

# 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.

# 1. SAFETY INFORMATION

The symbols you will see in this booklet have these meanings

 Warning / Caution-Safety information

 General information and tips

 Environmental information

*Subject to change without notice.*

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.

## IMPORTANT INFORMATION

Important – check for any damages or marks.

- If you find the oven is damaged or marked, you must report it within 7 days if you wish to claim for damage/marks under the manufacturer's warranty. This does not affect your statutory rights.
- Discolouration of the enamel has no effect on the performance of the appliance.

## ENVIRONMENT

Information on disposal for users

- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

### 1.1 Children and vulnerable people safety

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 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 carry out servicing. (Certificate of Compliance to be retained).



**WARNING!** The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements.

Children 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.
- 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.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Use only the food sensor (core temperature sensor) recommended for this appliance.

## 2. CONDITIONS OF USE

This appliance is intended to be used in household and similar applications such as:

- Farm houses
- By clients in serviced apartments, holiday apartments and other residential type environments.
- Staff kitchen areas in shops, offices and other working environments, Bed and breakfast type environments

## 3. SAFETY INSTRUCTIONS

### 3.1 Installation



**WARNING!** Only a qualified person must install this appliance and carry out servicing. (Certificate of Compliance to be retained)

- 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.



**CAUTION!** Avoid sharp edges during handling.

- 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.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 70°C. If adjacent to vinyl-wrapped surfaces, use installation kit from vinyl wrap supplier.
- 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.

## 3.2 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.
- 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.  
The isolation device must have a contact opening width of minimum 3 mm.
- A means for disconnection must be incorporated in fixed wiring in accordance with the wiring rules.
- Switch the appliance off before removing the oven light glass for globe replacement

## 3.3 Use



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

- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the grill operation 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.



**CAUTION!** 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 base of the oven.
  - 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.

### 3.4 Care and cleaning



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

- Before maintenance, deactivate the appliance and disconnect the mains
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Care must be taken when wiping exposed stainless steel edges. They can be sharp!
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- The door glass on this appliance is made from a tough, durable material that withstands heating and cooling without breaking. As a precaution however, do not put cold water on hot glass.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Ensure fats and oils do not accumulate around elements, burners or fans.
- 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.
- Always clean the appliance immediately after any food spills.

### 3.5 Pyrolytic cleaning



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

- 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.

- Before carrying out a Pyrolytic selfcleaning 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, food sensor, etc., provided with the product) particularly any non-stick pots, pans, trays, utensils etc.

### 3.6 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.

### 3.7 Disposal



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

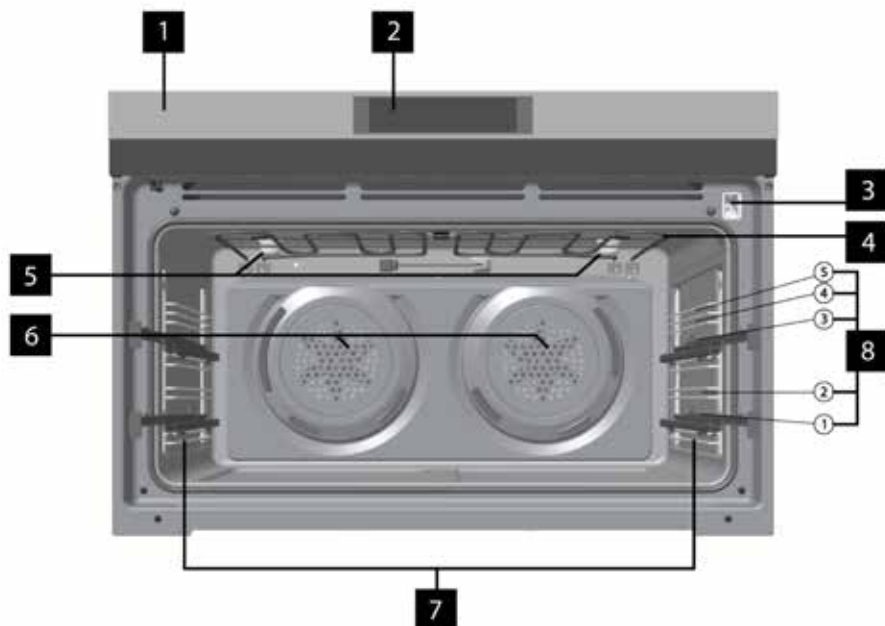
- Disconnect the appliance from the mains supply.

### 3.8 Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.
- To maintain safe operation, it is recommended that the product be inspected every 5 years by an authorised service person.

## 4. PRODUCT DESCRIPTION

### 4.1 General overview

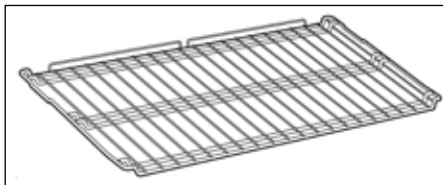


- 1** Control panel
- 2** Electronic programmer
- 3** Socket for the food temperature sensor
- 4** Heating element
- 5** Lamp
- 6** Fans and heating elements
- 7** Shelf support, removable
- 8** Shelf positions



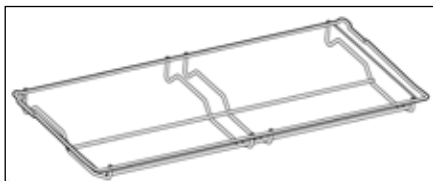
## 4.2 Accessories

### Wire shelf



For cookware, cake tins, roasts.

### Grill shelf

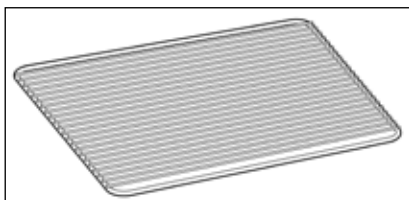


### Grill- / Roasting pan



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

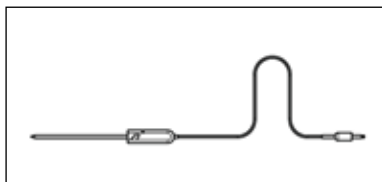
### Grill insert



For roasting and grilling.

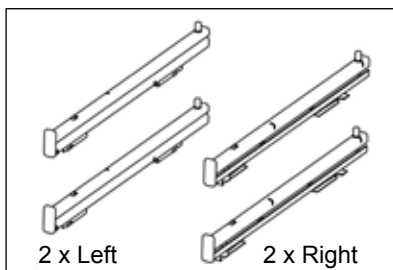
**i** Use the grill insert only with the Grill- / Roasting pan.

### Food Sensor



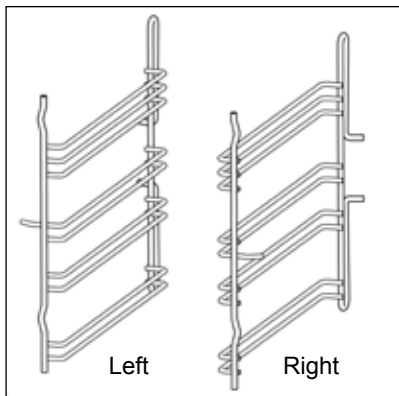
To measure the temperature inside the food.

### Telescopic runners



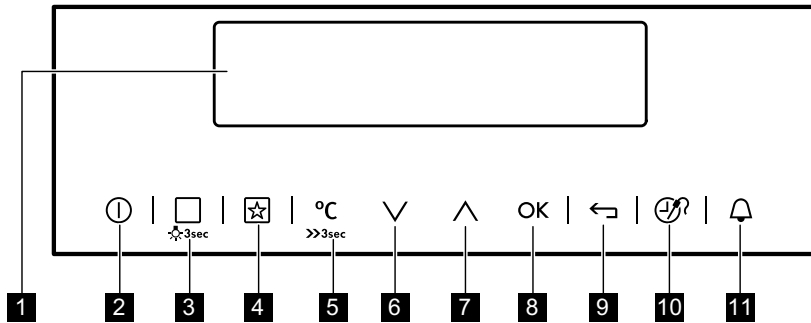
For shelves and trays.

