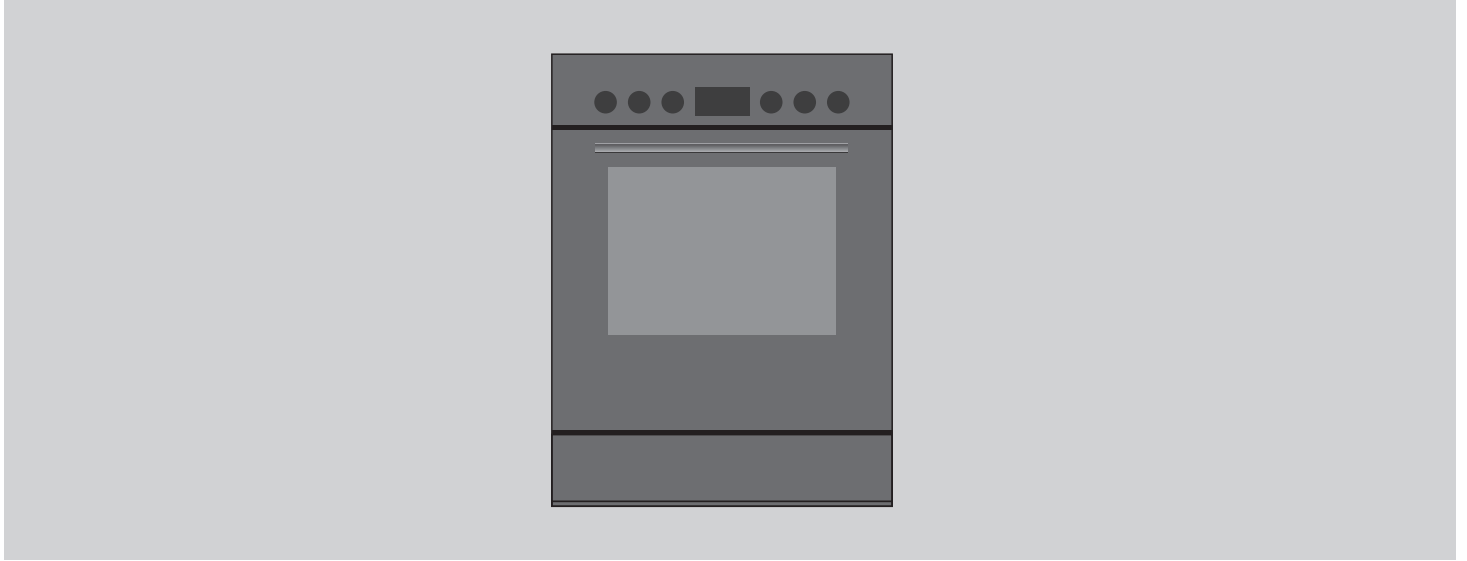




Tips on settings

EasyCook

Oven | Cooker

Contents

EasyCook	3
Symbols used	3
Operating modes	3
Optimal use	3
Settings	4
Bakery products	4
Flans and pizza	6
Meat	7
Poultry	8
Fish and seafood	8
Baked dishes and gratins	9
Potatoes	9
Fruit	10
Mushrooms	10
Preserving food	11

EasyCook

Symbols used

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

	Duration
	Levels
	Accessories

Operating modes

	Grill-forced convection
	PizzaPlus
	Hot air eco
	Hot air humid
	Hot air

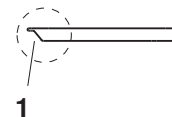
	Top/bottom heat
	Top/bottom heat humid
	Top/bottom heat eco
	Bottom heat
	Grill

