

Cake

Shrimp

Beef Steak/ Chops

Chicken Drumsticks

Fish

French Fries

Ribs

Time Up
Button

Temperature Up
Button









Time Down
Button

Temperature
Down Button

Menu

PRESET COOKING TABLE

In the following table you can find more information about the cooking presets.

	Cooking Preset Type	Min-Max Amount of Ingredients	Time (Min)	Temperature	Overturn	Additional Information
	Fresh Fries	600 – 1000 g / 21 – 35 oz	18 - 25	200°C / 400°F	Yes	<ul style="list-style-type: none"> • Use mealy potatoes. • Soak 30 minutes in water, dry then add ¼ to 1 tbsp of oil. • Shake, turn or stir 4 times in between.
	Chicken Drumsticks	700 – 900 g / 25 – 32 oz	20 - 25	180°C / 360°F	Yes	<ul style="list-style-type: none"> • Add ½ tbsp of oil. • Shake, turn or stir in between.
	Shrimp	150 – 250 g / 5 – 9 oz	15 - 20	160°C / 320°F	Yes	
	Cake	550 – 650 g / 19 – 23 oz	35 - 45	160°C / 320°F	Yes	
	Beef Steak / Chops	450 g / 16 oz	15 - 25	160°C / 320°F	Yes	<ul style="list-style-type: none"> • Add ½ tbsp of oil.
	Fish	200 – 300 g / 7 – 11 oz	15 - 20	180°C / 360°F	Yes	<ul style="list-style-type: none"> • Whole fish around 200 – 300 g / 7 – 11 oz
	Ribs	350 – 450 g / 12 – 16 oz	15 - 20	180°C / 360°F	Yes	
	Keep Warm	N/A	120	60 - 90°C / 140 - 190°F	N/A	