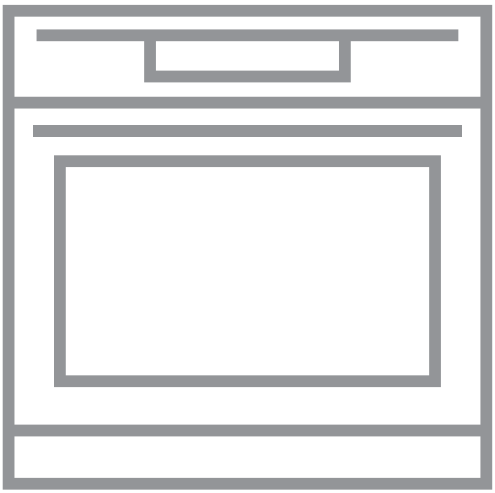
BES331110B
BES331110M

EN **User Manual**
Oven

USER MANUAL



AEG

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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.
Visit our website for:

Get usage advice, brochures, trouble shooter, service information:
www.aeg.com/webselfservice

Register your product for better service:
www.registeraeg.com

Buy Accessories, Consumables and Original spare parts for your appliance:
www.aeg.com/shop

CUSTOMER CARE AND SERVICE

Always use original spare parts.
When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.
The information can be found on the rating plate.

⚠ 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 for any injuries or damages that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- 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 have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children between 3 and 8 years of age and persons with very extensive and complex disabilities shall be kept away unless continuously supervised.
- Children of less than 3 years of age should be kept away unless continuously supervised.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- 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, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Always use oven gloves to remove or put in accessories or ovenware.
- Before carrying out any maintenance, disconnect the appliance from the power supply.

- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- 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.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- 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.
- Follow the installation instructions supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Keep the minimum distance from other appliances and units.
- Install the appliance in a safe and suitable place that meets installation requirements.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

2.2 Electrical connection

WARNING!
Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof 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. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near 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.
- This appliance complies with the E.E.C. Directives.

2.3 Use

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

- This appliance is for household use only.
- 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.
- 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 cavity 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 or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance is in operation. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

2.4 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 Authorised Service Centre.
- 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.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use any abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instruction on it's packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.5 Internal lighting

WARNING!
Risk of electric shock.

- The type of light bulb or halogen lamp used for this appliance is for household appliances only. Do not use it for house lighting.
- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

2.6 Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

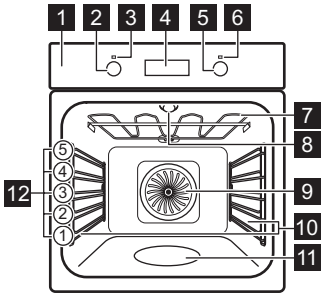
2.7 Disposal

WARNING!
Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

3. PRODUCT DESCRIPTION

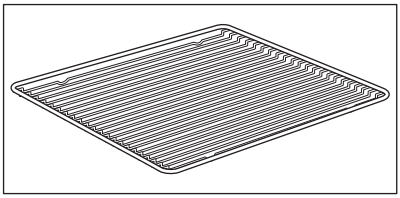
3.1 General overview



1 Control panel
2 Knob for the heating functions
3 Power lamp / symbol
4 Display
5 Control knob (for the temperature)
6 Temperature indicator / symbol
7 Heating element
8 Lamp
9 Fan
10 Shelf support, removable
11 Cavity embossment
12 Shelf positions

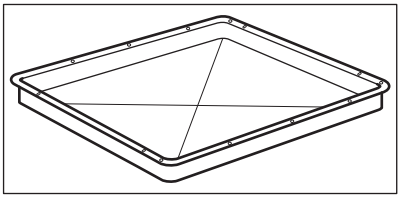
3.2 Accessories

Wire shelf



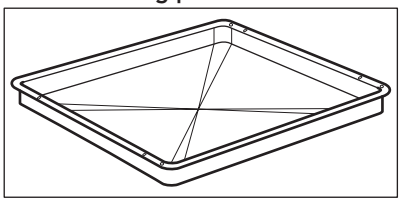
For cookware, cake tins, roasts.

Baking tray



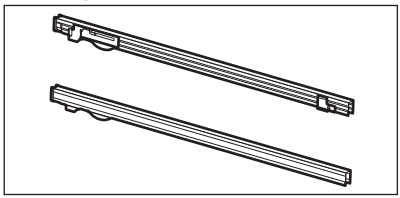
For cakes and biscuits.