### Shelf support / Side racks












## 5. CONTROL PANEL

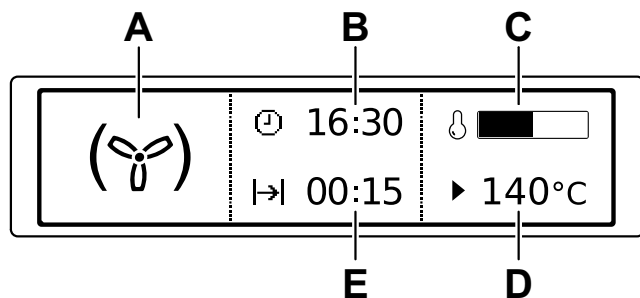
### 5.1 Electronic programmer



Use the sensor fields to operate the appliance.

Sensor field	Function	Comment
<b>1</b>	-	Display Shows the current settings of the appliance.
<b>2</b>		ON / OFF To turn on and off the appliance.
<b>3</b>		Heating Functions Press the sensor field to choose the menu: Heating Functions. To turn on or turn off the light, press the field for 3 seconds. You can turn on the light also when the appliance is turned off.
<b>4</b>		Favourites To save and access your favourite programmes.
<b>5</b>		Temperature selection To set the temperature or show the current temperature in the appliance. Press the field for 3 seconds to turn on or turn off the function: Fast heat up.
<b>6</b>		Down key To move down in the menu or to adjust settings.
<b>7</b>		Up key To move up in the menu or to adjust settings.
<b>8</b>	OK	OK To confirm the selection or setting.
<b>9</b>		Back key To go back one level in the menu. To show the main menu, press the field for 3 seconds.
<b>10</b>		Time and additional functions To set different functions. When a heating function operates, press the sensor field to set the timer or the functions: Function Lock, Favourites, Heat + Hold, Set + Go. You can also change the settings of the food sensor.
<b>11</b>		Minute Minder To set the function: Minute Minder.

## 5.2 Display



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

Other indicators of the display:


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

## 6. BEFORE FIRST USE

 **WARNING!** Refer to Safety chapters.

### 6.1 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.

## 6.2 First Connection





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



1. Press  or  to set the value.
2. Press  to confirm.

## 7. DAILY USE

 **WARNING!** Refer to Safety chapters.






### 7.1 Navigating the menus

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

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






### 7.2 The menus in overview

Main menu

Symbol	Menu item	Application
	Heating Functions	Contains a list of heating functions.
	Favourites	Contains a list of favourite cooking programmes created by the user.
	Pyrolysis	Pyrolytic cleaning.
	Basic Settings	Used to set the appliance configuration.
	Specials	Contains a list of additional heating functions.












## 7.2 The menus in overview

Submenu for: Basic Settings

Sensor field	Submenu	Description
	Set Time of Day	Sets the current time on the clock.
	Time Indication	When ON, the display shows the current time when you deactivate the appliance.
	Fast heat up	When ON, the function decreases the heat-up time.
	Set + Go	To set a function and activate it later with a press of any symbol on the control panel.
	Heat + Hold	Keeps the prepared food warm for 30 minutes after a cooking cycle finished.
	Time Extension	Activates and deactivates the time extension function.
	Display Contrast	Adjusts the display contrast
	Display Brightness	Adjusts the display brightness
	Buzzer Volume	Adjusts the volume of press-tones and signals by degrees.
	Key Tones	Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF touch field.
	Alarm/Error Tones	Activates and deactivates the alarm tones.
	Cleaning Reminder	Reminds you when to clean the appliance.
	DEMO mode	Activation / deactivation code: 2468
	Service	Shows the software version and configuration.
	Factory Settings	Resets all settings to factory settings.

## 7.3 Heating Functions









### Submenu for: Basic Settings

Heating Function	Application
 Conventional Cooking (Top / Bottom Heat)	To bake and roast food on one shelf position.
 True Fan Cooking	To bake on up to three shelf positions at the same time and to dry food. Set the temperature 10 - 20°C lower than for the function: Conventional Cooking.
 Fan Assist Cooking	Heat comes from two elements, one above and one below the food. The fan circulates the hot air around the oven cavity so that you can put the food in different places in the oven and still cook them at the same time. You should only use a maximum of two shelves with 'Fan Assist Bake'. Do not use the bottom shelf. If the two shelves are used, food on the shelf in the higher position will cook first and should then be removed to allow the food on the lower shelf to finish cooking.
 Pizza Setting	To bake food on one shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for the function: Conventional Cooking.
 Roast	The Roast function is designed for roasting meats and poultry by utilising heat from all elements in combination with the fan to surround the food. This provides even cooking throughout and enhanced browning. This function starts at a higher temperature to seal the meat. The oven will then automatically reduce to the selected temperature to cook the meat for as long as desired. For example, if you use the default 200°C the "Roast" cycle will start at 220°C and then lower to 200°C.
 Left Grilling	The 'Left Grill' directs radiant heat from only one of the powerful upper elements onto the food. The 'Left Grill' function is used instead of 'Full Grill' when only half the amount of grill area is needed. Grill with the oven door closed.
 Frozen Foods	To make convenience food like e.g. french fries, potato wedges or spring rolls crispy.
 Full Grilling	To grill flat food and to toast bread.
 Turbo Grilling	'Turbo Grill' offers you the benefits of both fan assist bake and traditional grill functions. The grill element turns on and off to maintain set temperature while the fan circulates the heated oven air. Grill with the oven door closed. You can use 'Turbo Grill' for large cuts of meat, which gives you a result similar to 'rotisserie' cooked meat. Put your food on a shelf in the second lowest shelf position. Put the grill dish on the lowest shelf position to catch any spills. When using 'Turbo Grill' it is not necessary to turn the food over during the cooking cycle.
 Bottom Heat	To bake cakes with crispy bottom and to preserve 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.



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

## 7.4 Specials

Heating Function	Application	
	Keep Warm	To keep food warm.
	Plate Warming	To preheat plates for serving.
	Preserving	To preserve fruits and vegetables in sterilized cans and jars
	Drying	To dry sliced fruit (e.g. apples, plums, peaches) and vegetables (e.g. tomatoes, zucchini, mushrooms).
	Dough Proving	For controlled rising of yeast dough before baking.
	Slow Cooking	To prepare tender, succulent roasts.
	Bread Baking	To bake bread.
	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.

## 7.5 Activating a heating function


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

## 7.6 Heat-up indicator

When you activate a heating function, the bar on the display comes on. The bar shows that the temperature increases. When temperature is reached the buzzer sounds 3 times and the bar flashes and then disappears.

## 7.7 Activating a fast heat up

This function decreases the heat-up time.

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





To activate / deactivate the function, hold  $\gg^{\circ\text{C}}$  for 3 seconds. The heat-up indicator alternates. (This function is enabled by default)

## 7.8 Residual heat

When you deactivate the appliance, the display shows the residual heat. You can use the heat to keep the food warm.

# 8. CLOCK FUNCTIONS

## 8.1 Clock functions table

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

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



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

## 8.2 Setting the clock functions

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

1. Set a heating function.
2. Press again and again until the display shows the necessary clock function and the related symbol.
3. Press  $\wedge$  or  $\vee$  to set the necessary time.
4. Press OK to confirm. When the time ends, an acoustic signal sounds. The appliance deactivates. The display shows a message.
5. Press any symbol to stop the signal.

## 8.3 Heat + Hold

Conditions for the function:

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

The function: Heat + Hold keeps prepared food warm at 80 °C for 30 minutes.

It activates after the baking or roasting procedure ends. You can activate or deactivate the function in the menu:

Basic Settings.

1. Activate the appliance.

2. Select the heating function.
3. Set the temperature above 80 °C.
4. Press again and again until the display shows: Heat + Hold.
5. Press OK to confirm. When the function ends, an acoustic signal sounds. The function stays on if you change the heating functions.

## 8.4 Time Extension

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

**i** Applicable to all heating functions with Duration or Weight Automatic. Not applicable to heating functions with the core temperature sensor.

