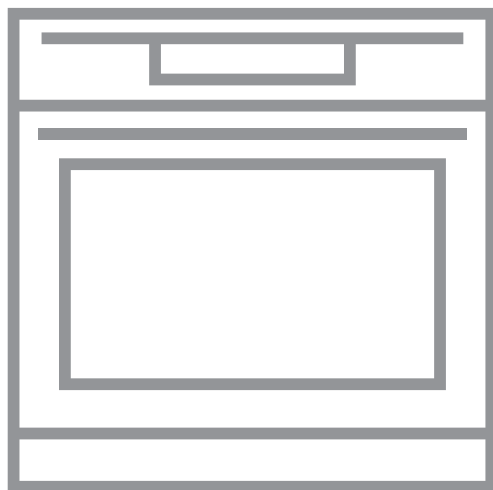


USER MANUAL



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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 from the appliance unless continuously supervised.
- Children of less than 3 years of age should be kept away from the appliance 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 the appliance before installing it in the built-in structure.
- 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.
- Excessive spillage must be removed before the pyrolytic cleaning. Remove all parts from the oven.
- 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 or the niche below the appliance, especially when it operates or 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.
- 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

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.

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.
- 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 Pyrolytic cleaning



WARNING!

Risk of Injury / Fires / Chemical Emissions (Fumes) in Pyrolytic Mode.

- Before carrying out a Pyrolytic self-cleaning function or the First Use please remove from the oven cavity:
 - any excess food residues, oil or grease spills / deposits.
 - any removable objects (including shelves, side rails etc., provided with the product) particularly any non-stick pots, pans, trays, utensils etc.
- Read carefully all the instructions for Pyrolytic cleaning.
- Keep children away from the appliance while the Pyrolytic cleaning is in operation.

The appliance becomes very hot and hot air is released from the front cooling vents.

- Pyrolytic cleaning is a high temperature operation that can release fumes from cooking residues and construction materials, as such consumers are strongly advised to:
 - provide good ventilation during and after each Pyrolytic cleaning.
 - provide good ventilation during and after the first use at maximum temperature operation.
- Unlike all humans, some birds and reptiles can be extremely sensitive to potential fumes emitted during the cleaning process of all Pyrolytic Ovens.
 - Remove any pets (especially birds) from the vicinity of the appliance location during and after the Pyrolytic cleaning and first use maximum temperature operation to a well ventilated area.
- Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all Pyrolytic Ovens when the Pyrolytic self cleaning program is in operation.
- Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature Pyrolytic cleaning operation of all Pyrolytic Ovens and can be also a source for low level harmful fumes.
- Fumes released from all Pyrolytic Ovens / Cooking Residues as described are not harmful to humans, including infants or persons with medical conditions.

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 the Authorised Service Centre.
- Use original spare parts only.

2.8 Disposal



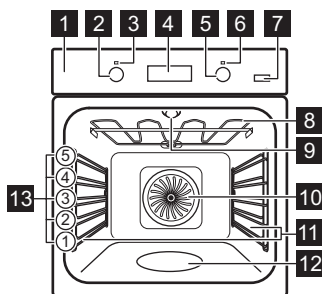
WARNING!

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

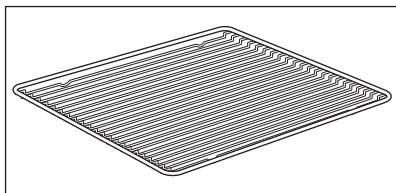
3.1 General overview



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

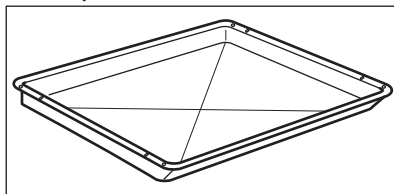
3.2 Accessories

Wire shelf



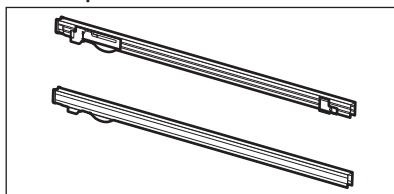
For cookware, cake tins, roasts.

Combi pan



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

Telescopic runners



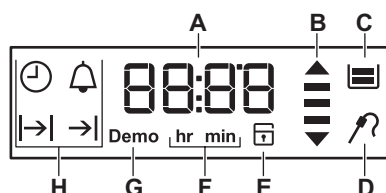
To insert and remove trays and wireshelf more easily.

4. CONTROL PANEL

4.1 Buttons

Sensor field / Button	Function	Description
—	MINUS	To set the time.
🕒	CLOCK	To set a clock function.
+	PLUS	To set the time.

