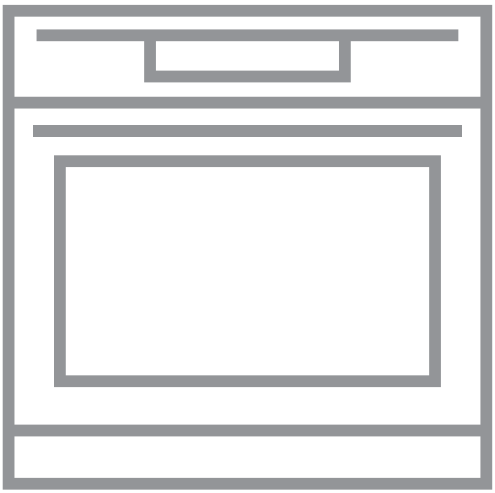
BSE792320M
BSK792320M

EN **User Manual**
Steam 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.
- 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, this should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- Children aged 3 years and under must be kept away from this appliance when it is in operation at all times.

## 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. Children less than 8 years of age shall be kept away unless continuously supervised.
- 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.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Use only the food sensor (core temperature sensor) recommended for this appliance.

# 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 instruction 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 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.
- 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 electrical 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 electrical 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 Steam Cooking

**WARNING!**
Risk of burns and damage to the appliance.

- Released Steam can cause burns:
  - Be careful when you open the appliance door when the function is activated. Steam can release.
  - Open the appliance door with care after the steam cooking operation.

## 2.5 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.

## 2.6 Internal light

**WARNING!**
Risk of electrical shock.

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. 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.

## 2.7 Disposal

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

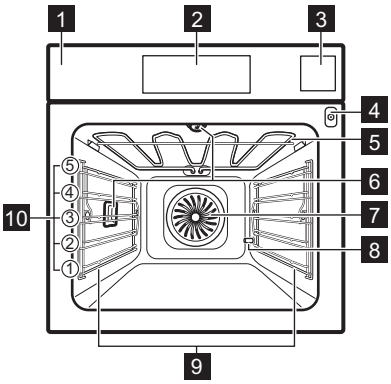
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

## 2.8 Service

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

# 3. PRODUCT DESCRIPTION

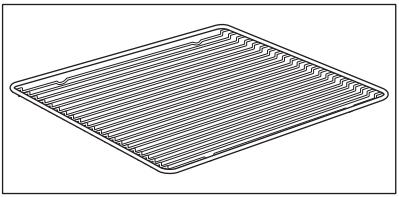
## 3.1 General overview




1 Control panel
2 Electronic programmer
3 Water drawer
4 Socket for the core temperature sensor
5 Heating element
6 Lamp
7 Fan
8 Descaling pipe outlet
9 Shelf support, removable
10 Shelf positions

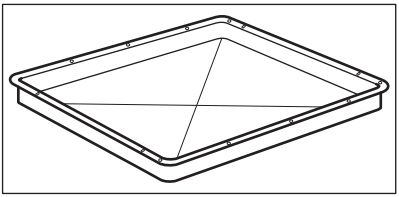
## 3.2 Accessories

**Wire shelf**



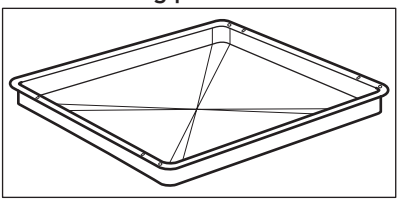
For cookware, cake tins, roasts.

**Baking tray**



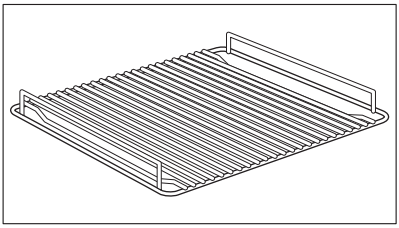
For cakes and biscuits.

**Grill- / Roasting pan**



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

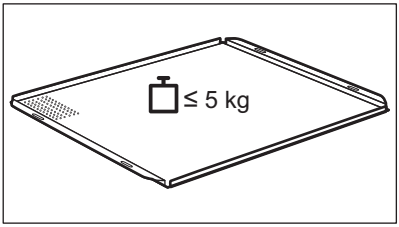
**Trivet**



For roasting and grilling.

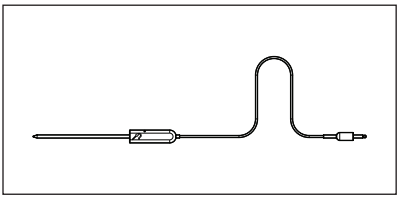
Use the trivet only with the Grill- / Roasting pan.

**Patisserie tray**



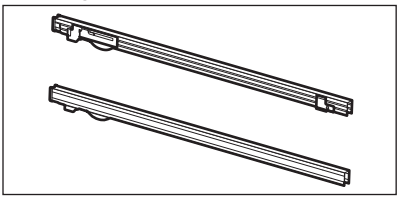

For rolls, brezels and small pastries. Suitable for steam functions. The discolouration of the surface has no effect on the functions.

**Food Sensor**



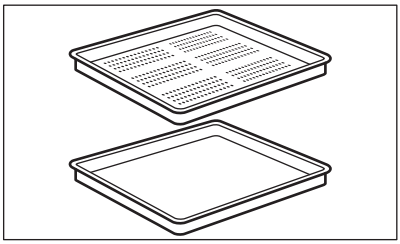
To measure the temperature inside the food.

**Telescopic runners**



For shelves and trays.

**Steam set**

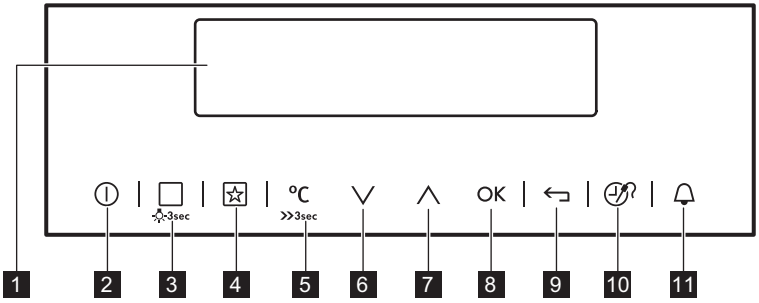


One unperforated and one perforated food container.

The steam set drains the condensing water away from the food during steam cooking. Use it to prepare food that should not be in the water during the cooking e.g. vegetables, pieces of fish, chicken breast. The set is not suitable for food that needs to soak in the water e.g. rice, polenta, pasta.

# 4. CONTROL PANEL

## 4.1 Electronic programmer

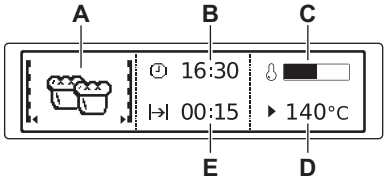



Use the sensor fields to operate the appliance.

| | Sensor field | Function | Comment |
|---|---|---|---|
| 1 | - | Display | Shows the current settings of the appliance. |
| 2 | ⏻ | ON / OFF | To activate and deactivate the appliance. |

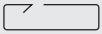
| | Sensor field | Function | Comment |
|---|---|---|---|
| 3 |  | Heating Functions or VarioGuide | Touch the sensor field once to choose a heating function or the menu: VarioGuide. Touch the sensor field again to switch between the menus: Heating Functions, VarioGuide. To activate or deactivate the light, touch the field for 3 seconds. You can activate the light also when the appliance is deactivated. |
| 4 |  | Favourites | To save and access your favourite programmes. |
| 5 |  | Temperature selection | To set the temperature or show the current temperature in the appliance. Touch the field for 3 seconds to activate or deactivate the function: Fast Heat Up. |
| 6 |  | Down key | To move down in the menu. |
| 7 |  | Up key | To move up in the menu. |
| 8 |  | OK | To confirm the selection or setting. |
| 9 |  | Back key | To go back one level in the menu. To show the main menu, touch the field for 3 seconds. |
| 10 |  | Time and additional functions | To set different functions. When a heating function operates, touch the sensor field to set the timer or the functions: Function Lock, Favourites, Heat + Hold, Set + Go. You can also change the settings of the core temperature sensor. |
| 11 |  | Minute Minder | To set the function: Minute Minder. |

## 4.2 Display




**A.** Heating function
**B.** Time of day
**C.** Heat-up indicator
**D.** Temperature
**E.** Duration time or end time of a function

Other indicators of the display:

| Symbol | | Function |
|---|---|---|
|  | Minute Minder | The function operates. |
|  | Time of day | The display shows the current time. |
|  | Duration | The display shows the necessary time for cooking. |
|  | End Time | The display shows when the cooking time is complete. |
|  | Temperature | The display shows the temperature. |
|  | Time Indication | The display shows how long the heating function operates. Press ∨ and ∧ at the same time to reset the time. |
|  | Calculation | The appliance calculates the time for cooking. |
|  | Heat-up Indicator | The display shows the temperature in the appliance. |
|  | Fast Heat Up Indicator | The function is active. It decreases the heat up time. |
|  | Weight Automatic | The display shows that the automatic weight system is active or that weight can be changed. |
|  | Heat + Hold | The function is active. |

# 5. BEFORE FIRST USE



**WARNING!**
Refer to Safety chapters.

## 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.

## 5.2 First Connection

When you connect the appliance to the mains or after the power cut, you have to set the language, the display contrast, the display brightness and the time of the day.

1. Press ∧ or ∨ to set the value.
2. Press OK to confirm.

## 5.3 Setting the hardness level for the water

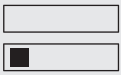
When you connect the appliance to the mains, you have to set the water hardness level.

The table below explains the water hardness range with the corresponding Calcium deposit (mmol/l) and the quality of the water.

| Water hardness | | Calcium deposit (mmol/l) | Calcium deposit (mg/l) | Water classification |
|---|---|---|---|---|
| Class | dH | | | |
| 1 | 0 - 7 | 0 - 1.3 | 0 - 50 | Soft |
| 2 | 7 - 14 | 1.3 - 2.5 | 50 - 100 | Moderately hard |
| 3 | 14 - 21 | 2.5 - 3.8 | 100 - 150 | Hard |
| 4 | over 21 | over 3.8 | over 150 | Very hard |

When the water hardness exceeds the values in the table, fill the water drawer with bottled water.

1. Take the four colour change strip supplied with the steam set in the oven.
2. Put all the reaction zones of the strip into the water for approximately 1 second.
   Do not put the strip into the running water!
3. Shake the strip to remove the excess of the water.
4. After 1 minute check the hardness of the water according to the table below.
   The colours of the reaction zones continue to change after 1 minute. Do not consider this in the measurement.
5. Set the hardness of the water in the menu: Basic Settings.

| Test strip | Hardness of the water |
|---|---|
|  | 1 |
|  | 2 |
|  | 3 |
|  | 4 |

The black squares in the table correspond to red squares on the test strip.

You can change the hardness level of the water in the menu: Basic Settings / Water hardness.

# 6. DAILY USE

**WARNING!**
Refer to Safety chapters.

## 6.1 Navigating the menus

1. Activate the appliance.
2. Press ∨ or ∧ to select the menu option.
3. Press OK to move to the submenu or accept the setting.

At each point you can go back to the main menu with ⮌.

