



BC3000001

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 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 person who is responsible for their safety.
- Do not let children play with 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

- 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 put in accessories or overware.
- 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.
- 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.

## 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.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- 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.

### 2.2 Use



**WARNING!**  
Risk of injury, burns or electric shock or explosion.

- 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, especially 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.

- 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.
- 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.

### 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, 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 front of the appliance. The door is hot and the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.

- Clean the appliance with a moist cloth. Only use neutral detergent; not use abrasive products, abrasive cleaning pads, solvents or metal jects.

- If you use an oven spray, obey the safety instructions on the packaging (applicable) with any kind of detergent.

### 2.4 Internal light

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

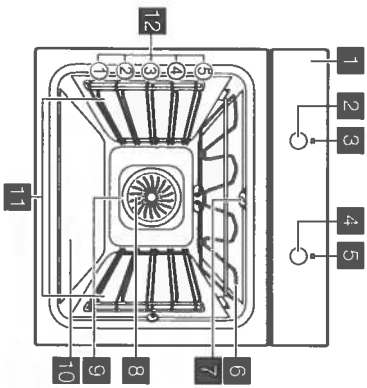


**WARNING!**  
Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.

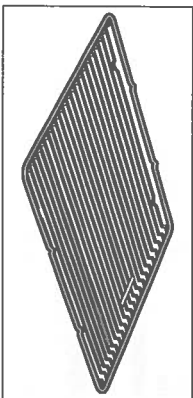
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

## 3. PRODUCT DESCRIPTION

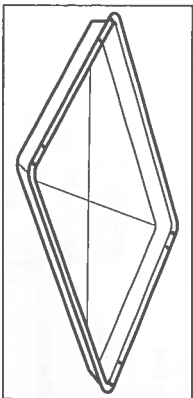


- 1 Control panel
- 2 Knob for the oven functions
- 3 Power lamp / symbol
- 4 Knob for the temperature
- 5 Temperature lamp / symbol / indicator
- 6 Heating element
- 7 Lamp
- 8 Fan
- 9 Rear wall heating element
- 10 Bottom heat
- 11 Shelf support, removable
- 12 Shelf positions

### 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".

## 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 control knob for the oven functions to select an oven function.
2. Turn the control knob for the temperature to select a temperature.
3. To deactivate the appliance turn the control knobs for the oven functions and temperature to the off position.



**Knob symbol, indicator or (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 when the knob controls one of the oven zones, the oven function or the temperature.

### 5.2 Oven Functions

| Oven function        | Application  |
|----------------------|--|
| Light                | Use this function to light up the oven interior.   |
| True Fan Cooking     | To bake maximum on 3 shelf positions at the same time and to dry food. Set the temperature 70 - 100 °F 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 70 - 100 °F lower than for Conventional Cooking. |
| Conventional Cooking | To bake and roast on one oven level.   |
| Bottom Heat          | To bake cakes with crispy or crusty bases and to preserve food.  |
| Defrost              | To defrost frozen food.  |
| Grilling             | To grill flat food and to toast.   |
| Fast Grilling        | To grill flat food in large quantities and to toast.   |

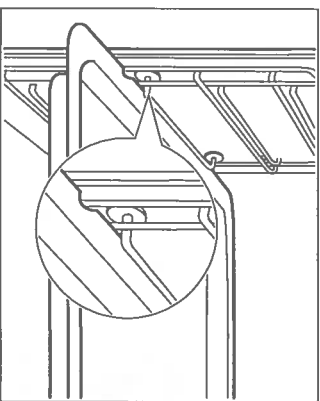
| Oven function  | Application   |
|----------------|---|
| Turbo Grilling | To roast larger joints of meat or poultry on one level. Also for browning food e.g. gratin. |

## 6. USING THE ACCESSORIES

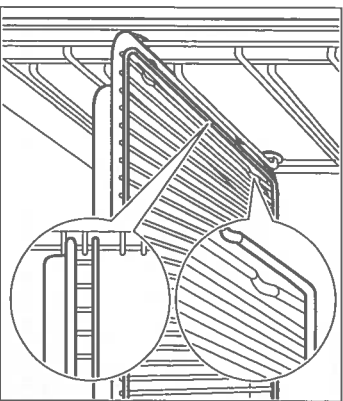


**WARNING!**  
Refer to the Safety chapters.

### 6.1 Inserting the oven accessories



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.



**Installing the wire shelf and the deep pan together**

Put the wire shelf on the deep pan. Push the deep pan between the guide-bars of one of the oven levels.

## 8. HELPFUL HINTS AND TIPS

### 8.1 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.

### 8.2 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 in the oven to cook frozen food, the trays become cold again and the distortions are gone.

minutes before the end of the baking time and then use the residual heat in the oven to cook frozen food, the trays become cold again and the distortions are gone.