1. When the cooking time ends, an acoustic signal sounds. Press any symbol. The display shows the message.
2. Press to activate or  $\leftarrow$  to cancel.
3. Set the length of the function.
4. Press OK.

## 9. ROAST MODES



**WARNING! REFER TO SAFETY CHAPTERS.**

### 9.1 Assisted Cooking for Roast Meats

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

1. Activate the appliance.
2. Select menu: Heating
3. Select sub-menu: Roast Meats  
Press OK to confirm.
4. Select the type of meat.  
Press OK to confirm.
5. Select a doneness level, OK to confirm.
6. Select a cooking mode (Manual, Food sensor Automatic, Weight Automatic).  
Press OK to confirm. Select a doneness level, OK to confirm.



- i** When you use 'Manual' mode, the appliance uses the recommended settings. You can change them as with other functions when using Assisted cooking Food Sensor or weight refer to next chapters.

## 9.2 Assisted Cooking with Weight Automatic

This function automatically calculates the roasting time. To use it, it is necessary to input the food weight, when the automatic programme starts.

1. You can change the weight at any time. Press  $\wedge$  or  $\vee$  to change the weight.
2. When the time ends, an acoustic signal sounds. Press any symbol to deactivate the signal.

- i** With some programmes turn over the food after 30 minutes.

## 10. USING THE ACCESSORIES

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

### 10.1 Food sensor

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

There are two temperatures to be set:

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

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

Directions for the best results:

- Ingredients should be at room temperature.
- Food sensor cannot be used for liquid dishes.
- During cooking the food sensor must

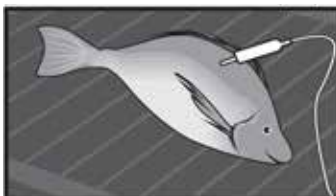
remain in the dish and the plug in the socket.

- Use recommended food core temperature settings. Refer to "Hints and tips" chapter.

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

### Food categories: meat, poultry and fish

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



The display shows the food sensor symbol.

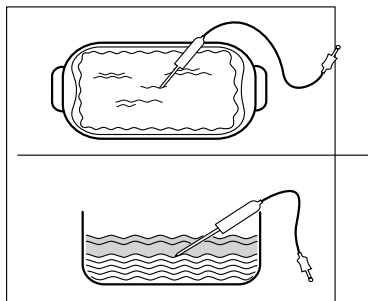
4. Press  $\wedge$  or  $\vee$  in less than 5 seconds to set the food core temperature.
5. Set a heating function and, if necessary, the oven temperature.
6. To change the food core temperature, press  $\text{⌂}$ . When the food core reaches the set temperature, an acoustic signal sounds. The appliance deactivates automatically.
7. Touch any symbol to stop the signal.

- Remove the food sensor plug from the socket and remove the dish from the appliance.

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

### Food category: casserole

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



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



The display shows the food sensor symbol.

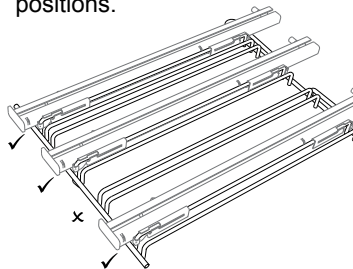
- Press or in less than 5 seconds to set the food core temperature.
- Set a heating function and, if necessary, the oven temperature.
- To change the food core temperature, press . When the dish is at the set temperature, an acoustic signal sounds. The appliance deactivates automatically.
- Touch any symbol to stop the signal.
- Remove the food sensor plug from the socket and remove the dish from the appliance.

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

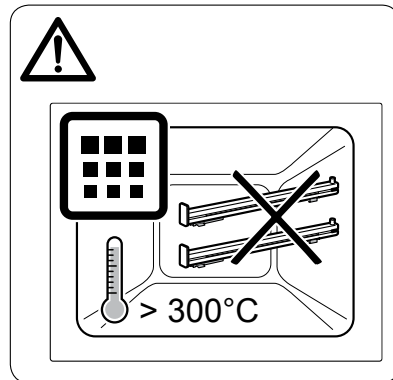
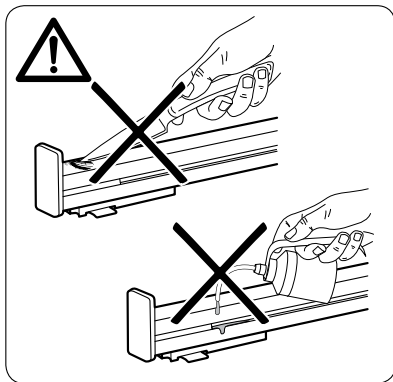
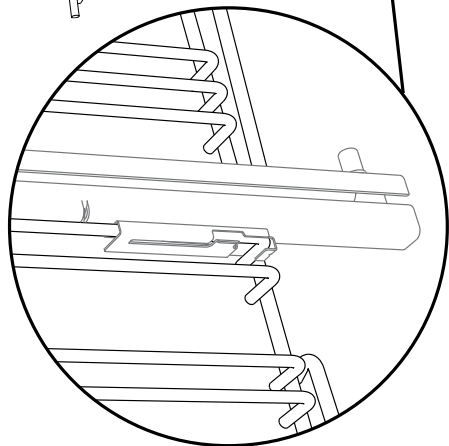
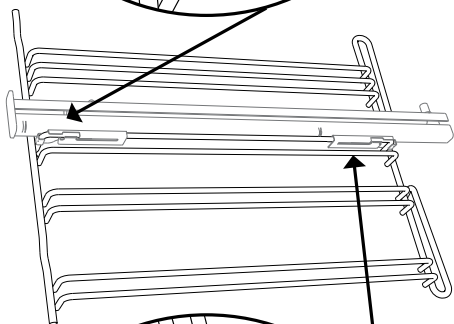
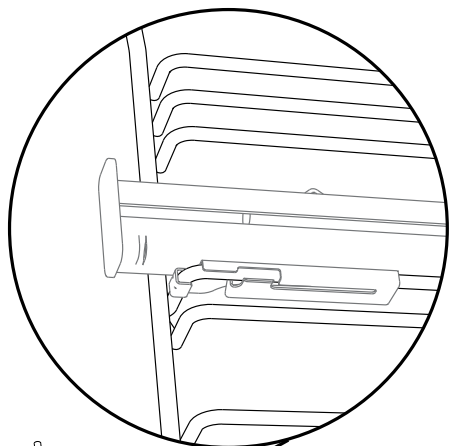
## 10.2 Attaching Telescopic runners

If the telescopic runners (slides) are not attached to the shelf supports (racks), follow these instructions

- Refer image below for feasible positions.

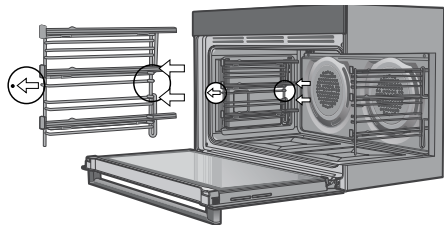


- Lay racks onto flat protected surface, prior to fitting slides. Ensure the rack and slides are of the same hand. E.g. Left hand slide should be fitted on left hand rack.
- Push bottom clips onto selected wire.
- Ensure both clips are secured to wire.
- Repeat for the other side.



### Installing the side racks

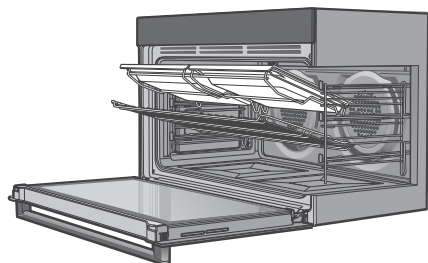
1. Insert the twin pegged side into the rear access holes provided, ensuring pegs are fully inserted.
2. Then locate the front peg into the front access hole and push in firmly.



