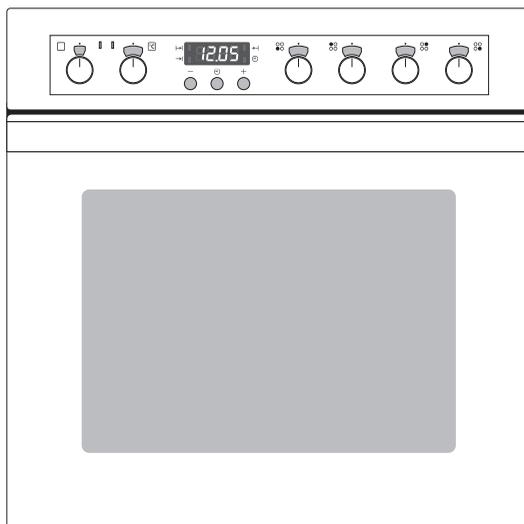


COMPETENCE E2190-1

Built-In Electric Oven

User information



Dear Customer,

Please read these operating instructions carefully.

Above all, please observe the "safety" section on the first few pages.

Please retain these operating instructions 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 ...

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Operating Instructions



Safety

Electrical Safety

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

Child Safety

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

Safety whilst Using

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

To Avoid Damaging Your Appliance

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



Disposal

Disposing of the packaging material

All materials used can be fully recycled.

Plastics are marked as follows:

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

Disposal of old appliances



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

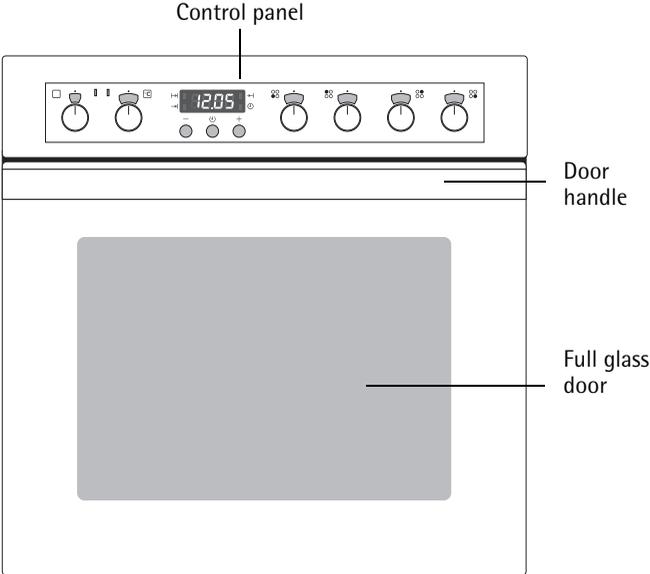
To do this, disconnect the appliance from the mains supply and remove the mains lead.

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

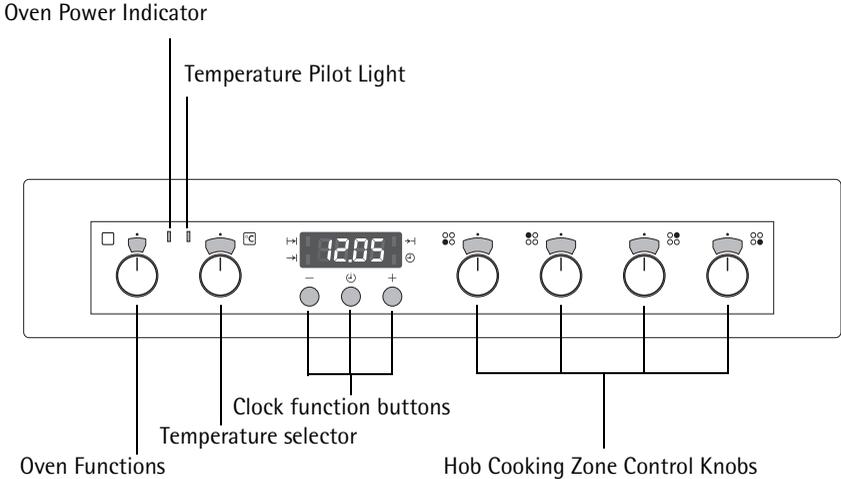
- The appliance must not be disposed of with household rubbish.
- You can obtain information about collection dates or public refuse disposal sites from your local Council or Environmental Health Office.

Description of the Appliance

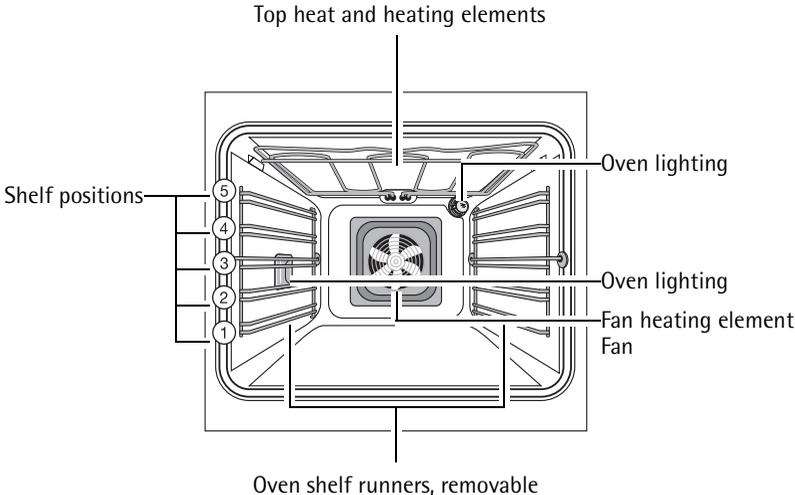
General Overview



Control Panel



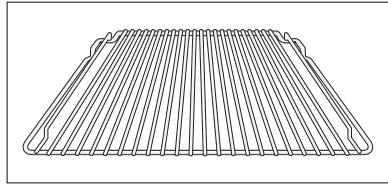
Oven Features



Oven Accessories

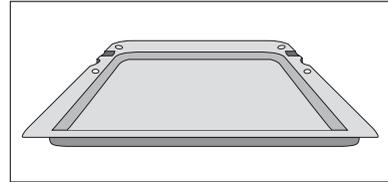
Combination shelf

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



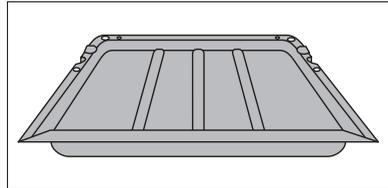
Baking tray

For cakes and biscuits.



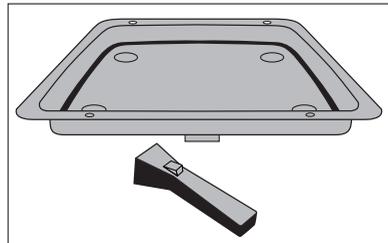
Fat tray

For roasting or for collecting fat



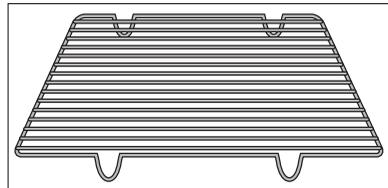
Grill pan with handle

Support for the grill tray as a collecting vessel for fat



Grill tray

Insert for the grill pan for grilling smaller amounts of food

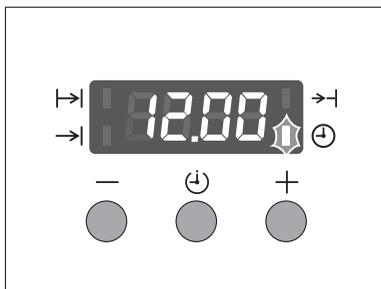


Before using for the first time

Setting the Time

i The oven will only function if the time is set.

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

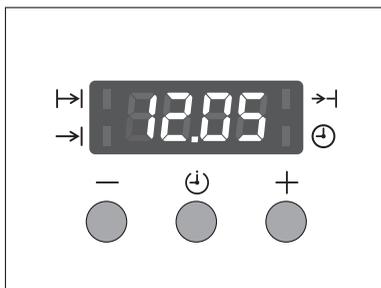


Use the \oplus or \ominus buttons to set the current time.



