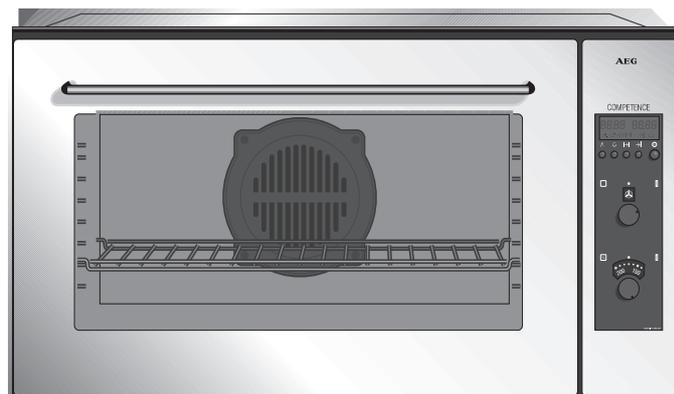


# COMPETENCE B 6139-m

Built-in single oven

User Instructions



## Dear customer,

Before using your new appliance, please read these operating instructions through carefully.

They will enable you to make use of all the technical benefits of your new appliance. The instructions contain important information on safe use, installation and care.

Please keep the operating instructions for later reference. Pass them on to any subsequent owner of the appliance.



The warning triangle and/or the specific words (**Warning!**, **Caution!**, **Important!**) are used to highlight instructions that are important for your safety or for the function of the appliance.

It is imperative that these instructions are observed.



1. This symbol guides you step by step when operating the appliance.

2. ...

3. ...



Next to this symbol you will find additional information and practical tips on using the appliance.



Tips and information about the economical and ecological use of the machine are marked with the clover.

In the event of a malfunction, these operating instructions contain information on how to rectify faults yourself, see the "What to do, if..." section.

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## OPERATING INSTRUCTIONS



### Safety Instructions

This appliance is only to be installed by an **approved installer**.

Please observe this instruction, otherwise the warranty will not cover any damage that may occur.

The safety features of AEG electrical appliances comply with accepted technical standards and the German Appliance Safety Law. However, we also consider it our obligation as a manufacturer to make you aware of the following safety information.

### General Safety

- When using other electrical appliances ensure the cable does not come into contact with the hot surface of the oven.
- Do not store inflammable substances in the oven. They could ignite when the oven is switched on.
- For safety reasons do not clean the appliance with a steam or high pressure cleaner.
- Only use the original meat thermometer. The cable must not be trapped in the oven door. When not in use, remove the meat thermometer from the oven.
- Maintain a separation of at least 5 cm between the meat thermometer and the grill or top heat.
- When roasting and grilling, the oven door will become hot.  
**Therefore, always keep small children away from the oven.**
- Repairs to the appliance are only to be performed by qualified service engineers. Improper repairs can give rise to significant hazards. If your appliance needs repairing, please contact your local AEG Service Force Centre.
- In the event of a malfunction, disconnect from the mains supply.

### **Intended Use**

- This oven is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Only use the appliance to prepare food.
- Do not use the oven to heat the room.

### **How To Avoid Damage to Your Appliance**

- Do not line your oven with aluminium foil and do not place a fat tray, baking sheet, dish, etc. on the oven floor, otherwise the oven enamel will be damaged by the resulting build up of heat.
- Clean the appliance after each use. Spills are then easier to clean up and do not become burnt onto the surface.
- Any drops of fruit juice that fall from the baking sheet will leave spots that cannot be removed. Use the universal tray for very moist cakes.
- Never pour water directly into the hot oven. The enamel may be damaged.
- Do not sit on the open oven door.
- Do not store moist food in the oven.
- Only use the original meat thermometer. The separation between the grill or top heat and the meat thermometer must be at least 5 cm.
- Do not leave the meat thermometer in the oven if it is not in use.



## Disposal

### Disposing of the packaging materials

All materials used can be fully recycled.

Wood is used for the outer packaging.

The plastics are marked as follows:

- >PE< for polyethylene, e.g. as used for the outer wrapping and the bags inside.
- >PS< for polystyrene foam, e.g. the packaging, which are all free of CFCs.

### Disposal of old appliances

All old appliances must be correctly disposed of for environmental reasons.



**Warning!** Please make old appliances unusable prior to disposal. Pull out the mains plug, cut off the mains cable, and remove any door catches.



### Notes on Disposal

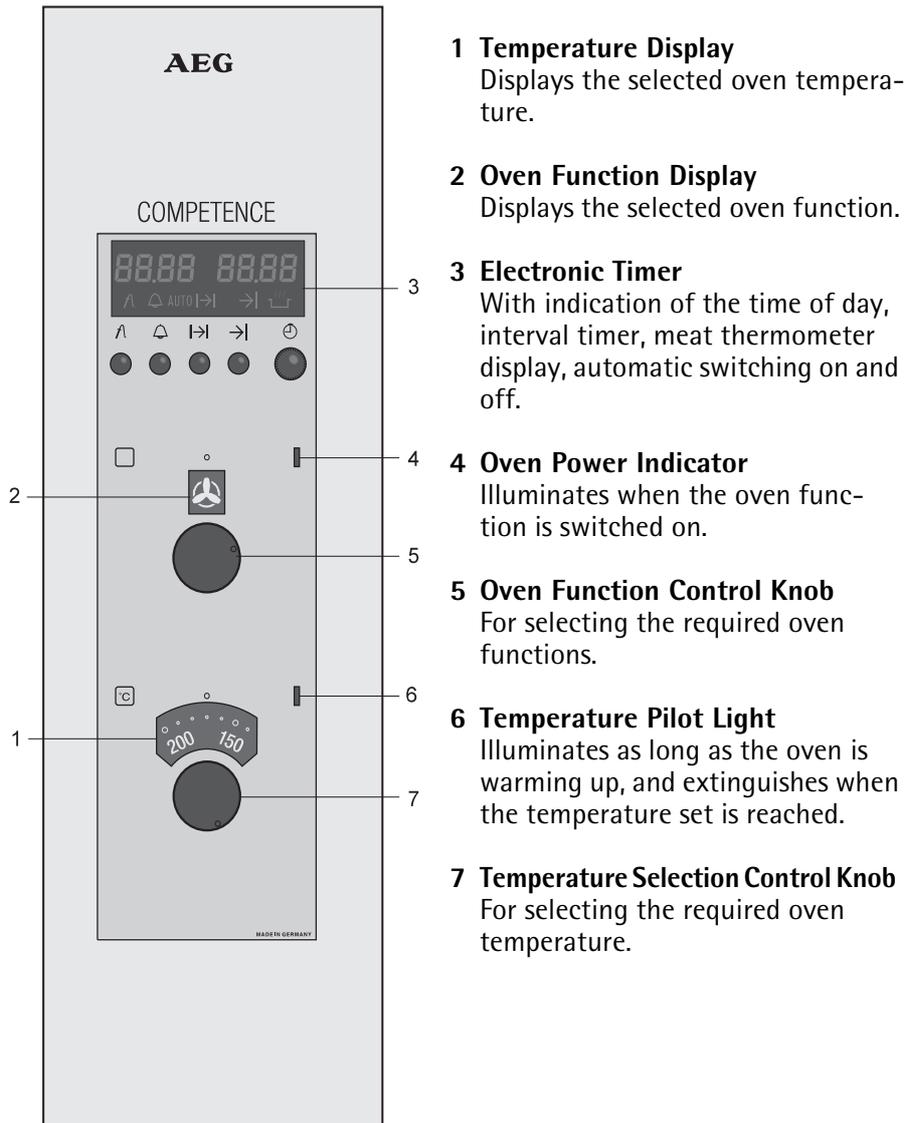
- The appliance must not be disposed of in the household rubbish.
- You can obtain information about collection dates or public tips from your local refuse department or council.

## The Key Features of Your Appliance

- **Central Switches:** The oven functions and temperature are each selected via central switches.  
The switches are clearly arranged, easy to use and can be lowered.
- **Electronic Clock with Digital Display:** time of day, interval, cooking time, and core temperature are displayed.
- **Automatic Switching On and Off:** Using the electronic clock, the oven can be automatically switched on with a time delay, and switched off again at the end of the cooking time set.
- **Large Oven Volume:** The oven is suitable for cooking large amounts of food due to its capacity of 92 litres (gross volume).
- **Heat Protective Glazing:** The oven door is triple glazed with a heat reflective Thermax inner pane. The front of the appliance remains cool when the oven is in operation.
- **Energy Saving:** It is fitted with multiple oven insulation, halogen lighting on both sides, and a door switch that automatically turns off the hot air fan and oven heating when the oven is opened.