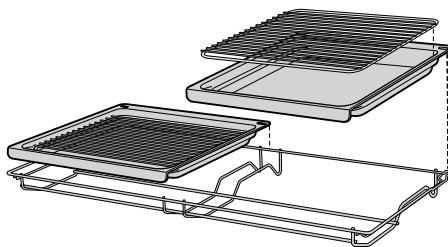
### Fitting the shelves and grill dish carrier between the side rack wires

The shelves are designed so that they have maximum extension but cannot be accidentally pulled right out. The grill dish carrier is designed the same way and can slot straight into the side racks. To fit a shelf or grill dish carrier to side racks:

1. Locate the rear edge of the shelf/ carrier in between guide rails of the side rack - see diagram.
2. Ensure the same rail positions on both sides of the oven are being engaged. With the front edge raised, begin to slide the shelf into the oven.
3. Once the detents have passed the front edge of the side rack, the shelf can be pushed completely in. When fully inserted the shelf/ carrier should not interfere with the closed oven door.



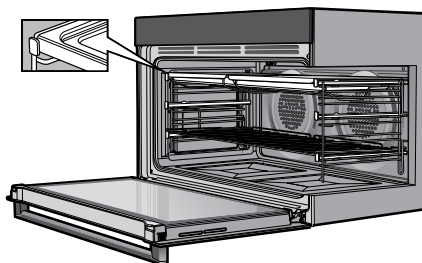
### Positioning the dishes on the grill dish carrier



### Fitting the shelves and grill dish carrier onto telescopic slides

To fit a shelf or grill dish carrier to telescopic slides:

1. With the slides fully pushed in, push the shelf/ carrier along the top of the slide until it hits the back post.
2. Drop the front of the shelf/ carrier ensuring it sits behind the front post of the slide (see illustration). When fully inserted the shelf/ carrier should not interfere with the closed oven door.




## 11. ADDITIONAL FUNCTIONS

### 11.1 Favourites


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

#### Saving a programme

1. Activate the appliance.
2. Set a heating function or an automatic programme.
3. Touch  again and again until the display shows: SAVE.
4. Press OK to confirm. The display shows the first free memory position.
5. Press OK to confirm.
6. Enter the name of the programme. The first letter flashes.
7. Touch  $\wedge$  or  $\vee$  to change the letter.
8. Press OK. The next letter flashes.
9. Do step 7 again as necessary.
10. Press and hold OK to save. You can overwrite a memory position.


When the display shows the first free memory position, touch  $\wedge$  or  $\vee$  and press OK to overwrite an existing programme. You can change the name of a programme in the menu: Edit Programme Name.




#### Activating the programme

1. Activate the appliance.
2. Select the menu: Favourites.
3. Press OK to confirm.
4. Select your favourite programme name.
5. Press OK to confirm.  
Press  to go directly to menu: Favourites. You can also use it when the appliance is deactivated.

### 11.2 Using the Child Lock



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


 If the Pyrolysis function operates, the door locks automatically. A message comes on in the display when you touch any symbol.



1. Touch  to activate the display.
2. Touch  and  at the same time until the display shows a message.  
To deactivate the Child Lock function repeat step 2.


### 11.3 Function Lock

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

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




 If the Pyrolysis function operates, the door is locked and the symbol of a key comes on in the display.

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


 When you deactivate the appliance, the lock function also deactivates.

### 11.4 Set + Go

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

1. Activate the appliance.
2. Set a heating function.
3. Press  again and again until the display shows: Duration.
4. Set the time.
5. Press  again and again until the display shows: Set + Go
6. Press OK to confirm.  
Press any symbol (except for ) to start the function: Set + Go. The set heating


function starts. When the heating function ends, an acoustic signal sounds.

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

## 11.5 Automatic Switch-off

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

Temperature (°C)	Switch-off time (h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5
250 - maximum	1.5

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

## 11.6 Brightness of the display

There are two modes of display brightness:


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


## 11.7 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the

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

## 12. 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.

### 12.1 Advice for special heating functions of the oven

#### Keep Warm

Use this function if you want to keep food warm. The temperature regulates itself automatically to 80 °C.

#### Plate Warming

For warming plates and dishes. Distribute plates and dishes evenly on the wire shelf. Move stacks around after half of the warming time (swap top and bottom). The automatic temperature is 70 °C.

#### Dough Proving

You can use this automatic function with any recipe for yeast dough you like. It gives you a good atmosphere for rising. Put the dough into a dish that is big enough for rising and cover it with a wet towel or plastic foil. Insert a wire shelf on the first shelf position and put the dish in. Close the door and set the function: Dough Proving. Set the necessary time.

### 12.2 Baking

- For best baking results preheat oven for 30 minutes
- Your oven may bake or roast differently

to the appliance you had before.

Adapt your usual settings such as temperature, cooking time and shelf position to the values in the tables.

- Use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the similar one.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one shelf position.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.
- Trays in the oven can twist during baking. When the trays become cold again, the distortions disappear.

## 12.3 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. 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.
The cake is too brown on top.	The oven is not preheated.	Next time you bake, preheat the oven.
The cake is too brown on top.	The oven temperature is too high.	The next time you bake, set a lower oven temperature.
The cake is too brown on bottom.	The shelf position is incorrect.	Put the cake one shelf higher.



## 12.4 Baking on single 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	True Fan Cooking	140 - 150	35 - 50	2
Fatless sponge cake	Conventional Cooking	160	35 - 50	2
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)	Conventional Cooking	180	70 - 90	1
Cheesecake	Conventional Cooking	170 - 190	60 - 90	1

1) Preheat the oven.

### Cakes / pastries / breads on baking trays

Food	Function	Temperature (°C)	Time (min)	Shelf position
Plaited bread / Bread crown	Conventional Cooking	170 - 190	30 - 40	3
Christmas stollen	Conventional Cooking	160 - 180 <sup>1)</sup>	50 - 70	2
Bread (rye bread): 1. First part of baking procedure.	Conventional Cooking	1. 230 <sup>1)</sup>	1. 20	1
		2. 160 - 180	2. 30 - 60	
Cream puffs / Eclairs	Conventional Cooking	190 - 210 <sup>1)</sup>	20 - 35	3
Swiss roll	Conventional Cooking	180 - 200 <sup>1)</sup>	10 - 20	2
Cake with crumble topping (dry)	True Fan Cooking	150 - 160	20 - 40	3
Buttered almond cake / Sugar cakes	True Fan Cooking	190 - 210 <sup>1)</sup>	20 - 30	3
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>	Conventional Cooking	170	35 - 55	3
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	Conventional Cooking	160 - 180 <sup>1)</sup>	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
Short bread / Pastry stripes	True Fan Cooking	140	20 - 35	3
Short bread / Pastry stripes	Conventional Cooking	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
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	Conventional Cooking	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)	Conventional Cooking	170 <sup>1)</sup>	20-30	3

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

## 12.5 Bakes and gratins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Pasta bake	Conventional Cooking	180 - 200	45 - 60	1
Lasagne	Conventional Cooking	180 - 200	25 - 40	1
Vegetables au gratin <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	Conventional Cooking	180 - 200	40 - 60	1
Fish bakes	Conventional Cooking	180 - 200	30 - 60	1
Stuffed vegetables	True Fan Cooking	160 - 170	30 - 60	1

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

## 12.6 Moist Fan Baking

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

## 12.7 Multilevel Baking

Use the function: True Fan Cooking.

Cakes / pastries / breads on baking trays

Food	Temperature (°C)	Time (min)	Shelf position
			2 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
Short pastry biscuits	150 - 160	20 - 40	1 / 4
Short bread / Short bread / Pastry Stripes	140	25 - 45	1 / 4
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.

## 12.8 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
Tarts	180 - 200	40 - 55	1
Spinach flan	160 - 180	45 - 60	1
Quiche Lorraine	170 - 190	45 - 55	1
Swiss Flan	170 - 190	45 - 55	1
Apple cake, covered	150 - 170	50 - 60	1
Vegetable pie	160 - 180	50 - 60	1
Unleavened bread	230 - 250 <sup>1)</sup>	10 - 20	2
Puff pastry flan	160 - 180 <sup>1)</sup>	45 - 55	2
Flammekuchen (Piz- za-like dish from Al- sace)	230 - 250 <sup>1)</sup>	12 - 20	2
Piroggen (Russian version of calzone)	180 - 200 <sup>1)</sup>	15 - 25	2

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

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

## 12.9 Roasting

- Use heat-resistant ovenware to roast. Refer to the instructions of the ovenware manufacturer.
- You can roast large roasting joints directly in the roast pan or on the wire shelf above the deep pan.
- Put some liquid in the roast pan to prevent the meat juices or fat from burning on it's surface.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- If necessary, turn the roast after 1/2 to 2/3 of the cooking time.