## 6.2 The menus in overview

Main menu

| Symbol | Menu item | Application |
|---|---|---|
| | Heating Functions | Contains a list of heating functions. |
| | SousVide Cooking | Contains a heating function and a list of automatic programmes. |
| | Recipes | Contains a list of automatic programmes. |
| | Favourites | Contains a list of favourite cooking programmes created by the user. |
| | Cleaning | Contains a list of cleaning programmes. |
| | Basic Settings | Used to set the appliance configuration. |
| | Specials | Contains a list of additional heating functions. |
| | VarioGuide | Contains recommended oven settings for a wide choice of dishes. Select a dish and start the cooking process. The temperature and time are only guidelines for a better result and can be adjusted. They depend on the recipes and the quality and quantity of the used ingredients. |

Submenu for: Basic Settings

| Symbol | Submenu | Description |
|---|---|---|
| | Set Time of Day | Sets the current time on the clock. |
| | Time Indication | When ON, the display shows the current time when you deactivate the appliance. |
| °C» | Fast Heat Up | When ON, the function decreases the heat-up time. |
| | Set + Go | To set a function and activate it later with a press of any symbol on the control panel. |
| | Heat + Hold | Keeps the prepared food warm for 30 minutes after a cooking cycle finished. |
| | Time Extension | Activates and deactivates the time extension function. |
| | Display Contrast | Adjusts the display contrast by degrees. |
| | Display Brightness | Adjusts the display brightness by degrees. |

| Symbol | Submenu | Description |
|---|---|---|
| | Set Language | Sets the language for the display. |
| | Buzzer Volume | Adjusts the volume of press-tones and signals by degrees. |
| | Key Tones | Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF touch field. |
| | Alarm/Error Tones | Activates and deactivates the alarm tones. |
| dH | Water hardness | To sets the water hardness level (1 - 4). |
| | Cleaning Reminder | Reminds you when to clean the appliance. |
| DEMO | DEMO mode | Activation / deactivation code: 2468 |
| i | Service | Shows the software version and configuration. |
| | Factory Settings | Resets all settings to factory settings. |

## 6.3 Submenu for: SousVide Cooking

This technique has its start in the Sous-vide technology, which in French means "under vacuum". The name refers to a method of cooking in vacuum sealed plastic pouches at low temperatures.

| Symbol | Menu item | Description |
|---|---|---|
| | SousVide Cooking | Uses the steam for cooking meat, fish, seafood, vegetables and fruits. Set the temperature 50 °C - 95 °C. |
| | SousVide Recipes | Contains a list of automatic programmes. |
| | SousVide VarioGuide | Contains recommended oven settings for a wide choice of dishes. Select a dish and start the cooking process. The temperature and time are only guidelines for a better result and can be adjusted. They depend on the recipes and the quality and quantity of the used ingredients. |

## 6.4 Submenu for: Cleaning

| Symbol | Menu item | Description |
|---|---|---|
|  | Steam Cleaning | Procedure for cleaning the appliance when it is slightly soiled and not burned several times. |
|  | Descaling | Procedure for cleaning the steam generation circuit from residual limestone. |
|  | Rinsing | Procedure for rinsing and cleaning the steam generation circuit after frequent use of the steam functions. |
|  | Steam Cleaning Plus | Procedure for cleaning stubborn dirt with the support of an oven cleaner. |

## 6.5 Heating Functions

| Heating function | | Application |
|---|---|---|
|  | 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 the function: Conventional Cooking. |
|  | Pizza Setting | To bake food on one shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for the function: Conventional Cooking. |
|  | Conventional Cooking (Top / Bottom Heat) | To bake and roast food on one shelf position. |
|  | Frozen Foods | To make convenience food like e.g. french fries, potato wedges or spring rolls crispy. |
|  | Grill | To grill flat food and to toast bread. |
|  | Turbo Grilling | To roast larger meat joints or poultry with bones on one shelf position. Also to make gratins and to brown. |
|  | Bottom Heat | To bake cakes with crispy bottom and to preserve food. |

| Heating function | | Application |
|---|---|---|
|  | Moist Fan Baking | To bake breads, cakes and cookies. To save energy during cooking. This function must be used in accordance with the Moist Fan Baking table in order to achieve the desired cooking result. To get more information about the recommended settings, refer to the Hints and Tips chapter, Moist Fan Baking table. This function was used to define the energy efficiency class acc. to EN 60350-1. |
|  | Humidity Cooking | You can choose between three manual cooking functions with different levels of humidity. These functions combine steam and hot air. They cover cooking with different levels of steam. |
|  | Full Steam | For vegetables, fish, potatoes, rice, pasta or special side-dishes. |

Submenu for: Humidity Cooking

| Heating function | | Application |
|---|---|---|
|  | Humidity Low | The function is suitable for meat, poultry, oven dishes and casseroles. Thanks to the combination of steam and heat, meat gets a tender and juicy texture along with a crusty surface. |
|  | Humidity Medium | The function is suitable for cooking stewed and braised meat as well as bread and sweet yeast dough. Due to the combination of steam and heat the meat gets a juicy and tender texture and yeast dough bakeries get a crispy and shiny surface. |
|  | Humidity High | The function is suitable for cooking delicate dishes like custards, flans, terrines and fish. |



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

## 6.6 Specials

| Heating function | | Application |
|---|---|---|
|  | Keep Warm | To keep food warm. |
|  | Plate Warming | To preheat plates for serving. |

| Heating function | | Application |
|---|---|---|
|  | Preserving | To make vegetable preserves such as pickles. |
|  | Drying | To dry sliced fruit (e.g. apples, plums, peaches) and vegetables (e.g. tomatoes, zucchini, mushrooms). |
|  | Yogurt Function | Use this function to prepare yoghurt. The lamp in this function is off. |
|  | Dough Proving | Steam humidifying action improves and speeds up the dough proving, prevents surface drying and keeps the dough elastic. |
|  | Slow Cooking | To prepare tender, succulent roasts. |
|  | Bread Baking | Use this function to prepare bread and bread rolls with a very good professional-like result in terms of crispiness, colour and crust gloss. |
|  | Steam Regenerating | Food reheating with steam prevents surface drying. Heat is distributed in a gentle and even way, which allows to recover taste and aroma of food as just prepared. This function can be used to reheat food directly on a plate. You can reheat more than one plate at the same time, using different shelf positions. |
|  | Defrost | This function can be used for defrosting frozen foods, such as vegetables and fruits. The defrosting time depends on the amount and size of the frozen food. |

## 6.7 Submenu for: VarioGuide

Food Category: Fish/Seafood

| Dish | |
|---|---|
| Fish | Fish, baked |
| | Fish Fingers |
| | Fish fillet, thin |
| | Fish fillet, thick |
| | Fish fillet, frozen |
| | Whole small Fish |
| | Whole Fish, steamed |
| | Whole small Fish, grilled |
| | Whole Fish, grilled |
| | Whole Fish, grilled |
| | Trout |
| Salmon | Salmon fillet |
| | Whole Salmon |
| Prawns | Prawns, fresh |
| | Prawns, frozen |
| Mussels | - |

Food Category: Poultry

| Dish | |
|---|---|
| Boned Poultry | - |
| Boned Poultry | - |
| Chicken | Chicken Wings, fresh |
| | Chicken Wings, frozen |
| | Chicken Legs, fresh |
| | Chicken Legs, frozen |
| | Chicken Breast, poached |
| | Chicken, 2 half |
| | Whole Chicken |
| Whole Duck | - |
| Whole Goose | - |
| Whole Turkey | - |

Food Category: Meat

| Dish | |
|---|---|
| Beef | Prime Boiled Beef |
| | Braised meat |
| | Meat Loaf |
| Beef | Braised meat |
| | Meat Loaf |
| Roast Beef | Rare |
| | Rare |
| | Medium |
| | Medium |
| | Well Done |
| | Well Done |

| Dish | |
|---|---|
| Scandinavian Beef | Rare |
| | Medium |
| | Well Done |
| Pork | Chipolatas |
| | Spare Ribs |
| | Pork Knuckle, pre-cooked |
| | Pork Joint |
| | Loin of Pork |
| | Loin of Pork |
| | Loin of Pork, smoked |
| | Loin of Pork, poached |
| | Pork Neck |
| | Pork Shoulder |
| | Roast Pork |
| | Cooked Ham |
| Veal | Veal Knuckle |
| | Loin of Veal |
| | Roast Veal |
| Lamb | Leg of Lamb |
| | Roast Lamb |
| | Saddle of Lamb |
| | Lamb Joint, medium |
| | Lamb Joint, medium |

| Dish | |
|---|---|
| Game | Hare<br>• Leg of Hare<br>• Saddle of Hare<br>• Saddle of Hare |
| | Venison<br>• Haunch of Venison<br>• Saddle of Venison |
| | Roast Game |
| | Loin of Game |

Food Category: Oven Dishes

| Dish | |
|---|---|
| Lasagne | - |
| Lasagne/Cannelloni, frozen | - |
| Pasta | - |
| Potato Gratin | - |
| Vegetables au Gratin | - |
| Sweet Dishes | - |

Food Category: Pizza/Quiche

| Dish | |
|---|---|
| Pizza | Pizza, thin |
| | Pizza, extra topping |
| | Pizza, frozen |
| | Pizza American, frozen |
| | Pizza, chilled |
| | Pizza Snacks, frozen |
| Baguettes au Gratin | - |
| Tarte Flambée | - |
| Swiss Tarte, savoury | - |

| Dish | |
|---|---|
| Quiche Lorraine | - |
| Savory Flan | - |

Food Category: Cake/Pastry

| Dish | |
|---|---|
| Ring Cake | - |
| Apple Cake, covered | - |
| Sponge Cake | - |
| Apple Pie | - |
| Cheese Cake, Tin | - |
| Brioche | - |
| Madeira Cake | - |
| Tarte | - |
| Swiss Tarte, sweet | - |
| Almond Cake | - |
| Muffins | - |
| Pastry | - |
| Pastry Stripes | - |
| Cream Puffs | - |
| Puff Pastry | - |
| Eclairs | - |
| Macaroons | - |
| Short Pastry Biscuits | - |
| Christmas Stollen | - |
| Apple Strudel, frozen | - |
| Cake on Tray | Sponge Dough |
| | Yeast Dough |
| Cheese Cake, Tray | - |
| Brownies | - |
| Swiss Roll | - |
| Yeast Cake | - |
| Crumble Cake | - |
| Sugar Cake | - |
| Flan Base | Short Pastry Flan Base |
| | Sponge Mixture Flan Base |
| Fruit Flan | Short Pastry Fruit Flan |
| | Sponge Mixture Fruit Flan |
| | Yeast Dough |

Food Category: Bread/Rolls

| Dish | |
|---|---|
| Rolls | Rolls |
| | Rolls, pre-baked |
| | Rolls, frozen |
| Ciabatta | - |
| Baguette | Baguette, pre-baked |
| | Baguette, frozen |
| Bread | Bread Crown |
| | White Bread |
| | Yeast Plait |
| | Brown Bread |
| | Rye Bread |
| | Wholegrain Bread |
| | Unleavened Bread |
| | Bread/Rolls, frozen |

Food Category: Vegetables

| Dish | |
|---|---|
| Broccoli, Florets | - |

| Dish | |
|---|---|
| Broccoli, whole | - |
| Cauliflower, Florets | - |
| Cauliflower, whole | - |
| Carrots | - |
| Courgette Slices | - |
| Asparagus, green | - |
| Asparagus, white | - |
| Pepper Stripes | - |
| Spinach, fresh | - |
| Leek Rings | - |
| Green Beans | - |
| Mushroom Slices | - |
| Peeling Tomatoes | - |
| Brussels Sprouts | - |
| Celery, cubed | - |
| Peas | - |
| Eggplant | - |
| Fennel | - |
| Artichokes | - |
| Beetroot | - |
| Black Salsify | - |
| Cabbage Turnip Stripes | - |
| White Haricot Beans | - |
| Savoy Cabbage | - |

Food Category: Custards/Terrines

| Dish | |
|---|---|
| Egg Custard | - |
| Flan Caramel | - |
| Terrine | - |

| Dish | |
|---|---|
| Eggs | Eggs, soft boiled |
| | Eggs, medium boiled |
| | Eggs, hard boiled |
| | Eggs, baked |

Food Category: Side Dishes

| Dish | |
|---|---|
| French Fries, thin | - |
| French Fries, thick | - |
| French Fries, frozen | - |
| Croquettes | - |
| Wedges | - |
| Hash Browns | - |
| Boiled Potatoes, quartered | - |
| Boiled Potatoes | - |
| Potatoes in their jacket | - |
| Potato Dumplings | - |
| Bread Dumplings | - |
| Yeast Dumplings, salty | - |
| Yeast Dumplings, sweet | - |
| Rice | - |
| Tagliatelle, fresh | - |
| Polenta | - |

When it is necessary to change the weight or the core temperature of the dish, use ∧ or ∨ to set the new values.

