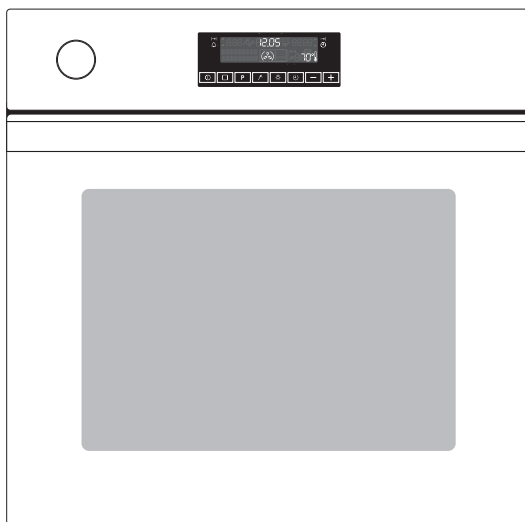


# COMPETENCE CB8920-1

Built In Fan / Steam Oven

Installation and Operating Instructions



## Dear Customer,

Please read this instruction book carefully.  
Above all, please observe the "safety" section on the first few pages.  
Please retain this instruction book for later reference. Pass them on to any subsequent 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. ...

These operating instructions contain information on steps you can take yourself to rectify a possible malfunction. Refer to the section "What to do if...".

Your local AEG Service Force Centre is available to deal with technical problems (addresses and telephone numbers are listed under "Customer Service Centres").

For additional information, also see the section "Service & Spare Parts".

Printed on recycled paper.

Thinking ecologically means acting ecologically ...

# Contents

<b>Operating Instructions</b> .....	5
<b>Safety</b> .....	5
<b>Disposal</b> .....	6
<b>Description of the Appliance</b> .....	7
General Overview.....	7
Control Panel .....	8
Oven Features.....	8
Oven Accessories .....	9
<b>Before using for the first time</b> .....	10
Setting the clock .....	10
Setting the Language .....	11
Setting the Display Brightness .....	12
Initial Cleaning.....	13
<b>Operating the Oven</b> .....	14
The Electronic Oven Control.....	14
Oven Functions.....	15
Switching the Oven On and Off.....	17
Inserting the combination shelf, baking tray and general purpose tray ...	19
Steam Cooking Functions.....	19
Additional Functions.....	21
Clock Functions .....	24
Other Functions .....	30
Switching off the clock display .....	30
Child Safety Device .....	31
Button lock.....	31
Oven Safety Cut-out .....	32
<b>Usage, Tables and Tips</b> .....	33
Steam Cooking.....	33
Vigorous Steam .....	34
Vigorous Steam Table.....	34
Fan Cooking and Vigorous Steam in succession .....	35
Fan Cooking and Vigorous Steam in succession .....	35
Interval Steam .....	36
Interval Steam Cooking Table.....	36
Baking.....	37
Baking Table .....	39
Table for Bakes and Gratins.....	43
Frozen Ready Meals Table .....	44

Roasting .....	46
Roasting Table.....	47
Meat Probe Table.....	49
Grill Sizes .....	50
Grilling Table.....	50
Drying .....	52
Drying Table .....	52
Defrosting .....	53
Defrosting Table.....	53
Bio Functions.....	54
Making Yoghurt.....	54
Raising yeast dough.....	54
Low Temperature Cooking.....	55
Low Temperature Cooking Table .....	55
Making Preserves.....	56
Preserving Table .....	56
Programmed Functions and Recipes .....	57
<b>Cleaning and care .....</b>	<b>65</b>
Exterior of the Appliance .....	65
Oven Interior .....	65
Accessories .....	65
Side Rails.....	66
Steam Generation System.....	68
Oven Light .....	69
Oven Door.....	71
<b>What to do if ... .....</b>	<b>72</b>
<b>Technical Data .....</b>	<b>73</b>
Oven Interior Dimensions .....	73
Regulations, Standards, Directives.....	73
<b>Installation Instructions .....</b>	<b>74</b>
Safety Instructions for the Installer.....	74
<b>Index .....</b>	<b>78</b>
<b>Service and Spare Parts .....</b>	<b>79</b>

---

# Operating Instructions



## Safety

### Electrical Safety

- This appliance must be connected by a **qualified electrician or competent person**.
- In the event of a fault or damage to the appliance: disconnect from the mains supply.
- For safety reasons, **do not** clean the appliance with steam jet or high-pressure cleaning equipment.
- **Repairs** to the appliance must be carried out by a **trained service engineer** only. Considerable danger may result from improper repairs. If repairs become necessary, please contact your local Service Force Centre.

### Child Safety

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

### Safety during Operation

This appliance should be used only for the domestic cooking, roasting and baking of food.

- Be careful if connecting electrical appliances to sockets near this appliance. Electrical leads should **not** be allowed to come near the hotplates or to become caught under the hot oven door.
- **Warning: Danger of burns!** When in use, the oven interior surfaces become very hot.
- **Warning: When cooking with the Vigorous Steam function, do not under any circumstances open the oven door.** The escaping steam can cause moisture damage to furniture and cabinets. Avoid any direct contact with escaping steam as it could cause scalding.
- If you use alcohol in your cooking, a slightly flammable alcohol/air mixture may ensue. In this case, be careful when opening the door. Do not handle any sources of heat, sparks or naked flames when doing so.

## How to avoid damage to the appliance

- Do not line the oven with aluminium foil and do not place baking trays, ovenware, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use the all-purpose tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the hot oven. This could cause electrical faults or damage to the enamel.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any inflammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could damage the oven enamel.



## Disposal

### Packaging material

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

### Old appliance

Please dispose of your old appliance in line with the guidelines for disposal in your area.

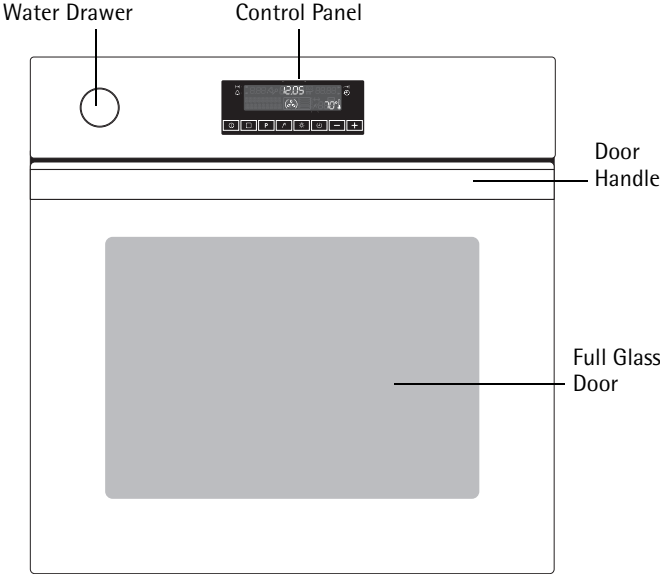


**Warning:** Before disposing of old appliances please make them inoperable so that they cannot be a source of danger.

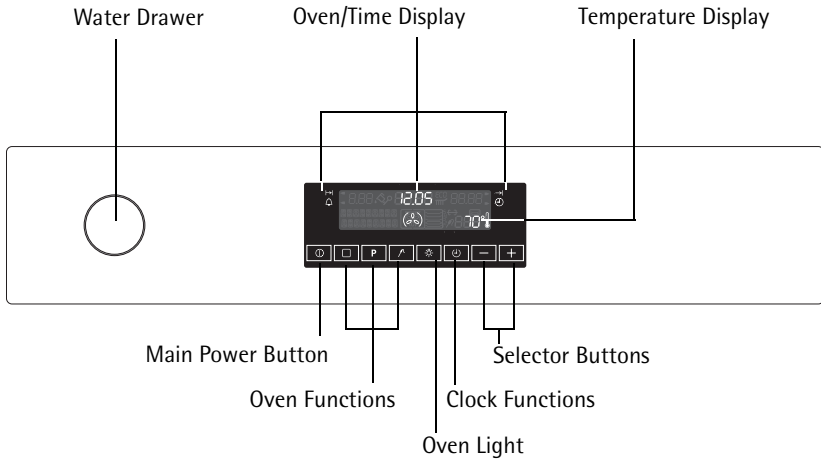
**To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.**

# Description of the Appliance

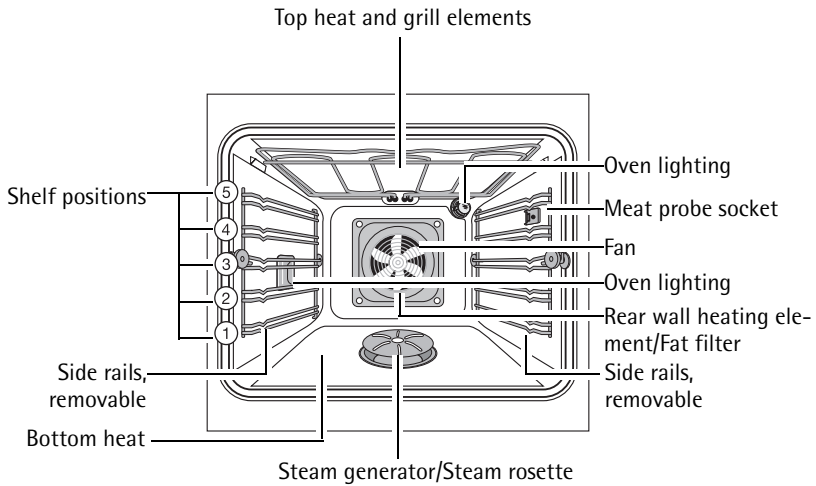
## General Overview



# Control Panel



# Oven Features

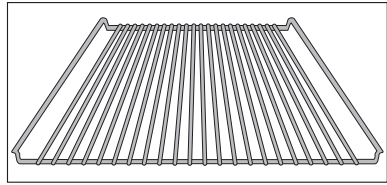




## Oven Accessories

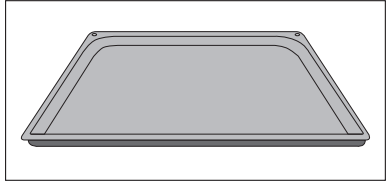
### Combination shelf

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



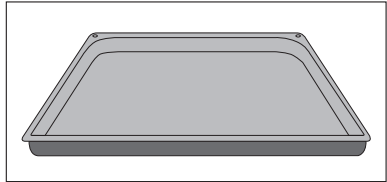
### Baking Tray

For cakes and biscuits (not suitable for Vigorous Steam cooking)



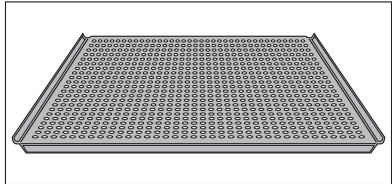
### All-purpose tray

For roasting or for collecting meat juices or fat (not suitable for Vigorous Steam cooking)



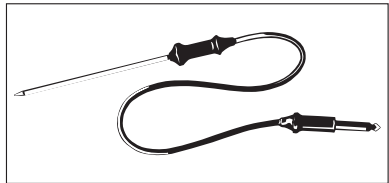
### Inner tray

For fatty meat (for positioning in the All-Purpose tray, not suitable for steam cooking)



### Meat probe


Used on joints of meat to determine the internal temperature and exactly how well done they are during cooking (not suitable for Vigorous Steam cooking)





# Before using for the first time

## Setting the clock

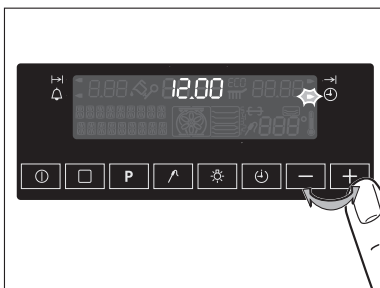
**i** The oven only operates when the time has been set.

When the appliance is connected to the electrical supply or when there has been a power cut, the arrow for the clock  flashes.



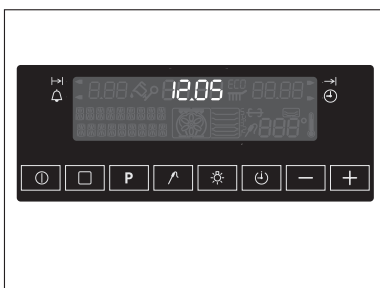
Set the current time with the  or  button.

Wait 5 seconds.




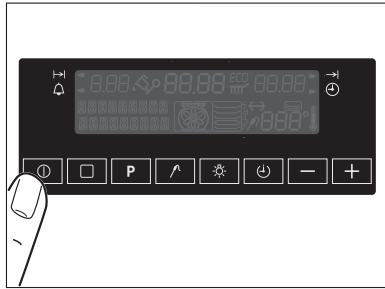
The flashing stops and the clock displays the time of day set.



The appliance is now ready to use.