After approx. 5 seconds the function indicator will stop flashing and the clock will show the set time.

The appliance is ready for use.



Initial Cleaning

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



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



To clean any metal front panels use commercially available cleaning agents.

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

Using the Hob

i Also refer to the operating instructions for your built-in hob. It contains important information on ovenware, operation, cleaning and care.

Heat settings

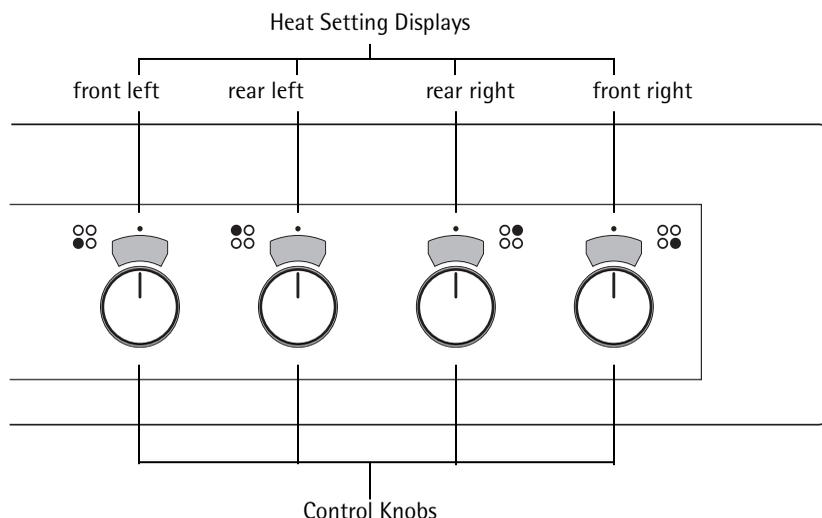
- You may select the heat settings within the range of settings 1-9.
- Intermediate positions may be selected between settings 2 and 7.

1 = lowest heat setting

9 = highest heat setting



Switch the cooking zone off approx. 5-10 minutes before cooking is finished to make use of the residual heat. This saves electricity.

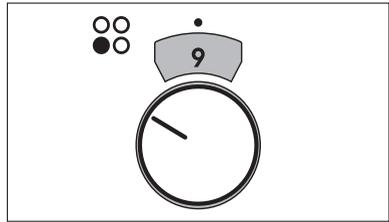


The cooker has **retractable control knobs**.

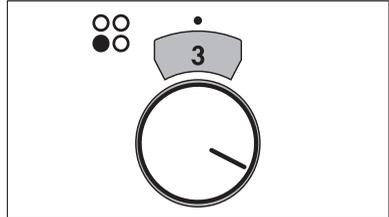
Press the control knob to use it. The control knob will then pop up.

Cooking with the Zones

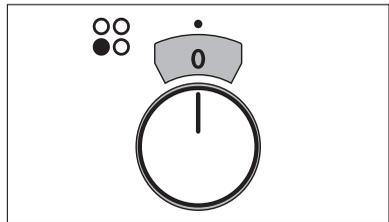
1. For heating up/browning, select a high heat setting.



2. As soon as steam starts to form or the oil is hot, turn back to the heat setting necessary for further cooking.



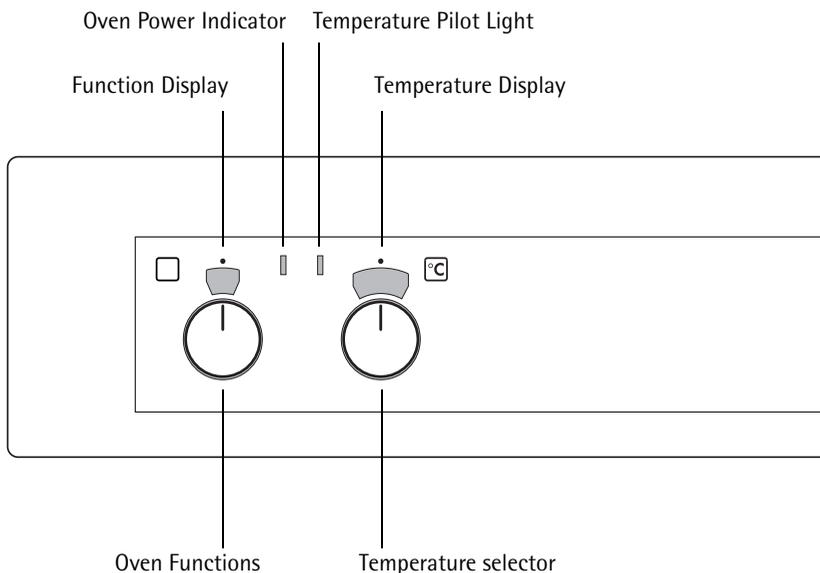
3. To stop cooking, turn back to the zero position.



Operating the Oven

- i** The oven is equipped with **retractable buttons** for "Oven functions" and "Temperature selection". To use, press the relevant button. The button then pops out.

Switching the Oven On and Off



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

- i** **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.

Oven Functions

The oven has the following functions:

Oven lighting

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

The heating element is not in use.

Fan cooking

For **baking on up to three levels** at the same time.

Set oven temperatures 20-40 °C lower than when using the conventional function.

The rear wall heating element is used and in addition the fan is switched on.

Defrost

To **begin to thaw and to defrost** such items as flan, butter, bread, fruit or other **frozen foods**.

For this function the fan operates **without** heating.

Dual grill

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

Top heat and the grill heating element are in use.

Rotitherm

For **grilling** larger pieces of meat or poultry on one level. This function is suitable for **soufflés** and **'au gratin'**.

The grill heating element and Top Heat operate alternately with the fan on.

Inserting the Shelf and Universal Baking Tray

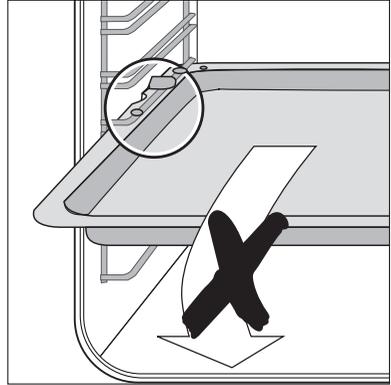


Anti-tip device

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

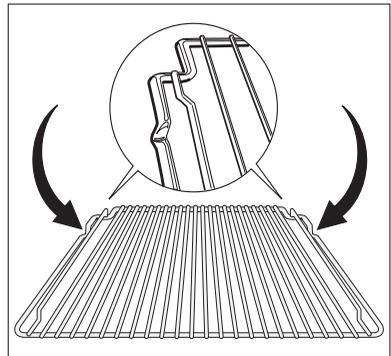
Tray or universal baking tray:

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



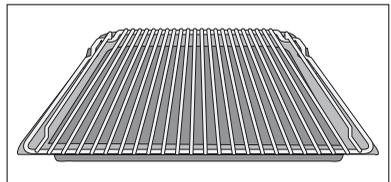
Inserting shelf:

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



Inserting shelf and tray:

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



Attaching/Removing the Grill Pan Handle

The handle is particularly useful for removing the grill pan and tray more easily from the hot oven.

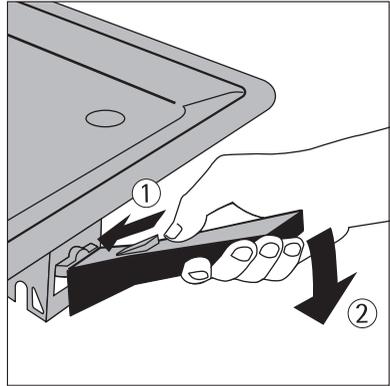
Attaching the handle

Insert **the handle** at an angle from above into the recess in the side of the grill pan (1) lift it gently and then lower it (2) until you hear it click into place.



Warning: Risk of burning!

Important: Check that the handle is securely attached!

