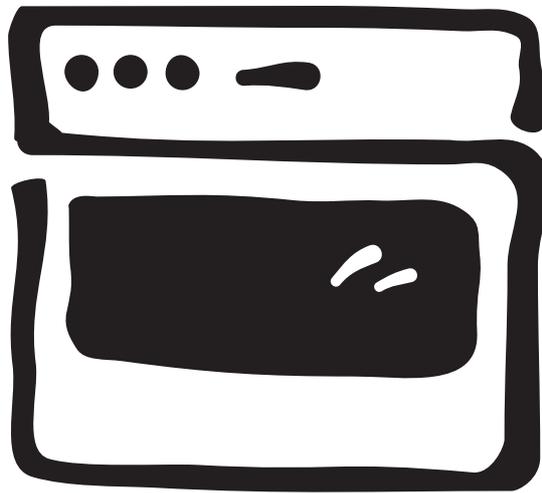


B u i l t - I n E l e c t r i c O v e n

# Operating Instructions



*EON 6640*

## Dear customer,

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

### The following symbols are used in the text:



Safety instructions

**Warning:** Information concerning your personal safety.

**Important:** Information on how to avoid damaging the appliance.



Information and practical tips



Environmental information

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

2. ...

3. ...

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

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# Safety

## Electrical Safety

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

## Child Safety

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

## Safety whilst Using

- This appliance is intended to be used for cooking, roasting 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 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



## **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 the community waste disposal facilities.

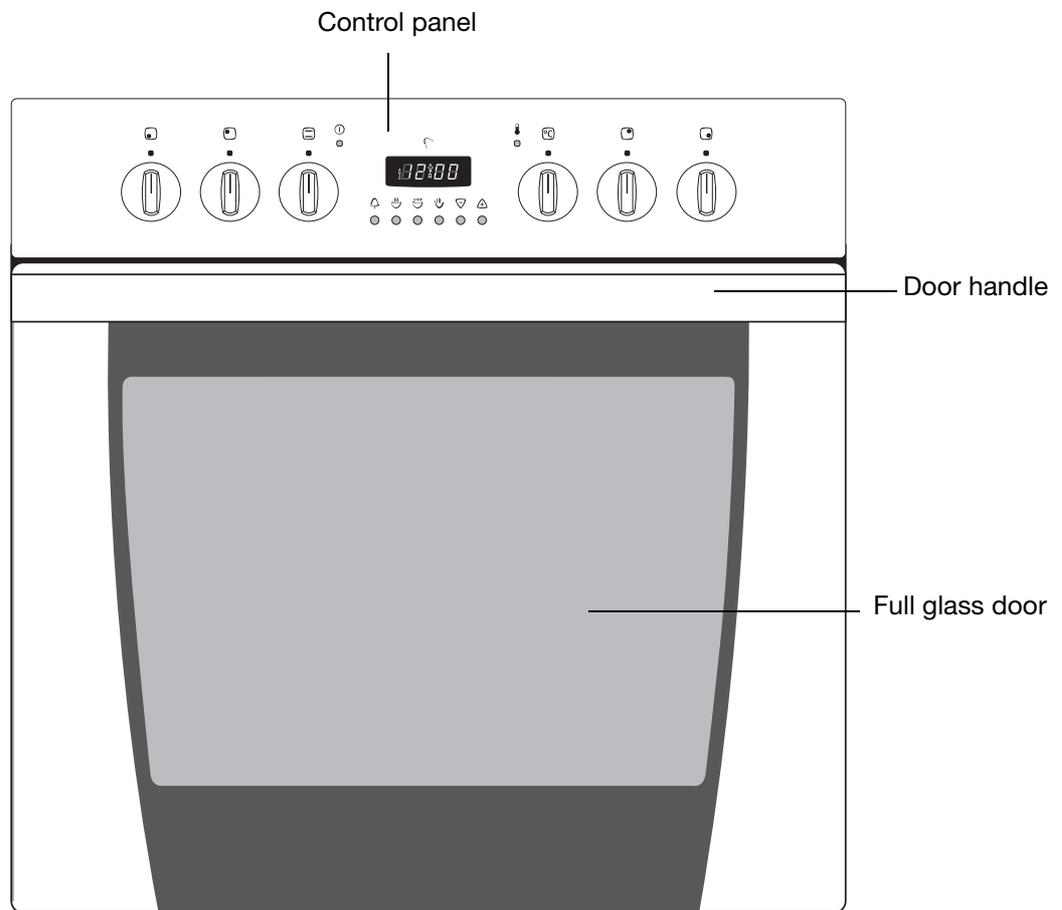


## **Old appliance**

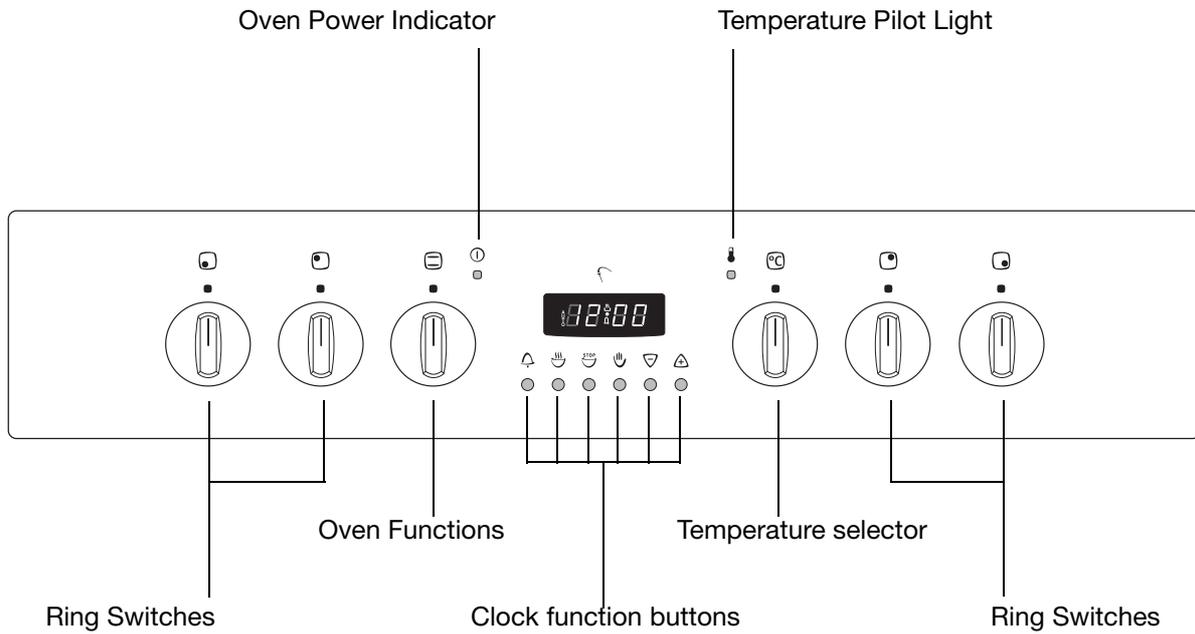
The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

# Description of the Appliance

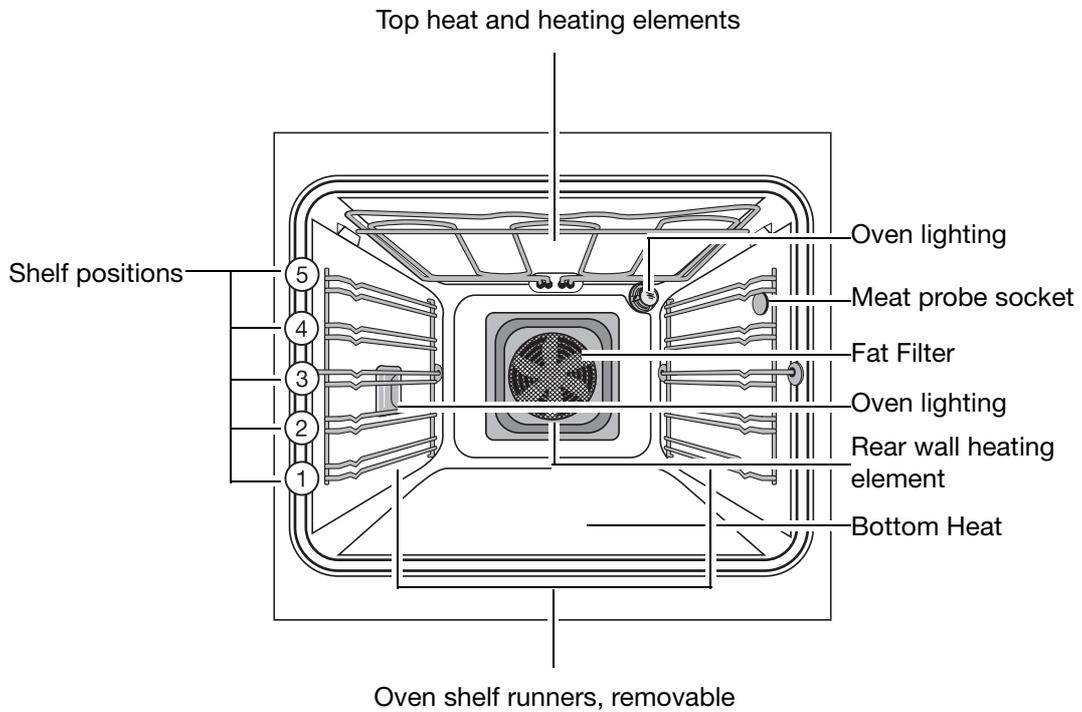
## General Overview



# Control Panel



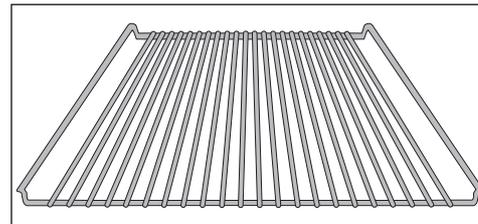
# Oven Features



# Oven accessories

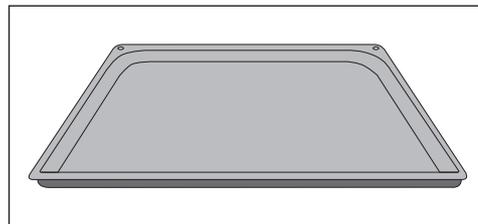
## Combination shelf

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



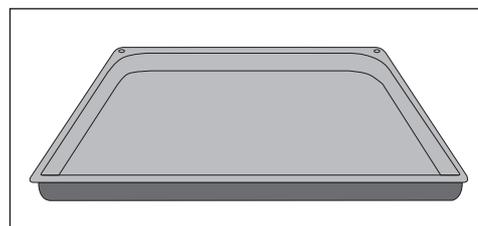
## Baking tray

For cakes and biscuits.



