

# USER MANUAL



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## FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

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## CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.

 Warning / Caution-Safety information

 General information and tips

 Environmental information

Subject to change without notice.

## 1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or

damages that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

## **1.1 Children and vulnerable people safety**

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, this should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- Children aged 3 years and under must be kept away from this appliance when it is in operation at all times.

## **1.2 General Safety**

- Only a qualified person must install this appliance and replace the cable.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Always use oven gloves to remove or put in accessories or ovenware.
- Before carrying out any maintenance, disconnect the appliance from the power supply.

- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

## 2. CONDITIONS OF USE

This appliance is intended to be used in household and similar applications such as:

- Farm houses

- By clients in serviced apartments, holiday apartments and other residential type environments.

## 3. SAFETY INSTRUCTIONS

### 3.1 Installation



#### **WARNING!**

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instruction supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.

- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

### 3.2 Electrical connection



#### **WARNING!**

Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.

- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, especially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance complies with the E.E.C. Directives.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



### **WARNING!**

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put aluminium foil directly on the bottom of cavity of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance is in operation. Heat and

## **3.3 Use**



### **WARNING!**

Risk of injury, burns and electrical shock or explosion.

- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.

moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

### 3.4 Care and cleaning



#### **WARNING!**

Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use any abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instruction on it's packaging.



#### **WARNING!**

Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

### 3.6 Disposal



#### **WARNING!**

Risk of injury or suffocation.

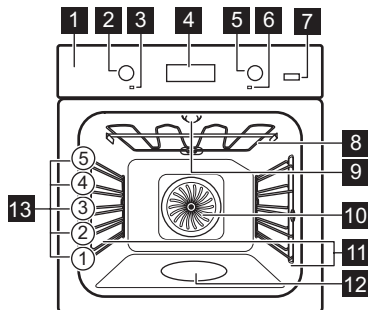
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

### 3.7 Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

## 4. PRODUCT DESCRIPTION

### 4.1 General overview



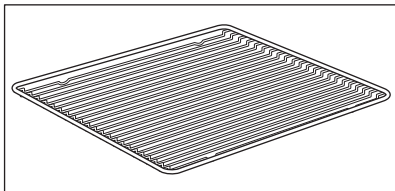
- 1 Control panel
- 2 Knob for the oven functions
- 3 Power lamp / symbol
- 4 Electronic programmer
- 5 Knob for the temperature
- 6 Temperature indicator / symbol
- 7 Plus Steam button
- 8 Heating element
- 9 Lamp
- 10 Fan

**11** Shelf support, removable

**12** Cavity embossment

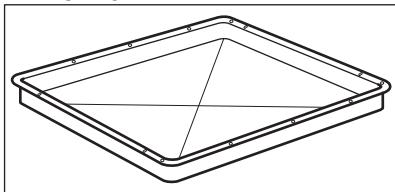
## 4.2 Accessories

### Wire shelf



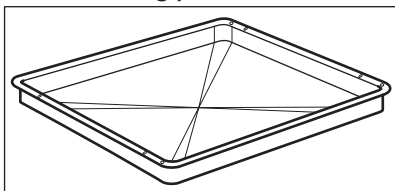
For cookware, cake tins, roasts.

### Baking tray



For cakes and biscuits.

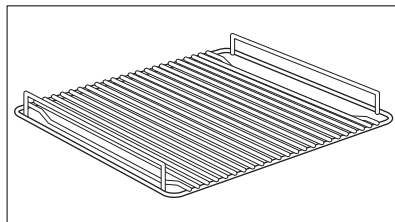
### Grill- / Roasting pan



**13** Shelf positions

To bake and roast or as a pan to collect fat.

### Trivet



For roasting and grilling.



Use the trivet only with the Grill- / Roasting pan.

## 5. BEFORE FIRST USE



### WARNING!

Refer to Safety chapters.



To set the Time of day refer to "Clock functions" chapter.

### 5.1 Initial Cleaning

Remove all accessories and removable shelf supports from the appliance.



Refer to "Care and cleaning" chapter.

Clean the appliance and the accessories before first use.

Put the accessories and the removable shelf supports back to their initial position.

## 6. DAILY USE



### WARNING!

Refer to Safety chapters.

### 6.1 Retractable knobs

To use the appliance, press the control knob. The control knob comes out.

### 6.2 Activating and deactivating the appliance








**It depends on the model if your appliance has lamps, knob symbols or indicators:**






- The lamp turns on when the appliance operates.
- The symbol shows whether the knob controls the oven functions or the temperature.
- The indicator turns on when the oven heats up.


1. Turn the knob for the oven functions to select an oven function.
2. Turn the knob for the temperature to select a temperature.
3. To deactivate the appliance, turn the knobs for the oven functions and temperature to the off position.

### 6.3 Oven functions

| Oven function   |   | Application  |
|---|---|--|
| <b>0</b>  | Off position  | The appliance is off.  |
|   | Light   | To turn on the lamp without a cooking function.  |
|   | True Fan Cooking  | To bake on up to three shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Top / Bottom Heat.              |
|   | True Fan Cooking PLUS                                   | To add humidity during the cooking. To get the right colour and crispy crust during baking. To give more juiciness during reheating.                   |
|    | Pizza Setting   | To bake food on one shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for Top / Bottom Heat. |
|    | Conventional Cooking (Top / Bottom Heat)/ Aqua Cleaning | To bake and roast food on one shelf position. For more information about Aqua Cleaning, refer to the chapter "Care and cleaning".                      |




| Oven function  | Application  |
|--|--|
|  Bottom Heat    | To bake cakes with crispy bottom and to preserve food.   |
|  Defrost        | This function can be used for defrosting frozen foods, such as vegetables and fruits. The defrosting time depends on the amount and size of the frozen food. |
|  Grilling       | To grill flat food and to toast bread.   |
|  Fast Grilling  | To grill flat food in large quantities and to toast bread.   |
|  Turbo Grilling | To roast larger meat joints or poultry with bones on one shelf position. Also to make gratins and to brown.  |

 The lamp may automatically deactivate at a temperature below 60 °C during some oven functions.


## 6.4 Activating the True Fan Cooking PLUS function

This function allows to have an improvement of humidity during the cooking.

 **WARNING!**  
Risk of burns and damage to the appliance.


Released humidity can cause burns:

- Open the appliance door with care after the True Fan Cooking PLUS function stops.

 Refer to "Hints and tips" chapter.

1. Open the oven door.
2. Fill the cavity embossment with tap water.  
The maximum capacity of the cavity embossment is 250 ml.  
Fill the cavity embossment with water only when the oven is cold.
3. Put food in the appliance and close the oven door.

4. Set the True Fan Cooking PLUS function: .

5. Press the Plus Steam button .  
The Plus Steam button works only with the True Fan Cooking PLUS function.


The indicator turns on.

6. Turn the knob for the temperature to select a temperature.



### CAUTION!

Do not refill the cavity embossment with water during cooking or when the oven is hot.

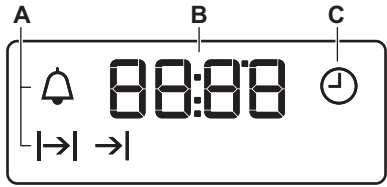
7. To deactivate the appliance, press the Plus Steam button , turn the knobs for the oven functions and temperature to the off position.  
The indicator of the Plus Steam button turns off.
8. Remove water from the cavity embossment.



### WARNING!

Make sure that the appliance is cool before you remove the remaining water from the cavity embossment.

