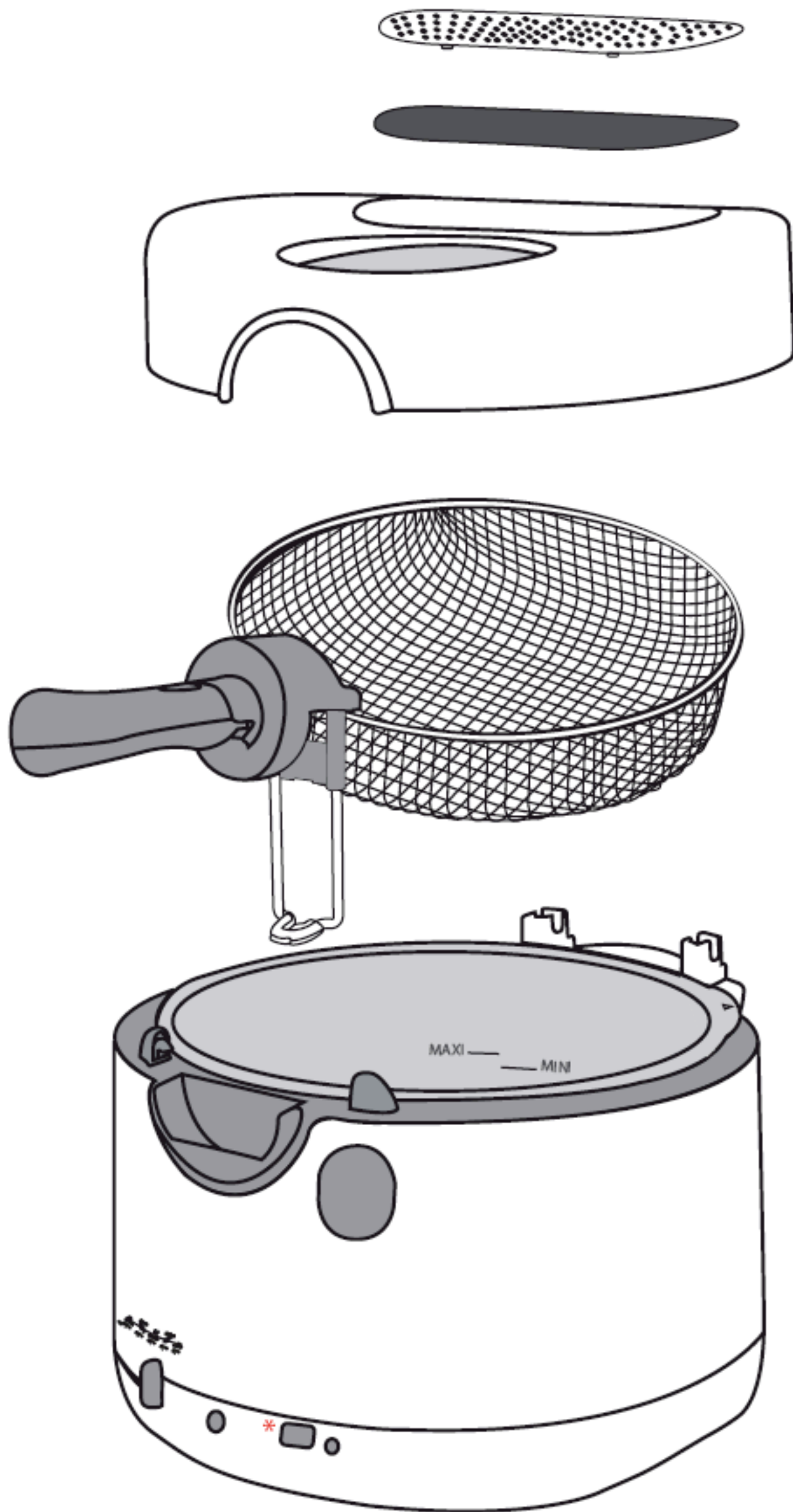


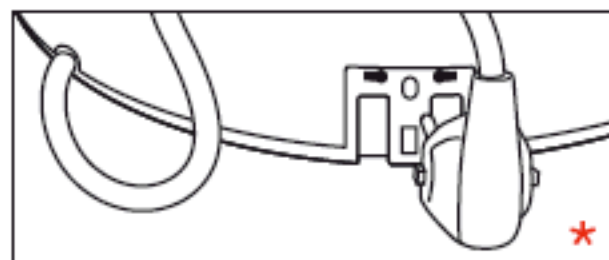
  
Simply Invents



[www.groupeseb.com](http://www.groupeseb.com)

