





## Baking table (temperatures per meal and function)

|                       | Hot air  |                             |                 | Static oven  |                             | Static oven with air circulation  |                             | Lower element with air circulation  |                             |
|-----------------------|---|-----------------------------|-----------------|---|-----------------------------|--|-----------------------------|--|-----------------------------|
|                       | Temperature °C  | Shelf position <sup>1</sup> | Time in minutes | Temperature °C  | Shelf position <sup>1</sup> | Temperature °C   | Shelf position <sup>1</sup> | Temperature °C   | Shelf position <sup>1</sup> |
| <b>Pastries</b>       |   |                             |                 |   |                             |  |                             |  |                             |
| Cake                  | 150 – 160   | 2                           | 65 – 75         | 175   | 1                           | 160 – 170  | 2                           |  |                             |
| Thin dough            | 160 – 175   | 1 or 2                      | 35 – 50         | 175   | 1                           | 165  | 2                           |  |                             |
| Medium dough          | 150 – 160   | 1 or 2                      | 60 – 75         | 165 – 175   | 1                           | 160  | 2                           |  |                             |
| Dough                 | 150 – 175   | 2 or 3                      | 30 – 50         | 175   | 2                           | 160 – 170  | 2                           |  |                             |
| Thin dough in a tray  | 150 – 160   | 2                           | 20 – 35         | 180 – 200   | 2                           | 170 – 180  | 2                           | 160  | 1                           |
| Pound cake            | 150 – 160   | 2                           | 30 – 40         | 170 -180*   | 2                           | 160 – 170  | 2                           | 160  | 1                           |
| Tarte                 | 160 – 175   | 2                           | 40 – 55         | 175*  | 1                           | 170  | 2                           |  |                             |
| Strudel               | 180 – 200   | 2                           | 35 – 45         | 200 – 220   | 2                           | 190 – 210  | 2                           |  |                             |
| Soufflé               | 180 – 200   | 2 or 3                      | 25 – 45         | 200 – 220*  | 2 or 3                      | 200  | 2                           |  |                             |
| Pie                   | 170 – 180   | 2                           | 35 – 45         | 180 – 200*  | 2                           | 180  | 2                           | 180  | 1                           |
| Pizza                 | 170 – 180   | 2 (2 trays – 2 & 4)         | 35 – 45         | 180 – 200*  | 2                           | 180  | 2                           | 180  | 1                           |
| Puff pastry           | 50 – 100  | 1 tray – 2 & 3              | 60 -120         | 70 – 90*  | 2                           | 80   | 2                           |  |                             |
| Cookies               | 170 – 180   | 3 trays – 1, 3 & 4          | 25 – 35         | 180 – 200*  | 2 or 3                      | 180  | 2                           |  |                             |
| <b>Various meat</b>   |   |                             |                 |   |                             |  |                             |  |                             |
| Pork/veal             | 170 – 180   | 2                           | 45 – 60         | 175 – 200   | 2                           | 180  | 2                           |  |                             |
| Fillets (1 cm thick)  | 150 – 170   | 2                           | 15 – 20         | 175 – 200   | 2                           | 180  | 2                           |  |                             |
| Minced mear (750 gr)  | 180 – 200   | 2                           | 35 – 50         | 200   | 2                           | 180 – 200  | 2                           |  |                             |
| Steaks                | 180 - 200*  | 2                           | 15 – 20         |   |                             |  |                             |  |                             |
| Burgers               | 180 - 200*  | 2                           | 15 – 20         |   |                             |  |                             |  |                             |
| Duck (1,5 – 2 kg)     | 160 – 180   | 1 or 2                      | 90 – 150        | 180   | 2                           | 180 – 200*   | 2                           |  |                             |
| Chicken (1 kg)        | 150 – 170   | 1 or 2                      | 45 – 60         | 200   | 2                           | 180  | 2                           |  |                             |
| Turkey (5 kg)         | 160   | 1 or 2                      | 180 – 240       | 160 – 175   | 1 or 2                      | 170  | 1 or 2                      |  |                             |
| Game                  | 170   | 1 or 2                      | 80 – 180        | 200   | 2                           | 180 – 200  | 2                           |  |                             |
| Fish (1 – 1,5 kg)     | 175 – 200   | 2                           | 35 – 45         | 200 – 220   | 2                           | 185 – 200  | 2                           |  |                             |
| Fish fillet           | 180 - 200   | 2                           | 15 – 20         | 200   | 2                           |  |                             |  |                             |
| <b>Various dishes</b> |   |                             |                 |   |                             |  |                             |  |                             |
| Roast potatos         | 170 – 190   | 2                           | 45 – 60         | 180 – 200   | 2                           | 180  | 2                           |  |                             |
| Stuffed vegetables    | 175 – 190   | 2                           | 50 – 60         | 180 – 200   | 2                           | 180  | 2                           |  |                             |
| Baked pasta           | 180   | 2                           | 45 - 60         | 200   | 2                           | 190  | 2                           |  |                             |

\* Preheating required

<sup>1</sup>Shelf position (bottom to up)

The temperatures and the required time are only for guidance and may vary according to the quantity, preparation and further characteristics of the food or the pan used. Change the above suggested settings according to your needs and the desired result.

The company is not responsible for any mistakes in this document.

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