

retigo®

Vision

CHEF'S GUIDE

for easy operation of Retigo Vision combi steamers





Content

THANK YOU FOR CHOOSING RETIGO

We are introducing the second edition of the Retigo Chef's guide – a small guide for those times, when you will create delicious meals for your customers or boarders. This publication is brought to you by Retigo's professional chefs and it contains the most commonly used cooking procedures used with the Retigo Vision combi steamers. Here you can find a range of preparation styles of common meats, cooking procedures for side dishes and vegetables, pastry baking as well as some foreign recipes and techniques. In the Chef's guide, we have also included a brief description of basic controls of Retigo Blue Vision and Orange Vision combi steamers to help you understand the wide range of their functions and settings. The book is mainly intended for those users, who are already familiar with the recipes; therefore only cooking procedures for ingredients prepared in the Retigo Vision combi steamers are presented here. Please note that Retigo Chef's guide is not a user manual for the combi steamer; it is only intended as a guide and inspiration for working with Retigo Vision combi steamers. For trouble free use of the combi steamer and in order to make the best use of the Retigo Chef's guide, please read the user manual for the combi steamer of your type, which was supplied with the appliance. Let us thank you for your support of the Retigo firm – Czech manufacturer of gastronomic appliances – and wish you many tasty and delicious experiences in the exciting field of gastronomy.

We wish you every success in your creative endeavours.
Bon appetite!

The RETIGO Team



Beef

Pork

Poultry

Fish

Side dishes

Sweet dishes

Desserts

Modern gastronomy

International cuisine

Gastro containers

Capacity tables

Blue Vision

Control panel of the combi steamers



HOT AIR

HOT AIR WITH STEAM

STEAM

CONTROL TOUCH DISPLAY

VISION AGENT

START/STOP

Working modes

Operation and working modes - Blue Vision

Basic control buttons

The Retigo Blue Vision combi steamer is equipped with a touch control panel. Individual functions are selected in a simple way by "tapping" slightly the desired symbol on the display or the button of the required food preparation mode.

In the upper part of the panel above the display, there are three buttons for selection of the cooking mode; below the display "VISION AGENT" and "START/STOP" buttons are located.



Hot Air mode button

When pressed, cooking parameters are set in the following way:

Cooking time: 30 min. | Chamber temperature: 180 °C | Humidity: 0 %

- Time values can be changed in the range from 1 min. to 23 hr. 59 min.
- The temperature can be changed in the range 30–300 °C
- Use: Baking, frying, grilling, cuisine à la minute
- Replaces pan/oven roasting, deep frying etc.



Hot Air with Steam mode button

When pressed, cooking parameters are set in the following way:

Cooking time: 30 min. | Chamber temperature: 160 °C | Humidity: 50 %

- Time values can be changed in the range from 1 min. to 23 hr. 59 min.
- Temperature can be changed in the range 30–300 °C
- Use: Slow baking (meat, cakes), baking meals
- Replaces baking with continuous need of basting or preparation that requires certain humidity and hot air treatment at the same time, etc.



Steam mode button

When pressed, cooking parameters are set in the following way:

Cooking time: 30 min. | Chamber temperature: 99 °C | Humidity: 100 %

- Time values can be changed in the range from 1 min. to 23 hr. 59 min.
- Temperature can be changed in the range 30–300 °C
- Use: Cooking
- Replaces cooking in water.



VISION AGENT button

- The button displays help for any icon. Press the Agent button and the icon you need to explain. The help is displayed.



START/STOP button

- Starts/stops the cooking process.

Note: Retigo Chef's guide is not a user manual for the combi steamer as it is only intended as a guide and inspiration for using Retigo Vision combi steamers. For trouble free use of the combi steamer and making the best of the Retigo Chef's guide, please read the user manual for the combi steamer of your type, which was supplied with the appliance.

Blue Vision

Vision Touch display



AUTOMATIC CLEANING

EASY COOKING

HELP

PROGRAMS

SERVICE

EXTRAS

MANUAL SETTING

Other control icons and their function

-  **Time setting** • Allows setting of cooking process time in the range 1 min. – 23 hr. 59 min.
-  **Core temperature setting** • Allows setting of core temperature (30–100 °C). When the set temperature is reached, the cooking process ends.
-  **Temperature setting** • Allows setting of cooking process temperature in the range allowed by individual cooking modes.
-  **Special function** • Allows setting of special functions of the combi steamer.
-  **Automatic start** • Allows setting of time of automatic start.
-  **Cook&Hold** • Allows maintaining the required temperature of the food after preparation.
-  **Delta T** • Ensures constant difference between core and chamber temperatures.
-  **Permanent lighting** • Setting of permanent illumination of the cooking chamber.
-  **Manual moistening** • By pressing this icon you increase the humidity level in the cooking chamber.
-  **Acoustic signal** • Setting of acoustic signal after completion of individual program steps.
-  **Flap** • Allows ventilation of excessive moisture from the cooking chamber by opening the flap.
-  **Fan time control** • Sets the fan to special rotation mode for careful baking or maintaining the dispensing temperature of food.
-  **Pre heating/pre cooling** • Selects the mode of automatic pre heating of the chamber prior to cooking, or automatic pre cooling in case of excessive initial temperature.
-  **Half power** • Select the half power consumption mode.
-  **Fan RPM** • Sets rotation speed of the fan; 5 possible speeds.
-  **Golden Touch** • Ensures quick baking of the meal as the last step of the cooking process.

Blue Vision

Meaning of touch display icons

The large touch panel with colour display ensures easy and intuitive control. Unique production technology ensures registration of pressure level, allowing perfect function of the panel even in demanding conditions, which are quite usual in a kitchen.

Basic navigation screen allows quick programme selection, selection of supplementary functions or switching to a manual mode. All control functions are easily accessible via colour 3D icons. These icons are always organized on the control panel in such a way to be large enough, easily readable and, above all, well arranged. VISION TOUCH thus guarantees easy operation even for users without experience in working with this kind of appliance.

Quick and easy maintenance is assured thanks to the smooth seamless surface. Special materials ensure high durability and very long lifetime of the panel.



Automatic Cleaning mode button

- Allows selection from several programs for automatic cleaning of the combi steamer.



Help mode button

- Displays the user manual for the combi steamer.



Service mode button

- Allows selection of the combi steamer's service functions (date/time setting, sound setting or access for service technicians).



Easy Cooking mode button

- Allows selection of suitable technology based on the type of food you want to cook. Easy Cooking is a technology developed by a team of Retigo's professional chefs.



Programmes mode button

- Allows selection of preset programmes and creation, assortment, display and selection of last ten used programmes, or creation of custom categories for favourite programmes.



Manual Setting mode button

- Allows manual setting and change of cooking process parameters (time, temperature, humidity, core temperature, special functions).

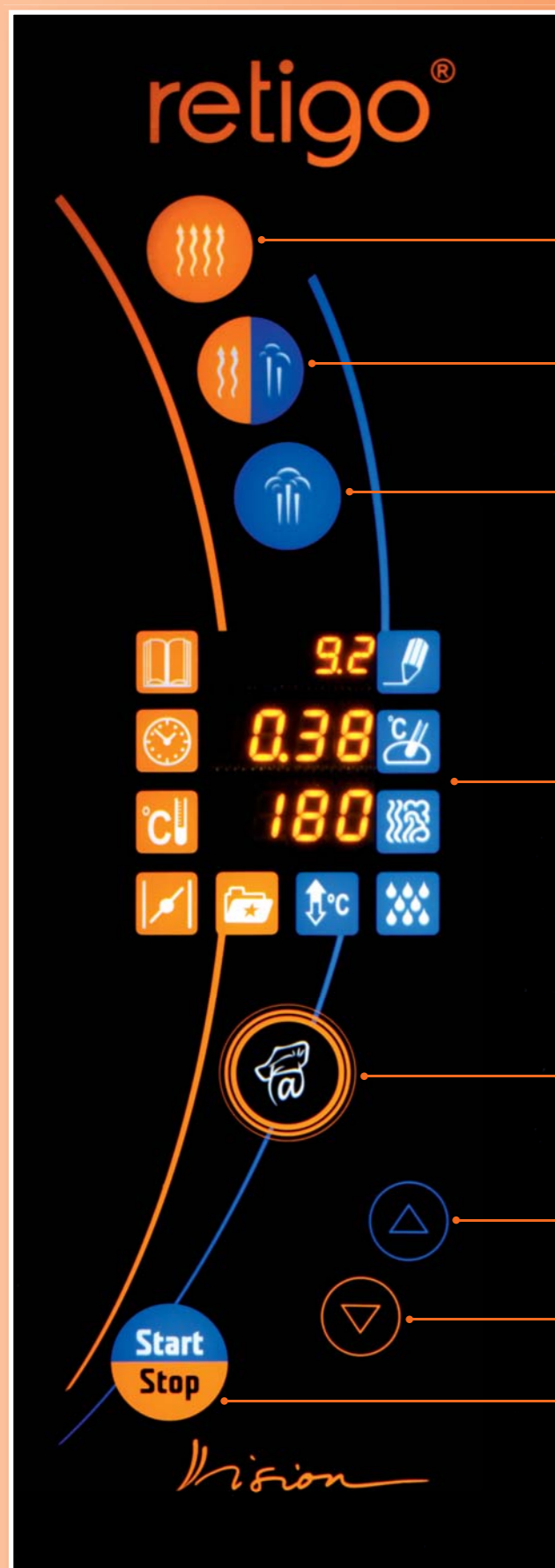


Extras mode button

- Allows access to the combi steamer's special functions, e. g. overnight cooking, timing of individual shelves or display of HACCP data of a specific cooking process.

Orange Vision

Control panel of the combi steamer



HOT AIR

HOT AIR WITH STEAM

STEAM

TOUCH DISPLAY

MAGIC BUTTON

ARROW FUNCTION +

ARROW FUNCTION -

START/STOP

Working modes

Orange Vision

Basic control buttons

The combi steamer is equipped with a touch control panel with numerical display. Specific functions are easily selected by "tapping" slightly the required icon on the panel and setting the required values using arrows in the lower part of the panel or the button corresponding to the required cooking mode. In the upper part of the panel, above the display, there are three buttons for selection of cooking mode; below the display, there are the "MAGIC", "START/STOP" and "arrow" buttons.



Hot Air mode button

- Replaces pan/oven roasting, deep frying etc. (for more information see Blue Vision).



Hot Air with Steam mode button

- Replaces baking with continuous need of basting, or preparation of food requiring certain humidity level.



Steam mode button

- Replaces cooking in water (for more information see Blue Vision).



MAGIC mode button

- Allows confirmation, selection and setting of special functions (e. g. Manual Cleaning, Info, Setting in the "Extras" menu).



START/STOP button

- Starts/stops the cooking process.



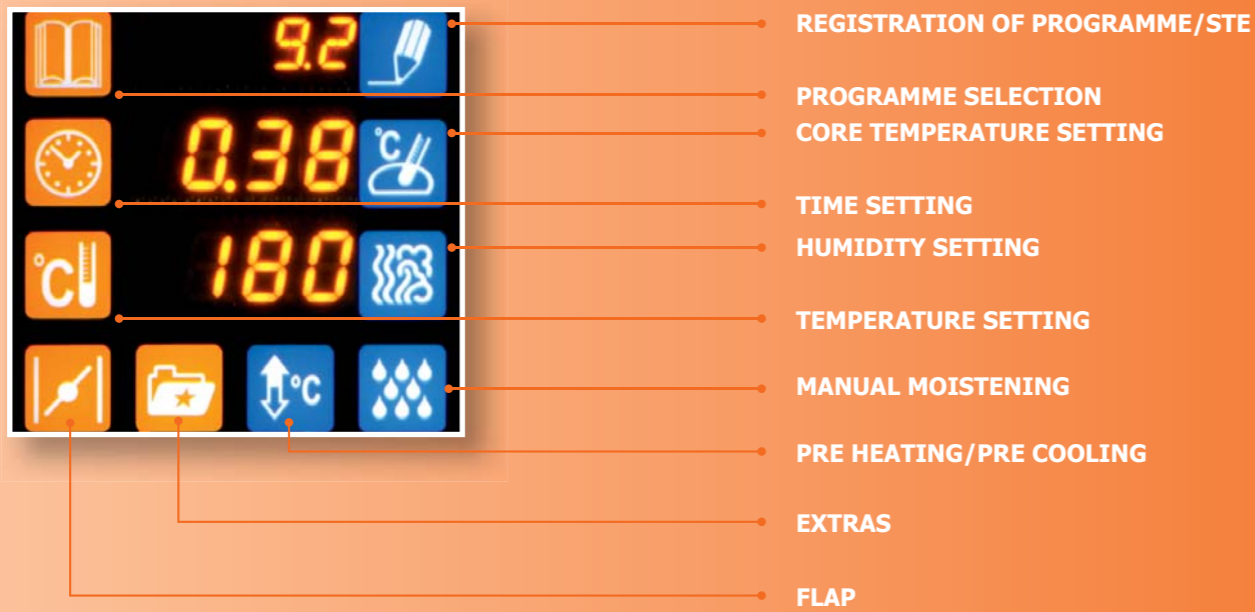
Arrow buttons

- Allow setting of values or scrolling within individual submenus, e. g. in the "Extras" section.



Orange Vision

Touch display – basic screen after power on



Programme Selection mode button

- Allows selection or editing of preset programmes for cooking.



Time Setting mode button

- Allows manual setting and change of the duration of the cooking process in the range 1 min. – 23 hr. 59 min.



Temperature Setting mode button

- Allows manual setting and change of the cooking process temperature in the range allowed by specific modes.



Flap mode button (optional)

- Allows opening/closing the flap when ventilation of excessive moisture from the cooking chamber is required.



Extras mode button

- Allows selection of the combi steamer's special functions.

Orange Vision

Meaning of icons on the touch panel

The Orange Vision combi steamers are equipped with the Vision Touch control panel with a LED display. This well arranged panel and display will guide you through simple programming and setup of the appliance. The most important basic functions of the oven are maintained here for trouble free cooking; moreover, you can store up to 99 programmes consisting of 9 steps. Quick and easy maintenance is assured thanks to the smooth seamless surface. Special materials ensure high durability and very long lifetime of the panel.