### 6.5 Display



- A. Function indicators
- B. Time display
- C. Function indicator

### 6.6 Buttons

| Sensor field / Button | Function   | Description                                    |
|-----------------------|------------|--|
| —                     | MINUS      | To set the time.                               |
| ⌚                     | CLOCK      | To set a clock function.                       |
| +                     | PLUS       | To set the time.                               |
| 🔥                     | PLUS STEAM | To turn on the True Fan Cooking PLUS function. |

## 7. CLOCK FUNCTIONS

### 7.1 Clock functions table

| Clock function  | Application  |
|-----------------|--|
| ⌚ TIME OF DAY   | To set, change or check the time of day.   |
| →  DURATION     | To set how long the appliance operates.  |
| →  END          | To set when the appliance deactivates.   |
| → →  TIME DELAY | To combine DURATION and END function.  |
| 🔔 MINUTE MINDER | To set countdown time. This function has no effect on the operation of the appliance. You can set the MINUTE MINDER at any time, also when the appliance is off. |





### 7.2 Setting the time. Changing the time


You must set the time before you operate the oven.


The ⌚ flashes when you connect the appliance to the electrical supply, when there was a power cut or when the timer is not set.

Press the + or — to set the correct time.  
After approximately five seconds, the flashing stops and the display shows the time of day you set.  
To change the time of day press ⌚ again and again until ⌚ starts to flash.



### 7.3 Setting the DURATION

1. Set an oven function and temperature.
2. Press  again and again until  starts to flash.
3. Press  or  to set the DURATION time.


The display shows .


4. When the time ends,  flashes and an acoustic signal sounds. The appliance deactivates automatically.
5. Press any button to stop the acoustic signal.
6. Turn the knob for the oven functions and the knob for the temperature to the off position.

### 7.4 Setting the END





1. Set an oven function and temperature.
2. Press  again and again until  starts to flash.

3. Press  or  to set the time.



The display shows .

4. When the time ends,  flashes and an acoustic signal sounds. The appliance deactivates automatically.
5. Press any button to stop the signal.
6. Turn the knob for the oven functions and the knob for the temperature to the off position.

### 7.5 Setting the TIME DELAY

1. Set an oven function and temperature.
2. Press  again and again until  starts to flash.
3. Press  or  to set the time for DURATION.

4. Press .





5. Press  or  to set the time for END.

6. Press  to confirm.

Appliance turns on automatically later on, works for the set DURATION time and stops at the set END time. At the set time an acoustic signal sounds.

7. The appliance deactivates automatically. Press any button to stop the signal.
8. Turn the knob for the oven functions and the knob for the temperature to the off position.



### 7.6 Setting the MINUTE MINDER

1. Press  again and again until  starts to flash.
2. Press  or  to set the necessary time.

The Minute Minder starts automatically after 5 seconds.

3. When the set time ends, an acoustic signal sounds. Press any button to stop the acoustic signal.
4. Turn the knob for the oven functions and the knob for the temperature to the off position.

### 7.7 Cancelling the clock functions

1. Press the  again and again until the necessary function indicator starts to flash.
  2. Press and hold .
- The clock function goes out after some seconds.

## 8. USING THE ACCESSORIES

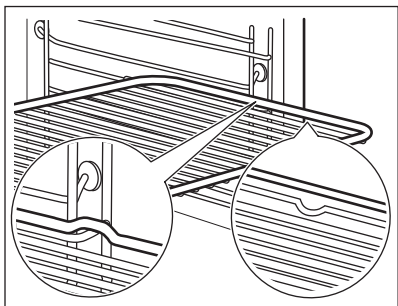


**WARNING!**  
Refer to Safety chapters.

### 8.1 Inserting the accessories

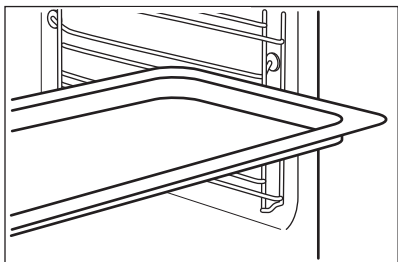
Wire shelf:

Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



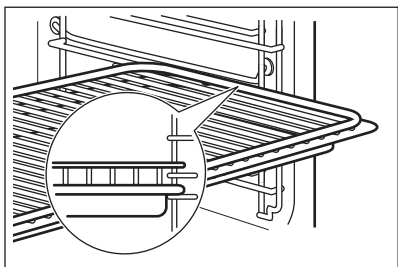
Baking tray / Deep pan:

Push the baking tray / deep pan between the guide bars of the shelf support.



Wire shelf and baking tray / deep pan together:

Push the baking tray / deep pan between the guide bars of the shelf support and the wire shelf on the guide bars above.



Small indentation at the top increase safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping off the shelf.

## 8.2 Trivet and Grill- / Roasting pan

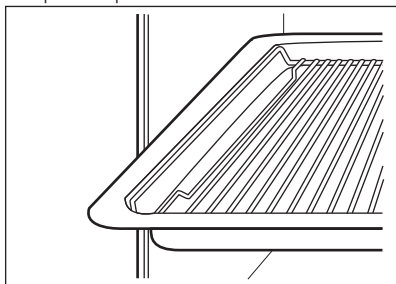


### WARNING!

Be careful when you remove the accessories from a hot appliance. There is a risk of burns.

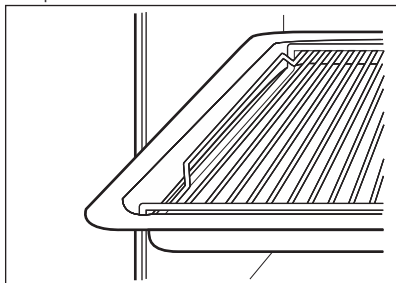
You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

1. Put the trivet into the deep pan so that the supports of the wire shelf point up.



2. Put the deep pan into the oven on the necessary shelf position. You can use the trivet to grill flat dishes in large quantities and to toast.

1. Put the trivet into the deep pan so that the supports of the wire shelf point down.



2. Put the deep pan into the oven on the necessary shelf position.

## 9. ADDITIONAL FUNCTIONS

### 9.1 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool.

If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

## 10. HINTS AND TIPS



#### **WARNING!**

Refer to Safety chapters.



The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

- the numbers of the shelf positions.
- information about the oven functions, recommended shelf positions and temperatures for typical dishes.

### 10.2 True Fan Cooking PLUS



Before preheating fill the cavity embossment with water only when the oven is cold.

#### 10.1 Inner side of the door

**In some models, on the inner side of the door you can find:**

Refer to "Activating the True Fan Cooking PLUS function"

Bakery products

| Food                                 | Water in the cavity embossment (ml) | Temperature (°C) | Time (min) | Shelf position | Comments                       |
|--------------------------------------|-------------------------------------|------------------|------------|----------------|--------------------------------|
| Bread                                | 100                                 | 180              | 35 - 40    | 2              | Use baking tray. <sup>1)</sup> |
| Bread rolls                          | 100                                 | 200              | 20 - 25    | 2              | Use baking tray. <sup>1)</sup> |
| Homestyle pizza                      | 100                                 | 230              | 10 - 20    | 2              | Use baking tray. <sup>1)</sup> |
| Focaccia                             | 100                                 | 200 - 210        | 10 - 20    | 2              | Use baking tray. <sup>1)</sup> |
| Cookies, scones, croissants          | 100                                 | 150 - 180        | 10 - 20    | 2              | Use baking tray. <sup>1)</sup> |
| Plum cake, apple pie, cinnamon rolls | 100 - 150                           | 160 - 180        | 30 - 60    | 2              | Use cake mould. <sup>1)</sup>  |

<sup>1)</sup> Preheat in an empty oven for 5 minutes before cooking.

