

RECIPE BOOK  
COMBI WAVE





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# RECIPE 1

## ONION RINGS


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.  
SUGGESTION: serve with ranchero sauce.  
Ingredients of the sauce: tomato, chilli, onion, garlic, salt and extra virgin olive oil.

COOKING TIME



3 MINUTI

QUANTITY



500 GR

ACCESSORIES



TEGLIA MICROFORATA

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

AVIKO – CGM – LAMB WESTON - LUTOSA – MC CAIN - SALOMON





# RECIPE 2

## CHEESE-FILLED NUGGETS

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

### COOKING TIME



3 MIN

### QUANTITY



350 GR

### ACCESSORIES



MICRO-PERFORATED TRAY

### STORAGE



FREEZER



### RECOMMENDED SUPPLIERS

AVIKO – CGM – LAMB WESTON - LUTOSA – MC CAIN - SALOMON





# RECIPE 3 COCKTAIL MICRO

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

### COOKING TIME



1 MIN 20 SEC

### QUANTITY



300 GR

### ACCESSORIES



MICRO-PERFORATED TRAY

### STORAGE



FREEZER



### RECOMMENDED SUPPLIERS

RISPO






# RECIPE 4 SEAWEED FRITTER

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



1 MIN 40 SEC

QUANTITY



500 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

RISPO






RECIPE 5

# ITALIAN STYLE FRIED MIX

Select the recipe and press the knob by selecting the start symbol.  
 The message Wait for heating will appear.  
 When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.  
 SUGGESTION: serve with ajoli sauce or herb mayonnaise.

COOKING TIME



2 MIN 40 SEC

QUANTITY



500 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

CGM





RECIPE 6  
**NAPOLI STYLE FRIED MIX**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



2 MIN 40 SEC

QUANTITY



500 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

RISPO






# RECIPE 7

## MINI POTATO CROQUETTES


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



3 MIN

QUANTITY



1000GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

AVIKO - FARM FRITES - LAMB WESTON - LUTOSA - MC CAIN - OROGEL - PIZZOLI





# RECIPE 8

## SMALL PANZEROTTI

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



1 MIN

QUANTITY



500 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

CGM - RISPO





RECIPE 9  
**MOZZARELLA STICKS**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



1 MIN

QUANTITY



500 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

CGM - RISPO





RECIPE 10

# BREADED MOZZARELLA BALLS

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



3 MIN

QUANTITY



500 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

CGM





RECIPE 11  
**PACCHERI DELLO CHEF**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



3 MIN

QUANTITY



500 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



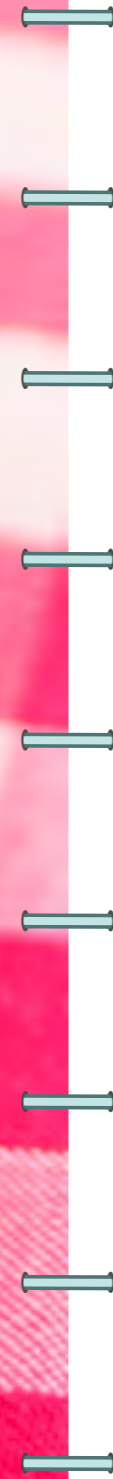
FREEZER



RECOMMENDED SUPPLIERS

RISPO





RECIPE 12

# PATACOUNTRY

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.


When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.  
SUGGESTION: season with salt, rosemary and garlic powder, if necessary.

COOKING TIME




3 MIN

QUANTITY



600 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS







RECIPE 13  
**PATA SMILE**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



3 MIN 30 SEC

QUANTITY



600 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS





MC CAIN





RECIPE 14  
**PATASNELLA A FETTE**

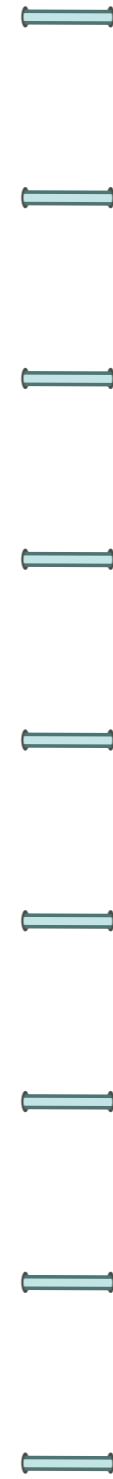
Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME	QUANTITY	ACCESSORIES	STORAGE
 2 MIN	 600 GR	 MICRO-PERFORATED TRAY	 FREEZER

