

# USER MANUAL



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## FOR PERFECT RESULTS

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## 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 maintenance cut 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.

## 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 electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- 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 the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance is in operation. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

### 2.4 Care and cleaning



#### **WARNING!**

Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged.

Contact the Authorised Service Centre.

- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use any abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

## 2.5 Internal light

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



### WARNING!

Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

## 2.6 Disposal



### WARNING!

Risk of injury or suffocation.

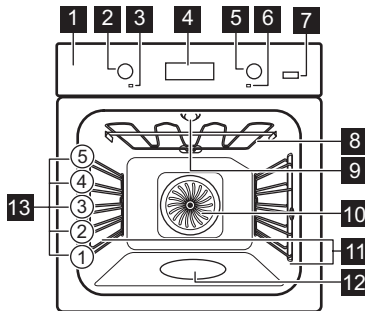
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

## 2.7 Service

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

# 3. PRODUCT DESCRIPTION

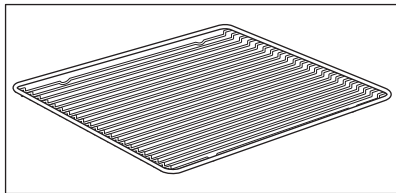
## 3.1 General overview



- 1 Control panel
- 2 Knob for the oven functions
- 3 Power lamp / symbol
- 4 Electronic programmer
- 5 Knob for the temperature
- 6 Temperature indicator / symbol
- 7 Plus Steam button
- 8 Heating element
- 9 Lamp
- 10 Fan
- 11 Shelf support, removable
- 12 Cavity embossment
- 13 Shelf positions

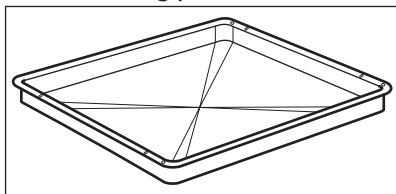
## 3.2 Accessories

### Wire shelf



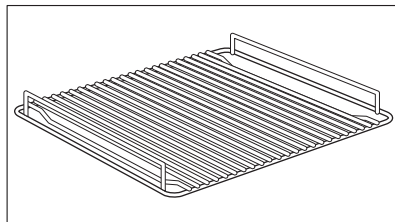
For cookware, cake tins, roasts.

### 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.

## 4. BEFORE FIRST USE



**WARNING!**  
Refer to Safety chapters.



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

### 4.1 Initial Cleaning

Remove all accessories and removable shelf supports from the appliance.



Refer to "Care and cleaning" chapter.

Clean the appliance and the accessories before first use.

Put the accessories and the removable shelf supports back to their initial position.

## 5. DAILY USE



**WARNING!**  
Refer to Safety chapters.

### 5.1 Retractable knobs

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

## 5.2 Activating and deactivating the appliance





**It depends on the model if your appliance has lamps, knob symbols or indicators:**


- The lamp comes on when the appliance operates.
- The symbol shows whether the knob controls the oven functions or the temperature.
- The indicator comes on when the oven heats up.

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

## 5.3 Oven functions

| Oven function | Application   |
|---------------|---|
| 0             | Off position<br>The appliance is off.   |
|               | Light<br>To activate the lamp without a cooking function.   |
|               | True Fan Cook-<br>ing<br>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 Top / Bottom Heat.      |
|               | True Fan Cook-<br>ing PLUS<br>To add humidity during the cooking. To get the right colour and crispy crust during baking. To give more juiciness during reheating.      |
|               | Pizza Setting<br>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 Top / Bottom Heat. |
|               | Top / Bottom<br>Heat<br>To bake and roast food on one shelf position.   |
|               | Bottom Heat<br>To bake cakes with crispy bottom and to preserve food.   |
|               | Defrost<br>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. |
|               | Grilling<br>To grill flat food and to toast bread.  |

| Oven function   | Application    |   |
|---|----------------|---|
|  | Fast Grilling  | To grill flat food in large quantities 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. |

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

## 5.4 Activating the True Fan Cooking PLUS function

This function allows to have an improvement of humidity during the cooking.



