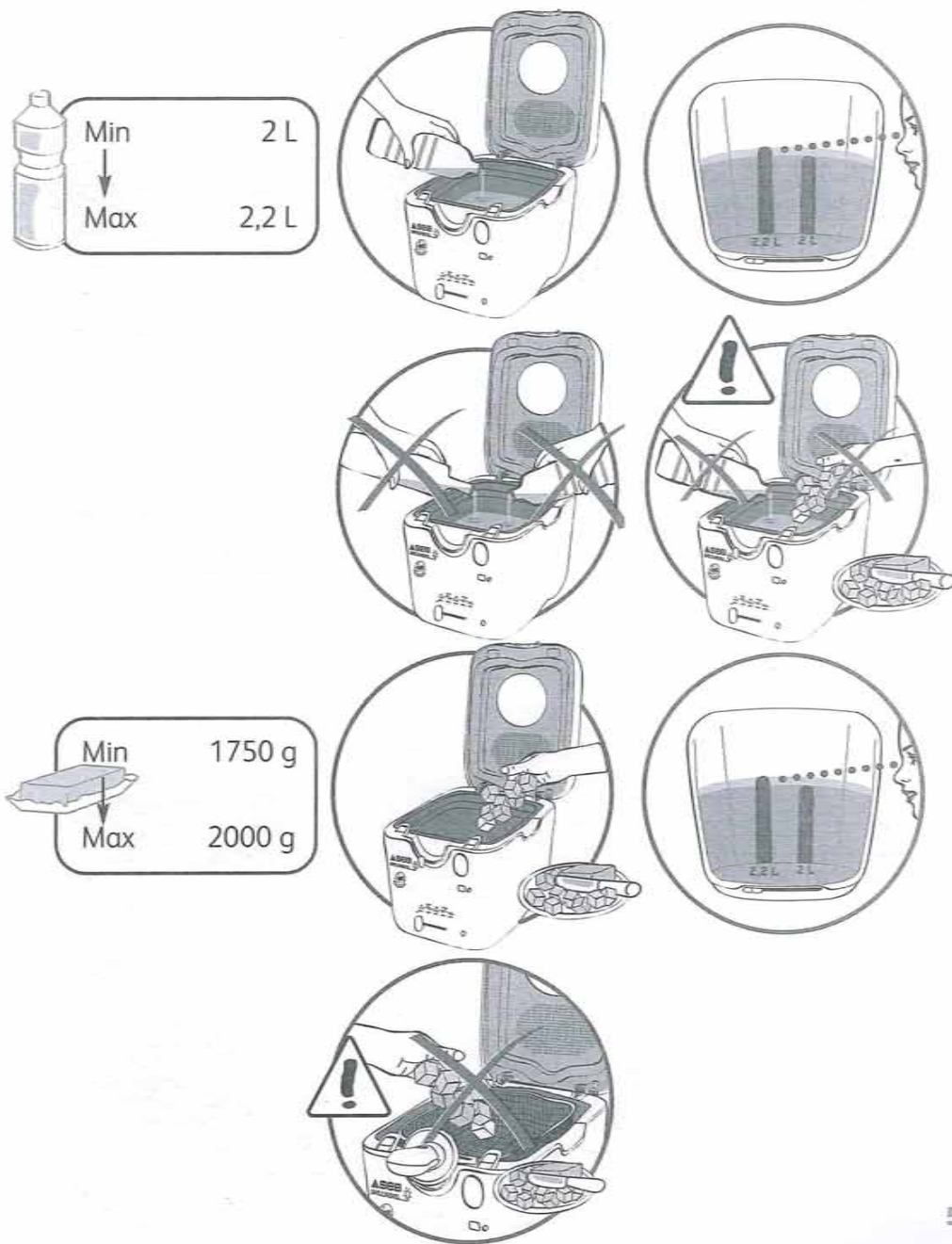
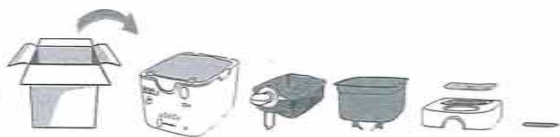


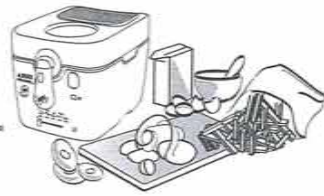
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SIMPLY INVENTS



