

▶ BPK744L21M
BPK744R21M

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.

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Get usage advice, brochures, trouble shooter, service information:
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CUSTOMER CARE AND SERVICE


Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.

 Warning / Caution-Safety information

 General information and tips

 Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damages that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children between 3 and 8 years of age and persons with very extensive and complex disabilities shall be kept away unless continuously supervised.
- Children of less than 3 years of age should be kept away unless continuously supervised.
- 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, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.

- Always use oven gloves to remove or put in accessories or ovenware.
- Before carrying out any maintenance, disconnect the appliance from the power supply.
- 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.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Use only the food sensor (core temperature sensor) recommended for this appliance.

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.

- Keep the minimum distance from other appliances and units.
- Install the appliance in a safe and suitable place that meets installation requirements.
- 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 electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, 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.
- Fully close the appliance door, before you connect the mains plug to the mains socket.
- This appliance complies with the E.E.C. Directives.
- 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

2.3 Use

**WARNING!**

Risk of injury, burns and electric shock or explosion.

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.

- Before carrying out a Pyrolytic 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 lighting



WARNING!
Risk of electric shock.

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

- To repair the appliance contact an Authorised Service Centre.

- Use original spare parts only.

2.8 Disposal

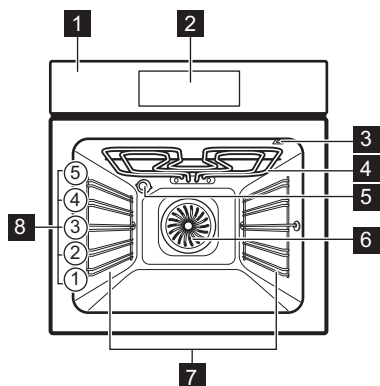


WARNING!
Risk of injury or suffocation.

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

3. PRODUCT DESCRIPTION

3.1 General overview



- 1 Control panel
- 2 Electronic programmer
- 3 Socket for the core temperature sensor
- 4 Heating element
- 5 Lamp
- 6 Fan
- 7 Shelf support, removable
- 8 Shelf positions



The socket for the core temperature sensor is on the side opposite to the door handle.

3.2 Accessories

- **Wire shelf**
For cookware, cake tins, roasts.
- **Grill- / Roasting pan**
To bake and roast or as pan to collect fat.

- **Trivet**
For roasting and grilling.

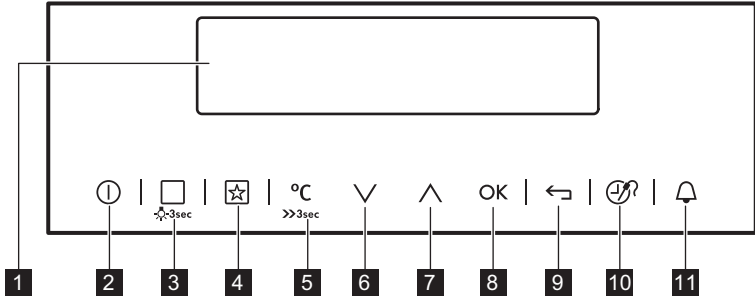


Use the trivet only with the Grill- / roasting pan.









- **Core temperature sensor**
To measure how far the food is cooked.
- **Telescopic runners**
For shelves and trays.



4. CONTROL PANEL

4.1 Electronic programmer

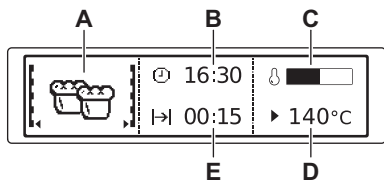


Use the sensor fields to operate the oven.

Sensor field	Function	Comment	
1	-	Display	Shows the current settings of the oven.
2		ON / OFF	To turn on and off the oven.
3		Heating Functions or Recipes	Press the sensor field to choose the menu: Recipes or 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 oven is turned off.
4		Favourites	To save and access your favourite programmes.
5		Temperature selection	To set the temperature or show the current temperature in the oven. Press the field for 3 seconds to turn on or turn off the function: Fast Heat Up.
6		Down key	To move down in the menu.
7		Up key	To move up in the menu.
8		OK	To confirm the selection or setting.
9		Back key	To go back one level in the menu. To show the main menu, press the field for 3 seconds.













Sensor field	Function	Comment
10 	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 core temperature sensor.
11 	Minute Minder	To set the function: Minute Minder.


4.2 Display



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

Other indicators of the display:

Symbol	Function	Function
	Minute Minder	The function works.
	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 works. Press  and  at the same time to reset the time.
	Calculation	The oven calculates the time for cooking.
	Heat-up Indicator	The display shows the temperature in the oven.
	Fast Heat Up	The function is on. It decreases the heat up time.
	Weight Automatic	The display shows that the automatic weight system is on or that weight can be changed.

Symbol	Function
 Heat + Hold	The function is on.

5. BEFORE FIRST USE



WARNING!
Refer to Safety chapters.

5.1 Initial Cleaning

Remove all accessories and removable shelf supports from the oven.



Refer to "Care and cleaning" chapter.



Clean the oven and the accessories before first use.

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

5.2 First Connection



When you connect the oven to the mains or after the power cut, you have to set

the language, the display contrast, the display brightness and the time of the day.

