



EP3003011  
EP3003031

EN User manual



 **AEG**  
perfekt in form und funktion

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## FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler – features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

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## CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.  
When contacting Service, ensure that you have the following data available.  
The information can be found on the rating plate. Model, PNC, Serial Number.



Warning / Caution-Safety information



General information and tips



Environmental information

Subject to change without notice.

# 1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

## 1.1 Children and vulnerable people safety



### **WARNING!**

Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance. Children under 3 years must not be left unsupervised in the vicinity of the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

## 1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.

- Before maintenance cut the power supply.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Excess spillage must be removed before the pyrolytic cleaning. Remove all parts from the oven.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

## 2. SAFETY INSTRUCTIONS

### 2.1 Installation



#### **WARNING!**

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- The kitchen cabinet and the recess must have suitable dimensions.

- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- Parts of the appliance carry current. Close the appliance with furniture to prevent touching the dangerous parts.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

### Electrical connection



#### **WARNING!**

Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.

- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shock-proof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

**WARNING!**

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put aluminium foil directly on the bottom of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

## 2.2 Use

**WARNING!**

Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.

## 2.3 Care and Cleaning



### **WARNING!**

Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

## Pyrolytic cleaning



### **WARNING!**

Risk of Injury / Fires / Chemical Emissions (Fumes) in Pyrolytic Mode.

- Before carrying out a Pyrolytic self-cleaning function or the First Use of the appliance remove from the oven cavity:
  - Any excess food residues, oil or grease spills / deposits.
  - Any removable objects (including shelves, side rails etc., provided with the product) particularly any non-stick pots, pans, trays, utensils etc.
- Read carefully all the instructions for Pyrolytic cleaning.
- Keep children away from the appliance while the Pyrolytic cleaning is in operation. The appliance becomes

very hot and hot air is released from the front cooling vents.

- Pyrolytic cleaning is a high temperature operation that can release fumes from cooking residues and construction materials, as such consumers must:
  - Provide good ventilation during and after the first use at maximum temperature operation.
  - Provide good ventilation during and after each Pyrolytic cleaning.
- Unlike all humans, some birds and reptiles can be extremely sensitive to potential fumes emitted during the cleaning process of all Pyrolytic Ovens.
  - Remove any pets (especially birds) from the vicinity of the appliance location during and after the Pyrolytic cleaning and first use maximum temperature operation to a well-ventilated area.
- Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all Pyrolytic Ovens.
- Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature Pyrolytic cleaning operation of all Pyrolytic Ovens and can be also a source for low level harmful chemical fumes.
- Fumes released from all Pyrolytic Ovens / Cooking Residues as described are not harmful to humans, including infants or persons with medical conditions.

## 2.4 Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.



### **WARNING!**

Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

## 2.5 Disposal



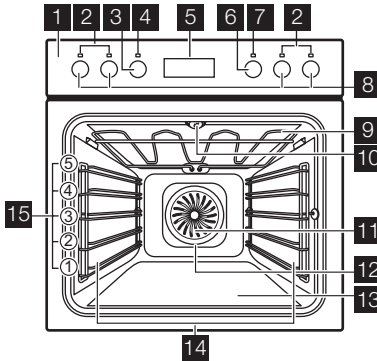
### WARNING!

Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.

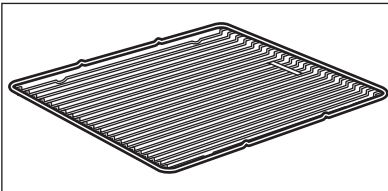
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

## 3. PRODUCT DESCRIPTION



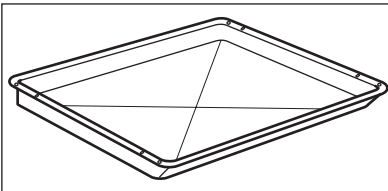
- 1 Control panel
- 2 Lamps / symbols of the cooking zones
- 3 Knob for the oven functions
- 4 Power lamp / symbol
- 5 Electronic programmer
- 6 Knob for the temperature
- 7 Power lamp
- 8 Knobs for the cooking zones
- 9 Heating element
- 10 Lamp
- 11 Fan
- 12 Rear wall heating element
- 13 Bottom heat
- 14 Shelf support, removable
- 15 Shelf positions

### 3.1 Accessories



#### Wire shelf

For cookware, cake tins, roasts.



#### Combi pan

For cakes and biscuits. To bake and roast or as a pan to collect fat.

## 4. BEFORE FIRST USE



### WARNING!

Refer to the Safety chapters.

### 4.1 Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.




Refer to chapter "Care and Cleaning".

### 4.2 Setting the time


After the first connection to the mains, all symbols in the display are on for some seconds. For the subsequent few seconds the display shows the software version.

After the software version goes off, the display shows **hr** and "12:00". "12" flashes.

1. Press **+** or **-** to set the current hour.
2. Press  to confirm (necessary only for the first setting. Later the new

time will be saved automatically after 5 seconds).