4.2 Display



- A. Timer / Temperature
- B. Heat-up and residual heat indicator
- C. Core temperature sensor (selected models only)
- D. Door lock (selected models only)
- E. Hours / minutes
- F. Demo mode (selected models only)
- G. Clock functions

5. BEFORE FIRST USE



WARNING!
Refer to Safety chapters.



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

Refer to "Care and cleaning" chapter.

Clean the oven and the accessories before the first use.

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

5.1 Initial Cleaning

Remove all accessories and removable shelf supports from the oven.

6. DAILY USE



WARNING!
Refer to Safety chapters.

6.1 Retractable knobs

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

6.2 Heating functions



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

6.3 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.

6.4 Setting the function: True Fan Cooking PLUS

This function increases humidity during cooking.

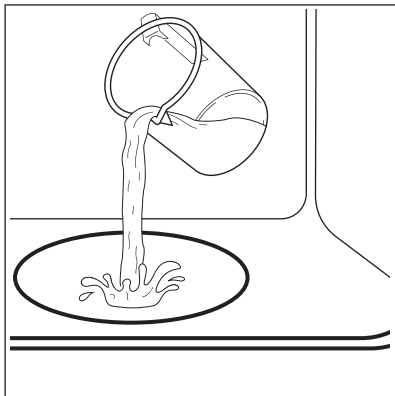


WARNING!

Risk of burns and damage to the appliance.

Released humidity can cause burns. Do not open the oven door when the function works. After the function stops, carefully open the door.

1. Fill the cavity embossment with tap water.



The maximum capacity of the cavity embossment is 250 ml. Fill the cavity embossment with water only when the oven is cold.




CAUTION!

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

2. Put food in the oven and close the oven door.

Refer to "Hints and tips" chapter.


3. Set the function: .
4. Turn the control knob to set temperature.
5. Turn the knob for the heating functions to the off position to turn off the oven.
6. Remove water from the cavity embossment.



WARNING!






Make sure that the oven is cold before you remove the remaining water from the cavity embossment.

6.5 Heat-up indicator

When the oven function operates, the bars in the display  appear one by one when the temperature in the oven increases, and disappear when it decreases.


7. CLOCK FUNCTIONS

7.1 Clock functions table


Clock function	Application
 TIME OF DAY	To show or change the time of day. You can change the time of day only when the oven is off.
 DURATION	To set how long the oven works. Use only when a heating function is set.
 END	To set when the oven turns off. Use only when a heating function is set.
 TIME DELAY	Combination of DURATION and END function.
 MINUTE MINDER	Use to set a countdown time. This function has no effect on the operation of the oven. You can set the MINUTE MINDER at any time, also if the oven is off.
00:00 COUNT UP TIMER	If you do not set any other clock function the COUNT UP TIMER automatically monitor how long the oven works. It is on immediately when the oven starts to heat. The Count Up Timer cannot be used with the functions: DURATION, END.

7.2 Setting and changing the time



After the first connection to the mains, wait until the display shows **hr** and **"12:00"**. **"12"** flashes.

1. Press **+** or **-** to set the hours.
2. Press  to confirm and set the minutes.





The display shows **min** and the set hour. **"00"** flashes.

3. Press **+** or **-** to set the current minutes.
4. Press  to confirm or the set time of day will be saved automatically after 5 seconds.





The display shows the new time.

To change the time of day press  again and again until the indicator for the time of day  flashes in the display.

7.3 Setting the DURATION function

1. Set a heating function.
2. Press  again and again until  starts to flash.
3. Press **+** or **-** to set the minutes and then the hours. Press  to confirm. When the set Duration time ends the signal sounds for 2 minutes.  and time setting flash in the display. The oven turns off automatically.
4. Press any button or open the oven door to stop the signal.
5. Turn the knob for the heating functions to the off position.

7.4 Setting the END function

1. Set a heating function.
2. Press  again and again until  starts to flash.
3. Press **+** or **-** to set the hours and then the minutes. Press  to confirm. At the set End time the signal sounds for 2 minutes.  and time setting flash in the display. The oven turns off automatically.
4. Press any button or open the oven door to stop the signal.
5. Turn the knob for the heating functions to the off position.

7.5 Setting the TIME DELAY function

1. Set a heating function.
2. Press again and again until starts to flash.
3. Press or to set the minutes and then the hours for DURATION time.
Press to confirm.

The display shows flashing .

4. Press or to set the hours and then the minutes for END time. Press to confirm. The display shows and the set temperature.

Oven turns on automatically later on, works for the set DURATION time and stops at the set END time.