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

5.3 Preheating

Remove all accessories and preheat the oven before first use.



1. Set the function: Conventional Cooking  and the maximum temperature.
2. Let the oven operate for 1 hour.
3. Set the function: True Fan Cooking  and the maximum temperature.
4. Let the oven operate for 15 minutes. The oven can emit an odour and smoke during preheating. Make sure that the airflow in the room is sufficient.

6. DAILY USE




WARNING!
Refer to Safety chapters.

6.1 Navigating the menus





1. Turn on the oven.
2. Press  or  to select the menu option.
3. Press **OK** to move to the submenu or accept the setting.






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







6.2 The menus in overview











Main menu

Symbol / Menu item	Application
 Heating Functions	Contains a list of heating functions.
 Recipes	Contains a list of automatic programmes.
 Favourites	Contains a list of favourite cooking programmes created by the user.
 Cleaning	Pyrolytic cleaning.








Symbol / Menu item	Application
 Basic Settings	Used to set the appliance configuration.
 Specials	Contains a list of additional heating functions.
 Assisted Cooking	Contains recommended oven settings for a wide choice of dishes. Select a dish and start the cooking process. The temperature and time are only guidelines for a better result and can be adjusted. They depend on the recipes and the quality and quantity of the used ingredients.

Submenu for: Basic Settings

Symbol / Menu item	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.

Symbol / Menu item	Description
 Display Contrast	Adjusts the display contrast by degrees.
 Display Brightness	Adjusts the display brightness by degrees.
 Set Language	Sets the language for the display.
 Buzzer Volume	Adjusts the volume of press-tones and signals by degrees.
 Key Tones	Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF touch field.
 Alarm/Error Tones	Activates and deactivates the alarm tones.
 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.

6.3 Heating Functions

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

Heating function

Application



Moist Fan Baking

This function is designed to save energy during cooking. For the cooking instructions refer to "Hints and tips" chapter, Moist Fan Baking. The oven door should be closed during cooking so that the function is not interrupted and to ensure that the oven operates with the highest energy efficiency possible. When you use this function, the temperature in the cavity may differ from the set temperature. The residual heat is used. The heating power may be reduced. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving. This function was used to comply with the energy efficiency class according to EN 60350-1. When you use this function the lamp automatically turns off after 30 seconds.

6.4 Specials









Heating function

Application



Keep Warm

To keep food warm.

Heating function	Application
 Plate Warming	To preheat plates for serving.
 Preserving	To make vegetable preserves (e.g. pickles).
 Drying	To dry sliced fruit, vegetables and mushrooms.
 Dough Proving	To speed up the rising of the yeast dough. It prevents dough surface from drying and keeps the dough elastic.
 Slow Cooking	To prepare tender, succulent roasts.
  Bread Baking	Use this function to prepare bread and bread rolls with a very good professional-like result in terms of crispness, colour and crust gloss.
 Defrost	To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.

6.5 Setting a heating function

1. Turn on the oven.
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.

6.6 Heat-up indicator

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

6.7 Fast Heat Up

This function decreases the heat-up time.



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







To turn on the function, hold $\gg_{\text{min}}^{\circ\text{C}}$ for 3 seconds. The heat-up indicator alternates.

6.8 Residual heat

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

7. CLOCK FUNCTIONS

7.1 Clock functions table

Clock function	Application
 Minute Minder	To set a countdown (max. 2 h 30 min). This function has no effect on the operation of the oven. You can also turn it on when the oven is turned off. Use  to turn on the function. Press  or  to set the minutes and OK to start.
 Duration	To set how long the oven works (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 oven turns off the heating elements after 90 % of the set time. The oven uses the residual heat to continue the cooking process until the time ends (3 - 20 minutes).




7.2 Setting the clock functions



Before you use the functions: Duration, End Time, you must set a heating function and temperature first. The oven turns off automatically.

You can use the functions: Duration and End Time at the same time if you want to automatically turn on and turn off the oven on a given time later.

The functions: Duration and End Time do not work when you use the core temperature sensor.

1. Set a heating function.
2. Press  again and again until the display shows the necessary clock function and the related symbol.
3. Press  or  to set the necessary time.
4. Press **OK** to confirm.
When the time ends, a signal sounds. The oven turns off. The display shows a message.
5. Press any symbol to stop the signal.


7.3 Heat + Hold

Conditions for the function:

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

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

You can turn on or turn off the function in the menu: Basic Settings.



1. Turn on the oven.
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, a signal sounds.

The function stays on if you change the heating function.

7.4 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, a signal sounds. Press any symbol. The display shows the message.
2. Press  to turn on or  to cancel.
3. Set the length of the function.
4. Press **OK**.

8. AUTOMATIC PROGRAMMES

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

8.1 Recipes with Recipe Automatic

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

1. Turn on the oven.
2. Select the menu: Recipes. Press **OK** to confirm.
3. Select the category and dish. Press **OK** to confirm.
4. Select a recipe. Press **OK** to confirm.

9. USING THE ACCESSORIES

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

9.1 Core temperature sensor

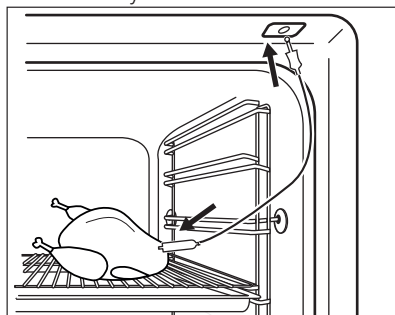
There are two temperatures to be set: the oven temperature and the core temperature.



