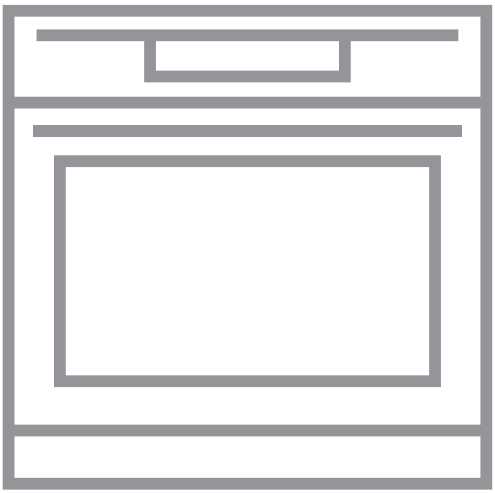
BPE255632B
BPE255632M
BPE255632W

EN **User Manual**
Oven

# USER MANUAL



AEG

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# FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.
Visit our website for:

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

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

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

# CUSTOMER CARE AND SERVICE

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

⚠ Warning / Caution-Safety information

ⓘ General information and tips

Environmental information

Subject to change without notice.

# 1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The

manufacturer is not responsible for any injuries or damages that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

## 1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, this should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- Children aged 3 years and under must be kept away from this appliance when it is in operation at all times.

## 1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Always use oven gloves to remove or put in accessories or ovenware.
- Before carrying out any maintenance, disconnect the appliance from the power supply.

- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- 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 instruction supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

## 2.2 Electrical connection

**WARNING!**
Risk of fire and electrical shock.

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

to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, especially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance complies with the E.E.C. Directives.

## 2.3 Use

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

- This appliance is for household use only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

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

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

## 2.4 Care and cleaning



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

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

## 2.5 Pyrolytic cleaning



**WARNING!**
Risk of Injury / Fires / Chemical Emissions (Fumes) in Pyrolytic Mode.
Do not start the Pyrolysis if the Plus Steam button is pressed in.

- 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 is in operation.
  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 infants or persons with medical conditions.

## 2.6 Internal light



**WARNING!**
Risk of electrical shock.

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

- Only use lamps with the same specifications.

## 2.7 Disposal

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

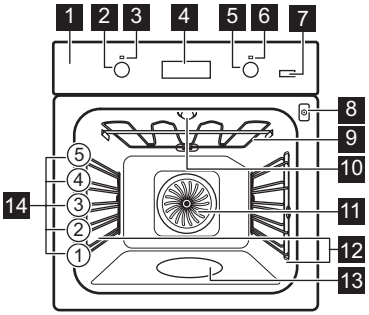
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

## 2.8 Service

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

# 3. PRODUCT DESCRIPTION

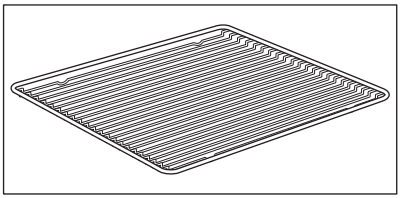
## 3.1 General overview




1 Control panel
2 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 Socket for the core temperature sensor
9 Heating element
10 Lamp
11 Fan
12 Shelf support, removable
13 Cavity embossment
14 Shelf positions

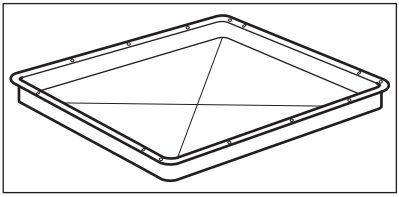
## 3.2 Accessories

**Wire shelf**



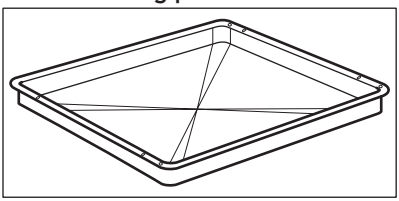
For cookware, cake tins, roasts.

**Baking tray**



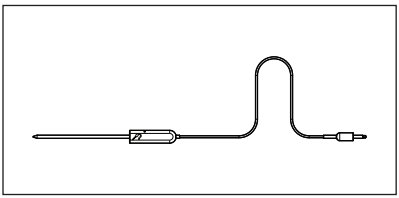
For cakes and biscuits.

**Grill- / Roasting pan**



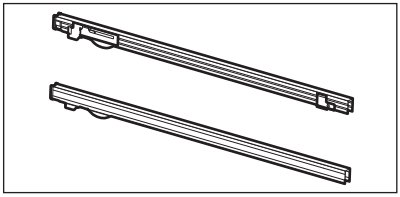
To bake and roast or as a pan to collect fat.

**Food Sensor**



To measure the temperature inside the food.

**Telescopic runners**



For shelves and trays.

# 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 oven.

Refer to "Care and cleaning" chapter.

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

# 5. 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 Turning the oven on and off

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 turn off the oven, turn the knobs for the oven functions and temperature to the off position.

The lamp turns on when the oven operates.