The display shows **min** and the set hour. "00" flashes.

3. Press **+** or **-** to set the current minutes.
4. Press  to confirm (necessary only for the first setting. Later the new time will be saved automatically after 5 seconds).

The Temperature / Time display shows the new time.

### Changing the time of day

You can change the time of day only if the oven is off.

Press . The set time and symbol  flash in the display. To set a new time, use the procedure "Setting the time".

## 5. DAILY USE



### WARNING!

Refer to the Safety chapters.

To use the appliance, press the control knob. The control knob comes out.

### 5.1 Activating and deactivating the appliance

1. Turn the knob for the oven functions to select an oven function.
2. Turn the knob for the temperature **+** / **-** to set a temperature.
3. To deactivate the appliance, turn the knob for the oven functions to the off position ("**0**").













**Knob symbol, indicator or lamp (depends on the model - refer to the product description):**


- The indicator comes on when the oven heats up.
- The lamp comes on when the appliance operates.
- The symbol shows whether the knob controls one of the cooking zones, the oven functions or the temperature.




## 5.2 Oven Functions


Oven function	Application
 Light	To activate the lamp without a cooking function.
 True Fan Cooking	To bake maximum on 3 shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
 Pizza Setting	To bake food on 1 shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
 Conventional Cooking	To bake and roast on 1 shelf position.
 Bottom Heat	To bake cakes with crispy or crusty bottoms and to preserve food.
 Defrosting	To defrost frozen food.
 Grilling	To grill flat food and to toast.
 Fast Grilling	To grill flat food in large quantities and to toast.
 Turbo Grilling	To roast larger joints of meat or poultry on 1 shelf position. Also to gratinate and to brown.
 Pyro Cleaning	To activate the automatic pyrolytic cleaning function of the appliance. This function burns off residual dirt in the oven. The oven heats up to approximately 500 °C.

## 5.3 Cooking zones

 You can operate the hob with the knobs for the cooking zones. Refer to the hob user manual.

## 5.4 Hob cooking zones

 The lamps / symbols of the cooking zones (refer to the chapter "Product description") show which zone you set.

Control knob	Function
 Keep warm setting	
0	Off position
1 - 9	Heat settings (1 = lowest heat setting, 9 = highest heat setting)

### Operating the hob:

1. Turn the knob to a necessary heat setting.
2. To complete the cooking process, turn the knob to the off position.

### Automatic heat-up function



Only applicable for hobs with the automatic heat-up function.

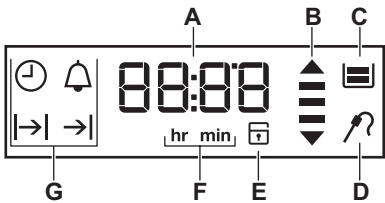
The automatic heat-up function heats the cooking zone with full power for some time.

**To start the automatic heat-up:**

1. Turn the knob for the cooking zone clockwise as far as possible (beyond the highest heat setting).

2. Immediately set the necessary heat setting.
3. To deactivate the function, turn the knob to the off position.

### 5.5 Display



- A) Timer
- B) Heat-up and residual heat indicator
- C) Water drawer (selected models only)
- D) Core temperature sensor (selected models only)
- E) Door lock (selected models only)
- F) Hours / minutes
- G) Clock functions

### 5.6 Buttons

Button	Function	Description
	CLOCK	To set the clock function.
	MINUS, PLUS	To set a value for time.

### 5.7 Heat-up / Residual heat indicator

The bars show that the oven temperature increases or decreases.

If you activate an oven function, the bars in the display come on one by one.

## 6. CLOCK FUNCTIONS

SYM-BOL	FUNCTION	DESCRIPTION
	MINUTE MINDER	To set a countdown time. This function has no effect on the operation of the oven. You can set the MINUTE MINDER at any time, also when the appliance is off.
	TIME OF DAY	To set, change or check the time of day. Refer to "Setting the time".

SYM-BOL	FUNCTION	DESCRIPTION
→	DURATION	To set how long the appliance must operate. First set an oven function before you set this function.
→	END	To set when the appliance must be deactivated. First set an oven function before you set this function. You can use Duration and End at the same time (Time Delay) to set the time when the appliance must be activated and then deactivated.



Press again and again to change the clock function.



Press to confirm the settings of the clock functions, or wait 5 seconds for the setting to be confirmed automatically.

## 6.1 Setting the DURATION or END

1. Press again and again until the display shows |→| or →|.

|→| or →| flashes in the display.

2. Press or to set the values and press to confirm.

For Duration |→| first you set the minutes and then the hours, for End →| first you set the hours and then the minutes.

An acoustic signal sounds for 2 minutes after the time ends. |→| or →| symbol and time setting flash in the display. The oven stops.

