⧅AEG

perfekt in form und funktion

CONTENTS

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

We recommend the use of original spare parts.
When contacting Service, ensure that you have the following data available.
The information can be found on the rating plate. Model, PNC, Serial Number.

⚠ Warning / Caution-Safety information

ℹ 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 if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety

⚠ **WARNING!**
Risk of suffocation, injury or permanent disability.

- 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 are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance. Children under 3 years must not be left unsupervised in the vicinity of the appliance.
- Keep all packaging away from children.
- 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, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.

- Before maintenance cut the power supply.
- 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.
- Excess spillage must be removed before the pyrolytic cleaning. Remove all parts from the oven.
- Only use the core temperature sensor recommended for this appliance.
- 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.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Ensure that the appliance is switched off before re-placing the lamp to avoid the possibility of electric shock.

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.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.

- 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.

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 electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shock-proof 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. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially 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.

3.2 Use

⚠ **WARNING!**
Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- 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.
- 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.
- Always keep the appliance door closed when the appliance is in operation.
- 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 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 has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

3.3 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 Service.
- 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.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

Pyrolytic cleaning

⚠ **WARNING!**
Risk of Injury / Fires / Chemical Emissions (Fumes) in Pyrolitic Mode.

- Before carrying out a Pyrolitic self-cleaning function or the First Use of the appliance remove from the oven cavity:
  - Any excess food residues, oil or grease spills / deposits.
  - Any removable objects (including shelves, side rails etc., provided with the product) particularly any non-stick pots, pans, trays, utensils etc.
- Read carefully all the instructions for Pyrolytic cleaning.
- Keep children away from the appliance while the Pyrolytic cleaning is in operation. The appliance becomes very hot and hot air is released from the front cooling vents.
- Pyrolitic cleaning is a high temperature operation that can release fumes from cooking residues and construction materials, as such consumers must:
  - Provide good ventilation during and after the first use at maximum temperature operation.
  - Provide good ventilation during and after each Pyrolytic cleaning.
- Unlike all humans, some birds and reptiles can be extremely sensitive to potential fumes emitted during the cleaning process of all Pyrolytic Ovens.
  - Remove any pets (especially birds) from the vicinity of the appliance location during and after the Pyrolytic cleaning and first use maximum temperature operation to a well-ventilated area.
- Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all Pyrolytic Ovens.
- Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature Pyrolytic cleaning operation of all Pyrolytic Ovens and can be also a source for low level harmful chemical fumes.
- Fumes released from all Pyrolytic Ovens / Cooking Residues as described are not harmful to humans, including infants or persons with medical conditions.

3.4 Internal light

• The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

> ⚠ **WARNING!**
> Risk of electrical shock.

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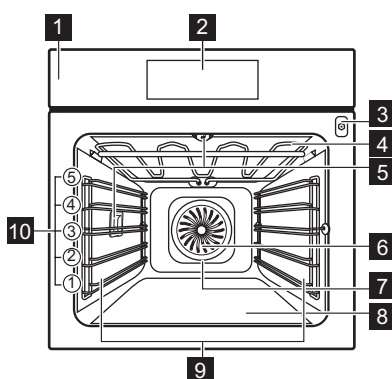
3.5 Disposal

> ⚠ **WARNING!**
> Risk of injury or suffocation.

• Disconnect the appliance from the mains supply.
• Cut off the mains cable and discard it.
• Remove the door catch to prevent children and pets to get closed in the appliance.

4. PRODUCT DESCRIPTION

1 Control panel
2 Electronic programmer
3 Socket for the core temperature sensor
4 Heating element
5 Lamp
6 Fan
7 Rear wall heating element
8 Bottom heat
9 Shelf support, removable
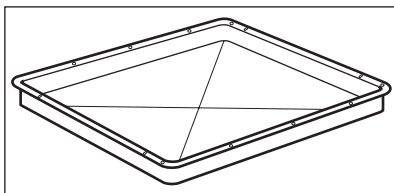10 Shelf positions

4.1 Accessories
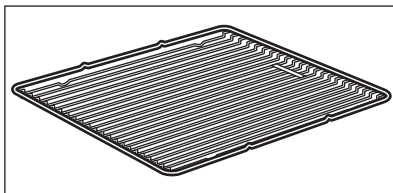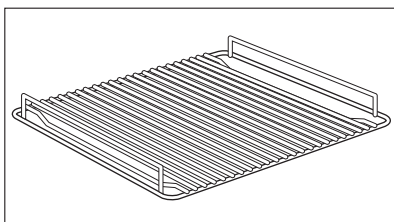
Nonstick wire shelf
For cookware, cake tins, roasts.
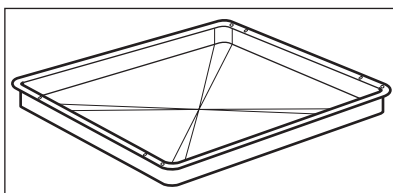
Nonstick grill- / roasting pan
To bake and roast or as a pan to collect fat.
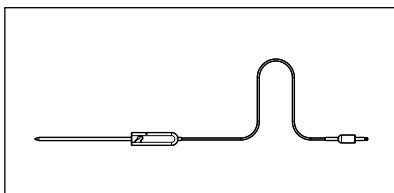
Nonstick baking tray
For cakes and biscuits.

Nonstick trivet
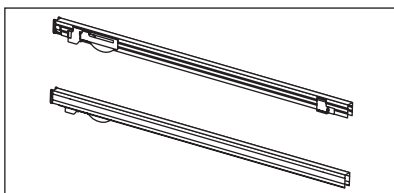• For roasting and grilling.

> ℹ️   Use the trivet only with the
> Grill- / roasting pan.

Core temperature sensor
To measure how far the food is cooked.

Telescopic runners
For shelves and trays.

5. BEFORE FIRST USE

⚠️ **WARNING!**
Refer to the Safety chapters.

5.1 Initial Cleaning

• Remove all parts from the appliance.
• Clean the appliance before first use.

⚠️   Refer to chapter "Care and
Cleaning".

5.2 First Connection

When you connect the appliance to the
mains or after a power cut, you have to
set the language, display contrast, dis-
play brightness and time of day. Use the
shuttle to set the values. Press **OK** to
confirm.

6. CONTROL PANEL

6.1 Electronic programmer
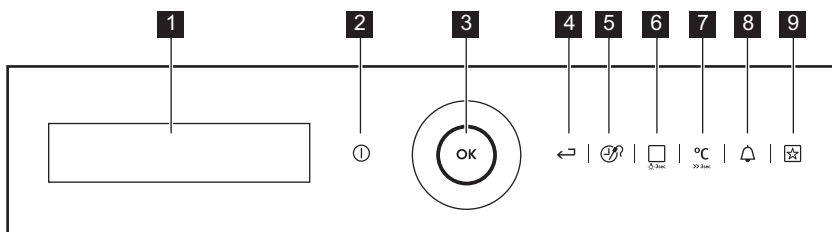
Use the sensor fields to operate the appliance
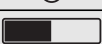
Number	Sensor field	Function	Comment
1	-	Display	Shows the current settings of the appliance.
2	⏻	ON / OFF	To activate and deactivate the appliance.
3	OK	OK and shuttle	To confirm the selection or setting. Rotate the shuttle to navigate.
4	⏎	Home key	To show the main menu.
5	⏱	Time and additional functions	To set different functions. When a heating function operates, touch the sensor field to set the timer, Child Lock, Favourite Programme memory, Heat + Hold , Set + Go , or to change the settings of the Core Temperature Sensor.
6	▢ 3sec	Heating Functions or Assisted Cooking	To choose a heating function, touch the sensor field once. To choose the Assisted Cooking function, touch it twice. To activate or deactivate the light, touch the field for 3 seconds.
7	°C ≫3sec	Temperature selection	To set the temperature or show the current temperature in the appliance. To activate or deactivate the Fast Heat Up function, touch the field for 3 seconds.

Num-ber	Sen-sor field	Function	Comment
8	🔔	Minute Minder	To set the Minute Minder .
9	☆	Favourite Programme	To view your favourite pro-grammes.