 RECOMMENDED SUPPLIERS




PIZZOLI





RECIPE 15  
**QUICK OVEN POTATOES**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME	QUANTITY	ACCESSORIES	STORAGE
 1 MIN 30 SEC	 500 GR	 MICRO-PERFORATED TRAY	 FREEZER

 RECOMMENDED SUPPLIERS

**FARM FRIES**





RECIPE 16

# DIPPERS POTATOES

Select the recipe and press the knob by selecting the start symbol.  
 The message Wait for heating will appear.  
 When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



3 MIN

QUANTITY




700 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

LAMB WESTON





RECIPE 17  
**SPICY POTATOES**


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



1 MIN 40 SEC

QUANTITY



500 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

RISPO





RECIPE 18

# MINI PUFF PASTRY PIZZAS

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the tray protected by baking paper.  
Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



6 MIN 30 SEC

QUANTITY



700 GR

ACCESSORIES



BAKING TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

CGM - RISPO - SURGITAL





RECIPE 19  
**RATATOUILLE**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the tray protected by baking paper.  
Vegetables must be cut in dices, seasoned with oil, salt and pepper before cooking.  
Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



2 MIN 30 SEC

QUANTITY



500 GR

ACCESSORIES



BAKING TRAY

STORAGE



FRIGO





RECIPE 20

# PIADA ROLLS


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
Stuff the piada and roll it up, place the product directly on the oven grid, protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



1 MIN 10 SEC

QUANTITY




200 GR

ACCESSORIES



OVEN GRILL

STORAGE



REFRIGERATOR



RECOMMENDED SUPPLIERS

SURGITAL





RECIPE 21  
**SAVORY SNACK MIX**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the tray protected by baking paper.  
Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



6 MIN 30 SEC

QUANTITY



700 GR

ACCESSORIES



BAKING TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

CGM - RISPO - SURGITAL






RECIPE 22  
**GRILLED VEGETABLES**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product on the oven IPINIUM plate.  
Close the door and start the cooking cycle by pressing the knob.  
SUGGESTION: Season with oil, salt and mint.

COOKING TIME



2 MIN 30 SEC

QUANTITY



500 GR

ACCESSORIES



IPINIUM

STORAGE



REFRIGERATOR



RECOMMENDED SUPPLIERS

CGM - RISPO - SURGITAL





RECIPE 23  
**BATTERED VEGETABLES**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



1 MIN 30 SEC

QUANTITY




500 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

OROGEL





RECIPES 24

# A PIZZA POLLO

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME

2 MIN

QUANTITY

500 GR

ACCESSORIES

MICRO-PERFORATED TRAY

STORAGE

FREEZER



RECOMMENDED SUPPLIERS

SADIA





RECIPE 25  
**CROISSANT**


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
Place the product directly on the oven grid , protected by baking paper.  
Close the door and start the cooking cycle by pressing the knob.  
SUGGESTION: use previously leavened butter croissants.

COOKING TIME



6 MINUTI

QUANTITY




720 GR

ACCESSORIES



OVEN GRILL

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

ACQUAVIVA - COLUMBUS - DELIFRANCE





# RECIPE 26

## SCHNITZEL WITH FRENCH FRIES

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME	FROZEN FRIES QUANTITY	QUANTITY SCHNITZEL	ACCESSORIES	STORAGE
 2 MIN	 300 GR	 200 GR	 MICRO-PERFORATED TRAY	 FREEZER

 RECOMMENDED SUPPLIERS

AIA - FILENI - SADIA - SURGITAL - LAMB WESTON





RECIPE 27

# FRIED FISH WITH POTATOES


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



1 MIN 30 SEC

QUANTITY



300 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

OROGEL - RISPO - FARM FRITES





RECIPE 28  
**POTATO DUMPLINGS**


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the oven dish, 1 part dumplings and 2 parts water. Close the door and start the cooking cycle by pressing the knob.  
Between step 1 and 2, mix the dumplings when you hear the beep.  
SUGGESTION: season with melted butter, julienne raw ham, mint, grated lemon peel and parmigiano reggiano cheese.

