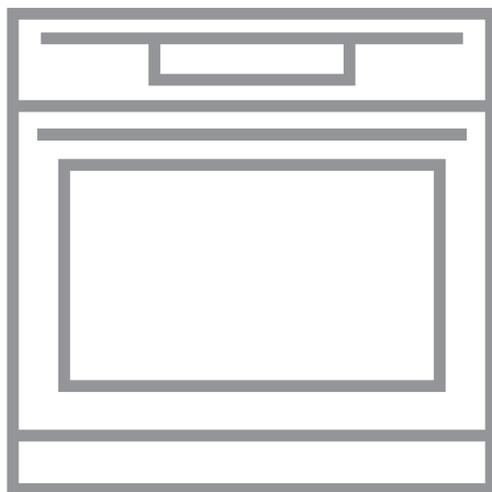


USER MANUAL



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FOR PERFECT RESULTS

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CUSTOMER CARE AND SERVICE

Always use original spare parts.

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

The information can be found on the rating plate.

 Warning / Caution-Safety information

 General information and tips

 Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

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

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

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- 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.

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.
- Install the appliance in a safe and suitable place that meets installation requirements.
- 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 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.

2.5 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.

2.6 Service

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

2.7 Disposal

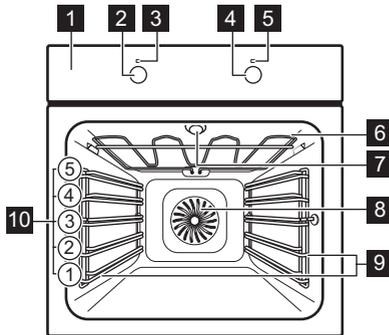


WARNING!
Risk of injury or suffocation.

- 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

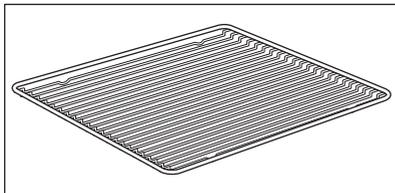
3.1 General overview



- 1 Control panel
- 2 Knob for the heating functions
- 3 Power lamp / symbol
- 4 Control knob (for the temperature)
- 5 Temperature indicator / symbol
- 6 Heating element
- 7 Lamp
- 8 Fan
- 9 Shelf support, removable
- 10 Shelf positions

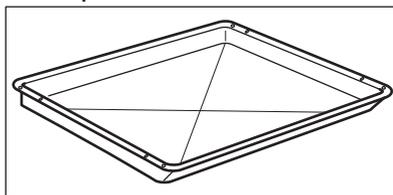
3.2 Accessories

Wire shelf



For cookware, cake tins, roasts.

Combi pan



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

4. BEFORE FIRST USE



WARNING!
Refer to Safety chapters.

4.1 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. DAILY USE



WARNING!
Refer to Safety chapters.

5.1 Retractable knobs

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

5.2 Setting a heating function

1. Turn the knob for the heating functions to select a heating function.
2. Turn the control knob to select the temperature.
The lamp turns on when the oven operates.
3. To turn off the oven, turn the knob for the heating functions to the off position.

5.3 Heating functions

Oven function	Application
0 Off position	The oven is off.
 Light	To turn on the lamp without a cooking function.
 True Fan Cooking	To bake on up to three shelf positions at the same time and to dry food. Set the temperature 70 - 100 °F lower than for Conventional Cooking.
 Pizza Setting	To bake pizza. To make intensive browning and a crispy bottom.

Oven function	Application
 Conventional Cooking (Top / Bottom Heat)	To bake and roast food on one shelf position.
 Bottom Heat	To bake cakes with crispy bottom and to preserve food.
 Defrost	To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.
 Moist Fan Baking	This function is designed to save energy during cooking. For the cooking instructions 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. 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.

Oven function	Application
 Grilling	To grill flat food and to toast bread.
 Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. To make gratins and to brown.

 The lamp may turn off automatically at a temperature below 140 °F during some oven functions.