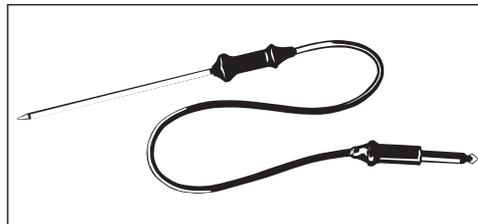
## General purpose pan

For roasting, or as a receptacle for grease.



## Meat probe

For determining exactly how far joints of meat are cooked.

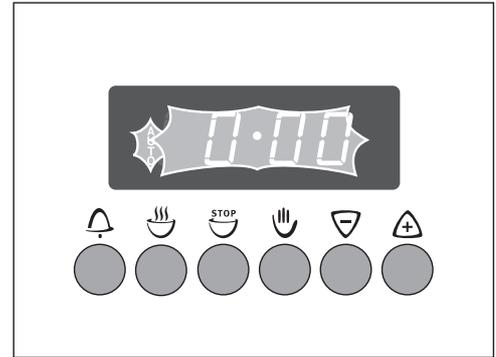


# Before Using for the first time

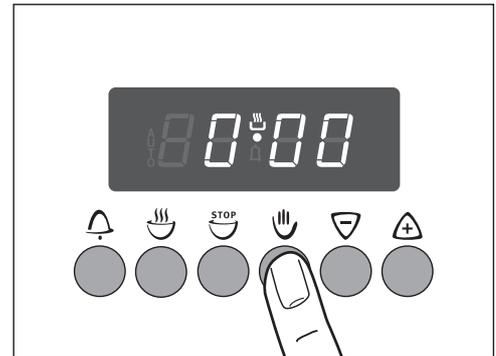
## Setting the Time

 The oven only operates when the clock has been set.

The clock display flashes when the appliance is first connected, or after a power failure.

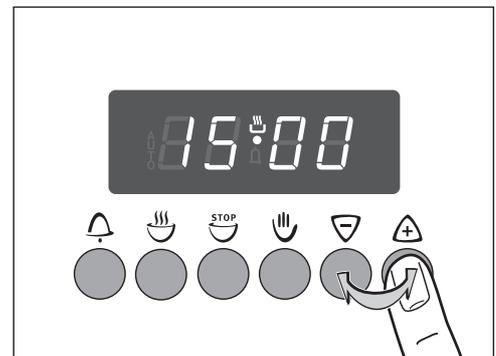


1. Press the  buttons briefly.



2. Start setting the current time within 5 seconds, using the  or  buttons.

The appliance is now ready to use.



# Initial Cleaning

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



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



To clean metal fronts use commercially available cleaning agents.

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

# Using the Rings

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

## Heat settings

- Heat settings can be set from 1-9.
- Intermediate positions are possible for settings 2-7.

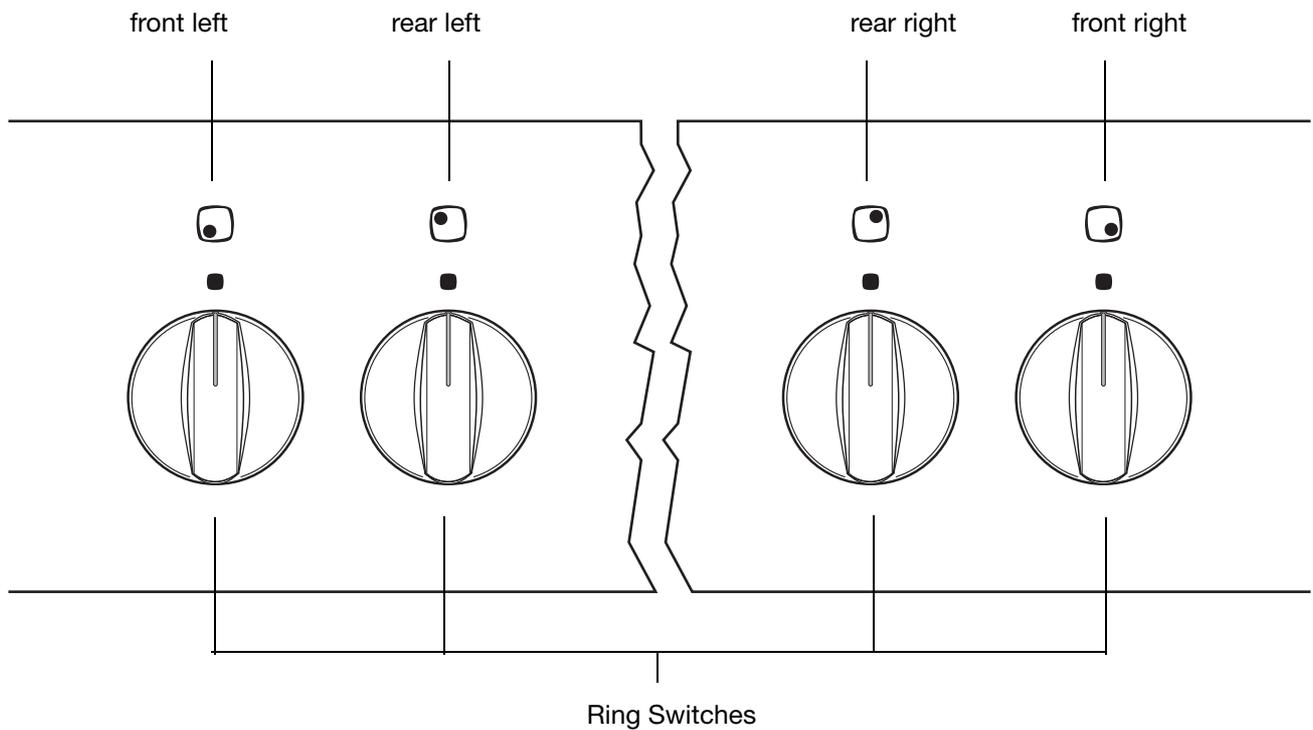
1 = lowest output

9 = highest output

⊙ = double ring switching

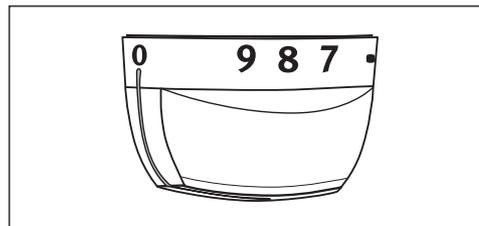


Switch the cooking zone off approx. 5-10 minutes before cooking is finished to make use of the residual heat. This saves electricity.

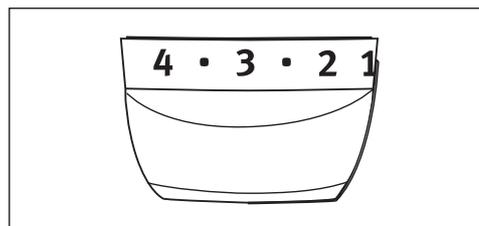


## Cooking with the Rings

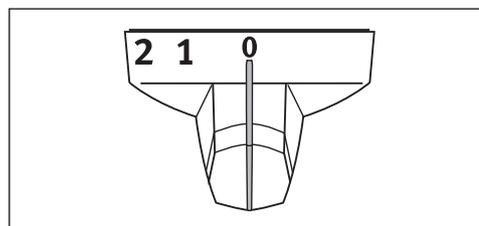
1. For heating up/browning, select a high heat setting.



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.



## Switching on the dual fry/cook area

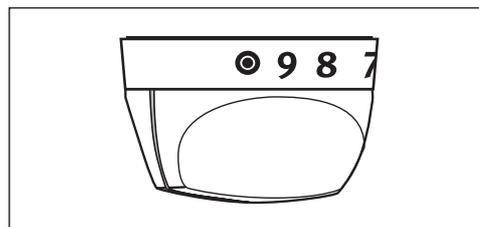
 The control for the dual fry/cook area is switched on by turning to the right, and cannot be turned past the stop!

1. Turn the dual fry/cook control to the right. Continue turning to Position 9, and onto the  symbol (you will feel a slight resistance). The stop position will then be clearly detectable.