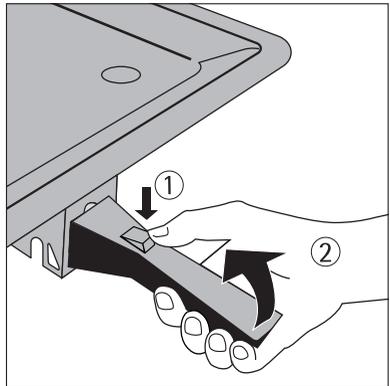


Removing the handle

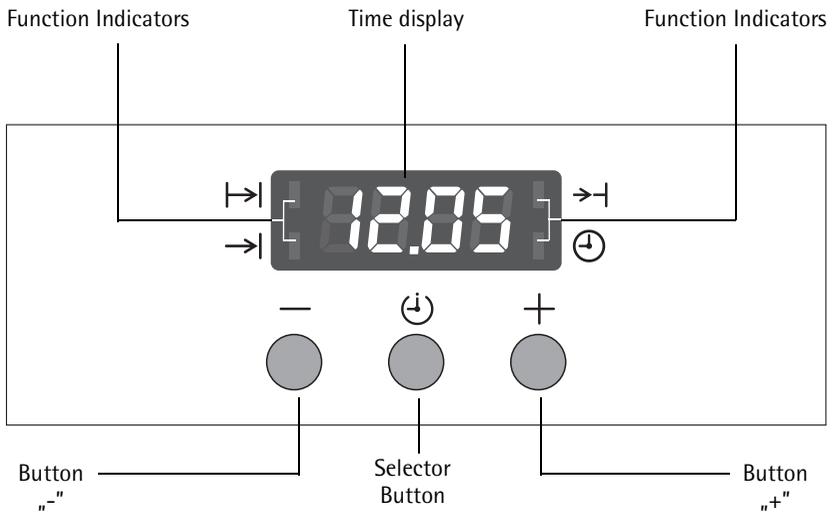
Press the release button on the top of the handle (1) and lift up the handle (2) to remove it.



Important: Never leave the handle in the heated oven! Overheating can cause the handle to deform or break, and may cause an injury.



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 information

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



Switching Off the Time Display

By switching off the time display you can save energy.

Switching off the time display

Hold down any two buttons until the display becomes dark (approx. 10 seconds).

Switching on the time display

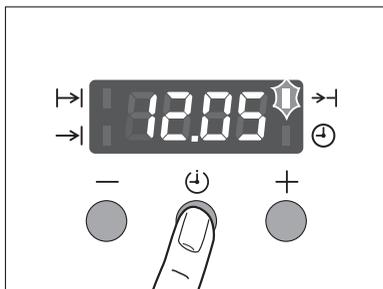
Hold down any two buttons until the time reappears in the display (approx. 10 seconds).



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

Countdown

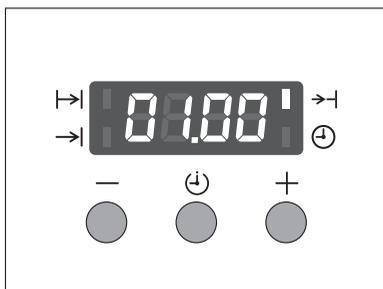
1. Press selection button  repeatedly until the countdown function indicator  flashes.



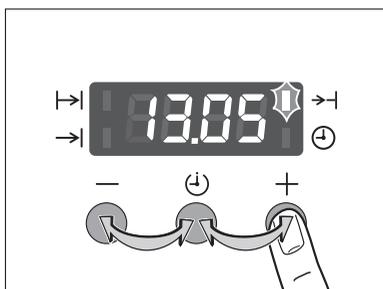
2. Using the  or  button set the required countdown .
(Max. 2 hours and 30 minutes.)



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

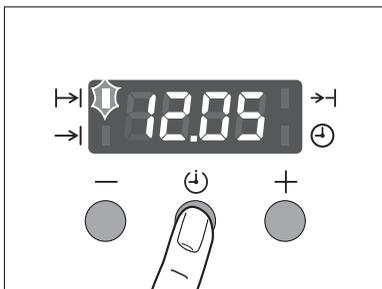


When the time has expired the function indicator will flash and an acoustic signal will sound for 2 minutes. Press any button to switch off the acoustic signal.

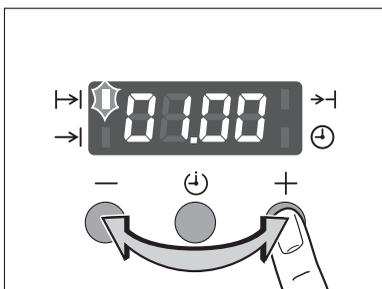


Cook time

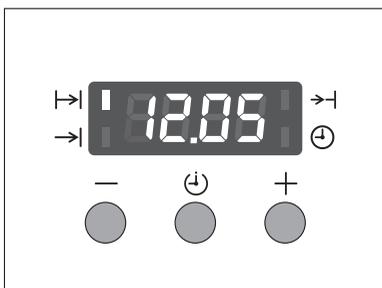
1. Press selection button  repeatedly until the cook time function indicator  flashes.



2. Using buttons  or  set the required cooking time.

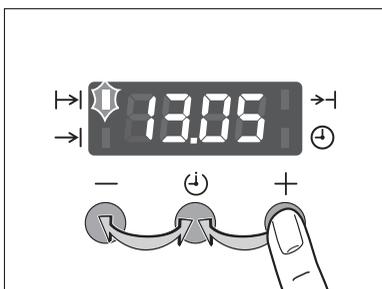


After approx. 5 seconds the display will revert to the time.
The cook time function indicator  is illuminated.



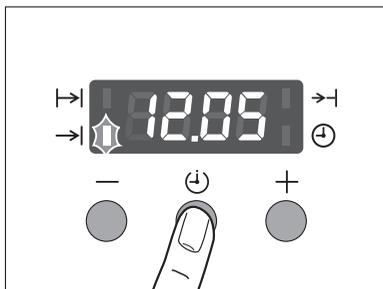
When the time has expired the function indicator will flash, an acoustic signal will sound for 2 minutes and the oven will switch off.

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



End time

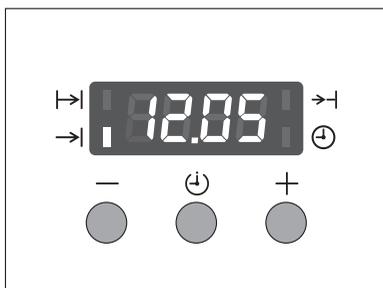
1. Press selection button  repeatedly until the end time function indicator  flashes.



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



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



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

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



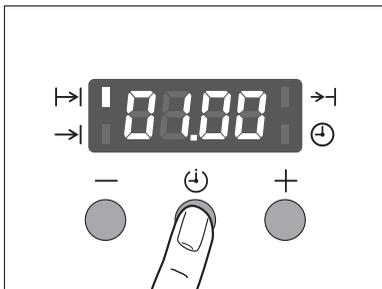
Cook time and End time combined



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

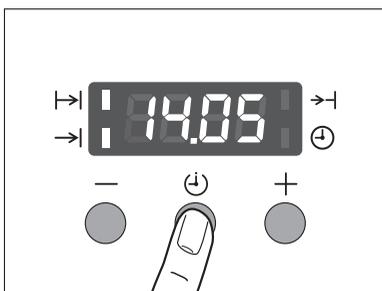
1. Using the cook time  function set the time required for the dish to cook.

In this case 1 hour.



2. Using the end time  function set the time at which the dish is to be ready.

In this case 14:05.

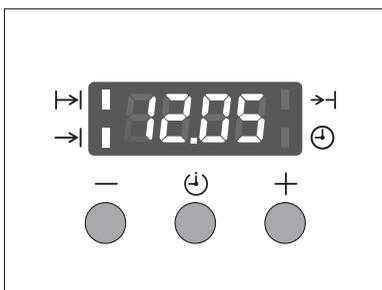


The cook time  and end time  function indicators are illuminated and the time will appear in the display.

In this case 12:05.

The oven will switch on automatically at the calculated time.

In this case 13:05.



And will switch off again when the set time has ended.

