Family CHEF

Roast BEEF

BY UTILISING THE UNOX COMMERCIAL COOKING GUIDELINES YOUR FAMILY CHEF BEEF ROAST IS GUARANTEED TO BE TENDER AND JUICY.
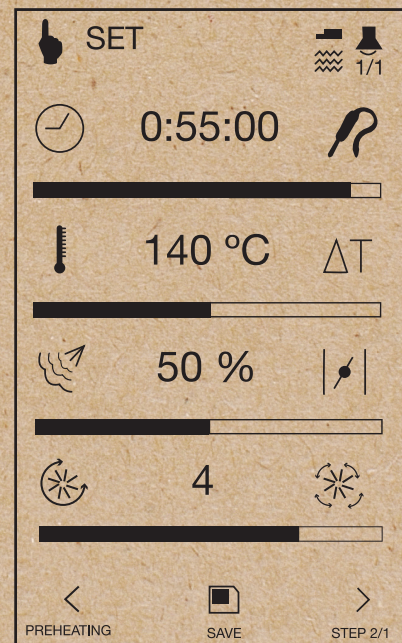
1. PREPARE ROASTS FOR ROASTING...

• Leave roast in cook-in-bag, flat end up
• Place on oven rack

3. START ROASTING

• Select newly created Beef Roast program
• Preheat oven with probe out of oven
• Allow preheat to finish (beep/light flash)
• Insert probe into Beef Roast
• Close door and oven will Auto cook

2. CREATE NEW PROGRAM

SET		1/1
🕐	0:55:00	
🌡	140 °C	ΔT
💨	50 %	
✳	4	❄
< PREHEATING	▣ SAVE	> STEP 2/1

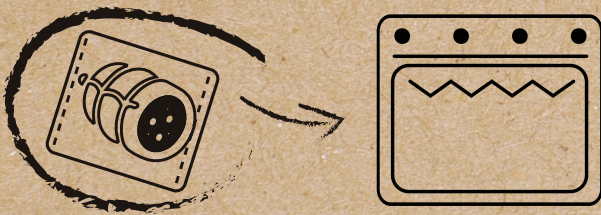•Pre-heat oven to 140°C and set program as above.

•Name program 'Beef Roast'

Roast BEEF

BY UTILISING THE RATIONAL COMMERCIAL COOKING GUIDELINES YOUR FAMILY CHEF BEEF ROAST IS GUARANTEED TO BE TENDER AND JUICY.

1. PREPARE ROASTS FOR ROASTING...

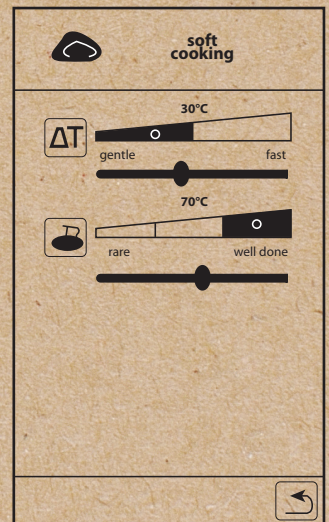- Leave roast in cook-in-bag, flat end up
- Place on oven rack

3. START ROASTING

- Select newly created Beef Roast program
- Preheat oven with probe out of oven
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- Insert probe into Beef Roast
- Close door and oven will Auto cook

2. CREATE NEW PROGRAM

simmer

09:51

• Select simmer program.

soft cooking

ΔT   30°C
gentle   fast

70°C
rare   well done

• Using Delta-T (Δ-T) cooking setting of 60°C for 57 minutes.

• Name program 'Beef Roast'.

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