## 6.8 Submenu for: SousVide VarioGuide

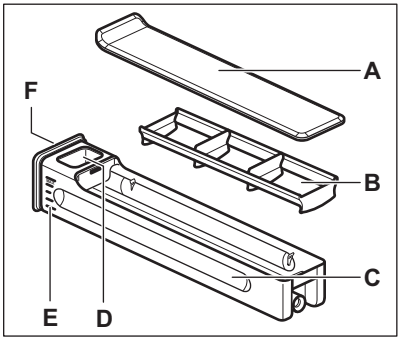
| Food category | Dish |
|---|---|
| Fish/Seafood | Sea bream fillet |
| | Sea Bass fillet |
| | Cod Fish |
| | Trout fillet |
| | Salmon fillet |
| | Scallops |
| | Mussels with shell |
| | Prawns without shell |
| | Octopus |
| Poultry | Chicken Breast, boneless |
| | Duck Breast, boneless |
| | Turkey Breast, boneless |
| Meat | Beef<br>• Beef fillet, medium<br>• Beef fillet, well done |
| | Lamb<br>• Lamb, medium<br>• Lamb, well done |
| | Game<br>• Wild Boar<br>• Rabbit, boneless |
| Vegetables | Carrots |
| | Courgette Slices |
| | Asparagus, green |
| | Asparagus, white |
| | Pepper Stripes |
| | Leek Rings |
| | Celery root |
| | Celery |
| | Eggplant |
| | Fennel |
| | Artichoke Hearts |
| | Potatoes |
| | Pumpkin |
| Fruits | Apples |
| | Pears |
| | Peaches |
| | Nectarines |
| | Plums |
| | Pineapple |
| | Mangos |

## 6.9 Activating a heating function

1. Activate the appliance.
2. Select the menu: Heating Functions.
3. Press OK to confirm.
4. Select a heating function.
5. Press OK to confirm.
6. Set the temperature.
7. Press OK to confirm.

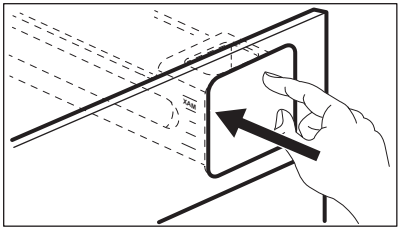
In case the default settings are not changed, the appliance starts automatically.

## 6.10 Water drawer




**A.** Lid
**B.** Wave-breaker
**C.** Drawer body
**D.** Water-filling hole
**E.** Scale
**F.** Front button

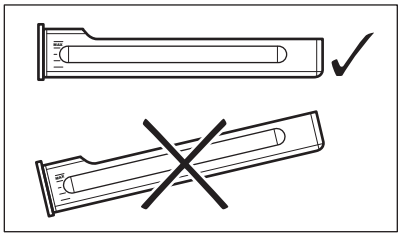
You can remove the water drawer from the appliance. Push it gently on the front button. After you push the water drawer, it will self-extract from the appliance.



You can fill the water drawer in two ways:

- leave the water drawer inside the appliance and fill it by means of a water jar,
- detatch the water drawer from the appliance and fill it from a water tap.

When you fill the water drawer from the water tap, carry the drawer in the horizontal position in order to avoid water spilling.



When you fill the water drawer, insert it in the same position. Push the front button until the water drawer is inside the appliance.

Empty the water drawer after each use.

**CAUTION!**
Keep the water drawer away from hot surfaces.

## 6.11 Steam cooking

The water drawer cover is in the control panel.

**WARNING!**
Use only cold tap water. Do not use filtered (demineralised) or distilled water. Do not use other liquids. Do not put flammable or alcoholic liquids into the water drawer.

1. Press the cover of the water drawer to open it and extract it from the appliance.
2. Fill the water drawer with cold water to the maximum level (around 950 ml).The water supply is sufficient for approximately 50 minutes.Use the scale on the water drawer.
3. Push the water drawer to its initial position.

Wipe the wet water drawer with a soft cloth before you insert it in the appliance.

4. Turn on the appliance.
5. Set a steam heating function and the temperature.
6. If necessary, set the function: Duration |→| or: End Time →|.

The steam appears after approximately 2 minutes. When the appliance reaches the set temperature, the signal sounds. When the water drawer is running out of water, the signal sounds and the water drawer needs to be refilled to continue the steam cooking as described above.

The signal sounds at the end of the cooking time.

7. Turn off the appliance.
8. Empty the water drawer after the steam cooking is completed.

**CAUTION!**
The appliance is hot.
There is a risk of burns.
Be careful when you empty the water drawer.

9. After Steam Cooking steam can condensate on the bottom of the cavity. Always dry the bottom of the cavity when the appliance is cool.

Let the appliance dry fully with the door open. To speed up the drying you can close the door and heat up the appliance with function: True Fan Cooking at temperature 150°C for approximately 15 minutes.

At the end of a steam cooking, the cooling fan runs faster to remove the steam.

## 6.12 SousVide Cooking

- With no evaporative losses of flavour volatile and moisture, food keeps its full aroma.
- Tender texture of meat and fish.
- Food keeps all minerals and vitamins.
- Less spices are necessary as food keeps its natural flavour.
- Better workflow as it is not necessary to prepare and serve food at the same time and place.
- Low cooking temperature minimizes the risk of overcooking.
- Portioning of the food makes it easy to hold.

### Preparing the food

1. Clean and cut the ingredients.
2. Season the ingredients.
3. Fill the ingredients in suitable vacuum bags.
4. Vacuum seal the bag to make sure that you remove as much air as possible.
5. Cold storage of the bags is mandatory in case the cooking procedure is not done immediately.
6. Continue with the function SousVide Cooking following applicable cooking table indications for the considered type of food or the assisted cooking recipes.
7. Open the pouch and serve.
8. Optionally finish the food with a final searing or grilling e.g. for meat to achieve a nice crust and the typical roast flavour.

### Activating a function: SousVide Cooking

1. Activate the appliance.
2. Select the menu: SousVide Cooking.
3. Press OK to confirm.
4. Set the function: SousVide Cooking.
5. Press OK to confirm.
6. Set the temperature.
7. Press OK to confirm.

Cooking with this function causes residual water on the vacuum bags and in the cavity. After the cooking process open the door carefully to avoid the water dropping on the furniture. Use a plate and a towel to take out the vacuum bags. Dry out the door, the water drop collector in the bottom and the cavity with a soft cloth or a sponge. Let the appliance dry fully with the door open. To speed up the drying you can heat up the appliance with hot air at temperature 150 °C for approximately 15 minutes.

## 6.13 Heat-up indicator

When you activate a heating function, the bar on the display comes on. The bar shows that the temperature increases.

When temperature is reached the buzzer sounds 3 times and the bar flashes and then disappears.

## 6.14 Fast Heat Up Indicator

This function decreases the heat-up time.

Do not put food in the oven when the Fast heat up function operates.

To activate the function, hold °C for 3 seconds. The heat-up indicator alternates.

## 6.15 Residual heat

When you turn off the oven, the display shows the residual heat. You can use the heat to keep the food warm.

# 7. CLOCK FUNCTIONS

## 7.1 Clock functions table

| Clock function | | Application |
|---|---|---|
| | Minute Minder | To set a countdown (max. 2 h 30 min). This function has no effect on the operation of the appliance. You can also activate it when the appliance is deactivated. Use to activate the function. Press or to set the minutes and OK to start. |
| \|→\| | Duration | To set the length of an operation (max. 23 h 59 min). |
| →\| | End Time | To set the switch-off time for a heating function (max. 23 h 59 min). |

If you set the time for a clock function, the time starts to count down after 5 seconds.

If you use the clock functions: Duration, End Time, the appliance deactivates the heating elements after 90 % of the set time. The appliance uses the residual heat to continue the cooking process until the time ends (3 - 20 minutes).

## 7.2 Setting the clock functions

Before you use the functions: Duration, End Time, you must set a heating function and temperature first. The appliance deactivates automatically. You can use the functions: Duration and End Time at the same time if you want to automatically activate and deactivate the appliance on a given time later. The functions: Duration and End Time do not work when you use the core temperature sensor.

1. Set a heating function.
2. Press again and again until the display shows the necessary clock function and the related symbol.

3. Press ∧ or ∨ to set the necessary time.
4. Press OK to confirm.

When the time ends, an acoustic signal sounds. The appliance deactivates. The display shows a message.

5. Press any symbol to stop the signal.

### 7.3 Heat + Hold

Conditions for the function:

- The set temperature is more than 80 °C.
- The function: Duration is set.

The function: Heat + Hold keeps prepared food warm at 80 °C for 30 minutes. It activates after the baking or roasting procedure ends.

You can activate or deactivate the function in the menu: Basic Settings.

1. Activate the appliance.
2. Select the heating function.
3. Set the temperature above 80 °C.
4. Press again and again until the display shows: Heat + Hold.
5. Press OK to confirm.

When the function ends, an acoustic signal sounds.
The function stays on if you change the heating functions.

### 7.4 Time Extension

The function: Time Extension makes the heating function continue after the end of Duration.

Not applicable to heating functions with the core temperature sensor.

1. When the cooking time ends, an acoustic signal sounds. Press any symbol.

The display shows the message.

2. Press to activate or ↩ to cancel.
3. Set the length of the function.
4. Press OK.

## 8. AUTOMATIC PROGRAMMES

**WARNING!**
Refer to Safety chapters.

### 8.1 Recipes online

You can find the recipes for the automatic programmes specified for this appliance on our website. To find the proper Recipe Book check the PNC number on the rating plate on the front frame of the appliance cavity.

### 8.2 Recipes with Recipe Automatic

This appliance has a set of recipes you can use. The recipes are fixed and you cannot change them.

1. Activate the appliance.
2. Select the menu: Recipes. Press OK to confirm.
3. Select the category and dish. Press OK to confirm.
4. Select a recipe. Press OK to confirm.

## 9. USING THE ACCESSORIES

**WARNING!**
Refer to Safety chapters.

### 9.1 Food sensor

The food sensor measures temperature inside the food. When the food is at the set temperature, the appliance deactivates.

There are two temperatures to be set:

- the oven temperature (minimum 120 °C),
- the food core temperature.

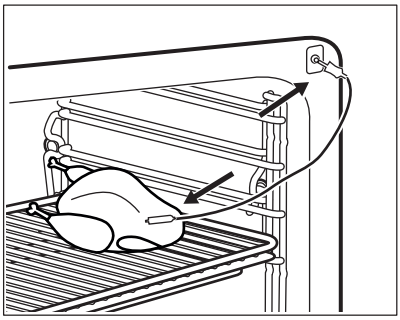
**CAUTION!**
Use only the food sensor supplied and the original replacement parts.

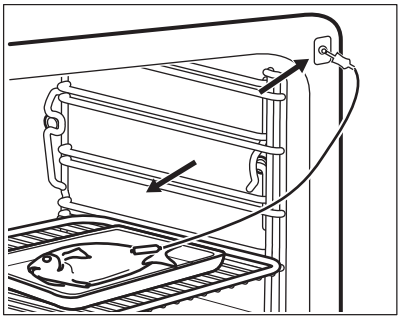
Directions for the best results:
- Ingredients should be at room temperature.
- Food sensor cannot be used for liquid dishes.
- During cooking the food sensor must remain in the dish and the plug in the socket.
- Use recommended food core temperature settings. Refer to "Hints and tips" chapter.

The appliance calculates an approximate end of cooking time. It depends on the quantity of food, the set oven function and temperature.

## Food categories: meat, poultry and fish

1. Activate the appliance.
2. Insert the tip of the food sensor into the centre of meat or fish, in the thickest part if possible. Make sure that at least 3/4 of the food sensor is inside of the dish.
3. Put the plug of the food sensor into the socket located in the front frame of the appliance.





The display shows the food sensor symbol.

4. Press ∧ or ∨ in less than 5 seconds to set the food core temperature.
5. Set a heating function and, if necessary, the oven temperature.
6. To change the food core temperature, press .