2. Finally, turn back to the desired setting.

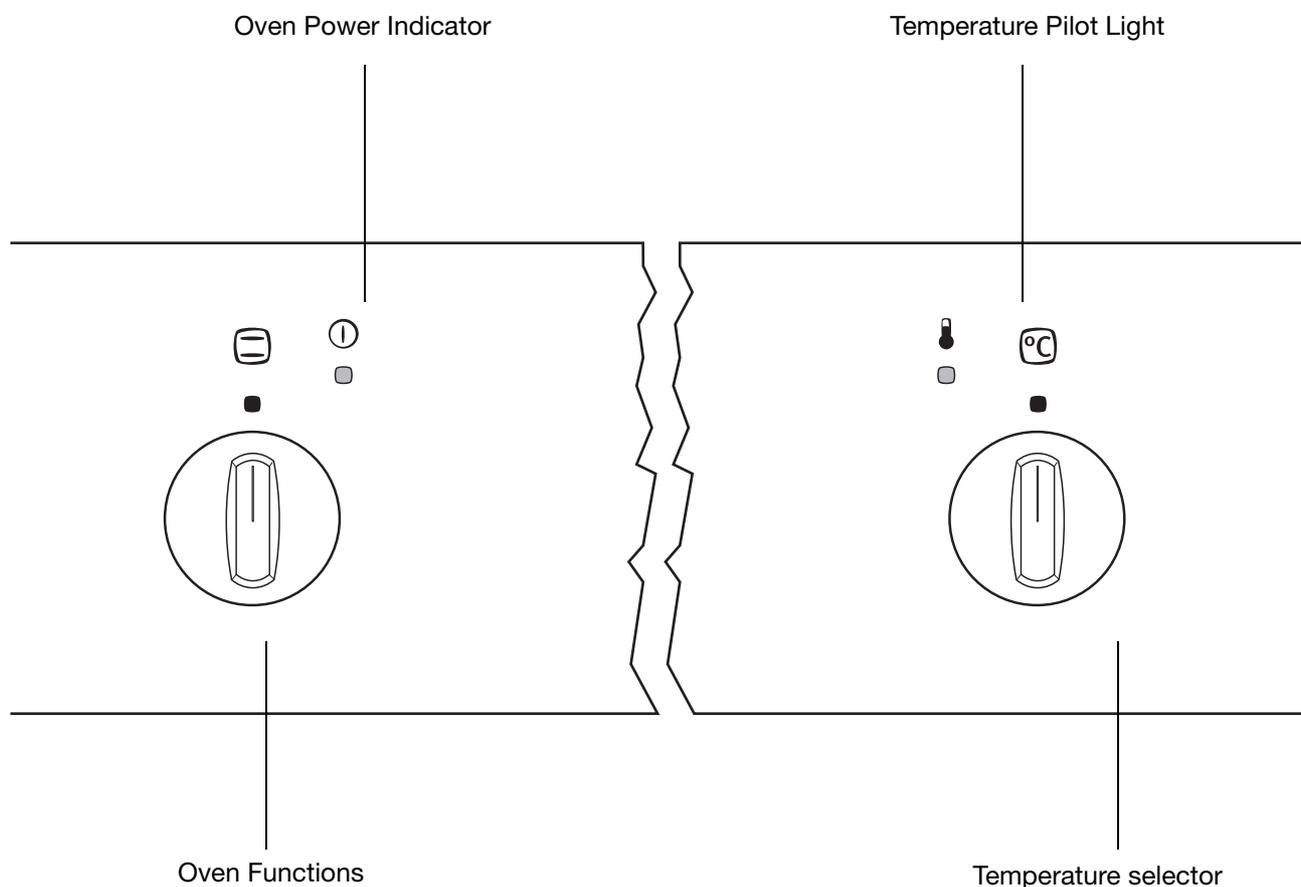
3. After cooking, turn back to the OFF position.

 To use the dual fry/cook area again afterwards, the larger ring must be switched back on.



# Using the Oven

## Switching the Oven On and Off



1. Turn the oven functions switch to the required function.
2. Turn the temperature selection switch to the required temperature.  
The red oven power indicator is illuminated while the oven is in use.  
The red temperature pilot light is illuminated while the oven is heating up.
3. To switch off the oven, turn the oven functions switch and the temperature selection switch to the zero position.



### Cooling fan

The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

# Oven Functions

The oven has the following functions:

## **Oven lighting**

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

The heating element is not in use.

## **Hot Air**

For **roasting and baking** on **up to three levels** simultaneously.

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

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

## **Pizza Setting**

For baking pizza, fruit flans, quiches and flat sweet or savoury pies.

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

## **Turbo All-Round Grill**

For **roasting** larger joints of meat or poultry on one level. The function is also suitable for **gratinating** and **browning**.

The grill heater elements and the ventilator operate simultaneously.

## **Infrared Grill**

For **grilling** flat foods that are arranged in the **middle of the shelf** such as steaks, escalopes, fish or for **toasting**.

The grill heating element is in use.

## **Infrared Wide-Area Grill**

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

Top heat and the grill element are used.

## **Top Heat**

For **browning foods topped with breadcrumbs** and **foods cooked au gratin**.

The top heating element is in use.

## **Bottom Heat**

For **crisping** cakes that require a **crisp base**.

The bottom heating element is in use.

## **Conventional**

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

The conventional heating elements are in use.

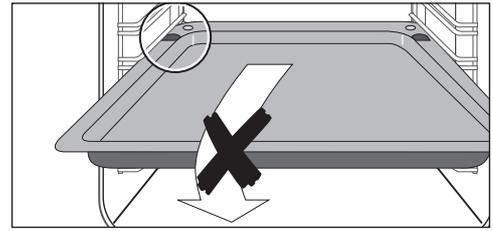
## Inserting the general purpose pan, grill, and tray

### Inserting the general purpose pan and tray:

The trays have a little bulge on the left and right edges. These are provided as **positioning guides** and must always be located towards the rear when inserting the tray.

### For grills:

Insert the tray at the desired position.



## Inserting/Removing the Fat Filter

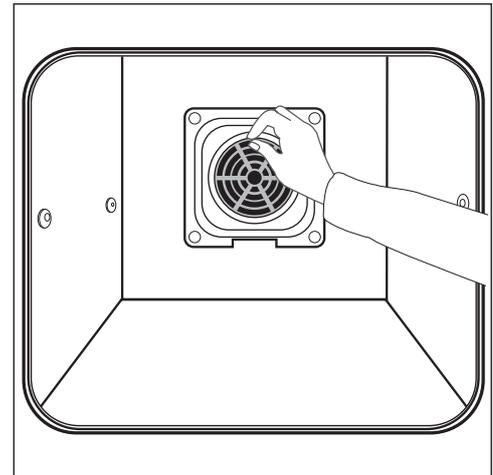
The fat filter protects the rear wall heating element against splashes of fat when roasting.

### Inserting the fat filter

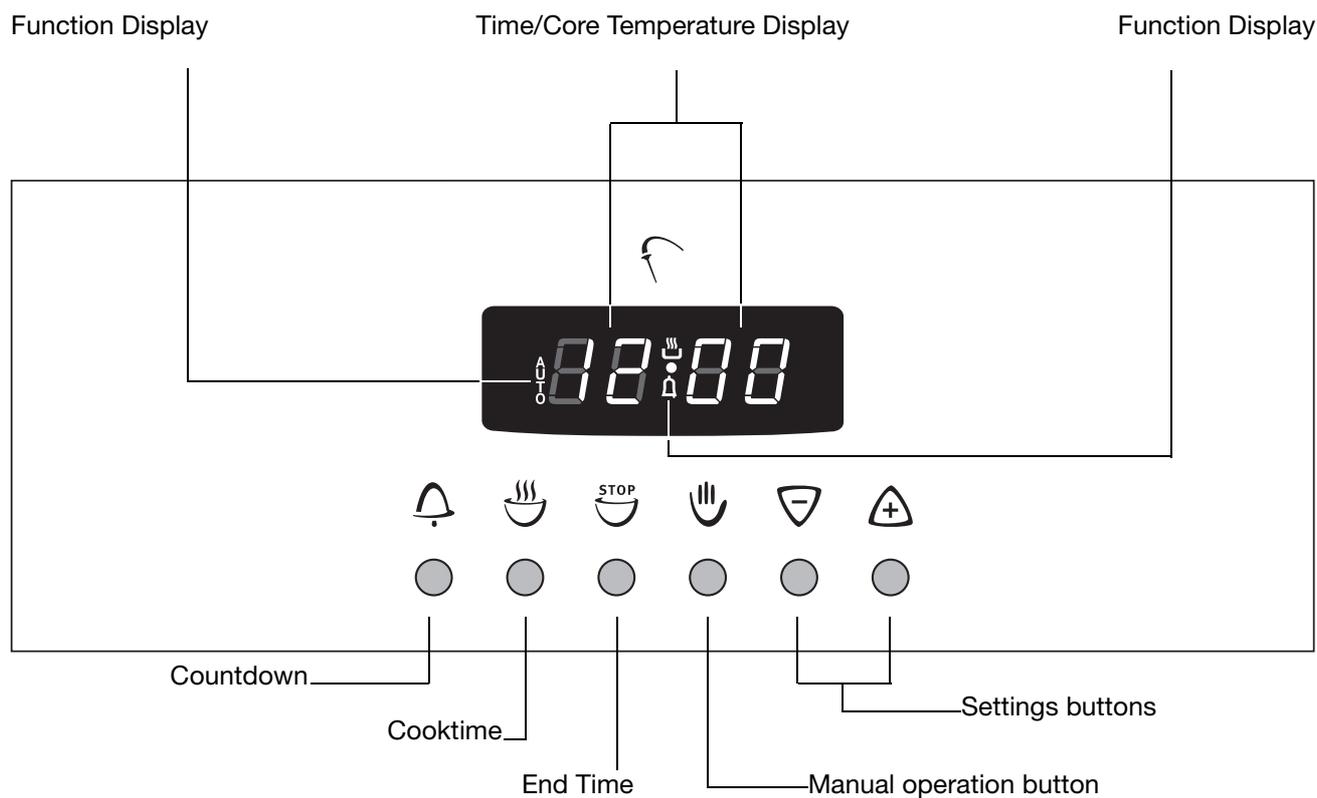
Holding the fat filter by the tab, insert the two retainers into the opening on the rear wall of the oven (fan opening) from the top downwards.

