▶ BPK842220M

USER
MANUAL

AEG

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

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children of less than 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- WARNING: Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts become hot during use.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

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

- WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use the appliance before installing it in the built-in structure.
- 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.
- Excessive spillage must be removed before the pyrolytic cleaning. Remove all parts from the oven.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- 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 instructions supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable place that meets installation requirements.

- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, check if the oven door opens without restraint.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.
- The built-in unit must meet the stability requirements of DIN 68930.

Cabinet minimum height (Cabinet under the worktop minimum height)	578 (600) mm
Cabinet width	560 mm

Cabinet depth	550 (550) mm
Height of the front of the appliance	594 mm
Height of the back of the appliance	576 mm
Width of the front of the appliance	595 mm
Width of the back of the appliance	559 mm
Depth of the appliance	567 mm
Built in depth of the appliance	546 mm
Depth with open door	1027 mm
Ventilation opening minimum size. Opening placed on the bottom rear side	560 x 20 mm
Mains supply cable length. Cable is placed in the right corner of the back side	1500 mm
Mounting screws	4 x 25 mm

2.2 Electrical connection

⚠ **WARNING!**
Risk of fire and electric shock.

• All electrical connections should be made by a qualified electrician.
• The appliance must be earthed.
• Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
• Always use a correctly installed shockproof socket.
• Do not use multi-plug adapters and extension cables.
• Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.

• Do not let mains cables touch or come near the appliance door or the niche below the appliance, especially when it operates or 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.
• Fully close the appliance door before you connect the mains plug to the mains socket.
• This appliance is supplied with a main plug and a main cable.

2.3 Use

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

• This appliance is for household use only.
• Do not change the specification of this appliance.
• Make sure that the ventilation openings are not blocked.
• Do not let the appliance stay unattended during operation.
• Deactivate the appliance after each use.
• Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
• Do not operate the appliance with wet hands or when it has contact with water.

- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

⚠ **WARNING!**
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put aluminium foil directly on the bottom of cavity of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance operates. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

2.4 Care and cleaning

⚠ **WARNING!**
Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instructions on its packaging.

2.5 Pyrolytic cleaning

⚠ **WARNING!**
Risk of Injury / Fires / Chemical Emissions (Fumes) in Pyrolytic Mode.

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

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

2.6 Internal lighting

⚠ **WARNING!**
Risk of electric shock.

- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.
- Use only lamps with the same specifications.

2.7 Service

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

2.8 Disposal

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

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

3. PRODUCT DESCRIPTION

3.1 General overview
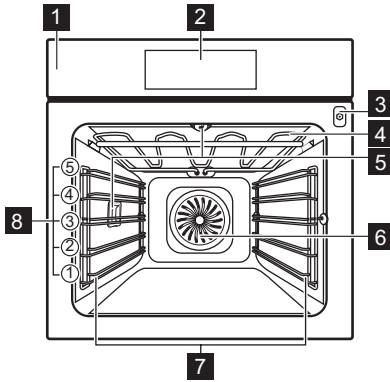
1 Control panel
2 Electronic programmer
3 Socket for the food sensor
4 Heating element
5 Lamp
6 Fan
7 Shelf support, removable
8 Shelf positions

3.2 Accessories

Wire shelf
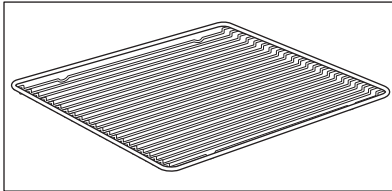
For cookware, cake tins, roasts.

Baking tray
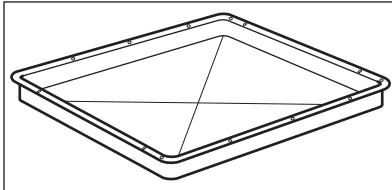
For cakes and biscuits.

Grill- / Roasting pan
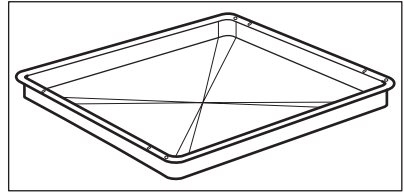
To bake and roast or as a pan to collect fat.

Food Sensor
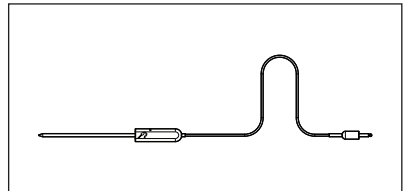
To measure the temperature inside food.

4. OPERATING THE APPLIANCE

4.1 Control panel

	Function	Comment
1	On / Off	To turn the appliance on and off.
2	Display	Shows the current settings of the appliance.
3	Rotary knob	To adjust the settings and navigate through the menu. Press ⓘ to turn the appliance on. Hold the rotary knob to turn on the setting screen. Hold and turn the rotary knob to navigate through the menu. Hold and press the rotary knob to confirm a setting or enter the selected submenu. To return to the previous menu find the option Back in the menu list or confirm a selected setting.
4	START	To turn on selected function.
5	STOP	To turn off selected function.

4.2 Display
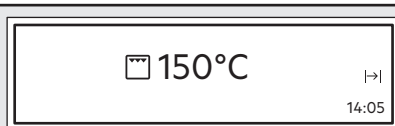
After turning on, the display shows the main screen with the heating function and the default temperature.
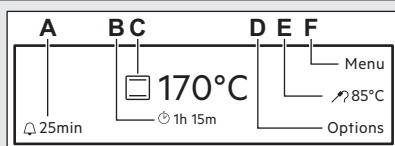
The display with maximum number of functions set:

A. Reminder
B. Up Timer
C. Heating function and temperature
D. Options or Time of Day
E. Duration time and End time of a function or Food Sensor
F. Menu

5. BEFORE FIRST USE

WARNING!
Refer to Safety chapters.

