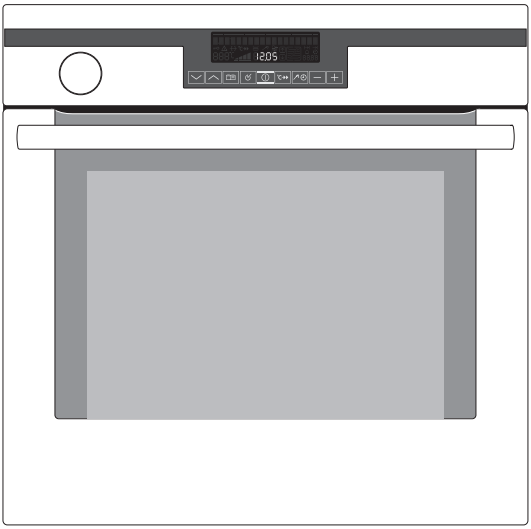
# COMPETENCE B9820-4

## Built-In Electric Oven

## Installation and Operating Instructions



## Dear Customer,

Please read this user information carefully and keep it to refer to later. Please pass the user information on to any future owner of the appliance.

**The following symbols are used in the text:**

Safety instructions
**Warning!** Information that affects your personal safety.
**Important!** Information that prevents damage to the appliance.

Useful tips and hints

Environmental information

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# ⚠ Safety instructions

CE This appliance conforms with the following EU Directives:
– 73/23/EEC dated 19.02.1973 Low Voltage Directive
– 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
– 93/68/EEC dated 22.07.1993 CE Marking Directive

## Electrical safety

- This appliance must be connected by a **qualified electrician** only.
- In the event of a fault or damage to the appliance: take the fuses out or switch off.
- **Repairs** to the appliance must **only be carried out by qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact your local Service Force Centre.

## Child Safety

- Never leave children unsupervised when the appliance is in use.
- The appliance is fitted with a child safety device.

## Safety during Operation

This appliance should be used only for the domestic cooking, roasting and baking of food.

- Be careful if connecting electrical appliances to sockets near this appliance. Electrical leads should **not** be allowed to come near the hotplates or to become caught under the hot oven door.
- **Warning: Danger of burns!** When in use, the oven interior surfaces become very hot.
- **Warning: When cooking with the Vigorous Steam function, do not under any circumstances open the oven door.** The escaping steam can cause moisture damage to furniture and cabinets. Avoid any direct contact with escaping steam as it could cause scalding.
- If you use alcohol in your cooking, a slightly flammable alcohol/air mixture may ensue. In this case, be careful when opening the door. Do not handle any sources of heat, sparks or naked flames when doing so.

## How to avoid damage to the appliance

- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to the enamel and discoloration.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could damage the oven enamel.

**Note on enamel coating**

Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

# Disposal

**Packaging material**
The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

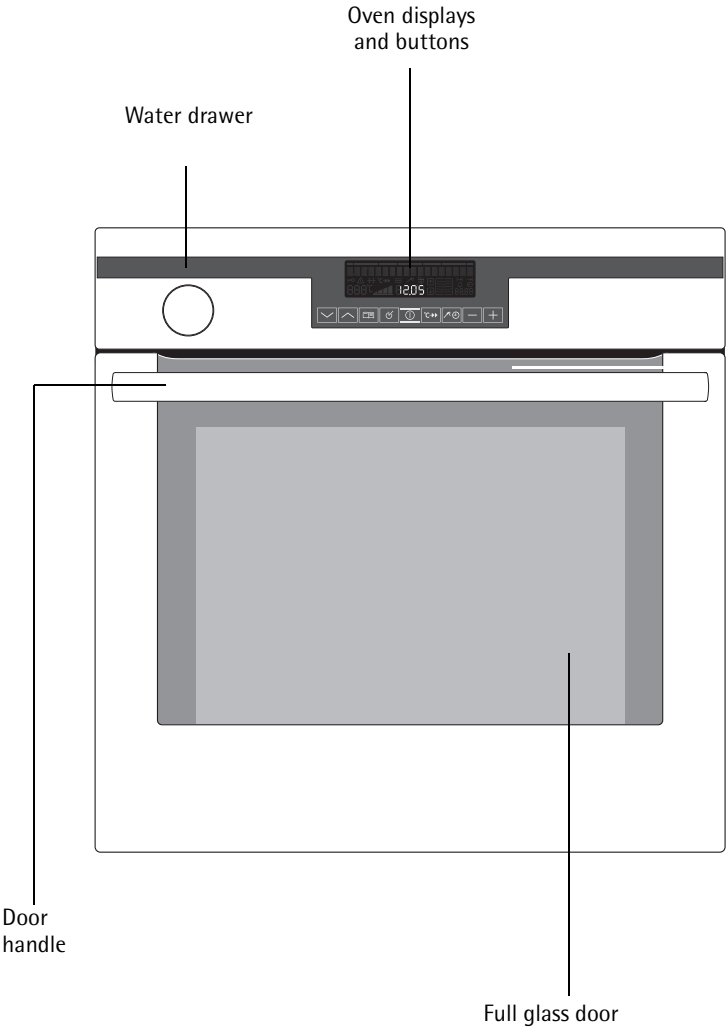
**Old appliance**

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

**Warning:** Before disposing of old appliances please make them inoperable so that they cannot be a source of danger.
**To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.**

