

▶ BSE882320M
BSK882320M

EN User Manual
Steam oven

USER MANUAL



AEG

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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.

Visit our website for:



Get usage advice, brochures, trouble shooter, service information:

www.aeg.com/webselfservice



Register your product for better service:

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Buy Accessories, Consumables and Original spare parts for your appliance:

www.aeg.com/shop

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.
- Children between 3 and 8 years of age and persons with very extensive and complex disabilities shall be kept away unless continuously supervised.
- Children of less than 3 years of age should be kept away unless continuously supervised.
- 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, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

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.
- 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.
- Use only the food sensor (core temperature sensor) recommended for this appliance.

2. SAFETY INSTRUCTIONS

2.1 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 instructions 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 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 units with the same height.

- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

2.2 Electrical connection



WARNING!

Risk of fire and electric 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.

2.3 Use



WARNING!

Risk of injury, burns and electric shock or explosion.

- This appliance is for household use only.
- 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.
- 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 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.

2.4 Steam Cooking



WARNING!

Risk of burns and damage to the appliance.

- Released Steam can cause burns:
 - Be careful when you open the appliance door when the function is activated. Steam can release.
 - Open the appliance door with care after the steam cooking operation.

2.5 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.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.6 Internal lighting



WARNING!

Risk of electric shock.

- The type of light bulb or halogen lamp used for this appliance is for household appliances only. Do not use it for house lighting.
- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

2.7 Service

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

2.8 Disposal



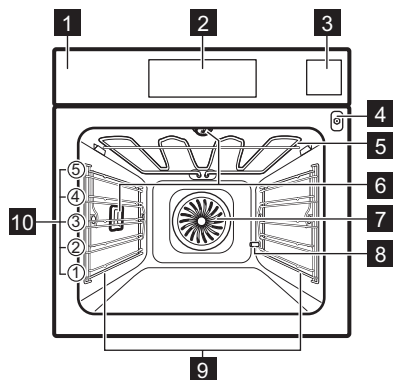
WARNING!

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. PRODUCT DESCRIPTION

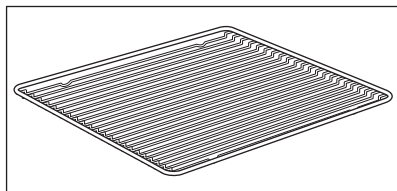
3.1 General overview



- 1 Control panel
- 2 Display
- 3 Water drawer
- 4 Socket for the food sensor
- 5 Heating element
- 6 Lamp
- 7 Fan
- 8 Descaling pipe outlet
- 9 Shelf support, removable
- 10 Shelf positions

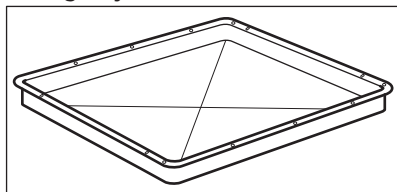
3.2 Accessories

Wire shelf



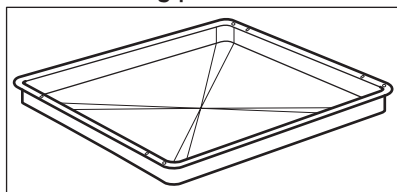
For cookware, cake tins, roasts.

Baking tray



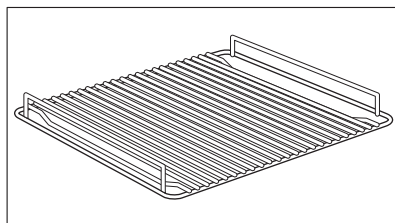
For cakes and biscuits.

Grill- / Roasting pan



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

Trivet

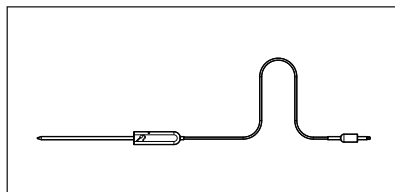


For roasting and grilling.

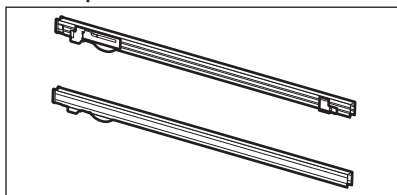


Use the trivet only with the Grill- / Roasting pan.

Food Sensor



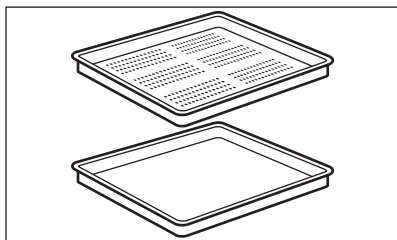
To measure the temperature inside the food.

Telescopic runners

For shelves and trays.

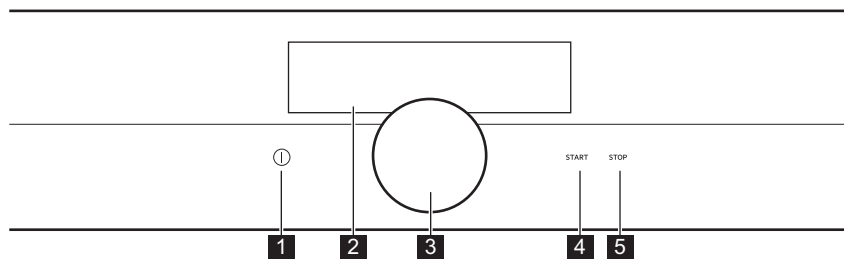
One unperforated and one perforated food container.

The steam set drains the condensing water away from the food during steam cooking. Use it to prepare vegetables, fish, chicken breast. The set is not suitable for food that needs to soak in the water e.g. rice, polenta, pasta.

Steam set

4. OPERATING THE APPLIANCE

4.1 Control panel



| Function | Comment |
|----------------------|--|
| 1 On / Off | To turn the appliance on and off. |
| 2 Display | Shows the current settings of the appliance. |
| 3 Rotary knob | To adjust the settings and navigate through the menu. Press 1 to turn the appliance on. Hold the rotary knob to turn on the setting screen. Hold and turn the rotary knob to navigate through the menu. Hold and press the rotary knob to confirm a setting or enter the selected submenu. To return to the previous menu find the option Back in the menu list or confirm a selected setting. |

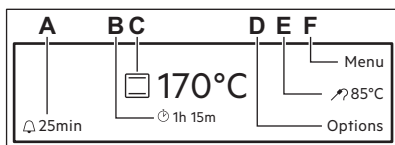
| Function | Comment |
|----------|--------------------------------|
| 4 START | To turn on selected function. |
| 5 STOP | To turn off selected function. |

4.2 Display

After turning on, the display shows the last selected heating function mode.



The display with maximum number of functions set.



- A. Reminder
- B. Up Timer
- C. Heating function and temperature
- D. Options or Time of Day
- E. Duration time and End time of a function or Food Sensor
- F. Menu

5. BEFORE FIRST USE



WARNING!
Refer to Safety chapters.

5.1 Initial Cleaning

Remove all accessories and removable shelf supports from the oven.



Refer to "Care and cleaning" chapter.

Clean the oven and the accessories before first use.
Put the accessories and the removable shelf supports back to their initial position.

5.2 First Connection

After the first connection the software version will appear for 7 seconds.

You have to set the language, the Display Brightness, Water hardness and the Time of Day.

5.3 Setting the water hardness

The table below shows the water hardness range (dH) with the corresponding Calcium deposit and the quality of the water.

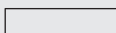
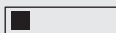



| Water hardness | | Calcium deposit (mmol/l) | Calcium deposit (mg/l) | Water classification |
|----------------|-------|--------------------------|------------------------|----------------------|
| Class | dH | | | |
| 1 | 0 - 7 | 0 - 1.3 | 0 - 50 | Soft |

| Water hardness | | Calcium deposit (mmol/l) | Calcium deposit (mg/l) | Water classification |
|----------------|---------|-----------------------------|---------------------------|----------------------|
| Class | dH | | | |
| 2 | 7 - 14 | 1.3 - 2.5 | 50 - 100 | Moderately hard |
| 3 | 14 - 21 | 2.5 - 3.8 | 100 - 150 | Hard |
| 4 | over 21 | over 3.8 | over 150 | Very hard |

When the water hardness exceeds the values in the table, fill the water drawer with bottled water.

1. Take the 4 colour change strip supplied with the steam set in the oven.
2. Put all the reaction zones of the strip into the water for approximately 1 second.
Do not put the strip into the running water.
3. Shake the strip to remove the excess of the water.
4. Wait 1 minute and check the water hardness with the table below.
The colours of the reaction zones continue to change. Do not check the water hardness later than 1 minute after test.

5. Set the water hardness: menu: Basic Settings.

| Test strip | Water hardness |
|---|----------------|
|  | 1 |
|  | |
|  | 2 |
|  | 3 |
|  | 4 |

You can change the water hardness in the menu: Basic Settings / Setup / Water hardness.

6. DAILY USE



WARNING!
Refer to Safety chapters.

6.1 Heating Functions

Turning the heating functions on and off.

1. Turn on the oven.
2. Hold the rotary knob.
The last used function is underlined.
3. Press the rotary knob to enter the submenu and turn it to select a heating function.
4. Press the rotary knob to confirm.








5. Set the temperature and confirm.
6. Press **START**. Food Sensor can be plugged at any time before or during cooking process. Some functions contain a sequence of pop-ups. Press the rotary knob to go to the next pop-up. After the last confirmation the function starts.