3. Press any button or open the oven door to stop the acoustic signal.



If you press when you set the hours for DURATION |→|, the appliance goes to setting of the END →| function.

## 6.2 Setting the MINUTE MINDER

Use this to set a countdown (maximum 2 h 30 min). This function has no effect on the operation of the oven. You can set

the MINUTE MINDER at any time, also if the appliance is off.

1. Press again and again until and "00" flash in the display.
2. Press or to set the MINUTE MINDER. At first the time is calculated in minutes and seconds. When the time you set is longer than 60 minutes, the symbol **hr** comes on the display. The appliance now calculates the time in hours and minutes.
3. The MINUTE MINDER starts automatically after five seconds.



After 90% of the set time, an acoustic signal sounds. Press a button to stop the signal.

4. When the set time ends, an acoustic signal sounds for two minutes. "00:00" and flash in the display. Press a button to stop the signal.



If you set the MINUTE MINDER when the DURATION or END function operates, the symbol comes on the display.

## 6.3 Count Up Timer

Use the Count Up Timer to monitor how long the oven operates. It is on immediately when the oven starts to heat. To reset the Count Up Timer, press and hold and .



You cannot use the Count Up Timer when Duration or End function operates.

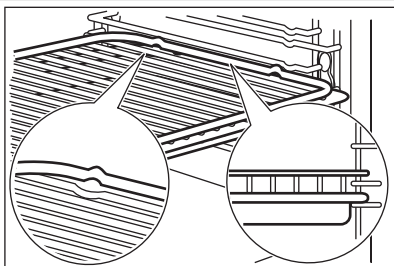
## 7. USING THE ACCESSORIES



### WARNING!

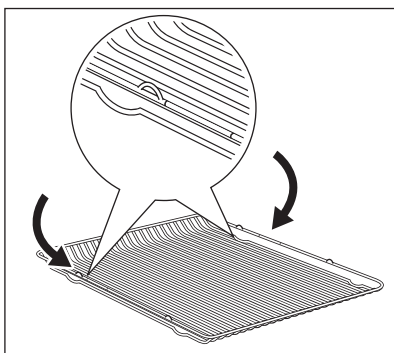
Refer to the Safety chapters.

### 7.1 Inserting the accessories



#### Wire shelf and deep pan together:

The deep pan and the wire shelf have side edges. These edges and the shape of the guide-bars are a special device to prevent the cookware from slipping.



#### Wire shelf:

Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



- All accessories have small indentations at the top of the right and left side to increase safety. The indentations are also anti-tip devices.
- The high rim around the shelf is a device which prevents cookware from slipping.

## 8. ADDITIONAL FUNCTIONS

### 8.1 Child Lock

The Child Lock prevents an accidental operation of the appliance.

#### Activating and deactivating the Child Lock function:

1. Do not set an oven function.
2. Press and hold  and  at the same time for 2 seconds.
3. An acoustic signal sounds. SAFE comes on / goes out in the display

(when you activate or deactivate the Child Lock).





If the oven has Pyro Cleaning function and the function operates, the door is locked. SAFE comes on in the display when you turn a knob or press a button.

### Function Lock

The Function Lock prevents an accidental change of the oven function. You can

activate the Function Lock function only when the appliance operates.

#### Activating and deactivating the Function Lock function:

1. Activate the appliance.
2. Activate an oven function or setting.
3. Press and hold  and  at the same time for 2 seconds.
4. An acoustic signal sounds. Loc comes on / goes out in the display (when you activate or deactivate the Function Lock).



If the oven has Pyro Cleaning function and the function operates, the door is locked. You can deactivate the appliance when the Function Lock is on. When you deactivate the appliance, the Function Lock deactivates. Loc comes on in the display when you turn a knob or press a button.

the temperature in the oven is more than 40 °C. Use the temperature knob to see the oven temperature.

### 8.3 Cooling fan


When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

### 8.4 Automatic switch-off

For safety reasons the appliance deactivates after some time:

- If an oven function operates.
- If you do not change the oven temperature.

### 8.2 Residual heat indicator

The display shows the residual heat indicator  when the appliance is off and

Oven temperature	Switch-off time
30 - 115 °C	12.5 h
120 - 195 °C	8.5 h
200 - 245 °C	5.5 h
250 - maximum °C	3.0 h

After an automatic switch-off, press a button to activate the appliance again.



The Automatic switch-off works with all oven functions, except Light, Duration, End and Time Delay.

## 9. HELPFUL HINTS AND TIPS

### 9.1 Examples of cooking applications for the hob

The data in the table is for guidance only.

