



FHT Thailand

21-24 Aug 2024

SkyLine

**Premium^S Combi Oven
&
Chill^S Blast Chiller**

Visitor Name : FHT
Event Type : Exhibition
Food Category : **Asian/International**
Date : 21-24.08.24
Number of Pax : 50 per Session
Time : 11:00am - 1pm & 2pm - 4pm
Special Request : Exhibition Demo Cook & Chill

From 11:00am

Bakery & Sweets (Proof & Bake):

SkyLine Chills (6Tray) Proofing - Automatic Cycle

Mini Butter Croissant 4 Trays

SkyLine PremiumS (10Tray) Proof & Bake:

Chocolate Biscuits 4 Trays

Mini Butter Croissant Trays

Morning Breakfast Session (Multi-timer)

SkyLine PremiumS (10Tray) Multitimer

Toast 2 Trays

Sliced Marinated Mushrooms 1 Tray

Chicken Chipolata 1 Tray

Crispy Bacon 1 Tray

Halved Marinated Tomatoes 1 Tray

Spicy Potato Rösti 1 Tray





Name : Mini Croissants
 Category : **Proof & Bake / SkyDuo**
 Source : Electrolux Professional
 Vegetarian : Yes
 Allergens : Dairy, Gluten

Yield: 20pcs

Ingredients

20pcs Frozen Mini Croissant 30g

Procedure

1. Place the frozen croissants on to two baking trays
2. Transfer the two trays into the Skyline ChillS for proving
3. After the proving is done remove the croissants from the ChillS and place into the PremiumS for baking

Cooking Mode	Proofing, Convection				Accessories
Cooking Phase	1 st Phase Skyline ChillS	1 st Phase Skyline PremiumS	2 nd Phase	4 th Phase	Aluminium baking tray with 2 edges GN 1/1 PNC: 0C8634
Cavity Temperature (Celsius)					
Automatic Cycle	Proving	Butter Bread			
Cooking Time	20 Minutes	13 Minutes			
Humidity Level					
Fan Speed					
Vent					
Water Injection					
Reduced Power					



Name : Chocolate Cookies
 Category : **Convection Mode / Automatic**
 Source : Electrolux Professional
 Vegetarian : No
 Allergens : Gluten, Nuts



Yield: 30pcs

Ingredients

110g All Purpose Flour
 60g Almond Flour
 120g Soft Butter
 22g Albumin
 10g Cocoa Powder
 3g Maldon Sea Salt
 65g Sugar
 175g Chocolate Chips
 6g Sodium Bicarbonate

Procedure

1. Combine all ingredients together into the mixing bowl of the BE5/8 except the chocolate chips
2. Mix the ingredients using the paddle until a nice cookie dough is formed
3. Remove the dough and roll into a rope with a diameter of 4cm
4. Place the rope into the Skyline ChillS on soft chill for 10 minutes to get firm
5. Cut the dough in 2cm thick medallions and place onto the baking trays
6. Decorate with chocolate chips
7. Bake in the Skyline PremiumS using the automatic mode for butter bread alongside the bread

Cooking Mode	Convection				Accessories
Cooking Phase	1 st Phase Skyline PremiumS	2 nd Phase	3 rd Phase	4 th Phase	Aluminium baking tray with 2 edges GN 1/1 PNC: 0C8634
Cavity Temperature (Celsius)					
Automatic Cycle	Butter Bread				
Cooking Time	13 Minutes				
Humidity Level					
Fan Speed					
Vent					
Water Injection					
Reduced Power					



Name : Roasted Mushrooms
 Category : **Convection Mode**
 Source : Electrolux Professional
 Vegetarian : Yes
 Allergens : None



Yield: 20 Portions

Ingredients

- 2kg Mixed Champignons
- 10g Salt
- 4g** Crushed Black Pepper
- 5g Chopped Fresh Thyme
- 10g Minced Garlic
- 30g Olive Oil

Deco:

- 30g Chopped Parsley

Procedure

1. Clean the mushrooms and slice them into even slices of about 2mm thickness
2. Combine the olive oil with garlic, salt, thyme and pepper and mix well
3. Mix the oil mixture with the mushrooms and spread them on to a flat Non-Stick GN 1/1
4. Once the preheat is done place the mushrooms in to the Skyline PremiumS to bake as per below instructions
5. Once the mushrooms are done, mix with parsley and serve immediately or chill down for later use