## Description of the Appliance

### Control Panel



- 1 Temperature Display**  
Displays the selected oven temperature.
- 2 Oven Function Display**  
Displays the selected oven function.
- 3 Electronic Timer**  
With indication of the time of day, interval timer, meat thermometer display, automatic switching on and off.
- 4 Oven Power Indicator**  
Illuminates when the oven function is switched on.
- 5 Oven Function Control Knob**  
For selecting the required oven functions.
- 6 Temperature Pilot Light**  
Illuminates as long as the oven is warming up, and extinguishes when the temperature set is reached.
- 7 Temperature Selection Control Knob**  
For selecting the required oven temperature.

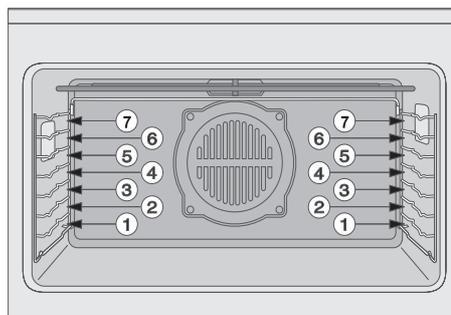
## Oven Features

### Shelf Positions

There are side rails on both sides of the oven, with 7 shelf positions for sliding in accessories.

Please note that the shelf positions are **counted from bottom to top**.

The bottom shelf position is position 1.



## Oven Accessories

The following parts are supplied:

### Baking sheet

For cakes and biscuits



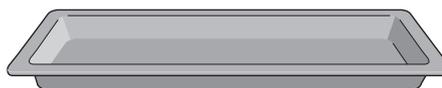
### Shelf

For ovenware, cake tins, items for roasting and grilling



### Universal Tray

For cakes with lots of juice, roasts or as a baking sheet or collecting container for fat



### Pizza stoneware

Place the pizza stoneware with pizza on the shelf in shelf position 1. You can find notes on use on page 24.

### Meat Thermometer

For cooking roasts. You can find notes on use on page 36.

## Oven Functions

The oven has various types of cooking functions that you can use:

### **Ventitherm (Fan cooking)**

Ventitherm is particularly well suited to **baking, roasting** and **slow cooking** on **several shelves** at once, and for **defrosting**.

Oven temperatures are generally 20 to 40 °C lower than for top/bottom heat.

The heater on the rear wall of the oven and the fan ensure that the hot air in the oven is circulated continuously. The food is heated from all sides.

 **Defrost** using the Ventitherm oven function  without a temperature setting, or defrost as per the table. This setting is suitable for the **thawing or defrosting** of e.g. flans, butter, ice cream, bread, vegetables or other delicate foods, and also for **cooling**.

### **Conventional oven**

Conventional heat is suitable for **baking** and **roasting** on one shelf. Heat is supplied evenly from above and below.

### **Bottom Heat**

Bottom heat is suitable for **preliminary baking of moist cakes**.

### **Top Heat**

Top heat is suitable for **browning**.

### **Grill**

The grill function is particularly well suited to **grilling** or **toasting small quantities** of flat foods.

The heat is provided by the grill heater element on the roof of the oven.

### **Large Area Grill**

Grilling using the large area grill function is particularly well suited to **grilling** or **toasting large quantities** of flat foods such as, e.g. steaks, cutlets, fish or toast, and is also suitable for browning toast dishes and gratins.

The heat is provided by the grill heater element on the roof of the oven.

 **Rotitherm (Hot Air Grilling)**

Rotitherm is particularly suited to **grilling** or **roasting** larger pieces of meat or game on one shelf. This function is also suited to **browning**. The grill heater element and fan are used simultaneously.

 **Pizza function**

The pizza function is suitable for **baking bread, pizza, moist cakes**, and for **preserving**.

This function is also suitable for **fast warm up**.



Using the **fast warm up function** you can **very quickly pre-heat the empty oven**.

See Operating the Oven, Fast Warm Up page 15.

## Before first use

### Initial Cleaning

Before you use the oven for the first time, you should clean it thoroughly. You can switch on the oven lighting to make cleaning easier.

- ➔ 1. Turn the oven function switch to oven lighting .
2. Remove all accessories and the side rails, and wash with warm water and washing up liquid.
3. Also wipe out the oven with warm water and washing up liquid, and dry.
4. Clean the front of the appliance with a damp cloth only.

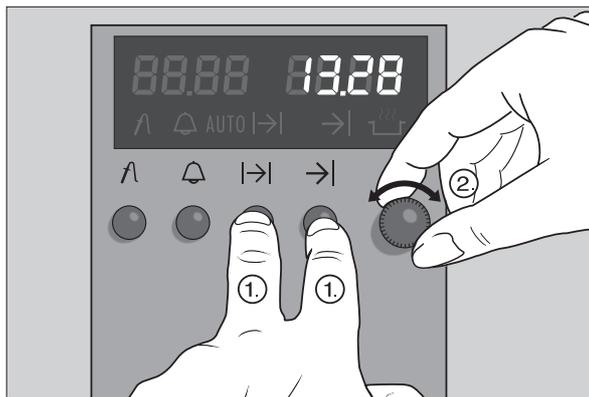
 **Tip:** In the case of stainless steel fronts, use commercially available stainless steel cleaners that also form a protective film against finger marks.

 **Important:** Do not use any caustic or abrasive cleaners! The surface could be damaged.

### Setting the Time

As soon as the appliance is connected to the mains, and after any interruption in the mains supply, the display on the right of the clock flashes.

The clock must be set before you can use the oven.

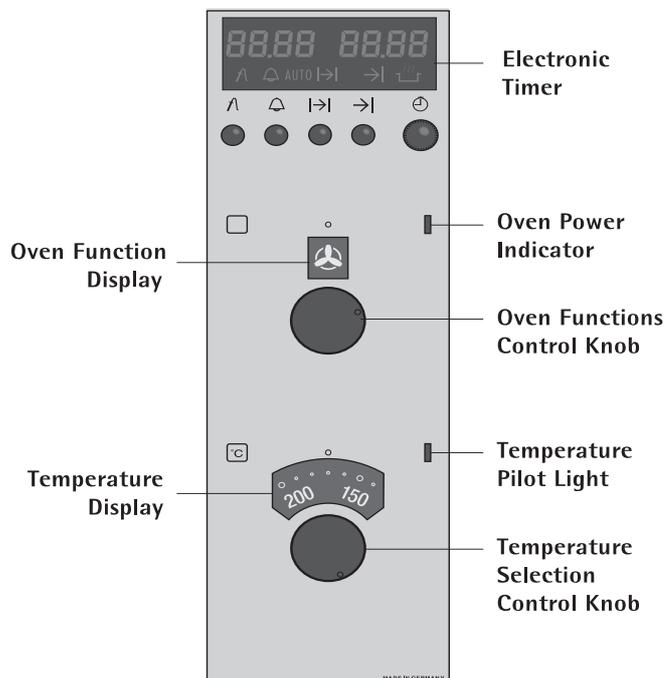


- ➔ 1. Press the duration  and end  buttons simultaneously.
2. Set the time using the rotary knob .  
The time of day appears in the right of the display.

## Operating the Oven

### Switching the Oven On and Off

1. To use, press the "Oven Functions" and "Temperature Selection" control knobs to release them.  
The control knobs then protrude.
2. Using the "Oven Functions" control knob, set the required function.  
The function display indicates the symbol for the function selected.
3. Using the "Temperature Selection" control knob, set the required temperature.  
The temperature display indicates the temperature selected.  
The temperature pilot light illuminates as long as the oven is warming up. When the temperature set is reached, this pilot light goes out.



4. To switch off the oven, turn the "Oven Functions" control knob and the "Temperature Selection" control knob to the off position.
5. Retract the control knobs by pressing them.

## Fast Warm Up

Using the pizza function , the empty oven can be pre-heated in a relatively short time.



**Important!** Only place the food to be roasted or cooked in the oven when fast warm up is complete and the oven is set to the required function.

-  1. Set the "Oven Functions" control knob to pizza function .
2. Set the "Temperature Selection" control knob to the required temperature. The temperature pilot light illuminates. Fast warm up starts.
3. As soon as the temperature pilot light goes out, set the "**Oven Functions**" control knob to the **required** oven function.
4. You can now put the food to be cooked in the oven.