Heat setting	Use to:	Time	Hints
1	To keep cooked food warm.	as required	Put a lid on the cookware.
1 - 2	To make Hollandaise sauce, and to melt butter, chocolate and gelatine.	5 - 25 min	Mix at intervals.
1 - 2	To solidify fluffy omelettes and baked eggs.	10 - 40 min	Cook with a lid on.
2 - 3	To simmer rice and milk-based dishes, and to heat up ready-cooked meals.	25 - 50 min	Add a minimum of two times as much liquid as rice. Stir milk dishes half-way through.
3 - 4	To steam vegetables, fish and meat.	20 - 45 min	Add some tablespoons of a liquid.
4 - 5	To steam potatoes.	20 - 60 min	Use a maximum of ¼ l water for 750 g of potatoes.
4 - 5	To cook larger quantities of food, stews and soups.	60 - 150 min	Add a maximum of 3 l of a liquid to the ingredients.
6 - 7	To lightly fry escalopes, veal cordon bleu, cutlets, rissoles, sausages, liver, eggs, pancakes and doughnuts, and to cook roux.	as required	Turn halfway through.
7 - 8	To fry hash browns, loin steaks and steaks.	5 - 15 min	Turn halfway through.
9	To boil large quantities of water, to cook pasta, to sear meat (goulash, pot roast) and to deep-fry chips.		

9.2 Inner side of the door

In some models, on the inner side of the door you can find:

- The numbers of the shelf positions.
- Information about the heating functions, recommended shelf positions and temperatures for typical dishes.



The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

9.3 Baking

General instructions

- Your new oven can bake or roast differently to the appliance you had before.

Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.

- With longer baking times, you can deactivate the oven approximately 10 minutes before the end of the baking time and then use the residual heat.

**When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.**

How to use the Baking Tables

- The manufacturer recommends that you use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.

- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If

this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

## 9.4 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The oven temperature is too high.	The next time you bake, set a slightly lower oven temperature.
The cake sinks and becomes soggy, lumpy or streaky.	The baking time is too short.	Set a longer baking time. <b>You cannot decrease baking times by setting higher temperatures.</b>
The cake sinks and becomes soggy, lumpy or streaky.	There is too much liquid in the mixture.	Use less liquid. Be careful with mixing times, especially if you use a mixing machine.
The cake is too dry.	The oven temperature is too low.	The next time you bake, set a higher oven temperature.
The cake is too dry.	The baking time is too long.	The next time you bake, set a shorter baking time.
The cake browns unevenly.	The oven temperature is too high and the baking time is too short.	Set a lower oven temperature and a longer baking time.
The cake browns unevenly.	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The oven temperature is too low.	The next time you bake, set a slightly higher oven temperature.

## 9.5 Baking on one level:

### Baking in tins

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Ring cake / Brioche	True Fan Cooking	1	150 - 160	50 - 70

Type of bak- ing	Oven func- tion	Shelf position	Temperature (°C)	Time (min)
Madeira cake / Fruit cakes	True Fan Cooking	1	140 - 160	70 - 90
Fatless sponge cake / Fatless sponge cake	True Fan Cooking	2	140 - 150	35 - 50
Fatless sponge cake / Fatless sponge cake	Conventional Cooking	2	160	35 - 50
Flan base - short pastry	True Fan Cooking	2	170 - 180 <sup>1)</sup>	10 - 25
Flan base - sponge mix- ture	True Fan Cooking	2	150 - 170	20 - 25
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	True Fan Cooking	2	160	60 - 90
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	Conventional Cooking	1	180	70 - 90
Cheesecake	Conventional Cooking	1	170 - 190	60 - 90

<sup>1)</sup> Preheat the oven.

### Cakes / pastries / breads on baking trays

Type of bak- ing	Oven func- tion	Shelf posi- tion	Temperature (°C)	Time (min)
Plaited bread / Bread crown	Conventional Cooking	3	170 - 190	30 - 40
Christmas stollen	Conventional Cooking	2	160 - 180 <sup>1)</sup>	50 - 70



Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
<b>Bread (rye bread):</b>				
1. First part of baking procedure.	Conventional Cooking	1	1. 230 <sup>1)</sup>	1. 20
2. Second part of baking procedure.			2. 160 - 180	2. 30 - 60
Cream puffs / Eclairs	Conventional Cooking	3	190 - 210 <sup>1)</sup>	20 - 35
Swiss roll	Conventional Cooking	3	180 - 200 <sup>1)</sup>	10 - 20
Cake with crumble topping (dry)	True Fan Cooking	3	150 - 160	20 - 40
Buttered almond cake / Sugar cakes	Conventional Cooking	3	190 - 210 <sup>1)</sup>	20 - 30
Fruit flans (made with yeast dough / sponge mixture) <b>2)</b>	True Fan Cooking	3	150	35 - 55
Fruit flans (made with yeast dough / sponge mixture) <b>2)</b>	Conventional Cooking	3	170	35 - 55
Fruit flans made with short pastry	True Fan Cooking	3	160 - 170	40 - 80
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	Conventional Cooking	3	160 - 180 <sup>1)</sup>	40 - 80