When the dish reaches the set temperature, an acoustic signal sounds. The appliance deactivates automatically.

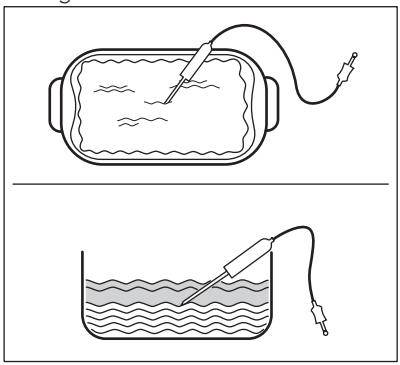
7. Touch any symbol to stop the signal.
8. Remove the food sensor plug from the socket and remove the dish from the appliance.

**WARNING!**
There is a risk of burns as the food sensor becomes hot. Be careful when you unplug it and remove it from the food.

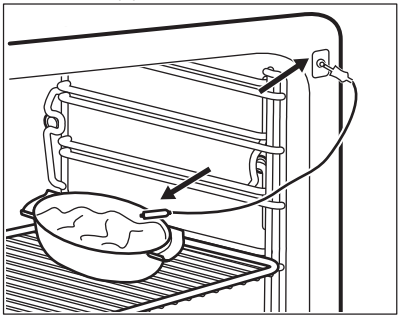
## Food category: casserole

1. Activate the appliance.
2. Place half of the ingredients in a baking dish.

3. Insert the tip of the food sensor exactly in the centre of the casserole. The food sensor should be stabilized in one place during baking. Use a solid ingredient to achieve that. Use the rim of the baking dish to support the silicone handle of the food sensor. The tip of the food sensor should not touch the bottom of a baking dish.



4. Cover the food sensor with the remaining ingredients.
5. Put the plug of the food sensor into the socket located in the front frame of the appliance.



The display shows the food sensor symbol.

6. Press ∧ or ∨ in less than 5 seconds to set the food core temperature.
7. Set a heating function and, if necessary, the oven temperature.
8. To change the food core temperature, press .

When the dish is at the set temperature, an acoustic signal sounds. The appliance deactivates automatically.

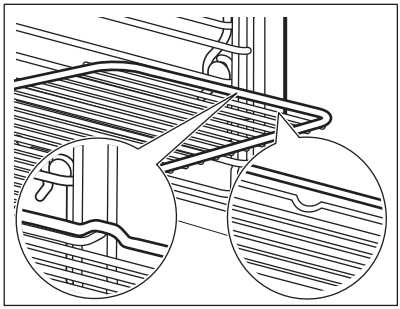
9. Touch any symbol to stop the signal.
10. Remove the food sensor plug from the socket and remove the dish from the appliance.

**WARNING!**
There is a risk of burns as the food sensor becomes hot. Be careful when you unplug it and remove it from the food.

## 9.2 Inserting the accessories

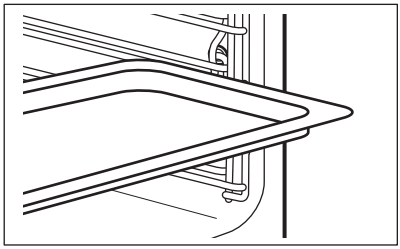
Wire shelf:

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



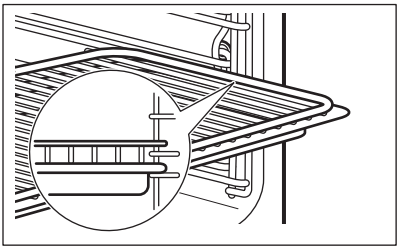
Baking tray / Deep pan:

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.

## 9.3 Telescopic runners - inserting the accessories

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

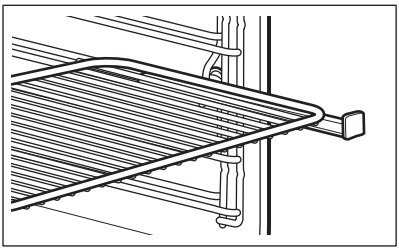
**CAUTION!**
Do not clean the telescopic runners in the dishwasher. Do not lubricate the telescopic runners.

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

Wire shelf:

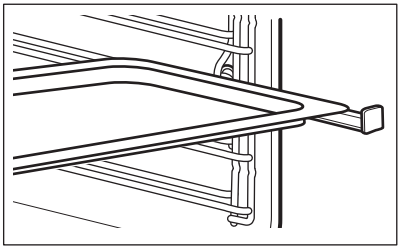
Put the wire shelf on the telescopic runners so that the feet point downwards.

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



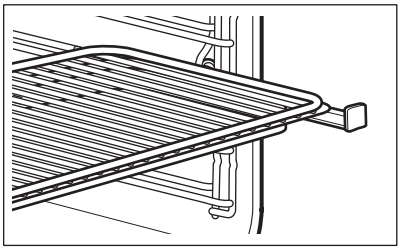
Deep pan:

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.

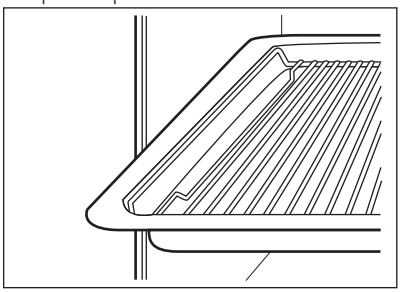


## 9.4 Trivet and Grill- / Roasting pan

**WARNING!**
Be careful when you remove the accessories from a hot oven. There is a risk of burns.

You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

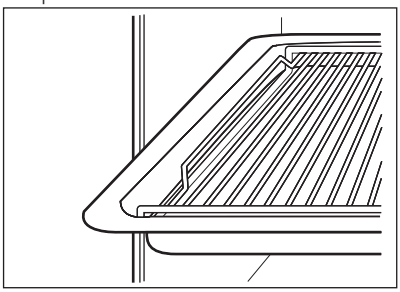
1. Put the trivet into the deep pan so that the supports of the wire shelf point up.



2. Put the deep pan into the oven on the necessary shelf position.

You can use the trivet to grill flat dishes in large quantities and to toast.

1. Put the trivet into the deep pan so that the supports of the wire shelf point down.



2. Put the deep pan into the oven on the necessary shelf position.

# 10. ADDITIONAL FUNCTIONS

## 10.1 Favourites

You can save your favourite settings, such as duration, temperature or heating function. They are available in the menu: Favourites. You can save 20 programmes.

### Saving a programme

1. Activate the appliance.
2. Set a heating function or an automatic programme.
3. Touch again and again until the display shows: SAVE.
4. Press OK to confirm.

The display shows the first free memory position.

5. Press OK to confirm.
6. Enter the name of the programme.

The first letter flashes.

7. Touch ∨ or ∧ to change the letter.
8. Press OK.

The next letter flashes.

9. Do step 7 again as necessary.
10. Press and hold OK to save.

You can overwrite a memory position. When the display shows the first free memory position, touch ∨ or ∧ and press OK to overwrite an existing programme.

You can change the name of a programme in the menu: Edit Programme Name.

### Activating the programme

1. Activate the appliance.
2. Select the menu: Favourites.
3. Press OK to confirm.
4. Select your favourite programme name.
5. Press OK to confirm.

Press ☆ to go directly to menu: Favourites. You can also use it when the appliance is deactivated.

## 10.2 Using the Child Lock

When the Child Lock is on, the appliance cannot be activated accidentally.

1. Touch ⏻ to activate the display.
2. Touch and ☆ at the same time until the display shows a message.

To deactivate the Child Lock function repeat step 2.

## 10.3 Function Lock

This function prevents an accidental change of the heating function. You can activate it only when the appliance operates.

1. Activate the appliance.
2. Set a heating function or setting.
3. Press again and again until the display shows: Function Lock.
4. Press OK to confirm.

To deactivate the function, press . The display shows a message. Press again and then OK to confirm.

When you deactivate the appliance, the function also deactivates.

## 10.4 Set + Go

The function lets you set a heating function (or a programme) and use it later with one press of any symbol.

1. Activate the appliance.
2. Set a heating function.
3. Press again and again until the display shows: Duration.
4. Set the time.
5. Press again and again until the display shows: Set + Go.
6. Press OK to confirm.

Press any symbol (except for ⏻) to start the function: Set + Go. The set heating function starts.

When the heating function ends, an acoustic signal sounds.

- Function Lock is on when the heating function operates.
- The menu: Basic Settings lets you activate and deactivate the function: Set + Go.

## 10.5 Automatic Switch-off

For safety reasons the appliance turns off automatically after some time if a heating function operates and you do not change any settings.

| Temperature (°C) | Switch-off time (h) |
|---|---|
| 30 - 115 | 12.5 |
| 120 - 195 | 8.5 |
| 200 - 230 | 5.5 |

The Automatic switch-off does not work with the functions: Light, Food Sensor, Duration, End Time.

## 10.6 Brightness of the display

There are two modes of display brightness:

- Night brightness - when the appliance is deactivated, the brightness of the display is lower between 10 PM and 6 AM.
- Day brightness:
  - when the appliance is activated.
  - if you touch a symbol during the night brightness (apart from ON / OFF), the display goes back to the day brightness mode for the next 10 seconds.
  - if the appliance is deactivated and you set the function: Minute Minder. When the function ends, the display goes back to the night brightness.

## 10.7 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 continue to operate until the oven cools down.

# 11. 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.

## 11.1 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.

## 11.2 Advice for special heating functions of the oven

**Keep Warm**

Use this function if you want to keep food warm.

The temperature regulates itself automatically to 80 °C.

**Plate Warming**

For warming plates and dishes.

Distribute plates and dishes evenly on the wire shelf. Move stacks around after half of the warming time (swap top and bottom).

The automatic temperature is 70 °C.

Recommended shelf position: 3.

**Dough Proving**

You can use this automatic function with any recipe for yeast dough you like. It gives you a good atmosphere for rising. Put the dough into a dish that is big enough for rising. It is not necessary to cover it. Insert a wire shelf on the first shelf position and put the dish in. Close the door and set the function: Dough Proving. Set the necessary time.

**Defrost**

Remove the food packaging and put the food on a plate. Do not cover the food with a bowl or a plate, as this can extend the defrost time. Use the first shelf position from the bottom.

## 11.3 SousVide Cooking

This function uses lower cooking temperatures than normal cooking. Handle the food with special care for better food quality.

**Recommendations regarding food safety:**

- Use high quality raw materials.
- Always use the raw material that is as fresh as possible.
- Always keep raw materials in correct conditions before you cook them.
- Always clean the food before you cook it.
- For good and safe results, always look at the values in the cooking tables. Check the cooking time, temperature and dimension of the food.
- Food should not be kept at a temperature below 60 °C for a longer time to avoid safety problems.
- Use low temperatures only for food that could be eaten raw and only for a short time.
- Sous-vide dishes have the best taste immediately after cooking. If you do not eat the food immediately after the cooking, quickly decrease its temperature. To do that, put the food in an ice bath and put it in the fridge. You can keep the food in the fridge for 2 – 3 days.
- Do not use Sous-vide cooking function for reheating food leftovers.
- Prevent contact between raw food and cooked food while you prepare and cook the food.
- Do not use the same tools for different things without washing them carefully.

- For recipes with raw eggs, prevent egg whites or yolks from contact with the external part of the egg shells.

**Hints and tips regarding food vacuum packing:**

- Necessary equipment for Sous-vide cooking function are a vacuum sealer and vacuum bags.
- Recommended vacuum sealer type: chamber vacuum sealer. Only this type of vacuum sealer can vacuum pack liquids.
- Use vacuum bags correct for Sous-vide cooking function.
- Do not reuse vacuum bags.
- Put the food in one layer of the vacuum bags to get an even cooking result.
- For faster and more even cooking of the food, set the vacuum degree to the highest possible.
- To guarantee a safe closing of the vacuum bag, make sure that the area subject to the seal is clean.