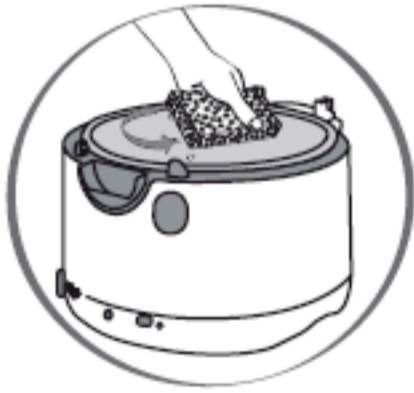
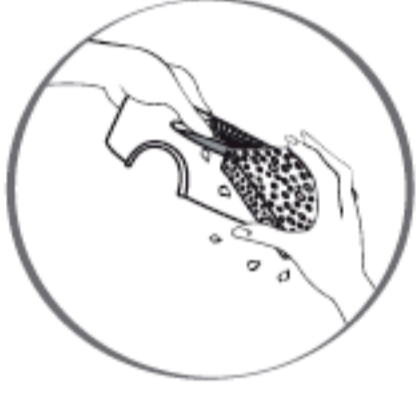
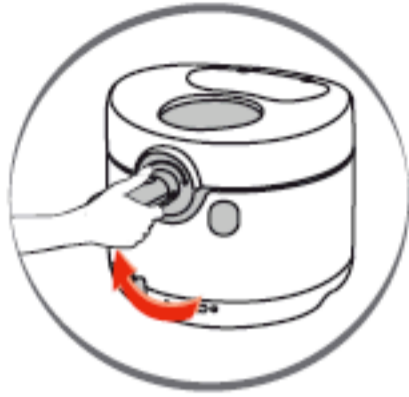