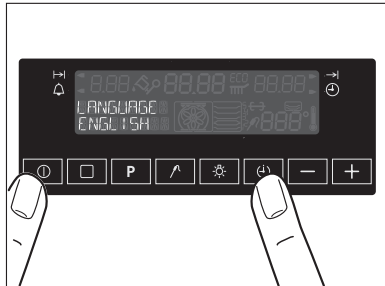




## Setting the Language

1. Switch the appliance on by pressing the main power button .





2. Press the main power  and the clock function  buttons at the same time.



3. Using the selector buttons  and  select one of the languages available.






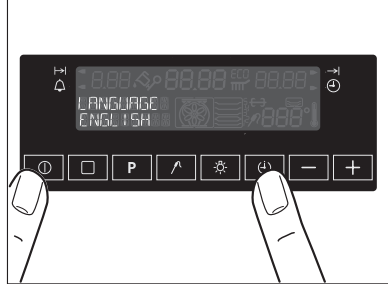
4. Press the main power  and the clock function  buttons at the same time, to store the selected language.



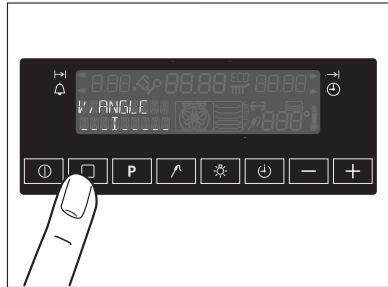
## Setting the Display Brightness



The brightness of the display can be adjusted, to make it easier to read in ovens built-in at higher levels.

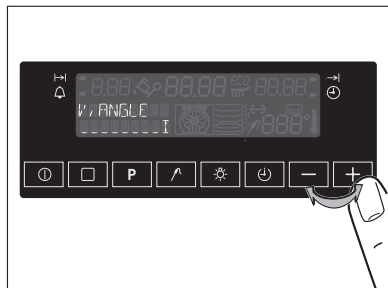
1. Switch the appliance on by pressing the main power .
2. Press the main power  and the clock function  buttons at the same time.





3. Press the Oven Functions  button.



4. Set the brightness with the  or  button.



5. Press the main power  and the clock function  buttons at the same time, to store the brightness setting selected.

## Initial Cleaning



You should clean the oven thoroughly before using for the first time.



**Attention:** Do not use sharp or abrasive cleaning materials. These could damage the oven surface.

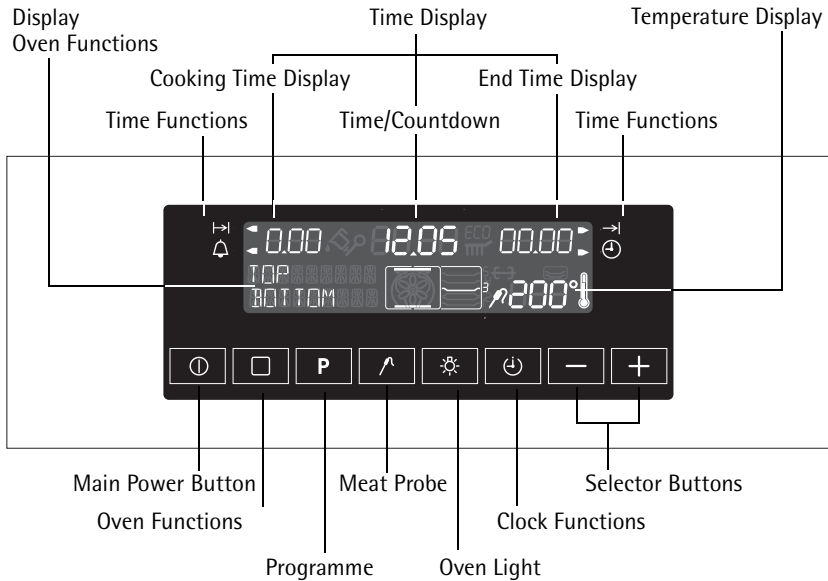


For ovens with metal fronts, use normal commercially available cleaning agents.




1. Press the Main Power  button, then press the Oven Light  button. The oven light comes on. Open the oven door.
2. Remove all accessories and the side rails and clean them with warm water and washing-up liquid.
3. Also wash out the oven with warm water and washing-up liquid and leave to dry.
4. Wipe the front of the appliance with a damp cloth.

# Operating the Oven

## The Electronic Oven Control



### General Instructions

- Always switch the appliance on first by pressing the mains power button .
- When the selected function is lit, the oven begins to heat up or the clock begins to count down to the start time set.
- When the temperature selected is reached, an audible signal sounds.
- The oven light can be switched on and off while the oven is operating by pressing the  button.
- Switch the appliance off by pressing the mains power button .

## Oven Functions

The oven has the following functions:



The functions **Pizza Setting**, **Rotitherm** and **Conventional (Top/Bottom Heat)** have an **automatic rapid heating function**. This ensures that the selected temperature is reached as quickly as possible.

### Vigorous Steam

Fixed temperature setting: 96°C.

For fruit, vegetables, fish, potatoes, rice, pasta and other side dishes.

Steam generator, bottom heating element and fan are on.

### Interval Steam

Suggested temperature: 180°C.

For **baking** and **roasting** and warming up frozen or chilled meals.

Fan and steam generator operate alternately.

### Fan Cooking

Suggested temperature: 150°C.

For **baking on up to three oven shelves** and for **roasting**.

The rear heating element is on and the fan is also switched on.

### Pizza Setting

Suggested temperature: 200°C.

For **baking** cakes on **one oven shelf** and for cakes, pastries and biscuits that require a more intensive browning and a crispy base. This might include pizzas, quiches, fruit flans.

Bottom and rear heating elements are on and in addition the fan is switched on.

### Rotitherm

Suggested temperature: 180 °C

For **roasting** larger pieces of meat or poultry on one level. This function is also suited to **cooking foods au gratin** and **browning**.

The grill heating element and top heat operate alternately with the fan.

### Dual Grill

Suggested temperature: 230°C

For **grilling** flat foodstuffs in **large quantities**, for example, steaks, escalopes, fish, or for **toasting**.

Top heat and grill heating elements are on.

### **Single Grill**

Suggested temperature: 230°C.

For **grilling** flat foodstuffs **placed in the centre of the grill**, for example, steaks, escalopes, fish, or for **toasting**.

The grill heating element is on.

### **Top/Bottom Heat (conventional oven)**

Suggested temperature: 200°C

For **baking** and **frying/roasting** on one **shelf position**.

The Top and Bottom Heat heating elements are on.

### **Drying/Defrosting**

Suggested temperature: 30°C.

For **drying** herbs, fruit and vegetables and for **defrosting**.

Bottom heating element and fan are on.

### **Low Temperature Cooking**

Fixed temperature setting: 120/80 °C.



For preparing especially tender, succulent **roasts**.

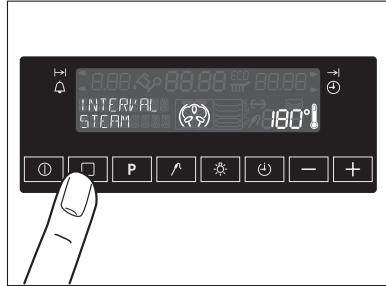
Rear heating element and fan are on.





## Switching the Oven On and Off

### Switching on the oven function

1. Switch the appliance on by pressing the main power switch .
2. Press the Oven Function  button as often as necessary, until the desired oven function is lit.
  - A suggested temperature appears on the temperature display.
  - If the suggested temperature is not changed within approx. 5 seconds, the oven begins to heat up.



### Changing oven temperature



Press the  or  button, to raise or lower the temperature. The setting changes in steps of 5°C.

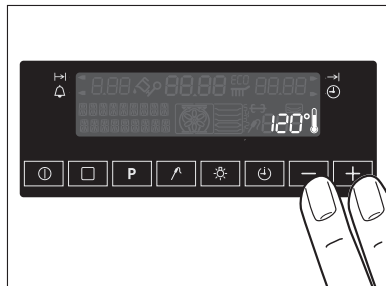


### Thermometer symbol


- The slowly rising thermometer symbol indicates how hot the oven is as it heats.
- The three segments of the thermometer symbol show how quickly the oven is heating up..

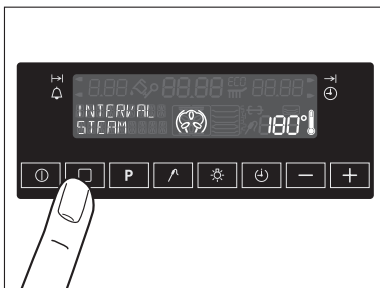
### Checking the temperature

Press  and  at the same time. The current temperature appears in the temperature display.




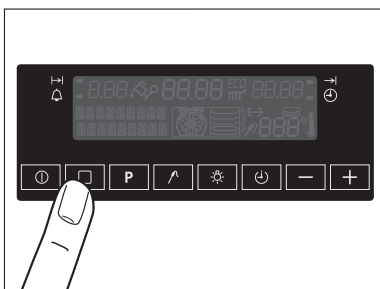
## Changing the oven function

Press the OVEN FUNCTION  button as often as necessary, until the desired oven function appears.




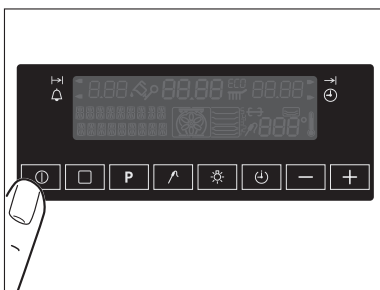
## Switching off the oven function

To switch off the oven, press the OVEN FUNCTION  button, as often as necessary, until no oven function is displayed any more.



## Switching off the oven

Switch the appliance off by pressing the main power switch .



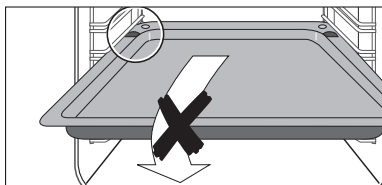
### Cooling fan

When the oven is switched on, the fan comes on automatically to keep the surfaces of the appliance cool. When the oven is switched off, the fan continues to operate to cool the appliance down, then switches itself off.

## Inserting the combination shelf, baking tray and general purpose tray

### Inserting the baking tray and general purpose tray:

The trays have a little bulge on the left and right edges. These act as an **anti-tip device** and must always be located towards the rear when inserting the tray.





### Inserting oven shelves:

Insert the shelf at the desired position.

## Steam Cooking Functions



**Attention:** The steam cooking functions must always be set in conjunction with the clock functions Cook Time  or End Time  (see section Clock Functions Cook Time and End Time).



**Attention:** Only **water** is to be used as the liquid for the steam cooking function.

A buzzing sound is heard when the water has been used up. When more water is added, the buzzing sound is switched off again.



To prevent limescale forming, use decalcified water only, for example, from a water filter.




Due to the automatic steam dispersal period of approx. 5 minutes at the end of the cooking time and the heating up time of approx. 2 minutes, settings of less than 10 minutes have little effect.

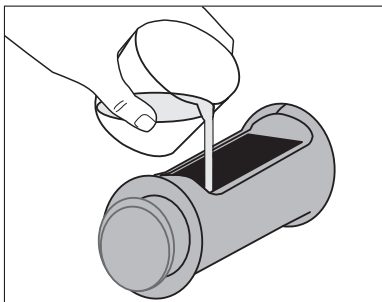
Steam will also escape when the door is opened.

### Vigorous Steam






1. Water (approx. 700 ml) is not poured directly into the steam generator, but **into the drawer** in the control panel.

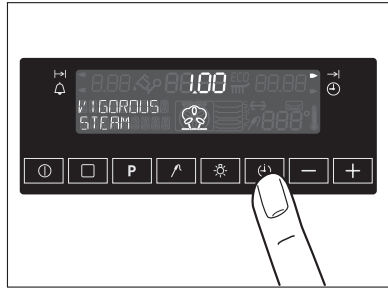
The water supply lasts for approx. 30 minutes.


2. Switch the oven on by pressing the mains power button .



3. Using the Oven Functions button  select the Vigorous Steam function.

4. Using the Clock Functions button  select Cook Time  or End Time  and using the  or  button set the desired cooking time. After about 2 minutes, the first steam appears. A single audible signal indicates when the cooking temperature of around 96°C is reached. A triple signal is sounded at the end of cooking time.



5. Use the mains power button  to stop the signal and switch off the oven.


After the oven has cooled down, soak up any remaining water from the steam generator using a sponge and wipe if necessary with a little vinegar.




Leave the door ajar to let the oven dry out completely.






### Interval steam

The continual change from hot air to steam takes place automatically.

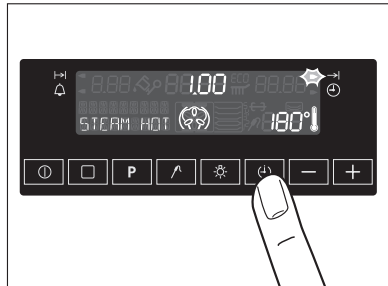
1. Do not pour the water directly into the steam generator, but **into the drawer** in the control panel.

2. Switch the oven on by pressing the mains power button .

3. Using the Oven Functions  button, select the Interval Steam function and using the  or  button select the temperature.

4. Using the Clock Functions button  select Cook Time  or End Time  and using the  or  button set the desired cooking time.

Then proceed as for Vigorous Steam Cooking.