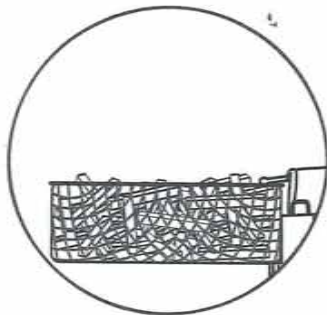
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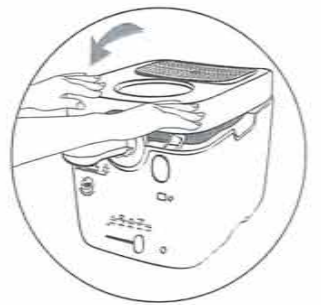
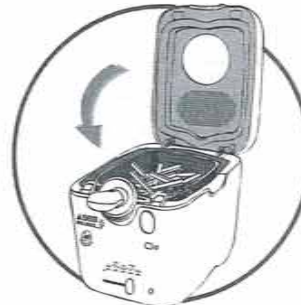
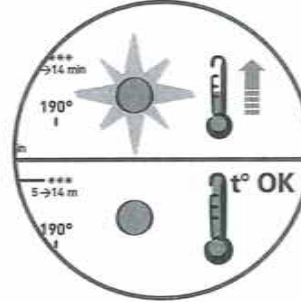
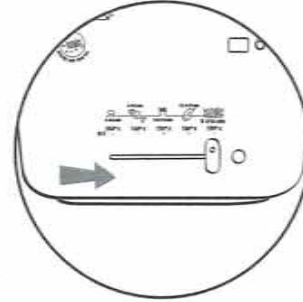
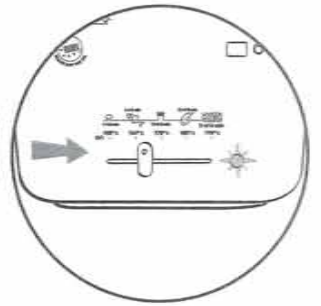
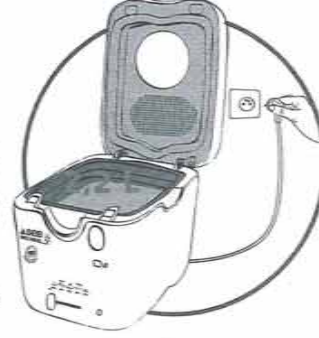
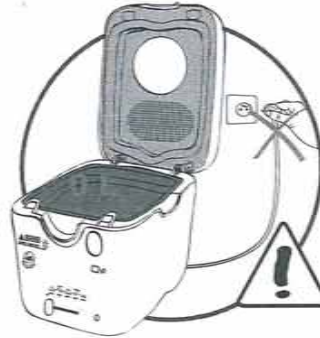
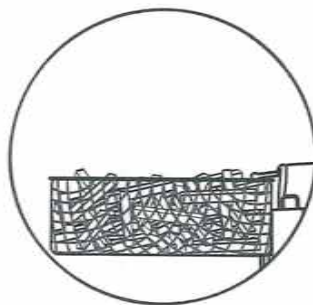