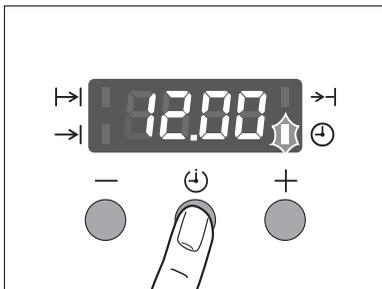
In this case 14:05.

Changing Time



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

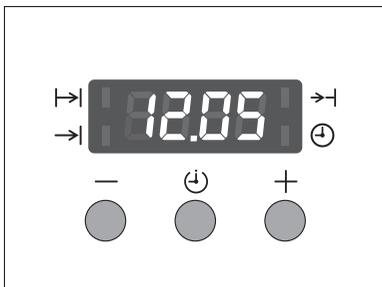
1. Press selection button  repeatedly until the time function indicator flashes.



2. Using buttons  or  set the current time.



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



Usage, Tables and Tips

Boiling

The information given in the following tables is for guidance. The switch setting required for cooking depends on the quality of the pans and the type and quantity of food.

Settings for cooking on the zones

Heat setting	Cooking method	Suitable for
9	Heating up	Heating up large quantities of water, cooking pasta
7-9	Heavy browning	Deep-frying chips, browning meat, e.g., stewing steak, frying, e.g., potato cakes, loin chops, steaks
6-7	Gentle frying	Frying meat, escalopes, veal cutlet cordon bleu chops, rissoles, sausages, liver roux, lightly frying eggs, pancakes, deep-fried fritters
4-5	Boiling	Boiling larger quantities of food, stews and soups, steaming potatoes, boiling meat stock
3-4	Steaming, stewing	Braising vegetables, braising meat, cooking rice pudding
2-3	Simmering	Simmering rice and milk dishes (stir occasionally), steaming small quantities of potato or vegetables, heating prepared dishes
1-2	Melting	Beaten omelette, egg garnish, hollandaise sauce, keeping dishes warm, melting butter, chocolate, gelatine
0		Residual heat, off position



Overheated fats and oils catch fire quickly. When cooking foods in fat or oil (e.g., chips) please do not leave the appliance unattended.

Baking

Use the fan cooking  oven function for baking.

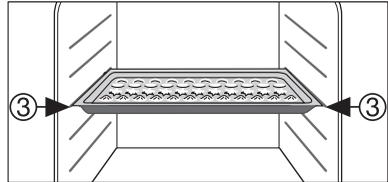
Cake Tins

- Light tins are suitable for fan cooking .

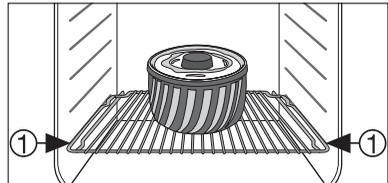
Shelf Positions

- You can bake on up to 3 levels simultaneously using fan cooking .

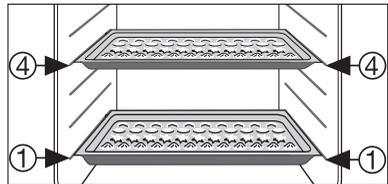
1 Baking Sheet:
Shelf Position 3



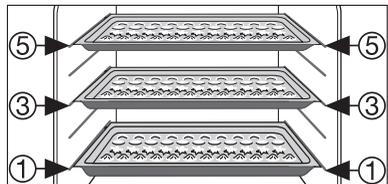
1 Cake Tin:
Shelf Position 1



2 Baking Sheets:
Shelf Positions 1 and 4



3 Baking Sheets:
Shelf Positions 1, 3 and 5



General information

- Please note that the shelf positions are counted from bottom to top.
- Always place cakes in cake tins in the middle of the shelf.
- With fan cooking  you can also bake with two tins at the same time by placing them side by side on the shelf. There is no significant increase in 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.

Notes on the Baking Tables

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

- Ranges are given for the temperature and cooking time since these are dependent on the mixture, quantity and cake tin used.
- When baking several cakes on baking sheets or in cake tins, the cooking time can be 10-15 minutes longer.
- Moist items (e. g. pizzas & baking, fruit cakes, etc.) should be cooked on a maximum of two levels.
- When using for the first time, we recommend setting the lower temperature. If increased browning is required or the cooking time is too long, select a higher temperature.
- If you cannot find any 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.



Switch off the oven 10-15 minutes before the end of the cooking time to make use of the residual heat.

Unless otherwise stated the information in the tables applies to a cold oven.

Baking Table

Cakes, Biscuits, Bread, Pies	Fan Cooking 		Time
	Shelf position	Temperature °C	hr. : min.
Using cake tins			
Cakes in Pound Cake tins	1	160-170	1:00-1:10
Sandcakes/Cakes in loaf tins	1	150-160	1:15-1:30
Madeira cake	1	150-160	1:00-1:10
Dundee cake	1	130-140	2:30-3:00
Large Christmas cake (10")	1	130	4:30-5:00
Victoria Sandwich	1 + 4	160	0:25-0:35
Pastry cases	1 + 4	170-190	0:10-0:25
Bakewell tart	2	160-170	0:45-0:55
Swiss roll	-	-	0:10-0:15
Flans & quiches	3 or 2	170-180	0:30-0:50
Using baking sheets			
Short bread	1 + 4	140-150	0:40-0:50
Biscuits	1 + 4	150-170	0:15-0:25
Macaroons	1 + 4	140-150	0:25-0:35
Apple strudel	2	170-180¹	0:30-0:50
Choux pastry buns	1 + 4	160-170¹	0:20-0:35
Buns / cup cakes	1 + 4	150-160¹	0:25-0:35
Scones	1 + 4	190-200¹	0:10-0:15
Meringues	3	75	3:30-4:30
Sausage rolls	1 + 4	170-180¹	0:20-0:35
Pizza	1	180-200	0:30-0:50
Bread			
Wholemeal bread	1	180-200¹	0:40-0:45
White bread	1	180-200¹	0:40-0:45

1) Pre-Heat oven.

Select the lower temperature to start with, then select the higher one only if required.

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		
Cakes and pastries on baking sheets				
Cream puffs/eclairs	1/4	-	160-180 ¹	0:35-0:60
Dry streusel cake	1/4	-	140-160	0:30-0:60
Biscuits				
Shortcrust biscuits	1/4	1/3/5	150-160	0:15-0:35
Small piped biscuits	1/4	1/3/5	140-150	0:20-0:60
Sponge fingers	1/4	-	160-170	0:25-0:40
Meringues	1/4	-	80-100	2:10-2:50
Macaroons	1/4	-	100-120	0:40-1:20
Small pastries made with yeast dough	1/4	-	160-170	0:30-0:60
Small pastries made with puff pastry	1/4	-	170-180 ¹	0:30-0:50
Bread rolls	1/4	-	180-190 ¹	0:30-0:55

1) Pre-Heat oven.

Tips for Baking

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

Table: Desserts

Desserts	Fan Cooking 		Time
	Shelf position from bottom	Temp. °C	Hr. : Min.
Apple pie	2	180-190	0:45-0:50
Rice pudding	2	130-140	2:00-2:30
Fruit crumble	2	160	0:50-1:10
Pineapple upside down cake	2	160	0:35-0:45
Pavlova	2	130	1:00-1:10
Baked custard	2	150-160	0:45-1:00
Baked apples	2	160-170	0:40-1:00
Bread and butter pudding	2	170-180	0:40-0:55
Apple charlotte	2	180-190	0:40-0:55
Soufflé - sweet/savoury	2	170-190 ¹	0:30-0:45

1)Pre-heat oven.

The figures printed in bold indicate the **best oven function and temperature** to use in each case. Select the lower temperature to start with, then select the higher one only if required.

Roasting

For roasting, use the fan cooking  or rotitherm  oven function.

Roasting Dishes

- 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 meat tin or on the shelf with the meat tin underneath** (e. g. turkey, goose, 3-4 chicken pieces, 3-4 knuckles).
- When roasting meat choose a dish which is just a little larger than the joint itself to retain the juices in a small area thus preventing fat from spitting and soiling the oven.
- 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 moist.
- 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, duck, 1-2 knuckles, 1-2 chicken pieces, 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 use.

