



## 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.

## ACCESSORIES AND CONSUMABLES

In the AEG webshop, you'll find everything you need to keep all your AEG appliances looking spotless and working perfectly. Along with a wide range of accessories designed and built to the high quality standards you would expect, from specialist cookware to cutlery baskets, from bottle holders to delicate laundry bags...



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## 4 Helpful hints and tips

The following symbols are used in this user manual:



Important information concerning your personal safety and information on how to avoid damaging the appliance.



General information and tips



Environmental information

Subject to change without notice

## HELPFUL HINTS AND TIPS



### WARNING!

Refer to "Safety information" chapter.

### Inner side of door

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

- the numbers of the shelf levels (selected models)
- information about the oven functions, recommended shelf levels and temperatures for typical dishes (selected models).



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

### Cooking with steam

#### Cookware for steam cooking

- Use only heat and corrosion resistant cookware.
- Chrome steel food containers are correct too (see special accessories).

#### Oven levels

- There are the correct oven levels in the table below. Count the oven levels from the bottom to the top.

#### General notes

- When you cook longer than 30 minutes or when you cook large quantities of food, add water if it is necessary.
- Put the food in the correct cooking containers on the shelves. Keep the distance between the shelves to let the steam get to each food.
- If you do not use the oven for a long time, remove water from the water drawer, connecting hoses and steam generator (refer to section "Cleaning and Care").

#### Note on the tables for Steam Cooking

- The tables give data for typical dishes.
- The temperature and time are for guidance only and depend on the composition, size, quantity of food and the cookware.
- Use almost the same recipe if you cannot find the settings for your recipe.
- Start the cooking with the cold oven if the data in the tables does not recommend differently.
- Increase the amount of water for rice to the ratio 1 : 1.5 - 1: 2 contrary to the specifications in the table.

### Steam water table

Water in the water drawer in ml	Time <sup>1)</sup> in min.
400	15 - 25
600	25 - 40

Water in the water drawer in ml	Time <sup>1)</sup> in min.
800	40 - 50

1) The times are for guidance only

## Full Steam/Eco Steam



### WARNING!

Do not open the appliance door when the function is active. Risk of burns.

The function is suitable for all types of food – fresh and frozen. You can use it for cooking, warming, defrosting, poaching, or blanching vegetables, meat, fish, pasta, rice, sweet corn, semolina and eggs.

**Cooking of menus:** You can prepare complete set in one go. To avoid under or over cooked dishes choose those which require similar cooking times. Use the largest amount of water specified for individual component. Put the dishes on the oven shelves in the suitable cookware. Adjust the gap between the dishes to let the steam circulate.

### Sterilisation

- With this function you can sterilise containers ( e.g. baby bottles).
- Put the clean containers in the middle of the shelf on the 1st level. Make sure that the opening faces down at a small angle.
- Fill the drawer with the maximum amount of water and set a time of 40 min.

### Vegetables

Food	Temperature °C	Water in the water drawer in ml	Time <sup>1)</sup> in min.	Shelf position
Artichokes	96	800	50 - 60	2
Auberginen	96	450	15 - 25	2
Cauliflower, whole	96	600	35 - 45	2
Cauliflower, florets	96	500	25 - 30	2
Broccoli, whole	96	550	30 - 40	2
Broccoli, florets	96	400	20 - 25	2
Mushroom slices	96	400	15 - 20	2
Peas	96	450	20 - 25	2
Fennel	96	600	35 - 45	2
Carrots	96	600	35 - 45	2
Kohlrabi, strips	96	550	30 - 40	2
Peppers, strips	96	400	20 - 25	2
Leeks, rings	96	500	25 - 35	2
Green beans	96	550	35 - 45	2

Food	Temperature °C	Water in the water drawer in ml	Time <sup>1)</sup> in min.	Shelf position
Lamb's lettuce, florets	96	450	20 - 25	2
Brussels sprouts	96	550	30 - 40	2
Beetroot	96	800+400	70 - 90	2
Black salsify	96	600	35 - 45	2
Celery, cubed	96	500	25 - 35	2
Asparagus, green	96	500	25 - 35	2
Asparagus, white	96	600	35 - 45	2
Spinach	96	350	15	2
Peeling tomatoes	96	350	15	2
White haricot beans	96	500	30 - 40	2
Savoy cabbage	96	400	20 - 25	2
Courgette, slices	96	350	15 - 20	2

1) The times are for guidance only.

#### Side dishes / accompaniments

Food	Temperature °C	Water in the water drawer in ml	Time <sup>1)</sup> in min.	Shelf position
Yeast dumplings	96	600	30 - 40	2
Potato dumplings	96	600	35 - 45	2
Unpeeled potatoes, medium	96	750	45 - 55	2
Rice (water/rice ratio 1.5:1)	96	600	35 - 40	2
Boiled potatoes, quartered	96	600	35 - 40	2
Bread dumpling	96	600	35 - 45	2
Tagliatelle, fresh	96	450	20 - 25	2
Polenta (liquid ratio 3:1)	96	750	45 - 50	2

1) The times are for guidance only.