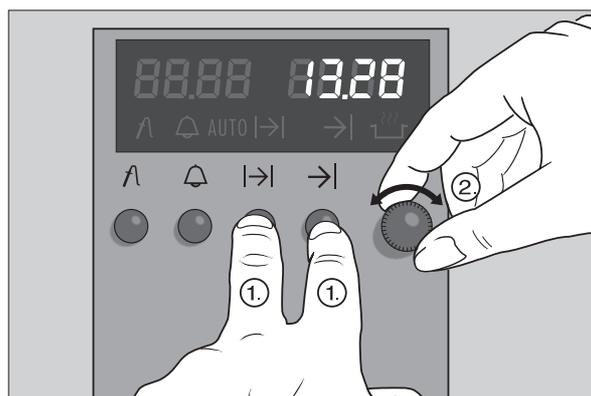
## Electronic Timer



- i** Indication on the Left: Interval timer  
Core temperature
- Indication on the Right: Time of day, cooking time, end of cooking
- Selecting: Meat thermometer  
 Interval timer  
 Cooking time  
 End of cooking time
- Setting: All functions

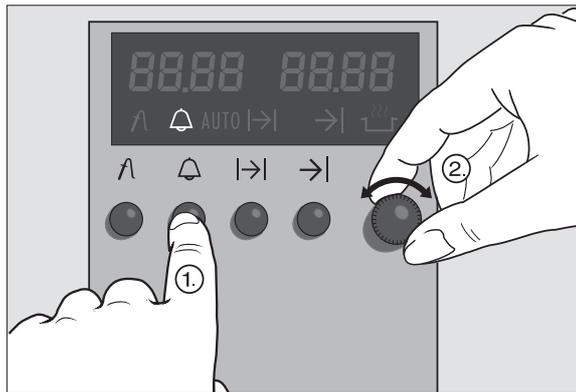
### Setting the Time

As soon as the appliance is connected to the mains, and after any interruption in the mains supply, the display on the right of the clock flashes.



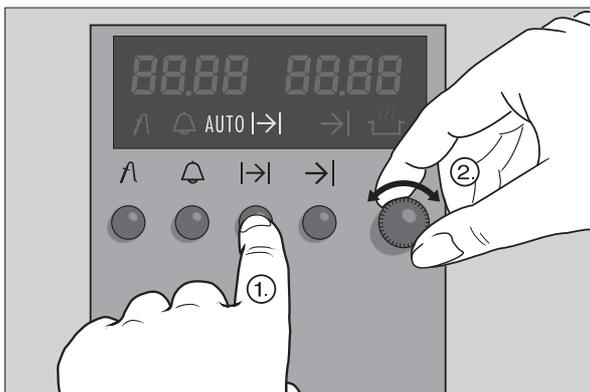
1. Press the Cooking time and End of cooking time buttons simultaneously.
2. Set the time using the rotary knob .  
The time of day appears in the right of the display.

## Setting the Timer



- ➡ 1. Keep timer button  pressed.
2. Set the time using the rotary knob .  
The time appears in the left of the display.  
The symbol  illuminates.
3. Release the timer button  – the timer starts.  
The time remaining is displayed.  
At the end of the time set, a signal sounds.
4. Pressing the timer button  switches off the signal.

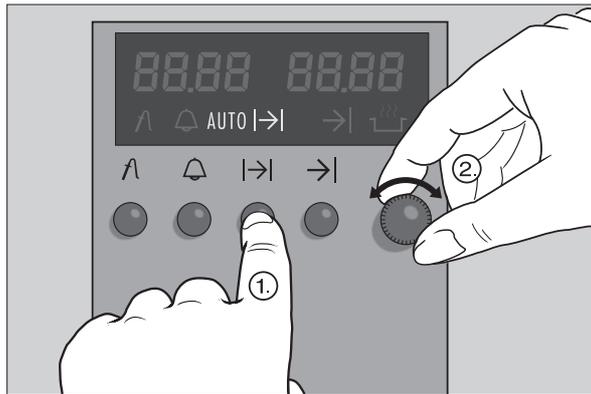
## Automatic Switching Off



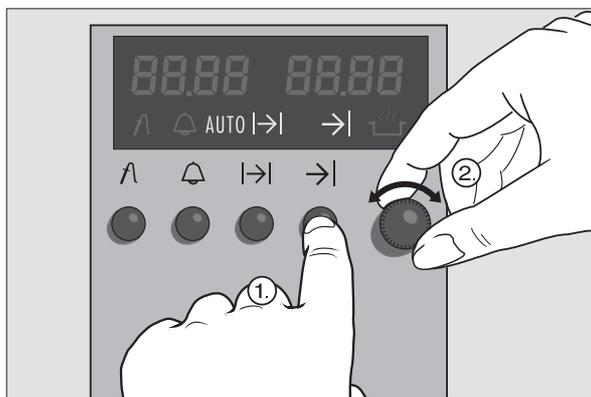
1. Keep the cooking time button pressed.
2. Set the required cooking time using the rotary knob .
3. Release the cooking time button - automatic operation starts.  
The symbol and the text **AUTO** illuminate.
4. Select oven function and set temperature.
5. At the end of the cooking time set, the oven switches off automatically.  
A signal sounds.  
The End of cooking time and the text **AUTO** flash.  
Switch off the oven function and temperature selection control knobs.
6. Pressing the End of cooking time button returns the appliance to normal operation.

## Automatic Switching On and Off

The oven switches on automatically at the start time, and switches off at the time set for the end of cooking.



1. Keep the cooking time button I→I pressed.
2. Set the required cooking time using the rotary knob ⌚.
3. Release the Cooking time button I→I.  
The symbol I→I and the text **AUTO** illuminate.



4. Keep the End of cooking time button →I pressed.
5. Set the required switch off time using the rotary knob ⌚.
6. Release the End of cooking time button →I  
The symbol Cooking time I→I, End of cooking time →I and the text **AUTO** illuminate.

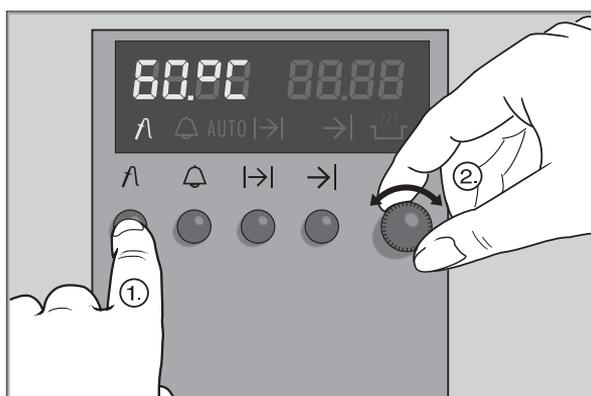
7. Select oven function and set temperature.
8. At the end of the cooking time, the oven switches itself off. A signal sounds.  
The End of cooking time symbol  $\rightarrow|$  and the text **AUTO** flash.
9. Pressing the End of cooking time button  $\rightarrow|$  returns the appliance to normal operation.

## Setting the Core Temperature

The core temperature function is activated when the meat thermometer is plugged into its socket (in the oven interior).

The  $\mathcal{R}$  symbol illuminates.

The meat thermometer switches on with a suggested temperature of **60 °C**. The temperature appears in the left of the display.



1. Keep the Meat thermometer button  $\mathcal{R}$  pressed to confirm the suggested temperature or to change the temperature using the rotary knob  $\odot$ .
2. Release the Meat thermometer button  $\mathcal{R}$  – to start.  
The actual temperature is shown on the display (lowest value displayed 30 °C).
3. When the core temperature is reached, the oven switches off.  
A signal sounds. The temperature value flashes.
4. Pressing the Meat thermometer button  $\mathcal{R}$  switches off the signal.
5. The core temperature function is deactivated if the meat thermometer is unplugged from the socket.

## Usage, Tables and Tips

### Baking

For baking use the Ventitherm , conventional oven  or pizza  oven function.

#### Suitable Bakeware

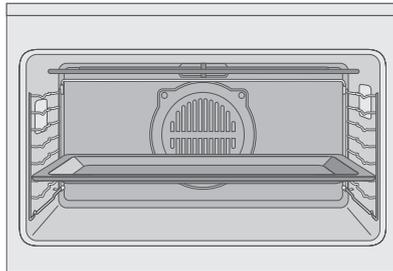
- Tins made of dark metal and coated tins are suitable for conventional heat .
- Light metal tins are also suitable for Ventitherm .

#### Shelf Positions

The shelf positions are counted from bottom to top.

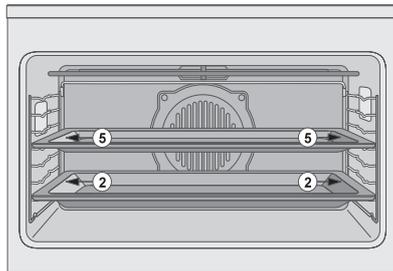
- Baking with conventional heat  should only be carried out on one shelf level.

1 Baking sheet: for shelf positions see table



- Using Ventitherm  you can bake on 2 baking sheets at once.

2 Baking sheets: Shelf positions 2 and 5



## Notes on Baking

### General notes

- Please note that the shelf positions are counted from bottom to top and that the bottom shelf position is position 1.
- Insert baking sheets with the bevelled edge to the front.
- Slide the baking sheet to the rear wall.