Display	

Display

A B C

⏱ 16:30   ◊ ▬▬▭
⤇ 00:15   ▸ 140°C

E D
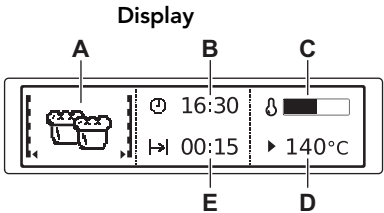
A) Heating function
B) Time of day
C) Heat-up indicator
D) Temperature
E) Duration time or end time of a function

Other indicators in the display

Symbol		Function
🔔	Minute Minder	The function is active.
⏱	Time	Shows the current time.
⤇	Duration	Shows the time required for the cooking cycle.
→|	End Time	Shows when the cooking cycle ends.
⏱	Time Indication	Shows how long the heating function operates.
▬▬▭	Heat-up indicator	Indicates the temperature level in the cavity. The display shows it also when you deactivate the appliance and the cavity is still warm.
▥▭	Fast Heat Up Indicator	The function is active. It decreases the heat up time.
🗍	Weight Automatic	The automatic weight system is active, or weight can be changed.
🌡↪	Heat + Hold	The function is active.

7. DAILY USE

⚠ **WARNING!**
Refer to the Safety chapters.

7.1 Navigating the menus

Operation of the menus:
1. Activate the appliance.

2. Rotate the shuttle clockwise or counterclockwise to select the menu option.
3. Press **OK** to move to the submenu or accept the setting.
At any time you can get back to the main menu with ↩ .

7.2 The menus in overview

Main menu

Sym-bol	Menu item	Application
♨	Assisted Cooking	Contains a list of automatic cooking programmes.
▢	Heating Functions	Contains a list of heating functions.
▦	Pyrolysis	Pyrolytic cleaning.
⊘	Basic Settings	You can use it to set other settings.
☆	Favourite Programme	Contains a list of favourite cooking programmes created by the user.

Submenus for: Basic Settings

Sym-bol	Submenu	Description
⏲	Set Time of Day	Sets the current time on the clock.
⏲	Time Indication	When ON, the display shows the current time when you deactivate the appliance.
⏸	SET + GO	When ON, you can choose the SET + GO function in the Select Options window.
↳	Heat + Hold	When ON, you can choose the Heat + Hold function in the Select Options window.
⏲	Extra time	Activates and deactivates the Time Extension function.
◑	Display Contrast	Adjusts the display contrast by degrees.
☼	Display Brightness	Adjusts the display brightness by degrees.
⚑	Set Language	Sets the language for the display.
⊲	Buzzer Volume	Adjusts the volume of press-tones and signals by degrees.
♪	Key Tones	Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF touch field.
♫	Alarm/Error Tones	Activates and deactivates the alarm tones.

Sym-bol	Submenu	Description
▦	Cleaning Assistant	Guides you through the cleaning procedure.
▦	Cleaning Reminder	Reminds you when to clean the appliance.
⊕	Odour Filter	Selected models only: Activates or deactivates the function. Prevents smell during cooking. When off, it cleans itself periodically.
i	Service	Shows the software version and configuration.
⬓	Factory Settings	Resets all settings to factory settings.

7.3 Heating functions

Submenu for: <u>Heating Functions</u>

Heating function		Application
(⚶)	True Fan Cooking	To bake maximum on 3 shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking .
(⚶)	Pizza Setting	To bake food on 1 shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for Conventional Cooking .
(⚶)	Slow Cook	To prepare very lean and tender roasted food.
▬	Conventional Cooking	To bake and roast on one shelf position.
⚶	Frozen Foods	To make convenience food such as chips, wedges or spring rolls crispy.
⚶	Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. Also to gratinate and to brown.
▼▼▼▼	Fast Grilling	To grill flat food items in large quantities. To toast bread.
▼▼▼	Grilling	To grill flat food and to toast.
(⚶)	Moist Fan Baking	To save energy when you bake and cook dry baked goods. Also to bake baked goods in tins on one shelf position.

Heating function		Application
▬ ▬	Keep Warm	To keep cooked food warm.
(✢)	Defrost	To thaw frozen food.
▬▬	Bottom Heat	To bake cakes with crispy bottoms.
(✢)	Dough Proving	To raise the yeast dough before baking.
▬ ▬	Bread Baking	To bake bread.
▼▼▼▼	Au gratin	To prepare dishes such as lasagna or potato gratin. Also to brown.
▬▬	Preserving	To make vegetable preserves such as pickles.
(✢)	Drying	To dry sliced fruit such as apples, plums or peaches and vegetables such as tomatoes, zucchini or mushrooms.
(✢)	Plate Warming	To preheat a plate for serving.
▼▼▼▼ ✢	Eco Roasting	The ECO functions let you optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent heating function.

7.4 Activating a heating function

1. Activate the appliance.
2. Select the Heating Functions menu. Press **OK** to confirm.
3. Set a heating function. Press **OK** to confirm.
4. Set the temperature. Press **OK** to confirm.

> **i** Press 🖳 to go directly to the Heating Functions menu. You can use it when the appliance is activated.

7.5 Heat-up indicator

When you activate a heating function, the bar on the display comes on. The bar shows that the temperature increases.

Fast Heat Up Indicator

This function decreases the heat-up time. To activate the function, hold ℃₃ₛₑ꜀ for 3 seconds. The heat-up indicator alternates.

Residual heat

When you deactivate the appliance, the display shows the residual heat. You can use the heat to keep the food warm.

7.6 Energy saving

The appliance contains features which help you save energy during everyday cooking:

- **Residual heat:**
  - When the heating function or programme operates, the heating elements are deactivated 10% earlier (the lamp and fan continue to operate). For this feature to operate, the cooking time must be longer than 30 minutes or you must use the clock functions (Duration , End Time).

- When the appliance is off, you can use the heat to keep food warm. The display shows the remaining temperature.
- **Cooking with the lamp off** - touch and hold 🔲 for 3 seconds to deactivate the lamp during cooking.
- When you use the **Moist Fan Baking** function, the lamp deactivates after 30 seconds. The lamp activates again when you touch 🔲 for 3 seconds or when you open the appliance door.
- **Eco functions** - refer to section "Heating Functions" (for selected models only).

8. CLOCK FUNCTIONS

Symbol	Function	Description
🔔	Minute Minder	To set a countdown (max. 2 h 30 min). This function has no effect on the operation of the appliance. You can also activate it when the appliance is deactivated. Press 🔔 to activate the function. Use the shuttle to set the minutes and **OK** to start.
⊢→|	Duration	To set the length of an operation (max. 23 h 59 min).
→|	End Time	To set the switch-off time for a heating function (max. 23 h 59 min).

If you set the time for a clock function, the time starts to count down after 5 seconds.

If you use the clock functions Duration and End Time , the appliance deactivates the heating elements after 90 % of the set time. The appliance uses the residual heat to continue the cooking procedure until the time ends. The residual heat can stay in the appliance from 3 to 20 minutes.

Setting the clock functions
1. Set a heating function.
2. Press 🕙 again and again until the display shows the necessary clock function and the related symbol.
3. Use the shuttle to set the necessary time. Press **OK** to confirm. When the time ends, an acoustic signal

sounds. The appliance deactivates. The display shows a message.
4. Press a sensor field to stop the signal.

Useful information:

- With Duration and End Time , you must set the heating function and the temperature first. Then you can set the clock function. The appliance deactivates automatically.
- You can use Duration and End Time at the same time if you want to automatically activate and deactivate the appliance at a given time later.
- When you use the Core Temperature Sensor (if applicable), the Duration and End Time functions do not operate.

8.1 Heat + Hold

The Heat + Hold function keeps pre-prepared food warm at 80 °C for 30 minutes. It activates after the baking or roasting procedure ends.

- You can activate or deactivate the function in the Basic Settings menu.
- Conditions for the function:
  - The set temperature is more than 80 °C.
  - The function Duration is set.

Activating the function
1. Activate the appliance.
2. Select the heating function.
3. Set the temperature above 80 °C.
4. Press ⌀ again and again until the display shows Heat + Hold . Press **OK** to confirm.

When the function ends, an acoustic signal sounds.

The Heat + Hold function stays on if you change the heating functions.

8.2 Extra Time

The Extra Time makes the heating function continue after the Duration ends.
- Applicable for all heating functions with Duration or Weight Automatic .
- Not applicable for heating functions with the core temperature sensor.

Activating the function:
1. When the cooking time ends, an acoustic signal sounds. Press a sensor field.
2. The display shows the message for Extra Time for five minutes.
3. Press ⌀ to activate (or ↰ to cancel).
4. Set the Extra Time period. Press **OK** to confirm.

