

User manual Oven



IMPORTANT!

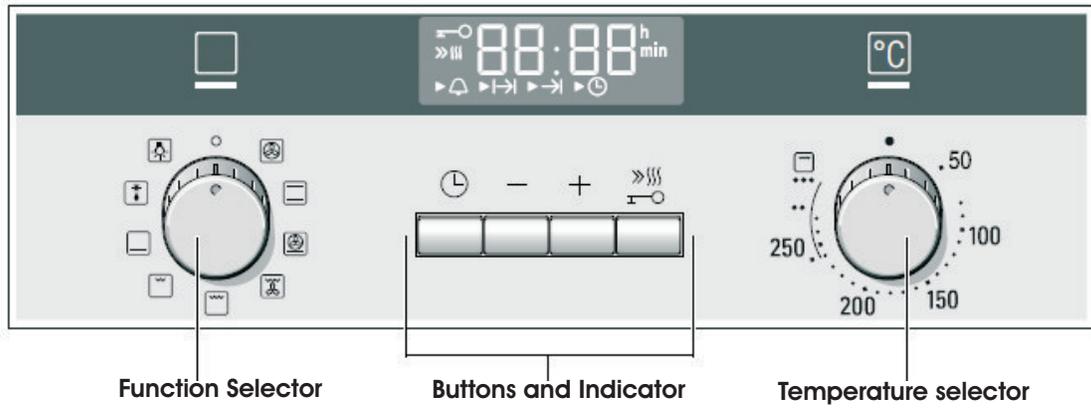
To prevent that the power goes down (short circuit)

When using the oven do not use any other electrical device!

When this happens go to the closet in the hallway and reset all switches UP.

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Switches

Selector knobs can be pressed. To enable the oven press and turn. To switch off turn to neutral and press.

Buttons and Indicator

- Choose Timer , Duration , Endtime and Time
- Increase setpoint
 Lower setpoint
- Fast pré heating
 Parental controle, lock and unlock control panel.

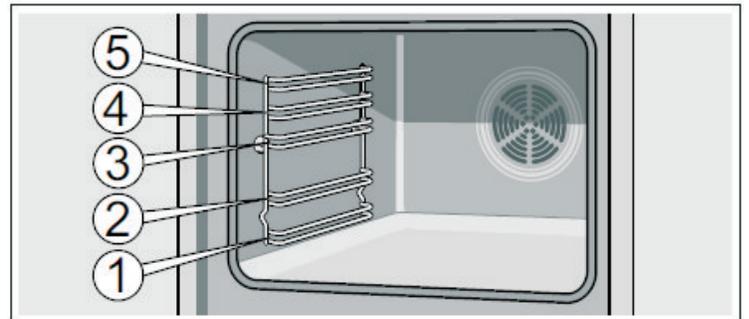
Function Selector

- 3D hot air** - For cakes and pastries to a three levels. The fan-far divides the warmth of the round well-heating element on the even back in the oven.
- Upper and lower-heat** - For cakes and pastries, casseroles and roasts fat, eg beef or game, on one level. The heat is evenly from above and from below
- Pizza Stand** - Rapid preparation of frozen foods without preheating, eg pizza, chips or strudel. The lower heating and the circular heating element are enabled.
- Circulation Grilling** - cooking meat, poultry and whole fish. The grill element and the fan alternately turned on and off. The fan swirls the hot air around the court.
- Grilling** steaks, sausages, toast and pieces of fish. The entire area beneath the grill is hot.
- Grilling small** quantities of steaks, sausages, toast and pieces of fish. The middle part of the grill is hot.
- Under heat** - boil and after baking or after roasting. The heat comes from below.
- Defrosting** - Defrosting eg meat, poultry, bread and pastries. The fan swirls the hot air around the court.
- Turn on/off oven lamp.

Temperature Selector

50-270 Temperature - The temperature in the chamber in ° C.