Registration of Programme/Step mode button

- Allows storing set parameters to a programme/step.



Core Temperature Setting mode button

- Allows setting of core temperature (30–110 °C). When this value is reached, the cooking process ends.



Humidity Setting mode button

- Allows setting and change of humidity level in the cooking chamber in the "Hot Air with Steam" mode.



Manual Moistening mode button

- Allows manual increasing the humidity level in the cooking chamber in the "Hot Air" and "Hot Air with Steam" modes.

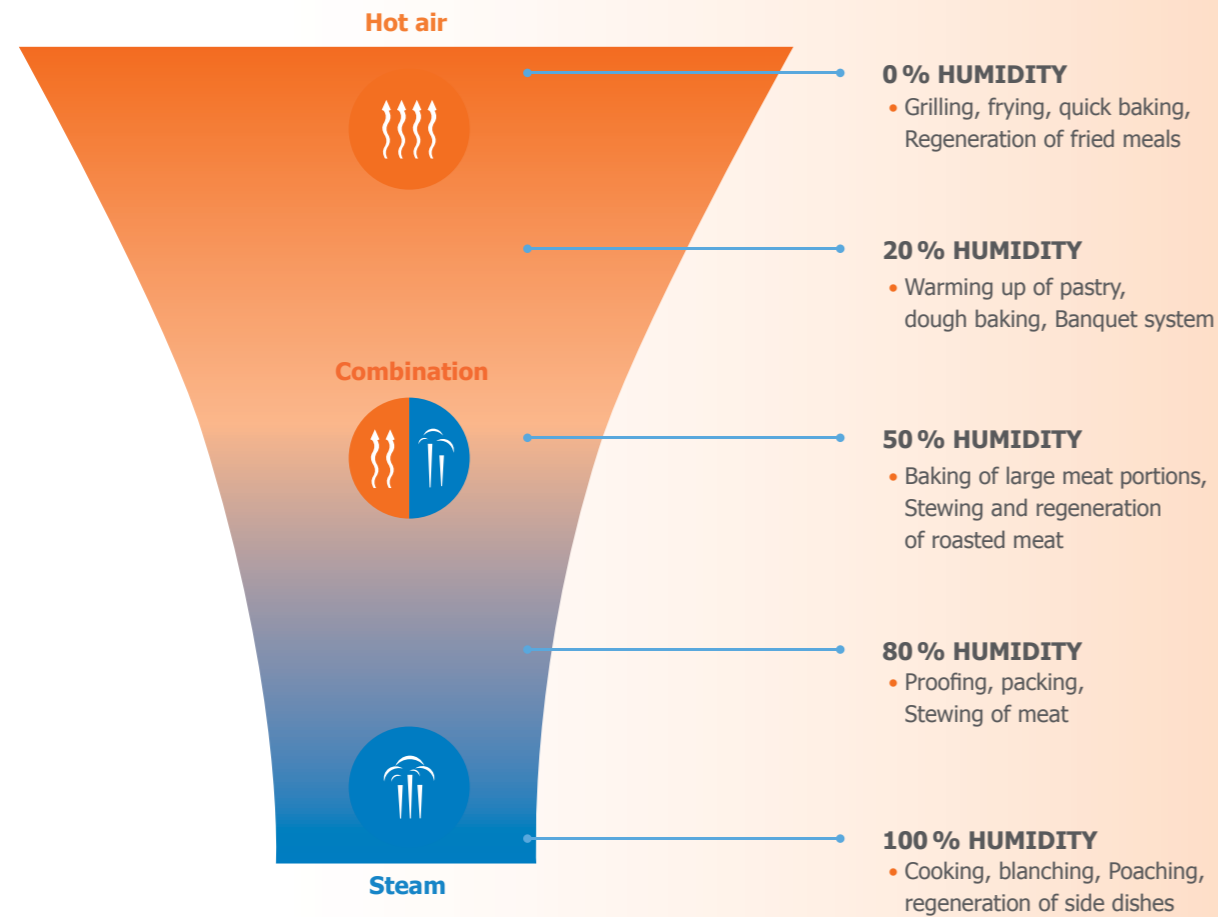


Pre heating/Pre cooling mode button

- Selects the mode of automatic pre heating of the chamber prior to cooking, or automatic pre cooling in case of excessive initial temperature.

Cooking in the combi steamer

Every combi steamer utilizes three basic modes: Hot Air, Steam and Combination (hot air with steam). Each mode serves for different technology of food preparation. You can get the idea of when and which mode to select from the following graph, if you are a cooking beginner.



Temperature probe

The temperature probe is a basic piece of equipment of Retigo Vision combi steamers. Blue Vision is equipped with a 4 point probe.

Orange Vision has a single point probe. The probe serves for measurement of temperature inside the food. Using the probe, you ensure that the inside of the food is finished or prepared exactly as desired. It is mainly used for large portions of meat, for meat with bone or beef steaks.



Tables and icons

Explanation of symbols

Tables will guide you through the entire Chef's guide. Here you can see a sample table, which explains used symbols.

STEP						
1.		-	99 °C	15	-	-
2.		70 %	130 °C	60	-	 add base
3.		80 %	140 °C	30	-	-

RECOMMENDED GASTRO CONTAINERS

	beef fillet, beef stew, goulash
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- STEP**
 - Number and order of steps defining given cooking technology.
- Mode**
 - Cooking mode in a given step.
- Humidity**
 - Humidity level inside the cooking chamber (combi mode only).
- Temperature**
 - Recommended temperature setting.
- Time/min.**
 - Recommended time setting.
- Probe**
 - Recommended setting of core temperature.
- Other**
 - Recommended extra functions.
- Note**
 - Icon of selected extra function. See page 5.
- What else can be prepared this way...**
 - Here you can find other meals, which can be prepared in the same manner.
- Vision tip**
 - Useful tips to make the prepared meal just perfect.

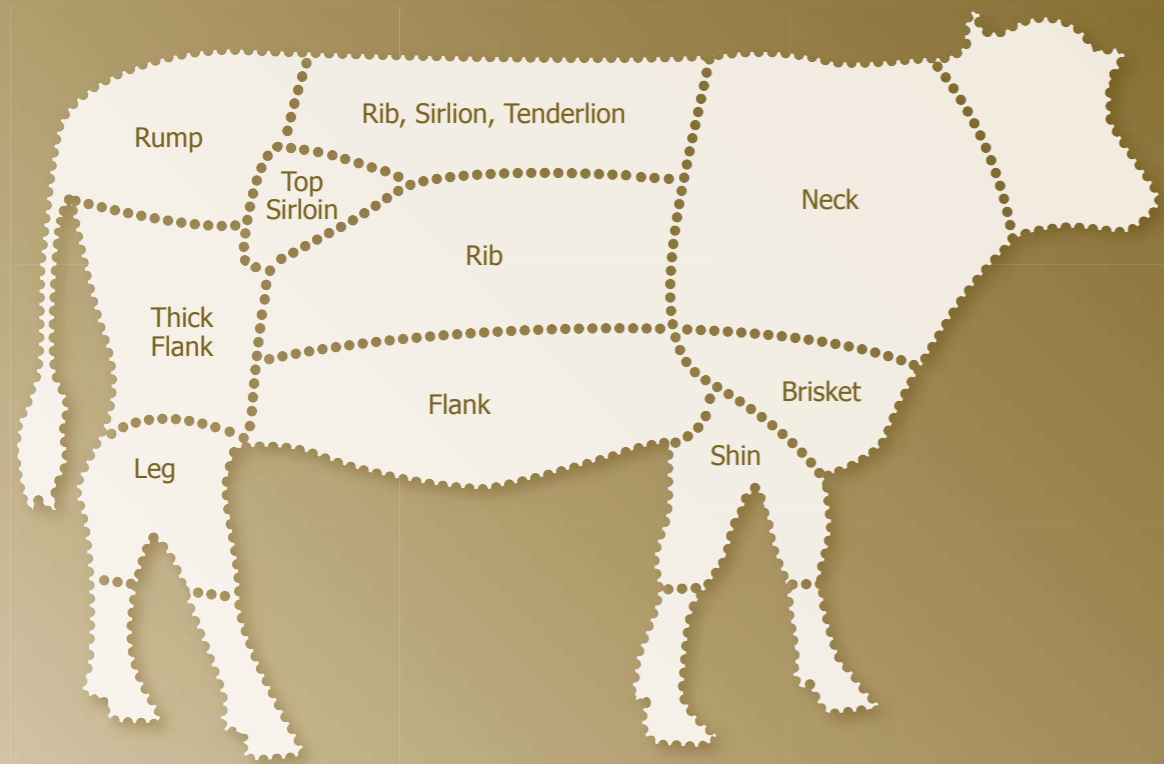


1

BEEF

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Recommended temperatures	19

• BEEF CUTS •



Steamed

Beef brisket

STEP						
1.		-	99 °C	-	90 °C	-
2.		-	110 °C	-	99 °C	-

RECOMMENDED GASTROCONTAINERS: Classical GN 40 - perforated/full

beef tongue, beef tail

Beef tripe

STEP						
1.		-	99 °C	cca 150	-	-

RECOMMENDED GASTROCONTAINERS: Classical GN-perforated

TIP: Rinse the food several times during the cooking process using integrated shower.

Stew

Beef rolls

STEP						
1.		-	200 °C	10	-	add base
2.		50%	160 °C	60	-	-

RECOMMENDED GASTROCONTAINERS: Classical GN 60/100-full

beef fillet, beef stew, goulash



VISION TIP

- Keep meat well basted. Be careful about overfilling the gastro container – you could get scalded during manipulation.
- When grilling meat that has been automatically marinated before, you must select lower cooking temperature as meats prepared in this manner tend to get brown more intensively.
- For preparation on a grill, it is best to use a grill grating and place a full gastro container with salt into the lower part of the oven to capture the dripping fat.
- Low temperature baking – baking in a combi steamer at lower temperature allows maintaining all nutritional values of the meat to the maximum extent. The meat is juicy inside with a minimum weight loss. Using this method, even meat of lower quality can be prepared.
- Overnight baking – this technology can be used if you want to achieve maximum yield and juiciness of the prepared meat. By overnight baking, you can also save electricity costs thanks to night rates. Another advantage is maximum utilization of the combi steamer, which can be in operation 24 hours per day.

Roast

Roast beef

STEP						
1.		-	140 °C	-	55 °C	-

RECOMMENDED GASTROCONTAINERS: Enamelled GN 40

Tip: Roast meat in a pan first and then introduce the temperature probe in it. Recommended core temperature is 53–55 °C, if you wish to get pink meat core.

Steamship

STEP						
1.		50%	120 °C	-	60 °C	

RECOMMENDED GASTROCONTAINERS: stainless wire shelving

Tip: We recommend wrapping the meat with a kitchen foil during roasting.

Grilled

Rumpsteak

STEP						
1.		-	230 °C	-	see the table below	

Doneness	Recommended temperature
Rare	47 °C
Medium rare	50 °C
Medium	55 °C – 60 °C
Medium well	65 °C – 70 °C
Well done	75 °C a více

RECOMMENDED GASTROCONTAINERS: RETIGO grill or enamelled GN

Rib eye steak, T-bone steak, Filet Mignon, Prime Rib, Porthouse steak, Rumpsteak, Tournedos, hamburgers

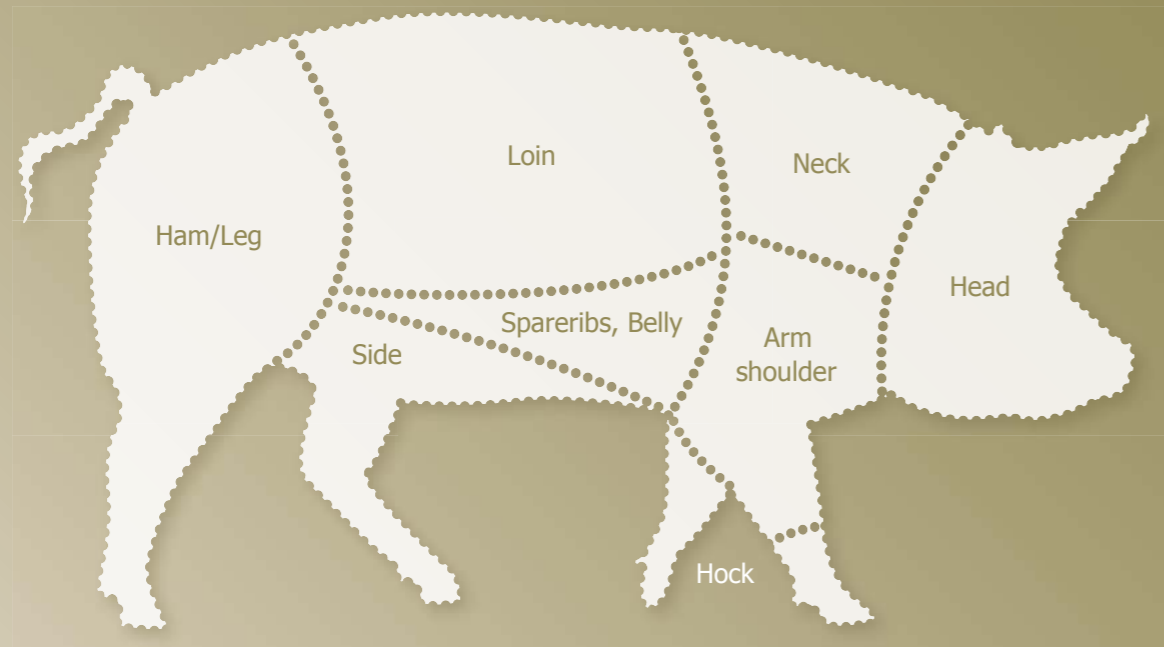


2

PORK

- Steamed 23
- Stew 23
- Roast 23
- Fried 25
- Grilled 27
- Recommended temperatures 27