5.1 Initial Cleaning

Step 1	Step 2	Step 3
Remove all accessories and removable shelf supports from the oven.	Clean the oven and the accessories with a soft cloth, warm water and a mild detergent.	Place the accessories and the removable shelf supports in the oven.

5.2 First Connection

You have to set the language, the Display Brightness and the Time of Day.

5.3 Initial preheating

Preheat the empty oven before the first use.

Step 1	Remove all accessories and removable shelf supports from the oven.
Step 2	Set the maximum temperature for the function: ▭. Let the oven operate for 1 h.
Step 3	Set the maximum temperature for the function: ⊛. Let the oven operate for 15 min.

ⓘ The oven can emit an odour and smoke during preheating. Make sure that the room is ventilated.

6. DAILY USE

WARNING!
Refer to Safety chapters.

6.1 Heating Functions

Turning the heating functions on and off.

1. Turn on the oven.
2. Hold the rotary knob.

The last used function is underlined.

3. Press the rotary knob to enter the submenu and turn it to select a heating function.
4. Press the rotary knob to confirm.
5. Set the temperature and confirm.
6. Press START . Food Sensor can be plugged at any time before or during cooking process. Some functions contain a sequence of pop-ups. Press the rotary knob to go to the next pop-up. After the last confirmation the function starts.

To turn off a function press STOP .

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

Heating functions: Specials

Heating function	Application
Slow Cooking	To prepare tender, succulent roasts.
Keep Warm	To keep food warm.
Plate Warming	To preheat plates for serving.
Preserving	To preserve vegetables (e.g., pickles).
Drying	To dry sliced fruit, vegetables and mushrooms.
Dough Proving	To rise the yeast dough before baking.
Defrost	To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.
Bread Baking	Use this function to prepare bread and bread rolls with professional-like result in terms of crispiness, colour and crust gloss.

Heating functions: Standard

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.

Heating function	Application
True Fan + Bottom	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	To bake and roast food on one shelf position.
Bottom + Grill + Fan	To make convenience food (e.g., french fries, potato wedges or spring rolls) crispy.
Grill	To grill thin pieces of food and to toast bread.
Grill + Fan	To roast large meat joints or poultry with bones on one shelf position. To make gratins and to brown.
Bottom Heat	To bake cakes with crispy bottom and to preserve food.
Moist Fan Baking	This function is designed to save energy during cooking. When you use this function, the temperature in the cavity may differ from the set temperature. The residual heat is used. The heating power may be reduced. For more information refer to "Daily Use" chapter, Notes on: Moist Fan Baking.

Notes on: Moist Fan Baking

This function was used to comply with the energy efficiency class and ecodesign requirements according to EU 65/2014 and EU 66/2014. Tests according to EN 60350-1.

The oven door should be closed during cooking so that the function is not interrupted and the oven operates with the highest energy efficiency possible.

When you use this function the lamp automatically turns off after 30 sec.

For the cooking instructions refer to "Hints and tips" chapter, Moist Fan Baking. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving.

6.2 Menu

Menu item	Application
Assisted Cooking	Contains a list of automatic programmes.
Cleaning	Contains a list of cleaning programmes.

Menu item	Application
Basic Settings	Used to set the appliance configuration.

Submenu for: Cleaning

Submenu	Description
Quick	Pyrolytic cleaning. 1 h for a low degree of dirt.
Normal	Pyrolytic cleaning. 1 h 30 min for a usual degree of dirt.
Intense	Pyrolytic cleaning. 3 h for a high degree of dirt.

Submenu for: Basic Settings

Submenu	Description
Child Lock	When the Child Lock is on, the oven cannot be activated accidentally. You can activate and deactivate this function via Basic Setting Menu. Once activated, Child Lock appears on the display when you turn on the oven. To enable the oven use, choose the code letters with the rotary knob in the following order: A B C. When the Child Lock is on and the oven is turned off the oven door are locked.
Fast Heat Up	Decreases heat up time as a default. Note that it is available only for some of the heating functions.
Heat + Hold	Keeps the prepared food warm for 30 minutes after a cooking is finished. To turn it off earlier press the rotary knob. When this function is active the message "Keep warm started" appears on the display. Note that it is available only for some of the heating functions and if Duration is set.
Time Extension	To extend predefined cooking time. Note that it is available only for some of the heating functions.
Setup	To set the oven configuration.
Service	Shows the software version and configuration.

Submenu for: Setup

Submenu	Description
Language	Sets the oven language.

Submenu	Description
Time of Day	Sets the current time and date.
Key Tones	Turns the tone of the touch fields on and off. It is not possible to mute the tones for: $\bigcirc$, STOP .
Alarm/Error Tones	Turns the alarm tones on and off.
Buzzer Volume	Sets the volume of key tones and signals.
Display Brightness	Sets the display brightness.

Submenu for: Service

Submenu	Description
DEMO	Activation / deactivation code: 2468
Show Licenses	Information about licenses.
Show Software Version	Information about software version.
Factory Settings	Reset to factory settings.

Submenu for: Assisted Cooking

Every dish in this submenu has a proposed function and temperature. Those parameters can be adjusted manually according to the user's preference.

