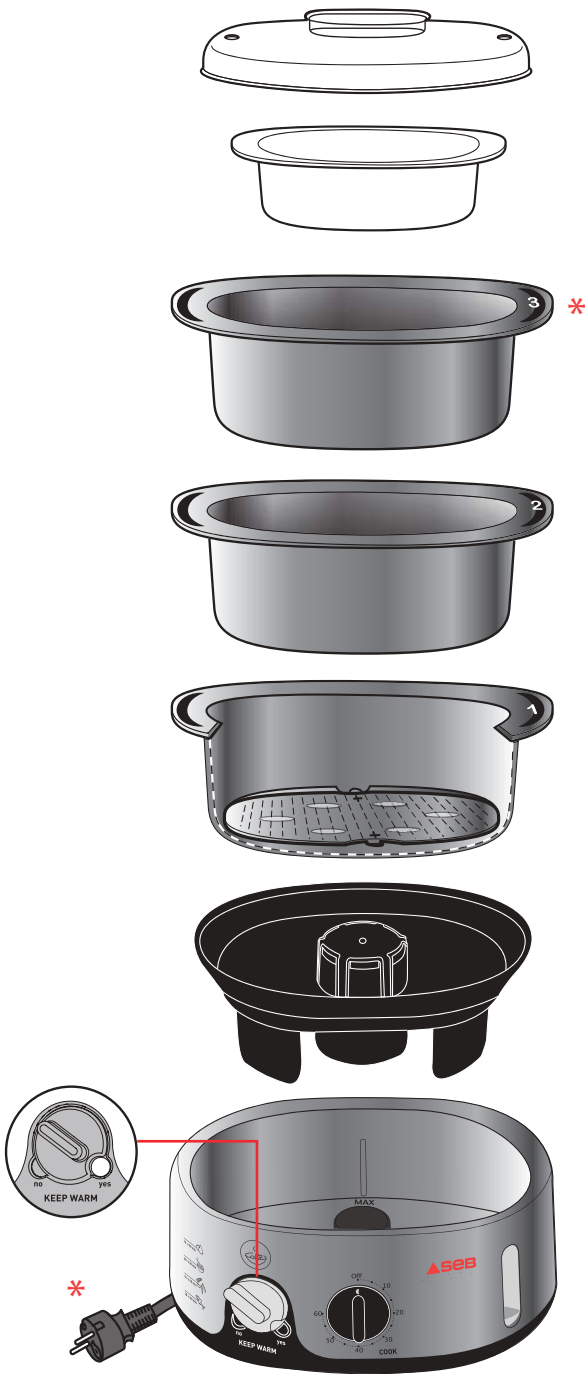


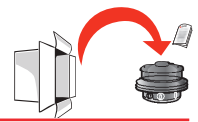
**SEB**<sup>®</sup>  
INOX & DESIGN



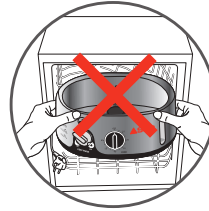
[www.seb.com](http://www.seb.com)



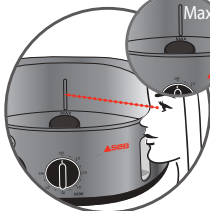
\* Selon modèle - Je nach modell - Afhankelijk van het model



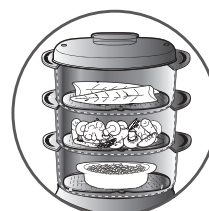
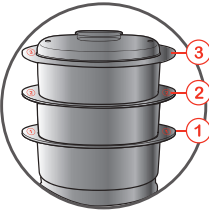
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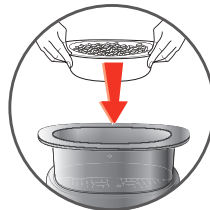
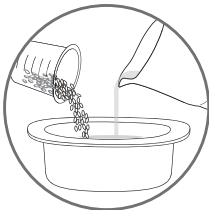
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3