#### Fish

Food	Temperature °C	Water in the water drawer in ml	Time <sup>1)</sup> in min.	Shelf position
Trout, approx. 250g	85	550	30 - 40	2

Food	Temperature °C	Water in the water drawer in ml	Time <sup>1)</sup> in min.	Shelf position
Prawns, fresh	85	450	20 - 25	2
Prawns, frozen	85	550	30 - 40	2
Salmon filets	85	500	25 - 35	2
Salmon trout, approx. 1000g	85	600	40 - 45	2
Mussels	96	500	20 - 30	2
Flat fish filet	80	350	15	2

1) The times are for guidance only.

### Meat

Food	Temperature °C	Water in the water drawer in ml	Time <sup>1)</sup> in min.	Shelf position
Cooked ham 1000g	96	800+150	55 - 65	2
Chicken breast, poached	90	500	25 - 35	2
Chicken, poached, 1000-1200g	96	800+150	60 - 70	2
Veal/pork loin without leg, 800-1000g	90	800+300	80 - 90	2
Kasseler (smoked loin of pork), poached	90	800+300	90 - 110	2
Tafelspitz (prime boiled beef)	96	800+700	110 - 120	2
Chipolatas	80	400	15 - 20	2

1) The times are for guidance only.

### Eggs

Food	Temperature °C	Water in the water drawer in ml	Time <sup>1)</sup> in min.	Shelf position
Eggs, hard-boiled	96	500	18 - 21	2
Eggs, medium-boiled	96	450	13 - 16	2
Eggs, soft-boiled	96	400	11 - 12	2

1) The times are for guidance only.

## True Fan Cooking and Full Steam in succession

You can cook meat, vegetables and accompaniments one after the other by combining functions. All components are ready to serve at the same time.

- Use True Fan Cooking function to initially roast the food.

- Put prepared vegetables and accompaniments in oven proof dishes. Put in the oven with the roast.
- Cool down the oven to a temperature of around 80°C . To cool down the appliance quicker open the oven door to the first position for approximately 15 minutes.
- Start the Full Steam function and cook it all together until ready.

Food	True Fan Cooking		Full Steam	
	Temperature in °C	Time in mins.	Time in mins.	Shelf position
Roast beef 1 kg	180	60 – 70	40 – 50	1
Brussels sprouts, polenta	-	-	40 – 50	3
Roast pork 1 kg,	180	60 – 70	30 – 40	1
Potatoes, vegetables, gravy	-	-	30 – 40	3
Roast veal 1 kg,	180	50 – 60	30 – 40	1
Rice, vegetables	-	-	30 – 40	3

## Half Steam + Heat

Type of Food	Half Steam + Heat (Water amount: about 300 ml)		
	Temperature in °C	Time in mins.	Oven level
Custard / flan in individual dishes <sup>1)</sup>	90	40 - 45	2
Baked eggs <sup>1)</sup>	90	35 - 45	2
Terrine <sup>1)</sup>	90	40 - 50	2
Thin fish fillet	85	15 - 25	2
Thick fish fillet	90	25 - 35	2
Small fish up to 350g	90	25 - 35	2
Whole fish up to 1000g	90	35 - 45	2

1) continue for a further half an hour with the door closed

### Reheating

Type of Food	Half Steam + Heat (Water amount: about 300 ml)		
	Temperature in °C	Time in mins.	Oven level
Dumplings	85	25 - 35	2
Pasta	85	20 - 25	2
Rice	85	20 - 25	2
One-plate dishes	85	20 - 25	2



## Quarter Steam + Heat

Type of Food	Quarter Steam + Heat <sup>1)</sup>		
	Temperature in ° C	Time in mins.	Oven levels
Roast pork 1000g	160 - 180	90 - 100	2
Roast beef 1000 g	180 - 200	60 - 90	2
Roast veal 1000g	180	80 - 90	2
Meat loaf, uncooked, 500g	180	30 - 40	2
Smoked loin of pork 600-1000g (soak for 2 hours)	160 - 180	60 - 70	2
Chicken 1000g	180 - 200	50 - 60	2
Duck 1500-2000g	180	70 - 90	2
Goose 3000g	170	130 - 170	1
Potato gratin	160 - 170	50 - 60	2
Pasta bake	190	40 - 50	2
Lasagne	180	45 - 55	2
Misc. types of bread 500-1000g	180 - 190	50 - 60	2
Rolls 40-60g	180 - 210	30 - 40	2
Ready-to-bake rolls	200	10 - 20	2
Ready-to-bake baguettes 40-50g	200	20 - 30	2
Ready-to-bake baguettes 40-50g, frozen	200	25 - 35	2

1) Amount of water to be added will depend on the length of the cooking time

## Baking

### General instructions

- Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables.
- With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat.

When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone.

### How to use the Baking Tables

- We recommend to 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.

- Baking time can be extended 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.

## Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned enough underneath	Wrong oven level	Place cake lower
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower setting
The cake sinks (becomes soggy, lumpy, streaky)	Baking time too short	Set a longer baking time. <b>Baking times cannot be reduced by setting higher temperatures</b>
The cake sinks (becomes soggy, lumpy, streaky)	Too much liquid in the mixture	Use less liquid. Pay attention to mixing times, especially if using mixing machines
Cake is too dry	Oven temperature too low	Set oven temperature higher
Cake is too dry	Baking time too long	Set a shorter baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
Cake browns unevenly	Mixture is unevenly distributed	Spread the mixture evenly on the baking tray
Cake does not cook in the baking time given	Temperature too low	Use a slightly higher oven setting

## Baking on one oven level:

### Baking in tins

Type of baking	Oven function	Oven level	Temperature °C	Time Hours:mins.
Ring cake or brioche	True Fan Cooking	1	150 - 160	0:50 - 1:10
Madeira cake/ fruit cakes	True Fan Cooking	1	140 - 160	1:10 - 1:30
Sponge cake	True Fan Cooking	2	140	0:35 - 0:50
Sponge cake	Conventional Cooking	2	160	0:35 - 0:50
Flan base - short pastry	True Fan Cooking	2	170-180 <sup>1)</sup>	0:10 - 0:25
Flan base - sponge mixture	True Fan Cooking	2	150 - 170	0:20 - 0:25

Type of baking	Oven function	Oven level	Temperature °C	Time Hours:mins.
Apple pie (2tins Ø20cm, diagonally off set)	True Fan Cooking	2	160	1:10 - 1:30
Apple pie (2tins Ø20cm, diagonally off set)	Conventional Cooking	1	180	1:10 - 1:30
Cheesecake	Conventional Cooking	1	170 - 190	1:00 - 1:30

1) Pre-heat the oven

#### Cakes/pastries/breads on baking trays

Type of baking	Oven function	Oven level	Temperature °C	Time Hours:mins.
Plaited bread/ bread crown	Conventional Cooking	3	170 - 190	0:30 - 0:40
Christmas stollen	Conventional Cooking	2	160 - 180 <sup>1)</sup>	0:50 - 1:10
Bread (rye bread): 1. First part of baking process. 2. Second part of baking process.	Conventional Cooking	1	1. 230 <sup>1)</sup> 2. 160 - 180	1. 0:20 2. 0:30 - 1:00
Cream puffs/ eclairs	Conventional Cooking	3	190 - 210 <sup>1)</sup>	0:20 - 0:35
Swiss roll	Conventional Cooking	3	180 - 200 <sup>1)</sup>	0:10 - 0:20
Cake with crumble topping (dry)	True Fan Cooking	3	150 - 160	0:20 - 0:40
Buttered almond cake/sugar cakes	Conventional Cooking	3	190 - 210 <sup>1)</sup>	0:20 - 0:30
Fruit flans (made with yeast dough/sponge mixture) 2)	True Fan Cooking	3	150	0:35 - 0:50
Fruit flans (made with yeast dough/sponge mixture) 2)	Conventional Cooking	3	170	0:35 - 0:50
Fruit flans made with short pastry	True Fan Cooking	3	160 - 170	0:40 - 1:20

Type of baking	Oven function	Oven level	Temperature °C	Time Hours:Mins.
Yeast cakes with delicate toppings (e. g, quark, cream, custard)	Conventional Cooking	3	160 - 180 <sup>1)</sup>	0:40 - 1:20

1) Pre-heat the oven

2) Use deep pan

### Biscuits

Type of baking	Oven function	Oven level	Temperature °C	Time Hours:Mins.
Short pastry biscuits	True Fan Cooking	3	150 - 160	0:10 - 0:20
Short bread/ Pastry Stripes	True Fan Cooking	3	140	0:20 - 0:30
Short bread/ Pastry Stripes	Conventional Cooking	3	160 <sup>1)</sup>	0:20 - 0:30
Biscuits made with sponge mixture	True Fan Cooking	3	150 - 160	0:15 - 0:20
Pastries made with egg white, merungues	True Fan Cooking	3	80 - 100	2:00 - 2:30
Macaroons	True Fan Cooking	3	100 - 120	0:30 - 0:50
Biscuits made with yeast dough	True Fan Cooking	3	150 - 160	0:20 - 0:40
Puff pastries	True Fan Cooking	3	170 - 180 <sup>1)</sup>	0:20 - 0:30
Rolls	True Fan Cooking	3	160 <sup>1)</sup>	0:10 - 0:25
Rolls	Conventional Cooking	3	190 - 210 <sup>1)</sup>	0:10 - 0:25
Small cakes (20per tray)	True Fan Cooking	3	140 <sup>1)</sup>	0:20 - 0:30
Small cakes (20per tray)	Conventional Cooking	3	170 <sup>1)</sup>	0:20 - 0:30

1) Pre-heat the oven

### Bakes and gratins

Dish	Oven function	Shelf position	Temperature °C	Time Hours:Mins.
Pasta bake	Conventional Cooking	1	180 - 200	0:45 - 1:00
Lasagne	Conventional Cooking	1	180 - 200	0:25 - 0:40
Vegetables au gratin <sup>1)</sup>	Turbo Grilling or True Fan Cooking	1	160 - 170	0:15 - 0:30

