

# Ovens feature guide.

## Reference key:



Model does have this feature



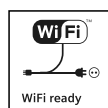
Model does not have this feature

The features included in this feature guide are an overview only. Please ensure that you check the product detail for the exact features of each model.

## Key functionality



**Energy efficient ovens\*** Most Siemens single ovens achieve a European Class A+ rating for energy efficiency. For better efficiency, certain models feature the hotairGentle and conventional heat Gentle functions.



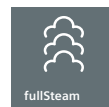
**Wi-Fi ready** With Wi-Fi enabled Siemens home appliances and Home Connect, you can manage your home appliances from wherever you are and discover more possibilities to make your life easier.



**activeClean®** Heating the cavity up to 480°C, activeClean® burns away all dirt and grime to save time. On iQ700 ovens the self-cleaning feature can also be used with pyrolytic proof telescopic rails and bars.



**ecoClean®** A direct coating that lines the back, roof and side of the oven, ecoClean® makes cleaning the oven easy. The coated area cleans itself while the oven is on or can be activated with a cleaning programme. Available either as a full coating or exclusively on the back panel.



**fullSteam** Enjoy healthier meals created by the power of steam. With juicy meats and crunchy vegetables cooked to perfection, culinary creations will be second to none.



**pulseSteam** Prepare perfectly juicy and crispy dishes with pulseSteam and other cooking functions like hot air to create a wider variety of meals that make the appliance more flexible.



**cookControl Plus** Once the programme is selected and weight entered, the oven automatically selects the best setting, controls the cooking time and switches off when done.



**varioSpeed** By choosing the integrated microwave function with a conventional cooking option, you can speed up the preparation of dishes by up to 50%.

\*For individual product energy efficiency ratings please check the icons next to the product specification

## Other oven features



**Energy efficiency in main oven** Siemens double ovens achieve a European Class A rating for energy efficiency.



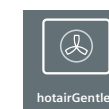
**Energy efficiency in top oven** Siemens double ovens achieve a European Class B rating for energy efficiency.



**3D hotAir** Can cook all types of food on up to 3 levels simultaneously to stop flavours and smells intermingling.



**Bottom heating** Heating the oven from the base, the Bottom heat setting is ideal for casseroles, curries, slow cooking and even bains-marie.



**hotairGentle** For gently cooking selected dishes on one level without preheating.



**Hot air grilling** Perfect for poultry or smaller cuts of meat. The grill and fan operate alternately, which results in evenly cooked food.



**roastingSensor** is able to precisely and reliably measure the internal temperature of your dishes. By getting an accurate reading of the core temperature of roasts and other foods, it can determine when they are perfectly done.



**cookControl** provides automatic programmes for the perfect preparation of meat, fish, vegetables and bread. Simply select the desired dish and enter the food's weight – everything else is done automatically. Either 10, 15 or 30 programmes available, depending on the model.

## Other product features

### 4D hotAir cooking

Ideal for all types of food, 4D hotAir allows you to cook sweet and savoury simultaneously on up to 4 shelves, without flavours and smells intermingling.

### bakingSensor

Ideal for baking cake or bread. A sensor constantly measures the moisture levels in the oven and is able to tell you when the dish is fully cooked.

### coolStart

No more preheating when cooking frozen convenience food. Using an intelligent heating phase, it's now possible to cook frozen food without waiting for the oven to preheat.

### Dehydrate/drying

Ideal for homemade dried fruits or herbs. The drying function is based on hotAir using a temperature between 40 – 80°C.

### Full width surface grill

A surface grill that gives you precision grilling temperatures for a full width grill.

### Intensive conventional heat

Using the top heating elements, with the powerful bottom element, this intensive setting is ideal for cheesecakes, crispy cake bases and tins that have poor heat conduction.

### Intensive hot air/Pizza setting

Providing extra heat from the bottom of the oven and sides, Intensive hot air not only cooks food thoroughly, it's perfect for crisping pizza bases.

### Keep warm setting

This setting keeps food warm until it's ready to serve, meaning food doesn't dry out or change in texture or taste.

### Low temperature cooking

Cook meats and casseroles at low temperatures while keeping food juicy and tender without overcooking.

**Microwave** Available on selected iQ700 ovens – primarily designed to deliver varioSpeed functionality, but also available as a solo function. Heating times may need adjusting.

### Plate warming function

Keeping plates and serving dishes warm, this setting ensures food stays warm once on the table.

### RoastingSensor Plus

The roastingSensor Plus has three temperature sensors to precisely and reliably measure the core temperature of your dishes while cooking.

### Sabbath setting

Designed to keep precooked food warm for long periods of time, the Sabbath setting keeps the oven temperature between 85°C – 140°C, for 24 to 73 hours.

### softMove

For a calmer kitchen, when you open or close your oven door the intelligent dampers ensure that the oven door is left to open and close gently and quietly. Available on all iQ700 built-in ovens.

### Top/bottom heating

For gently cooking selected dishes on one level.



Model shown: CS658GRS6B compact steam combination oven (Hob for illustration purposes)