### WARNING!

Risk of burns and damage to the appliance.

Released humidity can cause burns:

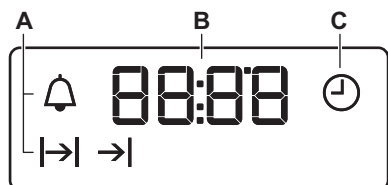
- Open the appliance door with care after the True Fan Cooking PLUS function stops.




Refer to "Hints and tips" chapter.

1. Open the oven door.
2. Fill the cavity embossment with tap water.  
The maximum capacity of the cavity embossment is 250 ml.  
Fill the cavity embossment with water only when the oven is cold.
3. Put food in the appliance and close the oven door.

## 5.5 Display



4. Set the True Fan Cooking PLUS function: .

5. Press the Plus Steam button . The Plus Steam button works only with the True Fan Cooking PLUS function.


The indicator comes on.

6. Turn the knob for the temperature to select a temperature.



### CAUTION!

Do not refill the cavity embossment with water during cooking or when the oven is hot.

7. To deactivate the appliance, press the Plus Steam button , turn the knobs for the oven functions and temperature to the off position.

The indicator of the Plus Steam button goes out.

8. Remove water from the cavity embossment.





### WARNING!

Make sure that the appliance is cool before you remove the remaining water from the cavity embossment.






- A. Function indicators
- B. Time display
- C. Function indicator

## 5.6 Buttons

| Button  | Function   | Description                                     |
|---|------------|---|
| —   | MINUS      | To set the time.                                |
|  | CLOCK      | To set a clock function.                        |
| +   | PLUS       | To set the time.                                |
|  | Plus Steam | To activate the True Fan Cooking PLUS function. |


## 6. CLOCK FUNCTIONS

### 6.1 Clock functions table

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



### 6.2 Setting and changing the time

You must set the time before you operate the oven.

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



Press the **+** or **—** to set the correct time.

After approximately five seconds, the flashing stops and the display shows the time of day you set.


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

### 6.3 Setting the DURATION



1. Set an oven function and temperature.

2. Press  again and again until  starts to flash.
3. Press **+** or **—** to set the DURATION time.

The display shows .

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

### 6.4 Setting the END

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

The display shows →|.

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

## 6.5 Setting the TIME DELAY

1. Set an oven function and temperature.
2. Press ⌚ again and again until |→ starts to flash.
3. Press + or - to set the time for DURATION.
4. Press ⌚.
5. Press + or - to set the time for END.
6. Press ⌚ to confirm.  
Appliance turns on automatically later on, works for the set DURATION time and stops at the set END time. At the set time an acoustic signal sounds.
7. Turn the knob for the oven functions and the knob for the temperature to the off position.

8. The appliance deactivates automatically.

## 6.6 Setting the MINUTE MINDER

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

The Minute Minder starts automatically after 5 seconds.

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

## 6.7 Cancelling the clock functions

1. Press the ⌚ again and again until the necessary function indicator starts to flash.
  2. Press and hold -.
- The clock function goes out after some seconds.

# 7. USING THE ACCESSORIES

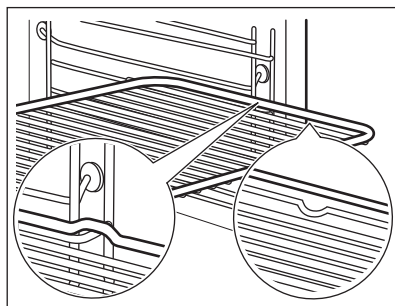


**WARNING!**  
Refer to Safety chapters.

## 7.1 Inserting the accessories

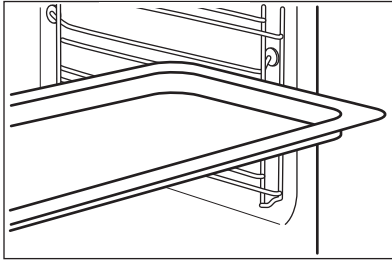
Wire shelf:

