

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.

4 iQ300 3D hot air ovens range offers the following 4 cooking functions as standard:



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.



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.



Hot air grilling

This cooking system is ideally suited for poultry and duck up to 2.5kg/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.

5 iQ300 Multi-function oven range offers the following 5 cooking functions:



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Conventional

Ideal for single shelf cooking and gives a crisper, 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.



Bottom heat

Ideal for casseroles, curries and any slow cooking. Good for bain-marie cooking of crème caramels.

8 iQ500 Multi-function ovens have the same 5 cooking functions of the iQ300 multi-function ovens above plus the following additional cooking functions:



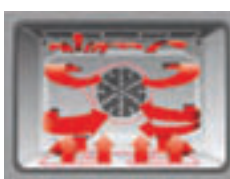
Defrosting

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Dual zone grill

Because you only use the centre of the grill this is perfect for cooking smaller quantities.



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.

10 iQ700 Multi-function ovens have the same 8 cooking functions of the iQ500 multi-function ovens left plus the following additional cooking functions:



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.

P 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.

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.

13 iQ700 clearText display ovens have the same cooking functions of the iQ700 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.



Low temperature cooking

Good quality meat and poultry trimmed of all fat. Meat is pan fried to seal in the juices and then transferred to an oven proof dish with a lid. This is then placed in the oven at a pre-defined, fixed low temperature without any additional liquid added. Oven will slowly cook the meat, keeping it moist juicy and tender, without overcooking.



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.

P cookControl

This is the same function as on the iQ700 multi-function oven above, but offers you 68 different programmes for fresh and frozen foods.

11 iQ700 liftMatic oven has the same 5 cooking functions of the iQ300 multi-function ovens left plus the following additional 6 functions:



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Hold warm setting

Food can be kept warm in the oven on this setting until it's ready to be served.



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.



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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.

P cookControl

This is the same function as on the iQ700 multi-function oven above, but offers you 34 different programmes for fresh and frozen foods.