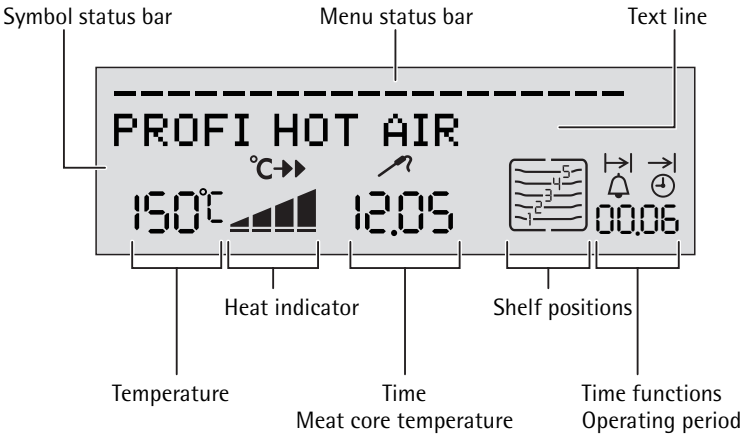
# Description of the Appliance

## General Overview



# The electronic oven controls

## Indicators




### Menu status bar

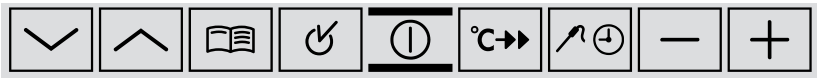
In the menu status bar the current position within a menu is shown by a flashing bar.

When the menu status bar can no longer be seen in the display, the oven begins to heat or the time set begins to count down.

### Symbol status bar

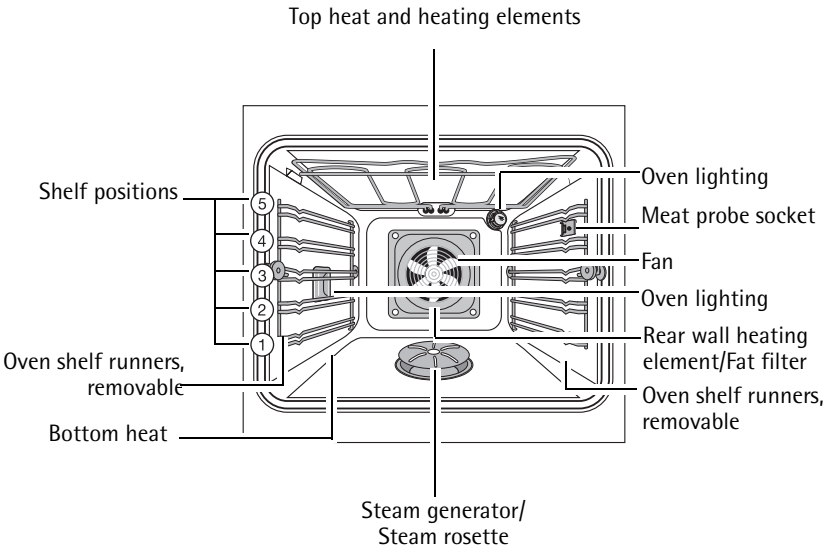
| Symbol | | Function |
|---|---|---|
| °C⇢ | RAPID HEAT UP | RAPID HEAT UP is in operation. |
| | MEATPROBE | MEATPROBE is plugged in. |

# Buttons



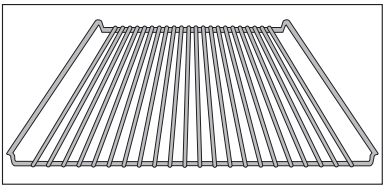
| Button | Function |
|---|---|
| | To select oven functions.<br>To move down and up in the menu. |
| | |
| | To open the Options menu.<br>To close the Options menu (press and hold button). |
| | Confirm, change to the sub-menu. |
| | To switch appliance on or off. |
| | Switch RAPID HEAT UP on or off. |
| | Select between clock functions and MEATPROBE. |
| | To set temperature, time, weight or degree of cooking. |
| | |

# Oven Features

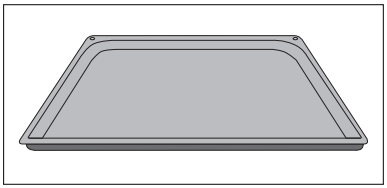


## Oven Accessories

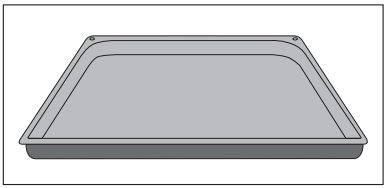
**Shelf**
For dishes, cake tins, items for roasting and grilling.



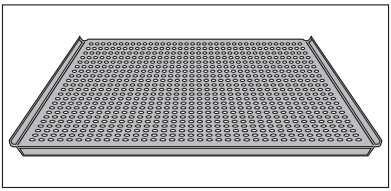
**Baking tray**
For cakes and biscuits.



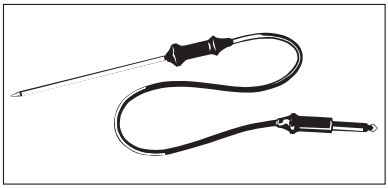
**Baking Shelf**
For baking or for collecting fat



**Inner tray**
For fatty meat (for positioning in the baking shelf)



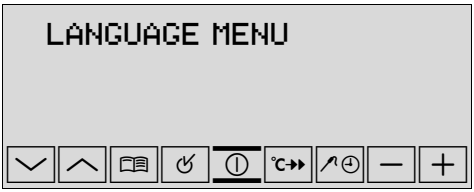
**Meat probe**
Used on joints of meat to determine the internal temperature and exactly how well done they are during cooking (not suitable for Vigorous Steam cooking)



# Before using for the first time

## Setting the language

**1.** When the appliance has been connected to the electrical supply, SPRACHE EINSTELLEN - LANGUAGE MENU is shown in the display.




**2.** Using the arrow buttons ⌄ or ⌃ select the desired language.

**3.** Confirm selected language with the OK ✓ button.
From now on the texts in the display appear in the language set.

## Setting the clock

1. TIME OF DAY lights up.
   In the clock display you see 12.00.
2. Using the [+] or [−] button, set the current time.

3. Confirm using the SELECTION [⏲] button.
   The appliance switches itself off and is now ready for use.

If you would like to change one of these base settings at a later date, please refer to the chapter SETTINGS MENU.

