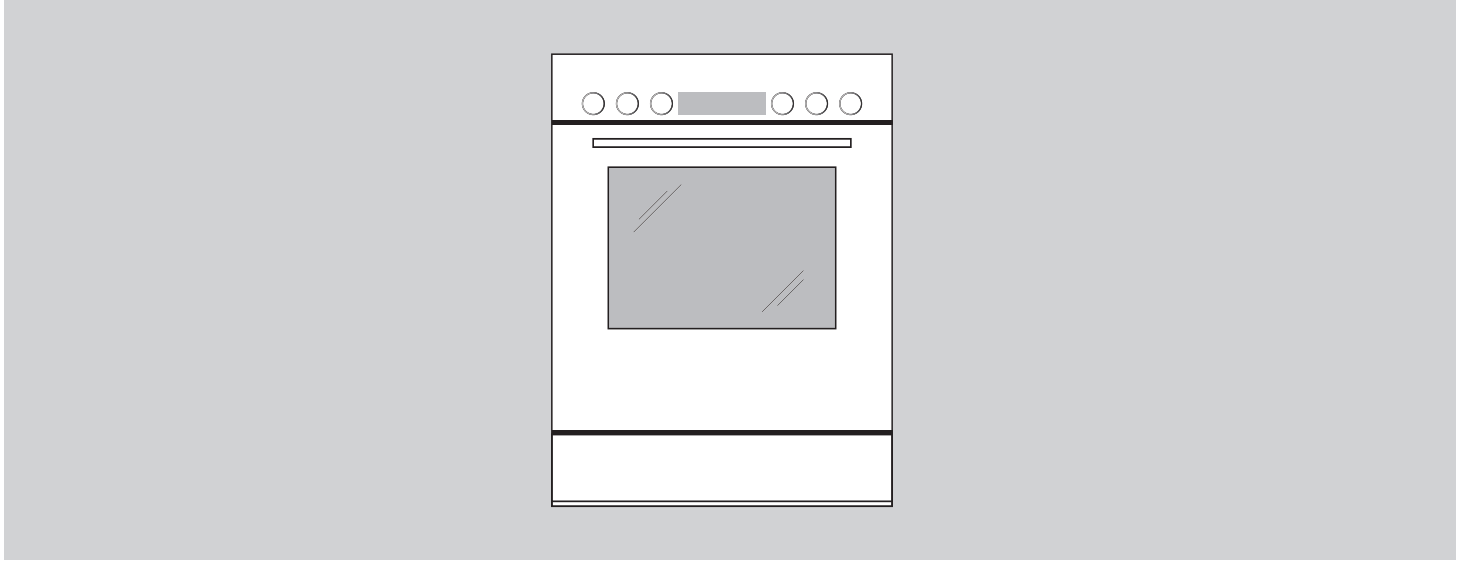




Tips on settings

EasyCook

Oven | Cooker

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EasyCook

Symbols used

	Operating mode
	Cooking space temperature
	Preheating until the cooking space temperature is reached

	Duration
	Levels
	Accessories

Operating modes

	Top/bottom heat eco
	Top/bottom heat humid
	Top/bottom heat

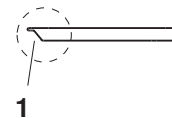
	Bottom heat
	Top heat

Optimal use

The cooking space temperatures and levels given in standard recipe books are in part unlikely to be optimal for this appliance. The following tables show how to get the best use out of the appliance.

The cooking space temperatures or temperature levels and durations given serve only as a guide and may vary depending on the type and size of the food as well as on individual preference.

- Push the Baking tray into the cooking space with the «sloped» side **1** to the back.



- Use a dark enamelled tray or a black tray or tin for crispy results.