Dish	Oven function	Shelf position	Temperature °C	Time Hours:mins.
Baguettes topped with melted cheese	Turbo Grilling or True Fan Cooking	1	160 - 170	0:15 - 0:30
Sweet bakes	Conventional Cooking	1	180 - 200	0:40 - 0:60
Fish bakes	Conventional Cooking	1	180 - 200	0:30 - 1:00
Stuffed vegetables	Turbo Grilling or True Fan Cooking	1	160 - 170	0:30 - 1:00

1) Pre-heat the oven

### Moist Fan Baking

Type of food	Temperature in °C	Time in mins.	Oven level
Pasta bake	170 - 190	45 - 60	2
Lasagne	170 - 190	45 - 60	2
Potato gratin	180 - 200	50 - 60	2
Sweet dishes	170 - 190	45 - 60	2
Ring cake or brioche	150 - 160	50 - 70	1
Plaited bread/bread crown	160 - 180	40 - 50	2
Cake with crumble topping (dry)	150 - 160	20 - 30	3
Buttered almond cake/sugar cakes 1)	180 - 200	20 - 30	3
Biscuits made with yeast dough	150 - 160	20 - 40	2

## Multileveled Baking

Cakes/pastries/breads on baking trays

Type of baking	True Fan Cooking	True Fan Cooking	Temperature in °C	Time Hours:mins.
	Shelf positions from bottom			
	2 levels	3 levels		
Cream puffs/Eclairs	1/4	-	160 - 180 <sup>1)</sup>	0:25 - 0:45
Dry streusel cake	1/4	-	150 - 160	0:30 - 0:45

1) Pre-heat the oven

## Biscuits/small cakes/pastries/rolls

Type of baking	True Fan Cooking	True Fan Cooking	Temperature in °C	Time Hours:Mins.
	Shelf positions from bottom			
	2 levels	3 levels		
Short pastry biscuits	1/4	1/3/5	150 - 160	0:20 - 0:40
Short bread/ Pastry Stripes	1/4	1/3/5	140	0:25 - 0:50
Biscuits made with sponge mixture	1/4	-	160 - 170	0:25 - 0:40
Biscuits made with egg white, meringues	1/4	-	80 - 100	2:10 - 2:50
Macaroons	1/4	-	100 - 120	0:40 - 1:20
Biscuits made with yeast dough	1/4	-	160 - 170	0:30 - 0:60
Puff pastries	1/4	-	170 - 180 <sup>1)</sup>	0:30 - 0:50
Rolls	1/4	-	180	0:30 - 0:55
Small cakes (20per tray)	1/4	-	150 <sup>1)</sup>	0:25 - 0:40

1) Pre-heat the oven

## Slow Cook

Use the function to prepare lean, tender pieces of meat and fish. Cook without a lid.

1. Sear the meat in a pan in a very high heat.
2. Put the meat in a roasting dish or directly on the wire shelf. Put the grill / roasting pan below the shelf to catch the fat.

Food to be cooked	Weight (g)	Temperature °C	Shelf position	Time Hours:Mins.
Roast beef	1000 - 1500	150	1	2:00 - 2:30
Fillet of beef	1000 - 1500	150	3	1:30 - 1:50
Roast veal	1000 - 1500	150	1	2:0 - 2:30
Steaks	200 - 300	120	3	0:20 - 0:40

## Pizza Setting

Type of baking	Shelf position	Temperature °C	Time Mins.
Pizza (thin crust)	2	200 - 230 <sup>1)2)</sup>	15 - 20
Pizza (with a lot of topping)	2	180 - 200	20 - 30

Type of baking	Shelf position	Temperature °C	Time Mins.
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, covered	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 calzone)	2	180 - 200 <sup>1)</sup>	15 - 25

1) Pre-heat the oven

2) Use deep pan

## Roasting

### General instructions:

- Use heat-resistant ovenware to roast (please read the instructions of the manufacturer).
- Large roasting joints can be roasted directly in the deep roasting pan or on the oven shelf above the deep roasting pan. (If present)
- Roast lean meats in a roasting tin with a lid. This will keep 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 cooking meat and fish weighing 1 kg and above in the oven.
- To prevent escaping meat juices or fat from burning on to the pan, we recommend placing some liquid in the deep roasting pan.
- If required, 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 will give better roasting results.
- You can switch the oven off about 10 minutes before the end of the roasting time, in order to utilise the residual heat.

## Roasting with Turbo Grilling

### Beef

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
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 <sup>1)</sup>	5 - 6

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
Roast beef or fillet: medium	per cm. of thickness	Turbo Grilling	1	180 - 190 <sup>1)</sup>	6 - 8
Roast beef or fillet: well done	per cm. of thickness	Turbo Grilling	1	170 - 180 <sup>1)</sup>	8 - 10

1) Pre-heat the oven

### Pork

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
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
Meat loaf	750 g-1 kg	Turbo Grilling	1	160 - 170	50 - 60
Porkknuckle (pre-cooked)	750 g-1 kg	Turbo Grilling	1	150 - 170	90 - 120

### Veal

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
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 mins.
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 mins.
Saddle of hare, 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

1) Pre-heat the oven



## Poultry

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
Poultry portions	200-250g each	Turbo Grilling	1	200 - 220	30 - 50
Half chicken	400-500g each	Turbo Grilling	1	190 - 210	35 - 50
Chicken, pou-lard	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
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 mins.
Whole fish	1-1.5 kg	Conventional Cooking	1	210 - 220	40 - 60

## Grilling

Always grill with the maximum temperature setting.