- The grilling positions to grill, small and large .
- = position 1, weak
- = position 2, average
- = position 3, strong



accessories

The accessories can 5 different heights in the furnace can be placed.

support grid

For dinner, pie and cake tins, roasts, grilled pieces and deep-frozen meals. Grid with the curve downwards $\frac{3}{4}$ the insertion.



enamel tray

For cakes and biscuits. Slide the baking sheet with the oblique side to the door of the oven.



roasting pan

For moist cakes, pies, deep-frozen meals and large roast-know. It can also be used in order to catch the fat, if you directly on the grilling grate. Slide the tray with the bevel to the oven door the oven.

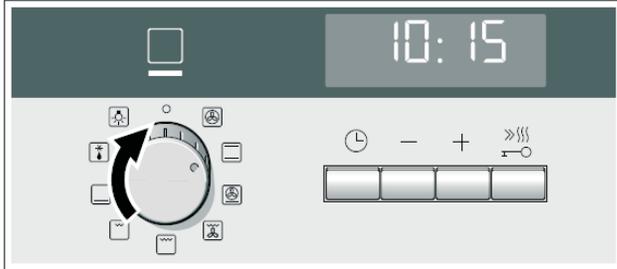


Set Oven

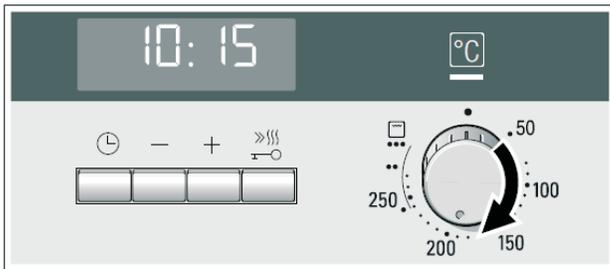
You have several options for the oven to set. Here we give an explanation of how the desired heating method and temperature or grill level setting. You can have your court time and stop time. Read this chapter set after the Timer functions.

Heating method and temperature

The example in the picture: Top and bottom heat  in 190 ° C.
1. With the function selector to set the heating method.



2. With the temperature selector to the temperature or grill set.



The oven begins to warm.

Oven off.

Function selector to the zero spin.

Changing settings

You can use the heating method and temperature or grill level at any time by changing the appropriate radio button.

Quick Preheating

With the rapidly heating the oven reaches the set temperature very quickly. Use the fast heating at a temperature above 100 ° C. Suitable heating methods are:

- 3Dhetelucht 
- Top and bottom heating 
- Pizza Stand 

To get an even result, put the court in the chamber when the fast heating is ended.

1. Set heating method and temperature.
2. Press the  key briefly.

On the display the symbol  is lit. The oven begins to warm up.

The fast heating is terminated.

A signal sounds. The symbol on the display disappears. Put your food in the oven.

To Stop Preheating

Press the  key briefly. The  symbol on the display disappears.

Time Setting Functions

Your oven has different time functions. With key  requests the menu and go from one job to another.

As long as you can set all symbols are illuminated.

The arrow  indicates which timer you are.

A pre-defined Time function instantly with the  or  key change when the time the arrow symbol  stands.

Kitchen timer

You can set the alarm as a timer. he walks independent of the oven.

The alarm has its own signal.

So whether you hear the alarm or time has expired.

1. The  key once.

The display illuminates the time symbols, the arrow is  for .

2. By pressing the  or  set alarm time.

Proposed key  value = 10 minutes. Proposed key value  = 5 minutes.

After several seconds the set time taken. The clock starts.

On the display the symbol  is illuminated and alarm time will show it.

The other time symbols disappear.

The alarm time expires

A signal sounds. The display shows 0:00. By pressing  the alarm.

Changing the time clock

By pressing the alarm  or  change over time. after a few the second change is adopted.

Clear alarm time

 key to the alarm time set to 0:00. after a few the second change is adopted. The alarm is off.

