



900 Series Wall Oven - Demo Tips

Demoing Intelligent Cooking Camera with Doneness Detection

Food Tips

If using 'real food':

- From a shelf-life perspective, whole potatoes and french fries are the least effort/cleanup to use the real food repeatedly.
- Cookies are also a good option

If using 'fake food': The key with the fake food is to make sure the food looks 'raw'... a frequent mistake is using toy food that resembles the fully-cooked form of the food, and that can misrepresent the feature (i.e. cooked cookies could resemble raw nuggets, as the camera is expecting *raw* food during food recognition).

- For print-out paper options, see different fake food assortments on pages 2 & 3.
 1. [Bacon \(Top Recommended\)](#) - It is recommended to place this printout on baking sheets.
 2. [Pizza](#)

Be sure to print these out in color and cut out appropriately based on the shape of the food.

Placement Tips

Rack Placement: Ensure the rack is placed in position 3 (or 4 for pizza). The oven cavity is numbered on the side.

If the unit does not recognize the food, simply open and close the door again to retry.

BACON PRINT-OUT (place on baking sheet)



PIZZA PRINT- OUT - (Cut

