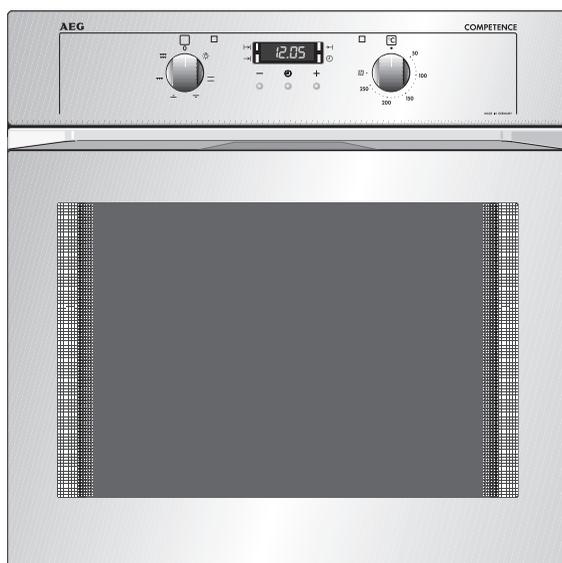


COMPETENCE B1100-2

The Versatile Built-in Oven

Operating Instructions



Dear customer,

Please read these operating instructions carefully.

Pay particular attention to the section "Safety information" on the first few pages. Please retain these operating instructions for later reference. Pass them on to possible new owners of the appliance.

The following symbols are used in the text:



Safety instructions

Warning: Information concerning your personal safety.

Important: Information on how to avoid damaging the appliance.



Information and practical tips



Environmental information

1. These numbers indicate step by step how to use the appliance.
2. ...
3. ...

In the event of any technical problems please contact your nearest CUSTOMER SERVICE CENTRE at any time. (Addresses and telephone numbers may be found in the appendix under "Customer Service Centres").

You should also refer to the section "Service".

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Safety

Electrical Safety

- The appliance may only be connected by a **registered specialist**.
- In the event of any faults or damage to the appliance: remove fuses or switch off.
- It is **not permissible** to clean the appliance with a steam or high pressure cleaner for safety reasons!
- **Repairs** to the appliance may **only be carried out by specialists**. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. If your appliance needs repairing, please contact your local AEG Service Force Centre or your specialist dealer.

Child Safety

- Never leave children unsupervised when the appliance is in use.

Safety whilst Using

- This appliance is intended to be used for cooking, frying and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with hot rings or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.

To Avoid Damaging Your Appliance

- Do not line your oven with aluminium foil and do not place a baking tray or dish on the oven floor, otherwise the oven enamel will be damaged by the resulting build up of heat.
- Juice from fruit that drips from baking trays will leave marks that cannot be removed. For very moist cakes, use the universal baking tray.
- Do not put any weight on the oven door when it is open.
- Never pour water directly into the hot oven. The enamel may be damaged.
- Using force, especially on the edges of the front glass panel, may break the glass.
- Do not store inflammable objects in the oven. They may ignite when the oven is switched on.
- Do not store moist food in the oven. The enamel may be damaged.



Disposal

Disposing of the packaging material

All materials used can be fully recycled.

Plastics are marked as follows:

- >PE< for polyethylene, as used for the outer wrapping and the bags inside.
- >PS< for polystyrene foam, e.g., as used for the padding materials. They are completely free of CFCs.

Disposal of old appliances



Warning: Before disposing of old appliances please make them inoperable so that they cannot be the source of danger.

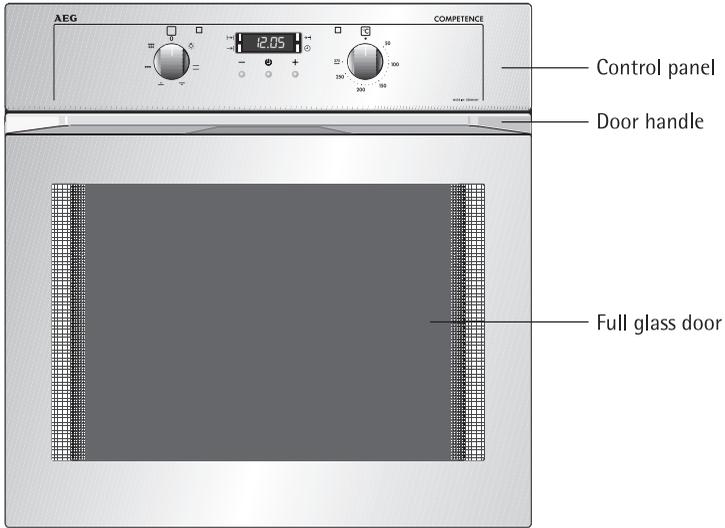
To do this, disconnect the appliance from the mains supply and remove the mains lead.

To protect the environment, it is important that worn out appliances are disposed of in the correct manner.

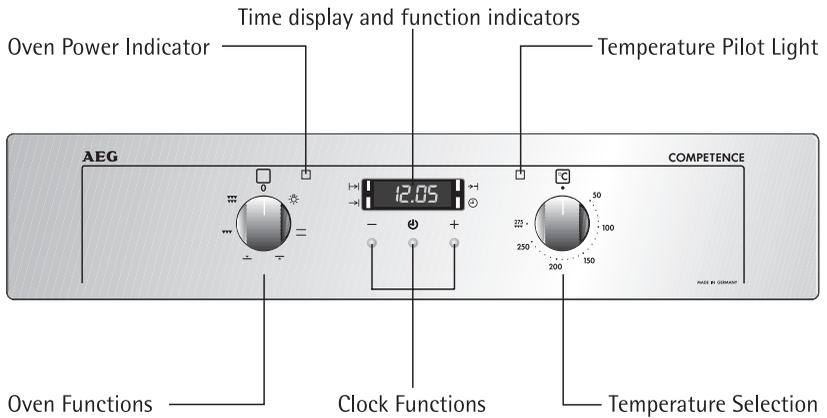
- The appliance must not be disposed of with household rubbish.
- You can obtain information about collection dates or public refuse disposal sites from your local refuse department or council.