• PORK CUTS •



Steamed

Steamed pork knuckle

STEP		%				
1.		-	99 °C	-	95 °C	-

RECOMMENDED GASTROCONTAINERS: Classical GN 40 - perforated/full

steamed pork meat, smoked meat, frankfurte

Stew

Pork stew

STEP		%				
1.		-	99 °C	15	-	 add base
2.		80%	160 °C	40	-	-

RECOMMENDED GASTROCONTAINERS: Classical GN 60-full

Szegedin goulash

Stewed pork fillet

STEP		%				
1.		-	210 °C	15 - roast	-	 add base
2.		50%	160 °C	40 - stew	-	-

RECOMMENDED GASTROCONTAINERS: Enamelled GN 20 for roasting, classical GN 60/100 for stewing

stewed pork rolls

Roast









Roast pork neck 1,5 kg

STEP		%				
1.		-	99 °C	25	-	-
2.		50%	140 °C	60	85-96 °C	

RECOMMENDED GASTROCONTAINERS: Classical GN 60

stuffed pork belly, pork roll



Meat balls

STEP						
1.		20 %	140 °C	20	-	-
2.		-	200 °C	15	-	-

RECOMMENDED GASTROCONTAINERS: Enamelled GN 40









 Cevapcici, Shashlik, stuffed peppers, stuffed cabbage leaves

Hamburgers

STEP						
1.		-	220 °C	12-15	-	






RECOMMENDED GASTROCONTAINERS: Enamelled GN 20/RETIGO bake

Meatloaf

STEP						
1.		80 %	140 °C	45	-	-
2.			210 °C	10-15	recommended temp. 85 °C	-











RECOMMENDED GASTROCONTAINERS: Enamelled GN 40

Roasted sausages

STEP						
1.		-	220 °C	15	-	-

RECOMMENDED GASTROCONTAINERS: Enamelled GN 20/RETIGO bake











Roast pork knuckle

STEP						
1.		-	99 °C	60	-	-
2.		50 %	140 °C	50	-	-
3.		-	220 °C	15	recommended temp. 93 °C	

RECOMMENDED GASTROCONTAINERS: Stainless wire shelving, classical GN 60

 roast pork belly, roast pork ribs


Roast pork shoulder

STEP						
1.		-	99 °C	10	-	-
2.		60 %	150 °C	50	-	
3.		-	210 °C	15	-	-

RECOMMENDED GASTROCONTAINERS: Classical GN 60/100

 Roast pork cubes

Pork schnitzel

STEP						
1.		-	220 °C	8-10	-	

RECOMMENDED GASTROCONTAINERS: Classical GN 20, RETIGO bake

 chicken schnitzel, fried fish fillet, fried cheese, fried cauliflower



VISION TIP

- For frying in the combi steamer, you can use enamelled baking plates, Retigo bake Teflon GN containers or enamelled gastro containers. Thus you get perfect colour on the bottom side of the meal.
- Using a disperser, apply an even layer of frying oil or grease on both sides.
- There is no need to turn the meat around during frying.
- To get a golden colour of the meat, you can use palm oil (e. g. Carotino) or grease intended for frying in combi steamers (e. g. Rama combi profi or Rama combi phase).
- To get crisp steaks, you must ventilate excessive moisture out by opening the flap.

RETIGO OIL SPRAY GUN





VISION TIP

- For pork knuckle or brisket, cook the meat in steam first; then cut the skin to small squares and add coarse-grained sea salt. Thus you get maximum crispiness in the last step of preparation.
- For perfect grilling, you must use grill grating, with which you get a regular imprint on the meat just as on an actual grill. Place a gastro container with salt to the lower part of the oven to capture dripping fat. With the four point temperature probe (Blue Vision models only), you can exactly measure the temperature inside the meat. Please note that the probe should be introduced into the coarsest part of the meat (near the bone etc.).
- Prior to overnight cooking of pork with skin (knuckles, brisket), we recommend cooking the meat in steam for 20 min. at 99°C and then partially cut the skin. Overnight baking depends on careful preparation of food at lower temperature with the maximum yield. By overnight baking, you can also cook vacuum-prepared meals.

Grilled

Pork tenderloin medallions (Steaks)

STEP						
1.		-	220 °C	8	-	-

RECOMMENDED GASTROCONTAINERS: RETIGO Grill (or enamelled GN)

stuffed pork tenderloin, fillet mignon, skewers, pork steaks



RECOMMENDED TEMPERATURES FOR PORK MEAT

Meat type	Temperature	Doneness
Leg	75–80 °C	medium
Leg	85–92 °C	well done
Shoulder	80–85 °C	well done
Neck	80–85 °C	well done
Belly	82–87 °C	well done
Knuckle	85–95 °C	well done
Cutlet	70–75 °C	medium
Cutlet	75–80 °C	well done



RECOMMENDED TEMPERATURES FOR OTHER TYPES OF MEAT

Meat type	Temperature	Doneness
Veal	65 °C	medium
Lamb shoulder	75–80 °C	well done
Lamb saddle	50–55 °C	medium
Lamb leg	78–85 °C	well done
Mutton saddle	70–75 °C	medium
Mutton saddle	80 °C	well done
Mutton leg	75–78 °C	medium
Mutton leg	82–85 °C	well done

Recommended meat temperatures apply to the HORECA segment. Commercial facilities such as school canteens, rest homes, hospitals etc. must allow for higher temperature levels for preparation.



3

POULTRY

Steamed	31
Stew	31
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Fried	33
Grilled	33
Recommended temperatures	33

• POULTRY CUTS •



Steamed

Steam chicken

STEP						
1.		-	99 °C	-	90 °C	-

RECOMMENDED GASTROCONTAINERS: stainless wire shelves+full classical GN on the bottom of the cooking chamber

blanched chicken breast, chicken terrine

Stew

Stew chicken

STEP						
1.		50%	190 °C	10-15	-	-

RECOMMENDED GASTROCONTAINERS: Classical GN 60/100-full, It is needed to stir several time during the cooking process.

Roast

Roast chicken

STEP						
1.		50%	140 °C	20	-	-
2.		-	210 °C	20	-	

RECOMMENDED GASTROCONTAINERS: Classical GN 60-full

roast chicken quarters, roast rabbit

Roast goose

STEP						
1.		-	200 °C	15	-	-
2.		-	99 °C	10	-	-
3.		40%	135 °C	80	-	-
4.		-	145 °C	30	-	-

RECOMMENDED GASTROCONTAINERS: Stainless wire shelves

Roast duck, roast turkey – the best technology for roast turkey is Overnight cooking



Fried

Chicken/Turkey schnitzel

STEP							
1.			-	220 °C	8-10	-	

RECOMMENDED GASTROCONTAINERS: Retigo bake

breaded chicken wings, chicken nuggets, Cordon Bleu

Chicken drumsticks

STEP							
1.			50%	190 °C	8-10	-	-
2.			-	220 °C	5-6	-	

RECOMMENDED GASTROCONTAINERS: Retigo bake

Grill

Chicken/Turkey steaks

STEP							
1.			-	210 °C	6-8	-	-

DOPRECOMMENDED GASTROCONTAINERS: RETIGO grill (or enamelled GN), full classical GN on the bottom of the cooking chamber

All kind of chicken and turkey steaks



RECOMMENDED TEMPERATURES FOR POULTRY MEAT

Meat type	Temperature	Doneness
chicken	80 °C	well-done
duck	80-85 °C	well-done
goose	88-90 °C	well-done



VISION TIP

- For frying in the combi steamer, you can use enamelled baking trays, Retigo bake Teflon GN containers or GN 20 enamelled gastro containers. The reason is that you want to get perfect colour even on the bottom side of the meal. Using a disperser, apply an even layer of frying oil or grease on both sides. There is no need to turn the meat around during frying. To get a golden colour of the meat, you can use palm oil (e. g. Carotino) or grease intended for frying in combi steamer (e. g. Rama combi profi or Rama combi phase). To get crisp steaks, you must ventilate excessive moisture by opening the flap.
- For grilling of chicken meat, we recommend using Retigo chicken grill.
- When baking goose or duck, place the meat on a stainless steel grill to get an evenly golden crust.
- For preparation on a grill, it is best to use a grill grating and place a full gastro container with salt into the lower part of the oven to capture the dripping fat




4

FISH

- Steamed 37
- Stew 37
- Roast 37
- Fried 37
- Grilled 37










VISION TIP

- For frying in the combi steamer, you can use enamelled GN containers. Thus you get the perfect colour even on the bottom side of the meal. There is no need to turn the meat around during frying. To get a golden colour of the meat, you can use palm oil (e. g. Carotino) or grease intended for frying in combi steamer (e. g. Rama combi profi or Rama combi phase). To get crisp steaks, you must ventilate excessive moisture by opening the flap.
- For preparation of frozen fish, you need longer cooking times.
- For preparation of fish semi products, we recommend following the method of preparation given by the manufacturer.
- For fish steaks, we recommend using the temperature probe to prevent drying up. 
- Concurrently with preparation of fish, you can also prepare other types of meals using the same procedure; you do not have to worry about mixing the odours or tastes.

Steamed

Poached salmon








STEP						
1.		-	80 °C	-	52 °C	-

RECOMMENDED GASTROCONTAINERS: classical GN 60

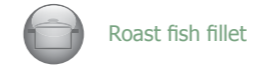


Roast

Roast trout









STEP						
1.		40%	160 °C	-	52 °C	-

RECOMMENDED GASTROCONTAINERS: Retigo bake, enamelled GN 20



Fried







Breaded fish fillet

STEP						
1.		-	220 °C	8-12	-	

RECOMMENDED GASTROCONTAINERS: Retigo bake, enamelled GN 20

Grilled

Shark steak

STEP						
1.		-	210 °C	8-10	-	-

RECOMMENDED GASTROCONTAINERS: Retigo grill / Retigo bake












5








SIDE DISHES

Steamed	40
Fried	43
Gratin	43
Grilled	43








Potatoes

STEP						
1.		-	99 °C	35	-	-
RECOMMENDED GASTROCONTAINERS: dclassical GN 40-100-perforated						








Potatoes with skin

STEP						
1.		-	99 °C	45–50	-	-
RECOMMENDED GASTROCONTAINERS: classical GN 40-100-perforated						








Rice

STEP						
1.		-	99 °C	40–45	-	-
RECOMMENDED GASTROCONTAINERS: classical GN 60-100						








Czech dumplings

STEP						
1.		-	99 °C	23	-	-
RECOMMENDED GASTROCONTAINERS: Form for dumplings, classical GN 40-full/perforated						








Potato dumplings

STEP						
1.		-	99 °C	25–30	-	-
RECOMMENDED GASTROCONTAINERS: Form for dumplings, classical GN 40-full/perforated						








Stuffed potato dumplings

STEP						
1.		-	95 °C	25–30	-	-
RECOMMENDED GASTROCONTAINERS: Classical GN 40-full/perforated						








Frozen vegetable-pieces

STEP						
1.		-	99 °C	6–10	-	-
RECOMMENDED GASTROCONTAINERS: classical GN 40-100-perforated						








Hard boiled eggs

STEP						
1.		-	99 °C	19	-	-
RECOMMENDED GASTROCONTAINERS: classical GN 40-100-perforated						








Steamed spinach – steam leaves vegetable

STEP						
1.		-	99 °C	3–5	-	-
RECOMMENDED GASTROCONTAINERS: classical GN 40-100-perforated						

Tomatoes for peeling

STEP						
1.		-	99 °C	1–2	-	-
RECOMMENDED GASTROCONTAINERS: classical GN 40-100-perforated						

Fresh vegetable diced (carrots, celery, parsley)

STEP						
1.		-	99 °C	10–14	-	-
Note: Broccoli - steam, 99 °C, 7 min.						





VISION TIP

For the preparation of rice in the combi steamer, we use a 1:1.2 rice to water ratio (1.2 litre of water for 1 kg of rice). Use warm or hot water to shorten the cooking time. The amount of water depends on the rice type – parboiled, round, long grain etc.



VISION TIP

- When cooking several kinds of side dishes at the same time using the same technology, we recommend using the Retigo shelf timing function, which manages cooking of each side dish separately.
- To get the perfect shape of dumplings or Carlsbad dumplings, use the dumpling gastro container (wave shaped).
- Vegetables cooked in steam maintain all their nutritional values, vitamins and natural colours.
- When cooking frozen potato products, there is no need of adding oil. For preparation of chips or fried potatoes, use Retigo deep frying basket. To achieve the maximum crispiness, you need to open the flap. 
- For grilled vegetables, use Retigo grill grating, which helps you get a regular imprint of the grill on the vegetables just as from common grill.
- For frying in the combi steamer, use enamelled GN containers. The reason is that you want to get perfect colour even on the bottom side of the meal. Using a disperser, apply an even layer of frying oil or grease on both sides. There is no need to turn the meat around during frying. To get a golden colour of the meat, you can use palm oil (e. g. Carotino) or grease intended for frying in combi steamer (e. g. Rama combi profi or Rama combi phase). To get crisp steaks, you must ventilate excessive moisture by opening the flap. 
- For frying pre-fried potato products, no oil needs to be added; pre-fried products already contain some oil and this amount is sufficient for frying in the combi steamer.
- For preparation of pasta with charcuterie, we recommend adding 1/3 of eggs directly into the pasta and the remaining 2/3 into the milk.
- After 15 minutes, wipe off water drops on the bottom of the gastro container to get even quick baking effect.

Fried

French Fries

STEP						
1.		-	220 °C	8-10	-	-

RECOMMENDED GASTROCONTAINERS: Retigo frit

potato wedges, roast potatoes

Fried cauliflower

STEP						
1.		-	220 °C	8-10	-	-

RECOMMENDED GASTROCONTAINERS: Retigo bake/ enamelled GN 20

Poached eggs

STEP						
1.		-	170 °C	10-12	-	

RECOMMENDED GASTROCONTAINERS: Retigo snack

All kinds of omeletts

Gratin

Gratin potatoes

STEP						
1.		-	140 °C	20	-	
2.		-	210 °C	15	-	

RECOMMENDED GASTROCONTAINERS: Enamelled GN 60

bread puding, rice pudding, lasagne

Grilled

Grilled vegetable

STEP						
1.		-	220 °C	8	-	-

RECOMMENDED GASTROCONTAINERS: Retigo grill

zucchini, peppers, fennel, tomatoes, aubergine



6

SWEET DISHES

Steamed	47
Bake	47



Steamed

Fruit dumplings

STEP		%				
1.		-	85 °C	12	-	-
RECOMMENDED GASTROCONTAINERS: classical GN - perforated						

Sweet potatoe dumplings

STEP		%				
1.		-	95 °C	25	-	-
RECOMMENDED GASTROCONTAINERS: classical GN - perforated, Dumplings form						

Bake

Buns

STEP		%				
1.		-	155 °C	13	-	-
2.		20%	170 °C	6	-	-
3.		30%	180 °C	5	-	-
RECOMMENDED GASTROCONTAINERS: Enamelled GN 40/60						

Proofing

STEP		%				
1.		-	40 °C	15-20	-	-

Tip: It depends on the amount of a dough. Larger amount of dough->longer proofing time.