## 12.10 Roasting tables

### Beef

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Pot roast	1 - 1.5 kg	Conventional Cooking	230	120 - 150	1
Roast beef or fillet: rare	per cm of thickness	Turbo Grilling	190 - 200 <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

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

## Pork

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Shoulder / Neck / Ham joint	1 - 1.5 kg	Turbo Grilling	160 - 180	90 - 120	1
Chop / Spare rib	1 - 1.5 kg	Turbo Grilling	170 - 180	60 - 90	1
Meatloaf	750 g - 1 kg	Turbo Grilling	160 - 170	50 - 60	1
Pork knuckle (precooked)	750 g - 1 kg	Turbo Grilling	150 - 170	90 - 120	1

## Veal

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

## Game

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

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

## Poultry


Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Poultry portions	200 - 250 g each	Turbo Grilling	200 - 220	30 - 50	1
Half chicken	400 - 500 g each	Turbo Grilling	190 - 210	35 - 50	1
Chicken, poulard	1 - 1.5 kg	Turbo Grilling	190 - 210	50 - 70	1
Duck	1.5 - 2 kg	Turbo Grilling	180 - 200	80 - 100	1
Goose	3.5 - 5 kg	Turbo Grilling	160 - 180	120 - 180	1
Turkey	2.5 - 3.5 kg	Turbo Grilling	160 - 180	120 - 150	1
Turkey	4 - 6 kg	Turbo Grilling	140 - 160	150 - 240	1

## Fish (steamed)

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Whole fish	1 - 1.5	Conventional Cooking	210 - 220	40 - 60	1

## 12.11 Grilling

- Set the shelf into the shelf position as recommended in the grilling table.
- Always set the pan to collect the fat.
- 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.

### Turbo 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

### Grilling

Food	Time (min)		Shelf position
	1st side	2nd side	
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

## 12.12 Frozen Foods

Use this function to cook frozen prepared foods. Follow cooking instructions on the pack. Use the table below as guideline only.

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

Food	Temperature (°C)	Time (min)	Shelf position
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

### Frozen ready meals

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

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


## 12.13 Slow Cooking

Use this function to prepare lean, tender pieces of meat and fish with core temperatures no more than 65°C. This function is not applicable to such recipes as pot roast or fatty roast pork.

You can use the core temperature sensor to guarantee that the meat has the correct core temperature (see the table for the core temperature sensor).

In the first 10 minutes you can set an oven temperature between 80°C and 150°C.

The default is 90°C. After the temperature is set, the oven continues to cook at 80°C. Do not use this function for poultry.

 Always cook without a lid when you use this function.

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

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

## 12.14 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.

Food	Quantity	Defrosting time (min)	Further defrosting time (min)	Comments
Chicken	1 kg	100 - 140	20 - 30	Put the chicken on an upturned saucer in a big plate. Turn halfway through.
Meat	1 kg	100 - 140	20 - 30	Turn halfway through.
Meat	500 g	90 - 120	20 - 30	Turn halfway through.
Trout	150 g	25 - 35	10 - 15	-
Strawberries	300 g	30 - 40	10 - 20	-
Butter	250 g	30 - 40	10 - 15	-
Cream	2 x 200 g	80 - 100	10 - 15	Whip the cream when still slightly frozen in places.
Gateau	1.4 kg	60	60	-

## 12.15 Preserving

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

### Soft fruit

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

### Stone fruit

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

### Vegetables

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100°C (min)
Carrots <sup>1)</sup>	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

<sup>1)</sup> Leave standing in the oven after it is deactivated.



## 12.16 Drying

- Cover trays with grease proof paper or baking parchment.

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

### Vegetables

Food	Temperature (°C)	Time (h)	Shelf position	
			1st side	2nd side
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	
			1st side	2nd side
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

## 12.17 Bread Baking

Preheating is not recommended.

Food	Temperature (°C)	Time (h)	Shelf position
White Bread	180 - 200	40 - 60	2
Baguette	200 - 220	35 - 45	2
Brioche	180 - 200	40 - 60	2
Ciabatta	200 - 220	35 - 45	2
Rye Bread	190 - 210	50 - 70	2
Dark Bread	180 - 200	50 - 70	2
All Grain bread	170 - 190	60 - 90	2

## 12.18 Food Sensor table

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

<b>Beef</b>	<b>Food core temperature (°C)</b>		
	<b>Less</b>	<b>Medium</b>	<b>More</b>
Chop (saddle), Smoked pork loin, Smoked loin poached	75	78	82

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

<b>Veal</b>	<b>Food core temperature (°C)</b>		
	<b>Less</b>	<b>Medium</b>	<b>More</b>
Roast veal	75	80	85
Knuckle of veal	85	88	90

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

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

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

<b>Fish (salmon, trout, zander)</b>	<b>Food core temperature (°C)</b>		
	<b>Less</b>	<b>Medium</b>	<b>More</b>
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 - Savoury	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

## 13. CARE AND CLEANING

**WARNING!**  
REFER TO SAFETY CHAPTERS.

### 13.1 Notes on cleaning

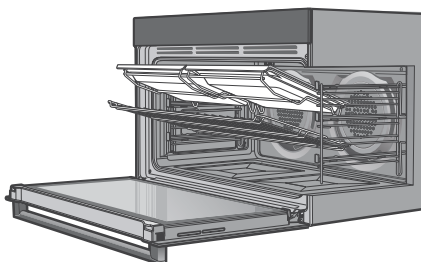
- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a dedicated cleaning agent.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- Clean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

To clean the oven, remove the shelf supports.

### 13.2 Removing the shelves, grill dishes and shelf supports

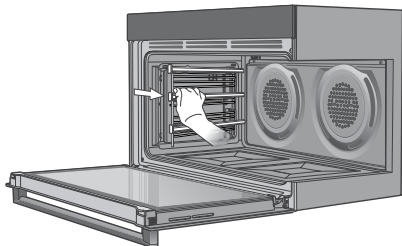
#### Removing the shelves and grill dishes

- Slide the shelves and grill dish carrier towards you until they reach the front stop.
- Tilt them up at the front to clear the side supports, taking care not to spill the contents.
- Lift them clear.
- Wash the shelves and grill dish in hot soapy water.
- Reverse the above steps to put the shelves and grill dishes back again.
- Ensure that they are placed between the 2 support wires or correctly onto the runners.



### Removing the shelf supports

- Grasp the shelf support at the front.
- Pull it firmly inwards.



## 13.3 Pyrolysis (Pyrolytic Cleaning)

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

**WARNING!** Do not leave non-stick cookware in the oven during Pyrolysis. It may emit poisonous gases.

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

**i** The pyrolytic cleaning procedure cannot start:

- If you did not remove the core temperature sensor plug from the socket.
- If you did not fully close the oven door.

1. Clean the inner side of the door with hot water, so that the residues do not burn from the hot air.
2. Turn on the appliance and select from the main menu the function: Pyrolysis. Press OK to confirm.
3. Set the duration of the cleaning procedure:

Option	Description
Quick	1 h for a low degree of dirt
Normal	1 h 30 min for a usual degree of dirt
Intense	3 h for a high degree of dirt

4. Press OK to confirm.

**i** When the pyrolytic cleaning starts, the appliance door is locked and the lamp does not work.

**i** To stop the pyrolytic cleaning before it is completed, turn off the appliance.

**WARNING!** After the function is completed, the appliance is very hot. Let it cool down. There is a risk of burns.

**i** After the function is completed, the door stays locked for the cool down phase. Some of the appliance functions are not available during the cool down phase.

## 13.4 Cleaning the oven door

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

**WARNING!** The door glass on this appliance is made from a tough, durable material that withstands heating and cooling without breaking. However, it must be remembered that it is GLASS, it may break. Treat it accordingly! Should you have any questions about the glass in your new appliance, please contact the customer care centre by dialling 1300 363 640.