Query time

If multiple timers are set, the corresponding symbols in the display lights.

For symbol of the time function in the foreground is the arrow .

To show settings for kitchen timer . Duration  or End Time  or Time , press  as many times until the arrow  is in front of the relevant symbol.

The value for this appears few seconds on the display.

Duration

You can adjust the cooking time of your dish setup.

When the time has elapsed, the oven automatically off.

So you have no other work interrupt the oven off.

Cooking time is not inadvertently exceeded.

The example in the picture: duration 45 minutes.

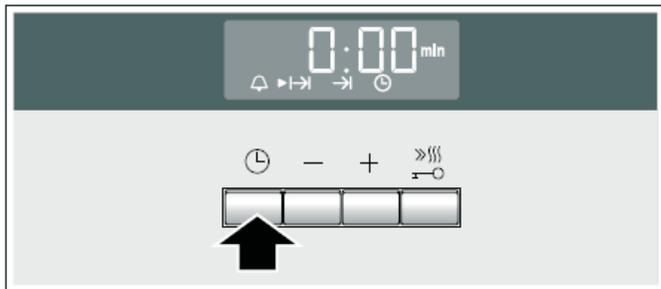
1. With the function selector to set the heating method.

2. With the temperature selector to the temperature or grill setting selection mode.

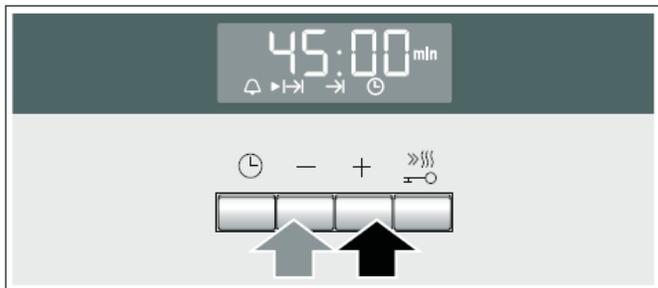
3. Push the  key twice.

The display shows 0:00. The time symbols are illuminated,

the arrow  represents .



4. Set duration with the + or - key.
 Proposed key + value = 30 minutes
 Proposed key - value = 10 minutes



After a few seconds the oven starts. On the display you can follow the time. The symbol ▶ is lit. The other time symbols disappear.

The cooking time has ended.

A signal sounds. The oven will not heat anymore. On the display time shows 0:00.
 Press the key ☺. With the key + or - you can set up another time.
 Or press the ☺ key twice and turn the function selector to the zero. Now the Oven is off.

Change time duration

By pressing the + or - time change. After a few The second change is adopted. When the alarm is set, first press the ☺ key.

Erase time duration

Using the - to set the length of time back to 0:00. After a few the second change is adopted.
 The time is erased. When the alarm is set, first press the press ☺.

Query time settings

If multiple timers are set, the corresponding symbols in the display lights. For symbol of the time function in the foreground is the arrow ▶.
 To show settings from the Kitchen timer for ☺. Duration ▶ or End Time ▶ or Time ☺, press the ☺ key repeatedly until the arrow ▶ is in front of the relevant symbol. The value for this appears few seconds on the display.

Changing time

By pressing the + or - time change. after a few the seconds change is adopted. when the alarm is set, first press the ☺ key.

Erasing time

Using the - key to reset time to 0:00. after a few The second change is adopted. The time is erased. When the alarm is set, first press the press ☺.

Query time

If multiple timers are set, the corresponding symbols in the display lights. For symbol of the time function in the foreground is the arrow ▶.
 To query kitchen timer for ☺. Duration ▶ or End Time ▶, press the ☺ key repeatedly until the arrow ▶ is in front of the relevant symbol. The value for this appears few seconds on the display.

End time

You can change the time your food should be ready.
 The oven will start automatically and is ready at the desired time.
 You can put the dish in the oven in the morning and set it to be ready in the afternoon.