Grill- / Roasting pan



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

Telescopic runners



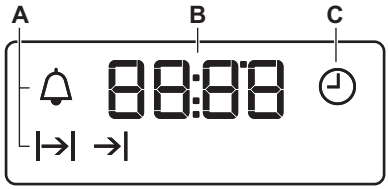
For shelves and trays.

4. CONTROL PANEL

4.1 Buttons

Sensor field / Button	Function	Description
—	MINUS	To set the time.
⏲	CLOCK	To set a clock function.
+	PLUS	To set the time.

4.2 Display



A. Clock functions
B. Timer
C. Clock function

5. BEFORE FIRST USE

WARNING!
Refer to Safety chapters.

To set the Time of day refer to "Clock functions" chapter.

5.1 Initial Cleaning

Remove all accessories and removable shelf supports from the oven.

Refer to "Care and cleaning" chapter.

Clean the oven and the accessories before first use.
Put the accessories and the removable shelf supports back to their initial position.

6. DAILY USE

WARNING!
Refer to Safety chapters.

6.1 Retractable knobs

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

6.2 Setting a heating function

1. Turn the knob for the heating functions to select a heating function.
2. Turn the control knob to select the temperature.

The lamp turns on when the oven operates.

3. To turn off the oven, turn the knob for the heating functions to the off position.

6.3 Heating functions

Oven function	Application
0 Off position	The oven is off.
Light	To turn on the lamp without a cooking function.
True Fan Cooking	To bake on up to three 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 pizza. To make intensive browning and a crispy bottom.
Conventional Cooking (Top / Bottom Heat) / Aqua Cleaning	To bake and roast food on one shelf position. For more information about Aqua Cleaning, refer to "Care and cleaning" chapter.
Bottom Heat	To bake cakes with crispy bottom and to preserve food.
Defrost	To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.

Oven function	Application
 Moist Baking	This function is designed to save energy during cooking. For the cooking instructions refer to "Hints and tips" chapter, Moist Baking. The oven door should be closed during cooking so that the function is not interrupted and to ensure that the oven operates with the highest energy efficiency possible. When you use this function, the temperature in the cavity may differ from the set temperature. The heating power may be reduced. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving.This function was used to comply with the energy efficiency class according to EN 60350-1.

Oven function	Application
 Grilling	To grill flat food and to toast bread.
 Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. To make gratins and to brown.

The lamp may turn off automatically at a temperature below 60 °C during some oven functions.

7. CLOCK FUNCTIONS

7.1 Clock functions table

Clock function		Application
	TIME OF DAY	To set, change or check the time of day.
	DURATION	To set how long the appliance operates.
	END	To set when the appliance deactivates.
	TIME DELAY	To combine DURATION and END function.
	MINUTE MINDER	To set countdown time. This function has no effect on the operation of the appliance. You can set the MINUTE MINDER at any time, also when the appliance is off.

7.2 Setting the time. Changing the time

You must set the time before you operate the oven.

The flashes when you connect the appliance to the electrical supply, when there was a power cut or when the timer is not set.

Press the + or − to set the correct time.
After approximately five seconds, the flashing stops and the display shows the time of day you set.

To change the time of day press again and again until starts to flash.

7.3 Setting the DURATION

1. Set an oven function and temperature.
2. Press again and again until starts to flash.
3. Press + or − to set the DURATION time.

The display shows .

4. When the time ends, flashes and an acoustic signal sounds. The appliance deactivates automatically.
5. Press any button to stop the acoustic signal.
6. Turn the knob for the oven functions and the knob for the temperature to the off position.

7.4 Setting the END

1. Set an oven function and temperature.
2. Press again and again until starts to flash.
3. Press + or − to set the time.

The display shows .

4. When the time ends, flashes and an acoustic signal sounds. The appliance deactivates automatically.
5. Press any button to stop the signal.
6. Turn the knob for the oven functions and the knob for the temperature to the off position.

7.5 Setting the TIME DELAY

1. Set an oven function and temperature.
2. Press again and again until starts to flash.
3. Press + or − to set the time for DURATION.
4. Press .
5. Press + or − to set the time for END.
6. Press to confirm.

Appliance turns on automatically later on, works for the set DURATION time and stops at the set END time. At the set time an acoustic signal sounds.

