Cooking functions guide

Siemens ovens boast 4, 5, 8, 10, 11 and 13 levels of main cooking functions and offer a wide choice of heating methods providing ideal cooking options for all types of food.

### 3D hot air cooking
- Ideal for all types of foods, cooking on up to 3 levels at the same time. Great for baking and roasting, ideal for larger joints.

### Hot air grilling
- This cooking system is ideally suited for poultry and duck up to 2.3kg/5lb and for smaller cuts of meat. Also ideal for crisping the crackling on pork (use this for the last 30 minutes of the cooking time for the perfect crispy finish).

### Three stage variable grill
- Three stage variable grill gives you precision grill temperature control for a full width grill.

### Bottom heat
- Ideal for casseroles, curries and any slow cooking. Good for bain-marie cooking of creme caramels.

### Conventional
- Ideal for single shelf cooking and gives a crispier, drier result. Good for meat and fruit pies. Rich fruit cakes will not be peaked in the centre if cooked using this cooking system. The oven needs to be pre-heated on this setting.

### Defrosting
- Gently defrost a delicate gateaux or large joint of meat or turkey. This setting circulates room temperature air around the food, whilst keeping the food away from pests.

### Intensive hot air
- A crisp underside to pizza bases, quiches and pastry cases can be achieved by activating the intensive hot air setting. No need to pre-heat the oven when using this setting when cooking from frozen.

### Defrosting (Matic)
- Gently defrost a delicate gateaux or large joint of meat or turkey. This setting circulates room temperature air around the food and automatically selects the best setting. It then controls the exact cooking time and switches off when the meal is done, using the residual heat to save energy.

### 1000 clearText display ovens have the same cooking functions of the 1300 multi-function ovens above plus the following additional special functions:

- **Plate warming function**: As food stays warm for longer on pre-heated plates, you can warm up your plates and serving dishes with this function.

- **Intensive conventional heat**: This type of heat uses the heating elements from the top of the oven with the addition of a more powerful bottom heating element. Ideal for cheesecakes, crispy cake bases and baking tins that have poor heat conduction.

- **Dual zone grill**: Because you only use the centre of the grill this is perfect for cooking smaller quantities.

- **Speed cooking**: This function combines upper heating elements, a ring element and a fan, together with a heated ceramic base. No pre-heating is required. Frozen food can be cooked up to 30% quicker than by conventional methods. Particularly good for bread or convenience foods such as pizza.

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### 700 Multi-function ovens have the same 8 cooking functions of the 1250 multi-function ovens left plus the following additional cooking functions:

- **Hold warm setting**: Food can be kept warm in the oven on this setting until it’s ready to be served.

- **hydroBaking**: The moisture produced by the food during cooking will remain inside the oven, giving more moist results. This setting improves the texture and keeping qualities of cakes, breads and pastry items. The oven needs to be pre-heated on this setting.

- **Hold warm setting**: Food can be kept warm in the oven on this setting until it’s ready to be served.

- **BakeControl**: This offers you 40 different programmes for fresh and frozen foods. Simply enter the appropriate cooking programme, then the weight of the food and the oven automatically selects the best setting. It then controls the exact cooking time and switches off when the meal is done, using the residual heat to save energy.

- **Sabbath setting**: Oven is automatically set to conventional heat at a temperature of 85°C. You can adjust the Sabbath setting duration for between 24 to 73 hours. Designed to keep pre-heated food warm for the period.

### 7000 Multi-function oven range offers the following 4 cooking functions as standard:

- **CookControl**: This offers you 40 different programmes for fresh and frozen foods. Simply enter the appropriate cooking programme, then the weight of the food and the oven automatically selects the best setting. It then controls the exact cooking time and switches off when the meal is done, using the residual heat to save energy.

- **CheckControl**: This is the same function as on the 1250 multi-function oven above, but offers you 68 different programmes for fresh and frozen foods.

- **Intensive conventional heat**: This type of heat uses the heating elements from the top of the oven with the addition of a more powerful bottom heating element. Ideal for cheesecakes, crispy cake bases and baking tins that have poor heat conduction.

- **Conventional**: Ideal for single shelf cooking and gives a crispier, drier result. Good for meat and fruit pies. Rich fruit cakes will not be peaked in the centre if cooked using this cooking system. The oven needs to be pre-heated on this setting.

### 9000 Multi-function oven range offers the following 5 cooking functions:

- **CookControl**: This offers you 40 different programmes for fresh and frozen foods. Simply enter the appropriate cooking programme, then the weight of the food and the oven automatically selects the best setting. It then controls the exact cooking time and switches off when the meal is done, using the residual heat to save energy.

- **BakeControl**: This is the same function as on the 1250 multi-function oven above, but offers you 68 different programmes for fresh and frozen foods.

### 1000 Multi-function oven range offers the following 5 cooking functions:

- **CookControl**: This offers you 40 different programmes for fresh and frozen foods. Simply enter the appropriate cooking programme, then the weight of the food and the oven automatically selects the best setting. It then controls the exact cooking time and switches off when the meal is done, using the residual heat to save energy.

- **BakeControl**: This is the same function as on the 1250 multi-function oven above, but offers you 68 different programmes for fresh and frozen foods.

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