## 5.3 Oven functions

| Oven function | | Application |
|---|---|---|
| 0 | Off position | The appliance is off. |
|  | Fast Heat Up | To decrease the heat-up time. |
|  | 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 Top / Bottom Heat. |
| | True Fan Cooking PLUS | To add humidity during the cooking. To get the right colour and crispy crust during baking. To give more juiciness during reheating. |
|  | Pizza Setting | To bake food on one shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for Top / Bottom Heat. |
|  | Conventional Cooking (Top / Bottom Heat) | To bake and roast food on one shelf position. |
|  | Bottom Heat | To bake cakes with crispy bottom and to preserve food. |
|  | Defrost | This function can be used for defrosting frozen foods, such as vegetables and fruits. The defrosting time depends on the amount and size of the frozen food. |
|  | Moist Fan Baking | To bake breads, cakes and cookies. To save energy during cooking. This function must be used in accordance with the Moist Fan Baking table in order to achieve the desired cooking result. To get more information about the recommended settings, refer to the Hints and Tips chapter, Moist Fan Baking table. This function was used to define the energy efficiency class acc. to EN 60350-1. |
|  | Grilling | To grill flat food and to toast bread. |
|  | Turbo Grilling | To roast larger meat joints or poultry with bones on one shelf position. Also to make gratins and to brown. |
|  | Pyrolysis | To activate the automatic pyrolytic cleaning of the oven. This function burns off residual dirt in the oven. |

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:

- Do not open the appliance door when the function True Fan Cooking PLUS operates, with the exception of preheating.
- 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.
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 turns 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 turns off.

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.

## 5.5 Fast heat up function

The fast heat up function decreases the heat up time.

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

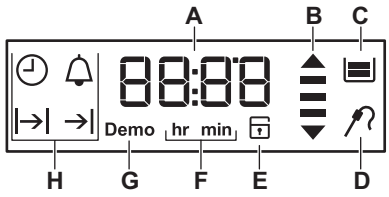
1. Set the fast heat up function. Refer to the Oven functions table.
2. Turn the knob for the temperature to set the temperature.

An acoustic signal sounds when the appliance is at the set temperature.

The fast heat up function does not deactivate after the acoustic signal. You must deactivate the function manually.

3. Set an oven function.

## 5.6 Display




**A.** Timer
**B.** Heat-up and residual heat indicator
**C.** Water drawer (selected models only)
**D.** Core temperature sensor (selected models only)
**E.** Door lock (selected models only)
**F.** Hours / minutes
**G.** Demo mode (selected models only)

**H.** Clock functions

### 5.7 Buttons

| Sensor field / Button | Function | Description |
|---|---|---|
| 3sec | MINUTE MINDER | To set the MINUTE MINDER. Hold it for more than 3 seconds to turn on or turn off the oven lamp. |
| | CLOCK | To set a clock function. |
| °C | TEMPERATURE | To check the oven temperature or the temperature of the core temperature sensor (if applicable). Use only while a heating function operates. |
| | PLUS STEAM | To turn on the True Fan Cooking PLUS function. |

### 5.8 Heat-up indicator

When you activate an oven function, the bars in the display come on one by one. The bars show that the oven temperature increases or decreases.

## 6. CLOCK FUNCTIONS

### 6.1 Clock functions table

| Clock function | | Application |
|---|---|---|
| | TIME OF DAY | To show or change the time of day. You can change the time of day only when the oven is off. |
| \|→\| | DURATION | To set how long the oven operates. Use only when an oven function is set. |
| →\| | END | To set when the oven turns off. Use only when an oven function is set. |
| \|→\|→\| | TIME DELAY | Combination of DURATION and END function. |
| | MINUTE MINDER | Use to set a countdown time. This function has no effect on the operation of the oven. You can set the MINUTE MINDER at any time, also if the appliance is off. |

### 6.2 Setting and changing the time

After the first connection to the mains, wait until the display shows **hr** and "**12:00**". "**12**" flashes.

1. Turn the knob for the temperature right or left to set the hours.
2. Press to confirm and switch to set the minutes.

The display shows **min** and the set hour. "**00**" flashes.

3. Press to confirm or the set time of day will be saved automatically after 5 seconds.

The display shows the new time.

To change the time of day press again and again until the indicator for the time of day flashes in the display.

## 6.3 Setting the DURATION

1. Set an oven function.
2. Press again and again until starts to flash.
3. Turn the knob for the temperature right or left to set the minutes and press to confirm. Turn the knob for the temperature right or left to set the hours and press to confirm.

When the set Duration time ends the signal sounds for 2 minutes. and time setting flash in the display. The oven turns off automatically.

4. Press any button or open the oven door to stop the signal.
5. Turn the knob for the oven functions to the off position.

## 6.4 Setting the END

1. Set an oven function.
2. Press again and again until starts to flash.
3. Turn the knob for the temperature right or left to set the hours and press to confirm. Turn the knob for the temperature right or left to set the minutes and press to confirm.

At the set End time the signal sounds for 2 minutes. and time setting flash in the display. The oven turns off automatically.

4. Press any button or open the oven door to stop the signal.
5. Turn the knob for the oven functions to the off position.

## 6.5 Setting the TIME DELAY function

1. Set an oven function.
2. Press again and again until starts to flash.
3. Turn the knob for the temperature right or left to set the minutes for DURATION time and press to confirm. Turn the knob for the temperature right or left to set the hours for DURATION time and press to confirm.

The display shows flashing .

4. Turn the knob for the temperature right or left to set the hours for END time and press to confirm. Turn the knob for the temperature right or left to set the minutes for END time and press to confirm.

Oven turns on automatically later on, works for the set DURATION time and stops at the set END time.
At the set END time the signal sounds for 2 minutes. and time setting flash in the display. The oven turns off.

5. Press any button or open the oven door to stop the signal.
6. Turn the knob for the oven functions to the off position.

## 6.6 Setting the MINUTE MINDER

Minute minder can be both set when the oven is turned on and off.

1. Press 3sec.

and "**00**" flash in the display.

2. Turn the knob for the temperature right or left to set the seconds and than the minutes.
   When the time you set is longer than 60 minutes, **hr** flash in the display.
3. Set the hours.
4. The MINUTE MINDER starts automatically after 5 seconds.
   After 90% of the set time the signal sounds.
5. When the set time ends the signal sounds for 2 minutes. "**00:00**" and flash in the display. Press any button to stop the signal.