Always place cakes in tins in the middle of the shelf.

With Ventitherm  and conventional heat  you can also bake two or three cakes simultaneously. In this case place the tins side by side on the shelf. The baking time is then increased by 5 to 10 minutes.

### Baking with Ventitherm

No pre-heating – baking on two shelves at once possible.

Shelf positions:

One sheet      3rd shelf position from the bottom

Two sheets      2nd and 5th shelf positions from the bottom

When baking several flat cakes (cakes in tins), the cooking time is increased by approx. 5 to 10 minutes.



### Take out the sheets individually when sufficiently browned.

Bake with Ventitherm at 160 °C if a temperature for fan oven is not given in your recipe.

**Important:** in the case of cakes with a moist fruit topping, e.g. plum cake, a large amount of moisture is generated. Baking should only be performed on one sheet.

### Baking with conventional heat

Pre-heat – Bake on one shelf.

Pre-heat using fast warm up function , once the oven temperature has been reached, switch back to conventional heat .

Baking tins made of black metal and aluminium are particularly suitable.

### Baking with pizza heat

Bake on one shelf.

- For moist cakes
- For pizzas: pre-heat with baking sheet or pizza stoneware
- For bread: pre-heat

### Notes on the Baking Tables

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

- Ranges are often given for the temperatures and cooking times since these are dependent on the mixture, quantity and baking tin used.
- When baking several cakes on baking sheets or in cake tins, the cooking time can be 10-15 minutes longer.
- Moist cakes and pastries (e. g. pizza, fruit cakes, etc.) should only be baked on one shelf.
- 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, selecting a higher temperature.
- If you cannot find specific information for one of your own recipes, use information on a similar recipe for guidance.
- Variations in the height of the item to be baked can lead to different degrees of browning at the start of baking. In this case, **please do not change the temperature setting**. Variations in the amount of browning will even themselves out during baking.

### Quantities for a 61-cm baking tin for the 90-cm oven.

#### Sponge cake mixture:

350 g fat, 270 g sugar, 1 vanilla sugar, 6 eggs,  
670 g flour, 6 level teaspoons baking powder

#### Dough:

670 g flour, 50 g yeast, 1 teaspoon sugar, 1/4 l milk,  
100 g sugar, 2 eggs, 1 vanilla sugar, 100 g margarine

## Baking Pizza

with the pizza function  at 250 °C.

### Example:

#### Basic Pizza Recipe

375 g flour, 20 g yeast,  
1/8 l lukewarm water,  
3 desert spoon oil, salt

-  1. Make a dough out of the ingredients given.
2. Allow the dough to prove until it has doubled in volume (approx. 30 minutes). Then knead the dough again for a few minutes and leave to prove again for a further 15 minutes.
3. Place the dough on a baking sheet and add the topping, or split the dough into to 2 or 3 pieces, roll out into circular bases, form an edge and add the topping as required. The topping should be added quickly so that the dough does not become moist.
4. Pre-heat the oven using the pizza function  at 250 °C.
5. Place the sheet in shelf position 1, or leave the sheet in the oven during pre-heating and slide the round pizzas onto the backing sheet.
6. Bake the pizza at 250 °C for 12 to 14 minutes.

### Baking pizza on the pizza stoneware

1. Prepare the pizza dough as above and place on a flour-covered wooden board.
2. Add the topping to the pizza quickly so that it does not become moist. **The completed pizza must not be left on the wooden board any longer, otherwise it will not be possible to slide the dough.**
3. Place the pizza stoneware on the shelf and slide into the oven at shelf position 1.
4. Pre-heat the oven and the pizza stoneware using pizza function  at 250 °C.
5. Slide the pizza from the wooden board onto the pizza stoneware.
6. Bake the pizza using the pizza function  at 250 °C for 12 to 14 minutes.

## Baking Tables

### Baking with Ventitherm and conventional Heat

The information given in bold shows you the best oven function to use in each case.

Type of Cake or Pastry	Ventitherm 		Conventional Heat 		Time For both Functions Hr. : Min.
	Shelf Pos. from Bottom	Temp. in °C	Shelf Pos. from Bottom	Temp. in °C	
<b>Cakes in Cake Tins</b>					
Ring-Shaped Cakes	3	<b>150 – 160</b>	2	170 – 180	0:50 – 1:10
Madeira Cake/King Cake	3	<b>150 – 160</b>	2	160 – 170	1:10 – 1:30
Sponge Cake	3	150 – 160	3	<b>170 – 180</b>	0:30 – 0:40
Shortcrust Pastry Flan Base	3	<b>170 – 180</b>	3	180 – 200	0:20 – 0:30
Sponge Flan Base	3	<b>160 – 170</b>	3	180 – 200	0:20 – 0:25
Covered Apple Flan	3	150 – 170	2	170 – 180	0:45 – 1:00
Savoury Flan (e. g. Quiche Lorraine)	3	170 – 180	2	180 – 190	0:30 – 1:10
Cheesecake	3	140 – 150	2	160 – 170	1:10 – 1:40
<b>Cakes and Pastries on Baking Sheets</b>					
Plaited Roll/Ring	3	<b>160 – 170</b>	3	170 – 180	0:30 – 0:50
Christmas Stollen pre-heat	3	<b>160 – 170</b>	3	170 – 180	0:45 – 1:10
Rye Bread: pre-heat 10 min. at 230 °C			2	170 – 180	0:45 – 1:05
Cream Puffs/Eclairs	3	<b>160 – 180</b>	3	190 – 200	0:20 – 0:30
Swiss Roll pre-heat	3	170 – 180	3	<b>180 – 200</b>	0:12 – 0:20

## Operating Instructions

Type of Cake or Pastry	Ventitherm 		Conventional Heat 		Time For both Functions Hr. : Min.
	Shelf Pos. from Bottom	Temp. in °C	Shelf Pos. from Bottom	Temp. in °C	
Butter Cake/Sugar Cake	3	160 – 170	3	<b>180 – 200</b>	0:20 – 0:30
Fruit Flans (dough/sponge base)	3	150 – 160			0:40 – 1:00
Fruit Flan (shortcrust pastry)	3	150 – 160	3	170 – 180	0:30 – 1:00
Flat Cakes with Delicate Topping (curd cheese, cream)	3	140 – 160	3	160 – 180	0:40 – 1:20
Unleavened Bread pre-heat	3	<b>200 – 220</b>			0:10 – 0:15
<b>Biscuits</b>					
Shortcrust Biscuits	3	<b>150 – 160</b>	3	170 – 190	0:15 – 0:30
Small Piped Biscuits	3	140 – 150	3	<b>160 – 180</b>	0:15 – 0:35
Sponge Fingers	3	150 – 160	3	<b>170 – 190</b>	0:15 – 0:30
Meringues	3	<b>80 – 100</b>	3	100 – 120	2:00 – 2:30
Macaroons	3	<b>100 – 120</b>	3	120 – 140	0:40 – 1:10
Small Pastries made with Yeast Dough	3	<b>150 – 160</b>	3	170 – 190	0:20 – 0:40
Small Pastries made with Puff Pastry, pre-heat	3	<b>170 – 180</b>	3	190 – 210	0:20 – 0:35
Rolls pre-heat			3	180 – 200	0:20 – 0:40

**Baking with Pizza Function **

Cakes and Pastries	Pizza function 		Time
	Shelf Pos. from Bottom	Temp. in °C	Hr. : Min.
<b>Cakes in Cake Tins</b>			
Covered Apple Flan	3	<b>150 – 170</b>	0:45 – 1:00
Savoury Flan (e. g. Quiche Lorraine)	2	<b>160 – 170</b>	0:30 – 1:10
Cheesecake	2	<b>140 – 150</b>	1:10 – 1:40
<b>Cakes and Pastries on Baking Sheets</b>			
Rye Bread: pre-heat: 10 min. at 230	3	<b>160 – 170</b>	0:50 – 1:05
Fruit Flan (on yeast dough/ sponge base)	3	<b>150 – 160</b>	0:40 – 1:00
Fruit Flan (on shortcrust pastry)	3	<b>150 – 160</b>	0:40 – 1:10
Flat Cakes with Delicate Topping (curd cheese, cream)	3	<b>140 – 160</b>	0:40 – 1:20
Pizza (with deep topping) pre-heat	1	<b>250</b>	0:12 – 0:14
Pizza (thin) pre-heat	1	<b>250</b>	0:08 – 0:10
Unleavened Bread pre-heat	2	200 – 220	0:10 – 0:15
Rolls pre-heat	2	<b>160 – 180</b>	0:20 – 0:40

## Tips on Baking

	Tip
This is how to tell if your cake is cooked through	Push a wooden skewer into the highest point of the cake. When no more cake mixture sticks to the wood, you can switch off the oven and utilise the residual heat.
The cake collapses (is sticky, not properly cooked through, water marks)	Check your recipe. Next time use less liquid. Observe mixing times, particularly when using kitchen appliances.
The cake is too light	Next time use a dark cake tin or place the cake one shelf position lower.
Cake with moist topping/ cake, is not cooked through, is unevenly browned	Next time bake at a lower temperature and increase the cooking time.

