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Hoja de Características

Folha de Caracteristicas

Feature List

Feuille de Caractéristiques

Datenblatt

HC-605/HC-605 ME
HI-605/HI-605 ME



Uso do Forno

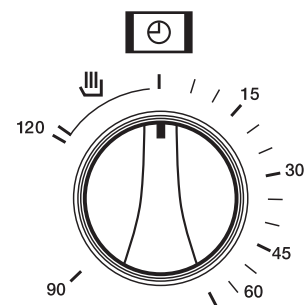
Funcionamento Manual do Forno

- 1 Rode o comando do temporizador para a esquerda até à posição .
- 2 Seleccione uma temperatura e uma função de cozinhado.
- 3 Coloque os comandos na posição  para desligar o forno.

Funcionamento Temporizado do Forno

Permite cozinhar durante um tempo previamente seleccionado. Para tal:

- 1 Escolha a função e a temperatura de cozinhado.
- 2 Rode o comando do temporizador no sentido dos ponteiros do relógio, até à posição "120" minutos e depois rode-o no sentido inverso para seleccionar o tempo de cozinhado pretendido.

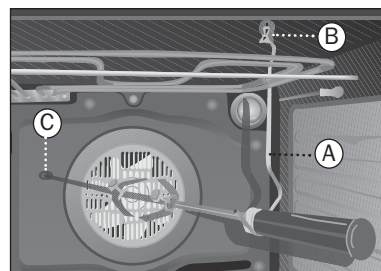


- 3 Decorrido o tempo programado, ouvir-se-á um sinal acústico e o forno deixará de aquecer.
- 4 Coloque os comandos na posição  para desligar o forno.

Utilização do Espeto rotativo

O espeto rotativo possui um motor giratório, um gancho suporte e um espeto completo com um punho, que é desmontado desenroscando. Para a sua utilização, proceda do seguinte modo:

- 1 Pendure o gancho (A) no alojamento (B) situado na parte superior do forno. Ver figura.
- 2 Introduza a ponta do espeto no alojamento (C) do motor de rotação; apoie a outra extremidade do espeto no gancho (A).
- 3 Coloque o selector de funções na posição  ou .



Atenção:

Não se esqueça de desenroscar o punho do espeto antes de realizar o assado; só deste modo poderá fechar a porta do forno.

Informação Técnica

Os códigos da porta opcional para obter temperaturas inferiores a 60 K (conforme EN60335-1/2-6) dependendo da cor são:

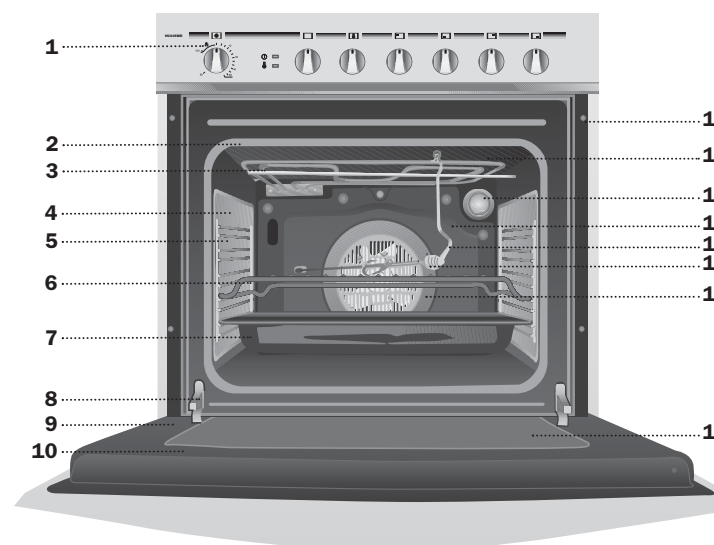
Branco: 82020703

Castanho: 82020704

Preto: 82020710

Inox: 82020708

HC-605/HC-605 ME/HI-605/HI-605 ME

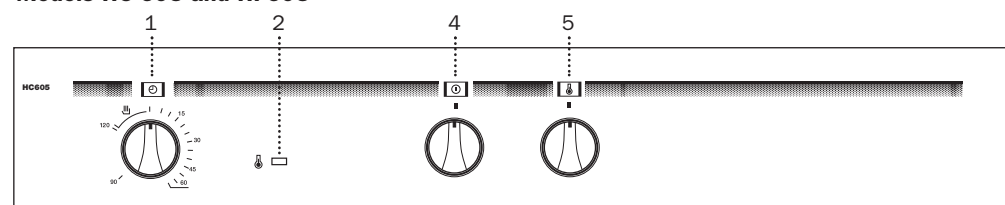


- 1 Control Panel^(*)
- 2 Oven Seal
- 3 Grill Element
- 4 Catalytic Side Wall
- 5 Chrome Support with Anti-overturn Device
- 6 Grid
- 7 Tray with Easy-cleaning Enamel
- 8 Hinge
- 9 Door
- 10 Smoke Outlet
- 11 Fixing to Unit
- 12 Grill Screen
- 13 Light
- 14 Back Wall Panel
- 15 Turnspit Hook
- 16 Spit
- 17 Fan
- 18 Tempered Inner Glass

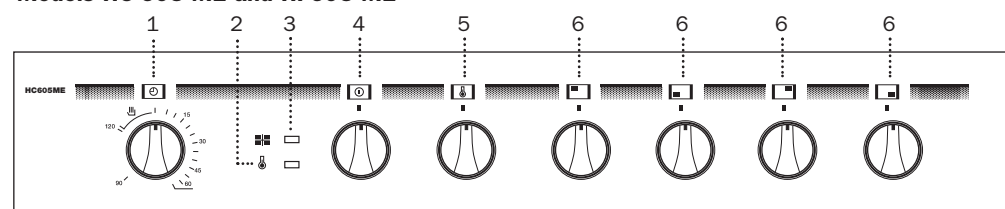
^(*) With anti finger - mark varnish on the stainless steel models

