







VISION

Orange Programs








							
SIDES	1. Dumplings		Steam	24 min.	99 °C	50 %	OFF
	2. Potatoes steamed		Steam	35 min.	99 °C	50 %	OFF
	3. Rice steamed		Steam	35 min.	99 °C	50 %	OFF
	4. Potatoes roasted		Hot air	30 min.	180 °C	100 %	ON
	5. Vegetables steamed		Steam	8 min.	99 °C	50 %	OFF
	6. Eggs steamed		Steam	15 min.	99 °C	50 %	OFF
	7. Fries frozen	7.1	Hot air	1 min.	250 °C	100 %	ON
	7.2	Hot air	12 min.	180 °C	100 %	ON	
DESSERTS	8. Yeast dough – small	8.1	Combi 40%	8 min.	160 °C	100 %	OFF
		8.2	Hot air	6 min.	180 °C	100 %	OFF
	9. Yeast dough – large	9.1	Combi 50%	10 min.	160 °C	100 %	OFF
		9.2	Hot air	10 min.	180 °C	100 %	OFF
	10. Puff pastry		Hot air	20 min.	190 °C	100 %	OFF
11. Batter		Hot air	20 min.	170 °C	100 %	OFF	


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12. Choux pastry – small	12.1	Combi 80%	5 min.	180 °C	80 %	OFF	
	12.2	Hot air	8 min.	195 °C	70 %	ON	
13. Choux pastry – large	13.1	Combi 80%	7 min.	180 °C	80 %	OFF	
	13.2	Hot air	12 min.	195 °C	80 %	ON	
14. Sponge dough		Hot air	30 min.	140 °C	90 %	OFF	
15. Fruit dumplings steamed		Steam	12 min.	95 °C	50 %	OFF	
MEAT	16. Pork steamed – whole		Steam	50 min.	99 °C	70 %	OFF
	17. Pork stewed – cubes / slices		Combi 70%	1 hr.	140 °C	70 %	OFF
	18. Pork stewed – whole		Combi 70%	1:30 hr.	140 °C	70 %	OFF
	19. Pork roasted – cubes / slices	19.1	Combi 50%	30 min.	140 °C	70 %	OFF
		19.2	Hot air	30 min.	175 °C	70 %	OFF
	20. Pork roasted – whole	20.1	Combi 50%	50 min.	140 °C	70 %	OFF
		20.2	Hot air	30 min.	170 °C	70 %	OFF
	21. Pork grilled 100–300 g		Hot air	7 min.	230 °C	70 %	ON
22. Pork grilled 300–600 g		Hot air	11 min.	200 °C	70 %	ON	
23. Chicken roasted – whole	23.1	Combi 50%	30 min.	150 °C	70 %	OFF	
	23.2	Hot air	25 min.	190 °C	70 %	ON	
24. Chicken roasted – pieces	24.1	Combi 50%	25 min.	150 °C	70 %	OFF	
	24.2	Hot air	20 min.	190 °C	70 %	ON	






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25. Chicken grilled – whole		Hot air	50 min.	180 °C	70 %	ON
26. Chicken grilled – steak		Hot air	8 min.	230 °C	70 %	ON
27. Duck roasted	27.1	Hot air	10 min.	200 °C	100 %	ON
	27.2	Steam	10 min.	99 °C	50 %	OFF
	27.3	Combi 50%	1:20 hr.	135 °C	80 %	OFF
	27.4	Hot air	30 min.	145 °C	90 %	OFF
28. Duck breast grilled		Hot air	8 min.	220 °C	100 %	ON
29. Goose roasted	29.1	Hot air	10 min.	200 °C	100 %	ON
	29.2	Steam	10 min.	99 °C	50 %	OFF
	29.3	Combi 50%	1:30 hr.	135 °C	80 %	OFF
	29.4	Hot air	30 min.	145 °C	90 %	OFF
30. Rabbit roasted	30.1	Combi 50%	30 min.	135 °C	90 %	OFF
	30.2	Combi 50%	30 min.	145 °C	90 %	OFF
	30.3	Hot air	10 min.	180 °C	100 %	ON
31. Turkey roasted	31.1	Hot air	10 min.	200 °C	100 %	ON
	31.2	Combi 50%	1:50 hr.	135 °C	80 %	OFF
	31.3	Combi 30%	30 min.	180 °C	100 %	OFF
32. Quail / Guiana fowl / Pigeon	32.1	Combi 50%	30 min.	150 °C	90 %	OFF
	32.2	Hot air	15 min.	180 °C	100 %	ON