### Removing the fat filter

Take hold of the tab on the fat filter and remove by pulling upwards.



# Clock Functions



## Countdown

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

## Cook time

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

## End time

To set when the oven is to switch off again.

## Manual Operation

The  button is pressed to switch the oven from Automatic to Manual operation.

## Meat Probe

For setting the core temperature in meat at which the oven should be switched off.

## Display Symbols:

### AUTO

The "AUTO" sign lights up when an automatic program has been set, and flashes when the program is completed.

### Operation

The appliance is in operation, or ready for use.

### Bell

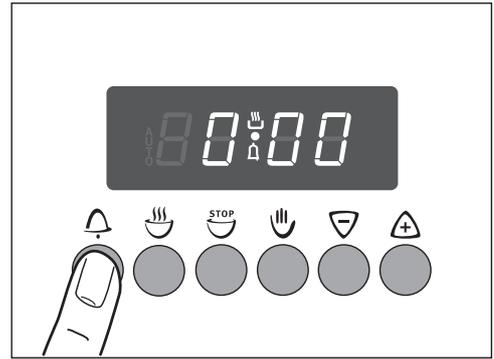
The Bell symbol appears when the Countdown function has been set.

### General Hints

- After a Clock function has been selected, the required time can be set within 5 seconds, using the  or  buttons.
- After the Cook Time /End -function has been used, press the  button to change from Automatic back to Manual operation.

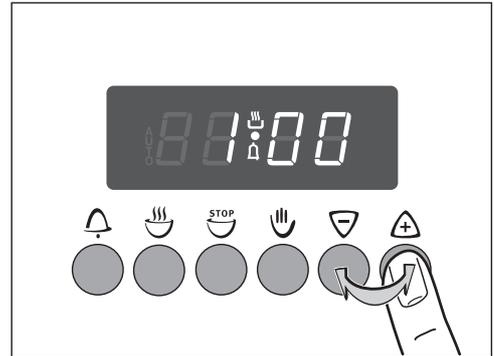
## Countdown

1. Press the countdown  button.



2. Using the  or  buttons, set the desired time.

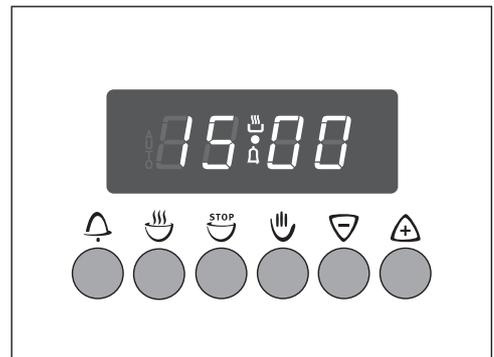
 By pressing the countdown button again  you are able to see the remaining time.



Several seconds after the countdown function has been set the time display will again show the current time.

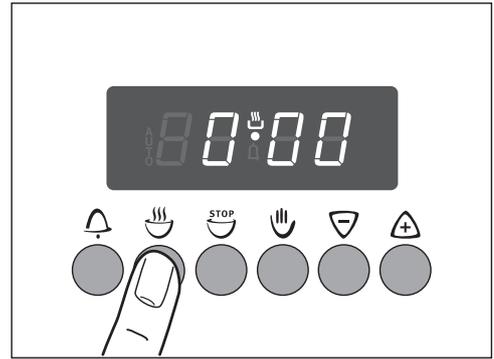
After the countdown is complete an acoustic signal will sound for approx. 7 minutes.

Press any button to switch off the signal.

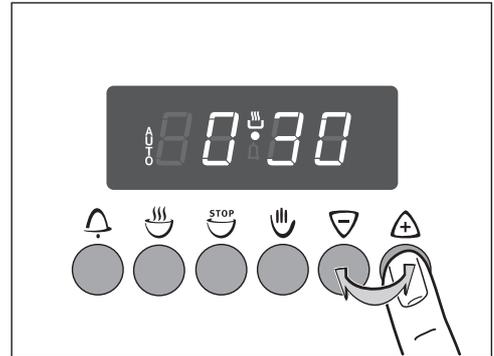


## Cook Time 🍳

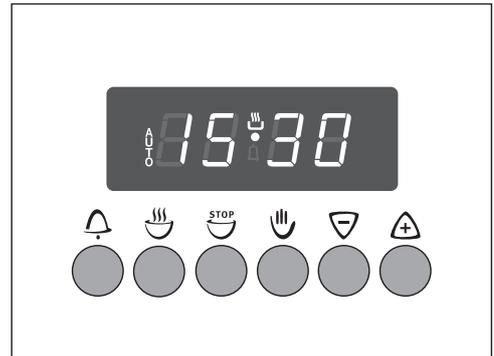
1. Press the Cook Time 🍳 button.



2. Using the ▲ or ▼ buttons, set the desired cooking time (max. 10 hours).



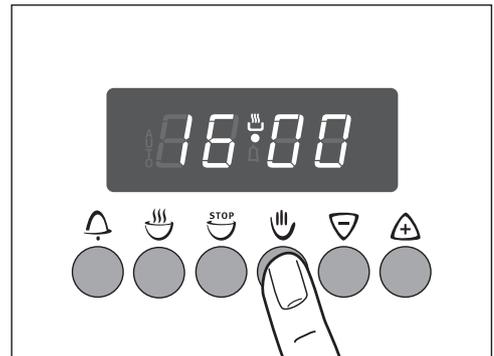
The display will switch back to the time after approx. 5 seconds have lapsed. The “AUTO” symbol indicates that the oven is switched to the automatic operation mode.



When the period of time has lapsed, a signal will sound for 7 minutes and the oven will switch itself off.

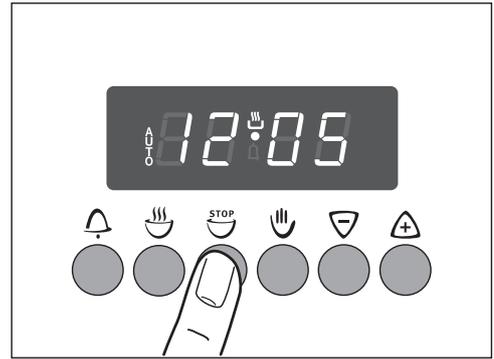
3. **Switch off the acoustic signal and the programme by pressing the Manual Set 🍳 button.**

Turn the oven function and temperature selection switches to OFF.



## End

1. Press the End  button.

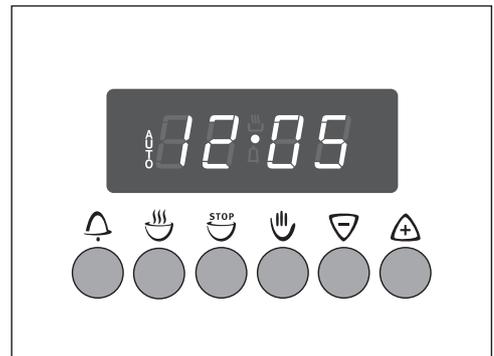


2. Using the  or  buttons, set the desired time that the oven should switch itself off.



The "AUTO" symbol will light up and the time will be shown in the display.

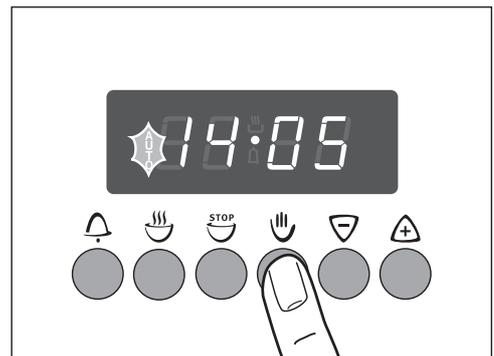
The oven will automatically switch itself on.



When the time has lapsed, the "AUTO" symbol will flash and a signal will sound for 7 minutes and the oven will switch itself off.

3. **Switch off the programme by pressing the Manual Set  button.**

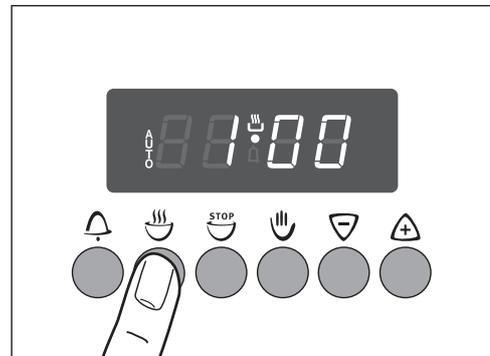
Turn the oven function and temperature selection switches to OFF.



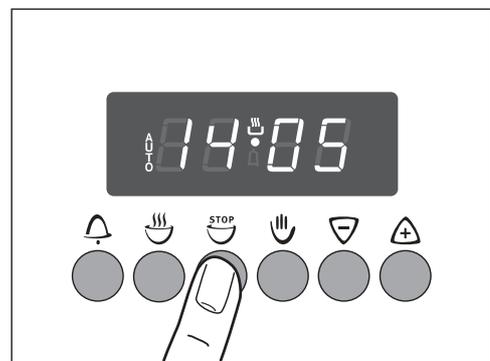
## Cook Time and End functions combined

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

1. Select the oven functions and temperature.
2. Using the Cook Time  function, set the period of time that the dish requires to cook.  
e.g. 1 hour.