6. USING THE ACCESSORIES

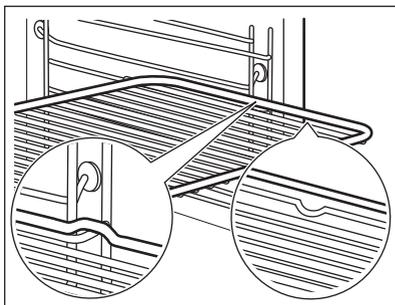


WARNING!
Refer to Safety chapters.

6.1 Inserting the accessories

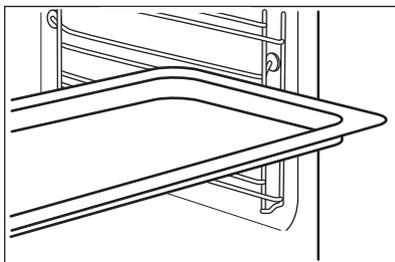
Wire shelf:

Push the shelf between the guide bars of the shelf support .



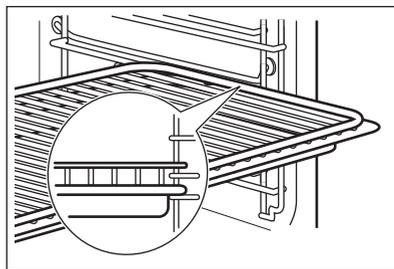
Deep pan:

Push the deep pan between the guide bars of the shelf support.



Wire shelf and deep pan together:

Push the 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.

7. ADDITIONAL FUNCTIONS

7.1 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 continues to operate until the oven cools down.

8. 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.

8.1 Cooking recommendations

Your oven may bake or roast differently to the oven you had before. The below tables provide you with the standard

settings for temperature, cooking time and shelf position.

If you cannot find the settings for a special recipe, look for the similar one.

8.2 Inner side of the door

On the inner side of the door you can find:

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

8.3 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.

8.4 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The oven temperature is too high.	The next time you bake, set a slightly lower oven temperature.
	The 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.
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.

8.5 Baking on one level:

Baking in tins

Food	Function	Temperature (°F)	Time (min)	Shelf position
Ring cake / Brioche	True Fan Cooking	300 - 320	50 - 70	1
Madeira cake / Fruit cakes	True Fan Cooking	280 - 320	70 - 90	1

Food	Function	Temperature (°F)	Time (min)	Shelf position
Flan base - short pastry	True Fan Cooking	340 - 360 ¹⁾	10 - 25	2
Flan base - sponge mixture	True Fan Cooking	300 - 340	20 - 25	2
Cheesecake	Top / Bottom Heat	340 - 380	60 - 90	1

¹⁾ Preheat the oven.

Cakes / pastries / breads on baking trays

Food	Function	Temperature (°F)	Time (min)	Shelf position
Plaited bread / bread crown	Top / Bottom Heat	340 - 380	30 - 40	3
Christmas stollen	Top / Bottom Heat	320 - 360 ¹⁾	50 - 70	2
Bread (rye bread): 1. First part of baking process. 2. Second part of baking process.	Top / Bottom Heat	1. 450 ¹⁾ 2. 320 - 360	1. 20 2. 30 - 60	1
Cream puffs / eclairs	Top / Bottom Heat	380 - 410 ¹⁾	20 - 35	3
Swiss roll	Top / Bottom Heat	360 - 400 ¹⁾	10 - 20	3
Cake with crumble topping (dry)	True Fan Cooking	300 - 320	20 - 40	3
Buttered almond cake / sugar cakes	Top / Bottom Heat	380 - 410 ¹⁾	20 - 30	3
Fruit flans (made with yeast dough / sponge mixture) ²⁾	True Fan Cooking	300	35 - 55	3
Fruit flans (made with yeast dough / sponge mixture) ²⁾	Top / Bottom Heat	340	35 - 55	3
Fruit flans made with short pastry	True Fan Cooking	320 - 340	40 - 80	3
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	Top / Bottom Heat	320 - 360 ¹⁾	40 - 80	3

¹⁾ Preheat the oven.

²⁾ Use a deep pan.