\* selon modèle, je nach Modell, afhankelijk van het model

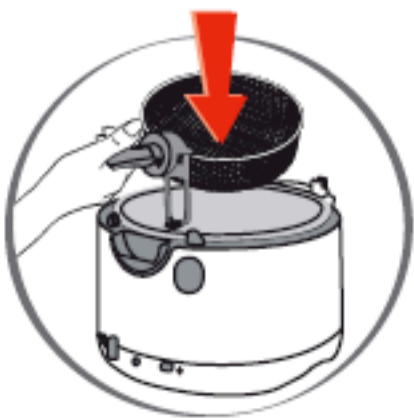




1



2







3



Min. 2 L  
↓  
Max. 2,2 L



4



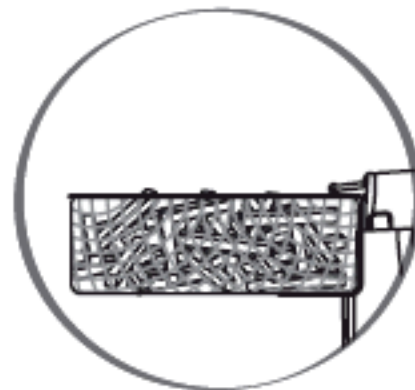
Min. 1750 g  
↓  
Max. 2000 g



4



5



Max. 1200 g

600 g

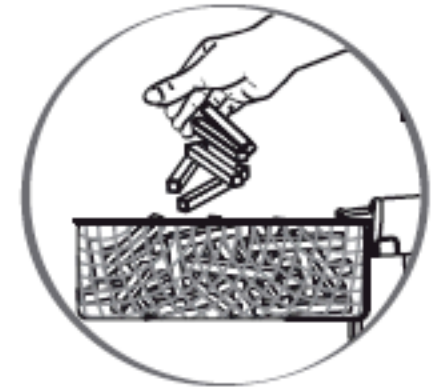


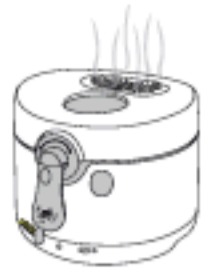
6



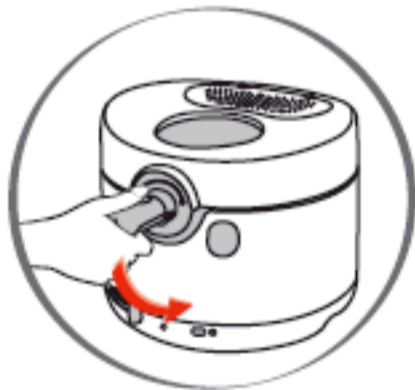
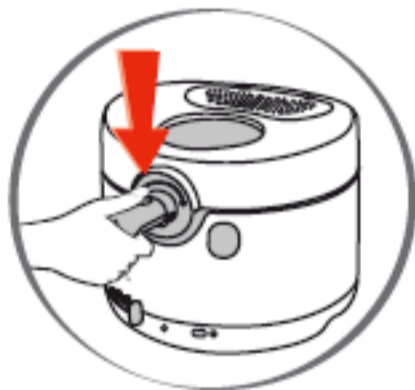
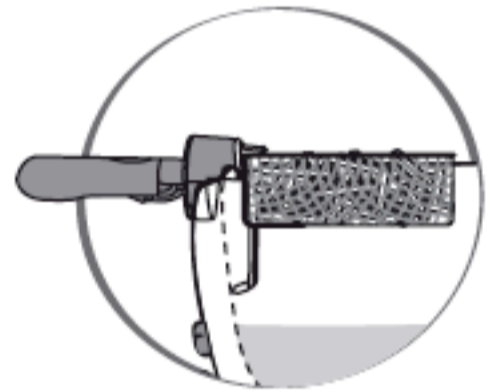
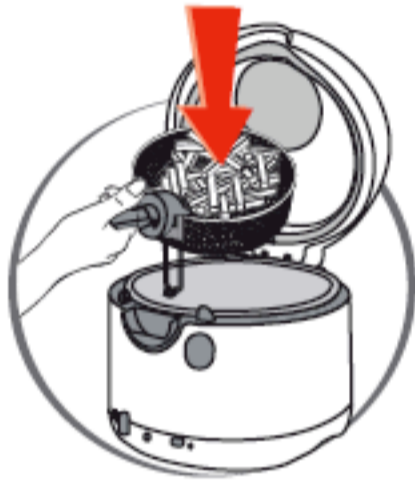
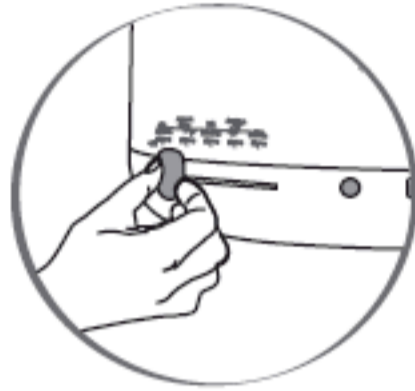
Max. 900 g