## Additional Functions

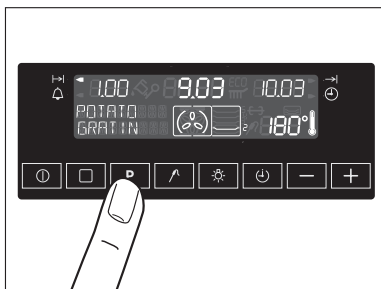
### Programmes

- i** For this function, use the recipes supplied in the chapter "Programmed Functions and Recipes".

#### Selecting programmes

1. Press the Programme **P** button repeatedly until the desired programme appears.

- In the Function Display the symbol for the corresponding Oven Function and the recommended shelf position appear.
- The suggested temperature appears in the Temperature Display.
- The cooking time and the end of cooking time appear in the Time Display.
- After about 5 seconds the oven is switched on.
- 10 minutes before the end of the programme an audible signal sounds.



2. Check the cooking at this point.

- i** Does not apply to Vigorous Steam!

- When the cooking time is completed, an audible signal sounds. "0:00" flashes in the Time Display.

3. The signal can be stopped by pressing any button.

#### Delaying the start

The start of the cooking time can be delayed (see Clock Functions End Time).

- i** The Clock Function End Time can be set, if the programme has been running for less than two minutes.

#### Ending the cooking time early

Press the Programme **P** button repeatedly until no programme is displayed.

## Meat Probe

Ensures that the oven switches itself off as soon as the temperature at the centre of a roast reaches a set temperature.

The meat probe is best used together with the Conventional (Top/Bottom heat) and Rotitherm.

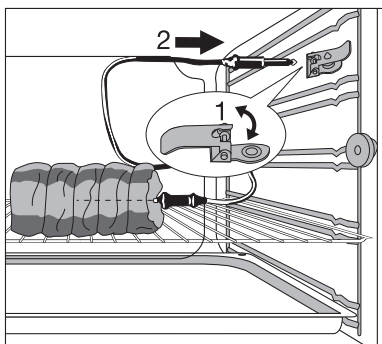
**There are two temperatures to be set:**


- Oven temperature: see Roasting Table
- The core temperature: see Meat Probe Table

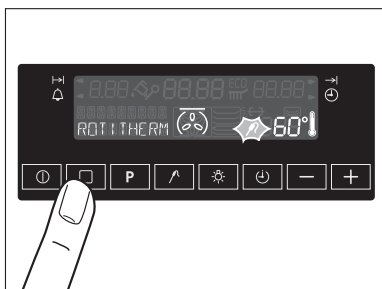




**Important:** Only the meat probe supplied may be used. If replacing, please use only genuine spare parts.

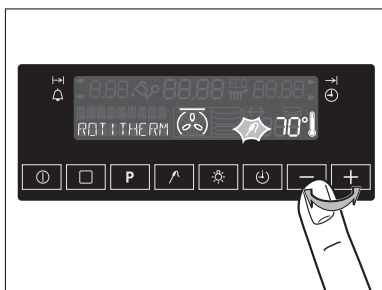
1. Push the tip of the meat probe in as fully as possible, so that the tip is in the centre of the meat and not in contact with any bone.
2. Insert the meat probe plug into the socket on the side wall of the oven, pushing it in fully.







3. Repeatedly press the Oven Function  button until the desired oven function appears.

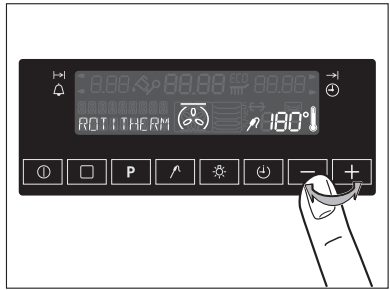
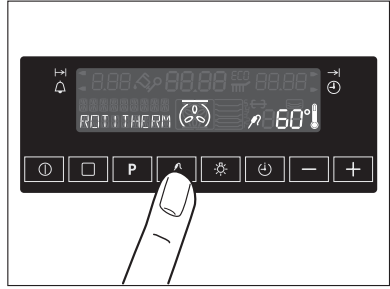


4. Start setting the desired core temperature within 5 seconds, using the  or  buttons. The display changes to the current core temperature.





- The core temperature is displayed from 30°C.
- Should the current core temperature already be displayed, before the desired core temperature is set, press the meat probe  button and carry out the setting process. To set the oven temperature, press the meat probe  button twice.
- Start setting the desired oven temperature within 5 seconds, using the  or  buttons.



– As soon as the core temperature set is reached, an audible signal sounds and the oven switches itself off automatically.

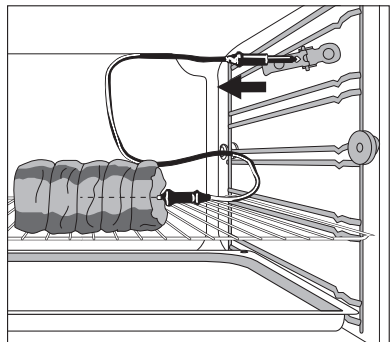
5. To switch off the signal, press any button.






**Warning:** The meat probe is very hot. There is a risk of being burned when removing the plug and the tip of the meat probe.

6. Remove the meat probe's plug from the socket and take the meat out of the oven with the meat probe still inserted.

7. Switch off the appliance.



### Checking or changing the core temperature

- By pressing the meat probe  button, you can change between the current and the set core temperatures and the set oven temperature.
- Change the temperature using the  or  buttons.

## Clock Functions

### Countdown

To set a countdown. A signal sounds after the time has elapsed. This function does not affect the operation 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").





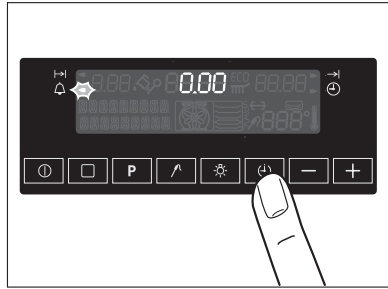
### General hints



- When a clock function has been selected, the related arrow flashes for around 5 seconds. During this time, the desired setting can be made using  or .
- After the desired time has been set, the arrow flashes again for around 5 seconds. The arrow then remains lit. The set time begins to run.

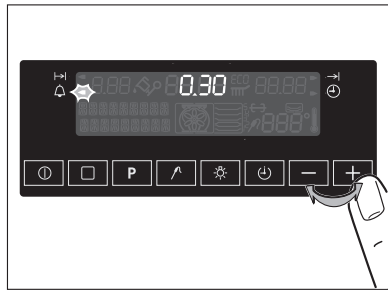



## Countdown

1. Press the clock function  button as often as necessary, until the Countdown arrow  flashes.




2. Set the desired Countdown time using the  or  button (max. 99 minutes).

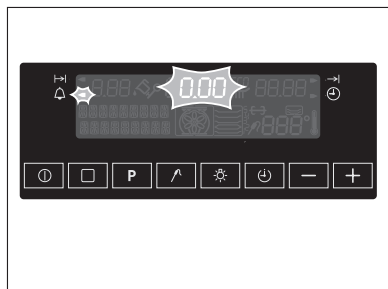


After about 5 seconds the display shows the time remaining.  
The Countdown arrow  lights up.





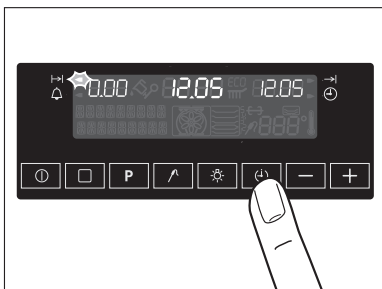
When the time has elapsed, an audible signal sounds for 2 minutes.  
"0.00" and the Countdown arrow  flash.



To turn off the audible signal:  
Press any button.

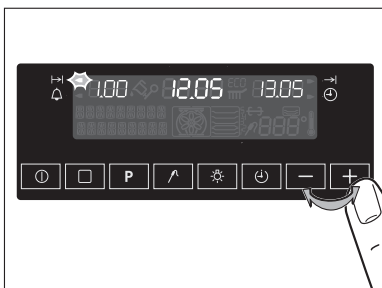



## Cooktime

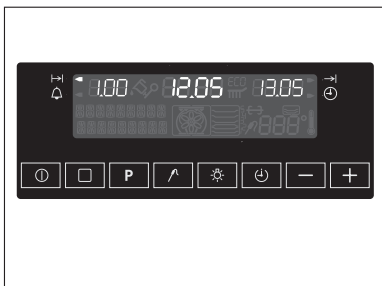
1. To select the oven function and temperature.
2. Press the  clock function button as often as necessary, until the Cooktime arrow  flashes.




3. Set the desired cooking time with the  or  button.

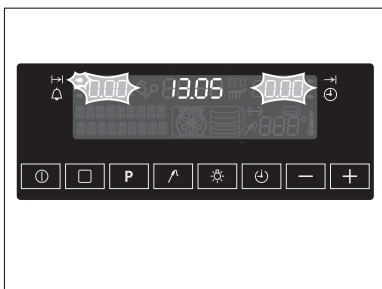


The Cooktime arrow  lights up.





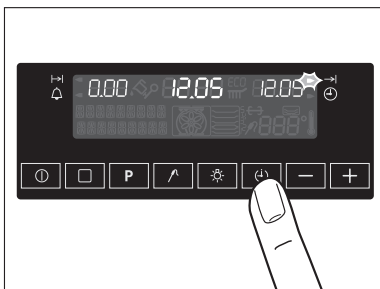
When the time has elapsed, an audible signal sounds for 2 minutes. The oven switches itself off. "0.00" and the Cooktime arrow  flash.



To turn off the audible signal:  
Press any button.

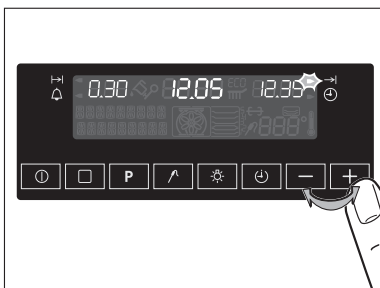



## End Time

1. To select the desired oven function and temperature.
2. Press the  clock function button as often as necessary, until the End Time arrow  flashes.




3. Set the desired switch-off time with the  or  button.

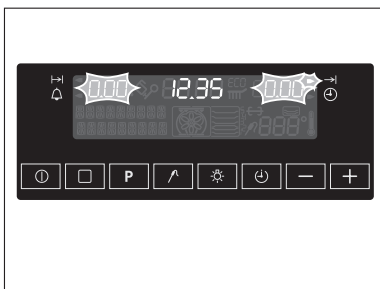


The End Time arrow  lights up.



When the time has elapsed, an audible signal sounds for 2 minutes. The oven switches itself off. "0.00" and the End Time arrow  flash.


To turn off the audible signal:  
Press any button.

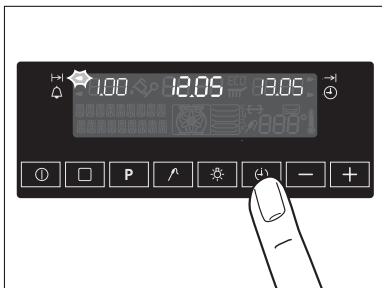



## COOK TIME and END TIME combined

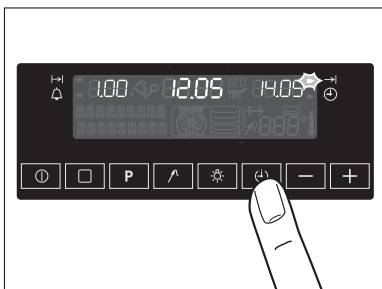




Cook Time and End Time can be used simultaneously if the oven is to automatically switch on and off at a **later time**.

1. Select the desired oven function and temperature.
2. Using the COOK TIME  function, set the time required for cooking the dish concerned, for example, 1 hour.



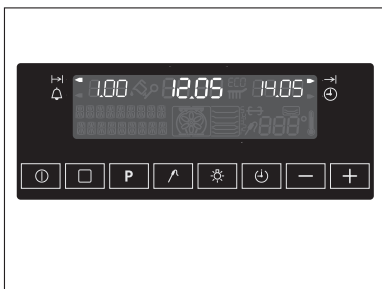
3. Using the END TIME  function, set the time at which the dish should be ready, for example, 14:05.



The COOK TIME  and END TIME  arrows flash.

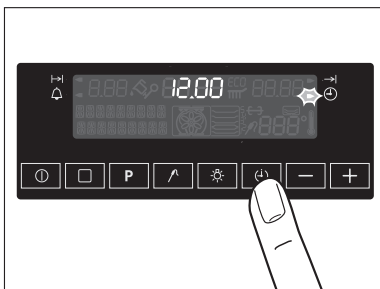
The oven switches on automatically at the time calculated, for example, 13:05.

When the set cooking time has elapsed, an audible signal sounds for 2 minutes and the oven switches itself off, for example, at 14:05.