Biscuits

Food	Function	Temperature (°F)	Time (min)	Shelf position
Short pastry biscuits	True Fan Cooking	300 - 320	10 - 20	3
Biscuits made with sponge mixture	True Fan Cooking	300 - 320	15 - 20	3
Pastries made with egg white, meringues	True Fan Cooking	180 - 210	120 - 150	3
Macaroons	True Fan Cooking	210 - 250	30 - 50	3
Biscuits made with yeast dough	True Fan Cooking	300 - 320	20 - 40	3
Puff pastries	True Fan Cooking	340 - 360 ¹⁾	20 - 30	3
Rolls	True Fan Cooking	320 ¹⁾	10 - 25	3
Rolls	Top / Bottom Heat	380 - 410 ¹⁾	10 - 25	3

¹⁾ Preheat the oven.

8.6 Bakes and gratins

Food	Function	Temperature (°F)	Time (min)	Shelf position
Pasta bake	Top / Bottom Heat	360 - 400	45 - 60	1
Lasagne	Top / Bottom Heat	360 - 400	25 - 40	1
Vegetables au gratin ¹⁾	Turbo Grilling	320 - 340	15 - 30	1
Baguettes topped with melted cheese	True Fan Cooking	320 - 340	15 - 30	1
Sweet bakes	Top / Bottom Heat	360 - 400	40 - 60	1
Fish bakes	Top / Bottom Heat	360 - 400	30 - 60	1

Food	Function	Temperature (°F)	Time (min)	Shelf position
Stuffed vegetables	True Fan Cooking	320 - 340	30 - 60	1

1) Preheat the oven.

8.7 Moist Fan Baking

For the best results follow suggestions listed in the table below.

Food	Temperature (°F)	Time (min)	Shelf position
Pasta gratin	390 - 430	45 - 55	3
Potato gratin	360 - 390	70 - 85	3
Moussaka	340 - 375	70 - 95	3
Lasagne	360 - 390	75 - 90	3
Cannelloni	360 - 390	70 - 85	3
Bread pudding	375 - 390	55 - 70	3
Rice pudding	340 - 375	45 - 60	3
Apple cake, made with sponge mixture (round cake tin)	320 - 340	70 - 80	3
White bread	375 - 390	55 - 70	3

8.8 Multilevel Baking

Use the function: True Fan Cooking.

Cakes / pastries / breads on baking trays

Food	Temperature (°F)	Time (min)	Shelf position	
			2 positions	3 positions
Cream puffs / Eclairs	320 - 360 ¹⁾	25 - 45	1 / 4	-
Dry streusel cake	300 - 320	30 - 45	1 / 4	-

1) Preheat the oven.

Biscuits / small cakes / pastries / rolls

Food	Temperature (°F)	Time (min)	Shelf position	
			2 positions	3 positions
Short pastry biscuits	300 - 320	20 - 40	1 / 4	1 / 3 / 5
Biscuits made with sponge mixture	320 - 340	25 - 40	1 / 4	-
Biscuits made with egg white, meringues	180 - 210	130 - 170	1 / 4	-
Macaroons	210 - 250	40 - 80	1 / 4	-
Biscuits made with yeast dough	320 - 340	30 - 60	1 / 4	-
Puff pastries	340 - 360 ¹⁾	30 - 50	1 / 4	-
Rolls	360	20 - 30	1 / 4	-

¹⁾ Preheat the oven.

8.9 Pizza Setting

Food	Temperature (°F)	Time (min)	Shelf position
Pizza (thin crust)	400 - 450 ¹⁾²⁾	15 - 20	2
Pizza (with a lot of topping)	360 - 400	20 - 30	2
Tarts	360 - 400	40 - 55	1
Spinach flan	320 - 360	45 - 60	1
Quiche Lorraine	340 - 380	45 - 55	1
Swiss flan	340 - 380	45 - 55	1
Apple cake, covered	300 - 340	50 - 60	1
Vegetable pie	320 - 360	50 - 60	1
Unleavened bread	450 - 480 ¹⁾	10 - 20	2
Puff pastry flan	320 - 360 ¹⁾	45 - 55	2
Flammekuchen (Pizza-like dish from Alsace)	450 - 480 ¹⁾	12 - 20	2

Food	Temperature (°F)	Time (min)	Shelf position
Piroggen (Russian version of calzone)	360 - 400 ¹⁾	15 - 25	2

1) Preheat the oven.