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 1 level		180–210 °C	Yes	30–50 mins.	2
		Bake 2 levels		180–200 °C		35–50 mins.	1+3
Plaited bread		Bake 1 level		180–210 °C	Yes	25–50 mins.	2
		Bake 2 levels		170–190 °C			1+3
Bread rolls		Bake 1 level		200–220 °C	Yes	20–30 mins.	2
		Bake 2 levels		180–200 °C			1+3
Sweet biscuits and pastries	Basler Leckerli (honey almond spice cookies)	Bake		160–180 °C	Yes	15–25 mins.	2
Sweet biscuits and pastries	Brunсли (chocolate almond spice cookies)	Bake 1 level		150–180 °C	Yes	8–15 mins.	2
		Bake 2 levels		150–170 °C		10–15 mins.	1+3
Sweet biscuits and pastries	Chräbeli (aniseed biscuits)	Bake 1 level		130–145 °C	Yes	20–30 mins.	2
		Bake 2 levels		120–140 °C			1+3
Sweet biscuits and pastries	Eclairs, profiteroles	Bake		160–180 °C	Yes	20–35 mins.	2
				170–180 °C	No	30–40 mins.	
Sweet biscuits and pastries	Mailänderli (butter biscuits)	Bake 1 level		160–180 °C	Yes	7–20 mins.	2
		Bake 2 levels		150–170 °C		10–20 mins.	1+3
Sweet biscuits and pastries	Macaroons	Bake		160–180 °C	Yes	8–15 mins.	2
Sweet biscuits and pastries	Spitzbuben (jam biscuits)	Bake 1 level		160–180 °C	Yes	7–20 mins.	2
		Bake 2 levels		150–170 °C		10–20 mins.	1+3
Sweet biscuits and pastries	Zimtsterne (cinnamon star cookies)	Bake 1 level		150–170 °C	Yes	8–15 mins.	2
		Bake 2 levels		140–160 °C		5–15 mins.	1+3
Sweet biscuits and pastries	Yeast pastries	Bake		170–190 °C	Yes	15–30 mins.	2

 Bakery products								
Savouries	Aperitif nibbles, fresh	Bake 1 level		190–210 °C	Yes	10–30 mins.	2	
		Bake 2 levels		170–190 °C		15–30 mins.	1+3	
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.	2	
Savouries	Ham and pineapple toastie	Bake		200–220 °C		15–25 mins.		
Puff pastries	Hazelnut croissant	Bake		170–190 °C	Yes	15–25 mins.	2	
Puff pastries	Ham croissants	Bake		170–190 °C	Yes	15–25 mins.	2	
Sponge cake	Roulade	Bake 1 level		170–190 °C	Yes	6–20 mins.	2	
		Bake 2 levels		160–180 °C		7–15 mins.	1+3	
Sponge cake	Torte	Bake		160–190 °C	Yes	20–40 mins.	2	
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 1 level		140–160 °C	Yes	20–35 mins.	2	
		Bake 2 levels		140–160 °C			1+3	
Cake		Bake		150–170 °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		170–190 °C	Yes	30–45 mins.	2	
Ring cake	Sponge ring cake	Bake		150–170 °C	Yes	50 mins.–1 hr. 10 mins.	2	
Yeast pastries	Ring cake	Bake		170–190 °C	Yes	30–45 mins.	2	
Yeast pastries	Yeast ring	Bake		170–190 °C	Yes	25–45 mins.	2	

Settings

 Bakery products								
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		160–180 °C	Yes	35–55 mins.	2	
Meringue	Japonaise base (thin nut meringue base)	Bake 1 level		140–160 °C	Yes	20–35 mins.	2	
		Bake 2 levels		130–160 °C			1+3	
Meringue	Savouries and biscuits ¹⁾	Bake		90–110 °C	Yes	40 mins.–1 hr. 30 mins.	2	

¹⁾ ► Allow to dry overnight after baking.