9. AUTOMATIC PROGRAMMES

⚠ **WARNING!**
Refer to the Safety chapters.

9.1 Automatic programmes

These 3 automatic programmes give optimum settings for each type of meat or other recipes:
- Meat programmes with Weight Automatic (Assisted Cooking menu) — This function automatically calculates the roasting time. To use it you need to input food weight.
- Meat programmes with CT Sensor Automatic (Assisted Cooking menu) — This function automatically calculates the roasting time. To use it you need to input core temperature. When the programme ends an acoustic signal sounds.
- Recipe Automatic (Assisted Cooking menu) — This function uses predefined values for a dish. Prepare the dish according to recipe from this book.

Weight Automatic dishes
Roast Pork
Roast Veal
Braised Meat
Roast Game
Roast Lamb
Chicken, whole
Turkey, whole
Duck, whole
Goose, whole

CT Sensor Automatic dishes
Loin of Pork
Roast Beef
Scandinavian Beef
Loin of Game
Lamb Joint, medium
Boned Poultry

CT Sensor Automatic dishes
Whole Fish

ℹ️ You can find the recipes for the automatic programmes specified for this appliance on our website. To find the proper Recipe Book check the PNC number on the rating plate on the front frame of the appliance cavity.

9.2 Assisted Cooking with Recipe Automatic

This appliance has a set of recipes you can use. The recipes are fixed and you cannot change them.

Activating the function:
1. Activate the appliance.
2. Select the Assisted Cooking menu. Press **OK** to confirm.
3. Select the category and dish. Press **OK** to confirm.
4. Select Recipe Automatic . Press **OK** to confirm.

ℹ️ When you use the Manual function, the appliance uses the automatic settings. You can change them as with other functions.

9.3 Assisted Cooking with Weight Automatic

This function automatically calculates the roasting time. To use it, it is necessary to input the food weight.

Activating the function:
1. Activate the appliance.
2. Select Assisted Cooking . Press **OK** to confirm.
3. Select the category and dish. Press **OK** to confirm.
4. Select the Weight Automatic . Press **OK** to confirm.
5. Use the shuttle to set the food weight. Press **OK** to confirm.

The automatic programme starts. You can change the weight at any time. Use the shuttle to change the weight. When the time ends, an acoustic signal sounds. Press a sensor field to deactivate the signal.

ℹ️ With some programmes turn over the food after 30 minutes. The display shows a reminder.

10. USING THE ACCESSORIES

⚠️ **WARNING!**
Refer to the Safety chapters.

10.1 Core temperature sensor

The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

There are two temperatures to set:
• The oven temperature
• The core temperature

⚠️ Only use the core temperature sensor supplied or the correct replacement parts.

Using the core temperature sensor:
1. Put the tip of the core temperature sensor into the centre of the meat.
2. Activate the appliance.
3. Put the plug of the core temperature sensor into the socket at the front of the appliance.
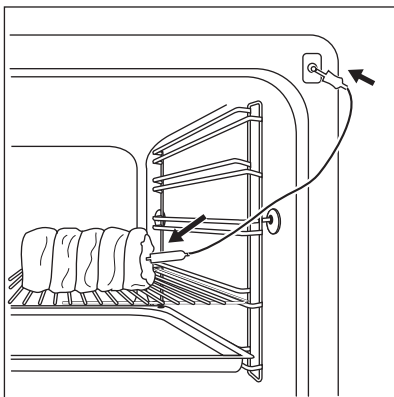
The display shows the core temperature sensor.

4. Use the shuttle in less than 5 seconds to set the core temperature.

5. Set the oven function and, if necessary, the oven temperature.

   The appliance calculates an approximate end time. The end time is different for different quantities of food, set oven temperatures (minimum 120 °C) and operating modes. The appliance calculates the end time in approximately 30 minutes.

> **i** The core temperature sensor must stay in the meat and in the socket during the cooking.

6. When the meat is at the set core temperature, an acoustic signal sounds. The appliance deactivates automatically. Touch a sensor field to stop the signal.

7. Remove the core temperature sensor plug from the socket and remove the meat from the oven.

> **i** To change the core temperature, press 🕙 .

> ⚠ **WARNING!**
> The core temperature sensor is hot. There is a risk of burns. Be careful when you remove the tip and the plug of the core temperature sensor.

10.2 Inserting the accessories
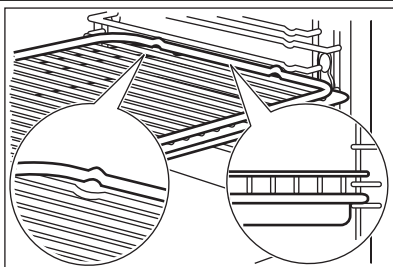
Wire shelf and deep pan together:
The deep pan and the wire shelf have side edges. These edges and the shape of the guide-bars are a special device to prevent the cookware from slipping.
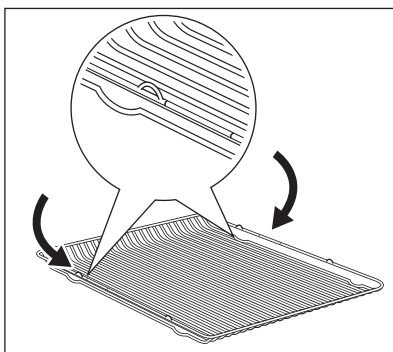
Wire shelf:
Push the shelf between the guide bars of the shelf support and make sure that the feet point down.

• All accessories have small indentations at the top of the right and left side to increase safety. The indentations are also anti-tip devices.

- The high rim around the shelf is a de-
vice which prevents cookware from
slipping.

10.3 Telescopic runners - inserting the oven accessories
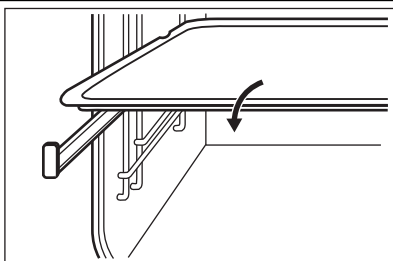
Put the baking tray or deep pan on the
telescopic runners.
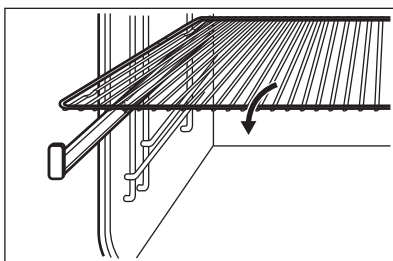
Put the wire shelf on the telescopic run-
ners so that the feet point downwards.

> **i** The high rim around the wire
> shelf is a special device to pre-
> vent the cookware from slipping.

10.4 Inserting the wire shelf and the deep pan together
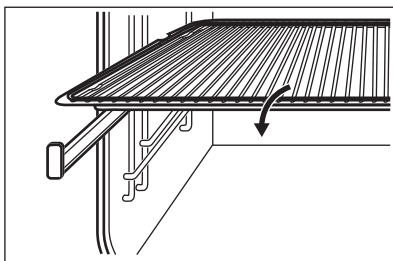
Put the wire shelf on the deep pan. Put
the wire shelf and the deep pan on the
telescopic runners.

10.5 Trivet and Grill- /
Roasting pan

⚠ **WARNING!**
Be careful when you remove the
accessories from a hot appliance.
There is a risk of burns.
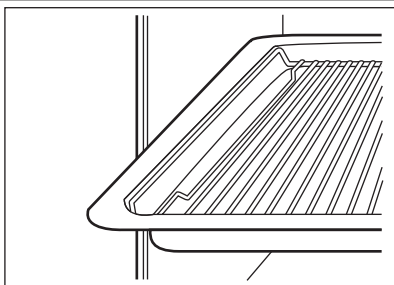
You can use the trivet to roast larger pieces of meat or poultry on one shelf position:

- Put the trivet into the deep pan so that the supports of the wire shelf point up.
- Put the deep pan into the oven on the necessary shelf position.
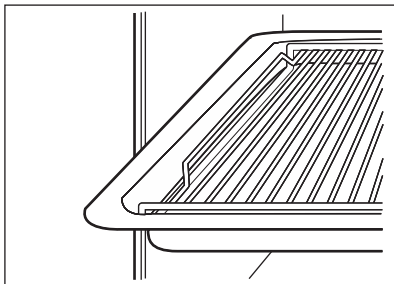
You can use the trivet to grill flat dishes in large quantities and to toast:

- Put the trivet into the deep pan so that the supports of the wire shelf point down.
- Put the deep pan into the oven on the necessary shelf position.