For some of the dishes You can also choose way of cooking:
• Weight Automatic
• Food Sensor

The level to which a dish is cooked:
• Rare or Less
• Medium
• Well done or More

Food Category: Meat and Fish

Meat		
Beef	Sirloin	
	Roast	
	Meatloaf	
	Scandinavian beef	

Meat		
Pork	Tenderloin	Fresh
		Smoked
	Roast	
	Ham	
	Knuckle	
	Ribs	
Veal	Tenderloin	
	Roast	
	Knuckle	
Lamb	Roast	
	Saddle	
	Leg	
Game	Venison	Saddle
		Haunch
	Hare	Saddle
		Leg

Poultry	
Chicken	Whole
	Half
	Legs
	Wings
Duck	
Goose	
Turkey	Whole:
	Breast

Fish	
Whole fish	small
	Medium
	large
Fish bakes	
Fish fingers	

Food Category: Side / Oven dishes

Dish	
Side dishes	French fries
	Croquettes
	Wedges
	Hash browns
Oven dishes	Lasagne
	Potato gratin
	Pasta bake
	Vegetables au gratin
	Casserole, savoury
	Casserole, vegetable

Food Category: Savoury baking

Dish		
Pizza	Fresh	Thin
		Thick
	Frozen	Thin
		Thick
		Snacks
	Chilled	
Quiche	Thin	
	Thick	
Bread	Fresh	Baguette
		Ciabatta
		White bread
		Dark bread
		Rye bread
		Whole grain bread
		Unleavened bread
		Yeast plait
	Frozen	Baguette
		Bread
	Pre-baked	
Rolls	Fresh	
	Frozen	
	Pre-baked	

Food Category: Desserts / Baking

Dish		
Cake in tin	Almond cake	
	Apple pie	
	Cheesecake	
	Apple cake, covered	
	Short pastry base	
	Sponge flan base	
	Madeira cake	
	Sponge cake	
	Tarts	
Cake in tray	Apple strudel, frozen	
	Brownies	
	Cheesecake	
	Christmas stollen	
	Fruit flan	Short pastry
		Sponge dough
		Yeast dough
	Sponge cake	
	Sugar cake	
	Swiss roll	
	Swiss Tarte, sweet	
	Yeast cake	

Dish	
Small pastry	Small cakes
	Cream puffs
	Eclairs
	Macaroons
	Muffins
	Pastry strips
	Puff pastry
	Short pastry biscuits
Casserole, sweet	

6.3 Options

Options	Description
Timer Settings	Contains a list of clock functions.
Fast Heat Up	Shortens heat up time. It is available only for some of the oven functions.
Set + Go	To set a function and activate it later with a press of any symbol on the control panel.

6.4 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 Timer Settings

Clock function	Application
$\overset{\curvearrowright}{(\gamma)}$ Up Timer	Monitors how long the function operates.Up Timer - you can turn it on and off.
$\mid\rightarrow\mid$ Duration	To set the length of an operation. The maximum time 23 h 59 min.
$\rightarrow\mid$ End Time	To set the switch-off time for a heating function (max. 23 h 59 min). It is not available for: Food Sensor.
$\bigcirc$ Reminder	To set a countdown. The maximum time 23 h 59 min. You can use the function when the oven is off. $\bigcirc$ - select and set the time. When the time ends the signal sounds. Press the rotary knob to stop the signal.

8. USING THE ACCESSORIES

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

8.1 Food Sensor

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 accessory supplied and the original replacement parts.

Directions for the best results:

- Ingredients should be at room temperature.
- The 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.

⚠ **WARNING!**
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 oven.
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 at the front of the oven.
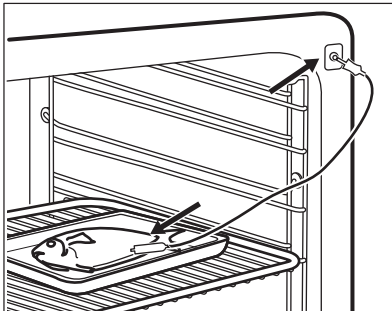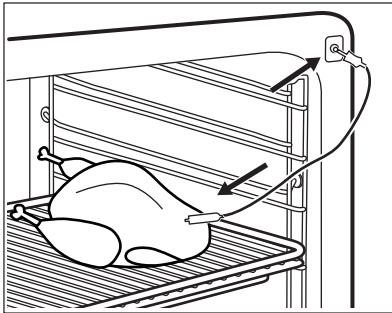
The display shows: Food Sensor.
4. Set the core temperature.
5. Set a heating function and, if necessary, the oven temperature.

When the dish reaches the set temperature the signal sounds. The oven turns off automatically.
6. Press the rotary knob to stop the signal.
7. Remove the Food Sensor plug from the socket and remove the dish from the oven.

⚠ **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 oven.
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.
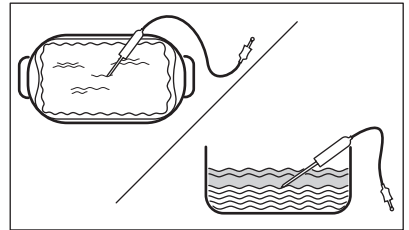
4. Cover the Food Sensor with the remaining ingredients.
5. Put the plug of the Food Sensor into the socket at the front of the oven.
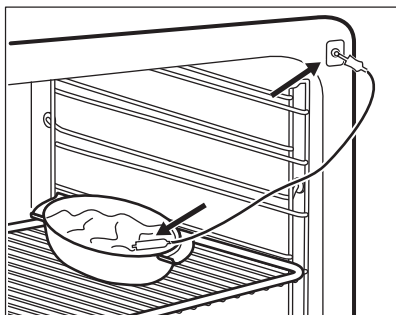
The display shows: Food Sensor.
6. Set the core temperature.
7. Set a heating function and, if necessary, the oven temperature.
When the dish reaches the set temperature, an acoustic signal sounds. The oven turns off automatically.
8. Press the rotary knob to stop the signal.
9. Remove the Food Sensor plug from the socket and remove the dish from the oven.