3. Using the End  function, set the time at which the dish is to be ready.  
e.g.: 14:05 hours.



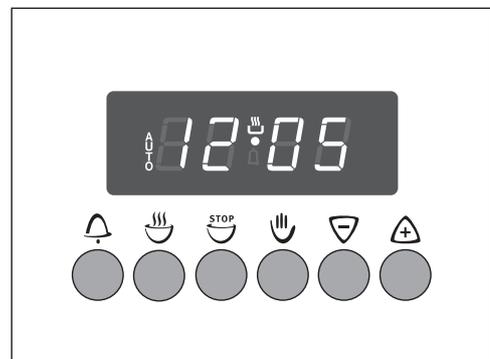
The "AUTO" symbol will light up and the time will be shown in the display.  
e.g. 12:05 hours.

The oven will automatically switch itself on at the appropriate time as calculated.  
e.g. at 13:05 hours.

And will switch itself off after the Cook Time stated has elapsed.  
e.g. at 14.05 hours.

### 4. Switch off the programme by pressing the Manual Set button.

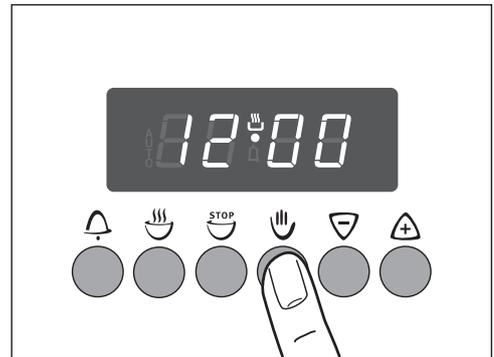
Turn the oven function and temperature selection switches to OFF.



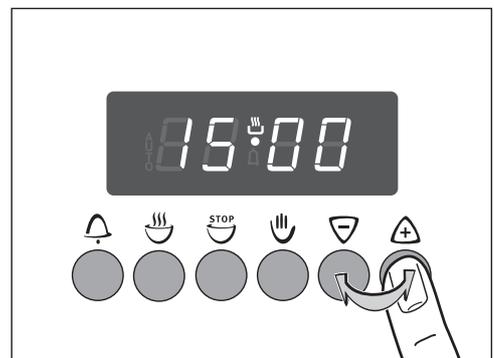
## Changing the time

**i** The time can only be changed if no automatic function (Cook Time  or End ) has been set.

1. Briefly press the Manual Set  button.

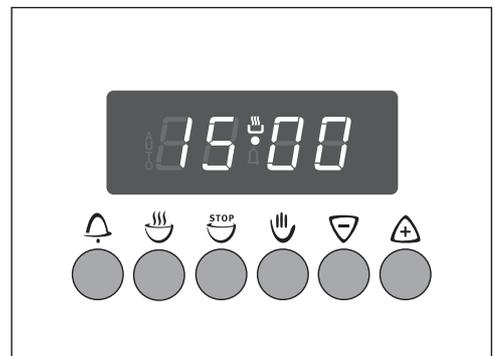


2. Using the  or  buttons, set the current time.



After 5 seconds the clock will display the time set.

The appliance is now ready to be used.



## Meat probe

Ensures that the oven switches itself off at the exact moment in which a set core temperature is attained. The meat probe is best used together with the upper/lower elements and hot air functions.

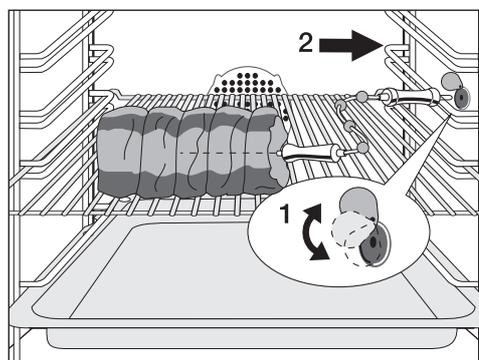
### Please take note of two temperatures:

- The oven temperature: see Roasting Chart
- The core temperature: see Meat Probe Chart.

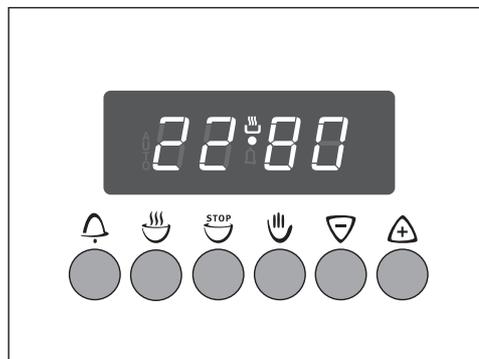


**Attention:** Only the meat probe supplied may be used. If the meat probe needs to be replaced, be sure to use nothing other than a part produced by this manufacturer.

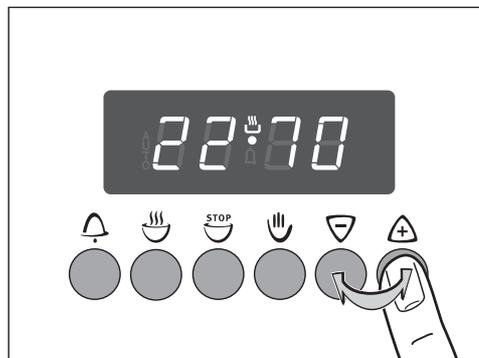
1. Insert the tip of the meat probe into the meat such that the tip is located in the center of the meat.
2. Completely insert the meat probe's plug into the socket located in the side wall of the oven. On the right, 80 will appear as the suggested temperature. On the left, the current core temperature will be displayed, e.g. 22.



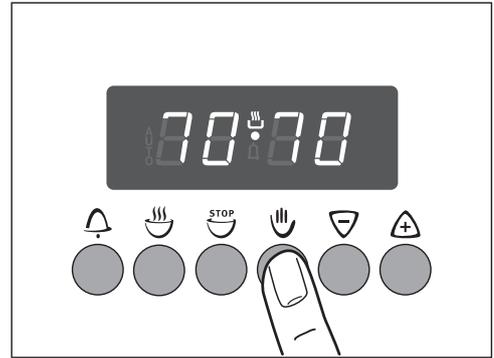
3. Setting the desired oven function and temperature.

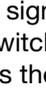


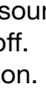
4. Set the desired core temperature using the ▲ or ▼ buttons, e.g. 70.



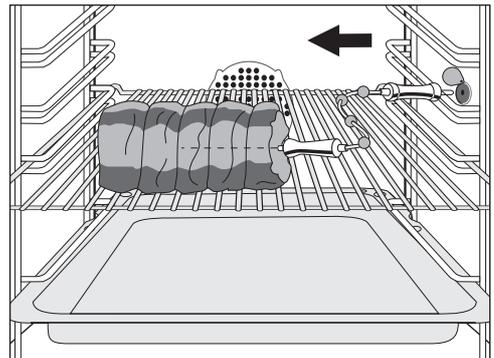
5. As soon as the current core temperature equals the set core temperature, a signal will sound and the oven will automatically switch itself off. To switch off the signal, press the  button.



-  When the core temperature gauged within the meat falls below the set core temperature, the oven automatically switches itself on again in order to keep the meat warm.

-  **Warning:** The meat probe is 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 remove the meat from the oven with the meat probe still inserted.
7. Switch off the oven functions and temperature. Switch off the appliance if required.



### Changing the core temperature:

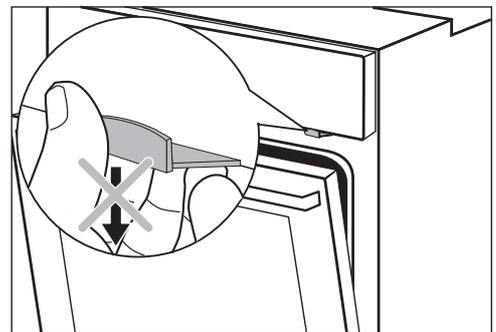
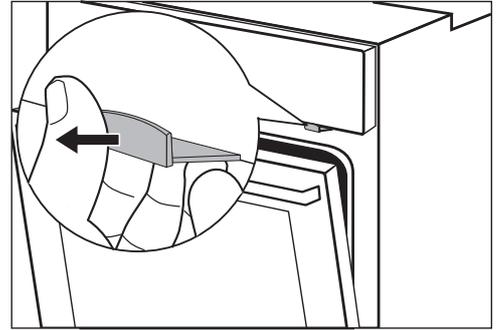
Even after the temperature has been set it can be changed by pressing  or  a number of times.

# Mechanical Door Lock

When the appliance is delivered, the door lock is deactivated.

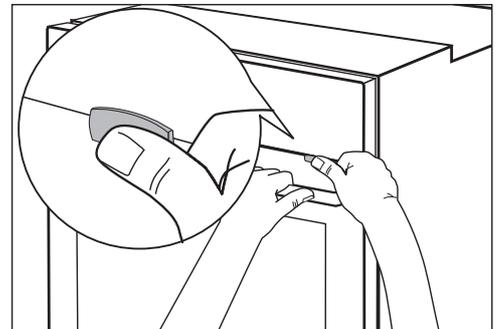
## Activate the door lock

Pull the safety catch forwards until it locks in place.