Note that food is not too long in the interior and spoil.
 The example in the picture: It's 10:30 am, the time is 45 minutes and the oven should be ready at 12:30.

1. Set function selector.
 2. Set temperature selector.
 3. Press the ☺ key twice.
 4. With the + key or - the length of time.
 5. The key ☺.
- The arrow ▶ is in front of ▶. When the dish is ready is displayed.

After a few seconds, the oven accept the settings and switches on hold. The display shows the time which the dish is ready, and the symbol ▶ is in front of the arrow ▶. The symbols ☺ and ☺ vanish.
 When the oven starts, time duration runs back and ▶ is in front of the ▶ symbol. The symbol ▶ disappears.

The cooking time has ended.

A signal sounds. The oven will not heat anymore. on the display 0:00.
 Press the key ☺. With the key + or - you can set up another time.
 Or press the ☺ key twice and turn the function selector to the zero.
 The oven is off now.

Change End time

With the + or - key change to the end. After a few The second change is adopted.
 When the alarm is set, first press the ☺ key twice.
 Do not change the end time when time duration is running off.
 The preparation result would then no longer correct.

Erase End time

Press the - key to to choose actual time. After few seconds the change is adopted. The oven is Off.
 When the alarm is set, press the first two times the ☺ key.

Query time settings

If multiple timers are set, the corresponding symbols in the display lights. For symbol of the time function in the foreground is the arrow ▶.
 To show settings for Kitchen timer ☺. Duration ▶ or End Time ▶ or Time ☺, press ☺ as many times until the arrow ▶ is in front of the relevant symbol. The value for this appears few seconds on the display.

Time

Once connected, or after a power failure at the Display the symbol ☺, and three zeros lit.

Set the time.

1. Press the key ☺.
- The display shows the time 12:00.
2. Set time by pressing the + or -.
- After several seconds the set time taken.

Change time

No other timer may be setted.

1. Press the ☺ key four times.
- The display illuminates the time symbols, the arrow is ▶ is in front of ☺.
2. With the + or - ke change time.
- After several seconds the changed set time taken.

Time display Off

You can choose the time not to display. Read about this the chapter basic Settings.

Care and Cleaning

If you take good care and clean the oven, it will be last long and intact. Here's how the oven properly care and cleaning.

Instructions

? Slight differences in color on the front of the furnace are resulting from the use of different materials, such as glass, plastic and metal.

Care and Cleaning

If you take good care and clean the oven, it will last long and intact. Here's how to care and clean the oven properly.

Detergents

To prevent the different surfaces from being damaged by inappropriate cleaning, please adhere to the data in the table.

Use:

- no sharp or abrasive cleaners,
- No strong cleaners with alcohol,
- No hard scrubbing or cleaning sponges,
- No high pressure or steam cleaners.

Wash dishcloths to use new good.

Front of the oven	Warm soapy water: With a cleaning cloth and drying with a soft cloth. Do NOT use glass cleaner or scraper.
Stainless steel	Warm soapy water: With a cleaning cloth and drying with a soft cloth Remove lime, fat, starch and protein stains always immediately. Under such corrosion spots can easily deare. With customer service or dealer, Special cleaners for Stainless steel are available that are suitable for hot surfaces. Use the detergent very thinly with a soft cloth.
Panels of the door	Glass Cleaner: With a soft cloth. Do NOT use a scraper!
Glass shield of the Oven Light	Glass Cleaner: With a soft cloth. Do NOT use a scraper.
Sealing	Not decrease! Warm soapy water: With a cleaning cloth. Do not sand.
Rack rails	Warm soapy water: Soak with a cleaning Wipe or brush clean.
Accessories	Warm soapy water: Soak with a cleaning Wipe or brush clean.

Self-cleaning surfaces in the interior cleaning (ONLY BACK SIDE!)

The back of the oven is coated with highly porous ceramics. Splashes of baking and frying are thus sucked and broken while the oven is in use.

