


## Cook Raw Jacket Potatoes

### eikon® e4

 12:00

























This recipe is available for:

- eikon® e2s SP (1000W)
- eikon® e2s HP (2000W)
- eikon® e4
- eikon® e4s
- eikon® e3
- eikon® e5
- eikon® e1s

Accessories:

e3/e4/e4s Non-stick Tray ideal for baking/roasting 40H0230

P R O F I L E		Stage 1	Stage 2	Stage 3	Stage 4	Stage 5	Stage 6
	 275 °C  Ambient  6 Pieces  From Raw		275 °C	250 °C	250 °C	250 °C	250 °C
		 00:01	 03:59	 01:00	 04:00	 01:00	 02:00
		 10 %	 10 %	 50 %	 10 %	 50 %	 10 %
		 100 %	 100 %	 0 %	 100 %	 0 %	 100 %
					Turn The Potatoes Over		

R E C I P E	Ingredients		1. Food Preparation
		6 pcs	Big Potatoes
			2. Cooking Instruction Cook as per oven profile.
			3. Food Serving Instruction Remove the cooked food from the tray and serve.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.