450 g





7



6

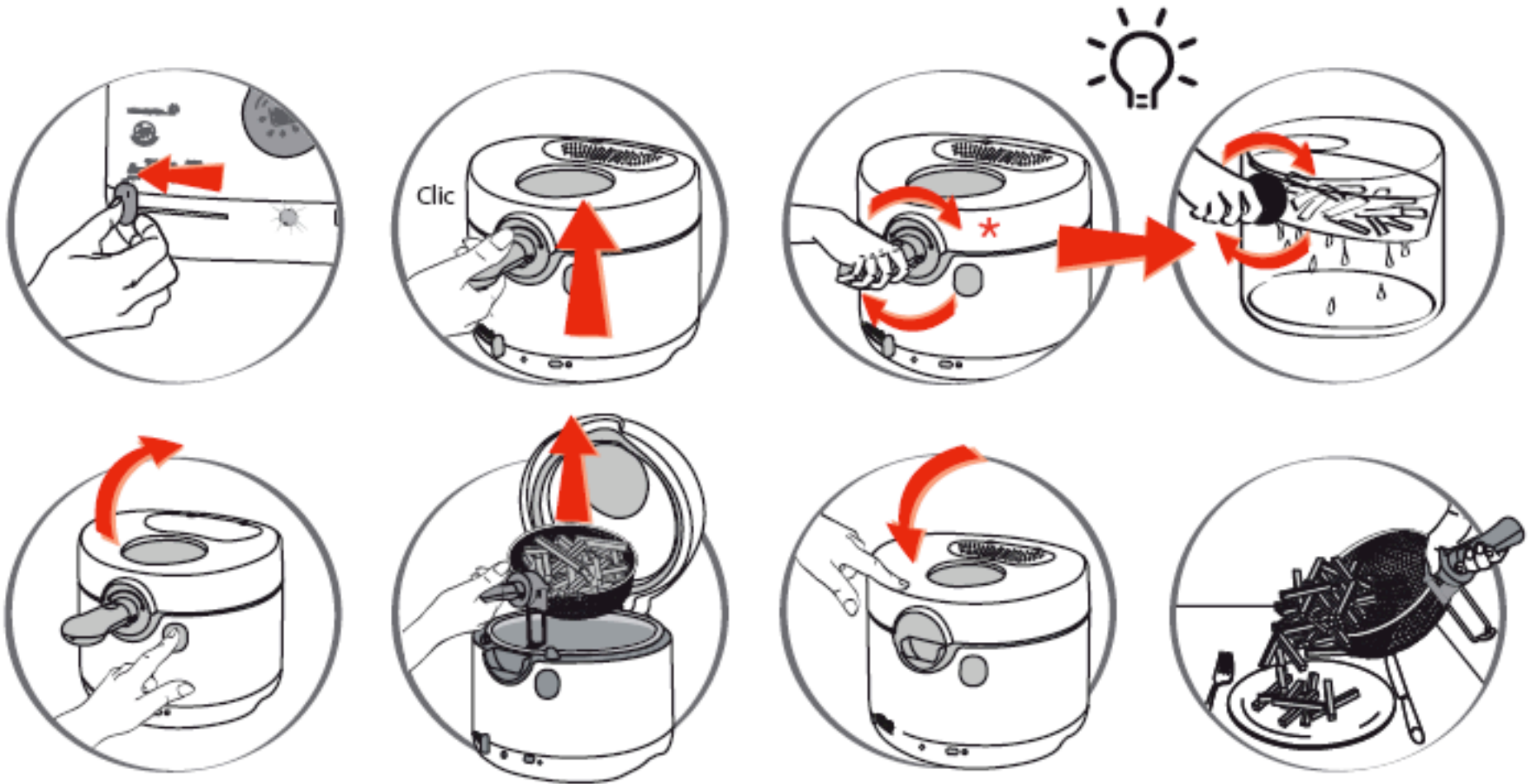




	Nb		°C	
		1000 g	190°C	+/- 11 - 16 min.
		1200 g	① 160°C ② 190°C	+/- 11 - 13 min. +/- 8 - 10 min.
		350/400 g	190°C	+/- 6 - 7 min.
	8 - 10		190°C	+/- 9 - 10 min.
	2		180°C	+/- 14 - 16 min.
	1 - 2		170°C	+/- 6 - 8 min.
	6		170°C	+/- 3 - 4 min.
		200 g	MINI	+/- 5 - 7 min.
	10 - 12		180°C	+/- 11 - 13 min.
	4		180°C	+/- 5 - 6 min.
<b>* * *</b>	Nb		°C	
		900 g	190°C	+/- 12 - 14 min.
		450 g	170°C	+/- 9 - 13 min.
	2	300 g	190°C	+/- 5 - 7 min.
	2		190°C	+/- 14 - 15 min.
	16	275 g	190°C	+/- 4 - 5 min.
	12	180 g	190°C	+/- 3 - 4 min.

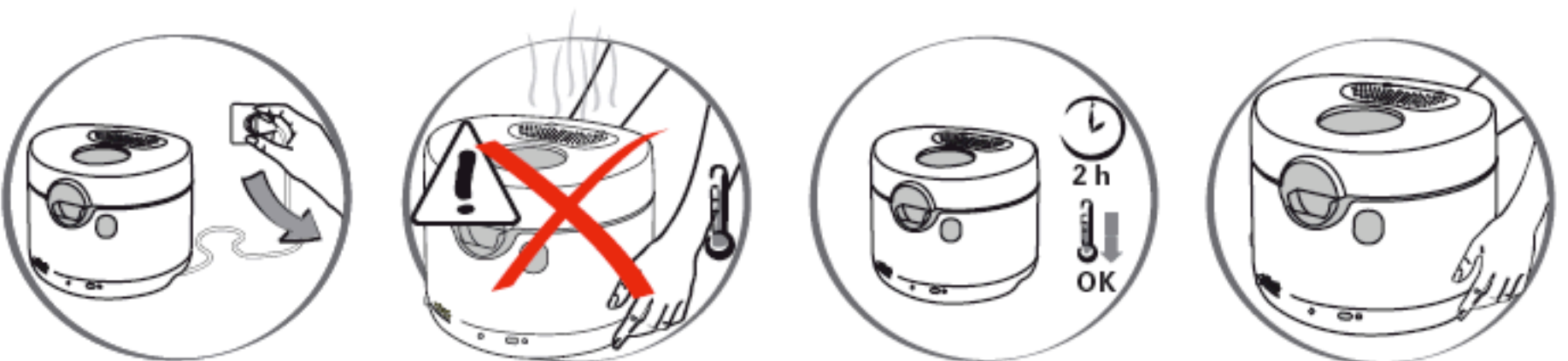


9



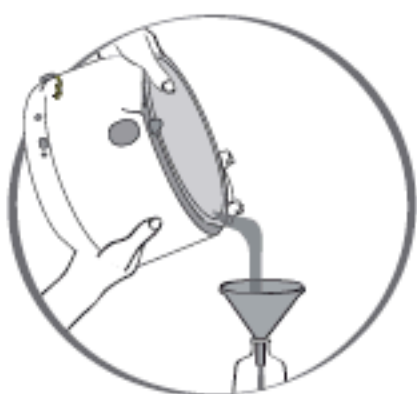
\* Secouage des frites , Abtropfen des Fetts , Overtollig vet wordt afgeschud