**1)** Preheat the oven.

**2)** Use deep pan.

**Biscuits**

Type of bak- ing	Oven func- tion	Shelf posi- tion	Temperature (°C)	Time (min)
Short pastry biscuits	True Fan Cooking	3	150 - 160	10 - 20
Short bread / Short bread / Pastry stripes	True Fan Cooking	3	140	20 - 35
Short bread / Short bread / Pastry stripes	Conventional Cooking	3	160 <sup>1)</sup>	20 - 30
Biscuits made with sponge mixture	True Fan Cooking	3	150 - 160	15 - 20
Pastries made with egg white / Mer- ungues	True Fan Cooking	3	80 - 100	120 - 150
Macaroons	True Fan Cooking	3	100 - 120	30 - 50
Biscuits made with yeast dough	True Fan Cooking	3	150 - 160	20 - 40
Puff pastries	True Fan Cooking	3	170 - 180 <sup>1)</sup>	20 - 30
Rolls	True Fan Cooking	3	160 <sup>1)</sup>	10 - 25
Rolls	Conventional Cooking	3	190 - 210 <sup>1)</sup>	10 - 25
Small cakes / Small cakes (20 per tray)	True Fan Cooking	3	150 <sup>1)</sup>	20 - 35
Small cakes / Small cakes (20 per tray)	Conventional Cooking	3	170 <sup>1)</sup>	20 - 30

<sup>1)</sup> Preheat the oven.

**Bakes and gratins**

Dish	Oven func- tion	Shelf posi- tion	Temperature (°C)	Time (min)
Pasta bake	Conventional Cooking	1	180 - 200	45 - 60
Lasagne	Conventional Cooking	1	180 - 200	25 - 40

Dish	Oven function	Shelf position	Temperature (°C)	Time (min)
Vegetables au gratin <sup>1)</sup>	Turbo Grilling or True Fan Cooking	1	160 - 170	15 - 30
Baguettes topped with melted cheese	Turbo Grilling or True Fan Cooking	1	160 - 170	15 - 30
Sweet bakes	Conventional Cooking	1	180 - 200	40 - 60
Fish bakes	Conventional Cooking	1	180 - 200	30 - 60
Stuffed vegetables	Turbo Grilling or True Fan Cooking	1	160 - 170	30 - 60

<sup>1)</sup> Preheat the oven.

## 9.6 Multileveled Baking

### Cakes / pastries / breads on baking trays

Type of bak- ing	True Fan Cooking		Temperature (°C)	Time (min)
	Shelf position			
	2 shelf posi- tions	3 shelf posi- tions		
Cream puffs / Eclairs	1 / 4	-	160 - 180 <sup>1)</sup>	25 - 45
Dry streusel cake	1 / 4	-	150 - 160	30 - 45

<sup>1)</sup> Preheat the oven.

### Biscuits / small cakes / small cakes / pastries / rolls

Type of bak- ing	True Fan Cooking		Temperature (°C)	Time (min)
	Shelf position			
	2 shelf posi- tions	3 shelf posi- tions		
Short pastry biscuits	1 / 4	1 / 3 / 5	150 - 160	20 - 40
Short bread / Short bread / Pastry Stripes	1 / 4	1 / 3 / 5	140	25 - 50
Biscuits made with sponge mixture	1 / 4	-	160 - 170	25 - 40

Type of bak- ing	True Fan Cooking		Temperature (°C)	Time (min)
	Shelf position			
	2 shelf posi- tions	3 shelf posi- tions		
Biscuits made with egg white / Merin- gues	1 / 4	-	80 - 100	130 - 170
Macaroons	1 / 4	-	100 - 120	40 - 80
Biscuits made with yeast dough	1 / 4	-	160 - 170	30 - 60
Puff pastries	1 / 4	-	170 - 180 <sup>1)</sup>	30 - 50
Rolls	1 / 4	-	180	30 - 55
Small cakes / Small cakes (20 per tray)	1 / 4	-	150 <sup>1)</sup>	25 - 40

<sup>1)</sup> Preheat the oven.

9.7 Pizza Setting

Type of baking	Shelf position	Temperature °C	Time (min.)
Pizza (thin crust)	2	200 - 230 <sup>1)2)</sup>	15 - 20
Pizza (with many toppings)	2	180 - 200	20 - 30
Tarts	1	180 - 200	40 - 55
Spinach flan	1	160 - 180	45 - 60
Quiche Lorraine	1	170 - 190	45 - 55
Swiss Flan	1	170 - 190	45 - 55
Apple cake, cov- ered	1	150 - 170	50 - 60
Vegetable pie	1	160 - 180	50 - 60
Unleavened bread	2	230 - 250 <sup>1)</sup>	10 - 20
Puff pastry flan	2	160 - 180 <sup>1)</sup>	45 - 55
Flammekuchen (Pizza-like dish from Alsace)	2	230 - 250 <sup>1)</sup>	12 - 20
Piroggen (Russian version of cal- zone)	2	180 - 200 <sup>1)</sup>	15 - 25

<sup>1)</sup> Preheat the oven.