# 7. USING THE ACCESSORIES

**WARNING!**
Refer to Safety chapters.

## 7.1 Core temperature sensor

The core temperature sensor measures temperature inside the food. When the food is at the set temperature, the oven turns off.

There are two temperatures to be set:

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

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

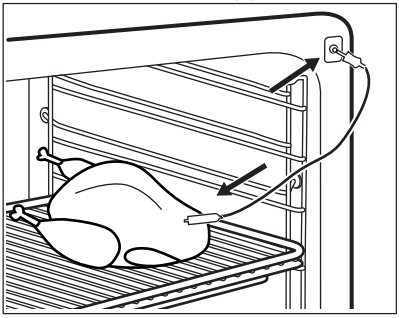
Directions for the best results:
- Ingredients should be at room temperature.
- Core temperature sensor cannot be used for liquid dishes.
- During cooking the core temperature sensor must remain in the dish and the plug in the socket.
- Use recommended food core temperature settings. Refer to "Hints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

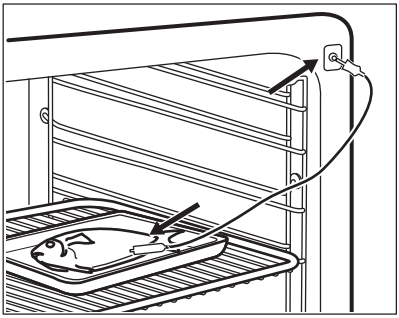
Every time you put the core temperature sensor in the socket, you need to set the core temperature time again. You cannot select the duration and end time.

The aoven calculates the approximate cooking time, it may change.

### Food categories: meat, poultry and fish

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





The display shows the core temperature sensor symbol.
When you use the core temperature sensor for the first time, the default core temperature is 60 °C.

While flashes, you can use the knob for the temperature to change the default core temperature. The display shows the symbol of the core temperature sensor and the default core temperature.

4. Press to save the new core temperature, or wait 10 seconds for the setting to be saved automatically.

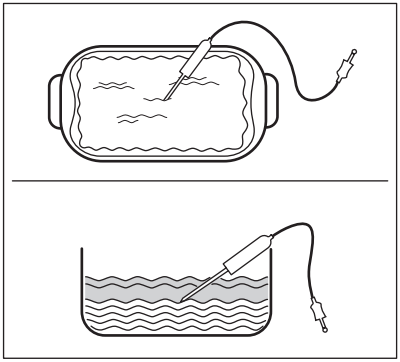
The new default core temperature is displayed during the next use of the core temperature sensor.
When the food is at the set core temperature, the default core temperature and flashes. An acoustic signal sounds for 2 minutes.

5. Press any button or open the oven door to stop the acoustic signal.
6. Remove the core temperature sensor plug from the socket and remove the dish from the appliance.

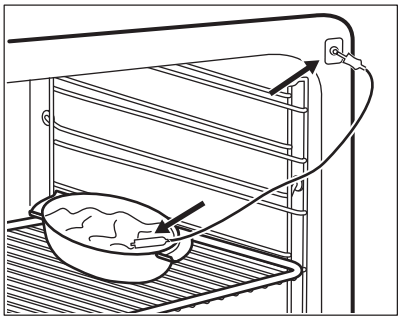
**WARNING!**
There is a risk of burns as the core temperature sensor becomes hot. Be careful when you unplug it and remove it from the dish.

## Food category: casserole

1. Set the oven function and temperature.
2. Place half of the ingredients in a baking dish.
3. Insert the tip of the core temperature sensor exactly in the centre of the casserole.The core temperature 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 core temperature sensor. The tip of the core temperature sensor should not touch the bottom of a baking dish.



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



The display shows the core temperature sensor symbol.

6. Press ⏲ to save the new core temperature, or wait 10 seconds for the setting to be saved automatically.

The new default core temperature is displayed during the next use of the core temperature sensor.
When the food is at the set core temperature, the default core temperature and flashes. An acoustic signal sounds for 2 minutes.

7. Press any button or open the oven door to stop the acoustic signal.
8. Remove the core temperature sensor plug from the socket and remove the dish from the appliance.

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

## Changing the temperature during the cooking

You can change the temperature at any time during the cooking:

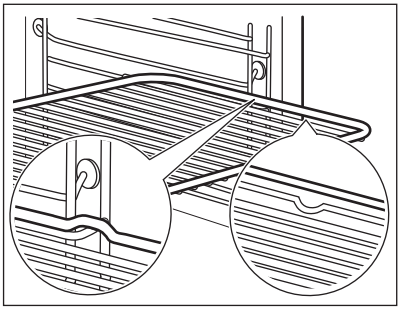
1. Press °C:
   - one time - the display shows the set core temperature which changes every 10 seconds to the current core temperature.
   - two times - the display shows the current oven temperature which changes every 10 seconds to the set oven temperature.
   - three times - the display shows the set oven temperature.

2. Use the knob for the temperature to change the temperature.

## 7.2 Inserting the accessories

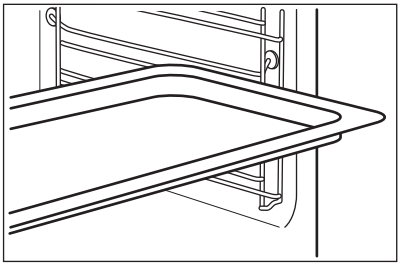
Wire shelf:

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



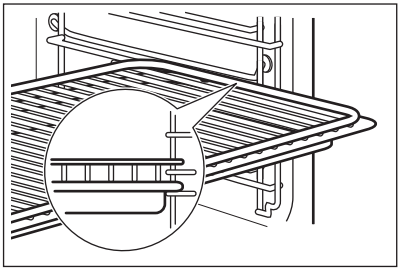
Baking tray / Deep pan:

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



Wire shelf and baking tray / deep pan together:

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



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

## 7.3 Telescopic runners - inserting the accessories

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

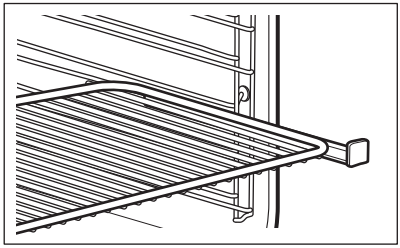
**CAUTION!**
Do not clean the telescopic runners in the dishwasher. Do not lubricate the telescopic runners.