To turn off a function press **STOP**.











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

Heating Functions: Specials






| Heating function | | Application |
|---|---------------|--|
|  | Slow Cooking | To prepare tender, succulent roasts. |
|  | Keep Warm | To keep food warm. |
|  | Plate Warming | To preheat plates for serving. |
|  | Preserving | To make vegetable preserves such as pickles. |
|  | Drying | To dry sliced fruit, vegetables and mushrooms. |
|  | 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. |
|  | Au Gratin | For dishes such as lasagna or potato gratin. Also to gratinate and brown. |


Heating functions: Standard

| Heating function | | Application |
|---|---|---|
|  | 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 the function: Conventional Cooking. |
|  | True Fan + Bottom | 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 the function: Conventional Cooking. |
|  | Conventional Cooking (Top / Bottom Heat) | To bake and roast food on one shelf position. |
|  | Bottom + Grill + Fan | To make convenience food like e.g. french fries, potato wedges or spring rolls crispy. |
|  | Grill | To grill flat food and to toast bread. |

| Heating function | Application |
|--|--|
|  Grill + Fan | To roast larger meat joints or poultry with bones on one shelf position. Also to make gratins and to brown. |
|  Bottom Heat | To bake cakes with crispy bottom and to preserve food. |
|  Moist Fan Baking | This function is designed to save energy during cooking. For more information refer to "Hints and tips" chapter, Moist Fan Baking. The oven door should be closed during cooking so that the function is not interrupted and to ensure that the oven operates with the highest energy efficiency possible. When you use this function, the temperature in the cavity may differ from the set temperature. Due to the use of the residual heat - the heating power may be reduced. For general energy saving recommendations refer to: "Energy Efficiency" chapter, Energy Saving. This function was used to comply with the energy efficiency class according to EN 60350-1. |

Heating functions: Steam

| Heating function | Application |
|--|--|
|  Full Steam | For steaming vegetables, side dishes or fish. |
|  Humidity High | The function is suitable for cooking delicate dishes like custards, flans, terrines and fish. |
|  Humidity Low | The function is suitable for meat, poultry, oven dishes and casseroles. Thanks to the combination of steam and heat, meat gets a tender and juicy texture along with a crusty surface. |
|  Steam Regenerating | Food reheating with steam prevents surface drying. Heat is distributed in a gentle and even way, which allows to recover taste and aroma of food as just prepared. This function can be used to reheat food directly on a plate. You can reheat more than one plate at the same time, using different shelf positions. |
|  Bread Baking | Use this function to prepare bread and bread rolls with a very good professional-like result in terms of crispiness, colour and crust gloss. |

| Heating function | Application |
|---|---|
|  Dough Proving | Steam humidifying action improves and speeds up the dough proving, prevents surface drying and keeps the dough elastic. |

Steam cooking

The water drawer cover is in the control panel.



WARNING!

Use only cold tap water. Do not use filtered (demineralised) or distilled water. Do not use other liquids. Do not put flammable or alcoholic liquids into the water drawer.

1. Press the cover of the water drawer to open it.
2. Fill the water drawer with cold water to the maximum level (around 950 ml) until the signal sounds or the display shows the message. The water supply is sufficient for approximately 50 minutes. Do not fill the water drawer over its maximum capacity. There is a risk of water leakage, overflow and furniture damages.
3. Push the water drawer to its initial position.
4. Turn on the oven.
5. Set a steam heating function and the temperature.
6. If necessary, set the function: Duration \rightarrow | or: End Time \rightarrow |. The steam appears after approximately 2 minutes. When the

oven reaches the set temperature, the signal sounds.

When the water drawer is running out of water, the signal sounds and the water drawer needs to be refilled to continue the steam cooking as described above.

The signal sounds at the end of the cooking time.

7. Turn off the oven.
8. Empty the water drawer after the steam cooking is completed. Refer to the cleaning function: Tank emptying.



CAUTION!

The oven is hot. There is a risk of burns.

9. After Steam Cooking steam can condensate on the bottom of the cavity. Always dry the bottom of the cavity when the oven is cool. Let the oven dry fully with the door open. To speed up the drying you can close the door and heat up the oven with the function: True Fan Cooking at temperature 150°C for approximately 15 minutes.

6.2 Menu - overview



Menu

| Menu item | Application |
|------------------|--|
| Assisted Cooking | Contains a list of automatic programmes. |
| Cleaning | Contains a list of cleaning programmes. |
| Basic Settings | Used to set the appliance configuration. |

Submenu for: Cleaning

| Submenu | Description |
|---------------------|--|
| Steam Cleaning | Procedure for cleaning the appliance when it is slightly soiled and not burned several times. |
| Steam Cleaning Plus | Procedure for cleaning stubborn dirt with the support of an oven cleaner. |
| Descaling | Procedure for cleaning the steam generation circuit from residual limestone. |
| Rinsing | Procedure for rinsing and cleaning the steam generation circuit after frequent use of the steam functions. |
| Tank emptying | Procedure for removing the residual water from the water drawer after use of the steam functions. |

Submenu for: Basic Settings

| Submenu | Description |
|----------------|--|
| Child Lock | When the Child Lock is on, the oven cannot be activated accidentally. You can activate and deactivate this function via Basic Setting Menu. Once activated, Child Lock appears on the display when you turn on the appliance. To enable the oven use, choose the code letters with the rotary knob in the following order: A B C. When the Child Lock is on and the oven is turned off the oven door are locked. |
| Fast Heat Up | Decreases heat up time as a default. Note that it is available only for some of the heating functions. |
| Heat + Hold | Keeps the prepared food warm for 30 minutes after a cooking is finished. To turn it off earlier press the rotary knob. When this function is active the message "Keep warm started" appears on the display. Note that it is available only for some of the heating functions and if Duration is set. |
| Time Extension | To extend predefined cooking time. Note that it is available only for some of the heating functions. |
| Setup | To set the oven configuration. |
| Service | Shows the software version and configuration. |

Submenu for: Setup

| Submenu | Description |
|----------|------------------------------------|
| Language | Sets the language for the display. |

| Submenu | Description |
|--------------------|---|
| Time of Day | Sets the current time and date. |
| Key Tones | Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF and STOP. |
| Alarm/Error Tones | Activates and deactivates the alarm tones. |
| Buzzer Volume | Adjusts the volume of press-tones and signals by degrees. |
| Display Brightness | Adjusts the display brightness by degrees. |
| Water hardness | Sets the water hardness. |

Submenu for: Service

| Submenu | Description |
|-----------------------|--------------------------------------|
| DEMO | Activation / deactivation code: 2468 |
| Show Licenses | Information about licenses. |
| Show Software Version | Information about software version. |
| Factory Settings | Reset to factory settings. |

Submenu for: Assisted Cooking

Every dish in this submenu has a proposed function and temperature. Those parameters can be adjusted manually according to the user's preference.

For some of the dishes You can also choose way of cooking:

- Weight Automatic
- Food Sensor

The level to which a dish is cooked:

- Rare or Less
- Medium
- Well Done or More

Food Category: Meat and Fish

| Meat | |
|------|-------------------|
| Beef | Sirloin |
| | Roast |
| | Prime Boiled Beef |
| | Meat Loaf |
| | Scandinavian Beef |

| Meat | | |
|------|------------|---------|
| Pork | Tenderloin | Fresh |
| | | Smoked |
| | Roast | |
| | Ham | Roasted |
| | | Steamed |
| | Knuckle | |
| | Ribs | |
| | Sausages | |
| Veal | Tenderloin | |
| | Roast | |
| | Knuckle | |
| Lamb | Roast | |
| | Saddle | |
| | Leg | |
| Game | Venison | Saddle |
| | | Haunch |
| | Hare | Saddle |
| | | Leg |

| Poultry | | |
|---------|--------|------|
| Chicken | Whole | |
| | | Half |
| | Breast | |
| | Legs | |
| | Wings | |
| Duck | | |
| Goose | | |
| Turkey | Whole | |
| | Breast | |

| Fish | | |
|--------------|---------|---------|
| Whole Fish | Small | Roasted |
| | | Steamed |
| | Medium | Roasted |
| | | Steamed |
| Large | Roasted | |
| | Steamed | |
| Fillets | Thin | |
| | Thick | |
| Fish Bakes | | |
| Fish Fingers | | |

| Seafood | | |
|---------|--|--|
| Prawns | | |
| Mussels | | |

Food Category: Side / Oven Dishes

| Dishes | | |
|----------------------|--------------------|---------------------|
| Side Dishes | Potatoes Fresh | Whole |
| | | Quarter |
| | Potatoes Frozen | French Fries |
| | | Croquettes |
| | | Wedges |
| | Rice | Hash Browns |
| | | |
| | Pasta, fresh | |
| | Polenta | |
| | Dumplings | Potato Dumplings |
| Yeast Dump- lings | | |

| Dishes | |
|--------------------|----------------------|
| Oven Dishes | Lasagne |
| | Potato Gratin |
| | Pasta Bake |
| | Vegetables au Gratin |
| | Casserole, savoury |
| | Casserole, vegetable |
| Legumes and Grains | |
| Terrines | |
| Eggs | Soft Boiled |
| | Medium boiled |
| | Hard boiled |
| | Eggs, baked |