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	33. Beef stewed – cubes / slices		Combi 70%	1:30 hr.	140 °C	70 %	OFF
	34. Beef stewed – whole		Combi 70%	2 hrs.	140 °C	70 %	OFF
	35. Beef roasted – whole	35.1	Combi 70%	2 hrs.	140 °C	70 %	OFF
		35.2	Hot air	20 min.	160 °C	70 %	OFF
	36. Beef grilled 100–300 g		Hot air	7 min.	230 °C	70 %	ON
	37. Beef grilled 300–600 g		Hot air	10 min.	200 °C	70 %	ON
	38. Roast beef		Hot air	50 min.	140 °C	70 %	OFF
FISH	39. Fish roasted – fillet		Hot air	15 min.	190 °C	100 %	ON
	40. Fish roasted – whole		Combi 30%	20 min.	170 °C	100 %	OFF
	41. Fish grilled		Hot air	8 min.	210 °C	100 %	ON
	42. Fish poached		Steam	12 min.	93 °C	50 %	OFF
BAKERY PRODUCTS	43. Bakery product – yeast dough – small	43.1	Combi 30%	10 min.	170 °C	100 %	OFF
		43.2	Hot air	8 min.	180 °C	100 %	OFF
	44. Bakery product – yeast dough – large	44.1	Combi 50%	10 min.	210 °C	100 %	OFF
		44.2	Combi 20%	30 min.	150 °C	100 %	OFF
	45. Croissant		Hot air	15 min.	175 °C	100 %	OFF
	46. Frozen bakery products	46.1	Combi 70%	6 min.	180 °C	100 %	OFF
		46.2	Hot air	5 min.	180 °C	100 %	OFF
OTHER COOKING TECHNIQUES	47. Frying		Hot air	5 min.	180 °C	100 %	OFF