⚠ **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.

Changing the core temperature

You can change the core temperature and the oven temperature at any time during cooking.

1. Select 🍭 on the display.
2. Turn the rotary knob to change the temperature.
3. Press to confirm.

8.2 Inserting accessories

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

Wire shelf:
Push the shelf between the guide bars of the shelf support.
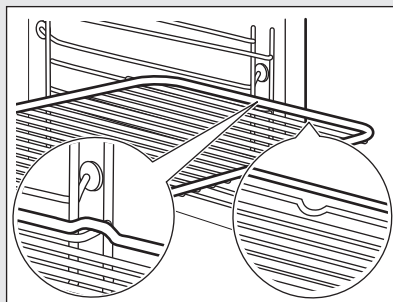
Baking tray / Deep pan:
Push the tray between the guide bars of the shelf support.
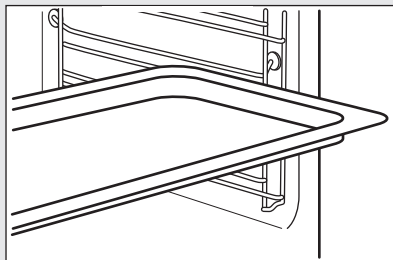
Wire shelf, Baking tray / Deep pan:
Push the tray between the guide bars of the shelf support and the wire shelf on the guide bars above.
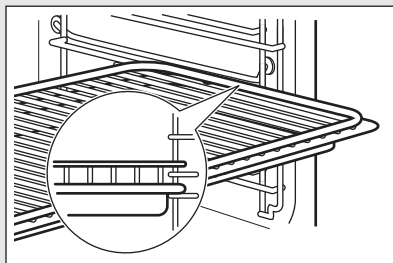
9. ADDITIONAL FUNCTIONS

9.1 Automatic switch-off

For safety reasons the oven turns off after some time, if a heating function works and you do not change any settings.

(°C)	(h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5

(°C)	(h)
250 - maximum	3

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

9.2 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.

10. HINTS AND TIPS

ⓘ   Refer to Safety chapters.

10.1 Cooking recommendations

ⓘ

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

Your oven may bake or roast differently to the oven you had before. The tables below show recommended settings for temperature, cooking time and shelf position for specific types of the food.

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

10.2 Inner side of the door

On the inner side of the door you can find:

• the numbers of the shelf positions.
• information about the heating functions, recommended shelf positions and temperatures for dishes.

10.3 Advice for special heating functions of the oven

Keep Warm

The function allows you to keep food warm. The temperature is set automatically to 80 °C.

Plate Warming

The function allows you to warm plates and dishes before serving. The temperature is set automatically to 70 °C.

Place plates and dishes in stacks evenly on the wire shelf. Use the first shelf position. After half of the warming time switch their places.

Dough Proving

The function allows you to rise yeast dough. Put the dough into a big dish and cover it with a wet towel or plastic foil. Set function: Dough Proving and the cooking time.

Defrost

Remove the food packaging and put the food on a plate. Do not cover the food, as it can extend the defrosting time. Use the first shelf position.

10.4 Baking

For the first baking, use the lower temperature.

You can extend the baking time by 10 – 15 minutes if you bake cakes on more than one shelf position.

Cakes and pastries at different heights do not always brown equally. There is no need to change the temperature setting if an unequal browning occurs. The differences equalize during baking.

Trays in the oven can distort during baking. When the trays are cold again, the distortions disappear.

10.5 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not baked sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.

Baking results	Possible cause	Remedy
The cake sinks and becomes soggy or streaky.	The oven temperature is too high.	Next time set slightly lower oven temperature.
	The oven temperature is too high and the baking time is too short.	Next time set a longer baking time and lower oven temperature.
The cake is too dry.	The oven temperature is too low.	Next time set higher oven temperature.
	The baking time is too long.	Next time set shorter baking time.
The cake bakes unevenly.	The oven temperature is too high and the baking time is too short.	Next time set a longer baking time and lower oven temperature.
	The cake batter is not evenly distributed.	Next time spread the cake batter evenly on the baking tray.
The cake is not ready in the baking time specified in a recipe.	The oven temperature is too low.	Next time set a slightly higher oven temperature.

10.6 Baking on one level

BAKING IN TINS				
✕		(°C)	(min)	⤒
Ring cake / Brioche	True Fan Cooking	150 - 160	50 - 70	1
Madeira cake / Fruit cakes	True Fan Cooking	140 - 160	70 - 90	1
Flan base - short pastry, preheat the empty oven	True Fan Cooking	170 - 180	10 - 25	2
Flan base - sponge cake mixture	True Fan Cooking	150 - 170	20 - 25	2
Cheesecake	Conventional Cooking	170 - 190	60 - 90	1

CAKES / PASTRIES / BREADS ON BAKING TRAYS

Preheat the empty oven unless specified otherwise.