### Bakes and Gratins Table

The information given in bold shows you the best oven function to use in each case.

Dish	Ventitherm 		Rotitherm 		Time Hr. : Min.
	Shelf Pos. from Bottom	Temp. in °C	Shelf Pos. from Bottom	Temp. in °C	
Pasta Bake	3	<b>180 - 190</b>	2/3	150 - 160	0:40 - 0:60
Lasagne	3	<b>160 - 180</b>	2/3	150 - 160	0:30 - 0:45
Vegetable Gratin	3	180 - 200	3	<b>150 - 160</b>	0:15 - 0:30
Browned Baguettes	3	200 - 220	3	<b>150 - 160</b>	0:15 - 0:30
Sweet Puddings	3	<b>160 - 180</b>			0:40 - 0:60
Fish Pies	3	<b>180 - 190</b>	3	150 - 160	0:40 - 1:10
Stuffed Vegetables	3	160 - 180	3	<b>150 - 160</b>	0:40 - 1:10
Potato Bake	3	160 - 180	3	<b>150 - 160</b>	0:50 - 1:20

### Frozen Ready Meals Table

Food to be Cooked	Shelf Pos. from Bottom	Oven Function	Temperature in °C	Time Hr. : Min.
Frozen Pizza pre-heat 250 °C	1	Pizza function 	250	0:06 - 0:09
Chips (600 - 1000 g)	5	Rotitherm 	180 - 200	0:16 - 0:25
Baguettes	3	Ventitherm 	In accordance with the maker's instructions	In accordance with the maker's instructions
Fruit Flan	3	Ventitherm 	In accordance with the maker's instructions	In accordance with the maker's instructions

## Roasting

For roasting, use the Ventitherm , conventional heat  or Rotitherm  oven function.

### Ovenware for Roasting

- Any heat-resistant dish is suitable for roasting.
- If the dish has plastic handles, ensure that the handles are heat-resistant.
- Large roasts can be roasted **directly on the fat tray or on the shelf with the fat tray underneath** (e. g. turkey, goose, 3-4 chickens, 3-4 knuckles).
- We recommend roasting all lean types of meat **in a casserole with a lid** (e. g. veal, pork or beef pot roasts, frozen meat). This way the meat will remain juicier.
- You can roast all types of meat that should have a crispy exterior **in a casserole without a lid** (e. g. pork, meat loaf, lamb, mutton, duck, 1-2 knuckles, 1-2 chickens, small poultry, sirloin, fillet, game).



**Tip:** If you use dishes for roasting (particularly for small amounts), the oven will not get so dirty!

### Shelf Positions

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

### Notes on the Roasting Tables

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

- We recommend roasting meat and fish **in the oven from a weight of 1 kg**.
- In general the conventional heat function  is particularly suitable for very lean meat, fish and game. For all other types of meat we recommend the Rotitherm function , for large poultry e.g. turkey, the Ventitherm function .
- Turn the roast after approx. 2/3 of the cooking time, except when using the Ventitherm function .
- The cooking time required is dependent on the type and quality of the meat.
- The cooking time is dependent on the type of meat and its size. To measure the height of the piece of meat, it should be lifted slightly as it sinks under its own weight.
- In the case of meat with a layer of fat, it can be necessary to significantly extend the cooking time, in some circumstances even double it.
- If several small pieces of meat or a small piece of whole poultry are placed in the oven, the cooking time increases by approx. 10 minutes per piece (e.g. cooking time for 1 chicken approx. 55 minutes, cooking time for 3 chickens approx. 65 to 75 minutes).
- If cooking starts after a time delay, then only use the oven with the Ventitherm function .
- Use the meat thermometer for roasting. You will always achieve good roasting results with the thermometer. You can find information on correct use on page 36.

## Roasting Tables

### Roasting with conventional Heat and Ventitherm

The information given in bold shows you the best oven function to use in each case.

Type of Meat	Quantity	Conventional Heat 		Ventitherm 		Time
	Weight	Shelf Pos. from Bottom	Temp. in °C	Shelf Pos. from Bottom	Temp. in °C	
<b>Beef</b>						
Pot Roast	1- 1.5 kg	3	190 – 210	3	180 – 190	2:00 – 2:30
Roast Beef or Fillet	per cm height					per cm height
- red inside				3	180 – 190	0:05 – 0:06
- pink inside				3	180 – 190	0:06 – 0:08
- cooked through				3	170 – 180	0:08 – 0:10
<b>Pork</b>						
Shoulder, Neck, Joint of Ham	1 – 1.5 kg	4	190 – 210	4	160 – 170	1:40 – 2:00
Chop, Kassler Meat Loaf	1 – 1.5 kg	4	170 – 180	4	160 – 170	1:10 – 1:30
Knuckle of Pork (pre-cooked)	1 – 1.5 kg	4	190 – 210	4	160 – 170	1:40 – 2:00
<b>Veal</b>						
Roast Veal	1 – 1.5 kg	4	<b>190 – 210</b>	4	150 – 160	1:30 – 2:00
Knuckle of Veal	1 – 1.5 kg	4	190 – 210	4	160 – 170	2:00 – 2:30
<b>Lamb</b>						
Leg of Lamb, Roast Lamb	1 – 1.5 kg	4	190 – 210	4	150 – 160	1:20 – 2:00
Saddle of Lamb	1 – 1.5 kg	4	190 – 210	4	160 – 180	1:00 – 1:30

Type of Meat	Quantity	Conventional Heat 		Ventitherm 		Time
	Weight	Shelf Pos. from Bottom	Temp. in °C	Shelf Pos. from Bottom	Temp. in °C	Hr. : Min.
<b>Game</b>						
Saddle of Venison	1.5 – 2 kg	4	<b>180 – 200</b>	4	150 – 160	1:20 – 1:30
Leg of Venison	1.5 – 2 kg	4	<b>180 – 200</b>	3	150 – 160	1:75 – 1:50
<b>Poultry</b>						
Poultry Pieces 4 – 6 pieces	per 200 – 250 g	4	220 – 250	3	180 – 190	0:40 – 0:50
Chicken Halves 4 – 6 pieces	per 400 – 500 g	4	200 – 220	3	180 – 190	0:40 – 0:50
Chicken, Poulard	1 – 1.5 kg	3	200 – 220	3	180 – 190	0:45 – 1:20
Duck	1.5 – 2 kg	3	180 – 200	3	160 – 170	1:00 – 1:50
Goose	3.5 – 5 kg	2	180 – 190	3	160 – 170	2:30 – 3:00
Turkey	2.5 – 3.5kg	2	200 – 220	2	<b>160 – 170</b>	1:30 – 2:00
	4 – 7 kg	2	170 – 180	2	<b>140 – 160</b>	2:30 – 3:40
<b>Fish (steaming)</b>						
Whole Fish	1 – 4 kg	3	180 – 200	3	<b>160 – 170</b>	0:45 – 2:00

### Roasting with Rotitherm

The information given in bold shows you the best oven function to use in each case.

Type of Meat	Quantity	Rotitherm 		Time
	Weight	Shelf Pos. from Bottom	Temp. in °C	Hr. : Min.
<b>Beef</b>				
Roast Beef or Fillet	per cm height			per cm height
- red inside		5	<b>180 – 190</b>	0:05 – 0:06
- pink inside		5	<b>180 – 190</b>	0:06 – 0:08
- cooked through	5	<b>170 – 180</b>	0:08 – 0:10	
<b>Pork</b>				
Shoulder, Neck, Joint of Ham	1- 1.5 kg	2/3	<b>150 – 170</b>	1:40 – 2:00
Chop, Kassler Meat Loaf	1 – 1.5 kg	2/3	<b>150 – 170</b>	1:10 – 1:30
Knuckle of Pork (pre-cooked)	1 – 1.5 kg	2	<b>140 – 160</b>	1:40 – 2:00
<b>Veal</b>				
Knuckle of Veal	1 – 1.5 kg	2	<b>140 – 160</b>	2:00 – 2:30
<b>Lamb</b>				
Leg of Lamb, Roast Lamb	1 – 1.5 kg	2	<b>140 – 160</b>	1:20 – 2:00
Saddle of Lamb	1 – 1.5 kg	2	<b>150 – 170</b>	1:00 – 1:30
<b>Game</b>				
Saddle of Venison	1.5 -2 kg	2	<b>150 – 160</b>	1:20 – 1:30
Leg of Venison	1.5 -2 kg	2	<b>140 – 150</b>	1:75 – 1:50
<b>Poultry</b>				
Poultry Pieces 4 – 6 pieces	per 200 – 250 g	4	<b>170 -190</b>	0:40 – 0:50

