



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for SIEMENS HL65024. You'll find the answers to all your questions on the SIEMENS HL65024 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SIEMENS HL65024
User guide SIEMENS HL65024
Operating instructions SIEMENS HL65024
Instructions for use SIEMENS HL65024
Instruction manual SIEMENS HL65024

Your new cooker is a high-quality appliance which we are sure will serve you extremely well for many years to come. Please read the operating instructions carefully so you that you can gain maximum benefit from all of its technical features.

At the beginning of the operating instructions you will find important safety information.

You will then be introduced to the parts of your new cooker one by one. We will show you what it is capable of doing, and how you should operate it.

The tables have been compiled in such a way as to enable you to make the appropriate settings step by step. They include details of the most common dishes, suitable utensils, corresponding shelf levels in the oven, and the best settings for hob or oven, all of which have of course been tested in our studio kitchen.

So that your cooker maintains its attractive appearance over a long period of time, we have also provided various tips for care and cleaning. And if a problem arises at any time, you will find information to help you resolve minor problems yourself at the back of the operating instructions.

Any questions? Always turn to the contents pages first of all and you will soon find the appropriate answer.

Instruction manual



HL 65024

en 5650 006 161

S2801 84



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Manual abstract:

The tables have been compiled in such a way as to enable you to make the appropriate settings step by step. They include details of the most common dishes, suitable utensils, corresponding shelf levels in the oven, and the best settings for hob or oven, all of which have of course been tested in our studio kitchen. So that your cooker maintains its attractive appearance over a long period of time, we have also provided various tips for care and cleaning. And if a problem arises at any time, you will find information to help you resolve minor problems yourself at the back of the operating instructions. Any questions? Always turn to the contents pages first of all and you will soon find the appropriate answer. Instruction manual HL 65024 en 5650 006 161 S280184 Table of contents

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27 31 33 37 38 39 40 42 45 46 47 48 50 51 51 51 54 55 55 55 55 56 57 58 59 61 3 Important information Before connecting your new appliance Please read this instruction manual carefully before using the appliance for the first time. It contains important safety advice and information about using and caring for your appliance. q Keep the instruction manual in a safe place. Please pass on the instruction manual to the new owner if you sell the appliance. q Check the hob for damage, e.g. scratches on the ceramic or on the frame. q Do not switch on the appliance if it is damaged. Safety information q Our appliances comply with all current safety regulations for electric appliances.

Repairs must only be carried out by after sales service technicians who have been trained by the respective manufacturer. Improper repairs can lead to risk of serious injury to the user. q The surfaces of heating and cooking appliances become hot during operation. In particular, the inner surfaces of the oven, the heating elements and the steam outlet become very hot. Keep children at a safe distance. q Remain in the vicinity of the food when cooking with fat or oil. Oil that overheats can ignite. Never add water to burning fat or oil. Risk of fire! In the event of fire, extinguish the flames by covering the cookware. Switch off the hotplate, and leave the cookware to cool.

q The connecting cords of electrical appliances must not come into contact with the hot cooking surfaces or become trapped in the hot oven door, as this could result in damage to the connecting cord's insulating jacket. 4 q Never store combustible items in the oven cavity, as these could ignite in the event of unintentional appliance startup. Do not place combustible items on top of the hob. q In the event of a fault, switch off the cooker fuse in the fuse box. q This appliance must be used for the preparation of food only. q There is a risk of electrocution from breaks, chips or cracks in the glass ceramic. Switch off the appliance immediately. Isolate the appliance from the power supply at the fuse box. Contact the after sales service. q Caution! The pan base and hotplate must be dry.

Any liquid between the pan base and hotplate will evaporate. The ensuing steam pressure could cause the pan to jump violently. Risk of injury! q Observe the residual heat indicator. This provides an indication of which hotplates are still hot. q This appliance complies with all regulations for heating appliances. The switches and oven handle may become hot when the appliance is operated at a high temperature for a long period of time. 5 How to prevent damage to your appliance q Never place a baking tray or aluminium foil on the oven cavity floor, as this would result in the oven heat being trapped. The baking and roasting times would no longer be maintained and the enamel could be damaged. q Never pour water into the hot oven. It could damage the enamel. q Fruit juices that drip from the baking tray will leave stubborn stains that will not be removable. When cooking soft fruit cakes, you must take care not to overload the tray. Alternatively, simply use the dee per universal pan. q Do not sit or stand on the opened oven carriage. q The oven door must always close properly. Keep the door seal areas clean. q Do not place any hot objects (e.g. baking trays) in the plinth drawer, as this may damage it. 6 Installation and connection The electrical connection must be made by an approved specialist.

Comply with the requirements of the relevant electricity supply company. Improper connection will invalidate your warranty. For the fitter To comply with the relevant safety regulations, an all pole isolating switch with a contact gap of at least 3 mm must be present on the installation side.



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This is necessary for plug connection appliances if the plug is accessible to the user. Appliances with plugs may only be connected to properly installed, earthed sockets. In accordance with test specifications for heating, the appliance conforms to Protection Class Y". Please ensure that the appliance can be installed on high room or cabinet walls, by just one side wall. For reasons of electrical safety, the oven is a Protection Class 1 appliance, and may only be operated in conjunction with a protective conductor terminal. An H 05 VV F lead or equivalent should be used as the power supply cord for appliance connection. 7 Levelling the cooker The height of the oven feet can be adjusted, thus allowing you to compensate for uneven floors.

The drawer in the oven plinth must be removed from its runners if you wish to adjust the feet. 1. Slowly pull the draw towards you. There are two pins on each side of the drawer. They guide the drawer along the runners.

When the front pins are clear of the guide runners on the right and the left, lift the drawer a little. You can lift the drawer upwards and remove it once the second pin is free. 2. Use the hexagon key provided to raise or lower the adjustable feet until the oven is level. It is easiest to turn the adjustable feet if the oven is tilted a little.