Description of the Appliance

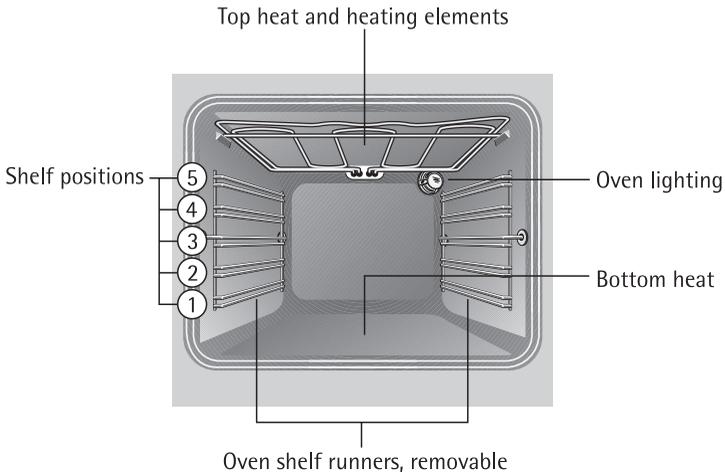
General Overview



Control Panel

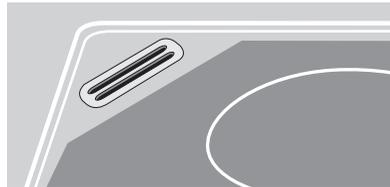


Oven Features



Oven steam vent

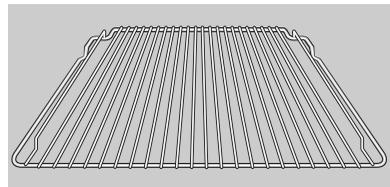
The steam from the oven is fed directly upwards via the duct in the rear of the cooking surface.



Oven Accessories

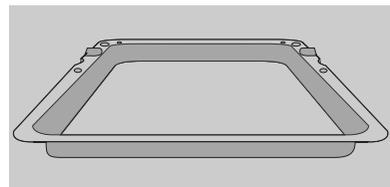
Combination shelf

For dishes, cake tins, items for roasting and grilling.



Universal baking tray

For moist cakes, juicy roasts or as a baking sheet or collecting vessel for fat.



Before Using for the First Time

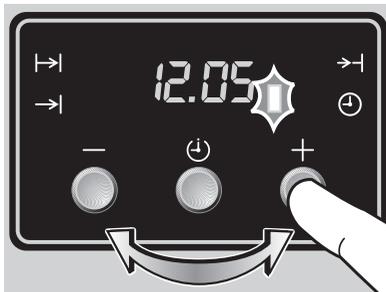
Setting the Time

i The oven will only operate when the time has been set.

1. The time function indicator  will flash after the appliance has been connected to the mains or following a power failure.



2. Using buttons  or  set the current time.



3. Wait for approx. 5 seconds.

The flashing will stop and the clock will show the set time.



The appliance is ready for use.

Initial Cleaning

Before using the oven for the first time you should clean it thoroughly.



Caution: Do not use any caustic, abrasive cleaners! The surface could be damaged.

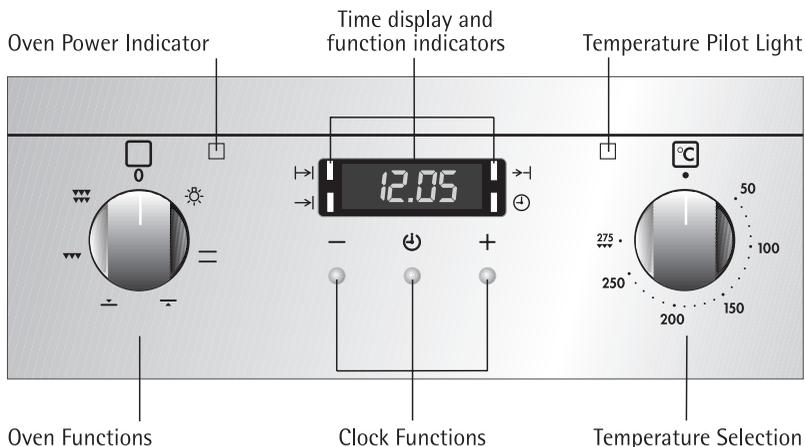


To clean metal fronts use commercially available cleaning agents.

1. Turn the oven function switch to oven lighting .
2. Remove all accessories and the shelf support rails and wash them with warm water and washing up liquid.
3. Then wash out the oven with warm water and washing-up liquid, and dry.
4. Wipe the front of the appliance with a damp cloth.

Using the Oven

Switching the Oven On and Off



1. Turn the "oven functions" switch to the required function.
2. Turn the "temperature selection" switch to the required temperature.
The yellow oven power indicator will remain on while the oven is in use.
The red temperature pilot light comes on while the oven is heating up.
3. To switch off the oven turn the "oven functions" switch and the "temperature selection" switch to the off position.



Cooling fan

The fan comes on automatically when the oven is in use in order to keep the surfaces of the appliance cool. Once the oven has been switched off the fan continues running to cool down the appliance and then switches itself off automatically.

Oven Functions

The oven has the following functions:

Oven lighting

With this function you can **illuminate** the oven interior, e.g., for cleaning.

The heating element is not in use.

Conventional

For **baking** and **roasting** on **one level**.

The conventional heating elements are in use.

Top heat

For **browning bread, cakes, pastries** and **soufflés**.

The top heating element is in use.

Bottom heat

For **crisping and browning** cakes with **crispy bases**.

The bottom heating element is in use.

Grill

For **grilling** flat foods placed on the **middle of the shelf** such as steaks, escalopes or fish, or for **toasting**.

The grill heating element is in use.

Dual grill

For **grilling larger quantities** of flat foods such as steaks, escalopes or fish, or for **toasting**.

Top heat and the grill heating element are in use.

Inserting the Shelf and Universal Baking Tray

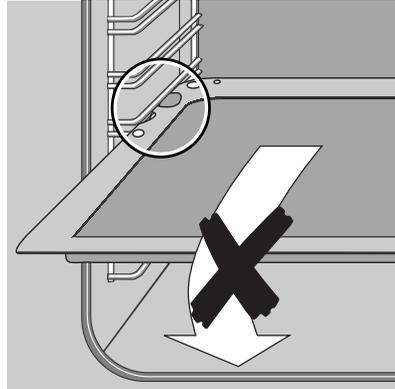


Anti-tip device

All slide-in units have a small bulge on the left and right. This bulge is an anti-tip device and must always point to the rear of the oven.