7. The appliance deactivates automatically. Press any button to stop the signal.
8. Turn the knob for the oven functions and the knob for the temperature to the off position.

7.6 Setting the MINUTE MINDER

1. Press again and again until starts to flash.
2. Press + or − to set the necessary time.

The Minute Minder starts automatically after 5 seconds.

3. When the set time ends, an acoustic signal sounds. Press any button to stop the acoustic signal.
4. Turn the knob for the oven functions and the knob for the temperature to the off position.

7.7 Cancelling the clock functions

1. Press the again and again until the necessary function indicator starts to flash.
2. Press and hold −.

The clock function goes out after some seconds.

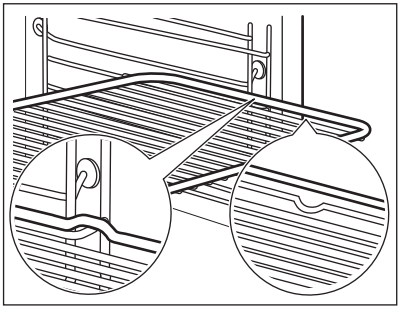
8. USING THE ACCESSORIES

WARNING!
Refer to Safety chapters.

8.1 Inserting the accessories

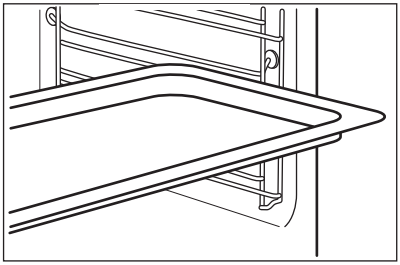
Wire shelf:

Push the shelf between the guide bars of the shelf support .



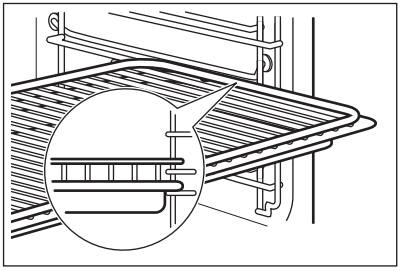
Baking tray/ Deep pan:

Push the baking tray / deep pan between the guide bars of the shelf support.



Wire shelf and baking tray / deep pan together:

Push the baking tray / deep pan between the guide bars of the shelf support and the wire shelf on the guide bars above.



Small indentation at the top increase safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

8.2 Telescopic runners - inserting the accessories

With the telescopic runners you can put in and remove the shelves more easily.

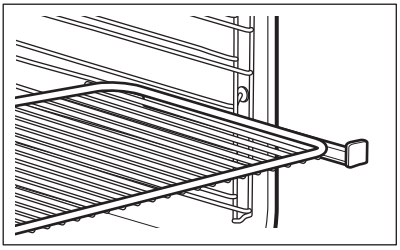
CAUTION!
Do not clean the telescopic runners in the dishwasher. Do not lubricate the telescopic runners.

CAUTION!
Make sure you push back the telescopic runners fully in the oven before you close the oven door.

Wire shelf:

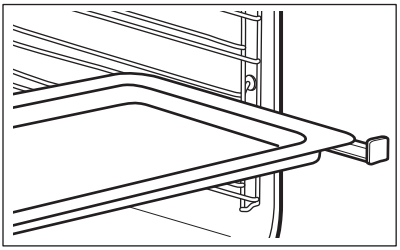
Put the wire shelf on the telescopic runners so that the feet point downwards.

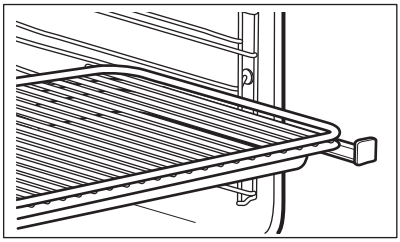
The high rim around the wire shelf is a special device to prevent the cookware from slipping.



Deep pan:

Put the deep pan on the telescopic runners.





Wire shelf and deep pan together:

Place the wire shelf and the deep pan together on the telescopic runner.

9. ADDITIONAL FUNCTIONS

9.1 Cooling fan

When the oven operates, the cooling fan turns on automatically to keep the surfaces of the oven cool. If you turn off the oven, the cooling fan can continues to operate until the oven cools down.

