Cucumbers	○		102° -104°		3	
Carrots, sticks	○	X	112° -114°		4	
Carrots, sticks ✱	○		110° -112°		3	
Carrots, baby ✱	○		114° -116°		4	
Kohlrabi, sticks	○	X	112° -114°		4	
Kohlrabi, sticks ✱	○		110° -112°		3	
Snow peas	○		104° -106°		2	
Snow peas ✱	○		104° -108°		2	
Cabbage / savoy, cut	○		104° -106°		4	
Stuffed cabbage	●	X	104° -106°		12	
Swiss chard	○		104° -106°		4	
Romaine lettuce, blanching	○ —	X	114° -116°		5	
Romaine lettuce, cooking	● ○	X	114° -116°		8	
Leeks, cut	○		112° -114°		3	
Leeks julienne	○	X	102° -104°		2	
Lentils, medium	●	X	114° -116°		10	
Corn-on-the-cob	○		114° -116°		6	
Peppers, cut	○		102° -104°		3	
Peperonata	○	X	102° -104°		5	
Brussels sprouts	○		114° -116°		4	
Brussels sprouts ✱	○		114° -116°		3	
Red cabbage	●	X	114° -116°		15	
Asparagus medium, white	● ○	X	102° -106°		7	
Asparagus medium, green	○		102° -108°		3	
Spinach	○	X	104° -108°		2	
Spinach ✱	○		104° -106°		5	
Celeriac, cut	○ ●	X	104° -106°		6	
Celery	●	X	114° -116°		12	
Black salsify, medium	○ ●	X	114° -116°		8	
Black salsify ✱	○		110° -112°		6	
Sauerkraut	●	X	114° -116°		40	
Tomatoes, for peeling	○ —	X	90° - 102°		0.5	

Approximate cooking times and temperatures



Food to be cooked	GN sheet or GN tray	Cooking tips	°C Temperature		Minutes Cooking time	
			I. Phase	II. Phase	I. Phase	II. Phase
Tomatoes, steaming	—		104°		2	
Zucchini, sticks	○		104°		2	
Vegetable timbales	— ○	X	102°	85°	2	10
Vegetable terrine	○ ⊙	X	102°	85°	2	30
Vegetables, blanching	○	X	104°	102°	1	3
Vegetable sterilization in bottles	⊙ ○	X	102°	90°	5	30
Potatoes						
Potatoes, blanching	○	X	104°	102°	2	2
Jacket potatoes (medium)	○	X	112°	102°	6	10
Boiled / steamed potatoes	○	X	108°	102°	3	6
Potatoes in stock	●	X	114°	106°	6	12
Pommes savoyarde	●	X	114°	106°	3	12
Potato gratin	●	X	118°	108°	3	18
Fondant potatoes	○	X	112°	106°	3	15
Potato puree, fresh	○	X	116°	108°	3	12
Potato puree, powder	●	X	116°	106°	3	5
Potato dumplings	● ○ —	X	108°	102°	4	8
Pasta / rice / side dishes						
Spaghetti, boiling	●	X	118°	114°	5	3
Pasta spirals, boiling	●	X	118°	114°	4	3
Lasagna / cannelloni, cooking	●	X	118°	108°	3	10
Frozen ravioli, tortellini, boiling	●	X	110°	104°	2	1
Dry rice, boiling	●	X	118°	112°	5	8
Pilaf rice, boiling	●	X	118°	112°	5	8
Milk rice	●	X	118°	112°	5	15
Cornmeal, polenta, boiling,	●	X	118°	112°	8	15
Semolina, boiling	●	X	118°	112°	5	10
Bread or Tyrolean dumplings	—	X	104°	94°	3	8
Yeast dumplings	—	X	102°	92°	3	8
Eggs						
Boiled eggs	○	X	104°	102°	1	1 - 2
Royale eggs	●	X	102°	92°	2	6 - 10
Beef						
Blanching	○	X	104°		4	
Boiled meat, grade I quality	●100/150	X	104°	84°	10	110 - 130
Consommé / strong meat broth	●100/150	X	102°		45	
Braised beef	●100/150	X	106°	95°	15	120