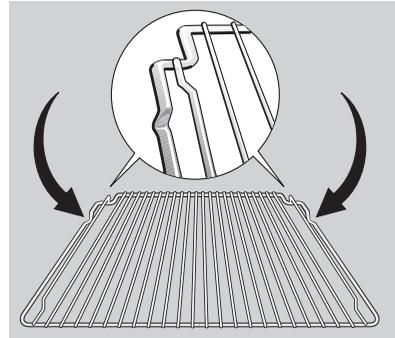
Tray or universal baking tray:

The anti-tip device must point towards the rear of the oven.



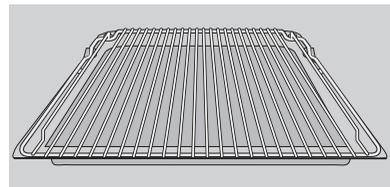
Inserting shelf:

Insert the shelf unit with both guide rails pointing upwards. The anti-tip device must point downwards and be positioned to the rear of the oven compartment.

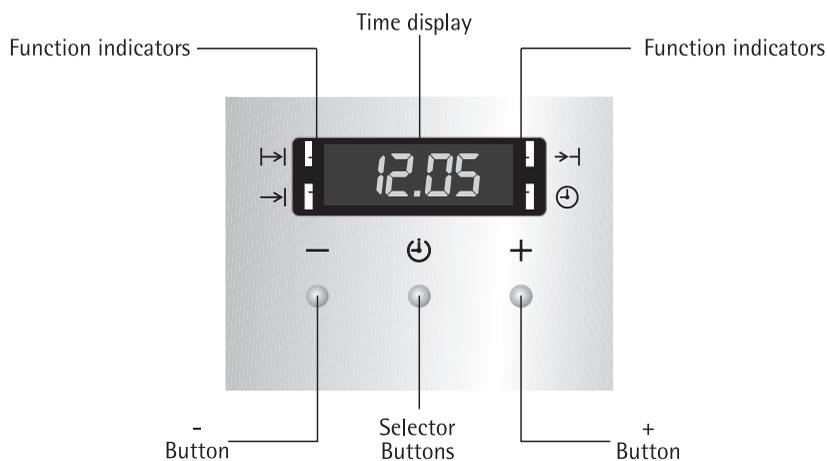


Inserting shelf and tray:

When the shelf unit and universal baking tray are used together, carefully place the shelf anti-tip device in the bulges on the tray.



Working with the Electronic Clock



The electronic clock has the following functions:

Countdown

To set a countdown. A signal sounds after the time has elapsed. This function does not affect the functioning of the oven.

Cook time

To set how long the oven is to be in use.

End time

To set when the oven is to switch off again.

Time

To set change or check the time.
(See also section "Before Using for the First Time".)



General information

- Once a function has been selected the corresponding function indicator will flash for approx. 5 seconds. During this time the required times can be set using the  or  button.
- After the required time has been set the function indicator will flash again for approx. 5 seconds. After this the function indicator will stay on. The set time will begin to count down.
- The acoustic signal can be deactivated by pressing any button.
- The required oven function and temperature may be selected before or after setting the clock functions cook time  and end time .
- When the cooking time has expired turn the oven function switch and the temperature selection switch back to the off position.



Switching Off the Time Display

By switching off the time display you can save energy.

Switching off the time display

Press and hold down any two buttons until the display becomes dark (approx. 10 seconds).

Switching on the time display

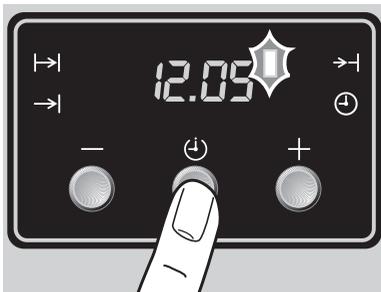
Press and hold down any two buttons until the time reappears in the display (approx. 10 seconds).



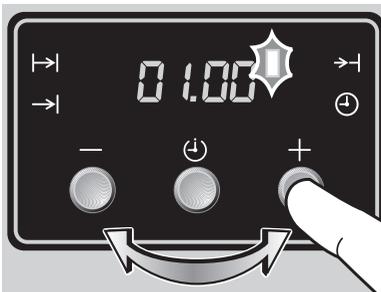
The display can only be switched off if none of the clock functions cook time , end time  or countdown  is in use.

Countdown

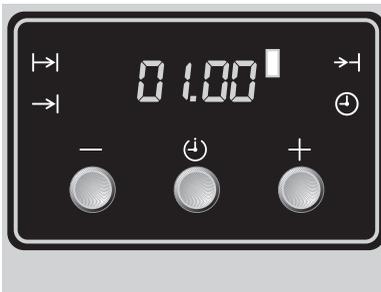
1. Press selection button  repeatedly until the countdown function indicator  flashes.



2. Using the  or  button set the required countdown . (Max. 2 hours and 30 minutes.)

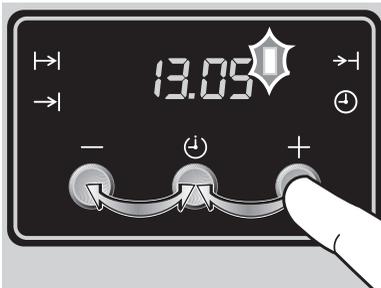


After approx. 5 seconds the display will show the remaining time. The countdown function indicator  is illuminated.



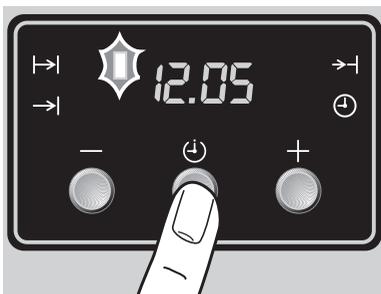
When the time has expired the function indicator will flash and an acoustic signal will sound for 2 minutes.