The higher the temperature and the longer the oven is used, the better the result.

If there is still dirt even after repeated use visible, follow these steps:

1. Floor, ceiling and side walls of the interior thoroughly cleaned.
2. Set 3D hot air
3. Keep the empty, closed oven, for 2 hours at maximum temperature.

The ceramic coating is regenerated. Brownish or whitish residue can be, when the interior is cooled with water or a soft cloth.

A slight discoloration of the ceramic does not affect the self-cleaning.

Attention!

- * Never use abrasive cleaners. this cause scratches on the highly porous layer or destroy Him.
- * Treat the ceramic coating never oven cleaner. Here comes accidentally oven cleaner to remove it immediately with a sponge and plenty of water.

Floor, ceiling and side walls of the interior cleaning

Use a clean cloth and hot soapy water or vinegar.

For very dirty a scouring pad or stainless steel oven cleaners.

Use only in the unheated oven. The self-cleaning surfaces Never deal with A scouring pad or oven cleaner.

Floor, ceiling and side walls of the interior cleaning

Use a clean cloth and hot soapy water or vinegar.

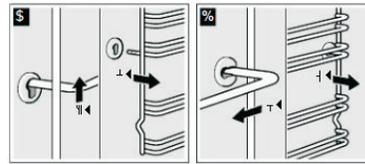
For very dirty a scouring pad or stainless steel oven cleaners. Use only in the unheated oven. Never use a scouring pad or oven cleaner for the self-cleaning surfaces (Backside)!

Remove and attach rack rails

You can remove the rails for cleaning. The oven should be cooled down.

remove rack rails

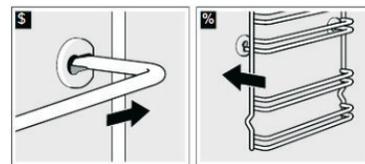
1. Rail for lifting
2. and the guides take (Figure A).
3. After all rail forwards
4. and remove (Figure B).



Make the rails with soapy water and a cleaning sponge. Use a brush to remove stubborn dirt.

Apply the rack rails

1. First push the rack rails in the rear bus, slightly push the rack back (Figure A)
2. and then push the rack in the front bus (Figure B).



The rack rails fit right and left. The curvature must always be at the bottom.

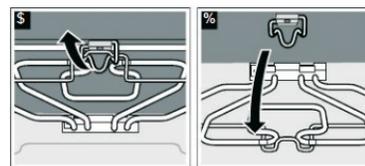
Fold down grill element

To clean the ceiling, you can flip down the grill element.

** Risk of burning **

The oven should **NOT** be warm or heated.

1. Grill element to hold the bracket forwards until it engages audibly (Figure A).
2. Flip down grill element (Figure B).



3. After cleaning push up the grill back and hold it there.
4. Pull down the mounting bracket and lock into place.

What to do in case of interference?

Failures are often caused by a trifle. See the following table before contacting the service. Perhaps you can correct the interference.

Table of failures

When a court is not properly managed, read the chapter with courts that are tested in our cooking studio. Here are many tips and instructions for cooking.

Failure	Possible Cause	Solution / clue
The oven does not work.	The fuse is defective.	Look in the hall cupboard Whether the fuse is OK.
	The power is out	Make sure the kitchenlight or other equipment work.
The display light up the  and zeros	Power has been off	Set the time again.
The oven does not heat up	There's dust on the contacts	Turn the switch back and forth several times.

Errors

If the display shows an error  appears, press the  key. The message disappears. A set time function is cleared. If the error reappears, contact Customer Service. **On the next error you can fix it yourself.**

Failure	Possible Cause	Solution / clue
	There is a button pressed to long or covered.	Press all keys separately. Check if a key is stuck or dirty or covered.