The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the oven turns off.



- !** **CAUTION!**
Only use the core temperature sensor supplied or the correct replacement parts.

- i** The core temperature sensor must stay in the meat and in the socket during the cooking.

1. Put the tip of the core temperature sensor into the centre of the meat.
2. Put the plug of the core temperature sensor into the socket at the top of the cavity.



3. Turn on the oven. The display shows the core temperature sensor symbol.
4. Press  or  in less than 5 seconds to set the core temperature.

5. Set the heating function and, if necessary, the oven temperature. The oven calculates an approximate end time. The end time is different for the different quantities of the food, the set oven temperatures (minimum 120 °C) and the operating modes. The oven calculates the end time in approximately 30 minutes.
 6. To change the core temperature, press .
- When the meat is at the set core temperature, a signal sounds. The oven turns off automatically.
7. Press any symbol to stop the signal.
 8. Remove the core temperature sensor plug from the socket and remove the meat from the oven.
 9. Press  to turn off the oven.



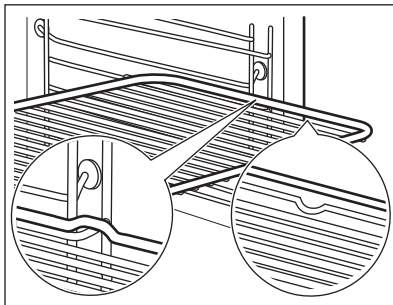
WARNING!

The core temperature sensor is hot. There is a risk of burns. Be careful when you remove the tip and the plug of the core temperature sensor.

9.2 Inserting the accessories

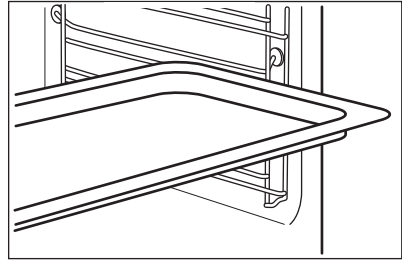
Wire shelf:

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



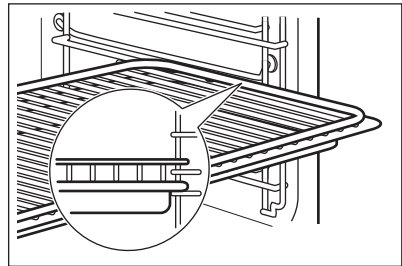
Deep pan:

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



Wire shelf and deep pan together:

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



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

9.3 Telescopic Runners



Keep the installation instructions for the telescopic runners for future use.

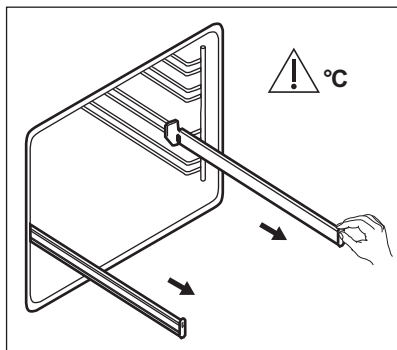
With telescopic runners you can put in and remove the shelves more easily.



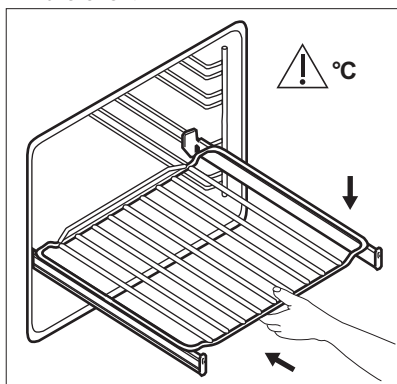
CAUTION!

Do not clean the telescopic runners in the dishwasher. Do not lubricate the telescopic runners.

1. Pull out the right and left hand telescopic runners.



2. Put the wire shelf on the telescopic runners and carefully push them into the oven.



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

9.4 Trivet and Grill- / Roasting pan

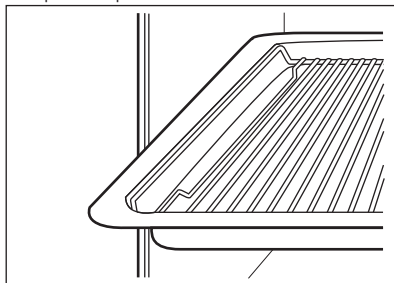


WARNING!

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

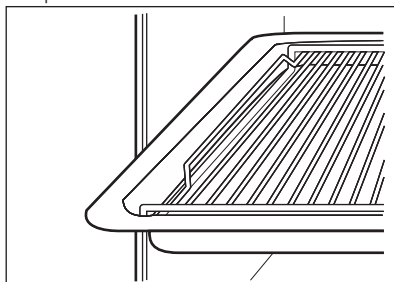
You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

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



2. Put the deep pan into the oven on the necessary shelf position. You can use the trivet to grill flat dishes in large quantities and to toast.