		(°C)	(min)	
Plaited bread / Bread crown, pre-heating is not needed	Conventional Cooking	170 - 190	30 - 40	3
Christstollen	Conventional Cooking	160 - 180	50 - 70	2
Rye bread:	Conventional Cooking	first: 230	20	1
		then: 160 - 180	30 - 60	
Cream puffs / Eclairs	Conventional Cooking	190 - 210	20 - 35	3
Swiss roll,	Conventional Cooking	180 - 200	10 - 20	3
Cake with crumble topping, preheating is not needed	True Fan Cooking	150 - 160	20 - 40	3
Buttered almond cake / Sugar cakes	Conventional Cooking	190 - 210	20 - 30	3
Fruit flans, pre-heating is not needed	Conventional Cooking	180	35 - 55	3
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	Conventional Cooking	160 - 180	40 - 60	3

BISCUITS

Use the third shelf position.

✗✗		(°C)	(min)
Short pastry / Sponge cake mixture	True Fan Cooking	150 - 160	10 - 20
Meringues	True Fan Cooking	80 - 100	120 - 150
Macaroons	True Fan Cooking	100 - 120	30 - 50
Yeast dough biscuits	True Fan Cooking	150 - 160	20 - 40
Puff pastries, preheat the empty oven	True Fan Cooking	170 - 180	20 - 30
Rolls, preheat the empty oven	Conventional Cooking	190 - 210	10 - 25

10.7 Bakes and gratins

Use the first shelf position.

✗✗		(°C)	(min)
Pasta bake	Conventional Cooking	180 - 200	45 - 60
Lasagne	Conventional Cooking	180 - 200	25 - 40
Vegetables au gratin, preheat the empty oven	Grill + Fan	160 - 170	15 - 30
Baguettes with melted cheese	True Fan Cooking	160 - 170	15 - 30
Milk rice	Conventional Cooking	180 - 200	40 - 60
Fish bakes	Conventional Cooking	180 - 200	30 - 60
Stuffed vegetables	True Fan Cooking	160 - 170	30 - 60

10.8 Multilevel Baking

Use the function: True Fan Cooking.

For 2 trays use the first and fourth shelf position.

CAKES / PASTRIES / BREADS ON BAKING TRAYS

⚒	🌡 (°C)	🕐 (min)
Cream puffs / Eclairs, preheat the empty oven	160 - 180	25 - 45
Dry streusel cake	150 - 160	30 - 45

BISCUITS

⚒	🌡 (°C)	🕐 (min)
Short pastry biscuits	150 - 160	20 - 40
Meringues	80 - 100	130 - 170
Macaroons	100 - 120	40 - 80
Yeast dough biscuits	160 - 170	30 - 60

BISCUITS

⚒	🌡 (°C)	🕐 (min)
Puff pastries, preheat the empty oven	170 - 180	30 - 50
Rolls	180	20 - 30

10.9 Tips on Roasting

Use heat-resistant ovenware.

Roast lean meat covered (you can use aluminium foil).

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

Put some water in the tray to prevent dripping fat from burning.

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

Roast meat and fish in large pieces (1 kg or more).

Baste meat joints with their own juice several times during roasting.

10.10 Roasting

Use the first shelf position.

BEEF

⚒	⚖	🔲	🌡 (°C)	🕐 (min)
Pot roast	1 - 1.5 kg	Conventional Cooking	230	120 - 150
Roast beef or fillet, rare, preheat the empty oven	1 cm thick	Grill + Fan	190 - 200	5 - 6

BEEF

⚒	⚖	🔲	🌡 (°C)	🕐 (min)
Roast beef or fillet, medium, preheat the empty oven	1 cm thick	Grill + Fan	180 - 190	6 - 8
Roast beef or fillet, well done, preheat the empty oven	1 cm thick	Grill + Fan	170 - 180	8 - 10

PORK

Use the function: Grill + Fan.

⚒	⚖ (kg)	🌡 (°C)	🕐 (min)
Shoulder / Neck / Ham joint	1 - 1.5	160 - 180	90 - 120
Chops / Spare rib	1 - 1.5	170 - 180	60 - 90
Meatloaf	0.75 - 1	160 - 170	50 - 60
Pork knuckle, precooked	0.75 - 1	150 - 170	90 - 120

VEAL

Use the function: Grill + Fan.

⚒	⚖ (kg)	🌡 (°C)	🕐 (min)
Roast veal	1	160 - 180	90 - 120
Veal knuckle	1.5 - 2	160 - 180	120 - 150

LAMB

Use the function: Grill + Fan.

⚒	⚖ (kg)	🌡 (°C)	⏱ (min)
Lamb leg / Roast lamb	1 - 1.5	150 - 170	100 - 120
Lamb saddle	1 - 1.5	160 - 180	40 - 60

GAME

⚒	⚖ (kg)	🔲	🌡 (°C)	⏱ (min)
Saddle / Hare leg, preheat the empty oven	1	Conventional Cooking	230	30 - 40
Venison saddle	1.5 - 2	Conventional Cooking	210 - 220	35 - 40
Haunch of venison	1.5 - 2	Conventional Cooking	180 - 200	60 - 90

POULTRY

Use the function: Grill + Fan.

⚒	⚖ (kg)	🌡 (°C)	⏱ (min)
Poultry, portions	0.2 - 0.25	200 - 220	30 - 50
Chicken, half	0.4 - 0.5	190 - 210	35 - 50
Chicken, poulard	1 - 1.5	190 - 210	50 - 70
Duck	1.5 - 2	180 - 200	80 - 100
Goose	3.5 - 5	160 - 180	120 - 180

POULTRY			
Use the function: Grill + Fan.			
	(kg)	**(°C)**	**(min)**
Turkey	2.5 - 3.5	160 - 180	120 - 150
Turkey	4 - 6	140 - 160	150 - 240

FISH				
	(kg)		**(°C)**	**(min)**
Whole fish	1 - 1.5	Conventional Cooking	210 - 220	40 - 60

10.11 Bread Baking

Preheating is not recommended.