3. Press any button to switch off the acoustic signal.

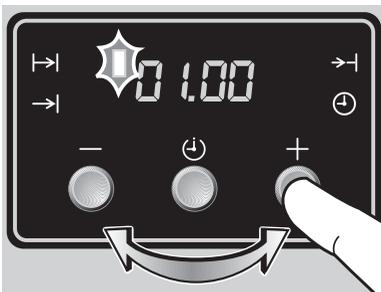


Cook time

1. Press selection button  repeatedly until the cook time function indicator  flashes.



2. Using buttons  or  set the required cooking time.



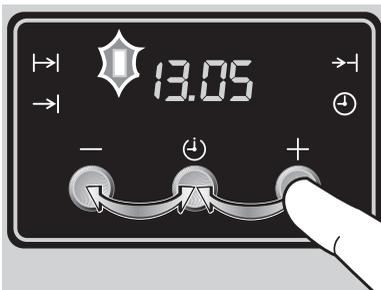
After approx. 5 seconds the display will revert to the time.

The cook time function indicator  is illuminated.



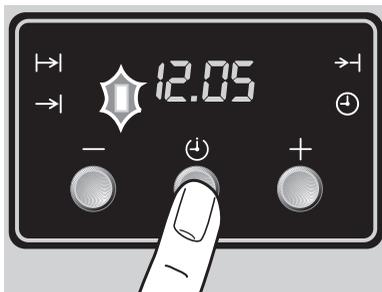
When the time has expired the function indicator will flash, an acoustic signal will sound for 2 minutes and the oven will switch off.

3. Switch off the acoustic signal and the programme by pressing any button.

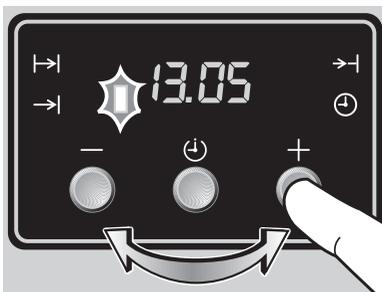


End time

1. Press selection button  repeatedly until the end time function indicator  flashes.



2. Using buttons  or  set the time at which you want the oven to switch off.

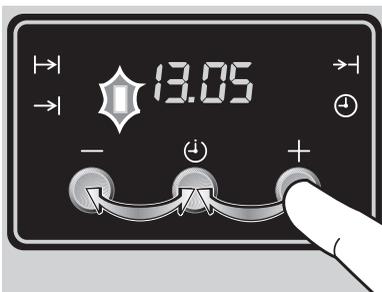


After approx. 5 seconds the display will revert to the time.
The end time function indicator  is illuminated.



When the time has elapsed the function indicator will flash, an acoustic signal will sound for 2 minutes and the oven will switch off.

3. Switch off the acoustic signal and the programme by pressing any button.

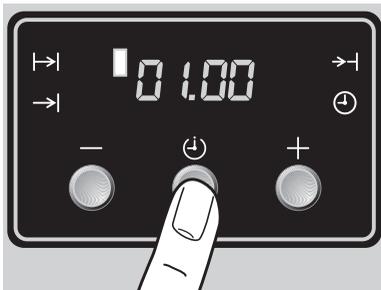


Cook time and End time combined

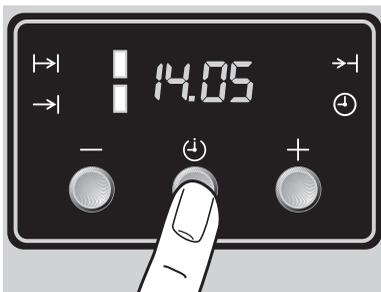


Cook time  and end time  can be used together if the oven is to switch on and off automatically at a **later time**.

1. Using the cook time  function sets the time required for the dish to cook.
In this case 1 hour.



2. Using the end time  function sets the time at which the dish is to be ready.
In this case 14:05.



The cook time  and end time  function indicators are illuminated and the time will appear in the display.
In this case 12:05.

The oven will switch on automatically at the calculated time.
In this case 13:05.

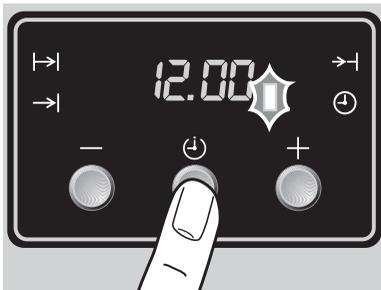
And will switch off again when the given time has expired.
In this case 14:05.



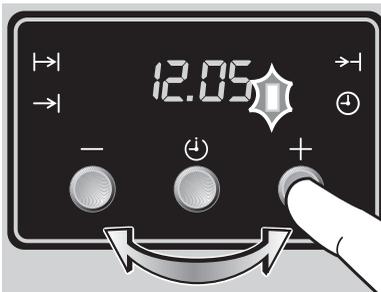
Changing TIME

i The time can only be changed if neither of the automatic functions (cook time  or end time ) has been set.

1. Press selection button  repeatedly until the TIME function indicator flashes.



2. Using buttons  or  set the current time.



3. After approx. 5 seconds the function indicator will stop flashing and the clock will show the set time. The appliance is ready for use.



Uses, Tables and Tips

Baking

Use conventional  oven function for baking.

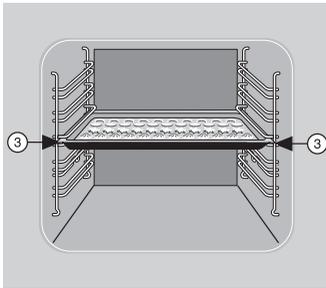
Baking tins

Coated baking tins and tins made of dark metal are suitable for conventional  heat.

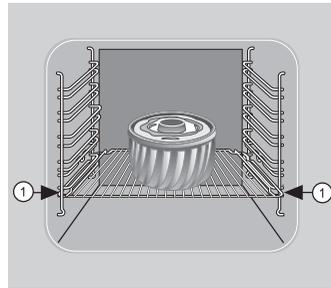
Shelf positions

Baking with conventional  is only possible on one shelf position at a time.

1 Baking tray:
Shelf position 3



1 Baking tin:
Shelf position 1





General information

- Always count the shelf positions from the bottom upwards.
- Insert baking sheets with the bevelled edge to the front!
- Always place cake tins in the middle of the shelf.
- You can also bake with two cake tins simultaneously with conventional . In this case place the cake tins side by side on the shelf. The cooking time is increased but only slightly.