Push the plinth drawer back in. Fixing the oven to the wall To reduce the possibility of the oven tipping over, fix it to the wall using the angle bracket provided. Please observe the installation instructions for fixing the oven to the wall. 8 Your new cooker Steam outlet from the oven Caution. Hot air expelled here. Glass ceramic hob Control panel with electronic clock, function selector, temperature selector and hotplate controls Oven carriage Plinth drawer Details vary according to the cooker model 9 The control panel All the control knobs can be pushed in at the OFF position. Press the control knob briefly to release it or push it in. The knob on the electronic clock can also be pushed in. Program button Weight button Clock button Timer button Cooking time button Rotary Oven function selector with knob indicator light The function selector has the following settings: End button t Q T x g R # = Conventional heat = Hot air = 3D hot air = Radiant grilling small area = Radiant grilling large area = Hot air grilling = Automatic roasting When you select a function, the indicator light and the lamp in the oven switch on. Always switch the function selector off when you have finished using the oven.

10 Hotplate control with indicator light The control has settings 1 to 9. 0 = hotplate off 1 = Lowest heat setting 9 = Highest heating setting The heating setting selected appears in the display on the hob. Oven temperature selector with indicator light The temperature selector has the following settings: 50 250 Temperature in °C S = Low grill SS = Medium grill SSS = High grill Grill settings S to SSS are suitable for small x and large g areas. The indicator light comes on when you switch on the temperature selector. It goes out when the temperature you have set is reached and comes back on when the oven starts heating up again. The light does not come on with Radiant grilling or Hot air grilling. Hotplate control for hotplate with extended cooking zone 1 9 = Heat settings m = Control for the extended cooking zone Hotplate control Dual circuit hotplate 1 9 = Heat settings l = Control for the large cooking area 11 Heating methods Your oven offers you a choice of heating methods providing ideal options for cooking all types of food. Conventional top/bottom heat Heat is radiated evenly from the top and bottom of the oven onto the cake or joint of meat. This is the best method for cooking bread, sponge cakes and juicy fruit flans on one shelf level. Top/bottom heat is also suitable for roasting lean joints of beef, veal or venison in an open or closed dish.

Hot air A fan at the back of the oven distributes the heat from the top and bottom heating elements evenly throughout the oven. clock display is darker between 22.00 and 06.00 hours. Switching off the electronic clock The electronic clock can be switched off when it is not required.

This saves energy. Caution: Ensure that no settings are running via the electronic clock, since these will all be cancelled. Press the k clock button. The electronic clock is switched off and the display panel is blank. Switching the electronic clock back on Caution: The function selector must be switched off, otherwise an existing oven operation will be interrupted.

Press the k clock button. Three zeros appear in the display. You can set the time, the timer or the cooking time. Heating up the oven Heat the empty oven for 60 minutes with the door closed to remove the new oven smell. Do this by setting the function selector to t and the temperature selector to 240 °C. Switch off the function selector after 60 minutes. 17 Cooking How to prevent damage to your appliance Cookware Please heed the following information in order to prevent damage to your hob and to keep it in good condition: q Saucepans and pans must not have rough bases. These will scratch the hob. q Never prepare food in aluminium foil or plastic containers. The material melts on.

q The bottom of the saucepan, and the hotplate, must be clean and dry. q Avoid boiling enamel saucepans dry. This could cause damage to the base of the saucepan and the ceramic hob. q Please observe the manufacturer's instructions when using special cookware. Cooking zone q Do not use the hob as a storage space or work surface. Salt, sugar or sand (can occur when vegetables are cleaned) can cause scratches on the hob. q Ensure that no hard or sharp object is dropped onto the hob, otherwise it could become damaged as a result. q Remove any boiled over food immediately using the glass scraper. This applies in particular to melted foodstuffs, sugar, and foodstuffs with high sugar contents. q Only clean the hob when it has cooled, i.e., when the residual heat display no longer illuminates. If used when the hotplate is hot, agents used for cleaning and care of the hotplate will cause stains. q

Do not use a protective foil on the hob. q Do not put hot frying pans or saucepans onto the hob surround.

18 q The glass scaper has a sharp blade. It is best not to use it too near the hob surround, as this could be damaged. Numeric display Discoloration on the hob Never place a hot pan on the numeric display, as doing so could damage the hob. Shimmering metallic discoloration may be caused by material which has rubbed off saucepan bases, or by unsuitable cleaning agents. These can only be removed with some effort, using ceramic and steel hob cleaner or "Hob Clean".

Our after sales service can remove such stains, but will make a charge. Aggressive or harsh cleaning products could sand off the trim and dark stains may appear. Food residues which have been burnt on and not removed can also cause the hob to be discolored.



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They do not influence the function or stability of the glass ceramic. Examples of possible damage Pitting caused by melted sugar Scratches caused by salt, or food with a high sugar sugar, sand or rough pan bases content. Metallic shimmering discoloration due to wear from pan bases or use of an unsuitable cleaning agent. Decor rubbed off due to use of an unsuitable cleaning agent. 19 The hob Steam outlet Caution. Hot air expelled here. 17 cm hotplate or 17 x 26 cm extended cooking zone 14.

5 cm hotplate 18 cm hotplate 21 cm and 12 cm dual circuit hotplate Residual heat indicator Number display The numbers indicate which heat setting has been selected using the hotplate controls. Residual heat indicator The hob has a residual heat indicator for each hotplate. It shows which hotplates are still hot. The residual heat indicator has two levels. If an H appears in the display, the hotplate is still hot enough to keep the food warm. As the hotplate cools down further, the display changes to h. The display remains lit until the hotplate has cooled down fully. The residual heat indicator will automatically come on after a power failure. The display flashes for approximately 30 minutes. The flashing stops when you briefly switch on the hotplate again.

Power failure 20 Setting procedure Use the hotplate controls to set the heat setting of the individual hotplates. The selected heat setting can be seen in the digital display on the hob. 0 1 9 = hotplate off = lowest setting = highest setting You may select intermediate steps between settings 1 and 9. These are marked by a dot. You will feel slight resistance between settings 3 and 4.

An end stop is fitted at the end of the setting range. Please do not turn the switch beyond this point. l Dual circuit hotplate m Hotplate with extended cooking zone The size of these hotplates can be altered. Activating the large hotplate: Turn the hotplate control to setting 9 - you will feel light resistance - and then clockwise to l = large dual circuit hotplate or m = extended cooking zone. Then select the required heat setting immediately.