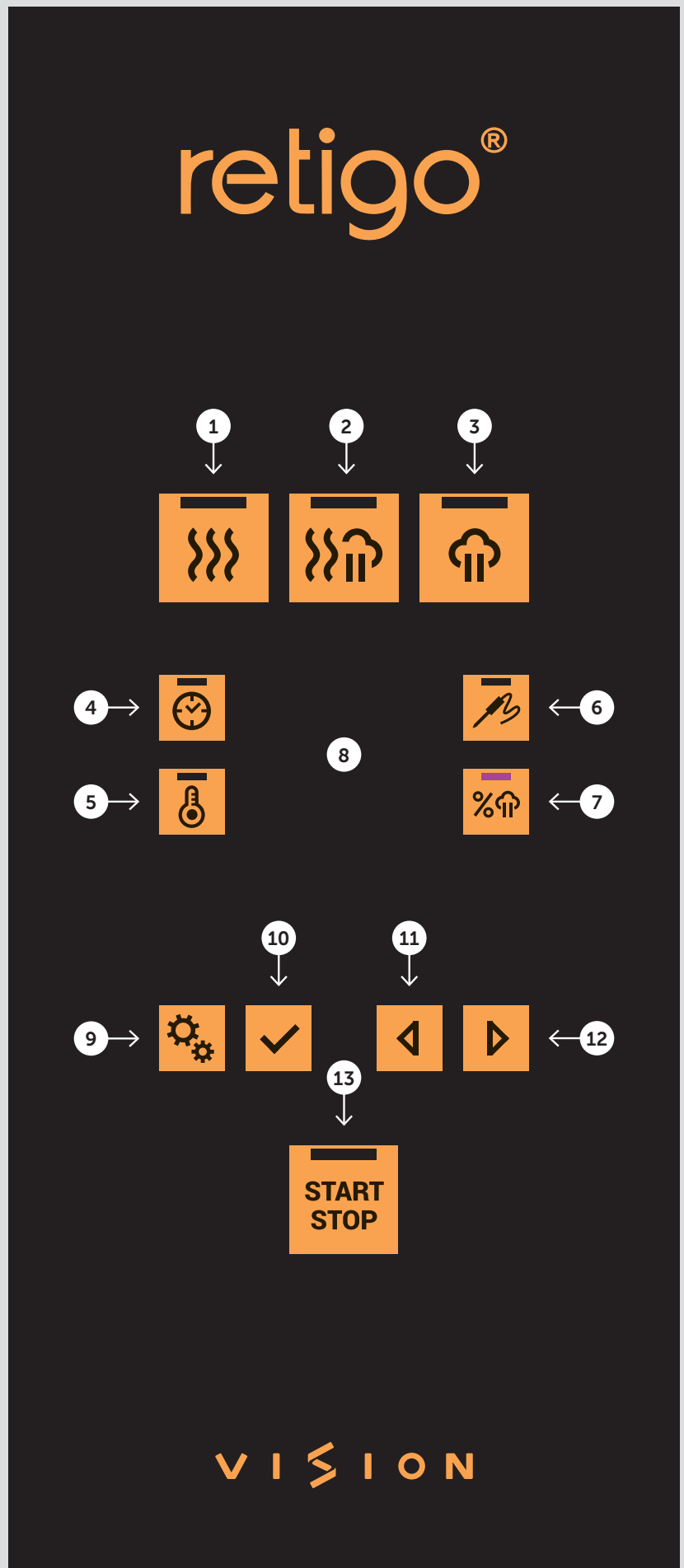
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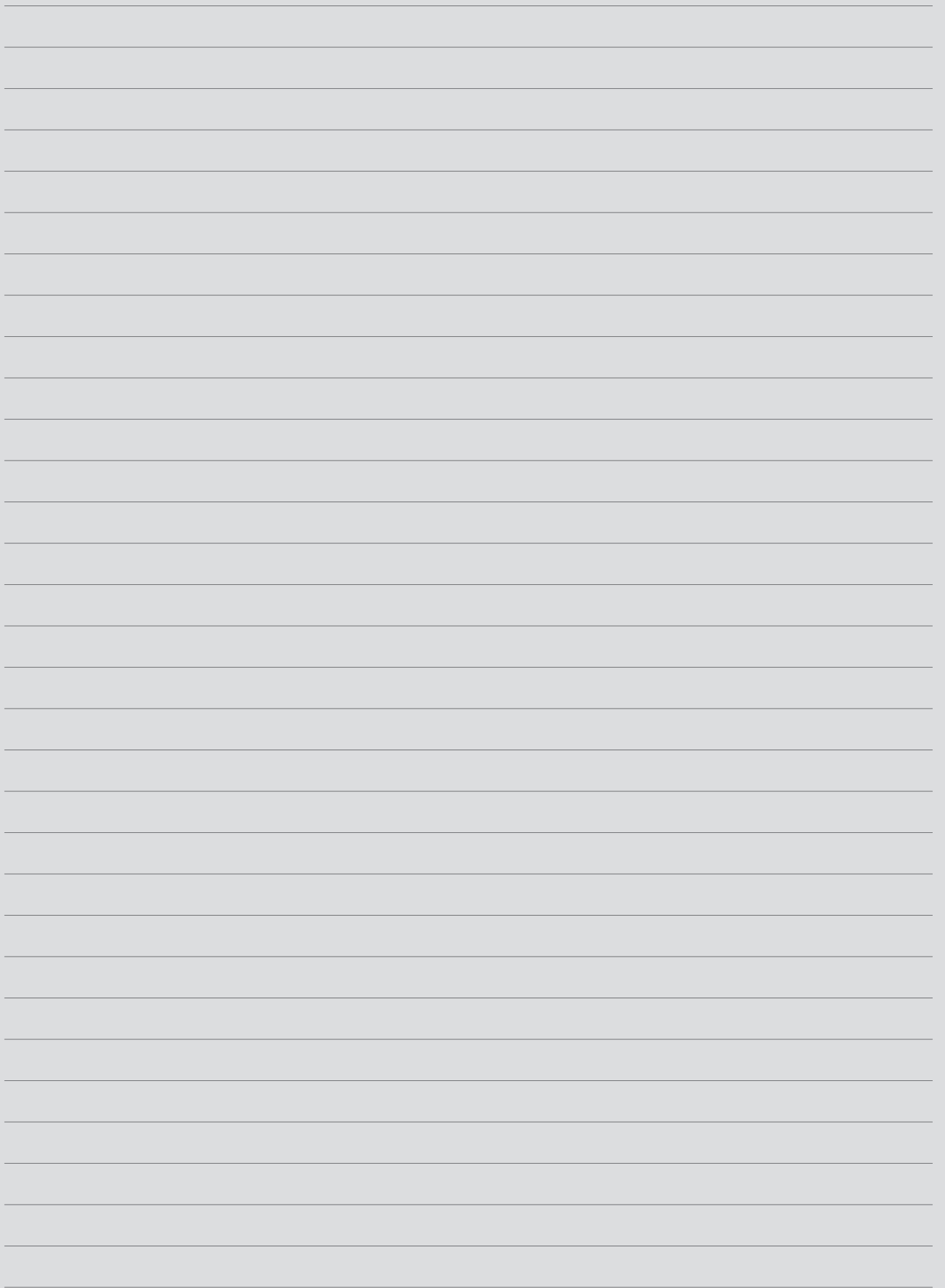
						
