

COOKING TEST

Dishes tested according to the EN 60350-1 standard

BAKING					
Dish	Equipment	Guide (from the bottom)	Temperature (°C)	Baking time (minutes)	System
Shortbread - single level	Shallow enamel-coated baking sheet	2	140-150 *	25-40	⊕
Shortbread - single level	Shallow enamel-coated baking sheet	2	140-150 *	25-40	==
Shortbread - two levels	Shallow enamel-coated baking sheet	2, 3	140-150 *	30-45	⊕
Cupcakes - single level	Shallow enamel-coated baking sheet	2	160-170 *	20-35	⊕
Cupcakes - single level	Shallow enamel-coated baking sheet	2	160-170 *	20-35	==
Cupcakes - two levels	Shallow enamel-coated baking sheet	2, 3	140-150 *	25-40	⊕
Sponge cake	Round metal mould, diameter 26 cm/Wire shelf	1	160-170 *	20-35	==
Sponge cake	Round metal mould, diameter 26 cm/Wire shelf	2	160-170 *	20-35	⊕
Apple pie	2 x round metal mould, diameter 20 cm/Wire shelf	1	170-180	60-80	==
Apple pie	2 x round metal mould, diameter 20 cm/Wire shelf	2	170-180	60-80	⊕
GRILLING					
Dish	Equipment	Guide (from the bottom)	Temperature (°C)	Grilling time (minutes)	System
Toast	Wire shelf	4	240 *	0.5-3	****
Beefburgers	Wire shelf + Baking sheet as drip tray	3	240	20-35 **	****

* Preheat for 10 minutes. Do not use fast preheat function.






** Turn after 2/3 of grilling time.





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Dishes tested according to the EN 60705-2 standard

MICROWAVE COOKING					
Dish	Equipment	Guide (from the bottom)	Power (W)	Cooking time (minutes)	System
Egg custard, 1000 g	Glass container, dimension 25x25 cm, uncovered + Glass baking dish	1	360	25-35	
Sponge cake	Round glass container, diameter 22 cm, uncovered + Glass baking dish	1	360	15-25	
Meatloaf, 900 g	Glass container, dimensions 25x 12.5 cm, uncovered + Glass baking dish	1	600 360	10 10-15	
Defrost meat (minced meat), 500 g	Glass baking dish	1	180 90	8 13-18	
Defrosting raspberries, 250 g	Glass container, uncovered + Glass baking dish	1	180	6-9	

COMBINED MICROWAVE COOKING						
Dish	Equipment	Guide (from the bottom)	Temperature (°C)	Power (W)	Baking time (min)	System
Potato gratin	Round glass container, diameter 22 cm, uncovered + Glass baking dish	1	180-190	600	25-40	
Cake	Round glass container, diameter 22 cm, uncovered + Glass baking dish	1	180-190	180	17-25	
Chicken (1,2 kg)	Glass container, uncovered + Glass baking dish	1	210-220	360	45-55	