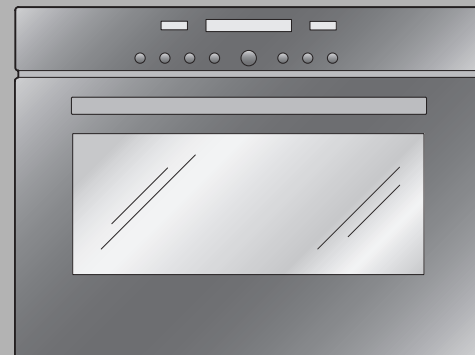


Oven



Operating instructions

Tips on settings, BakeOmatic, Soft roasting

Tips on settings

Symbols used

	Operating mode
°C	Cooking space temperature
	Preheating until the cooking space temperature is reached
 °C	Food probe temperature
 mins.	Duration in minutes
 hrs.	Duration in hours
	Level
	Accessories
	BakeOmatic AX a,b,c Degree of browning - a Lightly browned - b Medium browned - c Well browned Food group



The entry in the  display column only applies when preparing food using the BakeOmatic programme.
 Use the  adjusting knob to select and start BakeOmatic.
 See also the advice in the **BAKEOMATIC** section of the operating instructions for the appliance.

Optimal use

The recommended cooking and baking temperatures given in recipe books may be too high and the suggested levels in the cooking space not ideal for this appliance. The following tables serve as a guide to help you get optimal use out of your appliance.

- Always push the «sloped» side of the original baking tray back as far as it will go.

Cakes			°C		 mins.		
Ring cake (chocolate, carrot, marbled, nut, etc.)	A14	 	160–180 150–170	yes yes	45–65 50–70	1 2	
Torte (chocolate, carrot, nut, etc.)	A15		170–180	yes	45–55	2	
Whisked sponge cake	A15a		170–180	yes	25–35	2	
Roulade/Swiss roll	–		190–200	yes	7–10	2	
			180–190	yes	8–12	1 + 3	
Linzertorte	A15		170–180	yes	45–55	2	
Short crust pastry case, baked blind	–		190–200	yes	15–20	2	
Fruit tart with short crust pastry	–		180–190	yes	45–55	2	
			170–180	yes	45–55	2	
Raisin bread, yeast ring, hazelnut plait	A13		180–200	5 mins.	30–40	1	or 
Luzerner Lebkuchen (gingerbread)	A15		170–180	yes	60–70	2	
Tray-baked cake	–		180–190	yes	20–30	2	
Apple strudel	–		190–200	yes	30–35	2	
Cake topped with meringue	–		130–150	yes	25–35	3	
Japanaise base	–		130–150	yes	35–45	2	
			130–150	yes	35–45	1 + 3	or 

Savouries			°C		 mins.		
Aperitif nibbles	A1a	 	190–200 180–190	yes yes	7–15 10–15	2 1+3	
Puff pastries with a filling (ham/nut croissant, etc.)	A1		170–190	yes	15–25	2 1+3	
Yeast pastries	A13		170–190	yes	15–25	2	
Eclairs, profiteroles	–		160–180	yes	25–35	2	
Macaroons	–		160–180	yes	10–15	2	
Brunsli (chocolate almond spice cookies), Zimtsterne (cinnamon star cookies)	–	 	150–170 140–160	yes yes	8–12 8–15	2 1+3	
Mailänderli (butter biscuits), Spitzbuben (jam biscuits)	–	 	160–170 150–160	yes yes	10–15 10–15	2 1+3	
Basler Leckerli (honey almond spice cookies)	–		170–180	yes	20–25	2	
Chräbeli (aniseed biscuits)	–	 	130–140 120–130	yes yes	20–25 20–30	2 1+3	
Meringues *	–		100–110	no	45–90	2	
Bruschetta, garlic bread	–	 	200–210 250	yes 5 mins.	5–10 2½–4	2 2	
Ham and cheese toastie	A4		200–220	yes	15–20	2	

* After baking, allow to dry over night.