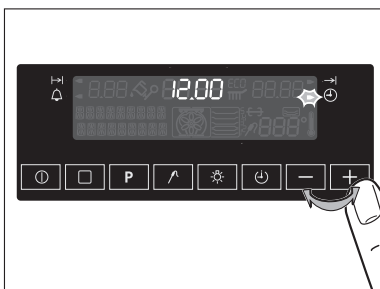


## Adjusting the time ⌚

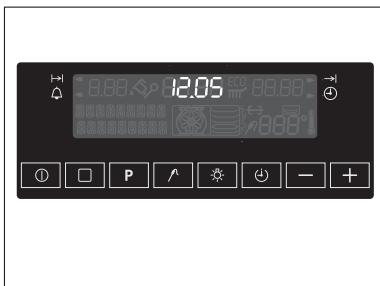
1. Press the clock function ⌚ button as often as necessary, until the Time arrow ⌚ flashes.



2. Set the current time with the + button or the - button.



3. After about 5 seconds, the arrow stops flashing and the clock displays the time set.  
The appliance is now ready to use again.






The time can only be modified, if the child safety device is released, neither of the clock functions COOK TIME ⌚ or END TIME ⌚ nor any oven functions are set.

## Other Functions

- i** Between 22:00 and 6:00 the brightness of the display is automatically reduced.

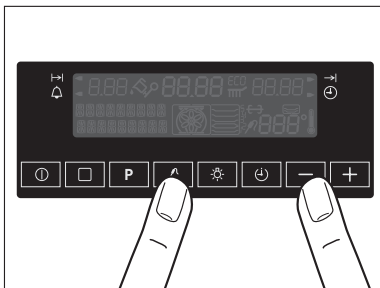
### Switching off the clock display

- ♣** You can save energy by switching off the clock display.




1. Press the mains power button  to **switch off** the appliance.
2. Press and hold the meat probe  button and the  button at the same time until the display goes out (about 2 seconds).

- i** As soon as the oven is switched on again, the display comes on automatically.  
When the appliance is switched off again, the clock display goes out again.

To have the clock display on permanently again, you must set the clock display again.






### Switching on the clock display

1. **Switch off** the appliance by pressing the mains power button .
2. Press and hold the meat probe  button and the  button at the same time until the display comes on again (approx. 2 seconds).

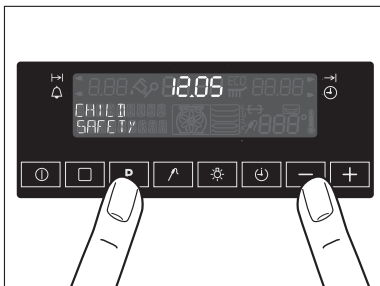
## Child Safety Device

As soon as the child safety device is engaged, the oven cannot be switched on.



### Activating the child safety device

1. Switch on the appliance by pressing the mains power button . No Oven Function must be selected.
2. Press and hold the Programme  and  buttons at the same time, until CHILD SAFETY appears in the display.

The child safety device is now engaged.



### Releasing the child safety device




Press and hold the Programme  and  buttons at the same time, until CHILD SAFETY disappears from the display.

The child safety device is now released and the oven is again ready for use.

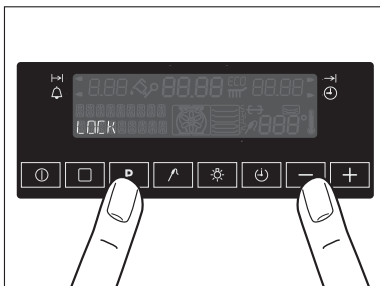
## Button lock

To ensure that oven functions set are not accidentally altered.



### Setting the button lock

1. Switch on the appliance by pressing the mains power button .
2. Select the oven function.
3. Press and hold Programme  and  buttons at the same time for about 2 seconds, until LOCK appears in the display.

The button lock is now engaged.



### Releasing the button lock

Press and hold Programme  and  buttons at the same time for about 2 seconds.

The button lock is automatically cancelled, if the appliance is switched off.

## Oven Safety Cut-out



If not switched off after a certain time, or if the temperature is not modified, the oven switches off automatically. The last temperature set flashes in the temperature display and an audible signal sounds.

### **The oven switches off when the oven temperature is:**

30	- 120°C	after	12.5 hours
120	- 200°C	after	8.5 hours
200	- 230°C	after	5.5 hours

### **Switching on after a safety cut-out**

Switch the oven off completely.  
It can then be switched on again.



# Usage, Tables and Tips

## Steam Cooking

For steam cooking, use either the Vigorous Steam or Interval Steam oven functions.



**Warning: When cooking with the Vigorous Steam function, do not under any circumstances open the oven door.**



**Attention:** Always use water **only**.

### Cookware for Steam Cooking

- Baking tins and roasting dishes made of appropriate heat and corrosion-resistant materials are suitable for steam cooking.
- Chrome steel food containers are particularly suitable. (See Special Accessories.)

### Oven levels

- The appropriate shelf position can be found in the following table. Be careful to count shelf positions starting from the bottom.



### General Instructions

- For cooking times longer than 30 minutes or when cooking larger quantities, top up with water, if necessary.
- If not used for long periods, thoroughly rinse out the water drawer, connecting hoses and steam generator (see Chapter "Care and Cleaning").

### How to use the Steam Cooking Tables

The following tables give the required temperature settings, cooking times and shelf positions for a selection of typical dishes.

- Temperatures and cooking times are for guidance only, as these will depend on the composition and size of the food, the quantity of items and type of ovenware.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- Unless otherwise stated, the values given in the tables assume that steam cooking is started with the oven cold.

## Vigorous Steam

The Vigorous Steam method of preparation is suitable for all types of food, fresh or frozen. It can be used for cooking, warming, defrosting, poaching or blanching vegetables, meat, fish, pasta, rice, sweet corn, semolina and eggs.

A complete menu can be prepared at one time, on the serving dishes, irrespective of quantity or cooking time.

For information, see Table.

## Vigorous Steam Table

Type of food	Vigorous Steam (700 ml water)	
	Shelf position	Time in mins.
Risotto	2	25-30
Rice	2	35-40
Jacket potatoes, medium-sized	2	45-55
Boiled potatoes	2	35-40
Ratatouille	2	25-30
Brussels sprouts	2	30-35
Cauliflower, whole	2	40-45
Tomatoes, whole	2	15-20
Beetroot, whole	2	60-70
Kohlrabi / Celery / Fennel, chopped	2	35-40
Courgettes, chopped	2	20-25
Carrots, chopped	2	30-35
Defrosting and cooking vegetables	2	30-35
Blanching beans	2	20-22
Blanching vegetables	2	12-15
Tender veal ham 1,000 g	2	50-75
Smoked loin of pork 600-1,000 g	2	45-55
Warming up meat loaf in 1 cm slices	2	20-25
Trout, 170-300 g	2	15-25

Type of food	Vigorous Steam (700 ml water)	
	Shelf position	Time in mins.
Eggs, soft	2	8-10
Eggs, medium	2	10-12
Eggs, hard	2	15-20

## Fan Cooking and Vigorous Steam in succession

Fan Cooking and Vigorous Steam can be combined to cook meat, vegetables and side-dishes in the oven one after the other and then using Vigorous Steam with one another, so that they will be ready to serve at the same time.

- Roast the meat with the Fan Cooking function.
- Put prepared vegetables and accompaniments in oven-proof dishes and place them in the oven with the roast.
- Start the Vigorous Steam function and cook everything together until ready.



Before you can start the Vigorous Steam function, the oven must have cooled to a temperature of around 85°C (see temperature display). For faster cooling, open the oven door.

## Fan Cooking and Vigorous Steam in succession

Type of food	Fan cooking		Vigorous Steam (700 ml water)	
	Temp. in °C	Meat time in mins.	Meat and accompaniments time in mins.	Shelf position
Roast pork 1 kg, Potatoes, Vegetables, Gravy	180	40-50	30-35	1 3
Roast veal 1 kg, Rice, Vegetables	180	40-50	30-35	1 3

## Interval Steam

Interval Steam cooking is particularly suitable for roasting large joints of meat and defrosting or re-heating portions of food cooked previously.

## Interval Steam Cooking Table

### Cooking on more than one oven level

Type of food	Interval steam (250 ml water)		
	Temperature in °C	Time in mins.	Shelf position
Re-heating of complete meal 6 plates, dia. 24 cm	120	15-20	1, 3 and 5
Roast pork 1 kg	180*	55-65	2
Roast veal 1 kg	180*	45-55	2
Meat loaf, uncooked, 500 g	180	30-40	2
Veal sausages	90	15-20	2
Frankfurters	90	15-20	2
Smoked loin of pork 600-1,000 g	180	35-45	2
Chicken, 1 kg	180*	45-55	2
Duck 1.5-2 kg	180*	55-65	2
Goose 3 kg	170*	130-170	1
Fish fillets	90	10-15	2
Potatoes au gratin, Leek/potatoes au gratin	180	40-50	2
Pasta bake	180	35-45	2
Lasagne	180	45-50	2
Misc. types of bread 500-1,000 g	190-200	50-60	2
Rolls 50-60 g	200-210	20-25	2

Cut up a whole roast before warming.

\* Pre-heat the oven.

# Baking

For baking, use either the Fan Cooking, Pizza setting or Conventional oven functions.



**When baking, remove the grease filter,** as otherwise baking time is prolonged and surfaces are browned unevenly.

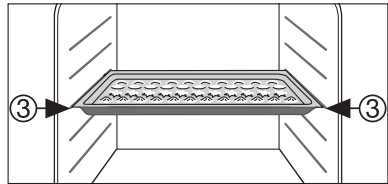
## Baking Tins

- For Conventional baking (Top/Bottom heat), use dark metal and non-stick tins.
- Bright metal, glass and ceramic baking tins are also suitable for Fan Cooking or Pizza setting oven functions.

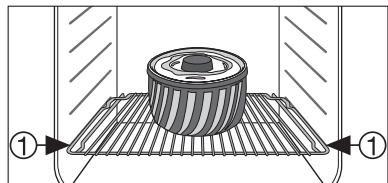
## Oven Levels

- Conventional baking is only possible on one level.
- With Fan Cooking, you can bake dry, flat biscuits and cookies on up to 3 baking trays at the same time.

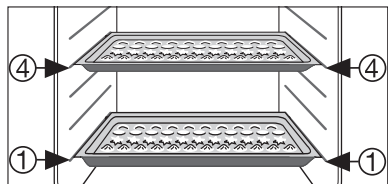
1 baking tray:  
for example, oven level 3



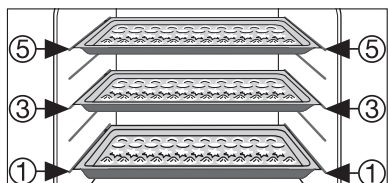
1 baking tin:  
for example, oven level 1



2 baking trays:  
oven levels 1 and 4



3 baking trays:  
oven levels 1, 3 and 5



## General Instructions

- Be careful to count oven levels starting from the bottom.
- Insert the baking tray with the bevel at the front!
- Always place cakes in tins in the middle of the grill.
- With Conventional (top/bottom heat) or Fan-assisted cooking, you can also bake two cakes at the same time in tins placed next to each other on the grill. This does not significantly increase baking time.



When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

## How to use the Baking Tables

The Tables give the required temperature settings, baking times and oven shelf levels for a selection of typical dishes.

- Temperatures and baking times are for guidance only, as these will depend on the consistency of pastry or mixture, the number and the type of baking tin.
- We recommend using the lower temperature the first time and then, if necessary, for example, if a deeper browning is required, or baking time is too long, selecting a higher temperature.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- If baking cakes on baking trays or tins on more than one level, baking time may be extended by 10-15 minutes.
- Moist recipes (for example, pizzas, fruit flans, etc.) are baked on one level.
- Cakes and pastries at different heights may brown at an uneven rate at first. If this occurs, **please do not change the temperature setting**. Different rates of browning even out as baking progresses.



With longer baking times, you can switch the oven off about 10 minutes before the end of the baking time, in order to utilise the residual warmth.

Unless otherwise stated, the values given in the tables assume that cooking starts with a cold oven.