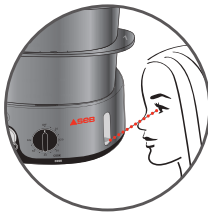
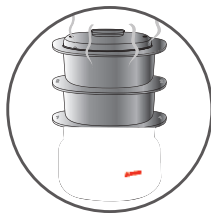
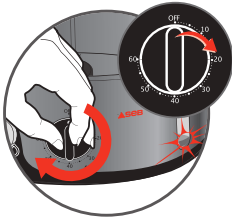
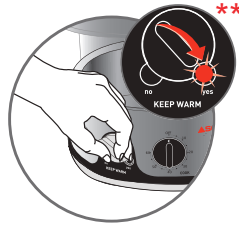
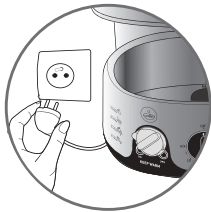
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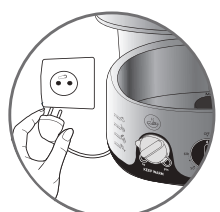
\* Eau - Wasser - Water



5

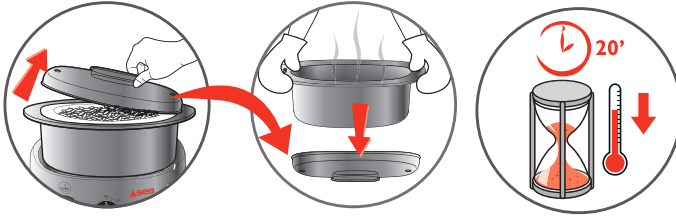


6

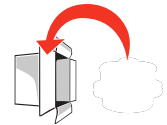
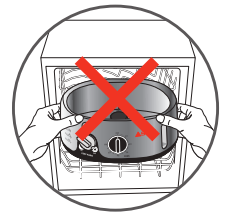
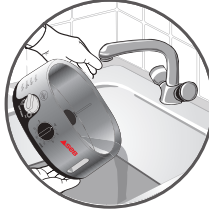


\* Eau - Wasser - Water

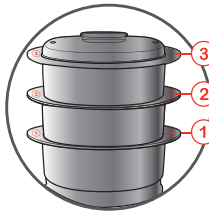
\*\* Maintien au chaud - Warmhalte-Funktion - Warmhouden



7



8



\* Eau - Wasser - Water

\*\* Vinaigre - Essig - Azijn



	/Nb	
	450 g	8 - 10 min.
	450 g	10 - 15 min.
	400 g	15 - 18 min.
	600 g	23 - 27 min.
	1 kg	14 - 18 min.
	200 g	3 - 7 min.
	100 g	5 - 10 min.

	450 g	14 - 18 min.
	4	27 - 32 min.
	600 g	18 - 23 min.
	450 g	12 - 15 min.
	500 g	10 - 15 min.
	10	8 - 10 min.
	6	14 min.

	3	27 - 32 min.
	400 g	18 - 23 min.
	400 g	15 - 18 min.
	500 g	10 - 15 min.
	600 g	15 - 17 min.
	500 g	10 - 15 min.
	300 g	10 - 12 min.
	500 g	18 - 20 min.

	/Nb	
	500 g	14 - 18 min.
	500 g	10 - 15 min.
	500 g	14 - 18 min.
	500 g	10 - 15 min.
	400 g	18 min.
	400 g	23 min.
	600 g	36 - 40 min.
	600 g	14 - 18 min.
	400 g	18 - 23 min.
	600 g	12 - 15 min.
	500 g	34 - 39 min.
	300 g	10 - 15 min.
	400 g	10 - 15 min.

	200 g	350ml	10 min.
	200 g	400ml	18 - 23 min.
	150 g	300ml	23 - 27 min.
	150 g	600ml	14 min.

	4	10 - 15 min.
	4	18 - 23 min.
	450 g	14 - 18 min.
	4	10 - 15 min.