#### How to use the Baking Tables

- The manufacturer recommends you use the lower temperature the first time.
- If you cannot find the settings for special recipe, look for the one that is almost the same.
- You can extend baking times by 15 minutes if you bake cakes on 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 process.

### 8.3 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 temperature.                                   |
| The cake sinks and becomes soggy, lumpy or streaky. | The baking time is too short.            | Set a longer baking time. You cannot decrease baking times by setting a higher temperature. |
| The cake sinks and becomes soggy, lumpy or streaky. | There is too much liquid in the mixture. | Use less liquid. Be careful when mixing, especially if you use a hand mixer.                |
| 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.  |

## 7. ADDITIONAL FUNCTIONS

### 7.1 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.

| Baking results                                  | Possible cause   | Remedy  |
|---|--|---|
| 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. |

#### 8.4 Baking on one level:

##### Baking in tins

| Type of baking  | Oven function        | Shelf position | Temperature °F | Time in min. |
|---|----------------------|----------------|----------------|--------------|
| Ring cake or brioche                                    | True Fan Cooking     | 1              | 300 - 320      | 50 - 70      |
| Madeira cake / fruit cakes                              | True Fan Cooking     | 1              | 280 - 320      | 70 - 90      |
| Fatless sponge cake / Fatless sponge cake               | True Fan Cooking     | 2              | 280 - 300      | 35 - 50      |
| Fatless sponge cake / Fatless sponge cake               | Conventional Cooking | 2              | 320            | 35 - 50      |
| Flan base - short pastry                                | True Fan Cooking     | 2              | 340 - 360 1)   | 10 - 25      |
| Flan base - sponge mixture                              | True Fan Cooking     | 2              | 300 - 340      | 20 - 25      |
| Apple pie / Apple pie (2tins Ø20cm, diagonally off set) | True Fan Cooking     | 2              | 320            | 60 - 90      |
| Apple pie / Apple pie (2tins Ø20cm, diagonally off set) | Conventional Cooking | 1              | 360            | 70 - 90      |
| Cheesecake  | Conventional Cooking | 1              | 340 - 380      | 60 - 90      |

1) Preheat the oven

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

| Type of baking  | Oven function        | Shelf position | Temperature °F | Time in min. |
|---|----------------------|----------------|----------------|--------------|
| Plaited bread / bread crown                                     | Conventional Cooking | 3              | 340 - 380      | 30 - 40      |
| Christmas stollen   | Conventional Cooking | 2              | 320 - 360 1)   | 50 - 70      |
| <b>Bread (rye bread):</b>                                       |                      |                |                |              |
| 1. First part of baking process.                                | Conventional Cooking | 1              | 1. 450 1)      | 1. 20        |
| 2. Second part of baking process.                               |                      |                | 2. 320 - 360   | 2. 30 - 40   |
| Cream puffs / eclairs   | Conventional Cooking | 3              | 380 - 410 1)   | 20 - 30      |
| Swiss roll  | Conventional Cooking | 3              | 360 - 400 1)   | 10 - 20      |
| Cake with crumble topping (dry)                                 | True Fan Cooking     | 3              | 300 - 320      | 20 - 40      |
| Buttered almond cake / sugar cakes                              | Conventional Cooking | 3              | 380 - 410 1)   | 20 - 30      |
| Fruit flans (made with yeast dough / sponge mixture) 2)         | True Fan Cooking     | 3              | 300            | 35 - 50      |
| Fruit flans (made with yeast dough / sponge mixture) 2)         | Conventional Cooking | 3              | 340            | 35 - 50      |
| Fruit flans made with short pastry                              | True Fan Cooking     | 3              | 320 - 340      | 40 - 80      |
| Yeast cakes with delicate toppings (e.g. quark, cream, custard) | Conventional Cooking | 3              | 320 - 360 1)   | 40 - 80      |

1) Preheat the oven

## 2) Use deep pan

## Biscuits

| Type of baking                             | Oven function        | Shelf position | Temperature °F | Time in min. |
|--|----------------------|----------------|----------------|--------------|
| Short pastry Biscuits                      | True Fan Cooking     | 3              | 300 - 320      | 10 - 20      |
| Short bread / Short bread / Pastry Stripes | True Fan Cooking     | 3              | 280            | 20 - 35      |
| Short bread / Short bread / Pastry Stripes | Conventional Cooking | 3              | 320 1)         | 20 - 30      |
| Biscuits made with sponge mixture          | True Fan Cooking     | 3              | 300 - 320      | 15 - 20      |
| Pastries made with egg white, merungues    | True Fan Cooking     | 3              | 180 - 210      | 120 - 150    |
| Macaroons                                  | True Fan Cooking     | 3              | 210 - 250      | 30 - 50      |
| Biscuits made with yeast dough             | True Fan Cooking     | 3              | 300 - 320      | 20 - 40      |
| Puff pastries                              | True Fan Cooking     | 3              | 340 - 360 1)   | 20 - 30      |
| Rolls                                      | True Fan Cooking     | 3              | 320 1)         | 10 - 25      |
| Rolls                                      | Conventional Cooking | 3              | 380 - 410 1)   | 10 - 25      |
| Small cakes / Small cakes (20 per tray)    | True Fan Cooking     | 3              | 300 1)         | 20 - 35      |
| Small cakes / Small cakes (20 per tray)    | Conventional Cooking | 3              | 340 1)         | 20 - 30      |