10. HINTS AND TIPS

WARNING!
Refer to Safety chapters.

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.

10.1 Cooking recommendations

Your oven may bake or roast differently to the oven you had before. The below tables provide you with the standard settings for temperature, cooking time and shelf position.

If you cannot find the settings for a special recipe, look for the similar one.

10.2 Inner side of the door

On the inner side of the door you can find:

- the numbers of the shelf positions.
- information about the oven functions, recommended shelf positions and temperatures for dishes.

10.3 Baking

- Use the lower temperature the first time.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one shelf position.
- Cakes and pastries at different heights do not always brown equally. There is no need to change the temperature setting if an unequal browning occurs. The differences equalize during baking.
- Trays in the oven can twist during baking. When the trays become cold again, the distortions disappear.

10.4 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 baking time is too short.	Set a longer baking time. You cannot decrease baking times by setting higher temperatures.
	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 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 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.

10.5 Baking on one level:

Baking in tins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Ring cake / Brioche	True Fan Cooking	150 - 160	50 - 70	1
Madeira cake / Fruit cakes	True Fan Cooking	140 - 160	70 - 90	1
Flan base - short pastry	True Fan Cooking	170 - 180[1)]	10 - 25	2
Flan base - sponge mixture	True Fan Cooking	150 - 170	20 - 25	2
Cheesecake	Top / Bottom Heat	170 - 190	60 - 90	1

1) Preheat the oven.

Cakes / pastries / breads on baking trays

Food	Function	Temperature (°C)	Time (min)	Shelf position
Plaited bread / Bread crown	Top / Bottom Heat	170 - 190	30 - 40	3
Christmas stollen	Top / Bottom Heat	160 - 180[1)]	50 - 70	2
Bread (rye bread): 1. First part of baking procedure. 2. Second part of baking procedure.	Top / Bottom Heat	1. 230[1)] 2. 160 - 180	1. 20 2. 30 - 60	1
Cream puffs / Eclairs	Top / Bottom Heat	190 - 210[1)]	20 - 35	3
Swiss roll	Top / Bottom Heat	180 - 200[1)]	10 - 20	3
Cake with crumble topping (dry)	True Fan Cooking	150 - 160	20 - 40	3
Buttered almond cake / Sugar cakes	Top / Bottom Heat	190 - 210[1)]	20 - 30	3
Fruit flans (made with yeast dough / sponge mixture)[2)]	True Fan Cooking	150	35 - 55	3
Fruit flans (made with yeast dough / sponge mixture)[2)]	Top / Bottom Heat	170	35 - 55	3
Fruit flans made with short pastry	True Fan Cooking	160 - 170	40 - 80	3
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	Top / Bottom Heat	160 - 180[1)]	40 - 80	3

[1)] Preheat the oven.

[2)] Use a deep pan.

Biscuits

Food	Function	Temperature (°C)	Time (min)	Shelf position
Short pastry biscuits	True Fan Cooking	150 - 160	10 - 20	3
Biscuits made with sponge mixture	True Fan Cooking	150 - 160	15 - 20	3
Pastries made with egg white / Meringues	True Fan Cooking	80 - 100	120 - 150	3

Food	Function	Temperature (°C)	Time (min)	Shelf position
Macaroons	True Fan Cooking	100 - 120	30 - 50	3
Biscuits made with yeast dough	True Fan Cooking	150 - 160	20 - 40	3
Puff pastries	True Fan Cooking	170 - 180[1)]	20 - 30	3
Rolls	True Fan Cooking	160[1)]	10 - 25	3
Rolls	Top / Bottom Heat	190 - 210[1)]	10 - 25	3

1) Preheat the oven.

10.6 Bakes and gratins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Pasta bake	Top / Bottom Heat	180 - 200	45 - 60	1
Lasagne	Top / Bottom Heat	180 - 200	25 - 40	1
Vegetables au gratin[1)]	Turbo Grilling	160 - 170	15 - 30	1
Baguettes topped with melted cheese	True Fan Cooking	160 - 170	15 - 30	1
Sweet bakes	Top / Bottom Heat	180 - 200	40 - 60	1
Fish bakes	Top / Bottom Heat	180 - 200	30 - 60	1
Stuffed vegetables	True Fan Cooking	160 - 170	30 - 60	1

1) Preheat the oven.

10.7 Moist Baking

For best results follow suggestions listed in the table below.