Use the second shelf position.

BREAD		
	(°C)	**(min)**
White bread	180 - 200	40 - 60
Baguette	200 - 220	35 - 45
Brioche	180 - 200	40 - 60
Ciabatta	200 - 220	35 - 45
Rye bread	190 - 210	50 - 70
Wholemeal bread	180 - 200	50 - 70
Whole grain bread	170 - 190	60 - 90
Bread rolls	190 - 210	20 - 35

10.12 Crispy baking with True Fan + Bottom

PIZZA

Use the first shelf position.

	(°C)	(min)
Tarts	180 - 200	40 - 55
Spinach flan	160 - 180	45 - 60
Quiche lorraine / Swiss flan	170 - 190	45 - 55
Apple pie, covered	150 - 170	50 - 60

PIZZA

Preheat the empty oven before cooking.

Use the second shelf position.

	(°C)	(min)
Pizza, thin crust	200 - 230	15 - 20
Pizza, thick crust	180 - 200	20 - 30
Unleavened bread	230 - 250	10 - 20
Puff pastry flan	160 - 180	45 - 55
Flammkuchen	230 - 250	12 - 20
Pierogi	180 - 200	15 - 25
Vegetable pie	160 - 180	50 - 60

10.13 Grill

Preheat the empty oven before cooking.

Grill only thin pieces of meat or fish.

Put a pan into the first shelf position to collect fat.

GRILL	(°C)	(min) 1st side	(min) 2nd side	
Beef fillet	230	20 - 30	20 - 30	3
Pork loin	210 - 230	30 - 40	30 - 40	2
Lamb saddle	210 - 230	25 - 35	20 - 25	3

Use the fourth shelf position.

Grill with the maximum temperature setting.

FAST GRILLING	(min) 1st side	(min) 2nd side
Pork fillet	10 - 12	6 - 10
Sausages	10 - 12	6 - 8
Fillet / Veal steaks	7 - 10	6 - 8
Toast with topping	6 - 8	-

10.14 Bottom + Grill + Fan

	(°C)	(min)	
Pizza, frozen	200 - 220	15 - 25	2
Pizza American, frozen	190 - 210	20 - 25	2
Pizza, chilled	210 - 230	13 - 25	2
Pizza snacks, frozen	180 - 200	15 - 30	2
French fries, thin	200 - 220	20 - 30	3
French fries, thick	200 - 220	25 - 35	3
Wedges / Croquettes	220 - 230	20 - 35	3
Hash browns	210 - 230	20 - 30	3
Lasagne / Cannelloni, fresh	170 - 190	35 - 45	2
Lasagne / Cannelloni, frozen	160 - 180	40 - 60	2
Baked cheese	170 - 190	20 - 30	3

✗⚍	(°C)	(min)	⏻↦
Chicken wings	190 - 210	20 - 30	2

10.15 Defrost

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

Use the first shelf position.

Do not cover the food, as this can extend the defrost time.

✗⚍	(kg)	(min) Defrosting time	(min) Further de-frosting time	ⓘ
Chicken	1	100 - 140	20 - 30	Put the chicken on an upturned saucer in a big plate. Turn halfway through.
Meat	1	100 - 140	20 - 30	Turn halfway through.
Meat	0.5	90 - 120	20 - 30	Turn halfway through.
Trout	0.15	25 - 35	10 - 15	-
Strawberries	0.3	30 - 40	10 - 20	-
Butter	0.25	30 - 40	10 - 15	-
Cream	2 x 0.2	80 - 100	10 - 15	Whip the cream when still slightly frozen in places.
Gateau	1.4	60	60	-

10.16 Preserving

Use the function Bottom Heat.

Use only preserve jars of the same dimensions available on the market.

Do not use jars with twist-off and bayonet type lids or metal tins.

Use the first shelf position.

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).

Set the temperature to 160 - 170 °C.

SOFT FRUIT	(min) Cooking time until simmering
Strawberries / Blueberries / Raspberries / Ripe gooseberries	35 - 45

STONE FRUIT	(min) Cooking time until simmering	(min) Continue to cook at 100 °C
Peaches / Quinces / Plums	35 - 45	10 - 15

VEGETABLES	(min) Cooking time until simmering	(min) Continue to cook at 100 °C
Carrots	50 - 60	5 - 10
Cucumbers	50 - 60	-
Mixed pickles	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	50 - 60	15 - 20

10.18 Food Sensor

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

10.17 Drying - True Fan Cooking

Cover trays with grease proof paper or baking parchment.

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

For 1 tray use the third shelf position.

For 2 trays use the first and fourth shelf position.

VEGETABLES	(°C)	(h)
Beans	60 - 70	6 - 8
Peppers	60 - 70	5 - 6
Vegetables for soup	60 - 70	5 - 6
Mushrooms	50 - 60	6 - 8
Herbs	40 - 50	2 - 3

Set the temperature to 60 - 70 °C.