1) Preheat the oven

## Bakes and gratins

| Dish       | Oven function        | Shelf position | Temperature °F | Time in min. |
|------------|----------------------|----------------|----------------|--------------|
| Pasta bake | Conventional Cooking | 1              | 360 - 400      | 45 - 60      |

| Dish                                | Oven function                      | Shelf position | Temperature °F | Time in min. |
|-------------------------------------|------------------------------------|----------------|----------------|--------------|
| Lasagne                             | Conventional Cooking               | 1              | 360 - 400      | 25 - 4       |
| Vegetables au gratin 1)             | Turbo Grilling or True Fan Cooking | 1              | 320 - 340      | 15 - 3       |
| Baguettes topped with melted cheese | Turbo Grilling or True Fan Cooking | 1              | 320 - 340      | 15 - 3       |
| Sweet bakes                         | Conventional Cooking               | 1              | 360 - 400      | 40 - 6       |
| Fish bakes                          | Conventional Cooking               | 1              | 360 - 400      | 30 - 6       |
| Stuffed vegetable tables            | Turbo Grilling or True Fan Cooking | 1              | 320 - 340      | 30 - 6       |

1) Preheat the oven

## 8.5 Multileveled Baking

## Cakes / pastries / breads on baking trays

| Type of baking        | True Fan Cooking | Shelf position | Temperature in °F | Time in min. |
|-----------------------|------------------|----------------|-------------------|--------------|
| Cream puffs / Eclairs | 1 / 4            | -              | 320 - 360 1)      | 25 - 4       |
| Dry streusel cake     | 1 / 4            | -              | 300 - 320         | 30 - 4       |

1) Preheat the oven

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

| Type of baking                             | True Fan Cooking | Shelf position | Temperature in °F | Time in min. |
|--|------------------|----------------|-------------------|--------------|
| Short pastry Biscuits                      | 1 / 4            | 1 / 3 / 5      | 300 - 320         | 20 - 4       |
| Short bread / Short bread / Pastry Stripes | 1 / 4            | 1 / 3 / 5      | 280               | 25 - 5       |
| Biscuits made with sponge mixture          | 1 / 4            | -              | 320 - 340         | 25 - 4       |



| Type of baking                          | True Fan Cooking |                |          | Temperature in °F       | Time in min. |
|---|------------------|----------------|----------|-------------------------|--------------|
|   | 2 levels         | Shelf position | 3 levels |                         |              |
| Biscuits made with egg white, meringues | 1 / 4            | -              | -        | 180 - 210               | 130 - 170    |
| Macarons                                | 1 / 4            | -              | -        | 210 - 250               | 40 - 80      |
| Biscuits made with yeast dough          | 1 / 4            | -              | -        | 320 - 340               | 30 - 60      |
| Puff pastries                           | 1 / 4            | -              | -        | 340 - 360 <sup>1)</sup> | 30 - 50      |
| Rolls                                   | 1 / 4            | -              | -        | 360                     | 30 - 55      |
| Small cakes / Small cakes (20 per tray) | 1 / 4            | -              | -        | 300 <sup>1)</sup>       | 25 - 40      |

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

## 8.6 Pizza Setting

| Type of baking                             | Shelf position | Temperature °F            | Time Min. |
|--|----------------|---------------------------|-----------|
| Pizza (thin crust)                         | 2              | 400 - 450 <sup>1)2)</sup> | 15 - 20   |
| Pizza (with a lot of topping)              | 2              | 360 - 400                 | 20 - 30   |
| Tarts                                      | 1              | 360 - 400                 | 40 - 55   |
| Spinach flan                               | 1              | 320 - 360                 | 45 - 60   |
| Quiche Lorraine                            | 1              | 340 - 380                 | 45 - 55   |
| Swiss flan                                 | 1              | 340 - 380                 | 45 - 55   |
| Apple cake, covered                        | 1              | 300 - 340                 | 50 - 60   |
| Vegetable pie                              | 1              | 320 - 360                 | 50 - 60   |
| Unleavened bread                           | 2              | 450 - 480 <sup>1)</sup>   | 10 - 20   |
| Puff pastry flan                           | 2              | 320 - 360 <sup>1)</sup>   | 45 - 55   |
| Flammekuchen (Pizza-like dish from Alsace) | 2              | 450 - 480 <sup>1)</sup>   | 12 - 20   |
| Piroggen (Russian version of calzone)      | 2              | 360 - 400 <sup>1)</sup>   | 15 - 25   |