2) Use a deep pan.

8.10 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.

8.11 Roasting tables

Beef

Food	Quantity	Function	Temperature (°F)	Time (min)	Shelf position
Pot roast	1 - 1.5 kg	Top / Bottom Heat	450	120 - 150	1
Roast beef or fillet: rare	per cm of thickness	Turbo Grilling	380 - 400 ¹⁾	5 - 6	1
Roast beef or fillet: medium	per cm of thickness	Turbo Grilling	360 - 380 ¹⁾	6 - 8	1
Roast beef or fillet: well done	per cm of thickness	Turbo Grilling	340 - 360 ¹⁾	8 - 10	1

1) Preheat the oven.

Pork

Food	Quantity (kg)	Function	Temperature (°F)	Time (min)	Shelf position
Shoulder / Neck / Ham joint	1 - 1.5	Turbo Grilling	320 - 360	90 - 120	1
Chop / Spare rib	1 - 1.5	Turbo Grilling	340 - 360	60 - 90	1

Food	Quantity (kg)	Function	Temperature (°F)	Time (min)	Shelf position
Meatloaf	0.75 - 1	Turbo Grilling	320 - 340	50 - 60	1
Pork knuckle (precooked)	0.75 - 1	Turbo Grilling	300 - 340	90 - 120	1

Veal

Food	Quantity (kg)	Function	Temperature (°F)	Time (min)	Shelf position
Roast veal	1	Turbo Grilling	320 - 360	90 - 120	1
Knuckle of veal	1.5 - 2	Turbo Grilling	320 - 360	120 - 150	1

Lamb

Food	Quantity (kg)	Function	Temperature (°F)	Time (min)	Shelf position
Leg of lamb / Roast lamb	1 - 1.5	Turbo Grilling	300 - 340	100 - 120	1
Saddle of lamb	1 - 1.5	Turbo Grilling	320 - 360	40 - 60	1

Game

Food	Quantity (kg)	Function	Temperature (°F)	Time (min)	Shelf position
Saddle / Leg of hare	up to 1	Top / Bottom Heat	450 ¹⁾	30 - 40	1
Saddle of venison	1.5 - 2	Top / Bottom Heat	410 - 430	35 - 40	1
Haunch of venison	1.5 - 2	Top / Bottom Heat	360 - 400	60 - 90	1

¹⁾ Preheat the oven.

Poultry

Food	Quantity (kg)	Function	Temperature (°F)	Time (min)	Shelf position
Poultry portions	0.2 - 0.25 each	Turbo Grilling	400 - 430	30 - 50	1
Half chicken	0.4 - 0.5 each	Turbo Grilling	380 - 410	35 - 50	1

Food	Quantity (kg)	Function	Temperature (°F)	Time (min)	Shelf position
Chicken, poulard	1 - 1.5	Turbo Grilling	380 - 410	50 - 70	1
Duck	1.5 - 2	Turbo Grilling	360 - 400	80 - 100	1
Goose	3.5 - 5	Turbo Grilling	320 - 360	120 - 180	1
Turkey	2.5 - 3.5	Turbo Grilling	320 - 360	120 - 150	1
Turkey	4 - 6	Turbo Grilling	280 - 320	150 - 240	1

Fish (steamed)

Food	Quantity (kg)	Function	Temperature (°F)	Time (min)	Shelf position
Whole fish	1 - 1.5	Top / Bottom Heat	410 - 430	40 - 60	1

8.12 Grilling

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

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



CAUTION!

Always grill with the oven door closed.