# Baking Table

## Baking on one level

Type of baking	Fan Cooking		Conventional oven		Time
	Shelf position	Temperature °C	Shelf position	Temperature °C	for both functions Hours: Mins.
<b>Baking in tins</b>					
Ring cake or brioche	1	150-170	1	160-180	0:50-1:10
Madeira cake/ fruit cakes	1	140-160	1	150-170	1:10-1:30
Sponge cake	1	140-160	2	160-180	0:25-0:40
Flan base - short pastry	3	170-180	2	190-210 <sup>1)</sup>	0:10-0:25
Flan base - sponge mixture	3	150-170	2	170-190	0:20-0:25
Apple pie	1	150-170	1	170-190	0:50-1:00
Savoury flan (e.g. Quiche Lorraine)	1	160-180	1	190-210	0:30-1:10
Cheese cake	1	140-160	1	170-190	1:00-1:30
<b>Cakes/pastries/breads on baking trays</b>					
Plaited bread/bread crown	3	160-170	3	170-190	0:30-0:40
Christmas stollen	3	160-170 <sup>1)</sup>	3	160-180 <sup>1)</sup>	0:40-1:00
Bread (rye bread) first then	1	180-200 <sup>1)</sup> 140-160	2	230 <sup>1)</sup> 160-180	0:20 0:30-1:00
Cream puffs/Eclairs <sup>2)</sup>	3	160-170 <sup>1)</sup>	3	190-210	0:25-0:40
Swiss roll	3	150-170 <sup>1)</sup>	3	180-200 <sup>1)</sup>	0:10-0:20
Cake with crumble topping <sup>3)</sup>	3	150-160	3	170-190	0:20-0:40
Buttered almond cake/ sugar cakes	3	160-170 <sup>1)</sup>	3	190-210 <sup>1)</sup>	0:15-0:30
Fruit flans (made with yeast dough/ sponge mixture)	3	140-160	3	170-190	0:25-0:50

Type of baking	Fan Cooking		Conventional oven		Time for both functions: Hours: Mins.
	Shelf position	Tempera- ture °C	Shelf position	Tempera- ture °C	
Fruit flans made with short pastry <sup>2)</sup>	3	150- 170	3	<b>170-190</b>	0:40-1:20
Yeast cakes with delicate toppings/fillings (e.g. cream cheese, cream, etc)	-	-	3	<b>170-190</b>	0:40-1:20
Pizza (with a lot of top- ping) <sup>2)</sup>	1	<b>180-200</b>	1	<b>190-210<sup>1)</sup></b>	0:30-1:00
Pizza (round baking sheet)	1	230 <sup>1)</sup>	1	230 <sup>1)</sup>	0:10-0:25
Unleavened bread, pitta bread	-	-	2	230 <sup>1)</sup>	0:15-0:25
<b>Swiss tarts</b>	1	<b>180-200</b>	1	<b>210-230</b>	0:35-0:50
<b>Biscuits</b>					
Short pastry biscuits <sup>3)</sup>	3	<b>150-160</b>	3	170-190 <sup>1)</sup>	0:06-0:20
Viennese whirls <sup>3)</sup>	3	<b>140-150</b>	3	160-180	0:10-0:40
Biscuits made with sponge mixture <sup>3)</sup>	3	<b>150-160</b>	3	170-190	0:15-0:20
Pastries made with egg white, meringues	3	<b>80-100</b>	3	100-120	2:00-2:30
Macaroons	3	<b>100-120</b>	3	120-140	0:30-0:60
Danish pastries	3	<b>150-160</b>	3	170-190	0:20-0:40
Puff pastries	3	<b>170-180<sup>1)</sup></b>	3	<b>190-210<sup>1)</sup></b>	0:20-0:30
Rolls	3	170-190 <sup>1)</sup>	3	<b>180-220<sup>1)</sup></b>	0:20-0:35
<b>Browning</b>					
"Hawaii" toast	3	200-220	3	230 <sup>1)</sup>	0:14-0:16

1) Pre-heat the oven.

2) Use universal tray.

3) Baking on 2 levels possible.

The numbers printed in bold indicate the **most suitable oven function or temperature for each.**



## Baking on several shelf positions

Type of cake or pastry	Fan Cooking			Time Hours: Mins.
	Shelf position from bottom		Tempera- ture °C	
	2 Levels	3 Levels		
<b>Cakes and pastries on baking sheets</b>				
Cream puffs/eclairs	1/4	-	<b>160-180</b> <sup>1</sup>	0:35-0:60
Dry streusel cake	1/4	-	<b>140-160</b>	0:30-0:60
<b>Biscuits</b>				
Shortcrust biscuits	1/4	1/3/5	<b>150-160</b>	0:15-0:35
Small piped biscuits	1/4	1/3/5	<b>140-150</b>	0:20-0:60
Sponge fingers	1/4	-	<b>160-170</b>	0:25-0:40
Meringues	1/4	-	<b>80-100</b>	2:10-2:50
Macaroons	1/4	-	<b>100-120</b>	0:40-1:20
Small pastries made with yeast dough	1/4	-	<b>160-170</b>	0:30-0:60
Small pastries made with puff pastry	1/4	-	<b>170-180</b> <sup>1</sup>	0:30-0:50
Bread rolls	1/4	-	<b>180-190</b> <sup>1</sup>	0:30-0:55

1) Pre-Heat oven.

## Pizza Setting

The stated baking times are for guidance only.

Type of baking	Pizza Setting		
	Temperature in °C	Shelf position	Baking time in minutes
<b>Short pastry</b>			
Covered fruit pie	150-160	2	45-60
Cheesecake (on tray)	150-160	2	45-55
Blackcurrant cake, to prebake base	160-170*	2	15
Blackcurrant cake, to finish baking	150-160	2	30
<b>Puff pastry</b>			
French apple flan	160-170*	2	40-45
<b>Yeast dough</b>			
Cheesecake	150-160	2	35-45
Pizza	220*	1	15-20
<b>Biscuits</b>			
Nut biscuits	160-170	1	25
<b>Kneaded dough</b>			
Spinach quiche	190-200	2	30-35
<b>Bread and rolls</b>			
Unleavened bread	200-220*	2	21
<b>Oven bakes and gratins</b>			
Cheese and leek macaroni	180-200	1	37

\* Pre-heat the oven.

Frozen foods	Pizza setting		
Type of pastry or cake	Temperature in °C	Shelf position	Baking time in minutes
Frozen pizza	Follow the manufacturer's instructions as stated on the package	<b>Lay on the grill tray,</b> insert baking tray below (shelf position in accordance with the manufacturer's instructions as stated on the package)	Follow the manufacturer's instructions as stated on the package

**Also observe the manufacturer's instructions for all other frozen products.**

## Table for Bakes and Gratins

	Conventional cooking (top/bottom heat)		Rotitherm		Time
	Oven level, from bottom	Temperature [in °C]	Oven level, from bottom	Temperature [in °C]	Hours: Mins.
Pasta bake	1	<b>180-200</b>	1	160-170	0:45-1:00
Lasagne	1	<b>180-200</b>	1	160-170	0:25-0:40
Vegetables au gratin <sup>*)</sup>	1	200-220	1	<b>160-170</b>	0:15-0:30
Baguettes topped with melted cheese*	1	200-220	1	<b>160-170</b>	0:15-0:30
Sweet bakes	1	<b>180-200</b>	-	-	0:40-0:60
Fish bakes	1	<b>180-200</b>	1	160-170	0:30-1:00
Stuffed vegetables	1	180-200	1	<b>160-170</b>	0:30-1:00

\* Preheat oven.

Information printed in bold indicates the most suitable oven function for the dish.

## Frozen Ready Meals Table

Food to be cooked	Oven level from bottom	Oven function	Temperature	Time
Frozen pizza	3	Conventional oven	as per manufacturer's instructions	as per manufacturer's instructions
Chips* (300-600 g)	3	Rotitherm	200-220°C	15-25 Mins.
Baguettes	3	Conventional oven	as per manufacturer's instructions	as per manufacturer's instructions
Fruit flans	3	Conventional oven	as per manufacturer's instructions	as per manufacturer's instructions

\* Note: turn chips 2 or 3 times during cooking.

## Tips on Baking

Baking Results	Possible Cause	Remedy
The cake is not browned enough at the bottom	Wrong oven level	Place cake lower
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower setting
	Baking time too short	Set a longer baking time <b>Baking times cannot be reduced by setting higher temperatures</b>
	Too much liquid in the dough	Use less liquid next time. Pay attention to mixing times, especially if using mixing machines
Cake is too dry	Oven temperature too low	Set a slightly higher oven temperature next time
	Baking time too long	Set a shorter baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a slightly lower temperature and increase baking time
	Dough is unevenly distributed	Spread the dough evenly on the baking tray
	Grease filter is inserted	Take out the grease filter
Baking time too long	Temperature too low	Set a slightly higher oven temperature next time
	Grease filter is inserted	Take out the grease filter

## Roasting

For roasting, use either the Rotitherm or Conventional oven function.

### Ovenware for roasting

- Any heat-resistant dish is suitable for roasting. (Refer to the manufacturer's instructions.)
- If the dish has plastic handles, check that they are heat-resistant. (Refer to the manufacturer's instructions.)
- Large roasts can be **placed directly in the all-purpose tray or on the oven shelf with the all-purpose tray placed underneath**, (for example, turkey, goose, 3-4 chickens, 3-4 leg joints).
- We recommend that all lean meats are roasted **in a roasting dish with a lid** (for example, roast veal, braised beef, pot roast, frozen meat.) This makes the meat more succulent.
- We recommend that all types of meat that are to be browned and crisped are roasted in a **roasting dish without a lid** (e.g. roast pork (for crackling), meat loaf, roast lamb and mutton, duck, 1-2 leg joints, 1-2 chickens, smaller poultry, roast beef, fillets, game.)



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

### Oven levels

- 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 only.

- We recommend roasting meat and fish **with a minimum weight of 1 kg in the oven**.
- In general, the Conventional oven function is particularly suitable for very lean meat such as game and fish. For all other types of meat (particularly poultry) we recommend using the Rotitherm oven function.
- To prevent meat juices or fat from burning on, we recommend adding a little liquid to the roasting dish.
- Turn the meat as required (after 1/2 - 2/3 of cooking time).



**Tip:** Baste large joints and poultry with their juices several times during roasting. This will give better roasting results.



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

## Roasting Table

Type of Meat	Quantity	Conventional		Rotitherm		Time
	Weight	Oven Level from Bottom	Temperature °C	Oven Level from Bottom	Temperature °C	Hrs. mins.
<b>Beef</b>						
Pot roast	1-1.5 kg	2	200-230	-	-	2:00-2:30
Roast beef or fillet						each cm. thick
- inside raw	each cm. thick	2	230 <sup>1)</sup>	2	190-200	0:05-0:06
- inside rare	each cm. thick	2	230 <sup>1)</sup>	2	180-190	0:06-0:08
- well done	each cm. thick	2	210-230 <sup>1)</sup>	2	170-180	0:08-0:10
<b>Pork</b>						
Shoulder, Neck, Ham	1-1.5 kg	2	210-220	2	160-180	1:30-2:00
Cutlet, Loin	1-1.5 kg	2	180-190	2	170-180	1:00-1:30
Meat loaf	750 g-1 kg	2	170-180	2	160-170	0:45-1:00
Knuckles of pork (pre-cooked)	750 g-1 kg	2	210-220	2	150-170	1:30-2:00
<b>Veal</b>						
Roast veal	1 kg	2	210-220	2	160-180	1:30-2:00
Knuckles of veal	1.5-2 kg	2	210-225	2	160-180	2:00-2:30
<b>Lamb</b>						
Leg of lamb, Roast lamb	1-1.5 kg	2	210-220	2	150-170	1:15-2:00
Saddle of lamb	1-1.5 kg	2	210-220	2	160-180	1:00-1:30

Type of Meat	Quantity	Conventional		Rotitherm		Time
	Weight	Oven Level from Bottom	Temperature °C	Oven Level from Bottom	Temperature °C	Hrs. mins.
<b>Game</b>						
Chine of hare, Leg of hare	up to 1 kg	3	<b>220-230</b> <sup>1</sup>	3	160-170	0:25-0:40
Saddle of venison	1.5-2 kg	2	<b>210-220</b>	2	160-180	1:15-1:45
Haunch of venison	1.5-2 kg	2	<b>200-210</b>	2	160-180	1:30-2:15
<b>Poultry</b>						
Poultry portions 4-6 pieces	each 200-250 g	3	220-230	3	<b>180-200</b>	0:35-0:50
Chicken halves 2-4 pieces	each 400-500 g	3	220-230	3	<b>180-200</b>	0:35-0:50
Chicken, Fatted chicken	1-1.5 kg	2	220-230	2	<b>170-180</b>	0:45-1:15
Duck	1.5-2 kg	2	210-220	2	<b>160-180</b>	1:00-1:30
Goose	3.5-5 kg	2	200-210	2	<b>150-160</b>	2:30-3:00
Turkey	2.5-3.5 kg	2	200-210	2	<b>150-160</b>	1:30-2:00
	4-6 kg	2	180-200	2	<b>140-150</b>	2:30-4:00
<b>Fish (steamed)</b>						
Whole fish	1-1.5 kg	2 / 3	<b>210-220</b>	2 / 3	160-170	0:45-1:15

1) Pre-heat the oven.

Information printed in bold indicates the **best oven function**.



## Meat Probe Table

Food to be cooked	Meat core temperature
<b>Beef</b>	
Rib steak or filet steak, rare	45 - 50°C
medium	60 - 65°C
well done	75 - 80°C
<b>Pork</b>	
Shoulder of pork, ham joint, neck	80 - 82°C
Chop (saddle), smoked pork loin	75 - 80°C
Meat loaf	75 - 80°C
<b>Veal</b>	
Roast veal	75 - 80°C
Knuckle of veal	85 - 90°C
<b>Mutton / Lamb</b>	
Leg of mutton	80 - 85°C
Saddle of mutton	80 - 85°C
Roast lamb, leg of lamb	75 - 80°C
<b>Game</b>	
Saddle of hare	70 - 75°C
Leg of hare	70 - 75°C
Whole hare	70 - 75°C
Saddle of venison	70 - 75°C
Haunch of venison	70 - 75°C

## Grill Sizes

For grilling, use either the Single Grill or Dual Grill oven functions with the 230°C temperature setting.