11. ADDITIONAL FUNCTIONS

11.1 Favourite Programme menu

You can save your favourite settings, like duration, temperature or heating function. They are available in the Favourite Programme menu. You can save 20 programmes.

Saving a programme

1. Activate the appliance.
2. Set a heating function or an Assisted Cooking function.
3. Touch ⌀ again and again until the display shows " SAVE ". Press **OK** to confirm.
4. The display shows the first free memory position. Press **OK** to confirm.
5. Enter the name of the programme. The first letter flashes. Use the shuttle to change the letter. Press **OK**.
6. Use the shuttle to move the cursor to the right or to the left. Press **OK**. The next letter flashes. Do steps 5 and 6 again as necessary.

7. Press and hold **OK** to save.

[i] **Useful information:**

- You can overwrite a memory position. When the display shows the first free memory position, use the shuttle and press **OK** to overwrite an existing programme.
- You can change the name of a programme in the menu Edit Programme Name .

Activating the programme

1. Activate the appliance.
2. Select the Favourite Programme menu. Press **OK** to confirm.
3. Select your favourite programme name. Press **OK** to confirm.

[i] To save your favourite programme you can also touch and hold ☆ until the display shows **SAVE** .

11.2 Child Lock

The Child Lock prevents an accidental operation of the appliance .

Activating and deactivating the Child Lock function:

1. Activate the appliance.
2. Touch ⏏ and ☆ at the same time until the display shows a message.

> 🛈 If the appliance has the Pyrolytic cleaning function and the function operates, the door is locked. A message comes on in the display when you touch a sensor field.

11.3 Function Lock

The Function Lock prevents an accidental change of the heating function. You can activate the Function Lock only when the appliance operates.

Activating the Function Lock :

1. Activate the appliance.
2. Set a heating function or setting.
3. Press ⏏ again and again until the display shows Function Lock .
4. Press **OK** to confirm.

> 🛈 If the appliance has the Pyrolytic cleaning function and the function operates, the door is locked.

Deactivating the Function Lock :

1. Press ⏏ .
2. Press **OK** to confirm.

11.4 SET + GO

The SET + GO function lets you set a heating function (or programme) and

use it later with one press of the sensor field.

Activating the function:

1. Activate the appliance.
2. Set a heating function.
3. Press ⏏ again and again until the display shows Duration .
4. Set the time.
5. Press ⏏ again and again until the display shows SET + GO .
6. Press **OK** to confirm.

To start SET + GO , press a sensor field (except for ⏻). The set heating function starts.

When the heating function ends, an acoustic signal sounds.

> 🛈 **Useful information:**

- When the heating function operates, the function Function Lock is on.
- You can activate and deactivate the SET + GO function in the Basic Settings menu.

11.5 Automatic switch-off

For safety reasons the appliance deactivates after some time:

- If a heating function operates.
- If you do not change the oven temperature.

Temperature	Switch-off time
30 °C - 115 °C	12.5 h
120 °C - 195 °C	8.5 h
200 °C - 245 °C	5.5 h
250 °C - maximum °C	3.0 h

> ⚠ The automatic switch-off works with all functions, except Light , Duration , End Time and Core Temperature Sensor.

11.6 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.

12. HELPFUL HINTS AND TIPS

12.1 Inner side of the door

In some models, on the inner side of the door you can find:
- The numbers of the shelf positions.
- Information about the heating functions, recommended shelf positions and temperatures for typical dishes.

> ℹ️ 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.

12.2 Advice for special heating functions of the oven

Keep Warm

Use this function if you want to keep food warm.
The temperature regulates itself automatically to 80 °C.

Plate Warming

For warming plates and dishes.
Distribute plates and dishes evenly on the oven shelf. Move stacks around after half of the warming time (swap top and bottom).
The automatic temperature is 70 °C.
Recommended shelf position: 3.

Dough Proving

You can use this automatic function with any recipe for yeast dough you like. It gives you a good atmosphere for rising. Put the dough into a dish that is big enough for rising and cover it with a wet towel or plastic foil. Insert a wire shelf on level one and put the dish in. Close the door and set the function dough proving. Set the necessary time.

12.3 Baking

General instructions
- Your new oven can bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.
- With longer baking times, you can deactivate the oven approximately 10 minutes before the end of the baking time and then use the residual heat.

When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.

How to use the Baking Tables
- The manufacturer recommends that you use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one level.
- 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.

12.4 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.

Baking results	Possible cause	Remedy
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. **You cannot decrease baking times by setting higher temperatures.**
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.

12.5 Baking on one level:

Baking in tins

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Ring cake / Brioche	True Fan Cooking	1	150 - 160	50 - 70
Madeira cake / Fruit cakes	True Fan Cooking	1	140 - 160	70 - 90
Fatless sponge cake / Fatless sponge cake	True Fan Cooking	2	140 - 150	35 - 50
Fatless sponge cake / Fatless sponge cake	Conventional Cooking	2	160	35 - 50

Type of bak-ing	Oven func-tion	Shelf position	Temperature (°C)	Time (min)
Flan base - short pastry	True Fan Cooking	2	170 - 180 **1)**	10 - 25
Flan base - sponge mix-ture	True Fan Cooking	2	150 - 170	20 - 25
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	True Fan Cooking	2	160	60 - 90
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	Conventional Cooking	1	180	70 - 90
Cheesecake	Conventional Cooking	1	170 - 190	60 - 90

1) Preheat the oven.

Cakes / pastries / breads on baking trays

Type of bak-ing	Oven func-tion	Shelf posi-tion	Temperature (°C)	Time (min)
Plaited bread / Bread crown	Conventional Cooking	3	170 - 190	30 - 40
Christmas stollen	Conventional Cooking	2	160 - 180 **1)**	50 - 70
Bread (rye bread): **1.** First part of baking proce-dure. **2.** Second part of baking proce-dure.	Conventional Cooking	1	**1.** 230 **1)** **2.** 160 - 180	**1.** 20 **2.** 30 - 60
Cream puffs / Eclairs	Conventional Cooking	3	190 - 210 **1)**	20 - 35
Swiss roll	Conventional Cooking	3	180 - 200 **1)**	10 - 20
Cake with crumble top-ping (dry)	True Fan Cooking	3	150 - 160	20 - 40

Type of bak-ing	Oven func-tion	Shelf posi-tion	Temperature (°C)	Time (min)
Buttered al-mond cake / Sugar cakes	Conventional Cooking	3	190 - 210 [1]	20 - 30
Fruit flans (made with yeast dough / sponge mix-ture) [2]	True Fan Cooking	3	150	35 - 55
Fruit flans (made with yeast dough / sponge mix-ture) [2]	Conventional Cooking	3	170	35 - 55
Fruit flans made with short pastry	True Fan Cooking	3	160 - 170	40 - 80
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	Conventional Cooking	3	160 - 180 [1]	40 - 80

[1] Preheat the oven.
[2] Use deep pan.

Biscuits

Type of bak-ing	Oven func-tion	Shelf posi-tion	Temperature (°C)	Time (min)
Short pastry biscuits	True Fan Cooking	3	150 - 160	10 - 20
Short bread / Short bread / Pastry stripes	True Fan Cooking	3	140	20 - 35
Short bread / Short bread / Pastry stripes	Conventional Cooking	3	160 [1]	20 - 30
Biscuits made with sponge mixture	True Fan Cooking	3	150 - 160	15 - 20
Pastries made with egg white / Mer-ungues	True Fan Cooking	3	80 - 100	120 - 150

Type of bak-ing	Oven func-tion	Shelf posi-tion	Temperature (°C)	Time (min)
Macaroons	True Fan Cooking	3	100 - 120	30 - 50
Biscuits made with yeast dough	True Fan Cooking	3	150 - 160	20 - 40
Puff pastries	True Fan Cooking	3	170 - 180[1]	20 - 30
Rolls	True Fan Cooking	3	160[1]	10 - 25
Rolls	Conventional Cooking	3	190 - 210[1]	10 - 25
Small cakes / Small cakes (20 per tray)	True Fan Cooking	3	150[1]	20 - 35
Small cakes / Small cakes (20 per tray)	Conventional Cooking	3	170[1]	20 - 30

[1] Preheat the oven.