Switching back to the small area: Turn the hotplate control back to 0 and reset it. N.B. Never switch the hotplate control beyond the symbol to 0. The dual circuit hotplate is particularly suitable for heating up small quantities of food. Tables The following table provides you with a few examples. Please remember that the cooking times depend on the type, weight and quality of the food, which means that deviations are possible. Set the cooking zone control to setting 9 for bringing to the boil or initial frying. Then switch the control back to the appropriate simmer setting. 21 Examples Melting Chocolate, jam Gelatine Butter Vegetables (tinned) Stock Stew, e.

g. lentil dish Fish Rice New potatoes Boiled potatoes* Vegetables, fresh* Vegetables, frozen Meat stock Pasta Pancakes Fish fingers Cutlets Pot roast Beef rolls Heat setting 1 1 12 3 4. 67 23 45 2 3 3 3 3 3 3 4. 4. 4 4. 4 4. Heating Heating and keeping warm Steaming Boiling Frying 56 56 67 3 4. 3 4. Roasting *

Minerals and vitamins are water soluble, therefore: Use less water vitamins and minerals are retained. Use shorter cooking times for crunchy vegetables. 22 Setting the oven Setting procedure for the oven The function selector and the temperature selector can be pushed in from the Off position. The knob on the electronic clock can also be pushed in. Press the control knob or the knob briefly to release it or push it in. 1. Select the desired type of heating using the function selector.

2. Use the temperature selector to set the temperature or grill setting. When the meal is ready, switch off the function selector and the temperature selector. ... if the oven is to switch off automatically 1. Set the function selector. 2. Set the temperature selector. 3. Press the ? cooking time button. You must start to set the cooking time within the next six seconds. 4. Set the cooking time in hours and minutes using the knob.

The oven starts and the time is displayed again. If no time is set, the cooking time counts down in the display. Correcting the cooking time: Make the settings as described in points 3 and 4. 23 To cancel: Switch off the function selector. Note q You can check the remaining time until your meal will be ready by pressing the ? cooking time button. The time appears for 6 seconds. When the time has elapsed, a signal sounds for approximately 1/2 minute. Switch off the function selector and the temperature selector. You may switch off the signal by pressing the a timer button. The signal stops.

... if the oven is to switch on and off automatically You have to leave the house urgently, but the food must still be on the table in good time. It is quite simple.

Prepare your meal in advance and place it in the oven. Please remember that easily spoiled foods must not be allowed to remain in the oven for too long. Make the settings as described in points 1 to 4. All you need to do now is enter the time when the meal should be ready. This is only possible if a time has been set.

5. Press the ! end button. The time when the meal will be ready appears in the display. You can change this to a later time. You must start to change the time within the next six seconds. 6. Set the time when the meal should be ready by turning the knob. The current time reappears after a few seconds. The oven switches on and off at the appropriate time. To correct: Make the settings as described in points 5 and 6.

To cancel: Switch off the function selector. Note q You can check the remaining time and the end time by pressing the ? cooking time button or the ! end button. The time appears for 6 seconds. When the time has elapsed, a signal sounds for approximately 1/2 minute. The oven switches off. 24 Switch off the function selector and the temperature selector. Example: Place the covered roasting dish containing the 1 kg pot roast on the wire grill at level 2. Beef pot roast from the Meat table 1. 2. 3.

4. Set the function selector to t. Set the temperature selector to 210 °C. Press the ? cooking time button. Use the knob to set 1 hour, 20 minutes. The pot roast will be ready after 1 hour and 20 minutes. The oven switches off. Switch off the function selector and the temperature selector. Imagine it is 9.30 am.

You still have a few things to sort out and the pot roast must be ready by 12 noon. No problem. Ensure that the time is set on the electronic clock. Make the settings as described in points 1 to 4. 25 5. Press the ! end button. 10.50 am appears in the display as the time when the meal will be ready. 6. You have six seconds to set the time to 12 noon using the knob.

The current time is displayed again. The oven switches on automatically at 10.40 am and switches off at 12 noon. Your meal is ready. 26 Cakes and biscuits Baking tins Dark coloured, metal baking tins are the most suitable. If you are going to use a light coloured baking tin made from thin material or a glass dish, it is best to employ hot air.



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Even then the baking time will be longer and the cake is less likely to become brown to the same degree all over. For baking on one level: Baking tray with hooks at shelf level 3. For baking on two levels: Support frame with baking tray at shelf level 2 Baking tray with hooks at shelf level 4. For baking on three levels: Support frame with baking tray at shelf level 1 Universal pan at shelf level 3 Baking tray with hooks at shelf level 4.

Always place the baking tin on a wire shelf. Notes about the tables The values in the tables apply when the food to be cooked is put into a cold oven. This reduces the consumption of energy. If however you need to preheat the oven, shorten the baking times by 5 to 10 minutes. Temperature and cooking times depend upon the type and amount of dough or cake mixture.