	Max.	1,4 kg
		700 g



\*\*\*

	Max.	1 kg
		500 g



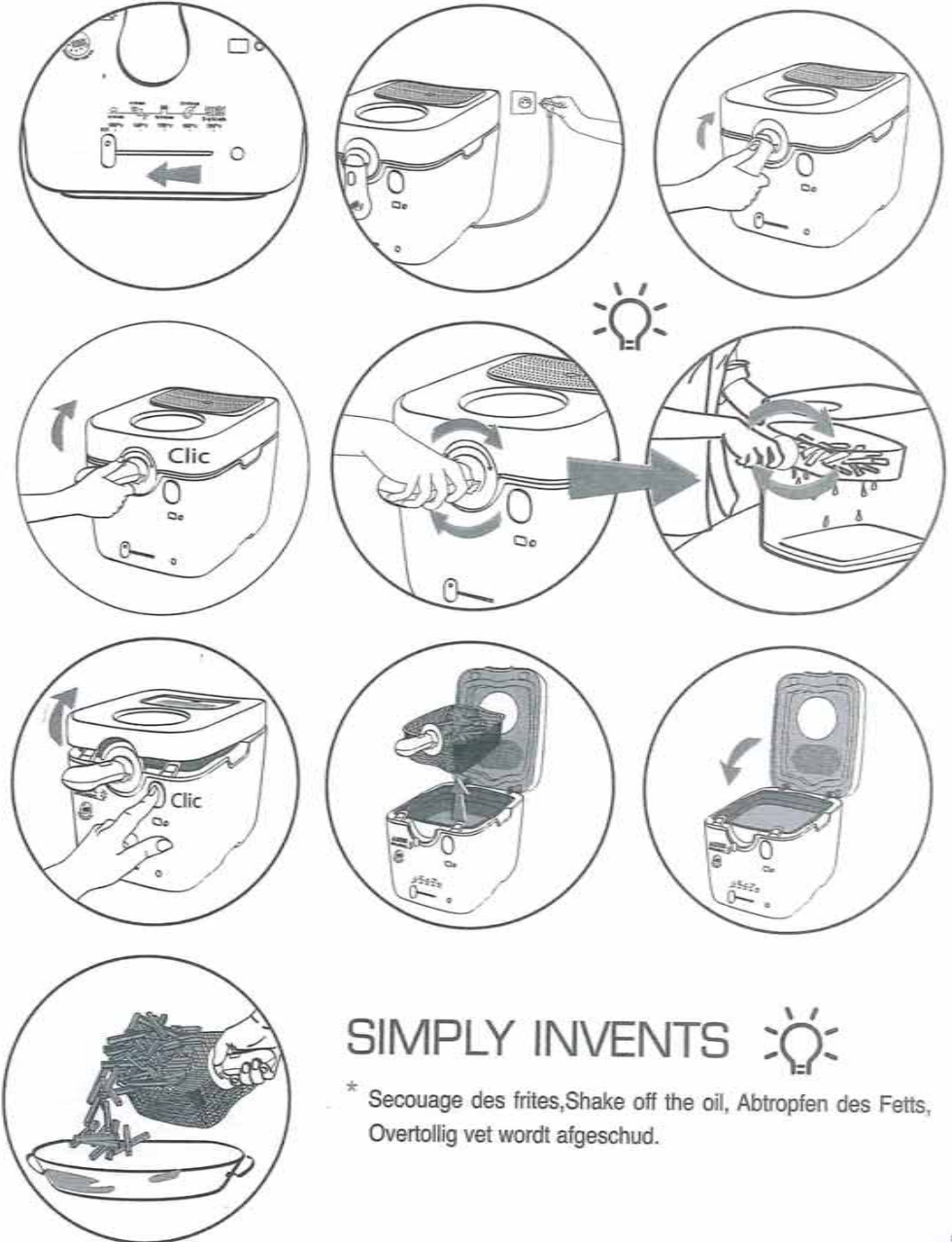
5



7	Nb			
		1400 g	190°C	+/- 18 - 20 min.
		1400 g	① 160°C ② 190°C	+/- 11 - 14 min. +/- 7 - 9 min.
		700 g	170°C	+/- 11 - 15 min.
	8 - 10		190°C	+/- 9 - 10 min.
	3/4		180°C	+/- 14 - 16 min.
	1 - 2		170°C	+/- 6 - 8 min.
	6		170°C	+/- 3 - 4 min.
		200 g	150 °C	+/- 5 - 7 min.
	10 - 12		180°C	+/- 11 - 13 min.
	4		180°C	+/- 5 - 6 min.
* * *	Nb			
		1000 g	190°C	+/- 11 - 15 min.
		500 g	170°C	+/- 7 - 10 min.
	8 p		190°C	+/- 5 - 7 min.
	3/4 p		190°C	+/- 14 - 15 min.
		1500 g	190°C	+/- 12 - 16 min.
	12	180 g	190°C	+/- 3 - 4 min.