COOKING TIME



2 MIN

QUANTITY




250 GR

ACCESSORIES



BAKING DISH

STORAGE



REFRIGERATOR





RECIPE 29

# HAMBURGER WITH CHIPS

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the hamburger in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.  
Between step 1 and 2, when you hear the beep turn the hamburger, put cheese, bacon and tomato and the bread with the convex side facing down. Complete the cooking.

COOKING TIME



1 MIN 30 SEC

QUANTITY




350 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS




GE - MONTANA - FARM FRITES - SURGITAL





# RECIPE 30 FARRO SALAD

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the oven dish.  
Close the door and start the cooking cycle by pressing the knob.  
When cooked, add the dressing.  
SUGGESTION: season with pesto, cherry tomatoes, primosale cheese and pine nuts, generally we recommend using season ingredients.

COOKING TIME	QUANTITY	ACCESSORIES	STORAGE
 30 SEC	 250 GR	 BAKING DISH	 REFRIGERATOR

 RECOMMENDED SUPPLIERS

BARILLA - GOURMET ITALIA





RECIPE 31  
**SANDWICH**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
Stuff the sandwich and place the product directly on the oven grid , protected by baking paper. Close the door and start the cooking cycle by pressing the knob.  
SUGGESTION: for sandwiches with salad it is recommended the use of ICEBERG lettuce which has a natural resistance to high temperatures.

COOKING TIME

1 MIN 10 SEC

QUANTITY

100 GR

ACCESSORIES

OVEN GRILL

STORAGE

FREEZER



# RECIPE 32 READY MEALS



Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the baking dish.  
Close the door and start the cooking cycle by pressing the knob.  
Between step 1 and 2, mix the pasta when you hear the beep.  
SUGGESTION: dish-up and add some fresh or recipe-related ingredients according to the recipe.

COOKING TIME

2 MINUTI

QUANTITY

250 GR

ACCESSORIES

BAKING DISH

STORAGE

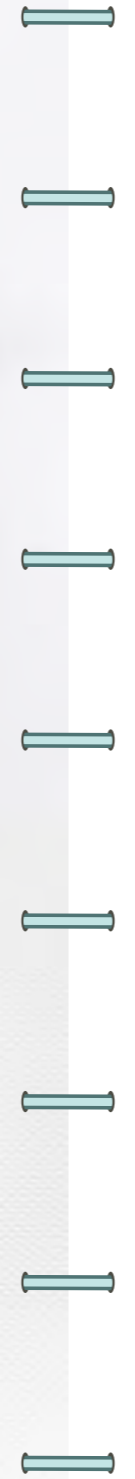
FREEZER



RECOMMENDED SUPPLIERS

GOURMET ITALIA - SURGITAL





RECIPE 33

# LASAGNE - BAKED PASTA

Select the recipe and press the knob, selecting the start symbol.  
 The message “wait for the machine to warm up” appears.  
 When the machine is ready place the lasagne on the bottom oven rack.  
 Close the COMBI MASTERCHEF door and start the cooking cycle by pressing the knob. We suggest precooking and then heating just before serving using recipe 25 (soft warming up).

COOKING TIME	QUANTITY	ACCESSORIES	STORAGE
3 MIN 50 SEC	330 GR	OVEN GRILL	FREEZER

RECOMMENDED SUPPLIERS


BARILLA - GOURMET ITALIA - SURGITAL





RECIPE 34  
**PASTA CUP**

Select the recipe and press the knob by selecting the start symbol.  
 The message Wait for heating will appear.  
 When the machine is ready, position the product by removing the cover directly on top of the grid, close the door and start the cooking cycle by pressing the knob. Between step 1 and 2, when you hear the beep, mix the product and complete the cooking.