Cook from frozen

| Food             | Water in the cavity embossment (ml) | Temperature (°C) | Time (min) | Shelf position  |
|------------------|-------------------------------------|------------------|------------|-----------------|
| Pizza frozen     | 150                                 | 200 - 210        | 10 - 20    | 2 <sup>1)</sup> |
| Frozen lasagna   | 200                                 | 180 - 200        | 35 - 50    | 2 <sup>1)</sup> |
| Frozen croissant | 150                                 | 170 - 180        | 15 - 25    | 2 <sup>1)</sup> |

1) Preheat in an empty oven for 10 minutes before cooking.

### Food regeneration

| Food            | Water in the cavity embossment (ml) | Temperature (°C) | Time (min) | Shelf position |
|-----------------|-------------------------------------|------------------|------------|----------------|
| Bread           | 100                                 | 110              | 15 - 25    | 2              |
| Bread rolls     | 100                                 | 110              | 10 - 20    | 2              |
| Homestyle pizza | 100                                 | 110              | 15 - 25    | 2              |
| Focaccia        | 100                                 | 110              | 15 - 25    | 2              |
| Vegetables      | 100                                 | 110              | 15 - 25    | 2              |
| Rice            | 100                                 | 110              | 15 - 25    | 2              |
| Pasta           | 100                                 | 110              | 15 - 25    | 2              |
| Meat            | 100                                 | 110              | 15 - 25    | 2              |

### Roasting

| Food       | Water in the cavity embossment (ml) | Temperature (°C) | Time (min) | Shelf position | Comments          |
|------------|-------------------------------------|------------------|------------|----------------|-------------------|
| Roast pork | 200                                 | 180              | 65 - 80    | 2              | Glass baking dish |
| Roast beef | 200                                 | 200              | 50 - 60    | 2              | Glass baking dish |
| Chicken    | 200                                 | 210              | 60 - 80    | 2              | Glass baking dish |

## 10.3 Baking

- Your oven may bake or roast differently to the appliance you had before. Adapt your usual settings such as temperature, cooking time and shelf position to the values in the tables.
- Use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the similar one.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one shelf position.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The

differences equalize during the baking procedure.

- Trays in the oven can twist during baking. When the trays become cold again, the distortions disappear.

## 10.4 Tips on baking

| Baking results                                      | Possible cause   | Remedy   |
|---|--|--|
| The bottom of the cake is not browned sufficiently. | The shelf position is incorrect.                                   | Put the cake on a lower shelf.   |
| The cake sinks and becomes soggy, lumpy or streaky. | The oven temperature is too high.                                  | The next time you bake, set a slightly lower oven temperature.                                       |
| The cake sinks and becomes soggy, lumpy or streaky. | The baking time is too short.                                      | Set a longer baking time.<br><b>You cannot decrease baking times by setting higher temperatures.</b> |
| The cake sinks and becomes soggy, lumpy or streaky. | There is too much liquid in the mixture.                           | Use less liquid. Be careful with mixing times, especially if you use a mixing machine.               |
| The cake is too dry.                                | The oven temperature is too low.                                   | The next time you bake, set a higher oven temperature.   |
| The cake is too dry.                                | The baking time is too long.                                       | The next time you bake, set a shorter baking time.   |
| The cake browns unevenly.                           | The oven temperature is too high and the baking time is too short. | Set a lower oven temperature and a longer baking time.   |
| The cake browns unevenly.                           | The mixture is unevenly distributed.                               | Spread the mixture evenly on the baking tray.  |
| The cake is not ready in the baking time given.     | The oven temperature is too low.                                   | The next time you bake, set a slightly higher oven temperature.                                      |

## 10.5 Baking on one level:

Baking in tins

| Food                       | Function         | Temperature (°C)        | Time (min) | Shelf position |
|----------------------------|------------------|-------------------------|------------|----------------|
| Ring cake / Brioche        | True Fan Cooking | 150 - 160               | 50 - 70    | 1              |
| Madeira cake / Fruit cakes | True Fan Cooking | 140 - 160               | 70 - 90    | 1              |
| Flan base - short pastry   | True Fan Cooking | 170 - 180 <sup>1)</sup> | 10 - 25    | 2              |

| Food                       | Function          | Temperature (°C) | Time (min) | Shelf position |
|----------------------------|-------------------|------------------|------------|----------------|
| Flan base - sponge mixture | True Fan Cooking  | 150 - 170        | 20 - 25    | 2              |
| Cheesecake                 | Top / Bottom Heat | 170 - 190        | 60 - 90    | 1              |

1) Preheat the oven.

Cakes / pastries / breads on baking trays

| Food  | Function          | Temperature (°C)                     | Time (min)          | Shelf position |
|---|-------------------|--------------------------------------|---------------------|----------------|
| Plaited bread / Bread crown   | Top / Bottom Heat | 170 - 190                            | 30 - 40             | 3              |
| Christmas stollen   | Top / Bottom Heat | 160 - 180 <sup>1)</sup>              | 50 - 70             | 2              |
| Bread (rye bread):<br>1. First part of baking procedure.<br>2. Second part of baking procedure. | Top / Bottom Heat | 1. 230 <sup>1)</sup><br>2. 160 - 180 | 1. 20<br>2. 30 - 60 | 1              |
| Cream puffs / Eclairs   | Top / Bottom Heat | 190 - 210 <sup>1)</sup>              | 20 - 35             | 3              |
| Swiss roll  | Top / Bottom Heat | 180 - 200 <sup>1)</sup>              | 10 - 20             | 3              |
| Cake with crumble topping (dry)   | True Fan Cooking  | 150 - 160                            | 20 - 40             | 3              |
| Buttered almond cake / Sugar cakes  | Top / Bottom Heat | 190 - 210 <sup>1)</sup>              | 20 - 30             | 3              |
| Fruit flans (made with yeast dough / sponge mixture) <sup>2)</sup>                              | True Fan Cooking  | 150                                  | 35 - 55             | 3              |
| Fruit flans (made with yeast dough / sponge mixture) <sup>2)</sup>                              | Top / Bottom Heat | 170                                  | 35 - 55             | 3              |
| Fruit flans made with short pastry  | True Fan Cooking  | 160 - 170                            | 40 - 80             | 3              |
| Yeast cakes with delicate toppings (e.g. quark, cream, custard)                                 | Top / Bottom Heat | 160 - 180 <sup>1)</sup>              | 40 - 80             | 3              |

1) Preheat the oven.

2) Use a deep pan.



## Biscuits

| Food                                     | Function          | Temperature (°C)        | Time (min) | Shelf position |
|--|-------------------|-------------------------|------------|----------------|
| Short pastry biscuits                    | True Fan Cooking  | 150 - 160               | 10 - 20    | 3              |
| Biscuits made with sponge mixture        | True Fan Cooking  | 150 - 160               | 15 - 20    | 3              |
| Pastries made with egg white / Meringues | True Fan Cooking  | 80 - 100                | 120 - 150  | 3              |
| Macaroons                                | True Fan Cooking  | 100 - 120               | 30 - 50    | 3              |
| Biscuits made with yeast dough           | True Fan Cooking  | 150 - 160               | 20 - 40    | 3              |
| Puff pastries                            | True Fan Cooking  | 170 - 180 <sup>1)</sup> | 20 - 30    | 3              |
| Rolls                                    | True Fan Cooking  | 160 <sup>1)</sup>       | 10 - 25    | 3              |
| Rolls                                    | Top / Bottom Heat | 190 - 210 <sup>1)</sup> | 10 - 25    | 3              |

<sup>1)</sup> Preheat the oven.