## Open the oven door:

1. Shut the door.
2. Press the safety catch and keep it depressed.
3. Open the doors.



## Close the oven door

Close the door without pressing the safety catch.

## Deactivating the door lock

Press the safety catch back into the panel.



Switching off the appliance does not cancel the mechanical door lock.

# Uses, Tables and Tips

## Baking

For baking use the hot air  oven function or conventional .

 **When baking, remove the fat filter,** as otherwise the baking time will be longer and the surface will be browned unevenly.

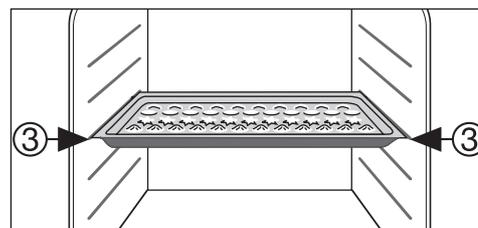
### Baking tins

- Cake tins made of dark metal and coated tins are suitable for conventional .
- Light metal tins, glass and ceramic moulds are also suitable for hot air .

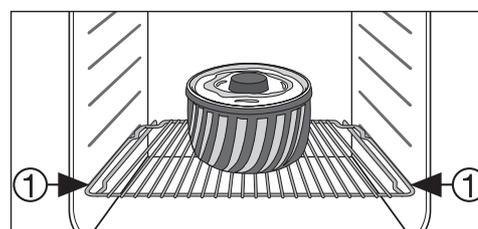
### Shelf positions

- It is possible to bake on one level using conventional .
- Using hot air  you can bake dry, flat items and biscuits on up to three baking trays simultaneously.

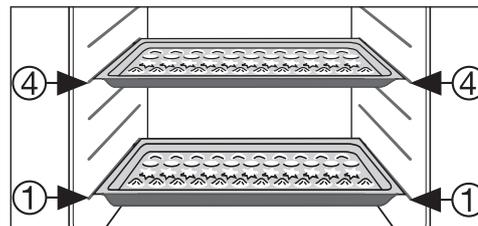
1 Baking tray:  
e.g., shelf position 3



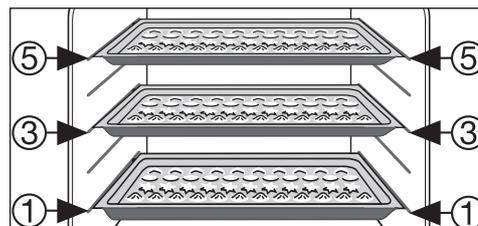
1 Cake tin:  
e.g., shelf position



2 Baking trays:  
shelf positions 1 and 4



3 Baking trays:  
shelf positions 1, 3 and 5



## General Information

- Always count the shelf positions from the bottom upwards.
- Insert baking trays with the sloped edge to the front!
- Always place cake tins in the middle of the shelf.
- Using hot air  or conventional  you can also bake with two cake tins simultaneously 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 dishes.

- The temperatures and cooking times are for guidance only since these are dependent on the mixture, quantity and cake tin used.
- When using for the first time we recommend setting the lower temperature and only select a higher temperature if necessary, e.g., if increased browning is required or the cooking time is too long.
- If you cannot find specific information for one of your own recipes, use information given in a similar recipe for guidance.
- When cakes are baked on trays or in tins on more than one oven position at once the baking time may be increased by 10-15 minutes.
- Items that might drip (e.g., pizzas, fruit flans) should only be prepared on one level.

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**. Differences in the degree of browning will balance out during baking.



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

## Baking Table

The stated baking times are for guidance only.  
Recommended cooking methods, shelf positions  
and temperatures are **printed in bold type**.

Type of pastry or cake	Hot Air 		Conventional 		Baking time in minutes
	Temperature in °C	Shelf position	Temperature in °C	Shelf position	
<b>Sponge base</b>					
Pudding bowl or ring-shaped cakes	150-170	1	<b>160-180</b>	<b>1</b>	50-70
Madeira cake (square/rectangular baking tin)	140-160	1	<b>150-170</b>	<b>1</b>	70-80
Flan case	150-170	3	<b>170-190</b>	<b>2</b>	20-25
Apple flan, very thin	150-170	1	<b>170-190*</b>	<b>1</b>	45-60
Fairy cakes	150-170	3	180-190	3	20-30
<b>Shortcrust pastry</b>					
Large cheesecake	140-160	1	170-190	1	60-90 + 10 mins. standing time
Covered fruit pie	150-170	1	170-190	1	50-60
Cheesecake on the tray	---	---	160-180	2	50-70
<b>Puff pastry</b>					
French apple tart	150-170*	1	<b>190-200*</b>	<b>1</b>	40-50
<b>Sponge cake</b>					
Sponge cake (DIN)	150-170	1	<b>160-180</b>	<b>2</b>	25-40
Flan case	150-160*	3	<b>170-180*</b>	<b>3</b>	25-30
Swiss roll	150-170*	3	<b>180-200*</b>	<b>3</b>	10-15
<b>Yeast dough</b>					
Pudding bowl/ring-shaped cakes	<b>150-170</b>	<b>1</b>	160-180	1	45-60
Plaited roll/ring, plaited Danish pastry	150-170	3	<b>170-190</b>	<b>3</b>	30-40
Butter cake/sugar cake sugar-topped cakes	160-180	3	<b>190-200*</b>	<b>3</b>	25-30
Sponge cake with crumble topping	<b>150-170</b>	<b>3</b>	180-190	3	20-40
Apple crumble (DIN)	150-170	3	<b>170-190</b>	<b>3</b>	35-50
Cheesecake (tray)	150-170	3	<b>170-190</b>	<b>3</b>	45-50
Fruit loaf (500 g flour)	<b>150-170*</b>	<b>3</b>	160-180*	3	40-70
Pizza (round baking sheet)	230-250*	1	250-270*	1	10-25

Type of pastry or cake	Hot Air 		Conventional 		Baking time in minutes
	Temperature in °C	Shelf position	Temperature in °C	Shelf position	
<b>Biscuits</b>					
Meringues	80-90*	3	80-90	3	150-180
Macaroons	<b>100-120</b>	<b>3</b>		3	20-30
Small piped biscuits	140-160	---	150-170	3	15-30
Anzac nutties	---	---	160-180	2	25-35
Items made with puff pastry	160-180*	3	<b>180-200*</b>	<b>3</b>	20-30
Danish pastries	160-180*	3	<b>170-190*</b>	<b>3</b>	20-40
<b>Choux pastry</b>					
Cream puffs	160-180	3	<b>190-210*</b>	<b>3</b>	25-40
<b>Shortcrust and rich pastries</b>					
Swiss apple pie	---	---	210-230*	1	35-50
Swiss cheese pie	---	---	210-230*	1	40-50
Spinach/vegetable quiche, quiche lorraine	---	---	190-210*	1	40-60
<b>Bread and bread rolls</b>					
Herb bread	170-190*	3	190-210*	3	45-60
Tinned white loaf	<b>170-190*</b>	<b>2</b>	180-200*	1	40-50
Unleavened bread, pitta bread	---	---	230-250*	2	15-25
Pasta bake	180-200	1			
Potato gratin	180-200	2			
<b>Dishes au gratin</b>					
Hawaiian toast	200-220	3	240-260	3	14-16

\* Pre-heat the oven

## Frozen Foods

Type of pastry or cake	Hot Air  + Conventional 		
	Temperature in °C	Shelf position	Baking time in minutes
Pizza (frozen)	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.**

## Pizza Setting

The stated baking times are for guidance only

Pizza Setting 📄			
Type of pastry or cake	Temperature in °C	Shelf position	Baking time in minutes
<b>Shortcrust pastry</b>			
Large cheesecake (750 g soft cheese, loose-bottomed tin, 26 cm)	150-160	2	60-90 + 10 mins. standing time
Covered fruit pie	150-160	2	45-60
Cheesecake on the tray	150-160	2	45-55
Blackcurrant cake, initial baking for base	160-170	2	15
Blackcurrant cake finish baking	150-160	2	30
<b>Puff pastry</b>			
French apple tart	160-170*	2	40-45
<b>Yeast dough</b>			
Cheesecake	150-160	2	35-45
Pizza	220*	1	15-20
<b>Biscuits</b>			
Anzac nutties	160-170	1	25
<b>Shortcrust and rich pastries</b>			
Spinach quiche	190-200	2	30-35
<b>Bread and bread rolls</b>			
Unleavened bread	200-220*	2	21
<b>Soufflés and dishes au gratin</b>			
Baked cabbage with a crispy top- ping	180-200	1	30
Macaroni and leek cheese	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 manufactur- er's instructions as stated on the package	<b>Lay on the grill tray,</b> insert baking tray below (shelf position in accord- ance with the manufactur- er's instructions as stated on the package)	Follow the manufactur- er's instructions as stated on the package

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

# Roasting

For roasting use the hot air  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 manufacturer's instructions!).
- You can roast large roasting joints **directly in the universal tray or on the shelf with the universal tray inserted below** (e.g., turkey, goose, 3-4 chickens, 3-4 knuckles of veal).
- We recommend roasting all lean forms of meat **in a casserole dish with a lid** (e.g., veal, marinated beef, pot roast, frozen meat). In this way the meat will retain its juices.
- You can roast all forms of meat that are to be browned or crisped in a **casserole dish without a lid** (e.g., pork joints, meat loaf, lamb joints, mutton, duck, 1-2 knuckles of veal, 1-2 chickens, small poultry, sirloin, fillet, game).



If you use dishes for roasting the oven will not get so dirty!