VISION TIP

- All stuffed cakes, pies and pound cakes, where we wish to achieve golden colour on the bottom, are to be baked in enamelled gastro containers.
- When adding ingredients, we recommend following the manufacturer's procedure.
- For delicate cakes, you need to lower the fan speed.



7

DESSERTS

Rubbed dough 51
 Whipped dough..... 51



VISION TIP

- All stuffed cakes, pies and pound cakes, where we wish to achieve golden colour on the bottom, are to be baked in enamelled gastro containers.
- When adding ingredients, we recommend following the manufacturer's procedure.
- For delicate cakes, you need to lower the fan speed.
- If you wish to get well baked product of golden colour, insert the gastro container to every other shelf to obtain the optimal air flow.

Rubbed dough

Cookies

STEP		%				
1.		-	140 °C	30	-	
RECOMMENDED GASTROCONTAINERS: Confectionary sheet, Retigo Bake, enamelled GN 20						

Whipped dough

Fruit souffle

STEP		%				
1.		-	180 °C	20-25	-	-
RECOMMENDED GASTROCONTAINERS: Enamelled GN 20/40						

Muffins

STEP		%				
1.		-	160-180 °C	20-25	-	-
RECOMMENDED GASTROCONTAINERS: Enamelled GN 20/40						

Proofing

STEP		%				
1.		-	40 °C	10-12	-	-

Tip: It depends on the amount of a dough. Larger amount of dough -> longer proofing time.



MODERN GASTRONOMY

- Banquet system 55
- Regeneration 55
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- Healthy nutrition 57

Banquet system of meal dispensing and regeneration.

The term "banquet" refers to collective dining on extraordinary, official or festive occasions, when meals and beverages are served to sitting guests. In practice, the banquet system means a comprehensive concept, which includes activities from the preparation of ingredients, cooking, cooling and maintaining up to the regeneration of prepared meals directly on plates.

Retigo offers, among other appliances, a range of blast chillers, which are an indispensable part of the banquet system.



VISION TIP

All regenerated meals must have the temperature required by the sanitary legislation of given country.

Banquet system

Banquet on plates

STEP		%				
1.		10%	130 °C	3	-	
2.		20%	130 °C	3	-	-
3.		30%	130 °C	2	-	-
4.		40%	130 °C	2	-	-

Banquet on plates with temperature core probe

STEP		%				
1.		10%	130 °C	3	-	
2.		20%	130 °C	2	-	-
3.		30%	130 °C	3	-	-
4.		40%	130 °C	-	79 °C	-

RETIGO provides banquet carts and thermo packages for comfortable and professional provision of this kind of services. Banquet carts and thermo packages are available for 1011, 1221, 2011 and 2021 models; 2021 allows heating up to 118 plates at the same time.

Regeneration

Regeneration by steam

STEP		%				
1.		-	99 °C	10	-	-








potatoes, dumplings, rice, vegetable, steamed and stew meats

Regeneration by combination

STEP		%				
1.		50%	140 °C	-	75 °C	-

soups, sauces, gravy, goulash, roasted meats

Regeneration of fried meals

STEP						
1.		-	160 °C	8–10	-	-



fried, grill and roast food



VISION TIP

All regenerated meals have to reach minimum temperature according to the local hygienic standard.

Sous-vide food preparation - cooking in the vacuum

Sous-vide – an original method of food preparation in vacuum; the ingredients maintain their full integrity thanks to long time cooking (up to 24 hours) at relatively low temperature (60–70 °C).

- This method can be used for storage as well as cooking, but can also represent one of the branches of modern gastronomy, on which an entire cuisine concept could be based
- Minimization of losses
- Maximum utilization of the combi steamer
- Saves both time and money
- Conformity to sanitary requirements to the maximum extent
- Efficient use for Czech cuisine as well as foreign specialties
- Easy preparation and minimum technological requirements

Salmon steak prepared using the sous vide method

Drip lime juice onto deboned salmon steaks, add dill, olive oil and salt and place in the combi steamer–steam cooking 70°C, 18–20 min. (depending on size).

Roe deer saddle in pistachio crust

Marinate a clean roe deer saddle in olive oil, rosemary, thyme and garlic and place in the combi steamer–steam cooking 60°C, 35–40 min. Then wrap in finely cut pistachios.

Fatback prepared using the sous vide method

Spice fatback with salt, pepper, caraway and garlic, put into a vacuum package and place in the combi steamer– steam cooking 70°C, 10 hours; then take it out and bake to get crust.

BBQ pork chops

Spice pork chops with pepper, garlic and BBQ sauce, put into a vacuum package and place in the combi steamer– steam cooking 65°C, 8 hours; when finished, bake until golden.

Pork knuckle

Spice pork knuckle with salt, pepper, garlic and caraway, put into a vacuum package and place in the combi steamer– steam cooking 65°C, 10–12 hours; when finished, partially cut the skin and bake until golden.

Meat for goulash

Spice beef with salt, pepper, garlic and goulash spice, put into a vacuum package and place in the combi steamer– steam cooking 70°C, 12–14 hours.

Healthy nutrition

Catfish and salmon scroll with asparagus

Put a salmon fillet over a Catfish fillet, add salt, put some asparagus and a paprika strip, wrap into a roll and place in a gastro container. Place the container in pre heated combi steamer and cook in steam at 99°C for 6–8 min. Serve with parsley potatoes and Dutch sauce.

Oaten risotto

Cut chicken breast into pieces, add onion, salt and oil and roast in the combi steamer in hot air at 200°C for approx. 5 min. Then add soya and Worcester sauce, pour in water and stew slightly, add vegetables at your option – coloured paprika, corn or garlic – mix with scalded oat and stew in combination with 50% humidity at 140°C for 15–20 min.

Chickpea with spinach

Roast sieved sterilized chickpea slightly in the combi steamer in hot air at 200°C for 5 min. Add spinach leaves and sliced garlic, pour in cream and stew slightly at 160°C for approx. 20 min. At the end of stewing add cashew nuts and mozzarella torn in pieces. When the cheese melts, you can serve the meal.

Cereal meatballs

Let oat flakes swell up in hot bouillon for approx. 30 min. Mix swelled flakes with minced meat, eggs, breadcrumbs and finely cut carrots and add salt, pepper, marjoram and garlic. Form meatballs and roast them in the combi steamer in the combi mode at 140°C for approx. 20 min. and then roast in hot air at 180°C for 10 min. Serve with mashed potatoes.

Soya cévapi

First prepare soya granulate following the instructions, squeezing excessive water from it. Add finely cut onion, squeezed garlic, paprika, chilli, eggs, pepper and salt and mash thoroughly. You can thicken the dough with breadcrumb to get the right consistency. Form small rolls from the mixture and put them into a gastro container; place the container in pre heated combi steamer and roast in hot air at 160°C for 20 min. Serve with potatoes or mashed potatoes. You can add mustard and sliced onion.

Dumplings with tofu

Finely cut onion, fry it on grease, add tofu cut into small cubes and mix with rolls cut into cubes; mix in eggs and cut parsley. Spray a little of soya milk on the rolls and pour some whole meal flour on the rest; add salt, pepper or some nutmeg. Form round dumplings and mash them well so as they do not come apart during cooking. Put the dumplings in a greased gastro container and cook for 10–15 min. in steam at 85°C.

Millet with cabbage and smoked meat

Cook millet in salted milk; when it goes tender, strain it and mix with washed cut sauerkraut and, at the end, add smoked meat fried on onion. Add salt and pepper and put in the combi steamer to roast at 170°C for approx. 20–25 min.



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INTERNATIONAL CUISINE

International cuisine 61-67



Austria



Rum und Egnog Kugelhopf

Mix a half of semi smooth flour with eggnog and yeast and stir thoroughly. Mash butter with sugar and slowly add eggs, a pinch of salt, cinnamon and the rest of the flour and mix with the first dough. Add raisins dipped in rum overnight. Grease the cake tin and pour in grated almonds. Bake in the combi steamer at 180 °C for approx. 30–35 min.

Guten Appetit - Bon appetite!

Belgium



Rabbit saddle on cherry beer

Marinate rabbit saddles in peanut butter, roast intensively in a pan and put in an enamelled GN container; place in the combi steamer and roast in hot air at 180 °C for 10 min. When finished, take it out and pour in cherry beer, which starts evaporating. Cover the tin with kitchen foil and leave stand for 5 min., then baste with veal bouillon and put back in the combi steamer. Finish roasting in hot air at 180 °C for approx. 7 min.

Paté alá Foie Gras

Cut goose liver into pieces, add salt and pepper, add good port wine and egg yolk and knead using a hair grass. Put the material in a terrine (it can also be made of earthen) and leave in a fridge overnight. Then put it in water bath in the combi steamer and cook in hot air at 160 °C for 17 min.

Belgian Christmas cookies

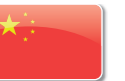
Mash butter with sugar and add eggs and almond syrup. Slowly pour in flour, baking powder and a pinch of salt. Pour the dough in a greased and floured enamelled GN container. Sprinkle with cinnamon and cut almonds. You can add pieces of candied fruit. Bake in the combi steamer for 10–12 min. at 180 °C. Cut into uniform shapes and serve.

Belgian beef stew

Fry bacon cut into cubes on onion, add beef cut into cubes, continue frying, add salt and pepper, baste with water and beer and stew in the combi steamer for 1.20 hours in combi mode 60%, 1.30 hours. In the end, add chopped parsley and a few drops of lemon juice.

Eet Smakelijk - Enjoy the meal!

China



Bejing duck

Mix cut ginger, cinnamon, nutmeg, pepper and rose-apple. Use a half of this mixture to spice the inside of the duck. Pour soya sauce into the second half and divide it in half again. With a half of the mixture, rub the duck on the outside. Put a whole peeled onion into the duck and leave for at least 2 hours or overnight. Place the duck in the combi steamer, introduce the temperature probe and set the hot air mode at 180 °C for 25 min. The second step is cooking in the combi mode with 50 % humidity at 190 °C for approx. 12 min. As the last step, set the hot air mode to 140 °C and core temperature to 85 °C.

祝用餐愉快 – **Bon appetite!**

England

**Wellington sirloin**

Daub oil on the beef sirloin roll and roast in the combi steamer in a Teflon baking tin in hot air for 8 min. at 210 °C. Chop leek, garlic, capari and field mushrooms and fry on the meat juice. Roll flat puff pastry dough and put the prepared mixture and roasted sirloin on it. Wrap in the dough, squeeze on both ends and spread with whipped egg. Bake in the combi steamer in hot air at 190 °C for approx. 10 min., then lower the temperature and finish baking slowly at 160°C. Set the probe temperature to 55 °C.

Bon appetite!

Germany

**Stuffed fatback**

Create a pocket from fatback and fill it with bread filling. Cut rolls into cubes, add milk, egg yolks, nutmeg and cut parsley and mix with whipped egg whites. Put in the combi steamer in steam mode at 99 °C for 10 min. and scald. Cut the softened skin into small cubes and sprinkle with coarse salt. Put onto a stainless steel grill and put in the combi steamer. Roast using the "overnight cooking" function with core temperature of 68 °C. When finished, set the GT (Golden Touch) function to finish baking.

Beef on wine

Tie up beef meat using a string to a neat shape and roast in the combi steamer in hot air on the grill at 230 °C for approx. 5–7 min. Then put the meat in a gastro container, baste with red wine and beef juice, introduce the temperature probe and stew in 60 % combi mode at 145 °C and core temperature of 82 °C.

Roasted beef ribs

Marinate beef ribs in a mixture of chilli, garlic, salt, pepper and oil. Roast in hot air at 230 °C for 10 min. When finished, switch to low temperature roasting and continue at 110°C until the core temperature reaches 80 °C.

Roasted lamb rump larded with garlic and carrots

Lard lamb rump with garlic cloves, pieces of carrots and rosemary. Put in the combi steamer and roast in hot air at 230 °C for 10 min. Switch to 50 % combi mode at 145 °C and set the core temperature to 42 °C. After reaching this temperature, switch to the low temperature roasting mode at 75 °C and core temperature 56 °C.

Guten Appetit – Bon appetite!

Greece

**Moussaka**

Cut eggplants into 1 cm slices, add salt, leave for 30 min. and wipe off. Slice potatoes. Grill eggplants with potatoes. Fry minced pork on onion with tomato purée and a little white wine. Pour in bouillon, add salt, pepper and garlic and stew until the meat gets soft. Put potato slices in a greased gastro container, sprinkle lightly with grated cheese, put a layer of minced meat on the potatoes and then a layer of eggplants. Pour in béchamel, sprinkle with cheese and bake in the combi steamer in hot air for 15 min. at 190°C.

Stuffed vegetables

Prepare paprika, tomatoes, zucchini, eggplant etc. – it is up to your preferences. Prepare purée from carrots, onion, garlic, parsley and mint. Stuff the purée to the prepared vegetables and add a drop of olive oil. Cut peeled potatoes into cubes, add salt and pepper, put in a gastro container and slightly baste with water. Lay vegetables over the prepared potatoes and bake in pre heated combi steamer at 180 °C for approx. 45 min.