**General hints and tips for the function SousVide Cooking:**

- To keep the cooking steam, always keep the appliance door closed when you use Sous-vide cooking function.
- Open the door carefully after cooking because there is steam cumulated in the appliance.
- You can add oil and spices to the food in accordance to your taste. Oil prevents the food from sticking to the vacuum bag.
- Season the food moderately in the beginning as there are no evaporative losses of flavour volatiles.
- To evaporate alcohol from liquids, heat up and boil the liquids before vacuum packing.
- You can replace the raw garlic by the garlic powder.
- You can be replace olive oil by a neutral kind of oil.
- For faster and more even cooking of the food, keep the vacuum degree as high as possible (99.9%).
- Cooking times are recommendations and can be different in accordance to your preferences.
- The cooking times in the cooking tables are for dishes for 4 people. If the quantity of the food is higher, the cooking times can be longer.
- If the dimension of the food is different than the cooking tables show, the cooking time can change.
- Put the vacuum bags on the grid without overlapping when using more bags.

## 11.4 SousVide Cooking: Meat

- Look at the tables to prevent undercooking. Do not use meat portions of a larger thickness than the tables show.
- The cooking times in the tables are the minimum necessary times. The cooking time can be increased in accordance to personal preferences.
- Use only boneless meat to avoid damages to the vacuum bags.
- For the poultry fillets to taste better, fry them on the skin side before and after vacuum packing.

Beef

| Food | Thickness of food | Amount of food for 4 persons (g) | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|---|
| Beef fillet medium | 4 cm | 800 | 60 | 110 - 120 | 3 |
| Beef fillet well done | 4 cm | 800 | 65 | 90 - 100 | 3 |
| Veal fillet medium | 4 cm | 800 | 60 | 110 - 120 | 3 |

| Food | Thickness of food | Amount of food for 4 persons (g) | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|---|
| Veal fillet well done | 4 cm | 800 | 65 | 90 - 100 | 3 |

Lamb / Game

| Food | Thickness of food | Amount of food for 4 persons (g) | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|---|
| Lamb rare | 3 cm | 600 - 650 | 60 | 180 - 190 | 3 |
| Lamb medium | 3 cm | 600 - 650 | 65 | 105 - 115 | 3 |
| Boar | 3 cm | 600 - 650 | 90 | 60 - 70 | 3 |
| Rabbit boneless | 1.5 cm | 600 - 650 | 70 | 50 - 60 | 3 |

Poultry

| Food | Thickness of food | Amount of food for 4 persons (g) | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|---|
| Chicken breast boneless | 3 cm | 750 | 70 | 70 - 80 | 3 |
| Duck breast boneless | 2 cm | 900 | 60 | 140 - 160 | 3 |
| Turkey breast boneless | 2 cm | 800 | 70 | 75 - 85 | 3 |

## 11.5 SousVide Cooking: Fish and seafood

- Look at the table to prevent undercooking. Do not use fish portions of a larger thickness than the table show.
- Dry the fish fillets with a paper towel before you put them in a vacuum bag.
- Add a cup of water in the vacuum bag when you cook the mussels.

| Food | Thickness of food | Amount of food for 4 persons (g) | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|---|
| Sea bream fillet | 4 fillets 1 cm | 500 | 70 | 25 | 3 |
| Sea bass fillet | 4 fillets 1 cm | 500 | 70 | 25 | 3 |

| Food | Thickness of food | Amount of food for 4 persons (g) | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|---|
| Cod fish | 2 fillets 2 cm | 650 | 65 | 70 - 75 | 3 |
| Scallops | big size | 650 | 60 | 100 - 110 | 3 |
| Mussels with shell | | 1000 | 95 | 20 - 25 | 3 |
| Prawns without shell | big size | 500 | 75 | 26 - 30 | 3 |
| Octopus | | 1000 | 85 | 100 - 110 | 3 |
| Trout fillet [1)] | 2 fillets 1.5 cm | 650 | 65 | 55 - 65 | 3 |
| Salmon fillet[1)] | 3 cm | 800 | 65 | 100 - 110 | 3 |

[1)] To prevent protein leak soak the fish in a 10 % salt solution (100 g salt in 1 litre of water) for 30 min and dry with a paper towel before you put it in a vacuum bag.

## 11.6 SousVide Cooking: Vegetables

- Peel the vegetables where necessary.
- Some vegetables can change their colour when you peel them and cook in a vacuum packing. For better results cook the food immediately after you prepare it.
- To keep the colour of the artichokes, put them in water with lemon juice, after you clean and cut them.

| Food | Thickness of food | Amount of food for 4 persons (g) | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|---|
| Asparagus green | whole | 700 - 800 | 90 | 40 - 50 | 3 |
| Asparagus white | whole | 700 - 800 | 90 | 50 - 60 | 3 |
| Courgette | slices of 1 cm | 700 - 800 | 90 | 35 - 40 | 3 |
| Leek | stripes or rings | 600 - 700 | 95 | 40 - 45 | 3 |
| Eggplant | slices of 1 cm | 700 - 800 | 90 | 30 - 35 | 3 |
| Pumpkin | pieces with thickness of 2 cm | 700 - 800 | 90 | 25 - 30 | 3 |
| Pepper | stripes or quarter | 700 - 800 | 95 | 35 - 40 | 3 |
| Celery | rings of 1 cm | 700 - 800 | 95 | 40 - 45 | 3 |
| Carrots | slices of 0.5 cm | 700 - 800 | 95 | 35 - 45 | 3 |

| Food | Thickness of food | Amount of food for 4 persons (g) | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|---|
| Celery root | slices of 1 cm | 700 - 800 | 95 | 45 - 50 | 3 |
| Fennel | slices of 1 cm | 700 - 800 | 95 | 35 - 45 | 3 |
| Potatoes | slices of 1 cm | 800 - 1000 | 95 | 35 - 45 | 3 |
| Artichoke hearts | cut in quarter | 400 - 600 | 95 | 45 - 55 | 3 |

## 11.7 SousVide Cooking: Fruits and sweets

- Peel the fruits, remove the seeds and cores where necessary
- To keep the colour of the apples and pears, put them in water with lemon juice, after you clean and cut them.
- For better results cook the food immediately after you prepare it.

| Food | Thickness of food | Amount of food for 4 persons (g) | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|---|
| Peach | cut in halves | 4 fruits | 90 | 20 - 25 | 3 |
| Plum | cut in halves | 600 g | 90 | 10 - 15 | 3 |
| Mango | cut in cubes of about 2 x 2 cm | 2 fruits | 90 | 10 - 15 | 3 |
| Nectarine | cut in halves | 4 fruits | 90 | 20 - 25 | 3 |
| Pineapple | slices 1 cm | 600 g | 90 | 20 - 25 | 3 |
| Apple | cut in quarters | 4 fruits | 95 | 25 - 30 | 3 |
| Pear | cut in halves | 4 fruits | 95 | 15 - 30 | 3 |
| Vanilla creme | 350 g in each bag | 700 g | 85 | 20 - 22 | 3 |

## 11.8 Full Steam

**WARNING!**
Be careful when you open the oven door when the function is activated. Steam can release.

The function is applicable for all types of food, fresh or frozen. You can use it to cook, warm, defrost, poach or blanch vegetables, meat, fish, pasta, rice, sweet corn, semolina and eggs.

You can prepare a full meal in one operation. To correctly cook each dish, use those with cooking times which are almost the same. Fill the water drawer to the maximum level. Put the dishes into the correct cookware and then on the wire shelves. Adjust the distance between the cookware to let the steam circulate.

### Sterilisation

- With this function you can sterilise containers (e.g. baby bottles).
- Put the clean containers in the middle of the shelf on the first shelf position.

Make sure that the opening is down at a small angle.

- Fill the drawer with the maximum quantity of water and set the time to 40 minutes.

Vegetables

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|
| Artichokes | 99 | 50 - 60 | 2 |
| Auberginen | 99 | 15 - 25 | 2 |
| Cauliflower, whole | 99 | 35 - 45 | 2 |
| Cauliflower, florets | 99 | 25 - 35 | 2 |
| Broccoli, whole | 99 | 30 - 40 | 2 |
| Broccoli, florets[1)] | 99 | 13 - 15 | 2 |
| Mushroom slices | 99 | 15 - 20 | 2 |
| Peas | 99 | 20 - 30 | 2 |
| Fennel | 99 | 25 - 35 | 2 |
| Carrots | 99 | 25 - 35 | 2 |
| Kohlrabi, strips | 99 | 25 - 35 | 2 |
| Peppers, strips | 99 | 15 - 20 | 2 |
| Leeks, rings | 99 | 20 - 30 | 2 |
| Green beans | 99 | 35 - 45 | 2 |
| Lamb's lettuce, florets | 99 | 20 - 25 | 2 |
| Brussels sprouts | 99 | 25 - 35 | 2 |
| Beetroot | 99 | 70 - 90 | 2 |
| Black salsify | 99 | 35 - 45 | 2 |
| Celery, cubed | 99 | 20 - 30 | 2 |
| Asparagus, green | 99 | 15 - 25 | 2 |
| Asparagus, white | 99 | 25 - 35 | 2 |
| Spinach, fresh | 99 | 15 - 20 | 2 |
| Peeling tomatoes | 99 | 10 | 2 |
| White haricot beans | 99 | 25 - 35 | 2 |

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|
| Savoy cabbage | 99 | 20 - 25 | 2 |
| Courgette, slices | 99 | 15 - 25 | 2 |
| Beans, blanched | 99 | 20 - 25 | 2 |
| Vegetables, blanched | 99 | 15 | 2 |
| Dried beans, soaked (water / beans ratio 2:1) | 99 | 55 - 65 | 2 |
| Snow peas (kaiser peppers) | 99 | 20 - 30 | 2 |
| Cabbage white or red, stripes | 99 | 40 - 45 | 2 |
| Pumpkin, cubes | 99 | 15 - 25 | 2 |
| Sauerkraut | 99 | 60 - 90 | 2 |
| Sweet potatoes | 99 | 20 - 30 | 2 |
| Tomatoes | 99 | 15 - 25 | 2 |
| Sweet corn on the cob | 99 | 30 - 40 | 2 |

**1)** Preheat the oven for 5 minutes.

Side dishes / accompaniments

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|
| Yeast dumplings | 99 | 25 - 35 | 2 |
| Potato dumplings | 99 | 35 - 45 | 2 |
| Unpeeled potatoes, medium | 99 | 45 - 55 | 2 |
| Rice (water / rice ratio 1:1)**1)** | 99 | 35 - 45 | 2 |
| Boiled potatoes, quartered | 99 | 35 - 45 | 2 |
| Bread dumpling | 99 | 35 - 45 | 2 |
| Tagliatelle, fresh | 99 | 15 - 25 | 2 |
| Polenta (liquid ratio 3:1) | 99 | 40 - 50 | 2 |

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|
| Bulgur (water / bulgur ratio 1:1) | 99 | 25 - 35 | 2 |
| Couscous (water / couscous ratio 1:1) | 99 | 15 - 20 | 2 |
| Spaetzle (german type of pasta) | 99 | 25 - 30 | 2 |
| Fragrant rice (water / rice ratio 1:1) | 99 | 30 - 35 | 2 |
| Lentils, red (water / lentils ratio 1:1) | 99 | 20 - 30 | 2 |
| Lentils, brown and green (water / lentils ratio 2:1) | 99 | 55 - 60 | 2 |
| Rice pudding (milk / rice ratio 2.5:1) | 99 | 40 - 55 | 2 |
| Semolina pudding (milk / semolina ratio 3.5:1) | 99 | 20 - 25 | 2 |

**1)** The ratio of water to rice can change according to the type of rice.

Fruits

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|
| Apple slices | 99 | 10 - 15 | 2 |
| Hot berries | 99 | 10 - 15 | 2 |
| Fruit compote | 99 | 20 - 25 | 2 |
| Chocolate melting | 99 | 10 - 20 | 2 |

Fish

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|
| Trout, approx. 250 g | 85 | 20 - 30 | 2 |
| Prawns, fresh | 85 | 20 - 25 | 2 |
| Prawns, frozen | 85 | 30 - 40 | 2 |

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|
| Salmon fillets | 85 | 20 - 30 | 2 |
| Salmon trout, approx. 1000 g | 85 | 40 - 45 | 2 |
| Mussels | 99 | 20 - 30 | 2 |
| Flat fish fillet | 80 | 15 | 2 |

Meat

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|
| Cooked ham 1000 g | 99 | 55 - 65 | 2 |
| Chicken breast, poached | 90 | 25 - 35 | 2 |
| Chicken, poached, 1000 - 1200 g | 99 | 60 - 70 | 2 |
| Veal / pork loin without leg, 800 - 1000 g | 90 | 80 - 90 | 2 |
| Kasseler (smoked loin of pork), poached | 90 | 70 - 90 | 2 |
| Tafelspitz (prime boiled beef) | 99 | 110 - 120 | 2 |
| Chipolatas | 80 | 15 - 20 | 2 |
| Bavarian veal sausage (white sausage) | 80 | 20 - 30 | 2 |
| Vienna sausage | 80 | 20 - 30 | 2 |

Eggs

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|
| Eggs, hard-boiled | 99 | 18 - 21 | 2 |
| Eggs, medium-boiled | 99 | 12 - 13 | 2 |
| Eggs, soft-boiled | 99 | 10 - 11 | 2 |

## 11.9 Turbo Grilling and Full Steam in succession

When you combine the functions, you can cook meat, vegetables and accompaniments one after the other. All dishes are ready to be served at the same time.