Food Category: Savoury Baking

| Dish | | |
|--------|---------|--------|
| Pizza | Fresh | Thin |
| | | Thick |
| | Frozen | Thin |
| | | Thick |
| | | Snacks |
| | Chilled | |
| Quiche | Thin | |
| | Thick | |

| Dish | | |
|-----------|--------|------------------|
| Bread | Fresh | Baguette |
| | | Ciabatta |
| | | White Bread |
| | | Dark Bread |
| | | Rye Bread |
| | | All Grain Bread |
| | Frozen | Unleavened Bread |
| | | Bread Crown |
| | | Yeast Plait |
| | | Baguette Bread |
| Pre-baked | | |
| | Rolls | Fresh |
| | | Frozen |
| Pre-baked | | |

Food Category: Desserts / Baking

| Dish | |
|-------------|------------------------|
| Cake in Tin | Almond Cake |
| | Apple Pie |
| | Brioche |
| | Cheese Cake |
| | Apple Cake, covered |
| | Short Pastry Base |
| | Sponge Flan Base |
| | Madeira Cake |
| | Ring Cake |
| | Sponge Cake |
| | Tarts |

| Dish | | |
|-----------------------|--------------------------|-----------------|
| Cake on Tray | Froz. Apple Strudel | |
| | Brownies | |
| | Cheese Cake | |
| | Christmas Stollen | |
| | Crumble Cake | |
| | Fruit Flan | Short Pastry |
| | | Sponge Dough |
| | | Yeast Dough |
| | Sponge Cake | |
| | Sugar Cake | |
| | Swiss Roll | |
| Swiss Tarte, sweet | | |
| Yeast Cake | | |
| Small Pastry | Cakes, small | |
| | Cream Puffs | |
| | Eclairs | |
| | Macaroons | |
| | Muffins | |
| | Pastry Stripes | |
| | Puff Pastry | |
| | Short Pastry Biscuits | |
| Flan | | |
| Custard | | |
| Casserole, sweet | | |

| Dish | |
|---------------------------|---------|
| Yeast Dump- lings | |
| Food Category: Vegetables | |
| Dish | |
| Artichokes | |
| Asparagus, green | |
| Asparagus, white | |
| Beetroot | |
| Black Salsify | |
| Broccoli | Florets |
| | Whole |
| Brussels Sprouts | |
| Cabbage Turnip | |
| Carrots | |
| Cauliflower | Florets |
| | Whole |
| Celery | |

| Dish |
|------------------|
| Courgette Slices |
| Eggplant |
| Fennel |
| Green Beans |
| Leek Rings |
| Mushroom Slices |
| Peas |
| Pepper |
| Savoy Cabbage |
| Spinach, fresh |
| Tomatoes |

6.3 Options








| Options | Description |
|----------------|--|
| Timer Settings | Contains a list of clock functions. |
| Fast Heat Up | To decrease heat up time in the currently running heating function. On / Off |
| Set + Go | To set a function and turn it on later. Once set, the message "Set&Go active" appears on the display. Press Start to turn it on. When this function is active the message disappears from the display and the oven starts to work. Note that it is available only for some of the heating functions and if Duration / End Time is set. |

6.4 Residual heat

When you turn off the oven, the display shows the residual heat. You can use the heat to keep the food warm.

7. CLOCK FUNCTIONS

7.1 Timer Settings

| Clock function | | Application |
|---|----------|---|
|  | Up Timer | Automatically monitors how long the function operates. The visibility of the Up Timer can be turned on and off. |
|  | Duration | To set the length of an operation. ¹⁾ |
|  | End Time | To set the switch-off time for a heating function. This option is available only when the Duration is set. Use the functions Duration and End Time at the same time to automatically turn on and off the oven on a given time later. ¹⁾ |
|  | Reminder | To set a countdown. ¹⁾ This function has no effect on the operation of the oven. Choose  and set the time. When the time ends the signal sounds. Press the rotary knob to stop the signal. When the oven is turned off press the rotary knob to turn on this function. |

¹⁾ Maximum 23 h 59 min

8. USING THE ACCESSORIES



WARNING!
Refer to Safety chapters.

8.1 Food Sensor

Food Sensor measures temperature inside the food. When the food is at the set temperature, the appliance deactivates.

There are two temperatures to be set:

- the oven temperature (minimum 120 °C),
- the food core temperature.



CAUTION!
Use only the accessory supplied and the original replacement parts.

- Ingredients should be at room temperature.
- The Food Sensor cannot be used for liquid dishes.
- During cooking the Food Sensor must remain in the dish and the plug in the socket.
- Use recommended food core temperature settings.



WARNING!
Refer to “Hints and tips” chapter.

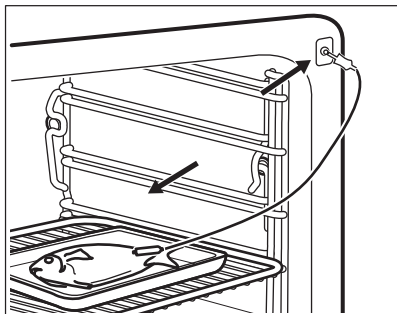
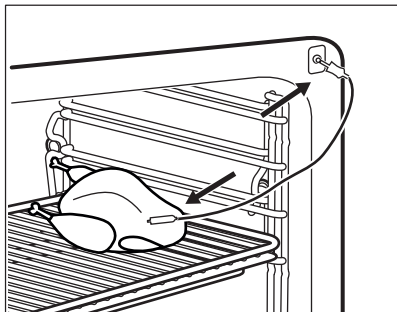


The appliance calculates an approximate end of cooking time. It depends on the quantity of food, the set oven function and temperature.

Directions for the best results:

Food categories: meat, poultry and fish

1. Activate the oven.
2. Insert the tip of the Food Sensor into the centre of meat or fish, in the thickest part if possible. Make sure that at least 3/4 of the Food Sensor is inside of the dish.
3. Put the plug of the Food Sensor into the socket at the front of the oven.



The display shows: Food Sensor.

4. Set the core temperature.
5. Set a heating function and, if necessary, the oven temperature. When the dish reaches the set temperature the signal sounds. The oven turns off automatically.
6. Press the rotary knob to stop the signal.
7. Remove the Food Sensor plug from the socket and remove the dish from the oven.

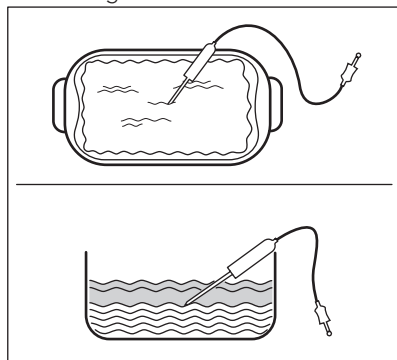


WARNING!

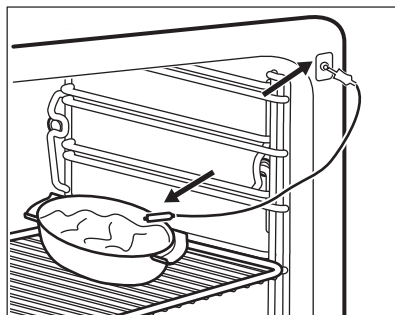
There is a risk of burns as the Food Sensor becomes hot. Be careful when you unplug it and remove it from the food.

Food category: casserole

1. Activate the oven.
2. Place half of the ingredients in a baking dish.
3. Insert the tip of the Food Sensor exactly in the centre of the casserole. The Food Sensor should be stabilized in one place during baking. Use a solid ingredient to achieve that. Use the rim of the baking dish to support the silicone handle of the Food Sensor. The tip of the Food Sensor should not touch the bottom of a baking dish.



4. Cover the Food Sensor with the remaining ingredients.
5. Put the plug of the Food Sensor into the socket at the front of the oven.



The display shows: Food Sensor.

6. Set the core temperature.
7. Set a heating function and, if necessary, the oven temperature. When the dish reaches the set temperature, an acoustic signal sounds. The oven turns off automatically.

8. Press the rotary knob to stop the signal.
9. Remove the Food Sensor plug from the socket and remove the dish from the oven.




WARNING!

There is a risk of burns as the Food Sensor becomes hot. Be careful when you unplug it and remove it from the food.

Changing the core temperature

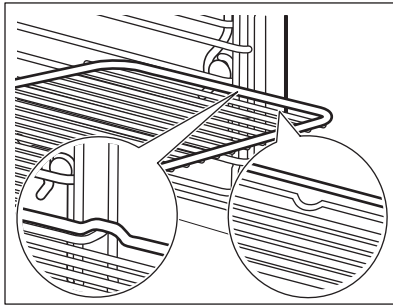
You can change the core temperature and the oven temperature at any time during cooking.

1. Select  on the display.
2. Turn the rotary knob to change the temperature.
3. Press to confirm.

8.2 Inserting the accessories

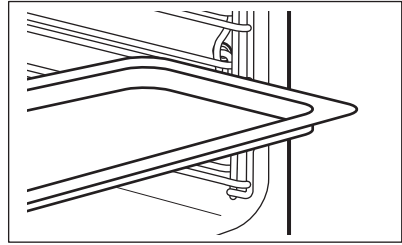
Wire shelf:

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



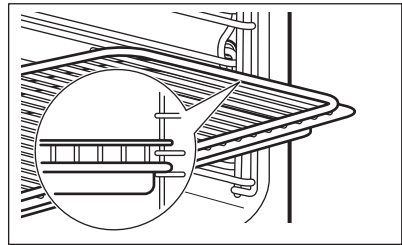
Baking tray/ Deep pan:

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 of the shelf.