## 10.6 Bakes and gratins

| Food                                | Function          | Temperature (°C) | Time (min) | Shelf position |
|-------------------------------------|-------------------|------------------|------------|----------------|
| Pasta bake                          | Top / Bottom Heat | 180 - 200        | 45 - 60    | 1              |
| Lasagne                             | Top / Bottom Heat | 180 - 200        | 25 - 40    | 1              |
| Vegetables au gratin <sup>1)</sup>  | Turbo Grilling    | 160 - 170        | 15 - 30    | 1              |
| Baguettes topped with melted cheese | True Fan Cooking  | 160 - 170        | 15 - 30    | 1              |
| Sweet bakes                         | Top / Bottom Heat | 180 - 200        | 40 - 60    | 1              |
| Fish bakes                          | Top / Bottom Heat | 180 - 200        | 30 - 60    | 1              |

| Food               | Function         | Temperature (°C) | Time (min) | Shelf position |
|--------------------|------------------|------------------|------------|----------------|
| Stuffed vegetables | True Fan Cooking | 160 - 170        | 30 - 60    | 1              |

1) Preheat the oven.

## 10.7 Multilevel Baking

Use the function True Fan Cooking.

Cakes / pastries / breads on baking trays

| Food                  | Temperature (°C)        | Time (min) | Shelf position |             |
|-----------------------|-------------------------|------------|----------------|-------------|
|                       |                         |            | 2 positions    | 3 positions |
| Cream puffs / Eclairs | 160 - 180 <sup>1)</sup> | 25 - 45    | 1 / 4          | -           |
| Dry streusel cake     | 150 - 160               | 30 - 45    | 1 / 4          | -           |

1) Preheat the oven.

Biscuits / small cakes / small cakes / pastries / rolls

| Food                                    | Temperature (°C)        | Time (min) | Shelf position |             |
|---|-------------------------|------------|----------------|-------------|
|   |                         |            | 2 positions    | 3 positions |
| Short pastry biscuits                   | 150 - 160               | 20 - 40    | 1 / 4          | 1 / 3 / 5   |
| Biscuits made with sponge mixture       | 160 - 170               | 25 - 40    | 1 / 4          | -           |
| Biscuits made with egg white, meringues | 80 - 100                | 130 - 170  | 1 / 4          | -           |
| Macaroons                               | 100 - 120               | 40 - 80    | 1 / 4          | -           |
| Biscuits made with yeast dough          | 160 - 170               | 30 - 60    | 1 / 4          | -           |
| Puff pastries                           | 170 - 180 <sup>1)</sup> | 30 - 50    | 1 / 4          | -           |
| Rolls                                   | 180                     | 20 - 30    | 1 / 4          | -           |

1) Preheat the oven.

## 10.8 Pizza Setting

| Food                                       | Temperature (°C)          | Time (min) | Shelf position |
|--|---------------------------|------------|----------------|
| Pizza (thin crust)                         | 200 - 230 <sup>1)2)</sup> | 15 - 20    | 2              |
| Pizza (with a lot of topping)              | 180 - 200                 | 20 - 30    | 2              |
| Tarts                                      | 180 - 200                 | 40 - 55    | 1              |
| Spinach flan                               | 160 - 180                 | 45 - 60    | 1              |
| Quiche Lorraine                            | 170 - 190                 | 45 - 55    | 1              |
| Swiss Flan                                 | 170 - 190                 | 45 - 55    | 1              |
| Cheesecake                                 | 140 - 160                 | 60 - 90    | 1              |
| Apple cake, covered                        | 150 - 170                 | 50 - 60    | 1              |
| Vegetable pie                              | 160 - 180                 | 50 - 60    | 1              |
| Unleavened bread                           | 230 - 250 <sup>1)</sup>   | 10 - 20    | 2              |
| Puff pastry flan                           | 160 - 180 <sup>1)</sup>   | 45 - 55    | 2              |
| Flammekuchen (Pizza-like dish from Alsace) | 230 - 250 <sup>1)</sup>   | 12 - 20    | 2              |
| Piroggen (Russian version of calzone)      | 180 - 200 <sup>1)</sup>   | 15 - 25    | 2              |

1) Preheat the oven.

2) Use a deep pan.

## 10.9 Roasting

- Use heat-resistant ovenware to roast. Refer to the instructions of the ovenware manufacturer.
- You can roast large roasting joints directly in the deep pan or on the wire shelf above the deep pan.
- Put some liquid in the deep pan to prevent the meat juices or fat from burning on its surface.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- If necessary, turn the roast after 1/2 to 2/3 of the cooking time.
- To keep meat more succulent:
  - roast lean meat in the roasting tin with the lid or use roasting bag.
  - roast meat and fish in pieces weighting minimum 1 kg.
  - baste large roasts and poultry with their juices several times during roasting.

## 10.10 Roasting tables

### Beef

| Food                            | Quantity            | Function          | Temperature (°C)        | Time (min) | Shelf position |
|---------------------------------|---------------------|-------------------|-------------------------|------------|----------------|
| Pot roast                       | 1 - 1.5 kg          | Top / Bottom Heat | 230                     | 120 - 150  | 1              |
| Roast beef or fillet: rare      | per cm of thickness | Turbo Grilling    | 190 - 200 <sup>1)</sup> | 5 - 6      | 1              |
| Roast beef or fillet: medium    | per cm of thickness | Turbo Grilling    | 180 - 190 <sup>1)</sup> | 6 - 8      | 1              |
| Roast beef or fillet: well done | per cm of thickness | Turbo Grilling    | 170 - 180 <sup>1)</sup> | 8 - 10     | 1              |

<sup>1)</sup> Preheat the oven.

### Pork

| Food                        | Quantity (kg) | Function       | Temperature (°C) | Time (min) | Shelf position |
|-----------------------------|---------------|----------------|------------------|------------|----------------|
| Shoulder / Neck / Ham joint | 1 - 1.5       | Turbo Grilling | 160 - 180        | 90 - 120   | 1              |
| Chop / Spare rib            | 1 - 1.5       | Turbo Grilling | 170 - 180        | 60 - 90    | 1              |
| Meatloaf                    | 0.75 - 1      | Turbo Grilling | 160 - 170        | 50 - 60    | 1              |
| Pork knuckle (precooked)    | 0.75 - 1      | Turbo Grilling | 150 - 170        | 90 - 120   | 1              |

### Veal

| Food            | Quantity (kg) | Function       | Temperature (°C) | Time (min) | Shelf position |
|-----------------|---------------|----------------|------------------|------------|----------------|
| Roast veal      | 1             | Turbo Grilling | 160 - 180        | 90 - 120   | 1              |
| Knuckle of veal | 1.5 - 2       | Turbo Grilling | 160 - 180        | 120 - 150  | 1              |

### Lamb

| Food                     | Quantity (kg) | Function       | Temperature (°C) | Time (min) | Shelf position |
|--------------------------|---------------|----------------|------------------|------------|----------------|
| Leg of lamb / Roast lamb | 1 - 1.5       | Turbo Grilling | 150 - 170        | 100 - 120  | 1              |

| Food           | Quantity (kg) | Function       | Temperature (°C) | Time (min) | Shelf position |
|----------------|---------------|----------------|------------------|------------|----------------|
| Saddle of lamb | 1 - 1.5       | Turbo Grilling | 160 - 180        | 40 - 60    | 1              |

## Game

| Food                 | Quantity (kg) | Function          | Temperature (°C)  | Time (min) | Shelf position |
|----------------------|---------------|-------------------|-------------------|------------|----------------|
| Saddle / Leg of hare | up to 1       | Top / Bottom Heat | 230 <sup>1)</sup> | 30 - 40    | 1              |
| Saddle of venison    | 1.5 - 2       | Top / Bottom Heat | 210 - 220         | 35 - 40    | 1              |
| Haunch of venison    | 1.5 - 2       | Top / Bottom Heat | 180 - 200         | 60 - 90    | 1              |

<sup>1)</sup> Preheat the oven.