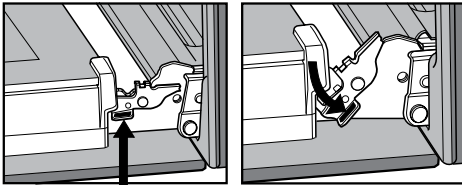


**WARNING!** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door since they can scratch the surface, which may result in shattering of the glass.

### Positioning the door for dismantling

The door needs to be positioned at an angle to aid in the disassembly of the panes.

- Open the door fully to gain access to the hinges.
- Push down the hinge locking tab on both hinges.



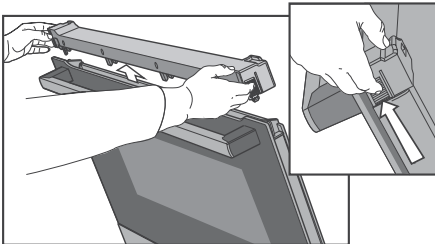
Locking tab up - normal position      Locking tab down - for cleaning

- Gently close the door until it stops in the partially open position on the locking tab.

**NOTE:** The door cannot fully close with the locking tab in this down position.

### Removing the top door trim

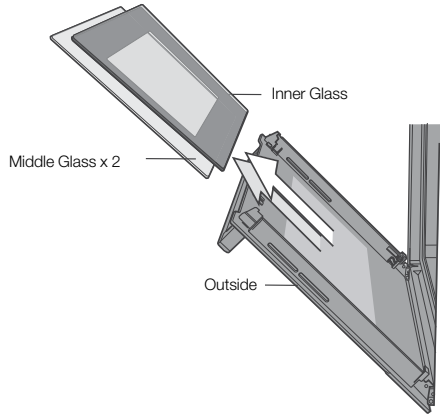
- Push in the 2 tabs on either side of the trim.
- Lift the trim away from the door.



### Removing the glass panes

- Remove the inner glass and middle glass layers from the door.

- Clean the glass using detergent and warm water. Wipe clean and dry thoroughly.
- The outside glass cannot be removed from the door and hence can be cleaned in-situ.



### Reassembling the glass panes and top door trim

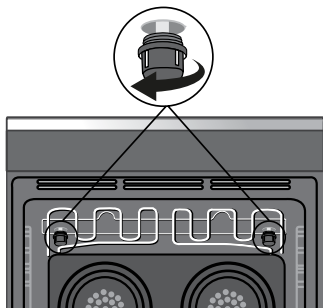
- Replace the middle glass back to the door first. The middle glass is a clear pane and orientation of the glass is not important.
- Replace the inner glass next ensuring the side that is painted is facing away from the oven cavity.
- Replace the top door trim ensuring the 2 side tabs have clipped into the column.
- Pull the hinge locking tabs back up and close the door.



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

## 13.5 Changing the light globes

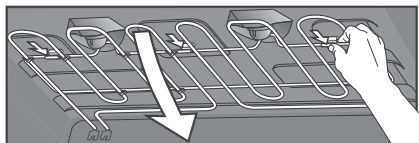
- Switch the appliance off at the isolation switch before attempting to change the light globe.
  - There are 2 light globes located in the top of the oven cavity towards the rear.
  - To get access to the globes, firstly drop the element down as explained under 'Releasing the grill element' topic.
  - To remove, turn oven light glass anti-clockwise.
- A special high temperature resistant borosilicate globe should be used. This can be purchased from the Customer Care Centre.



## 13.6 Releasing the grill element

To release the grill element so that the oven roof can be accessed for cleaning.

- Push element upwards and rotate the 3 clips backwards and away from the element rod. This will allow the front of the element to drop down.



## 14. TROUBLESHOOTING



**WARNING!** Refer to Safety chapters.

### 14.1 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 switchoff".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The door is not closed correctly.	Fully close the door.
The oven does not heat up.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The display shows F111.	The plug of the core temperature sensor is not correctly installed into the socket.	Put the plug of the core temperature sensor as far as possible into the socket.
The display shows an error code that is not in this table.	There is an electrical fault.	<ul style="list-style-type: none"> <li>Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again.</li> <li>If the display shows the error code again, contact the Customer Care Department.</li> </ul>
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The appliance is activated and does not heat up. The fan does not operate. The display shows "Demo".	The demo mode is activated.	Refer to "Basic Settings" in "Daily use" chapter.


### 14.2 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.

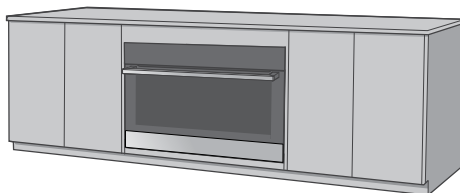
We recommend that you write the data here:	
Model (MOD.)	.....
Product number (PNC)	.....
Serial number (S.N.)	.....

## 15. INSTALLATION

 **WARNING!** Refer to Safety chapters.

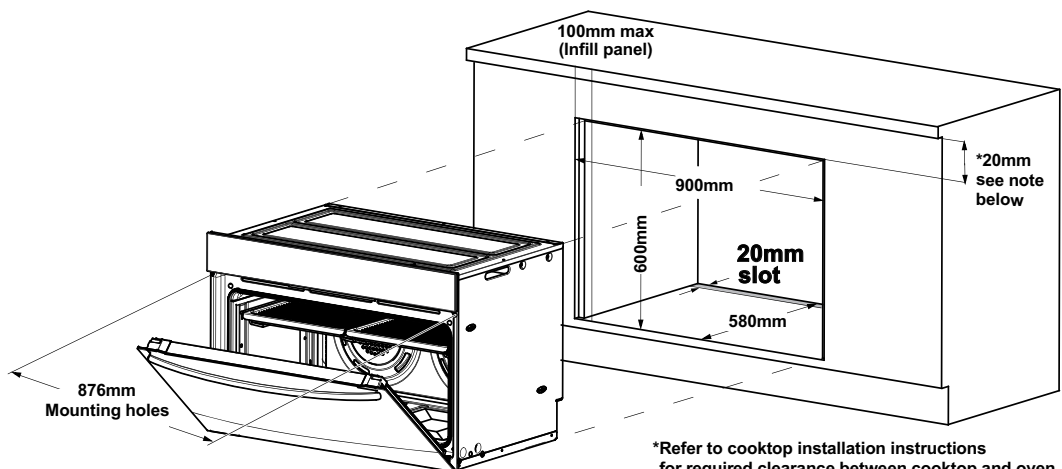
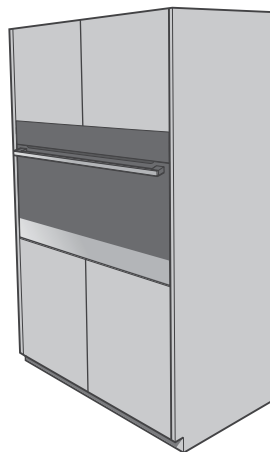
### Underbench installation

Your underbench oven looks best when the control panel is directly under the benchtop. An upper infill panel may be added if the cooktop placed above the benchtop is too deep. \*Refer to cooktop installation instructions for required clearance between cooktop and oven.



### Vertical cabinet installation

The oven can be built into a vertical cabinet in the same manner as an underbench. The required cavity dimensions are the same and the product is secured to the cabinet in the same way.