Bakes and gratins

Dish	Oven func-tion	Shelf posi-tion	Temperature (°C)	Time (min)
Pasta bake	Conventional Cooking	1	180 - 200	45 - 60
Lasagne	Conventional Cooking	1	180 - 200	25 - 40
Vegetables au gratin[1]	Turbo Grilling or True Fan Cooking	1	160 - 170	15 - 30
Baguettes topped with melted cheese	Turbo Grilling or True Fan Cooking	1	160 - 170	15 - 30
Sweet bakes	Conventional Cooking	1	180 - 200	40 - 60
Fish bakes	Conventional Cooking	1	180 - 200	30 - 60
Stuffed vege-tables	Turbo Grilling or True Fan Cooking	1	160 - 170	30 - 60

[1] Preheat the oven.

Moist Fan Baking

Type of food	Shelf position	Temperature (°C)	Time (min.)
Pasta bake	2	180 - 200	45 - 60
Lasagne	2	180 - 200	45 - 60
Potato gratin	2	190 - 210	55 - 80
Sweet dishes	2	180 - 200	45 - 60
Ring cake or brioche	1	160 - 170	50 - 70
Plaited bread / bread crown	2	170 - 190	40 - 50
Cake with crumble topping (dry)	3	160 - 170	20 - 40
Biscuits made with yeast dough	2	160 - 170	20 - 40

12.6 Multileveled Baking

Cakes / pastries / breads on baking trays

Type of baking	True Fan Cooking		Temperature (°C)	Time (min)
	Shelf position			
	2 shelf positions	3 shelf positions		
Cream puffs / Eclairs	1 / 4	-	160 - 180 [1]	25 - 45
Dry streusel cake	1 / 4	-	150 - 160	30 - 45

[1] Preheat the oven.

Biscuits / small cakes / small cakes / pastries / rolls

Type of baking	True Fan Cooking		Temperature (°C)	Time (min)
	Shelf position			
	2 shelf positions	3 shelf positions		
Short pastry biscuits	1 / 4	1 / 3 / 5	150 - 160	20 - 40
Short bread / Short bread / Pastry Stripes	1 / 4	1 / 3 / 5	140	25 - 50
Biscuits made with sponge mixture	1 / 4	-	160 - 170	25 - 40

Type of bak-ing	True Fan Cooking		Temperature (°C)	Time (min)
	Shelf position			
	2 shelf posi-tions	3 shelf posi-tions		
Biscuits made with egg white / Merin-gues	1 / 4	-	80 - 100	130 - 170
Macaroons	1 / 4	-	100 - 120	40 - 80
Biscuits made with yeast dough	1 / 4	-	160 - 170	30 - 60
Puff pastries	1 / 4	-	170 - 180 [1]	30 - 50
Rolls	1 / 4	-	180	30 - 55
Small cakes / Small cakes (20 per tray)	1 / 4	-	150[1]	25 - 40

[1] Preheat the oven.

12.7 Slow Cook

Use this function to prepare lean, tender pieces of meat and fish with core tem-peratures no more than 65 °C. Slow Cook is not applicable to such recipes as pot roast or fatty roast pork. You can use the Core Temperature Sensor to guaran-tee that the meat has the correct core temperature (see table for the Core Temperature Sensor).
In the first 10 minutes you can set an oven temperature between 80 °C and 150 °C. The default is 90 °C. After the temperature is set, the oven continues to cook at 80 °C. Do not use the auto-matic slow cook function for poultry.

ℹ️ When you use this function, al-ways cook dishes without a cov-er.

1. Sear the meat in a pan on the hob on a very high setting for 1 - 2 mi-nutes on each side.
2. Put the meat together with the hot roasting pan into the oven on the wire shelf.
3. Put the Core Temperature Sensor in-to the meat.
4. Select the Slow cook function and set the correct end core tempera-ture.

Food to be cooked	Weight (g)	Shelf posi-tion	Temperature °C	Time in min.
Roast beef	1000 - 1500	1	120	120 - 150
Fillet of beef	1000 - 1500	3	120	90 - 150
Roast veal	1000 - 1500	1	120	120 - 150
Steaks	200 - 300	3	120	20 - 40

12.8 Pizza Setting

Type of baking	Shelf position	Temperature °C	Time (min.)
Pizza (thin crust)	2	200 - 230 [1][2]	15 - 20

Type of baking	Shelf position	Temperature °C	Time (min.)
Pizza (with many toppings)	2	180 - 200	20 - 30
Tarts	1	180 - 200	40 - 55
Spinach flan	1	160 - 180	45 - 60
Quiche Lorraine	1	170 - 190	45 - 55
Swiss Flan	1	170 - 190	45 - 55
Apple cake, covered	1	150 - 170	50 - 60
Vegetable pie	1	160 - 180	50 - 60
Unleavened bread	2	230 - 250[1]	10 - 20
Puff pastry flan	2	160 - 180 [1]	45 - 55
Flammekuchen (Pizza-like dish from Alsace)	2	230 - 250[1]	12 - 20
Piroggen (Russian version of calzone)	2	180 - 200 [1]	15 - 25

[1] Preheat the oven.

[2] Use a deep pan.

12.9 Roasting

- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- We recommend that you cook meat and fish weighing 1 kg and above in the oven.

- To prevent the meat juices or fat from burning onto the pan, put some liquid into the deep pan.
- If necessary, turn the roast (after 1 / 2 - 2 / 3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This gives better roasting results.
- You can deactivate the appliance approximately 10 minutes before the end of the roasting time, and use the residual heat.

12.10 Roasting with Turbo Grilling

Beef

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Pot roast	1 - 1.5 kg	Conventional Cooking	1	230	120 - 150

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Roast beef or fillet: rare	per cm of thickness	Turbo Grilling	1	190 - 200 **1)**	5 - 6
Roast beef or fillet: medium	per cm of thickness	Turbo Grilling	1	180 - 190 **1)**	6 - 8
Roast beef or fillet: well done	per cm of thickness	Turbo Grilling	1	170 - 180 **1)**	8 - 10

1) Preheat the oven.

Pork

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Shoulder / Neck / Ham joint	1 - 1.5 kg	Turbo Grilling	1	160 - 180	90 - 120
Chop / Spare rib	1 - 1.5 kg	Turbo Grilling	1	170 - 180	60 - 90
Meatloaf	750 g - 1 kg	Turbo Grilling	1	160 - 170	50 - 60
Pork knuckle (precooked)	750 g - 1 kg	Turbo Grilling	1	150 - 170	90 - 120

Veal

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Roast veal	1 kg	Turbo Grilling	1	160 - 180	90 - 120
Knuckle of veal	1.5 - 2 kg	Turbo Grilling	1	160 - 180	120 - 150

Lamb

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Leg of lamb / Roast lamb	1 - 1.5 kg	Turbo Grilling	1	150 - 170	100 - 120
Saddle of lamb	1 - 1.5 kg	Turbo Grilling	1	160 - 180	40 - 60

Game

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Saddle / Leg of hare	up to 1 kg	Conventional Cooking	1	230 1)	30 - 40
Saddle of venison	1.5 - 2 kg	Conventional Cooking	1	210 - 220	35 - 40
Haunch of venison	1.5 - 2 kg	Conventional Cooking	1	180 - 200	60 - 90

1) Preheat the oven.

Poultry

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Poultry portions	200 - 250 g each	Turbo Grilling	1	200 - 220	30 - 50
Half chicken	400 - 500 g each	Turbo Grilling	1	190 - 210	35 - 50
Chicken, poulard	1 - 1.5 kg	Turbo Grilling	1	190 - 210	50 - 70
Duck	1.5 - 2 kg	Turbo Grilling	1	180 - 200	80 - 100
Goose	3.5 - 5 kg	Turbo Grilling	1	160 - 180	120 - 180
Turkey	2.5 - 3.5 kg	Turbo Grilling	1	160 - 180	120 - 150
Turkey	4 - 6 kg	Turbo Grilling	1	140 - 160	150 - 240

Fish (steamed)

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Whole fish	1 - 1.5 kg	Conventional Cooking	1	210 - 220	40 - 60

12.11 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 to be grilled	Shelf position	Temperature	Time (min.)	
			1st side	2nd side
Roast beef	2	210 - 230	30 - 40	30 - 40
Filet of beef	3	230	20 - 30	20 - 30
Back of pork	2	210 - 230	30 - 40	30 - 40
Back of veal	2	210 - 230	30 - 40	30 - 40
Back of lamb	3	210 - 230	25 - 35	20 - 25
Whole Fish, 500 - 1000 g	3 / 4	210 - 230	15 - 30	15 - 30

Fast Grilling

Food to be grilled	Shelf position	Time (min.)	
		1st side	2nd side
Burgers / Burgers	4	8 - 10	6 - 8
Pork fillet	4	10 - 12	6 - 10
Sausages	4	10 - 12	6 - 8
Fillet / Veal steaks	4	7 - 10	6 - 8
Toast / Toast [1]	5	1 - 3	1 - 3
Toast with topping	4	6 - 8	-

[1] Preheat the oven.