8.3 Telescopic runners - inserting the accessories

With the telescopic runners you can put in and remove the shelves more easily.



CAUTION!

Do not clean the telescopic runners in the dishwasher. Do not lubricate the telescopic runners.



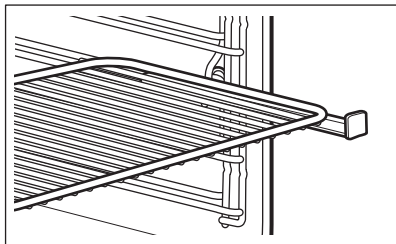
CAUTION!

Make sure you push back the telescopic runners fully in the oven before you close the oven door.

Wire shelf:

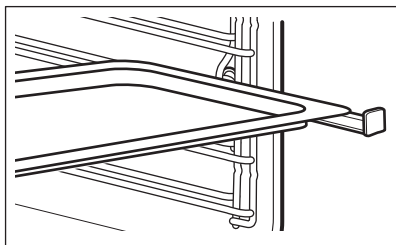
Put the wire shelf on the telescopic runners so that the feet point downwards.

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



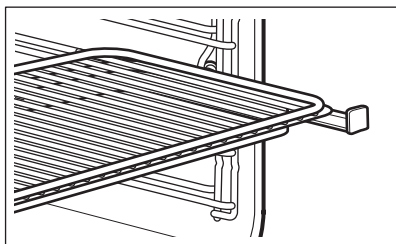
Deep pan:

Put the deep pan on the telescopic runners.



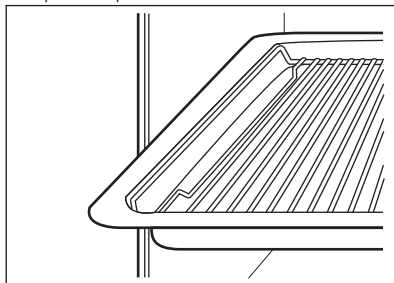
Wire shelf and deep pan together:

Place the wire shelf and the deep pan together on the telescopic runner.



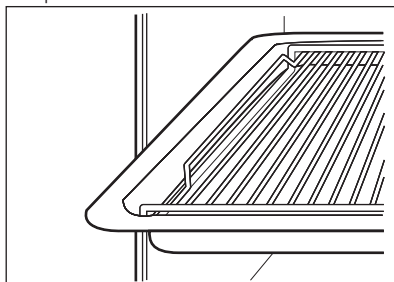
You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

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.

8.4 Trivet and Grill- / Roasting pan



WARNING!


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

9. ADDITIONAL FUNCTIONS

9.1 Automatic Switch-off

For safety reasons the oven turns off automatically after some time if a heating function works and you do not change any settings.

| Temperature (°C) | Switch-off time (h) |
|------------------|---------------------|
| 30 - 115 | 12.5 |
| 120 - 195 | 8.5 |
| 200 - 230 | 5.5 |

 The Automatic switch-off does not work with the functions: Light, Food Sensor, Duration, End Time.

9.2 Cooling fan

When the oven operates, the cooling fan turns on automatically to keep the surfaces of the oven cool. If you turn off the oven, the cooling fan can continue to operate until the oven 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.

10.1 Inner side of the door

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 dishes.

10.2 Advice for special heating functions of the oven

Keep Warm

The function allows you to keep food warm. The temperature is set automatically to 80 °C.

Plate Warming

The function allows you to warm plates and dishes before serving. The temperature is set automatically to 70 °C.

Place plates and dishes in stacks evenly on the wire shelf. Use the first shelf position. After half of the warming time switch their places.

Dough Proving

The function allows you to rise yeast dough. Put the dough into a big dish. Use the first shelf position. Set function: Dough Proving and the cooking time.

Defrost

Remove the food packaging and put the food on a plate. Do not cover the food, as it can extend the defrosting time. Use the first shelf position.

10.3 Full Steam



WARNING!
Be careful when you open the oven door when the function is on. Steam can release.

Sterilisation

This function allows you to sterilise containers (e.g. baby bottles).

Put the clean containers up side down in the centre of the shelf on the first shelf position.

Fill the drawer with the maximum quantity of water and set the time to 40 minutes.

Cooking

This function allows you to prepare all types of food, fresh or frozen. You can use it to cook, warm, defrost, poach or blanch vegetables, meat, fish, pasta, rice, semolina and eggs.

You can prepare a full meal at one time. Cook together dishes with similar cooking times. Use the largest quantity of water required when you cook dishes at one time.

Use the second shelf position.

Set the temperature to 99 °C unless the below table recommends different setting.

Vegetables

| Food | Time (min) |
|---------------------------------|------------|
| Peeling tomatoes | 10 |
| Broccoli, florets ¹⁾ | 13 - 15 |
| Vegetables, blanched | 15 |
| Mushroom slices | 15 - 20 |
| Peppers, strips | 15 - 20 |
| Spinach, fresh | 15 - 20 |
| Asparagus, green | 15 - 25 |
| Aubergines | 15 - 25 |
| Courgette, slices | 15 - 25 |
| Pumpkin, cubes | 15 - 25 |
| Tomatoes | 15 - 25 |
| Beans, blanched | 20 - 25 |
| Lamb's lettuce, florets | 20 - 25 |
| Savoy cabbage | 20 - 25 |
| Celery, cubed | 20 - 30 |
| Leeks, rings | 20 - 30 |
| Peas | 20 - 30 |

| Food | Time (min) |
|---|------------|
| Snow peas (kaiser peppers) | 20 - 30 |
| Sweet potatoes | 20 - 30 |
| Asparagus, white | 25 - 35 |
| Brussels sprouts | 25 - 35 |
| Carrots | 25 - 35 |
| Cauliflower, florets | 25 - 35 |
| Fennel | 25 - 35 |
| Kohlrabi, strips | 25 - 35 |
| White haricot beans | 25 - 35 |
| Broccoli, whole | 30 - 40 |
| Sweet corn on the cob | 30 - 40 |
| Black salsify | 35 - 45 |
| Cauliflower, whole | 35 - 45 |
| Green beans | 35 - 45 |
| Cabbage white or red, stripes | 40 - 45 |
| Artichokes | 50 - 60 |
| Dried beans, soaked (water / beans ratio 2:1) | 55 - 65 |
| Sauerkraut | 60 - 90 |
| Beetroot | 70 - 90 |

¹⁾ Preheat the oven for 5 minutes.

Side dishes / accompaniments

| Food | Time (min) |
|--|------------|
| Couscous (water / couscous ratio 1:1) | 15 - 20 |
| Tagliatelle, fresh | 15 - 25 |
| Semolina pudding (milk / semolina ratio 3.5:1) | 20 - 25 |
| Lentils, red (water / lentils ratio 1:1) | 20 - 30 |

| Food | Time (min) |
|---|------------|
| Spaetzle | 25 - 30 |
| Bulgur (water / bulgur ratio 1:1) | 25 - 35 |
| Yeast dumplings | 25 - 35 |
| Fragrant rice (water / rice ratio 1:1) | 30 - 35 |
| Boiled potatoes, quartered | 35 - 45 |
| Bread dumpling | 35 - 45 |
| Potato dumplings | 35 - 45 |
| Rice (water / rice ratio 1:1) ¹⁾ | 35 - 45 |
| Polenta (liquid ratio 3:1) | 40 - 50 |

| Food | Time (min) |
|--|------------|
| Rice pudding (milk / rice ratio 2.5:1) | 40 - 55 |
| Unpeeled potatoes, medium | 45 - 55 |
| Lentils, brown and green (water / lentils ratio 2:1) | 55 - 60 |

¹⁾ The ratio of water to rice can change according to the type of rice.

Fruits

| Food | Time (min) |
|-------------------|------------|
| Apple slices | 10 - 15 |
| Hot berries | 10 - 15 |
| Chocolate melting | 10 - 20 |
| Fruit compote | 20 - 25 |

Fish

| Food | Temperature (°C) | Time (min) |
|-------------------|------------------|------------|
| Flat fish fillet | 80 | 15 |
| Prawns, fresh | 85 | 20 - 25 |
| Mussels | 99 | 20 - 30 |
| Salmon fillets | 85 | 20 - 30 |
| Trout 0.25 kg | 85 | 20 - 30 |
| Prawns, frozen | 85 | 30 - 40 |
| Salmon trout 1 kg | 85 | 40 - 45 |

Meat

| Food | Temperature (°C) | Time (min) |
|---------------------------------------|------------------|------------|
| Chipolatas | 80 | 15 - 20 |
| Bavarian veal sausage (white sausage) | 80 | 20 - 30 |
| Vienna sausage | 80 | 20 - 30 |
| Chicken breast, poached | 90 | 25 - 35 |
| Cooked ham 1 kg | 99 | 55 - 65 |
| Chicken, poached 1 - 1.2 kg | 99 | 60 - 70 |

| Food | Temperature (°C) | Time (min) |
|---|------------------|------------|
| Kasseler (smoked loin of pork), poached | 90 | 70 - 90 |
| Veal / pork loin 0.8 - 1 kg | 90 | 80 - 90 |
| Tafelspitz (prime boiled beef) | 99 | 110 - 120 |

Eggs

| Food | Time (min) |
|---------------------|------------|
| Eggs, soft-boiled | 10 - 11 |
| Eggs, medium-boiled | 12 - 13 |
| Eggs, hard-boiled | 18 - 21 |

- Set the function: Grill + Fan to roast meat.
- Add the prepared vegetables and side dishes.
- Cool down the oven to a temperature of around 90 °C. You can open the oven door to the first position for approximately 15 minutes.
- Set the function: Full Steam. Cook all dishes together until they are ready.

