▶ BPK75891PT

USER
MANUAL

AEG

CONTENTS

FOR PERFECT RESULTS

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

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Buy accessories, consumables and original spare parts for your appliance
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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.

Important Information that may impact your Manufacturer's Warranty

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the AEG manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the AEG manufacturer's warranty in the event that your product fault is due to failure to adhere this manual.

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 inhousehold 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.

- 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, food sensor, etc., provided with the product) particularly any non-stick pots, pans, trays, utensils etc.

Note: This oven model is designed with Pyro-proof side racks and slides, so they may remain in the oven cavity during pyrolytic cycle, however shelves and dishes must be removed.

- 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.

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!**
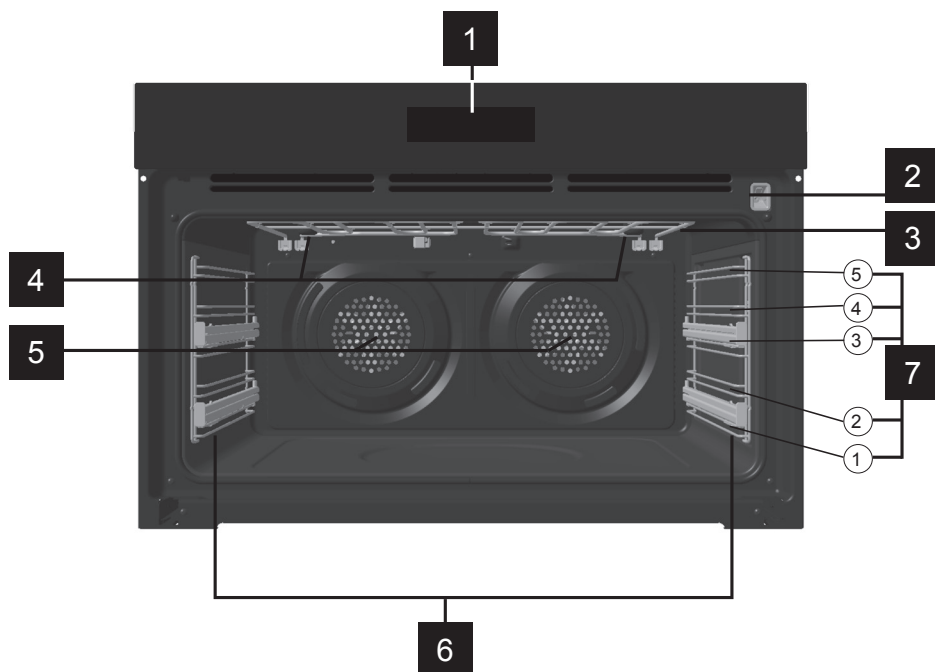
Risk of injury or suffocation.

- 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.
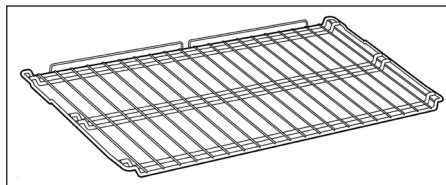
4. PRODUCT DESCRIPTION

4.1 General overview

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

4.2 Accessories

Wire shelf

For cookware, cake tins, roasts.

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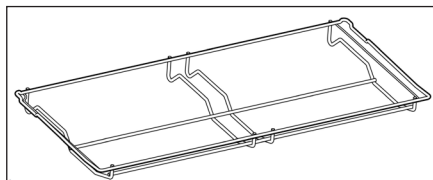
Grill- / Roasting pan
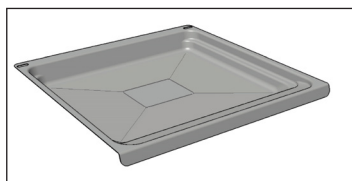
To bake and roast or as a pan to collect fat.

Grill insert

For roasting and grilling.

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

Food Sensor

To measure the temperature inside the food.

Telescopic runners – Pyro proof

2 x Left   2 x Right

For shelves and trays.

Shelf support / Side racks – Pyro proof

Left   Right

5. BEFORE FIRST USE
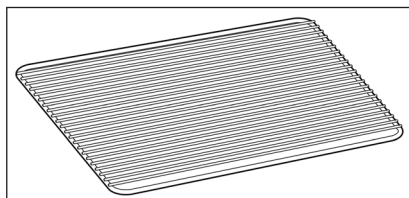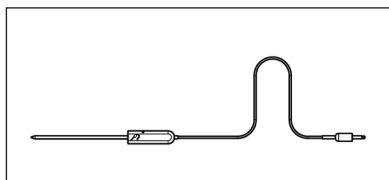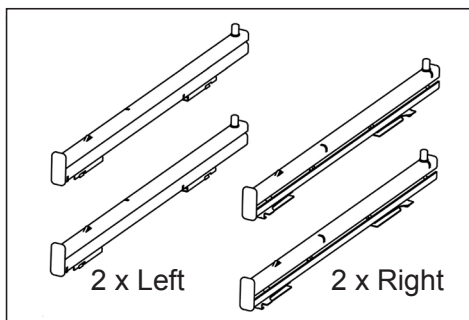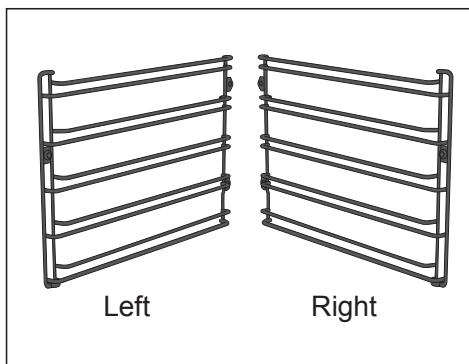
5.1 Attaching Telescopic runners

1. Obtain left hand side rack and left hand slide – see image to identify.

L = left hand side
R = right hand side
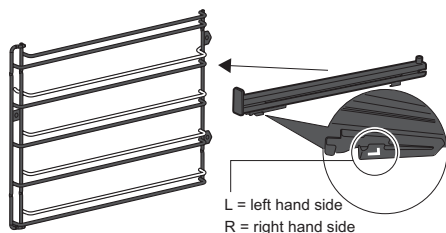
2. The shaded wires indicate the wire the slide can be mounted on. Fit slide rear clips to the rear of wire at an angle as shown below.
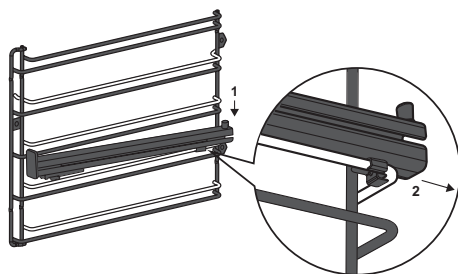
3. Push slide front clip over wire until secured

CLICK!
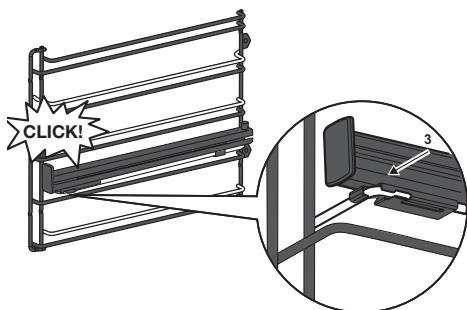
5.2 Pyro proof side racks

Insert the rear peg into the rear access hole provided, ensuring peg is fully inserted.

Then locate the front hole and insert screw.