12.12 Convenience food

True Fan Cooking

Convenience food	Shelf position	Temperature (°C)	Time (min.)
Pizza, frozen	2	200 - 220	15 - 25
Pizza American, frozen	2	190 - 210	20 - 25
Pizza, chilled	2	210 - 230	13 - 25
Pizza Snacks, frozen	2	180 - 200	15 - 30
French Fries, thin	3	200 - 220	20 - 30
French Fries, thick	3	200 - 220	25 - 35
Wedges / Croquettes	3	220 - 230	20 - 35
Hash Browns	3	210 - 230	20 - 30

Convenience food	Shelf position	Temperature (°C)	Time (min.)
Lasagne / Cannel-loni, fresh	2	170 - 190	35 - 45
Lasagne / Cannel-loni, frozen	2	160 - 180	40 - 60
Oven baked cheese	3	170 - 190	20 - 30
Chicken Wings	2	190 - 210	20 - 30

Frozen Ready Meals

Food to be cooked	Oven func-tions	Shelf posi-tion	Temperature (°C)	Time (min.)
Frozen pizza	Conventional Cooking	3	as per manu-facturer's in-structions	as per manu-facturer's in-structions
French fries[1] (300 - 600 g)	Conventional Cooking or Turbo Grilling	3	200 - 220	as per manu-facturer's in-structions
Baguettes	Conventional Cooking	3	as per manu-facturer's in-structions	as per manu-facturer's in-structions
Fruit flans	Conventional Cooking	3	as per manu-facturer's in-structions	as per manu-facturer's in-structions

[1] Turn the French fries 2 or 3 times during cooking

12.13 Defrosting

Remove the food packaging, and then put the food on a plate.

Do not cover it with a bowl or a plate, as this can extend the defrost time.
Use the first oven shelf position from the bottom.

Dish	Defrosting time (min.)	Further defrost-ing time (min.)	Comment
Chicken, 1000 g	100 - 140	20 - 30	Put the chicken on an upturned saucer placed on a large plate. Turn halfway through.
Meat, 1000 g	100 - 140	20 - 30	Turn halfway through.
Meat, 500 g	90 - 120	20 - 30	Turn halfway through.
Trout, 150 g	25 - 35	10 - 15	-
Strawberries, 300 g	30 - 40	10 - 20	-
Butter, 250 g	30 - 40	10 - 15	-

Dish	Defrosting time (min.)	Further defrost-ing time (min.)	Comment
Cream, 2 x 200 g	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in pla-ces.
Gateau, 1400 g	60	60	-

12.14 Preserving

Things to note:

- Use only preserve jars of the same di-mensions available on the market.
- Do not use jars with twist-off and bay-onet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre pre-serve 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 in-to 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

Preserve	Temperature in °C	Cooking time un-til simmering (min.)	Continue to cook at 100°C (min.)
Strawberries / Blueberries / Raspberries / Ripe gooseberries	160 - 170	35 - 45	-

Stone fruit

Preserve	Temperature in °C	Cooking time un-til simmering (min.)	Continue to cook at 100°C (min.)
Pears / Quinces / Plums	160 - 170	35 - 45	10 - 15

Vegetables

Preserve	Temperature in °C	Cooking time un-til simmering (min.)	Continue to cook at 100°C (min.)
Carrots [1]	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

[1] Leave standing in the oven after it's deactivated.

12.15 Drying

Use baking parchment as a cover for the oven shelves.
For best results, deactivate the appliance halfway through the operation.

Open the appliance door and let the appliance cool down. After that, complete the drying process.

Vegetables

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

Fruit

Food to be dried	Shelf position		Temperature (°C)	Time (h)
	1 level	2 levels		
Plums	3	1 / 4	60 - 70	8 - 10
Apricots	3	1 / 4	60 - 70	8 - 10
Apple slices	3	1 / 4	60 - 70	6 - 8
Pears	3	1 / 4	60 - 70	6 - 9

12.16 Bread Baking

Type of baking	Oven function	Shelf position	Temperature °C	Time (min.)
White Bread	Bread	2	180 - 200	40 - 60
Baguette	Bread	2	200 - 220	35 - 45
Brioche	Bread	2	180 - 200	40 - 60
Ciabatta	Bread	2	200 - 220	35 - 45
Rye Bread	Bread	2	190 - 210	50 - 70
Dark Bread	Bread	2	180 - 200	50 - 70
All Grain bread	Bread	2	170 - 190	60 - 90

12.17 Core temperature sensor table

Beef

Food	Food Core Temperature °C
Rib / Fillet steak: rare	45 - 50

Food	Food Core Temperature °C
Rib / Fillet steak: medium	60 - 65
Rib / Fillet steak: well done	70 - 75

Pork

Food	Food Core Temperature °C
Shoulder / Ham / Neck joint of pork	80 - 82
Chop (saddle) / Smoked pork loin	75 - 80
Meatloaf	75 - 80

Veal

Food	Food Core Temperature °C
Roast veal	75 - 80
Knuckle of veal	85 - 90

Mutton / lamb

Food	Food Core Temperature °C
Leg of mutton	80 - 85
Saddle of mutton	80 - 85
Roast lamb / Leg of lamb	70 - 75

Game

Food	Food Core Temperature °C
Saddle of hare	70 - 75
Leg of hare	70 - 75
Whole hare	70 - 75
Saddle of venison	70 - 75
Leg of venison	70 - 75

Fish

Food	Food Core Temperature °C
Salmon	65 - 70
Trouts	65 - 70

13. CARE AND CLEANING

⚠️ **WARNING!**
Refer to the Safety chapters.

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 usual cleaning agent.
- Clean the appliance interior after each use. Then you can remove dirt more easily and it does not burn on.
- 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.

13.1 Pyrolytic cleaning

1. Remove the removable shelf supports (if applicable) and accessories from the appliance.

> **The pyrolytic cleaning procedure cannot start:**

- If you do not remove the core temperature sensor plug from the socket.
- If you do not close the appliance door correctly.

2. Remove the worst dirt manually.

13.2 Shelf supports

Removing the shelf supports

3. Clean the inner side of the door with hot water to avoid any residue burning in because of hot air.
4. Activate the appliance and set the Pyrolysis function in the main menu. Press **OK** to confirm.
5. Set the duration of the cleaning procedure:
   - **Quick** – 1 h for a low degree of dirt
   - **Normal** – 1 h 30 min for a usual degree of dirt
   - **Intense** – 2 h 30 min for a high degree of dirt.
6. Touch **OK** to confirm.

> When the pyrolytic cleaning starts, the appliance door is locked. After the function is completed, the door stays locked for the cool down phase. Some of the appliance functions are not available during the cool down phase.
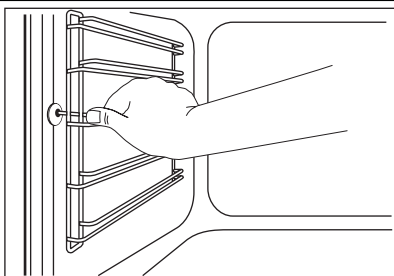
> **WARNING!**
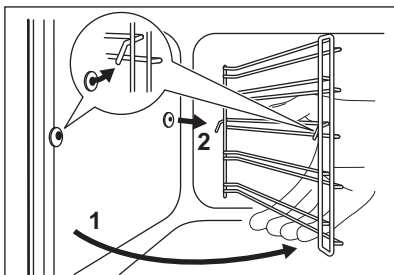> After the function is completed, the appliance is very hot. Let it cool down. There is a risk of burns.

You can remove the shelf supports to clean the side walls.
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.

Installing the shelf supports

Install the shelf supports in the opposite sequence.

⚠️ **Valid for telescopic runners:**
The retaining pins on the telescopic runners must point to the front.

13.3 Lamp

⚠️ **WARNING!**
There is a risk of electrical shock. The lamp and the lamp glass cover can be hot.