**CAUTION!**

Always grill with the oven door closed.



Always pre-heat the empty oven with the grill functions for 5 minutes.

- Set the shelf in the shelf level as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf level.
- Grill only flat pieces of meat or fish.

## Grilling

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

## Fast Grilling

Food to be grilled	Oven level	Grilling time(mins.)	
		1st side	2nd side
Burgers	4	8 - 10	6 - 8
Pork fillet	4	10 - 12	6 - 10
Sausages	4	10 - 12	6 - 8
Fillet steaks, veal steaks	4	7 - 10	6 - 8
Toast <sup>1)</sup>	5	1 - 3	1 - 3
Toast with topping	4	6 - 8	-

1) Pre-heat the oven

## Grilling with turnspit - insert deep pan on level 1

Food to be roasted	Temperature °C	Time (mins.)
Chicken	220 - 240	70 - 90
Rolled joint for roasting	190 - 210	120 - 180
Duck	220 - 240	90 - 150
Pork knuckle	190 - 210	150 - 210

## Defrosting

Remove the food packaging. Put the food on a plate.

Do not cover it with a bowl or a plate. This can extend the defrost time.

Use the first oven shelf level. The one on the bottom.

Dish	Defrosting time (mins.)	Further defrosting time (mins.)	Comment
Chicken, 1000 g	100 - 140	20 - 30	Place the chicken on an up-turned 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	-

## Convenience food

### True Fan Cooking

Convenience food	Oven level	Temperature °C	Time Mins.
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
Frozen pizza	Conventional Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions
Chips <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 chips 2 or 3 times during cooking

## Drying - True Fan Cooking

Cover the oven shelves with baking parchment.

For best results: deactivate the appliance after half the time required. Open the appliance door and let the appliance cool down. After that finish the drying process.

## Vegetables

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

## Fruit

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

## Preserving

## 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 up to the same level 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 approx. 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 in mins.	Continue to cook at 100°C in mins.
Strawberries, blueberries, raspberries, ripe gooseberries	160 - 170	35 - 45	-

## Stone fruit

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100°C in mins.
Pears, guinces, plums	160 - 170	35 - 45	10 - 15

## Vegetables

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100°C in mins.
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 oven when switched off

## Core temperature sensor table

## Beef

Food	Food Core Temperature
Rib steak or fillet steak: rare	45 - 50 °C
Rib steak or fillet steak: medium	60 - 65 °C
Rib steak or fillet steak: well done	70 - 75 °C

## Pork

Food	Food Core Temperature
Shoulder of pork, ham joint, neck	80 - 82 °C
Chop (saddle), smoked pork loin	75 - 80 °C
Meat loaf	75 - 80 °C

## Veal

Food	Food Core Temperature
Roast veal	75 - 80 °C
Knuckle of veal	85 - 90 °C

## Mutton / lamb

Food	Food Core Temperature
Leg of mutton	80 - 85 °C
Saddle of mutton	80 - 85 °C
Roast lamb, leg of lamb	70 - 75 °C

## Game


Food	Food Core Temperature
Saddle of hare	70 - 75 °C
Leg of hare	70 - 75 °C
Whole hare	70 - 75 °C
Saddle of venison	70 - 75 °C

Food	Food Core Temperature
Leg of venison	70 - 75 °C

## Fish

Food	Food Core Temperature
Salmon	65 - 70 °C
Trouts	65 - 70 °C

## RECIPE MENU

 The display shows oven levels and pre-set cooking times for every automatic recipe.

## Automatic programmes

Programme number	Programme name
1	VEGETABLES, TRADITIONAL
2	POTATO GRATIN
3	FARMER BREAD
4	ROLLS
5	FILLET OF FISH
6	STUFFED FISH (TROUT)
7	PLUM DUMPLING
8	VEAL KNUCKLE
9	RICE
10	LASAGNE
11	DOUGH PROVING
12	ROAST BEEF
13	ROAST PORK
14	ROAST VEAL
15	ROAST LAMB
16	ROAST GAME
17	CHICKEN, WHOLE
18	PIZZA
19	QUICHE LORRAINE
20	LEMON SPONGE CAKE
21	CHEESE CAKE
22	CANNELLONI
23	CONVENIENCE CAKE

Programme number	Programme name
24	CONVENIENCE PIZZA
25	CONVENIENCE POTATO TYPES

### 1 - VEGETABLES, TRADITIONAL

#### Cookware:

- Any kind of cookware that is heat-resistant to at least 100°C can be used.

#### Ingredients:

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

#### Method:

- Rinse cauliflower and divide into florets. Peel carrots and kohlrabi and cut into bite-sized pieces. Wash the pepper and cut into strips. Place all vegetables into an open dish and cook without adding water. It is possible to do without salt and other seasonings with this method of cooking.