Notes on the baking tables

In the tables you will find information on temperatures cooking times and shelf positions for a selection of dishes.

- The temperatures and cooking times are for guidance only since these are dependent on the mixture quantity and cake tin used.
- When using for the first time we recommend setting the lower temperature and only if necessary e.g. if increased browning is required or the cooking time is too long select a higher temperature.
- If you cannot find specific information for one of your own recipes use information given in a similar recipe for guidance.



For longer cooking times switch off the oven approx. 10 minutes before the end of the cooking time to make use of the residual heat. Unless otherwise stated the information in the tables assumes starting with a cold oven.

Baking Table

Type of cake or pastry	Shelf position from bottom	Temperature °C	Time
Cakes in cake tins			
Ring-shaped cakes	1	160-180	0:50-1:10
Madeira cake/fruit slab cake	1	150-170	1:10-1:30
Sponge cake	2	160-180	0:25-0:40
Shortcrust pastry flan base	3	190-210 ¹	0:10-0:25
Sponge flan base	3	170-190	0:20-0:25
Covered apple flan	1	170-190	0:50-1:00
Savoury flan (e.g. quiche lorraine)	1	180-200	0:30-1:10
Cheesecake	1	160-180	1:00-1:30
Cakes and pastries on baking sheets			
Plaited roll/ring	3	170-190	0:30-0:40
Fruit loaf	3	160-180 ¹	0:40-1:00
Bread (rye bread) initiallythen	2	250 ¹ 160-180	0:20 0:30-1:00
Cream puff/seclairs	3	190-210	0:25-0:40
Swiss roll	3	180-200 ¹	0:10-0:20
Dry streusel cake	3	160-180	0:20-0:40
Butter cake/sugar cake sugar-topped cakes	3	190-210 ¹	0:15-0:30
Fruit flan (with a yeast dough/sponge base) ²	3	170-190	0:25-0:50
Fruit flans on shortcrust pastry base ²	3	170-190	0:40-1:20
Tarts baked with delicate fillings (e.g. curd cheesecake)	3	160-180	0:40-1:20
Pizza (with deep topping) ²	1	190-210 ¹	0:30-1:00
Pizza (thin)	1	230-250 ¹	0:10-0:25

Type of cake or pastry	Shelf position from bottom	Temperature °C	Time
Unleavened bread	1	230-250 ¹	0:08-0:15
Flat sweet or savoury pies	1	210-230 ¹	0:35-0:50
Biscuits			
Shortcrust biscuits	3	170-190 ¹	0:06-0:20
Small piped biscuits	3	160-180	0:10-0:40
Sponge fingers	3	170-190	0:15-0:20
Meringues	3	100-120	2:00-2:30
Macaroons	3	120-140	0:30-0:60
Small pastries made with yeast dough	3	170-190	0:20-0:40
Small pastries made with puff pastry	3	190-210 ¹	0:20-0:30
Bread rolls	3	180-220 ¹	0:20-0:35

1) Pre-heat the oven

2) Use the combination/fat tray or the fat tray!

Tips for Baking

Baking result	Possible cause	Solution
The cake is under-cooked at the bottom	Wrong shelf position	Insert the cake at a lower shelf position
The cake collapses (is sticky soft in the middle damp patches)	Cooking temperature too high	Set to a lower temperature
	Cooking time too short	Increase cooking time Cooking times may not be reduced by using a higher cooking temperature
	Too much liquid in mixture	Next time use less liquid. Check that you have beaten the mixture for the correct length of time particularly when using a food-processor
Cake is too dry	Cooking temperature too low	Set to a higher temperature next time
	Cooking time too long	Reduce cooking time
Cake is unevenly browned	Cooking temperature too high and cooking time too short	Set to a lower temperature and increase cooking time
	Mixture is spread unevenly	Spread mixture evenly on the baking tray
Cooking time too long	Temperature too low	Set to a higher temperature next time

Roasting

Use conventional  oven function for roasting.

Ovenware for roasting

- Any heat-resistant dish is suitable for roasting.
- If the dish has plastic handles, check that they are heat-resistant.
- Large joints can be roasted **directly in the fat tray or on the shelf unit with the fat tray placed below** (e.g., turkey, goose, 3-4 chickens, 3-4 knuckles of veal).
- We recommend that all lean pieces of meat should be roasted **in a casserole dish with a lid** (e.g. veal, marinated beef, pot roast, frozen meat.) In this way the meat will retain its juices.
- In order to obtain a tasty outside crust we recommend roasting pieces of meat in a **casserole dish without a lid** (e.g. roast pork, lamb and mutton, meat loaf, duck, 1-2 knuckles of veal, 1-2 chickens, small fowl, roast beef, fillets, game).



Tip: The oven will be less dirty if you always use a dish for roasting!

Shelf positions

- Please see the following table for the shelf positions to be used.



Notes on the roasting table

Information is given in the table on suitable oven functions, temperature settings, cooking times and shelf positions for various types of meat. The information is for guidance.

- We recommend roasting meat and fish **with a minimum weight of 1 kg in the oven.**
- To stop meat juices or fat burning onto dishes or the oven, we recommend adding a little liquid to the roasting dish.
- Turn the joint as required (after 1/2 - 2/3 of the cooking time).



Tip: Baste large joints and poultry several times during cooking with the meat juices. This will produce better roasting results.



Switch the oven off approx. 10 minutes before the end of the roasting time to make use of the residual heat.