## Poultry

| Food             | Quantity (kg)   | Function       | Temperature (°C) | Time (min) | Shelf position |
|------------------|-----------------|----------------|------------------|------------|----------------|
| Poultry portions | 0.2 - 0.25 each | Turbo Grilling | 200 - 220        | 30 - 50    | 1              |
| Half chicken     | 0.4 - 0.5 each  | Turbo Grilling | 190 - 210        | 35 - 50    | 1              |
| Chicken, poulard | 1 - 1.5         | Turbo Grilling | 190 - 210        | 50 - 70    | 1              |
| Duck             | 1.5 - 2         | Turbo Grilling | 180 - 200        | 80 - 100   | 1              |
| Goose            | 3.5 - 5         | Turbo Grilling | 160 - 180        | 120 - 180  | 1              |
| Turkey           | 2.5 - 3.5       | Turbo Grilling | 160 - 180        | 120 - 150  | 1              |
| Turkey           | 4 - 6           | Turbo Grilling | 140 - 160        | 150 - 240  | 1              |

## Fish (steamed)

| Food       | Quantity (kg) | Function          | Temperature (°C) | Time (min) | Shelf position |
|------------|---------------|-------------------|------------------|------------|----------------|
| Whole fish | 1 - 1.5       | Top / Bottom Heat | 210 - 220        | 40 - 60    | 1              |

## 10.11 Grilling

- Always grill with the maximum temperature setting.
- Set the shelf into the shelf position as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf position.

- Grill only flat pieces of meat or fish.
- Always preheat the empty oven with the grill functions for 5 minutes.



### CAUTION!

Always grill with the oven door closed.

### Grilling

| Food                     | Temperature (°C) | Time (min) |          | Shelf position |
|--------------------------|------------------|------------|----------|----------------|
|                          |                  | 1st side   | 2nd side |                |
| Roast beef               | 210 - 230        | 30 - 40    | 30 - 40  | 2              |
| Filet of beef            | 230              | 20 - 30    | 20 - 30  | 3              |
| Back of veal             | 210 - 230        | 30 - 40    | 30 - 40  | 2              |
| Back of lamb             | 210 - 230        | 25 - 35    | 20 - 25  | 3              |
| Whole Fish, 500 - 1000 g | 210 - 230        | 15 - 30    | 15 - 30  | 3 / 4          |

### Fast Grilling

| Food                 | Time (min) |          | Shelf position |
|----------------------|------------|----------|----------------|
|                      | 1st side   | 2nd side |                |
| Burgers / Burgers    | 8 - 10     | 6 - 8    | 4              |
| Sausages             | 10 - 12    | 6 - 8    | 4              |
| Fillet / Veal steaks | 7 - 10     | 6 - 8    | 4              |
| Toast / Toast        | 1 - 3      | 1 - 3    | 5              |
| Toast with topping   | 6 - 8      | -        | 4              |

## 10.12 Bottom + Grill + Fan

Use the function True Fan Cooking.

| Food                   | Temperature (°C) | Time (min) | Shelf position |
|------------------------|------------------|------------|----------------|
| Pizza, frozen          | 200 - 220        | 15 - 25    | 2              |
| Pizza American, frozen | 190 - 210        | 20 - 25    | 2              |
| Pizza, chilled         | 210 - 230        | 13 - 25    | 2              |
| Pizza Snacks, frozen   | 180 - 200        | 15 - 30    | 2              |
| French Fries, thin     | 200 - 220        | 20 - 30    | 3              |

| Food                         | Temperature (°C) | Time (min) | Shelf position |
|------------------------------|------------------|------------|----------------|
| French Fries, thick          | 200 - 220        | 25 - 35    | 3              |
| Wedges / Croquettes          | 220 - 230        | 20 - 35    | 3              |
| Hash Browns                  | 210 - 230        | 20 - 30    | 3              |
| Lasagne / Cannelloni, fresh  | 170 - 190        | 35 - 45    | 2              |
| Lasagne / Cannelloni, frozen | 160 - 180        | 40 - 60    | 2              |
| Oven baked cheese            | 170 - 190        | 20 - 30    | 3              |
| Chicken Wings                | 190 - 210        | 20 - 30    | 2              |

### 10.13 Defrost

- Remove the food packaging and put the food on a plate.
- Use the first shelf position from the bottom.
- Do not cover the food with a bowl or a plate, as this can extend the defrost time.
- For large portions of food place an upturned empty plate on the bottom of the oven cavity. Put the food in a deep plate or dish and set it on top of the plate inside the oven. Remove shelf supports if necessary.

| Food         | Quantity (kg) | Defrosting time (min) | Further defrosting time (min) | Comments  |
|--------------|---------------|-----------------------|-------------------------------|---|
| Chicken      | 1             | 100 - 140             | 20 - 30                       | Put the chicken on an upturned saucer in a big plate. Turn halfway through. |
| Meat         | 1             | 100 - 140             | 20 - 30                       | Turn halfway through.   |
| Meat         | 0.5           | 90 - 120              | 20 - 30                       | Turn halfway through.   |
| Trout        | 0.15          | 25 - 35               | 10 - 15                       | -   |
| Strawberries | 0.3           | 30 - 40               | 10 - 20                       | -   |
| Butter       | 0.25          | 30 - 40               | 10 - 15                       | -   |
| Cream        | 2 x 0.2       | 80 - 100              | 10 - 15                       | Whip the cream when still slightly frozen in places.                        |
| Gateau       | 1.4           | 60                    | 60                            | -   |

### 10.14 Preserving - Bottom Heat

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

Soft fruit

| Food   | Temperature (°C) | Cooking time until simmering (min) | Continue to cook at 100 °C (min) |
|--|------------------|------------------------------------|----------------------------------|
| Strawberries / Blueberries / Raspberries / Ripe gooseberries | 160 - 170        | 35 - 45                            | -                                |

Stone fruit

| Food                    | Temperature (°C) | Cooking time until simmering (min) | Continue to cook at 100 °C (min) |
|-------------------------|------------------|------------------------------------|----------------------------------|
| Pears / Quinces / Plums | 160 - 170        | 35 - 45                            | 10 - 15                          |

Vegetables

| Food                        | Temperature (°C) | Cooking time until simmering (min) | Continue to cook at 100 °C (min) |
|-----------------------------|------------------|------------------------------------|----------------------------------|
| Carrots <sup>1)</sup>       | 160 - 170        | 50 - 60                            | 5 - 10                           |
| Cucumbers                   | 160 - 170        | 50 - 60                            | -                                |
| Mixed pickles               | 160 - 170        | 50 - 60                            | 5 - 10                           |
| Kohlrabi / Peas / Asparagus | 160 - 170        | 50 - 60                            | 15 - 20                          |

<sup>1)</sup> Leave standing in the oven after it is deactivated.

### 10.15 Drying - True Fan Cooking

- Cover trays with grease proof paper or baking parchment.
- For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.



## Vegetables

| Food                | Temperature (°C) | Time (h) | Shelf position |             |
|---------------------|------------------|----------|----------------|-------------|
|                     |                  |          | 1 position     | 2 positions |
| Beans               | 60 - 70          | 6 - 8    | 3              | 1 / 4       |
| Peppers             | 60 - 70          | 5 - 6    | 3              | 1 / 4       |
| Vegetables for sour | 60 - 70          | 5 - 6    | 3              | 1 / 4       |
| Mushrooms           | 50 - 60          | 6 - 8    | 3              | 1 / 4       |
| Herbs               | 40 - 50          | 2 - 3    | 3              | 1 / 4       |

## Fruit

| Food         | Temperature (°C) | Time (h) | Shelf position |             |
|--------------|------------------|----------|----------------|-------------|
|              |                  |          | 1 position     | 2 positions |
| Plums        | 60 - 70          | 8 - 10   | 3              | 1 / 4       |
| Apricots     | 60 - 70          | 8 - 10   | 3              | 1 / 4       |
| Apple slices | 60 - 70          | 6 - 8    | 3              | 1 / 4       |
| Pears        | 60 - 70          | 6 - 9    | 3              | 1 / 4       |

## 10.16 Information for test institutes

Tests according to EN 60350-1:2013 and IEC 60350-1:2011.