10.4 Grill + Fan and Full Steam combined

You can combine these functions to cook meat, vegetables and side dishes at one time.

| Food | Grill + Fan (first step: cook meat) | | | Full Steam (second step: add vegetables) | | |
|---|-------------------------------------|------------|----------------|--|------------|--------------------------|
| | Temperature (°C) | Time (min) | Shelf position | Temperature (°C) | Time (min) | Shelf position |
| Roast beef 1 kg Brussels sprouts, polenta | 180 | 60 - 70 | meat: 1 | 99 | 40 - 50 | meat: 1 vegetables: 3 |
| Roast pork 1 kg, Potatoes, vegetables, gravy | 180 | 60 - 70 | meat: 1 | 99 | 30 - 40 | meat: 1 vegetables: 3 |
| Roast veal 1 kg, Rice, vegetables | 180 | 50 - 60 | meat: 1 | 99 | 30 - 40 | meat: 1 vegetables: 3 |

10.5 Humidity High

Use the second shelf position.

| Food | Tem per- a- ture (°C) | Time (min) |
|--------------------------------|-----------------------|------------|
| Custard / flan in small dishes | 90 | 35 - 45 |
| Baked eggs | 90 - 110 | 15 - 30 |
| Terrine | 90 | 40 - 50 |
| Thin fish fillet | 85 | 15 - 25 |
| Thick fish fillet | 90 | 25 - 35 |

| Food | Tem per- a- ture (°C) | Time (min) |
|--------------------------|-----------------------|------------|
| Small fish up to 0.35 kg | 90 | 20 - 30 |
| Whole fish up to 1 kg | 90 | 30 - 40 |
| Oven dumplings | 120 - 130 | 40 - 50 |

10.6 Humidity Low

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|------------------|------------|----------------|
| Roast pork 1000 g | 160 - 180 | 90 - 100 | 2 |
| Roast beef 1000 g | 180 - 200 | 60 - 90 | 2 |
| Roast veal 1000 g | 180 | 80 - 90 | 2 |
| Meat loaf, uncooked, 500 g | 180 | 30 - 40 | 2 |
| Smoked loin of pork 600 - 1000 g (soak for 2 hours) | 160 - 180 | 60 - 70 | 2 |
| Chicken 1000 g | 180 - 210 | 50 - 60 | 2 |
| Duck 1500 - 2000 g | 180 | 70 - 90 | 2 |
| Goose 3000 g | 170 | 130 - 170 | 1 |
| Potato gratin | 160 - 170 | 50 - 60 | 2 |
| Pasta bake | 170 - 190 | 40 - 50 | 2 |
| Lasagne | 170 - 180 | 45 - 55 | 2 |
| Misc. types of bread 500 - 1000 g | 180 - 190 | 45 - 60 | 2 |
| Bread rolls | 180 - 210 | 25 - 35 | 2 |
| Ready-to-bake rolls | 200 | 15 - 20 | 2 |

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|------------------|------------|----------------|
| Ready-to-bake baguettes 40 - 50 g | 200 | 15 - 20 | 2 |
| Ready-to-bake baguettes 40 - 50 g, frozen | 200 | 25 - 35 | 2 |

10.7 Steam Regenerating

| Food | Temperature (°C) | Time (min) | Shelf position |
|------------------|------------------|------------|----------------|
| One-plate dishes | 110 | 10 - 15 | 2 |
| Pasta | 110 | 10 - 15 | 2 |
| Rice | 110 | 10 - 15 | 2 |
| Dumplings | 110 | 15 - 25 | 2 |

10.8 Baking

- Use the lower temperature the first time.
 - 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.
- There is no need to change the temperature setting if an unequal browning occurs. The differences equalize during baking.
- Trays in the oven can twist during baking. When the trays become cold again, the distortions disappear.

10.9 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 baking time is too short. | Set a longer baking time. You cannot decrease baking times by setting higher temperatures. |
| | 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 baking time is too long. | The next time you bake, set a shorter baking time. |

| Baking results | Possible cause | Remedy |
|---|--|---|
| 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 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. |

10.10 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 | 150 - 160 ¹⁾ | 20 - 30 | 2 |
| Flan base - sponge mixture | True Fan Cooking | 150 - 170 | 20 - 25 | 2 |
| Cheesecake | Conventional Cooking | 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 | Conventional Cooking | 170 - 190 | 30 - 40 | 3 |
| Christmas stollen | Conventional Cooking | 160 - 180 ¹⁾ | 50 - 70 | 2 |
| Bread (rye bread): 1. First 20 minutes: 2. After that reduce to: | Conventional Cooking | 1. 230 ¹⁾ 2. 160 - 180 | 1. 20 2. 30 - 60 | 1 |
| Cream puffs / Eclairs | Conventional Cooking | 190 - 210 ¹⁾ | 20 - 35 | 3 |

| Food | Function | Temperature (°C) | Time (min) | Shelf position |
|--|----------------------|-------------------------|------------|----------------|
| Swiss roll | Conventional Cooking | 180 - 200 ¹⁾ | 10 - 20 | 3 |
| Cake with crumble topping (dry) | True Fan Cooking | 150 - 160 | 20 - 40 | 3 |
| Buttered almond cake / Sugar cakes | Conventional Cooking | 190 - 210 ¹⁾ | 20 - 30 | 3 |
| Fruit flans | Conventional Cooking | 180 | 35 - 55 | 3 |
| Yeast cakes with toppings (e.g. quark, cream, custard) | Conventional Cooking | 160 - 180 ¹⁾ | 40 - 60 | 3 |

¹⁾ Preheat the oven.

Biscuits

| Food | Function | Temperature (°C) | Time (min) | Shelf position |
|-------------------------------|----------------------|-------------------------|------------|----------------|
| Short pastry / sponge mixture | True Fan Cooking | 150 - 160 | 15 - 25 | 3 |
| Meringues | True Fan Cooking | 80 - 100 | 120 - 150 | 3 |
| Macaroons | True Fan Cooking | 100 - 120 | 30 - 50 | 3 |
| Yeast dough biscuits | True Fan Cooking | 150 - 160 | 20 - 40 | 3 |
| Puff pastries | True Fan Cooking | 170 - 180 ¹⁾ | 20 - 30 | 3 |
| Rolls | Conventional Cooking | 190 - 210 ¹⁾ | 10 - 25 | 3 |

¹⁾ Preheat the oven.

10.11 Bakes and gratins

| Food | Function | Temperature (°C) | Time (min) | Shelf position |
|------------|----------------------|------------------|------------|----------------|
| Pasta bake | Conventional Cooking | 180 - 200 | 45 - 60 | 1 |

| Food | Function | Temperature (°C) | Time (min) | Shelf position |
|------------------------------------|----------------------|------------------|------------|----------------|
| Lasagne | Conventional Cooking | 180 - 200 | 25 - 40 | 1 |
| Vegetables au gratin ¹⁾ | Grill + Fan | 170 - 190 | 15 - 35 | 1 |
| Baguettes with melted cheese | True Fan Cooking | 160 - 170 | 15 - 30 | 1 |
| Milk rice | Conventional Cooking | 180 - 200 | 40 - 60 | 1 |
| Fish bakes | Conventional Cooking | 180 - 200 | 30 - 60 | 1 |
| Stuffed vegetables | True Fan Cooking | 160 - 170 | 30 - 60 | 1 |

¹⁾ Preheat the oven.

10.12 Moist Fan Baking

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|------------------|------------|----------------|
| Pasta gratin | 200 - 220 | 45 - 55 | 3 |
| Potato gratin | 180 - 200 | 70 - 85 | 3 |
| Moussaka | 170 - 190 | 70 - 95 | 3 |
| Lasagne | 180 - 200 | 75 - 90 | 3 |
| Cannelloni | 180 - 200 | 70 - 85 | 3 |
| Bread pudding | 190 - 200 | 55 - 70 | 3 |
| Rice pudding | 170 - 190 | 45 - 60 | 3 |
| Apple cake, made with sponge mixture (round cake tin) | 160 - 170 | 70 - 80 | 3 |
| White bread | 190 - 200 | 55 - 70 | 3 |

10.13 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 ¹⁾ | 25 - 45 | 1 / 4 | - |
| Dry streusel cake | 150 - 160 | 30 - 45 | 1 / 4 | - |

¹⁾ Preheat the oven.

Biscuits

| Food | Temperature (°C) | Time (min) | Shelf position | |
|--|-------------------------|------------|----------------|-------------|
| | | | 2 positions | 3 positions |
| Short pastry / sponge mixture biscuits | 150 - 160 | 20 - 40 | 1 / 4 | 1 / 3 / 5 |
| Meringues | 80 - 100 | 130 - 170 | 1 / 4 | - |
| Macaroons | 100 - 120 | 40 - 80 | 1 / 4 | - |
| Yeast dough biscuits | 160 - 170 | 30 - 60 | 1 / 4 | - |
| Puff pastries | 170 - 180 ¹⁾ | 30 - 50 | 1 / 4 | - |
| Rolls | 180 | 20 - 30 | 1 / 4 | - |

¹⁾ Preheat the oven.