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

Wire shelf:

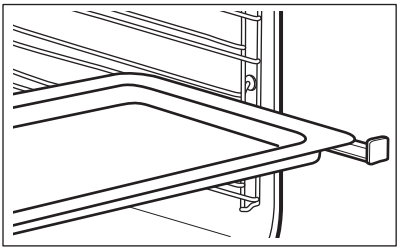
Put the wire shelf on the telescopic runners so that the feet point downwards.

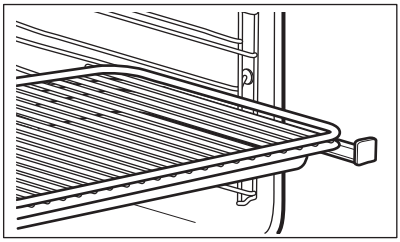
The high rim around the wire shelf is a special device to prevent the cookware from slipping.



Deep pan:

Put the deep pan on the telescopic runners.





Wire shelf and deep pan together:

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

# 8. ADDITIONAL FUNCTIONS

## 8.1 Using the Child Lock

When the Child Lock is on the oven cannot be turned on accidentally.

1. Ensure the knob for the oven functions is in the off position.
2. Press and hold ⏻ and °C at the same time for 2 seconds.

The signal sounds. SAFE and 🔒 appear on the display.

ⓘ The symbols appear on the display also when Pyrolysis function operates.

To turn off the Child Lock, repeat step 2.

## 8.2 Using the Function Lock

You can turn on the Function Lock function only when the oven operates.

When the Function lock is on the temperature and time settings of a running oven function cannot be changed accidentally.

1. Select an oven function and set it according your preferences.
2. Press and hold ⏻ and °C at the same time for 2 seconds.

The signal sounds. Loc appears on the display for 5 seconds.

ⓘ Loc appears on the display when you turn the knob for the temperature or press any button when the Function lock is on.

When you turn the knob for the oven functions, the oven stops.

When you turn off the oven while the Function Lock is on, the Function Lock switches automatically to the Child Lock. Refer to "Using the Child Lock".

ⓘ If the Pyrolysis function operates, the door is locked and 🔒 appears on the display.

To turn off the Function Lock, repeat step 2.

## 8.3 Residual heat indicator

When you turn off the oven, the display shows the residual heat indicator ⋮ if the temperature in the oven is more than 40 °C.Turn the knob for the temperature left or right to check the oven temperature.

## 8.4 Automatic Switch-off

For safety reasons the appliance deactivates automatically after some time if an oven function operates and you do not change any settings.

| Temperature (°C) | Switch-off time (h) |
|---|---|
| 30 - 115 | 12.5 |
| 120 - 195 | 8.5 |
| 200 - 245 | 5.5 |

| Temperature (°C) | Switch-off time (h) |
|---|---|
| 250 - maximum | 1.5 |

After an automatic switch-off, press any button to operate the appliance again.

The Automatic switch-off does not work with the functions: core temperature sensor, Light, Duration, End.

## 8.5 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.

# 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 Inner side of the door

**In some models, on the inner side of the door you can find:**

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

## 9.2 True Fan Cooking PLUS

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

Refer to "Daily use" chapter, Activating the True Fan Cooking PLUS function.

Bakery products
Preheat the empty oven for 5 minutes.

Use baking tray.

Use the second shelf position.

Fill the cavity embossment with 150 ml of water.

| Food | Temperature (°C) | Time (min) |
|---|---|---|
| Bread | 180 | 35 - 40 |
| Bread rolls | 200 | 20 - 25 |
| Pizza | 230 | 10 - 20 |
| Focaccia | 200 - 210 | 10 - 20 |
| Cookies, scones, croissants | 150 - 180 | 10 - 20 |
| Plum cake, apple pie, cinnamon rolls baked in a cake mould. | 160 - 180 | 30 - 60 |

Frozen ready meals
Preheat the empty oven for 10 minutes.

Use the second shelf position.

Fill the cavity embossment with 200 ml of water.

| Food | Temperature (°C) | Time (min) |
|---|---|---|
| Pizza | 200 - 210 | 10 - 20 |
| Lasagna | 180 - 200 | 35 - 50 |
| Croissants | 170 - 180 | 15 - 25 |

Food regeneration
Use the second shelf position.

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

Roasting
Use glass baking dish.

Use the second shelf position.

Fill the cavity embossment with 200 ml of water.

| Food | Temperature (°C) | Time (min) |
|---|---|---|
| Roast beef | 200 | 50 - 60 |
| Chicken | 210 | 60 - 80 |

## 9.3 Baking

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

## 9.4 Tips on baking

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

## 9.5 Baking on one level:

Baking in tins

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

| Food | Function | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|
| Cheesecake | Top / Bottom Heat | 170 - 190 | 60 - 90 | 1 |

1) Preheat the oven.

Cakes / pastries / breads on baking trays

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

1) Preheat the oven.

2) Use a deep pan.

Biscuits

| Food | Function | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|
| Short pastry biscuits | True Fan Cooking | 150 - 160 | 10 - 20 | 3 |

| Food | Function | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|
| 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 |
| Puff pastries | True Fan Cooking | 170 - 180[1)] | 20 - 30 | 3 |
| Rolls | True Fan Cooking | 160[1)] | 10 - 25 | 3 |
| Rolls | Top / Bottom Heat | 190 - 210[1)] | 10 - 25 | 3 |

1) Preheat the oven.