Grilling

Food	Temperature (°F)	Time (min)		Shelf position
		1st side	2nd side	
Roast beef	410 - 450	30 - 40	30 - 40	2
Filet of beef	450	20 - 30	20 - 30	3
Back of pork	410 - 450	30 - 40	30 - 40	2
Back of veal	410 - 450	30 - 40	30 - 40	2
Back of lamb	410 - 450	25 - 35	20 - 25	3
Whole Fish, 500 - 1000 g	410 - 450	15 - 30	15 - 30	3 / 4

8.13 Frozen Foods

Use the function True Fan Cooking.

Food	Temperature (°F)	Time (min)	Shelf position
Pizza, frozen	400 - 430	15 - 25	2
Pizza American, frozen	380 - 410	20 - 25	2
Pizza, chilled	410 - 450	13 - 25	2
Pizza Snacks, frozen	360 - 400	15 - 30	2
French Fries, thin	400 - 430	20 - 30	3
French Fries, thick	400 - 430	25 - 35	3
Wedges / Croquettes	430 - 450	20 - 35	3
Hash Browns	410 - 450	20 - 30	3
Lasagne / Cannelloni, fresh	340 - 380	35 - 45	2
Lasagne / Cannelloni, frozen	320 - 360	40 - 60	2
Oven baked cheese	340 - 380	20 - 30	3
Chicken Wings	380 - 410	20 - 30	2

8.14 Defrost

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

Food	Quantity (kg)	Defrosting time (min)	Further defrosting time (min)	Comments
Chicken	1	100 - 140	20 - 30	Put the chicken on an upturned saucer in a big plate. Turn halfway through.
Meat	1	100 - 140	20 - 30	Turn halfway through.
Trout	0.15	25 - 35	10 - 15	-
Strawberries	0.3	30 - 40	10 - 20	-
Butter	0.25	30 - 40	10 - 15	-

Food	Quantity (kg)	Defrosting time (min)	Further defrosting time (min)	Comments
Cream	2 x 0.2	80 - 100	10 - 15	Whip the cream when still slightly frozen in places.
Gateau	1.4	60	60	-

8.15 Preserving - Bottom Heat

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 220 °F (see the table).

Soft fruit

Food	Temperature (°F)	Cooking time until simmering (min)	Continue to cook at 220 °F (min)
Strawberries / Blueberries / Raspberries / Ripe gooseberries	320 - 340	35 - 45	-

Stone fruit

Food	Temperature (°F)	Cooking time until simmering (min)	Continue to cook at 220 °F (min)
Pears / Quinces / Plums	320 - 340	35 - 45	10 - 15

Vegetables

Food	Temperature (°F)	Cooking time until simmering (min)	Continue to cook at 220 °F (min)
Carrots ¹⁾	320 - 340	50 - 60	5 - 10
Cucumbers	320 - 340	50 - 60	-
Mixed pickles	320 - 340	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	320 - 340	50 - 60	15 - 20

¹⁾ Leave standing in the oven after it is deactivated.

8.16 Drying - True Fan Cooking

Cover trays with grease proof paper or baking parchment.

For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.

Vegetables

Food	Temperature (°F)	Time (h)	Shelf position	
			1 position	2 positions
Beans	140 - 160	6 - 8	3	1 / 4
Peppers	140 - 160	5 - 6	3	1 / 4
Vegetables for soup	140 - 160	5 - 6	3	1 / 4
Mushrooms	120 - 140	6 - 8	3	1 / 4
Herbs	100 - 120	2 - 3	3	1 / 4

Fruit

Food	Temperature (°F)	Time (h)	Shelf position	
			1 position	2 positions
Plums	140 - 160	8 - 10	3	1 / 4
Apricots	140 - 160	8 - 10	3	1 / 4
Apple slices	140 - 160	6 - 8	3	1 / 4
Pears	140 - 160	6 - 9	3	1 / 4

8.17 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 (°F)	Time (min)	Shelf position
Fatless sponge cake	True Fan Cooking	280 - 300	35 - 50	2
Fatless sponge cake	Top / Bottom Heat	320	35 - 50	2
Apple pie (2 tins Ø20 cm, diagonally off set)	True Fan Cooking	320	60 - 90	2
Apple pie (2 tins Ø20 cm, diagonally off set)	Top / Bottom Heat	360	70 - 90	1

Baking on one level. Biscuits
Use the third shelf position.