Flans and pizzas

► With frozen or fresh fruit that is very juicy add the glaze after the first 15-20 minutes.

			°C		mins.		
Fruit flan	A11		200–210	yes	40–50	2	
			170–190	yes	40–50	2	
Pizza (fresh)	A9		200–220	yes	20–25	2	
			200–220	yes	20–25	2	
			190–200	yes	20–25	1+3	
Pizza (frozen) *	A10	–	–	–	–	–	or
Savoury flan (cheese, onion, vegetable)	A11		170–190	yes	35–45	2	
			190–200	yes	35–45	2	

* According to the manufacturer's instructions

Bread and plaited bread			°C		 mins.		
Bread	A12		200–210	5 mins.	40–50	2	
			190–200	5 mins.	40–50	1+3	
Bread rolls	A12		210–220	5 mins.	25–30	2	
			190–200	5 mins.	25–30	1+3	
Plaited bread	A12a		190–200	5 mins.	30–40	1	
			170–190	5 mins.	30–40	1+3	

Baked dishes and gratins			°C		 mins.		
Baked dish (sweet)	A5		190–200	yes	30–45	2	
Gratin (vegetable, meat, potato)	A3		190–200	yes	35–50	2	
Lasagne, moussaka	A3		200–210	yes	30–40	2	
Gratinated vegetables	A4		230–240	yes	10–15	2	
			230	5 mins.	5–10	3	

Meat			°C		°C	mins.		
Shoulder of veal	A8		200–210	yes	68–72	60–90	2	
Roast beef	–		200–220	yes	55–60	35–45	2 1	and
Shoulder of beef	A8		180–190	yes	68–72	70–90	2	
Neck of pork	A8		200–210	yes	78–82	60–90	2	
Shoulder of pork, roasted	–		180–190	yes	78–82	60–90	2 1	and
Shoulder of pork, braised	A8		210–220	yes	78–82	60–90	2	
Leg of lamb	A8		210–220	yes	–	100–120	2 1	and
Meat loaf	–		190–210	yes	–	50–80	2	or
Fleischkäse (specialty meat loaf)	–		170–180	yes	–	45–60	2	
Fillet in pastry	–		200–210	yes	–	25–35	2	
Chops *	–		280	5 mins.	–	12–16	3 2	and
Sausages *	–		250	5 mins.	–	12–16	3 2	
Hamburgers (frozen) *	–		280	5 mins.	–	12–16	3 2	

* Turn halfway through the cooking time.

Soft roasting seared meat	Recommended value			Setting range			
	Degree of doneness	λ °C	 hrs.	 hrs.			
Fillet of veal	rare	58	3½	2½–4½	2		
	medium	62	3½	2½–4½	2		
Topside of veal thick end, loin of veal	–	67	3½	2½–4½	2		
Shoulder of veal	–	80	3½	2½–4½	2		
Veal neck	–	81	3½	2½–4½	2		
Fillet of beef	rare	53	3½	2½–4½	2		
	medium	57	3½	2½–4½	2		
Sirloin of beef, roast beef	rare	52	3½	2½–4½	2		
	medium	55	3½	2½–4½	2		
Chuck of beef, topside of beef	–	67	3½	2½–4½	2		
Shoulder of beef	–	72	3½	2½–4½	2		
Middle loin of pork, loin of pork thick end	–	67	3½	2½–4½	2		
Neck of pork	–	85	3½	2½–4½	2		
Leg of lamb	rare	63	3½	2½–4½	2		
	medium	67	3½	2½–4½	2		

Poultry and fish		°C		 mins.		
Whole chicken *		190–200	no	60–80	2 1	and 
Chicken, 4 halves *		220–230	5 mins.	60–70	2 1	
Chicken leg *		250	5 mins.	18–25	3 2	
Whole fish (trout, gilthead seabream, etc.) *		200–220	yes	20–30	2	
Fish fingers (frozen) *		270	5 mins.	8–12	2	

* Turn halfway through the cooking time.