Control Panel

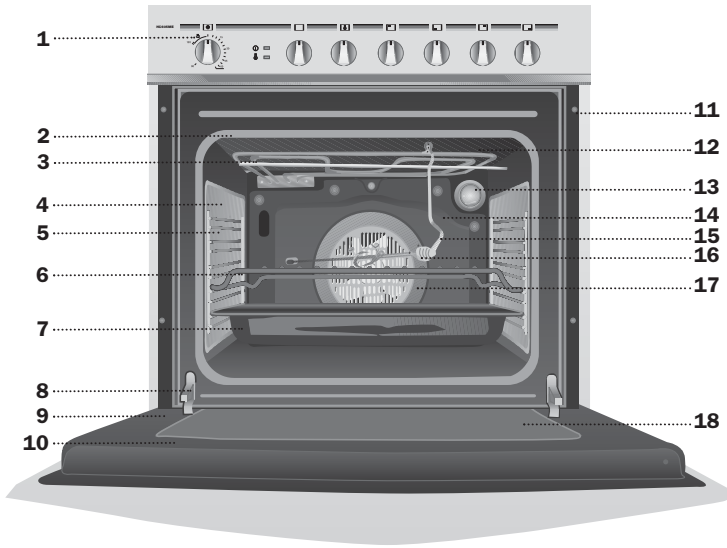
Models HC-605 and HI-605



Models HC-605 ME and HI-605 ME



- 1 Minute timing switch.
- 2 Heating indicator light. Indicates that the heat is going to the food and it goes out when the set temperature is reached.
- 3 Cooker indicator light. It indicates that one or more of the electric hotplates are on.
- 4 Function selector.
- 5 Temperature selector.
- 6 Control knobs for the hob.

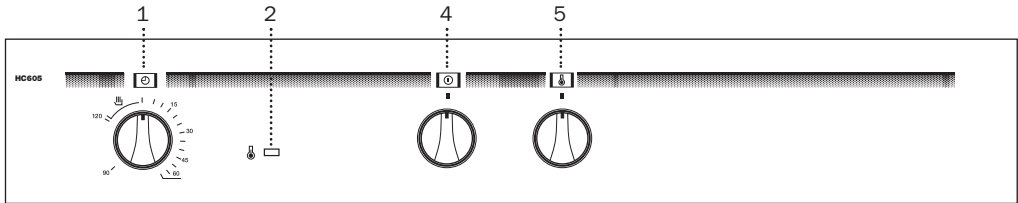


- 1 Frente de Mandos(*)
- 2 Junta de Horno
- 3 Resistencia de Grill Doble
- 4 Panel Catalítico Autolimpiante
- 5 Soporte Cromado con Seguro Anti-vuelco
- 6 Parrilla
- 7 Bandeja con Esmalte de Fácil Limpieza
- 8 Bisagra
- 9 Puerta
- 10 Salida de Humos
- 11 Fijación al Mueble
- 12 Pantalla de Grill
- 13 Lámpara
- 14 Panel Trasero
- 15 Gancho Rustepollos
- 16 Espadín
- 17 Turbina
- 18 Cristal Interior Templado

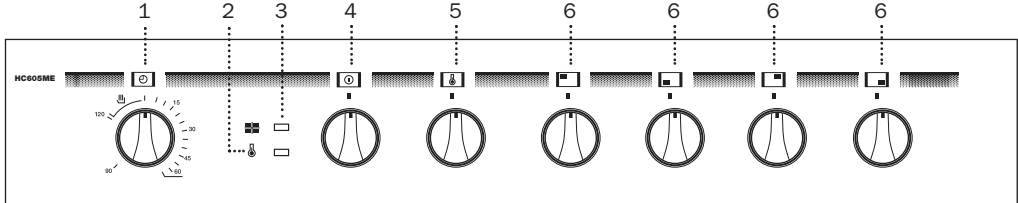
(*) Con barniz antihuella en modelos inoxidables

Frontal de Mandos

Modelos HC-605 y HI-605



Modelos HC-605 ME y HI-605 ME



- 1 Mando temporizador minuter.
- 2 Piloto de calentamiento. Indica la transmisión de calor al alimento y se apaga al alcanzar la temperatura seleccionada.
- 3 Piloto de conexión encimera. Indica que alguno de los fuegos eléctricos de la placa de encimera está conectado.
- 4 Selector de funciones.
- 5 Selector de temperaturas.
- 6 Mandos para el control de la encimera.

TEKA GROUP

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U.K.	Abingdon	TEKA PRODUCTS (UK) LTD.	44	1235 - 86.19.16	1235 - 83.21.37
U.S.A.	Tampa	TEKA USA, INC.	1	813 - 228 - 8820	813 - 228 - 8604
Venezuela	Caracas	TEKA ANDINA, S.A.	58	2 - 291.28.21	2 - 291.28.25



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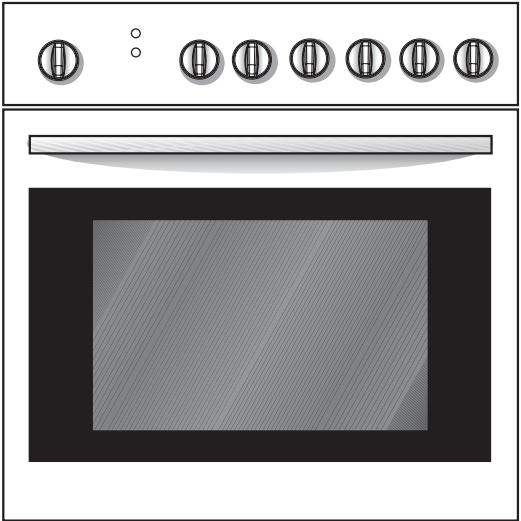
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Manual de Uso y Mantenimiento
Manual de Utilização e Manutenção
Use and Maintenance Manual
Manual d'Emploi et Entretien
Bedienungsanleitung und Pflegehinweise



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Carefully read this Instructions Manual to achieve the best results from your oven.