<sup>2)</sup> Use a deep pan.

## 9.8 Roasting

- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- We recommend that you cook meat and fish weighing 1 kg and above in the oven.
- To prevent the meat juices or fat from burning onto the pan, put some liquid into the deep pan.
- If necessary, turn the roast (after 1 / 2 - 2 / 3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This gives better roasting results.
- You can deactivate the appliance approximately 10 minutes before the end of the roasting time, and use the residual heat.

## 9.9 Roasting with Turbo Grilling

### Beef

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Pot roast	1 - 1.5 kg	Conventional Cooking	1	230	120 - 150
Roast beef or fillet: rare	per cm of thickness	Turbo Grilling	1	190 - 200 1)	5 - 6
Roast beef or fillet: medium	per cm of thickness	Turbo Grilling	1	180 - 190 1)	6 - 8
Roast beef or fillet: well done	per cm of thickness	Turbo Grilling	1	170 - 180 1)	8 - 10

1) Preheat the oven.

### Pork

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Shoulder / Neck / Ham joint	1 - 1.5 kg	Turbo Grilling	1	160 - 180	90 - 120
Chop / Spare rib	1 - 1.5 kg	Turbo Grilling	1	170 - 180	60 - 90
Meatloaf	750 g - 1 kg	Turbo Grilling	1	160 - 170	50 - 60
Pork knuckle (precooked)	750 g - 1 kg	Turbo Grilling	1	150 - 170	90 - 120

**Veal**

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Roast veal	1 kg	Turbo Grilling	1	160 - 180	90 - 120
Knuckle of veal	1.5 - 2 kg	Turbo Grilling	1	160 - 180	120 - 150

**Lamb**

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Leg of lamb / Roast lamb	1 - 1.5 kg	Turbo Grilling	1	150 - 170	100 - 120
Saddle of lamb	1 - 1.5 kg	Turbo Grilling	1	160 - 180	40 - 60

**Game**

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Saddle / Leg of hare	up to 1 kg	Conventional Cooking	1	230 <sup>1)</sup>	30 - 40
Saddle of venison	1.5 - 2 kg	Conventional Cooking	1	210 - 220	35 - 40
Haunch of venison	1.5 - 2 kg	Conventional Cooking	1	180 - 200	60 - 90

<sup>1)</sup> Preheat the oven.

**Poultry**

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Poultry portions	200 - 250 g each	Turbo Grilling	1	200 - 220	30 - 50
Half chicken	400 - 500 g each	Turbo Grilling	1	190 - 210	35 - 50
Chicken, poulard	1 - 1.5 kg	Turbo Grilling	1	190 - 210	50 - 70
Duck	1.5 - 2 kg	Turbo Grilling	1	180 - 200	80 - 100
Goose	3.5 - 5 kg	Turbo Grilling	1	160 - 180	120 - 180

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Turkey	2.5 - 3.5 kg	Turbo Grilling	1	160 - 180	120 - 150
Turkey	4 - 6 kg	Turbo Grilling	1	140 - 160	150 - 240

### Fish (steamed)

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Whole fish	1 - 1.5 kg	Conventional Cooking	1	210 - 220	40 - 60

## 9.10 Grilling

Always grill with the maximum temperature setting.  
Set the shelf into the shelf position as recommended in the grilling table.  
Always set the pan to collect the fat into the first shelf position.

Grill only flat pieces of meat or fish.  
Always preheat the empty oven with the grill functions for 5 minutes.



### CAUTION!

Always grill with the oven door closed.

## Grilling

Food to be grilled	Shelf position	Temperature	Time (min.)	
			1st side	2nd side
Roast beef	2	210 - 230	30 - 40	30 - 40
Filet of beef	3	230	20 - 30	20 - 30
Back of pork	2	210 - 230	30 - 40	30 - 40
Back of veal	2	210 - 230	30 - 40	30 - 40
Back of lamb	3	210 - 230	25 - 35	20 - 25
Whole Fish, 500 - 1000 g	3 / 4	210 - 230	15 - 30	15 - 30

## Fast Grilling

Food to be grilled	Shelf position	Time (min.)	
		1st side	2nd side
Burgers / Burgers	4	8 - 10	6 - 8
Pork fillet	4	10 - 12	6 - 10
Sausages	4	10 - 12	6 - 8
Fillet / Veal steaks	4	7 - 10	6 - 8
Toast / Toast <sup>1)</sup>	5	1 - 3	1 - 3
Toast with topping	4	6 - 8	-

1) Preheat the oven.