8

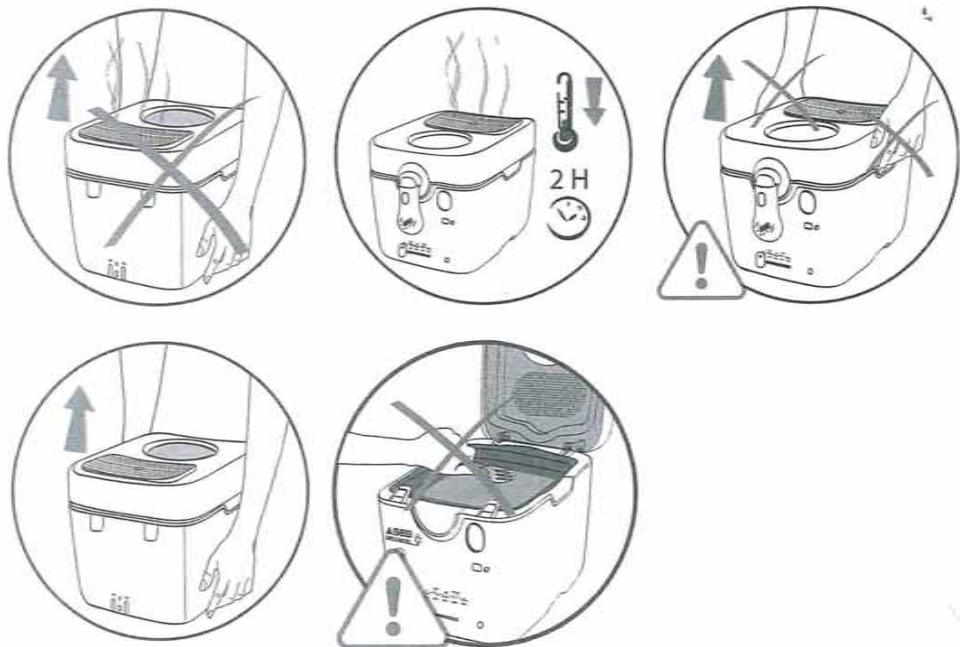
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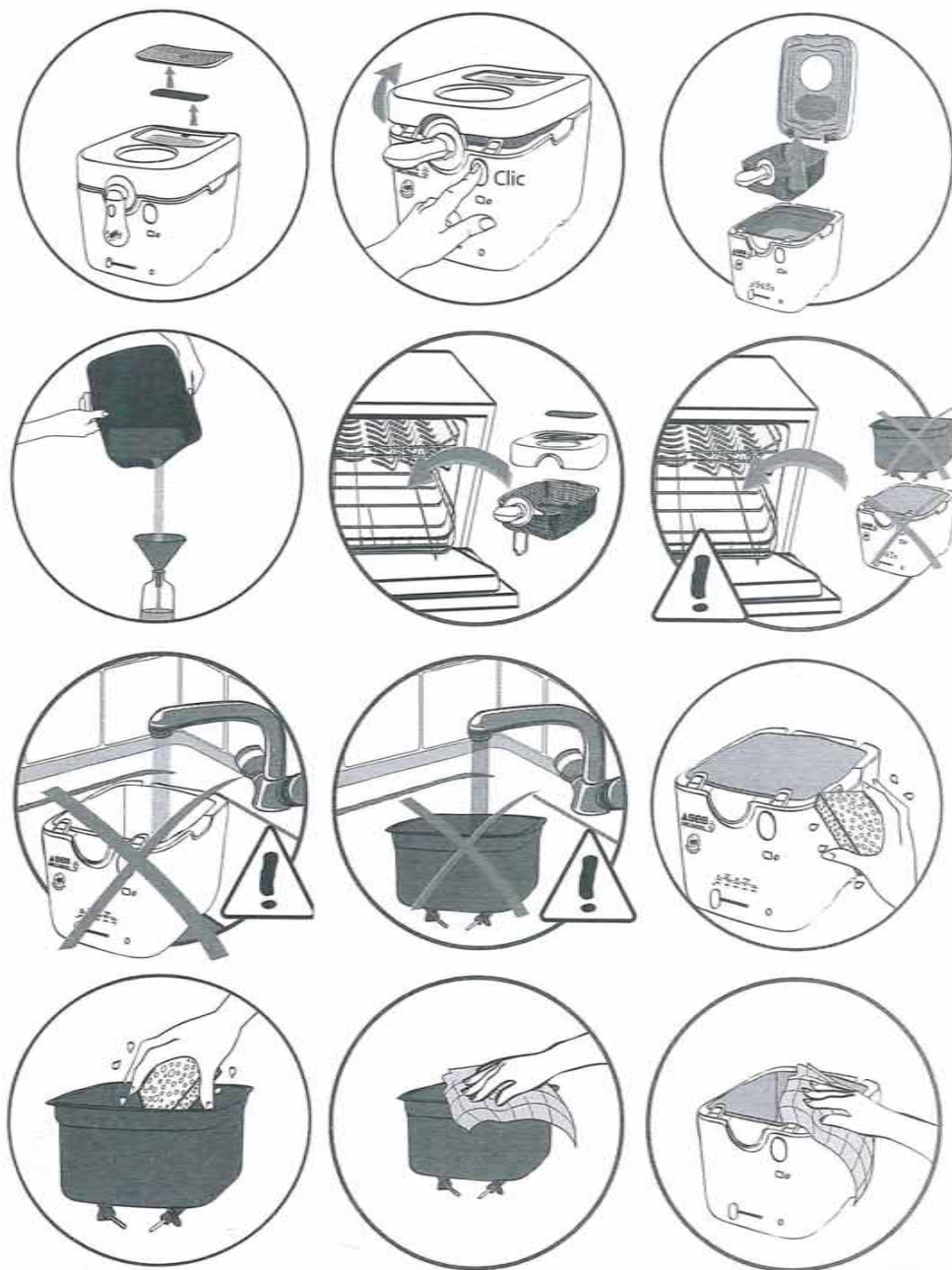
**SIMPLY INVENTS**

