








DISHES		 *		 *		 *		 *		 *		 *		Cooking time	
		°C	LEVEL	°C	LEVEL	°C	LEVEL	°C	LEVEL	°C	LEVEL	°C	LEVEL		
MEAT	Roast pork (1kg)	200	2									190	2	60	
	Roast veal (1kg)	200	2									190	2	60-70	
	Roast beef	240	2									200	2	30-40	
	Lamb (leg, shoulder, 2.5kg)	220	2	220	2			200	2			210	2	60	
	Poultry (1kg)	200	3	220	3			210	3			185	3	60	
	Chicken thighs			220	3			210	3						20-30
	Pork/veal chops			210	3										20-30
	Beef ribs (1kg)			210	3			210	3						20-30
	Lamb chops			210	3										20-30
FISH	Grilled fish			275	4									15-20	
	Cooked fish (bream)	200	3									190	3	30-35	
	Fish in papillote	220	3									200	3	15-20	
VEGETABLES	Gratins (cooked foods)			275	2									30	
	Potato gratin	200	3									180	3	45	
	Lasagne	200	3									180	3	45	
	Stuffed tomatoes	170	3									170	3	30	
PASTRIES	Sponge cake									180	3	180	4	35	
	Swiss roll	220	3							180	2	190	3	5-10	
	Buns	180	3			200	3			180	3	180	3	35-45	
	Brownies	180	2									180	2	20-25	
	Cake - Pound cake	180	3							180	3	180	3	45-50	
	Clafoutis	200	3									190	3	30-35	
	Cookies - Shortbread	175	3									170	3	15-20	
	Kugelhopf									180	2			40-45	
	Meringues	100	4							100	4	100	4	60-70	
	Madeleines	220	3									210	3	5-10	
	Choux pastry	200	3							180	3	200	3	30-40	
	Flaky pastry hors d'oeuvres	220	3									200	3	5-10	
	Savarin cake	180	3							175	3	180	3	30-35	
	Shortcrust tart	200	1									200	1	30-40	
	Thin flaky crust tart	215	1									200	1	20-25	
OTHER	Terrine pâté	200	2									190	2	80-100	
	Pizza					240	1							15-18	
	Quiches	190	1			180	1					190	1	35-40	
	Soufflé									180	2			50	
	Pies	200	2									190	2	40-45	
	Bread	220	2									220	2	30-40	
	Toast bread			275	4-5										2-3

N.B : Allow all joints to sit at room temperature for at least 1 hour before roasting.

* depending on model

 All the temperatures and cooking times are given for pre-heated ovens.

RELATIONSHIP OF SETTINGS TO TEMPERATURE °C / °F

Setting	1	2	3	4	5	6	7	8	9 max.
° Celsius	30	60	90	120	150	180	210	240	275
° Fahrenheit	85	140	195	250	300	355	410	465	525

PERFORMANCE TESTING ACCORDING TO STANDARD IEC 60350

FOOD	* COOKING MODES	SHELF	ACCESSORIES	°C	TIME min.	PREHEAT
Shortbread (8.4.1)		5	Deep Tray 45mn	150	30-40	yes
Shortbread (8.4.1)		5	Deep Tray 45mn	150	25-35	yes
Shortbread (8.4.1)		2 + 5	Deep Tray 45mn + grill	150	25-45	yes
Shortbread (8.4.1)		3	Deep Tray 45mn	175	25-35	yes
Shortbread (8.4.1)		s	Deep Tray 45mn + grill	160	30-40	yes
Small cakes (8.4.2)		5	Deep Tray 45mn	170	25-35	yes
Small cakes (8.4.2)		5	Deep Tray 45mn	170	25-35	yes
Small cakes (8.4.2)		2 + 5	Deep Tray 45mn + grill	170	20-40	yes
Small cakes (8.4.2)		3	Deep Tray 45mn	170	25-35	yes
Small cakes (8.4.2)		2 + 5	Deep Tray 45mn + grill	170	25-35	yes
Fatless sponge cake (8.5.1)		4	Grill	150	30-40	yes
Fatless sponge cake (8.5.1)		4	Grill	150	30-40	yes
Fatless sponge cake (8.5.1)		2 + 5	Deep Tray 45mn + grill	150	30-40	yes
Fatless sponge cake (8.5.1)		3	Grill	150	30-40	yes
Fatless sponge cake (8.5.1)		2 + 5	Deep Tray 45mn + grill	150	30-40	yes
Apple pie (8.5.2)		1	Grill	170	90-120	yes
Apple pie (8.5.2)		1	Grill	170	90-120	yes
Apple pie (8.5.2)		3	Grill	180	90-120	yes
Surface browning (9.2.2)		5	Grill	275	3-6	yes

*Depending on model

N.B. : To cook on 2 levels, dishes can be taken out at different times.

Recipe with yeast dough (depending on model)

Ingredients:

• Flour 2 kg • Water 1240 ml • Salt 40 g • 4 packets of dehydrated baker's yeast
Mix the dough in a mixer and allow to rise in the oven.

Method: For yeast-based pastry recipes. Pour the dough into a heat-resistant dish.
Remove the wire shelf supports and put the dish on the bottom.

Pre-heat the oven to 40—50°C with the circulating heat function for five minutes. Stop the oven and allow the dough to rise for 25-30 minutes thanks to the residual heat.