Baking on one level. Baking in tins

| Food  | Function          | Temperature (°C) | Time (min) | Shelf position |
|---|-------------------|------------------|------------|----------------|
| Fatless sponge cake / Fatless sponge cake                 | True Fan Cooking  | 140 - 150        | 35 - 50    | 2              |
| Fatless sponge cake / Fatless sponge cake                 | Top / Bottom Heat | 160              | 35 - 50    | 2              |
| Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set) | True Fan Cooking  | 160              | 60 - 90    | 2              |
| Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set) | Top / Bottom Heat | 180              | 70 - 90    | 1              |

Baking on one level. Biscuits

| Food                                       | Function          | Temperature (°C)  | Time (min) | Shelf position |
|--|-------------------|-------------------|------------|----------------|
| Short bread / Short bread / Pastry stripes | True Fan Cooking  | 140               | 25 - 40    | 3              |
| Short bread / Short bread / Pastry stripes | Top / Bottom Heat | 160 <sup>1)</sup> | 20 - 30    | 3              |
| Small cakes / Small cakes (20 per tray)    | True Fan Cooking  | 150 <sup>1)</sup> | 20 - 35    | 3              |
| Small cakes / Small cakes (20 per tray)    | Top / Bottom Heat | 170 <sup>1)</sup> | 20 - 30    | 3              |

<sup>1)</sup> Preheat the oven.

Multilevel Baking. Biscuits / small cakes / small cakes / pastries / rolls

| Food                                       | Function          | Temperature (°C)  | Time (min) | Shelf position |             |
|--|-------------------|-------------------|------------|----------------|-------------|
|  |                   |                   |            | 2 positions    | 3 positions |
| Short bread / Short bread / Pastry Stripes | True Fan Cooking. | 140               | 25 - 45    | 1 / 4          | 1 / 3 / 5   |
| Small cakes / Small cakes (20 per tray)    | True Fan Cooking. | 150 <sup>1)</sup> | 23 - 40    | 1 / 4          | -           |

<sup>1)</sup> Preheat the oven.

Grilling

| Food                    | Function | Temperature (°C) | Time (min)              | Shelf position |
|-------------------------|----------|------------------|-------------------------|----------------|
| Toast / Toast           | Grilling | max              | 1 - 3 <sup>1)</sup>     | 5              |
| Beef Steak / Beef Steak | Grilling | max              | 24 - 30 <sup>1)2)</sup> | 4              |

<sup>1)</sup> Preheat the oven for 5 minutes.

<sup>2)</sup> Turn halfway through.

# 11. CARE AND CLEANING



**WARNING!**  
Refer to Safety chapters.

## 11.1 Notes on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a dedicated cleaning agent.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- Clean stubborn dirt with a special oven cleaner.

- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

## 11.2 Cleaning the cavity embossment

The cleaning procedure removes limestone residue from the cavity embossment after cooking with steam.



We recommend to do the cleaning procedure at least every 5 - 10 True Fan Cooking PLUS cycles.

1. Put 250 ml of white vinegar into the cavity embossment at the bottom of the oven.  
Use maximum 6% vinegar without herbs.
2. Let the vinegar dissolve the residual limestone at the ambient temperature for 30 minutes.
3. Clean the cavity with warm water and a soft cloth.

## 11.3 Removing the shelf supports

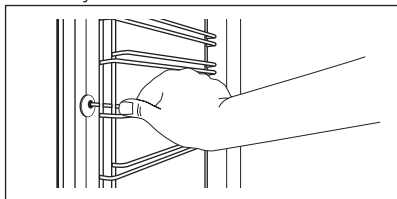
To clean the oven, remove the shelf supports.



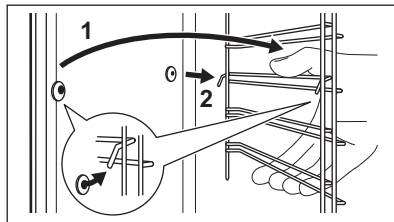
### CAUTION!

Be careful when you remove the shelf supports.

1. Pull the front of the shelf support away from the side wall.



2. Pull the rear end of the shelf support away from the side wall and remove it.



Install the removed accessories in the opposite sequence.

## 11.4 Aqua Cleaning

This cleaning procedure uses humidity to help remove remaining fat and food particles from the oven.

1. Put 300 ml of water into the cavity embossment at the bottom of the oven.
2. Set the function: and press .
3. Set the temperature to 90 °C.
4. Let the oven operate for 30 minutes.
5. Turn off the oven and let it cool down.
6. When the oven is cool, clean it with a soft cloth.



### WARNING!

Make sure that the oven is cool before you touch it. There is a risk of burns.

## 11.5 Oven ceiling



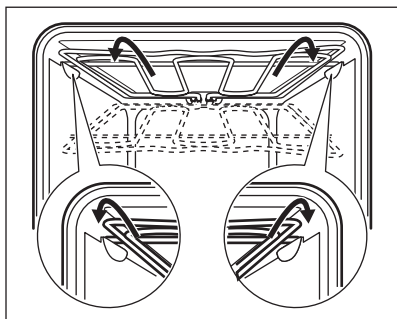
### WARNING!

Deactivate the appliance before you remove the heating element. Make sure that the appliance is cold. There is a risk of burns.

Remove the shelf supports.

You can fold down the heating element on the oven ceiling to clean the oven ceiling easily.

1. Hold the heating element with two hands at the front.
2. Pull it forwards against the spring pressure and out along the supports on the two sides.



The heating element folds down.

3. Clean the oven ceiling.
4. Install the heating element in the opposite sequence.

**i** Install the heating element correctly above the supports on the inner walls of the appliance.

5. Install the shelf supports.

## 11.6 Removing and installing the door

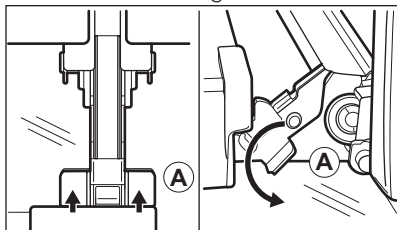
You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.



### WARNING!

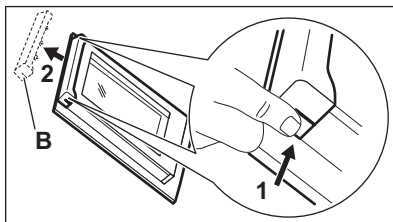
Be careful when you remove the door from the appliance. The door is heavy.

1. Open the door fully.
2. Fully press the clamping levers (A) on the two door hinges.

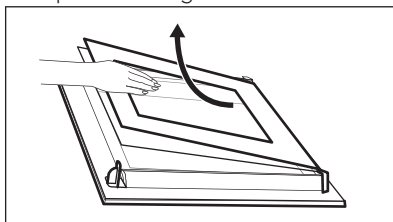


3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the appliance at an upwards angle.

5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.
6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



7. Pull the door trim to the front to remove it.
8. Hold the door glass panels on their top edge one by one and pull them up out of the guide.



9. Clean the glass panel with water and soap. Dry the glass panel carefully. When the cleaning is completed, do the above steps in the opposite sequence. Install the smaller panel first, then the larger and the door.



### WARNING!

Make sure that the glasses are inserted in the correct position otherwise the surface of the door may overheat.

## 11.7 Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

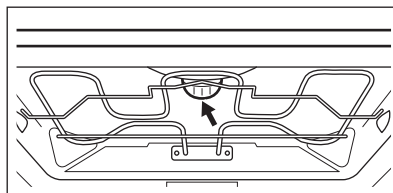
**WARNING!**

Danger of electrocution!  
Disconnect the fuse before  
you replace the lamp.  
The lamp and the lamp glass  
cover can be hot.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.

