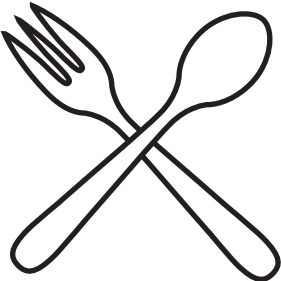


COOKING HINTS

EN



Hints and tips

Cooking recommendations



The temperature and cooking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used. Your oven may bake or roast differently to the oven you had before. The tables below show recommended settings for temperature, cooking time and shelf position for specific types of the food. If you cannot find the settings for a special recipe, look for the similar one. For more cooking recommendations refer to cooking tables on our website. To find the Cooking Hints check the PNC number on the rating plate on the front frame of the oven cavity.

Advice for special heating functions of the oven

Keep Warm

The function allows you to keep food warm. The temperature is set automatically to 80 °C.

Plate Warming

The function allows you to warm plates and dishes before serving. The temperature is set automatically to 70 °C.

Place plates and dishes in stacks evenly on the wire shelf. Use the first shelf position. After half of the warming time switch their places.

Dough Proving

The function allows you to rise yeast dough. Put the dough into a big dish and cover it with a wet towel or plastic foil. Set function: Dough Proving and the cooking time.

Baking

For the first baking, use the lower temperature.

You can extend the baking time by 10 – 15 minutes if you bake cakes on more than one shelf position.

Cakes and pastries at different heights do not always brown equally. There is no need to change the temperature setting if an unequal browning occurs. The differences equalize during baking.

Trays in the oven can distort during baking. When the trays are cold again, the distortions disappear.





Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not baked sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy or streaky.	The oven temperature is too high.	Next time set slightly lower oven temperature.
	The oven temperature is too high and the baking time is too short.	Next time set a longer baking time and lower oven temperature.






Baking results	Possible cause	Remedy
The cake is too dry.	The oven temperature is too low.	Next time set higher oven temperature.
	The baking time is too long.	Next time set shorter baking time.
The cake bakes unevenly.	The oven temperature is too high and the baking time is too short.	Next time set a longer baking time and lower oven temperature.
	The cake batter is not evenly distributed.	Next time spread the cake batter evenly on the baking tray.
The cake is not ready in the baking time specified in a recipe.	The oven temperature is too low.	Next time set a slightly higher oven temperature.






Baking on one oven level






Use the first shelf position, unless specified otherwise.

 BAKING IN TINS		 (°C)	 (min)
Ring cake / Brioche	True Fan Cooking	150 - 160	50 - 70
Madeira cake / Fruit cakes	True Fan Cooking	140 - 160	70 - 90
Sponge cake	True Fan Cooking	140 - 150	35 - 50
Sponge cake, use the second shelf position	Conventional Cooking	160	35 - 50
Flan base - short pastry, preheat the empty oven	True Fan Cooking	170 - 180	10 - 25
Flan base - sponge cake mixture	True Fan Cooking	150 - 170	20 - 25
Apple pie, 2 tins Ø20 cm	True Fan Cooking	160	70 - 90
Apple pie, 2 tins Ø20 cm	Conventional Cooking	180	70 - 90
Cheesecake, use the deep pan	Conventional Cooking	160 - 170	60 - 90

Preheat the empty oven.

 CAKE / PASTRIES / BREADS ON BAKING TRAYS		 (°C)	 (min)	
Plaited bread / Bread crown	Conventional Cooking	170 - 190	30 - 40	2
Christstollen	Conventional Cooking	160 - 180	50 - 70	2
Rye bread	Conventional Cooking	first: 230 then: 160 - 180	20 30 - 60	2
Cream puffs / Eclairs	Conventional Cooking	190 - 210	20 - 35	2
Swiss roll	Conventional Cooking	180 - 200	10 - 20	2
Cake with crumble topping	True Fan Cooking	150 - 160	20 - 40	1
Buttered almond cake / Sugar cakes	Conventional Cooking	190 - 210	20 - 30	2
Fruit flans (made of yeast dough / sponge cake mixture), use the deep pan	True Fan Cooking	150 - 160	35 - 55	1
	Conventional Cooking	170	35 - 55	2
Fruit flans made of short pastry	True Fan Cooking	160 - 170	40 - 80	1
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	Conventional Cooking	160 - 180	40 - 80	2





 BISCUITS		 (°C)	 (min)	
Short pastry biscuits	True Fan Cooking	150 - 160	10 - 20	1
Short bread / Pastry strips	True Fan Cooking	140	20 - 35	1
Short bread / Pastry strips, preheat the empty oven	Conventional Cooking	160	20 - 30	2
Biscuits made of sponge cake mixture	True Fan Cooking	150 - 160	15 - 20	1