**Attention:** Always grill with the oven door closed.



The empty oven should **always be pre-heated for 3 minutes!**

### Ovenware for grilling

- For grilling, use the oven shelf and the general purpose tray placed underneath.

### Oven Levels

- For grilling flat food, the **4th shelf position** is used.

### Tips on using the Grilling Table

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

- Grilling is particularly suitable for flat pieces of meat or fish.
- Turn the food about half way through the grilling time.

## Grilling Table

Food to be grilled	Function	Temperature in°C	All-purpose tray	Oven shelf	Grilling time in minutes	
			Shelf position		1st side	2nd side
4-8 pork chops	Dual Grill	230	1	4	15	12
2-4 pork chops	Single grill	230	1	4	14	12
Marinated pork steaks	Dual Grill	230	1	4	12	14
2-4 fillet steaks, rare	Single grill	230	1	4	5-7	6-8
4 fillet steaks, medium	Dual Grill	230	1	4	6-8	7-9
2 chicken halves	Single grill	230	1	4	15-20	18-22
4 chicken halves	Dual Grill	230	1	3	15-20	18-22

Food to be grilled	Function	Temperature in °C	All-purpose tray	Oven shelf	Grilling time in minutes	
			Shelf position		1st side	2nd side
1-4 chicken legs	Dual Grill	230	1	4	20	14
4-6 chicken legs	Dual Grill	230	1	4	20	18
Sausages, up to 6	Single grill	230	1	4	5-10	7
Sausages, more than 6	Dual Grill	230	1	4	5-10	7
Coiled sausage, up to 4 pieces	Single grill	230	1	4	10	11
Coiled sausage, up to 6 pieces	Dual Grill	230	1	4	10	12
Whole fish	Dual Grill	230	1	3	12	---
Toasted bread (no topping)	Dual Grill	230	1	4	1-2	1-2

## Drying

For drying, use the Defrost/Dry oven function.

### Ovenware

- Use the oven shelf or baking tray, spread with baking paper.

### Oven Levels

- You can dry food on 2 oven levels at the same time.
- Place the shelf or the baking tray in the **1st and 4th shelf positions from the bottom.**

### Tips on using the Drying Table

- Prepare the food to be dried and distribute it evenly over the shelf or baking tray.
- Halfway through the drying time, turn the food.
- When the food is still soft but no more juice is coming out, remove it from the oven.

## Drying Table

Food	Temperature °C	Time Hours
<b>Vegetables</b>		
Beans	75	6 - 8
Chilli peppers (chopped)	75	6 - 8
Vegetables for soup	75	5 - 6
Mushrooms	50	6 - 8
Herbs	40 - 50	2 - 3
<b>Fruit</b>		
Plums	75	8 - 10
Apricots	75	8 - 10
Apple slices	75	6 - 8
Pears	75	6 - 9

## Defrosting

For defrosting, use the Defrost/Dry oven function with the 30°C temperature setting.

### Cookware for defrosting

- Unwrap the food and place it on a plate on the oven shelf.
- Do not cover with a plate or bowl, as these can substantially lengthen the defrosting time.

### Oven Levels

- For defrosting, place the shelf on the **1st shelf position**.

### Tips on using the Defrosting Table

The following table provides a guide for defrosting times.

## Defrosting Table

Food	Defrosting time Mins.	Further defrosting time (Mins.)	Comments
Chicken, 1,000 g	100-140	20-30	Place the chicken on an upturned saucer on a large plate. Half way through defrosting time, turn over or cover with foil.
Meat, 1,000 g	100-140	20-30	Half way through defrosting time, turn over or cover with foil.
Meat, 500 g	90-120	20-30	Half way through defrosting time, turn over or cover with foil.
Trout, 150 g	25-35	10-15	Do not cover.
Strawberries, 300 g	20-30	10-20	Do not cover.

## Bio Functions

The low temperatures that can be set with this oven can be used to make yoghurt or to raise yeast dough.



**Attention: the suggested temperatures have to be changed with all Bio functions!**

### Making Yoghurt

For making yoghurt, use the Conventional (Top/Bottom heat) oven function.

#### Ovenware

- To hold the yoghurt, use cups or glasses of around 150 ml. capacity, covered with foil or a lid.

#### Oven level

- Always insert the shelf on the **3rd shelf position from the bottom.**

1. Bring some milk to the boil (e.g. 1 litre for 6-8 servings).
2. Let the milk cool to 40 °C.
3. Stir a carton of natural yoghurt (about 150 g) into the milk, then pour into containers and cover.
4. Place the containers on the oven shelf.
5. Select the Conventional function using the Oven Function  button and **change the suggested temperature to 40 °C.**
6. After approx. 5-8 hours take the yoghurt out and chill it.

### Raising yeast dough

For raising dough, use the Conventional oven function.

#### Ovenware

- To contain the dough, use a bowl that is heat-resistant to 40 °C.

#### Oven level

Insert the shelf on the **2nd shelf position from the bottom.**

1. Put the dough in the bowl, cover with clear film and place on the shelf.
2. Select the Conventional function using the Oven Function  button and **change the suggested temperature to 40 °C.**
3. Leave the dough to rise until it has doubled in volume.

## Low Temperature Cooking

With the Low Temperature cooking function, meat becomes beautifully tender and remains particularly succulent.



When roasting with low temperatures, up to 20 percent less energy is needed than with normal roasting.

### Ovenware

- At low temperatures, always roast meats **uncovered**.

### Oven levels and cooking times

- The appropriate shelf position and cooking time can be found in the following table.

### Tips for cooking at low temperatures

- The first 10 minutes of the programme are used to heat the empty oven to 120°C. The three segments of the thermometer symbol flash in succession. When the pre-heating time is completed, an audible signal sounds.
- The oven switches automatically to a temperature of 80°C. This remains constant for the whole of the cooking time.
- Meanwhile sear the meat in a very hot frying pan, **place it in a roasting tray or directly on the oven shelf with the all-purpose tray underneath it** and then roast it in the pre-heated oven.



The automatic oven switch off function **cannot be used in conjunction with** the oven function **Low Temperature Cooking**.



**We recommend Low Temperature Cooking** for lean, tender pieces of meat and fish.

**Low Temperature Cooking is not suitable** for pot roasts or roast pork, for example.

## Low Temperature Cooking Table

		Pre-heating	Cooking		
Type of food	Weight kg	Temperature °C	Temperature °C	Time mins.	Shelf position
Roast beef	1-1,5	120	80	90-110	2
Fillet of beef	1-1,5	120	80	90-110	2
Roast veal	1-1,5	120	80	100-120	2

# Making Preserves

For making preserves, use the Interval Steam oven function.

## Preserving Jars

- For preserving, use only commercially available preserve jars of the same size.



Jars with twist-off or bayonet type lids and metal tins are not suitable.

## Oven Levels

- For preserving, use the **lowest shelf position**.

## Tips on Preserving


- Use the all-purpose tray for preserving. There is enough room on this for up to six 1-litre preserving jars.
- The preserving jars should all be filled to the same level and clamped shut.
- Place the preserving jars on the all-purpose tray in such a way that they are not touching each other.

## Preserving Table

Preserve	Temperature °C	Cooking time until simmering Mins.	Continue cooking at 100 °C Mins.	Leave to stand with the oven switched off Mins.
<b>Soft fruit</b>				
Strawberries, Blueberries, Raspberries, Ripe gooseberries	140-150	35-45	---	---
Unripe gooseberries	140-150	35-45	15	---
<b>Stone fruit</b>				
Pears, Quince, Plums, Damsons, Fruits with hard flesh	140-150	35-45	15	---
<b>Vegetables</b>				
Carrots	140-150	50	15	60
Mushrooms	140-150	45	30	60
Mixed pickles	150-160	50	15	---




## Programmed Functions and Recipes

The appliance has 12 programmed functions and recipes, which can be selected one after the other using the Programme  button.

1. Cleaning programme
2. Vegetables
3. Potatoes au gratin
4. White bread
5. Rolls
6. Baked fish fillet
7. Trout
8. Pizza
9. Quiche Lorraine
10. Chicken
11. Saddle of veal
12. Heating food

### 1. Cleaning Programme

1. Pour water (approx. 150 ml) and 1 tablespoon of vinegar directly into the steam generator.
2. Start the automatic cleaning programme.  
A triple signal is sounded at the end of the cleaning programme.
3. Use the mains power button  to stop the signal and switch off the oven.

Wipe out the oven with a soft cloth.

Remove any residual water from the steam generator.

**To completely dry the oven, leave the oven door ajar for around 1 hour.**

## Recipes

### 2. Vegetables

#### Ingredients:

- 400 g cauliflower,
- 200 g carrots,
- 200 g kohlrabi,
- 200 g yellow and red peppers.

#### Method:

Rinse cauliflower and divide into florets.

Peel carrots and kohlrabi and cut into bite-sized pieces.

Wash peppers and cut into slices.

Arrange all ingredients in a stainless steel dish with a colander insert.

If making double the amount, the food can be placed on 2 oven levels.

Setting	Shelf positions	Water via water drawer
Vegetables	1 and 3	700 ml

### 3. Potatoes au gratin

#### Ingredients:

- 1000 g potatoes,
- salt and pepper, 1 teaspoon of each,
- 1 clove of garlic, peeled,
- 300 g Greyerz or Emmental cheese, grated,
- 3 eggs,
- 250 ml milk,
- 4 tablespoons cream,
- 1 tablespoon thyme,
- 3 tablespoons butter.

#### Method:

Peel potatoes, slice thinly, dry and then salt and pepper them.

Place half of the slices of potato in a greased, oven-proof dish. Sprinkle some grated cheese over them. Layer the rest of the potato slices over this and sprinkle the rest of the cheese on the top.

Crush the clove of garlic and beat together with the eggs, milk, cream and the thyme. Salt the mixture and pour over the potatoes.

Place knobs of butter on the gratin.

Setting	Shelf position	Water via water drawer
Potatoes au gratin	2	200 ml

## 4. White bread

### Ingredients:

- 1000 g flour, type 405,
- 1 cube of fresh yeast or 2 packets of dried yeast,
- 600 ml milk,
- 15 g salt.

### Method:

Place the flour and the salt in a large bowl. Dissolve the yeast in the milk and add to the flour. Knead all ingredients into a workable dough. A little more milk may be required depending on the quality of the flour.

Leave the dough to rise until it doubles in volume.

Form two loaves from the dough and lay them on the greased baking tray or patisserie tray (special accessory). Leave the loaves to rise again by half their volume.

Before baking, dust them with flour and with a sharp knife cut 3 diagonal lines, at least 1 cm deep.

### Setting

Bread

### Shelf position

2

### Water via water drawer

200 ml

## 5. Rolls (40 g each)

### Ingredients:

- 500 g flour, type 405,
- 20 g of fresh yeast or 1 packet of dried yeast,
- 300 ml water,
- 10 g salt.

### Method:

Place the flour and the salt in a large bowl. Dissolve the yeast in the water and add to the flour. Knead all ingredients into a workable dough.

Leave the dough to rise until it doubles in volume.

Cut dough into pieces, form into rolls and lay them on the greased baking tray or the patisserie tray (special accessory). Leave rolls to rise again for about 25 minutes.

Before baking, cut a cross into the rolls. As an option, sprinkle with poppy, caraway or sesame seeds.

Setting	Shelf positions	Water via water drawer
Rolls	2 and 4	200 ml

## 6. Baked fish fillet

### Ingredients:

- 700 g fillet of pike-perch or sea trout, cut into cubes,
- 100 g Emmental cheese, grated,
- 200 ml cream,
- 50 g bread crumbs,
- salt, pepper, lemon juice,
- parsley, chopped,
- 40 g butter to grease the dish.

### Method:

Sprinkle the fish fillet with lemon juice and leave it to marinade for a while. Then dab off surplus juice using kitchen paper.

Salt and pepper the fish filets on both sides. Lay them in a greased oven-proof dish.

Mix the cream, grated cheese, breadcrumbs and the chopped parsley and distribute over the fish.

Setting	Shelf position	Water via water drawer
Fish fillets	3	200 ml

## 7. Trout

### Ingredients:

- 4 trout of 200 - 300 g each,
- lemon juice, pepper, salt.

### Method:

Wash the trout well inside and out, sprinkle with lemon juice, season and place them in 2 stainless steel dishes with colander insert. Serve with fried flaked almonds.

### Variation - Blue trout:

Before the trout are placed in the stainless steel dishes with colander inserts, pour hot water and vinegar over them.

Setting	Shelf positions	Water via water drawer
Trout	1 and 3	700 ml

## 8. Pizza

1 Baking tray

### Ingredients for the dough:

- 300 g flour, type 405,
- 180 ml water,
- 15 g yeast,
- 2 tablespoons olive oil,
- 1 teaspoon salt.

### Method for the dough:

Dissolve the yeast in the water and with the other ingredients knead to an elastic dough.