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

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

## 8.7 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.

## 8.8 Roasting with Turbo Grilling

### Beef

| Type of meat                    | Quantity             | Oven function        | Shelf position | Temperature °F          | Time |
|---------------------------------|----------------------|----------------------|----------------|-------------------------|------|
| Pot roast                       | 1 - 1.5 kg           | Conventional Cooking | 1              | 450                     | 120  |
| Roast beef or fillet: rare      | per cm. of thickness | Turbo Grilling       | 1              | 380 - 400 <sup>1)</sup> | 5    |
| Roast beef or fillet: medium    | per cm. of thickness | Turbo Grilling       | 1              | 360 - 380 <sup>1)</sup> | 6    |
| Roast beef or fillet: well done | per cm. of thickness | Turbo Grilling       | 1              | 340 - 360 <sup>1)</sup> | 8    |

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

### Pork

| Type of meat              | Quantity     | Oven function  | Shelf position | Temperature °F | Time |
|---------------------------|--------------|----------------|----------------|----------------|------|
| Shoulder, neck, ham joint | 1 - 1.5 kg   | Turbo Grilling | 1              | 320 - 360      | 90   |
| Chop, spare rib           | 1 - 1.5 kg   | Turbo Grilling | 1              | 340 - 360      | 60   |
| Meat loaf                 | 750 g - 1 kg | Turbo Grilling | 1              | 320 - 340      | 50   |
| Pork knuckle (precooked)  | 750 g - 1 kg | Turbo Grilling | 1              | 300 - 340      | 90   |

- To prevent the meat juices or fat burning onto the pan, put some into the deep pan.
- If necessary, turn the roast (after 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 residual heat.



| Veal            |            |                |                |                |           |
|-----------------|------------|----------------|----------------|----------------|-----------|
| Type of meat    | Quantity   | Oven function  | Shelf position | Temperature °F | Time min. |
| Roast veal      | 1 kg       | Turbo Grilling | 1              | 320 - 360      | 90 - 120  |
| Knuckle of veal | 1.5 - 2 kg | Turbo Grilling | 1              | 320 - 360      | 120 - 150 |

| Lamb                    |            |                |                |                |           |
|-------------------------|------------|----------------|----------------|----------------|-----------|
| Type of meat            | Quantity   | Oven function  | Shelf position | Temperature °F | Time min. |
| Leg of lamb, roast lamb | 1 - 1.5 kg | Turbo Grilling | 1              | 300 - 340      | 100 - 120 |
| Saddle of lamb          | 1 - 1.5 kg | Turbo Grilling | 1              | 320 - 360      | 40 - 60   |

| Game                        |            |                      |                |                |           |
|-----------------------------|------------|----------------------|----------------|----------------|-----------|
| Type of meat                | Quantity   | Oven function        | Shelf position | Temperature °F | Time min. |
| Saddle of hare, leg of hare | up to 1 kg | Conventional Cooking | 1              | 450 1)         | 30 - 40   |
| Saddle of venison           | 1.5 - 2 kg | Conventional Cooking | 1              | 410 - 430      | 35 - 40   |
| Haunch of venison           | 1.5 - 2 kg | Conventional Cooking | 1              | 360 - 400      | 60 - 90   |

1) Preheat the oven

| Poultry          |                  |                |                |                |           |
|------------------|------------------|----------------|----------------|----------------|-----------|
| Type of meat     | Quantity         | Oven function  | Shelf position | Temperature °F | Time min. |
| Poultry portions | 200 - 250 g each | Turbo Grilling | 1              | 400 - 430      | 30 - 50   |
| Half chicken     | 400 - 500 g each | Turbo Grilling | 1              | 380 - 410      | 35 - 50   |
| Chicken, poulard | 1 - 1.5 kg       | Turbo Grilling | 1              | 380 - 410      | 50 - 70   |
| Duck             | 1.5 - 2 kg       | Turbo Grilling | 1              | 360 - 400      | 80 - 100  |
| Goose            | 3.5 - 5 kg       | Turbo Grilling | 1              | 320 - 360      | 120 - 180 |

| Type of meat | Quantity     | Oven function  | Shelf position | Temperature °F | Time |
|--------------|--------------|----------------|----------------|----------------|------|
| Turkey       | 2.5 - 3.5 kg | Turbo Grilling | 1              | 320 - 360      | 120  |
| Turkey       | 4 - 6 kg     | Turbo Grilling | 1              | 280 - 320      | 150  |