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




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

10. ADDITIONAL FUNCTIONS

10.1 Favourites

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

Saving a programme

1. Turn on the oven.
2. Set a heating function or an automatic programme.
3. Press  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. Press **∨** or **∧** to change the letter.
8. Press **OK**. The next letter flashes.
9. Do step 7 again as necessary.

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

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

Activating the programme

1. Turn on the oven.
2. Select the menu: Favourites.
3. Press **OK** to confirm.
4. Select your favourite programme name.
5. Press **OK** to confirm.

You can press **☆** to go directly to menu: Favourites. You can also use it when the oven is off.

10.2 Using the Child Lock

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

- i** If the Pyrolysis function works, the door locks automatically. A message comes on in the display when you press any symbol.

1. Press **Ⓛ** to turn on the display.
2. Press **Ⓛ** and **☆** at the same time until the display shows a message. To turn off the Child Lock function repeat step 2.

10.3 Function Lock

This function prevents an accidental change of the heating function. You can turn it on only when the oven works.

1. Turn on the oven.
2. Set a heating function or setting.
3. Press **Ⓛ** again and again until the display shows: Function Lock.
4. Press **OK** to confirm.

- i** If the Pyrolysis function works, the door is locked and the symbol of a key comes on in the display.

To turn off the function, press **Ⓛ**. The display shows a message. Press **Ⓛ** again and then **OK** to confirm.

- i** When you turn off the oven, the function also turns off.

10.4 Set + Go

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

1. Turn on the oven.
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, a signal sounds.

- i**
- Function Lock is on when the heating function works.
 - The menu: Basic Settings lets you turn the function: Set + Go on and off.

10.5 Automatic Switch-off

For safety reasons the oven turns off automatically after some time if a heating function works 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.

10.6 Brightness of the display

There are two modes of display brightness:

- Night brightness - when the oven is turned off, the brightness of the display is lower between 10 PM and 6 AM.

- Day brightness:
 - when the oven is turned on.
 - 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 oven is turned off and you set the function: Minute Minder. When the function ends, the display goes back to the night brightness.

10.7 Cooling fan


When the oven operates, the cooling fan turns on automatically to keep the surfaces of the oven cool. If you turn off the oven, the cooling fan can continue to operate until the oven cools down.

10.8 Safety thermostat

Incorrect operation of the oven or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven turns on again automatically when the temperature drops.

11. HINTS AND TIPS

 **WARNING!**
Refer to Safety chapters.

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

11.1 Cooking recommendations

The oven has five shelf positions.

Count the shelf positions from the bottom of the oven floor.

Your oven may bake or roast differently to the oven you had before. The below tables provide you with the standard settings for temperature, cooking time and shelf position.

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

The oven has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption.

Baking cakes

Do not open the oven door before 3/4 of the set cooking time is up.

If you use two baking trays at the same time, keep one empty level between them.

Cooking meat and fish

Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.

Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.

To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

Cooking times

Cooking times depend on the type of food, its consistency, and volume.

Initially, monitor the performance when you cook. Find the best settings (heat

setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

11.2 Inner side of the door

On the inner side of the door you can find:

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

11.3 Baking and roasting

Cakes

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Whisked recipes	170	2	160	3 (1 and 4)	45 - 60	In a cake mould
Shortbread dough	170	2	160	3 (1 and 4)	20 - 30	In a cake mould
Buttermilk cheese-cake	170	1	165	2	60 - 80	In a 26 cm cake mould
Strudel	175	3	150	2	60 - 80	In a baking tray
Jam-tart	170	2	165	2 (left and right)	30 - 40	In a 26 cm cake mould
Sponge cake	170	2	160	2	50 - 60	In a 26 cm cake mould
Christmas cake / Rich fruit cake	160	2	150	2	90 - 120	In a 20 cm cake mould. Preheat the oven for 10 minutes

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Plum cake	175	1	160	2	50 - 60	In a bread tin. Preheat the oven for 10 minutes
Biscuits / pastry stripes	140	3	140 - 150	3	30 - 35	In a baking tray
Meringues - one level	120	3	120	3	80 - 100	In a baking tray
Meringues- two levels	-	-	120	2 and 4	80 - 100	In a baking tray. Preheat the oven for 10 minutes
Buns	190	3	190	3	12 - 20	In a baking tray. Preheat the oven for 10 minutes
Eclairs - one level	190	3	170	3	25 - 35	In a baking tray
Eclairs - two levels	-	-	170	2 and 4	35 - 45	In a baking tray
Plate tarts	180	2	170	2	45 - 70	In a 20 cm cake mould
Rich fruit cake	160	1	150	2	110 - 120	In a 24 cm cake mould
Victoria sandwich	170	1	160	2 (left and right)	50 - 60	In a 20 cm cake mould

Bread and pizza

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
White bread	190	1	190	1	60 - 70	1 - 2 pieces, 0.5 per piece. Preheat the oven for 10 minutes
Rye bread	190	1	180	1	30 - 45	In a bread tin
Bread rolls	190	2	180	2 (2 and 4)	25 - 40	6 - 8 rolls in a baking tray. Preheat the oven for 10 minutes
Pizza	200 - 210	1	200 - 210	1	10 - 20	In a baking tray or a deep pan. Preheat the oven for 10 minutes
Scones	200	3	190	3	10 - 20	In a baking tray. Preheat the oven for 10 minutes