Tighten with Allen key.
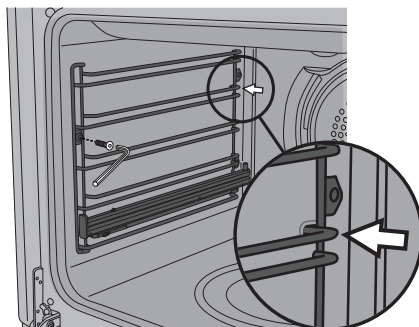
5.3 Fitting the shelves and grill dish carrier between the side rack wires

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.
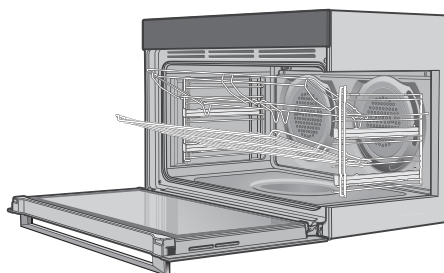
5.4 Positioning the dishes on the grill dish carrier
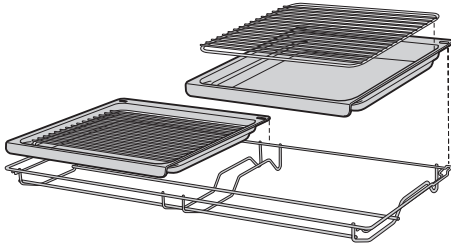
5.5 Fitting the shelves and grill dish carrier onto telescopic slides

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.
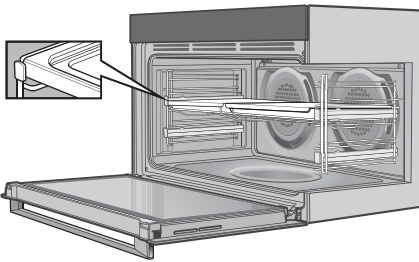
6. DAILY USE

6.1 Conditioning the oven (to burn off any residue)

New appliances may have a smell and some residue. For the first use, it is recommended to heat your oven with/without all accessories before cooking to remove the smell and burn off any residue.

• Select Fan Cooking function.

• Set the temperature to 180˚C and run for approximately 30 minutes.

Note: the oven may emit odour or smoke during the heating process, so be sure the kitchen is well ventilated.

⚠ WARNING!

Refer to safety chapters

The touch screen display will display prompts or messages. It will be necessary to touch the 'X'
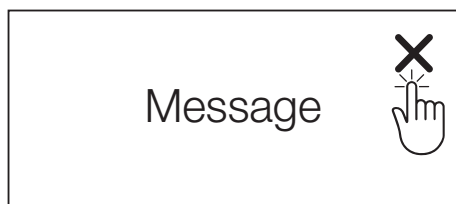
Message ✕

or the middle of the message to respond.

Message
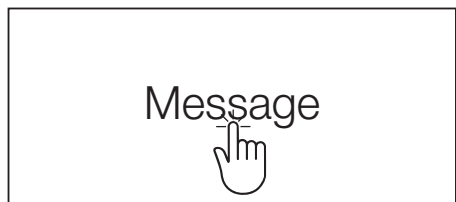
6.2 How to set Cooking Functions

1. Turn ON the oven. The display shows the default cooking function.

2. Press the symbol of the cooking function to enter the submenu.

3. Select the cooking function and press: OK. The display shows: temperature.

4. Set: temperature. Press: OK

5. Press: START. Food Sensor - you can plug the sensor at any time before or during cooking

STOP – press to turn off the cooking function.

6. Turn OFF the oven.

Take a shortcut!

| ① | □ 🍲... | ℃ | START |
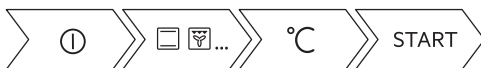
6.3 How to set Assisted Cooking

Every dish in this submenu has a recommended function and temperature. You can adjust the time and the temperature.

For some of the dishes you can also cook with:

• Manual
• Food Sensor

The degree to which a dish is cooked:
• Rare
• Medium
• Well done

1. Turn on the oven
2. Press: ☰. Select: Settings / Connections
3. Press: ✗. Assisted cooking.
4. Choose a dish or a food type.
5. Press: START

Take a shortcut!

| ① | ☰ | ✗ | ☞ | START |

6.4 How to set Clock functions

How to set the clock

1. Turn ON
2. Press Menu
3. Go to Settings
4. Press Setup
5. Select: Time of day
6. Set the time. Press: OK

6.5 How to set cooking time

1. Choose a heating function and set the temperature.
2. Press ⏲
3. Set the time. Press: OK

Take a shortcut!
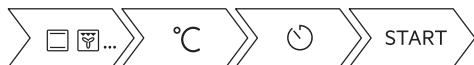
8.6 How to choose end option

1. Press ⏲
2. Press ● ● ●
3. Select End action from timer
4. Press End action
5. Select preferred option
6. Press: OK. Repeat the action until the display shows the main screen.

6.7 How to delay start of cooking

1. Set the heating function and the temperature.
2. Press ⏲
3. Set the cooking time.
4. Press ● ● ●
5. Press: Delayed start.
6. Choose the value.
7. Press: OK. Repeat the action until the display shows the main screen.

6.8 How to extend cooking time

When 10% of cooking time is left and the food seems not to be ready, you can extend cooking time. You can also change the heating function.

Press +1min to extend the cooking time.

6.9 How to change timer settings

1. Press ⏲
2. Press the timer value.
3. Press: OK

You can change the set time during cooking at any time.

7. ADDITIONAL FUNCTIONS

7.1 How to save Favourites

You can save your favourite settings, such as the heating function, the cooking time, the temperature or the cleaning function. You can save 3 favourite settings.

1. Turn on the oven.
2. Select the preferred setting.
3. Press: ☰. Select: Favourites.
4. Select: Save current settings.
5. Press + to add the setting to the list of: Favourites. Press OK

↺ – press to reset the setting.

❌ – press to cancel the setting.

7.2 Function lock

This function prevents an accidental change of the function.

1. Turn on the oven.
2. Select a cooking function.
3. ☆, 🖐 – press at the same time to turn on the function lock.

To turn off the function lock repeat step 3.

7.3 Automatic switch off

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

(°C)	(h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5
250 - maximum	3

The Automatic switch-off does not work with the functions: Light, Food sensor, End time, Slow Cooking.

7.5 How to manage error codes

When the software error occurs, the display shows error message. In this section, you will find the list of the problems that you can handle on your own.

Code and description	Remedy
C2 – the Food sensor is in the oven cavity during Pyrolytic Cleaning.	Take out the Food sensor.
C3 – the door is not fully closed during Pyrolytic Cleaning.	Close the door.
F111 – Food sensor is not correctly inserted into the socket.	Fully plug Food sensor into the socket.
F240, F439 – the touch fields on the display do not work properly.	Clean the surface of the display with micro fibre cloth. Make sure there is no dirt on the touch fields.
F908 – the oven system cannot connect with the control panel.	Turn the oven off and on.

When one of these error messages continues to appear on the display, it means a faulty subsystem may have been disabled. In such a case contact your dealer or an Authorized Service Centre. If one of these errors occurs, the rest of the oven functions will continue to work as usually.

7.4 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.