**The top lamp**

1. Turn the lamp glass cover counterclockwise to remove it.



2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.


## 12. TROUBLESHOOTING

**WARNING!**

Refer to Safety chapters.

### 12.1 What to do if...

| Problem   | Possible cause   | Remedy  |
|---|--|---|
| You cannot activate or operate the oven. The display shows "400" and an acoustic signal sounds. | The oven is incorrectly connected to an electrical supply. | Check if the oven is correctly connected to the electrical supply (refer to the connection diagram if available).               |
| The oven does not heat up.  | The oven is deactivated.                                   | Activate the oven.  |
| The oven does not heat up.  | The clock is not set.                                      | Set the clock.  |
| The oven does not heat up.  | The necessary settings are not set.                        | Make sure that the settings are correct.  |
| The oven does not heat up.  | The fuse is blown.   | Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician. |
| The lamp does not operate.  | The lamp is defective.                                     | Replace the lamp.   |
| Steam and condensation settle on the food and in the cavity of the oven.                        | You left the dish in the oven for too long.                | Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.                             |
| The display shows "12.00".  | There was a power cut.                                     | Reset the clock.  |
| There is no good cooking performance using the True Fan Cooking PLUS function.                  | You did not activate the True Fan Cooking PLUS function.   | Refer to "Activating the True Fan Cooking PLUS function".   |

| Problem   | Possible cause  | Remedy  |
|---|---|---|
| There is no good cooking performance using the True Fan Cooking PLUS function.                        | You did not fill the cavity embossment with water.  | Refer to "Activating the True Fan Cooking PLUS function".   |
| There is no good cooking performance using the True Fan Cooking PLUS function.                        | You did not activate correctly the True Fan Cooking PLUS function with the Plus Steam button. | Refer to "Activating the True Fan Cooking PLUS function".   |
| You want to activate the True Fan Cooking function, but the indicator of the Plus Steam button is on. | The True Fan Cooking PLUS function operates.  | Push the Plus Steam button  to stop the True Fan Cooking PLUS function.  |
| The water in the cavity embossment does not boil.   | The temperature is too low.   | Set the temperature at least to 110 °C.<br>Refer to "Hints and tips" chapter.   |
| The water comes out of the cavity embossment.   | There is too much water in the cavity embossment.   | Deactivate the oven and make sure that the appliance is cold. Wipe the water with a cloth or sponge. Add the correct amount of water to the cavity embossment. Refer to the specific procedure. |

### 12.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is

on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

| We recommend that you write the data here: |       |
|--|-------|
| Model (MOD.)                               | ..... |
| Product number (PNC)                       | ..... |
| Serial number (S.N.)                       | ..... |

## 13. INSTALLATION

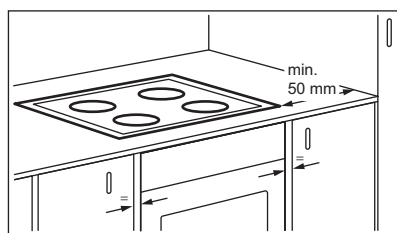
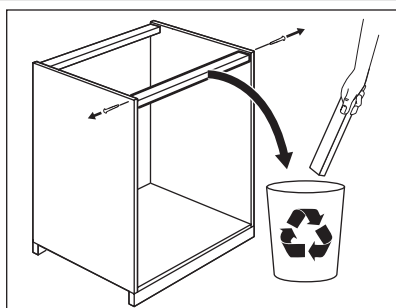
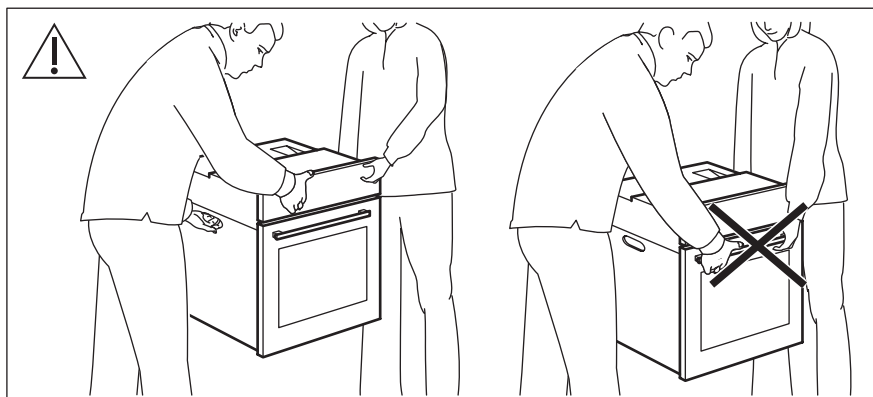
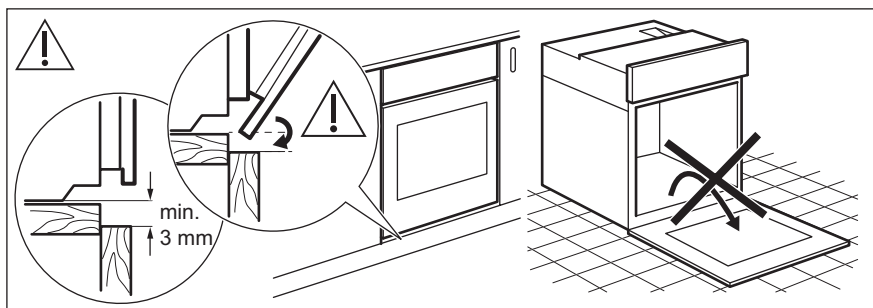


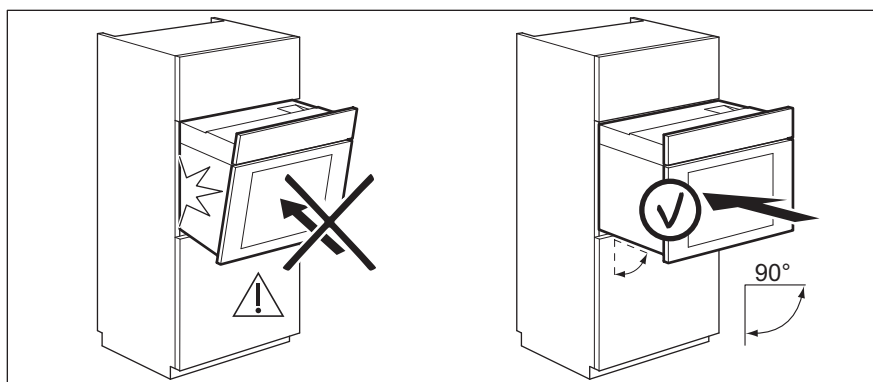
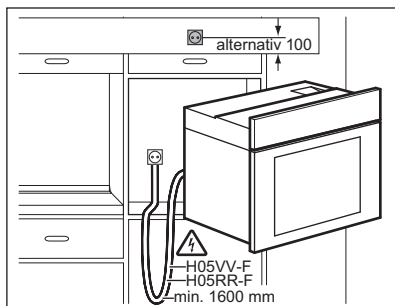
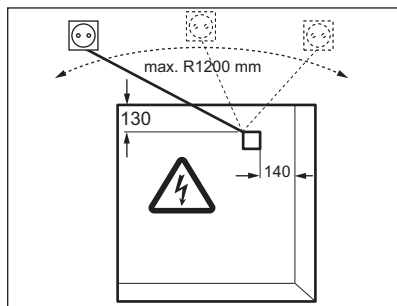
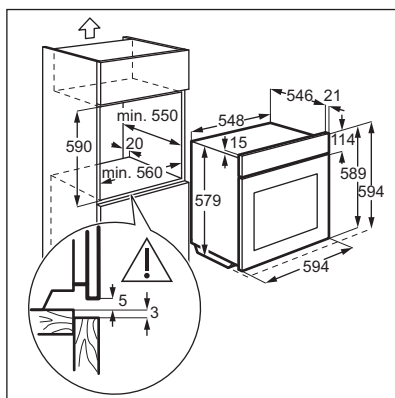
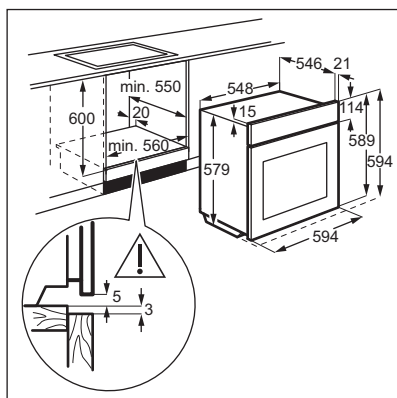
**WARNING!**  
Refer to Safety chapters.