- To initially roast the food use the function: Turbo Grilling.
- Put the prepared vegetables and accompaniments into cookware correct for an oven procedure and then into the oven with the roast.
- Cool down the oven to a temperature of around 80 °C. To cool down the oven quicker open the oven door to

the first position for approximately 15 minutes.

- Start the function: Full Steam. Cook it all together until ready.

| Food | Turbo Grilling (first step: cook meat) | | | Humidity High (second step: add vegetables) | | |
|---|---|---|---|---|---|---|
| | Temperature (°C) | Time (min) | Shelf position | Temperature (°C) | Time (min) | Shelf position |
| Roast beef 1 kg Brussels sprouts, polenta | 180 | 60 - 70 | meat: 1 | 99 | 40 - 50 | meat: 1 vegetables: 3 |
| Roast pork 1 kg, Potatoes, vegetables, gravy | 180 | 60 - 70 | meat: 1 | 99 | 30 - 40 | meat: 1 vegetables: 3 |
| Roast veal 1 kg, Rice, vegetables | 180 | 50 - 60 | meat: 1 | 99 | 30 - 40 | meat: 1 vegetables: 3 |

## 11.10 Humidity Low

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|
| Roast pork 1000 g | 160 - 180 | 90 - 100 | 2 |
| Roast beef 1000 g | 180 - 200 | 60 - 90 | 2 |
| Roast veal 1000 g | 180 | 80 - 90 | 2 |
| Meat loaf, uncooked, 500 g | 180 | 30 - 40 | 2 |
| Smoked loin of pork 600 - 1000 g (soak for 2 hours) | 160 - 180 | 60 - 70 | 2 |
| Chicken 1000 g | 180 - 210 | 50 - 60 | 2 |
| Duck 1500 - 2000 g | 180 | 70 - 90 | 2 |
| Goose 3000 g | 170 | 130 - 170 | 1 |
| Potato gratin | 160 - 170 | 50 - 60 | 2 |
| Pasta bake | 170 - 190 | 40 - 50 | 2 |
| Lasagne | 170 - 180 | 45 - 55 | 2 |

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|
| Misc. types of bread 500 - 1000 g | 180 - 190 | 45 - 60 | 2 |
| Bread rolls | 180 - 210 | 25 - 35 | 2 |
| Ready-to-bake rolls | 200 | 15 - 20 | 2 |
| Ready-to-bake baguettes 40 - 50 g | 200 | 15 - 20 | 2 |
| Ready-to-bake baguettes 40 - 50 g, frozen | 200 | 25 - 35 | 2 |

## 11.11 - Humidity High

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|
| Custard / flan in individual dishes[1)] | 90 | 35 - 45 | 2 |
| Baked eggs[1)] | 90 - 110 | 15 - 30 | 2 |
| Terrine[1)] | 90 | 40 - 50 | 2 |
| Thin fish fillet | 85 | 15 - 25 | 2 |
| Thick fish fillet | 90 | 25 - 35 | 2 |
| Small fish up to 350 g | 90 | 20 - 30 | 2 |
| Whole fish up to 1000 g | 90 | 30 - 40 | 2 |
| Oven dumplings | 120 - 130 | 40 - 50 | 2 |

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

## 11.12 - Humidity Medium

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|
| Various types of bread 500 - 1000g | 180 - 190 | 45 - 60 | 2 |
| Bread rolls | 180 - 200 | 25 - 35 | 2 |
| Sweet bread | 160 - 170 | 30 - 45 | 2 |
| Sweet yeast dough bakeries | 170 - 180 | 20 - 35 | 2 |

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|
| Sweet oven dishes | 160 - 180 | 45 - 60 | 2 |
| Stewed / braised meat | 140 - 150 | 100 - 140 | 2 |
| Spare ribs | 140 - 150 | 75 - 100 | 2 |
| Roasted fish fillet | 170 - 180 | 25 - 40 | 2 |
| Roasted fish | 170 - 180 | 35 - 45 | 2 |

## 11.13 Steam Regenerating

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|
| One-plate dishes | 110 | 10 - 15 | 2 |
| Pasta | 110 | 10 - 15 | 2 |
| Rice | 110 | 10 - 15 | 2 |
| Dumplings | 110 | 15 - 25 | 2 |

## 11.14 Yogurt Function

Use this function to prepare yogurt.

Ingredients:

- 1 l milk
- 250 g natural yogurt

Method:

Mix the yogurt with the milk and fill it in yogurt jars.

In case raw milk is used, heat up the milk to the boiling point and let it cool down to 40 °C. Mix the yogurt afterwards with the milk and fill it in yogurt jars.

| Food | Temperature (°C) | Time (h) | Shelf position |
|---|---|---|---|
| Yogurt creamy | 42 | 5 - 6 | 2 |
| Yogurt semisolid | 42 | 7 - 8 | 2 |

## 11.15 Baking

- Your oven may bake or roast differently to the oven you had before. Adapt your usual settings such as temperature, cooking time and shelf position to the values in the tables.
- Use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the similar one.
- 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 at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.
- Trays in the oven can twist during baking. When the trays become cold again, the distortions disappear.

## 11.16 Tips on baking

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

## 11.17 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 |
| Fatless sponge cake / Fatless sponge cake | True Fan Cooking | 140 - 150 | 35 - 50 | 2 |
| Fatless sponge cake / Fatless sponge cake | Conventional Cooking | 160 | 35 - 50 | 2 |

| Food | Function | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|
| Flan base - short pastry | True Fan Cooking | 150 - 160[1)] | 20 - 30 | 2 |
| Flan base - sponge mixture | True Fan Cooking | 150 - 170 | 20 - 25 | 2 |
| Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set) | True Fan Cooking | 160 | 60 - 90 | 2 |
| Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set) | Conventional Cooking | 180 | 70 - 90 | 1 |
| Cheesecake | Conventional Cooking | 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 | Conventional Cooking | 170 - 190 | 30 - 40 | 3 |
| Christmas stollen | Conventional Cooking | 160 - 180[1)] | 50 - 70 | 2 |
| Bread (rye bread):<br>1. First part of baking procedure.<br>2. Second part of baking procedure. | Conventional Cooking | 1. 230[1)]<br>2. 160 - 180 | 1. 20<br>2. 30 - 60 | 1 |
| Cream puffs / Eclairs | Conventional Cooking | 190 - 210[1)] | 20 - 35 | 3 |
| Swiss roll | Conventional Cooking | 180 - 200[1)] | 10 - 20 | 3 |
| Cake with crumble topping (dry) | True Fan Cooking | 150 - 160 | 20 - 40 | 3 |
| Buttered almond cake / Sugar cakes | Conventional Cooking | 190 - 210[1)] | 20 - 30 | 3 |

| Food | Function | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|
| Fruit flans (made with yeast dough / sponge mixture)[2] | True Fan Cooking | 150 - 170 | 30 - 55 | 3 |
| Fruit flans (made with yeast dough / sponge mixture)[2] | Conventional Cooking | 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) | Conventional Cooking | 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 | 15 - 25 | 3 |
| Short bread / Short bread / Pastry stripes | True Fan Cooking | 140 | 20 - 35 | 3 |
| Short bread / Short bread / Pastry stripes | Conventional Cooking | 160[1] | 20 - 30 | 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 |
| Macaroons | True Fan Cooking | 100 - 120 | 30 - 50 | 3 |
| Biscuits made with yeast dough | True Fan Cooking | 150 - 160 | 20 - 40 | 3 |

| Food | Function | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|
| Puff pastries | True Fan Cooking | 170 - 180[1)] | 20 - 30 | 3 |
| Rolls | True Fan Cooking | 160[1)] | 10 - 25 | 3 |
| Rolls | Conventional Cooking | 190 - 210[1)] | 10 - 25 | 3 |
| Small cakes / Small cakes (20 per tray) | True Fan Cooking | 150[1)] | 20 - 35 | 3 |
| Small cakes / Small cakes (20 per tray) | Conventional Cooking | 170[1)] | 20 - 30 | 3 |

1) Preheat the oven.

## 11.18 Bakes and gratins

| Food | Function | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|
| Pasta bake | Conventional Cooking | 180 - 200 | 45 - 60 | 1 |
| Lasagne | Conventional Cooking | 180 - 200 | 25 - 40 | 1 |
| Vegetables au gratin[1)] | Turbo Grilling | 170 - 190 | 15 - 35 | 1 |
| Baguettes topped with melted cheese | True Fan Cooking | 160 - 170 | 15 - 30 | 1 |
| Sweet bakes | Conventional Cooking | 180 - 200 | 40 - 60 | 1 |
| Fish bakes | Conventional Cooking | 180 - 200 | 30 - 60 | 1 |
| Stuffed vegetables | True Fan Cooking | 160 - 170 | 30 - 60 | 1 |

1) Preheat the oven.

## 11.19 Moist Fan Baking

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|
| Pasta gratin | 200 - 220 | 45 - 55 | 3 |
| Potato gratin | 180 - 200 | 70 - 85 | 3 |
| Moussaka | 170 - 190 | 70 - 95 | 3 |
| Lasagne | 180 - 200 | 75 - 90 | 3 |
| Cannelloni | 180 - 200 | 70 - 85 | 3 |
| Bread pudding | 190 - 200 | 55 - 70 | 3 |
| Rice pudding | 170 - 190 | 45 - 60 | 3 |
| Apple cake, made with sponge mixture (round cake tin) | 160 - 170 | 70 - 80 | 3 |
| White bread | 190 - 200 | 55 - 70 | 3 |

## 11.20 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 / 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 |
| Short bread / Short bread / Pastry Stripes | 140 | 25 - 45 | 1 / 4 | 1 / 3 / 5 |
| Biscuits made with sponge mixture | 160 - 170 | 25 - 40 | 1 / 4 | - |

| Food | Temperature (°C) | Time (min) | Shelf position | |
|---|---|---|---|---|
| | | | 2 positions | 3 positions |
| 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 | - |
| Small cakes / Small cakes (20 per tray) | 150[1)] | 23 - 40 | 1 / 4 | - |

1) Preheat the oven.

## 11.21 Pizza Setting

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|
| Pizza (thin crust) | 210 - 230[1)2)] | 15 - 25 | 2 |
| Pizza (with many toppings) | 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 |
| Apple cake, covered | 150 - 170 | 50 - 60 | 1 |
| Vegetable pie | 160 - 180 | 50 - 60 | 1 |
| Unleavened bread | 210 - 230[1)] | 10 - 20 | 2 |
| Puff pastry flan | 160 - 180[1)] | 45 - 55 | 2 |
| Flammekuchen (Pizza-like dish from Alsace) | 210 - 230[1)] | 15 - 25 | 2 |
| Piroggen (Russian version of calzone) | 180 - 200[1)] | 15 - 25 | 2 |

1) Preheat the oven.