8. COOKING FUNCTIONS

Symbol	Function description
True fan cooking	Heat comes from the element surrounding the fan. This fan circulates the hot air around the oven cavity so that you can put your food in different places in the oven and still cook them at the same time. You can use the 'Fan Cooking' function for multi-shelf cooking, reheating cooked foods, pastries and complete oven meals. It will cook at a lower temperature and be faster than baking. Please note that some variation in browning is normal. NOTE: Food sensor function can be introduced into this cooking cycle.
Coventional cooking	Heat comes from two elements, one above and one below the food. The bottom element is a clean heat element and is below the floor of the oven. Both elements are controlled by the thermostat and will turn on and off to maintain set temperature. You can use the 'Traditional Bake' function for single shelf cooking, single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes. This is a general function that can be used for most cooking. NOTE: Food sensor function can be introduced into this cooking cycle.
Fan assist bake	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. NOTE: Food sensor function can be introduced into this cooking cycle.
Roast	The Roast function is designed for roasting meats, poultry and fish by utilising heat from all elements in combination with the fan to surround the food. This provides even cooking throughout and enhanced browning. NOTE: Food sensor function can be introduced into this cooking cycle.
Bottom heat	The 'Bottom heat' function is specially designed for food that require extra browning such as the bases of pastries and pies. Heat comes from the element below the food. If you choose the default setting, the oven will heat up to 230°C in order to brown the food. You should then lower the temperature as required. Cook in the lower half of the oven when you are using only one shelf.

Symbol	Function description
Pizza function	The 'Pizza' function is a combination of 'Pastry' and 'Fan Assist Bake' and offers you the combined benefits of both functions. Heat switches between the element surrounding the fan and the clean heat element below the oven floor. The 'Pizza' function is ideal for foods that require cooking and browning on the base. It is for foods such as pizzas, quiches, meat pies and fruit pies. Simply place the food in the middle of the oven and set the desired temperature.
Frozen foods	The 'Frozen foods' function is ideal for cooking frozen precooked foods such as savoury pastries, pizzas, mini meals (TV dinners), meat pies and fruit pies. Heat comes from the element surrounding the fan as well as elements above the food. Simply place the food in the oven straight from the freezer and heat. Cook in the upper half of the oven for best results.
Full grill	'Full grill' direct radiant heat from two powerful upper elements onto the food. You can use 'Full grill' function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. **Grill with the oven door closed.** 'Full grill' allows you to take full advantage of the large grill dish area. For best results it is recommended to preheat your grill for three minutes. This will help seal in the natural juices of steak, chops etc for a better flavour. Place the grill shelf in position 4 with the grill dish below to catch any spills.
Left grill	The 'Left grill' function 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 heat is needed. **Grill with the oven door closed.**
Turbo grilling	'Turbo grilling' 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 grilling' 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 grilling' it is not necessary to turn the foo over during theh cooking cycle.
SteamBake	Use this function to prepare bread and bread rolls with a very good professional-like result in terms of crispiness, colour and crust gloss.

8.2 Special functions

Symbol	Function description

Defrost

The 'Defrost' function uses low temperature air that is circulated by the fan. You can defrost (thaw) your food before you cook it. You can also use 'defrost' to raise your yeast dough and to dry fruit, vegetables and herbs. The 'Defrost' function does not have a suggested temperature but uses the ambient heat in the oven cavity.

Keep warm

The 'Keep Warm' function is a low temperature oven function designed to keep your food at a perfect eating temperature without cooking it further. Heat comes from the smaller elements above the food and is circulated by the fan. Use 'Keep Warm' to keep your food warm while you prepare the rest of the meal or afterwards while you wait for the late arrival.

NOTE: After cooking, the oven retains enough heat to continue to cook food even if the elements are turned off. The 'Keep warm' function recognises this by giving you a warning message. If this happens the function will not start.

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.

Dough proving

The Dough Proving function offers ideal humidity and heat which speeds up and improves the dough proving, prevents surface drying and keeps the dough elastic.

Slow cooking

The Slow Cooking function is great for gentle and slow cooking of lean and tender pieces of meat and fish.

9. FOOD SENSOR

9.1 Using the food sensor

The Food Sensor measures the core temperature of the food. When the food reaches the desired set core temperature, the oven turns off. The Food Sensor has a core temperature range of 50-99°C.

There are two temperatures to set:

• The oven temperature

• The core temperature of the food

⚠ WARNING!

Only use the Food Sensor supplied or the correct replacement parts.

NOTE: Food must be completely defrosted when inserting the Food Sensor. If the food is too cold, the Food Sensor function will not work.

Put the plug of the Food Sensor into the socket on the top right hand corner of the front frame. Ensure the plug is fully inserted into the socket.
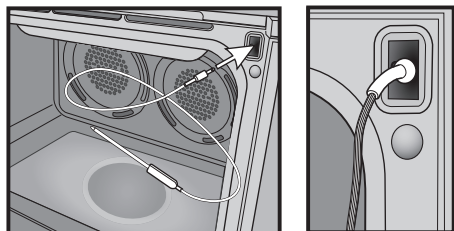
1. Turn on the oven.

2. Set a heating function and, if necessary, the oven temperature.

3. Insert the Food Sensor.

4. Plug the Food Sensor into the socket at the front of the oven. The display shows the current temperature of the Food Sensor.

5. Press 🖈 to set the core temperature of the Sensor.

6.
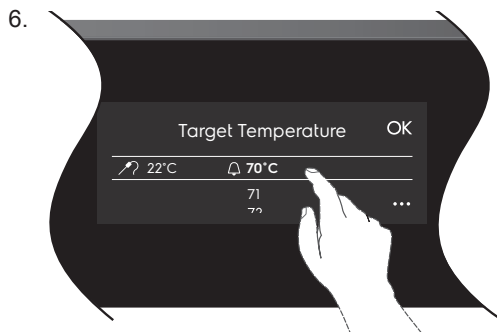
7. Press ● ● ● to set the preferred option:

8. Sound alarm – when the food reaches the core temperature, the signal sounds.

9. Sound alarm and stop cooking – when food reaches the core temperature, the signal sounds and the oven stops.

10. Select the option and repeatedly press: OK to go to the main screen.

11. Press: When food reaches the set temperature, the signal sounds. You can choose to stop or to continue cooking to make sure the food is well done.

12. Remove the Food Sensor plug from the socket and remove the dish from the oven.

⚠ WARNING!

There is a risk of burns as the Food Sensor becomes hot. Be careful when you unplug it and remove it from the food.

Take a shortcut!
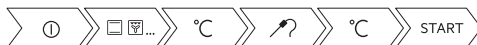
Meat

For large pieces of meat, insert the tip of the Food Sensor into the centre of the meat, with at least 75% of the sensor inserted into the meat.
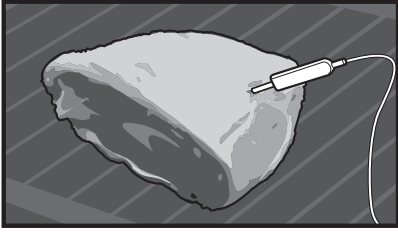
Fish

For best results, place the whole fish onto the wire rack and prop it up in the swimming position (i.e. using half a potato or onion). Alternatively the fish can be laid flat. Insert the Food Sensor behind the head with at least 75% of the Sensor inserted into the fish towards the bones in the middle of the fish.
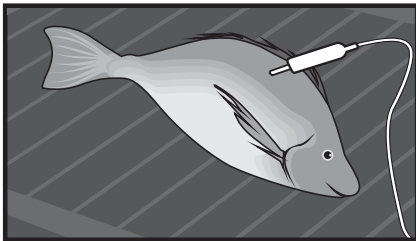
Poultry

Place the whole poultry on the wire rack breast side up. Insert the Food Sensor with at least 75% of the Sensor into the breast of the poultry. Place the Sensor in a direction toward the neck end of the poultry.
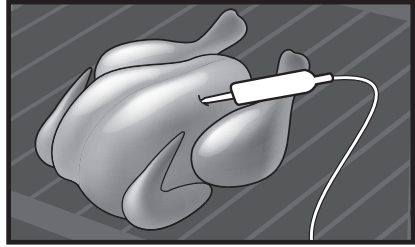
⚠ CAUTION

To prevent the Food Sensor from being damaged by excessive heat, there must be a gap of a few centimetres between the grill element and the Food Sensor. The meat may expand during the cooking process.