Roasting Table

Type of meat	Quantity Weight	Shelf position from bottom	Temperature °C	Time Hrs.:Mins.
Beef				
Pot roast	1-1.5 kg	1	200-250	2:00-2:30
Roast beef or fillet		1		per cm of thickness
- rare	per cm of thickness	1	230-250 ¹	0:06-0:08
- medium rare	per cm of thickness	1	230-250 ¹	0:08-0:10
- well done	per cm of thickness	1	210-230 ¹	0:10-0:12
Pork				
Shoulder, neck ham joint	1-1.5 kg	1	210-220	1:30-2:00
Chop, smoked loin chop	1-1.5 kg	1	180-190	1:00-1:30
Meat loaf	750 g -1 kg	1	170-180	0:45-1:00
Knuckle of pork (pre-cooked)	750 g -1 kg	1	210-220	1:30-2:00
Veal				
Roast veal	1 kg	1	210-220	1:30-2:00
Knuckle of veal	1.5-2 kg	1	210-225	2:00-2:30
Lamb				
Leg of lamb, roast lamb	1-1.5 kg	1	210-220	1:15-2:00
Saddle of lamb	1-1.5 kg	1	210-220	1:00-1:30
Game				
Saddle of hare, haunch of hare	up to 1 kg	3	220-250 ¹	0:25-0:40
Saddle of venison	1.5-2 kg	1	210-220	1:00-1:30
Haunch of venison	1.5-2 kg	1	200-210	1:15-1:50

Type of meat	Quantity Weight	Shelf position from bottom	Temperature °C	Time Hrs.:Mins.
Poultry				
Poultry portions 4-6 pieces	per 200-250g	3	220-250	0:35-0:50
Chicken halves 2-4 pieces	per 400-500 g	3	220-250	0:35-0:50
Chicken, poulard	1-1.5 kg	1	220-250	0:45-1:15
Duck	1.5-2 kg	1	210-220	1:00-1:30
Goose	3.5-5 kg	1	200-210	2:30-3:00
Turkey	2.5-3.5 kg 4-6 kg	1	200-210 180-200	1:30-2:00 2:30-4:00
Fish (steaming)				
Whole fish	1-1.5 kg	2/3	210-220	0:45-1:15

1) Pre-heat the oven.

Grilling

To grill use the grill  oven function or dual grill  with temperature setting .



Important: Always grill with the oven door closed.



Always pre-heat the empty oven **for 5 minutes using the grill functions!**

Ovenware for grilling

- Use the shelf unit and universal tray together for grilling.

Shelf positions

- For grilling flat foods you should mainly use the **4th shelf position from the bottom.**

Notes on the grilling table

The grilling times are only for guidance and will vary depending on the type and quality of meat or fish.

- Grilling is particularly suitable for flat pieces of meat and fish.
- Turn the food halfway through grilling.

Grilling Table

Food for grilling	Shelf position from bottom	Grilling time	
		1st side	2nd side
Rissoles	4	8-10 mins.	6-8 mins.
Fillet of pork	4	10-12 mins.	6-10 mins.
Grilled sausages	4	8-10 mins.	6-8 mins.
Beef fillet steaks, veal steaks	4	6-7 mins.	5-6 mins.
Fillet of beef, sirloin (approx. 1 kg)	3	10-12 mins.	10-12 mins.
Toast ¹	3	2-3 mins.	2-3 mins.
Toast with topping	3	6-8 mins.	-

1) Do not use the universal baking tray together with the grilling shelf unit.

Preserving

For making preserves, use the bottom heat  oven function.

Preserving jars

- When making preserves, use only commercially available jars of the same size.



Jars with twist-off tops or with a bayonet fastening and metal containers are not suitable.

Shelf positions

- Use the **1st shelf position from the bottom** for making preserves.

Notes on preserves

- Use the universal tray for preserves. There is room for up to six jars, each with a capacity of 1 litre.
- The jars should all be filled to the same level and closed.
- Position the jars on the universal baking tray so that they do not come into contact with one another.
- Pour about ½ litre of water into the universal baking tray so that there is sufficient moisture in the oven.
- As soon as bubbles begin to appear in the first jars (for 1-litre jars this takes about 35–60 minutes), switch off the oven or reduce the temperature to 100° C (see table).

Preserving Table

The stated times and temperatures are for guidance only.

Preserves	Temperature in °C	Preserving time until bubbles form Mins.	Continued cooking at 100°C Mins.	in switched off oven standing time
Soft fruit				
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	35-45	-	-
Unripe gooseberries	160-170	35-45	10-15	-
Fruit with stones				
Pears, quinces, plums	160-170	35-45	10-15	-
Vegetables				
Carrots	160-170	50-60	5-10	60
Mushrooms	160-170	40-60	10-15	60
Gherkins	160-170	50-60	-	
Mixed Pickles	160-170	50-60	15	-
Kohlrabi, peas, asparagus	160-170	50-60	15-20	-
Beans	160-170	50-60	-	-
Plum purée	160-170 50	45 -	6-8 hrs.	- -

Cleaning and Care



Warning: For safety reasons cleaning the appliance with a steam jet cleaner or high-pressure water cleaner is **not permissible!**

Exterior of the Appliance

Wipe the front of the appliance with a soft cloth dipped in warm soapy water.

- Do not use scourers, caustic cleaners or abrasive items.
- Use commercially available cleaners for metal fronts.

Oven Interior



Warning: The oven must be switched off and cold before cleaning.



Clean the appliance after each use. This is the easiest way to remove spills and prevents them being burnt on.

1. Switch on the oven lighting  when cleaning.
2. Every time you use the oven, wipe it out afterwards with water and washing-up liquid, then dry. Do not use any abrasive items.
3. Remove stubborn marks with special oven cleaners.



Important: Always follow the manufacturer's instructions when using oven spray!

Accessories

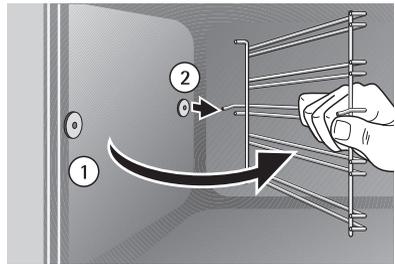
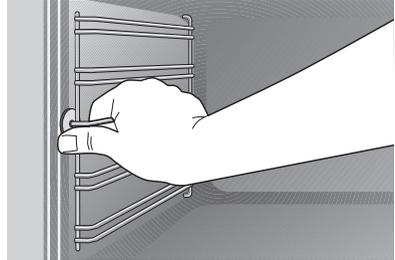
Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

Shelf Support Rails

The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

Removing the shelf support rails

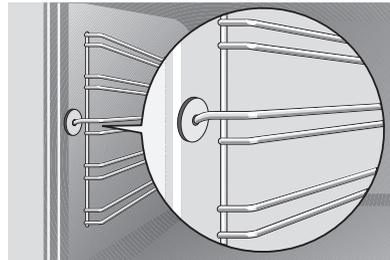
First pull the front of the rail away from the oven wall (1) and then un-hitch at the back (2).