COOKING TIME	QUANTITY	ACCESSORIES	STORAGE
 2 MIN 30 SEC	 450 GR	 OVEN GRILL	 FREEZER

 RECOMMENDED SUPPLIERS

BARILLA - GOURMET ITALIA - SURGITAL





RECIPE 35  
**PIADINA**


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
Place the product directly on the oven grid, protected by baking paper. Close the door and start the cooking cycle by pressing the knob. Stuff the piada once heated.  
Stuff once heated.  
Cooking time can change depending on the fillings

COOKING TIME




TIME  
VARIABLE  
BASED ON  
STUFFINGS

QUANTITY



100 GR

ACCESSORIES



OVEN GRILL

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

SURGITAL





RECIPE 36  
**HIGH DOUGH PIZZA**


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.  
Dress the product with julienne mozzarella and ingredients with similar sizes in order to make cooking uniform.

COOKING TIME



1 MIN 40 SEC

QUANTITY




300 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER

RECOMMENDED SUPPLIERS



AGRITECH - DELIFRANCE





RECIPE 37  
**THIN DOUGH PIZZA**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.  
Between step 2 and 3, when you hear the beep, dress the pizza and complete the cooking, use julienne mozzarella and ingredients with similar sizes in order to make cooking uniform.

COOKING TIME



2 MIN 10 SEC

QUANTITY



500 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

AGRITECH - FORNO LUCIA





RECIPE 38  
**PRE-COOKED RISOTTO**


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the oven dish.  
Close the door and start the cooking cycle by pressing the knob.  
Between step 1 and 2, mix the rice when you hear the beep.

COOKING TIME



2 MIN 30 SEC

QUANTITY



350 GR

ACCESSORIES



BAKING DISH

STORAGE



FREEZER

RECOMMENDED SUPPLIERS



GOURMET ITALIA - SCOTTI





RECIPE 39

# SFOGLIATELLE FROLLE

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the tray protected by baking paper.  
Close the door and start the cooking cycle by pressing the knob.  
SUGGESTION: once cooled, dust with icing sugar before serving.

COOKING TIME



6 MIN 30 SEC

QUANTITY



500 GR

ACCESSORIES



BAKING TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

RISPO






RECIPE 40  
**CHOCOLATE SOUFFLÉ**


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the oven dish.  
Close the door and start the cooking cycle by pressing the knob.  
SUGGESTION: dust with icing sugar before serving.

COOKING TIME



1 MIN

QUANTITY




80 GR

ACCESSORIES



BAKING DISH

STORAGE



FREEZER





RECIPE 41

# TOAST

Select the recipe and press the knob by selecting the start symbol.  
 The message Wait for heating will appear. Stuff the toast and place the product directly on the oven grid, protected by baking paper.

Close the door and start the cooking cycle by pressing the knob.

SUGGESTIONS:

MEDITERRANEAN: wholemeal bread, tuna, lime, feta cheese and mint.

VEGETARIAN: wholemeal bread, dehydrated zucchini, tomato, tofu, tain sauce.

DIET TOAST: American bread, bresaola, goat cheese, aubergines, walnuts.

COOKING TIME

40 SEC

QUANTITY

100 GR

ACCESSORIES

OVEN GRILL

STORAGE

REFRIGERATOR





RECIPE 42  
**APPLE PIE**


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the baking dish.  
Close the door and start the cooking cycle by pressing the knob.  
SUGGESTION: serve with ice cream, whipped cream and dust with icing sugar.

COOKING TIME



1 MIN

QUANTITY




150 GR

ACCESSORIES



BAKING DISH

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

EDNA





RECIPE 43  
**BROWNIES**


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the baking dish.  
Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



1 MIN

QUANTITY



300 GR

ACCESSORIES



BAKING DISH

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

DELIFRANCE





RECIPE 44  
**FISH & CHIPS**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



2 MIN 50 SEC

QUANTITY



300 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



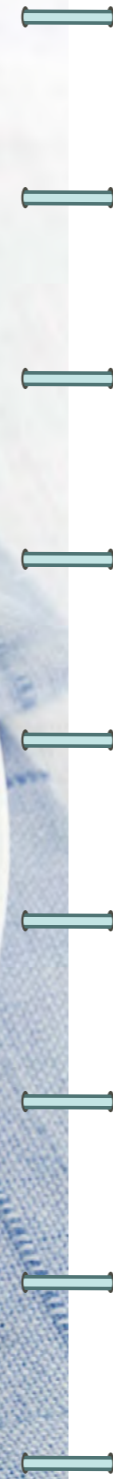
FREEZER



RECOMMENDED SUPPLIERS

LAMB WESTON





RECIPE 45

# GAMBERONI

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the tray protected by baking paper.  
Close the door and start the cooking cycle by pressing the knob.  
Between step 1 and 2, turn the product when you hear the beep.  
SUGGESTION: Wrap the prawns in bacon and serve with balsamic vinegar icing.

