

BASICS | CONVECTION OVEN BO & EB 1/3



When you experience cooking in a Gaggenau oven you will immediately notice the precise temperature control, even cooking and ease of use, in other words the Gaggenau difference.

Even cooking and ease of use

For baking, roasting or braising simply turn the left knob to the Convection Fan symbol and in approximately 10 minutes the oven will be preheated to the default temperature of 340 degrees or the temperature of your choice.

Continuing to turn the left knob will bring you to a selection of additional 16 modes with a temperature range of 85 - 550 degrees, depending on the mode.

These modes include a Traditional Bake mode, Gaggenau's unique finishing modes for fine tuning and additional Convection modes with added Bottom Heat. The oven also features three Broil Modes and specialty Modes for the Baking Stone and Cast Roaster accessories. Additional oven functions include modes for Dough Proofing, Defrosting, Warming, Automatic Programs, Personal Recipe Saving and the Pyrolytic self-cleaning function.

Convection

Cooking with heated air circulating around the oven has many benefits including being able to cook an entire meal at one time using the large capacity oven trays or smaller pans as needed. Additional benefits of convection cooking include:

- No transfer of flavor when cooking different foods at the same time and no need to turn trays or baste meats and best of all foods retain more moisture which translates to more flavor.
- Large roasts can be cooked on the oven roasting tray monitored by the core temperature probe for accurate results. When using the probe the estimated cooking time will be displayed after approximately 25 minutes. Vegetables can be cooked on the included baking tray and casseroles on the oven rack.
- Foods cook from the edge to the core in Convection so moderate temperatures combined with short

periods of high heat for searing or browning will provide best results.

- For even results when baking in Convection a **25 degree reduction** in the recipe temperature is recommended to avoid over-browning the edges of the food before the center is set.

Convection + Bottom Heat

In this mode Convection is combined with additional bottom heat to achieve specific results.

- For example if you want some really crispy potatoes or cauliflower with your roast chicken then selecting this mode and placing the tray with the vegetables in the lower part of the oven will ensure you achieve the result you want.
- This mode will also ensure a crisp crust when baking pizza and when baking items that have a lot of moisture.

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Convection + 1/3 Bottom Heat

In this mode a touch of gentle diffused heat is added to the circulating convection heat, foods that benefit from a touch of gentle bottom heat to cook through evenly include:

- Baked egg dishes, tarts, pies and casseroles.

Economy Convection

This mode is best suited to long slow cooking. Preheating is not necessary, the oven light will stay off for the duration and in this mode the heated catalyst is deactivated.

- This is the perfect mode for the long slow cooking of large cuts of meat or for several large casseroles.

Top + Bottom Heat, Traditional Baking Mode

The traditional Bake mode is ideal for baking recipes you have perfected in a non-convection oven.

- Typically this mode is used for traditional baking of breads, muffins, cakes, pies, cookies and casseroles on a single rack. No temperature reduction is necessary when baking in this mode. The cooking time may be faster so checking the progress before the end of the cooking time is recommended.
- The Top and Bottom finishing modes are ideal tools to use with this mode to achieve perfect baking results.
- This mode is also excellent for traditional roasting of brined meats as the drier heat helps absorb some of the excess brining liquid.

Unique Finishing Modes

Finishing modes provide the option to control and direct heat to achieve a perfect finish allowing you to achieve amazing results with all your cooking.

Top + 1/3 Bottom Heat

This mode is engaged towards the end of cooking when more browning is required.

- Dishes that benefit from finishing in this mode are au gratin dishes, casseroles, and meringue topped pies or fruit crisps. Some heat is retained from the bottom to ensure even cooking.

Top Heat

This mode provides gentle browning or grilling where broiling with intense heat and power could potentially burn the food.

- In this mode just the perimeter of the Top Element is engaged at a lower intensity so we can make perfect crisp garlic bread, toast sweet rolls and nuts or add a gentle browning to any oven dish, without risk of burning.
- Rotisserie function, use this mode for even cooking without burning foods. Ideal when used in conjunction with the Broil mode for a short period of time for searing.

1/3 Top + Bottom Heat

Control of the intensity of heat is important when baking and bakers love this mode where the more gentle diffused heat ensures perfect results for items like cheesecakes and delicate items cooked in a water bath.

Bottom Heat

This mode can be engaged towards the end of baking to avoid over-browning the top of a baked item while ensuring the item is baked through.

- A great tool for heavy dense batters such as banana bread and for perfectly cooked pies and quiche. Instead of having to cover food to avoid over-browning one simply changes the mode to bottom heat only towards the end of the cooking.

Broiling Modes

The Broil functions in the Gaggenau oven are extremely powerful and effective. A few important things to remember, keep the preheat time short not more than 5 minutes and always broil with the door closed. Don't worry about smoke and odors because they will be absorbed by the oven catalyst.

Broil + Circulated Air

Broiled foods are delicious because intense heat bursts open flavor molecules, however intense heat can also rob food of moisture. In this mode the intense direct heat comes from the broil element for searing and the fan circulates the heated air to ensure even cooking and moisture retention when cooking thicker cuts of meat, poultry and fish.

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Broil

This mode is ideal for quick cooking vegetables such as asparagus, mushrooms and peppers and for broiling thinner cuts of meat, seafood and poultry. Additional uses for this mode include:

- Quickly grilling bacon wrapped appetizers or savory skewers.
- Rotisserie function, use this mode for a short period of time with a high temperature for searing.

Economy Broil

In this mode only the center of the broil element heats up so it can be used to toast or grill a small quantity of food.

Baking Stone Mode and Cast Roaster Mode

These modes are for optional accessories that can be purchased from the Gaggenau eShop.

Dough Proofing

With a temperature range of 85 - 120 F this mode is ideal for proofing yeast dough. Place the bowl uncovered in the oven for the specified time.

Defrosting

This mode is ideal for dissolving ice crystals in foods and bringing them to room temperature prior to cooking.

Pyrolytic Self-Cleaning

When the self-cleaning function is selected prompts appear on the control panel with instructions of how to prepare the oven for self-cleaning.

- Clean the worst of the soiling to the best of your ability and wipe the glass clean as it is not cleaned in this function.
- The oven side racks can be removed and washed in the dishwasher or left in place.
- Remove the wire rack, however the blue trays can be left in place if deep cleaning is required.



This video provides detailed information on cooking with each oven mode, using the Automatic Program and Personal Recipe functions as well as how to program the oven timers and tips for Self-Cleaning.

<https://www.gaggenau.com/us/for-owners/use-and-care-videos#anc-12166466>