## 9.11 Convenience food

### True Fan Cooking

Convenience food	Shelf position	Temperature (°C)	Time (min.)
Pizza, frozen	2	200 - 220	15 - 25
Pizza American, frozen	2	190 - 210	20 - 25
Pizza, chilled	2	210 - 230	13 - 25
Pizza Snacks, frozen	2	180 - 200	15 - 30
French Fries, thin	3	200 - 220	20 - 30
French Fries, thick	3	200 - 220	25 - 35
Wedges / Croquettes	3	220 - 230	20 - 35
Hash Browns	3	210 - 230	20 - 30
Lasagne / Cannelloni, fresh	2	170 - 190	35 - 45
Lasagne / Cannelloni, frozen	2	160 - 180	40 - 60
Oven baked cheese	3	170 - 190	20 - 30
Chicken Wings	2	190 - 210	20 - 30

### Frozen Ready Meals

Food to be cooked	Oven functions	Shelf position	Temperature (°C)	Time (min.)
Frozen pizza	Conventional Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions
French fries <sup>1)</sup> (300 - 600 g)	Conventional Cooking or Turbo Grilling	3	200 - 220	as per manufacturer's instructions
Baguettes	Conventional Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions
Fruit flans	Conventional Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions

1) Turn the French fries 2 or 3 times during cooking



## 9.12 Defrosting

Remove the food packaging, and then put the food on a plate.

Do not cover it with a bowl or a plate, as this can extend the defrost time.  
Use the first oven shelf position from the bottom.

Dish	Defrosting time (min.)	Further defrosting time (min.)	Comment
Chicken, 1000 g	100 - 140	20 - 30	Put the chicken on an upturned saucer placed on a large plate. Turn halfway through.
Meat, 1000 g	100 - 140	20 - 30	Turn halfway through.
Meat, 500 g	90 - 120	20 - 30	Turn halfway through.
Trout, 150 g	25 - 35	10 - 15	-
Strawberries, 300 g	30 - 40	10 - 20	-
Butter, 250 g	30 - 40	10 - 15	-
Cream, 2 x 200 g	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places.
Gateau, 1400 g	60	60	-

## 9.13 Preserving - Bottom Heat

### Things to note:

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1 / 2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

### Soft fruit

Preserve	Temperature in °C	Cooking time until simmering (min.)	Continue to cook at 100°C (min.)
Strawberries / Blueberries / Raspberries / Ripe gooseberries	160 - 170	35 - 45	-

Stone fruit

Preserve	Temperature in °C	Cooking time until simmering (min.)	Continue to cook at 100°C (min.)
Pears / Quinces / Plums	160 - 170	35 - 45	10 - 15

Vegetables

Preserve	Temperature in °C	Cooking time until simmering (min.)	Continue to cook at 100°C (min.)
Carrots <sup>1)</sup>	160 - 170	50 - 60	5 - 10
Cucumbers	160 - 170	50 - 60	-
Mixed pickles	160 - 170	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	160 - 170	50 - 60	15 - 20

1) Leave standing in the oven after it's deactivated.

9.14 Drying - True Fan Cooking

Use baking parchment as a cover for the oven shelves.

For best results, deactivate the appliance halfway through the operation. Open the appliance door and let the appliance cool down. After that, complete the drying process.

Vegetables

Food to be dried	Shelf position		Temperature (°C)	Time (h)
	1 level	2 levels		
Beans	3	1 / 4	60 - 70	6 - 8
Peppers	3	1 / 4	60 - 70	5 - 6
Vegetables for sour	3	1 / 4	60 - 70	5 - 6
Mushrooms	3	1 / 4	50 - 60	6 - 8
Herbs	3	1 / 4	40 - 50	2 - 3

Fruit

Food to be dried	Shelf position		Temperature (°C)	Time (h)
	1 level	2 levels		
Plums	3	1 / 4	60 - 70	8 - 10
Apricots	3	1 / 4	60 - 70	8 - 10
Apple slices	3	1 / 4	60 - 70	6 - 8
Pears	3	1 / 4	60 - 70	6 - 9

## 10. CARE AND CLEANING



### WARNING!

Refer to the Safety chapters.

### Notes on cleaning:

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.


### 10.1 Pyrolytic cleaning



Remove all accessories and removable shelf supports.




Do not start the pyrolytic cleaning if you did not fully close the oven door. In some models, the display shows "C3" when this error occurs.

1. Remove the worst dirt manually.
2. Set the Pyrolytic cleaning function. Refer to "Oven functions".
3.  flashes.

After 2 seconds the procedure starts. The procedure is 1:30 h long.



You can use the End function to delay the start of the cleaning procedure. When the oven is at its set temperature, the door locks. The display shows the symbol  and the bars of the heat indicator until the door unlocks.



During the pyrolytic cleaning the lamp is off.

### Cleaning reminder

To remind you that the pyrolytic cleaning is necessary, **PYR** flashes in the display for 10 seconds after each activation and deactivation of the appliance.