⚠ CAUTION

After pre-heating, the front of the oven will be hot. Care should be taken when inserting the food sensor plug.

NOTE: The Food Sensor is available for the following functions

- True fan cooking
- Conventional cooking
- Fan assist bake
- Roast
- Moist fan cooking
- Slow cooking

If you have selected a function that is not compatible with the Food Sensor, you will see the message "Food sensor is not configurable for this program". In these functions, sensor will measure the core temperature but will not turn OFF the oven.

9.2 Core temperatures of different foods

The temperatures in the table are given as a guide and may vary depending on the composition of the food.

Food	Core temperature in °C
Poultry	
Chicken	80-85
Chicken breast	75-80
Duck	80-85
Duck breast, rare to medium rare	55-60
Turkey	80-85
Turkey breast	80-85
Goose	80-90
Pork	
Shoulder of pork	85-90
Fillet of pork, rare to medium rare	62-70
Loin of pork, well done	72-80
Beef	
Tenderloin or sirloin, rare	45-52
Tenderloin or sirloin, medium rare to medium	55-62
Tenderloin or sirloin, well done	65-75
Veal *	
Joint of veal or shoulder, lean	75-80
Joint of veal, shoulder	75-80
knuckle of veal	85-90
Lamb **	
Leg of lamb, medium rare	60-65
Leg or lamb, well done	70-80
Saddle of lamb, medium rare	55-60
Fish	
Whole fish	65-70
Fish fillet	60-65
Miscellaneous	
Meat loaf, all kinds	80-90

* Veal core temperatures are for well done.

** Lamb temperatures are for cuts of Lamb with the bone still in. For boneless, cooking times will be slightly less.

NOTE: The oven temperature needs to be set at least 10° higher than the desired food core temperature.

The appliance will calculate the approximate end time. The end time is different for different quantities of food, set oven temperatures and function modes.

NOTE: The estimated end time will be displayed after approximately 30 minutes.
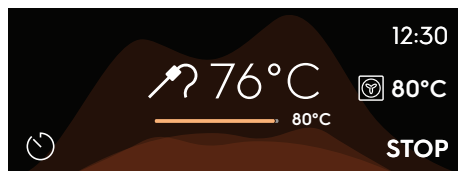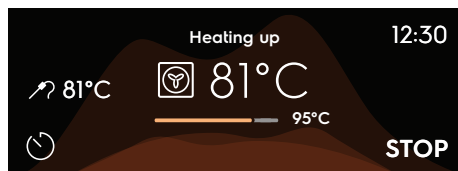
Note: The Food Sensor temperature will not be displayed until the oven is at the desired temperature. Once the oven is at the desired temperature, the Food Sensor temperature will cycle between the desired food core temperature and the actual food core temperature.

Note: All meat/fish/poultry should be rested, covered for at least 10 minutes.

To change the desired food core temperature during cooking, press and hold the ∨ and ∧ at the same time.

To cancel the Food Sensor operation, simply unplug the sensor from the socket.

⚠ CAUTION

Always check if food is cooked throughout before eating.

⚠ WARNING

After use, always remove the Food Sensor from the oven cavity.

⚠ WARNING

The Food Sensor is hot. There is a risk of burns. Be careful when you remove the tip and plug of the Food Sensor.

🍃 ENVIRONMENT

To save energy and to help protect the environment, we recommend these hints:

Use the oven efficiently by cooking many trays of food at the same time. For example:

- Cook 2 trays of scones, small cakes or sausage rolls.
- Cook a roast dinner at the same time as you cook chips or vegetables.

10. 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.

10.1 Baking

• For best baking results preheat oven for 30 minutes

• Your oven may bake or roast differently to the appliance you had before. Some experimenting may be required. Adjust your settings such as temperature, cooking time and shelf position to the values in the cooking guide.

• 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.

10.2 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.

10.3 Baking on single level

Baking in tins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Ring cake (sponge) 6-8 inch	True Fan Cooking	140 - 160	30 - 40	3
Brioche 450g loaf tin	True Fan Cooking	160 - 180	30 - 40	3
Madeira cake / Fruit cakes	True Fan Cooking	140 - 160	70 - 90	2 - 3
Fatless sponge cake	True Fan Cooking	140 - 150	35 - 50	3
Fatless sponge cake	Conventional Cooking	160	35 - 50	3
Flan base - short pastry	True Fan Cooking	170 - 180[1]	10 - 25	3
Flan base - sponge mixture	True Fan Cooking	150 - 170	20 - 25	3
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	True Fan Cooking	160	60 - 90	3
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	Conventional Cooking	180	70 - 90	3
Cheesecake	Conventional Cooking	170 - 190	60 - 90	2 - 3

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	50 - 70	3
Bread (rye bread): 1. First part of baking procedure. 2. Second part of baking procedure.	Conventional Cooking	180 - 200 / 180 - 200	25 - 50 / 30 - 50	2 - 3
Cream puffs / Eclairs	Conventional Cooking	190 - 210	20 - 35	3
Swiss roll	Conventional Cooking	180 - 200	10 - 20	3
Cake with crumble topping (dry) 8"	True Fan Cooking	160 - 170	20 - 40	3
Buttered almond cake 8" Sugar cakes	Conventional Cooking	150 - 160	20 - 30	3
Fruit flans (made with yeast dough / sponge mixture)[2]	True Fan Cooking	160 - 170	35 - 55	3
Fruit flans (made with yeast dough / sponge mixture)[2]	Conventional Cooking	160 - 170	35 - 55	3
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	Conventional Cooking	160 - 180	40 - 80	3

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	True Fan Cooking	140	20 - 35	3
Short bread	Conventional Cooking	160[1]	20 - 30	3
Puff pastry strips	True Fan Cooking	180 - 190	10 - 20	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
Coconut macaroons	True Fan Cooking	150 - 160	20 - 30	3
Biscuits made with yeast dough	True Fan Cooking	150 - 160	20 - 40	3
Puff pastries	True Fan Cooking	190 - 200	20 - 30	3
Rolls	True Fan Cooking	160	10 - 25	3
Rolls	Conventional Cooking	190 - 210	10 - 25	3
Small cakes / Small cakes (20 per tray)	True Fan Cooking	150	20-35	3
Small cakes / Small cakes (20 per tray)	Conventional Cooking	170	20-30	3

10.4 Bakes and gratins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Pasta bake	Conventional Cooking	180 - 200	30 - 60	2 - 3
Lasagne	Conventional Cooking	170 - 180	50 - 60	2 - 3
Vegetables au gratin[1]	Turbo Grilling	170 - 180	25 - 30	2 - 3
Baguettes topped with melted cheese	True Fan Cooking	160 - 170	15 - 30	2 - 3
Sweet bakes	Conventional Cooking	180 - 200	40 - 60	3
Fish bakes	Conventional Cooking	180 - 200	15 - 25	3
Stuffed vegetables	True Fan Cooking	160 - 170	30 - 60	3