Cover the dough and leave it to rise for 30 minutes.

### Ingredients for the topping:

- 1 tin of chopped tomatoes (drained weight 400 g),
- 150 g salami, sliced, cut into quarters,
- 300 g mozzarella, cut into 1 cm dice.

As a variation, use mushrooms or ham for the toppings.

### Preparation:

Roll out the dough, lay it on the greased baking tray and cover it with the topping ingredients in the order given.

Leave it to rise again for 20 minutes.

Setting	Shelf position	Water via water drawer
Pizza	2	-

## 9. Quiche Lorraine

### Ingredients for the pastry:

- 250 g flour, type 405,
- 125 g butter,
- 60 ml water,
- 1 teaspoon salt,
- a little pepper and nutmeg.

### Method:

Mix together flour, butter and salt, add the water and knead together briefly to form pastry.

Leave the pastry to cool in the fridge for 1 hour.

### Ingredients for the topping:

- 100 ml milk,
- 150 ml sour cream,
- 2 eggs,
- 150 g Greyerz or Emmental cheese, grated,
- 150 g lean bacon, diced,
- 150 g onions, diced,
- pepper, nutmeg.

### Method:

Fry the bacon and onions lightly.

Whisk the milk, cream, eggs and seasoning together well, then mix in the cheese.

### Preparation:

Roll out the pastry and use it to line a greased plain flan tin with a removable bottom (dia. 28 cm). Distribute the bacon and onions over it evenly and pour the liquid mixture over them.

### Setting

Quiche Lorraine

### Shelf position

1

### Water via water drawer

-

## 10. Chicken

### Ingredients:

- 1 chicken (1,000 - 1,200 g),
- 2 tablespoons oil,
- salt, pepper, paprika, curry powder.

### Method:

Wash the chicken and dry it with kitchen paper.

Mix the spices with the oil and use the mixture to oil the chicken evenly inside and out.

Then place the chicken, breast down, in an oven-proof dish or glass dish with a colander insert (special accessory).

After about 25 minutes, turn the chicken.

After the first audible signal (about 50 mins.) check how it is cooking. If required, leave it to cook for the rest of the roasting time until the second audible signal (about 60 mins.).

Setting	Shelf position	Water via water drawer
Chicken	2	200 ml

## 11. Saddle of veal

### Ingredients:

- 1000 g saddle of veal,
- 2 tablespoons oil,
- salt, pepper, paprika.

### Method:

Wash the saddle of veal and dry it with kitchen paper.

Mix the seasoning with the oil and use the mixture to oil the meat evenly.

Place the saddle of veal in an oven-proof dish or glass dish with a colander insert (special accessory) and place it in the oven.

Setting	Shelf position	Water via water drawer
Saddle of veal	2	200 ml

## 12. Warming food

### Method:

Place the food on a plate.

Put it in the oven without a cover.

Max. 6 plates (dia. 26 cm).

### Setting

Heating food

### Shelf positions

1, 3, 5

### Water via water drawer

200 ml



# 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

### Cleaning Programme

The Cleaning Programme function is described in full in the chapter Programmed Functions and Recipes.


### Manual Cleaning



**Warning:** When cleaning, no oven functions must be selected and the oven must have cooled down.



Clean the appliance after each use. In this way residues are easier to clean off and are not allowed to burn on.

1. Open the oven door and press the Oven Light  button.
2. After every use, wipe out the oven with a solution of washing-up liquid and allow it to dry. Do not use abrasive objects. If necessary, soak any residues first or switch on the Vigorous Steam function for a short time.



Clean stubborn residues with special oven cleaners.



**Attention:** If using an oven spray, please follow the manufacturer's instructions carefully.

## Accessories

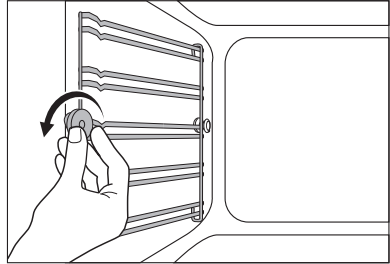
Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

## Side Rails

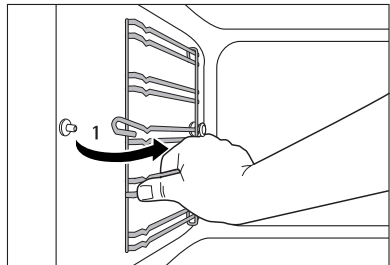
To clean the sides of the oven, the left and right side rails can be removed from the oven.

### Taking out the side rails

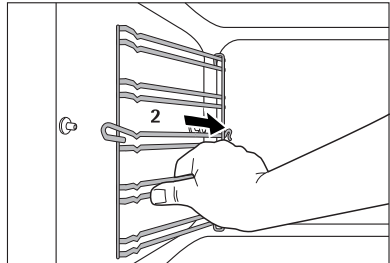
1. Loosen the screw.



2. Pull the rails sideways (1).



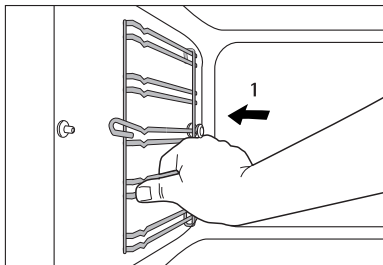
3. Lift the rails off the rear hook (2).



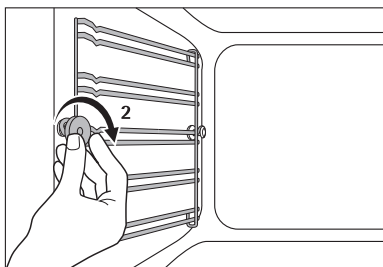
To remove/replace the side rails on the right, open the cover on the meat probe socket.

## Replacing the side rails

1. Set the rails in the rear hook and press against the screw hole (1).



2. Insert the screw and tighten (2).



## Steam Generation System



**Attention:** Wipe the steam generator dry **after each use**. Soak up water with a sponge.



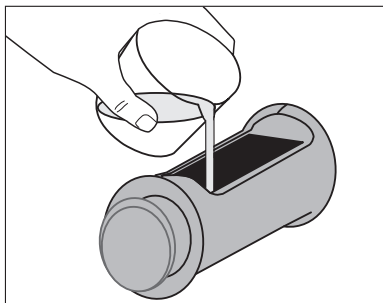
Remove any lime residue with water and vinegar. To prevent limescale forming, use decalcified water only, for example, from a water filter.



**Attention:** Chemical de-scaling agents can damage the oven's surface enamel. Always follow the manufacturer's instructions carefully.

### Water Drawer and Steam Generator

1. Pour water and vinegar (about 300 ml) into the steam generator. Leave it to take effect.
2. Remove the water and vinegar with a non-abrasive sponge.
3. Rinse out the steam generator system **through the water drawer** using clean, decalcified water (100-200 ml).
4. Soak up remaining water from the steam generator with the sponge and wipe dry.
5. Leave the door open to let the oven dry out completely.



## Oven Light



**Danger of electric shock!** Before replacing the oven light bulb:

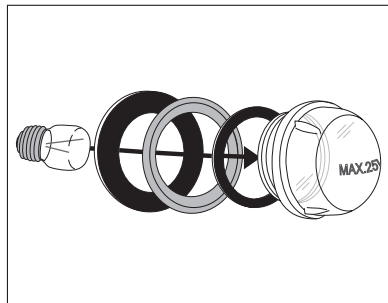
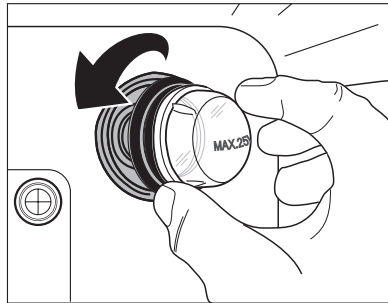
- Switch off the oven.
- Take the fuses out of the fuse box or switch off.



To protect the oven light bulb and the glass cover, lay a cloth on the bottom of the oven.

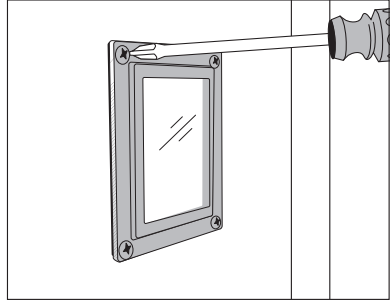
### Replacing the rear oven light bulb/ Cleaning the glass cap

1. Take off the glass cap by turning it to the left.
2. Remove seals and metal ring and clean the glass cap.
3. If necessary:  
**replace bulb with a 25 Watt,  
230 V, 300°C heat-resistant oven  
light bulb.**
4. Fit seals and metal ring to the glass cap.
5. Re-fit the glass cap.

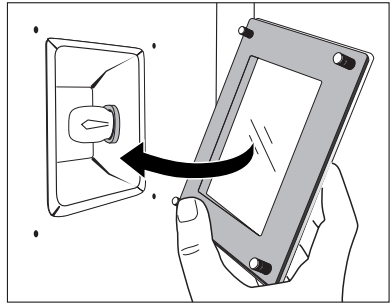


## Replacing the side oven light bulb/Cleaning the glass cap

1. Take out the side rails on the left.
2. Unscrew the metal frame using a cross-tip screwdriver.
3. Take off the metal frame and seal and clean them.
4. If necessary:  
**replace bulb with a 25 Watt,  
230 V, 300°C heat-resistant oven  
light bulb.**



5. Re-fit metal frame and seal and tighten screws.
6. Replace the side rails.

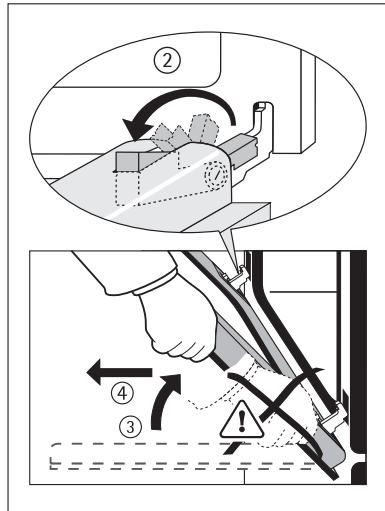


## Oven Door

The door of your appliance may be removed for cleaning.

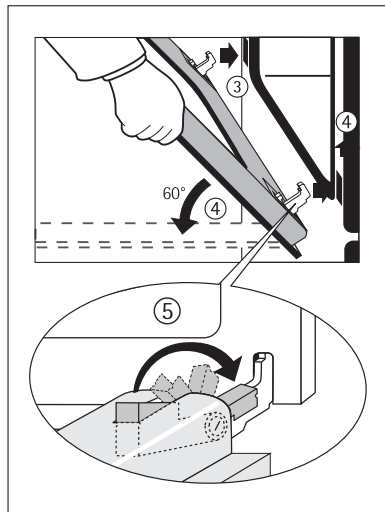
### Removing the oven door

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





### Hanging the oven door

1. From the side of the door on which the handle is positioned, take hold of the sides of the door with both hands.
2. Hold the door at an angle of approx. 60°.
3. Insert the door hinges as far as possible into the two slots on the right and left at the bottom of the oven **at the same time**.
4. Lift the door up until resistance is met and then open it fully.
5. Fold the clamping levers on both door hinges back into their original position.
6. Close the oven door



## What to do if ...

Fault	Possible cause	Remedy
The oven does not heat up.	The oven has not been switched on.	Switch the oven on.
	The correct time has not been set.	Set the correct time.
	The required settings have not been made.	Check the settings.
	The oven safety cut-out has been triggered.	See Oven Safety Cut-out.
	The fuse in the domestic wiring system (fuse box) has been tripped.	Check the fuse. If the fuses are repeatedly tripped, please call a qualified electrician.
"F 9" appears in the display.		Press the mains power button  .
The oven is not heating up, but the function display is operating. A small arrow will light up.		Set the oven function to ZERO. Do not switch off the oven. Press and hold down the three buttons PRO-GRAMME, MEAT PROBE and  at the same time, until a signal can be heard.
The oven light does not come on.	The bulb in the oven has blown.	Replace the oven bulb.

**If you are unable to remedy the fault by following the above suggestions, please contact your specialist dealer or Service Force Centre.**



**Warning:** Repairs to the appliance should 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 incorrectly, the customer service engineer's visit or that of the specialist dealer will not be made free of charge, even during the warranty period.