Before you change the lamp:
• Deactivate the appliance.
• Remove the fuses from the fuse box or deactivate the circuit breaker.

⚠️ **CAUTION!**
Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.
Always use the same lamp type.

Replacing the lamp at the cavity ceiling:
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.

Replacing the lamp on the left side of the cavity.
1. Remove the left shelf support.
2. Use a narrow, blunt object (e.g. a teaspoon) to remove the glass cover. Clean the glass cover.
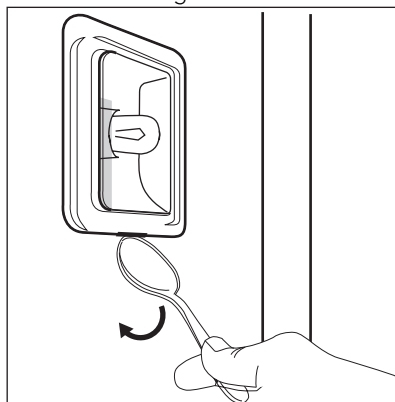
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.
5. Install the left shelf support.
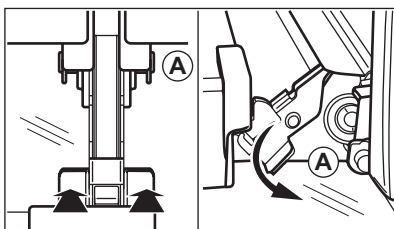
13.4 Cleaning the oven door

Removing the door and the glass panels

You can remove the oven door and the internal glass panels to clean it. The number of glass panels is different for different models.
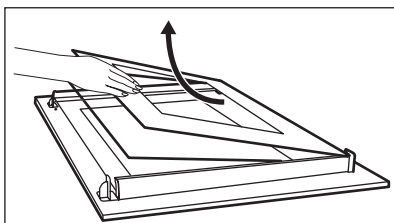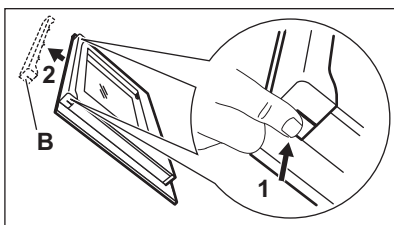
⚠ **WARNING!**
Be careful when you remove the door from the appliance. The door is heavy.

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 up 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.

Installing the door and the glass panels

When the cleaning is completed, install the glass panels and the oven door. Do the above steps in the opposite sequence. Install the smaller panel first, then the larger.

14. WHAT TO DO IF…

⚠ **WARNING!**
Refer to the Safety chapters.

Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance.
The appliance does not heat up.	The clock is not set.	Set the clock.
The appliance does not heat up.	The necessary settings are not set.	Check the settings.
The appliance does not heat up.	The Child Lock is activated.	Refer to "Activating and deactivating the Child Lock function".
The appliance does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
The display shows F111.	The CT Sensor plug is not correctly installed into the socket.	Put the plug of core temperature sensor as far as possible into the socket.
The lamp does not operate.	The lamp is defective.	Replace the lamp.

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

We recommend that you write the data here:

Model (MOD.)	....
Product number (PNC)	....
Serial number (S.N.)	....

15. INSTALLATION

⚠ **WARNING!**
Refer to the Safety chapters.

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

min.
3 mm

560 min.
20 min. !
600
530 min.
30
548
546
114
594
572
579
567
5
21
594

200 cm²
560 min.
590
20
530 min.
590 min.
30
548
546
114
594
572
579
567
5
21
594

max. R1200 mm
130
140

alternativ 100
H05VV-F
H05RR-F
min. 1600 mm
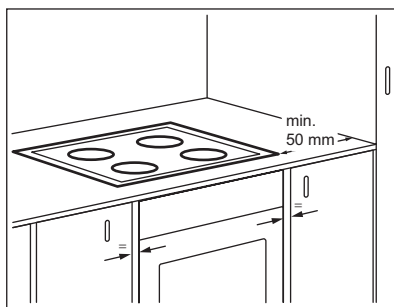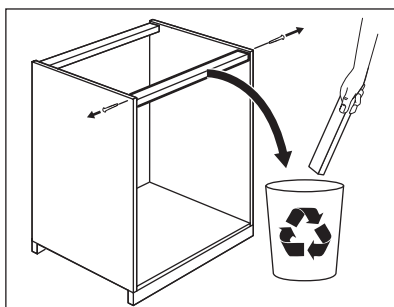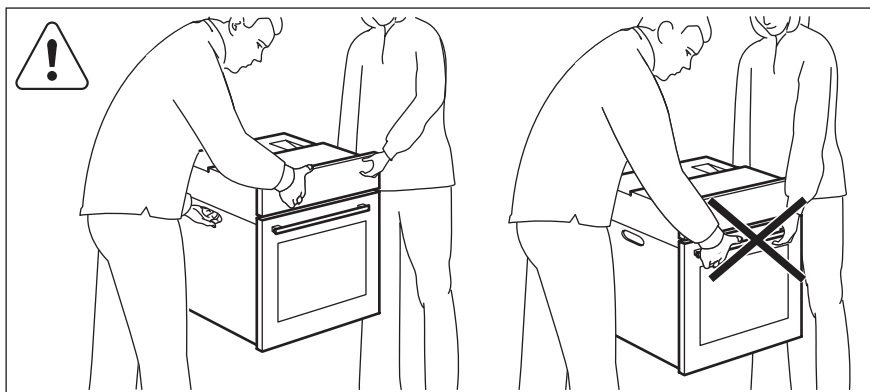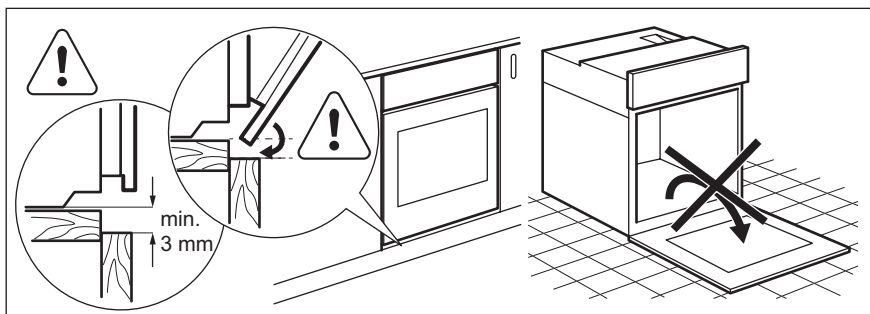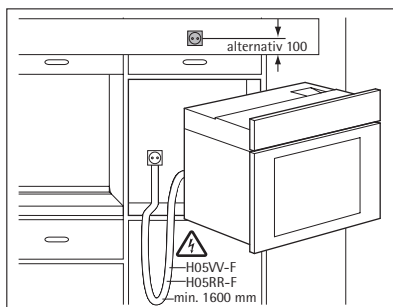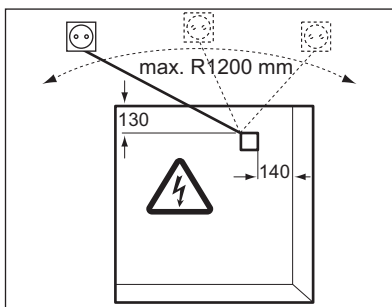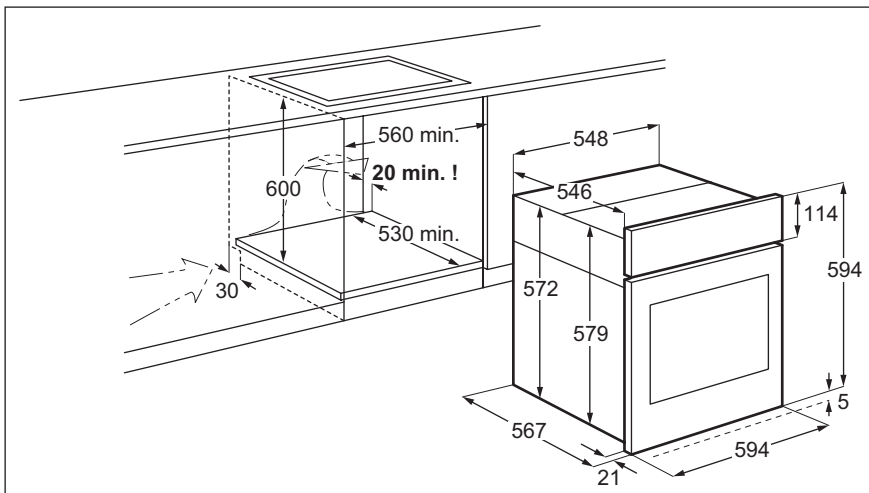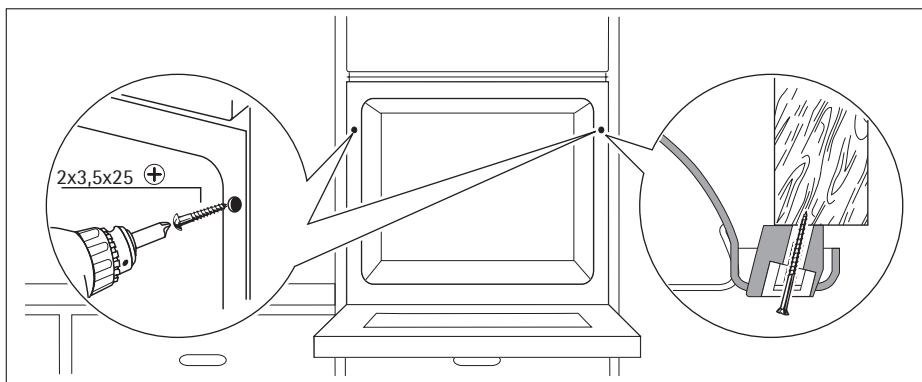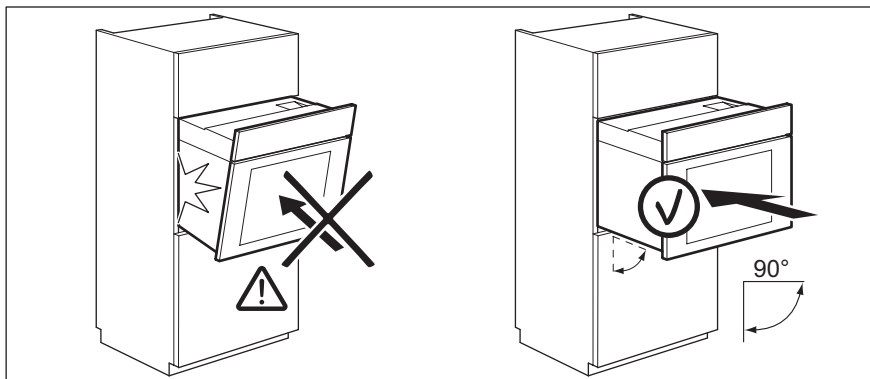
16. WARRANTY