Service departement

If your unit needs repair, you can contact our servicedepartement. We always find a suitable solution, that also to prevents unnecessary visits of a technician

E number and FD number

Give the customerservice always the product number (E-nr.) and the production number (FD-nr.) of your device, so we can help you correctly. The plate with the numbers can be found right on the side of the door. Not to long having to look for when you need customer service, you can direct the data from your device and the number of service form.

E Number = HB33GB550 / 01

FD number = 910900117

Note that the visit by a technician from the servicedepartement, in the case of incorrect operation during the warranty period, involves costs.

Request for advice on repairs and faults

First call Keukenloods - 0226-355340

SIEMENS NL 088 424 4020

Tested for you in our cooking studio.

Here is a selection of dishes and the associated optimal settings. We show you what heating method and temperature is most appropriate for your dish. You get information about the right accessories and the height at which they should be retracted. You get tips on the use and form preparation.

Instructions

The table is always for products in the unheated and empty space are placed inside. For heat when it is in the table out. Place baking paper until after preheating at the accessories.

The times indicated in the tables are approximate. they are depending on the quality and nature of the foodstuffs.

Use the included accessories. In customer or the dealer you accessories or additional buy accessories.

Remove all accessories for the use and forms that you not need from the interior.

Always use a potholder when hot or accessories are taking from the oven.

How to for the most important dishes;

Bakingform

You can use all forms that are heat resistant. For large pieces of meat the roasting pan is ideal.

The most suitable forms of glass. Note that the cover fits and closes the pan.

Use enamelled frying pans, add some more liquid. In stainless steel pans or forms, the court is not so bad brown and the meat less tender. Hold longer cooking times ahead.

Questions in the tables:

Form without lid = open

Shape with lid = closed

Set the form always centered on the grid.

Put hot glass to form a dry coaster. The wet or cold surface, the glass can break.

Roast

Add to lean a little liquid. The bottom of The form should be about 1/2 inch covered.

Add to stew rich liquid. The bottom of the form is about 1 to 2 inch covered.

The amount of liquid depends on the type of meat and the material of the form. If you have meat in enamel roasting are ready, there is more liquid than needed glass forms.

Braadsledes of stainless steel are only conditionally suitable.

The meat cooks slowly and is less brown. Keep a higher temperature and / or a longer cooking time.

Grilling

Preheat the grill for about 3 minutes before the court in the inner space.

Always grill in a closed oven.

Use as many equal pieces to grill. So they brown evenly and stay nice and tender.

Turn the pieces after grilling 2 of cooking time.

Salt the steaks after grilling.

Place the pieces of meat for grilling directly on the grid. As a piece of meat to grill, this works best if you middle of the wire rack.

Place the roasting pan on height 1. The meat juice is collected and the oven stays cleaner.

The baking sheet or roasting pan when grilling is not about 4 or 5 places. The strong heat, they deform upon removal they can damage the interior.

The grill is always on and off. this is normal. How often this occurs depends on the set grill.

Meat

Turn pieces of meat after half the time.

When the meat is ready, it must have 10 minutes in disabled, closed oven. The fluid can then redistribute.

Wrap roast beef after cooking in aluminum foil and let it 10 minutes in the oven agar.

Cut pork rind in, rind crosswise and put the meat first with the rind downwards in the form.

Meat	Weight	Accessories and BakingForms	Height	Heating Method	Temperatur in ° C, grill	Duration in minutes
Beef						
Pot roast (beef)	1,0 kg	Closed	2		210-230	100
	1,5 kg	Closed	2		200-220	120
	2,0 kg	Closed	2		190-210	140
Beef Filet, Medium	1,0 kg	Open	2		210-230	60
	1,5 kg	Open	2		200-220	80
Roast beef, medium	1,0 kg	Open	1		220-240	60
Steaks, 3 cm thick, medium		wire grid + roasting pan	5 + 1		3	15
Veal						
Roast veal	1,0 kg	Open	2		190-210	100
	1,5 kg	Open	2		180-200	130
	2,0 kg	Open	2		170-190	150
Veal shank	1,5 kg	Open	2		210-230	140
Pork						
Roast without rind (eg neck)	1,0 kg	Open	1		190-210	120
	1,5 kg	Open	1		180-200	150
	2,0 kg	Open	1		170-190	170
Roast, rindless (eg shoulder)	1,0 kg	Open	1		190-210	130
	1,5 kg	Open	1		180-200	160
	2,0 kg	Open	1		170-190	190
Pigs fricandeau	500 grams	wire grid + roasting pan	3 + 1		220-230	30
Pork, lean	1,0 kg	Open	2		200-220	120
	1,5 kg	Open	2		190-210	140
	2,0 kg	Open	2		180-200	160