Approximate cooking times and temperatures



Food to be cooked	GN sheet or GN tray	Cooking tips	°C Temperature		Minutes Cooking time	
			I. Phase	II. Phase	I. Phase	II. Phase
Pork						
Rib, cutlet	● —	X	75°		10	70
Neck, smoked	● —	X	90°		10	80
Bacon	● —	X	102°	75° - 80°	10	100
Ham	● —	X	85°	80° - 85°	10	100
Knuckle of pork	●	X	102°	75° - 80°	15	60
Black pudding / liver sausage	— ○		102°	85° - 92°	3	25
Veal						
Calf's head	●	X	102°	80°	8	40
Blanquette	●	X	90°	85°	5	40
Sweetbread	● —	X	90°	85°	5	25
Lamb						
Leg of lamb, boiled	●	X	104°	90°	8	90
Lamb Stew with vegetables	●	X	104°	85°	6	40
Miscellaneous						
Meat balls	—	X	90°		8	
Sausages (portions)	— ○		92°		8	
Sausages (large)	— ○		90°		20	
Meat loaf	○ + ●	X	90°		30	
Rissoles	○ + ●	X	85°		4	
Terrines	○	X	80°		30	
Veal stock	●	X	104°	90°	10	40
Poultry						
Small breasts	— ○	X	102°	85°	2	3
Poulard	— ○	X	102°	85°	10	20
Liver terrine	○ — ⊙	X	70°		25	
Galantines	○ — ⊙	X	85°	80°	8	10
Poultry stock	●	X	102°	90°	10	40
Fish and shellfish						
Perch filets	— ● ○	X	85-90°C		2	
Whitefish, whole	— ● ○	X	85-90°C		8	
Whitefish or trout filets	— ● ○	X	85-90°C		5-6	
Trout /carp, blue	●	X	85-90°C		12-15	
Sole or lemon sole filets	— ● ○	X	85-90°C		4-5	
Cod filets	— ● ○	X	85-90°C		5-6	
Salmon, turbot slices	— ● ○	X	85-90°C		6-7	

Approximate cooking times and temperatures / Legend



Food to be cooked	GN sheet or GN tray	Cooking tips	°C Temperature		Minutes Cooking time	
			I. Phase	II. Phase	I. Phase	II. Phase
Fish dumplings	— ●	X	85°		4	
Fish soufflé, portion	— ○	X	85°		7	
Fish terrine	○ — ⊙	X	85°		25	
Mussels	— ○+●	X	95°		4	
Hot oysters	— ○	X	95°		3	
Lobster	— ● ○	X	108°	90°	2	4
Crayfish	— ●	X	108°	90°	2	2
Fish stock	●	X	102°	90°	10	20
Fruit / desserts						
Oranges/peaches, for peeling	○ —	X	102°		3	
Stewed peaches	— ●	X	102°	85°	3	3
Mirza apples	— ●	X	102°	85°	2	3
Stewed apples / pears	— ●	X	102°	85°	2	3
Spanish chestnuts, for peeling	○ —	X	108°		3	
Spanish chestnuts, cooking	○	X	104°		4	
Spanish chestnuts ✱	○	X	102°		3	
Food reheating						
(Regeneration)						
Meat slices, portion	— ● ○	X	90°		2	
Vegetables, portion	○ —	X	102°		2	
Vegetables, GN tray	●	X	104°	95°	4	2
Rice / pasta, portion	— ○	X	102°		2	
Rice / pasta, GN tray	● ○	X	102°	95°	2	2
Sauces, bag	○	X	102°		4	
Sauces, soups, GN tray	● —	X	104°		7	
Soup in bowls	— ○		104°	95°	3	2

Legend

✱	Frozen Products	—	GN-tray
Σ	Defrost before preparing	⊙	GN-grid
X	see also Instruction manual	○	GN-Containers perforated
∅	diameter	●	GN-Containers 65 – 100 mm
I.+ II.	continued time and temperature phases	CT	for appliances with core temperature sensor, must be programmed otherwise the program will run by time and temperature
±⊕	Automatic Quantity Adjustment = AQA Consider that the cooking chamber needs to heat up before time runs down. This depends on the character of food: size, amount, fresh or frozen		

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