Exochiko

Cut lamb meat into cubes, add half sliced zucchini, onion, field mushrooms, garlic, rosemary, olive oil, salt,

pepper, chilli, bay leaf and tomatoes cut into cubes, mix everything together and leave for at least 2 hours or overnight. Roast the mixture and add potatoes cut into cubes. Wrap individual portions in baking paper and bake in the combi steamer in hot air at 185 °C for approx. 1 hr. 15 min. Partially cut the paper and serve.

Souvlaki

Put pieces of lamb meat into marinade prepared from olive oil, garlic, oregano, lemon juice, salt and pepper. Leave the mixture standing for a while and stick the meat onto skewers, alternating it with vegetables (onion and tomatoes). Grill in the combi steamer using the grill grating in the hot air mode at 220 °C for approx. 8–10 min. Serve with tzatziki and pita bread.

Kali Oreksi – Bon appetite!

Hungary

**Hungarian perkelt**

Cut beef meat into cubes. Fry finely cut onion on hot grease until it goes pink and sprinkle it with milled sweet paprika. Then add the meat and roast slightly from all sides, baste with white wine, put in a gastro container and stew in the combi steamer set to the combi mode – 50% humidity, 160 °C – for 60–80 min. until it get soft. At the end, add salt, Worchester sauce and finely cut chilli peppers. Serve with bread or white pastry.

Jó étvágyat – Bon appetite!

Iceland

**Cod with seaweed and scampi**

Add olive oil and salt to cod fillets, put in a Teflon GN container and roast intensively in the combi steamer for 4 minutes at 215 °C. Then put in a baking bowl and add seaweed, anise liquor, white wine and cream. Put the bowl in the combi steamer and warm up in hot air at 180 °C for 8–10 minutes. Marinate scampi in oil, garlic and cut parsley leaves. Pre heat Retigo grill (using hot air) in the combi steamer to 210 °C and grill the scampi for 5 min.

Roasted lamb chops with forest fruits in vodka

Prepare lamb chops marinated in oil, garlic, rosemary and honey and let stand for approx. 1 hour in the fridge. Pre heat Retigo grill in the combi steamer to 220 °C, put the chops on it and grill for 4–5 minutes. Mix forest fruit, add vodka and warm up; then add cinnamon and sugar. Decorate with a mint twig or scalded green pea shell.

Bon matarlyst – Bon appetite!

Italy

**Lasagne**

Fry finely cut onion on grease until it gets pink, add minced beef, sterilized peeled tomatoes cut into cubes, tomato purée and a little tomato juice, spice with sweet basil, parsley leaves, salt and pepper, add sugar to your taste, baste with water and stew in the combi steamer– combi mode 70 %, 160 °C, 1–1.30 hour. Grease gastro containers with béchamel, put a layer of pasta and then a layer of minced meat mixture, Ricotta cheese and mozzarella slices; put more layers until the gastro container is full (ca. 5 layers). In the end, pour in béchamel and sprinkle with Parmesan cheese. Bake in the combi steamer in hot air, 20 min. at 140 °C, and then 10 min. at 210 °C with the flap open.

Osso buko

Osso buko is a veal knuckle cut into 3-4cm slices with a round bone in the centre. Put root crop, onion, garlic and olive oil in a gastro container. Place the container in pre heated combi steamer and roast in hot air at

220 °C for 10–15 min. Then put in meat slices and roast for another 10 min. When finished roasting, pour in red wine, pork bouillon, sliced tomatoes, rosemary, thyme and sage. Stew in combi mode with 40 % humidity at 130 °C until the meat goes tender. Then take out the meat and sieve the sauce through a fine strainer.

Buon appetito – Bon appetite!

Malaysia



Tataki tuna

Marinate pieces of tuna in olive oil, salt and milled pepper and wrap in sesame seeds. Pre heat the combi steamer to 250 °C in hot air mode, put in the tuna and grill for 2–3 min. The meal can be served as a steak with a light side dish, or cooled and served as part of a salad.

Poached sea bass

Prepare the marinade from salt, sugar, oyster sauce, chilli sauce and a little tomato purée. Lay the marinade over the sea bass (do not portion the fish). Cut chilli peppers, fresh ginger and garlic cloves in thin noodles and sprinkle them onto the fish. Pre heat the combi steamer to 85 °C in steam mode and poach the sea bass for 20 min., or until it is cooked. For serving, add lemon juice.

Selamat makan – Bon appetite!

Netherlands



Dutch Apple Berry Pie

Mix together sliced apples with blueberries and raspberries. Put filo dough in a shallow cake tin or enamelled GN container. Put the fruits in the dough. Prepare dough from smooth flour, brown sugar, butter, cinnamon and nutmeg; form a layer of the second dough on the fruit mixture in the tin. Bake in the combi steamer in hot air at 175 °C for approx. 20–30 min.

Eet smakelijk – Bon appetite!

Philippines



Beef Adobo

Cut beef meat into small cubes, marinate and let stand for 30 minutes. The marinade consists of soya sauce, salt, pepper, garlic, finely chopped onion, a little amount of sugar and bay leaf. Put the meat in a stainless steel gastro container, baste slightly with water and stew in 70 % combi mode at 160 °C for approx. 1 hr. 20 min. For the last 20 minutes, add potatoes cut in small cubes and coloured paprika. At the end, add salt, pepper and a drop of vinegar.

Bon appetite – Bon appetite!

Poland



Pork rolls with sage

Hammer pork joint flat, add salt and pepper, daub with mustard and lay bacon slices and sage leaves. Wrap the rolls, put them in a gastro container and put in the combi steamer. Cook in hot air at 220 °C for approx. 10 min. Baste with wine and stew in 50 % combi mode at 120 °C at probe temperature 85 °C until the meat gets soft.

Golombky

Fry minced beef on onion, add salt and pepper, mix with rice and chopped dill. Use this mixture to stuff scalded sauerkraut leaves. Chop the rest of sauerkraut to a gastro container, cover it with the sauerkraut rolls, pour in thin tomato sauce and stew in 50 % combi mode at 140 °C for approx. 1 hour until they get tender.

Smaczego – Bon appetite!

Singapore



Chicken with chilli padi

Put garlic, onion, ginger, chilli peppers, curcuma, a piece of lemon grass and a little olive oil into a mixer and mix. Place quartered chicken in the gastro container, pour in the mixed sauce, add two cups of water, salt and potatoes cut into cubes, put into the combi steamer and stew in 50 % combi mode at 140 °C for approx. 35 min. Ten minutes before end, add coconut milk and stew until the meat gets soft.

Slovakia



Kolozsvarri cabbage

Stew rice until it gets half tender (see side dishes), roast a sausage on onion, sprinkle with paprika and baste with water. Add cabbage and rice, put the container in the combi steamer and stew in 50 % combi mode at 150 °C for approx. 45 min. until it gets soft. At the end of stewing, pour in sour cream and bake in hot air at 180 °C for approx. 10–15 min.

Cabbage with pork

Mince pork using a meat mincer, add cold stewed rice, salt, pepper and finely cut onion, fry everything on grease and mash thoroughly. Put a layer of sauerkraut in a stainless steel gastro container, cover it with the mixture of meat and rice and add another layer of cabbage. Pour in cream with milled paprika. Stew in 50 % combi mode at 150 °C for approx. 25 min.

Dobrá chut' – Bon appetite!

Slovenia



Potica

Prepare dough from smooth flour, margarine, eggs and ferment and let it rise. Prepare the filling from a mixture of nuts, sugar, butter, honey, eggs, small amount of milk and vanilla. Roll the dough flat, apply a layer of the filling and roll. Put the „roll“ in a greased cake tin and let stand. Then put it in the combi steamer and bake in hot air at 165 °C for 45–50 min. During baking, you can use the manual moistening function to prevent desiccation.

Dober tek – Bon appetite!

Spain



Catalan paella

Partially cut potatoes and scald them in the combi steamer– steam mode, 90 °C, 2 min, cool down and peel. Cleanse and cut into cubes onion, garlic and paprika. Cook rice parboiled in steam at 99 °C for approx. 25 min. Foam up onion in a pan, add garlic and paprika and stew shortly. Then add curry, chilli, sea fruit and scampi, baste with wine and put in the combi steamer to stew. Add rice, peas, tomatoes, salt and pepper. Mix together with the rice and finish stewing in the combi steamer in 80 % combi mode at 140 °C for approx. 15 min.

Buen provecho – Bon appetite!



Sweden



Viking köttbullar – Viking meat balls

Mash a mixture of minced meat (beef, mutton) with fried onion and bacon, add smooth flour, eggs and spices. Mash well the mixture and form small balls. Put the balls in a gastro container, baste slightly with bouillon and stew. Set the combi steamer to combi mode at 170 °C and 60 % humidity. Cook for approx. 25 min. (cooking time depends on the balls' size). Serve with roasted potatoes and grilled vegetables.

Sea wolf in salty crust

Draw the sea wolf, add coloured pepper and put it in a Teflon GN container. Mix coarse sea salt with egg whites. Apply the mixture on the fish. Introduce the temperature probe and roast in the combi steamer in hot air at 180 °C; the core temperature should be set to 53 °C. When finished, the meal can be served with the salty crust, or remove the crust and serve individual portions.

Smaklig måltid – Bon appetite!

USA



Flank steak with zucchini chips

Cut beef flank (or bavete) into 200 to 250g steaks. Add pepper and roasted for approx. 7 min. at 200 °C. For roasting and grilling, use the Retigo grill gastro container. Let stand for 3 min. Serve with herb butter. Cut zucchini into thick chips, mix with olive oil and salt and grill together with the steak.

Bon appetite!

Contemporary classics

Confitted duck legs

Marinate duck legs two days in advance in a mixture of bay leaves, orange peel, five spice powder (*), salt and pepper. Melt goose fat, dip the legs in it, put in the combi steamer and confit approx. 3–3.5 hours at 100–120 °C in hot air. Serve with sauerkraut and dumplings of various kinds.

Chicken leg stuffed with cognac fache

Put bacon slices on a kitchen foil. Cover the bacon with deboned chicken legs stuffed with fine fache prepared from chicken breast, cream, salt, a drop of cognac and parsley leaves. Wrap in a roll, tighten the ends of kitchen foil and put in the combi steamer in steam mode at 90 °C. Introduce the temperature probe to the centre of the roll and set it to 75 °C. After reaching this temperature, remove from the foil and bake in the combi steamer pre heated to 200 °C for 4 minutes.

Fine pate in puff pastry dough

Mince slightly streaky pork meat, chicken meat, veal or chicken liver and bacon using a meat mincer (3 times). Add rolls soaked in wine, thyme, salt, pepper and onion fried on butter to the mixture. Then mix in egg yolks. Put puff pastry dough into a bread tin (roe deer saddle). Compact the meat fache in the tin, cover it with overlapping dough and bind. Cover the surface with whipped eggs. Bake in the combi steamer in hot air at 160 °C. Set the core temperature to 65–70 °C.

BBQ chicken wings

Marinate the chicken wings in a mixture of spice – honey, soya sauce, garlic, coriander, lemon juice and chilli – and leave stand for approx. 2 hours. Put the wing on a grill and place in pre heated combi steamer. Cook in 50 % combi mode at 180 °C for 15 min., then switch to hot air mode at 210 °C and finish for approx. 10 min.

Mashed potatoes roasted on salt

Partially cut unpeeled potatoes. Pour coarse sea salt in an enamelled gastro container 40/60 to form a 1cm layer. Cover the salt with potatoes of homogeneous size. Roast at 180 °C for approx. 1 hour. When finished, open the potatoes and scoop out the pulp using a spoon. Add cream, butter and salt and whip until smooth.

* **Five spice powder:** cinnamon, fennel, white pepper, Chinese anise, rose apple



GASTRO CONTAINERS

Gastro containers 71-73

Using gastro containers

RETIGO steam combi steamers (or regenerators or blast chillers) utilize gastro containers of sizes GB 1/1, GB 2/3 (only for oven size 6x GN 2/3) and GN 2/1. There are special gastro containers, solid or perforated stainless steel containers, grills and enamelled GN containers.

Unified sizes used worldwide are the following:

- 2/3 – 354x325 mm
- 1/1 – 530x325 mm
- 2/1 – 650x530 mm
- Confectionary GN container – 400x600 mm