Due to the manufacturing process there may be remains of grease and other impurities. To eliminate these, proceed as follows:

- Remove all the packaging material, including the protective plastic, if your oven has this.
- Connect your oven to the function or , at 250°C for one hour. To do so, consult the characteristics sheet that comes with this manual.
- After the oven has cooled, clean it and its accessories.

During the first use, fumes and odours may arise and the kitchen should therefore be well ventilated.

Ecological Packaging

The packaging materials are completely re-cyclable and can be used again. Check with your local authority on the regulations for disposing of this material.

Important Safety Instructions

Electrical Safety

- Any repair must be carried out by Teka authorised Technical Assistance personnel, using original Teka spare parts. Repairs carried out by other people, may cause damage or malfunction to the equipment, endangering its safety.
- Disconnect your oven if it breaks down.

Safety for Children

- Do not allow children to approach the oven while it is working, as high temperatures are reached.
- Most models have a door temperature of below 60 K. If your oven has a higher temperature, you can obtain a special door from the Technical Service that will achieve this temperature. Refer to the Characteristics sheet.

Oven Safety in Use

- The manufacturer is not responsible any use of the oven that is not for the domestic preparation of food.
- Only use the oven when it is installed within kitchen units.

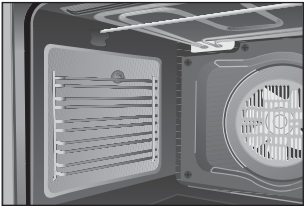
- Do not store oils, fats or inflammable materials inside the oven, as it could be dangerous if the oven is switched on.
- Do not lean or sit on the open door of the oven as it could damage the door and be dangerous for you.
- Do not cover the bottom of the oven with aluminium foil, as it could affect cooking and damage the interior enamelling of the oven.
- Do not put containers or food on the floor of the oven. Always use the trays and grids.
- Do not spill water on the floor of the oven while it is working, as this could damage the enamel.
- While using the oven, open the door as little as possible to reduce electricity consumption.
- Use protective gloves when you want to work inside the hot oven.
- To cool the oven open the door to allow ventilation and odours to escape from inside.
- In recipes with a high liquid content, it is normal for condensation to form on the oven door.

Your Oven's Equipment

The equipment described depends on the particular model. Consult the characteristics sheet accompanying this manual for more information.

Cooking Heights

Your oven has five cooking heights for locating the accessories. The heights indicated in the cooking tables are counted from the bottom.



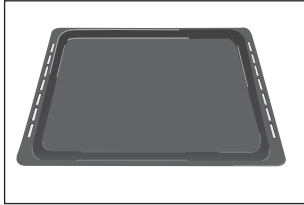
Anti-tilt Safety

The trays and grids have an anti-tilt system that allows them to be partially pulled out to work on the food without their tilting.



Enamelled Cake Tray

Suitable for sponges, biscuits, cakes etc. Introduce the tray into the oven with the sloping edge towards the oven door, which, using a spatula, simplifies the removal of baked food.



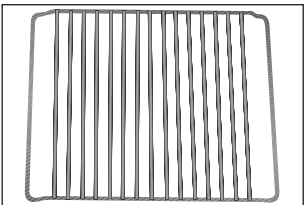
Enamelled Roasting or Glass Tray

For roasts and starters in the tray. It can be used for collecting juices when roasting on the grid. To avoid smoke in this case, pour a little water into the tray.



Grid

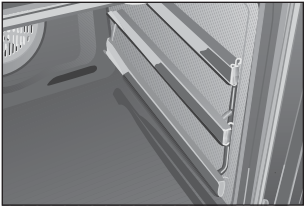
For placing baking tins and containers. Roasts must be placed on the tray to collect the stock or juices from roasting.



Cleaning and Maintenance

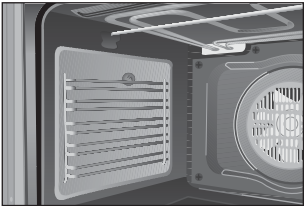
Telescopic Guides

Sliding supports that help you to remove the accessories from the oven guaranteeing their handling without these tilting.



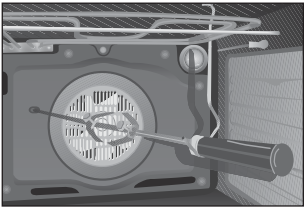
Catalytic Panels

They have a rough finish that allows self-cleaning to be carried out. (See the section on cleaning).



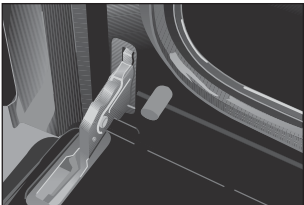
Turnspit

For the installation and handling of the turnspit, refer to the characteristics sheet of your oven. We recommend you to place the tray beneath to collect the fat and juices.



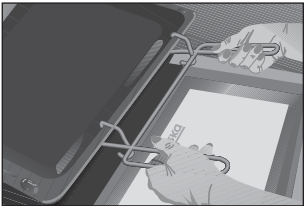
Door Switch

On opening the door, the elements and fan inside the oven are automatically switched off. When the door is closed again, the oven resumes working at the selected settings.



Tray Handle

The tray handle is used when you need to move the tray to check the cook. To handle the tray out the oven, you need to use gloves to protect yourself.



Crystal Clean Enamel

Special enamel which allows a main facility of oven cleaning.



Caution

To carry out any action, the appliance must be disconnected from the mains electricity supply.

Cleaning the Inside of the Oven

- Clean the inside of the oven to eliminate food and grease residues, which can give off smoke or odours and cause stains to appear.
- With the oven cold and for enamelled surfaces (e.g. the floor of the oven) use nylon brushes or sponges with warm soapy water. If using special oven cleaning products, use only on enamelled surfaces and following the manufacturer's instructions.