Flans

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Pasta flan	200	2	180	2	40 - 50	In a mould
Vegetable flan	200	2	175	2	45 - 60	In a mould

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Quiches	180	1	180	1	50 - 60	In a mould. Preheat the oven for 10 minutes
Lasagne	180 - 190	2	180 - 190	2	25 - 40	In a mould. Preheat the oven for 10 minutes
Cannelloni	180 - 190	2	180 - 190	2	25 - 40	In a mould. Preheat the oven for 10 minutes

Meat

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Beef	200	2	190	2	50 - 70	On a wire shelf
Pork	180	2	180	2	90 - 120	On a wire shelf
Veal	190	2	175	2	90 - 120	On a wire shelf
English roast beef, rare	210	2	200	2	50 - 60	On a wire shelf
English roast beef, medium	210	2	200	2	60 - 70	On a wire shelf
English roast beef, well done	210	2	200	2	70 - 75	On a wire shelf
Shoulder of pork	180	2	170	2	120 - 150	With rind
Shin of pork	180	2	160	2	100 - 120	2 pieces

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Lamb	190	2	175	2	110 - 130	Leg
Chicken	220	2	200	2	70 - 85	Whole
Turkey	180	2	160	2	210 - 240	Whole
Duck	175	2	220	2	120 - 150	Whole
Goose	175	2	160	1	150 - 200	Whole
Rabbit	190	2	175	2	60 - 80	Cut in pieces
Hare	190	2	175	2	150 - 200	Cut in pieces
Pheasant	190	2	175	2	90 - 120	Whole

Fish

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Temperature (°C)	Shelf position	Temperature (°C)	Shelf position		
Trout / Sea bream	190	2	175	2	40 - 55	3 - 4 fish
Tuna fish / Salmon	190	2	175	2	35 - 60	4 - 6 fillets

11.4 Grill

Set the maximum temperature.

Preheat the oven for 3 minutes.

Use the fourth shelf position.

Food	Quantity		Time (min)	
	Pieces	Quantity (kg)	1st side	2nd side
Fillet steaks	4	0.8	12 - 15	12 - 14
Beef steaks	4	0.6	10 - 12	6 - 8
Sausages	8	-	12 - 15	10 - 12
Pork chops	4	0.6	12 - 16	12 - 14
Chicken (cut in 2)	2	1	30 - 35	25 - 30
Kebabs	4	-	10 - 15	10 - 12

Food	Quantity		Time (min)	
	Pieces	Quantity (kg)	1st side	2nd side
Breast of chicken	4	0.4	12 - 15	12 - 14
Hamburger	6	0.6	20 - 30	-
Fish fillet	4	0.4	12 - 14	10 - 12
Toasted sandwiches	4 - 6	-	5 - 7	-
Toast	4 - 6	-	2 - 4	2 - 3

11.5 Turbo Grilling

Use the first or the second shelf position.

Beef

Preheat the oven.

To calculate the roasting time multiple the time given in the table below by the centimetres of thickness of the fillet.

Food	Temperature (°C)	Time (min)
Roast beef or fillet, rare	190 - 200	5 - 6
Roast beef or fillet, medium	180 - 190	6 - 8
Roast beef or fillet, well done	170 - 180	8 - 10

Pork

Food	Temperature (°C)	Time (min)
Shoulder, neck, ham joint, 1 - 1.5 kg	160 - 180	90 - 120
Chop, spare rib, 1 - 1.5 kg	170 - 180	60 - 90
Meat loaf, 0.75 - 1 kg	160 - 170	50 - 60
Pork knuckle (pre-cooked), 0.75 - 1 kg	150 - 170	90 - 120

Veal

Food	Temperature (°C)	Time (min)
Roast veal, 1 kg	160 - 180	90 - 120
Knuckle of veal, 1.5 - 2 kg	160 - 180	120 - 150

Lamb

Food	Temperature (°C)	Time (min)
Leg of lamb, roast lamb, 1 - 1.5 kg	150 - 170	100 - 120
Saddle of lamb, 1 - 1.5 kg	160 - 180	40 - 60

Poultry

Food	Temperature (°C)	Time (min)
Poultry portions, 0.2 - 0.25 kg each	200 - 220	30 - 50
Chicken, half, 0.4 - 0.5 kg each	190 - 210	35 - 50
Chicken, poulard, 1 - 1.5 kg	190 - 210	50 - 70

Food	Temperature (°C)	Time (min)
Duck, 1.5 - 2 kg	180 - 200	80 - 100
Goose, 3.5 - 5 kg	160 - 180	120 - 180
Turkey, 2.5 - 3.5 kg	160 - 180	120 - 150
Turkey, 4 - 6 kg	140 - 160	150 - 240

Fish (steamed)

Food	Temperature (°C)	Time (min)
Whole fish, 1 - 1.5 kg	210 - 220	40 - 60

11.6 Moist Fan Baking



For best results follow suggestions listed in the table below.