### 13.1 Building in

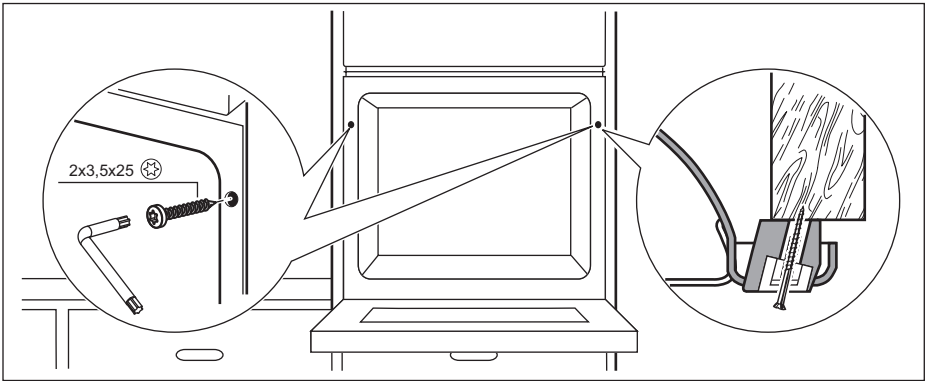


The built-in unit must meet the stability requirements of DIN 68930.









# 14. ENERGY EFFICIENCY

## 14.1 Product Fiche and information according to EU 65-66/2014

|  |                    |
|--|--------------------|
| Supplier's name  | AEG                |
| Model identification                                       | BEK455310M         |
| Energy Efficiency Index                                    | MISSING!           |
| Energy efficiency class                                    | MISSING!           |
| Energy consumption with a standard load, conventional mode | MISSING! kWh/cycle |
| Energy consumption with a standard load, fan-forced mode   | MISSING! kWh/cycle |
| Number of cavities   | 1                  |
| Heat source  | Electricity        |
| Volume   | MISSING! l         |
| Type of oven   | Built-In Oven      |
| Mass   | 34.0 kg            |

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

## 14.2 Energy saving



The oven contains features which help you save energy during everyday cooking.

### **General hints**

Make sure that the oven door is closed properly when the appliance operates. Do not open the door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

Use metal dishes to improve energy saving.

When possible, do not preheat the oven before you put the food inside.

When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum 3 - 10 minutes before the end of the cooking time, depending on the duration of the

cooking. The residual heat inside the oven will continue to cook.

Use the residual heat to warm up other dishes.

Keep breaks between baking as short as possible when you prepare few dishes at one time.

### **Cooking with fan**

When possible, use the cooking functions with fan to save energy.

### **Keep food warm**

Choose the lowest possible temperature setting to use residual heat and keep a meal warm.

# 15. WARRANTY



FOR SALES IN AUSTRALIA AND NEW ZEALAND  
ALL AEG BRANDED APPLIANCES

**This document sets out the terms and conditions of the product warranties for AEG Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.**

- 1. In this warranty:**
- (a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;
  - (b) 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
  - (c) 'ASC' means Electrolux's authorised serviced centres;
  - (d) 'AEG' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively "Electrolux") of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
  - (e) 'Warranty Period' means the period specified in clause 3 of this warranty;
  - (f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
- 2. Application:** This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non-excludable statutory guarantees in Australia and New Zealand.
- 3. Warranty Period:** Subject to these terms and conditions, this warranty continues for in Australia for a period of 60 months and in New Zealand for a period of 60 months, following the date of original purchase of the Appliance.
- 4. Repair or replace warranty:** During the Warranty Period, Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.
- 5. Travel and transportation costs:** Subject to clause 7, Electrolux will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. Travel and transportation will be arranged by Electrolux as part of any valid warranty claim.
- 6. Proof of purchase** is required before you can make a claim under this warranty.
- 7. Exclusions:** You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:
- (a) light globes, batteries, filters or similar perishable parts;
  - (b) parts and Appliances not supplied by Electrolux;

- (c) cosmetic damage which does not affect the operation of the Appliance;
- (d) damage to the Appliance caused by:
  - (i) negligence or accident;
  - (ii) misuse or abuse, including failure to properly maintain or service;
  - (iii) improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
  - (iv) normal wear and tear;
  - (v) power surges, electrical storm damage or incorrect power supply;
  - (vi) incomplete or improper installation;
  - (vii) incorrect, improper or inappropriate operation;
  - (viii) insect or vermin infestation;
  - (ix) failure to comply with any additional instructions supplied with the Appliance;

In addition, Electrolux is not liable under this warranty if:

- (a) the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
- (b) the Appliance is modified without authority from Electrolux in writing;
- (c) the Appliance's serial number or warranty seal has been removed or defaced.

**8. How to claim under this warranty:** To enquire about claiming under this warranty, please follow these steps:


- (a) carefully check the operating instructions, user manual and the terms of this warranty;
  - (b) have the model and serial number of the Appliance available;
  - (c) have the proof of purchase (e.g. an invoice) available;
  - (d) telephone the numbers shown below.
- 9. Australia:** For Appliances and services provided by Electrolux in Australia: Electrolux goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.
- 10. New Zealand:** For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.
- 11. Confidentiality:** You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

### Important Notice

Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

|  |  |   |
|--|--|---|
| <p><b>FOR SERVICE</b></p> <p>or to find the address of your nearest authorised service centre in Australia</p> <p><b>PLEASE CALL 1300 363 664</b></p> <p><b>OR EMAIL</b></p> <p>customercare@aegaustalia.com.au</p> <p>For the cost of a local call (Australia only)</p> | <p><b>SERVICE AUSTRALIA</b></p> <p><b>AEG</b></p> <p>aeg.com.au</p>            | <p><b>FOR SPARE PARTS</b></p> <p>or to find the address of your nearest spare parts centre in Australia</p> <p><b>PLEASE CALL 13 13 50</b></p> <p><b>OR EMAIL</b></p> <p>customercare@aegaustalia.com.au</p> <p>For the cost of a local call (Australia only)</p> |
| <p><b>FOR SERVICE</b></p> <p>or to find the address of your nearest authorised service centre in New Zealand</p> <p><b>PLEASE CALL 0800 234 234</b></p> <p><b>OR EMAIL</b> customercare@electrolux.co.nz</p> <p>(New Zealand only)</p>                                   | <p><b>SERVICE NEW ZEALAND</b></p> <p><b>AEG</b></p> <p>aegnewzealand.co.nz</p> | <p><b>FOR SPARE PARTS</b></p> <p>or to find the address of your nearest spare parts centre in New Zealand</p> <p><b>PLEASE CALL 0800 10 66 20</b></p> <p><b>OR EMAIL</b> customercare@electrolux.co.nz</p> <p>(New Zealand only)</p>                              |

## 16. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of

appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