Food	Function	Temperature (°F)	Time (min)
Short bread / Pastry stripes	True Fan Cooking	280	25 - 40
Short bread / Pastry stripes	Top / Bottom Heat	320 ¹⁾	20 - 30
Small cakes (20 per tray)	True Fan Cooking	300 ¹⁾	20 - 35
Small cakes (20 per tray)	Top / Bottom Heat	340 ¹⁾	20 - 30

¹⁾ Preheat the oven.

Multilevel Baking. Biscuits

Food	Function	Temperature (°F)	Time (min)	Shelf position	
				2 po- sitions	3 po- si- tions
Short bread / Pastry Stripes	True Fan Cooking	280	25 - 45	1 / 4	1 / 3 / 5
Small cakes (20 per tray)	True Fan Cooking	300 ¹⁾	23 - 40	1 / 4	-

¹⁾ Preheat the oven.

Grilling

Preheat the empty oven for 5 minutes.

Grill with the maximum temperature setting.

Food	Function	Time (min)	Shelf position
Toast	Grilling	1 - 3	5
Beef Steak	Grilling	24 - 30 ¹⁾	4

¹⁾ Turn halfway through.

9. CARE AND CLEANING



WARNING!

Refer to Safety chapters.

9.1 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. Do not clean the accessories in the dishwasher.

Clean stubborn dirt with a special oven cleaner. Do not apply oven cleaner on the catalytic surfaces.

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.

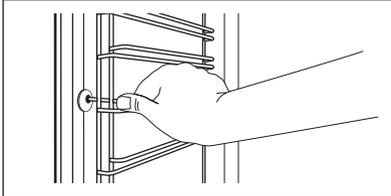
9.2 Removing the shelf supports

To clean the oven, remove the shelf supports.

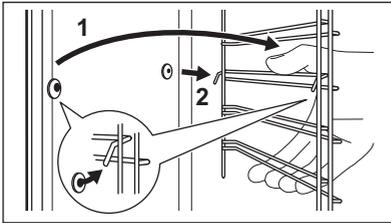


CAUTION!
Be careful when you remove the shelf supports.

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



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



Install the removed accessories in the opposite sequence.

9.3 Catalytic cleaning

The cavity with a catalytic coating is self-cleaning. It absorbs fat.

Before you turn on the catalytic cleaning:

- remove all the accessories and removable shelf supports.
- clean the oven floor with warm water and mild detergent.
- clean the inner door glass with warm water and soft cloth.

1. Set the function .
2. Set the oven temperature to 480 °F and let the oven operate for 1 hour.
3. Turn off the oven.

4. When the oven cools down, clean the cavity with a wet soft cloth. Spots or discolouration of the catalytic coating have no effect on Catalytic cleaning.

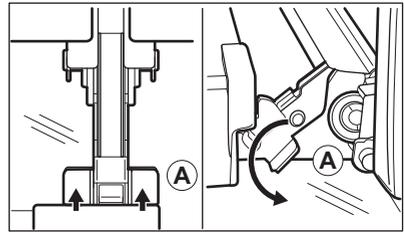
9.4 Removing and installing the door

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

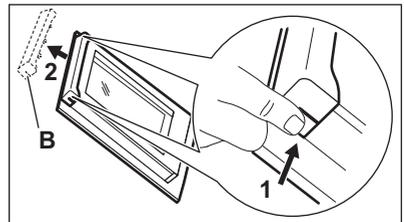


WARNING!
The door is heavy.

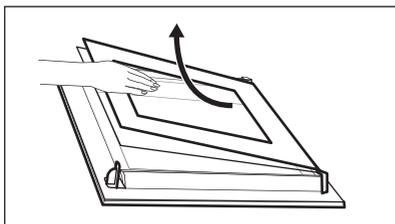
1. Open the door fully.
2. Fully press the clamping levers (A) on the two door hinges.



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 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.



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.

i One of the hinge-arms (normally the right one) is free to move. Make sure, that both hinge-arms are in the same position (approximately 70° angle).