 BISCUITS		 (°C)	 (min)	
Pastries made of egg white / Meringues	True Fan Cooking	80 - 100	120 - 150	1
Macaroons	True Fan Cooking	100 - 120	30 - 50	1
Biscuits made of yeast dough	True Fan Cooking	150 - 160	20 - 40	1
Puff pastries, preheat the empty oven	True Fan Cooking	170 - 180	20 - 30	1
Rolls, preheat the empty oven	Conventional Cooking	190 - 210	10 - 25	2
Small cakes, preheat the empty oven	True Fan Cooking	160	20 - 35	3
Small cakes, preheat the empty oven	Conventional Cooking	170	20 - 35	2

Bakes and gratins



Use the first shelf position.

		 (°C)	 (min)
Pasta bake	Conventional Cooking	180 - 200	45 - 60
Lasagne	Conventional Cooking	180 - 200	25 - 40
Vegetables au gratin, preheat the empty oven	Turbo Grilling	210 - 230	10 - 20
Baguettes with melted cheese	True Fan Cooking	160 - 170	15 - 30
Milk rice	Conventional Cooking	180 - 200	40 - 60
Fish bakes	Conventional Cooking	180 - 200	30 - 60
Stuffed vegetables	True Fan Cooking	160 - 170	30 - 60

Tips on Roasting

Use heat-resistant ovenware.

Roast lean meat covered (you can use aluminium foil).






Turn the roast after 1/2 - 2/3 of the cooking time.






Roast meat and fish in large pieces (1 kg or more).






Baste meat joints with their own juice several times during roasting.

Roasting tables





Use the first shelf position.


 BEEF			 (°C)	 (min)
Pot roast	1 - 1.5 kg	Conventional Cooking	230	120 - 150
Roast beef or fillet, rare, preheat the empty oven	per cm of thickness	Turbo Grilling	190 - 200	5 - 6
Roast beef or fillet, medium	per cm of thickness	Turbo Grilling	180 - 190	6 - 8
Roast beef or fillet, well done	per cm of thickness	Turbo Grilling	170 - 180	8 - 10







 GAME	 (kg)		 (°C)	 (min)
Saddle / Hare leg, preheat the empty oven	up to 1	Turbo Grilling	180 - 200	35 - 55
Venison saddle	1.5 - 2	Conventional Cooking	180 - 200	60 - 90
Haunch of venison	1.5 - 2	Conventional Cooking	180 - 200	60 - 90

 FISH	 (kg)		 (°C)	 (min)
Whole fish	1 - 1.5	Turbo Grilling	180 - 200	30 - 50





Use the function: Turbo Grilling.





 VEAL	 (kg)	 (°C)	 (min)
Roast veal	1	160 - 180	120 - 150
Veal knuckle	1.5 - 2	160 - 180	120 - 150





 LAMB			
Lamb leg / Roast lamb	1 - 1.5	150 - 180	100 - 120

 VEAL	 (kg)	 (°C)	 (min)
Lamb saddle	1 - 1.5	160 - 180	40 - 60
 POULTRY			
Chicken	0.2 - 0.25 each piece	200 - 220	30 - 50
Chicken, half	0.4 - 0.5 each piece	190 - 210	40 - 50
Poultry, portions	1 - 1.5	190 - 210	50 - 70
Duck	1.5 - 2	180 - 200	80 - 100
 PORK			
Shoulder / Neck / Ham joint	1 - 1.5	150 - 170	90 - 120
Chops / Spare rib	1 - 1.5	170 - 190	30 - 60
Meatloaf	0.75 - 1	160 - 170	50 - 60
Pork knuckle, pre-cooked	0.75 - 1	150 - 170	90 - 120

Crispy baking with Pizza Function

 Use the third shelf position.		
 PIZZA	 (°C)	 (min)
Tarts	180 - 200	40 - 55
Spinach flan	160 - 180	45 - 60
Quiche lorraine	170 - 190	45 - 55
Swiss flan	170 - 190	45 - 55
Cheesecake	140 - 160	60 - 90
Apple pie, covered	150 - 170	50 - 60
Vegetable pie	160 - 180	50 - 60




 Use the third shelf position.		
 PIZZA	 (°C)	 (min)
Pizza, thin crust, preheat the empty oven	200 - 230	15 - 20
Pizza, thick crust, preheat the empty oven	180 - 200	20 - 30
Unleavened bread, pre-heat the empty oven	230	10 - 20




 Use the third shelf position.		
 PIZZA	 (°C)	 (min)
Puff pastry flan, preheat the empty oven	160 - 180	45 - 55
Flammku- chen, preheat the empty oven	230	12 - 20
Pierogi, pre- heat the emp- ty oven	180 - 200	15 - 25

Bread Baking

Preheating is not recommended.