## 9.6 Bakes and gratins

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

1) Preheat the oven.

## 9.7 Moist Fan Baking

For best results follow the baking times listed in the table below.

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

## 9.8 Multilevel Baking

Use the function True Fan Cooking.

Cakes / pastries / breads on baking trays

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

1) Preheat the oven.

Biscuits / small cakes / small cakes / pastries / rolls

| Food | Temperature (°C) | Time (min) | Shelf position | |
|---|---|---|---|---|
| | | | 2 positions | 3 positions |
| Short pastry biscuits | 150 - 160 | 20 - 40 | 1 / 4 | 1 / 3 / 5 |
| Biscuits made with sponge mixture | 160 - 170 | 25 - 40 | 1 / 4 | - |

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

1) Preheat the oven.

## 9.9 True Fan + Bottom

| Food | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|
| Pizza (thin crust) | 200 - 230[1)2)] | 15 - 20 | 2 |
| Pizza (with a lot of topping) | 180 - 200 | 20 - 30 | 2 |
| Tarts | 180 - 200 | 40 - 55 | 1 |
| Spinach flan | 160 - 180 | 45 - 60 | 1 |
| Quiche Lorraine | 170 - 190 | 45 - 55 | 1 |
| Swiss Flan | 170 - 190 | 45 - 55 | 1 |
| Cheesecake | 140 - 160 | 60 - 90 | 1 |
| Apple cake, covered | 150 - 170 | 50 - 60 | 1 |
| Vegetable pie | 160 - 180 | 50 - 60 | 1 |
| Unleavened bread | 230 - 250[1)] | 10 - 20 | 2 |
| Puff pastry flan | 160 - 180[1)] | 45 - 55 | 2 |
| Flammekuchen (Pizza-like dish from Alsace) | 230 - 250[1)] | 12 - 20 | 2 |
| Piroggen (Russian version of calzone) | 180 - 200[1)] | 15 - 25 | 2 |

1) Preheat the oven.

2) Use a deep pan.

## 9.10 Roasting

Use heat-resistant ovenware.

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

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

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

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

To keep meat more succulent:

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

## 9.11 Roasting tables

Beef

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

1) Preheat the oven.

Veal

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

Lamb

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

Game

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

1) Preheat the oven.

Poultry

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

Fish (steamed)

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

## 9.12 Grilling

- Always grill with the maximum temperature setting.
- Set the shelf into the shelf position as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf position.
- Grill only flat pieces of meat or fish.
- Always preheat the empty oven with the grill functions for 5 minutes.

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

Grilling

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

## 9.13 Bottom + Grill + Fan

Use the function True Fan Cooking.

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

## 9.14 Defrost

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

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

## 9.15 Preserving - Bottom Heat

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

Soft fruit

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

Stone fruit

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

Vegetables

| Food | Temperature (°C) | Cooking time until simmering (min) | Continue to cook at 100 °C (min) |
|---|---|---|---|
| Carrots[1)] | 160 - 170 | 50 - 60 | 5 - 10 |
| Cucumbers | 160 - 170 | 50 - 60 | - |
| Mixed pickles | 160 - 170 | 50 - 60 | 5 - 10 |
| Kohlrabi / Peas / Asparagus | 160 - 170 | 50 - 60 | 15 - 20 |

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

## 9.16 Drying - True Fan Cooking

- Cover trays with grease proof paper or baking parchment.
- For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.

Vegetables

| 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 |

## 9.17 Food Sensor table

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

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

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

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

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

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

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

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

| Casseroles - Precooked 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 fruits, Rice porridge casserole with / without fruits, Sweet noodle casserole | 80 | 85 | 90 |

## 9.18 Information for test institutes

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

Baking on one level. Baking in tins

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

Baking on one level. Biscuits

| Food | Function | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|
| Short bread / Pastry stripes | True Fan Cooking | 140 | 25 - 40 | 3 |
| Short bread / Pastry stripes | Top / Bottom Heat | 160[1)] | 20 - 30 | 3 |
| Small cakes (20 per tray) | True Fan Cooking | 150[1)] | 20 - 35 | 3 |
| Small cakes (20 per tray) | Top / Bottom Heat | 170[1)] | 20 - 30 | 3 |

1) Preheat the oven.

Multilevel Baking. Biscuits

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

1) Preheat the oven.

Grill
Preheat the empty oven for 5 minutes.

| Food | Function | Temperature (°C) | Time (min) | Shelf position |
|---|---|---|---|---|
| Toast | Grill | max | 1 - 3 | 5 |
| Beef Steak | Grill | max | 24 - 30[1)] | 4 |

1) Turn halfway through.

Fast Grilling
Preheat the empty oven for 3 minutes.

Grill with the maximum temperature setting.

| Food | Time (min) | | Shelf position |
|---|---|---|---|
| | 1st side | 2nd side | |
| Burgers | 8 - 10 | 6 - 8 | 4 |
| Toast | 1 - 3 | 1 - 3 | 4 |

# 10. CARE AND CLEANING

**WARNING!**
Refer to Safety chapters.

## 10.1 Notes on cleaning

- Clean the front of the oven with a soft cloth with warm water and a mild cleaning agent.
- To clean metal surfaces, use a dedicated cleaning agent.
- Clean the oven interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- Clean 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.

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

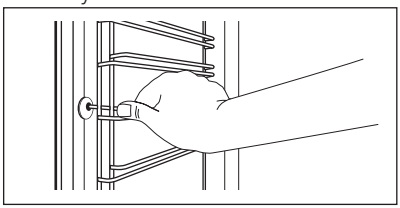
1. Put 250 ml of white vinegar into the cavity embossment at the bottom of the oven.
   Use maximum 6% vinegar without herbs.
2. Let the vinegar dissolve the residual limestone at the ambient temperature for 30 minutes.
3. Clean the cavity with warm water and a soft cloth.