## Initial cleaning

Clean the oven before using it for the first time.

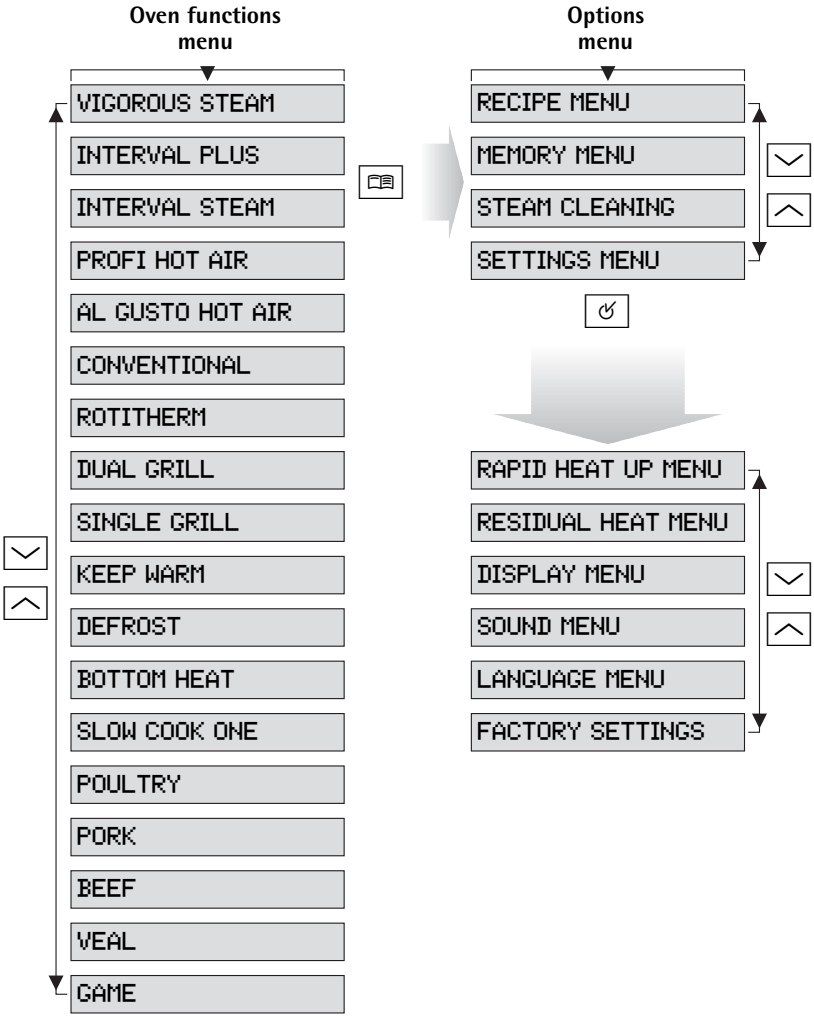
**Important:** Do not use caustic or abrasive cleaning agents! These can damage the oven surfaces.

For the metal surfaces, use commercially available cleaning agents.

1. Open the oven door.
   The oven light is lit.
2. Remove all oven accessories, and clean them with warm water and a scouring agent.
3. Wash the oven in the same way, and wipe dry.
4. Wipe the front of the appliance with a damp cloth.

# Operating the Oven

## Menu operation in overview



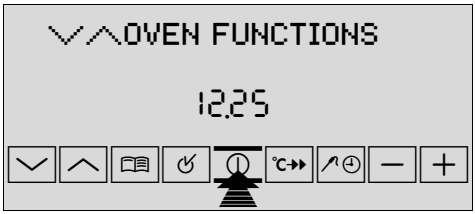

The display only offers setting options that are possible with the current function after each operational step.

## The Oven Functions menu

- When you switch the appliance on, you find yourself in the Oven Functions menu.
- Select the desired oven function using the arrow buttons ﹀ or ﹀. In the menu status bar, the currrent position within the menu is shown.

**Setting an example oven function**

**1.** Switch on the appliance using the ON/OFF ⏻ button.




**2.** Using the arrow buttons ﹀ or ﹀ select the oven function.

A suggested temperature appears in the temperature display.

The oven starts to heat up.

**3.** With the ＋ or － button, the temperature can be raised or lowered.

ℹ When the temperature set is reached, an audible signal sounds.

## The Options menu

- Using the OPTION button, open the Options menu.
- Select the desired option using the arrow buttons or . In the menu status bar, the current position within the menu is shown.
- Use the OK button to change to the menu of the selected option.

**The sub-menus**

- Select the desired setting using the arrow buttons or **or** change to other sub-menus using the OK button.

At the end of every menu there is the menu option BACK.
You use this to go back to the higher menu.

You can cancel a setting procedure by pressing and holding down the OPTION button.
You will then find yourself back in the Oven functions menu.