## Notes on the roasting table

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

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



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



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

## Roasting Table

Insert either the tray or universal tray into the 1st shelf support rail.

Food to be roasted	Hot Air 			
	Temperature in °C	Shelf position		Roasting time in minutes
		1 Level	2 Levels	
<b>Pork</b>				
1 kg Pork joint (spare rib/ham joint, roasting joint), per cm thickness	150-160	2	---	14-20
Smoked pork loin, per cm thickness	150-160	2	---	10-15
Meat loaf	160-170	2	---	60-70
<b>Beef</b>				
Beef joint, per cm thickness	150-160	2	---	18-20
Fillet of beef, per cm thickness	190-200*	2	---	6-8
Sirloin, per cm thickness	190-200*	2	---	8-10
<b>Veal</b>				
Veal joint, per cm thickness	170-180	2	---	14-17
<b>Lamb</b>				
Leg of lamb (1800 g)	170-180	2	---	90
<b>Roasting smaller items on the baking tray</b>				
Sausages "cordon bleu"	220-230*	3	4+1	5-8
Sausages	220-230*	3	4+1	12-15
Escalope or chop coated with breadcrumbs	220-230*	3	4+1	15-20
Rissoles	210-220*	3	4+1	15-20
<b>Fish</b>				
Trout weighing 200-250 g	190-200	3	---	20-25
4 Trout fillets (weight 200 g)	170-180	3	---	20-25
Perch fillet coated with breadcrumbs (total weight approx. 1 kg)	190-200	3	---	25-30
<b>Poultry</b>				
Chicken	150-160	2	---	55-60
1 kg Turkey roast, per cm thickness	150-160	2	---	11-15
Duck (2000-2500 g)	150-160	2	---	90-120
Goose (4500 g)	150-160	2	---	150-180

\* Pre-heat the oven

# Meat Probe Table

Food to be Cooked	Meat Core Temperature
<b>Beef</b>	
Rib steak or fillet 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
Leg of venison	70 - 75 °C

# Grilling

For grilling use the infrared grill  oven function or infrared wide-area grill  with temperature setting.



**Warning:** Always close the oven door when grilling.



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

## Ovenware for grilling

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

## Infrared Grilling

### Shelf positions

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

### Notes on the grilling table

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

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

Food for grilling	Function	Temperature in °C	Universal tray	Grill tray	Grilling time in minutes	
					1. Page	2. Page
			Shelf positions			
4-8 Pork chops	Infrared wide-area grill	275	1	4	15	10
2-4 Pork chops	Infrared grill	275	1	4	12	12
marinated pork steaks	Infrared wide-area grill	275	1	4	12	12
Fillet steak, rare	Infrared grill	275	1	4	5-7	4-6
4 fillet steaks, medium	Infrared wide-area grill	275	1	4	6-8	5-7
2 Half chicken pieces	Infrared grill	250	1	4	15-20	15-20
4 Half chicken pieces	Infrared wide-area grill	250	1	3	15-20	15-20
1-4 Chicken thighs	Infrared wide-area grill	250	1	4	20	10
4-6 Chicken thighs	Infrared wide-area grill	250	1	4	20	15
Grilled sausage, up to 6 items	Infrared grill	275	1	4	5-10	5
Grilled sausage, more than 6 items	Infrared wide-area grill	275	1	4	5-10	5
Coiled sausages, up to 4 items	Infrared grill	275	1	4	10	9
Coiled sausages, up to 6 items	Infrared wide-area grill	275	1	4	10	9
Whole fish	Infrared wide-area grill	250	1	3	10	---
Toast (without topping)	Infrared wide-area grill	275	1	4	1-2	1-2

## Turbo grilling

Function: Turbo grill 

Dish	Temperature in °C	Universal tray	Grill tray	Grilling time in minutes	Turn after ... minutes
		Shelf positions			
Chicken (900-1000 g)	160	1	2	50-60	25-30
Stuffed pork roasting joint (2000 g)	160	1	2	90-95	45
Pasta bake	180	---	2	30	---
Potato bake au gratin	200	1	3	20-23	---
Gnocchi au gratin	180	1	3	20-23	---
Cauliflower cheese	200	---	3	15	---

# Preserving

When preserving use the bottom heat oven function .

## Preserving jars

- When preserving use only commercially available jars that are the same size.

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

## Shelf positions

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

## Notes on preserving

- Use the baking tray for preserving. There is room for up to six jars, each with a capacity of 1 litre.
- The jars should all be filled to the same level and closed.
- Position the jars on the baking tray so that they do not come into contact with one another.
- Pour approx. 1/2 litre of water into the baking tray to create sufficient moisture in the oven.
- As soon as bubbles begin to appear in the first jars (for 1-litre jars this takes about 35-60 minutes), switch off the oven or reduce the temperature to 100 °C (see table).

## Preserving Table

The states preserving times and temperatures are for guidance

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

## Drying with Hot Air

Use shelves lined with greaseproof paper or baking paper.

You will achieve a better result if you switch the oven off half way through the drying time.

Open and leave to cool, preferably overnight. Then finish drying the dried food.

	Temperature in °C	Time in hours (approximate guide)
<b>Vegetables</b>		
Beans	60-70	6-8
Peppers (strips)	60-70	5-6
Vegetables for making soup	60-70	5-6
Mushrooms	50-60	6-8
Herbs	40-50	2-3
<b>Fruit</b>		
Plums	60-70	8-10
Apricots	60-70	8-10
Sliced apple	60-70	6-8
Pears	60-70	6-9

# 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.

## Fat Filter

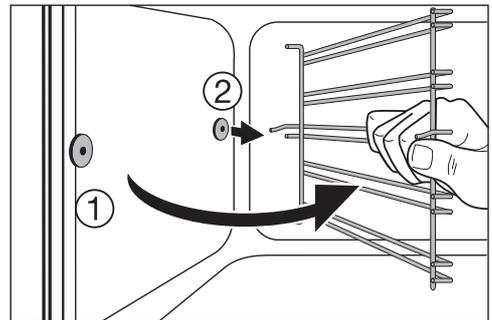
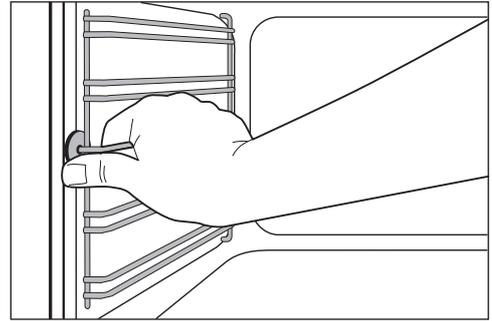
1. Clean the fat filter in hot water and washing up liquid or in the dishwasher.
2. Badly burned on soiling can be removed by boiling the filter in a little water to which 2-3 tablespoonsful of dishwasher cleaner has been added.

# 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.

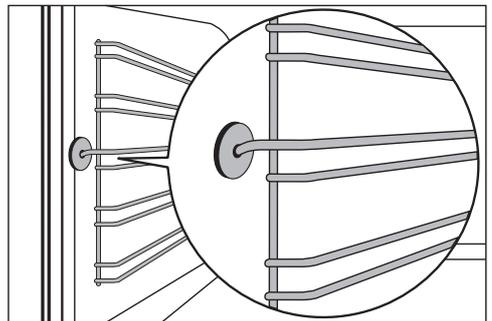
## Removing the shelf support rails

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

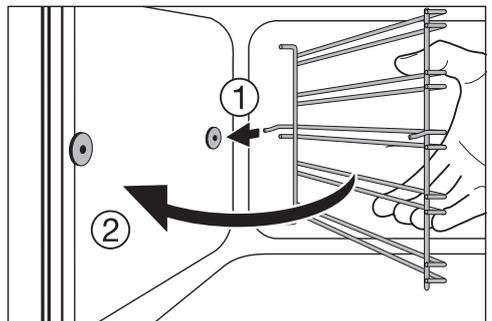


## Fitting the shelf support rails

**i 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

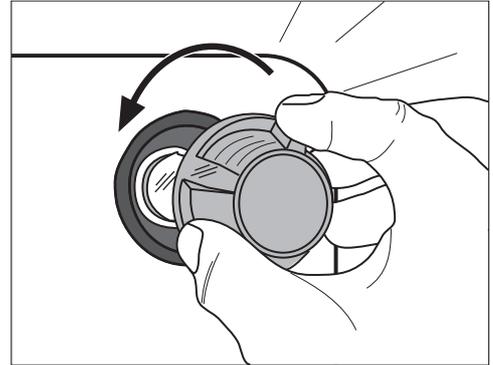
 **Warning:** Risk of electric shock! Prior to changing the oven light bulb:

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

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

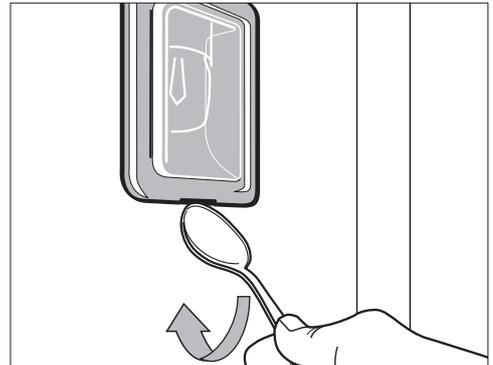
## Changing the oven light bulb/cleaning the glass cover

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.