Food	Accessories	Temperature (°C)	Shelf position	Time (min)
Sweet rolls, 16 pieces	baking tray or dripping pan	190	3	45 - 55
Pizza, frozen, 0.35 kg	wire shelf	190	2	45 - 50
Swiss roll	baking tray or dripping pan	180	2	45 - 55
Brownie	baking tray or dripping pan	180	2	55 - 60
Sponge flan base	flan base tin on wire shelf	180	2	40 - 50
Poached fish, 0.3 kg	baking tray or dripping pan	180	3	25 - 35
Whole fish, 0.2 kg	baking tray or dripping pan	180	3	25 - 35
Fish fillet, 0.3 kg	pizza pan on wire shelf	180	3	40 - 50
Poached meat, 0.25 kg	baking tray or dripping pan	190	3	40 - 50
Shashlik, 0.5 kg	baking tray or dripping pan	190	3	35 - 45
Cookies, 16 pieces	baking tray or dripping pan	160	2	40 - 50
Macaroons, 24 pieces	baking tray or dripping pan	150	2	35 - 45
Muffins, 12 pieces	baking tray or dripping pan	160	2	35 - 45
Savory pastry, 20 pieces	baking tray or dripping pan	170	2	35 - 45
Short crust biscuits, 20 pieces	baking tray or dripping pan	150	2	40 - 45
Tartlets, 8 pieces	baking tray or dripping pan	170	2	35 - 45
Poached vegetables, 0.4 kg	baking tray or dripping pan	180	3	45 - 55
Vegetarian omelette	pizza pan on wire shelf	190	3	40 - 50

10.8 Multilevel Baking

Use the function:True Fan Cooking.

Cakes / pastries / breads on baking trays

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Cream puffs / Eclairs	160 - 180[1)]	25 - 45	1 / 4	-
Dry streusel cake	150 - 160	30 - 45	1 / 4	-

1) Preheat the oven.

Biscuits / small cakes / pastries / rolls

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Short pastry biscuits	150 - 160	20 - 40	1 / 4	1 / 3 / 5
Biscuits made with sponge mixture	160 - 170	25 - 40	1 / 4	-
Biscuits made with egg white, meringues	80 - 100	130 - 170	1 / 4	-
Macaroons	100 - 120	40 - 80	1 / 4	-
Biscuits made with yeast dough	160 - 170	30 - 60	1 / 4	-
Puff pastries	170 - 180[1)]	30 - 50	1 / 4	-
Rolls	180	20 - 30	1 / 4	-

1) Preheat the oven.

10.9 Pizza Setting

Food	Temperature (°C)	Time (min)	Shelf position
Pizza (thin crust)	200 - 230[1)2)]	15 - 20	2
Pizza (with a lot of topping)	180 - 200	20 - 30	2
Tarts	180 - 200	40 - 55	1
Spinach flan	160 - 180	45 - 60	1
Quiche Lorraine	170 - 190	45 - 55	1
Swiss Flan	170 - 190	45 - 55	1

Food	Temperature (°C)	Time (min)	Shelf position
Cheesecake	140 - 160	60 - 90	1
Apple cake, covered	150 - 170	50 - 60	1
Vegetable pie	160 - 180	50 - 60	1
Unleavened bread	230 - 250[1)]	10 - 20	2
Puff pastry flan	160 - 180[1)]	45 - 55	2
Flammekuchen (Pizza-like dish from Alsace)	230 - 250[1)]	12 - 20	2
Piroggen (Russian version of calzone)	180 - 200[1)]	15 - 25	2

1) Preheat the oven.

2) Use a deep pan.

10.10 Roasting

Use heat-resistant ovenware.

Roast large roasting joints directly in the tray or on the wire shelf placed above the tray.

Put some water in the tray to prevent the meat juices or fat from burning.

Meat with crackling can be roasted in the roasting tin without the lid.

Turn the roast after 1/2 - 2/3 of the cooking time.

To keep meat more succulent:

- roast lean meat in the roasting tin with the lid or use roasting bag.
- roast meat and fish in large pieces (1 kg or more).
- baste large roasts and poultry with their juices several times during roasting.