## Use of the oven functions

The oven has the following functions:

| Oven function | | Application | Heating element/fan |
|---|---|---|---|
| | **VIGOROUS STEAM Cooking** | For fruit, vegetables, fish, potatoes, rice, pasta or special side-dishes. | Steam generator, bottom heat, fan |
| | **INTERVAL PLUS** | For foods with a high moisture content and for reheating foods. | Hot air, steam generator, fan |
| | **INTERVAL STEAM** | For **baking** and **roasting** and warming up frozen or chilled foods. | Hot air, steam generator, fan |
| | **PROFI HOT AIR** | For **baking** on **up to three oven levels** at the same time. Set the oven temperatures 20-40 °C lower than when using Conventional. | Top heat, bottom heat, rear wall heating element, fan |
| | **AL GUSTO HOT AIR** | For baking on one oven level dishes that require **more intensive browning and a crispy base**. Set the oven temperatures 20-40 °C lower than when using Conventional. | Bottom heat, rear wall heating element, fan |
| | **CONVENTIONAL** | For **baking** and **roasting** on **one oven level**. | Top heat, bottom heat |

| Oven function | | Application | Heating element/fan |
|---|---|---|---|
| | **ROTITHERM** | For **roasting** larger joints of meat or poultry on one oven shelf. The function is also suitable for **browning** and **gratinbaking**. | Grill, top heat, fan |
| | **DUAL GRILL** | For **grilling** flat food items **in large quantities** and for **toasting**. | Grill, top heat |
| | **SINGLE GRILL** | For **grilling** flat food items arranged in the **middle of the grill** and for **toasting**. | Grill |
| | **KEEP WARM** | To keep dishes warm. | Top heat, bottom heat |
| | **DEFROST** | For **defrosting** e. g. gateaux and flans, butter, bread, fruit or other **frozen foods**. | Fan |
| | **BOTTOM HEAT** | For **baking** cakes with **crispy or crusty bases**. | Bottom heat |
| | **SLOW COOK** | For preparing especially tender, succulent roasts. | Top heat, bottom heat, rear wall heating element, fan |

## Meat programmes

| Meat programmes with weight input | Application | Weight range |
|---|---|---|
| POULTRY | Chicken, duck, goose | 0.9 to 4.7 kg |
| PORK | Roast pork, shoulder of pork | 1.0 to 3.0 kg |
| BEEF | Roast beef, pot roast | 1.0 to 3.0 kg |
| VEAL | Roast veal | 1.0 to 3.0 kg |
| GAME | Vension, rabbit | 1.0 to 3.0 kg |

**or**

| Meat programmes with meat probe plugged in | Degree of cooking | Notes |
|---|---|---|
| TOP SIDE BEEF | TOP SIDE BEEF RARE | - |
| | TOP SIDE BEEF MED. | |
| | TOP SIDE BEEF WELL | |
| BEEF SCAN | BEEF SCAN RARE | Roast beef Scandinavian style (no browning) |
| | BEEF SCAN MED. | |
| | BEEF SCAN WELL | |
| PORK JOINT | - | - |
| VEAL | - | - |
| LAMB JOINT | - | - |
| GAME | - | - |
| BONED POULTRY | - | - |

## Usage, Tables, Tips and Recipes

You will find practical information on the various oven functions, programmes and automatic recipes in the accompanying booklet.

# Switching the Oven On and Off

## Selecting an oven function

1. Switch appliance on using the ON/OFF ⏻ button.
2. Using the arrow buttons ∨ or ∧ select the desired oven function.
   A suggested temperature appears in the temperature display.
   The oven starts to heat up.

## Changing the oven temperature

With the + or − button the temperature can be raised or lowered.

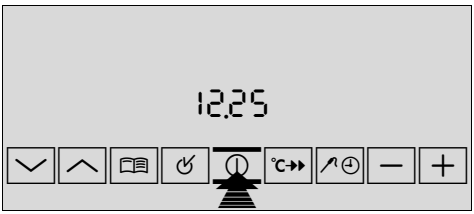
When the temperature set is reached, an audible signal sounds.

## Switching off an oven function

Press the arrow buttons ∨ or ∧ until OVEN FUNCTIONS is in the display again.

## Turning appliance off completely

Switch appliance off using the ON/OFF ⏻ button.



**Cooling fan**
The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

## Pre-heating with the RAPID HEAT UP function

After an oven function has been selected, with the additional function RAPID HEAT UP the pre-heating time can be shortened.
Pre-heating the empty oven is unnecesssary for most baking and roasting sessions, because the temperature set is generally reached in a short time (see Tables and Tips).
We recommend pre-heating the empty oven using the RAPID HEAT UP function for biscuits that quickly spread into one another, bread rolls and Swiss rolls.

**Important**: Do not put the food to be cooked into the oven, **until** RAPID HEAT UP **is completed** and the oven is operating using the desired function.

1. Set the oven function (e.g. CONVENTIONAL). Change the suggested temperature, if necessary.
2. Press the RAPID HEAT UP °C⇢ button. The symbol °C⇢ lights up:
   When the bars flash one after another it shows that RAPID HEAT UP is operating.
   When the temperature set is reached, the bars of the heat indicator are lit. An audible signal sounds. The symbol °C⇢ goes out.
   The oven now continues heating according to the pre-set oven function and temperature. You can now place the food in the oven.

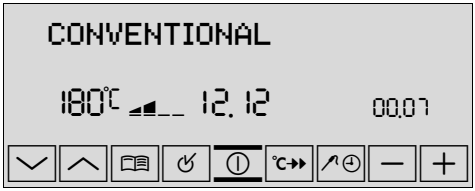
If you generally prefer to put food into a pre-heated oven, you can switch on the RAPID HEAT UP function permanently (see SETTINGS MENU).
The RAPID HEAT UP function is then switched off with the RAPID HEAT UP °C⇢ button.

The RAPID HEAT UP function can be switched on with the oven functions PROFI HOT AIR, AL GUSTO HOT AIR, CONVENTIONAL and ROTITHERM.

# Heat indicator

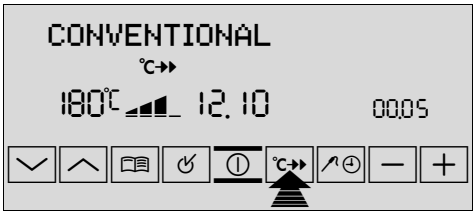
### Heating up indicator

When the oven function has been **switched on** the four bars that slowly light up one after the other indicate how far the oven has heated up.