Notes on the Roasting Tables

Information is given in the table 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.**
- The cooking time required is dependent on the type and quality of the meat.
- If you are just roasting meat without cooking any other type of food in the oven at the same time we recommend the rotitherm  oven function.
- If you wish to roast meat and cook other dishes at the same time, use the fan cooking  function.
- To stop juices that exude from the meat burning onto dishes, we recommend adding a little liquid in the roasting dish.
- Turn the roast after approx. 2/3 of the cooking time.



Switch off the oven 10-15 minutes before the end of the cooking time to make use of the residual heat.

Table: Meat, roasting, casseroles

Meat	Fan Cooking 		Rotitherm 		Time
	Shelf position	Temperature °C	Shelf Position	Temperature ² °C	hrs. : min.
Pork					
Shoulder; leg; rolled; boned spare rib; loin of pork	2	170-180	2	150-160	0:30-0:35 per 450 g/1 lb plus 30-35 mins
Beef					
Inexpensive cuts	2	160-170	-	-	0:35-0:40 per 450 g/1 lb plus 15-20 mins
Prime cuts					
-rare	2	170-180¹⁾	3 or 2	150-160¹⁾	0:15-0:20 per 450 g/1 lb plus 15-20 mins
-medium	2	170-180	3 or 2	150-160	0:20-0:25 per 450 g/1 lb plus 25-25 mins
-well done	2	170-180	2	150-160	0:30-0:35 per 450 g/1 lb plus 25-30 mins
Yorkshire pudding					
- small	3	200¹⁾	3	250	0:10-0:15
- large	2	180-190¹⁾	2	220-230	0:30-0:40
Lamb	2	170-180	2	150-160	0:30-0:35 per 450 g/1 lb plus 30-35 mins
Veal	2	170-180	3 or 2	150-160	0:30-0:35 per 450 g/1 lb plus 30-35 mins

1) Pre-Heat oven.

2) For rotitherm roasting and joints of 5 lb & over eliminate the additional time.

The figures printed bold indicate the best **oven function and temperature** to use in each case.

Select the lower temperature to start with, then select the higher one only if required.

Table: Roasting, casseroles, au gratin

Poultry, Game, Fish, Vegetables	Quantity approx.	Fan Cooking 		Rotitherm $\overline{\text{T}}^{1)}$		Time
		Shelf position	Temper- ature °C	Shelf position	Temper- ature °C	Hr.: Min.
Casseroles, miscellaneous						
Casseroles	1 kg/2 lbs	2	150	-	-	2:30-3:00
Lancashire Hot Pot	1 kg/2 lbs	2	150-160	-	-	2:15-2:30
Moussaka	1 kg/2 lbs	2	170-180	-	-	0:40-0:50
Meat Loaf	675 g/ 1.5 lbs	2	170-180	2	160-170	1:00-1:10
Poultry / Game						
Chicken	1 kg/2 lbs	2	170-180	2	160	0:50-1:10
Chicken	1.5 kg/3 lbs	2	170-180	2	160	1:15-1:30
Duck	1.5-2 kg/ 3.5-4 lbs	2	180-190	2	160	1:15-1:45
Goose	3.5-5 kg/ 8-10 lbs	2 or 1	170-180	2 or 1	130-140	2:30-3:00
Turkey	2.5-3.5 kg 5-7 lbs	2	160	2 or 1	140-150	1:30-2:00
Turkey	4-6 kg/ 8-13 lbs	2 or 1	150-160	2 or 1	130-140	2:30-4:00
Pheasant, Wild Duck, Rabbit	1 kg/2 lbs	3 or 2	210	3 or 2	170-180	0:30-1:00
Partridge/ Pigeon	per 300-500g	3 or 2	190-200	3 or 2	170-180	0:30-0:50
Fish (baked, steamed)						
Whole fish	1-1.5 kg/ 2-3 lbs	2	160-170	3 or 2	150-160	0:45-1:15
Fish pies, bakes	750 g-1 kg/ 1.5-2 lbs	3 or 2	170-190	3 or 2	160-180	0:30-1:00

Poultry, Game, Fish, Vegetables	Quantity approx.	Fan Cooking 		Rotitherm  1)		Time
		Shelf position	Temper- ature °C	Shelf position	Temper- ature °C	Hr.: Min.
Vegetables						
Stuffed pep- per/auber- gines		2	180-190	3 or 2	160-180	0:30-1:00
Au gratin dishes		3	180-200	3	180-190	0:15-0:45

1) Place food in suitable containers and position wire shelf as per chart.

The figures printed bold indicate the **best oven function and temperature** to use in each case.

Select the lower temperature to start with, then select the higher one only if required.

Grilling

Use the grill  oven function with a temperature of  for grilling.



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

Ovenware for Grilling

- For small amounts use the grill pan and the grill pan grid together for grilling.
- For larger amounts use the wire shelf and the meat tin together for grilling.



Warning: The grill pan handle must be removed whilst grilling! Always use oven gloves when removing or attaching the grill pan handle.

Shelf Positions

- For grilling flatter foods, always use the **2nd shelf position from the top.**

Notes on the Grilling Table

The grilling times are for guidance only 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 over pieces of meat or fish halfway through the grilling time.



Warning: Always grill with the oven door shut.

Grilling Table

Food	Shelf Level from down	Grilling Time minutes each side
Bacon rashers	4	2-3
Beefburgers	4	6-10
Chicken joints	4	10-15
Chops: Lamb pork	4	7-10 10-15
Fish: whole trout/hering fillet plaice/cod	4	8-12 4-6
Kebabs	4	10-15
Kidneys: Lamb/pig	4	4-6
Liver: Lamb/pig	4	5-10
Sausages	4	10-15 (turn as required)
Steaks: rare medium well done	4	3-6 6-8 7-10

Defrosting

To defrost food, use the oven's defrosting function  without setting a temperature.

Defrosting dishes

- Put the food on a plate and put the plate on the tray.
- Use only parchment paper or film to cover the food. Do not use plates or dishes as they significantly increase the defrosting time.

Shelf levels

- Insert the shelf in the **1st position from the bottom** to defrost.

Notes on the defrosting table

The table below offers some guidance on defrosting times.

Defrosting table

Dish	Defrosting time Mins.	Standing time Mins.	Note
Chicken, 1000 g	100-140	20-30	Place the chicken on an upside-down saucer on a large plate. Defrost open and turn after half the time, or defrost covered with film.
Meat, 1000 g	100-140	20-30	Defrost open and turn after half the time or cover with film.
Meat, 500 g	90-120	20-30	Defrost open and turn after half the time or cover with film.
Trout, 150 g	25-35	10-15	Defrost open.
Strawberries, 300 g	30-40	10-20	Defrost open.
Butter, 250 g	30-40	10-15	Defrost open.
Cream, 2 x 200 g	80-100	10-15	Defrost open (Cream can also be whipped well if parts of it are still slightly frozen).
Flan, 1400 g	60	60	Defrost open.

Cleaning and care



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

Exterior of the Appliance

- Wipe the front of the appliance with a soft cloth dipped in warm soapy water.
- Do not use scourers, caustic cleaners or abrasive items.
- Use commercially available cleaners for metal fronts.

Oven Interior



Warning: The oven must be switched off and cold before cleaning. Clean the appliance after each use. This is the easiest way to remove spills and prevents them being burnt on.

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



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

Accessories

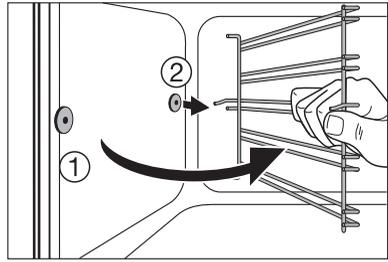
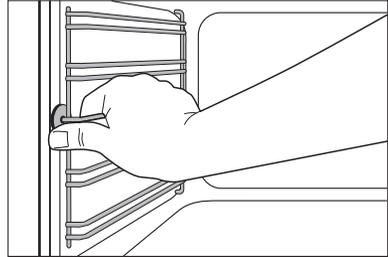
Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

Shelf Support Rails

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

Removing the shelf support rails

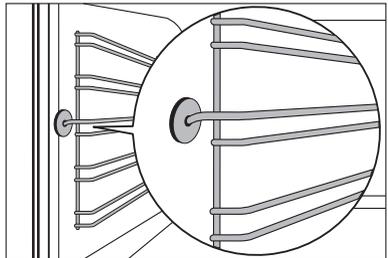
First pull the front of the rail away from the oven wall (1) and then unhook at the back (2).