COOKING TIME



1 MIN 40 SEC

QUANTITY




250 GR

ACCESSORIES



BAKING TRAY

STORAGE



REFRIGERATOR





RECIPE 46

# SALMON

Select the recipe and press the knob by selecting the start symbol.  
 The message Wait for heating will appear.  
 When the machine is ready, place the product in the tray protected by baking paper.  
 Close the door and start the cooking cycle by pressing the knob.  
 SUGGSTION: season with salt, pepper, lemon and oil.

COOKING TIME

1 MIN

QUANTITY

300 GR

ACCESSORIES

BAKING TRAY

STORAGE

REFRIGERATOR





RECIPE 47  
**SAUSAGES**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the tray protected by baking paper.  
Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



2 MIN

QUANTITY




350 GR

ACCESSORIES



BAKING TRAY

STORAGE



REFRIGERATOR



RECOMMENDED SUPPLIERS

GE - MONTANA - SURGITAL





RECIPE 48

# CHICKEN WINGS


Select the recipe and press the knob by selecting the start symbol.  
 The message Wait for heating will appear.  
 When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



3 MIN

QUANTITY




1000 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

AIA - CGM - FILENI - MC CAIN - SADIA - SALOMON





RECIPE 49

# BRATWURST WITH CHIPS


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



2 MIN 50 SEC

QUANTITY



400 GR

ACCESSORIES



BAKING TRAY

STORAGE



REFRIGERATOR  
+ FREEZER

RECOMMENDED SUPPLIERS



FARM FRITES





RECIPE 50

# BRETZEL


Select the recipe and press the knob by selecting the start symbol.  
 The message Wait for heating will appear.  
 When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME




30 SEC

QUANTITY




200 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

EDNA





RECIPE 51  
**SWEET BRETZEL**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



30 SEC

QUANTITY



300 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

EDNA






RECIPE 52  
**CHEESE CAKE**


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the oven dish.  
Close the door and start the cooking cycle by pressing the knob.  
SUGGESTION: decorate with topping, whipped cream and dust with icing sugar.

COOKING TIME



30 SEC

QUANTITY




150 GR

ACCESSORIES



BAKING DISH

STORAGE



FREEZER





RECIPE 53  
**BEEF SLICED STEAK**


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product on the oven IPINIUM plate.  
Close the door and start the cooking cycle by pressing the knob.  
Between step 1 and 2, when you hear the beep, turn the meat and complete the cooking.

COOKING TIME



1 MIN 10 SEC

QUANTITY




350 GR

ACCESSORIES



IPINIUM

STORAGE



REFRIGERATOR





RECIPE 54  
**SWEET CREAMS**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.  
SUGGESTION: dust with icing sugar before serving.

COOKING TIME



1 MIN 30 SEC

QUANTITY



500 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

CGM





RECIPE 55  
**ETHNIC FRIED MIX**


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.  
SUGGESTION: serve with guacamole sauce and sour cream.

COOKING TIME



2 MIN 40 SEC

QUANTITY




250 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER

RECOMMENDED SUPPLIERS



CGM - LAMB WESTON - LUTOSA - MC CAIN - SALOMON





RECIPE 56

# HAMBURGER (MEAT ONLY)


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product on the oven IPINIUM plate.  
Close the door and start the cooking cycle by pressing the knob.  
Between step 1 and 2, when you hear the beep, turn the meat and complete the cooking.