## Operating Instructions

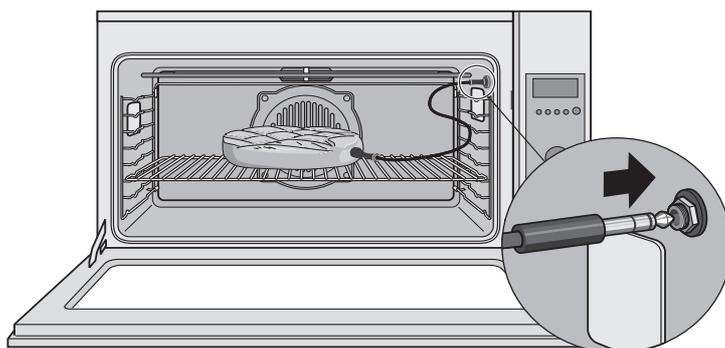
Type of Meat	Quantity	Rotitherm 		Time
	Weight	Shelf Pos. from Bottom	Temp. in °C	Hr. : Min.
Chicken Halves 4 – 6 pieces	per 400 – 500 g	3	<b>160 – 180</b>	0:40 – 0:50
Chicken, Poulard	per 1 – 1.5 kg	4	<b>160 – 170</b>	0:45 – 1:20
Duck	per 1.5 – 2 kg	3	<b>150 – 160</b>	1: 00 – 1:50
Goose	per 3.5 – 5 kg	3	<b>140 – 150</b>	2:30 – 3:00
<b>Fish (steaming)</b>				
Whole Fish	1 – 4 kg	2	150 – 160	0:45 – 2:00

## Roasting with the Meat Thermometer

### Notes on the Use of the Meat Thermometer

**i** The meat thermometer measures the temperature inside the meat being cooked. When the meat thermometer is used, the oven is automatically switched off when the pre-defined core temperature is reached, **independent of the weight of the meat**. The use of the meat thermometer is particularly recommended for the cooking of roasts of which the core temperature must not exceed a specific figure, e. g. roast beef.

- 1.** The tip of the meat thermometer is inserted into the centre of the meat from the side. When inserting the thermometer, please note the following:



- Always insert the meat thermometer all the way up to the handle.
  - The tip must be more or less in the centre of the meat.
  - There should be no fat or bone near the tip.
  - The meat thermometer should also not touch any bones in the case of poultry, as far as possible.
2. Insert the meat thermometer plug in the socket inside the oven. The meat thermometer function is activated. The Meat thermometer symbol  illuminates in the timer display.
  3. Close the oven door.
  4. Using the "Oven Functions" switch, select an oven function. Using the "Temperature Selection" switch, set the required temperature.
  5. Set the required core temperature on the timer (see Electronic Timer, Setting the Core Temperature page 20).

### Temperature Table for Meat Thermometer

Food to be Cooked	Core Temperature Temp. in °C
<b>Beef</b>	
Roast Beef/Fillet of Beef	- red - pink - cooked through
	40 – 45 50 – 55 60 – 65
Roast Beef	80 – 85
<b>Pork</b>	
Loin of Pork	65 – 70
Roast Pork/Ham	80 – 85
Neck, Knuckle	80 – 85
Chop, Saddle	75 – 80
Chop without Bone	70
Kasseler	65 – 70
Meat Loaf	70 – 75
<b>Veal</b>	
Roast Veal	70 – 75
Loin of Veal with Kidneys	75 – 80
Knuckle of Veal	80 – 85
<b>Game</b>	
Game, Meat	75 – 80
Game, Saddle	60 – 70
Game, Fillet	- red - pink - cooked through
	40 – 45 50 – 55 60 – 65
Lamb	80 – 85
Stuffed Roast	70 – 75
Poultry	85 – 90
Fish	70 – 80

## Grilling

- Use the **grill**  oven function for grilling smaller quantities.
- For grilling larger quantities, select the **large area grill**  oven function.
- Set the temperature selection switch in each case to **▼▼**.



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

### Ovenware for Grilling

- Use the shelf and fat tray for grilling.

### Shelf Positions

- Fat tray in the 1st shelf position from the bottom, roasting shelf in the shelf position given in the table.

### Notes on the Grilling Table

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

- Grilling is particularly suitable for flat pieces of meat and fish.
- Turn meat and pieces of fish as per the information given in the table.



**Warning!** Always grill with the oven door shut.

### Grilling Table

Food for Grilling	Shelf Position	Grill 		Large Area Grill 	
		from Bottom	1st Side in min.	2nd Side in min.	1st Side in min.
Pork Chop/ Escalope of Pork	6-7	10 - 13	8 - 10	10 - 15	10 - 12
Fillet of Pork	6	12 - 15	10 - 12	14 - 16	12 - 14
Grilled Sausages	5/6	10 - 12	8 - 10	15 - 20	10 - 15
Shashlik	6-7	8 - 10	6 - 8	18 - 20	10 - 12
Rissoles	7	10 - 12	8 - 10	10 - 15	12 - 14
Beef Fillet Steaks	7	7 - 9	6 - 8	10 - 11	10 - 12
Slices of Liver	7	4 - 6	3 - 5	7 - 8	7 - 9
Veal Cutlet	7	7 - 10	5 - 8	9 - 11	9 - 12
Veal Steaks	7	8 - 10	6 - 8	10 - 12	10 - 12
Lamb Cutlet	7	10 - 12	8 - 10	12 - 14	12 - 14
Half Chicken	5	12 - 15	10 - 14	16 - 20	15 - 18
Fillet of Fish	7	8 - 10	6 - 8	10 - 12	10 - 14
Trout	5	7 - 10	6 - 8	11 - 15	10 - 14
Bread for Toasting	7	3 - 5	3 - 5	6 - 7	6 - 7
Toast with Topping	6	8 - 10		12 - 14	

## Defrosting

For defrosting use the **Ventitherm**  oven function at 30 to 40 °C.

### Ovenware for Defrosting

- Place food on a plate and put the plate on the shelf.
- Only use grease-proof paper or foil for covering. Do not use plates or bowls otherwise the defrosting time will increase considerably.

### Shelf Positions

- For defrosting, position the shelf on the 3rd shelf position from the bottom.

### Notes on the Defrosting Table

The times quoted in the table are intended as a guide only, as the speed of defrosting will depend on the kitchen temperature. For example, the colder the room temperature, the longer the defrosting time.

### Defrosting Table

Dish	Defrosting Time in min	Further Defrosting Time in min	Comments
Chicken, 1000 g	100 – 140	20 – 30	Place the chicken on an upside down saucer on a large plate. Defrost uncovered and turn half-way through, or defrost covered with foil.
Meat, 1000 g	100 – 140	20 – 30	Defrost uncovered and turn half-way through, or defrost covered with foil.
Meat, 500 g	90 – 120	20 – 30	Defrost uncovered and turn half-way through, or defrost covered with foil.
Trout, 150 g	25 – 35	10 – 15	Defrost uncovered.
Strawberries, 300 g	30 – 40	10 – 20	Defrost uncovered.
Butter, 250 g	30 – 40	10 – 15	Defrost uncovered.
Cream, 2 x 200 g	80 – 100	10 – 15	Defrost uncovered (Cream will also whip well if it is still partially frozen.)
Flan, 1400 g	60	60	Defrost uncovered.

## Preserving

For preserving use the **pizza**  oven function.

### Preserving Jars

- Only use commercially available preserving jars (preserving jars with a rubber ring and glass lid) for preserving.
- Jars with screw or bayonet tops are unsuitable, as are metal tins.

### Shelf Positions

- Use the 2nd shelf position from the bottom for preserving.

### Notes on Preserving

- Use the fat tray for preserving. There is room on this tray for up to 8 preserving jars of 1 litre capacity.
- Pour two cups of water onto the fat tray to ensure that there is sufficient humidity in the oven.
- Position the preserving jars on the fat tray such that they do not touch each other.
- The preserving jars should all be filled with the same amount and closed.

### Preserving Times



Select **pizza**  oven function and set temperature to 160 °C.

### Fruit and Pickled Gherkins

- As soon as bubbles start to form in the liquid in the **first jar** (normally front right) (with 1 litre jars after 10 to 20 minutes), switch off the oven.  
Leave the jars to stand in the closed oven for a further 30 minutes – in the case of delicate fruits, e. g. strawberries, approx. 15 minutes.

### Vegetables and Meat

- As soon as air bubbles start to form in the liquid in the **first jar**, turn the temperature down to 100 °C.  
Leave the food to be preserved to continue to cook at 100 °C for approx. 60–90 minutes.
- Then switch off the oven and leave the jars to stand in the closed oven for a further 30 minutes.