### 2 - POTATO GRATIN

#### Ingredients:

- 1000 g potatoes
- 1 teaspoon each of salt, pepper and nutmeg
- 2 cloves of garlic
- 200 g grated cheese
- 3 eggs
- 100 ml milk
- 250 ml cream
- 4 tablespoons butter

#### Method:

- Peel potatoes, slice thinly, dry and then season. Rub an ovenproof baking dish with a clove of garlic and then grease the dish with a little butter. Spread half of the seasoned potato slices in the dish and sprinkle some of the grated cheese over them. Layer the rest of the potato slices over this and spread the rest of the grated cheese on top. Crush the second clove of garlic and beat it together with the eggs, the milk and the cream. Pour the mixture over the potatoes and spread the rest of the butter in small knobs on the gratin.

### 3 - FARMER BREAD

#### Ingredients:

- 500 g wheat flour
- 250 g rye flour

- 15 g salt
- 1 small packet dried yeast
- 250 ml water
- 250 ml milk
- 15 g salt

**Other:**

- Baking tray which has been greased or lined with baking parchment

**Method:**

- Place wheat flour, rye flour, salt and dried yeast in a large bowl. Mix water, milk and salt and add to the flour. Knead all ingredients into a workable dough. Leave the dough to rise until it doubles in volume. Shape the dough into a long loaf and place on the baking tray which has been greased or covered with baking parchment. Leave the loaf to rise again by half its volume. Before baking dust with a little flour.

#### 4 - ROLLS

**Ingredients:**

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

**Method:**

- Place flour and salt in a large bowl. Dissolve the yeast in the water and add to the flour. Knead all ingredients into a workable dough. Leave the dough to rise until it doubles in volume. Cut the dough into pieces, form into rolls and place on the greased baking tray or patisserie tray (special accessory). Leave rolls to rise again for approx. 25 minutes. Before baking, cut a cross in the rolls. Sprinkle with poppy, caraway or sesame seeds, if desired.

#### 5 - FILLET OF FISH

**Ingredients:**

- 600-700 g perch-pike, salmon, or sea trout fillet
- 150 g grated cheese
- 250 ml cream
- 50 g breadcrumbs
- 1 teaspoon tarragon
- Chopped parsley
- Salt, pepper
- Lemon
- Ovenproof dish



**Method:**

- Sprinkle the fish fillet with lemon juice and leave it to marinate for a while. Then dab off surplus juice using kitchen paper. Then season the fish fillets on both sides with salt and pepper. Then place fish fillets in the buttered ovenproof dish. Mix together grated cheese, chopped parsley, tarragon, breadcrumbs and cream. Spread the mixture immediately on the fish fillets and place small knobs of butter on the mixture.

**6 - STUFFED FISH (TROUT)****Ingredients:**

- 4 trout of 250-300 g each
- lemon juice, pepper, salt

**Method:**

- Wash the trout well inside and out, sprinkle with lemon juice, season and place in stainless steel dishes with punched inserts, with 2 trout per dish. Serve with toasted flaked almonds. Steamed trout variation: Before the trout are placed in the stainless steel dishes with colander insert, pour hot water and vinegar over them.

**7 - PLUM DUMPLING**

For the dough (the ingredients should be at room temperature):

- 125 ml milk
- 20 g sugar
- 1 small packet dried yeast 1 packet vanilla sugar
- 300 g flour
- 30 g sugar
- 30 g butter
- 1 egg yolk
- 1 whole egg
- 1 packet vanilla sugar
- a little lemon zest
- plum jam

After cooking:

- 50 g butter
- 50 g ground poppy seeds
- icing sugar

Other:

- greased dish

Method:

- Put milk and sugar in a saucepan and warm slightly on a cooking ring. Add dried yeast and stir. Then leave to stand for approx. 30 minutes. Put flour, sugar, butter, egg yolk, egg, vanilla sugar and a little lemon zest into a mixing bowl. Add the milk and the yeast and knead to a workable dough. Cover dough with a cloth and leave to rise for another 45 minutes. Then cut the dough into dumplings (about 80g) using a spoon, press flat

with your hand and fill with 1 teaspoon of plum jam. Pull up the edges of the dough and cover the jam with dough and then shape into a ball. Put the balls into a greased dish, cover and leave to rise for another 45 minutes and then put into the oven.

## 8 - VEAL KNUCKLE

### Ingredients:

- 1 hind knuckle of veal 1.5-2 kg
- 4 slices cooked ham
- 2 tablespoons oil
- 1 teaspoon salt
- 1 teaspoon sweet-noble paprika
- 1/2 teaspoon basil
- 1 small tin sliced mushroom
- soup vegetables (carrot, leek, celery, parsley)
- water

### Method:

- Cut 8 slits lengthwise all around the veal knuckle. Cut four slices of cooked ham in half and place in the slits. Mix oil, salt, paprika and basil together and spread over the veal knuckle. Put the veal knuckle into a roasting tin and spread the mushrooms over it. Add soup vegetables and water to the veal knuckle; the bottom should be covered to a depth of 10-15 mm.