#### Fish (steamed)

| Type of meat | Quantity   | Oven function        | Shelf position | Temperature °F | Time |
|--------------|------------|----------------------|----------------|----------------|------|
| Whole fish   | 1 - 1.5 kg | Conventional Cooking | 1              | 410 - 430      | 40   |

#### 8.9 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 grill functions for 5 minutes.

**CAUTION!** Always grill with the oven closed.

| Food to be grilled       | Shelf position | Temperature °F | Time in min. |          |
|--------------------------|----------------|----------------|--------------|----------|
|                          |                |                | 1st side     | 2nd side |
| Roast beef               | 2              | 410 - 450      | 30 - 40      | 30 - 40  |
| Filet of beef            | 3              | 450            | 20 - 30      | 20 - 30  |
| Back of pork             | 2              | 410 - 450      | 30 - 40      | 30 - 40  |
| Back of veal             | 2              | 410 - 450      | 30 - 40      | 30 - 40  |
| Back of lamb             | 3              | 410 - 450      | 25 - 35      | 20 - 30  |
| Whole Fish, 500 - 1000 g | 3 / 4          | 410 - 450      | 15 - 30      | 15 - 30  |

#### Fast Grilling

| Food to be grilled         | Shelf position | Time in 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 steaks, veal steaks | 4              | 7 - 10       | 6 - 8    |
| Toast / Toast 1)           | 5              | 1 - 3        | 1 - 3    |

| Food to be grilled | Shelf position | Time in min. |          |
|--------------------|----------------|--------------|----------|
|                    |                | 1st side     | 2nd side |
| Toast with topping | 4              | 6 - 8        | -        |

1) Preheat the oven

## 8.10 Convenience food

### True Fan Cooking

| Convenience food            | Shelf position | Temperature (°F) | Time (min) |
|-----------------------------|----------------|------------------|------------|
| Pizza, frozen               | 2              | 400 - 430        | 15 - 25    |
| Pizza American, frozen      | 2              | 380 - 410        | 20 - 25    |
| Pizza, chilled              | 2              | 410 - 450        | 13 - 25    |
| Pizza Snacks, frozen        | 2              | 360 - 400        | 15 - 30    |
| French Fries, thin          | 3              | 400 - 430        | 20 - 30    |
| French Fries, thick         | 3              | 400 - 430        | 25 - 35    |
| Wedges / Croquettes         | 3              | 430 - 450        | 20 - 35    |
| Hash Browns                 | 3              | 410 - 450        | 20 - 30    |
| Lasagne / Canneloni, fresh  | 2              | 340 - 380        | 35 - 45    |
| Lasagne / Canneloni, frozen | 2              | 320 - 360        | 40 - 60    |
| Oven baked cheese           | 3              | 340 - 380        | 20 - 30    |
| Chicken Wings               | 2              | 380 - 410        | 20 - 30    |

### Frozen Ready Meals

| Food to be cooked                        | Oven functions                         | Shelf position | Temperature (°F)                   | 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              | 400 - 430                          | as per manufacturer's instructions |
| Baguettes                                | Conventional Cooking                   | 3              | as per manufacturer's instructions | as per manufacturer's instructions |

| Food to be cooked | Oven functions       | Shelf position | Temperature (°F)                   | Time (min)                         |
|-------------------|----------------------|----------------|------------------------------------|------------------------------------|
| 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

## 8.11 Defrosting

Remove the food packaging, and then 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 position from the bottom.

| Dish                | Defrosting time (min.) | Further defrosting time (min.) | Comment   |
|---------------------|------------------------|--------------------------------|---|
| Chicken, 1000 g     | 100 - 140              | 20 - 30                        | Put the chicken or 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 packages.                 |
| Gateau, 1400 g      | 60                     | 60                             | -   |

## 8.12 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 up to the same level close with a clamp.
- The jars cannot touch each other.
- Put approximately 1/2 litre of water to the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars start simmer (after approx. 35 - 60 min with one-litre jars), stop the oven decrease the temperature to 225°F (see the table).

**Soft fruit**

| Preserve  | Temperature in °F | Cooking time until simmering in min. | Continue to cook at 220 °F in min. |
|---|-------------------|--------------------------------------|------------------------------------|
| Strawberries, blueberries, raspberries, ripe gooseberries | 320 - 340         | 35 - 45                              | ---                                |

**Stone fruit**

| Preserve              | Temperature in °F | Cooking time until simmering in min. | Continue to cook at 220 °F in min. |
|-----------------------|-------------------|--------------------------------------|------------------------------------|
| Pears, quinces, plums | 320 - 340         | 35 - 45                              | 10 - 15                            |

**Vegetables**

| Preserve                  | Temperature in °F | Cooking time until simmering in min. | Continue to cook at 220 °F in min. |
|---------------------------|-------------------|--------------------------------------|------------------------------------|
| Carrots 1)                | 320 - 340         | 50 - 60                              | 5 - 10                             |
| Cucumbers                 | 320 - 340         | 50 - 60                              | ---                                |
| Mixed pickles             | 320 - 340         | 50 - 60                              | 5 - 10                             |
| Kohlrabi, peas, asparagus | 320 - 340         | 50 - 60                              | 15 - 20                            |