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

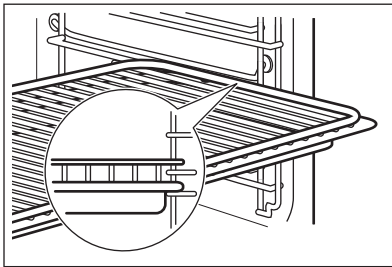


Deep pan:

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



Wire shelf and the deep pan together:  
Push the deep pan between the guide bars of the shelf support and the wire shelf on the guide bars above and make sure that the feet point down.



**i** 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.

## 7.2 Trivet and Grill- / Roasting pan



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

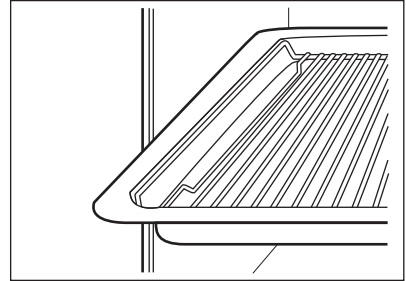
# 8. ADDITIONAL FUNCTIONS

## 8.1 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool.

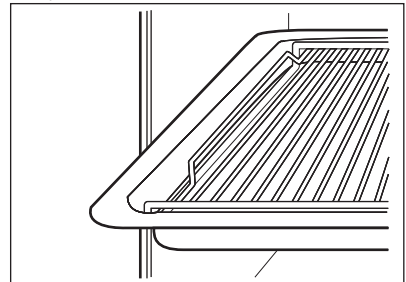
You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

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.

If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

## 9. 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.

### 9.1 True Fan Cooking PLUS



Before preheating fill the cavity embossment with water only when the oven is cold.

Refer to "Activating the True Fan Cooking PLUS function"

#### Bakery products

| Food                                 | Water in the cavity embossment (ml) | Temperature (°C) | Time (min) | Shelf position | Comments                       |
|--------------------------------------|-------------------------------------|------------------|------------|----------------|--------------------------------|
| Bread                                | 100                                 | 180              | 35 - 40    | 2              | Use baking tray. <sup>1)</sup> |
| Bread rolls                          | 100                                 | 200              | 20 - 25    | 2              | Use baking tray. <sup>1)</sup> |
| Homestyle pizza                      | 100                                 | 230              | 10 - 20    | 2              | Use baking tray. <sup>1)</sup> |
| Focaccia                             | 100                                 | 200 - 210        | 10 - 20    | 2              | Use baking tray. <sup>1)</sup> |
| Cookies, scones, croissants          | 100                                 | 150 - 180        | 10 - 20    | 2              | Use baking tray. <sup>1)</sup> |
| Plum cake, apple pie, cinnamon rolls | 100 - 150                           | 160 - 180        | 30 - 60    | 2              | Use cake mould. <sup>1)</sup>  |

<sup>1)</sup> Preheat in an empty oven for 5 minutes before cooking.

#### Cook from frozen

| Food             | Water in the cavity embossment (ml) | Temperature (°C) | Time (min) | Shelf position  |
|------------------|-------------------------------------|------------------|------------|-----------------|
| Pizza frozen     | 150                                 | 200 - 210        | 10 - 20    | 2 <sup>1)</sup> |
| Frozen lasagna   | 200                                 | 180 - 200        | 35 - 50    | 2 <sup>1)</sup> |
| Frozen croissant | 150                                 | 170 - 180        | 15 - 25    | 2 <sup>1)</sup> |

<sup>1)</sup> Preheat in an empty oven for 10 minutes before cooking.