Use the second shelf position.

 BREAD	 (°C)	 (min)
White bread	180 - 200	40 - 60

 BREAD	 (°C)	 (min)
Baguette	200 - 220	35 - 45
Brioche	160 - 180	40 - 60
Ciabatta	200 - 220	35 - 45
Rye bread	180 - 200	50 - 70
Wholemeal bread	180 - 200	50 - 70
Whole grain bread	170 - 190	60 - 90





Grill

Grill only thin pieces of meat or fish.

Preheat the empty oven before cooking.

Use the first shelf position.

Put the pan together with the wire shelf
on the first shelf position to collect fat.

 GRILL	 (°C)	 (min)	 (min)
		1st side	2nd side
Roast beef, medi- um	210 - 230	30 - 40	30 - 40
Beef fillet, medium	230	20 - 30	20 - 30
Pork loin	210 - 230	30 - 40	30 - 40
Veal loin	210 - 230	30 - 40	30 - 40
Saddle of lamb	210 - 230	25 - 35	20 - 35
Whole fish, 0.5 - 1 kg	210 - 230	15 - 30	15 - 30





Slow Cooking

This function allows you to prepare lean, tender meat and fish. It is not applicable for: poultry, fatty roast pork, pot roast.

1. Sear the meat for 1 - 2 minutes on each side in a pan over high heat.
2. Put the meat in the roasting pan or directly on the wire shelf. Put a tray below the wire shelf to collect fat.

Always cook without a lid while using this function.

3. Select the function: Slow Cooking. You can set the temperature between 80 °C and 150 °C for the first 10 minutes. The default is 90 °C.
4. After 10 minutes, the oven automatically lowers the temperature to 80 °C.




 Use the first shelf position.	 (kg)	 (°C)	 (min)
Roast beef	1 - 1.5	150	120 - 150
Beef fillet	1 - 1.5	150	90 - 110
Roast veal	1 - 1.5	150	120 - 150
Steak	0.2 - 0.3	120	20 - 40

Frozen Foods

Use the second shelf position.

Remove the food packaging. Put the food on a plate.

Do not cover the food, as this can extend the defrost time.

	 (°C)	 (min)
Pizza, frozen	200 - 220	15 - 25
Pizza American, frozen	190 - 210	20 - 25
Pizza, chilled	210 - 230	13 - 25
Pizza snacks, frozen	180 - 200	15 - 30
French fries, thin, turn 2 or 3 times during cooking	210 - 230	20 - 30
French fries, thick, turn 2 or 3 times during cooking	210 - 230	25 - 35
Wedges / Croquettes, turn 2 or 3 times during cooking	210 - 230	20 - 35
Hash browns	210 - 230	20 - 30
Lasagne / Cannelloni, fresh	170 - 190	35 - 45
Lasagne / Cannelloni, frozen	160 - 180	40 - 60
Chicken wings	190 - 210	20 - 30

Preserving

Use the function Bottom Heat.

Use only preserve jars of the same dimensions available on the market.

Do not use jars with twist-off and bayonet type lids or metal tins.

Use the first shelf position.

Put no more than six one-litre preserve jars on the baking tray.



Fill the jars equally and close with a clamp.




The jars cannot touch each other.




Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.

When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).





Set the temperature to 160 - 170 °C.

 SOFT FRUIT	 (min) Cooking time until simmering
Strawberries / Blueberries / Raspberries / Ripe gooseberries	35 - 45

 STONE FRUIT	 (min) Cooking time until simmering	 (min) Continue to cook at 100 °C
Peaches / Quinces / Plums	35 - 45	10 - 15

 VEGETABLES	 (min) Cooking time until simmering	 (min) Continue to cook at 100 °C
Carrots	50 - 60	5 - 10
Cucumbers	50 - 60	-
Mixed pickles	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	50 - 60	15 - 20

Dehydrating

 Use the third shelf position.		
	 (°C)	 (h)
Beans	60 - 70	6 - 8
Peppers	60 - 70	5 - 6
Vegetables for soup	60 - 70	5 - 6
Mushrooms	50 - 60	6 - 8



Use the third shelf position.