10.14 Crispy baking with True Fan + Bottom

| Food | Temperature (°C) | Time (min) | Shelf position |
|------------------------------|---------------------------|------------|----------------|
| Pizza (thin) | 210 - 230 ¹⁾²⁾ | 15 - 25 | 2 |
| Pizza (thick) | 180 - 200 | 20 - 30 | 2 |
| Tarts | 180 - 200 | 40 - 55 | 1 |
| Spinach flan | 160 - 180 | 45 - 60 | 1 |
| Quiche Lorraine / Swiss Flan | 170 - 190 | 45 - 55 | 1 |
| Apple cake, covered | 150 - 170 | 50 - 60 | 1 |
| Vegetable pie | 160 - 180 | 50 - 60 | 1 |
| Unleavened bread | 210 - 230 ¹⁾ | 10 - 20 | 2 |
| Puff pastry flan | 160 - 180 ¹⁾ | 45 - 55 | 2 |

| Food | Temperature (°C) | Time (min) | Shelf position |
|--------------|-------------------------|------------|----------------|
| Flammekuchen | 210 - 230 ¹⁾ | 15 - 25 | 2 |
| Pierogi | 180 - 200 ¹⁾ | 15 - 25 | 2 |

1) Preheat the oven.

2) Use a deep pan.

10.15 Roasting

Use heat-resistant ovenware.

Roast large roasting joints directly in the tray or on the wire shelf placed above the tray.

Put some water in the tray to prevent the meat juices or fat from burning.

Meat with crackling can be roasted in the roasting tin without the lid.

Turn the roast after 1/2 - 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 large pieces (1 kg or more).
- baste large roasts and poultry with their juices several times during roasting.

10.16 Roasting

Beef

| Food | Quantity (kg) | Function | Temperature (°C) | Time (min) |
|---------------------------------|---------------|----------------------|-------------------------|------------|
| Braised meat | 1 - 1.5 | Conventional Cooking | 230 | 120 - 150 |
| Roast beef or fillet: rare | 1 cm thick | Grill + Fan | 190 - 200 ¹⁾ | 5 - 6 |
| Roast beef or fillet: medium | 1 cm thick | Grill + Fan | 180 - 190 ¹⁾ | 6 - 8 |
| Roast beef or fillet: well done | 1 cm thick | Grill + Fan | 170 - 180 ¹⁾ | 8 - 10 |

1) Preheat the oven.

Pork

| Food | Quantity (kg) | Function | Temperature (°C) | Time (min) |
|-----------------------------|---------------|-------------|------------------|------------|
| Shoulder / Neck / Ham joint | 1 - 1.5 | Grill + Fan | 150 - 170 | 90 - 120 |
| Chop / Spare rib | 1 - 1.5 | Grill + Fan | 170 - 190 | 30 - 60 |
| Meatloaf | 0.75 - 1 | Grill + Fan | 160 - 170 | 50 - 60 |

| Food | Quantity (kg) | Function | Temperature (°C) | Time (min) |
|---------------------------|---------------|-------------|------------------|------------|
| Pork knuckle (pre-cooked) | 0.75 - 1 | Grill + Fan | 150 - 170 | 90 - 120 |

Veal

| Food | Quantity (kg) | Function | Temperature (°C) | Time (min) |
|-----------------|---------------|-------------|------------------|------------|
| Roast veal | 1 | Grill + Fan | 160 - 180 | 90 - 120 |
| Knuckle of veal | 1.5 - 2 | Grill + Fan | 160 - 180 | 120 - 150 |

Lamb

| Food | Quantity (kg) | Function | Temperature (°C) | Time (min) |
|--------------------------|---------------|-------------|------------------|------------|
| Leg of lamb / Roast lamb | 1 - 1.5 | Grill + Fan | 150 - 170 | 100 - 120 |
| Saddle of lamb | 1 - 1.5 | Grill + Fan | 160 - 180 | 40 - 60 |

Game

| Food | Quantity (kg) | Function | Temperature (°C) | Time (min) |
|----------------------|---------------|----------------------|-------------------------|------------|
| Saddle / Leg of hare | 1 | Grill + Fan | 180 - 200 ¹⁾ | 35 - 55 |
| Saddle of venison | 1.5 - 2 | Conventional Cooking | 180 - 200 | 60 - 90 |
| Haunch of venison | 1.5 - 2 | Conventional Cooking | 180 - 200 | 60 - 90 |

¹⁾ Preheat the oven.

Poultry

| Food | Quantity (kg) | Function | Temperature (°C) | Time (min) |
|-------------------|---------------|-------------|------------------|------------|
| Poultry portions | 0.2 - 0.25 | Grill + Fan | 200 - 220 | 30 - 50 |
| Half chicken | 0.4 - 0.5 | Grill + Fan | 190 - 210 | 40 - 50 |
| Chicken, pou-lard | 1 - 1.5 | Grill + Fan | 190 - 210 | 50 - 70 |
| Duck | 1.5 - 2 | Grill + Fan | 180 - 200 | 80 - 100 |
| Goose | 3.5 - 5 | Grill + Fan | 160 - 180 | 120 - 180 |
| Turkey | 2.5 - 3.5 | Grill + Fan | 160 - 180 | 120 - 150 |

| Food | Quantity (kg) | Function | Temperature (°C) | Time (min) |
|--------|---------------|-------------|------------------|------------|
| Turkey | 4 - 6 | Grill + Fan | 140 - 160 | 150 - 240 |

Fish

| Food | Quantity (kg) | Function | Temperature (°C) | Time (min) |
|------------|---------------|-------------|------------------|------------|
| Whole fish | 1 - 1.5 | Grill + Fan | 180 - 200 | 30 - 50 |

10.17 Grill

Preheat the empty oven for 5 minutes.

Put the pan to collect the fat into the first shelf position.

Grill

| 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 pork | 210 - 230 | 30 - 40 | 30 - 40 | 2 |
| Back of veal | 210 - 230 | 30 - 40 | 30 - 40 | 2 |
| Back of lamb | 210 - 230 | 25 - 35 | 20 - 25 | 3 |
| Whole Fish, 0.5 - 1 kg | 210 - 230 | 15 - 30 | 15 - 30 | 3 / 4 |

Fast Grilling

Preheat the empty oven for 3 minutes.

Grill with the maximum temperature setting.

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

10.18 Bottom + Grill + Fan

| Food | Temperature (°C) | Time (min) | Shelf position |
|---------------|------------------|------------|----------------|
| Pizza, frozen | 200 - 220 | 15 - 25 | 2 |

| Food | Temperature (°C) | Time (min) | Shelf position |
|------------------------------|------------------|------------|----------------|
| 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 | 190 - 210 | 15 - 25 | 3 |
| French Fries, thick | 190 - 210 | 20 - 30 | 3 |
| Wedges / Croquettes | 190 - 210 | 20 - 40 | 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 | 180 - 200 | 40 - 50 | 2 |

Frozen ready meals

| Food | Function | Temperature (°C) | Time (min) | Shelf position |
|---|-------------------------------------|------------------------------------|------------------------------------|----------------|
| Frozen pizza | Conventional Cooking | as per manufacturer's instructions | as per manufacturer's instructions | 3 |
| French fries ¹⁾ (300 - 600 g) | Conventional Cooking or Grill + Fan | 200 - 220 | as per manufacturer's instructions | 3 |
| Baguettes | Conventional Cooking | as per manufacturer's instructions | as per manufacturer's instructions | 3 |
| Fruit flans | Conventional Cooking | as per manufacturer's instructions | as per manufacturer's instructions | 3 |

¹⁾ Turn the French fries 2 or 3 times during cooking.

10.19 Slow Cooking

Use this function to prepare lean, tender pieces of meat and fish with core temperatures no more than 65 °C. This function is not applicable to such recipes as pot roast or fatty roast pork. You can use the core temperature sensor to

guarantee that the meat has the correct core temperature (see the 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 this function for poultry.



Always cook without a lid when you use this function.

1. Sear the meat in a pan on the hob on a very high setting for 1 - 2 minutes on each side.
2. Put the meat together with the hot roasting pan in the oven and on the wire shelf.
3. Put the core temperature sensor into the meat.
4. Select the function: Slow Cooking and set the correct end core temperature.

Set the temperature to 120 °C.

| Food | Time (min) | Shelf position |
|----------------------------|------------|----------------|
| Roast beef, 1 - 1.5 kg | 120 - 150 | 1 |
| Fillet of beef, 1 - 1.5 kg | 90 - 150 | 3 |
| Roast veal, 1 - 1.5 kg | 120 - 150 | 1 |

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 ¹⁾ | 160 - 170 | 50 - 60 | 5 - 10 |

| Food | Time (min) | Shelf position |
|----------------------|------------|----------------|
| Steaks, 0.2 - 0.3 kg | 20 - 40 | 3 |

10.20 Preserving

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).

| Food | Temperature (°C) | Cooking time until simmering (min) | Continue to cook at 100 °C (min) |
|-----------------------------|------------------|------------------------------------|----------------------------------|
| 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 is deactivated.