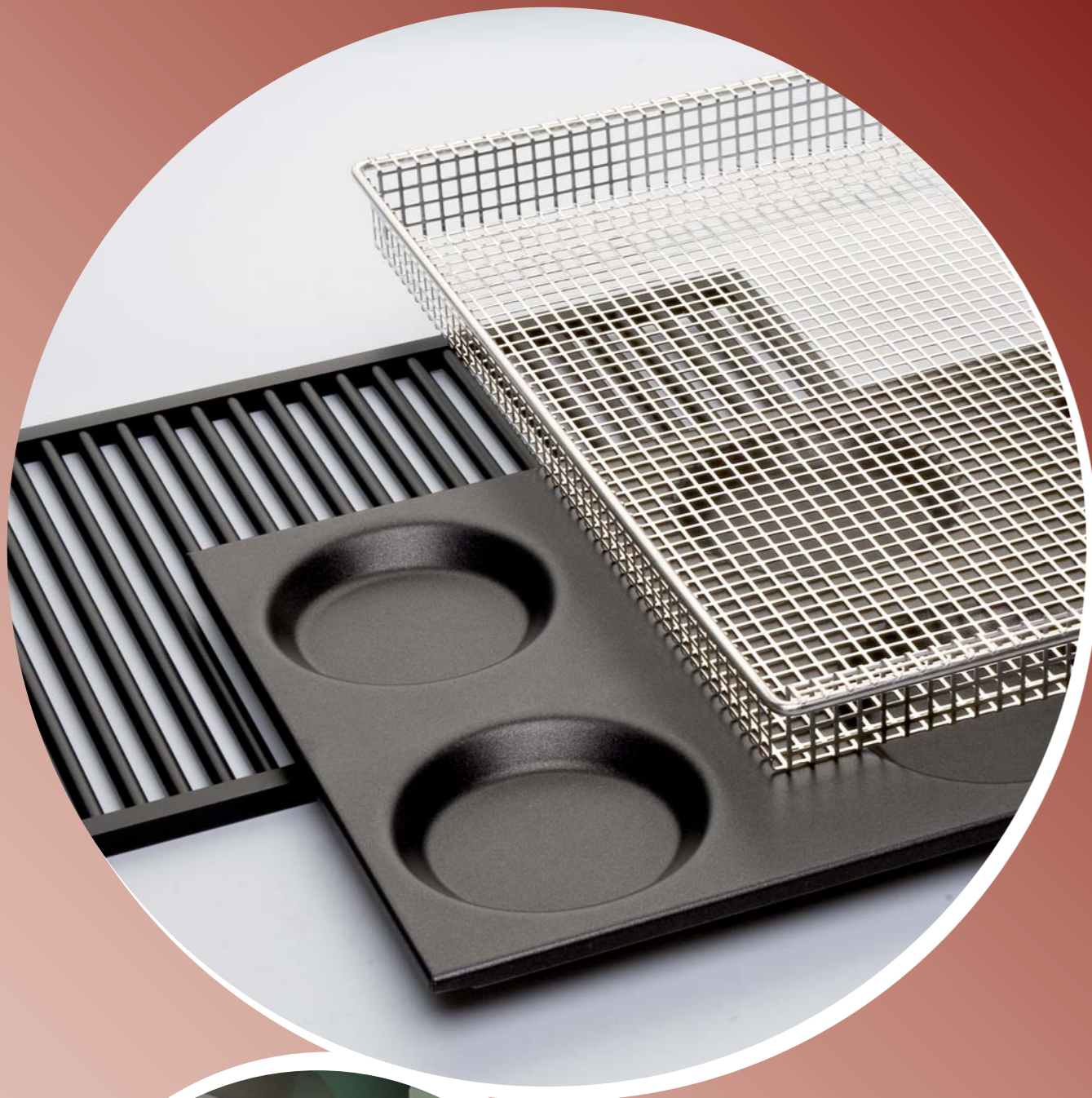
Gastrocontainers

Special and unusual GN

TYPE	SIZE	EXAMPLE OF THE USE
Retigo Frit	2/3, 1/1	frying of potatoe side dishes - French fries, wedges
Retigo Snack	1/1	poached egg
Retigo Bake	1/1	baking of differnt types of bakery products, baking of frozen semifinished products, frying, toasting
Retigo Grill	2/3, 1/1	pork, beef or poultry steaks, different types of fish and another grilled meat
Wire shelving for chicken	2/3, 1/1	chicken roasting
Form for dumplings	2/3, 1/1	different types of dumplings
Stainless wire shelving	2/3, 1/1	roasting of different types of meat

Classical GN

TYPE	DEPTH (mm)	SIZE	EXAMPLE OF THE USE
Full	20	2/3, 1/1	baked potatoes, meat rolls
	40	2/3, 1/1, 2/1	meatloaf, roasted meat pieces, roasted fish, stewed fish, ducks, geese
	60	2/3, 1/1, 2/1	stuffed peppers, stuffed cabbage leaves, roast pork meat, roast beef, rice, Gratin potatoes
	100	2/3, 1/1, 2/1	souce preparation, rice cooking, stew meat
Perforated	20	2/3, 1/1	Steaming: potatoes, vegetables, smoked meat, couliflower
	40	2/3, 1/1	
	60	2/3, 1/1, 2/1	Regeneration: dumplings, sausages, pasta
	100	2/3, 1/1, 2/1	



Enamelled GN, Confectionary sheets (400 x 600)

They serve not only for baking pastry and cakes, batters or proofed dough, but also for frying and quick baking. Compared to stainless steel gastro containers, they have a better thermal conductivity; that means that cakes are better coloured on the bottom and the dough is easier to pick up. Enamelled gastro containers have rectangular corners so that even the corner pieces of cakes can be used – all portions are equal.

TYPE	DEPTH (mm)	SIZE	EXAMPLE OF THE USE
Enamelled GN	20	1/1	fried schnitzels, strudel, fried fish
	40	2/3, 1/1, 2/1	the same use as classical stainless steel GN 40 or buns
	60	1/1, 2/1	gratin potatoes, buns
	100	1/1	
Enamelled baking sheet	-	2/3, 1/1	confectionary products
Perforated aluminium sheet	-	400 x 600	baking of frozen doughs, baguettes, buns
Enamelled sheet with one side open	-	400 x 600	baking of frozen doughs, baguettes, buns
Enamelled sheet	12	400 x 600	baking of frozen doughs, baguettes, buns
	40	400 x 600	

Recommended set of GN

611 / 623

- 6 pcs enamelled GN 2/3 40mm + 3pcs 60 mm
- 5 pcs classical GN 2/3 100 mm - full
- 5 pcs classical GN 2/3 100 mm - perforated
- 1 pc wire shelving 2/3

1011

- 10 pcs enamelled GN 1/1 40 mm + 5 pcs 60 mm
- 8 pcs classical GN 1/1 100 mm - full
- 8 pcs classical GN 1/1 100 mm - perforated
- 2 pc wire shelving

1221

- 10 pcs enamelled GN 2/1 40mm
- 5 pcs enamelled GN 2/1 60 mm
- 13 pcs classical GN 1/1 100 mm - full
- 13 pcs classical GN 1/1 100 mm - perforated
- 2 pcs wire shelving 2/1

2011

- 20 pcs enamelled GN 1/1 40 mm
- 10 pcs enamelled GN 1/1 60 mm
- 13 pcs classical GN 1/1 100 mm - full
- 13 pcs classical GN 1/1 100 mm - perforated
- 4 pcs wire shelving 1/1

2021 GN 2/1

- 20 pcs enamelled GN 2/1 40 mm
- 10 pcs enamelled GN 2/1 60 mm
- 13 pcs classical GN 2/1 100 mm - full
- 13 pcs classical GN 2/1 100 mm - perforated
- 4 pcs wire shelving 2/1

2021 GN 1/1

- 40 pcs enamelled GN 1/1 40mm
- 20 pcs enamelled GN 1/1 60 mm
- 26 pcs classical GN 100 mm - full
- 26 pcs classical GN 100 mm - perforated
- 8 pcs wire shelving 1/1

FOR 1221 COMBI STEAMER, WE RECOMMEND NOT USING 2/1 60 MM GN CONTAINERS FOR COMMON OVENS! They are made of coarse sheet metal and conduct heat badly, which prevents even baking.

The range of gastro containers for restaurants depends on the types of cooked meals.

Note: All the recommendations are indicative only. The main factors are the utilization of a given facility, method of meal dispensing and type of cooked meals.



CAPACITY TABLES

- Side dishes & Bakery & Pastry & Desserts 76–81
- Vegetable 81–83
- Snack & Breakfast 83–85
- Fish & Sea products 85–88
- Meat 89–93

SIDE DISHES & BAKERY & PASTRY & DESSERTS

Food	Combi steamer size	1 GN capacity / number of GN	Total capacity	GN type	Cooking mode	Moistu- re %	Tempera- ture °C	Time min.	Core probe °C
Baked potatoes (in pieces) (last 5 min. opened valve)	6 x GN2/3	1,5 kg/6	9	enamelled container 40mm	hot air	-	200-210	15	-
	6 x GN1/1	2,5 kg/6	15						
	10 x GN1/1	2,5 kg/10	25						
	12 x GN2/1	2.5 kg/20	50						
	20 x GN1/1	2.5 kg/20	50						
	20 x GN2/1	5 kg/20	100						
Stewed potatoes (in pieces)	6 x GN2/3	5 kg/3	15	perforated container 100mm	steam	-	99	30-40	-
	6 x GN1/1	8 kg/3	24						
	10 x GN1/1	8 kg/5	40						
	12 x GN2/1	16 kg/5	80						
	20 x GN1/1	8 kg/10	80						
	20 x GN2/1	16 kg/10	160						
Stewed rice (1 liter of water for 1 of rice)	6 x GN2/3	2 kg/3	6	stainless steel container 100mm	steam	-	99	45	-
	6 x GN1/1	3 kg/3	9						
	10 x GN1/1	3 kg/5	15						
	12 x GN2/1	5 kg/5	25						
	20 x GN1/1	3 kg/10	30						
	20 x GN2/1	6 kg/10	60						
Pilaf rice (add 1 liter of broth for 1 of rice)	6 x GN2/3	2 kg/3	6	stainless steel container 100mm	combi	-	175	25-45	-
	6 x GN1/1	3 kg/3	9						
	10 x GN1/1	3 kg/5	15						
	12 x GN2/1	5 kg/5	25						
	20 x GN1/1	3 kg/10	30						
	20 x GN2/1	6 kg/10	60						
Ravioli pie (last 5 min. opened valve)	6 x GN2/3	2 kg/3	6	stainless steel container 40mm	hot air	-	175	15-20	-
	6 x GN1/1	3 kg/3	9						
	10 x GN1/1	3 kg/5	15						
	12 x GN2/1	6,5 kg/5	32,5						
	20 x GN1/1	3 kg/5	15						
	20 x GN2/1	6 kg/5	30						



SIDE DISHES & BAKERY & PASTRY & DESSERTS

Food	Combi steamer size	1 GN capacity / number of GN	Total capacity	GN type	Cooking mode	Moistu- re %	Tempera- ture °C	Time min.	Core probe °C
Au gratin pudding of every kind (last 15 min. opened valve)	6 x GN2/3	10 pc/3	30	moulds on grill	hot air	-	175	35	-
	6 x GN1/1	15 pc/3	45						
	10 x GN1/1	15 pc/5	75						
	12 x GN2/1	30 pc/5	150						
	20 x GN1/1	15 pc/10	150						
	20 x GN2/1	30 pc/10	300						
Lasagne	6 x GN2/3	12 pc/3	36	stainless steel container 65mm	combi	50	170	20-25	-
	6 x GN1/1	18 pc/3	54						
	10 x GN1/1	18 pc/5	90						
	12 x GN2/1	36 pc/5	180						
	20 x GN1/1	18 pc/10	180						
	20 x GN2/1	36 pc/10	360						
Cannelloni	6 x GN2/3	9 pc/3	27	stainless steel container 40mm	combi	50	170	20	-
	6 x GN1/1	15 pc/3	45						
	10 x GN1/1	15 pc/5	75						
	12 x GN2/1	30 pc/5	150						
	20 x GN1/1	15 pc/10	150						
	20 x GN2/1	30 pc/10	300						
Stuffed half moons	6 x GN2/3	9 pc/3	27	stainless steel container 40mm	combi	50	170	15	-
	6 x GN1/1	15 pc/3	45						
	10 x GN1/1	15 pc/5	75						
	12 x GN2/1	30 pc/5	150						
	20 x GN1/1	15 pc/10	150						
	20 x GN2/1	30 pc/10	300						
Pan pizza (last 5 min. opened valve)	6 x GN2/3	1 kg/3	3	stainless steel container 40mm	combi	-	180	20	-
	6 x GN1/1	2 kg/3	6						
	10 x GN1/1	2 kg/5	10						
	12 x GN2/1	4 kg/5	20						
	20 x GN1/1	2 kg/10	20						
	20 x GN2/1	4 kg/10	40						



SIDE DISHES & BAKERY & PASTRY & DESSERTS

Food	Combi oven size	1 GN capacity / Total capacity	GN type	Cooking type	Mois-ture	Cooking °C	Time min.	Core probe °C
Brussel sprouts with bacon	6 x GN2/3	1,5 kg/6	stainless steel container 40mm	combi	-	170	30-45	-
	6 x GN1/1	2,5 kg/6						
	10 x GN1/1	2.5 kg/10						
	12 x GN2/1	5,5 kg/10						
	20 x GN1/1	2,5 kg/20						
	20 x GN2/1	5 kg/20						
Rosemary flat cake	6 x GN2/3	1,2 kg/3	stainless steel container 20mm	combi	30	180	20-30	-
	6 x GN1/1	1,8 kg/3						
	10 x GN1/1	1,8 kg/5						
	12 x GN2/1	3,6 kg/5						
	20 x GN1/1	1,8 kg/10						
	20 x GN2/1	3,6 kg/10						
Stuffed peppers	6 x GN2/3	2 kg/3	stainless steel container 40mm	combi	-	175	30-40	-
	6 x GN1/1	3,5 kg/3						
	10 x GN1/1	3,5 kg/5						
	12 x GN2/1	7,5 kg/5						
	20 x GN1/1	3,5 kg/10						
	20 x GN2/1	7 kg/10						
Fresh bread	6 x GN2/3	10 pc, 100 g/3	stainless steel container 20mm	combi	30	210	12-15	-
	6 x GN1/1	15 pc, 100 g/3						
	10 x GN1/1	15 pc, 100 g/5						
	12 x GN2/1	30 pc, 100 g/5						
	20 x GN1/1	15 pc, 100 g/10						
	20 x GN2/1	30 pc, 200 g/10						
Frozen bread	6 x GN2/3	10 pc, 100 g/3	perforated container 20mm	hot air	-	170	20-25	-
	6 x GN1/1	15 pc, 100 g/3						
	10 x GN1/1	15 pc, 100 g/5						
	12 x GN2/1	30 pc, 100 g/5						
	20 x GN1/1	15 pc, 100 g/10						
	20 x GN2/1	30 pc, 200 g/10						



SIDE DISHES & BAKERY & PASTRY & DESSERTS

Food	Combi oven size	1 GN capacity / Total capacity	GN type	Cooking type	Mois-ture	Cooking °C	Time min.	Core probe °C
Crème caramel	6 x GN2/3	15 pc/6	perforated container 40mm	steam	-	80	30	-
	6 x GN1/1	24 pc/6						
	10 x GN1/1	24 pc/10						
	12 x GN2/1	48 pc/10						
	20 x GN1/1	24 pc/20						
	20 x GN2/1	48 pc/20						
Coconut biscuits	6 x GN2/3	28 pc/6	stainless steel container 20mm	hot air	-	135	15	-
	6 x GN1/1	42 pc/6						
	10 x GN1/1	42 pc/10						
	12 x GN2/1	84 pc/10						
	20 x GN1/1	42 pc/20						
	20 x GN2/1	84 pc/20						
Panettone (cook with half speed fan)	6 x GN2/3	2 pc/1	grill	hot air	-	165	55	-
	6 x GN1/1	3 pc/1						
	10 x GN1/1	3 pc/3						
	12 x GN2/1	6 pc/3						
	20 x GN1/1	3 pc/5						
	20 x GN2/1	6 pc/5						
Sponge cake (opened valve)	6 x GN2/3	400 g/3	perforated container 40mm with baking paper	hot air	-	165	40	-
	6 x GN1/1	600 g/3						
	10 x GN1/1	600 g/5						
	12 x GN2/1	1,2 kg/5						
	20 x GN1/1	600 g/10						
	20 x GN2/1	1200 g/10						
Puff pastry (opened valve)	6 x GN2/3	1 kg/3	smallt 20 mm	hot air	-	175	45	-
	6 x GN1/1	1,6 kg/3						
	10 x GN1/1	1,6 kg/5						
	12 x GN2/1	3,2 kg/5						
	20 x GN1/1	1,6 kg/10						
	20 x GN2/1	3,2 kg/10						