Preheat the oven before use

10.5 Moist Fan Baking

Food	Temperature (°C)	Time (min)	Shelf position
Pasta gratin	200 - 220	45 - 55	3
Potato gratin	180 - 200	50 - 80	3
Moussaka	170 - 190	70 - 95	3
Lasagne	170 - 200	70 - 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	180 - 200	30 - 70	3

10.6 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	190 - 210	30 - 50	2 / 4
Dry streusel cake	150 - 160	30 - 45	2 / 4

Biscuits / small cakes / small cakes / pastries / rolls

Food	Temperature (°C)	Time (min)	Shelf position
			2 positions
Short pastry biscuits	160 - 180	15 - 25	2 / 4
Short bread / Short bread / Pastry Stripes	140	25 - 45	2 / 4
Biscuits made with sponge mixture	160	25 - 40	2 / 4
Biscuits made with egg white, meringues	80 - 90	130 - 170	2 / 4
Macaroons	150 - 160	40 - 80	2 / 4
Biscuits made with yeast dough	160 - 170	30 - 60	2 / 4
Puff pastries	180 - 190	20 - 50	2 / 4
Rolls	180	20 - 30	2 / 4
Small cakes / Small cakes (20 per tray)	150[1]	20 - 30	2 / 4

Preheat the oven before use

10.7 Pizza Setting

Food	Temperature (°C)	Time (min)	Shelf position
Pizza (thin crust)	200 - 230[1][2]	15 - 20	2
Pizza (with a lot of topping)	180 - 200	20 - 30	2
Chocolate tart	140 - 150	20 - 35	2 - 3
Spinach flan	160 - 180	45 - 60	1
Quiche Lorraine	170 - 190	35 - 45	2 - 3
Swiss Flan	170 - 190	45 - 55	1
Apple cake	170 - 180	45 - 55	3
Vegetable pie	160 - 180	50 - 60	1
Unleavened bread	230 - 250	10 - 20	2
Puff pastry flan	180 - 200	25 - 45	3
Flammekuchen (Pizza-like dish from Al- sace)	230 - 250	12 - 20	2
Piroggen (Russian version of calzone)	180 - 200	15 - 25	2

[2] Use a deep pan.

10.8 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.

10.9 Roasting tables

Beef

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Pot roast	1 - 1.5 kg	Conventional Cooking	165 - 175	120 - 180	2
Roast beef or fillet: rare	per cm of thickness	Turbo Grilling	190 - 200[1]	5 - 6	2 - 3
Roast beef or fillet: medium	per cm of thickness	Turbo Grilling	180 - 190[1]	6 - 8	2 - 3
Roast beef or fillet: well done	per cm of thickness	Turbo Grilling	170 - 180[1]	8 - 10	2 - 3

Preheat the oven before use

Pork

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Shoulder / Neck / Ham joint	1 - 1.5 kg	Turbo Grilling	160 - 180	90 - 120	3
Chop / Spare rib	1 - 1.5 kg	Turbo Grilling	170 - 180	60 - 90	3 - 4
Meatloaf	750 g - 1 kg	Turbo Grilling	170 - 180	60 - 70	2 - 3
Pork knuckle (precooked)	750 g - 1 kg	Turbo Grilling	150 - 170	90 - 120	2 - 3

Veal

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Roast veal	1	Turbo Grilling	160 - 180	90 - 120	3
Knuckle of veal	1.5 - 2	Turbo Grilling	160 - 180	120 - 150	2

Lamb

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Leg of lamb / Roast lamb	1 - 1.5	Turbo Grilling	160 - 180	100 - 120	2 - 3
Saddle of lamb	1 - 1.5	Turbo Grilling	160 - 180	40 - 60	2 - 3

Game

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Saddle / Leg of hare	up to 1 kg	Conventional Cooking	230[1]	30 - 40	3
Saddle of venison	1.5 - 2 kg	Conventional Cooking	210 - 220	35 - 40	3
Haunch of venison	1.5 - 2 kg	Conventional Cooking	180 - 200	60 - 90	3

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

Preheat the oven before use

10.10 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

10.11 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 - 20	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	220 - 230	20 - 35	3
Hash Browns	230 - 240	20 - 25	3
Lasagne / Cannelloni, fresh	170 - 190	35 - 70	2
Lasagne / Cannelloni, frozen	160 - 180	50 - 80	2
Oven baked cheese	170 - 190	20 - 30	3
Chicken Wings	190 - 210	30 - 40	3
Frozen croquettes	220 - 230	10 - 12	3

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[1] (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

[1] Turn the French fries 2 or 3 times during cooking.

10.12 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	2
Fillet of beef	1 - 1.5	120	90 - 150	3
Roast veal	1 - 1.5	120	120 - 150	2
Steaks	0.2 - 0.3	120	20 - 40	3

10.13 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	-

10.14 SteamBake

Preheating is not recommended.

Food	Temperature (°C)	Time (h)	Shelf position
White Bread	180 - 200	35 - 60	2 - 3
Baguette	200 - 220	35 - 45	2 - 3
Brioche	180 - 200	40 - 60	3
Ciabatta	200 - 220	35 - 45	3
Rye Bread	190 - 210	35 - 50	2 - 3
Dark Bread	180 - 200	35 - 50	2 - 3
All Grain bread	180 - 200	35 - 50	2 - 3

10.15 Food Sensor table

Beef	Food core temperature (°C)		
	Medium are	Medium	Medium Well
Roast beef	45	55	65
Sirloin	45	55	65

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

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

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

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

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

Poultry	Food core temperature (°C)		
	Less	Medium	More
Chicken (whole / half / breast)	73	83	86
Duck (whole / half), Turkey (whole / breast)	73	80	85
Duck (breast)	60	65	70

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

Casseroles - Precooked vegetables	Food core temperature (°C)		
	Less	Medium	More
Zucchini Casserole, Broccoli Casserole, Fennel Casserole	85	88	91

Casseroles - Savoury	Food core temperature (°C)		
	Less	Medium	More
Cannelloni, Lasagne, Pasta bake	85	88	91

Casseroles - 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

11. CONTROL PANEL

11.1 Electronic programmer
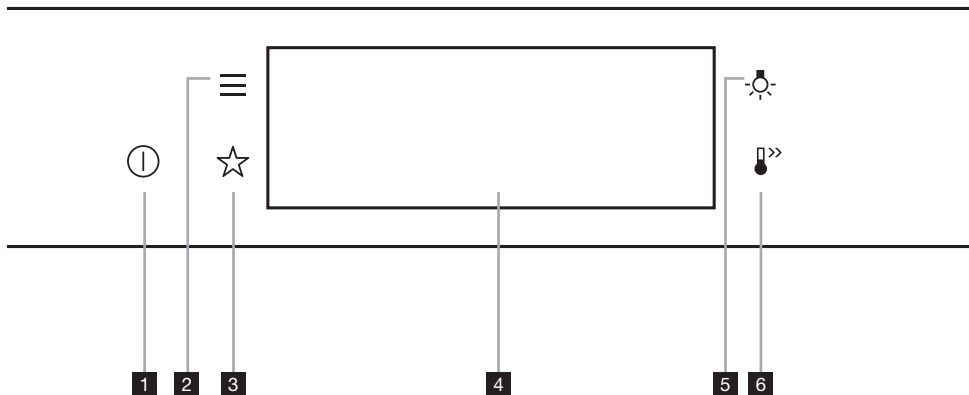
1	On/off	Press and hold to turn the oven on and off
2	Menu	Lists the oven settings
3	Favourites	Lists the favourite cooking functions
4	Touch display	Shows the current settings of the oven
5	Light switch	To turn the lamp on and off
6	Fast heat up	Toggle the fast heat up function