Caution

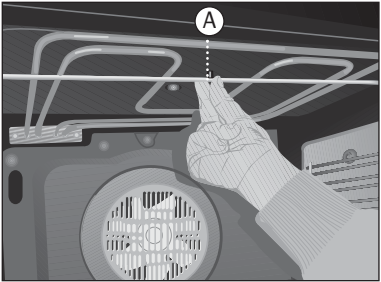
Do not clean the inside of your oven with a steam or pressurised water jet. Do not use either metallic scouring pads or any material that could scratch the enamel.

- Most models have a catalytic cleaning system (self-cleaning). This system eliminates small grease residues during cooking at high temperatures.
- If grease residues remain after cooking, these can be eliminated with the oven empty at 250°C for one hour.

Use of the Fold-down Grill (Depending on Model)

To clean the upper part of the oven,

- Wait until the oven is cold.
- Turn the screw (A) and lower the grill element as far as possible.
- Clean the upper part of the oven and return the grill element to its initial position.



Cleaning the Catalytic Panels

If the food remains resist normal cleaning (self-cleaning), then:

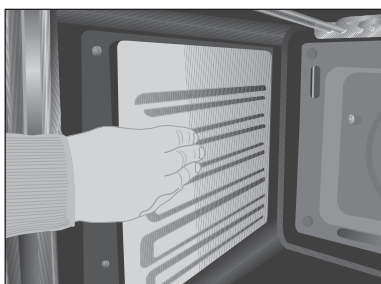
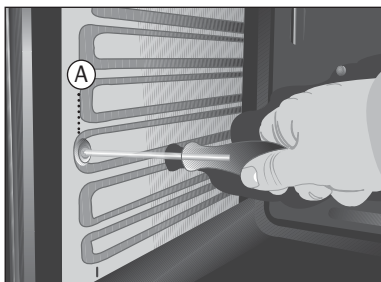
- 1 Remove the panels and leave them to soak as long as is necessary to soften the food residues.
- 2 Clean the panels, wiping them with a sponge and clean water.
- 3 Dry the panels and re-assemble them in the oven.
- 4 Connect the oven for one hour at 250°C.

Caution

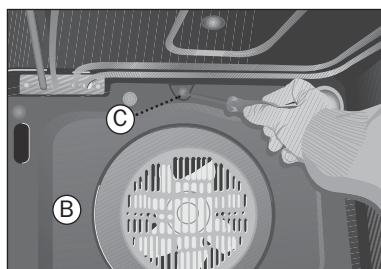
Do not use commercial cleaning products or abrasive powders on catalytic panels.

Instructions for Removing the Catalytic Side Panels with Tray Guides.

- 1 Remove the accessories from inside the oven.
- 2 Loosen the bolt (A) and easing the panels outwards, remove them from their location.



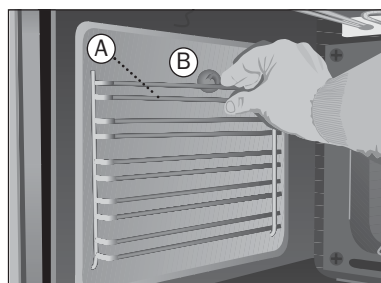
- 3** To remove the back panel (B), remove bolt (C).



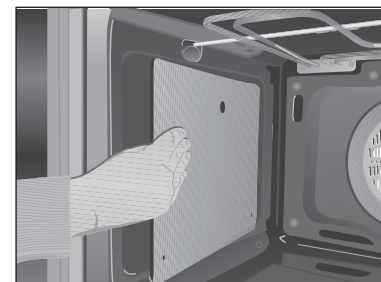
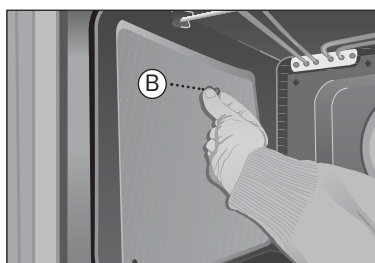
- 4** Proceed in reverse order to re-assemble.

Instructions for Removing the Supports and the Flat Catalytic Panels.

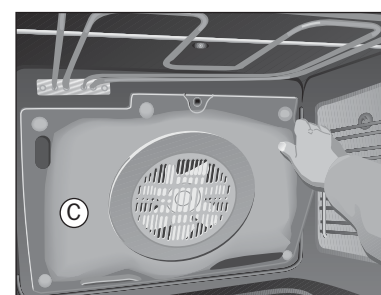
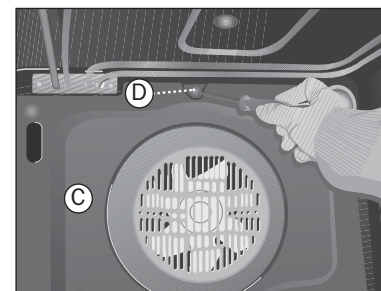
- 1** Remove the accessories from inside the oven.
- 2** Ease out the supports (A), releasing them from the bolt (B)



- 3** Undo the bolt (B), which releases the flat catalytic panels.



- 4** To disassemble the back panel (C), remove screw (D).



- 5** Proceed in reverse order to re-assemble.

Caution

The flat catalytic panels can be used both ways round, lengthening their life. When they

are worn, they must be used the other way round inside the oven with the new enamelled surface towards the inside of the oven.

Cleaning the Oven Exterior and Accessories

Clean the outside of the oven and the accessories with warm soapy water or with a mild detergent.

Caution

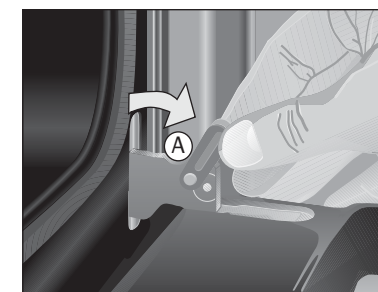
Never use metallic scouring pads or commercial or scouring powders that could scratch the enamel. For stainless steel surfaces, proceed with care and only use sponges or cloths that cannot scratch them.