At the set END time the signal sounds for 2 minutes. and time setting flash in the display. The oven turns off.

5. Press any button or open the oven door to stop the signal.
6. Turn the knob for the heating functions to the off position.

7.6 Setting the MINUTE MINDER

Minute minder can be both set when the oven is turned on and off.

1. Press again and again until starts to flash.
2. Press or to set the seconds and then the minutes.
When the time you set is longer than 60 minutes, **hr** flash in the display.
3. Set the hours.
4. The MINUTE MINDER starts automatically after 5 seconds.
After 90% of the set time the signal sounds.
5. When the set time ends the signal sounds for 2 minutes. "00:00" and flash in the display. Press any button to stop the signal.

7.7 COUNT UP TIMER

To reset the Count Up Timer, press and hold and . The timer starts to count up again.

8. USING THE ACCESSORIES

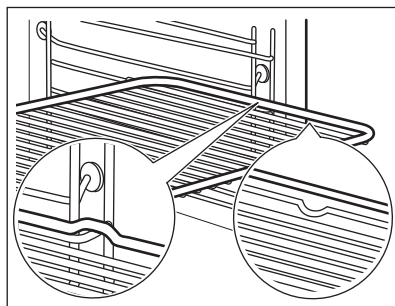


WARNING!
Refer to Safety chapters.

8.1 Inserting the accessories

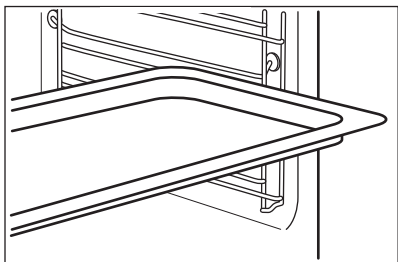
Wire shelf:

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



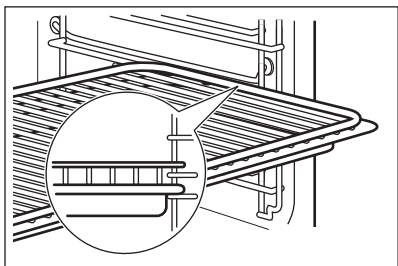
Deep pan:

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.



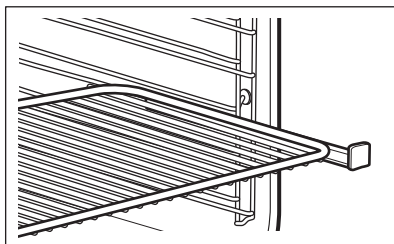
Small indentation at the top increase safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

Wire shelf:

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

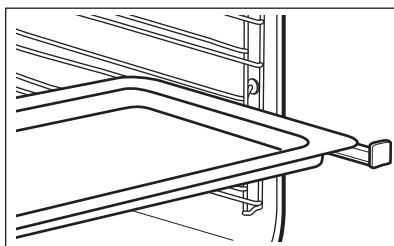


The high rim around the wire shelf is a special device to prevent the cookware from slipping.



Deep pan:

Put the deep pan on the telescopic runners.



8.2 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.

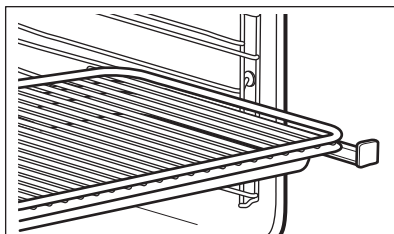


CAUTION!

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

Wire shelf and deep pan together:



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



9. ADDITIONAL FUNCTIONS

9.1 Using the Child Lock

When the Child Lock is on the oven cannot be turned on accidentally.

1. Ensure the knob for the oven functions is in the off position.
2. Press and hold  and  at the same time for 2 seconds.

The signal sounds. SAFE and  appear on the display. The door is locked.



 The symbol  appear on the display also when Pyrolysis function operates.

To turn off the Child Lock, repeat step 2.


9.2 Using the Function Lock

You can turn on the Function Lock function only when the oven operates.

When the Function lock is on the temperature and time settings of a running oven function cannot be changed accidentally.



1. Select an oven function and set it according your preferences.
2. Press and hold  and  at the same time for 2 seconds.

The signal sounds. Loc appears on the display for 5 seconds.

 Loc appears on the display when you turn the knob for the temperature or press any button when the Function lock is on.


When you turn the knob for the oven functions, the oven stops.

When you turn off the oven while the Function Lock is on, the Function Lock switches automatically to the Child Lock. Refer to "Using the Child Lock".

 If the Pyrolysis function operates, the door is locked and  appears on the display.