Cooking Mode	Convection Mode			Accessories
Cooking Phase	1 st Phase PremiumS	2 nd Phase PremiumS	3 rd Phase PremiumS	Aluminium alloy trays with non-stick coating 20mm Deep PNC: 925009
Cavity Temperature (Celsius)	235°C			
Automatic Cycle				
Cooking Time	7 Minutes			
Humidity Level				
Fan Speed	7			
Vent	Open			



Name : Grilled Sausages
 Category : **Convection Mode**
 Source : Electrolux Professional
 Vegetarian : No
 Allergens : None



Yield: 20 Portions (each 3pc)

Ingredients

60pc Chicken Chipolata

Procedure

1. Place the chipolata side by side on to a flat Non-Stick GN 1/1
2. Once the oven is ready place in the sausages in to the Skyline PremiumS to bake as per below instructions
3. Once the sausages are done, serve immediately or chill down for later use

Cooking Mode	Convection Mode				Accessories
Cooking Phase	1 st Phase PremiumS	2 nd Phase PremiumS	3 rd Phase PremiumS	4 th Phase Skyline Chills	Aluminium alloy trays with non-stick coating 20mm Deep PNC: 925009
Cavity Temperature (Celsius)	235°C				
Automatic Cycle					
Cooking Time	7 Minutes				
Humidity Level					
Fan Speed	7				
Vent	Open				



Name : Crispy Bacon
 Category : **Convection Mode**
 Source : Electrolux Professional
 Vegetarian : No
 Allergens : None



Yield: 20 Portions (each 3pc)

Ingredients

60pc Sliced Bacon

Procedure

1. Place the bacon slices side by side on to a flat Non-Stick GN 1/1
2. Once the oven is ready place in the bacon into the Skyline PremiumS and roast the bacon
3. Once the bacon is done, serve immediately or chill down for later use

Cooking Mode	Convection Mode				Accessories
Cooking Phase	1 st Phase PremiumS	2 nd Phase PremiumS	3 rd Phase PremiumS	4 th Phase Skyline Chills	Aluminium alloy trays with non-stick coating 20mm Deep PNC: 925009
Cavity Temperature (Celsius)	235°C				
Automatic Cycle					
Cooking Time	3.5 Minutes				
Humidity Level					
Fan Speed	7				
Vent	Open				



Name : Baked Tomatoes
 Category : **Convection Mode**
 Source : Electrolux Professional
 Vegetarian : Yes
 Allergens : Lactose



Yield: 20 Portions

Ingredients

- 10pc Tomatoes
- 10g Salt
- 4g Crushed Black Pepper
- 20g Olive Oil
- 3g Lime Zest
- 3g Oregano
- 30g Grated Parmesan

Procedure

1. Cut the tomatoes vertical in halve and mix with spices and place onto a Non-Stick GN Tray side by side. Then top with parmesan cheese
2. Once the preheat is done place the tomatoes in to the Skyline PremiumS to bake as per below instructions
3. Once the tomatoes are done, serve immediately or chill down for later use

Cooking Mode	Convection Mode			Accessories
	1 st Phase PremiumS	2 nd Phase PremiumS	3 rd Phase PremiumS	
Cooking Phase				Aluminium alloy trays with non-stick coating 20mm Deep PNC: 925009
Cavity Temperature (Celsius)	235°C			
Automatic Cycle				
Cooking Time	7 Minutes			
Humidity Level				
Fan Speed	7			
Vent	Open			



Name : Spicy Potato Rösti
 Category : **Convection Mode**
 Source : Electrolux Professional
 Vegetarian : Yes
 Allergens : Lactose



Yield: 20 Portions

Ingredients

1200g Potatoes (Yellow Color)
 12g Salt
 4g Crushed Black Pepper
 50g Clarified Butter
 2pc Chopped Chili Padi
 100g Spring Onions