For this reason, a range of values is shown in the tables. Begin with the lower value and, if necessary, use the higher value the next time. A lower temperature, incidentally, results in a cake that is more evenly brown. How to use the accessories 27 Example: Creamed cakes Cakes in tins Tin on the wire grill Level Type of Temperature Baking heating in °C time in minutes 2 2 1 2 2 Q t Q Q t t Q Q 160 180 170 190 170 190 140 160 160 180 170 190 150 170 170 190 50 60 60 70 25 35 20 30 30 40 70 90 50 60 50 60 Sponge cake, simple Sponge cake, delicate (e.g. pound cake) Cake base made from sponge mixture Swiss roll Bowl/Vienna ring/ cake tin Bowl/Vienna ring/ cake tin Fruit cake base Springform Cake base made from short pastry Springform Fruit or cheese cake, short pastry* Dark springform cake 2 tin Fruit cake, fine sponge mixture Savoury cakes* (e.g. quiche/onion tart) * Springform cake tin/ bowl mould Springform 2 1 Allow cakes to cool in the oven for approximately 20 minutes. Cakes on the tray Sponge or yeast pastry with 1 tray dry topping (sponge mixture) 2 trays Level Type of heating 3 2+4 Q T Temperature in °C 160 180 150 170 Baking time in minutes 20 30 35 45 28 Cakes on the tray Sponge or yeast pastry with fruit topping* Swiss roll (preheat) Plaited loaf with 500 g flour Stollen with 500 g flour Stollen with 1 kg flour Strudel, sweet Pizza * 1 tray 2 trays 1 tray 1 tray 1 tray 1 tray Universal pan 1 tray 2 trays Level Type of heating 3 2+4 2 3 3 3 2+4 t T t Q Q Q t T Temperature in °C 170 190 150 170 180 200 170 190 150 170 130 150 150 170 210 230 160 180 Baking time in minutes 40 50 50 60 15 20 25 35 60 70 90 100 55 65 25 35 40 50 Use the deeper universal pan for very moist fruit cakes. Bread and rolls Bread made from 1.2 kg flour*, (preheat) Sour dough bread made from 1.2 kg flour*, (preheat) Bread rolls (e.g. rye rolls) * Level Type of Temperature Duration, in heating in °C minutes Universal pan 2 Universal pan 2 1 tray 3 t t t t 250 200 250 200 220 8 +35 45 8 +40 50 20 30 Never pour water directly into the hot oven. 29 Example: Baking biscuits on two levels Biscuits Biscuits Level 1 baking tray 3 2 baking trays 2+4 2 baking trays + universal pan* 1+3+4 1 tray 1 tray 3 2 Type of heating t T T Q t t T T Q T T Temperature in °C 140 160 130 150 130 150 70 90 220 240 110 130 100 120 100 120 170 190 170 190 170 190 Baking time in minutes 10 25 25 35 30 40 120 140 30 40 30 40 35 45 40 50 20 30 25 35 35 45 Meringue Cream puffs Macaroons 1 baking tray 2 2 baking trays 2+4 2 baking trays + universal pan* 1+3+4 1 baking tray 3 2 baking trays 2+4 2 baking trays + universal pan* 1+3+4 Puff pastry * Insert the universal pan in the middle.

The top tray can be removed beforehand. 30 Advice on baking You wish to bake using your own recipe. This way you can see if the sponge cake is baked through. Orientate your baking to similar items from the baking tables. Approximately 10 minutes before the end of the baking time specified in the cooking instructions, pierce the highest part of the cake using a wooden skewer. The cake is ready if no mixture sticks to the skewer. Next time, use less liquid or decrease the oven temperature by 10 degrees. Follow the stirring times in the cooking instructions. Do not grease the edge of the spring form. After baking, carefully loosen the cake using a knife.

Insert it on a lower level, select a lower temperature and bake the cake for a little longer. Insert it on a higher level and select a lower temperature next time. Use a skewer to pierce small holes in the baked cake. Then trickle the fruit juice or liqueur over the cake. Next time, select a temperature 10 degrees higher and shorten the baking times.

Next time, use a little less liquid and bake for a little longer but at a lower temperature. When preparing cakes with soft toppings, bake the cake base first, then sprinkle almonds or breadcrumbs onto it and finally add the topping. Please follow the cooking instructions and baking times. Place the tray back into the oven again for a short period. Now loosen the biscuits immediately.

Next time line the baking tray with non stick baking paper. The cake falls apart. The cake has risen high in the middle but not on the edge. The cake is too dark on the top. The cake is too dark on the bottom. The cake is too dry. The bread or cake (e.g. cheesecake) looks good, but is soggy inside (runny and uncooked). The biscuits or cake will not come off the baking tray.

31 The cake will not come out when tipped upside down. Once baked, allow the cake to cool for 5 to 10 minutes, as it will then be easier to remove from the tin. If it still cannot be removed, carefully loosen the edge using a knife. Turn the cake upside down again and cover the tin several times with a cold, damp cloth. Next time, grease the tin more intensely and sprinkle some breadcrumbs into the tin. The oven temperature is measured by the manufacturer by means of a test shelf placed in the middle of the oven. The measured value depends very much on the bakeware and accessories being used, meaning that any measurements carried out by yourself will produce different results. Select a slightly lower temperature to ensure that the pastry is baked more evenly.

Delicate pastry should be baked on one level using Conventional heat. Baking paper that protrudes over the food can affect the air circulation. For this reason, always cut the baking paper to fit the baking tray. Use the deeper universal pan next time. You have measured the oven temperature using your own thermometer and find that the values deviate. The pastry is unevenly browned. The fruit cake is too pale underneath.

The fruit juice overflows. You were baking on several levels. The food on the top baking tray is darker than that on the bottom baking tray. Always use 3D hot air T when baking on several levels. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

Allow the food on the baking tray at the bottom of the oven to bake for 5 or 10 minutes longer at the end or put it in the oven earlier.



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Baking may result in the formation of water vapour. Most of this escapes through the steam outlet. The water vapour may settle on the tiles around the cooker or the front of the surrounding kitchen units, where it will drip off as condensation. @@The universal pan is also suitable for large roasts. Always place the dishes in the centre of the wire grill. Hot glass dishes should be placed on a dry kitchen towel. The glass could crack if placed on a cold or wet surface. The roasting result depends on the type and quality of meat. @@@@This allows the meat juices to distribute more evenly.

Always close the oven door when grilling. If possible, use pieces of meat which are of the same thickness. They should be at least 2 to 3 cm thick. @@Only salt the steaks after they have been grilled. Place the pieces of meat directly onto the wire grill. @@You should also insert the universal pan at level 1. The meat juices are collected here and the oven is kept clean. @@This allows you to vary the distance from the grill element. @@@@This is normal.

@@@@@neck) Pork with rind** (e.

g. @@@@Turn whole poultry after two thirds of the grilling time. @@@@Select the next lowest weight from the instructions and extend the time. Use a meat thermometer (available from specialist stores) or implement a spoon test". Press a spoon onto the roast.