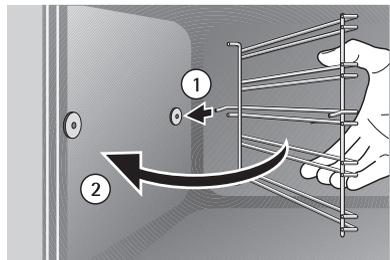
Fitting the shelf support rails



Important! The rounded ends of the guide rails must be pointing forwards!



To re-insert, first hook the rail into place at the back (1) and then insert the front and press into place (2).



Oven Lighting



Warning: There is a danger of electric shock! Prior to changing the oven light bulb:

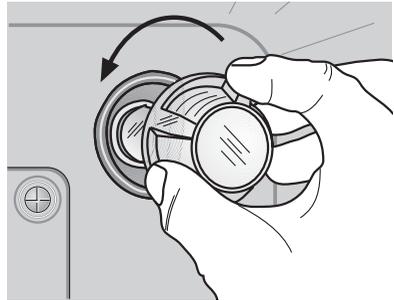
- Switch off the oven!
- Remove the fuses in the fuse box or switch off the circuit breaker.



Place a cloth on the oven floor to protect the oven light and glass cover.

Replacing the oven light bulb/cleaning the glass cover

1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary:
Replace bulb with a 40 watt, 230 V, 300 °C heat-resistant oven light bulb.
3. Refit the glass cover.



Cleaning the Oven Ceiling

The upper heating element can be folded down to make it easier to clean the oven ceiling.

Folding down the heating element



Warning: Only fold down the heating element when the oven is switched off and there is no risk of being burnt!

1. Remove the side shelf support rails.
2. Grip the heating element at the front and pull it forwards and out over the support lug on the inner wall of the oven.
3. The heating element will now fold down.



Caution: Do not use force to press the heating element down! The heating element might break.

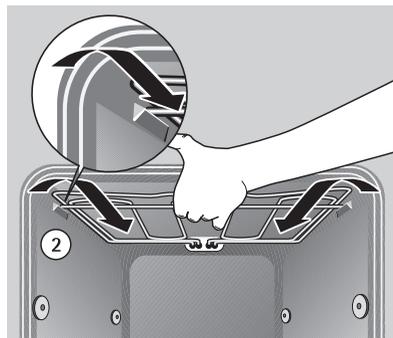
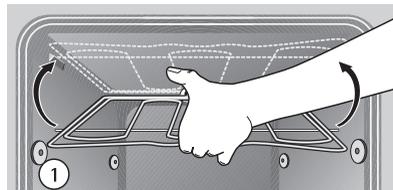
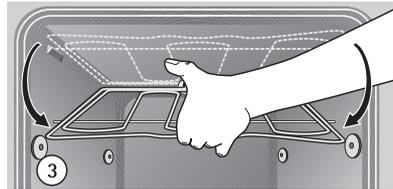
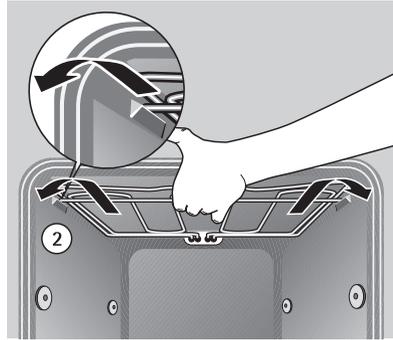
Cleaning the oven ceiling

Repositioning the heating element

1. Move the heating element back up towards the oven ceiling.
2. Pull the heating element forwards against the spring pressure and guide it over the oven support lug.
3. Settle it onto the support.
4. Insert shelf support rail.



Important: The heating element must be positioned correctly and securely on both sides above the support lug on the inner wall of the oven (2).

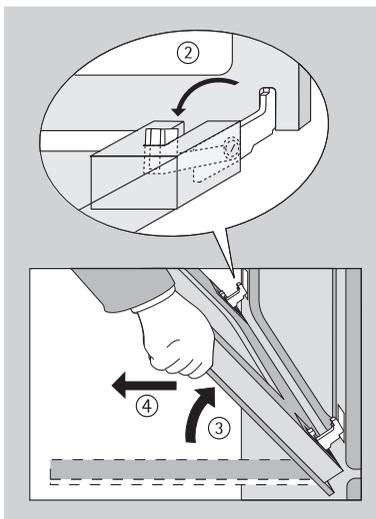


Oven Door

The oven door of your appliance may be removed for cleaning.

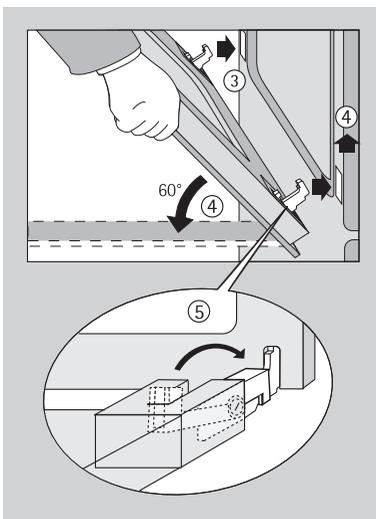
Removing the oven door

1. Open the oven door completely.
2. **Completely** fold back the **brass-coloured clamping lever** on **both** door hinges.
3. Grip the oven door with both hands on the sides and close it to about $\frac{3}{4}$ **going past the point of resistance**.
4. Pull the door away from the oven (**Caution: heavy!**).
5. Place the door, with the outer surface downwards, on a soft, flat surface, for example a blanket, to avoid scratches.



Hanging the oven door

1. With both hands take hold of the sides of the door from the side on which the handle is positioned.
2. Hold the door at an angle of approx. 60° .
3. Slide the door hinges **simultaneously** as far as possible into the two slots on the right and left at the bottom of the oven.
4. Lift the door up until resistance is met and then open fully.
5. Lift the brass-coloured clamping levers on both door hinges back to their original position.
6. Close the oven door.



Oven Door Glass

The oven door is fitted with three glass panels mounted one behind the other. The inner panels may be removed for cleaning.