Food	Accessories	Temperature (°C)	Shelf position	Time (min)
Sweet rolls, 12 pieces	baking tray or dripping pan	180	2	20 - 30
Rolls, 9 pieces	baking tray or dripping pan	180	2	30 - 40
Pizza, frozen, 0.35 kg	wire shelf	220	2	10 - 15
Swiss roll	baking tray or dripping pan	170	2	25 - 35
Brownie	baking tray or dripping pan	175	3	25 - 30
Soufflé, 6 pieces	ceramic ramekins on wire shelf	200	3	25 - 30
Sponge flan base	flan base tin on wire shelf	180	2	15 - 25
Victoria Sandwich	baking dish on wire shelf	170	2	40 - 50
Poached fish, 0.3 kg	baking tray or dripping pan	180	3	20 - 25
Whole fish, 0.2 kg	baking tray or dripping pan	180	3	25 - 35
Fish fillet, 0.3 kg	pizza pan on wire shelf	180	3	25 - 30
Pouched meat, 0.25 kg	baking tray or dripping pan	200	3	35 - 45
Shashlik, 0.5 kg	baking tray or dripping pan	200	3	25 - 30

Food	Accessories	Temperature (°C)	Shelf position	Time (min)
Cookies, 16 pieces	baking tray or dripping pan	180	2	20 - 30
Macaroons, 20 pieces	baking tray or dripping pan	180	2	25 - 35
Muffins, 12 pieces	baking tray or dripping pan	170	2	30 - 40
Savory pastry, 16 pieces	baking tray or dripping pan	180	2	25 - 30
Short crust biscuits, 20 pieces	baking tray or dripping pan	150	2	25 - 35
Tartlets, 8 pieces	baking tray or dripping pan	170	2	20 - 30
Poached vegetables, 0.4 kg	baking tray or dripping pan	180	3	35 - 45
Vegetarian omelette	pizza pan on wire shelf	200	3	25 - 30
Vegetables, mediterranean 0.7 kg	baking tray or dripping pan	180	4	25 - 30

11.7 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.

Set the temperature to 120 °C.

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

11.8 Defrost

Food	Quantity (kg)	Defrosting time (min)	Further defrosting time (min)	Comments
Chicken	1.0	100 - 140	20 - 30	Place the chicken on an upturned saucer placed on a large plate. Turn halfway through.
Meat	1.0	100 - 140	20 - 30	Turn halfway through.
Meat	0.5	90 - 120	20 - 30	Turn halfway through.
Trout	0.15	25 - 35	10 - 15	-
Strawberries	0.3	30 - 40	10 - 20	-
Butter	0.25	30 - 40	10 - 15	-
Cream	2 x 0.2	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places.
Gateau	1.4	60	60	-

11.9 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.

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

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).

Vegetables

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

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

11.10 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

Vegetables

For one tray use the third shelf position.

For 2 trays use the first and fourth shelf position.

and let it cool down for one night to complete the drying.

Food	Temperature (°C)	Time (h)
Beans	60 - 70	6 - 8
Peppers	60 - 70	5 - 6
Vegetables for sour	60 - 70	5 - 6
Mushrooms	50 - 60	6 - 8
Herbs	40 - 50	2 - 3

Fruit

Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	2 positions
Plums	60 - 70	8 - 10	3	1 / 4
Apricots	60 - 70	8 - 10	3	1 / 4
Apple slices	60 - 70	6 - 8	3	1 / 4
Pears	60 - 70	6 - 9	3	1 / 4

11.11 Core temperature sensor table

Food	Food core temperature (°C)
Roast veal	75 - 80
Veal knuckle	85 - 90
English roast beef, rare	45 - 50
English roast beef, medium	60 - 65
English roast beef, well done	70 - 75
Shoulder of pork	80 - 82

Food	Food core temperature (°C)
Shin of pork	75 - 80
Lamb	70 - 75
Chicken	98
Hare	70 - 75
Trout / Sea bream	65 - 70
Tuna fish / Salmon	65 - 70

11.12 Information for test institutes

Tests according to IEC 60350-1.

Food	Function	Accessories	Shelf position	Temperature (°C)	Time (min)	Comments
Small cake	Conventional Cooking	Baking tray	3	170	20 - 30	Put 20 small cakes per one baking tray.
Small cake	True Fan Cooking / Fan Cooking	Baking tray	3	150 - 160	20 - 35	Put 20 small cakes per one baking tray.
Small cake	True Fan Cooking / Fan Cooking	Baking tray	2 and 4	150 - 160	20 - 35	Put 20 small cakes per one baking tray.
Apple pie	Conventional Cooking	Wire shelf	2	180	70 - 90	Use 2 tins (20 cm diameter), diagonally shifted.
Apple pie	True Fan Cooking / Fan Cooking	Wire shelf	2	160	70 - 90	Use 2 tins (20 cm diameter), diagonally shifted.
Fatless-ponge cake	Conventional Cooking	Wire shelf	2	170	40 - 50	Use a cake mould (26 cm diameter). Preheat the oven for 10 minutes.

Food	Function	Accessories	Shelf position	Temperature (°C)	Time (min)	Comments
Fatless- ponge cake	True Fan Cooking / Fan Cooking	Wire shelf	2	160	40 - 50	Use a cake mould (26 cm diameter). Preheat the oven for 10 minutes.
Fatless- ponge cake	True Fan Cooking / Fan Cooking	Wire shelf	2 and 4	160	40 - 60	Use a cake mould (26 cm diameter). Diagonally shifted. Preheat the oven for 10 minutes.
Short bread	True Fan Cooking / Fan Cooking	Baking tray	3	140 - 150	20 - 40	-
Short bread	True Fan Cooking / Fan Cooking	Baking tray	2 and 4	140 - 150	25 - 45	-
Short bread	Conventional Cooking	Baking tray	3	140 - 150	25 - 45	-
Toast 4 - 6 pieces	Grill	Wire shelf	4	max.	2 - 3 minutes first side; 2 - 3 minutes second side	Preheat the oven for 3 minutes.
Beef bur- ger 6 pieces, 0.6 kg	Grill	Wire shelf and drip- ping pan	4	max.	20 - 30	Put the wire shelf on the fourth level and the dripping pan on the third level of the oven. Turn the food halfway through the cooking time. Preheat the oven for 3 minutes.