If it feels firm, it is ready. If it can be pressed in, it needs to be cooked for a little longer. Check the insertion level and temperature. The roast is too dark and the crackling is partly burnt. The roast looks good, but the sauce is burnt.

The roast looks good, but the sauce is too light and watery. Steam rises from the roast when the stock is added. Next time, use a smaller roasting dish and add more liquid. Next time, use a larger roasting dish and add less liquid. Use the grilling with circulating air setting rather than top and bottom heating. This ensures that the meat juices are not heated so intensely and consequently produce less steam. 37 Bakes, gratins, toast The table applies to dishes placed in a cold oven. Example: Pasta bake Meal Sweet bakes (e.g. quark and fruit bake) Savoury bakes made from cooked ingredients (e.

g. pasta bake) Savoury bakes made from raw ingredients* (e.g. potato gratin) Browning toast Cheese on toast * 4 pieces 12 pieces 4 pieces 12 pieces
Ovenware Casserole Casserole, universal pan Casserole or universal pan Wire grill Wire grill or grill pan** Level Type of Temperature Duration in heating °C, Grill minutes 2 3 3 2 2 5 5 4 4 t t R R x x g 180 200 210 230 210 230 160 180 160 180 Setting SSS Setting SSS Setting SSS Setting SSS 40 50 30 40 20 30 50 60 50 60 67 45 7 10 58 The bake must be no higher than 2 cm. ** Always place the grill pan in the universal pan. 38 Frozen foods Please observe the instructions on the packaging. The values in the table apply to dishes placed in a cold oven. Example: Frozen pizza on the wire grill Meal Fruit strudel* French fries Pizza* * Universal pan Grill pan** Wire grill with greaseproof paper Level Type of Temperature heating in °C 3 3 2 3 Q t Q R 180 200 240 250 170 190 190 210 Cooking time in minutes 40 50 25 30 15 25 15 20 Pizza baguette* Wire grill Line the accessories with greaseproof paper. Please ensure that the greaseproof paper is suitable for use at these temperatures. ** Always place the grill pan in the universal pan.

Note The universal pan may become warped when baking frozen foods. This is caused by the considerable temperature fluctuations which affect the accessories. This warping is eliminated during the baking process. 39 Automatic roasting For stews You can cook a juicy roast or a delicious stew in a covered dish without needing to turn or baste it using automatic roasting. You will be able to prepare gourmet stews with ease.

The oven remains clean. The roasting table applies to dishes placed in a cold oven. Press program button D D D D D D D D D D Program number 1 2 3 4 5 6 7 8 9 10 11 Press weight button D D D D D D D D D D Weight range 0.5 3.0 kg 0.5 3.0 kg 0.5 3.0 kg 0.5 2.5 kg 0.5 2.5 kg 0.5 2.5 kg 0.

3 1.5 kg 0.5 2.5 kg 0.5 3.0 kg 0.3 3.0 kg* 0.3 3.0 kg** Roasting table dishes Beef, well done Beef, medium rare Pork loin Veal Leg of lamb, boned Chicken, turkey, poularde Turkey drumsticks on the bone Roast mutton, venison, wild boar Venison, small game Meat loaf Stew, e.

g. Szeged goulash, meat dishes e. g. roulades * Fresh Enter the entire weight when cooking meat loaf. ** Enter the weight of the vegetables and the meat when cooking stews.

Frozen meals Beef, well done Beef, medium rare Pork loin Press program button D D D Program number 12 13 14 Press weight button D D D Weight range 0.5 2.0 kg 0.5 2.0 kg 0.

5 2.0 kg 40 Frozen Veal meals Leg of lamb, boned Chicken, turkey, poularde Turkey drumsticks on the bone Roast mutton, venison, wild boar Venison, small game Notes about ovenware Press program button D D D D D D Program number 15 16 17 18 19 20 Press weight button D D D D D Weight range 0.5 2.0 kg 0.5 2.0 kg 0.5 2.0 kg 0.3 1.5 kg 0.

5 2.0 kg 0.5 2.0 kg The automatic roasting function is only suitable for roasting in a covered dish. For this reason, always use a roasting dish with a suitable lid. Dishes made of heat resistant glass, enamelled steel, glass ceramic, dark aluminium die casting and cast iron are particularly suitable. Dishes made of light, shiny aluminium, non glazed clay or dishes with plastic handles are not suitable. The dish should be large enough so that the meat covers about 2/3 of the base. This ensures that the meat juices turn out well. The meat may expand while roasting.

Therefore the gap between the meat and the lid should be about 3 cm. Preparation Meat q Select a suitable dish with a lid. q Weigh the fresh or frozen meat. You need to know the weight to set the automatic roasting. q Season the meat and place it in the dish.

q Add liquid, e.g. stock or wine, to the meat so that the base of the roasting dish is covered. q Place the lid on the dish. q Place the dish on the wire grill at level 2.

41 Stews A special feature of the automatic roasting is that it is simple to cook stews. You can combine different kinds of meat and fresh vegetables. q Cut the meat into bite sized pieces. Chicken pieces do not need to be divided. The ratio of meat to vegetables should be 1:1 to 1:2; e.g. you can add add between 0.5 and 1 kg of fresh vegetables to 0.5 kg of meat.

q Weigh the meat and vegetables together. You need to know the weight to set the automatic roasting. q Add about 1/8 1/4 litre of liquid. q Place the dish on the wire grill with the lid on at level 2. If you wish to know how long your roast or stew will take to cook, you must make the settings as described in the following points. Then press the ? cooking time button. The cooking time appears in the display for six seconds. You may cancel the program by switching off the function selector. Setting procedure 1. Set the function selector to #.

The temperature selector remains switched off while the automatic roasting function is being used.



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P flashes in the display. The P symbol lights up and 01 appears in the display for program 1. The kg symbol flashes. roasting table and set it using the knob. 2. Press the program button. 3. Select the appropriate program number from the 42 Example: 1 kg meat loaf 4. Press the weight button. The kg symbol lights up and the smallest possible weight appears in the display. If you wish to change this weight, you must start within the next six seconds otherwise the automatic roasting program will start. 5. Use the knob to set the weight of your roast or stew. The program starts. The clock reappears in the display. If you wish to know how much longer the meal will take, simply press the ? cooking time button. The cooking time appears in the display for six seconds. 43 Please note: During the last 30 minutes of the program, the oven no longer heats and the oven lighting switches off. This applies to all programs.