10.11 Roasting tables

Beef

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Pot roast	1 - 1.5 kg	Top / Bottom Heat	230	120 - 150	1
Roast beef or fillet: rare	per cm of thickness	Turbo Grilling	190 - 200[1)]	5 - 6	1
Roast beef or fillet: medium	per cm of thickness	Turbo Grilling	180 - 190[1)]	6 - 8	1
Roast beef or fillet: well done	per cm of thickness	Turbo Grilling	170 - 180[1)]	8 - 10	1

1) Preheat the oven.

Pork

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf position
Shoulder / Neck / Ham joint	1 - 1.5	Turbo Grilling	160 - 180	90 - 120	1
Chop / Spare rib	1 - 1.5	Turbo Grilling	170 - 180	60 - 90	1
Meatloaf	0.75 - 1	Turbo Grilling	160 - 170	50 - 60	1
Pork knuckle (precooked)	0.75 - 1	Turbo Grilling	150 - 170	90 - 120	1

Veal

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf position
Roast veal	1	Turbo Grilling	160 - 180	90 - 120	1
Knuckle of veal	1.5 - 2	Turbo Grilling	160 - 180	120 - 150	1

Lamb

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

Game

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf position
Saddle / Leg of hare	up to 1	Top / Bottom Heat	230[1)]	30 - 40	1
Saddle of venison	1.5 - 2	Top / Bottom Heat	210 - 220	35 - 40	1
Haunch of venison	1.5 - 2	Top / Bottom Heat	180 - 200	60 - 90	1

1) Preheat the oven.

Poultry

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf position
Poultry portions	0.2 - 0.25 each	Turbo Grilling	200 - 220	30 - 50	1
Half chicken	0.4 - 0.5 each	Turbo Grilling	190 - 210	35 - 50	1
Chicken, poulard	1 - 1.5	Turbo Grilling	190 - 210	50 - 70	1
Duck	1.5 - 2	Turbo Grilling	180 - 200	80 - 100	1
Goose	3.5 - 5	Turbo Grilling	160 - 180	120 - 180	1
Turkey	2.5 - 3.5	Turbo Grilling	160 - 180	120 - 150	1
Turkey	4 - 6	Turbo Grilling	140 - 160	150 - 240	1

Fish (steamed)

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf position
Whole fish	1 - 1.5	Top / Bottom Heat	210 - 220	40 - 60	1

10.12 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	Temperature (°C)	Time (min)		Shelf position
		1st side	2nd side	
Roast beef	210 - 230	30 - 40	30 - 40	2
Filet of beef	230	20 - 30	20 - 30	3
Back of pork	210 - 230	30 - 40	30 - 40	2
Back of veal	210 - 230	30 - 40	30 - 40	2
Back of lamb	210 - 230	25 - 35	20 - 25	3

Food	Temperature (°C)	Time (min)		Shelf position
		1st side	2nd side	
Whole Fish, 500 - 1000 g	210 - 230	15 - 30	15 - 30	3 / 4

10.13 Frozen Foods

Use the function True Fan Cooking.

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

10.14 Defrost

- Remove the food packaging and put the food on a plate.
- Use the first shelf position from the bottom.
- Do not cover the food with a bowl or a plate, as this can extend the defrost time.
- For large portions of food place an upturned empty plate on the bottom of the oven cavity. Put the food in a deep plate or dish and set it on top of the plate inside the oven. Remove shelf supports if necessary.

Food	Quantity (kg)	Defrosting time (min)	Further defrosting time (min)	Comments
Chicken	1	100 - 140	20 - 30	Put the chicken on an upturned saucer in a big plate. Turn halfway through.
Meat	1	100 - 140	20 - 30	Turn halfway through.
Trout	0.15	25 - 35	10 - 15	-
Strawberries	0.3	30 - 40	10 - 20	-
Butter	0.25	30 - 40	10 - 15	-
Cream	2 x 0.2	80 - 100	10 - 15	Whip the cream when still slightly frozen in places.
Gateau	1.4	60	60	-

10.15 Preserving - Bottom Heat

- 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

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

Stone fruit

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

Vegetables

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Carrots[1)]	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 is deactivated.

10.16 Drying - True Fan Cooking

Cover trays with grease proof paper or baking parchment.

For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.

Vegetables
For one tray use the third shelf position.

For 2 trays use the first and fourth shelf position.