Procedure

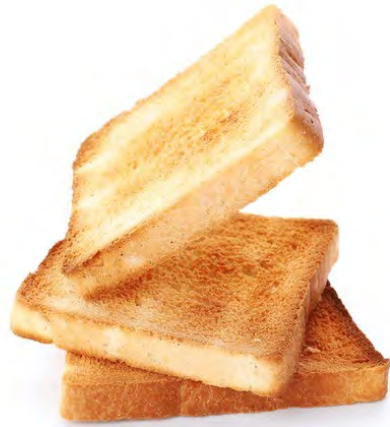
1. Peel the potatoes and place them into a cooking basket (Don't cut the Potatoes!!)
2. Steam the potatoes in the skyline PremiumS as per below indications
3. After the potatoes are cooked, cool down the potatoes in the Skyline ChillS to 3°C
4. Once the potatoes are chilled down, grate the potatoes into a big bowl and set aside
5. Heat up ghee in a pot, fry the spring onions at a low temperature, ensuring not to give too much color to them
6. Add the chili and seasoning to it and mix well then cool down
7. Mix potatoes and seasoning together and mix well by hand
8. Divide the rösti into 60g portions and place them neatly into the Non-stick Egg Fryer with Coating. Press the rösti slightly in shape
9. Bake the rösti as per instructions below
10. Once the rösti is done, serve immediately

Cooking Mode	Steam, Chill, Convection Mode			Accessories
	1 st Phase PremiumS	2 nd Phase ChillS	3 rd Phase PremiumS	
Cooking Phase	100°C	0°C	235°C	Aluminium alloy trays with non-stick coating 40mm Deep PNC: 0S1873 Cooking Basket PNC: 922239 Non-stick Egg Fryer with Coating PNC: 925005
Cavity Temperature (Celsius)		Soft Chill		
Automatic Cycle		Core Temperature 3°C	9 Minutes	
Cooking Time	15 Minutes			
Humidity Level				
Fan Speed			7	
Vent			Open	

Classification: INTERNAL



Name : Crispy Toast Bread
 Category : **Convection Mode**
 Source : Electrolux Professional
 Vegetarian : No
 Allergens : Gluten, Lactose



Yield: 20 Portions

Ingredients

20pc White or Wholewheat
 Toast Slices
 100g Soft Butter
 15g Sea Salt (optional)
 6g Crushed Black Pepper
 (optional)

Procedure

1. Brush each of the toast bread slices with butter
2. Place the buttered slices side by side on to a flat Non-Stick GN 1/1
3. Mix the salt and pepper and sprinkle over the toast bread (if used)
4. Pre-heat the SkyLine PremiumS Combi Oven as per below instructions
5. Once the oven is ready place in the toast bread into the Skyline PremiumS to bake as per below instructions
6. Once the toasts are done, serve immediately or keep in a warm place for later use

Cooking Mode	Convection Mode		Accessories
Cooking Phase	1 st Phase PremiumS	2 nd Phase PremiumS	Aluminium alloy trays with non-stick coating 20mm Deep PNC: 925009
Cavity Temperature (Celsius)	235°C		
Automatic Cycle			
Cooking Time	5 Minutes		
Humidity Level			
Fan Speed	7		
Vent	Open		

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From 2:00pm

Oven Fried Noodles (Combi Mode)

SkyLine PremiumS (10Tray) - Combi Mode

"Stir-Fried" Noodles - 2 Trays
Oven "Fried" Chicken Leg - 1 Tray

Sous Vide Desserts (Sous Vide Concept)

SkyLine PremiumS & Chills (10Tray) Proofing Multitimer

Vanilla Sauce 12'
Sous Vide Pineapple 10'
Choco Fudge Cake 8'
Salted Coconut Flakes 5'





Name : Mee Goreng
 Category : **Combi Mode**
 Source : Electrolux Professional
 Vegetarian : No
 Allergens : Shellfish, Gluten

Yield: **8 Portions**

Ingredients:

- 1000g Yellow Noodles
- 120g Beansprouts
- 2pc Chili Padi (Chopped)
- 20pc Fish Balls (Sliced)
- 400g Choy Sum (Chopped 4cm)
- 100g Tomato Cubes
- 50g Onion Cubes
- 250g Scrambled Egg (Pre-Cooked)
- 50g Cooking Oil
- 20g Minced Garlic
- 50g Tomato Ketchup
- 50g Chili Sambal
- 65g Oyster Sauce
- 45g Kicap Manis (Sweet Soy Sauce)
- 20g Fresh Coriander
- 2pc Lime (Cut in Quarter)
- 50g Fried Shallots
- 20g Ground Roasted Peanuts

Procedure:

1. Prepare all the top ingredients and have them ready in separate bowls
2. Combine oil and garlic into a bowl and mix well
3. Combine all liquid ingredients in a bowl and mix well
4. Take a 1-inch deep GN tray and layer as follow:
 - Noodles
 - Chye Sum
 - Egg
 - Beansprouts
 - Chili Padi
 - Tomatoes
 - Onions
 - Fish Balls
 - Garlic Oil
5. Place the tray into the PremiumS and bake on combi for 4 minutes. Take out the tray and mix with the soy sauce mixture
5. Place back in the PremiumS to finish the cooking process
6. Take the noodle out and mix one last time, add the topping and serve immediately

Cooking Mode	Combi				Accessories
Cooking Phase	1 st Phase	2 nd Phase	3 rd Phase	4 th Phase	Mixing Bowls Aluminium alloy trays with non-stick coating 40mm Deep PNC: 0S1873
Cavity Temperature (Celsius)	190°C	190°C	190°C		
Automatic Cycle					
Cooking Time	3 Minutes	2 Minutes	4 Minutes		
Humidity Level	100%	20%	20%		
Fan Speed	4	4	4		



Name : "Fried" Thai Chicken
 Category : **Convection Mode**
 Source : Electrolux Professional
 Vegetarian : No
 Allergens : Coconut, Gluten, Egg



Yield: 15 Portions

Ingredients

2kg	Chicken Leg (Skinless & Boneless)
200g	Yellow Curry Paste
100g	Coconut Milk
20g	Salt
10g	Crushed Black Pepper
200g	Fresh Thai Basil
500g	Panko Breadcrumbs
200g	Mayonnaise
50g	Tabasco

Procedure

1. Clean and cut the chicken leg into bite size pieces
2. Mix the curry paste with the coconut milk and add salt and pepper
3. Add the chicken and mix well. Place in the fridge for at least 4h up to 12h. To speed up the process, vacuum the chicken
4. Remove the chicken from the marinate and bread with the breadcrumbs
5. Place the pieces on to a cooking basket (be sure to keep some space between the pieces so they brown evenly)
6. Set and pre-heat the SkyLine PremiumS Combi Oven as to below settings
7. Once the oven is ready place in the chicken into the Skyline PremiumS and "fry" it
8. In the meanwhile, mix the mayo and the tabasco to create a spicy dip (you can also use any other dip you prefer)
9. Once the done, serve immediately with the dipping sauce

Cooking Mode	Combi Mode		Accessories
Cooking Phase	1 st Phase PremiumS	2 nd Phase PremiumS	Cooking Basket, Set of 2 PNC: C6037 Vacuum Packer, Sous Vide Bags, Big Mixing Bowl
Cavity Temperature (Celsius)	190°C		
Automatic Cycle			
Cooking Time	12 Minutes		
Humidity Level	20%		
Fan Speed	4		
Vent			



Name : Sous Vide Vanilla Sauce
 Category : **Pasteurization /Sous Vide**
 Source : Electrolux Professional
 Vegetarian : No
 Allergens : Egg



Yield: 20 Portions

Ingredients

250g Milk
 250g Whipping Cream
 135g Egg Yolks
 90g Sugar
 ¼ Vanilla Pod

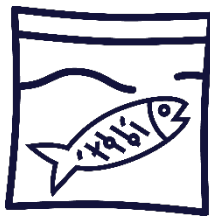
Optional:

Orange
 Pepper
 Chocolate
 Cinnamon
 and so on....