12. CARE AND CLEANING



WARNING!
Refer to Safety chapters.

12.1 Notes on cleaning

Clean the front of the oven with a soft cloth with warm water and a mild cleaning agent.

To clean metal surfaces, use a dedicated cleaning agent.

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 all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent. Do not clean the accessories in the dishwasher.

Clean stubborn dirt with a special oven cleaner.

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.

Moisture can condense in the oven or on the door glass panels. To decrease the condensation, operate the oven for 10 minutes before cooking. Clean the moisture from the cavity after each use.

12.2 Stainless steel or aluminium ovens

Clean the oven door with a damp cloth or sponge only. Dry it with a soft cloth.

Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

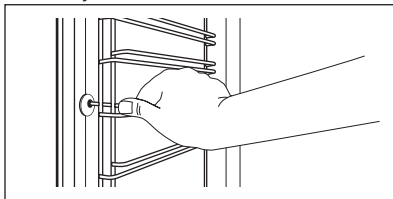
12.3 Removing the shelf supports

To clean the oven, remove the shelf supports.

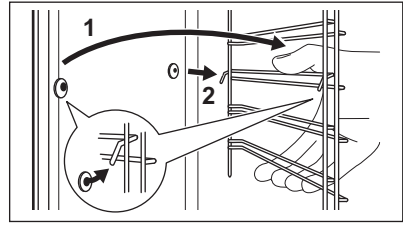


CAUTION! Be careful when you remove the shelf supports.

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.

12.4 Cleaning



CAUTION! Remove all accessories and removable shelf supports.



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.

Remove the worst dirt manually.



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

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 oven and select from the main menu the function: Cleaning. 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	2 h 30 min for a high degree of dirt

4. Press **OK** to confirm.

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

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



WARNING!

After the function is completed, the oven 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 oven functions are not available during the cool down phase.

12.5 Cleaning the oven door

The oven door has three glass panels. You can remove the internal glass panels to clean them.

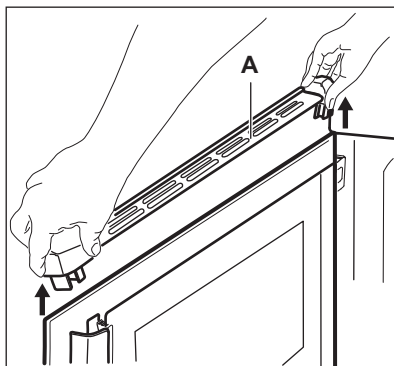


CAUTION!

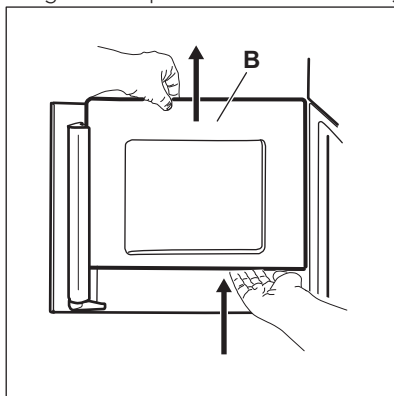
Do not use the appliance without the glass panels.

i The direction in which you open the door depends on your oven model. You open the door from the right side in some models and from the left side in others.

1. Press the buttons at the sides of the door trim (A) on the upper cover and pull it upwards to remove it.

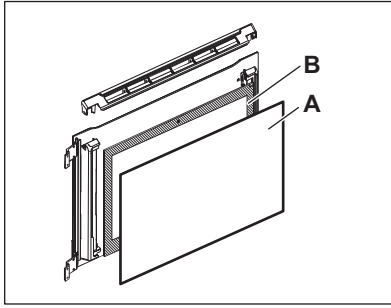


2. Hold the inner glass B tightly with both hands and slide it upwards to remove it from its initial position. Do the same with the second glass panel. Make sure that you tightly hold the glasses to prevent them from falling.



3. Clean the door with a wet sponge and rub it dry with a soft cloth. Do not use steel wool, acids or abrasive cleaning agents because they can damage the surface.

When the oven door is clean, install the glass panels in the opposite sequence. The middle glass panel (B) has a decorative frame. In some models, the glass panel (A) has screen printings. In others, it is transparent. The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame is not rough when you touch it.



12.6 Replacing the lamp



WARNING!

Risk of electric shock.
The lamp can be hot.

1. Turn off the oven.
Wait until the oven is cooled down.
2. Disconnect the oven from the mains.
3. Put a cloth on the bottom of the cavity.



CAUTION!

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

The back lamp

1. Turn the lamp glass cover 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.

13. TROUBLESHOOTING



WARNING!

Refer to Safety chapters.