## Food regeneration

| Food            | Water in the cavity embossment (ml) | Temperature (°C) | Time (min) | Shelf position |
|-----------------|-------------------------------------|------------------|------------|----------------|
| Bread           | 100                                 | 110              | 15 - 25    | 2              |
| Bread rolls     | 100                                 | 110              | 10 - 20    | 2              |
| Homestyle pizza | 100                                 | 110              | 15 - 25    | 2              |
| Focaccia        | 100                                 | 110              | 15 - 25    | 2              |
| Vegetables      | 100                                 | 110              | 15 - 25    | 2              |
| Rice            | 100                                 | 110              | 15 - 25    | 2              |
| Pasta           | 100                                 | 110              | 15 - 25    | 2              |
| Meat            | 100                                 | 110              | 15 - 25    | 2              |

## Roasting

| Food       | Water in the cavity embossment (ml) | Temperature (°C) | Time (min) | Shelf position | Comments         |
|------------|-------------------------------------|------------------|------------|----------------|------------------|
| Roast pork | 200                                 | 180              | 65 - 80    | 2              | Pyrex round tray |
| Roast beef | 200                                 | 200              | 50 - 60    | 2              | Pyrex round tray |
| Chicken    | 200                                 | 210              | 60 - 80    | 2              | Pyrex round tray |

## 9.2 Baking

- Your oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.
  - The manufacturer recommends that you use the lower temperature the first time.
  - If you cannot find the settings for a special recipe, look for the one that is almost the same.
  - 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.
  - With longer baking times, you can deactivate the oven approximately 10 minutes before the end of the baking time and then use the residual heat.
- When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.

## 9.3 Tips on baking

| Baking results                                      | Possible cause   | Remedy   |
|---|--|--|
| The bottom of the cake is not browned sufficiently. | The shelf position is incorrect.                                   | Put the cake on a lower shelf.   |
| The cake sinks and becomes soggy, lumpy or streaky. | The oven temperature is too high.                                  | The next time you bake, set a slightly lower oven temperature.                                       |
| The cake sinks and becomes soggy, lumpy or streaky. | The baking time is too short.                                      | Set a longer baking time.<br><b>You cannot decrease baking times by setting higher temperatures.</b> |
| 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.                                      |

## 9.4 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 | Top / Bottom Heat | 160              | 35 - 50    | 2              |

| Food  | Function          | Temperature (°C)        | Time (min) | Shelf position |
|---|-------------------|-------------------------|------------|----------------|
| Flan base - short pastry                                  | True Fan Cooking  | 170 - 180 <sup>1)</sup> | 10 - 25    | 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) | Top / Bottom Heat | 180                     | 70 - 90    | 1              |
| Cheesecake  | Top / Bottom Heat | 170 - 190               | 60 - 90    | 1              |

1) Preheat the oven.

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

| Food  | Function          | Temperature (°C)                     | Time (min)          | Shelf position |
|---|-------------------|--------------------------------------|---------------------|----------------|
| Plaited bread / Bread crown   | Top / Bottom Heat | 170 - 190                            | 30 - 40             | 3              |
| Christmas stollen   | Top / Bottom Heat | 160 - 180 <sup>1)</sup>              | 50 - 70             | 2              |
| Bread (rye bread):<br>1. First part of baking procedure.<br>2. Second part of baking procedure. | Top / Bottom Heat | 1. 230 <sup>1)</sup><br>2. 160 - 180 | 1. 20<br>2. 30 - 60 | 1              |
| Cream puffs / Eclairs   | Top / Bottom Heat | 190 - 210 <sup>1)</sup>              | 20 - 35             | 3              |
| Swiss roll  | Top / Bottom Heat | 180 - 200 <sup>1)</sup>              | 10 - 20             | 3              |
| Cake with crumble topping (dry)   | True Fan Cooking  | 150 - 160                            | 20 - 40             | 3              |
| Buttered almond cake / Sugar cakes  | Top / Bottom Heat | 190 - 210 <sup>1)</sup>              | 20 - 30             | 3              |