To turn off the Function Lock, repeat step 2.

9.3 Residual heat indicator


When you turn off the oven, the display shows the residual heat indicator  if the temperature in the oven is more than 40 °C.

9.4 Automatic Switch-off

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

Temperature (°C)	Switch-off time (h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5
250 - maximum	1.5

After an automatic switch-off, press any button to operate the oven again.

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

9.5 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 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.

10.2 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.

10.3 True Fan Cooking PLUS

Cakes / pastries / breads
Use the second shelf position.

Use 150 ml of water.

Use the baking tray.

Preheat the empty oven for 5 minutes.

Food	Temperature (°C)	Time (min)
Cookies / Scones / Croissants	150 - 180	10 - 20
Focaccia	200 - 210	10 - 20
Pizza	230	10 - 20
Bread rolls	200	20 - 25

Food	Temperature (°C)	Time (min)
Bread	180	35 - 40
Plum cake / Apple pie / Cinnamon rolls, baked in a cake mould	160 - 180	30 - 60

Frozen ready meals
Use the second shelf position.

Use 200 ml of water.

Preheat the empty oven for 10 minutes.

Food	Temperature (°C)	Time (min)
Pizza	200 - 210	10 - 20
Croissants	170 - 180	15 - 25
Lasagne	180 - 200	35 - 50

Food regeneration
Use the second shelf position.

Use 100 ml of water.

Set the temperature to 110 °C.

Food	Time (min)
Bread rolls	10 - 20
Bread	15 - 25
Focaccia	15 - 25
Meat	15 - 25
Pasta	15 - 25
Pizza	15 - 25
Rice	15 - 25
Vegetables	15 - 25

Roasting
Use the second shelf position.

Use 200 ml of water.

Use the glass baking dish.

Food	Temperature (°C)	Time (min)
Roast beef	200	50 - 60
Chicken	210	60 - 80

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.

10.4 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.

10.5 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not baked sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy or streaky.	The oven temperature is too high.	Next time set slightly lower oven temperature.
	The baking time is too short.	Next time set a longer baking time and lower oven temperature.
The cake is too dry.	The oven temperature is too low.	Next time set higher oven temperature.
	The baking time is too long.	Next time set shorter baking time.
The cake bakes unevenly.	The oven temperature is too high and the baking time is too short.	Set lower oven temperature and longer baking time.
	The cake batter is not evenly distributed.	Next time spread the cake batter evenly on the baking tray.
The cake is not ready in the baking time specified in a recipe.	The oven temperature is too low.	Next time set a slightly higher oven temperature.

10.6 Baking on one shelf level

Baking in tins

Use the function: True Fan Cooking.

Food	Temperature (°C)	Time (min)	Shelf position
Flan base - short pastry, preheat the empty oven	170 - 180	10 - 25	2

Food	Temperature (°C)	Time (min)	Shelf position
Flan base - sponge mixture	150 - 170	20 - 25	2
Ring cake / Brioche	150 - 160	50 - 70	1
Madeira cake / Fruit cakes	140 - 160	70 - 90	1

Baking in tins

Use the first shelf position.

Use the function: Conventional Cooking / Top / Bottom Heat.

Food	Temperature (°C)	Time (min)
Cheesecake	170 - 190	60 - 90

Food	Temperature (°C)	Time (min)
Cake with crumble topping	150 - 160	20 - 40
Fruit flans (made of yeast dough / sponge mixture), use the deep pan	150	35 - 55
Fruit flans made of short pastry	160 - 170	40 - 80

Cakes, pastries, breads

Use the third shelf position.

Use the function: True Fan Cooking.

Use the baking tray.

Cakes, pastries, breads

Preheat the empty oven.

Use the function: Conventional Cooking / Top / Bottom Heat.

Use the baking tray.

Food	Temperature (°C)	Time (min)	Shelf position
Swiss roll	180 - 200	10 - 20	3
Rye bread: 1. Start with: 2. Continue with:	1. 230 2. 160 - 180	1. 20 2. 30 - 60	1
Buttered almond cake / Sugar cakes	190 - 210	20 - 30	3
Cream puffs / Eclairs	190 - 210	20 - 35	3
Plaited bread / Bread crown	170 - 190	30 - 40	3
Fruit flans (made of yeast dough / sponge mixture), use the deep pan	170	35 - 55	3

Food	Temperature (°C)	Time (min)	Shelf position
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	160 - 180	40 - 80	3
Christmas stollen	160 - 180	50 - 70	2

Biscuits

Use the third shelf position.

Use the function: True Fan Cooking.