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

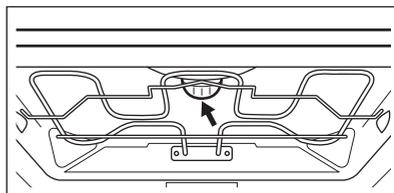
9.5 Replacing the lamp

! **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. Clean the glass cover.
3. Replace the lamp with a suitable 570 °F heat-resistant lamp.
4. Install the glass cover.

10. TROUBLESHOOTING

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

10.1 What to do if...

Problem	Possible cause	Remedy
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.

10.2 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.)

11. ENERGY EFFICIENCY

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

Supplier's name	AEG
Model identification	BCK330050M
Energy Efficiency Index	95.3
Energy efficiency class	A
Energy consumption with a standard load, conventional mode	0.99 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.81 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	71 l
Type of oven	Built-In Oven
Mass	32.0 kg

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

11.2 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.

Keep food warm

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

Moist Fan Baking

Function designed to save energy during cooking.

12. GUARANTEE/CUSTOMER SERVICE CENTRES

EURO-LINE APPLIANCES INC.

LENGTH OF WARRANTY	EURO-LINE WILL PAY FOR:
TWO YEAR FULL WARRANTY from original date of purchase, including parts and labour, to the first purchaser of this appliance	Replacement parts and/or labour to repair defects in materials or workmanship. Service must be provided by an authorized Euro-Line company (unless advised otherwise).

THIS GUARANTEE DOES NOT COVER COMMERCIAL USE.

The name Euro-Line Appliances, for service matters, incorporates work performed by authorized service agents or service companies.

EXCEPTIONS:

EURO-LINE APPLIANCES WILL NOT PAY FOR THE FOLLOWING SERVICE CALLS:

1. To install or correct the installation of an appliance
2. To instruct the use of an appliance.
3. To replace house fuses, re-set circuit breakers or correct house wiring.
4. To correct house plumbing.
5. To clean drains, filters or garbage disposers.
6. To repair an appliance if it fails due to misuse or abuse.

EURO-LINE APPLIANCES WILL NOT PAY WHEN THE FOLLOWING OCCURS:

1. Damage resulting from fires, acts of God, alteration, improper installation, or installation not in accordance with local building codes.
2. Pickup or delivery of major appliances requiring service. The appliances are designed to be repaired in the home. However, Euro-Line will not be responsible for travelling and labour costs if the customer lives in excess of 50 km/30 miles, or if the travel time is in excess of 30 minutes from the nearest service center. Any excess to this will not be covered by the warranty.

In no event, will Euro-Line be responsible for incidental or consequential damages. For warranty service and parts, contact **EURO-PARTS**. Service will be provided during normal business hours. Should you have a service problem that is not resolved locally, contact:

For Service and Parts Contact:

EURO-PARTS, USA

EURO-PARTS, CANADA

Tel: 1-800-561-4614

Tel: 1-800-678-8352

www.euro-parts.ca

www.euro-parts.ca

For Customer Service and Information Contact:

EURO-LINE APPLIANCES INC.

Tel: 1-800-421-6332

Tel. Direct: 1-905-829-3980

www.euro-line-appliances.com

User Instructions & Installation Manual**Service & Repair**

To save you time and money please have the following information ready in case you have to call for service:

- Name of the dealer from whom you purchased the appliance.
- Model number (shown on the rating plate)

- Serial number (shown on the rating plate)
- Date of purchase.

You should also retain the original purchase receipt to support any claim made under the warranty. (We suggest you staple the receipt to this page).

If service is required, contact the Service Center:

EURO-PARTS, USA

EURO-PARTS, CANADA

Tel: 1-800-561-4614

Tel: 1-800-678-8352

www.euro-parts.ca

www.euro-parts.ca

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ONTARIO, L6L 6J7, Tel: 1-800-421-6332

Tel: 905-829-3980

Fax: 905-829-3985

www.euro-line-appliances.com

13. 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.

www.aeg.com/shop



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