| Food   | Function          | Temperature (°C)        | Time (min) | Shelf position |
|--|-------------------|-------------------------|------------|----------------|
| Fruit flans (made with yeast dough / sponge mixture) <sup>2)</sup> | True Fan Cooking  | 150                     | 35 - 55    | 3              |
| Fruit flans (made with yeast dough / sponge mixture) <sup>2)</sup> | Top / Bottom Heat | 170                     | 35 - 55    | 3              |
| Fruit flans made with short pastry                                 | True Fan Cooking  | 160 - 170               | 40 - 80    | 3              |
| Yeast cakes with delicate toppings (e.g. quark, cream, custard)    | Top / Bottom Heat | 160 - 180 <sup>1)</sup> | 40 - 80    | 3              |

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

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

#### Biscuits

| Food                                       | Function          | Temperature (°C)  | Time (min) | Shelf position |
|--|-------------------|-------------------|------------|----------------|
| Short pastry biscuits                      | True Fan Cooking  | 150 - 160         | 10 - 20    | 3              |
| Short bread / Short bread / Pastry stripes | True Fan Cooking  | 140               | 20 - 35    | 3              |
| Short bread / Short bread / Pastry stripes | Top / Bottom Heat | 160 <sup>1)</sup> | 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 <sup>1)</sup> | 20 - 30    | 3              |
| Rolls                                   | True Fan Cooking  | 160 <sup>1)</sup>       | 10 - 25    | 3              |
| Rolls                                   | Top / Bottom Heat | 190 - 210 <sup>1)</sup> | 10 - 25    | 3              |
| Small cakes / Small cakes (20 per tray) | True Fan Cooking  | 150 <sup>1)</sup>       | 20 - 35    | 3              |
| Small cakes / Small cakes (20 per tray) | Top / Bottom Heat | 170 <sup>1)</sup>       | 20 - 30    | 3              |

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

## 9.5 Bakes and gratins

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

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

## 9.6 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 <sup>1)</sup> | 25 - 45    | 1 / 4          | -           |
| Dry streusel cake     | 150 - 160               | 30 - 45    | 1 / 4          | -           |

<sup>1)</sup> 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          | -           |
| 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 <sup>1)</sup> | 30 - 50    | 1 / 4          | -           |
| Rolls                                      | 180                     | 20 - 30    | 1 / 4          | -           |
| Small cakes / Small cakes (20 per tray)    | 150 <sup>1)</sup>       | 23 - 40    | 1 / 4          | -           |

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

## 9.7 Pizza Setting

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

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

1) Preheat the oven.

2) Use a deep pan.

## 9.8 Roasting

- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- We recommend that you cook meat and fish weighing 1 kg and above in the appliance.
- To prevent the meat juices or fat from burning onto the pan, put some liquid into the deep pan.
- If necessary, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This gives better roasting results.
- You can deactivate the appliance approximately 10 minutes before the end of the roasting time, and use the residual heat.

## 9.9 Roasting tables

Beef

| Food      | Quantity   | Function          | Temperature (°C) | Time (min) | Shelf position |
|-----------|------------|-------------------|------------------|------------|----------------|
| Pot roast | 1 - 1.5 kg | Top / Bottom Heat | 230              | 120 - 150  | 1              |

| Food                            | Quantity            | Function       | Temperature (°C)        | Time (min) | Shelf position |
|---------------------------------|---------------------|----------------|-------------------------|------------|----------------|
| Roast beef or fillet: rare      | per cm of thickness | Turbo Grilling | 190 - 200 <sup>1)</sup> | 5 - 6      | 1              |
| Roast beef or fillet: medium    | per cm of thickness | Turbo Grilling | 180 - 190 <sup>1)</sup> | 6 - 8      | 1              |
| Roast beef or fillet: well done | per cm of thickness | Turbo Grilling | 170 - 180 <sup>1)</sup> | 8 - 10     | 1              |

1) Preheat the oven.

#### Pork

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

#### Veal

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

#### Lamb

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

## Game

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

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

## Poultry

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

## Fish (steamed)

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

## 9.10 Grilling

- Always grill with the maximum temperature setting.
- Set the shelf into the shelf position as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf position.