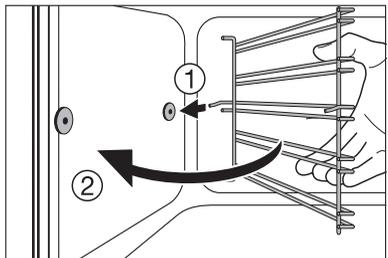
Fitting the shelf support rails



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



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



Oven Lighting



Warning: Risk of electric shock! Prior to changing the oven light bulb:

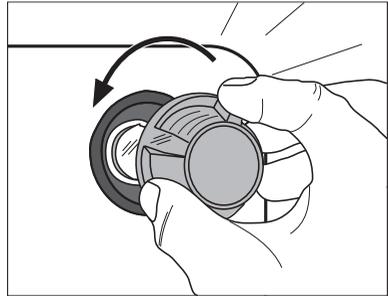
- Switch off the oven!
- Disconnect from the electricity supply.



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

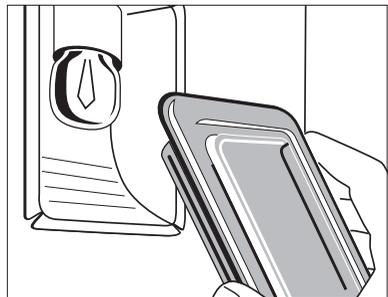
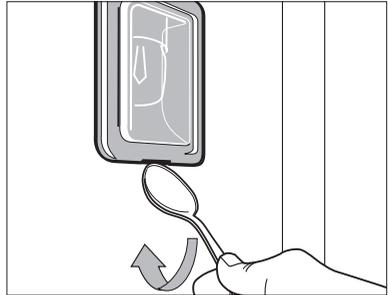
Changing the oven light bulb/ cleaning the glass cover

1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary: replace with **25 watt, 230 V, 300 °C heat-resistant oven lighting.**
3. Refit the glass cover.



Changing side oven light/Cleaning glass cover

1. Remove the left shelf support rail.
2. Remove the glass cover with the aid of a narrow, blunt implement (e.g., teaspoon) and clean it.
3. If necessary:
replace bulb with a 25 watt, 230 V, 300 °C heat-resistant, oven light bulb.
4. Refit the glass cover.
5. Insert the shelf support rail.



Oven Roof

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

Folding down the heating element

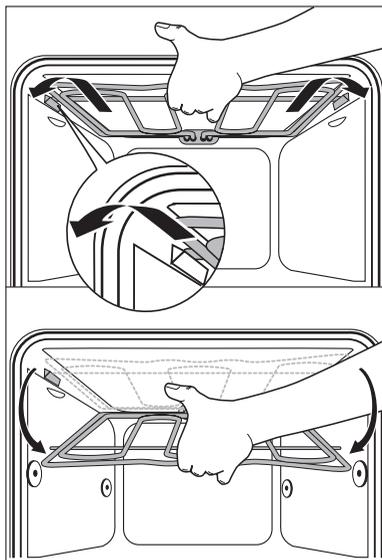


Warning: Only fold down the heating element when the oven is switched off and there is no risk of being burnt!

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



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



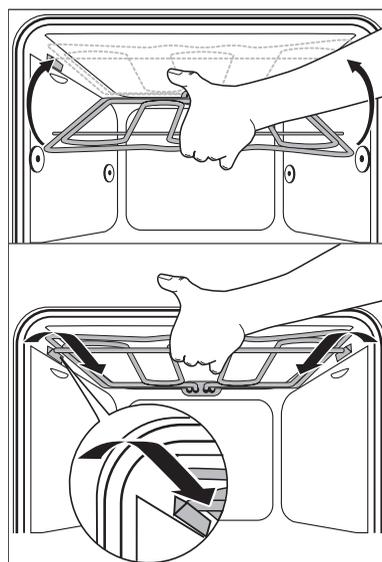
Clean the oven roof

Repositioning the heating element

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



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

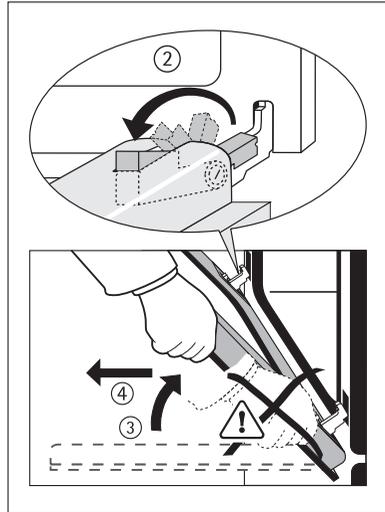


Oven Door

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

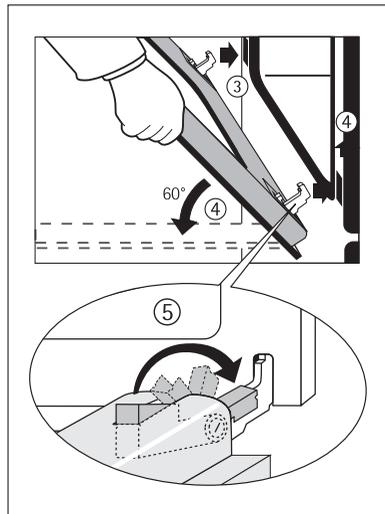
Removing the oven door

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



Hanging the oven door

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



Oven Door Glass

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



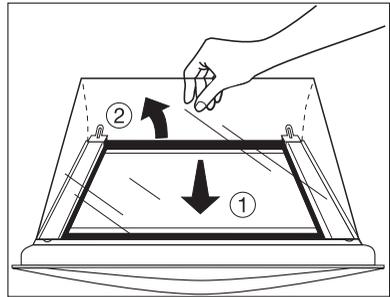
Warning: The following steps must be performed only with the oven door removed. If the glass is removed while the oven door is attached, the lighter weight may cause it to spring up and cause injury.



Important: Rough handling of the glass, especially on the edges of the front panel, may cause it to break.

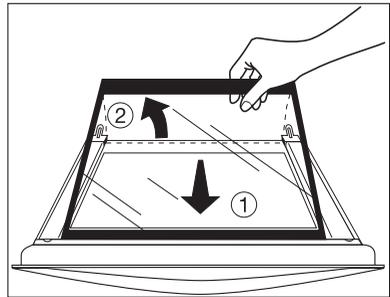
Removing the upper glass panel

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



Removing the middle glass panel

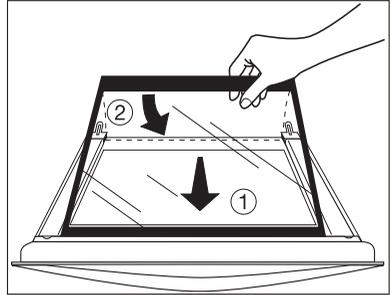
1. Grip the bottom edge of the middle glass panel and push it in the direction of the oven door handle until it comes free at the base.
2. Raise the panel gently at the base and pull out.



Clean the glass door panels

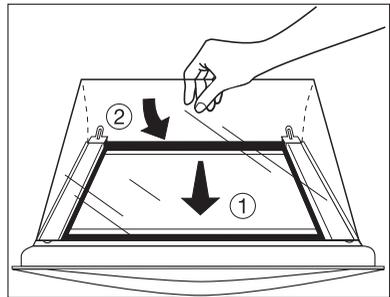
Inserting the middle glass panel

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



Inserting the upper door glass

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



Re-hang the oven door

What to do if ...