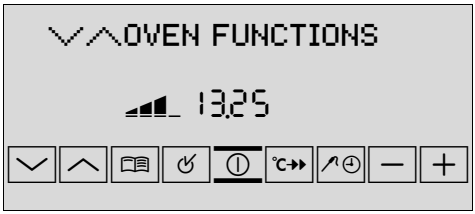

### Rapid heat up indicator

When the RAPID HEAT UP function has been switched on, the bars that flash one after the other indicate that RAPID HEAT UP is operating.

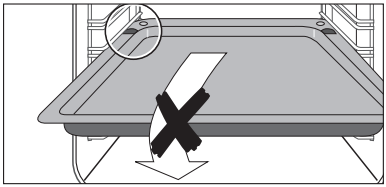



### Residual heat indicator

When the oven has been **switched off**, the bars that are still lit indicate the remaining residual heat in the oven.



## Inserting the combination shelf, baking tray and general purpose tray



**Inserting the baking tray and general purpose tray:**
The trays have a little bulge on the left and right edges. These act as an **anti-tip device** and must always be located towards the rear when inserting the tray.
Insert trays in the desired shelf positions.

**Inserting oven shelves:**
Insert the shelf at the desired position.

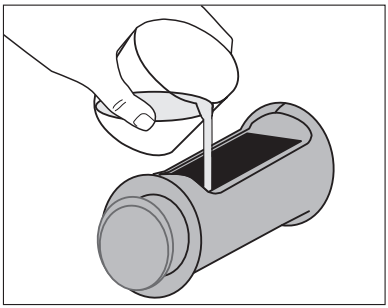
## Steam Cooking Functions

**Important:** The Steam Cooking functions must always be set in conjunction with the clock functions DURATION ⊢| or END |→ (see chapter Clock Functions DURATION ⊢|/END |→).

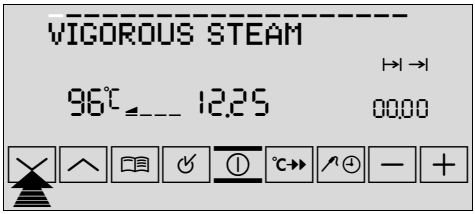
**Important:** Always use **water only**.
A buzzing sound is heard when the water has been used up. When more water is added, the buzzing sound is switched off.

Because of the automatic steam dispersal period of approx. 5 minutes at the end of the cooking time and the heating up time of approx. 2 minutes, settings of less than 10 minutes have little effect.
Steam will also escape when the door is opened.

### VIGOROUS STEAM



1. The water (about 700 ml) is not poured directly into the steam generator, but **into the water drawer** in the control panel.
   The water supply lasts for approx. 30 minutes.
2. Switch on the appliance using the ON/OFF ⏻ button.

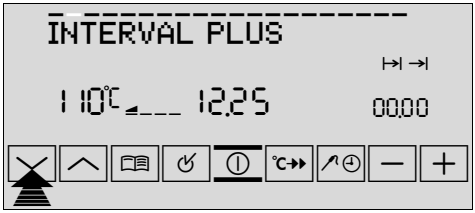



3. Using the arrow buttons ∨ or ∧ select the oven function VIGOROUS STEAM and using the + or − button, select the desired temperature.
4. Using the SELECTION button, select the function DURATION ⊢| or END |→ and using the + or − button, set the desired cooking time or switch-off time.
   After about 2 minutes, the first steam appears. An audible signal indicates when the cooking temperature of around 96°C is reached.
   Another signal indicates the end of cooking time.
5. Switch off the appliance using the ON/OFF ⏻ button.
   After the oven has cooled down, soak up any remaining water from the steam generator using a sponge and, if necessary, wipe out with a little vinegar.
   Leave the door open to let the oven dry completely.

**INTERVAL PLUS and INTERVAL STEAM**

The continual change from fan to steam takes place automatically, with INTERVAL PLUS however with a greater percentage of steam.

1. Do not pour water directly into the steam generator, but **into the drawer** in the control panel.
2. Switch on the appliance using the ON/OFF ⏻ button.
3. Using the arrow buttons ﹀ or ﹀, select the oven function INTERVAL PLUS or INTERVAL STEAM and using the + or − button, select the desired temperature.




4. Using the SELECTION button, select the function DURATION ↦| or END |↦ and using the + or − button, set the desired cooking time or switch-off time.

   Then proceed as for VIGOROUS STEAM.

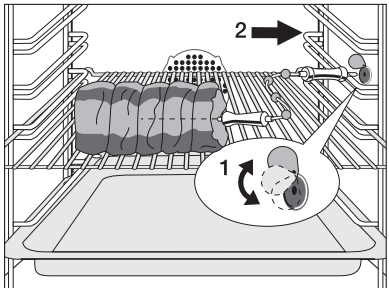
## Meat Probe

When the meat probe is plugged in, the OVEN FUNCTIONS menu offers a choice of suitable oven functions and additional programmes for the meat probe.

**Important:** Only the meat probe supplied may be used. If replacing, please use only original replacement parts.

### Inserting the meat probe

1. Switch on the appliance using the ON/OFF ⏻ button.
2. Push the tip of the meat probe into the meat as fully as possible, so that the tip is in the centre of the meat.
3. Insert the meat probe plug into the socket on the side wall of the oven as far as it will go.



## Setting meat probe core temperature

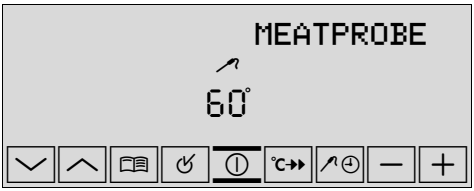
To switch the oven off when the temperature at the centre of a roast reaches a core temperature set by you.