Settings

 Bakery products								
Bread		Bake		180–210 °C	Yes	30–50 mins.	2	
Plaited bread		Bake		180–210 °C	Yes	25–50 mins.	2	
Bread rolls		Bake		200–220 °C	Yes	20–30 mins.	2	
Sweet biscuits and pastries	Basler Leckerli (honey almond spice cookies)	Bake		180–200 °C	Yes	15–25 mins.	2	
Sweet biscuits and pastries	Brunsli (chocolate almond spice cookies)	Bake		150–180 °C	Yes	8–15 mins.	2	
Sweet biscuits and pastries	Chräbeli (aniseed biscuits)	Bake		130–145 °C	Yes	20–30 mins.	2	
Sweet biscuits and pastries	Eclairs, profiteroles	Bake		160–180 °C	Yes	20–35 mins.	2	
				190–200 °C	No	35–45 mins.		
Sweet biscuits and pastries	Mailänderli (butter biscuits)	Bake		160–180 °C	Yes	7–20 mins.	2	
Sweet biscuits and pastries	Macaroons	Bake		160–180 °C	Yes	8–15 mins.	2	
Sweet biscuits and pastries	Spitzbuben (jam biscuits)	Bake		160–180 °C	Yes	7–20 mins.	2	
Sweet biscuits and pastries	Zimtsterne (cinnamon star cookies)	Bake		150–170 °C	Yes	8–15 mins.	2	
Sweet biscuits and pastries	Yeast pastries	Bake		170–190 °C	Yes	15–30 mins.	2	
Savouries	Aperitif nibbles, fresh	Bake		190–210 °C	Yes	10–30 mins.	2	
Savouries	Bruschetta	Bake		200–220 °C	Yes	5–10 mins.	2	
Savouries	Yeast pastries	Bake		170–190 °C	Yes	15–35 mins.	2	
Savouries	Garlic bread	Bake		200–230 °C	Yes	5–10 mins.	3	
Savouries	Ham and pineapple toastie	Bake		200–220 °C	Yes	15–25 mins.	3	
Puff pastries	Hazelnut croissant	Bake		190–210 °C	Yes	15–25 mins.	2	
Puff pastries	Ham croissants	Bake		180–200 °C	Yes	15–25 mins.	2	
Sponge cake	Roulade	Bake		170–190 °C	Yes	6–20 mins.	2	
Sponge cake	Torte	Bake		160–190 °C	Yes	20–40 mins.	2	

 Bakery products								
Torte	Linzertorte	Bake		160–180 °C	Yes	40–60 mins.	2	
Torte	Carrot torte	Bake		160–180 °C	Yes	40–60 mins.	2	
Torte	Chocolate torte	Bake		160–180 °C	Yes	35–60 mins.	2	
Torte	Japonaise base (thin nut meringue base)	Bake		140–160 °C	Yes	20–35 mins.	2	
Cake		Bake		170–190 °C	Yes	50 mins.–1 hr. 20 mins.	2	
Cakes	Tray-baked cake	Bake		170–200 °C	Yes	20–50 mins.	2	
Cakes	Luzerner Lebkuchen (gingerbread)	Bake		170–180 °C	Yes	50 mins.–1 hr. 10 mins.	2	
Ring cake	Yeast ring cake	Bake		190–210 °C	Yes	30–45 mins.	2	
Ring cake	Sponge ring cake	Bake		170–190 °C	Yes	50 mins.–1 hr. 10 mins.	2	
Yeast pastries	Ring cake	Bake		190–210 °C	Yes	30–45 mins.	2	
Yeast pastries	Yeast ring	Bake		170–190 °C	Yes	25–45 mins.	2	
Yeast pastries	Savouries and biscuits	Bake		170–190 °C	Yes	15–30 mins.	2	
Yeast pastries	Rose cake	Bake		170–190 °C	Yes	25–45 mins.	2	
Yeast pastries	Russian plait	Bake		170–190 °C	Yes	30–45 mins.	2	
Apple strudel		Bake		180–200 °C	Yes	25–50 mins.	2	
Short crust pastry	Short crust pastry case, baked blind	Bake		190–200 °C	Yes	15–25 mins.	2	
Short crust pastry	Fruit tart with short crust pastry	Bake		180–200 °C	Yes	35–50 mins.	2	
Meringue	Japonaise base (thin nut meringue base)	Bake		140–160 °C	Yes	20–35 mins.	2	
Meringue	Savouries and biscuits ¹⁾	Bake		90–110 °C	Yes	40 mins.–1 hr. 30 mins.	2	

¹⁾ ► Allow to dry overnight after baking.

Settings

 Flans and pizzas								
Fruit flan	Bake ¹⁾			200–210 °C	Yes	45–50 mins.	2	 
Savoury flan	Bake			200–220 °C	Yes	35–50 mins.	2	 
Cheese flan	Bake			200–220 °C	Yes	35–50 mins.	2	 
Pizza, fresh	Bake			200–240 °C	Yes	10–30 mins.	2	 

¹⁾ ► With fruit that is very juicy add the sauce or topping after the first 15–20 minutes.

 Meat								
Veal	Shoulder of veal	Roast		190–210 °C	No	1 hr.–1 hr. 30 mins.	2	
Veal	Roast veal	In a Römertopf clay cooking pot		200–220 °C	No	1 hr. 15 mins.–1 hr. 30 mins.	2	
Beef	Entrecôte, Roastbeef	Roast ¹⁾ , ²⁾		220–240 °C	Yes	30–55 mins.	2+1	 
Beef	Shoulder of beef	Roast		180–210 °C	No	1 hr. 10 mins.–1 hr. 40 mins.	2	
Beef	Roast beef	In a Römertopf clay cooking pot		200–220 °C	No	1 hr. 10 mins.–1 hr. 40 mins.	2	
Beef	Beef braising steak	In a Römertopf clay cooking pot		200–220 °C	No	50 mins.–1 hr. 10 mins.	2	
Pork	Fillet in puff pastry	Bake		190–210 °C	No	25–40 mins.	2	
Pork	Neck of pork	Roast		190–210 °C	No	1 hr.–2 hrs.	2	
Pork	Shoulder of pork	Roast ¹⁾ , ²⁾		180–220 °C	No	1 hr.–1 hr. 30 mins.	2+1	 