FRUIT	(h)
Plums	8 - 10
Apricots	8 - 10
Apple slices	6 - 8
Pears	6 - 9

BEEF	Food core temperature (°C)		
	Less	**Medium**	**More**
Meatloaf	80	83	86

PORK	Food core temperature (°C)		
	Less	**Medium**	**More**
Ham / Roast	80	84	88
Saddle chop / Pork loin, smoked / Pork loin, poached	75	78	82

VEAL	Food core temperature (°C)		
	Less	**Medium**	**More**
Roast veal	75	80	85
Veal knuckle	85	88	90

MUTTON / LAMB	Food core temperature (°C)		
	Less	**Medium**	**More**
Mutton leg	80	85	88
Mutton saddle	75	80	85
Roast lamb / Lamb leg	65	70	75

GAME	Food core temperature (°C)		
	Less	**Medium**	**More**
Hare saddle / Venison saddle	65	70	75
Hare leg / Hare, whole / Venison leg	70	75	80

POULTRY	Food core temperature (°C)		
	Less	Medium	More
Chicken	80	83	86
Duck, whole / half / 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 / Fish, whole / large / roasted	60	64	68
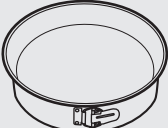
CASSEROLES - PRE-COOKED VEGETABLES	Food core temperature (°C)		
	Less	Medium	More
Zucchini casserole / Broccoli casserole / Fennel casserole	85	88	91

CASSEROLES - SAVOURY	Food core temperature (°C)		
	Less	Medium	More
Cannelloni / Lasagne / Pasta bake	85	88	91

CASSEROLES - SWEET	Food core temperature (°C)		
	Less	Medium	More
White bread casserole with / without fruit / Rice porridge casserole with / without fruit / Sweet noodle casserole	80	85	90

10.19 Moist Fan Baking - recommended accessories

Use the dark and non-reflective tins and containers. They have better heat absorption than the light colour and reflective dishes.

Pizza pan	Baking dish	Ramekins	Flan base tin
Dark, non-reflective 28 cm diameter	Dark, non-reflective 26 cm diameter	Ceramic 8 cm diameter, 5 cm height	Dark, non-reflective 28 cm diameter

10.20 Moist Fan Baking

For the best results follow suggestions listed in the table below.

Use the third shelf position.

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

10.21 Information for test institutes

Tests according to: EN 60350, IEC 60350.

BAKING ON ONE LEVEL. Baking in tins

		(°C)	(min)	
Fatless sponge cake	True Fan Cooking	140 - 150	35 - 50	2
Fatless sponge cake	Conventional Cooking	160	35 - 50	2
Apple pie, 2 tins Ø20 cm	True Fan Cooking	160	60 - 90	2
Apple pie, 2 tins Ø20 cm	Conventional Cooking	180	70 - 90	1

BAKING ON ONE LEVEL. Biscuits

Use the third shelf position.

		(°C)	(min)
Short bread / Pastry strips	True Fan Cooking	140	25 - 40
Short bread / Pastry strips, preheat the empty oven	Conventional Cooking	160	20 - 30
Small cakes, 20 per tray, preheat the empty oven	True Fan Cooking	150	20 - 35
Small cakes, 20 per tray, preheat the empty oven	Conventional Cooking	170	20 - 30

MULTILEVEL BAKING. Biscuits

		(°C)	(min)	
Short bread / Pastry strips	True Fan Cooking	140	25 - 45	1 / 4
Small cakes, 20 per tray, preheat the empty oven	True Fan Cooking	150	23 - 40	1 / 4
Fatless sponge cake	True Fan Cooking	160	35 - 50	1 / 4

FAST GRILLING		
Preheat the empty oven for 3 minutes.		
Grill with the maximum temperature setting.		
Use the fourth shelf position.		
✖	(min)	
	1st side	2nd side
Burgers	8 - 10	6 - 8
Toast	1 - 3	1 - 3

11. CARE AND CLEANING

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

11.1 Notes on cleaning

Cleaning Agents	Clean the front of the oven with a soft cloth with warm water and a mild detergent.
	Use a cleaning solution to clean metal surfaces.
	Clean stains with a mild detergent.

Everyday Use	Clean the cavity after each use. Fat accumulation or other residue may cause fire.
	Do not store the food in the oven for longer than 20 minutes. Dry the cavity with a soft cloth after each use.
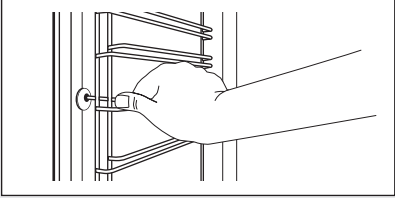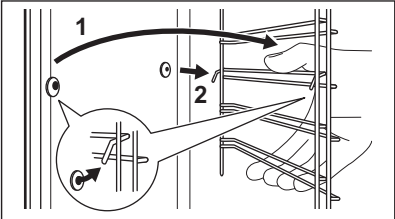
Accessories	Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher.
	Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

11.2 How to remove: Shelf supports

Remove the shelf supports to clean the oven.

Step 1	Turn off the oven and wait until it is cold.	
Step 2	Pull the front of the shelf support away from the side wall.	
Step 3	Pull the rear end of the shelf support away from the side wall and remove it.	
Step 4	Install the shelf supports in the opposite sequence.	

11.3 How to use: Pyrolytic cleaning

Clean the oven with pyrolytic cleaning.

⚠ **WARNING!**
There is a risk of burns.

⚠ **CAUTION!**
If there are other appliances installed in the same cabinet, do not use them at the same time as this function. It can cause damage to the oven.

Before the pyrolytic cleaning:		
Turn off the oven and wait until it is cold.	Remove all accessories and removable shelf supports.	Clean the oven floor and the inner door glass with warm water, a soft cloth and a mild detergent.