13.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the oven.	The oven is not connected to an electrical supply or it is connected incorrectly.	Check if the oven is correctly connected to the electrical supply (refer to the connection diagram if available).
The oven does not heat up.	The oven is turned off.	Turn on 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 on.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The door is not closed correctly.	Fully close the door.

Problem	Possible cause	Remedy
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"> • Turn off the oven with the house fuse or the safety switch in the fuse box and turn it on again. • If the display shows the error code again, contact the Customer Care Department.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
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.

13.2 Service data

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

The necessary data for the service centre is on the rating plate. The rating plate is

on the front frame of the oven cavity. Do not remove the rating plate from the oven cavity.

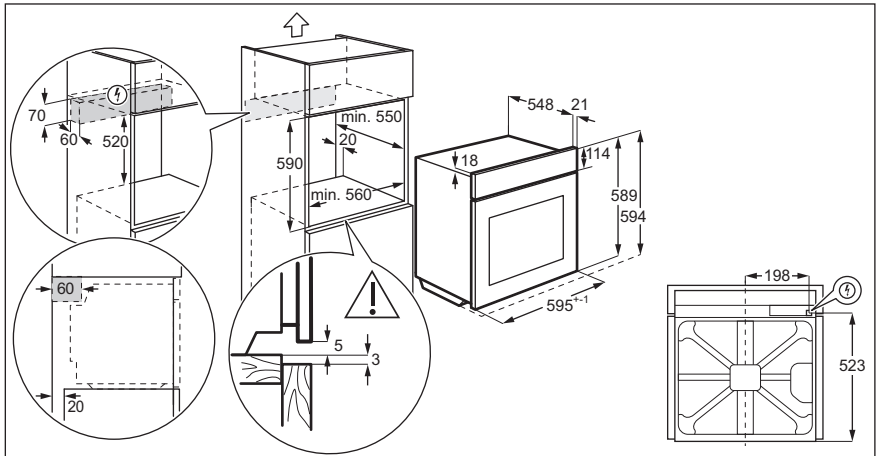
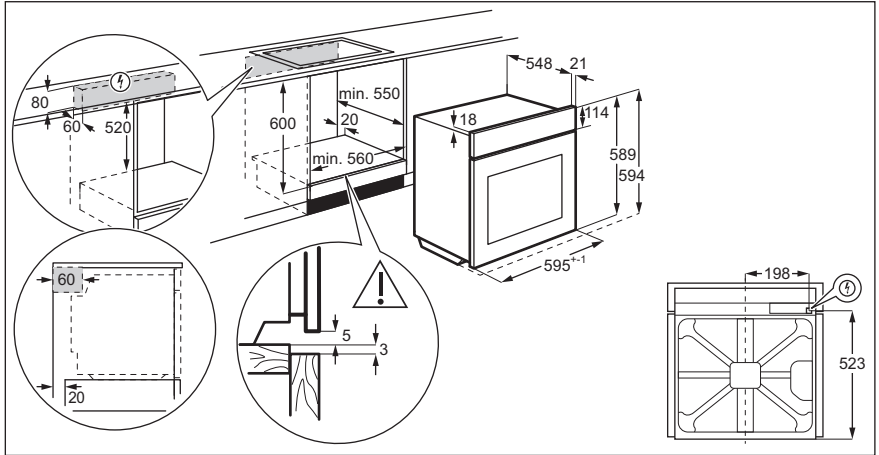
We recommend that you write the data here:	
Model (MOD.)
Product number (PNC)
Serial number (S.N.)

14. INSTALLATION



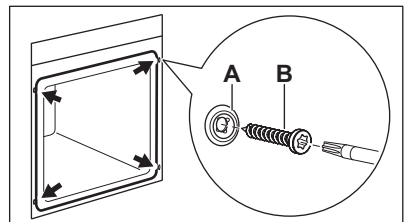
WARNING!
Refer to Safety chapters.

14.1 Building In



14.2 Securing the appliance to the cabinet

1. Open the appliance door.
2. Fasten the appliance to the cabinet.
3. Put the four distance holders (A) into the holes in the frame and then tighten the four screws (B) supplied with the appliance.



14.3 Electrical installation



The manufacturer is not responsible if you do not follow the safety precautions from the Safety chapters.

Applicable types of cables for Europe:

- Minimum size Cable / flex: 1,5 mm²
- Cable / flex type: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F

This appliance is supplied without a main plug and a main cable.

Applicable types of cables for UK only

Connection via	Min. size cable / flex	Cable / flex type	Fuse
Oven Control Circuit	2,5 mm ²	PVC / PVC twin and earth	15 A min. 20 A max.

15. ENERGY EFFICIENCY

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

Supplier's name	AEG		
Model identification	BPK744L21M BPK744R21M		
Energy Efficiency Index	81.2		
Energy efficiency class	A+		
Energy consumption with a standard load, conventional mode	0.93 kWh/cycle		
Energy consumption with a standard load, fan-forced mode	0.69 kWh/cycle		
Number of cavities	1		
Heat source	Electricity		
Volume	72 l		
Type of oven	Built-In Oven		
Mass	BPK744L21M	32.1 kg	
	BPK744R21M	32.1 kg	

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

15.2 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 oven 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.

Cooking with the lamp off


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

Moist Fan Baking

Function designed to save energy during cooking.

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

16. 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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