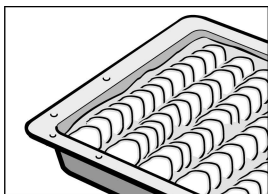
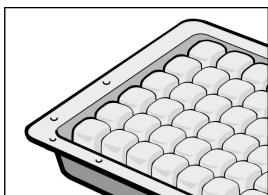

The Profi extra-deep pan

To use the Profi extra-deep pan:



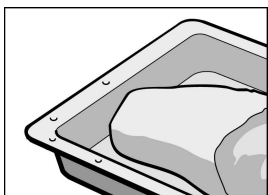
Bakes and gratins

Using 5,5 kg of potatoes, you can prepare 16-24 portions of bakes such as potato gratin in the Profi extra-deep pan. Use  top/bottom heating. Place the Profi extra-deep pan on level 3.



Baking

To select the correct heat, temperature and level, refer to the baking instructions for similar types of food. Pasta tubes should be cooked in the same way as plaited buns. You can bake pastry from 1,25 kg flour in the Profi extra-deep pan.



Roasting

You can cook very large roasts (4-5 kg) straight in the Profi extra-deep pan.

To help you select the correct heat and temperature, refer to the grilling instructions for similar dishes.

To wash the Profi extra-deep pan:

Put the Profi extra-deep pan to soak in a solution of washing-up liquid immediately after use. Food remains can then be easily removed with a washing-up brush or sponge. The Profi extra-deep pan can also be washed in a dishwasher. The Profi extra-deep pan can also be automatically self-cleaned at level 3.

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