## Cleaning and Care

### The Exterior of the Appliance

-  Wipe the front of the appliance with a soft cloth and warm water with washing up liquid.
  - Do not use scourers, caustic cleaners or abrasive items.
  - You may use commercially available stainless steel cleaners. These also provide a protective film against finger marks.
  - Remove scale, fat, starch and egg-white marks from stainless steel surfaces as soon as possible. Otherwise corrosion can occur under these marks due the lack of air.

### Oven Interior

#### Oven Lighting

You can switch on the oven light  to make cleaning easier.

#### Cleaning

-  **1.** Wipe the oven clean after each use with water and washing up liquid with a little vinegar added.
- 2.** Then rub the oven dry with a cloth.
- 3.** Remove stubborn marks with special oven cleaner.

 **Warning!** For safety reasons do not clean the appliance with a steam or higher pressure cleaner.

 **Important!** When using oven spray, please ensure that you follow the manufacturer's instructions!

### Accessories

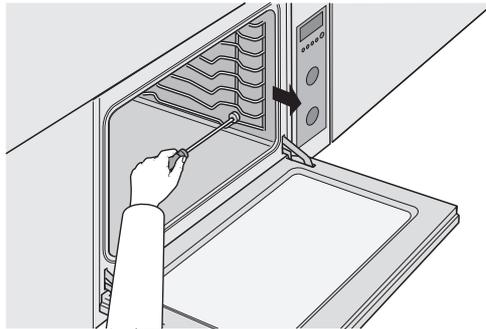
-  After each use rinse all slide-in parts (shelf, fat tray, etc.) and dry well. To make the parts easier to clean, leave them to soak for a short period.

## Side Rails

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

### Removing and Fitting the Side Rails

1. Using a screwdriver, undo the side rail retaining screws.
2. Remove rail to the front.
3. To refit, reinsert rail.
4. Fix both side rails in place again using the screws.



## Oven Light Bulb

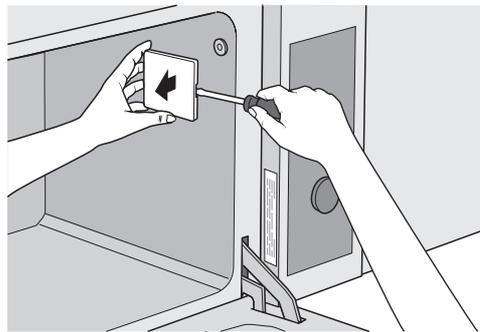


**Warning!** There is a risk of electric shock! Before changing the light bulb in the oven:

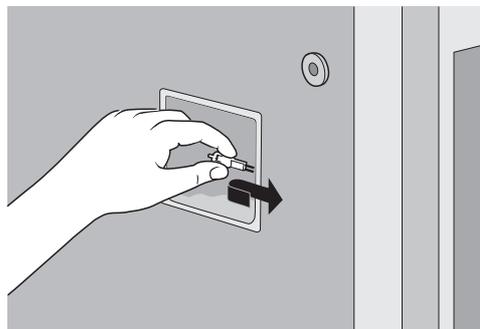
- Switch off the oven!
- Isolate the oven from the power supply.

### Replacing the Light Bulb in the Oven/Cleaning the Glass

1. Place a cloth on the floor of the oven.
2. Carefully remove the glass cover.  
To do this, use a blunt tool behind the glass cover.



3. Replace oven halogen light bulb (25 W, 12 V, heat-resistant up to 300 °C).
4. Replace the glass cover.
5. Remove the cloth from the oven.



## Combination Grill Element

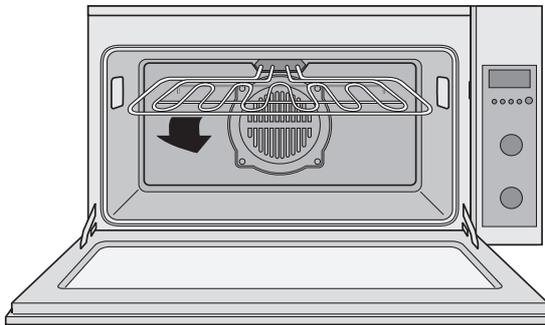
To make the cleaning of the oven roof easier, the combination grill element (top heat and grill) can be folded down.



**Warning!** Only fold down the combination grill element when the oven is switched off and the oven is cold.

### Folding Down the Combination Grill Element

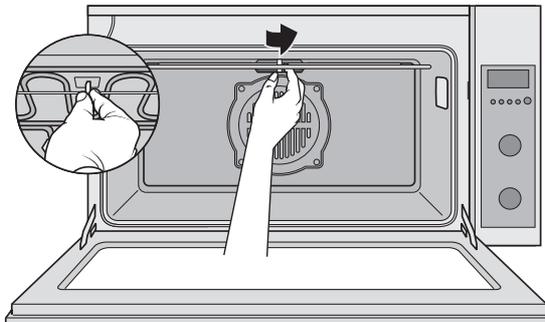
1. Undo the rotating fastener on the combination grill element (turn 90 degrees).
2. Fold the combination grill element down.



**Important!** Do not use excessive force to lower the heater element! The heater element can break off if excessive force is used.

### Fitting the Combination Grill Element

3. Fold the combination grill element back up and lock in place again using the rotating fastener.

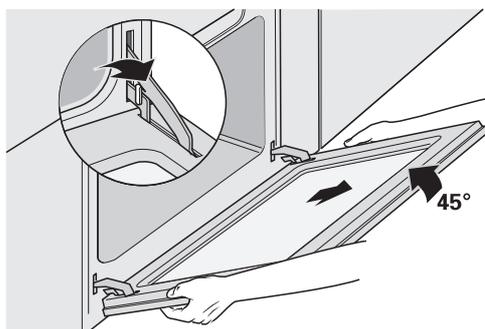


## Oven Door

You can remove the oven door from your appliance for cleaning.

### Removing the Oven Door

1. Open the oven door completely.
2. Fold up the links on the door hinges.
3. Take hold of the oven door at the sides with both hands and close slowly. At around halfway the hinges release from their locks. The oven door can now be removed.



To avoid scratches, lay the door with the outer face downwards on a soft, flat surface, for example a blanket.

### Fitting the Oven Door

(as in the figure above but in the reverse order)

1. Take hold of the oven door at the sides with both hands and slide the hinges from above into the corresponding openings on the oven.
2. Open the oven door slowly.
3. Fold the links down onto the door hinges.
4. Close the oven door.

## What to do, if ...

### ... the oven does not heat up?



- Check whether
- the appliance is switched on,
  - all the necessary settings have been made,
  - a house fuse is defective.

If you do not find any of these malfunctions, call an approved electrician or customer service.

### ... the oven cannot be switched off?



- Switch the fuse off and call an approved electrician or customer service.

### ... the oven door does not close?

Clean the door and seal with soap and water and a damp cloth.

### ... the oven lighting ceases to work?



- Replace the light bulb in the oven (see Cleaning and Care).

### ... the meat thermometer is defective?



- Do not continue to use a defective meat thermometer.

**If this information does not provide you with the necessary assistance, please contact an electrician or customer service.**



**Warning!** Repairs to the appliance are only to be performed by qualified service engineers. Repairs performed improperly may cause injury or serious malfunction. If your appliance needs repairing, please contact your local AEG Service Force Centre.



### **Important:**

If you call out an engineer to a fault listed above, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

## SERVICE AND SPARE PARTS

In the event of your appliance requiring service, or if you wish to purchase spare parts, contact your local AEG Service Force Centre by telephoning

**08705 929 929**

Your call will be automatically routed to the Service Centre covering your post code area.

In-guarantee customers should read the section headed "What to do if....", as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

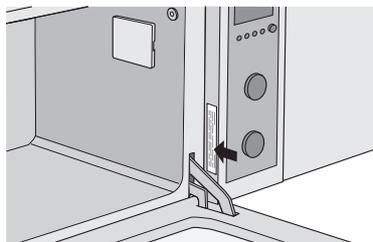
Please note that proof of purchase is required for in-guarantee service calls.

### Help us to help you

Please determine your type of enquiry before writing or telephoning.

When you contact us we need to know,

- Your name,
- Address and post code.
- Telephone number
- Clear and concise details of the fault.
- Name and model of the appliance
- E number (9 digit number found on the rating plate)



This information can be found on the rating plate in the interior of the appliance at the left.

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## CUSTOMER SERVICE

For general enquiries or information regarding AEG appliances contact:

Customer Services Department  
AEG Domestic Appliances  
55-77 High Street  
Slough  
Berkshire  
SL1 1DZ  
Tel.: 08705 350 350

## GUARANTEE CONDITIONS

### Guarantee conditions

AEG offer the following guarantee to the first purchaser of this appliance.