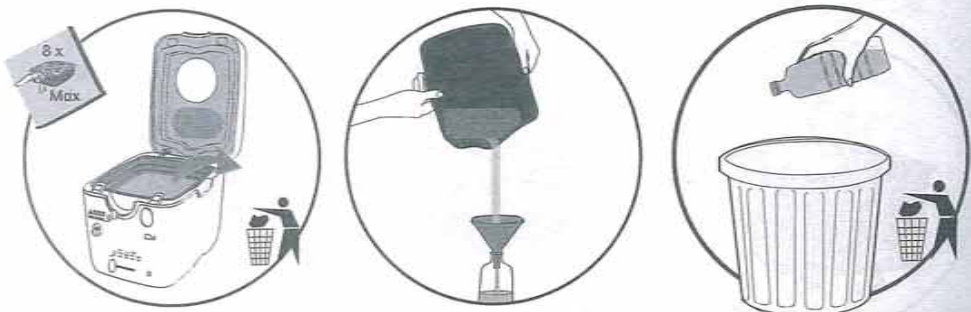
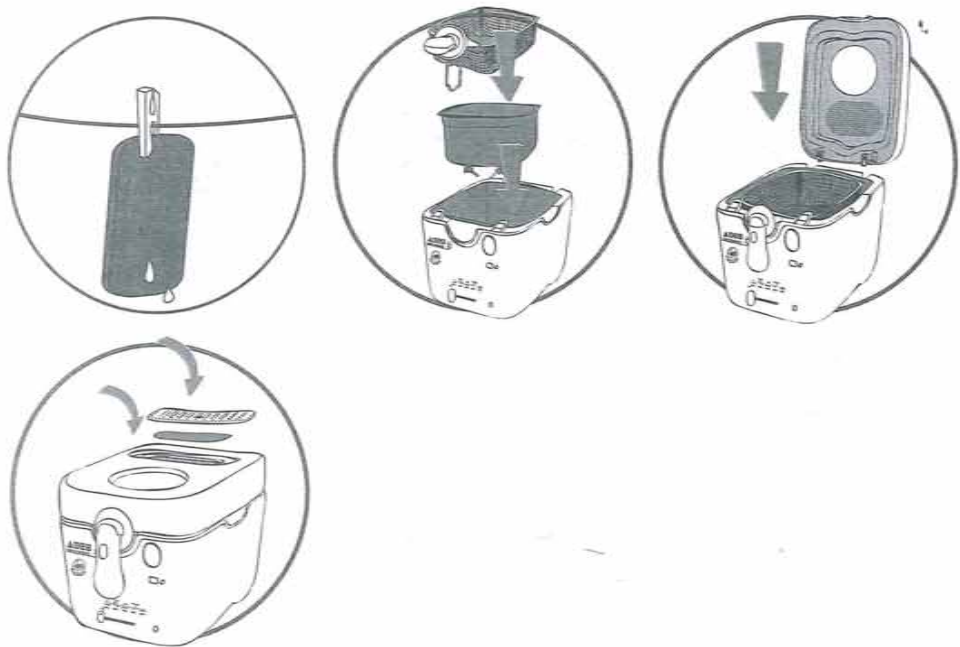
\* Secouage des frites, Shake off the oil, Abtropfen des Fetts, Overtolig vet wordt afgeschud.

9



7





Ref. XA500024