 Meat								
Pork	Roast pork	In a Römertopf clay cooking pot		200–220 °C	No	1 hr. 15 mins.–1 hr. 35 mins.	2	
Leg of lamb		Roast ¹⁾ , ²⁾		200–220 °C	No	1 hr.–1 hr. 40 mins.	2+1	 
Meat products	Fleischkäse (specialty meat loaf)	Bake		180–200 °C	Yes	40–60 mins.	2	
Meat products	Meat loaf	Bake		180–210 °C	Yes	45 mins.–1 hr. 15 mins.	2	
In a Römertopf clay cooking pot	Braising steak	Braise		200–220 °C	No	50 mins.–1 hr. 10 mins.	2	
In a Römertopf clay cooking pot	Roast	Braise		200–220 °C	No	1 hr. 15 mins.–1 hr. 35 mins.	2	

► Put the food in a suitable container and place on the wire shelf.

¹⁾ ► Put the baking tray at level 1 under the wire shelf.

²⁾ ► Put the food directly on the wire shelf.

 Poultry								
Chicken, whole		In a Römertopf clay cooking pot		200–220 °C	No	55 mins.–1 hr. 20 mins.	2	

Settings

 Fish and seafood							
Fish gratin	Cook ¹⁾		180–200 °C	Yes	35–55 mins.	2	
Gilthead seabream, whole	Roast		190–220 °C	Yes	20–35 mins.	2	
Trout, whole	Roast		190–220 °C	Yes	20–35 mins.	2	

¹⁾ ► Put the food in a suitable container and place on the wire shelf.

 Baked dishes and gratins							
Fish gratin	Cook		190–200 °C	Yes	30–60 mins.	2	
Vegetable gratin	Cook		190–200 °C	Yes	30–60 mins.	2	
Potato gratin	Cook		190–200 °C	Yes	30–60 mins.	2	
Lasagne	Cook		200–210 °C	Yes	35–50 mins.	2	
				No	45 mins.–1 hr. 5 mins.		
Moussaka	Cook		200–210 °C	Yes	35–50 mins.	2	
				No	45 mins.–1 hr. 5 mins.		
Sweet baked dish	Bake		190–200 °C	Yes	45–50 mins.	2	

► Put the food in a suitable container and place on the wire shelf.

 Potatoes							
Potato gratin	Cook ¹⁾		180–210 °C	No	30–60 mins.	2	
Potato wedges	Bake		210–230 °C	Yes	20–40 mins.	2	

¹⁾ ► Put the food in a suitable container and place on the wire shelf.

 Fruit and berries							
Apple rings	Desiccate		70 °C	No	7 hrs.–8 hrs.	2	
Apricots, halves	Desiccate		60–70 °C	No	14 hrs.–16 hrs.	2	

- ▶ Only use ripe fresh food.
- ▶ 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.



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

 Fruit and berries							
Cherry stone cushions	Heat up		130–150 °C	No	10–20 mins.	Cooking space floor	



Turn the wire shelf upside down, put the cherry stone cushions on it and place directly on the floor of the cooking space.

 Mushrooms							
Mushrooms, sliced	Desiccate		70–80 °C	No	5 hrs.–8 hrs.	2	

- ▶ Only use ripe fresh food.
- ▶ 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.



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

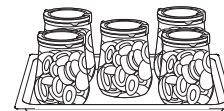
Preserving food

Food can be preserved and bottled in special preserving jars. Only use undamaged jars with glass lids, suitable rubber seals and sealing clips that sit correctly. Do not use jars with screw or bayonet tops as the pressure that builds up cannot be reduced.



Up to 5 jars with a maximum volume of 1 litre each may be placed inside the cooking space. Always use same-size jars.

- ▶ Put the Baking tray at level 1.
- ▶ Fill the jars evenly with the food to be preserved, which is at the ambient temperature, and add liquid (and any sugar, salt or vinegar) as required.
- ▶ Close the jars according to the manufacturer's instructions.



- ▶ Place the jars on the Baking tray as shown in the illustration. The jars should not touch one another.
- ▶ Select the  150 °C operating mode and start.
- ▶ Heat until bubbles start to rise quickly to the surface of the liquid in the jars.
 - Preserving food that is at the ambient temperature takes about 60 to 90 minutes.
- ▶ Keep the appliance door closed during the preserving process.
- ▶ Switch the appliance off.
- ▶ Leave the jars standing in the cooking space for 40 minutes.
- ▶ 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.

Notes

Validity

The model number corresponds to the first alphanumerics on the identification plate. These tips on settings apply to:

Model number	Size system
22017	55-762



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