SIDE DISHES & BAKERY & PASTRY & DESSERTS

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking type	Moisture	Cooking °C	Time min.	Core probe °C
Shortcrust pastry (opened valve)	6 x GN2/3	0,8 kg/3	2,4	smalt/teflon 20 mm (baking paper)	hot air	-	160	20-30	-
	6 x GN1/1	1,6 kg/3	4,8						
	10 x GN1/1	1,6 kg/5	8						
	12 x GN2/1	3,2 kg/5	16						
	20 x GN1/1	1,6 kg/10	16						
	20 x GN2/1	3,2 kg/10	32						
Apple strudel (half speed fan)	6 x GN2/3	1 pc/3	3	smalt 40 mm	hot air	-	180	30-40	-
	6 x GN1/1	3 pc/3	9						
	10 x GN1/1	3 pc/5	15						
	12 x GN2/1	6 pc/5	30						
	20 x GN1/1	3 pc/10	30						
	20 x GN2/1	6 pc/10	60						
Ring cake	6 x GN2/3	1,5 kg/3	4,5	smalt	hot air	-	135	25-30	-
	6 x GN1/1	2,25 kg/3	6,75						
	10 x GN1/1	2,25 kg/5	11,25						
	12 x GN2/1	5 kg/5	25						
	20 x GN1/1	2,25 kg/10	22,5						
20 x GN2/1	4,5 kg/10	45							
Almond tiles	6 x GN2/3	9 pc/3	27	stainless steel container 20mm	hot air	-	200	4	-
	6 x GN1/1	15 pc/3	45						
	10 x GN1/1	15 pc/5	75						
	12 x GN2/1	30 pc/5	150						
	20 x GN1/1	15 pc/10	150						
	20 x GN2/1	30 pc/10	300						
Creme cake (frozen) (half speed fan)	6 x GN2/3	9 pc/3	27	stainless steel container 20mm	hot air	-	170	20-25	-
	6 x GN1/1	15 pc/3	45						
	10 x GN1/1	15 pc/5	75						
	12 x GN2/1	30 pc/5	150						
	20 x GN1/1	15 pc/10	150						
	20 x GN2/1	30 pc/10	300						



SIDE DISHES & BAKERY & PASTRY & DESSERTS

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking type	Moisture	Cooking °C	Time min.	Core probe °C
Baby croissant (frozen)	6 x GN2/3	16 pc/3	48	stainless steel container 20mm	combi	20	150	15	-
	6 x GN1/1	24 pc/3	72						
	10 x GN1/1	24 pc/5	120						
	12 x GN2/1	48 pc/5	240						
	20 x GN1/1	24 pc/10	240						
	20 x GN2/1	28 pc/10	480						
Mixed savouries (frozen)	6 x GN2/3	0,4 kg/3	1,2	stainless steel container 20mm	hot air	-	180	15-20	-
	6 x GN1/1	0,6 kg/3	1,8						
	10 x GN1/1	0,6 kg/5	3						
	12 x GN2/1	1,2 kg/5	6						
	20 x GN1/1	0,6 kg/10	6						
	20 x GN2/1	1,2 kg/10	12						

VEGETABLE

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking type	Moisture	Cooking °C	Time min.	Core probe °C
Mixed stewed vegetable slices	6 x GN2/3	1,5 kg/6	9	perforated container 40mm	steam	-	99	15	-
	6 x GN1/1	2,5 kg/6	15						
	10 x GN1/1	2,5 kg/10	25						
	12 x GN2/1	5,5 kg/10	55						
	20 x GN1/1	2,5 kg/20	50						
	20 x GN2/1	5 kg/20	100						
Stewed broccoli (fresh)	6 x GN2/3	1,5 kg/6	9	perforated container 40mm	steam	-	99	10	-
	6 x GN1/1	2 kg/6	12						
	10 x GN1/1	2 kg/10	20						
	12 x GN2/1	4,5 kg/10	45						
	20 x GN1/1	2 kg/20	40						
	20 x GN2/1	4 kg/20	80						



VEGETABLE

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking type	Mois-ture	Cooking °C	Time min.	Core probe °C
Stewed green asparagus (frozen)	6 x GN2/3	1,3 kg/3	3,9	perforated container 40mm	steam	-	99	20-25	-
	6 x GN1/1	2 kg/3	6						
	10 x GN1/1	2 kg /5	10						
	12 x GN2/1	5 kg/5	25						
	20 x GN1/1	2 kg/10	20						
	20 x GN2/1	2 kg/10	40						
Sliced carrots (3mm)	6 x GN2/3	1,3 kg/6	7,8	perforated container 40mm	steam	-	99	15	-
	6 x GN1/1	2 kg/6	12						
	10 x GN1/1	2 kg/10	20						
	12 x GN2/1	4,5 kg/10	45						
	20 x GN1/1	2 kg/20	40						
	20 x GN2/1	2 kg/20	80						
Stewed cauliflower (fresh)	6 x GN2/3	1,5 kg/6	9	perforated container 40mm	steam	-	99	25-45	-
	6 x GN1/1	2,5 kg/6	15						
	10 x GN1/1	2,5 kg/10	25						
	12 x GN2/1	5 kg/10	50						
	20 x GN1/1	2,5 kg/20	50						
	20 x GN2/1	5 kg/20	100						
Stewed french bean (frozen)	6 x GN2/3	2 kg/3	6	perforated container 40mm	steam	-	99	25-35	-
	6 x GN1/1	3,5 kg/3	10,5						
	10 x GN1/1	3,5 kg/5	17,5						
	12 x GN2/1	7,5 kg/5	37,5						
	20 x GN1/1	3,5 kg/10	35						
	20 x GN2/1	3,5 kg/10	70						
Mushrooms (sprinkle with lemon juice before cooking)	6 x GN2/3	1,3 kg/3	3,9	stainless steel container 65mm	steam	-	99	15	-
	6 x GN1/1	2 kg/3	6						
	10 x GN1/1	2 kg/5	10						
	12 x GN2/1	4,5 kg/5	22,5						
	20 x GN1/1	2 kg/10	20						
	20 x GN2/1	4 kg/10	40						



VEGETABLE

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking type	Mois-ture	Cooking °C	Time min.	Core probe °C
Fresh spinach	6 x GN2/3	0,5 kg/6	3	perforated container 40mm	steam	-	99	7	-
	6 x GN1/1	0,8 kg/6	4,8						
	10 x GN1/1	0,8 kg/10	8						
	12 x GN2/1	1,6 kg/10	16						
	20 x GN1/1	0,8 kg/20	16						
	20 x GN2/1	1,6 kg/20	32						
Frozen spinach	6 x GN2/3	1,6 kg/6	9,6	perforated container 40mm	steam	-	99	10	-
	6 x GN1/1	2,5 kg/6	15						
	10 x GN1/1	2,5 kg/10	25						
	12 x GN2/1	5 kg/10	50						
	20 x GN1/1	2,5 kg/20	50						
	20 x GN2/1	5 kg/20	100						

SNACK & BREAKFAST

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking type	Mois-ture	Cooking °C	Time min.	Core probe °C
Hard-boiled eggs	6 x GN2/3	80 pc/3	240	perforated container 100mm	steam	-	99	12-15	-
	6 x GN1/1	120 pc/3	360						
	10 x GN1/1	120 pc/5	600						
	12 x GN2/1	240 pc/5	1200						
	20 x GN1/1	120 pc/10	1200						
	20 x GN2/1	240pc/10	2400						
Soft-boiled eggs	6 x GN2/3	35 pc/6	210	perforated container 40mm	steam	-	99	6-9	-
	6 x GN1/1	50 pc/6	300						
	10 x GN1/1	50 pc/10	500						
	12 x GN2/1	100 pc/10	1000						
	20 x GN1/1	50 pc/20	1000						
	20 x GN2/1	100pc/20	2000						



SNACK & BREAKFAST

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking type	Mois-ture	Cooking °C	Time min.	Core probe °C
Omelettes of every kind (opened valve)	6 x GN2/3	4 pc/3	12	omelettes container (pan)	hot air	-	170	13-15	-
	6 x GN1/1	6 pc/3	18						
	10 x GN1/1	6 pc/5	30						
	12 x GN2/1	12 pc/5	60						
	20 x GN1/1	6 pc/10	60						
	20 x GN2/1	12 pc/10	120						
Crepes parcels of gratinated mushrooms (op. valve)	6 x GN2/3	4 pc/3	12	stainless steel container 40mm	hot air	-	175	20	-
	6 x GN1/1	6 pc/3	18						
	10 x GN1/1	6 pc/5	30						
	12 x GN2/1	12 pc/5	60						
	20 x GN1/1	6 pc/10	60						
	20 x GN2/1	12 pc/10	120						
Breakfast sausages	6 x GN2/3	15 pc/6	90	stainless steel container 40mm	hot air	-	180	10-15	-
	6 x GN1/1	25 pc/6	150						
	10 x GN1/1	25 pc/10	250						
	12 x GN2/1	25 pc/20	500						
	20 x GN1/1	25 pc/20	500						
	20 x GN2/1	50 pc/20	1000						
Frankfurt	6 x GN2/3	15 pc/6	90	perforated container 40mm	steam	-	80	10-15	-
	6 x GN1/1	25 pc/6	150						
	10 x GN1/1	25 pc/10	250						
	12 x GN2/1	25 pc/20	500						
	20 x GN1/1	25 pc/20	500						
	20 x GN2/1	25 pc/20	1000						
Mixed salt biscuits (opened valve)	6 x GN2/3	45 pc/3	135	stainless steel container 20mm	hot air	-	170	20	-
	6 x GN1/1	50 pc/3	150						
	10 x GN1/1	50 pc/5	250						
	12 x GN2/1	110 pc/5	550						
	20 x GN1/1	50 pc/10	500						
	20 x GN2/1	100 pc/10	1000						



SNACK & BREAKFAST

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking type	Mois-ture	Cooking °C	Time min.	Core probe °C
Stuffed puff pastry parcels (opened valve)	6 x GN2/3	10 pc/3	30	stainless steel container 20mm	hot air	-	175	35	-
	6 x GN1/1	15 pc/3	45						
	10 x GN1/1	15 pc/5	75						
	12 x GN2/1	35 pc/5	175						
	20 x GN1/1	15 pc/10	150						
	20 x GN2/1	30 pc/10	300						

FISH & SEA PRODUCTS

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking type	Mois-ture	Cooking °C	Time min.	Core probe °C
Live lobster (500-600 gr)	6 x GN2/3	2 pc/3	6	perforated container 20mm	steam	-	99	7-10	60-65
	6 x GN1/1	3 pc/3	9						
	10 x GN1/1	3 pc/5	15						
	12 x GN2/1	6 pc/5	30						
	20 x GN1/1	3 pc/10	30						
	20 x GN2/1	6 pc/10	60						
Crayfish in their shells (medium portions)	6 x GN2/3	20 pc/6	120	perforated container 20mm	steam	-	99	5-6	-
	6 x GN1/1	30 pc/6	180						
	10 x GN1/1	30 pc/10	300						
	12 x GN2/1	65 pc/10	650						
	20 x GN1/1	30 pc/20	600						
	20 x GN2/1	60 pc/20	1200						
Whole sea bass (2 kg)	6 x GN2/3	1 pc/6	6	stainless steel container 20mm	steam	-	75	70-75	70
	6 x GN1/1	2 pc/6	12						
	10 x GN1/1	2 pc/10	20						
	12 x GN2/1	4 pc/10	40						
	20 x GN1/1	2 pc/20	40						
	20 x GN2/1	4 pc/20	80						



FISH & SEA PRODUCTS

Tables

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking type	Mois-ture	Cooking °C	Time min.	Core probe °C
Whole salmon	6 x GN2/3	1,5 kg/3	4,5	perforated container 20mm	steam	-	75	100	70
	6 x GN1/1	2 kg/3	6						
	10 x GN1/1	2 kg/5	10						
	12 x GN2/1	4,5 kg/5	22,5						
	20 x GN1/1	2 kg/10	20						
	20 x GN2/1	4kg/10	40						
Whole trout (300-400 gr.)	6 x GN2/3	4 pc/6	24	perforated container 20mm	steam	-	70	20-30	68
	6 x GN1/1	6 pc/6	36						
	10 x GN1/1	6 pc/10	60						
	12 x GN2/1	12 pc/10	120						
	20 x GN1/1	6 pc/20	120						
	20 x GN2/1	12pc/20	240						
Sea bass escalope (150 gr.)	6 x GN2/3	8 pc/6	48	perforated container 20mm	steam	-	70	-	65
	6 x GN1/1	12 pc/6	72						
	10 x GN1/1	12 pc/10	120						
	12 x GN2/1	24 pc/10	240						
	20 x GN1/1	12 pc/20	240						
	20 x GN2/1	24pc/20	480						
Filled of turbon	6 x GN2/3	8 pc/6	48	perforated container 20mm	steam	-	70	-	65
	6 x GN1/1	12 pc/6	72						
	10 x GN1/1	12 pc/10	120						
	12 x GN2/1	24 pc/10	240						
	20 x GN1/1	12 pc/20	240						
	20 x GN2/1	24pc/20	480						
Defrosted octopus (600-800 gr.)	6 x GN2/3	3,3 kg/3	9,9	perforated container 20mm	steam	-	99	75-80	75
	6 x GN1/1	5 kg/3	15						
	10 x GN1/1	5 kg/5	25						
	12 x GN2/1	10 kg/5	50						
	20 x GN1/1	5 kg/10	50						
	20 x GN2/1	10kg/10	100						