Fault	Possible cause	Remedy
The cooking zones are not functioning.	The relevant cooking zone is not switched on.	Switch on the cooking zone.
	The fuse in the domestic wiring system (fuse box) has been tripped.	Check the fuse.
The oven will not heat.	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 fuse in the domestic wiring system (fuse box) has been tripped.	Check the fuse. If the fuses are tripped repeatedly, please call a qualified electrician.
The oven light will not come on.	The bulb has blown.	Replace the bulb (see Care and Cleaning).

If you cannot remedy the fault using the measures described above, please contact your local dealer or local Service Force Centre.



Caution: repairs to the appliance should only be carried out by specialised repair technicians. Inappropriate repairs may result in serious injury to the user.

In the event of damage caused by inappropriate repairs, the guarantee may not cover the work carried out by an authorised engineer or by your dealer.



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

Installation Instructions



Important: The new appliance may only be installed and connected by a **qualified electrician / competent person**.



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.

Electrical Connection

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

The oven has an easily accessible terminal block which is marked as follows:

- Letter L - Live terminal
- Letter N - Neutral terminal
-  - 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.

For UK use only

Connection via	Min. size Cable/flex	Cable/flex type	Fuse
Cooker Control Circuit	6 mm ²	PVC/PVC twin and earth	45 A

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

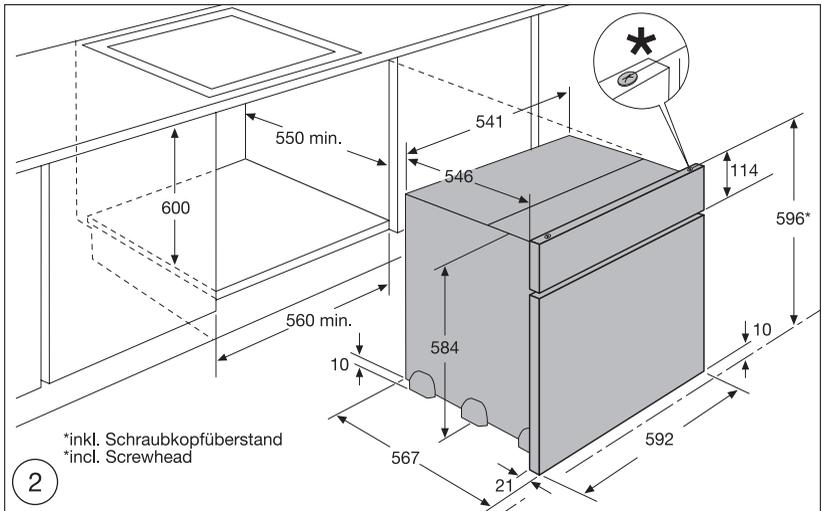
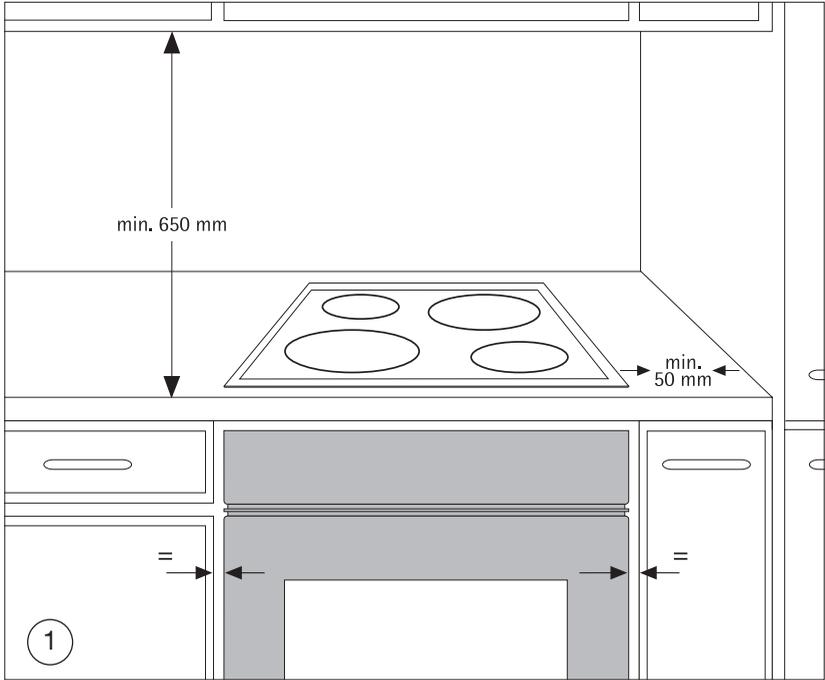
The switch must not break the yellow and green earth cable at any point.

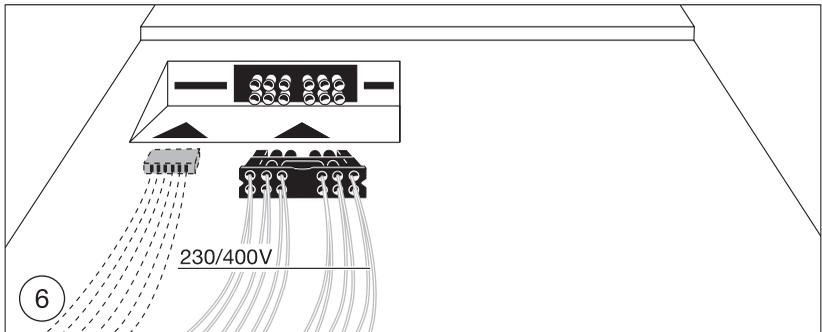
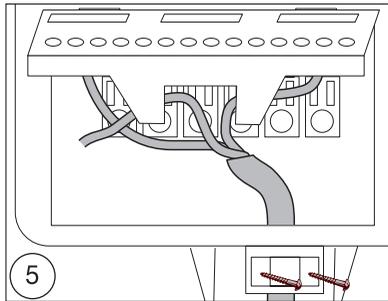
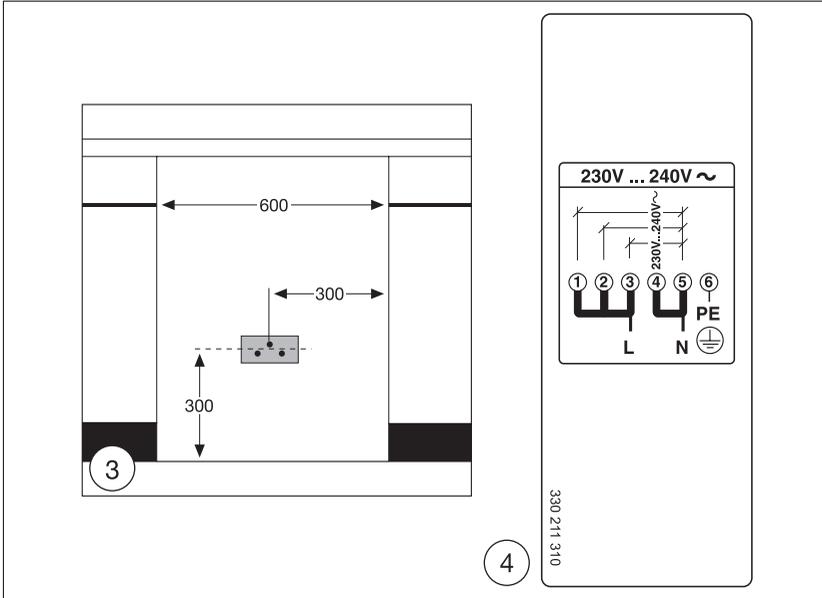
Important