- Grill only flat pieces of meat or fish.
- Always preheat the empty oven with the grill functions for 5 minutes.

**CAUTION!**

Always grill with the oven door closed.

## Grilling

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

## 9.11 Frozen foods

Use the function True Fan Cooking.

| Food                   | Temperature (°C) | Time (min) | Shelf position |
|------------------------|------------------|------------|----------------|
| Pizza, frozen          | 200 - 220        | 15 - 25    | 2              |
| Pizza American, frozen | 190 - 210        | 20 - 25    | 2              |
| Pizza, chilled         | 210 - 230        | 13 - 25    | 2              |
| Pizza Snacks, frozen   | 180 - 200        | 15 - 30    | 2              |
| French Fries, thin     | 200 - 220        | 20 - 30    | 3              |
| French Fries, thick    | 200 - 220        | 25 - 35    | 3              |
| Wedges / Croquettes    | 220 - 230        | 20 - 35    | 3              |
| Hash Browns            | 210 - 230        | 20 - 30    | 3              |

| Food                         | Temperature (°C) | Time (min) | Shelf position |
|------------------------------|------------------|------------|----------------|
| Lasagne / Cannelloni, fresh  | 170 - 190        | 35 - 45    | 2              |
| Lasagne / Cannelloni, frozen | 160 - 180        | 40 - 60    | 2              |
| Oven baked cheese            | 170 - 190        | 20 - 30    | 3              |
| Chicken Wings                | 190 - 210        | 20 - 30    | 2              |

#### Frozen ready meals

| Food  | Function                            | Temperature (°C)                   | Time (min)                         | Shelf position |
|---|-------------------------------------|------------------------------------|------------------------------------|----------------|
| Frozen pizza                                | Top / Bottom Heat                   | as per manufacturer's instructions | as per manufacturer's instructions | 3              |
| French fries <sup>1)</sup><br>(300 - 600 g) | Top / Bottom Heat or Turbo Grilling | 200 - 220                          | as per manufacturer's instructions | 3              |
| Baguettes                                   | Top / Bottom Heat                   | as per manufacturer's instructions | as per manufacturer's instructions | 3              |
| Fruit flans                                 | Top / Bottom Heat                   | as per manufacturer's instructions | as per manufacturer's instructions | 3              |

<sup>1)</sup> Turn the French fries 2 or 3 times during cooking.

## 9.12 Defrost

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

| Food    | Quantity (kg) | Defrosting time (min) | Further defrosting time (min) | Comments  |
|---------|---------------|-----------------------|-------------------------------|---|
| Chicken | 1             | 100 - 140             | 20 - 30                       | Put the chicken on an upturned saucer in a big plate. Turn halfway through. |
| Meat    | 1             | 100 - 140             | 20 - 30                       | Turn halfway through.   |
| Meat    | 0.5           | 90 - 120              | 20 - 30                       | Turn halfway through.   |
| Trout   | 0.15          | 25 - 35               | 10 - 15                       | -   |

| Food         | Quantity (kg) | Defrosting time (min) | Further defrosting time (min) | Comments   |
|--------------|---------------|-----------------------|-------------------------------|--|
| 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                            | -  |

### 9.13 Preserving - Bottom Heat

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

#### Soft fruit

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

#### Stone fruit

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

#### Vegetables

| Food                  | Temperature (°C) | Cooking time until simmering (min) | Continue to cook at 100 °C (min) |
|-----------------------|------------------|------------------------------------|----------------------------------|
| Carrots <sup>1)</sup> | 160 - 170        | 50 - 60                            | 5 - 10                           |
| Cucumbers             | 160 - 170        | 50 - 60                            | -                                |
| Mixed pickles         | 160 - 170        | 50 - 60                            | 5 - 10                           |

| Food                        | Temperature (°C) | Cooking time until simmering (min) | Continue to cook at 100 °C (min) |
|-----------------------------|------------------|------------------------------------|----------------------------------|
| Kohlrabi / Peas / Asparagus | 160 - 170        | 50 - 60                            | 15 - 20                          |

1) Leave standing in the oven after it is deactivated.