To clean the outside of the oven do not attempt to remove the controls, as for this, the oven has to be first removed from the kitchen unit.

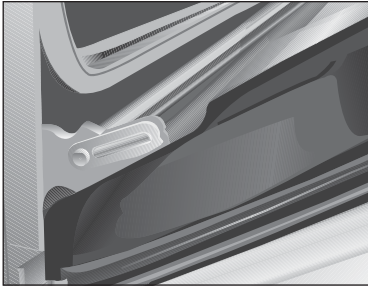
Cleaning the Oven Door

Depending on the oven model, you can remove the door to simplify its cleaning. To do so:

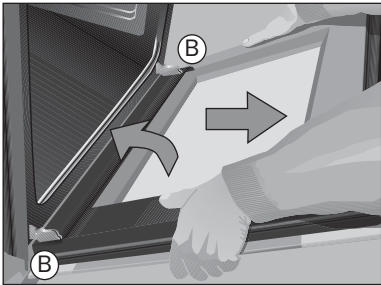
- 1** Open the door.
- 2** Completely turn the two clips (A).



3 Close the door until it insert in the two clips.



4 Lifting the door with both hands gripping the sides, separate the oven door until it is totally free from the hinges (B).



To re-assemble the door, proceed in reverse order.

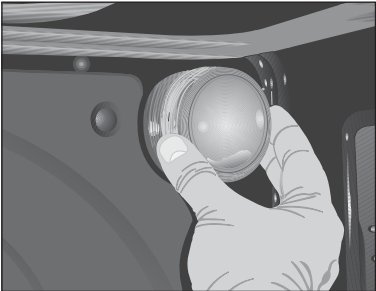
Changing the Oven Bulb

Caution

To change the bulb, first ensure that the oven is disconnected from the mains supply.

- Unscrew the lens from the lampholder.
- Exchange the bulb and replace the lens.

The bulb substituted must be temperature resistant to 300°C. Order it from Technical Assistance Service.



If Something Does not Work

PROBLEM	SOLUTION
The oven does not work	Check the connection to electrical circuit Confirm the fuses and current limiter of your installation. Ensure the clock is in the manual or programmed mode. Check the position of the function and temperature selectors
The inside light of the oven does not work	Exchange the bulb. Confirm its correct assembly in accordance with the instruction manual.
The heating indicator light does not work	Select a temperature. Select a setting. It should only light while the oven is heating up to its set working temperature.
Smoke is given off while the oven is working	This is normal during its first use. Periodically clean the oven. Reduce the amount of grease or oil added to the tray. Do not use higher temperature settings than those in the cooking tables.
Expected cooking results are not achieved	Review the cooking tables to obtain guidance on the working of your oven.

NB

If, despite these recommendations, the problem continues, contact our Technical Assistance Service.

Technical Information

If the equipment does not work, advise the Technical Service Department of the problem you have observed, indicating,

- 1** Serial number (S-No)
2 Appliance model. (Model)

That you will find engraved on the characteristics plaque. This plaque is found on the lower part of the oven and can be seen when the door is open.

To help in identifying the oven, we recommend you write the following data:

S-No:

[illegible]

Mod:

[illegible]

CE The item that you have bought meets the European directives on electrical material safety (73/23/CEE) and electromagnetic compatibility (89/336/CEE).

Installation

This information is purely for a qualified technician, as the person responsible for assembly and electrical connection. If you install the oven yourself, the manufacturer will not be held responsible for any possible damage.

Before Making the Installation. Comments

- To unpack the oven, pull the tab located on the lower part of the box. To move it, hold it by the lateral handles and never by the oven door handle.
- An opening is made in the kitchen unit with the dimensions appearing on the figure, ensuring a minimum depth of 580 mm. (See figures 1 and 2 describing oven fitting on the back cover).
- To fit multifunction ovens, the back part of the kitchen unit corresponding to the shaded area of figure 3, must not have any projections (reinforcements, pipes, sockets, etc). (See the back cover).
- The adhesive used for the plastic covering of the mit must be able to withstand temperatures of up to 85°C.
- Our ovens may only be combined with TEKA cookers, otherwise the equipment may be damaged and safety compromised.
- For installing the work top cooker, refer to its instruction manual.

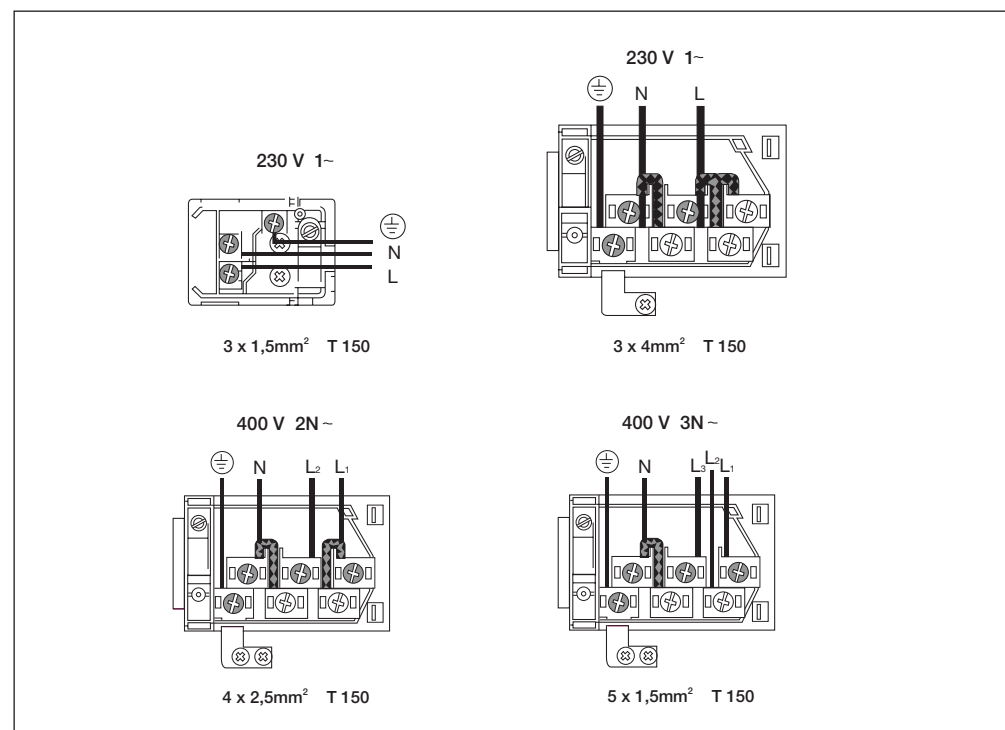
Electrical Connection. Legal Requirements