Food	Temperature (°C)	Time (min)
Short pastry biscuits	150 - 160	10 - 20
Rolls, preheat the empty oven	160	10 - 25
Biscuits made of sponge mixture	150 - 160	15 - 20
Puff pastries, preheat the empty oven	170 - 180	20 - 30
Biscuits made of yeast dough	150 - 160	20 - 40

Food	Temperature (°C)	Time (min)
Macaroons	100 - 120	30 - 50
Pastries made with egg white / Meringues	80 - 100	120 - 150

Biscuits

Preheat the empty oven.

Use the third shelf position.

Use the function: Conventional Cooking / Top / Bottom Heat.

Food	Temperature (°C)	Time (min)
Rolls	190 - 210	10 - 25

10.7 Bakes and gratins

Use the first shelf position.




Food	Function	Temperature (°C)	Time (min)
Baguettes topped with melted cheese	True Fan Cooking	160 - 170	15 - 30
Vegetables au gratin, preheat the empty oven	Turbo Grilling	160 - 170	15 - 30
Lasagne	Conventional Cooking / Top / Bottom Heat	180 - 200	25 - 40
Fish bakes	Conventional Cooking / Top / Bottom Heat	180 - 200	30 - 60
Stuffed vegetables	True Fan Cooking	160 - 170	30 - 60

Food	Function	Temperature (°C)	Time (min)
Sweet bakes	Conventional Cooking / Top / Bottom Heat	180 - 200	40 - 60
Pasta bake	Conventional Cooking / Top / Bottom Heat	180 - 200	45 - 60

10.8 Moist Fan Baking

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

Use the third shelf position.

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

10.9 Multilevel Baking

Use the baking trays.

Use the function: True Fan Cooking.

Cakes, pastries

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Cream puffs / Eclairs	160 - 180 , preheat the empty oven	25 - 45	1 / 4	-

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Dry streusel cake	150 - 160	30 - 45	1 / 4	-

Biscuits, small cakes, pastries, rolls

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Rolls	180	20 - 30	1 / 4	-
Short pastry biscuits	150 - 160	20 - 40	1 / 4	1 / 3 / 5
Biscuits made of sponge mixture	160 - 170	25 - 40	1 / 4	-
Puff pastries	170 - 180 preheat the empty oven	30 - 50	1 / 4	-
Biscuits made of yeast dough	160 - 170	30 - 60	1 / 4	-
Macaroons	100 - 120	40 - 80	1 / 4	-
Biscuits made of egg white / Meringues	80 - 100	130 - 170	1 / 4	-

10.10 Crispy baking with: Pizza Setting

Use the first shelf position.

Food	Temperature (°C)	Time (min)
Tarts	180 - 200	40 - 55
Spinach flan	160 - 180	45 - 60
Cheesecake	140 - 160	60 - 90
Apple pie, covered	150 - 170	50 - 60
Vegetable pie	160 - 180	50 - 60

Preheat the empty oven before cooking.

Use the second shelf position.

Food	Temperature (°C)	Time (min)
Pizza, thin crust, use the deep pan	200 - 230	15 - 20
Pizza, thick crust	180 - 200	20 - 30
Unleavened bread	230 - 250	10 - 20
Puff pastry flan	160 - 180	45 - 55
Flammkuchen	230 - 250	12 - 20
Pierogi	180 - 200	15 - 25

10.11 Roasting

Use heat-resistant ovenware.
Roast lean meat covered.
Roast large meat joints directly in the tray or on the wire shelf placed above the tray.
Put some water in the tray to prevent dripping fat from burning.
Turn the roast after 1/2 - 2/3 of the cooking time.

Roast meat and fish in large pieces (1 kg or more).
Baste meat joints with their own juice several times during roasting.

10.12 Roasting tables

Use the first shelf position.

Beef

Food	Quantity	Function	Temperature (°C)	Time (min)
Pot roast	1 - 1.5 kg	Conventional Cooking / Top / Bottom Heat	230	120 - 150
Roast beef or fillet, rare, preheat the empty oven	per cm of thickness	Turbo Grilling	190 - 200	5 - 6
Roast beef or fillet, medium, preheat the empty oven	per cm of thickness	Turbo Grilling	180 - 190	6 - 8
Roast beef or fillet, well done, preheat the empty oven	per cm of thickness	Turbo Grilling	170 - 180	8 - 10

Veal
Use the function: Turbo Grilling.

Food	Quantity (kg)	Temperature (°C)	Time (min)
Roast veal	1	160 - 180	90 - 120
Veal knuckle	1.5 - 2	160 - 180	120 - 150

Lamb
Use the function: Turbo Grilling.