Procedure

1. Combine all ingredients together in a bowl and whisk through until the yolk is fully dissolved
2. Pour the mixture into a vacuum bag and add the gelatin leaves to it. Seal the bag using *EVP45NXT Vacuum Packer*
3. Cook the mixture in the Skyline Combi Oven
4. After the cooking is done strain the sauce into a squeeze bottle and chill down to 3°C in the Skyline Chills
5. Serve together with Steamed Cake

Cooking Mode	Steam / Soft Chill				Accessories
	1 st Phase <i>Skyline Combi</i>	1 st Phase <i>Skyline Chills</i>	2 nd Phase	3 rd Phase	
Cooking Phase					Cooking Basket, Set of 2 PNC: C6037
Cavity Temperature (Celsius)	85°C	Soft Chill			
Automatic Cycle					Vacuum Packer, Sous Vide Bags,
Cooking Time	20 Minutes	Until 3°C Core Temperature			
Humidity Level					Big Mixing Bowl
Fan Speed	4	7			
Vent					



Name : Sous Vide Pineapple
 Category : **Sous Vide / Compression**
 Source : Electrolux Professional
 Vegetarian : Yes
 Allergens : None



Yield: 16 Portions

Ingredients

2pc Pineapple
 80g Honey
 15g Olive Oil
 2x 8cm Cinnamon Stick
 1/2pc Vanilla Pod with Vanilla Mark

Procedure

1. Combine all ingredients together in vacuum bag and seal the bag using *EVP45NXT Vacuum Packer*
2. Cook the pineapple in the Skyline PremiumS
3. After the cooking chill down to 3°C in the Skyline Chills
4. Serve together with mousses, cakes or other desserts

Cooking Mode	Steam / Soft Chill				Accessories
Cooking Phase	1 st Phase Skyline PremiumS	1 st Phase Skyline Chills	2 nd Phase	3 rd Phase	Frying Basket, Set of 2 PNC: C6037 Vacuum Packer, Sous Vide Bags,
Cavity Temperature (Celsius)	85°C	Soft Chill			
Automatic Cycle					
Cooking Time	1:10 Minutes	Until 3°C Core Temperature			
Humidity Level					
Fan Speed	4	7			
Vent					



Name : Steamed Chocolate Cake
 Category : **Steam Mode**
 Source : Electrolux Professional
 Vegetarian : No
 Allergens : Gluten, Egg, Dairy



Yield: 9 Portions (each 50g)

Ingredients

400g Dark Chocolate
 100g Unsalted Butter
 60g Sugar
 100g Corn Starch
 6pc Egg (M)
 14g Baking Powder

Procedure

1. Melt the dark chocolate using the double boil method together with butter and sugar
2. In a separate bowl mix egg, starch and baking powder and mix well
3. Let the chocolate mixture cool a bit, then add the egg mixture to it. Make sure you adjust the temperature to not cook the egg
4. Fill 50g of the chocolate mixture into small ceramic cups
5. Steam the chocolate fudge in the Skyline PremiumS as indicated below
6. Cool down the fudge cake after the baking is done, decorate and serve

Cooking Mode	Steam Mode				Accessories
	1 st Phase PremiumS	2 nd Phase PremiumS	3 rd Phase PremiumS	4 th Phase Skyline Chills	
Cooking Phase					Aluminium alloy trays with non-stick coating 20mm Deep PNC: 925009
Cavity Temperature (Celsius)	85°C				
Automatic Cycle					
Cooking Time	9 Minutes				
Fan Speed					
Vent					



Name : Steamed Coconut
 Category : **Steam Mode**
 Source : Electrolux Professional
 Vegetarian : Yes
 Allergens : Coconut



Yield: 15 Portions

Ingredients:

200g Grated Fresh Coconut
 2pc Fresh Pandan Leaf
 1-2g Salt

Procedure

1. Mix grated coconut with salt, then place the pandan leaves into a half GN tray and cover with the coconut mixture
2. Steam in the SkyLine PremiumS for 6 minutes as below instructions
3. Once done, remove and let it cool down

Cooking Mode	Steam		Accessories
	1 st Phase (Coconut)	2 nd Phase	
Cooking Phase	1 st Phase (Coconut)	2 nd Phase	Mixing Bowls Non Stick U-Pan with Coating ½ GN PNC:925009
Cavity Temperature (Celsius)	100°C		
Cooking Mode	Steam		
Cooking Time	6:00 Minutes		
Humidity Level			
Fan Speed	4		
Vent			