## 9.14 Drying - True Fan Cooking

- Cover trays with grease proof paper or baking parchment.

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

### Vegetables

| 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       |

## 10. CARE AND CLEANING



**WARNING!**  
Refer to Safety chapters.

### 10.1 Notes on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a dedicated cleaning agent.
- Clean the appliance 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.

## 10.2 Cleaning the cavity embossment

The cleaning procedure removes limestone residue from the cavity embossment after cooking with steam.

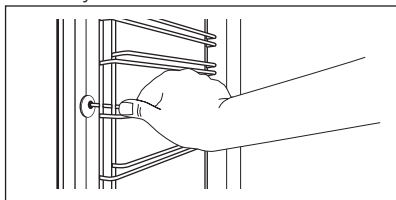
**i** We recommend to do the cleaning procedure at least every 5 - 10 True Fan Cooking PLUS cycles.

1. Put 250 ml of white vinegar into the cavity embossment at the bottom of the oven.  
Use maximum 6% vinegar without herbs.
2. Let the vinegar dissolve the residual limestone at the ambient temperature for 30 minutes.
3. Clean the cavity with warm water and a soft cloth.

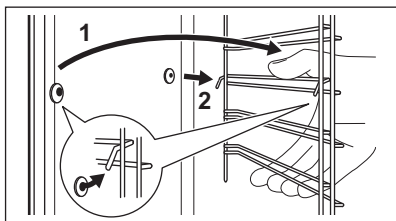
## 10.3 Removing the shelf supports

To clean the oven, remove the shelf supports.

1. Pull the front of the shelf support away from the side wall.



2. Pull the rear end of the shelf support away from the side wall and remove it.



Install the shelf supports in the opposite sequence.

## 10.4 Oven ceiling



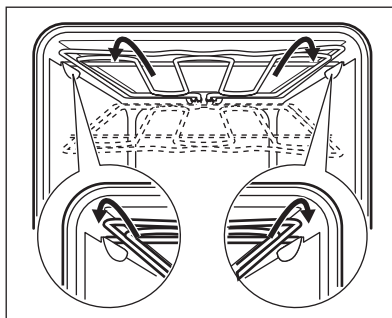
### WARNING!

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

Remove the shelf supports.

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

1. Hold the heating element with two hands at the front.
2. Pull it forwards against the spring pressure and out along the supports on the two sides.



The heating element folds down.

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



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

5. Install the shelf supports.

## 10.5 Removing and installing the door

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

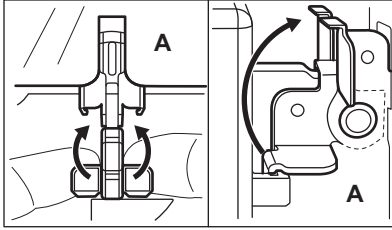


### WARNING!

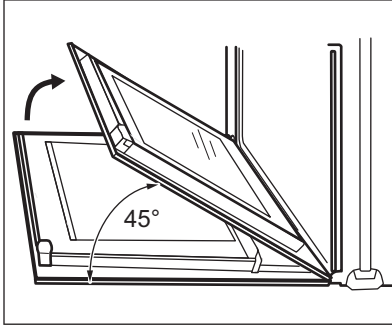
Be careful when you remove the door from the appliance. The door is heavy.

1. Open the door fully.

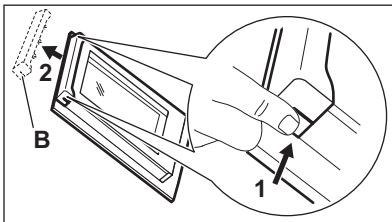
2. Fully lift up the clamping levers (A) on the two door hinges.