The installer must check that:

- The voltage and cycles of the mains supply correspond to that indicated in the characteristics plaque.
- The electrical installation can stand the maximum power indicated in the characteristics plaque.
- To connect the oven to the electrical circuit, the installer must use a T150 type supply cable. The connection diagram is shown in the following figure:

- The electrical connection has adequate earthing in accordance with regulations in force.
- The connection must be carried out with an omnipolar switch, of an adequate size for the current drawn and with a minimum aperture between contacts of 3mm for disconnection in the case of emergency, cleaning or bulb exchange. Under no circumstances must the earth wire pass through this switch.

After making the electrical connection, verify the correct working of all the electrical parts of the oven.





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Tablas de Cocinado
Tabelas de Cozinhado
Cooking Tables
Tableaux de Cuissons
Kochtabellen



ESPAÑOL

Los tiempos y las temperaturas indicados en las Tablas son orientativos. Las funciones de cocinado dependen de cada modelo, para ello consulte la Hoja de Características de su horno. En general es recomendable que realice un precalentamiento del horno en vacío y en función  o . El tiempo de precalentamiento finaliza cuando se apaga el piloto de calentamiento (Ver Hoja de Características).

PORTUGUES

Os tempos e as temperaturas indicados nas tabelas são para orientação. As funções de cozinhado dependem de cada modelo, por isso consulte a placa de características do seu forno. Geralmente é recomendável realizar um pré-aquecimento do forno em vazio, na função  ou . O tempo pré-aquecimento finaliza quando apaga-se ao piloto de aquecimento (Consulte a Folha de Características).

ENGLISH

The Cooking Tables show examples of temperature ranges and approximate cooking times. The cooking mode depends on the model, so consult the oven Feature list. For the best results we recommend the oven to be preheated with the function  or . The preheating time finish when the heating pilot light switches off (Consult the Feature list).

FRANÇAIS

Vous trouverez dans les tableaux des indications de température et des temps de cuisson, selon les quantités et les moules à utiliser, mais dans tous les cas votre expérience sera finalement votre meilleure conseillère. Les fonctions du four sont différentes selon le modèle. Veuillez consulter la Feuille de Caractéristiques du four. Pour de meilleurs résultats, il est conseillé de préchauffer le four, en fonction  ou . Le temp de préchauffage du four est terminée lorsque le voyant lumineux d'échauffement s'éteint (Consultez la Feuille de Caractéristiques).

DEUTSCH

Die angegebenen Zeiten und Temperaturen sind Richtwerte. Die Kochfunktionen hängen von dem jeweiligen Modell ab, sehen Sie hierzu bitte auf dem Technischen Datenblatt Ihres Herds nach. Im allgemeinen wird ein Vorheizen des leeren Herds empfohlen. Die angegebene Zeit gilt ab Beendigung des Vorheizens (Funktionen  oder ). Die Heizleuchte erlischt, sobald die eingestellte temperatur erreicht ist.

ENTRANTES ENTRADAS STARTERS ENTRÉES VORSPEISEN	Peso Peso Weight Poids Gewicht (Kg)	Altura Posição Tray Position Position Stellung	Función Função Cooking Mode Fonction Funktion	Temperat. Temperat. Temperat. Températ. Temperat. (°C)	Tiempo Tempo Time Temps Zeit (min)	Recipiente Recipiente Receptacle Récipient Gefäß
Arroz al horno Arroz ao forno Baked rice Riz au four Gebackener Reis	0,35	1		180-200	45-50	Paellera Tacho para arroz Shallow oven dish Plat à paella Reispfanne
				170-190	35-40	
				170-190	35-40	
Empanada Empada Pasty Pâté en croûte Pasteten	1,5	3		170-190	45-50	Bandeja Bandeja Tray Plateau Schale
		2		160-180	30-35	
		2		160-180	30-35	
Hojaldre de verduras Folhado de verduras Vegetable Pastry Feuilleté de légumes Blätterteig mit Gemüsefüllung	1	2		190-210	35-40	Molde Forma Shallow dish Moule Form
				170-190	30-35	
				170-190	35-40	
Pastel de verduras Pudim de verduras Vegetable Pie Gâteau de légumes Gemüsepastete	1,5	2		190-210	55-60	Molde Forma Shallow dish Moule Form
				170-190	45-50	
				170-190	50-55	
Patatas asadas Batatas assadas Baked potatoes Pommes de terre au grill Backkartoffeln	1	3		180-200	60-65	Bandeja Bandeja Tray Plateau Schale
				180-200	50-55	
				180-200	50-55	
Pizza Pizza Pizza Pizza Pizza	0,65	3		190-210	20-25	Parrilla Grelha Grid Grille Rost
		2		170-190	10-15	
		2		170-190	15-20	
Quiche Quiche Quiche Quiche Quiche	1,5	2		180-200	45-50	Molde Forma Quiche Mould Moule Form
				160-180	45-50	
				160-180	45-50	