**There are two temperatures to consider:**

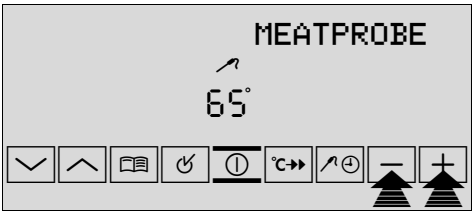
– The oven temperature: see Roasting Table
– The core temperature: See MEATPROBE Table

**1.** Insert meat probe as described before.

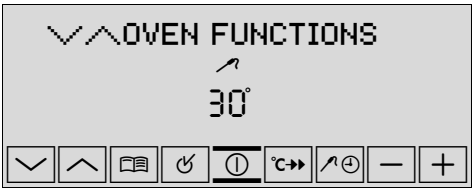
In the text line MEATPROBE and the symbol [⟋] are displayed.




**2.** Set the desired core temperature within 5 seconds, using the [+] or [−] buttons.




The display changes to the current core temperature.




If OVEN FUNCTIONS should already be displayed in the text line, before the desired core temperature has been set, then press the SELECTION [⏲] button, until the symbol [⟋] flashes and then perform the setting.

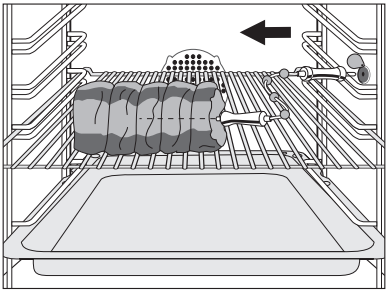
The core temperature is displayed from 30°C.

**3.** Set oven function and, if necessary, oven temperature.

As soon as the pre-set core temperature is reached, a signal sounds.

**4.** To switch off the signal, press any button.

## Removing the meat probe



**Warning:** The meat probe is very hot. There is a risk of being burned when removing the plug and the tip of the meat probe.

1. Remove the meat probe's plug from the socket and take the meat out of the oven.
2. Switch off the appliance.

You will find instructions on the **meat programmes with meat probe** in the chapter "Automatic programmes".

## Automatic programmes

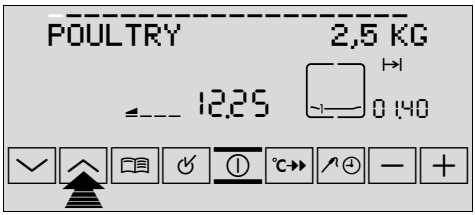
In addition to the oven functions for individually setting baking and roasting, you have the option of working with various automatic programmes:

1. Meat programmes with weight input (OVEN FUNCTIONS menu)
2. Meat programmes with meat probe (OVEN FUNCTIONS menu)
3. Automatic recipes (Options menu)

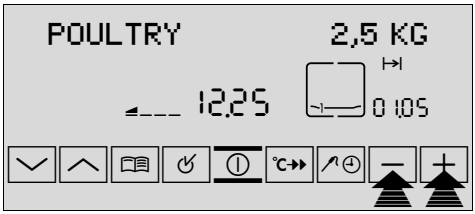
### Meat programmes with weight input

The meat programmes offer optimum settings for each type of meat. The roasting time is automatically determined by inputting the weight of the meat.

1. Using the arrow buttons ▽ or △ select the desired meat programme.
   In the text line the weight flashes.



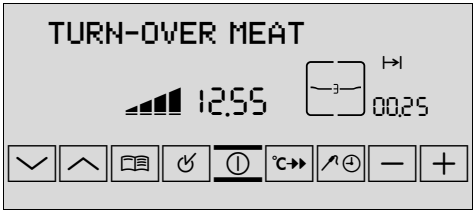

2. As long as the weight is flashing, use the + or − button to set the weight of the food.
   The setting changes in 0.1 kg steps (with POULTRY in 0.2 kg steps).




   The meat programme is started.
   In the clock functions display the length of the programme is displayed. The time counts down. This means while the programme is running the actual time remaining is displayed.

If the suggested weight is not changed within approx. 5 seconds, the meat programme starts automatically.
Within the first two minutes the weight can still be altered. To do this press the SELECTION button.
The weight flashes and can be altered.

3. With the POULTRY meat programme, please turn the food if an acoustic signal sounds and the instruction TURN-OVER MEAT is in the text line.




When all meat programmes are completed, an audible signal sounds.

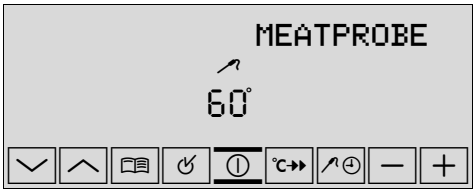
## Meat programmes with meat probe

When the meat probe is plugged in, the OVEN FUNCTIONS menu offers additional meat programmes with meat probe.
These programmes offer optimum settings for each type of meat.

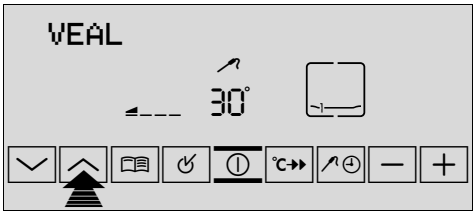
**Important:** Only the meat probe supplied may be used. If replacing, please use only original replacement parts.

1. Switch on the appliance using the ON/OFF button.
2. Insert meat probe

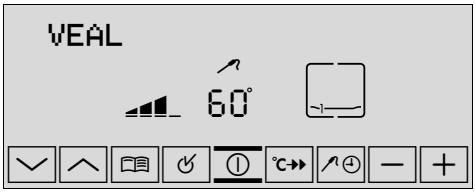
In the text line MEATPROBE is displayed and the symbol flashes.




1. Using the arrow buttons or select the desired MEATPROBE programme.




As soon as the pre-set core temperature is reached, a signal sounds and the temperature reached flashes.

