



SmartChef – intelligent cooking

So intelligent, it can actually teach you how to improve your cooking.

SmartChef helps you learn from the oven to develop your signature style. You select the type of food, chosen cooking method and temperature, then SmartChef automatically guides you to a great result. After which you can save and, if necessary, edit the formula.

Intelligent cooking – saves you time and money

SmartChef is an automatic feature for intelligent cooking developed to simplify processes and allow the chef to spend more time on essentials such as menu planning and food presentation. The oven automatically optimises the product yield and energy usage.

Just a few steps away from perfect results...

Simply select the type of food you want to prepare, the desired cooking method and the core temperature. Press start, the oven will preheat and alert you when to load the products. The SmartChef function will then control and adapt the cooking process for your desired result. Afterwards, you can save your favourites for quick access. You can easily name or edit your recipe, and now you are ready to reproduce the same great result over and over again. See, follow and learn from the oven to develop your own recipes.

Operational freedom

With this intelligent feature, you avoid spending time checking up on the processes and changing cooking methods manually. You will have fuss-free operation, making it possible to be extremely flexible with staff schedules.

Enhance consistency with smart and guided cooking processes

- Enhanced product quality.
- Automatic adjust for optimal cooking.
- Easy adjust during cooking.
- Guided cooking processes.
- Automatic HACCP report.

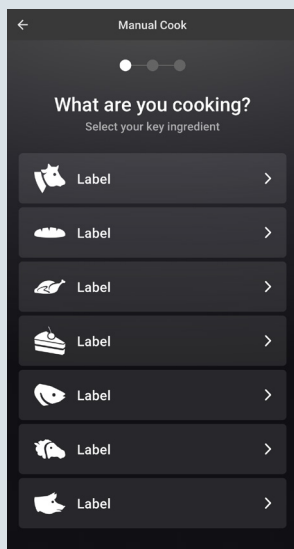


No limitations

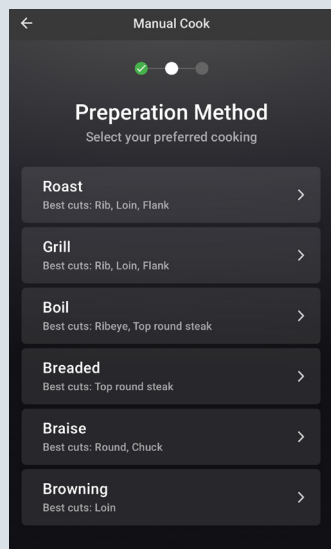
SmartChef is designed to optimise cooking functions based on product, cooking method and desired result. This intelligent feature can be used with all cooking modes. So, whether you want to poach, braise or grill the oven automatically selects the optimal cooking settings. Adjustments are made according to the load to ensure consistent results no matter how many products you wish to prepare at the same time. Smart sensors detect the load inside the oven and where the product is throughout the cooking journey. This retains moisture and juiciness while controlling the Maillard reaction of caramelisation and crispiness, giving you effortlessly great results every time. Should you desire changes in your recipe during cooking, it is easy to manually intervene and adjust the cooking parameters. In this way, you can speed up the cooking process, increase the temperature or go into a holding mode without compromising the end result.



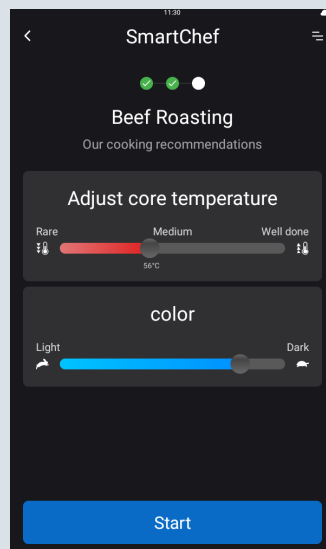
See, follow and learn



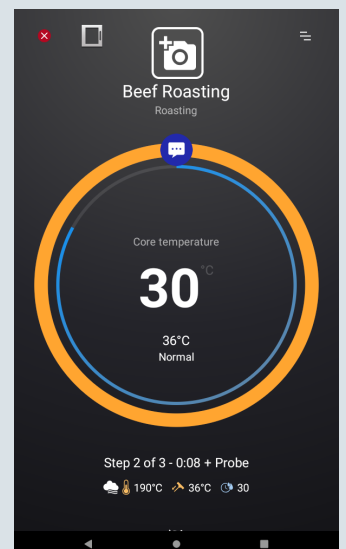
1. Select food



2. Select method



3. Adjust your settings



4. Follow the process

Visible food safety and consistent food quality

Your HACCP files are automatically stored and can be downloaded in PDF format to validate your food safety and quality documentation.

Intuitive to use.
By any member
of your team