ENTRANTES ENTRADAS STARTERS ENTRÉES VORSPEISEN	Peso Peso Weight Poids Gewicht (Kg)	Altura Posição Tray Position Position Stellung	Función Função Cooking Mode Fonction Funktion	Temperat. Temperat. Temperat. Températ. Temperat. (°C)	Tiempo Tempo Time Temps Zeit (min)	Recipiente Recipiente Receptacle Récipient Gefäß
Tomates rellenos Tomates recheados Stuffed tomatoes Tomates farcies Gefüllte Tomaten	0,75	3		170-190	10-15	Bandeja Bandeja Tray Plateau Schale
		2		160-180	10-15	
		2		160-180	10-15	
Berenjenas gratinadas Beringelas gratinadas Aubergines au gratin Aubergines gratinées Überbackene Eierfrüchte	1	4		200-220	15-20	Bandeja Bandeja Tray Plateau Schale
Cardo gratinado Cardo gratinado Thistle au gratin Cardon gratiné Gratinerte Kardonen	0,5	4		200-220	10-15	Molde Forma Shallow dish Moule Form
Lasaña Lasanha Lasagne Lasagne Lasagne	1	3		180-200	25-30	Molde Forma Shallow dish Moule Form

PESCADOS PEIXES FISH POISSONS FISCH	Peso Peso Weight Poids Gewicht (Kg)	Altura Posição Tray Position Position Stellung	Función Função Cooking Mode Fonction Funktion	Temperat. Temperat. Temperat. Températ. Temperat. (°C)	Tiempo Tempo Time Temps Zeit (min)	Recipiente Recipiente Receptacle Récipient Gefäß
Besugo Besugo Red Bream Daurade Graubarsch	1,5	3		180-200	30-35	Bandeja
				170-190	25-30	Bandeja
				170-190	25-30	Tray Plateau Schale
Dorada a la Sal Dourada no sal Salted Dorado Dorade au sel Goldbrassen mit Salz	1	3		190-210	25-30	Bandeja
				180-200	25-30	Bandeja
				180-200	25-30	Tray Plateau Schale
Hojaldre de Pescado Folhado de Peixe Fish Pastry Feuilleté de poisson Blätterteig mit Fischfüllung	1	2		190-210	30-35	Molde
				180-200	30-35	Forma
				180-200	30-35	Casserole dish Moule Form
Lenguado Linguado Sole Sole Seezunge	1	3		170-190	15-20	Bandeja
				160-180	10-15	Bandeja
				160-180	10-15	Tray Plateau Schale
Lubina Robalo Sea-bass Bar Seebarsch	1	3		190-210	20-25	Bandeja
				180-200	15-20	Bandeja
				180-200	15-20	Tray Plateau Schale
Merluza Pescada Hake Colin Seehecht	1,5	3		190-210	25-30	Bandeja
				180-200	20-25	Bandeja
				180-200	20-25	Tray Plateau Schale
Pastel de Pescado Pudim de Peixe Fish Pie Gâteau de poisson Fischpastete	1,5	2		190-210	40-45	Molde
				170-190	40-45	Forma
				180-200	50-55	Casserole dish Moule Form

PESCADOS PEIXES FISH POISSONS FISCH	Peso Peso Weight Poids Gewicht (Kg)	Altura Posição Tray Position Position Stellung	Función Função Cooking Mode Fonction Funktion	Temperat. Temperat. Temperat. Températ. Temperat. (°C)	Tiempo Tempo Time Temps Zeit (min)	Recipiente Recipiente Receptacle Récipient Gefäß
Salmón en Papillote Salmão em papel de alumínio Salmon in greased paper Saumon en papillote Lachs im Schlafrock	1	3		180-200	20-25	Bandeja
				170-190	15-20	Bandeja
				170-190	15-20	Tray Plateau Schale
Truchas Trutas Trout Truites Forellen	1	2		190-210	20-25	Bandeja
				180-200	15-20	Bandeja
				180-200	15-20	Tray Plateau Schale
Filete de pescado Filete de Peixe Fillet of Fish Filet de poisson Fischfilet	0,5	4		170-190	15-20	Parrilla
						Grelha
						Grid
						Grille
						Rost
Sardinhas Sardinhas Sardines Sardines Sardinen	0,5	4		180-200	15-20	Parrilla
						Grelha
						Grid
						Grille
						Rost

CARNES CARNES MEAT VIANDES FLEISCHGERICHTE	Peso Peso Weight Poids Gewicht (Kg)	Altura Posição Tray Position Position Stellung	Función Função Cooking Mode Fonction Funktion	Temperat. Temperat. Temperat. Températ. Temperat. (°C)	Tiempo Tempo Time Temps Zeit (min)	Recipiente Recipiente Receptacle Récipient Gefäß
Cochinillo Leitão Suckling Pig Cochon de lait Spanferkel	2	3		190-210	75-85	Bandeja
				170-190	65-75	Tray
				180-200	80-85	Plateau Schale
Conejo Coelho Rabbit Lapin Kaninchen	1,5	3		180-200	60-65	Bandeja
				160-180	45-50	Tray
				170-190	45-50	Plateau Schale
				170-190	35-40	
Cordero Borrego Lamb Mouton Lamm	1,5	3		190-210	50-55	Bandeja
				170-190	45-50	Tray
				180-200	50-55	Plateau Schale
Fiambre de carne Fiambre de carne Joint of Meat Viande hachée Fleischpastete	1,5	3		170-190	35-40	Molde
				160-180	30-35	Forma
				170-190	30-35	Casserole dish Moule Form
Lomo a la Sal Lombo no sal Salted Pork Loin Echine au sel Lendenstück mit Salz	1	3		170-190	40-45	Bandeja
				160-180	30-35	Tray
				170-190	30-35	Plateau Schale
Pollo Frango Chicken Poulet Hähnchen	1,5	3		190-210	50-55	Bandeja
				170-190	45-50	Tray
				170-190	45-50	Plateau Schale
				170-190	40-45	
Roast-Beef Rost-Beef Roast-beef Rosbif Roastbeef	1	3		190-210	35-40	Bandeja
				170-190	30-35	Tray
				180-200	35-40	Plateau Schale