These 30 minutes are required so that your stew turns out juicy. Only then can you take the dish out of the oven. To correct: Switch off the function selector and reset. When the time has elapsed, a signal sounds for approximately ½ minute. The P symbol flashes in the display. Switch off the function selector. If the oven is to switch on and off automatically. The time must be set on the electronic clock. Only use fresh meat for this. Do not leave it to stand in the oven for too long.

Meat will spoil easily when not in the refrigerator. Make the settings as described in points 1 to 5. 6. Press the ! end button. The time when the program will switch off appears in the display. Change this time within the next six seconds to a later time. 7. Use the knob to set the new switch off time. The current time is displayed again. The oven is in standby mode.

It will automatically switch on and off at the correct time. To correct: Switch off the function selector and reset. Note q If you wish to call up the remaining cooking time, the end time, the set program number or the weight, press the appropriate button: ? cooking time, ! end time, the program or weight. The information you require will be displayed for six seconds. When the time has elapsed, a signal sounds for approximately ½ minute. The P symbol flashes in the display. The stew is ready. Switch off the function selector. 44 Tips for automatic roasting The roast looks good, but the juices are burnt. The roast looks good, but the juices are too light and watery.

The top of the roast is too dry. If you want to braise several pieces of meat at the same time. Next time, use a smaller roasting dish and add more liquid. Next time, use a larger roasting dish and add less liquid. Use a dish with a firmly fitting lid. Very lean meat stays more juicy if it is covered with bacon rashers. The pieces should all be about the same size. Enter the weight of the heaviest piece of meat. For example, if you want to roast 2 turkey drumsticks weighing 1.5 kg and 1.

6 kg, you should enter 1.6 kg. For frozen meat, separate pieces of meat which have been frozen together by pouring warm water over them. Cut the meat into two pieces of equal size and place these next to each other in a suitable roasting dish. Enter the weight for just one piece of meat.

Place the pieces of meat at the edge of the dish and the vegetables in the middle. You usually enter the weight of the meat and vegetables. However, if you wish the vegetables to turn out more crispy, just enter the weight of the meat next time. Stainless steel dishes are only suitable for use with the automatic roasting function to a limited degree because the shiny surface reflects a lot of the heat radiation. The stew will not brown as much and the meat will be less well done.

However, if you still wish to use your stainless steel roasting dish, you should remove the lid when the program has finished and grill the meat at the highest grill setting for another 8 10 minutes. You wish to prepare a larger quantity of meat than those specified in the table. The stew looks good but the meat is not browned sufficiently. The vegetables in the stew are too soft. You wish to use your stainless steel roasting dish. 45 Defrosting Remove the food from its packaging and place it in a suitable dish on the wire grill. Please observe the instructions on the packaging. The defrosting times depend on the type and amount of food. Example: Cream gateau Accessories Delicate frozen foods e.g.

cream gateaux, cream cakes, cakes with chocolate or icing, fruit Other frozen foods* Chicken, sausage and meat, bread, bread rolls, cakes and other pastries

* Wire grill Level Type of heating 2 T Temperature in °C Temperature selector remains switched off. 50°C Wire grill 2 T Cover frozen food with heat-resistant foil. Place poultry onto the plate with the breast side down. 46 Drying q Only use perfectly fresh fruit and vegetables, and wash them thoroughly. q Allow the food to drain well, or dry it yourself. q Line the baking tray and wire grill with baking paper or greaseproof paper. Foodstuff 600 g apple rings 800 g sliced pears 1.5 kg prunes or plums 200 g fresh herbs, washed Level Type of Temperature °C heating 2+4 h 2+4 h 2+4 h 2+4 h 50 80 50 80 50 80 50 60 Duration, hours approx. 5 approx. 8 approx.

10 approx. 3 Note: Turn very juicy fruit or vegetables several times. Once dried, immediately remove the food from the paper. 47 Sterilizing Preparation q The jars and rubber sealing rings must be clean and intact. Use jars of the same size if possible.

The instructions in the table are refer to round 1 litre jars. Caution! Do not use larger or taller jars. The lid could crack. q Only use perfectly fresh fruit and vegetables. Wash them thoroughly.

q Pour the fruit or vegetables into the jars. Wipe clean the jars again if necessary. They must be clean. Place a wet rubber sealing ring and lid on each jar and lock the jars using clamps. q Do not place more than six jars in the oven. q The times specified in the tables are guidelines only. They can be influenced by the room temperature, the number of jars, as well as the amount and temperature of the jar contents. Before you change settings or switch off the appliance, make sure that the contents of the jars are actually bubbling. Oven settings 1. Put the universal pan into the oven at shelf level 1.

2. Pour ½ litre of hot water (approx. 80 °C) into the universal pan. Place the jars into the pan, making sure that they do not touch each other. 3. Close the oven door. 4. Set the function selector to h. 5. Set the temperature selector to 140 150 °C.

48 Sterilizing fruit As soon as the contents of the jars begins to bubble, i.e., the bubbles rise in quick succession after approximately 30 to 40 minutes, switch the temperature selector back to 30 °C. The jars should be removed from the oven after 25 to 35 minutes of residual heat. If the food is left to cool in the oven for longer, bacteria might form, accelerating spoilage of the sterilized fruit.



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Switch off the function selector. Fruit in 1 litre jars Apples, red/blackcurrants, strawberries Cherries, apricots, peaches, gooseberries Apple purée, pears, plums After bubbling Reduce setting Reduce setting Reduce setting Residual heat approx. 25 minutes approx. 30 minutes approx. 35 minutes Sterilizing vegetables As soon as the contents of the jars begin to bubble, switch the temperature selector to around 120 to 140 °C, and then back to 30 °C. Refer to the table to see when you should switch off the oven. Vegetables with cold stock in 1 litre jars Cucumbers Beetroot Brussel sprouts Beans, kohlrabi, red cabbage Peas After bubbling 120 140 ° C approx. 30 minutes approx. 40 minutes approx. 50 minutes approx. 60 minutes Residual heat approx. 25 minutes approx. 30 minutes approx. 30 minutes approx. 30 minutes approx.