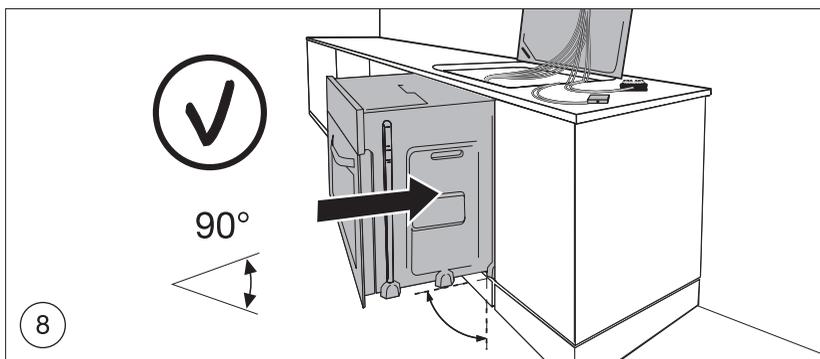
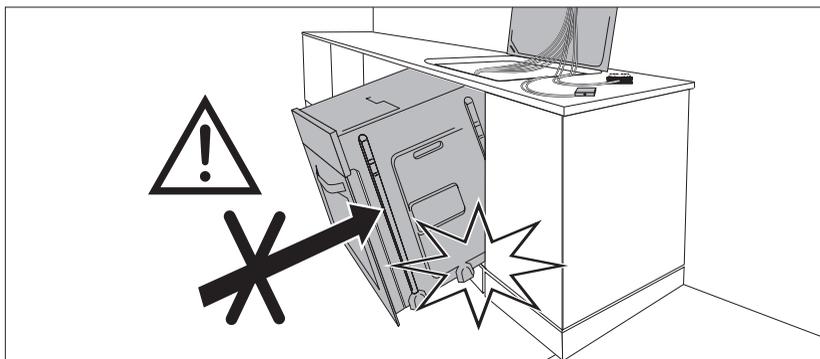
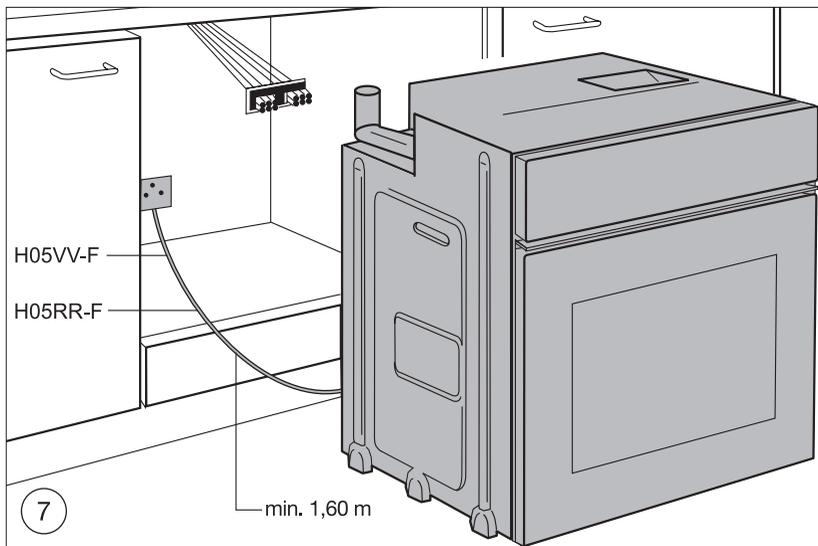
After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.

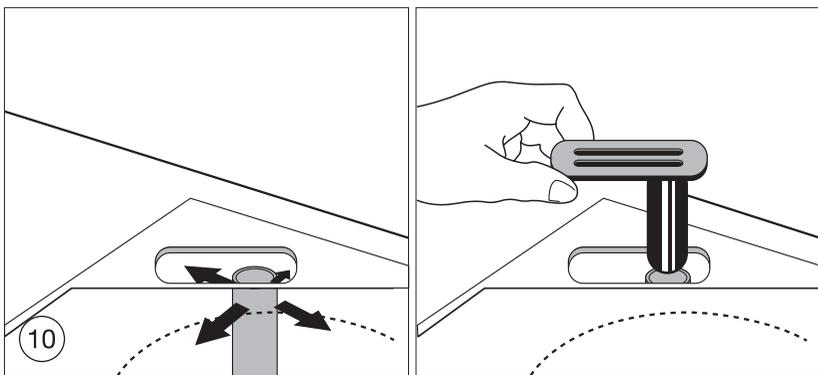
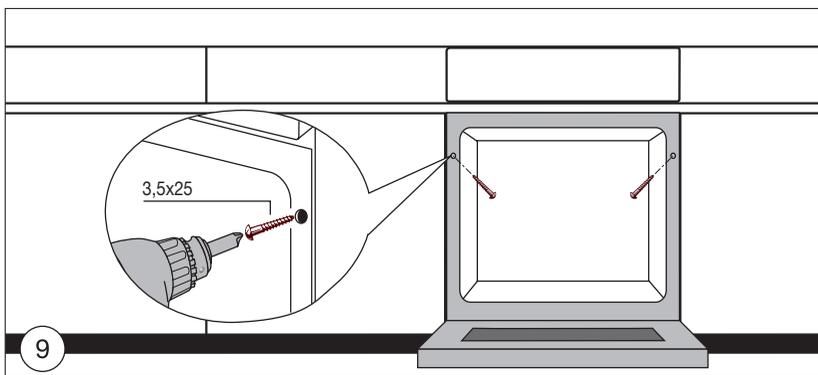
Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

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

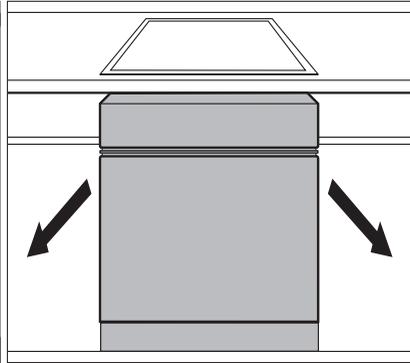
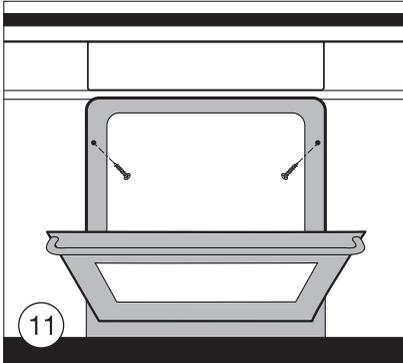
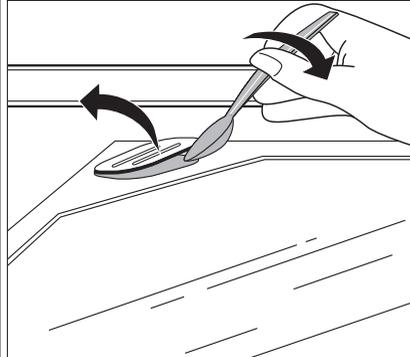
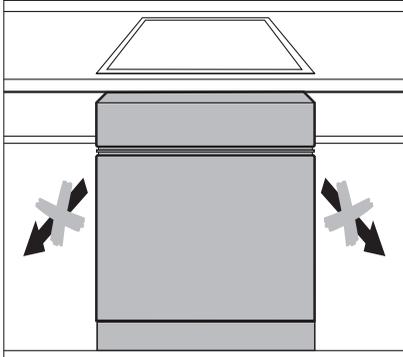








Removal



Warranty conditions

Great Britain

Standard guarantee conditions

We, AEG, undertake that if within 12 months of the date of the purchase this AEG appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our discretion repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity or gas supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre. Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.
- Home visits are made between 8.30am and 5.30pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of AEG manufacture which are not marketed by AEG.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your 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 exists 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) 3 44 62 29 29
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordenone	+39 (0) 800 117511
Sweden	Stockholm	+46 (0) 8 672 5360
UK	Slough	+44 (0) 1753 219899

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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.

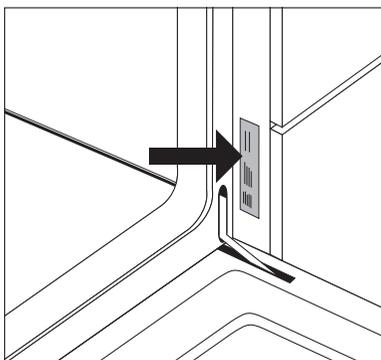
For the address of your local Service Force Centre and further information about Service Force, please visit the website at

www.serviceforce.co.uk

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**.

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.

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