CARNES CARNES MEAT VIANDES FLEISCHGERICHTE	Peso Peso Weight Poids Gewicht (Kg)	Altura Posição Tray Position Position Stellung	Función Função Cooking Mode Fonction Funktion	Temperat. Temperat. Temperat. Températ. Temperat. (°C)	Tiempo Tempo Time Temps Zeit (min)	Recipiente Recipiente Receptacle Récipient Gefäß
Solomillo en Hojaldre Lombo em Folhado Fillet Steak Pastry Feuilleté d'Aloyau Lendenstück im Blätterteig	1	3		180-200	35-40	Bandeja
				160-180	30-35	Bandeja
				160-180	30-35	Tray Plateau Schale
Brochetas Espetadas Brochettes Brochettes Medaillons	0,5	4		190-210	5-10	Parrilla Grelha Grid Grille Rost
Hamburguesas Hamburguers Hamburguers Hamburger Hamburger	0,5	4		180-200	5-10	Parrilla Grelha Grid Grille Rost
Salchichas Salsichas Sausages Saucisse Würstchen	0,5	4		180-200	15-20	Parrilla Grelha Grid Grille Rost

- * Se recomienda colocar la pieza de carne sobre la parrilla y la bandeja por debajo, para el escurrido de jugos o grasa.
- * Recomenda-se colocar a porção de carne sobre a grelha com a bandeja por baixo, para recolher os molhos ou gorduras.
- * It is recommended to put the piece of meat on a grid with a tray beneath to collect the stock and juices.
- * Il est recommandé de placer la pièce de viande sur la grille et la lèchefrite en-dessous pour recueillir les jus de cuisson ou la graisse.
- * Es wird empfohlen, das Stück auf den Rost zu legen und die Auffangschale darunter einzusetzen, um Bratensaft und Fett aufzufangen.

REPOSTERIA CONFEITARIA CAKES AND DESSERTS PÂTISSERIE NACHTISCH	Peso Peso Weight Poids Gewicht (Kg)	Altura Posição Tray Position Position Stellung	Función Função Cooking Mode Fonction Funktion	Temperat. Temperat. Temperat. Températ. Temperat. (°C)	Tiempo Tempo Time Temps Zeit (min)	Recipiente Recipiente Receptacle Récipient Gefäß
Bizcocho Esponjoso Bolo esponjoso Sponge Cake Biscuit moelleux Rührkuchen	0,5	2		170-190	35-40	Molde Forma Cake Mould Moule Form
				160-180	30-35	
				160-180	30-35	
Brazo de Gitano Bolo com creme Swiss Roll Biscuit Roulé Gefüllte Blätterteigrolle	0,3	3		170-190	10-15	Bandeja Bandeja Tray Plateau Schale
				160-180	10-15	
				160-180	10-15	
Flan Pudim Flan Flan Karamelpudding	0,5	1		160-170	60-65	Molde Forma Bread Mould Moule Form
		2		150-160	55-60	
		2		160-170	55-60	
Galletas Bolachas Biscuits Petits gâteaux Plätzchen	0,5	3		160-180	20-25	Bandeja Bandeja Tray Plateau Schale
				150-160	20-25	
				150-170	15-20	
Hojaldre Folhado Vol-au-vents Feuilleté Blätterteig	0,25	3		170-190	15-20	Bandeja Bandeja Tray Plateau Schale
				150-170	15-20	
				170-180	15-20	
Magdalenas Bolinhas de farinha, leite e ovos Cup Cakes Madeleines Bärentatzen	0,5	2		160-180	25-30	Bandeja Bandeja Tray Plateau Schale
				150-170	20-25	
				150-170	25-30	
				160-180	20-25	
Manzanas Asadas Maças assadas Baked Apples Pommes au four Backäpfel	1	3		180-200	35-40	Bandeja Bandeja Tray Plateau Schale
				170-190	25-30	
				170-190	30-35	

REPOSTERIA CONFEITARIA CAKES AND DESSERTS PÂTISSERIE NACHTISCH	Peso Peso Weight Poids Gewicht (Kg)	Altura Posição Tray Position Position Stellung	Función Função Cooking Mode Fonction Funktion	Temperat. Temperat. Temperat. Températ. Temperat. (°C)	Tiempo Tempo Time Temps Zeit (min)	Recipiente Recipiente Receptacle Récipient Gefäß
Merengue Merengue Meringue Meringue Baiser	0,2	3		100-120	70-75	Bandeja Bandeja Tray Plateau Schale
				100-120	65-70	
				100-120	60-65	
Plátanos al horno Bananas ao forno Baked bananas Bananes au four Gebackene Bananen	0,5	3		170-190	20-25	Molde Forma Casserole dish Moule Form
				160-180	15-20	
				160-180	15-20	
				170-190	10-15	
Palmeras de hojaldre Palmieas Puff-pastry biscuits Palmiers Schweinsohren	0,25	2		180-200	20-25	Bandeja Bandeja Tray Plateau Schale
				170-190	15-20	
				170-190	20-25	
Plum-Cake Plum-Cake Plum-Cake Plum-Cake Plumcake	0,5	2		170-190	60-65	Molde Forma Cake Mould Moule Form
				160-180	55-60	
				160-180	50-55	
				160-180	50-55	
Tarta de Manzana Tarte de Maçã Apple Pie Tarte aux pommes Apfelkuchen	1	2		170-190	50-55	Bandeja Bandeja Tray Plateau Schale
				160-180	45-50	
				160-180	45-50	
Tarta de Queso Tarte de Queijo Cheesecake Tarte au fromage Quarktorte	1	2		180-200	45-50	Molde Forma Cheesecake Mould Moule Form
				170-190	40-45	
				170-190	35-40	
Tarta de manzana al Hojaldre Tarte de Maçã com Massa Folhada Apple Pastry Tarte feuilletée aux pommes Apfelkuchen mit Blätterteig	1,5	3		170-190	55-60	Molde Forma Cake Mould Moule Form