Cooking using a Römertopf (clay cooking pot)

		°C		 mins.		
Chicken		200–220	no	60–70	1	
Joint of meat		200–220	no	80–90	1	
Braising steak		200–220	no	50–70	1	

Low temperature cooking

		°C		 °C	 hrs.		
Fillet of beef		80–90	no	55–60	2–3	2	
Roast beef		80–90	no	55–60	2½–3½	2	
Middle loin of pork		90–100	no	65–70	3–4	2	

Desiccating and drying		°C		 hrs.		
Apple slices or rings		70	no	7–8	2, 1+3, 1+2+3	or 
Sliced mushrooms		50–60	no	5–8	2, 1+3, 1+2+3	
Herbs		40–50	no	3–5	2, 1+3, 1+2+3	
Apricots		60–70	no	14–16	2, 1+3, 1+2+3	



Overdrying poses a fire hazard! Monitor the desiccating and drying process.

- Only use undamaged, ripe fruit, fresh mushrooms and herbs.
- Clean and chop the fruit, mushrooms or herbs into small pieces.
- Line the accessories with baking paper, spread the food on them and put in the cooking space at the appropriate level.



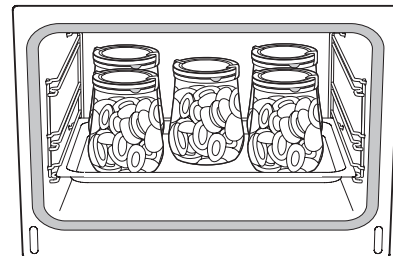
It is only possible to use one wire shelf and two original baking trays at the same time.

- Wedge a wooden spoon between the operating panel and the appliance door, leaving an approximately 2 cm gap open.
- Turn the food at regular intervals to ensure even drying.

Preserving and bottling

Bottling involves preserving food in jars. Put a maximum of 5 jars in the cooking space at any one time.

- Only use undamaged jars that hold no more than 1 litre each.
- Put the original baking tray at level **1**.
- Fill the jars evenly with the food to be preserved. Close the jars according to the manufacturer's instructions.
- Place the jars on the original baking tray as shown in the illustration. The jars should not touch one another.
- Select the  operating mode 150 °C.
 - After about 60–90 minutes, small bubbles start to rise ever faster to the surface of the liquid.
- Set the cooking space temperature to 30 °C and leave the jars standing in the cooking space for 40 minutes.
- Press the  button to switch off the appliance. Leave the appliance door open in the at-rest position.
- Leave the jars in the cooking space to cool down completely.
- Remove the jars. Check that the jars are sealed tight.



BakeOmatic

A1 Fresh aperitif nibbles	Use	Notes
15–30 mins. * Level 2 or 1 + 3	Savouries made from puff pastry or other type of pastry, filled or open, e.g. • Puff pastries – filled • Mini pizza spirals • Savoury straws – unfilled • Ham croissants	Savoury straws – unfilled: ► Select «Lightly browned».
A2 Frozen aperitif nibbles	Use	Notes
10–35 mins. * Level 2 or 1 + 3	Frozen ready-made products, e.g. • Ham croissants • Mini cheese flans • Tarte flambée (flammkuchen) • Puff pastries • Spring rolls	Frozen products are prebaked to various degrees. Select duration according to the instructions on the packaging: • 8–12 mins. • 13–20 mins. • 21–35 mins.