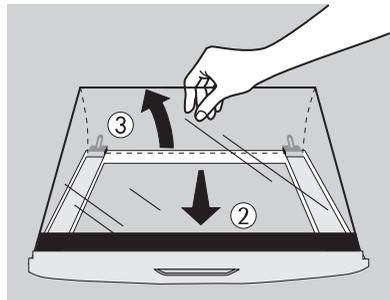
Warning: Carry out the following steps only when the oven door is un-hinged! When left on its hinges, the door could rise rapidly due to the lighter weight when the glass is removed and could cause injury.



Important: Using force, especially on the edges of the front glass panel, may break the glass.

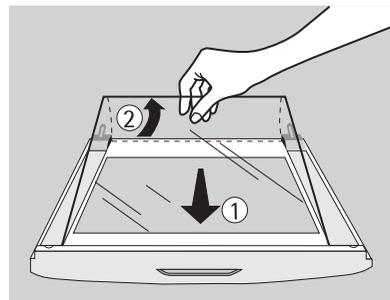
Removing the top door glass

1. Unhinge the oven door and place it on a soft, flat surface with the handle facing down.
2. Take hold of the upper glass panel at the lower edge and slide it against the spring pressure in the direction of the oven door handle until it is free at the base.
3. Raise the panel **gently** at the base and pull out.



Removing the middle door glass

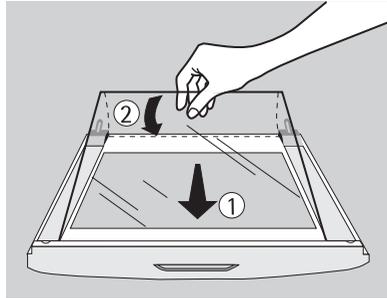
1. Grip the bottom edge of the middle glass panel and push it in the direction of the oven door handle until it is free at the base.
2. Raise the panel gently at the base and pull out.



Clean the glass door panels

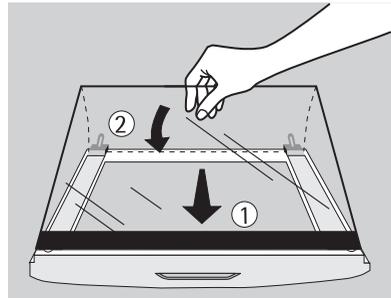
Inserting the middle door glass

1. Insert the middle glass panel at an angle from above into the section of the door in which the handle is located.
2. Lower the middle glass panel and slide it under the lower bracket towards the lower door edge as far as it will go.



Inserting the upper door glass

1. Insert the upper glass panel at an angle from above into the section of the door in which the handle is located.
2. Lower the glass panel. Lay the panel against the spring on the lower door edge in front of the retaining section on the handle side, and **slide it under the retaining section**. The glass panel must be firmly in position!



Re-hang the oven door

What to do if ...

Symptom	Possible cause	Remedy
The oven does not heat up.	The oven has not been switched on.	Switch on the oven.
	The time has not been set.	Set the time.
	The necessary settings have not been made.	Check the settings.
	The circuit breaker (at the household fuse box) has tripped or the fuse has blown.	Check the circuit breaker or fuse. If the circuit breaker trips or the fuse blows several times, please contact an approved electrician.
The oven lighting does not come on.	The oven light bulb is faulty.	Change the oven light bulb (see Cleaning and Care).

If you are unable to remedy the fault with the above assistance, please contact your specialist dealer or AEG Service Force Centre.



Warning: Repairs to the appliance may only be carried out by approved service engineers! Repairs carried out by inexperienced persons may cause serious injury to the user.

If the appliance has been used improperly, the customer service engineer's visit or that of the specialist dealer will not be free of charge, even during the warranty period.



Due to the cold front of your appliance, the inner door glass may steam over briefly if you open the door during or shortly after roasting or baking.

Technical Data

Oven Interior Dimensions

Height x Width x Depth	31 cm x 41 cm x 44 cm
Capacity (usable capacity)	55 l

Regulations, Standards, Directives

This appliance meets the following standards:

- EN 60 335-1 and EN 60 335-2-6
relating to the safety of electric appliances for household use and similar purposes and
- EN 60350 and
- DIN 44546 / 44547 / 44548
relating to the operating features of household electric cookers.
- EN 55014-2
- EN 55014
- EN 61000-3-2
- EN 61000-3-3
relating to basic requirements for electromagnetic compatibility protection (EMC).

CE This appliance complies with the following EC directives:

- 73/23/EWG dated 19.02.1973 (Low Voltage Directive)
- 89/336/EWG dated 03.05.1989 (EMC Directive including Amending Directive 92/31/EWG).

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Service

The section "What do I do if..." lists some faults that you can remedy yourself. Look there first if a fault occurs.

Is it a technical fault?

Then contact your nearest customer service centre. (Addresses and telephone numbers can be found under "Customer Service Centres".)

Always prepare in advance for the discussion. By doing so you will make it easier to diagnose the fault and decide whether customer service is necessary.

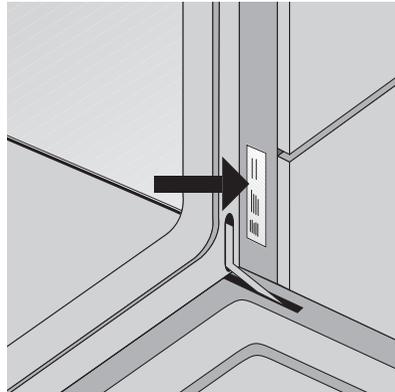
Please make a note of the following information as accurately as possible:

- What form does the fault take?
- Under what circumstances does the fault occur?

Prior to the telephone call it is imperative that you make a note of the following appliance code numbers that are given on the rating plate:

- PNC Code (9 digits),
- S No Code (8 digits).

We recommend that you record the code numbers here so that you always have them to hand:



PNC

S No.

When do you incur costs even during the warranty period?

- if you could have remedied the fault using the fault table (see section "What to do if ..."),
- if the customer service technician has to make several journeys because he was not provided with all the relevant information before his visit and therefore, for example, has to fetch spare parts. These multiple trips can be avoided if you prepare for your phone call as described above.

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