2) Use a deep pan.

## 11.22 Roasting

- Use heat-resistant ovenware to roast. Refer to the instructions of the ovenware manufacturer.
- You can roast large roasting joints directly in the deep pan or on the wire shelf above the deep pan.
- Put some liquid in the deep pan to prevent the meat juices or fat from burning on it's surface.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- If necessary, turn the roast after 1/2 to 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 pieces weighting minimum 1 kg.
  - baste large roasts and poultry with their juices several times during roasting.

## 11.23 Roasting tables

Beef

| Food | Quantity | Function | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|---|
| Pot roast | 1 - 1.5 kg | Conventional Cooking | 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 | Function | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|---|
| Shoulder / Neck / Ham joint | 1 - 1.5 kg | Turbo Grilling | 150 - 170 | 90 - 120 | 1 |
| Chop / Spare rib | 1 - 1.5 kg | Turbo Grilling | 170 - 190 | 30 - 60 | 1 |
| Meatloaf | 750 g - 1 kg | Turbo Grilling | 160 - 170 | 50 - 60 | 1 |
| Pork knuckle (precooked) | 750 g - 1 kg | 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 | Function | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|---|
| Saddle / Leg of hare | up to 1 kg | Turbo Grilling | 180 - 200[1)] | 35 - 55 | 1 |
| Saddle of venison | 1.5 - 2 kg | Conventional Cooking | 180 - 200 | 60 - 90 | 1 |
| Haunch of venison | 1.5 - 2 kg | Conventional Cooking | 180 - 200 | 60 - 90 | 1 |

1) Preheat the oven.

Poultry

| Food | Quantity | Function | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|---|
| Poultry portions | 200 - 250 g each | Turbo Grilling | 200 - 220 | 30 - 50 | 1 |
| Half chicken | 400 - 500 g each | Turbo Grilling | 190 - 210 | 40 - 50 | 1 |
| Chicken, poulard | 1 - 1.5 kg | Turbo Grilling | 190 - 210 | 50 - 70 | 1 |
| Duck | 1.5 - 2 kg | Turbo Grilling | 180 - 200 | 80 - 100 | 1 |
| Goose | 3.5 - 5 kg | Turbo Grilling | 160 - 180 | 120 - 180 | 1 |
| Turkey | 2.5 - 3.5 kg | Turbo Grilling | 160 - 180 | 120 - 150 | 1 |

| Food | Quantity | Function | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|---|
| Turkey | 4 - 6 kg | Turbo Grilling | 140 - 160 | 150 - 240 | 1 |

Fish (steamed)

| Food | Quantity (kg) | Function | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|---|
| Whole fish | 1 - 1.5 | Turbo Grilling | 180 - 200 | 30 - 50 | 1 |

## 11.24 Grill

- 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.

Grill

| 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 |
| Whole Fish, 500 - 1000 g | 210 - 230 | 15 - 30 | 15 - 30 | 3 / 4 |

Fast Grilling

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

## 11.25 Frozen Foods

| 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 | 190 - 210 | 15 - 25 | 3 |
| French Fries, thick | 190 - 210 | 20 - 30 | 3 |
| Wedges / Croquettes | 190 - 210 | 20 - 40 | 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 | 180 - 200 | 40 - 50 | 2 |

Frozen ready meals

| Food | Function | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|
| Frozen pizza | Conventional Cooking | as per manufacturer's instructions | as per manufacturer's instructions | 3 |
| French fries[1)] (300 - 600 g) | Conventional Cooking or Turbo Grilling | 200 - 220 | as per manufacturer's instructions | 3 |
| Baguettes | Conventional Cooking | as per manufacturer's instructions | as per manufacturer's instructions | 3 |
| Fruit flans | Conventional Cooking | as per manufacturer's instructions | as per manufacturer's instructions | 3 |

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

## 11.26 Slow Cooking

Use this function to prepare lean, tender pieces of meat and fish with core temperatures no more than 65 °C. This function is not applicable to such recipes as pot roast or fatty roast pork. You can use the core temperature sensor to guarantee that the meat has the correct

core temperature (see the table for the core temperature sensor).

In the first 10 minutes you can set an oven temperature between 80 °C and 150 °C. The default is 90 °C. After the temperature is set, the oven continues to cook at 80 °C. Do not use this function for poultry.



Always cook without a lid when you use this function.

1. Sear the meat in a pan on the hob on a very high setting for 1 - 2 minutes on each side.
2. Put the meat together with the hot roasting pan in the oven and on the wire shelf.
3. Put the core temperature sensor into the meat.
4. Select the function: Slow Cooking and set the correct end core temperature.

| Food | Quantity (kg) | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|
| Roast beef | 1 - 1.5 | 120 | 120 - 150 | 1 |
| Fillet of beef | 1 - 1.5 | 120 | 90 - 150 | 3 |
| Roast veal | 1 - 1.5 | 120 | 120 - 150 | 1 |
| Steaks | 0.2 - 0.3 | 120 | 20 - 40 | 3 |

## 11.27 Preserving

- 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.

## 11.28 Drying

- 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

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

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 |

## 11.29 Bread Baking

Preheating is not recommended.

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|
| White Bread | 170 - 190 | 40 - 60 | 2 |
| Baguette | 200 - 220 | 35 - 45 | 2 |
| Brioche | 180 - 200 | 40 - 60 | 2 |
| Ciabatta | 200 - 220 | 35 - 45 | 2 |
| Rye Bread | 170 - 190 | 50 - 70 | 2 |
| Dark Bread | 170 - 190 | 50 - 70 | 2 |
| All Grain bread | 170 - 190 | 40 - 60 | 2 |
| Bread rolls | 190 - 210 | 20 - 35 | 2 |

## 11.30 Food Sensor table

| Beef | Food core temperature (°C) | | |
|---|---|---|---|
| | Rare | Medium | Well done |
| Roast beef | 45 | 60 | 70 |
| Sirloin | 45 | 60 | 70 |

| Beef | Food core temperature (°C) | | |
|---|---|---|---|
| | Less | Medium | More |
| Meat loaf | 80 | 83 | 86 |

| Pork | Food core temperature (°C) | | |
|---|---|---|---|
| | Less | Medium | More |
| Ham,<br>Roast | 80 | 84 | 88 |
| Chop (saddle),<br>Smoked pork loin,<br>Smoked loin poached | 75 | 78 | 82 |

| Veal | Food core temperature (°C) | | |
|---|---|---|---|
| | Less | Medium | More |
| Roast veal | 75 | 80 | 85 |
| Knuckle of veal | 85 | 88 | 90 |

| Mutton / lamb | Food core temperature (°C) | | |
|---|---|---|---|
| | Less | Medium | More |
| Leg of mutton | 80 | 85 | 88 |
| Saddle of mutton | 75 | 80 | 85 |
| Leg of lamb,<br>Roast lamb | 65 | 70 | 75 |

| Game | Food core temperature (°C) | | |
|---|---|---|---|
| | Less | Medium | More |
| Saddle of hare,<br>Saddle of venison | 65 | 70 | 75 |
| Leg of hare,<br>Whole hare,<br>Leg of venison | 70 | 75 | 80 |

| Poultry | Food core temperature (°C) | | |
|---|---|---|---|
| | Less | Medium | More |
| Chicken (whole / half / breast) | 80 | 83 | 86 |
| Duck (whole / half),<br>Turkey (whole / breast) | 75 | 80 | 85 |
| Duck (breast) | 60 | 65 | 70 |

| Fish (salmon, trout, zander) | Food core temperature (°C) | | |
|---|---|---|---|
| | Less | Medium | More |
| Fish (whole / large / steamed),<br>Fish (whole / large / roasted) | 60 | 64 | 68 |

| Casseroles - Precooked vegetables | Food core temperature (°C) | | |
|---|---|---|---|
| | Less | Medium | More |
| Zucchini Casserole,<br>Broccoli Casserole,<br>Fennel Casserole | 85 | 88 | 91 |

| Casseroles - Savoury | Food core temperature (°C) | | |
|---|---|---|---|
| | Less | Medium | More |
| Cannelloni,<br>Lasagne,<br>Pasta bake | 85 | 88 | 91 |

| Casseroles - Sweet | Food core temperature (°C) | | |
|---|---|---|---|
| | Less | Medium | More |
| White bread casserole with / without fruits,<br>Rice porridge casserole with / without fruits,<br>Sweet noodle casserole | 80 | 85 | 90 |

## 11.31 Information for test institutes

Tests according to IEC 60350-1.

Tests for the function: Humidity High.

| Food | Container (Gastronorm) | Quantity (g) | Shelf position | Temperature (°C) | Time (min) | Comments |
|---|---|---|---|---|---|---|
| Broccoli[1)] | 1 x 2/3perforated | 300 | 3 | 99 | 13 - 15 | Put the baking tray on the first shelf position. |
| Broccoli[1)] | 2 x 2/3 perforated | 2 x 300 | 2 and 4 | 99 | 13 - 15 | Put the baking tray on the first shelf position. |
| Broccoli[1)] | 1 x 2/3perforated | max. | 3 | 99 | 15 - 18 | Put the baking tray on the first shelf position. |
| Frozen peas | 2 x 2/3 perforated | 2 x 1500 | 2 and 4 | 99 | Until the temperature in the coldest spot reaches 85 °C. | Put the baking tray on the first shelf position. |

[1)] Preheat the oven for 5 minutes.

# 12. CARE AND CLEANING

**WARNING!**
Refer to Safety chapters.

## 12.1 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.

- To clean the bottom side in case of limestone residual, use some drops of vinegar.
- 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 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.
- Dry the oven when the cavity is wet after usage.

## 12.2 Recommended cleaning products

Do not use abrasive sponges or aggressive detergents. It can cause damage to the enamel and the stainless steel parts.

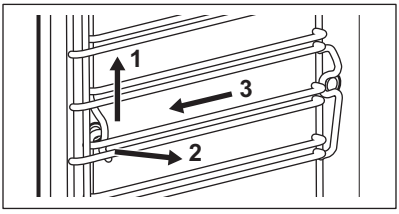
You can buy our products at www.aeg.com/shop and at the best retailer shops.

## 12.3 Removing the shelf supports

Before maintenance, make sure that the oven is cool. There is a risk of burns.

To clean the oven, remove the shelf supports.

1. Pull carefully the supports up and out of the front catch.




2. Pull the front end of the shelf support away from the side wall.
3. Pull the supports out of the rear catch.

Install the shelf supports in the opposite sequence.

## 12.4 Steam Cleaning

Remove as much dirt as possible manually.

Remove the accessories and the shelf support to clean the side walls.

The steam cleaning functions support the steam cavity cleaning of the appliance.

For a better performance you should start the cleaning function when the appliance is cool.

The specified time is related to the duration of the function and does not include the time required for cleaning of the cavity by the user.

When the steam cleaning function is active, the light is off.

1. Fill the water drawer to the maximum level.
2. Choose the steam cleaning function in the menu: Cleaning.
   **Steam Cleaning** - the duration of the function is around 30 minutes.
   a) Activate the function.
   b) An acoustic signal sounds when the programme is completed.
   c) Touch a sensor field to deactivate the signal.
   **Steam Cleaning Plus** - the duration of the function is around 75 minutes.
   a) Spray a suitable detergent uniformly in the oven cavity on both enamel and steel parts. Before you start the cleaning procedure, make sure that the appliance is cold.
   b) Activate the function. After around 50 minutes an acoustic signal sounds when the first part of the programme is completed.
   c) Press OK.

This is not the end of the cleaning procedure. Follow the message in the display to complete the cleaning.

**d)** Wipe the internal surface of the appliance with a non-abrasive surface care sponge. You can use warm water or oven detergents to clean the cavity.

**e)** Press OK.
The final part of the procedure starts. The duration of this stage is around 25 minutes.

3. Wipe the internal surface of the appliance with a non-abrasive sponge. You can use warm water to clean the cavity.
4. Remove the remaining water from the water drawer.