Food	Quantity (kg)	Temperature (°C)	Time (min)
Lamb leg / Roast lamb	1 - 1.5	150 - 170	100 - 120
Lamb saddle	1 - 1.5	160 - 180	40 - 60

Game
Use the function: Conventional Cooking / Top / Bottom Heat.

Food	Quantity (kg)	Temperature (°C)	Time (min)
Saddle / Hare leg, preheat the empty oven	up to 1	230	30 - 40
Venison saddle	1.5 - 2	210 - 220	35 - 40
Venison haunch	1.5 - 2	180 - 200	60 - 90

Poultry

Use the function: Turbo Grilling.

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

Fish

Use the function: Conventional Cooking / Top / Bottom Heat.

Food	Quantity (kg)	Temperature (°C)	Time (min)
Whole fish	1 - 1.5	210 - 220	40 - 60

10.13 Grilling

Place a pan on the first shelf position to collect fat.

Preheat the empty oven before cooking.

Grill only thin pieces of meat or fish.

Grilling

Food	Temperature (°C)	Time (min)		Shelf position
		1st side	2nd side	
Roast beef	210 - 230	30 - 40	30 - 40	2
Beef fillet	230	20 - 30	20 - 30	3
Veal loin	210 - 230	30 - 40	30 - 40	2
Lamb saddle	210 - 230	25 - 35	20 - 25	3
Whole fish, 0.5 kg - 1 kg	210 - 230	15 - 30	15 - 30	3 / 4

10.14 Frozen Foods

Use the function: True Fan Cooking.

Food	Temperature (°C)	Time (min)	Shelf position
Pizza, frozen	200 - 220	15 - 25	2
Pizza American, frozen	190 - 210	20 - 25	2
Pizza, chilled	210 - 230	13 - 25	2
Pizza Snacks, frozen	180 - 200	15 - 30	2
French Fries, thin	200 - 220	20 - 30	3
French Fries, thick	200 - 220	25 - 35	3
Wedges / Croquettes	220 - 230	20 - 35	3
Hash Browns	210 - 230	20 - 30	3
Lasagne / Cannelloni, fresh	170 - 190	35 - 45	2
Lasagne / Cannelloni, frozen	160 - 180	40 - 60	2
Oven baked cheese	170 - 190	20 - 30	3
Chicken wings	190 - 210	20 - 30	2

10.15 Defrost

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

Use the first shelf position.

Do not cover the food, 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)
Chicken, turn halfway through	1	100 - 140	20 - 30
Meat, turn halfway through	1	100 - 140	20 - 30
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)
Cream, whip the cream when still slightly frozen in places	2 x 0.2	80 - 100	10 - 15
Gateau	1.4	60	60

10.16 Preserving - Bottom Heat

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

Soft fruit

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

Stone fruit

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

Vegetables

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

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

10.17 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
For one tray use the third shelf position.

For 2 trays use the first and fourth shelf position.

Food	Temperature (°C)	Time (h)
Beans	60 - 70	6 - 8
Peppers	60 - 70	5 - 6
Vegetables for soup	60 - 70	5 - 6
Mushrooms	50 - 60	6 - 8

Food	Temperature (°C)	Time (h)
Herbs	40 - 50	2 - 3

Fruit
Set the temperature to 60 - 70 °C.







For one tray use the third shelf position.

For 2 trays use the first and fourth shelf position.

Food	Time (h)
Plums	8 - 10
Apricots	8 - 10
Apple slices	6 - 8
Pears	6 - 9

10.18 Information for test institutes

Tests according to: EN 60350, IEC 60350.

 BAKING ON ONE LEVEL. Baking in tins				
		 (°C)	 (min)	
Fatless sponge cake	True Fan Cooking	140 - 150	35 - 50	2
Fatless sponge cake	Conventional Cooking / Top / Bottom Heat	160	35 - 50	2
Apple pie, 2 tins Ø20 cm	True Fan Cooking	160	60 - 90	2
Apple pie, 2 tins Ø20 cm	Conventional Cooking / Top / Bottom Heat	180	70 - 90	1



BAKING ON ONE LEVEL. Biscuits



Use the third shelf position.