**NOTE:** If a powerpoint is fitted it must be accessible with the appliance installed.

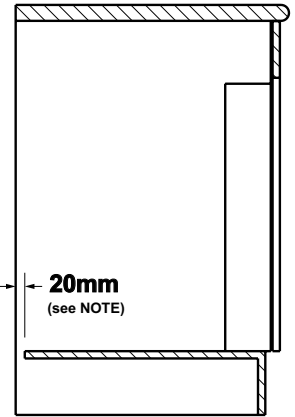
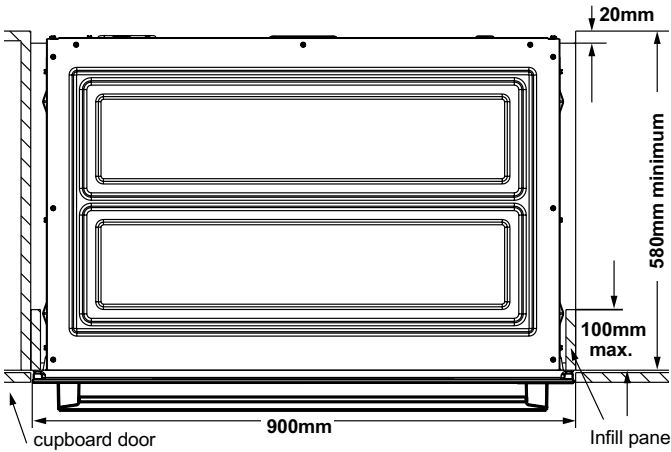
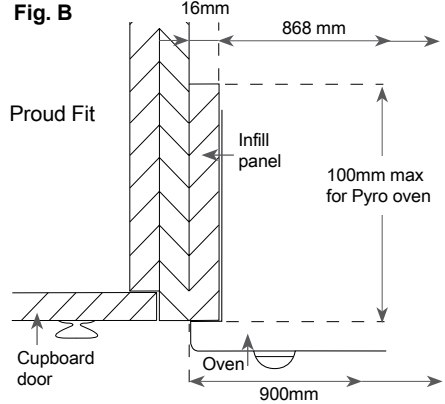
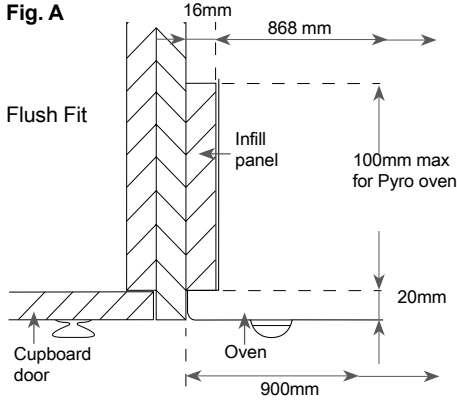


**Cabinet construction for built in oven**

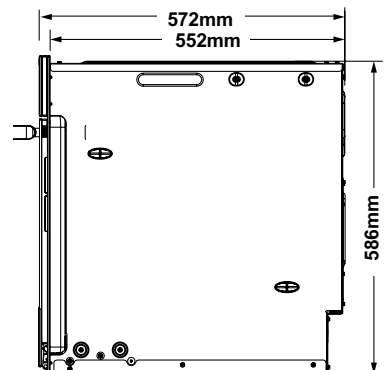
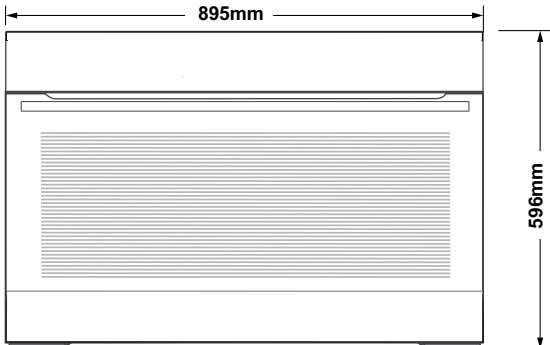
For the best integration within a kitchen, install this appliance in a cupboard that gives a flush fit with the surrounding cupboard fronts. A recess of 20mm is ideal.

*NOTE: Your appliance must be mounted on a horizontal surface for the full width and depth of the product.*

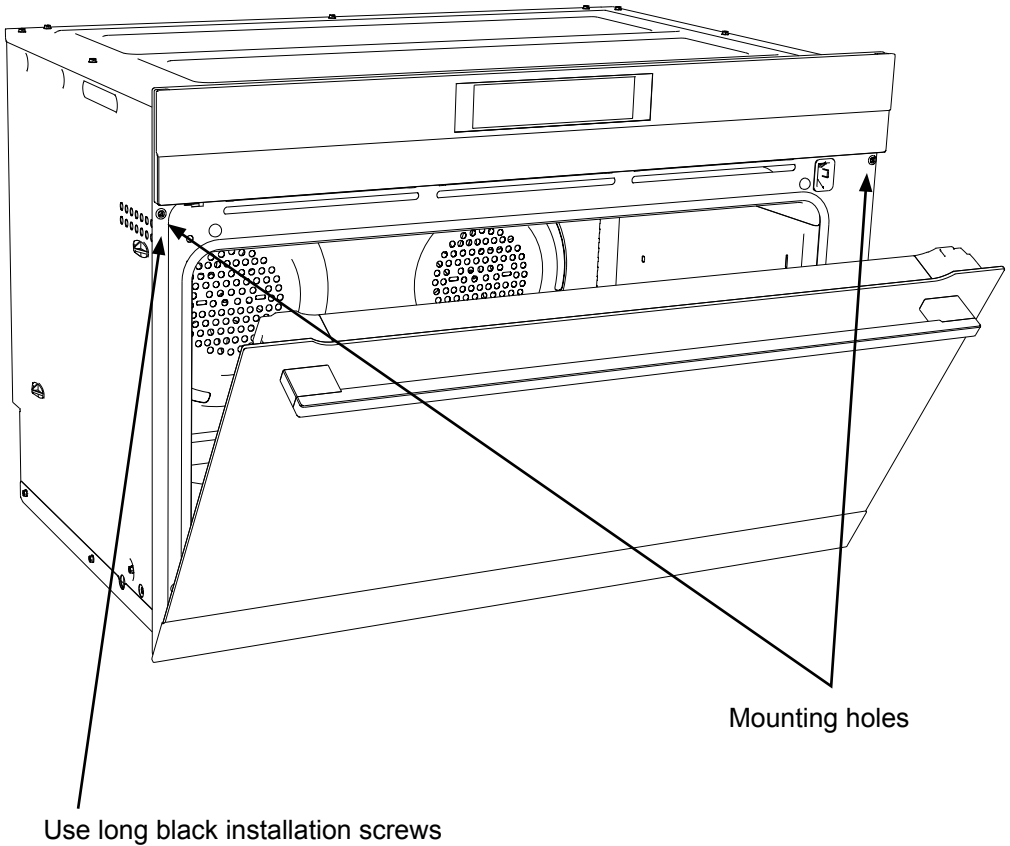
*NOTE: A ventilation slot 20mm wide is required at the rear of the base of the cabinet floor.*



**Oven dimensions**



To prevent tipping, use the screws supplied to secure your oven into the cupboard. Use just 2 screws for underbench oven installation.



## WIRING REQUIREMENTS

The cooker **MUST** be installed in compliance with:

- Wiring connections in AS/NZS 3000 Wiring Rules.
- Local regulations, municipal building codes and other statutory regulations.

### For New Zealand Only:

The cooking range must be connected to the supply by a supply cord fitted with the appropriately rated plug. This plug is to be compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply this cooking range.

Supply cord size required

BPK722910M - 4mm<sup>2</sup>

Data plate	gives information about rating is located behind the bottom of the oven door
------------	--

- Disconnection in the fixed wiring must occur in accordance with the AS/NZS3000 wiring rule.
- The cooker requires a means of all pole disconnection incorporated into the fixed wiring. This **MUST** have a disconnection gap of 3mm.
- The cooker **MUST** be properly earthed.
- This oven must be connected with cable of 75°C rating minimum.
- This product has passed the insulation resistance test after manufacture. If the resistance reading is low at installation, it is probably caused by moisture from the atmosphere being absorbed by the elements after the range has been produced. (Pass at 0.01 MW AS/NZS 3000 Wiring Rules Clause 8.3.6.2).

*NOTE: When connections are made to a multi-phase 230/240V supply, the bridge piece **MUST** be removed from between the active connections.*

## Rated Power Input

Model	Total kW
BPK722910M	5.5

### **IMPORTANT!**

**Before you cook in your new oven it is important** that the protective oils used in the manufacture of the product be removed.

- Make sure that the room is well ventilated (to allow smoke to escape).
- Run the grill on high for 30 minutes without grill dish.
- Then run the oven on 220°C for 1 hour.