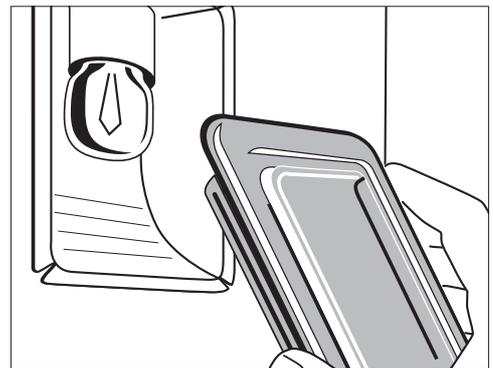


## Changing side oven light/Cleaning glass cover

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 Ceiling

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

### Folding down the heating element

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

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

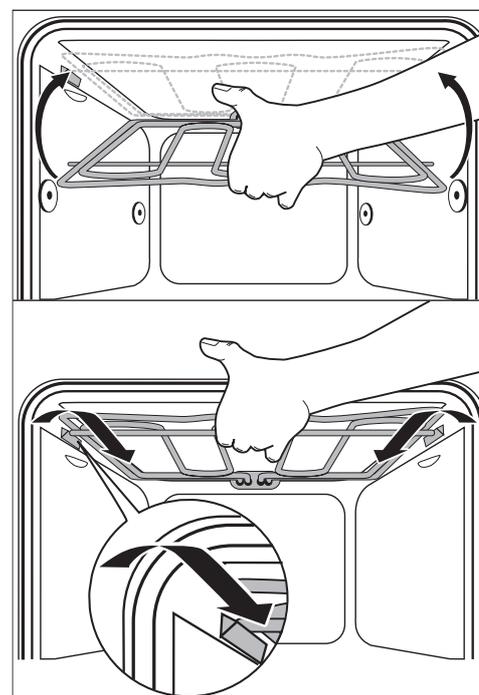
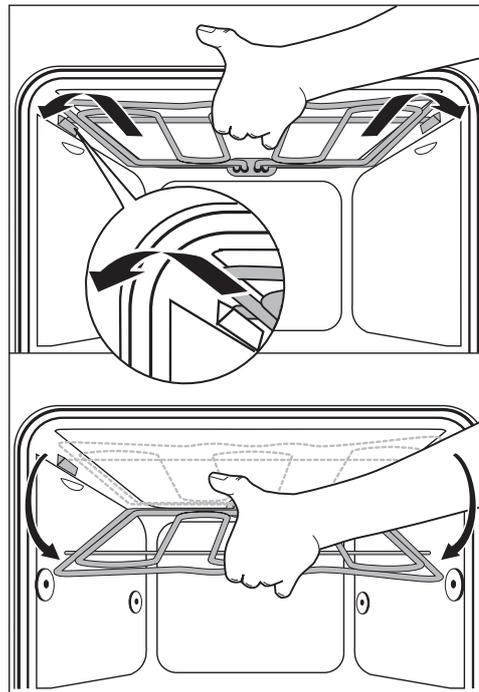
 **Caution:** Do not use force to press the heating element down! The heating element might break.

### Cleaning the oven ceiling

### Repositioning the heating element

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

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

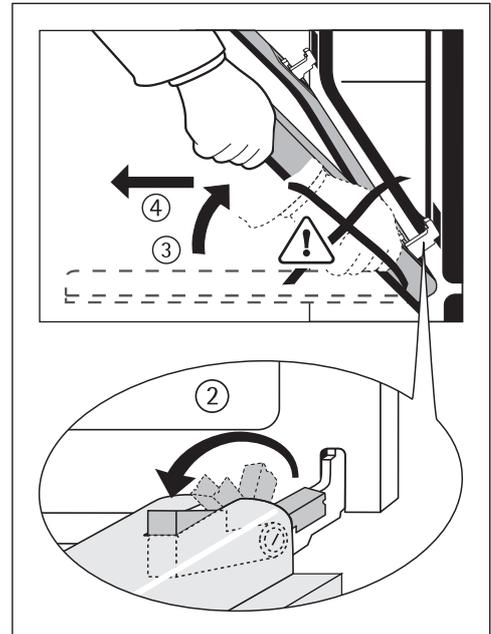


# Oven Door

The door of your appliance may be removed for cleaning.

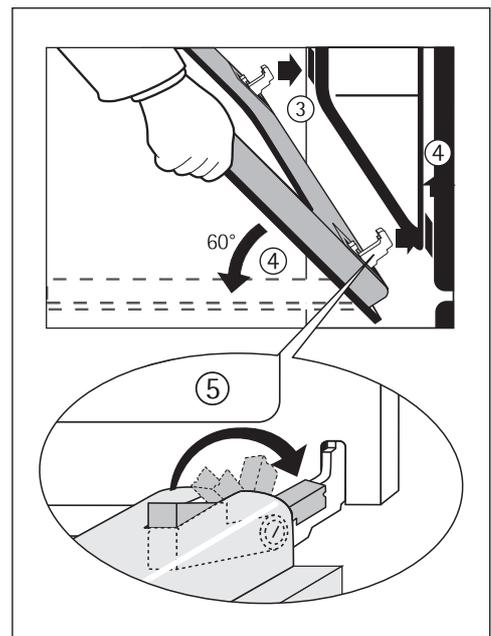
## Removing the oven door

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, 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



# Oven Door Glass

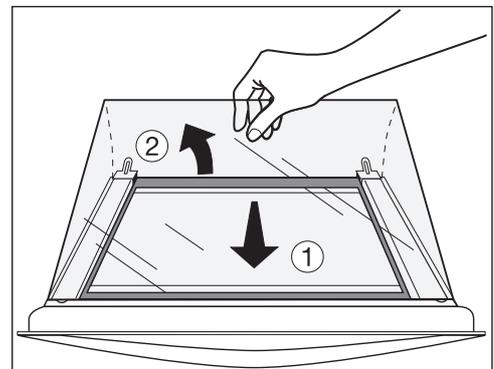
The oven door is fitted with three glass panels mounted one behind the other. The inner panels may be removed for cleaning.

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

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

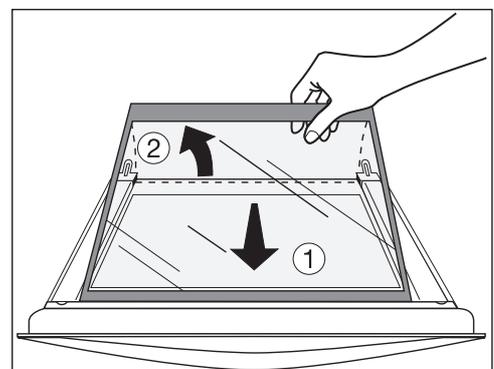
## Removing the top door glass

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



## Removing the middle door glass

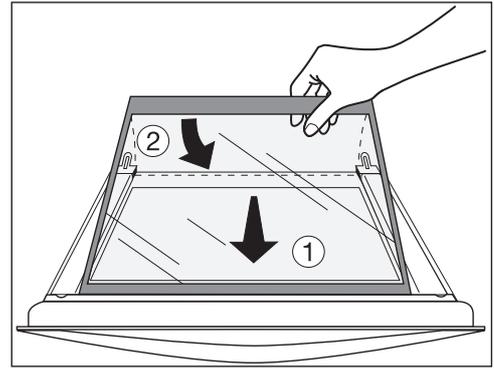
1. Grip the bottom edge of the middle glass panel and push it in the direction of the oven door handle until it is free at the base (①).
2. Raise the panel gently at the base and pull out (②).



## Clean the glass door panels

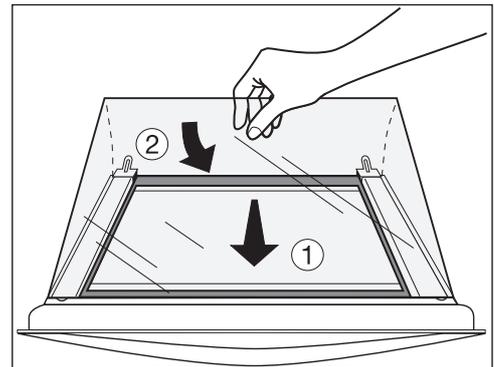
### Inserting the middle door glass

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



### 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 (①).
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 (②).  
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.

**If you cannot remedy the fault using the measures described above, please contact your local dealer or our Customer Service.**



**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 Customer Service technicians 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).

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# Service

In the “What to do if ...” section a number of mal-functions are listed that you can rectify yourself. Look there first if a fault occurs.

## Is it a technical fault?

If so, please contact your customer service centre. (You will find addresses and telephone numbers in the section “Customer Service Centres”.)

Always prepare in advance for the discussion. This will make diagnosis of the problem easier and also make it easier to decide if a customer service visit is necessary:

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

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

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

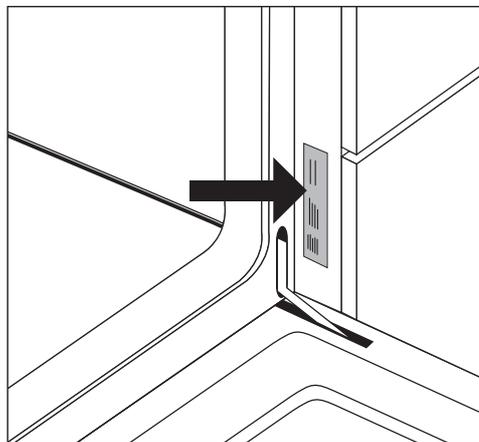
- model description,
- PNC code (9 digits),
- S No code (8 digits).

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

**Model:** . . . . .

**PNC:** . . . . .

**S-No:** . . . . .



## When do you incur costs even during the warranty period?

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

822 947 924-B-120405-07

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*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.*