(°C)



(min)

Short bread / Pastry stripes	True Fan Cooking	140	25 - 40
Short bread / Pastry stripes, preheat the empty oven	Conventional Cooking / Top / Bottom Heat	160	20 - 30
Small cakes, 20 per tray, preheat the empty oven	True Fan Cooking	150	20 - 35
Small cakes, 20 per tray, preheat the empty oven	Conventional Cooking / Top / Bottom Heat	170	20 - 30



MULTILEVEL BAKING. Biscuits



(°C)










(min)



2 positions

3 positions

Short bread / Pastry stripes	True Fan Cooking	140	25 - 45	1 / 4	1 / 3 / 5
Small cakes, 20 per tray, preheat the empty oven	True Fan Cooking	150	23 - 40	1 / 4	-

 GRILL			
 Preheat the empty oven for 5 minutes.			
 Grill with the maximum temperature setting.			
		 (min)	
Toast	Grilling	1 - 3	5
Beef Steak, turn halfway through	Grilling	24 - 30	4

11. CARE AND CLEANING



WARNING!
Refer to Safety chapters.

11.1 Notes on cleaning

Cleaning Agents

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 stubborn stains with a special oven cleaner.

Everyday Use

Clean the oven cavity after each use. Fat accumulation or other food remains may cause fire. The risk is higher for the grill pan.

Dry the cavity with a soft cloth after each use.

Accessories

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.

Do not clean the non-stick accessories using aggressive agents, sharp-edged objects or in a dishwasher

11.2 Cleaning the cavity embossment

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



For the function: True Fan Cooking PLUS we recommend to do the cleaning procedure at least every 5 - 10 cooking cycles.

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

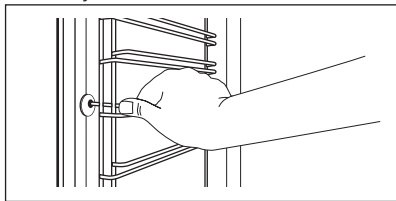
11.3 Removing the shelf supports

To clean the oven, remove the shelf supports.

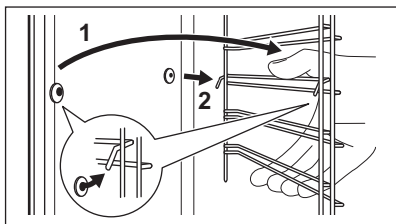


CAUTION!
Be careful when you remove the shelf supports.

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



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



Install the removed accessories in the opposite sequence.

- i** The retaining pins on the telescopic runners must point to the front.

11.4 Pyrolysis



CAUTION!

Remove all accessories and removable shelf supports.



Do not start the Pyrolysis if you did not fully close the oven door. In some models, the display shows "C3" when this error occurs.



WARNING!


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



CAUTION!

If there are other appliances installed in the same cabinet, do not use them when the Pyrolysis function operates. It can cause damage to the appliance.




1. Wipe out the cavity with a wet, soft cloth.

2. Clean the inner side of the door with hot water, so that the residues do not burn from the hot air.
3. Set the Pyrolysis function. Refer to "Daily use" chapter, "Oven Functions".
4. When  flashes, press **+** or **-** to set the pyrolysis duration:

Option	Description
P1	Light cleaning. Duration: 1 h 30 min.
P2	Normal cleaning. Duration: 3 h.

After 2 seconds the pyrolysis starts. You can use the END function to delay the start of the cleaning.

During the pyrolysis the oven lamp is off.

5. To change the default length of the pyrolysis (**P1** or **P2**), press  to set , and then press **+** or **-**.
6. When the oven is at the set temperature, the door locks. The display shows  and the bars of the heat indicator until the door unlocks.
7. When pyrolysis is completed, the display shows the time of day. The oven door stays locked.
8. When the oven is cool again, the door unlocks.

11.5 Cleaning reminder

To remind you that the pyrolysis is necessary, PYR flashes in the display for 10 seconds after each activation and deactivation of the oven.



The cleaning reminder goes out:

- after the end of the pyrolysis.
- if you press **+** and **-** at the same time while PYR flashes in the display.

11.6 Removing and installing the door

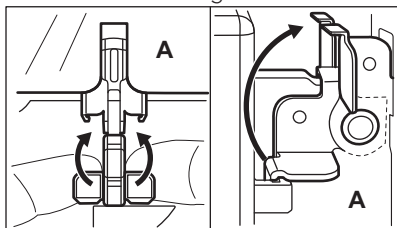
You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.



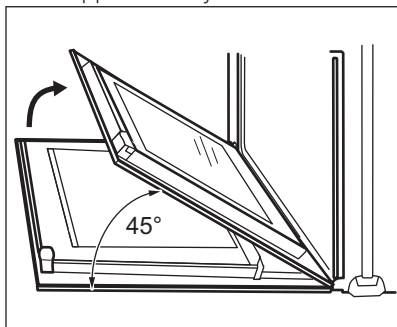
WARNING!

The door is heavy.