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 you require service for your Appliance.
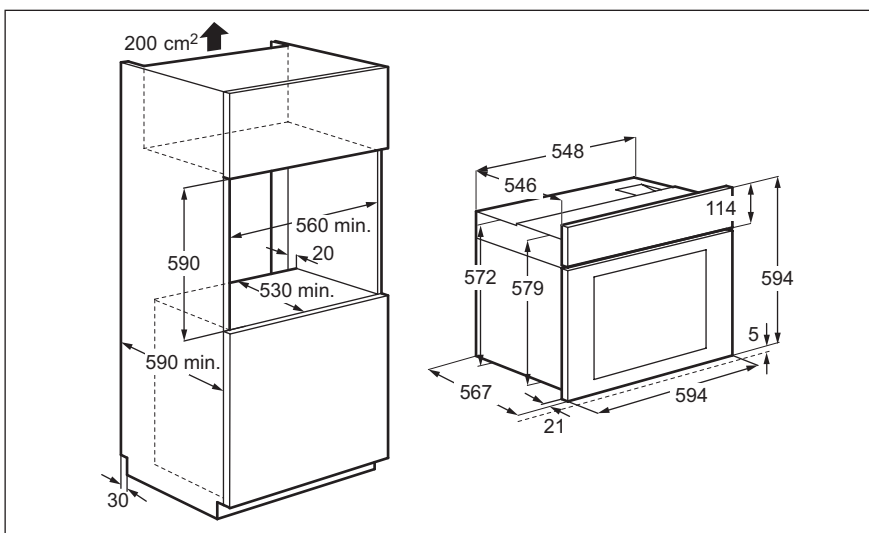
1. In this warranty

    a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;

    b) 'ACL' means Trade Practices Amendment (Australian Consumer Law) Act (No.2) 2010;

    c) 'Appliance' means any AEG product purchased by you accompanied by this document;

    d) 'ASC' means AEG' authorised serviced centres;

    e) 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 of 3-5 Niall Burgess Road, Mount Wellington, in

respect of Appliances purchased in New Zealand;

f) 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation when an Appliance cannot be repaired or it is uneconomic for Electrolux, at its discretion, to repair an Appliance during the Warranty Period;

g) 'Warranty Period' means:
   – where the Appliance is used for personal, domestic or household use (i.e. normal single family use) as set out in the instruction manual, the Appliance is warranted against manufacturing defects in Australia and New Zealand for 60 months, following the date of original purchase of the Appliance;
   – this Appliance is not designed for commercial use and therefore no warranty applies in this case;

h) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.

2. This warranty only applies to Appliances purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.

3. During the Warranty Period AEG 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. AEG or its ASC may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of AEG. This warranty does not apply to light globes, batteries, filters or similar perishable parts.

4. Parts and Appliances not supplied by AEG are not covered by this warranty.

5. You will bear the cost of transportation, travel and delivery of the Appliance to and from AEG or its ASC. If you reside outside of the service area, you will bear the cost of:
   a) travel of an authorised representative;
   b) transportation and delivery of the Appliance to and from AEG or its ASC,
   In all instances, unless the Appliance is transported by AEG or an AEG authorised representative, the Appliance is transported at the owner's cost and risk while in transit to and from AEG or its ASC.

6. Proof of purchase is required before you can make a claim under this warranty.

7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. AEG is not liable in the following situations (which are not exhaustive):
   a) the Appliance is damaged by:
      – accident
      – misuse or abuse, including failure to properly maintain or service
      – normal wear and tear
      – power surges, electrical storm damage or incorrect power supply
      – incomplete or improper installation
      – incorrect, improper or inappropriate operation
      – insect or vermin infestation
      – failure to comply with any additional instructions supplied with the Appliance;
   b) the Appliance is modified without authority from AEG in writing;
   c) the Appliance's serial number or warranty seal has been removed or defaced;
   d) the Appliance was serviced or repaired by anyone other than AEG, an authorised repairer or ASC.

8. This warranty, the contract to which it relates and the relationship between you and AEG are governed by the law applicable where the Appliance was purchased. Where the Appliance was purchased in New Zealand for business purposes the Consumer Guarantee Act does not apply.

9. To the extent permitted by law, AEG excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.

10. For Appliances and services provided by AEG in Australia, the Appliances come with a guarantee by AEG 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. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates.

11. At all times during the Warranty Period, AEG shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it.

12. For Appliances and services provided by AEG in New Zealand, the Appliances come with a guarantee by AEG pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act.

13. 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 (eg an invoice) available;

    d) telephone the numbers shown below.

14. You accept that if you make a warranty claim, AEG and its ASC may exchange information in relation to you to enable AEG to meet its obligations under this warranty.

Important Notice

Before calling for service, please ensure that the steps listed in point 13 above have been followed.

SERVICE AUSTRALIA

www.aeg.com/au

FOR SERVICE
or to find the address of your nearest state service centre in Australia
PLEASE CALL 1300 363 664
OR EMAIL customercare@aegaustralia.com.au

For the cost of a local call (Australia only)

FOR SPARE PARTS
or to find the address of your nearest state spare parts centre in Australia
PLEASE CALL 13 13 50
OR EMAIL customercare@aegaustralia.com.au

For the cost of a local call (Australia only)

SERVICE NEW ZEALAND
⧅AEG
FOR SERVICE or to find the address of your nearest authorised service centre in New Zealand **FREE CALL 0800 10 66 10** **OR EMAIL customercare@electrolux.co.nz** (New Zealand only)
FOR SPARE PARTS or to find the address of your nearest state spare parts centre in New Zealand **FREE CALL 0800 10 66 20** **OR EMAIL customercare@electrolux.co.nz** (New Zealand only)

17. ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♻ . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol 🗑 with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.aeg.com/shop

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AEG

perfekt in form und funktion