Food	Temperature (°C)	Time (h)
Beans	60 - 70	6 - 8
Peppers	60 - 70	5 - 6
Vegetables for sour	60 - 70	5 - 6
Mushrooms	50 - 60	6 - 8
Herbs	40 - 50	2 - 3

Fruit

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

10.17 Information for test institutes

Tests according to EN 60350-1:2013 and IEC 60350-1:2011.

Baking on one level. Baking in tins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Fatless sponge cake	True Fan Cooking	140 - 150	35 - 50	2
Fatless sponge cake	Top / Bottom Heat	160	35 - 50	2
Apple pie (2 tins Ø20 cm, diagonally off set)	True Fan Cooking	160	60 - 90	2
Apple pie (2 tins Ø20 cm, diagonally off set)	Top / Bottom Heat	180	70 - 90	1

Baking on one level. Biscuits
Use the third shelf position.

Food	Function	Temperature (°C)	Time (min)
Short bread / Pastry stripes	True Fan Cooking	140	25 - 40
Short bread / Pastry stripes	Top / Bottom Heat	160[1)]	20 - 30
Small cakes (20 per tray)	True Fan Cooking	150[1)]	20 - 35
Small cakes (20 per tray)	Top / Bottom Heat	170[1)]	20 - 30

1) Preheat the oven.

Multilevel Baking. Biscuits

Food	Function	Temperature (°C)	Time (min)	Shelf position	
				2 positions	3 positions
Short bread / Pastry Stripes	True Fan Cooking	140	25 - 45	1 / 4	1 / 3 / 5
Small cakes (20 per tray)	True Fan Cooking	150[1)]	23 - 40	1 / 4	-

1) Preheat the oven.

Grilling
Preheat the empty oven for 5 minutes.

Grill with the maximum temperature setting.

Food	Function	Time (min)	Shelf position
Toast	Grilling	1 - 3	5
Beef Steak	Grilling	24 - 30[1)]	4

1) Turn halfway through.

11. CARE AND CLEANING

WARNING!
Refer to Safety chapters.

11.1 Notes on cleaning

Clean the front of the oven with a soft cloth with warm water and a mild cleaning agent.

To clean metal surfaces, use a dedicated cleaning agent.

Clean the oven interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.

Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent. Do not clean the accessories in the dishwasher.

Clean stubborn dirt with a special oven cleaner.

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.

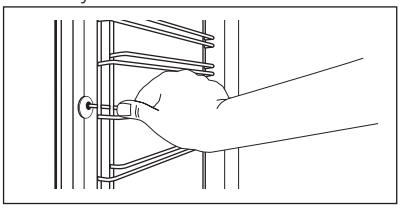
Clean the moisture from the cavity after each use.

11.2 Removing the shelf supports

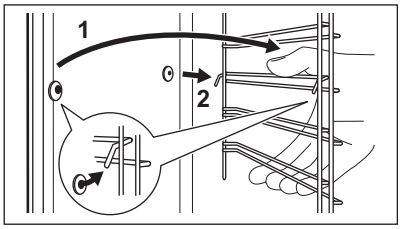
To clean the oven, remove the shelf supports.

CAUTION!
Be careful when you remove the shelf supports.

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.



Install the removed accessories in the opposite sequence.

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

11.3 Aqua Cleaning

This cleaning procedure uses humidity to help remove remaining fat and food particles from the oven.

1. Put 300 ml of water into the cavity embossment at the bottom of the oven.
2. Set the function: .
3. Set the temperature to 90 °C.
4. Let the oven operate for 30 minutes.
5. Turn off the oven and let it cool down.
6. When the oven is cool, clean it with a soft cloth.

WARNING!
Make sure that the oven is cool before you touch it. There is a risk of burns.

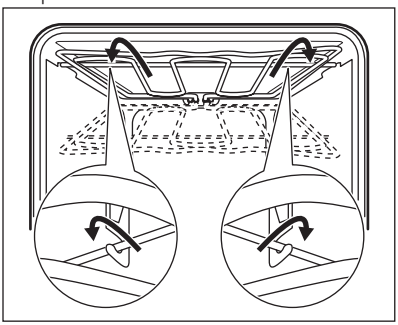
11.4 Oven ceiling

WARNING!
Deactivate the appliance before you remove the heating element. Make sure that the appliance is cold. There is a risk of burns.

Remove the shelf supports.

You can fold down the heating element on the oven ceiling to clean the oven ceiling easily.

1. Hold the heating element with two hands at the front.
2. Pull it forwards against the spring pressure and out of two holders.