Step 1	Step 2	Step 3
Turn on the oven.	Select: Menu / Cleaning.	Turn the knob to select the cleaning mode. Press the knob to confirm.

Option	Cleaning mode	Duration
Quick	Light cleaning	1 h
Normal	Normal cleaning	1 h 30 min

| Intense | Thorough cleaning | 3 h |

ⓘ When the cleaning starts, the oven door is locked and the lamp is off. The cooling fan works at a higher speed.

To stop the cleaning before it is completed, turn off the oven.
The oven stays locked until it is cold.

When the cleaning ends:		
Turn off the oven and wait until it is cold.	Clean the cavity with a soft cloth.	Remove the residue from the bottom of the cavity.

11.4 Cleaning Reminder

When the reminder appears, cleaning is necessary.

Use the function: Pyrolysis.

11.5 How to remove and install: Door

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

⚠ **WARNING!**
The door is heavy.

⚠ **CAUTION!**
Carefully handle the glass, especially around the edges of the front panel. The glass can break.

Step 1	Fully open the door.	
Step 2	Lift and press the clamping levers (A) on the two door hinges.	
Step 3	Close the oven door to the first opening position (approximately 70° angle). Hold the door at both sides and pull it away from the oven at an upwards angle. Put the door with the outer side down on a soft cloth on a stable surface.	
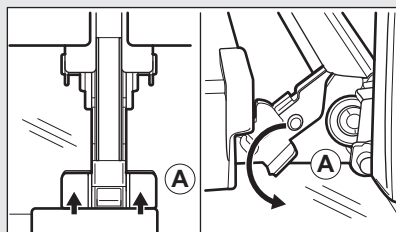
Step 4	Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.	
Step 5	Pull the door trim to the front to remove it.	
Step 6	Hold the door glass panels on their top edge one by one and pull them up out of the guide.	
Step 7	Clean the glass panel with water and soap. Dry the glass panel carefully. Do not clean the glass panels in the dishwasher.	
Step 8	After cleaning, do the above steps in the opposite sequence.	
Step 9	Install the smaller panel first, then the larger and the door.	
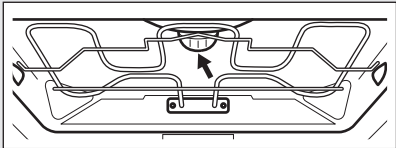
11.6 How to replace: Lamp
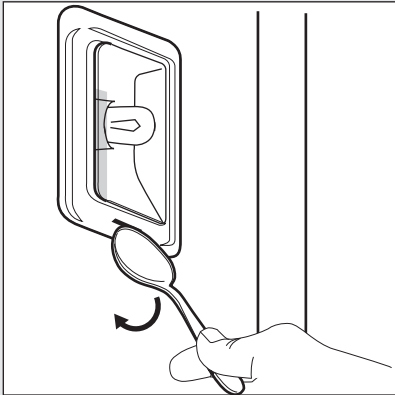
⚠ **WARNING!**
Risk of electric shock.
The lamp can be hot.

Before you replace the lamp:		
Step 1	**Step 2**	**Step 3**
Turn off the oven. Wait until the oven is cold.	Disconnect the oven from the mains.	Put a cloth on the bottom of the cavity.

Top lamp

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

Side lamp

Step 1	Remove the left shelf support to get access to the lamp.	
Step 2	Use a narrow, blunt object (e.g. a teaspoon) to remove the glass cover.	
Step 3	Clean the glass cover.	
Step 4	Replace the lamp with a suitable 300 °C heat-resistant lamp.	
Step 5	Install the glass cover.	
Step 6	Install the left shelf support.	

12. TROUBLESHOOTING

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

12.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the oven.	The 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 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.

Problem	Possible cause	Remedy
The display prompts to set the Language.	There was a power cut longer than 3 days.	Refer to "Before first use" chapter.
The display prompts to set the Language.	The demo mode is activated.	Turn off demo mode in: Menu / Basic Settings / DEMO. Activation / deactivation code: 2468.
The display shows F111.	The plug of the food sensor is not correctly installed into the socket.	Put the plug of the food sensor as far as possible into the socket.
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. • 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.

12.2 Service data

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

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

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

13. ENERGY EFFICIENCY

13.1 Product Information and Product Information Sheet*

Supplier's name	AEG
Model identification	BPK842220M 944187745, 944187838, 944187949

Energy Efficiency Index	81.2
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	0.69 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	71 l
Type of oven	Built-In Oven
Mass	36.0 kg

* For European Union according to EU Regulations 65/2014 and 66/2014.
For Republic of Belarus according to STB 2478-2017, Appendix G; STB 2477-2017, Annexes A and B.
For Ukraine according to 568/32020.

Energy efficiency class is not applicable for Russia.

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

13.2 Energy saving

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

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

Use metal cookware to improve energy saving.

When possible, do not preheat the oven before cooking.

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

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 min, the heating elements automatically turn off earlier in some oven functions.

The fan and lamp continue to operate. When you turn off the oven, the display shows the residual heat. You can use that heat to keep the food warm.

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

Use the residual heat to warm up other dishes.

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

Cooking with the lamp off
Turn off the lamp during cooking. Turn it on only when you need it.

Moist Fan Baking
Function designed to save energy during cooking.

When you use this function the lamp automatically turns off after 30 sec. You may turn on the lamp again but this action will reduce the expected energy savings.

14. ENVIRONMENTAL CONCERNS

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

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