COOKING TIME



3 MIN 35 SEC

QUANTITY




400 GR

ACCESSORIES



IPINIUM

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

SURGITAL - GE





RECIPE 57  
**HOT DOG**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



1 MIN

QUANTITY



300 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



REFRIGERATOR + FREEZER





RECIPE 58

# JACKED POTATOES

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.  
SUGGESTION: serve with sour cream, or butter and parsley, or cheddar cheese.

COOKING TIME



45 SEC

QUANTITY



250 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



REFRIGERATOR



RECOMMENDED SUPPLIERS

MC CAIN





RECIPE 59

# GRATIN POTATOES

Select the recipe and press the knob by selecting the start symbol.  
 The message Wait for heating will appear.  
 When the machine is ready, place the product in the tray protected by baking paper.  
 Close the door and start the cooking cycle by pressing the knob.  
 Between step 2 and 3, dress with cheddar cheese and paprika when you hear the beep.

COOKING TIME

2 MIN 30 SEC

QUANTITY

300 GR

ACCESSORIES

BAKING TRAY

STORAGE

REFRIGERATOR





RECIPE 60  
**ROAST CHICKEN**


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the tray protected by baking paper.  
Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



2 MIN

QUANTITY




750 GR

ACCESSORIES



BAKING TRAY

STORAGE



REFRIGERATOR





RECIPE 61

# MEATBALLS WITH POTATOES


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the tray protected by baking paper.  
Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



2 MIN

QUANTITY




750 GR

ACCESSORIES



BAKING TRAY

STORAGE



REFRIGERATOR





RECIPE 62  
**PORCHETTA**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the tray protected by baking paper.  
Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



30 SEC

QUANTITY



150 GR

ACCESSORIES



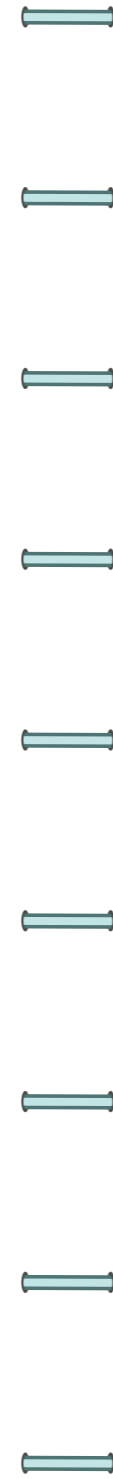
BAKING TRAY

STORAGE



REFRIGERATOR





RECIPE 63

# RÖSTI

Select the recipe and press the knob by selecting the start symbol.  
 The message Wait for heating will appear.  
 When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



3 MIN

QUANTITY




500 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

AVIKO - FARM FRITES - LAMB WESTON - LUTOSA - MC CAIN





RECIPE 64

# PORK KNUCLE WITH POTATOES


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



2 MIN 50 SEC

QUANTITY



700 GR

ACCESSORIES



BAKING TRAY

STORAGE



FREEZER






RECIPE 65  
**STRÜDEL**


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the baking dish.  
Close the door and start the cooking cycle by pressing the knob.  
SUGGESTION: serve with ice cream, whipped cream and icing sugar.

COOKING TIME



30 SEC

QUANTITY



200 GR

ACCESSORIES



BAKING DISH

STORAGE



FREEZER

RECOMMENDED SUPPLIERS



EDNA





RECIPE 66

# VALDAOSTAN SCHNITZEL

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear. When the machine is ready, place the product in the micro-perforated tray protected by baking paper.  
Close the door and start the cooking cycle by pressing the knob. Between step 2 and 3, when you ear the beep, place ham and cheese on the meat and complete the cooking.

COOKING TIME



2 MIN

QUANTITY




350 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

AIA - FILENI - SADIA - SALOMON






RECIPE 67  
**VEGETARIAN FRIED MIX**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



2 MIN 40 SEC

QUANTITY



500 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS


CGM – LAMB WESTON – LUTOSA - MC CAIN – OROGEL - RISPO - SALOMON





RECIPE 68  
**PANCAKE**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the tray protected by baking paper.  
Close the door and start the cooking cycle by pressing the knob.  
SUGGESTION: after cooking, serve with honey, maple juice, jam or chocolate. If you like, add cream or ice cream.

