

# COOKING TEST

Dishes tested according to the EN 60350-1 standard

Only use the equipment supplied by the manufacturer. Always insert the baking tray all the way to the end position on the wire guide. When baking cakes in several cake (springform) pans simultaneously, arrange the pans as indicated in the figure.

| BAKING                           |   |                   |                              |                  |                         |        |
|----------------------------------|---|-------------------|------------------------------|------------------|-------------------------|--------|
| Dish                             | Equipment                                       | Baking pan layout | Rack level (from the bottom) | Temperature (°C) | Baking time (minutes)   | System |
| Shortbread                       | Shallow baking sheet                            |                   | 3                            | 140              | 30-40                   | ==     |
| Shortbread                       | Shallow baking sheet                            |                   | 3                            | 150              | 30-40                   | ⊕      |
| Shortbread - two levels          | Shallow baking sheet                            |                   | 2, 4                         | 140              | 45-55                   | ⊕      |
| Shortbread - three levels        | Shallow baking sheet                            |                   | 1, 4, 5                      | 135              | 50-60                   | ⊕      |
| Small cakes                      | Shallow baking sheet                            |                   | 3                            | 160 *            | 20-30                   | ==     |
| Small cakes                      | Shallow baking sheet                            |                   | 3                            | 160              | 30-40                   | ⊕      |
| Small cakes - two levels         | Shallow baking sheet                            |                   | 2, 4                         | 145              | 40-50                   | ⊕      |
| Small cakes - three levels       | Shallow baking sheet                            |                   | 1, 3, 5                      | 140-150          | 30-50                   | ⊕      |
| Fatless sponge cake              | Round metal mould, diameter 26 cm/wire rack     |                   | 1                            | 150              | 45-55                   | ==     |
| Fatless sponge cake              | Round metal mould, diameter 26 cm/wire rack     |                   | 3                            | 160              | 45-55                   | ⊕      |
| Fatless sponge cake - two levels | 2 × Round metal mould, diameter 26 cm/wire rack | ○ ○               | 2, 4                         | 160 **           | 45-55                   | ⊕      |
| Apple pie                        | 2 × Round metal mould, diameter 20 cm/wire rack | ○ ○               | 1                            | 170              | 90-120                  | ==     |
| Apple pie                        | 2 × Round metal mould, diameter 20 cm/wire rack | ○ ○               | 2                            | 170              | 80-110                  | ⊕      |
| GRILLING                         |   |                   |                              |                  |                         |        |
| Dish                             | Equipment                                       | Baking pan layout | Rack level (from the bottom) | Temperature (°C) | Grilling time (minutes) | System |
| Toast                            | Wire rack                                       |                   | 5                            | 230              | 4-7                     | ▼▼▼    |
| Burgers ***                      | Wire rack + Shallow baking sheet as drip tray   |                   | 5                            | 230              | 20-35 ***               | ▼▼▼    |

\* Preheat the appliance until it reaches the set temperature. Do not use the fast preheat function.

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

\*\*\* Turn after 2/3 of grilling time.



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