

VISION

Orange Programs








MEAT	1. Beef-braised cubes, slices		Combi 70%	1:30 hr.	140°C	70%
	2. Beef-braised whole		Combi 70%	2:00 hrs.	140°C	70%
	3. Beef-roasted whole	3.1	Combi 70%	2:00 hrs.	140°C	70%
		3.2	Hot air	20 min.	160°C	70%
	4. Beef-grilled 100g – 300g		Hot air	7 min.	230°C	70% ON
	5. Beef-grilled 300g – 600g		Hot air	10 min.	200°C	70% ON
	6. Roast beef		Hot air	50 min.	140°C	70%
	7. Pork-cooked whole		Steam	50 min.	99°C	50%
	8. Pork-braised cubes, slices		Combi 70%	1:00 hr.	140°C	70%
	9. Pork-braised whole		Combi 70%	1:30 hr.	140°C	70%
	10. Pork-roasted cubes, slices	10.1	Combi 50%	30 min.	140°C	70%
10.2		Hot air	30 min.	175°C	70%	
11. Pork-roasted whole	11.1	Combi 50%	50 min.	140°C	70%	
	11.2	Hot air	30 min.	170°C	70%	

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12. Pork-grilled 100g – 300g		Hot air	7 min.	230°C	70%	ON
13. Pork-grilled 300g – 600g		Hot air	11 min.	200°C	70%	ON
14. Chicken-roasted whole	14.1	Combi 50%	30 min.	150°C	70%	
	14.2	Hot air	25 min.	190°C	70%	ON
15. Chicken-roasted pieces	15.1	Combi 50%	25 min.	150°C	70%	
	15.2	Hot air	20 min.	190°C	70%	ON
16. Chicken-grilled whole		Hot air	50 min.	180°C	70%	ON
17. Chicken-grilled steak		Hot air	8 min.	230°C	70%	ON
18. Duck-roasted	18.1	Hot air	10 min.	200°C	100%	ON
	18.2	Steam	10 min.	99°C	50%	
	18.3	Combi 50%	1:20 hr.	135°C	80%	
	18.4	Hot air	30 min.	145°C	90%	
19. Duck-breast grilled		Hot air	8 min.	220°C	100%	ON
20. Goose-roasted	20.1	Hot air	10 min.	200°C	100%	ON
	20.2	Steam	10 min.	99°C	50%	
	20.3	Combi 50%	1:30 hr.	135°C	80%	
	20.4	Hot air	30 min.	145°C	90%	
21. Rabbit-roasted	21.1	Combi 50%	30 min.	135°C	90%	
	21.2	Combi 50%	30 min.	145°C	90%	






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	21.3	Hot air	10 min.	180°C	100%	ON	
	22. Turkey-roasted	22.1	Hot air	10 min.	200°C	100%	ON
		22.2	Combi 50%	1:50 hr.	135°C	80%	
		22.3	Combi 30%	30 min.	180°C	100%	
	23. Quail, Guiana fowl, Pigeon	23.1	Combi 50%	30 min.	150°C	90%	
		23.2	Hot air	15 min.	180°C	100%	ON
FISH	24. Fish-baked filet		Hot air	15 min.	190°C	100%	ON
	25. Fish-baked whole		Combi 30%	20 min.	170°C	100%	
	26. Fish-grilled		Hot air	8 min.	210°C	100%	ON
	27. Fish-poached		Steam	12 min.	93°C	50%	
SIDES	28. Potatoes steamed		Steam	35 min.	99%	50%	
	29. Potatoes roasted		Hot air	30 min.	180°C	100%	ON
	30. Rice cooked		Steam	35 min.	99°C	50%	
	31. Dumplings		Steam	24 min.	99°C	50%	
	32. Fries frozen	32.1	Hot air	1 min.	250°C	100%	ON
		32.2	Hot air	12 min.	180°C	100%	ON
	33. Vegetables steamed		Steam	8 min.	99°C	50%	
	34. Eggs steamed		Steam	15 min.	99°C	50%	
DESSERTS	35. Yeast dough-small	35.1	Combi 40%	8 min.	160°C	100%	

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	35.2	Hot air	6 min.	180°C	100%		
36. Yeast dough-large	36.1	Combi 50%	10 min.	160°C	100%		
	36.2	Hot air	10 min.	180°C	100%		
37. Puff pastry		Hot air	20 min.	190°C	100%		
38. Batter		Hot air	20 min.	170°C	100%		
39. Choux pastry-small	39.1	Combi 80%	5 min.	180°C	80%		
	39.2	Hot air	8 min.	195°C	70%	ON	
40. Choux pastry-large	40.1	Combi 80%	7 min.	180°C	80%		
	40.2	Hot air	12 min.	195°C	70%	ON	
41. Sponge dough		Hot air	30 min.	140°C	90%		
42. Fruit dumplings-steamed		Steam	12 min.	95%	50%		
BAKERY PRODUCTS	43. Yeast dough-small	43.1	Combi 50%	10 min.	210°C	100%	
	43.2	Combi 20%	30 min.	150°C	100%		
44. Yeast dough-large	44.1	Combi 50%	10 min.	210°C	100%		
	44.2	Combi 20%	30 min.	150°C	100%		
45. Croissant		Hot air	15 min.	175°C	100%		
46. Frozen bakery products		Combi 70%	6 min.	180°C	100%		
OTHER COOKING TECHNIQUES	47. Frying		Hot air	5 min.	180°C	100%	
	48. Gratinating	48.1	Hot air	20 min.	140°C	100%	

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	48.2	Hot air	10 min.	190°C	90%	ON
49. Grilling		Hot air	8 min.	230°C	100%	ON
50. Regeneration of products on team mode	50.1	Steam	5 min.	97°C	50%	
	50.2	Steam	2:30 hrs.	72°C	40%	
51. Regeneration of products on combi mode	51.1	Combi 50%	10 min.	140°C	80%	
	51.2	Combi 30%	2:30 hrs.	72°C	40%	
52. Regeneration of products on hot air mode	52.1	Hot air	8 min.	180°C	80%	ON
	52.2	Hot air	2:30 hrs.	72°C	40%	
53. Overnight cooking-Beef	53.1	Combi 50%	10 min.	200°C	100%	
	53.2	Combi 50%	10 hrs.	83°C	50%	
	53.3	Combi 50%	6 hrs.	72°C	40%	
54. Overnight cooking-Pork	54.1	Combi 50%	10 min.	200°C	100%	
	54.2	Combi 50%	10 hrs.	72°C	60%	
	54.3	Combi 50%	6 hrs.	69°C	40%	
55. Overnight cooking-Poultry	55.1	Combi 50%	10 min.	200°C	100%	
	55.2	Combi 50%	10 hrs.	70°C	60%	
	55.3	Combi 50%	6 hrs.	68°C	40%	

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