30 minutes Remove the jars Never place the hot jars on a cold or wet surface, as this could cause the glass to crack. 49 The timer The electronic clock must be switched on to allow you to set the timer. The timer can run independently of the other settings. For this reason, it has a special signal. You may use the automatic roasting function for your pot roast and at the same time use the timer to set the cooking time for your pasta. Setting procedure 1. Press the a timer button. 1.00 appears in the display indicating one minute. You can also set seconds.

2. Set the cooking time using the knob. 3. Press the a timer button again. The clock reappears in the display.

If no program or time has been set, the timer counts down visibly in the display. When the time has elapsed, a signal sounds for approximately ½ minute. This can be switched off prematurely by pressing the a timer button. To cancel: Briefly press the a timer button twice. 50 Notes q 1.

00, indicating one minute, appears in the display while you are making settings. Turn the knob anti clockwise if you wish to set the seconds. If you set a time which is over one hour, 1h.00, indicating one hour, appears in the display after 59.00 minutes has been reached. q To find out how much time is remaining on the timer, press the a timer button once. The cooking time appears in the display for six seconds. q You can set a maximum time of 9 hours and 59 minutes.

Care and cleaning Do not under any circumstances use a highpressure or steam cleaner. Just wipe the appliance with a damp cloth.

For stub born soil add a few drops of washing up liquid to the water. Dry with a dry cloth. Never use strong or abrasive cleaning agents, as these can leave the surfaces looking dull. In the event that such cleaning agents are spilled onto the appliance, wash the surface immediately with water. Slight discolorations on the front side of the appliance are due to the application of the various materials, namely glass, plastic and metal. Appliance exterior Hob Coating the ceramic surface of your hob with a protective care agent will provide a gleaming, dirt repelling film. This keeps your hob in prime condition and also facilitates cleaning. We recommend that you use cera fix", which can be obtained from drugstores, domestic appliance stores, supermarkets and hypermarkets. 51 Clean your hob after each use, so that left over food does not stick to the surface. To clean your hob, we recommend that you use a glass scraper.

Caution: the blade is sharp! First, remove any left over food and grease spots using the glass scraper. In doing so, ensure that only the blade comes into contact with the ceramic hob surface. The scraper's handle could scratch the ceramic surface. Damaged blades must be replaced immediately. Always cover the blade of the glass scraper after use.

Your hob will have been supplied with one of the following types of glass scraper. blade secured blade exposed To secure blade: Push the casing forward with your thumb. blade secured blade exposed To secure blade: Press down on button and slide it back. While the hob is still hand hot, it should be cleaned with a suitable cleaning agent and a kitchen towel. Afterwards it should be washed off and then rubbed dry with a clean cloth.

52 Water spots can also be removed using lemon juice or vinegar. If you accidentally spill acidic liquids onto the hob frame, please wipe off immediately using a damp cloth. Otherwise dull areas may appear on the hob surface. Suitable cleaners for ceramic hobs: Cleaning agent Glass scraper Supply source DIY stores/hobby markets, electric appliance stores, specialist kitchen stores, after sales service DIY stores/hobby markets, drugstores, painting accessory stores, after sales service Drugstores, domestic appliance stores, electric appliance stores, super markets/hypermarkets grocery stores, department stores. Replacement blades HOB BRITE, RESCUE Galss Ceramik & Halogen Hob Cleaner, SWISS CLEANER, VITRO CLEN Unsuitable cleaning agents: Do not under any circumstances use an abrasive sponge or a scouring agent. Nor should any chemically aggressive cleaners such as oven sprays or stain removers be used. Iridescent discoloration (metallic shimmering) is caused by the bases of some pans or by using unsuitable cleaners. This can be removed with Sainsbury's CERAMIC Hob CLEANER" or Hob Clean" but it is a time consuming job. Our after sales service will also remove such discolourations for a small fee. Hob surround It is best the clean the hob surround using lukewarm soapy water.

Never use strong or abrasive products. 53 Oven Observe the following in order to ensure the long lasting attractiveness of your oven: Never use hard scouring pads or coarse cleaning sponges. Oven cleaning agents must only be used on the enamelled surfaces of the oven. For ease of cleaning q The oven lighting can be switched on. Do this by setting the function selector to i. q The oven carriage can be removed. Pull the oven carriage out to the stop, raise it slightly, then pull it out and store it carefully. Cleaning the back oven wall The back wall of the oven is coated with a layer of self cleaning, catalytic enamel. The surface cleans itself while the oven is in operation. If a large spillage occurs, the oven may have to be in operation several times before it has fully cleaned itself again.

Herb and spice residues etc. can be removed with a soft brush or a dry cloth. Should the enamel become slightly stained, this will not affect its self cleaning properties. Never use oven cleaner. Cleaning the remaining enamel surfaces Wipe away minor spillages in the oven using warm soapy water or a vinegar solution.

It is best to use oven cleaner if the oven is very dirty. q Only use oven cleaner in a cold oven. q Allow the cleaning agent to take effect. In the case of stubborn residues, heat the oven up to 50 °C for a maximum of 2 minutes no longer, otherwise the enamel will become stained. q Wipe the oven down thoroughly.

Clean the glass cover in the same way as you clean the oven. Glass cover for the oven light Notes The oven is enamelled.



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Enamel has to be burnt on at very high temperatures. This can cause some slight colour variations. 54 The edges of thin trays can be rough as they cannot be completely enamelled. Anti corrosion protection is guaranteed. **Seals Plinth drawer** The oven seals can be cleaned with washing up liquid. Never use strong or abrasive cleaning products. Wipe out the plinth drawer with a damp cloth. Add a little washing up liquid to the water if the dirt is difficult to remove.