**Advice on cookers with metal fronts:**

**Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.**



---

# Technical Data


## Oven Interior Dimensions

Height x Width x Depth	31 cm x 41 cm x 41 cm
Capacity (usable capacity)	52 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 electrical appliances for household use and similar purposes and
- EN 60350, or DIN 44546 / 44547 / 44548  
relating to the operating features of electric cookers, hobs, ovens, and grills for household use.
- EN 55014-2
- EN 55014
- EN 61000-3-2
- EN 61000-3-3  
relating to basic requirements for electro-magnetic compatibility protection (EMC)

 This appliance complies with the following EU Directives:

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

# Installation Instructions



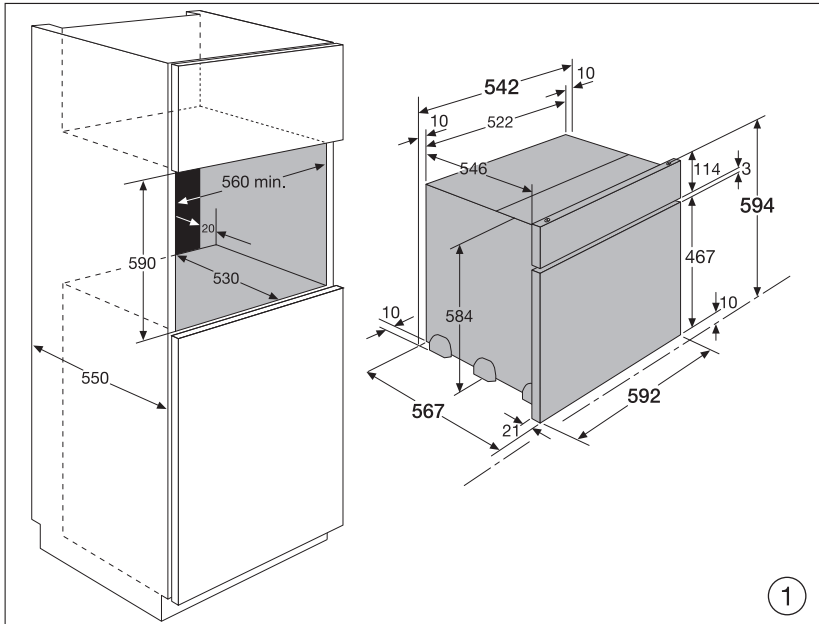
**Important:** The new appliance may only be installed and connected by an **approved specialist**.

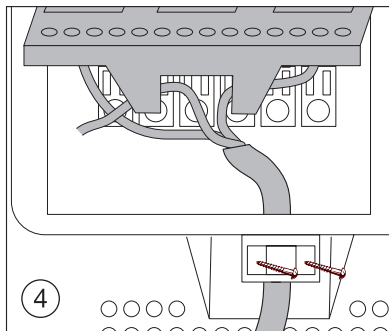
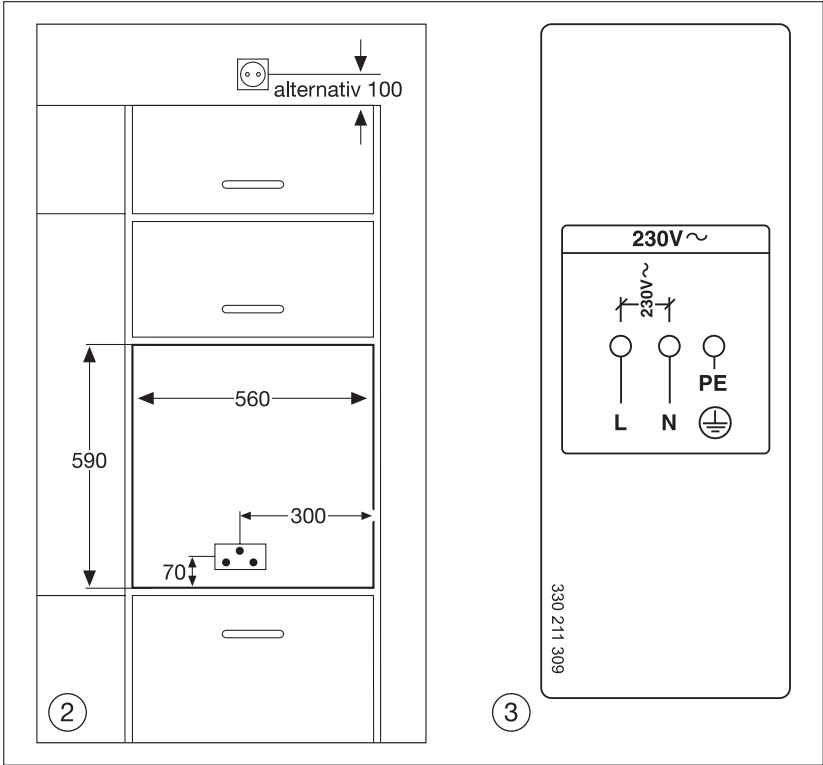
Please observe this instruction, otherwise the warranty will not cover any damage that may occur.

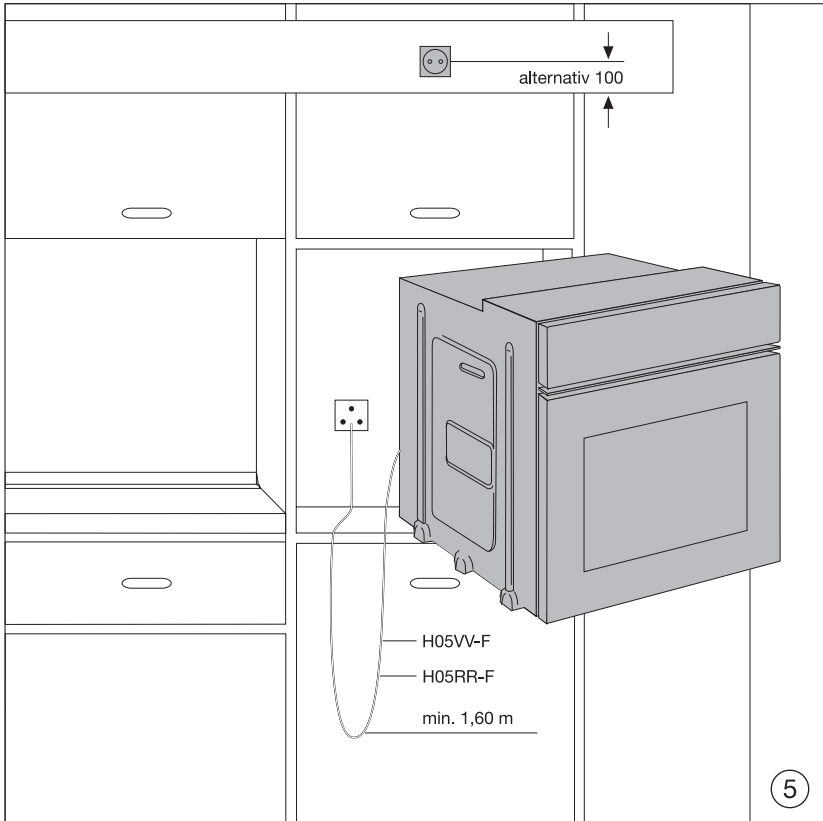


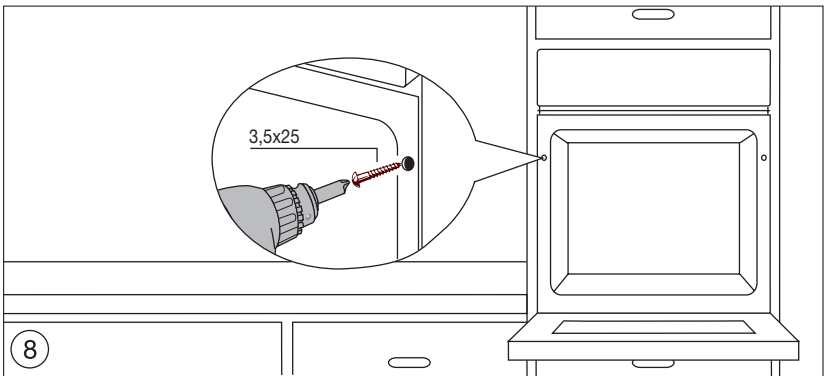
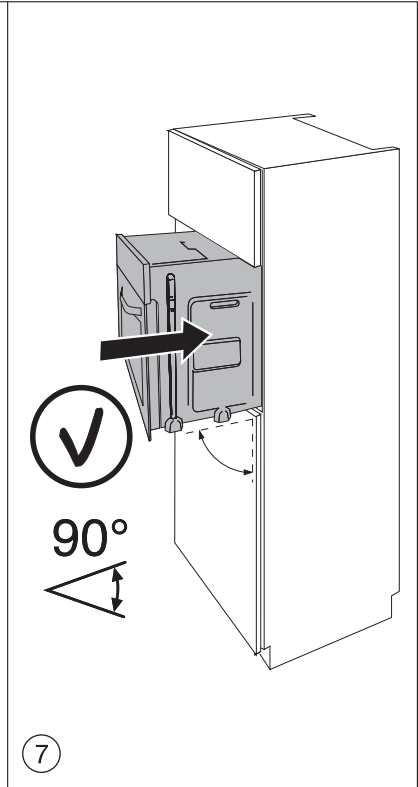
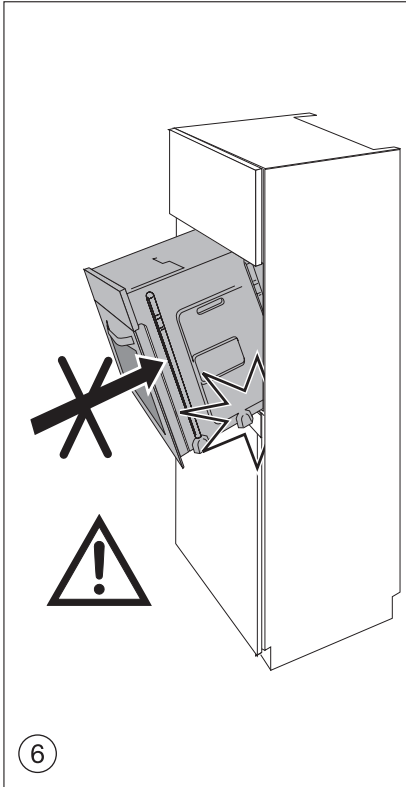
## Safety Instructions for the Installer

- A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm. Suitable isolation devices are, for example, circuit breakers, fuses (screw-type fuses are to be removed from the holder), earth leakage trips and contactors.
- The installation must guarantee shock protection.
- The stability of the unit in which the appliance is fitted must satisfy the requirements of DIN 68930.
- Built-in ovens and hobs are fitted with special connector systems. They may only be combined with appliances with a matching system.









# Index

## A

- Accessories ..... 9
- Additional functions ..... 21
- All-purpose tray ..... 9, 19

## B

- Bakes and Gratin..... 43
- Baking ..... 38
- Baking tray ..... 9
- Bio Functions ..... 54
- Button lock ..... 31

## C

- Child safety device ..... 31
- Cleaning
  - accessories ..... 65
  - Cleaning before first use ..... 13
  - Oven interior ..... 65
  - Side rails ..... 66
  - Steam generation system ..... 68
- Clock ..... 14
  - setting the time ..... 24
- Clock display ..... 30
- Clock Functions ..... 24
- Combination shelf ..... 9
- Control panel ..... 8

## D

- Defrosting ..... 53
- Description of the appliance ..... 7
- Drying ..... 52

## G

- Grilling ..... 50

## I

- Interval steam ..... 36

## L

- Low temperature cooking ..... 55

## M

- Making preserves ..... 56
- Meat probe ..... 9, 22

## O

### Oven

- accessories ..... 9
- Bulb ..... 69
- functions ..... 15
- operating ..... 14, 17
- Safety cut-out ..... 32

## P

- Programmes ..... 21

## R

- Ready Meals ..... 44
- Recipes ..... 21
- Repairs ..... 5
- Rotitherm ..... 15

## S

- Safety ..... 5
- Side rails ..... 66
- Steam cooking functions ..... 19

## T

- Tables and tips ..... 33

## V

- Vigorous Steam ..... 34

## W

- What to do if ..... 72

## Service and Spare Parts

If you wish to purchase spare parts or require an engineer, contact your local AEG Service Force Centre by telephoning:

**08705 929 929**

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

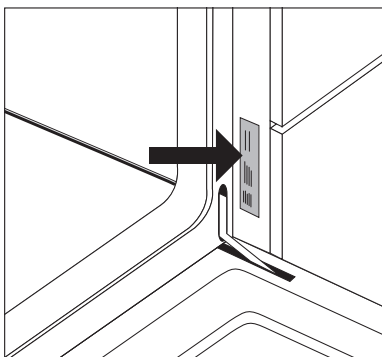
For the address of your local Service Force Centre and further information about Service Force, please visit the website at

**[www.serviceforce.co.uk](http://www.serviceforce.co.uk)**

When you contact the Service Centre they will need the following information:

1. Your name & address, including post code.
2. Your telephone number
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate).
5. The purchase date:

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.



### Customer Care

For general enquiries concerning your AEG appliance or for further information on AEG products please contact our Customer Care Department by letter or telephone at the address below or visit our website at **[www.aeg.co.uk](http://www.aeg.co.uk)**.

Customer Care Department  
AEG Domestic Appliances  
55-77 High Street  
Slough  
Berkshire, SL1 1DZ

Tel. 08705 350350 (\*)

(\*) Calls may be recorded for training purposes.

 **From the Electrolux Group. The world's No. 1 choice.**

*The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.*

AEG Hausgeräte GmbH  
Postfach 1036  
D-90327 Nürnberg

<http://www.aeg.hausgeraete.de>

© Copyright by AEG

315 6430 13-B-010903-04

Subject to change without notice