1. The guarantee is valid for 12 months commencing when the appliance is handed over to the first retail purchaser, which must be verified by purchase invoice or similar documentation.  
The guarantee does not cover commercial use.
2. The guarantee covers all parts or components which fail due to faulty workmanship or faulty materials. The guarantee does not cover appliances where defects or poor performance are due to misuse, accidental damage, neglect, faulty installation, unauthorised modification or attempted repair, commercial use or failure to observe requirements and recommendations set out in the instruction book.  
This guarantee does not cover such parts as light bulbs, removable glassware, dust bags or filters.
3. Should guarantee repairs be necessary the purchaser must inform the nearest customer service office (manufacturer's service or authorised agent). AEG reserves the right to stipulate the place of the repair (i. e. the customer's home, place of installation or AEG workshop).
4. The guarantee or free replacement includes both labour and materials.
5. Repairs carried out under guarantee do not extend the guarantee period for the appliance. Parts removed during guarantee repairs become the property of AEG.
6. The purchaser's statutory rights are not affected by this guarantee.

### European Guarantee

If you should move to another country within Europe then your guarantee moves with you to new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exist in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area
- The product is installed and used in accordance with our instructions and is only used domestically, i. e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care Centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 44 62 29 29
Germany	Nürnberg	+49 (0) 911 323 2600
Italy	Pordenone	+39 (0) 1678 47053
Sweden	Stockholm	+46 (0) 8 738 7910
UK	Slough	+44 (0) 1753 219899

## INSTALLATION INSTRUCTIONS



**Important!** Any electrical installation work must be carried out by a qualified electrician/competent person.

The oven must be installed according to the instructions supplied.

### Technical Data

#### Oven Exterior Dimensions

Height x Width x Depth 48 x 89.2 x 54.9 cm

#### Oven Interior Dimensions

Height x Width x Depth 29.5 x 58.5 x 39.5 cm

Capacity 68 l

**Nominal Power Consumption** 3.6 kW

### Regulations, Standards, Directives

This appliance meets the following standards:

- EN 60 335-1 / VDE 0700 Part 1 and EN 60 335-2-6 / VDE 0700 Part 6 in respect of the safety of electrical appliances for household use and similar purposes
- DIN 44546 / 44547 / 44548 in respect of the operating features of electric cookers for household use
- EN 55014-1 / VDE 0875 Part 14-1
- EN 61000-3-2 / VDE 0838 Part 2
- in respect of basic electromagnetic compatibility (EMC) requirements.



This appliance conforms with the following EU Directives:

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



### **Safety Instructions for the Installer**

- Legal regulations and the local electricity board's requirements for making connections must be observed in full.
- When connecting, repairing and replacing the oven light bulb, isolate the appliance from the electricity supply.

## Electrical Connection

The oven is designed to be connected to 230-240 V (50 Hz) electricity supply.

The oven has an easily accessible terminal block with is marked as follows.

Letter L	-	Live terminal
Letter N	-	Neutral terminal
⊕ or E	-	Earth terminal

### THIS OVEN MUST BE EARTHED

The cable used to connect the oven to the electrical supply must comply to the specifications given below.

Connection via	Min. size Cable/Flex	Cable/Flex type	Fuse
Cooker control circuit	6 mm <sup>2</sup>	PVC/PVC twin and earth	30 A

If is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

The switch must not break the yellow and green earth cable at any point.

### Important

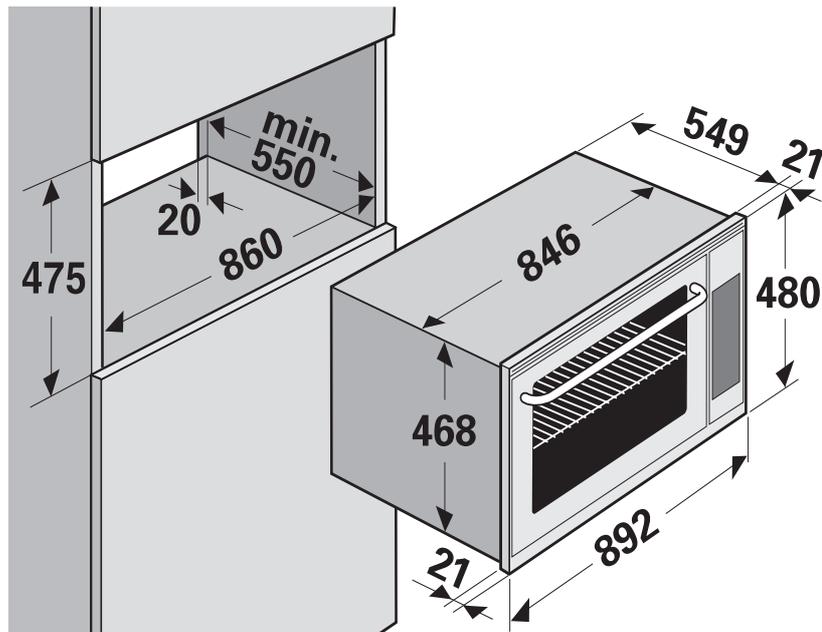
After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 60 °C above the ambient temperature.

Before the oven is connected, check that the main fuse and the domestic installation can support the load, and that the power supply is properly earthed.

The manufacturer disclaims any responsibility should these safety measures not be carried out.

## INSTALLATION

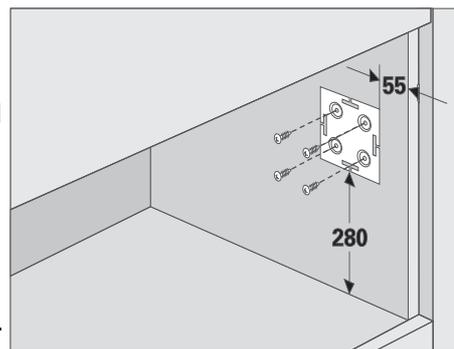
### Drawing with Dimensions



### Installation in a Kitchen Unit

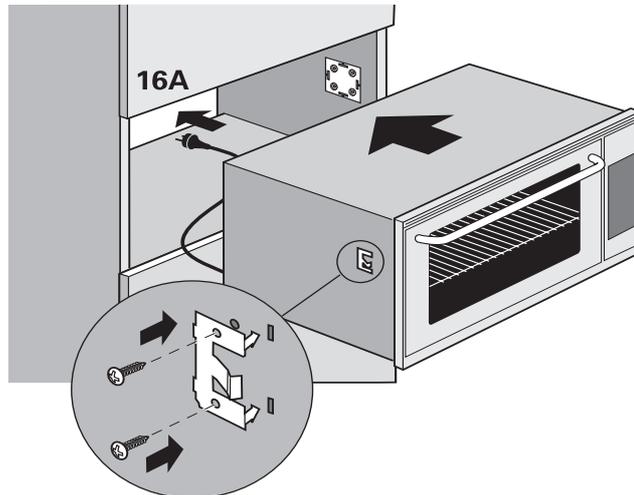
1. Fix retaining plates to both sides of the interior of the unit:

- Fit the retaining plates 280 mm from the bottom edge of the unit with the embossing facing the unit and mark the rear holes.
- Slide the retaining plate so that the front holes are over drilled holes.
- Fix the retaining plate to the unit using the screws supplied.



2. Fix the clips to both side walls on the appliance.

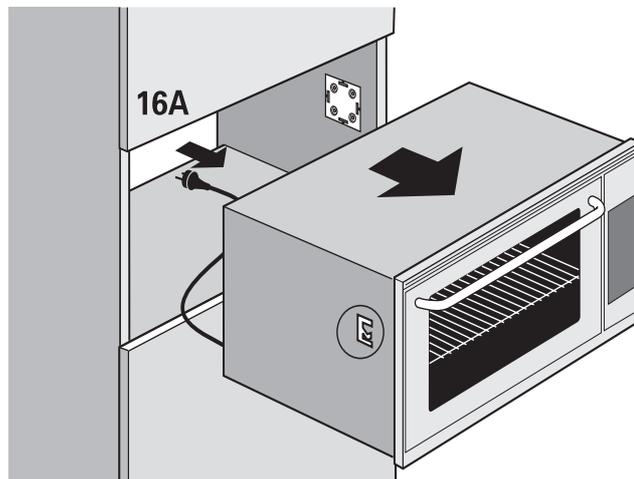
### Fitting the oven



1. Connect the appliance to the mains supply (see Electrical connection).
2. Slide oven into the niche in the unit. The clips on the side walls of the appliance must engage in the retaining plates.

**Important!** Do not trap the appliance mains cable!

### Removing the oven



1. Carefully pull the appliance out of the niche in the unit.
2. Disconnect the appliance from the mains supply.

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