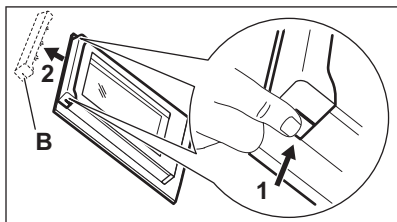
1. Open the door fully.
2. Fully lift up the clamping levers (A) on the two door hinges.



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



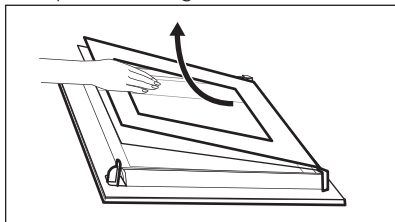
4. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



CAUTION!

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

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



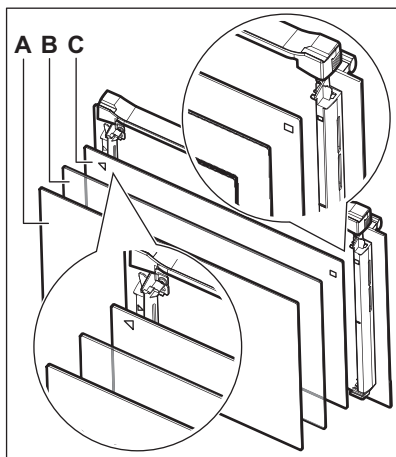
7. Clean the glass panel with water and soap. Dry the glass panel carefully. When the cleaning is completed, do the above steps in the opposite sequence. Install the smaller panel first, then the larger and the door.



WARNING!

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

Make sure that you put the glass panels (C, B and A) back in the correct sequence. First, insert panel C, which has a square printed on the left side and a triangle on the right side. You will also find those symbols embossed on the door frame. The triangle symbol on the glass must match the triangle on the door frame, and the square symbol must match the square. After that insert the other two glass panels.



11.7 Replacing the lamp



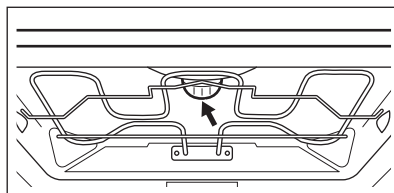
WARNING!

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 300 °C heat-resistant lamp.
4. Install the glass cover.

12. TROUBLESHOOTING



WARNING!

Refer to Safety chapters.

12.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the oven.	The 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 Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The door is not closed correctly.	Fully close the door.

Problem	Possible cause	Remedy
The oven does not heat up.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The display shows "C3".	The cleaning function does not operate. You did not fully close the door, or the door lock is defective.	Fully close the door.
The display shows "F102".	<ul style="list-style-type: none"> You did not fully close the door. The door lock is defective. 	<ul style="list-style-type: none"> Fully close the door. Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. If the display shows "F102" again, contact the Customer Care Department.
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.
There is no good cooking performance using the function: True Fan Cooking PLUS.	You did not fill the cavity embossment with water.	Refer to "Activating the function: True Fan Cooking PLUS".
You want to activate the True Fan Cooking PLUS function, but the Plus Steam indicator does not switch on.	You did not select the heating function that support Plus Steam.	Refer to "Activating the function: True Fan Cooking PLUS".

Problem	Possible cause	Remedy
You want to activate the True Fan Cooking PLUS function, but the Plus Steam indicator does not switch on.	The Plus Steam does not work.	Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again. Refer to "Activating the function: True Fan Cooking PLUS".
The water in the cavity embossment does not boil.	The temperature is too low.	Set the temperature at least to 110 °C. Refer to "Hints and tips" chapter.
The water comes out of the cavity embossment.	There is too much water in the cavity embossment.	Deactivate the oven and make sure that the appliance is cold. Wipe the water with a cloth or sponge. Add the correct amount of water to the cavity embossment. Refer to the specific procedure.

12.2 Service data

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

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

on the front frame of the 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	BPS351120M
Energy Efficiency Index	81.2
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	0.69 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	71 l
Type of oven	Built-In Oven
Mass	36.5 kg

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

13.2 Energy saving



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

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 cookware to improve energy saving.

When possible, do not preheat the oven before cooking.

Keep breaks between baking as short as possible when you prepare a 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 turn off earlier in some oven functions.

The fan and lamp continue to operate. When you turn off the oven, the display shows the residual heat. You can use that heat to keep the food warm.

When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum 3 - 10 minutes before the end of cooking. The residual heat inside the oven will continue to cook.

Use the residual heat to warm up other dishes.

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.

Moist Fan Baking

Function designed to save energy during cooking.

When you use this function the lamp automatically turns off after 30 seconds.

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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