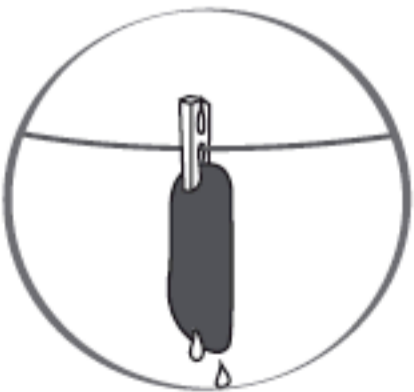
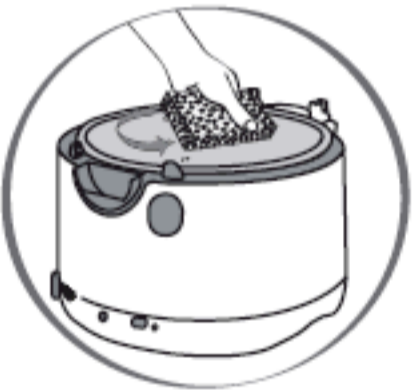
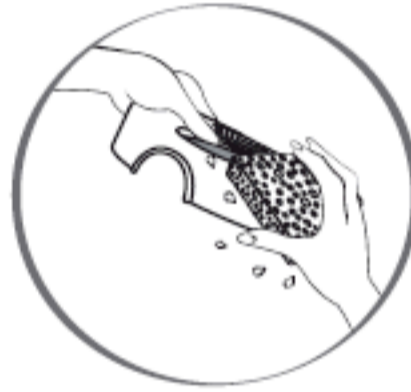
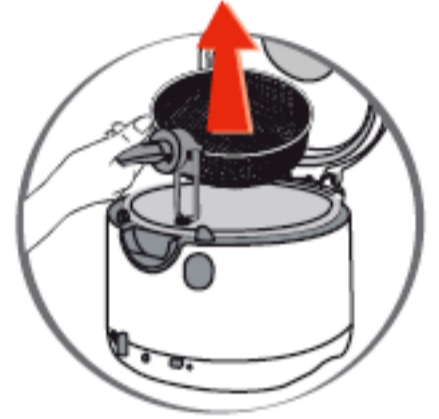
10



8

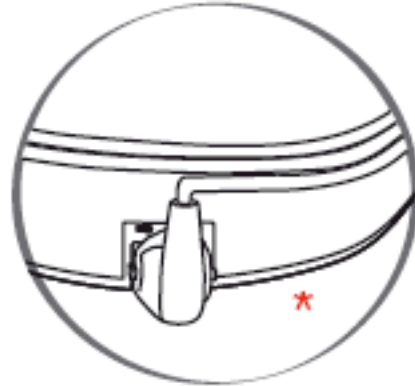
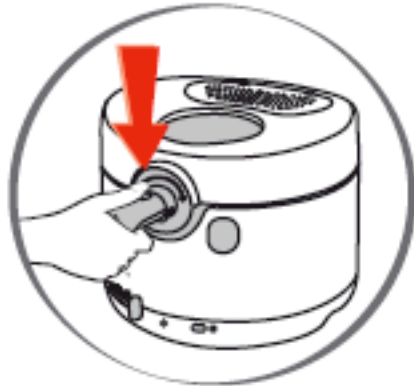
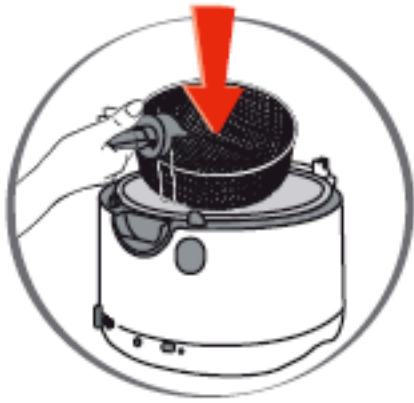








13



\* selon modèle, je nach Modell, afhankelijk van het model

14