Never use strong or abrasive cleaning products. **Accessories** It is best to soak the accessories in a detergent solution immediately after use. Any left over food is then easily removed using a brush or cleaning sponge. The grill pan accessories can be placed into the universal pan and allowed to soak or may be cleaned in a dishwasher. **Troubleshooting Malfunctions** often have simple explanations. Please read the following instructions before calling the after sales service: **Problem The cooker does not work.** Possible cause **Blown fuse. Power failure.** Three zeros flash in the clock display. The electronic clock cannot be adjusted.

Power failure. The clock display is blank. **Comments/remedy** Look in the fuse box and check that the fuse is in working order. Check whether the kitchen light switches on. Reset the time or the program.

Press the clock button. Now you can set the clock. 55 **Problem** The clock display suddenly becomes blank. Possible cause You have accidentally pressed the clock button, thereby switching off the electronic clock. All the entries are deleted but the oven mode set continues to operate.

You have not set a time. **Power failure.** **Comments/remedy** The oven will not switch off until you have switched off the function selector and the temperature selector. Set a time. The display flashes for 30 minutes. The flashing stops when you briefly switch on the hotplate again. The end time cannot be changed. The residual heat indicator is flashing. Repairs may only be carried out by fully trained after sales service technicians. Incorrect repairs may result in serious injury to the user.

Note q There may be a gentle buzzing as the hotplates heat up. The heat may show differently on the individual hotplates. This is a technical feature and does not influence quality or function. q Depending on the angle of vision, the red glowing heat may appear to spread beyond the marked boundary of the hotplate. q The heat below the hotplate is controlled by switching the hotplate on and off. If you select a low heat setting, the heat will switch off more often while at the highest heat setting this will seldom occur. q Glass ceramic may display surface area irregularities inherent to the material. The glassy surface area of the hob means that tiny blisters with a diameter of less than 1 mm may appear, with varying intensity. They do not affect the function or the durability of the glass ceramic hob. 56 **Replacing the oven light** If the oven light fails, it must be replaced.

You can do this yourself. Temperature resistant spare bulbs are available from your local specialist. Please specify the E number and FD number of your cooker. Only use these bulbs. **Method: 1.**

Switch off the cooker fuse in the fuse box. 2. Remove the oven carriage. Place a tea towel in the cold oven to prevent damage. turning it anti clockwise. 3. Unscrew the bulb cover in the oven interior by 4. 5. 6. 7. Replace the bulb with one of the same type. Screw the bulb cover back on. Remove the tea towel and insert the oven carriage. Switch on the fuse again and reset the time. You can also replace the bulb cover yourself.

57 **After sales service** Our after sales service is there for you if your oven needs to be repaired. You will find the address and telephone number of your nearest after sales service centre in the phone book. @@@@ @@@@ @E no. After sales service % FD no. 58 **Protection of the environment Packaging and old appliances** Your new appliance was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environmentally friendly and suitable for recycling. Please make a contribution to protecting the environment by disposing of the packaging appropriately. Old appliances are not worthless rubbish. Environmentally conscious recycling can reclaim valuable raw materials. Before disposing of your old appliance, please make sure that it is unusable, or label it with a sticker stating **Caution, scrap**".

Up to date information concerning options for disposing of your old appliance and the packaging from the new one can be obtained from your retailer or local authority. **How to save energy** q We recommend saucepans and pots with thick, even bases. Uneven bases increase the cooking time. q Always use a saucepan which is the correct size for the quantity of food. A larger, less full saucepan requires more energy. q Saucepans and pots should always be covered with a suitable lid. q The most efficient transfer of heat occurs when the base of the saucepan and the hotplate are the same size. When buying saucepans, ensure that the manufacturer has stated the diameter of the top of the pan. This is usually larger than the diameter of the base. q Switch back to a lower cooking setting in good time.

59 **Energy consumption Normal Pan with flat bottom and lid 1½ fold** Bottom of pan is not flat 4 fold Pan without lid q Use the residual heat. For longer cooking times, it is possible to switch off the hotplate 5 to 10 minutes before the end of the cooking time. q As long as the residual heat indicator is lit, you can still use the hotplate, which has already been switched off, for warming up or melting food. q The oven should only be preheated if recommended in the recipe or the table in the instruction manual. q Use non stick, black painted or enamelled tins. They absorb heat particularly well. q It is best to bake cakes one after the other. The oven remains warm, thus reducing the baking time for the second cake. Two cakes (cake tins) may also be inserted alongside each other. q For longer cooking times, it is possible to switch off the oven 10 minutes before the end of the cooking time and use the residual heat to finish off the cooking.

60 **Test dishes** In accordance with DIN 44547 and EN 60350 **Baking** The values in the table apply to dishes placed in a cold oven. **Accessories and notes** 1 baking tray 2 baking trays 2 baking trays + universal pan* 1 baking tray 1 baking tray 2 baking trays 2 baking trays + universal pan* **Springform** 1 tray 2 trays 1 wire grill + 2 tinplate springform cake tins Ø 20 cm*** 2 wire grills** + 2 tin plate springform cake tins Ø 20 cm*** * Level 3 2+4 1+3+4 3 3 2+4 1+3+4 2 3 2+4 1 **Type of Temperature** Baking time heating in °C in minutes T T t Q T T t t T Q 130 150 140 160 140 160 180 150 150 200 170 170 170 20 30 35 45 40 50 15 10 20 25 25 30 35 **Meal Viennese whirls** Small cakes, 20 per baking tray (preheat) **Moist sponge cake** **Yeast cakes** on a baking tray **German apple pie** 160 180 170 190 150 170 170 190 30 40 40 50 50 60 65 80 1+3 T 170 190 65 90 Insert the universal pan in the middle.



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*The top tray can be removed beforehand. ** You can obtain wire grills as optional accessories from your local specialist. *** Place the cakes diagonally on the wire grill. 61 Grilling Meal The values in the table apply to dishes placed in a cold oven. Accessories Level Type of Grill setting heating g g Setting SSS Setting SSS Cooking time in minutes 12 25 30 Toast (10 mins. preheating) Beefburgers, x 12* * Wire grill Wire grill** 5 4 Turn half way through the cooking time. ** Insert the universal pan on level 1. 62 Notes 63 Notes 64 .*



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