10.21 Drying

- 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 |

10.22 Bread Baking

Preheating is not recommended.

| Food | Temperature (°C) | Time (min) | Shelf position |
|-------------|------------------|------------|----------------|
| White Bread | 170 - 190 | 40 - 60 | 2 |

| Food | Temperature (°C) | Time (min) | Shelf position |
|-----------------|------------------|------------|----------------|
| Baguette | 200 - 220 | 35 - 45 | 2 |
| Brioche | 180 - 200 | 40 - 60 | 2 |
| Ciabatta | 200 - 220 | 35 - 45 | 2 |
| Rye Bread | 170 - 190 | 50 - 70 | 2 |
| Dark Bread | 170 - 190 | 50 - 70 | 2 |
| All Grain bread | 170 - 190 | 40 - 60 | 2 |
| Bread rolls | 190 - 210 | 20 - 35 | 2 |

10.23 Food Sensor table

| Beef | Food core temperature (°C) | | |
|------------|----------------------------|--------|-----------|
| | Rare | Medium | Well done |
| Roast beef | 45 | 60 | 70 |
| Sirloin | 45 | 60 | 70 |

| Beef | Food core temperature (°C) | | |
|-----------|----------------------------|--------|------|
| | Less | Medium | More |
| Meat loaf | 80 | 83 | 86 |

| Pork | Food core temperature (°C) | | |
|--|----------------------------|--------|------|
| | Less | Medium | More |
| Ham, Roast | 80 | 84 | 88 |
| Chop (saddle), Smoked pork loin, Smoked loin poached | 75 | 78 | 82 |

| Veal | Food core temperature (°C) | | |
|-----------------|----------------------------|--------|------|
| | Less | Medium | More |
| Roast veal | 75 | 80 | 85 |
| Knuckle of veal | 85 | 88 | 90 |

| Mutton / lamb | Food core temperature (°C) | | |
|---------------|----------------------------|--------|------|
| | Less | Medium | More |
| Leg of mutton | 80 | 85 | 88 |

| Mutton / lamb | Food core temperature (°C) | | |
|----------------------------|-----------------------------------|---------------|-------------|
| | Less | Medium | More |
| Saddle of mutton | 75 | 80 | 85 |
| Leg of lamb, Roast lamb | 65 | 70 | 75 |

| Game | Food core temperature (°C) | | |
|---|-----------------------------------|---------------|-------------|
| | Less | Medium | More |
| Saddle of hare, Saddle of venison | 65 | 70 | 75 |
| Leg of hare, Whole hare, Leg of venison | 70 | 75 | 80 |

| Poultry | Food core temperature (°C) | | |
|---|-----------------------------------|---------------|-------------|
| | Less | Medium | More |
| Chicken (whole / half / breast) | 80 | 83 | 86 |
| Duck (whole / half), Turkey (whole / breast) | 75 | 80 | 85 |
| Duck (breast) | 60 | 65 | 70 |

| Fish (salmon, trout, zander) | Food core temperature (°C) | | |
|---|-----------------------------------|---------------|-------------|
| | Less | Medium | More |
| Fish (whole / large / steamed), Fish (whole / large / roasted) | 60 | 64 | 68 |

| Casseroles - Precooked vegetables | Food core temperature (°C) | | |
|--|-----------------------------------|---------------|-------------|
| | Less | Medium | More |
| Zucchini Casserole, Broccoli Casserole, Fennel Casserole | 85 | 88 | 91 |

| Casseroles - Savoury | Food core temperature (°C) | | |
|---------------------------------------|-----------------------------------|---------------|-------------|
| | Less | Medium | More |
| Cannelloni, Lasagne, Pasta bake | 85 | 88 | 91 |

| Casseroles - Sweet | Food core temperature (°C) | | |
|--|----------------------------|--------|------|
| | Less | Medium | More |
| White bread casserole with / without fruits, Rice porridge casserole with / without fruits, Sweet noodle casserole | 80 | 85 | 90 |

10.24 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 | True Fan Cooking | 140 - 150 | 35 - 50 | 2 |
| Fatless sponge cake | Top / Bottom Heat | 160 | 35 - 50 | 2 |
| Apple pie (2 tins Ø20 cm, diagonally off set) | True Fan Cooking | 160 | 60 - 90 | 2 |
| 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 / Pastry stripes | True Fan Cooking | 140 | 25 - 40 | 3 |
| Short bread / Pastry stripes | Top / Bottom Heat | 160 ¹⁾ | 20 - 30 | 3 |
| Small cakes (20 per tray) | True Fan Cooking | 150 ¹⁾ | 20 - 35 | 3 |
| Small cakes (20 per tray) | Top / Bottom Heat | 170 ¹⁾ | 20 - 30 | 3 |

¹⁾ Preheat the oven.

Multilevel Baking. Biscuits

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

¹⁾ Preheat the oven.

Grill

Preheat the empty oven for 5 minutes.

| Food | Function | Temperature (°C) | Time (min) | Shelf position |
|------------|----------|------------------|-----------------------|----------------|
| Toast | Grill | max | 1 - 3 | 5 |
| Beef Steak | Grill | max | 24 - 30 ¹⁾ | 4 |

¹⁾ Turn halfway through.

Fast Grilling

Preheat the empty oven for 3 minutes.

Grill with the maximum temperature setting.

| Food | Time (min) | | Shelf position |
|---------|------------|----------|----------------|
| | 1st side | 2nd side | |
| Burgers | 8 - 10 | 6 - 8 | 4 |
| Toast | 1 - 3 | 1 - 3 | 4 |

10.25 Information for test institutes

Tests according to IEC 60350-1.

Tests for the function: Humidity High.

| Food | Container (Gastro-norm) | Quantity (g) | Shelf position | Temperature (°C) | Time (min) | Comments |
|------------------------|-------------------------|--------------|----------------|------------------|------------|--|
| Broccoli ¹⁾ | 1 x 1/2 perforated | 300 | 3 | 99 | 13 - 15 | Put the baking tray on the first shelf position. |

| Food | Container (Gastro-norm) | Quantity (g) | Shelf position | Temperature (°C) | Time (min) | Comments |
|------------------------|-------------------------|--------------|----------------|------------------|--|--|
| Broccoli ¹⁾ | 2 x 1/2 perforated | 2 x 300 | 2 and 4 | 99 | 13 - 15 | Put the baking tray on the first shelf position. |
| Broccoli ¹⁾ | 1 x 1/2 perforated | max. | 3 | 99 | 15 - 18 | Put the baking tray on the first shelf position. |
| Frozen peas | 2 x 1/2 perforated | 2 x 1300 | 2 and 4 | 99 | Until the temperature in the coldest spot reaches 85 °C. | Put the baking tray on the first shelf position. |

¹⁾ Preheat the oven for 5 minutes.

11. CARE AND CLEANING



WARNING!

Refer to Safety chapters.

11.1 Notes on cleaning

Clean the front of the oven with a soft cloth with warm water and a mild cleaning agent.

To clean metal surfaces, use a dedicated cleaning agent.

Clean the oven interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.

Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.

Clean stubborn dirt with a special oven cleaner.

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.

Clean the moisture from the cavity after each use.

11.2 Recommended cleaning products

Do not use abrasive sponges or aggressive detergents. It can cause damage to the enamel and the stainless steel parts.

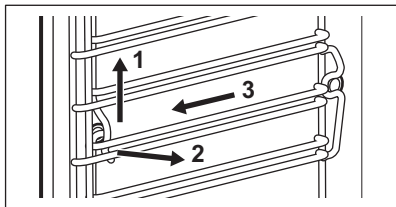
You can buy our products at www.aeg.com/shop and at the best retailer shops.

11.3 Removing the shelf supports

Before maintenance, make sure that the oven is cool. There is a risk of burns.

To clean the oven, remove the shelf supports.

1. Pull carefully the supports up and out of the front catch.



2. Pull the front end of the shelf support away from the side wall.
3. Pull the supports out of the rear catch.

Install the shelf supports in the opposite sequence.

11.4 Steam Cleaning

Remove as much dirt as possible manually.

Remove the accessories and the shelf support to clean the side walls.

The steam cleaning functions support the steam cavity cleaning of the oven.

Before you start a cleaning procedure, make sure that the oven is cool.

When the steam cleaning function works, the light is off.

1. Fill the water drawer to the maximum level (around 950 ml of water) until a signal sounds or the display shows the message.
2. Choose the steam cleaning function in the menu: Cleaning.

Steam Cleaning - the duration of the function is around 30 minutes.

- a) Turn on the function.
- b) When the programme ends a signal sounds.
- c) Press the rotary knob to turn off the signal.

Steam Cleaning Plus - the duration of the function is around 75 minutes.

- a) Spray a suitable detergent uniformly in the oven cavity on both enamel and steel parts.
- b) Turn on the function.
The first part of the programme ends after around 50 minutes.
- c) Wipe the cavity of the oven with a non-abrasive surface care sponge. You can use warm water or oven detergents.

- d) The final part of the procedure starts. The duration of this stage is around 25 minutes.
3. Wipe the cavity of the oven with a non-abrasive sponge. You can use warm water.

After cleaning keep the oven door open for approximately 1 hour. Wait until the oven is dry. To speed up the drying you can heat up the oven with hot air at temperature 150 °C for approximately 15 minutes. You can get maximum effects of the cleaning function if you manually clean the oven immediately after the function ends.

11.5 Cleaning Reminder

When reminder is displayed cleaning is necessary. Perform the function Steam Cleaning Plus.