48. Gratinating	48.1	Hot air	20 min.	140 °C	100 %	OFF
	48.2	Hot air	10 min.	190 °C	90 %	ON
49. Grilling		Hot air	8 min.	230 °C	100 %	ON
50. Regeneration on steam mode	50.1	Steam	5 min.	97 °C	50 %	OFF
	50.2	Steam	2:30 hrs.	72 °C	40 %	OFF
51. Regeneration on combi mode	51.1	Combi 50%	10 min.	140 °C	80 %	OFF
	51.2	Combi 30%	2:30 hrs.	72 °C	40 %	OFF
52. Regeneration on hot air mode	52.1	Hot air	8 min.	180 °C	80 %	ON
	52.2	Hot air	2:30 hrs.	72 °C	40 %	OFF
53. Overnight cooking – Beef	53.1	Combi 50%	10 min.	200 °C	100 %	OFF
	53.2	Combi 50%	10 hrs.	83 °C	50 %	OFF
	53.3	Combi 50%	6 hrs.	72 °C	40 %	OFF
54. Overnight cooking – Pork	54.1	Combi 50%	10 min.	200 °C	100 %	OFF
	54.2	Combi 50%	10 hrs.	72 °C	60 %	OFF
	54.3	Combi 50%	6 hrs.	69 °C	40 %	OFF
55. Overnight cooking – Poultry	55.1	Combi 50%	10 min.	200 °C	100 %	OFF
	55.2	Combi 50%	10 hrs.	70 °C	60 %	OFF
	55.3	Combi 50%	6 hrs.	68 °C	40 %	OFF

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Control Panel

1. Hot air mode
2. Combination mode
3. Steaming mode
4. Time
5. Temperature in cooking chamber
6. Core probe temperature
7. Level of moisture
8. Display with actual values
9. Functions / back
10. Confirmation / enter
11. Left arrow
12. Right arrow
13. Start / Stop of current process





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