## 10.3 Removing the shelf supports

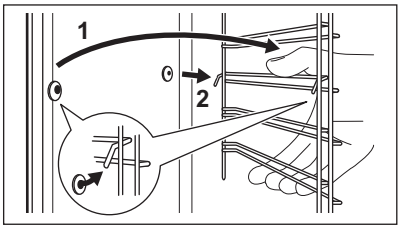
To clean the oven, remove the shelf supports.

**CAUTION!**
Be careful when you remove the shelf supports.

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



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




Install the removed accessories in the opposite sequence.

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

## 10.4 Pyrolysis

**CAUTION!**
Do not start the Pyrolysis if the Plus Steam button is pressed in.

**CAUTION!**
Remove all accessories and removable shelf supports.

Do not start the Pyrolysis if you did not fully close the oven door. In some models, the display shows "C3" when this error occurs.

**WARNING!**
The oven becomes very hot. There is a risk of burns.

**CAUTION!**
If there are other appliances installed in the same cabinet, do not use them when the Pyrolysis function operates. It can cause damage to the appliance.

1. Wipe out the cavity with a wet, soft cloth.
2. Clean the inner side of the door with hot water, so that the residues do not burn from the hot air.
3. Set the Pyrolysis function. Refer to "Daily use" chapter, "Oven Functions".
4. When |→| flashes, turn the knob for the temperature to set the pyrolysis duration:

| Option | Description |
|---|---|
| P1 | Light cleaning. Duration: 1 h 30 min. |
| P2 | Normal cleaning. Duration: 3 h. |

After 2 seconds the pyrolysis starts.
You can use the END function to delay the start of the cleaning.
During the pyrolysis the oven lamp is off.

5. To change the default length of the pyrolysis (**P1** or **P2**), press ⏲ to set |→|, and then turn the knob for the temperature.
6. When the oven is at the set temperature, the door locks. The display shows 🔒 and the bars of the heat indicator until the door unlocks.
7. When pyrolysis is completed, the display shows the time of day. The oven door stays locked.
8. When the oven is cool again, a signal sounds and the door unlocks.

## 10.5 Cleaning reminder

To remind you that the pyrolysis is necessary, PYR flashes in the display for 10 seconds after each activation and deactivation of the oven.

**The cleaning reminder goes out:**

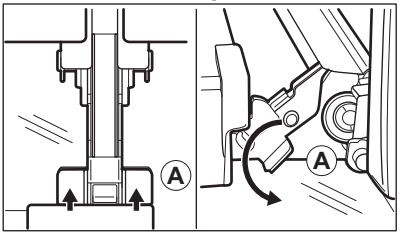
- after the end of the pyrolysis.
- if you press 🔔 3sec and °C at the same time while PYR flashes in the display.

## 10.6 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.

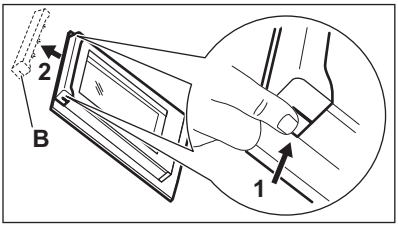
**WARNING!**
Be careful when you remove the door from the appliance. The door is heavy.

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

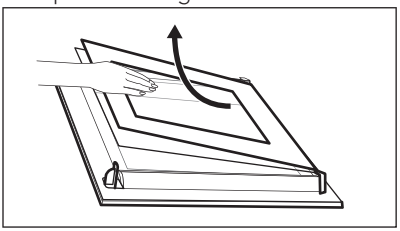



3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the appliance at an upwards angle.
5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.

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.




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.

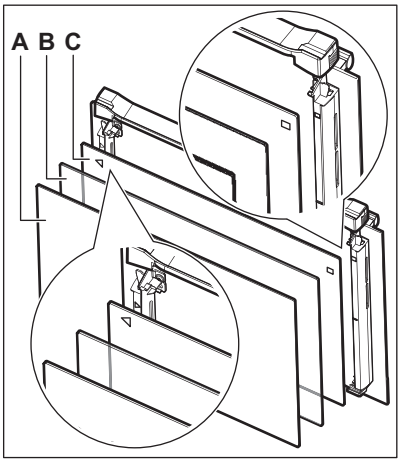


9. Clean the glass panel with water and soap. Dry the glass panel carefully.

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.

Make sure that you put the glass panels (C, B and A) back in the correct sequence. First, insert panel C, which has a square printed on the left side and a triangle on the right side. You will also find those symbols embossed on the door frame. The triangle symbol on the glass must match the triangle on the door frame, and the square symbol must match the square. After that insert the other two glass panels.




## 10.7 Replacing the lamp

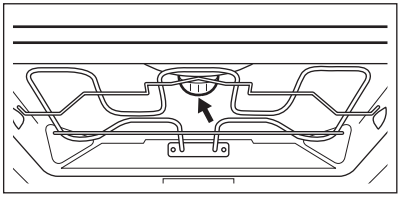
Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