## 9 - RICE

### Ingredients:

- 200 g long grain rice
- 50 g wild rice
- salt and pepper
- 2 teaspoons vegetable stock
- 600 ml water
- 1 small red pepper
- 2 teaspoons brown sugar
- 2 teaspoons tomato paste
- 400 ml beef stock

### Ingredients:

- 200 g long grain rice
- 50 g wild rice
- salt and pepper
- 2 teaspoons vegetable stock
- 600 ml water
- 1 small red pepper
- 2 teaspoons brown sugar

- 2 teaspoons tomato paste
- 400 ml beef stock

**After cooking:**

- 1 small tin sweetcorn (150g)
- Drain sweetcorn and add to the cooked rice.

**Method:**

- Put long grain rice, wild rice, salt, pepper, vegetable stock and water in a bowl half an hour before cooking. Prepare pepper, cut into small dice and add to the rice and then cook.

## 10 - LASAGNE

**Ingredients for the meat sauce:**

- 100 g streaky bacon
- 1 onion
- 1 carrot
- 100 g celery
- 2 tablespoons olive oil
- 400 g mince (a mixture of beef and pork)
- 100 ml meat stock
- 1 small tin tomatoes, chopped (about 400 g)
- oregano, thyme, salt and pepper

**Ingredients for the Béchamel sauce:**

- 75 g butter
- 50 g flour
- 500 ml milk
- salt, pepper and nutmeg

**Put together with:**

- 3 tablespoons butter
- 250 g green lasagne
- 50 g Parmesan cheese, grated
- 50 g Emmental cheese, grated

**Method:**

- Using a sharp knife cut the bacon from the rind and gristle and cut into fine dice. Peel the onion and carrot, clean the celery, dice all vegetables finely. Heat the oil in a casserole, sauté the bacon and the diced vegetables while stirring constantly to break up and deglaze with the meat stock. Season the meat sauce with tomato purée, the herbs, salt and pepper and simmer with the lid on over a low heat for about 30 minutes. In the meantime prepare the Béchamel sauce: Melt the butter in a pan, add the flour and cook until golden, stirring constantly. Gradually pour in the milk, stirring constantly. Season the sauce with salt, pepper and nutmeg and simmer without a lid for about 10 minutes. Grease a large rectangular ovenproof dish with 1 tablespoon of butter. Layer alternately

a layer of pasta sheets, meat sauce, Béchamel sauce and mixed cheese in the dish. The last layer should be a layer of Béchamel sauce sprinkled with cheese. Place the rest of the butter in small knobs on the top of the dish.

### 11 - DOUGH PROVING

You can use this automatic function with any recipe for yeast dough you like. It gives you a good atmosphere for rising.

Pot the dough into a dish that is big enough for the dough. Insert a wire shelf on level one and put the dish in. Close the door and set the function dough proving. Set the necessary time.

### 12 - ROAST BEEF

**Settings:**

- Automatic programmes with weight input. Setting range for the weight between 1,000 and 3,000 g.

**Method:**

- Season meat to taste and place in an ovenproof dish. Add water or another liquid; the bottom should be covered to a depth of 10- 20 mm. Cover with a lid.



Do not use this program for top side beef and loin dishes.

### 13 - ROAST PORK

**Settings:**

- Automatic programmes with weight input. Setting range for the weight between 1,000 and 3,000 g.

**Method:**

- Season meat to taste and place in an ovenproof dish. Add water or another liquid; the bottom should be covered to a depth of 20- 40 mm.

### 14 - ROAST VEAL

**Settings:**

- Automatic programmes with weight input. Setting range for the weight between 1,000 and 3,000 g.

**Method:**

- Season meat to taste and place in an ovenproof dish. Add water or another liquid; the bottom should be covered to a depth of 10- 20 mm. Cover with a lid.

### 15 - ROAST LAMB

**Settings:**

- Automatic programmes with weight input. Setting range for the weight between 1,000 and 3,000 g.

**Method:**

- Season meat to taste and place in an ovenproof dish. Add water or another liquid; the bottom should be covered to a depth of 10-30 mm. Cover with a lid.

**16 - ROAST GAME****Settings:**

- Automatic programmes with weight input. Setting range for the weight between 1,000 and 3,000 g.

**Method:**

- Season meat to taste and place in an ovenproof dish. Add water or another liquid; the bottom should be covered to a depth of 10- 20 mm. Cover with a lid.

**17 - CHICKEN, WHOLE****Settings:**

- Automatic programmes with weight input. Setting range for the weight between 900 and 2100 g.

**Method:**

- Place chicken in an ovenproof dish and season to taste. After about 30 minutes, turn the roast. A reminder is displayed.

**18 - PIZZA****Ingredients for the dough:**

- 14 g yeast
- 200 ml tepid water
- 300 g flour
- 3 g salt
- 1 tablespoon oil

**Ingredients for the topping:**

- 1/2 small tin tomatoes, chopped
- 200 g Emmental cheese, grated
- 100 g salami
- 100 g cooked ham
- 150 g mushrooms (tinned)
- 150 g Feta cheese
- oregano

**Method:**

- Crumble yeast into a bowl and dissolve in the tepid water. Mix the salt into the flour and add it with the oil to the bowl. Knead the ingredients until a workable dough that does not stick to the bowl is produced. Then leave the dough to rise in a warm place until it doubles in volume. Roll out the dough and place on the greased baking tray, prick the bottom with a fork. Place the ingredients for the topping on the base in the order given.
- Use baking tray, greased.