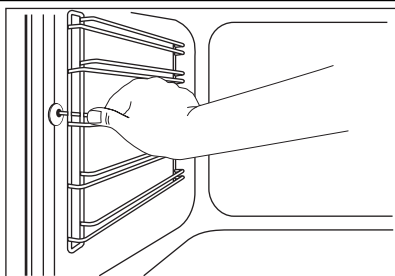


#### The cleaning reminder goes off the display:

- After the end of the Pyrolytic cleaning function.
- If you press " + " and " - " at the same time while **PYR** flashes in the display.

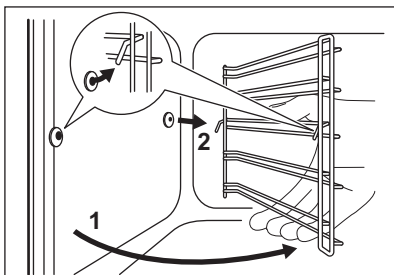
### 10.2 Shelf supports

#### Removing the shelf supports



You can remove the shelf supports to clean the side walls.

1. Pull the front of the shelf support away from the side wall.



2. Pull the rear end of the shelf support away from the side wall and remove it.

## Installing the shelf supports

Install the shelf supports in the opposite sequence.



### Valid for telescopic runners:

The retaining pins on the telescopic runners must point to the front.



### CAUTION!

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity. Always use the same lamp type.

## 10.3 Lamp



### WARNING!

There is a risk of electrical shock. The lamp and the lamp glass cover can be hot.

### Before you change the lamp:

- Deactivate the appliance.

### Replacing the lamp at the cavity ceiling:

1. Turn the lamp glass cover counter-clockwise to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

## 10.4 Cleaning the oven door

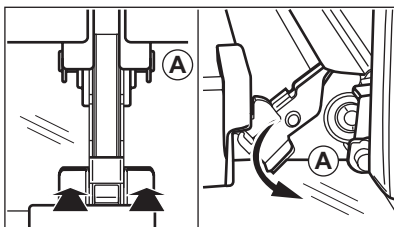
### Removing the door and the glass panels

You can remove the oven door and the internal glass panels to clean it. The number of glass panels is different for different models.

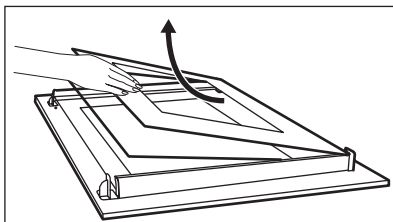
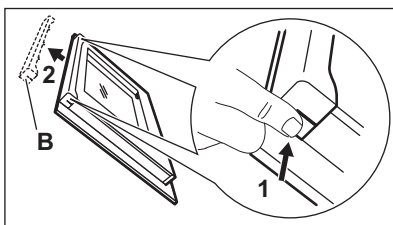


### WARNING!

Be careful when you remove the door from the appliance. The door is heavy.



1. Open the door fully.
2. Fully press the clamping levers (A) on the two door hinges.
3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the appliance at an up angle.



5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.
6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
7. Pull the door trim to the front to remove it.
8. Hold the door glass panels on their top edge one by one and pull them up out of the guide.
9. Clean the glass panel with water and soap. Dry the glass panel carefully.

## Installing the door and the glass panels

When the cleaning is completed, install the glass panels and the oven door. Do

the above steps in the opposite sequence. Install the smaller panel first, then the larger.

## 11. WHAT TO DO IF...



### WARNING!

Refer to the Safety chapters.

Problem	Possible cause	Remedy
The cooking zones do not operate.	Refer to the operating instructions for the built-in cooking surface.	
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance.
The appliance does not heat up.	The clock is not set.	Set the clock. Refer to "Setting the clock".
The appliance does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The appliance does not heat up.	The automatic cut-out is activated.	Refer to „Automatic switch-off“.

Problem	Possible cause	Remedy
The appliance does not heat up.	The fuse is released.	Make sure that the fuse is the cause for the malfunction. If the fuse releases again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The pyrolytic cleaning does not operate (the time display shows „C3“).	You did not fully close the door, or door lock is defective.	Fully close the door.
The display shows F102.	<ul style="list-style-type: none"><li>• You did not fully close the door.</li><li>• The door lock is defective</li></ul>	<ul style="list-style-type: none"><li>• Fully close the door.</li><li>• Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again</li><li>• If the display shows F102 again, contact the Customer Care Department</li></ul>
The display shows an error code that is not in this list.	There is an electrical fault.	<ul style="list-style-type: none"><li>• Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again</li><li>• If the display shows the error code again, contact the Customer Care Department</li></ul>

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.  
The necessary data for the service centre is on the rating plate. The rating plate is

on the front frame of the appliance cavity.

We recommend that you write the data here:

Model (MOD.)

Product number (PNC)

Serial number (S.N.)

.....

.....

.....

## 12. ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♻️. Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic

appliances. Do not dispose appliances marked with the symbol 🗑️ with the household waste. Return the product to your local recycling facility or contact your municipal office.

[www.aeg.com/shop](http://www.aeg.com/shop)



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