**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 oven is not connected to an electrical supply or it is connected incorrectly. | Check if the oven is correctly connected to the electrical supply (refer to the connection diagram if available). |
| The oven does not heat up. | The oven is deactivated. | Activate the oven. |
| The oven does not heat up. | The clock is not set. | Set the clock. |
| The oven does not heat up. | The necessary settings are not set. | Make sure that the settings are correct. |
| The oven does not heat up. | The automatic switch-off is activated. | Refer to "Automatic switch-off". |
| The oven does not heat up. | The Child Lock is on. | Refer to "Using the Child Lock". |
| The oven does not heat up. | The fuse is blown. | Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician. |
| The lamp does not operate. | The lamp is defective. | Replace the lamp. |
| The core temperature sensor does not operate. | The plug of the core temperature sensor is not correctly installed into the socket. | Put the plug of the core temperature sensor as far as possible into the socket. |
| It takes too long to cook the dishes or they cook too quickly. | The temperature is too low or too high. | Adjust the temperature if necessary. Follow the advice in the user manual. |
| 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 "C2". | You want to start the Pyrolysis or Defrost function, but you did not remove the core temperature sensor plug from the socket. | Remove the core temperature sensor plug from the socket. |

| Problem | Possible cause | Remedy |
|---|---|---|
| The display shows "C3". | The cleaning function does not operate. You did not fully close the door, or the door lock is defective. | Fully close the door. |
| The display shows "F102". | • You did not fully close the door.<br>• The door lock is defective. | • Fully close the door.<br>• Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again.<br>• If the display shows "F102" again, contact the Customer Care Department. |
| The display shows an error code that is not in this table. | There is an electrical fault. | • Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again.<br>• If the display shows the error code again, contact the Customer Care Department. |
| 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 activate correctly the True Fan Cooking PLUS function with the Plus Steam button. | 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". |
| 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. |
| You want to activate the cleaning function, but the display shows "C4". | The Plus Steam button is pressed in. | Press the Plus Steam button again. |
| The water in the cavity embossment does not boil. | The temperature is too low. | Set the temperature at least to 110 °C.<br>Refer to "Hints and tips" chapter. |

| Problem | Possible cause | Remedy |
|---|---|---|
| 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. |
| The appliance is activated and does not heat up. The fan does not operate. The display shows **"Demo"**. | The demo mode is activated. | 1. Deactivate the oven.<br>2. Press and hold at the same time 3sec °C.<br>3. The first digit on the display and **Demo** indicator start to blink.<br>4. Enter the code 2468 by turning the knob for the temperature right or left to change the values and press to confirm.<br>5. The next digit starts to blink.<br>6. **Demo** mode deactivates when you confirm the last digit and the code is correct. |

## 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.

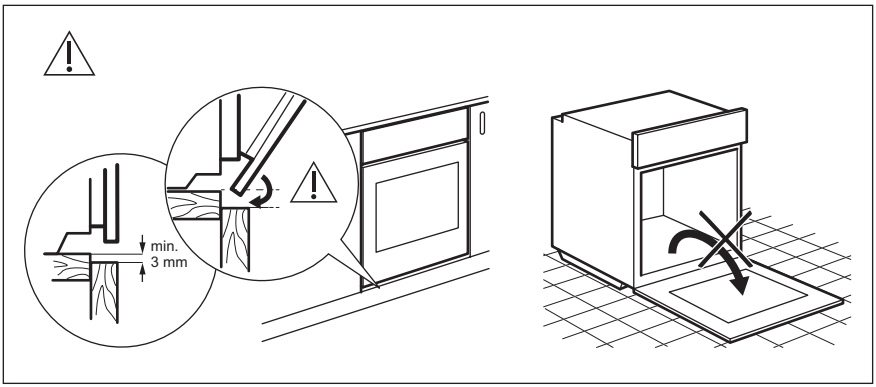
| We recommend that you write the data here: | |
|---|---|
| Model (MOD.) | ..... |
| Product number (PNC) | ..... |
| Serial number (S.N.) | ..... |

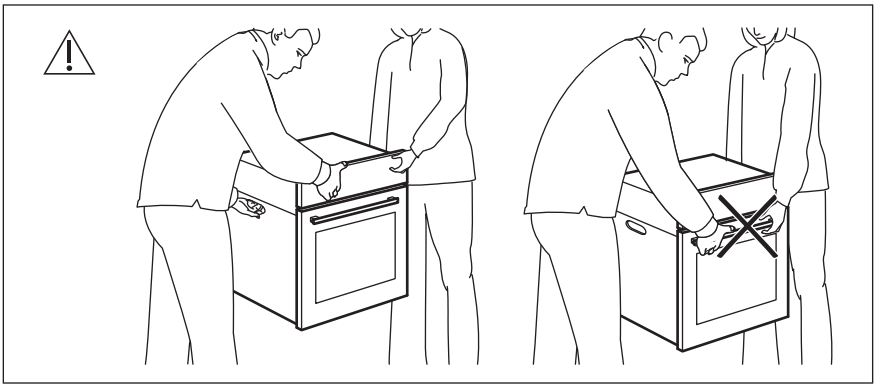
# 12. INSTALLATION

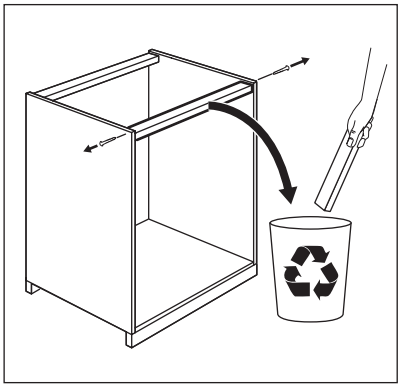
**WARNING!**
Refer to Safety chapters.