Meat	Weight	Accessories and Baking Forms	Height	Heating Method	Temperature in ° C, grill	Duration in minutes
Pork						
Casselerib bone	1,0 kg	Closed	2	☐	200-220	70
Steaks, 2 cm thick		Wire grid + roasting pan	5 + 1	☐	3	20
Pork Medallions, 3 cm thick		Wire grid + roasting pan	5 + 1	☐	3	10
Lamb						
Saddle of lamb with bone	1,5 kg	Open	2	☒	190	60
Boneless leg of lamb, medium	1,5 kg	Open	1	☒	150-170	120
Wild						
Saddle of venison with bone	1,5 kg	Open	2	☐	200-220	50
Boneless venison	1,5 kg	Gesloten	2	☐	210-230	100
Wild boar	1,5 kg	Gesloten	2	☐	180-200	140
Venison	1,5 kg	Gesloten	2	☐	180-200	130
Rabbit	2,0 kg	Gesloten	2	☐	220-240	60
Minced meat						
Fried minced meat	From 500 g of meat	Open	1	☒	180-200	80
Sausages						
sausages		Wire grid + roasting pan	4+1	☐	3	15

Poultry

The weight data in the table relate to unfilled, ready to cook poultry.

Place the whole chicken first breast side down on grill. Turn after 2/3 of the time.

Roast turkey or roast turkey like, turn halfway the specified time. Pieces of chicken turn after 2/3 of the time.

Prick the skin of duck or goose under the wings. Thus, the fat can get away.

Poultry is very crisp and brown as you near the end of cooking time, cover with butter, salt water or orange juice.

Meat	Weight	Accessories and Baking Forms	Height	Heating Method	Temperature in ° C, grill	Duration in minutes
Poultry						
Chicken, whole	1,2 kg	Wire grid	2	☒	200-220	60-70
Poularde, whole	1,6 kg	Wire grid	2	☒	190-210	80-90
Chicken, halved	500 g. each	Wire grid	2	☒	220-240	40-50
Pieces of chicken	150 g. each	Wire grid	3	☒	210-230	30-40
Pieces of chicken	300 g. each	Wire grid	3	☒	220-240	35-45
Chicken breasts	200 g. each	Wire grid	2	☐	3	30-40
Duck, whole	2,0 kg	Wire grid	2	☒	190-210	100-110
Duck breast	300 g. Each	Wire grid	3	☒	240-260	30-40
Goose, whole	3,5-4,0 kg	Wire grid	2	☒	170-190	120-140
Goose leg	400 g. Each	Wire grid	3	☒	220-240	50-60
Turkey, whole	3,0 kg	Wire grid	2	☒	180-200	80-100
Turkey roll	1,5 kg	Open	1	☒	190-210	110-130
Turkey fillet	1,0 kg	Closed	2	☐	180-200	80-90
Turkey leg	1,0 kg	Wire grid	2	☒	180-200	90-100

Turn fish pieces after 3 / 4 of the time. Whole fish does not need to be turned over. Place the whole fish in the swimming position, with the dorsal fin up in the oven. A cuted potato or a small oven-proof form in the abdomen of the fish makes it more stable. Add to fish fillets a few tablespoons of liquid.

