


# Croissant - Re heat

Cuisine: **French**  
Food category: **Pastry**



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## Program steps

1

 Combination

 85 %

 Termination by time

 00:04 hh:mm

 200 °C

 100 %



## Ingredients - number of portions - 4

| Name                      | Value | Unit |
|---------------------------|-------|------|
| Cooked Croissant - Re-gen | 4     | pcs  |

## Directions

Pre-heat the oven as required, then place the pastries into the oven and allow to heat up in with the correct time.

## Recommended accessories



Vision Bake



Perforated aluminium sheet, teflon coated



Stainless wire shelving