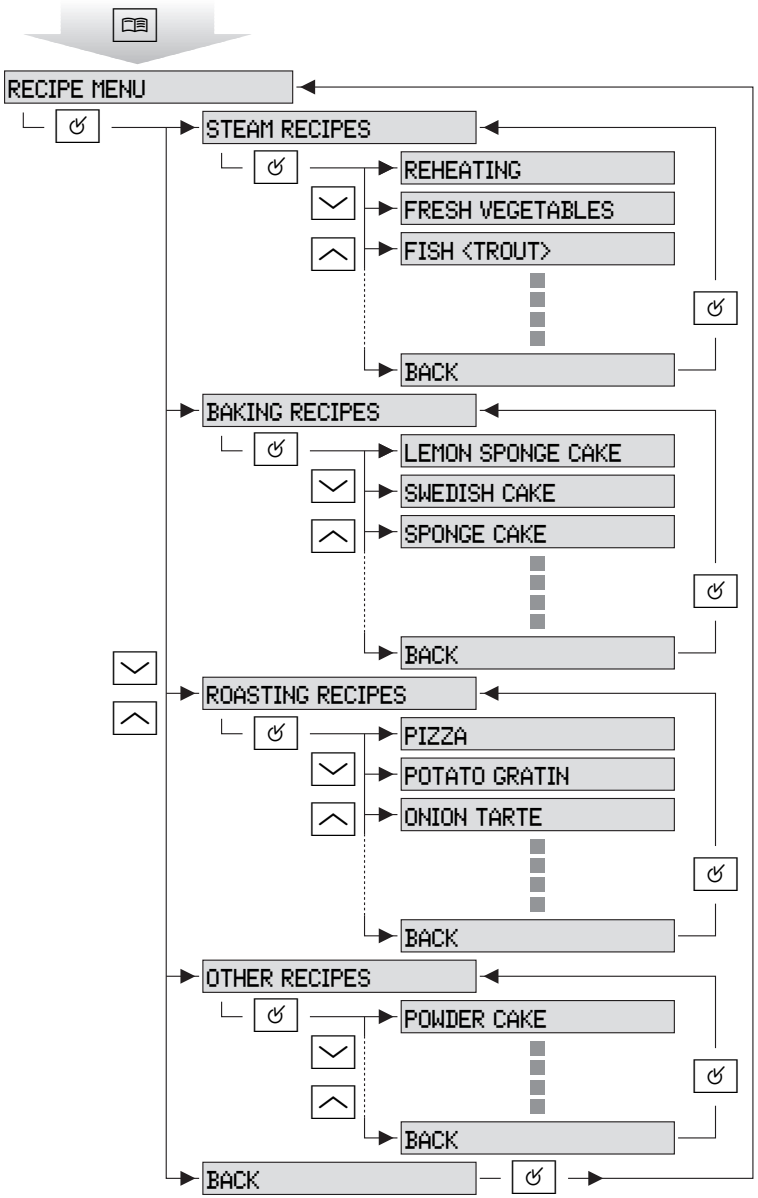



2. To switch off the signal, press any button.
3. Remove meat probe.

**Warning:** The meat probe is very hot. There is a risk of being burned when removing the plug and the tip of the meat probe.

# Options

## RECIPE MENU in overview



For the categories STEAM RECIPES, BAKING RECIPES and ROASTING RECIPES use the recipe suggestions in the booklet "Tables, Tips and Recipes"This function offers optimum settings for each recipe.

**STEAM RECIPES, BAKING RECIPES and ROASTING RECIPES**

For STEAM RECIPES:
Pour the amount of water given in the recipe **into the water drawer**.

**Selecting a recipe**

**1.** Using the OPTION button, change to the Options menu.

**2.** Use the OK button to change to the RECIPE MENU menu.

**3.** Use the arrow buttons or to select the desired recipe category.

**4.** Use the OK button to change to e.g. the ROASTING RECIPES menu.

**5.** Use the arrow buttons or to select the desired recipe.
If the selection is not altered for a few seconds, the oven takes this setting and begins to heat up.

6. An audible signal will sound when the cooking time has finished.
   – "00:00:" flashes in the clock display and the symbol ⊢| flashes.
   – The oven heating switches itself off.

7. The audible signal can be stopped by pressing any button.

**Delaying the start time**
Running the programme can also be automatically started at a later time (see Clock Functions END →|).

The clock function END →| can be set, if the programme has been running for less than two minutes.

**Ending the cooking time early**
Press and hold the OPTION button or using the arrow buttons ∨ or ∧ select the menu option BACK.

**OTHER RECIPES**

1. Using the OPTION button, change to the Options menu.
2. Use the OK button to change to the RECIPE MENU menu.
3. Using the arrow buttons ∨ or ∧ select the recipe category OTHER RECIPES.
4. Use the OK button to change to the OTHER RECIPES menu.

5. Using the arrow buttons ∨ or ∧ select the desired menu option.
   A suggested temperature appears in the display.
   If the selection is not altered for a few seconds, the oven takes this setting and begins to heat up.

With the recipes POWDER CAKE and FROZEN PIZZA using the + or − buttons, the suggested temperature can be increased or decreased by 10°C.

**In the category OTHER RECIPES you will find the following menu options:**

| | |
|---|---|
| **POWDER CAKE** | For baking ready-made cakes and cake mixes. |
| **FROZEN PIZZA** | For baking ready-made meals such as pizza, lasagne, gratins and chips from the deep freeze. |
| **DRYING HERBS** | For drying fruit, herbs and mushrooms. |

You will find further instructions on these functions in the booklet "Tables, Tips and Recipes".

## MEMORY MENU

With this function you can save the optimum settings for your own recipes.
The first three "Personal recipes" can be called up again directly in the Oven Functions menu.
There are 10 memory positions available for recipes with pre-set cooking times and 10 for recipes with pre-set meat probe core temperatures.