	Press	Touch the surface with your fingertip
	Left/Right/Up/Down swipe	Slide fingertip over the surface
	Press and hold	Touch the surface for 3 seconds

11.2 Main menu

Press: ☰ to open Menu

Menu item		Application
Assisted cooking		Lists automatic programmes.
Cleaning		Lists cleaning programmes.
Favourites		Lists the favourite settings.
Options		To set the oven configuration.
Settings	Connections	To set the network configuration
	Setup	To set the oven configuration
	Service	Shows the software version and configuration

11.3 Sub menus
Submenu for Pyrolytic Cleaning – Applicable to Pyrolytic models only

Submenu	Application
Quick	Duration: 1 hour 30 minutes
Normal	Duration: 2 hours
Intense	Duration: 2 hours 30 minutes

Submenu for Options

| Submenu	Application
Light	Turns the light on and off.
Child lock	Prevents accidental activation of the oven. When the option is on, the text "Child Lock" appears on the display when you turn on the oven. To enable the oven use, choose the code letters in the alphabetical order. When the Child Lock is on and the oven is turned off the oven door are locked.
Fast heat up	Shortens heat up time. It is available only for some of the oven functions.
Cleaning Reminder	Turns the reminder on and off.
Time indication	Turns the clock on and off.
Digital clock style	Changes the format of the displayed time indication.

Submenu for Setup

Submenu	Application
Language	Sets the oven language.
Display brightness	Sets the display brightness.
Key tones	Turns the tone of the touch fields on and off. It is not possible to mute the tone for $\bigcirc$.
Buzzer volume	Sets the volume of key tones and signals.
Time of day	Sets the current time and date.

Submenu for Service

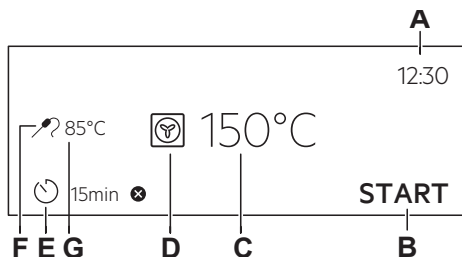| Submenu	Application
Demo mode	Activation / deactivation code: 2468
Software version	Information about software version.
Reset all settings	Restores factory settings.

11.4 Display

```
                                    12:30
              ⊚ 170°C
  ⟳                            START
```
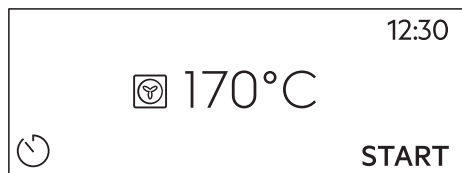
After turning on, the display shows the main screen with the cooking function and the default temperature.

```
              12:34
  ⟳
```

If you do not use the oven for 2 minutes, the display goes to standby.

```
                                    12:30
              ☐ 150°C
  ⌂ 11min ⊗                    STOP
```
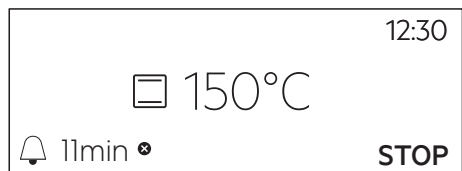
When you cook, the display shows the set functions and other available options.

```
                                    A
                                    12:30
  ⌇85°C    ⊚ 150°C
  ⟳ 15min ⊗                    START
  F E G        D    C              B
```

The display with the maximum number of functions set.

A. Time of day
B. Start / stop
C. Oven temperature
D. Cooking functions
E. Timer

F. Food sensor
G. Food sensor temperature

11.5 Display indicators

Basic indicators – to navigate on the display	
OK	To confirm the selection / setting
‹	To go one level back in the menu
↺	To undo the last action
⚏	To turn the options on and off

Sound alarm function indicators – when the set time of cooking ends, the signal sounds	
⌂	The function is on
⌂ STOP	The function is on. Cooking stops automatically
⌂̸	Sound alarm is off

Timer indicators	
⌚	To set the function: delayed start
⊗	To cancel the setting

12. CARE AND CLEANING

⚠️ **WARNING!**

REFER TO SAFETY CHAPTERS.

12.1 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.

## 12.2 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.
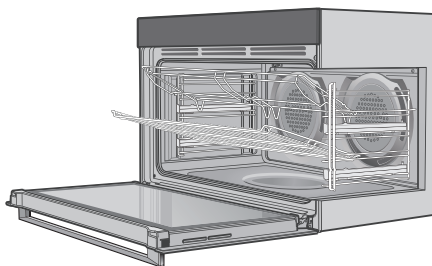
Removing the shelf supports

- Grasp the shelf support at the front.
- Pull it firmly inwards.
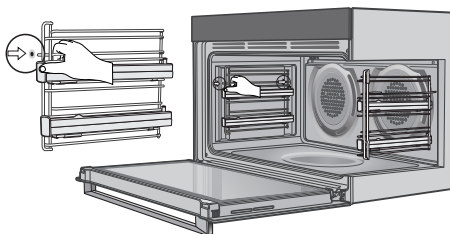
⚠️ **WARNING! Slides (telescopic runners)**

- **Do not use a knife or sharp objects to clean slides.**
- **Do not add oil or any other lubricant to slide**

12.3 Pyrolytic cleaning of the oven cavity

The oven has the Pyrolytic self-cleaning function, it cleans by burning off the spatters and accumulated dirt and grease from the oven liner, at high temperature. This process produces ash which can then be wiped out of the oven cavity.

⚠️ **WARNING**

During the Pyrolytic cleaning process the oven becomes extremely hot

- Please keep small children at a safe distance.
- Never clean non-stick baking trays and tins in the oven during the pyrolytic cycle. High temperatures damage the non-stick coating and poisonous gas is released.
- Do not put water into the water tank during the cleaning procedure.
- To prevent damage, do not use acids, sprays or similar cleaning agents.

⚠ **CAUTION**

During pyrolytic cleaning the air outlet exhaust above the door must be kept clear of any obstruction (eg. bulky tea towels).

Do not use your oven to clean miscellaneous items (eg. cookware).

Before carrying out the Pyrolytic function

- All accessories must be removed from the oven, including shelves, trays, **but not the side racks/slides.**

Pyro proof models are designed for side racks and slides to remain during pyrolytic cycle but shelves and dishes to be removed.

- Clean large deposits, spills or grease from the oven cavity.
- Pyrolytic cleaning can release fumes that are not harmful to humans, including infants or persons with medical conditions, however you are strongly advised to provide good ventilation during and after each pyrolytic cleaning process.
- Unlike humans, some birds and reptiles can be extremely sensitive to the potential fumes emitted during the pyrolytic cleaning process. It is strongly advised to remove any pets (especially birds) from the vicinity of the appliance during and after each pyrolytic cleaning process.

- 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.

Pyrolytic cleaning will not remove salt and mineral residue left in the cavity well when water evaporates. It is recommended that the residue is cleaned prior to conducting pyrolytic cleaning cycles.

Choose your Pyrolytic cleaning cycle from the following:

Submenu	Application
Quick	Duration: 1 hour 30 minutes
Normal	Duration: 2 hours
Intense	Duration: 2 hours 30 minutes

NOTE: Duration includes heat-up time, excludes cool-down time.