COOKING TIME	QUANTITY	ACCESSORIES	STORAGE
 30 SEC	 250 GR	 BAKING TRAY	 FREEZER

 RECOMMENDED SUPPLIERS

EDNA





RECIPE 69  
**BAGEL**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
Stuff the bagel and place the product directly on the oven grid, protected by baking paper.  
Close the door and start the cooking cycle by pressing the knob.  
SUGGESTION: for bagel with salad it is recommended the use of ICEBERG lettuce which has a natural resistance to high temperatures.

COOKING TIME



1 MIN 10 SEC

QUANTITY



300 GR

ACCESSORIES



OVEN GRILL

STORAGE



REFRIGERATOR  
+ FREEZER





# RECIPE 70

## PROVOLA CHEESE AND SPECK STICKS

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



3 MIN

QUANTITY



500 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



FREEZER



RECOMMENDED SUPPLIERS

RISPO






RECIPE 71  
**BRUSCHETTA**


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
Top the bruschetta according to the recipe, when the machine is ready, place the product in the micro-perforated tray protected by baking paper.  
Close the door and start the cooking cycle by pressing the knob.  
SUGGESTION: place the cheese under the ingredients to keep them attached to the slice of bread.

COOKING TIME



50 SEC

QUANTITY




250 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



REFRIGERATOR





RECIPE 72  
**FRIED CALZONE**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



1 MIN 30 SEC

QUANTITY



300 GR

ACCESSORIES



MICRO-PERFORATED TRAY

STORAGE



REFRIGERATOR



RECOMMENDED SUPPLIERS

RISPO





RECIPE 73

# STUFFED FOCACCIA

Select the recipe and press the knob by selecting the start symbol.  
 The message Wait for heating will appear.  
 Stuff the focaccia and place the product directly on the oven grid, protected by baking paper.  
 Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



1 MIN 10 SEC

QUANTITY



200 GR

ACCESSORIES



OVEN GRILL

STORAGE



FREEZER

RECOMMENDED SUPPLIERS



DELIFRANCE





RECIPE 74  
**CHICKEN NUGGETS**


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product in the micro-perforated tray protected by baking paper. Close the door and start the cooking cycle by pressing the knob.

COOKING TIME



2 MIN

QUANTITY



500 GR

ACCESSORIES



OVEN GRILL

STORAGE



FREEZER

RECOMMENDED SUPPLIERS



AIA – CGM – FILENI - SADIA - SALOMON






RECIPE 75  
**CLUB SANDWICH**


Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear. When the machine is ready, place the product in the micro-perforated tray protected by baking paper.  
Close the door and start the cooking cycle by pressing the knob.  
**SUGGESTIONS:**  
MEAT: canapé bread, iceberg lettuce, tomato, chicken, bacon.  
FISH: canapé bread, iceberg lettuce, avocado, salmon.

COOKING TIME



40 SEC

QUANTITY




150 GR

ACCESSORIES



OVEN GRILL

STORAGE



REFRIGERATOR





RECIPE 76  
**RIB STEAK**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
When the machine is ready, place the product on the oven IPINIUM plate.  
Close the door and start the cooking cycle by pressing the knob.  
Between step 1 and 2, when you hear the beep, turn the meat and complete the cooking.

COOKING TIME



1 MIN 20 SEC

QUANTITY




500 GR

ACCESSORIES



IPINIUM

STORAGE








REFRIGERATOR





RECIPE 77  
**PIZZICATA**

Select the recipe and press the knob by selecting the start symbol.  
The message Wait for heating will appear.  
Dress the pizzicata and place the product directly on the oven grid, protected by baking paper.  
Depending on the type of product chosen, proceed according to the instructions.  
Close the door and start the cooking cycle by pressing the knob.

TEMPO COTTURA	TIPOLOGY PRODUCT	QUANTITY	ACCESSORIES	STORAGE
				
1 MIN 20 SEC	1 WHITE	225 GR X 2	MICRO-PERFORATED TRAY WITH OVEN PAPER	REFRIGERATOR
2 MIN	1 STUFFED			
2 MIN 30 SEC	2 STUFFED	225 GR X 2		

 **RECOMMENDED SUPPLIERS**

PIZZICATA GOOD IN FOOD



# TECHFOOD

HORECA INNOVATIONS 

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