* Possible duration of BakeOmatic

A3 Baked dishes	Use	Notes
25–45 mins. * Level 2	Baked dishes and gratins, e.g. • Potato gratin • Pasta gratin • Baked rice dish • Lasagne • Moussaka	Lasagne: ► Select «Lightly browned» or «Medium browned».
A4 Gratinating	Use	Notes
10–30 mins. * Level 2	Toasting and gratinating, e.g. • Ham and cheese toastie • Browning gratins • Gratinated vegetables	

* Possible duration of BakeOmatic

A5 Soufflée	Use	Notes
25–45 mins. * Level 2	Sweet and savoury soufflés in small or large dishes, e.g. • Cheese soufflé • Asparagus soufflé • Chocolate soufflé • Gratin made with a generous amount of egg white (berry gratin)	Also suitable for sweet gratins with beaten egg whites incorporated into the mixture.
A6 Baked potatoes	Use	Notes
20–50 mins. * Level 2 or 1 + 3	Baked potato accompaniments, e.g. • Potato wedges • Sliced potatoes • Diced potatoes • Baked potatoes • Marinated vegetables (coarsely chopped)	► Leave enough space between the pieces of potato. Preferably spread on two baking sheets.

* Possible duration of BakeOmatic

A7 Frozen potato products	Use	Notes
10–35 mins. * Level 2 or 1 + 3	Frozen ready-made products, e.g. • Chips • Croquettes • Potato burgers • Duchess potatoes	Frozen products are prebaked to various degrees. Select duration according to the instructions on the packaging: • 8–12 mins. • 13–20 mins. • 21–35 mins.
A8 Braising meat	Use	Notes
60–90 mins. * Level 2	Roast, stew, meat in a sauce, e.g. • Italian braised meat dish • Stew • Irish stew • Curry	Meat in a sauce: ► Marinate the raw meat. Put in the cooking tray and add any vegetables and onions. Add a little liquid. When finished, thicken sauce. Veal: ► Select «Lightly browned».

* Possible duration of BakeOmatic

A9 Fresh pizza	Use	Notes
20–30 mins. * Level 2	Home-made pizza, e.g. • Ham and pineapple pizza • Calzone (folded pizza) • Mini pizzas • Mini pizza spirals • Tarte flambée (flammkuchen)	
A10 Frozen pizza	Use	Notes
10–35 mins. * Level 2	Frozen ready-made products, e.g. • Round pizza • Mini pizzas • Family-size pizza	Frozen products are prebaked to various degrees. Select duration according to the instructions on the packaging: • 8–12 mins. • 13–20 mins. • 21–35 mins.

* Possible duration of BakeOmatic

A11 Flans	Use	Notes
With preheating 20–50 mins. * Level 2	Flans and quiches, e.g. • Flan made with fresh fruit • Flan made with frozen fruit • Cheese flan • Bacon and onion flan • Quiche lorraine	Cheese flan: ► Select «Lightly browned».
A12 Bread	Use	Notes
30–45 mins. * Level 2 or 1 + 3	Bread in all shapes and sizes, e.g. • Farmhouse bread • Plaited bread • Party bread • Focaccia (Italian flat bread)	Plaited bread: ► Select «Lightly browned».

* Possible duration of BakeOmatic

A13 Yeast pastry with filling	Use	Notes
25–45 mins. * Level 2 or 1 + 3	Sweet and savoury yeast pastries, e.g. • Hazelnut croissant • Hazelnut plait • Yeast ring • Hefeschnecken (spiral-shaped nut yeast pastry) • Mini pizza spirals	For large items, e.g. a hazelnut plait, ► select «Lightly browned».
A14 Cake	Use	Notes
30–70 mins. * Level 1	All types of cakes, e.g. • Chocolate cake • Lemon cake	Large cakes: ► Select «Lightly browned» or «Medium browned».
A15 Torte	Use	Notes
With preheating 30–70 mins. * Level 2	All types of cakes, e.g. • Chocolate torte • Carrot torte • Linzertorte	Cakes topped with meringue and Swiss rolls: ► Bake in the usual way.

* Possible duration of BakeOmatic

Notes

Validity

The model number corresponds to the first three digits on the identification plate.
These operating instructions apply to the model:

Model no.	Size system
044	60-450



J044.983-1