(°C)

(h)

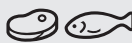



Herbs	40 - 50	2 - 3
Plums	60 - 70	8 - 10
Apricots	60 - 70	8 - 10
Apple slices	60 - 70	6 - 8
Pears	60 - 70	6 - 9



















Microwave cooking






Tips for Microwave







Cooking / Defrosting results	Possible cause	Remedy
The food is too dry.	Power was too high. Cooking time was too long.	Set lower power or/and shorter cooking time.
The food is not defrosted, cold or underdone after cooking time ends.	Cooking time was too short.	Set longer cooking time. Do not increase microwave power.
The food is overheated at the edges, but underdone in the middle.	Microwave power was too high.	Set lower power and longer cooking time.

DEFROSTING







 MEAT / FISH Set power for 100 W unless specified otherwise.	 (kg)	 (min)	 Standing time (min)
Steak	0.2	5 - 7	5 - 10
Minced meat, set 200 W	0.5	7 - 8	5 - 10
Chicken	1	30 - 35	10 - 20
Chicken breast	0.15	5 - 9	10 - 15
Chicken legs	0.15	5 - 9	10 - 15
Whole fish	0.5	10 - 15	5 - 10
Fish fillet	0.5	12 - 15	5 - 10







 DAIRY PRODUCTS Set power for 100 W.	 (kg)	 (min)	 Standing time (min)	
Butter	0.25	4 - 6	5 - 10	
Grated cheese	0.2	2 - 4	10 - 15	
 CAKES AND BREAD Set power for 200 W unless specified otherwise.		 (min)	 Standing time (min)	
Yeast cake	1 piece	2 - 3	15 - 20	
Cheesecake, set 100 W	1 piece	2 - 4	15 - 20	
Dry cake	1 piece	2 - 4	15 - 20	
Bread	1 kg	15 - 18	5 - 10	
Sliced bread	0.2 kg	3 - 5	5 - 10	
Bread rolls	4 pieces	2 - 4	2 - 5	
 FRUIT	 (kg)	 POWER (W)	 (min)	 Standing time (min)
Fruit	0.25	100	5 - 10	10 - 15
 REHEATING		 POWER (W)	 (min)	 Standing time (min)
Baby food in jars	0.2 kg	300	1 - 2	-
Baby milk, put a spoon into the bottle	180 ml	600	0:20 - 0:40	-
Milk	200 ml	1000	1 - 1:30	-
Water	200 ml	1000	1:30 - 2	-
Sauce	200 ml	600	1 - 3	-
Soup	300 ml	600	3 - 5	-
Ready frozen meals	0.5 kg	400	10 - 15	2 - 5
Convenience food	0.5 kg	600	6 - 9	2 - 5

 MELTING	 (kg)	 (W)	 (min)	 Standing time (min)
Chocolate / Chocolate icing	0.15	300	2 - 4	1 - 2
Butter	0.1	400	0:30 - 1:30	-

 COOKING				
	 (kg)	 (W)	 (min)	 Standing time (min)
Whole fish	0.5 kg	500	8 - 10	2 - 5
Fish fillet	0.5 kg	400	4 - 7	2 - 5
Vegetables, fresh	0.5 kg + 50 ml of water	600	5 - 15	-
Vegetables, frozen	0.5 kg + 50 ml of water	600	10 - 20	-
Jacket potatoes	0.5 kg	600	7 - 10	-
Rice	0.2 kg + 400 ml of water	600	15 - 18	-
Popcorn	-	1000	1:30 - 3	-

















Microwave Combi function

	 (kg)		 (W)	 (°C)	 (min)
Use the first shelf position unless specified otherwise. Turn the food halfway through the cooking time. The standing time is 2 - 5 min.					
Potato gratin	1.1	True Fan Cooking + MW	400	180 - 190	35 - 45
Cake, use the second shelf position	0.7	Conventional Cooking + MW	100	190 - 200	25 - 30

	 (kg)		 (W)	 (°C)	 (min)
Use the first shelf position unless specified otherwise. Turn the food halfway through the cooking time. The standing time is 2 - 5 min.					
Roast pork	1.5	True Fan Cooking + MW	200	180 - 190	85 - 90
Lasagne	-	Conventional Cooking + MW	200	170 - 190	30 - 40
Chicken	1	Turbo Grilling + MW	400	230	35 - 40

Recommended power settings for different kinds of food

The data in the table is for guidance only.

700 - 1000 W				
				
Cooking vegetables	Searing at the start of the cooking process		Heating liquids	
500 - 600 W				
				
Cooking egg dishes	Simmering stews	Heating one-plate meals	Defrosting and heating frozen meals	
300 - 400 W				
				
Melting cheese, chocolate, butter	Simmering rice	Heating baby food	Cooking / Heating delicate food	Continuing cooking
100 - 200 W				
				
Defrosting bread	Defrosting fruit and cakes	Defrosting cheese, cream, butter	Defrosting meat, fish	