After cleaning keep the appliance door open for approximately 1 hour. Wait until the appliance is dry. To speed up the drying you can heat up the appliance with hot air at temperature 150 °C for approximately 15 minutes. You can get maximum effects of the cleaning function if you manually clean the appliance immediately after the function ends.

## 12.5 Cleaning Reminder

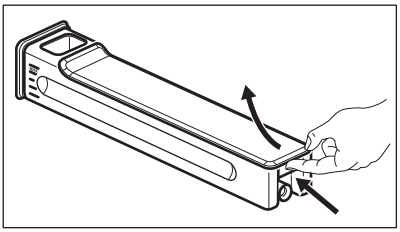
When reminder is displayed cleaning is necessary. Perform the function Steam Cleaning Plus.

You can enable / disable the function: Cleaning Reminder in the menu: Basic Settings.

## 12.6 Cleaning the water drawer

Remove the water drawer from the appliance.

1. Remove the lid of the water drawer. Lift the cover in correspondence with the protrusion in the rear.

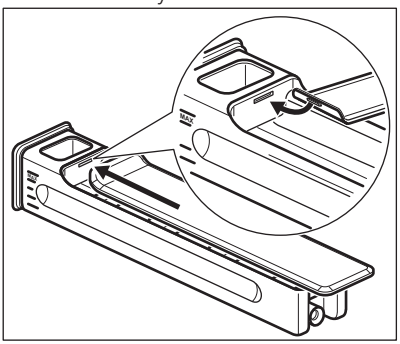


2. Remove the wave-breaker. Pull it away from the drawer body until it snaps out.
3. Wash the water drawer parts with your hands. Use tap water and soap.

Do not use abrasive sponges. Do not put water drawer inside a dish washer.

After you clean the water drawer parts, reassemble the water drawer.

1. Snap in the wave-breaker. Push it into the drawer body.
2. Assemble the lid. First insert the front snap and then push it against the drawer body.



3. Insert the water drawer inside the appliance.
4. Push the water drawer towards the oven until it latches.

## 12.7 Steam generation system - Descaling

When the steam generator operates, limestone accumulates inside it (because of calcium contents in the water). This can have a negative effect on the steam quality, on the performance of the steam generator and on the food quality. To

prevent limestone accumulation, clean the steam generation circuit.

Remove all accessories.

Select the function from the menu: Cleaning. The user interface will guide you through the procedure.

The duration of the complete procedure is about 2 hours.

The light in this function is off.

1. Put the grill- / roasting pan on the first shelf position.
2. Press OK.
3. Put 250 ml of the descaling agent in the water drawer.
4. Fill the remaining part of the water drawer with water to the maximum level.
5. Insert the water drawer.
6. Press OK.

This activates the first part of the procedure: Descaling.

The duration of this part is around 1 hour 40 minutes.

7. After the end of the first part, empty the grill- / roasting pan and put it on the first shelf position again.
8. Press OK.
9. Fill the water drawer with fresh water. Make sure there is no remaining cleaning solution inside the water drawer.
10. Insert the water drawer.
11. Press OK.

This activates the second part of the procedure: Descaling. It will rinse the steam generation circuit.

The duration of this part is around 35 minutes.

Remove the grill- / roasting pan after the end of the procedure.

If the function: Descaling is not performed in the correct way, the display will show a message to repeat it.

If the oven is humid or wet, wipe it out with a dry cloth. Let the oven dry fully with the door open.

## 12.8 Descaling reminder

There are two descaling reminders which remind you to perform the function: Descaling. These reminders activate each time you switch off the appliance.

The soft reminder reminds and recommends you to perform the descaling cycle.

The hard reminder obligates you to perform the descaling.

If you do not descale the appliance when the hard reminder is on, you cannot use the steam functions. You cannot disable the descaling reminder.

## 12.9 Steam generation system - Rinsing

Remove all accessories.

Select the function from the menu: Cleaning. The user interface will guide you through the procedure.

The duration of the function is around 30 minutes.

The light in this function is off.

1. Put the baking tray on the first shelf position.
2. Press OK.
3. Fill the water drawer with fresh water.
4. Press OK.

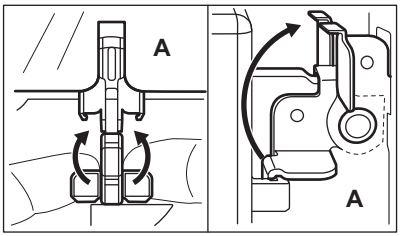
Remove the baking tray after the end of the procedure.

## 12.10 Removing and installing the door

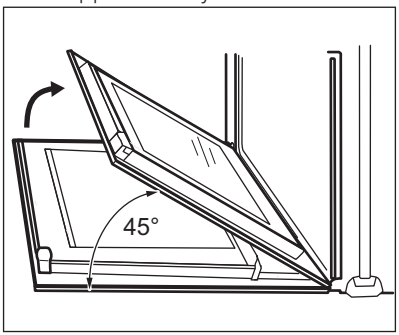
You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.

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

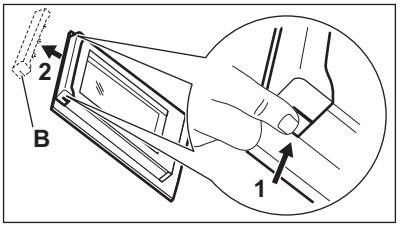
1. Open the door fully.
2. Fully lift up the clamping levers (A) on the two door hinges.




3. Close the door until it is at an angle of approximately 45°.

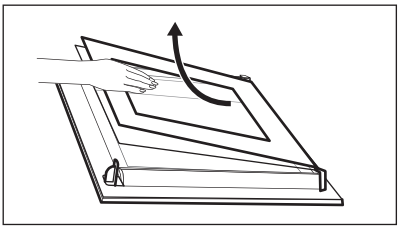



4. Hold the door with one hand on each side and pull it away from the appliance at an upwards angle.
5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.
6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.




**CAUTION!**
Rough handling of the glass, especially around the edges of the front panel, can cause the glass to break.

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.

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

## 12.11 Replacing the lamp

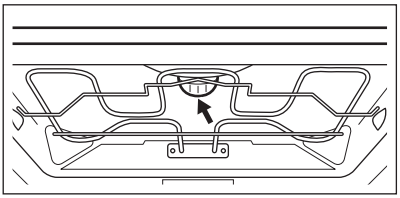
Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

**WARNING!**
Danger of electrocution!
Disconnect the fuse before you replace the lamp.
The lamp and the lamp glass cover can be hot.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.

### The top lamp

1. Turn the lamp glass cover counterclockwise to remove it.



2. Remove the metal ring and clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.

4. Attach the metal ring to the glass cover.
5. Install the glass cover.

### The side lamp

1. Remove the left shelf support to get access to the lamp.
2. Use a Torx 20 screwdriver to remove the cover.
3. Remove and clean the metal frame and the seal.
4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
5. Install the metal frame and the seal. Tighten the screws.
6. Install the left shelf support.

# 13. TROUBLESHOOTING

**WARNING!**
Refer to Safety chapters.

## 13.1 What to do if...

| Problem | Possible cause | Remedy |
|---|---|---|
| You cannot activate or operate the oven. | The oven is not connected to an electrical supply or it is connected incorrectly. | 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 automatic switch-off is activated. | Refer to "Automatic switch-off". |
| The oven does not heat up. | The Child Lock is on. | Refer to "Using the Child Lock". |
| The oven does not heat up. | The door is not closed correctly. | Fully close the door. |
| 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. |
| The display shows F111. | The plug of the core temperature sensor is not correctly installed into the socket. | Put the plug of the core temperature sensor as far as possible into the socket. |

| Problem | Possible cause | Remedy |
|---|---|---|
| The display shows an error code that is not in this table. | There is an electrical fault. | • Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again.<br>• If the display shows the error code again, contact the Customer Care Department. |
| 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. |
| The appliance is activated and does not heat up. The fan does not operate. The display shows **"Demo"**. | The demo mode is activated. | Refer to "Basic Settings" in "Daily use" chapter. |
| The appliance does not retain the water drawer after you insert it. | You did not assemble the lid of the water drawer correctly. | Assemble the lid of the water drawer correctly. |
| Water comes out of the water drawer after you carry it or put it inside the appliance. | You did not assemble the lid of the water drawer correctly. | Assemble the lid of the water drawer correctly. |
| Water comes out of the water drawer after you carry it or put it inside the appliance. | You did not assemble the wave-breaker correctly. | Assemble the wave-breaker in the body of the water drawer correctly. |
| The appliance does not retain the water drawer after you push it on the cover. | You did not fully press the water drawer body. | Insert the water drawer body in the appliance by pushing it until it reaches to the end. |
| The water drawer is difficult to clean. | You did not remove the lid and the wave-breaker. | Refer to "Cleaning the water drawer". |
| The descaling procedure is interrupted before it finishes. | There was a power cut. | Repeat the procedure. |
| The descaling procedure is interrupted before it finishes. | The function was stopped by the user. | Repeat the procedure. |
| There is no water inside the grill- / roasting pan after the descaling procedure. | You did not fill the water drawer to the maximum level. | Check if the a descaling agent / water is present in the water drawer body. Repeat the procedure. |

| Problem | Possible cause | Remedy |
|---|---|---|
| There is dirty water on the bottom of the cavity after the descaling cycle. | The grill- / roasting pan is on a wrong shelf position. | Remove the residual water and the descaling agent from the bottom of the oven. Put the grill- / roasting pan on the first shelf position. |
| The cleaning function is interrupted before it finishes. | There was a power cut. | Repeat the procedure. |
| The cleaning function is interrupted before it finishes. | The function was stopped by the user. | Repeat the procedure. |
| There is too much water on the bottom of the cavity after the end of the cleaning function. | You sprayed too much detergent in the appliance before the activation of the cleaning cycle. | Cover all parts of the cavity with a thin layer of the detergent. Spray the detergent evenly. |
| There is no good performance of the cleaning procedure. | The initial oven cavity temperature of the steam cleaning function was too high. | Repeat the cycle. Run the cycle when the appliance is cold. |
| There is no good performance of the cleaning procedure. | You did not remove the side grids before the start of the cleaning procedure. They can transfer heat to the walls and decrease the performance. | Remove the side grids from the appliance and repeat the function. |
| There is no good performance of the cleaning procedure. | You did not remove the accessories from the appliance before the start of the cleaning procedure. They can compromise the steam cycle and decrease the performance. | Remove the accessories from the appliance and repeat the function. |

## 13.2 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 appliance cavity. Do not remove the rating plate from the appliance cavity.

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

# 14. ENERGY EFFICIENCY

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

| | | |
|---|---|---|
| Supplier's name | AEG | |
| Model identification | BSE792320M<br>BSK792320M | |
| Energy Efficiency Index | 81.0 | |
| Energy efficiency class | A+ | |
| Energy consumption with a standard load, conventional mode | 1.09 kWh/cycle | |
| Energy consumption with a standard load, fan-forced mode | 0.68 kWh/cycle | |
| Number of cavities | 1 | |
| Heat source | Electricity | |
| Volume | 70 l | |
| Type of oven | Built-In Oven | |
| Mass | BSE792320M | 43.5 kg |
| | BSK792320M | 43.5 kg |

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

## 14.2 Energy saving

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

**General hints**
Make sure that the oven door is closed properly when the appliance operates and keep it closed as much as possible during the cooking.

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.

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

**Residual heat**
If a programme with the Duration or End Time selection is activated and the cooking time is longer than 30 minutes, the heating elements deactivate automatically 10% faster in some oven functions.

The fan and lamp continue to operate.

**Keep food warm**
Choose the lowest possible temperature setting to use residual heat and keep a meal warm. The display shows the residual heat indicator or temperature.

**Cooking with the lamp off**
Deactivate the lamp during cooking and activate only when you need it.

**Moist Fan Baking**
Function designed to save energy during cooking. It operates in such a way that the temperature in the oven cavity may differ from the temperature indicated on the display during a cooking cycle and cooking times may be different from the cooking times in other programmes.

When you use Moist Fan Baking, the lamp automatically deactivates after 30 seconds.

You may activate the lamp again but this action will reduce the expected energy savings.

# 15. 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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