1) Leave standing in oven when switched off

**8.13 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    | Shelf position |          | Temperature °F | Time in hours |
|---------------------|----------------|----------|----------------|---------------|
|                     | 1 level        | 2 levels |                |               |
| Beans               | 3              | 1 / 4    | 140 - 160      | 6 - 8         |
| Peppers             | 3              | 1 / 4    | 140 - 160      | 5 - 6         |
| Vegetables for soup | 3              | 1 / 4    | 140 - 160      | 5 - 6         |
| Mushrooms           | 3              | 1 / 4    | 120 - 140      | 6 - 8         |
| Herbs               | 3              | 1 / 4    | 100 - 120      | 2 - 3         |

**Fruit**

| Food to be dried | Shelf position |          | Temperature °F | Time in hours |
|------------------|----------------|----------|----------------|---------------|
|                  | 1 level        | 2 levels |                |               |
| Plums            | 3              | 1 / 4    | 140 - 160      | 8 - 11        |
| Apricots         | 3              | 1 / 4    | 140 - 160      | 8 - 11        |
| Apple slices     | 3              | 1 / 4    | 140 - 160      | 6 - 8         |
| Pears            | 3              | 1 / 4    | 140 - 160      | 6 - 8         |

**9. 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.

**9.1 Catalytic walls**

The walls with a catalytic coating are self-cleaning. They absorb fat which col-

lects on the walls while the appliance operates.

**To support the self-cleaning process heat up the appliance without a food regularly:**

1. Turn the oven light on.
2. Remove the accessories from appliance.
3. Clean the oven floor with water and washing up liquid. Dry.
4. Set the  function.
5. Set the oven temperature to 400 °F and let the appliance operate for 1 hour.
6. Clean the oven cavity with a moist sponge.



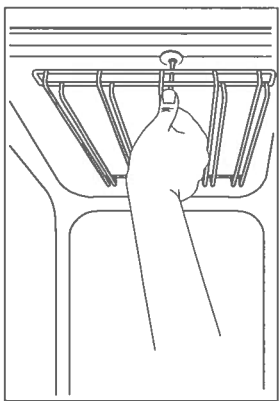
**WARNING!**  
Do not clean the catalytic walls with cleaning agents. It can damage to the catalytic surface.



The discoloration of the catalytic surface has no effect on catalytic properties.

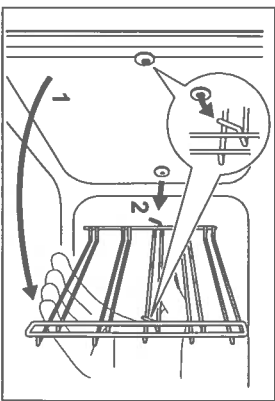
## 9.2 Shelf supports

### 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 re-move 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.

## 9.3 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.

- Remove the fuses from the fuse box or deactivate the circuit breaker.

- ⚠ **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.

### Replacing the lamp at the cavity ceiling:

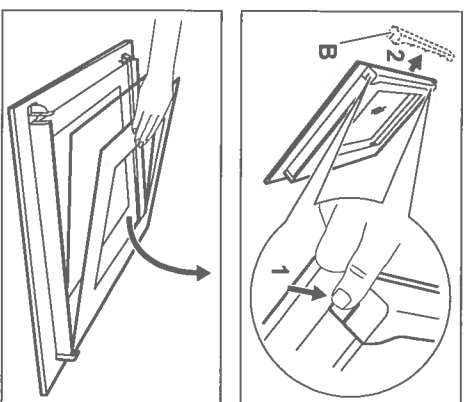
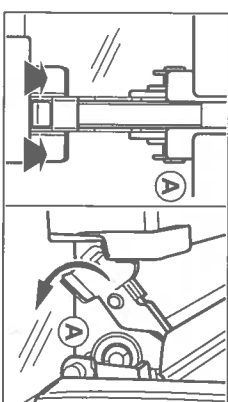
1. Turn the lamp glass cover counter-clockwise to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 570 °F heat-resistant lamp.
4. Install the glass cover.

## 9.4 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 on the two door hinges.
3. Close the oven door to the first opening position (approximate angle).
4. Hold the door with one hand on each side and pull it away from appliance at an up angle.
5. Put the door with the outer side down on a soft cloth on a stable face. 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 seal.
7. Pull the door trim to the front and move it.
8. Hold the door glass panels on top edge one by one and pull it up out of the guide.
9. Clean the glass panel with water and soap. Dry the glass panel fully.