Light clean

This is an energy saving cycle that can be used on a regular basis if the oven is lightly soiled. Possibly after every 2nd or 3rd roast.

Medium clean

Use this as the regular cycle about once every 2-3 months.

Heavy clean

When the oven is very dirty it may need a longer cycle to clean it thoroughly. This cycle will clean the dirtiest of ovens.

Menu > Cleaning > Pyrolytic cleaning > Select cycle from sub menu.

12.4 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.

⚠️ **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.
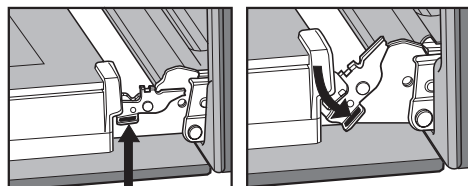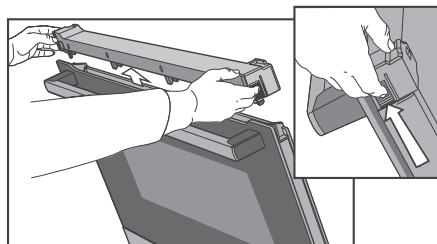

Locking tab up - normal position   Locking tab down - for cleaning

- 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.

Inner Glass

Middle Glass x 2

Outside
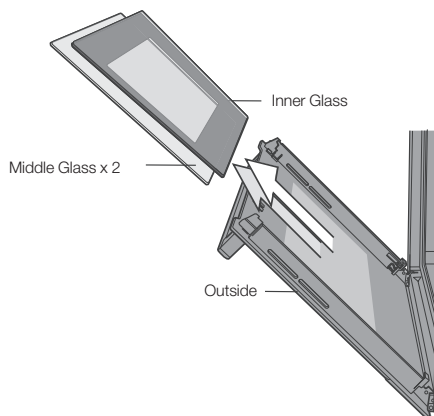
Reassembling the glass panes and top door trim

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.

12.5 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.
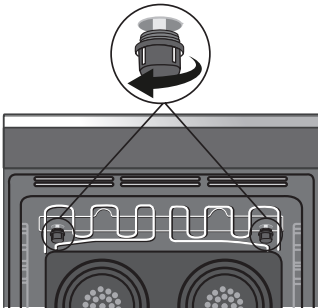
12.6 Releasing the grill element

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.
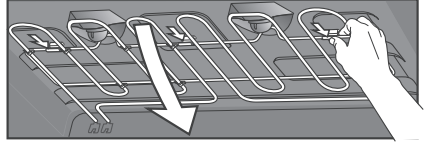
13. TROUBLESHOOTING

⚠️ **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 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 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.	• Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows the error code again, contact the Customer Care Department.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
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 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.)	....

14. 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.
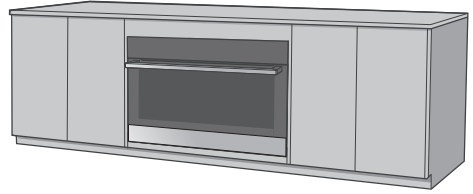
Vertical cabinet installation

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.

100mm max (Infill panel)

900mm

600mm

20mm slot

580mm

*20mm see note below

876mm Mounting holes use long black installation

*Refer to cooktop installation instructions for required clearance between cooktop and oven.
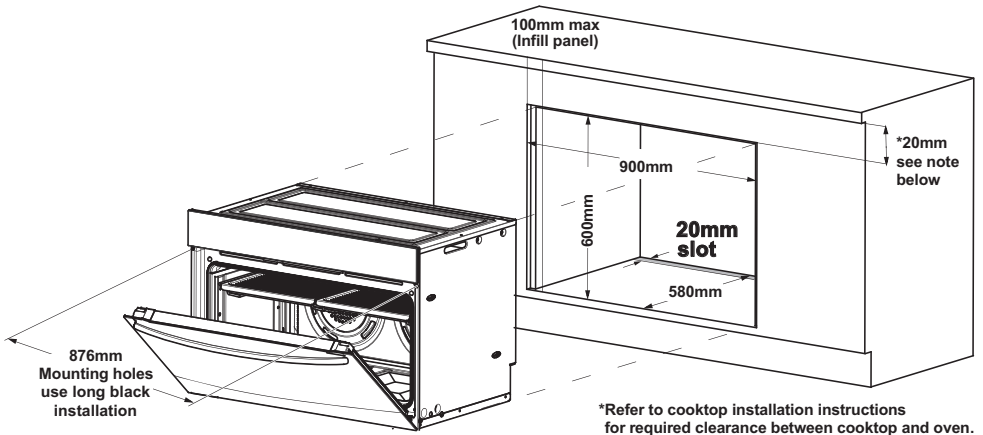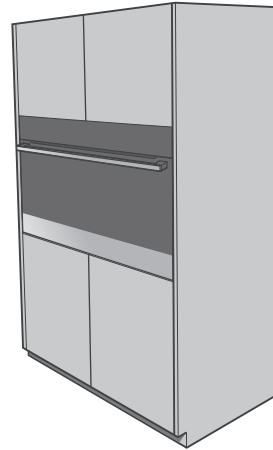
NOTE: If a powerpoint is fitted it must be accessible with the appliance installed.

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.

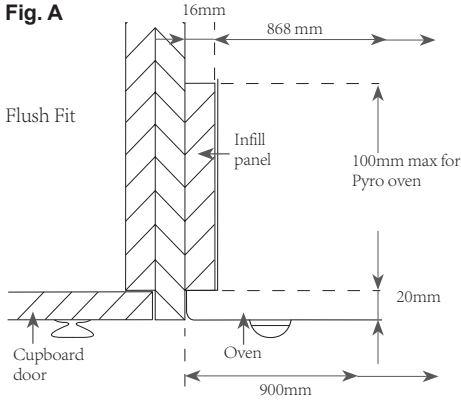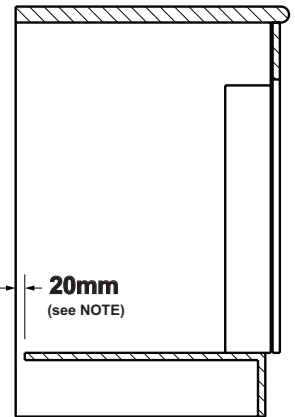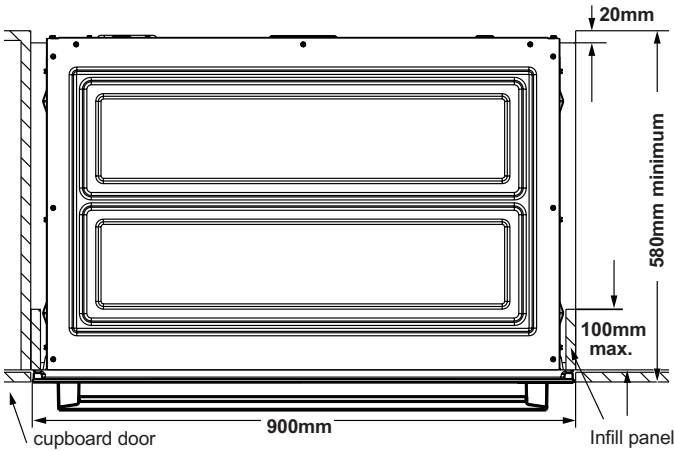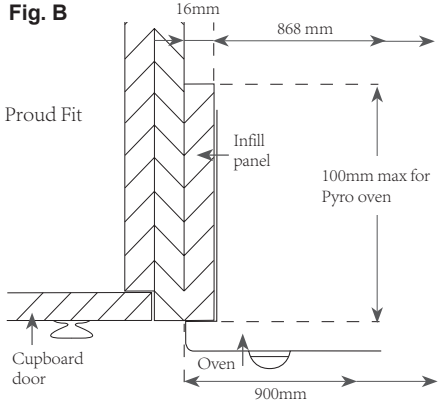**NOTE: A ventilation slot 20mm wide is required at the rear of the base of the cabinet floor.**

Fig. A

Flush Fit

16mm
868 mm
Infill panel
100mm max for Pyro oven
20mm
Cupboard door
Oven
900mm

Fig. B

Proud Fit

16mm
868 mm
Infill panel
100mm max for Pyro oven
Cupboard door
Oven
900mm

20mm

580mm minimum

100mm max.