 Flans and pizzas								
Fruit flan		Bake ¹⁾		170–190 °C	Yes	30–50 mins.	2	
Savoury flan		Bake		170–190 °C	Yes	30–50 mins.	2	
Cheese flan		Bake		160–190 °C	Yes	30–50 mins.	2	
Pizza, fresh		Bake		180–230 °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	Yes	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. 35 mins.	2	
Beef	Entrecôte, Roastbeef	Roast ^{1), 2)}		200–220 °C	Yes	30–55 mins.	2	
Beef	Shoulder of beef	Roast		180–210 °C	Yes	1 hr.–1 hr. 30 mins.	2	
Beef	Roast beef	In a Römertopf clay cooking pot		200–220 °C	No	1 hr. 15 mins.–1 hr. 35 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	Yes	25–40 mins.	2	
Pork	Neck of pork	Roast		190–210 °C	Yes	1 hr.–1 hr. 30 mins.	2	
Pork	Shoulder of pork	Roast		180–220 °C	Yes	1 hr.–1 hr. 30 mins.	2	
Pork	Roast pork	In a Römertopf clay cooking pot		200–220 °C	No	1 hr. 15 mins.–1 hr. 35 mins.	2	
Pork	Pork chop	Grill ^{2), 3)}		3–4	Yes	10–20 mins.	4	
Leg of lamb		Roast ^{1), 2)}		200–220 °C	Yes	1 hr.–1 hr. 40 mins.	2	
Meat products	Bratwurst	Grill ^{2), 3)}		4	Yes	10–20 mins.	4	
Meat products	Fleischkäse (specialty meat loaf)	Bake		160–190 °C	Yes	40–60 mins.	2	
Meat products	Meat loaf	Cook		180–210 °C	Yes	45 mins.–1 hr. 15 mins.	2	
In a Römertopf clay cooking pot	Chicken	Braise		200–220 °C	No	50 mins.–1 hr. 20 mins.	2	
In a Römertopf clay cooking pot	Braising steak	Braise		200–220 °C	No	50 mins.–1 hr. 10 mins.	2	

Settings

 Meat								
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.
- ³⁾ ► Turn halfway through the cooking time.
- Put the baking tray at level 2 under the wire shelf.
- Preheat the cooking space for 3 minutes.

 Poultry								
Chicken leg	Grill ¹⁾ , ²⁾			3–4	Yes	15–35 mins.	3	
Chicken, halves	Grill ¹⁾ , ²⁾			2–3	Yes	40 mins.–1 hr. 10 mins.	2	
Chicken, whole	Grill ¹⁾ , ²⁾			180–200 °C	No	50 mins.–1 hr. 20 mins.	2	
	In a Römertopf clay cooking pot			200–220 °C		55 mins.–1 hr. 20 mins.		

- ¹⁾ ► Turn halfway through the cooking time.
- ²⁾ ► Put the baking tray at level 1 under the wire shelf.
- Put the food directly on the wire shelf.

 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	
Fish fingers, frozen	Bake ²⁾			3–4	Yes	8–12 mins.	3	

- ¹⁾ ► Put the food in a suitable container and place on the wire shelf.
- ²⁾ ► Preheat the cooking space for 3 minutes.
- Turn halfway through the cooking time.

 Baked dishes and gratins							
Fish gratin	Cook		180–200 °C	Yes	30–50 mins.	2	
Vegetable gratin	Cook		180–200 °C	Yes	35–55 mins.	2	
			170–190 °C	No	30–50 mins.		
Potato gratin	Cook		180–210 °C	No	30–60 mins.	2	
Lasagne	Cook		190–210 °C	Yes	25–50 mins.	2	
Moussaka	Cook		190–210 °C	Yes	30–50 mins.	2	
Sweet baked dish	Bake		180–200 °C	Yes	30–55 mins.	2	
				No	35–55 mins.		

► 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.

Settings

 Fruit and berries							
Apple rings	Desiccate		45–70 °C	No	6 hrs.–10 hrs.	2 1+(2)+3	  
Apricots, halves	Desiccate		65–75 °C	No	14 hrs.–16 hrs.	2 1+(2)+3	  

- 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	10–15 mins.	Bottom	



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		50–60 °C	No	5 hrs.–8 hrs.	2 1+(2)+3	  

- 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.

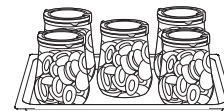
Preserving food

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 operating mode  level 1 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.

Validity

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

Model number	Size system
21127	60-600
21133	55-762
22031	60-600
22034	55-762



1241025-04