### 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.

# 10. WHAT TO DO IF...

**! WARNING!**  
Refer to the Safety chapters.

| Problem  | Possible cause                                   | Remedy  |
|--|--|---|
| The appliance does not heat up.  | The appliance is deactivated.                    | Activate the appliance.   |
| The appliance does not heat up.  | The fuse is released.                            | Make sure that the fuse is the cause of 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.   |
| Steam and condensation settle on the food and in the appliance cavity. | You left the dish in the appliance for too long. | Do not leave the dishes in the appliance for longer than 15 - 20 minutes after the cooking process ends.                        |

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:

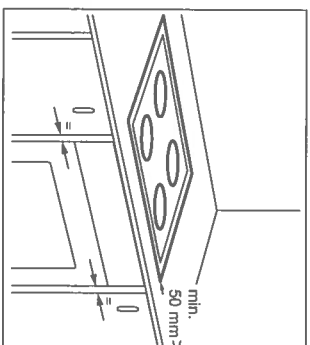
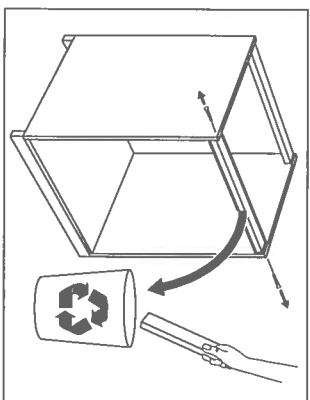
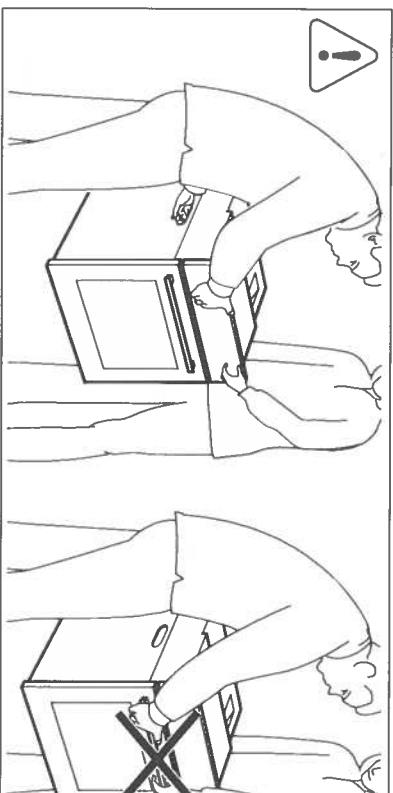
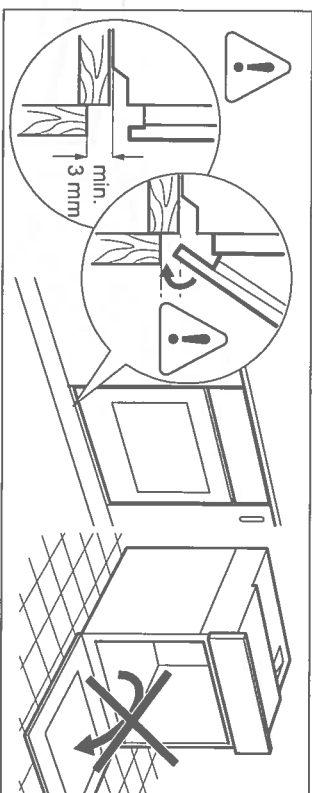
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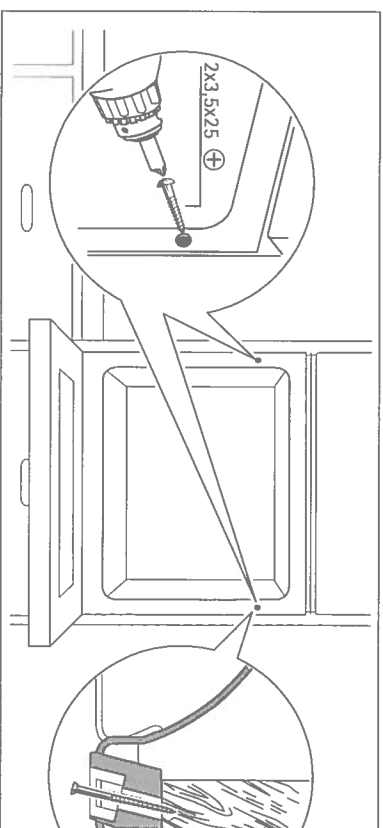
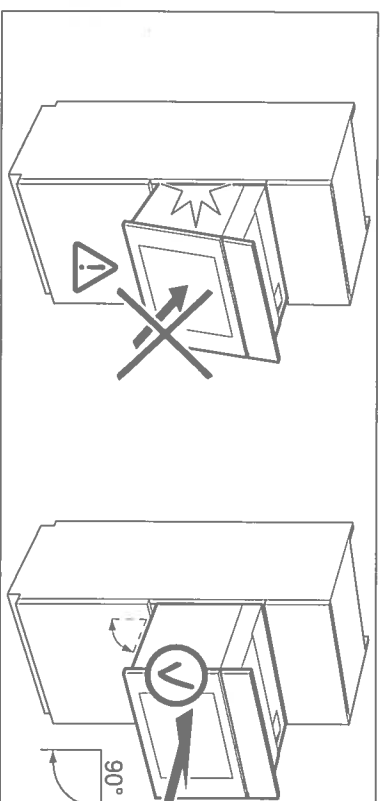
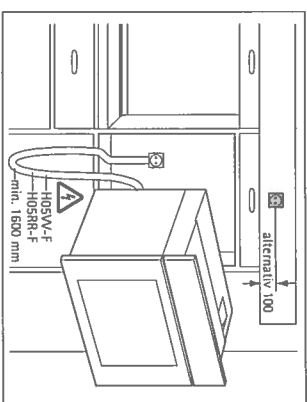
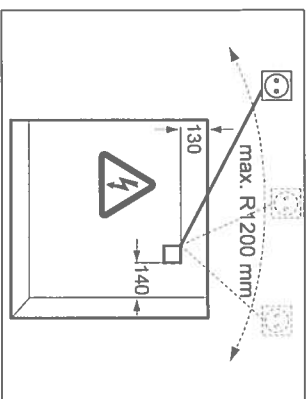
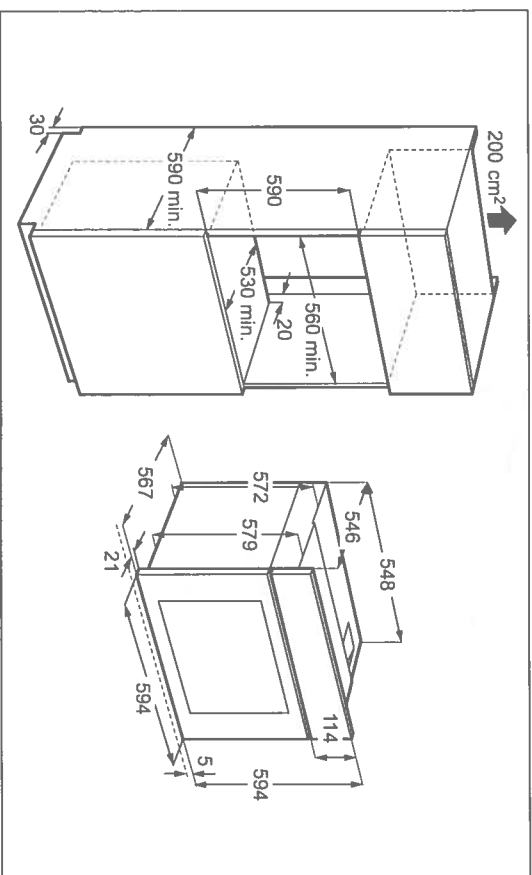
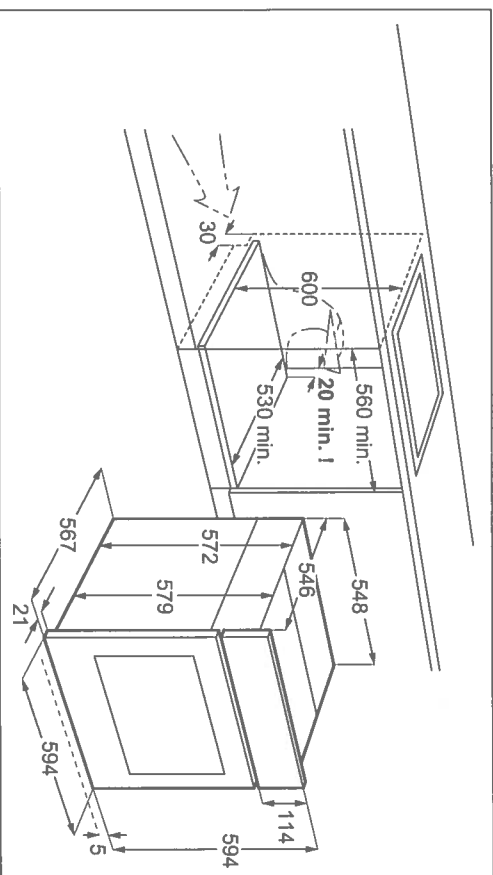
Model (MOD.) .....  
 Product number (PNC) .....  
 Serial number (S.N.) .....

# 11. INSTALLATION

**! WARNING!**  
Refer to the Safety chapters.

**! WARNING!**  
The built-in unit must meet the stability requirements of DIN 68930.





## 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 product to your local recycling facility or contact your municipal office.