900mm

cupboard door

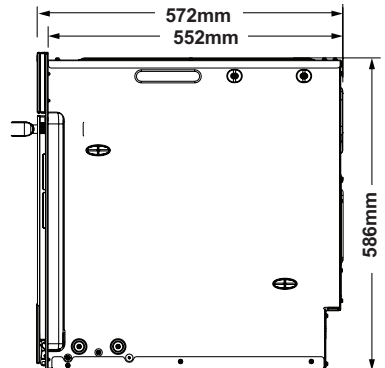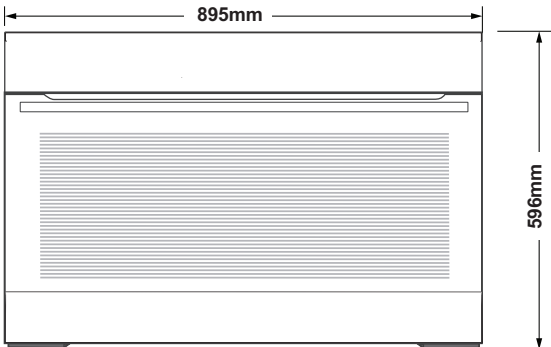Infill panel

20mm
(see NOTE)

Oven dimensions

895mm

596mm

572mm
552mm

586mm
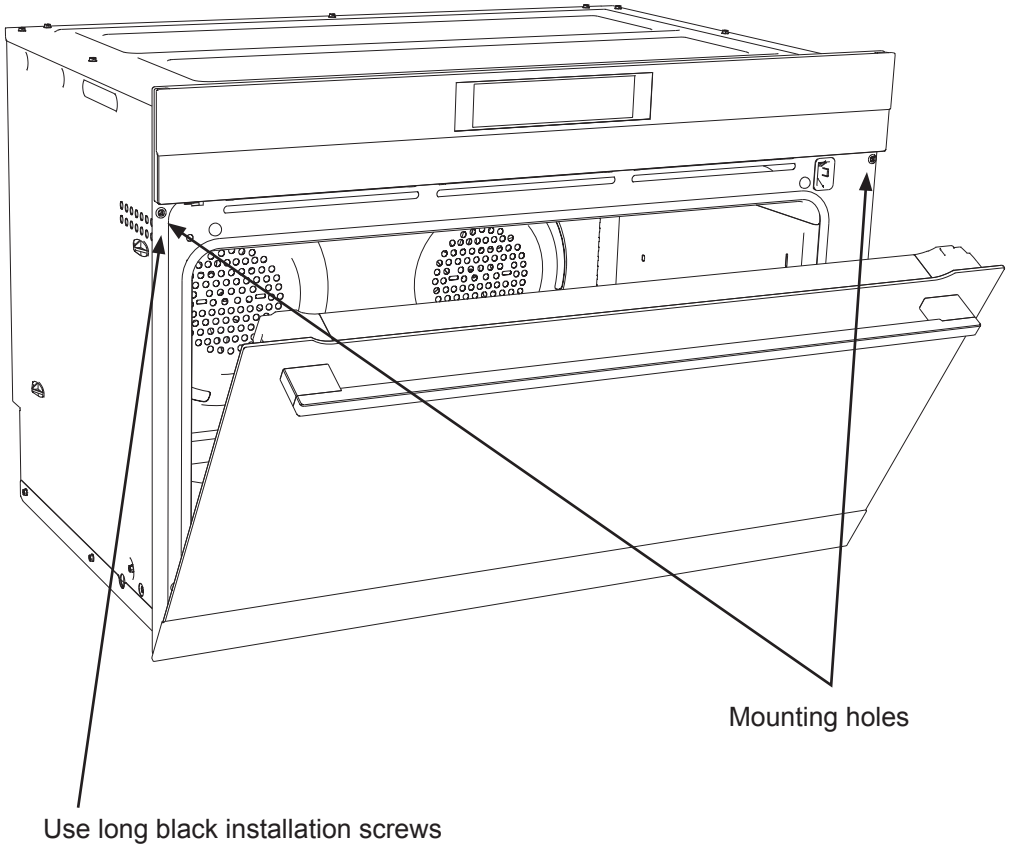
To prevent tipping, use the screws supplied to secure
your oven into the cupboard. Use just 2 screws for
underbench oven installation.

Mounting holes

Use long black installation screws

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

BPK75891PT - 4mm2

| 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
BPK75891PT	5.2

(i) 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 15 minutes without grill dish.
- Then run the oven on 180°C for 30 mins.

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.

Plastic clips

Plastic clip

Securing points

Entry point of electrical cable

113

99
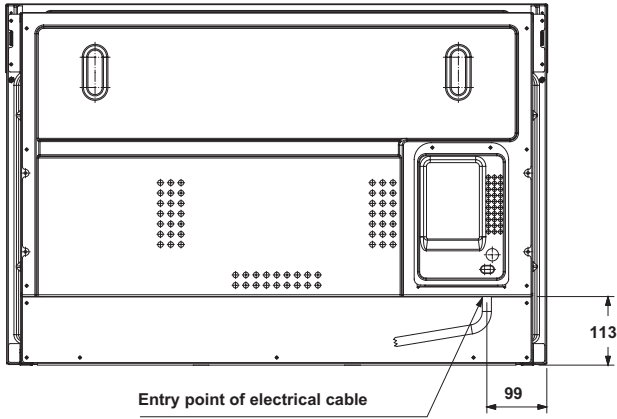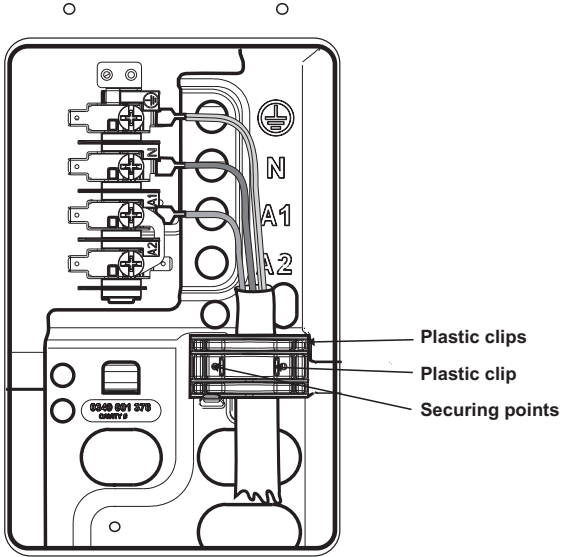
15. ENERGY SAVING

(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
ovenbefore 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.

16. WARRANTY

AEG 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.

Important Notice

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

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

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17.ENVIRONMENTAL CONCERNS

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

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