Fish						
Fish, Whole	300 g. each	Wire grid	2	☐	2	20-25
	1,0 kg	Wire grid	2	☒	210-230	45-55
	1,5 kg	Wire grid	2	☒	180-200	60-70
	2,0 kg	Closed	2	☐	180-200	70-80
Fish cutlet, 3 cm thick		Wire grid	3	☐	2	20-25
Fish fillet		Closed	2	☐	210-230	20-30

Tips for roasting and grilling

For the weight of the meat are no entries in the table.

How can you determine whether the meat is done?

Make your choice according to the next, lower weight and keep a long time.

Use the meat thermometer or do the "spoon test". Press a spoon on the meat. If it feels tight, it is ready. Does it along, it still takes time.

More tips for roasting and grilling

The meat is dark and the crust is burnt in some places.

Check the shelf height and temperature.

The meat looks good, but the gravy was burnt.

Take the next smaller braadgerei or add more liquid.

The meat looks good, but the gravy is too light and watery.

Next time, use less and add more braadgerei liquid.

When transferring the meat creates steam.

This is normal. Much of the water vapor escapes from the oven. It can condense on the colder switch panel or furniture as condensation and drip down.

Oven dishes, grilled dishes, toast

Place the baking forms always on the wire grid.

The preparation condition of a dish depends on the size of the shape and height of the court. The statements in the tables are only for reference.

When you grill without a baking form directly on the grill, place the roasting pan at level 1. The oven stays cleaner.

Court	Accisories and BakingForms	Height	Heating Method	Temperatur in ° C, grill	Duration in minutes	
OvenDish						
Ovendish sweet	Ovenscale	2	☐	180-200	50-60	
Souffle	Ovenscale	2	☐	170-190	35-45	
	Small forms	2	☐	190-210	25-30	
Pasta Dish	Ovenscale	2	☐	200-220	40-50	
Lasagna	Ovenscale	2	☐	180-200	40-50	
Au gratin dishes						
Potatoes au gratin, raw ingredients, up to 4 cm	1 Ovenscale	2	☒	160-280	60-80	
	2 Ovenscales	1+3	☒	150-170	60-80	
Toast	4 pieces	Wire grid	4	☐	3	7-10
	12 pieces	Wire grid	4	☐	3	5-8

Ready-to-eat products

Follow manufacturer's indications on the packaging.

The resulting preparation is greatly dependent on the type of food. To the raw product may or brown spots and uneven to see.

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Court	Weight	Accessories and Baking Forms	Height	Heating Method	Temperature in ° C, grill	Duration in minutes
Pizza - Frozen						
Thin-crust pizza		Roasting pan	2		200-220	15-20
		Wire grid + Roasting pan	3+1		180-200	20-30
Pizza with a thick bottom		Roasting pan	2		170-190	20-30
		Wire grid + Roasting pan	3+1		170-190	25-35
Pizza baquette		Roasting pan	3		170-190	20-30
Mini pizza		Roasting pan	3		190-210	10-20
Pizza - Frozen						
Pizza -preheating		Roasting pan	1		180-200	10-15
Potato products, frozen						
Fries		Roasting pan	3		190-210	20-30
		Wire grid + Roasting pan	3+1		180-200	30-40
Croquettes		Roasting pan	3		190-210	20-25
Rösti, potato stuffed turnovers		Roasting pan	3		200-220	15-25
Bread, Cake, etc. frozen						
Sandwiches, baguette		Roasting pan	3		180-200	10-20
Pretzels		Roasting pan	3		200-220	10-20
Bread, Cake, etc. Prebaked						
Prebaked sandw., cakes etc.		Roasting pan	3		190-210	10-20
		Roasting pan Wire grid + Roasting pan	3+1		160-180	20-25
Various frozen dishes						
Fish fingers		Roasting pan	2		220-240	10-20
Chicken sticks, chicken-Nudel		Roasting pan	3		200-220	15-25
Strudel		Roasting pan	3		180-200	35-40