11.6 Steam generation system - Descaling

When the steam generator operates, limestone accumulates inside it (because of calcium contents in the water). This can have a negative effect on the steam quality, on the performance of the steam generator and on the food quality. To prevent limestone accumulation, clean the steam generation circuit.

Remove all accessories.

Select the function from the menu: Cleaning. The user interface will guide you through the procedure.

The duration of the complete procedure is about 2 hours.

The light in this function is off.

1. Make sure that the water drawer is empty.
2. Press **START**.
3. Put the grill- / roasting pan on the first shelf position.
4. Press the rotary knob.
5. Put 250 ml of the descaling agent in the water drawer.
6. Fill the remaining part of the water drawer with water to the maximum level until the signal sounds or the display shows the message.
7. Press the rotary knob.

This activates the first part of the procedure: Descaling.



The duration of this part is around 1 hour 40 minutes.

8. After the end of the first part, empty the grill- / roasting pan and put it on the first shelf position again.
9. Press the rotary knob.
10. Fill the water drawer with fresh water to the maximum level until the signal sounds or the display shows the message.
11. Press **START**.

This activates the second part of the procedure: Descaling. It will rinse the steam generation circuit.



The duration of this part is around 35 minutes.

Remove the grill- / roasting pan after the end of the procedure.



If the function: Descaling is not performed in the correct way, the display will show a message to repeat it.

If the oven is humid or wet, wipe it out with a dry cloth. Let the oven dry fully with the door open.

11.7 Descaling reminder

There are two descaling reminders which remind you to perform the function: Descaling.

The soft reminder reminds and recommends you to perform the descaling cycle.

The hard reminder obligates you to perform the descaling.



If you do not descale the appliance when the hard reminder is on, you cannot use the steam functions. You cannot disable the descaling reminder.

11.8 Steam generation system - Rinsing

Remove all accessories.

Select the function from the menu: Cleaning. The user interface will guide you through the procedure.

The duration of the function is around 30 minutes.

The light in this function is off.

1. Put the baking tray on the first shelf position.
2. Fill the water drawer with fresh water to the maximum level until the acoustic signal sounds or the display shows the message.
3. Press **START**.

Remove the baking tray after the end of the procedure.

11.9 Tank emptying

Remove all accessories.

The cleaning function removes the residual water from the water drawer. Use the function after the steam cooking function.

Select the function from the menu: Cleaning. The user interface will guide you through the procedure.

The duration of the function is around 6 minutes.

The light in this function is off.

Put the baking tray on the first shelf position.

Remove the baking tray after the end of the procedure.

11.10 Removing and installing the door

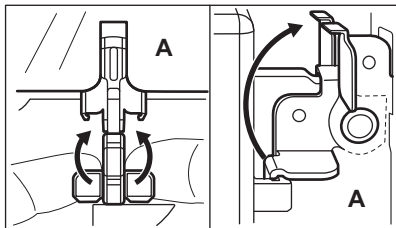
You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.



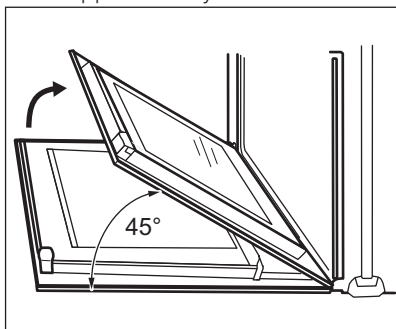
WARNING!

The door is heavy.

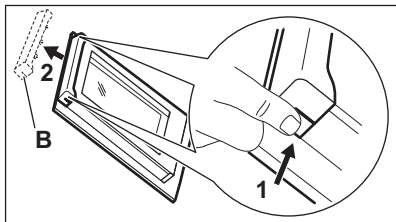
1. Open the door fully.
2. Fully lift up the clamping levers (A) on the two door hinges.



3. Close the door until it is at an angle of approximately 45°.



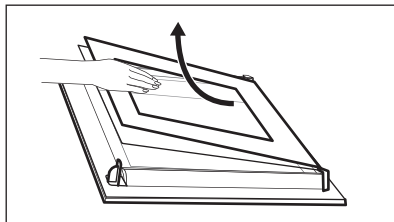
4. Hold the door with one hand on each side and pull it away from the oven at an upwards angle.
5. Put the door with the outer side down on a soft cloth on a stable surface.
6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



CAUTION!

Rough handling of the glass, especially around the edges of the front panel, can cause the glass to break.

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.

11.11 Replacing the lamp



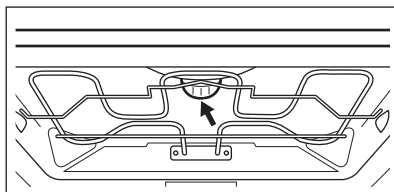
WARNING!

Risk of electric shock.
The lamp can be hot.

1. Turn off the oven. Wait until the oven is cooled down.
2. Disconnect the oven from the mains.
3. Put a cloth on the bottom of the cavity.

The top lamp

1. Turn the lamp glass cover to remove it.



2. Remove the metal ring and clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Attach the metal ring to the glass cover.
5. Install the glass cover.

The side lamp

1. Remove the left shelf support to get access to the lamp.
2. Use a Torx 20 screwdriver to remove the cover.
3. Remove and clean the metal frame and the seal.
4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
5. Install the metal frame and the seal. Tighten the screws.
6. Install the left shelf support.

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 oven is not connected to an electrical supply or it is connected incorrectly. | 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 automatic switch-off is activated. | Refer to "Automatic switch-off". |
| The oven does not heat up. | The door is not closed correctly. | Fully close the door. |
| 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. |
| The display prompts to set the Language. | There was a power cut longer than 3 days. | Refer to "Before first use" chapter. |
| The display prompts to set the Language. | The demo mode is activated. | Turn off demo mode in: Menu / Basic Settings / DEMO. Activation / deactivation code: 2468. |

| Problem | Possible cause | Remedy |
|---|--|---|
| The display shows F111. | The plug of the core temperature sensor is not correctly installed into the socket. | Put the plug of the core temperature sensor as far as possible into the socket. |
| The display shows an error code that is not in this table. | There is an electrical fault. | <ul style="list-style-type: none"> • Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows the error code again, contact the Customer Care Department. |
| 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 descaling procedure is interrupted before it finishes. | There was a power cut. | Repeat the procedure. |
| The descaling procedure is interrupted before it finishes. | The function was stopped by the user. | Repeat the procedure. |
| There is no water inside the grill- / roasting pan after the descaling procedure. | You did not fill the water drawer to the maximum level. | Check if the a descaling agent / water is present in the water drawer body. Repeat the procedure. |
| There is dirty water on the bottom of the cavity after the descaling cycle. | The grill- / roasting pan is on a wrong shelf position. | Remove the residual water and the descaling agent from the bottom of the oven. Put the grill- / roasting pan on the first shelf position. |
| The cleaning function is interrupted before it finishes. | There was a power cut. | Repeat the procedure. |
| The cleaning function is interrupted before it finishes. | The function was stopped by the user. | Repeat the procedure. |
| There is too much water on the bottom of the cavity after the end of the cleaning function. | You sprayed too much detergent in the appliance before the activation of the cleaning cycle. | Cover all parts of the cavity with a thin layer of the detergent. Spray the detergent evenly. |
| There is no good performance of the cleaning procedure. | The initial oven cavity temperature of the steam cleaning function was too high. | Repeat the cycle. Run the cycle when the appliance is cold. |

| Problem | Possible cause | Remedy |
|---|---|--|
| There is no good performance of the cleaning procedure. | You did not remove the side grids before the start of the cleaning procedure. They can transfer heat to the walls and decrease the performance. | Remove the side grids from the appliance and repeat the function. |
| There is no good performance of the cleaning procedure. | You did not remove the accessories from the appliance before the start of the cleaning procedure. They can compromise the steam cycle and decrease the performance. | Remove the accessories from the appliance and repeat the function. |

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 oven cavity. Do not remove the rating plate from the oven cavity.

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

13. ENERGY EFFICIENCY

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

| | |
|--|--------------------------|
| Supplier's name | AEG |
| Model identification | BSE882320M BSK882320M |
| Energy Efficiency Index | 81.0 |
| Energy efficiency class | A+ |
| Energy consumption with a standard load, conventional mode | 1.09 kWh/cycle |
| Energy consumption with a standard load, fan-forced mode | 0.68 kWh/cycle |
| Number of cavities | 1 |

| | | |
|--------------|---------------|---------|
| Heat source | Electricity | |
| Volume | 70 l | |
| Type of oven | Built-In Oven | |
| Mass | BSE882320M | 41.5 kg |
| | BSK882320M | 41.5 kg |

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13.2 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 oven 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.

Residual heat

If a programme with the Duration or End Time selection is activated and the cooking time is longer than 30 minutes, the heating elements automatically deactivate earlier in some oven functions.

The fan and lamp continue to operate.

Keep food warm

Choose the lowest possible temperature setting to use residual heat and keep a meal warm. The residual heat indicator or temperature appears on the display.

Cooking with the lamp off


Turn off the lamp during cooking. Turn it on only when you need it.


Moist Fan Baking

Function designed to save energy during cooking.

When you use Moist Fan Baking, the lamp automatically turns off after 30 seconds. You may turn on the lamp again but this action will reduce the expected energy savings.

14. 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.

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