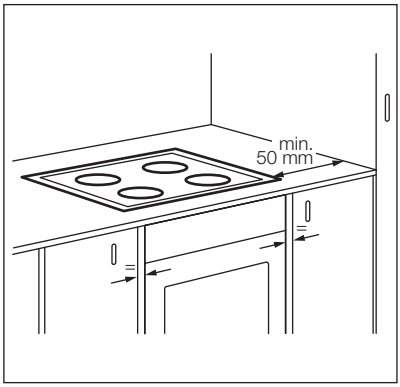
## 12.1 Building in

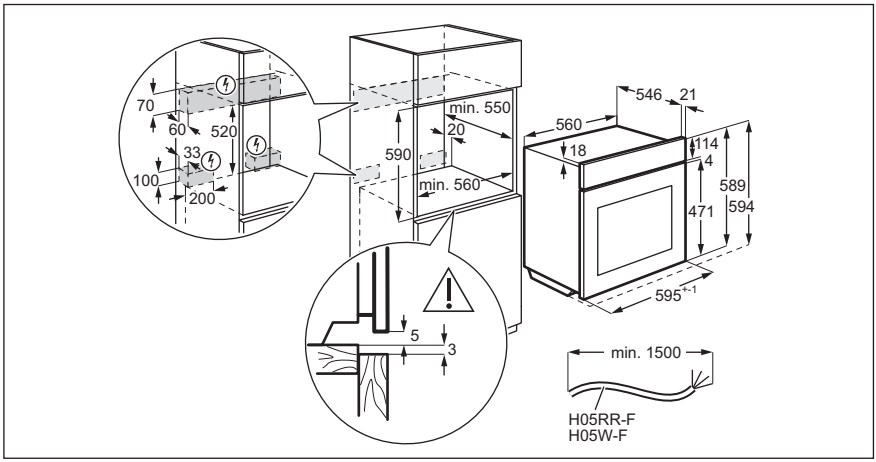
The built-in unit must meet the stability requirements of DIN 68930.

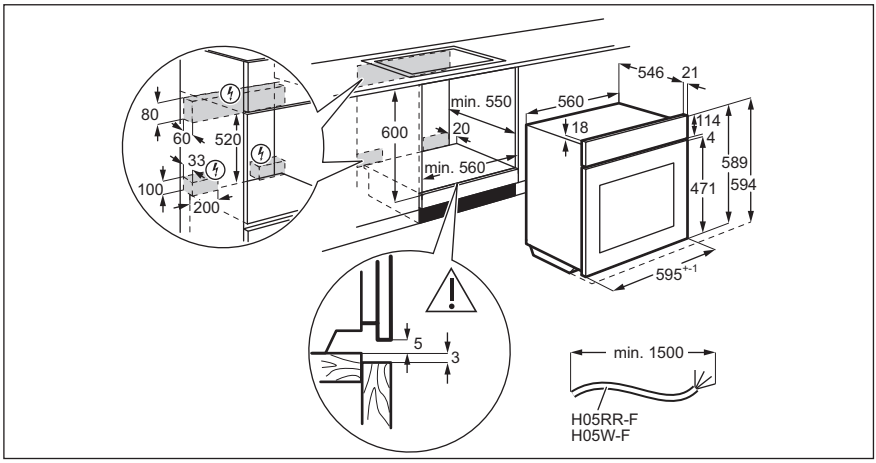


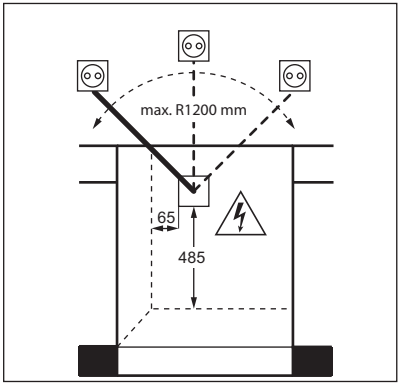



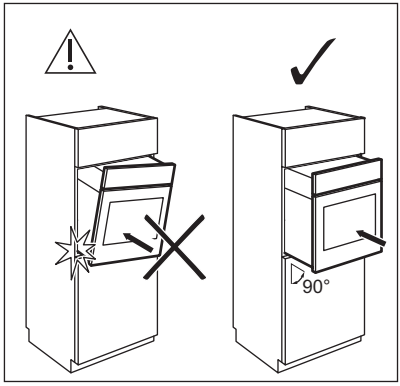


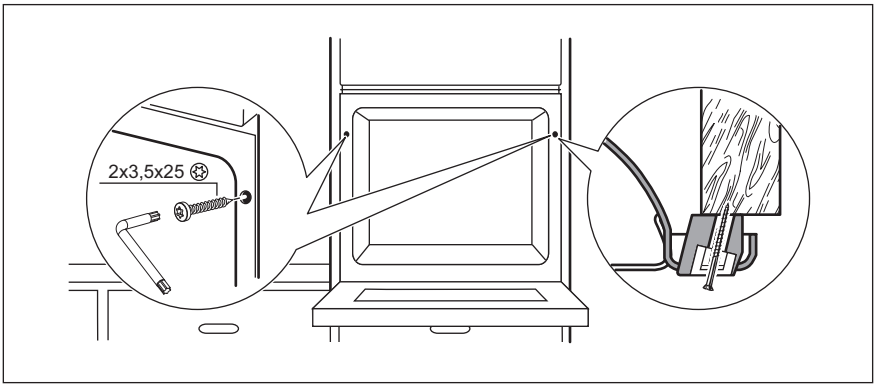



70
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546
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114
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595+1
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min. 1500
H05RR-F
H05W-F


80
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100
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min. 550
20
min. 560
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21
560
18
114
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471
595+1
5
3
min. 1500
H05RR-F
H05W-F


max. R1200 mm
65
485


90°




# 13. ENERGY EFFICIENCY

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

| | | |
|---|---|---|
| Supplier's name | AEG | |
| Model identification | BPE255632B<br>BPE255632M<br>BPE255632W | |
| 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 | BPE255632B | 38.0 kg |
| | BPE255632M | 38.0 kg |
| | BPE255632W | 38.0 kg |

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

## 13.2 Energy saving

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

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

Use metal dishes to improve energy saving.

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

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

Use the residual heat to warm up other dishes.

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

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

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

The fan and lamp continue to operate.

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

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

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