The heating element folds down.

3. Clean the oven ceiling.
4. Install the heating element in the opposite sequence.

Install the heating element correctly above the supports on the inner walls of the appliance.

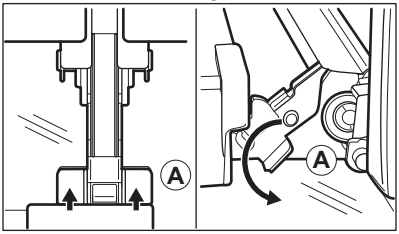
5. Install the shelf supports.

11.5 Removing and installing the door

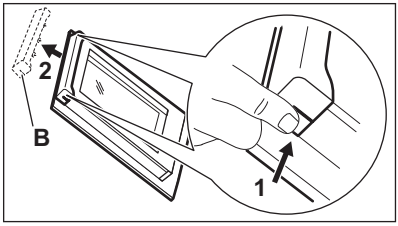
You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.

WARNING!
The door is heavy.

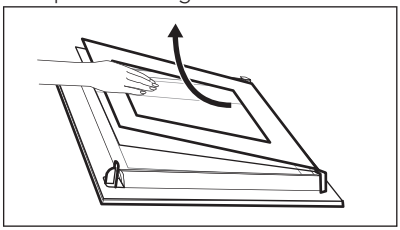
1. Open the door fully.
2. Fully press the clamping levers (A) on the two door hinges.



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 oven at an upwards angle.
5. Put the door with the outer side down on a soft cloth on a stable surface.
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.

When the cleaning is completed, do the above steps in the opposite sequence. Install the smaller panel first, then the larger and the door.

One of the hinge-arms (normally the right one) is free to move. Make sure, that both hinge-arms are in the same position (approximately 70° angle).

WARNING!
Make sure that the glasses are inserted in the correct position otherwise the surface of the door may overheat.

11.6 Replacing the lamp

WARNING!
Risk of electric shock.
The lamp can be hot.

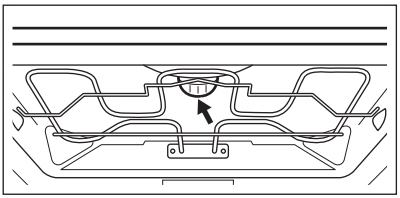
1. Turn off the oven.

Wait until the oven is cooled down.

2. Disconnect the oven from the mains.
3. Put a cloth on the bottom of the cavity.

The top lamp

1. Turn the lamp glass cover 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.

12. TROUBLESHOOTING

WARNING!
Refer to Safety chapters.

12.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the oven. The display shows “400” and an acoustic signal sounds.	The oven is incorrectly connected to an electrical supply.	Check if the oven is correctly connected to the electrical supply (refer to the connection diagram if available).
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown 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 cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.

12.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity. Do not remove the rating plate from the oven cavity.

We recommend that you write the data here:	
Model (MOD.)	.....
Product number (PNC)	.....
Serial number (S.N.)	.....

13. ENERGY EFFICIENCY

13.1 Product Fiche and information according to EU 65-66/2014

Supplier's name	AEG	
Model identification	BES331110B BES331110M	
Energy Efficiency Index	95.3	
Energy efficiency class	A	
Energy consumption with a standard load, conventional mode	0.99 kWh/cycle	
Energy consumption with a standard load, fan-forced mode	0.81 kWh/cycle	
Number of cavities	1	
Heat source	Electricity	
Volume	71 l	
Type of oven	Built-In Oven	
Mass	BES331110B	33.5 kg
	BES331110M	33.5 kg

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

13.2 Energy saving

The oven contains features which help you save energy during everyday cooking.

General hints

Make sure that the oven door is closed properly when the oven operates. Do not open the door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

Use metal dishes to improve energy saving.

When possible, do not preheat the oven before you put the food inside.

When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum 3 - 10 minutes before the end of the cooking time, depending on the duration of the cooking. The residual heat inside the oven will continue to cook.

Use the residual heat to warm up other dishes.

Keep breaks between baking as short as possible when you prepare few dishes at one time.

Cooking with fan
When possible, use the cooking functions with fan to save energy.

Keep food warm
Choose the lowest possible temperature setting to use residual heat and keep a meal warm.

Moist Baking
Function designed to save energy during cooking.

14. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol ♺. Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

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