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



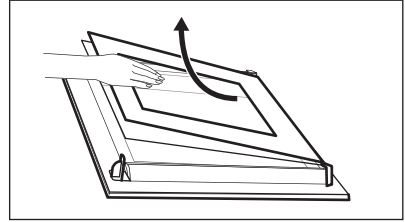
4. Hold the door with one hand on each side and pull it away from the appliance at an upwards angle.
5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.
6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release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

## 10.6 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.

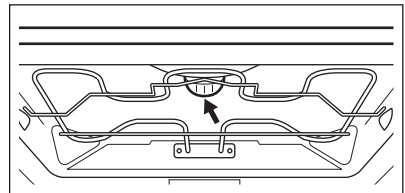


**WARNING!** Danger of electrocution! Disconnect the fuse before you replace the lamp. The lamp and the lamp glass cover can be hot.

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. Clean the glass cover.

3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

## 11. TROUBLESHOOTING




### WARNING!

Refer to Safety chapters.

### 11.1 What to do if...

| Problem   | Possible cause  | Remedy  |
|---|---|---|
| You cannot activate or operate the oven. The display shows "400" and an acoustic signal sounds. | The oven is incorrectly connected to an electrical supply.                                    | Check if the oven is correctly connected to the electrical supply (refer to the connection diagram if available).               |
| The oven does not heat up.  | The oven is deactivated.  | Activate the oven.  |
| The oven does not heat up.  | The clock is not set.   | Set the clock.  |
| The oven does not heat up.  | The necessary settings are not set.   | Make sure that the settings are correct.  |
| The oven does not heat up.  | The fuse is blown.  | Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician. |
| The lamp does not operate.  | The lamp is defective.  | Replace the lamp.   |
| Steam and condensation settle on the food and in the cavity of the oven.                        | You left the dish in the oven for too long.   | Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.                             |
| The display shows "12.00".  | There was a power cut.  | Reset the clock.  |
| There is no good cooking performance using the True Fan Cooking PLUS function.                  | You did not activate the True Fan Cooking PLUS function.                                      | Refer to "Activating the True Fan Cooking PLUS function".   |
| There is no good cooking performance using the True Fan Cooking PLUS function.                  | You did not fill the cavity embossment with water.  | Refer to "Activating the True Fan Cooking PLUS function".   |
| There is no good cooking performance using the True Fan Cooking PLUS function.                  | You did not activate correctly the True Fan Cooking PLUS function with the Plus Steam button. | Refer to "Activating the True Fan Cooking PLUS function".   |

| Problem   | Possible cause                                    | Remedy  |
|---|---|---|
| You want to activate the True Fan Cooking function, but the indicator of the Plus Steam button is on. | The True Fan Cooking PLUS function operates.      | Push the Plus Steam button  to stop the True Fan Cooking PLUS function.  |
| The water in the cavity embossment does not boil.   | The temperature is too low.                       | Set the temperature at least to 110 °C. Refer to "Hints and tips" chapter.  |
| The water comes out of the cavity embossment.   | There is too much water in the cavity embossment. | Deactivate the oven and make sure that the appliance is cold. Wipe the water with a cloth or sponge. Add the correct amount of water to the cavity embossment. Refer to the specific procedure. |

## 11.2 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.)                       | ..... |

# 12. ENERGY EFFICIENCY

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

|  |                |
|--|----------------|
| Supplier's name  | AEG            |
| Model identification                                       | BES45101LM     |
| Energy Efficiency Index                                    | 103.5          |
| Energy efficiency class                                    | A              |
| Energy consumption with a standard load, conventional mode | 0.99 kWh/cycle |
| Energy consumption with a standard load, fan-forced mode   | 0.88 kWh/cycle |

|                    |               |
|--------------------|---------------|
| Number of cavities | 1             |
| Heat source        | Electricity   |
| Volume             | 71 l          |
| Type of oven       | Built-In Oven |
| Mass               | 36.5 kg       |

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## 12.2 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.

### Keep food warm

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

# 13. ENVIRONMENTAL CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances

marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

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