FISH & SEA PRODUCTS

Tables

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking type	Mois-ture	Cooking °C	Time min.	Core probe °C
Fish terrine	6 x GN2/3	2,4 kg/3	7,2	stainless steel container	steam	-	80	110	75
	6 x GN1/1	4 kg/3	12						
	10 x GN1/1	4 kg/5	20						
	12 x GN2/1	8 kg/5	40						
	20 x GN1/1	4 kg/10	40						
	20 x GN2/1	8kg/10	80						
Scallops au gratin (opened valve)	6 x GN2/3	10 pc/3	30	stainless steel container 20mm	hot air	-	185	15-20	-
	6 x GN1/1	15 pc/3	45						
	10 x GN1/1	15 pc/5	75						
	12 x GN2/1	35 pc/5	175						
	20 x GN1/1	15 pc/10	150						
	20 x GN2/1	30pc/10	300						
Baked turbot (valve opened last 15 min.)	6 x GN2/3	1,5 pc/3	4,5	stainless steel container 40mm	hot air	-	175	30	-
	6 x GN1/1	2 pc/3	6						
	10 x GN1/1	2 pc/5	10						
	12 x GN2/1	4 pc/5	20						
	20 x GN1/1	2 pc/10	20						
	20 x GN2/1	4pc/10	40						
Swordfish and salmon cuts (opened valve)	6 x GN2/3	1 plate/3	3	serving plate on a grill	hot air	-	180	12	-
	6 x GN1/1	2 plates/3	6						
	10 x GN1/1	2 plates/5	10						
	12 x GN2/1	4 plates/5	20						
	20 x GN1/1	2 plates/10	20						
	20 x GN2/1	4 plates/10	40						
Sea bass in a pastry crust (300g) last 10min. opened valve	6 x GN2/3	2 pc/3	6	stainless steel container 20mm	hot air	-	175	30-35	-
	6 x GN1/1	3 pc/3	9						
	10 x GN1/1	3 pc/5	15						
	12 x GN2/1	6 pc/5	30						
	20 x GN1/1	3 pc/10	30						
	20 x GN2/1	6pc/10	60						



FISH & SEA PRODUCTS

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking type	Moisture	Cooking °C	Time min.	Core probe °C
Fish soup (before baking brown on the fire as usual)	6 x GN2/3	3 kg/3	9	stainless steel container 65mm	combi	-	150	35-40	-
	6 x GN1/1	4,5 kg/3	13,5						
	10 x GN1/1	4,5 kg/5	22,5						
	12 x GN2/1	9 kg/5	45						
	20 x GN1/1	4,5 kg/10	45						
	20 x GN2/1	9 kg/10	90						
Stewed red mullets catalan style	6 x GN2/3	13 pc/3	39	stainless steel container 40mm	combi	-	170	30-35	-
	6 x GN1/1	24 pc/3	72						
	10 x GN1/1	24 pc/5	120						
	12 x GN2/1	48 pc/5	240						
	20 x GN1/1	24 pc/10	240						
	20 x GN2/1	48pc/10	480						
Fish pastry	6 x GN2/3	3,5 kg/3	10,5	stainless steel container 65mm	combi	-	175	30-35	-
	6 x GN1/1	5 kg/3	15						
	10 x GN1/1	5 kg/5	25						
	12 x GN2/1	10 kg/5	50						
	20 x GN1/1	5 kg/10	50						
	20 x GN2/1	10kg/10	100						
Stewed crab	6 x GN2/3	3 pc/3	9	perforated container 40mm	steam	-	99	35-40	-
	6 x GN1/1	5 pc/3	15						
	10 x GN1/1	5 pc/5	25						
	12 x GN2/1	10 pc/5	50						
	20 x GN1/1	5 pc/10	50						
	20 x GN2/1	10 pc/10	100						
Clams mussels and other crustaceans	6 x GN2/3	1,5 kg/3	4,5	stainless steel container 40mm	steam	-	80	15	-
	6 x GN1/1	2 kg/3	6						
	10 x GN1/1	2 kg/5	10						
	12 x GN2/1	4 kg/5	20						
	20 x GN1/1	2 kg/10	20						
	20 x GN2/1	4kg/10	40						



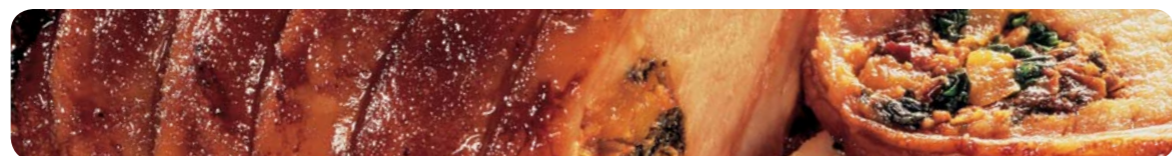
MEAT

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking type	Moisture	Cooking °C	Time min.	Core probe °C
Chicken (1,2 kg)	6 x GN2/3	4 pc/1	4	grill for chicken steel container on bottom	combi	-	140	25	80-85
	6 x GN1/1	8 pc/2	16						
	10 x GN1/1	8 pc/3	24		hot air	-	210	15	-
	12 x GN2/1	8 pc/6	40						
	20 x GN1/1	8 pc/6	40						
	20 x GN2/1	16pcs/5	80						
	6 x GN2/3	8 pc/6	48						
6 x GN1/1	12 pc/6	72							
10 x GN1/1	12 pc/10	120							
12 x GN2/1	24 pc/10	240							
20 x GN1/1	12 pc/20	240							
20 x GN2/1	20pcs/ 20	400							
Chicken legs	6 x GN2/3	13 pc/3	39	grill and stainless steel container on bottom	combi	50	140	15	-
	6 x GN1/1	20 pc/3	60						
	10 x GN1/1	20 pc/5	100		hot air	-	210	15	-
	12 x GN2/1	40 pc/5	200						
	20 x GN1/1	20 pc/10	200						
	20 x GN2/1	40 pcs/ 10	400						
	6 x GN2/3	1 pc/3	3						
6 x GN1/1	2 pc/3	6							
10 x GN1/1	2 pc/5	10	hot air	-	210	15	-		
12 x GN2/1	4 pc/5	20							
20 x GN1/1	2 ks/10	20							
20 x GN2/1	4 pcs/ 10	40							
Breast of duck	6 x GN2/3	4 pc/6	24	grill and stainless steel container on bottom	combi	40	180	25	-
	6 x GN1/1	6 pc/6	36						
	10 x GN1/1	6 pc/10	60						
	12 x GN2/1	12 pc/10	120						
	20 x GN1/1	6 pc/20	120						
	20 x GN2/1	12 pcs/20	240						



MEAT

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking type	Moisture	Cooking °C	Time min.	Core probe °C
Roast loin of pork	6 x GN2/3	2 kg/3	6	grill and stainless steel container on bottom	combi	30	150	65	70
	6 x GN1/1	3 kg/3	9						
	10 x GN1/1	3 kg/5	15						
	12 x GN2/1	6 kg/5	30						
	20 x GN1/1	3 kg/10	30						
	20 x GN2/1	6 kg/ 10	60						
Neck of pork without bone (3 kg)	6 x GN2/3	3 kg/2	6	grill and stainless steel container on bottom	steam	50	99	10	85
	6 x GN1/1	6 kg/2	12		combi	-	160	90	-
	10 x GN1/1	6kg/5	30						
	12 x GN2/1	12 kg/5	60						
	20 x GN1/1	6 kg/10	60						
	20 x GN2/1	12 kg/ 10	120						
Timbale of pork (2 kg)	6 x GN2/3	4 kg/3	12	special deep container on grill	combi	70	140	45	-
	6 x GN1/1	6 kg/3	18		hot air	-	170	20	-
	10 x GN1/1	6 kg/5	30						
	12 x GN2/1	12 kg/5	60						
	20 x GN1/1	6 kg/10	60						
	20 x GN2/1	12 pcs/ 10	120						
Roast beef (2,5-3 kg)	6 x GN2/3	3,5 kg/3	10,5	grill and stainless steel container on bottom	hot air	-	160	65	50
	6 x GN1/1	5 kg/3	15						
	10 x GN1/1	5 kg/5	25						
	12 x GN2/1	10 kg/5	50						
	20 x GN1/1	5 kg/10	50						
	20 x GN2/1	10 kg/ 10	100						
Sliced braised beef (cook with sauce in a pan with lid)	6 x GN2/3	2,5 kg/3	7,5	stainless steel container 100mm	combi	-	160	70	75
	6 x GN1/1	4 kg/3	12						
	10 x GN1/1	4 kg/5	20						
	12 x GN2/1	8 kg/5	40						
	20 x GN1/1	4 kg/10	40						
	20 x GN2/1	8 kg/10	80						



MEAT

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking type	Moisture	Cooking °C	Time min.	Core probe °C
Loin of lamb (rare)	6 x GN2/3	2 pc/2	4	grill and stainless steel container on bottom	hot air	-	150	25	60
	6 x GN1/1	4 pc/2	8						
	10 x GN1/1	4 pc/4	16						
	12 x GN2/1	8 pc/4	32						
	20 x GN1/1	4 pc/10	40						
	20 x GN2/1	8 pcs/ 10	80						
Leg of lamb (1,8 kg)	6 x GN2/3	1,8 kg/2	3,6	stainless steel container 40mm	combi	50	160	80	78
	6 x GN1/1	3,6 kg/2	7,2						
	10 x GN1/1	3,6 kg/4	14,4						
	12 x GN2/1	7,2 kg/4	28,8						
	20 x GN1/1	3,6 kg/10	36						
	20 x GN2/1	7,2 kg/ 10	72						
Best end of veal	6 x GN2/3	4,7 kg/3	14,1	grill and stainless steel container on bottom	combi	50	150	120	75
	6 x GN1/1	7 kg/3	21						
	10 x GN1/1	7 kg/5	35						
	12 x GN2/1	14 kg/5	70						
	20 x GN1/1	7 kg/10	70						
	20 x GN2/1	6 kg/ 10	60						
Shin of veal (2,5 kg)	6 x GN2/3	2 pc/3	6	grill and stainless steel container on bottom	combi	70	150	110	80
	6 x GN1/1	3 pc/3	9						
	10 x GN1/1	3 pc/5	15						
	12 x GN2/1	6 pc/5	30						
	20 x GN1/1	3 pc/10	30						
	20 x GN2/1	6 pc/10	60						
Rolled stuffed veal (200 gr. wrapped in al. foil)	6 x GN2/3	10 pc/3	30	grill and stainless steel container on bottom	steam	-	75	25	70
	6 x GN1/1	15 pc/3	45						
	10 x GN1/1	15 pc/5	75						
	12 x GN2/1	30 pc/5	150						
	20 x GN1/1	15 pc/10	150						
	20 x GN2/1	30 pc/10	300						



MEAT

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking type	Moisture	Cooking °C	Time min.	Core probe °C
Saddle of hare (0,8 kg)	6 x GN2/3	2 pc/3	6	stainless steel container 40mm	combi	30	160	-	65
	6 x GN1/1	4 pc/3	12						
	10 x GN1/1	4 pc/5	20						
	12 x GN2/1	8 pc/5	40						
	20 x GN1/1	4 pc/10	40						
	20 x GN2/1	8 pcs/ 10	80						
Stuffed saddle of rabbit	6 x GN2/3	2 pc/3	6	grill and stainless steel container on bottom	combi	50	150	60	70
	6 x GN1/1	4 pc/3	12						
	10 x GN1/1	4 pc/5	20						
	12 x GN2/1	8 pc/5	40						
	20 x GN1/1	4 pc/10	40						
	20 x GN2/1	8 pcs/ 10	80						
Smoked meat	6 x GN2/3	4 kg/3	12	perforated stainless steel container 100mm	steam	-	99	90	-
	6 x GN1/1	8 kg/3	24						
	10 x GN1/1	8 kg/5	40						
	12 x GN2/1	8 kg/10	80						
	20 x GN1/1	8 kg/10	80						
	20 x GN2/1	16 kg/10	160						
Ham (8 kg)	6 x GN2/3	1 pc/2	2	stainless steel container 40mm	steam	-	99	140	25
	6 x GN1/1	1 pc/2	2		combi	50	140	100	50
	10 x GN1/1	1 pc/3	3		hot air	-	140	72	70
	12 x GN2/1	2 pc/3	6						
	20 x GN1/1	1 pc/6	6						
	20 x GN2/1	2 pc/6	12						
Stuffed turkey (2,5 kg)	6 x GN2/3	1 pc/1	1	stainless steel container 65mm	combi	-	130	60	-
	6 x GN1/1	2 pc/2	4						
	10 x GN1/1	2 pc/4	8		combi	-	160	20	-
	12 x GN2/1	4 pc/4	16						
	20 x GN1/1	2 pc/8	16		hot air	-	200	15	-
	20 x GN2/1	4 pc/8	32						



MEAT

Food	Combi oven size	1 GN capacity / number of GN	Total capacity	GN type	Cooking type	Moisture	Cooking °C	Time min.	Core probe °C
Meat loaf	6 x GN2/3	4 kg/3	12	stainless steel container 65mm	combi	50	145	30	-
	6 x GN1/1	8 kg/3	24						
	10 x GN1/1	8 kg/5	40		combi	50	160	30	-
	12 x GN2/1	8 kg/10	80						
	20 x GN1/1	8 kg/10	80						
	20 x GN2/1	16 kg/10	160						
	Loin of venison (rare)	6 x GN2/3	4 pc/3		12	grill and stainless steel container on bottom	hot air	-	160
6 x GN1/1		6 pc/3	18						
10 x GN1/1		6 pc/5	30						
12 x GN2/1		12 pc/5	60						
20 x GN1/1		6 pc/10	60						
20 x GN2/1		12 pc/10	120						



Notes

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CHEF'S GUIDE

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