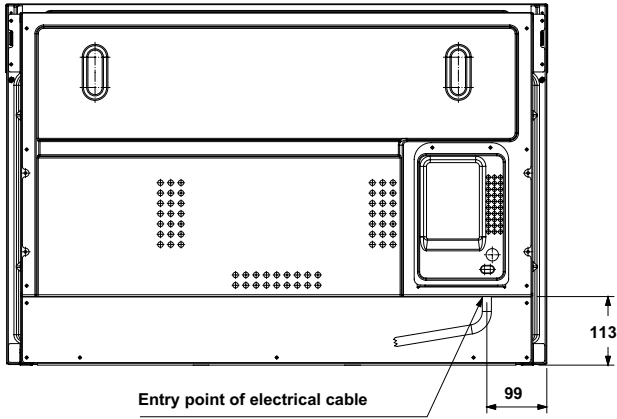
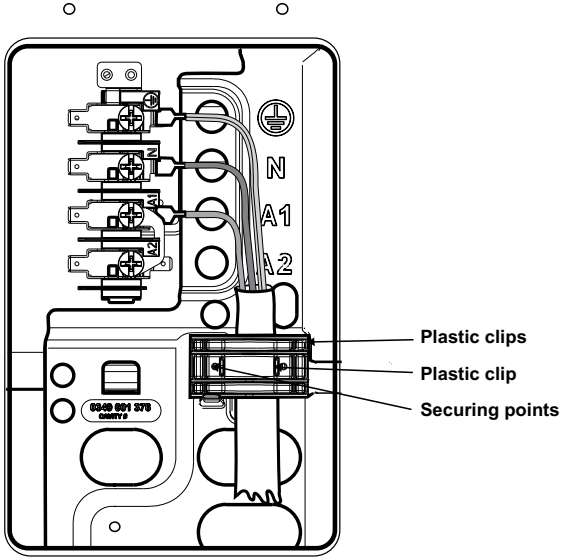
## Connecting to services and commissioning

This appliance must be installed by an authorised person, according to all codes and regulations of:

- Electrical supply authorities.
- Building regulations.
- Local government and council authorities.
- AS/NZS 3000 (particular attention to clause 4.3.11 and clause 3.9).

## Hard wiring detail

1. Remove terminal cover plate from rear panel of appliance.
2. Fit wires through hole in cover plate and make connections to terminals.
3. Engage wires into plastic clip. Secure plastic clip with two long silver screws (supplied in separate bag).
4. Replace cover plate onto rear panel.



## 16. ENERGY SAVING

**i** 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.

### 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.

### Cooking with the lamp off

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

### Moist Fan Baking

Function designed to save energy during cooking. It operates in such a way that the temperature in the oven cavity may differ from the temperature indicated on the display during a cooking cycle and cooking times may be different from the cooking times in other programmes. When you use Moist Fan Baking, the lamp automatically turns off after 30 seconds. You may turn on the lamp again but this action will reduce the expected energy savings.

# 17. WARRANTY



FOR SALES IN AUSTRALIA AND NEW ZEALAND  
ALL AEG BRANDED APPLIANCES

**This document sets out the terms and conditions of the product warranties for AEG Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.**

**1. In this warranty:**

- (a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;
- (b) 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
- (c) 'ASC' means Electrolux's authorised serviced centres;
- (d) 'AEG' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively "Electrolux") of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
- (e) 'Warranty Period' means the period specified in clause 3 of this warranty;
- (f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.

**2. Application:** This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non-excludable statutory guarantees in Australia and New Zealand.

**3. Warranty Period:** Subject to these terms and conditions, this warranty continues for in Australia for a period of 60 months and in New Zealand for a period of 60 months, following the date of original purchase of the Appliance.

**4. Repair or replace warranty:** During the Warranty Period, Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.

**5. Travel and transportation costs:** Subject to clause 7, Electrolux will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. Travel and transportation will be arranged by Electrolux as part of any valid warranty claim.

**6. Proof of purchase** is required before you can make a claim under this warranty.

**7. Exclusions:** You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:

- (a) light globes, batteries, filters or similar perishable parts;
- (b) parts and Appliances not supplied by Electrolux;

- (c) cosmetic damage which does not affect the operation of the Appliance;
- (d) damage to the Appliance caused by:
  - (i) negligence or accident;
  - (ii) misuse or abuse, including failure to properly maintain or service;
  - (iii) improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
  - (iv) normal wear and tear;
  - (v) power surges, electrical storm damage or incorrect power supply;
  - (vi) incomplete or improper installation;
  - (vii) incorrect, improper or inappropriate operation;
  - (viii) insect or vermin infestation;
  - (ix) failure to comply with any additional instructions supplied with the Appliance;

In addition, Electrolux is not liable under this warranty if:

- (a) the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
- (b) the Appliance is modified without authority from Electrolux in writing;
- (c) the Appliance's serial number or warranty seal has been removed or defaced.

**8. How to claim under this warranty:** To enquire about claiming under this warranty, please follow these steps:

- (a) carefully check the operating instructions, user manual and the terms of this warranty;
- (b) have the model and serial number of the Appliance available;
- (c) have the proof of purchase (e.g. an invoice) available;
- (d) telephone the numbers shown below.

**9. Australia:** For Appliances and services provided by Electrolux in Australia; Electrolux goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.

**10. New Zealand:** For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.

**11. Confidentiality:** You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

<p><b>FOR SERVICE</b> or to find the address of your nearest authorised service centre in Australia <b>PLEASE CALL 1300 363 664</b> <b>OR EMAIL</b> customercare@aegastralia.com.au <small>For the cost of a local call (Australia only)</small></p>	<p><b>SERVICE AUSTRALIA</b> <b>AEG</b> aeg.com/au</p>	<p><b>FOR SPARE PARTS</b> or to find the address of your nearest spare parts centre in Australia <b>PLEASE CALL 13 13 50</b> <b>OR EMAIL</b> customercare@aegastralia.com.au <small>For the cost of a local call (Australia only)</small></p>
<p><b>FOR SERVICE</b> or to find the address of your nearest authorised service centre in New Zealand <b>PLEASE CALL 0800 234 234</b> <b>OR EMAIL</b> customercare@electrolux.co.nz <small>(New Zealand only)</small></p>	<p><b>SERVICE NEW ZEALAND</b> <b>AEG</b> aegnewzealand.co.nz</p>	<p><b>FOR SPARE PARTS</b> or to find the address of your nearest spare parts centre in New Zealand <b>PLEASE CALL 0800 10 66 20</b> <b>OR EMAIL</b> customercare@electrolux.co.nz <small>(New Zealand only)</small></p>

## **AEG SERVICE AUSTRALIA**

**www.aegaustralia.com.au**

### **FOR SERVICE**

or to find the address of your nearest state service centre in Australia

**PLEASE CALL 1300 363 664**

**OR EMAIL [customercare@aegaustralia.com.au](mailto:customercare@aegaustralia.com.au)**

For the cost of a local call (Australia only)

### **FOR SPARE PARTS**

or to find the address of your nearest state spare parts centre in Australia

**PLEASE CALL 13 13 50**

**OR EMAIL [customercare@aegaustralia.com.au](mailto:customercare@aegaustralia.com.au)**

For the cost of a local call (Australia only)

## **AEG SERVICE NEW ZEALAND**

**www.aegnewzealand.co.nz**

### **FOR SERVICE**

or to find the address of your nearest state service centre in New Zealand

**FREE CALL 0800 10 66 10**

**OR EMAIL [customercare@electrolux.co.nz](mailto:customercare@electrolux.co.nz)**

(New Zealand only)

### **FOR SPARE PARTS**

or to find the address of your nearest state spare parts centre in Australia


**FREE CALL 0800 10 66 20**


**OR EMAIL [customercare@electrolux.co.nz](mailto:customercare@electrolux.co.nz)**

(New Zealand only)



## **18. 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.

[www.aegaustralia.com.au](http://www.aegaustralia.com.au)  
[www.aegnewzealand.co.nz](http://www.aegnewzealand.co.nz)

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