**19 - QUICHE LORRAINE****Ingredients for the pastry:**

- 200 g flour
- 2 eggs
- 100 g butter
- ½ teaspoon salt
- a little pepper
- 1 pinch nutmeg

**Ingredients for the topping:**

- 150 g grated cheese
- 200 g cooked ham or lean bacon
- 2 eggs
- 250 g sour cream
- salt, pepper and nutmeg

**Method:**

- Place flour, butter, eggs and spices in a mixing bowl and mix to a smooth pastry. Put the pastry in the fridge for a few hours. Then roll out the pastry and place in the greased black baking tin. Prick the bottom with a fork. Spread the bacon on the pastry. To make the filling, mix the eggs, the sour cream and the seasoning together. Then add the cheese.
- Black baking tin, greased, diameter 28 cm

**20 - LEMON SPONGE CAKE****Ingredients for the mixture:**

- 250 g butter
- 200 g sugar
- 1 packet vanilla sugar (approximately 8 g)
- 1 pinch salt
- 4 eggs
- 150 g flour
- 150 g cornflour
- 1 level teaspoon baking powder
- grated peel of 2 lemons

**Ingredients for the glaze:**

- 125 ml lemon juice
- 100 g icing sugar

**Other:**

- Square baking tin, 30 cm long
- Margarine for greasing

- Breadcrumbs for coating baking tin

**Method:**

- Place butter, sugar, lemon peel, vanilla sugar and salt in a mixing bowl and cream together. Then add the eggs one at a time and cream together again. Add the flour and cornflour mixed with the baking powder to the creamed mixture and fold in. Put the mixture into the greased and breadcrumbed baking tin, smooth out and put in the oven. After baking, mix lemon juice and icing sugar. Turn the cake out onto a piece of aluminium foil. Fold up the aluminium foil against the sides of the cake so that the glaze cannot run out. Pierce the cake with a wooden chopstick and brush on the glaze. Then leave the cake for a while to soak up the glaze.

**21 - CHEESE CAKE****Ingredients for the base:**

- 150 g flour
- 70 g sugar
- 1 packet vanilla sugar (approximately 8 g)
- 1 egg
- 70 g softened butter

**Ingredients for the cheese cream:**

- 3 egg whites
- 50 g raisins
- 2 tablespoons rum
- 750 g low fat quark
- 3 egg yolks
- 200 g sugar
- juice of one lemon
- 200 g crème fraîche
- 1 packet of custard powder, vanilla flavour

**Other:**

- Black springform baking tin with 26 cm diameter, greased

**Method:**

- Sieve flour into a bowl. Add the rest of the ingredients and mix with a hand-held mixer. Then put the mixture in the fridge for 2 hours. Cover the greased bottom of the springform tin with about 2/3 of the mixture and prick several times with a fork. Form an edge about 3 cm high with the rest of the mixture. Beat the egg whites with a hand-held mixer until forming peaks. Wash the raisins, let them drain well, sprinkle with the rum and leave to soak. Put low fat quark, egg yolks, sugar, lemon juice, crème fraîche and the custard powder in a mixing bowl and mix together well. To finish, carefully fold the beaten egg whites and the raisins into the quark mixture.

**22 - CANNELLONI**

**Ingredients for the filling:**

- 50 g onions, chopped
- 30 g butter
- 350 g leaf spinach, chopped
- 100 g crème fraîche
- 200 g fresh salmon, cubed
- 200 g Nile perch, cubed
- 150 g shrimps
- 150 g mussel meat
- salt, pepper
- 50 g Parmesan cheese, grated
- 150 g Emmental cheese, grated

**Ingredients for the Béchamel sauce:**

- 75 g butter
- 50 g flour
- 500 ml milk
- salt, pepper and nutmeg

**Put together with:**

- 1 packet cannelloni
- 50 g Parmesan cheese, grated
- 150 g Emmental cheese, grated

**Method:**

- Place chopped onions and butter in a pan and cook gently until transparent. Add chopped leaf spinach and briefly cook gently. Add crème fraîche, mix and then leave to cool. In the meantime prepare the Béchamel sauce: Melt the butter in a pan, add the flour and cook until golden, stirring constantly. Gradually pour in the milk, stirring constantly. Season the sauce with salt, pepper and nutmeg and simmer without a lid for about 10 minutes. Add salmon, perch, shrimps, mussel meat, salt and pepper to the cooled spinach and mix. Grease a large rectangular ovenproof dish with 1 tablespoon of butter. Fill the cannelloni with the spinach mixture and place in the baking dish. Place Béchamel sauce between each row of cannelloni. The last layer should be a layer of Béchamel sauce sprinkled with cheese. Place the rest of the butter in small knobs on the top of the dish.

**23 - CONVENIENCE CAKE**

The instructions regarding time and temperature are on the packaging. Follow the manufacturer's instructions.

**24 - CONVENIENCE PIZZA**

The instructions regarding time and temperature are on the packaging. Follow the manufacturer's instructions.

**25 - CONVENIENCE POTATO TYPES**



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The instructions regarding time and temperature are on the packaging. Follow the manufacturer's instructions.

### Information on acrylamides

**Important!** According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.





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