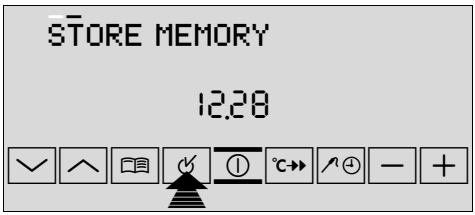
## Saving settings for "Personal Recipes"

**To save settings for a known recipe**

1. Select oven function and temperature.
2. If necessary, use the SELECTION button to change to the clock function DURATION and input desired cooking time (see "Clock Functions" section).

**or**

3. Use the SELECTION button to change to the MEATPROBE function and input desired core temperature (see MEATPROBE section).
4. Using the OPTION button, change to the Options menu.
5. Using the OK button, select the suggested menu option STORE MEMORY.
   The next free memory position is displayed.




6. Select using the OK button, e.g. MEMORY 1.
   The first letter in the text line flashes.

7. Using the arrow buttons or select the desired letter from the alphabet.

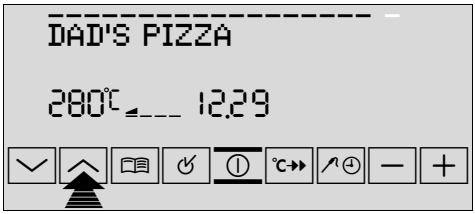
8. Use the [+] or [−] button to move the dash to the right or the left.
   The next letter flashes and can be changed and so on.
   In this way you can write the name of your own "Personal Recipe".

There are 18 input fields available.

When you have finished writing the name, press and hold the OK [✓] button.
SAVED is displayed.

## Calling up settings for "Personal Recipes"

1. Switch on the appliance with the ON/OFF [⏻] button.
2. Using the arrow button [^] select saved recipe.




You can call up the first three saved "Personal Recipes" directly in the Oven Functions menu.
Other "Personal Recipes" can be called up in the MEMORY MENU under the menu option START MEMORY.

## Overwriting a memory position

Memory positions that are already filled can be overwritten at any time.

To do this, proceed as explained in the "Saving settings for your own recipes".

However at point 5, instead of the suggested free memory position, use the [^] button to select the recipe that you want to overwrite.

# SETTINGS MENU

Independent of the current use of the oven, you can change various base settings. These remain permanently set, until they are changed again.

| | |
|---|---|
| **RAPID HEAT UP MENU** | |
| – RAPID HEAT UP ON | The function RAPID HEAT UP MENU is automatically switched on with suitable oven functions.<br>Using the RAPID HEAT UP °C⇢ button, the function RAPID HEAT UP MENU can be manually switched off for individual baking or roasting sessions. |
| – RAPID HEAT UP OFF | The function RAPID HEAT UP MENU is **not automatically** switched on with suitable oven functions.<br>Using the RAPID HEAT UP °C⇢ button, the function RAPID HEAT UP MENU can be manually switched on for individual baking or roasting sessions. |
| **RESIDUAL HEAT MENU** | |
| – INDICATOR ON | After the appliance is switched off, the residual heat is indicated. |
| – INDICATOR OFF | After the appliance is switched off, the residual heat is not indicated. |
| **DISPLAY MENU** | |
| – DISPLAY ON | After the appliance is switched off, the time is displayed. |
| – DISPLAY OFF | After the appliance is switched off, the clock display also goes out. As soon as the appliance is switched on, the display automatically switches itself on.<br>The DISPLAY OFF setting saves energy. |
| **SOUND MENU** | |
| – BUTTON TONE MENU<br>– TONE ON<br>– TONE OFF | For setting if each press of a button is confirmed with a tone. |
| – ERROR TONE MENU<br>– TONE ON<br>– TONE OFF | For setting if audible signals for operational steps that cannot be carried out are to be acknowledged with a tone. |
| **LANGUAGE MENU** | |
| – ENGLISH<br>– ... | For setting the language in the display. |
| **FACTORY SETTINGS** | |
| – RESTORE SETTINGS | For restoring all settings to the status as at the time of delivery. |

**Adjusting SETTINGS MENU**

1. Using the OPTION button, open the Options menu.
2. Using the arrow buttons or select the menu option SETTINGS MENU.
3. Using the OK button, change to the SETTINGS MENU menu.
4. Using the arrow buttons or go to the setting that you want to adjust.
5. Press the OK button.
   The value currently set appears in the display.
6. Using the arrow buttons or select the desired value.
7. Press the OK button.
   In the display SAVED appears for a few seconds.
   Afterwards, you will find yourself back in the Oven Functions menu.

# Clock Functions

**MINUTE MINDER**
To set a countdown. A signal sounds after the time has elapsed.
This function does not affect the operation of the oven.

**DURATION**
To set how long the oven is to be in use.

**END**
To set when the oven is to switch off again.

**TIME OF DAY**
To set, change or check the time
(See also section "Before Using for the First Time").

**Information about the clock functions**

- After a clock function has been selected, the corresponding symbol flashes for about 5 seconds. During this time, the desired times can be set or modified using the + or − button.
- When the desired time has been set, the corresponding symbol continues to flash for approx. 5 seconds. After this the symbol lights up. The set time begins to run.

**Using residual heat with the DURATION and END clock functions.**

When the DURATION and END clock functions are used, the oven switches the heating elements off, when 90% of the time set or calculated has elapsed. The residual heat present is used to continue the cooking process until the time set has elapsed (3 to 20 mins.).

The clock functions display shows the **period of operation for the selected oven function**, if none of the clock functions MINUTE MINDER, DURATION or END is set.

## MINUTE MINDER

**1.** Press the SELECTION button repeatedly, until MINUTE MINDER and the symbol is displayed.

**2.** Using the + or − button, set the desired Countdown time (max. 99 minutes).

After about 5 seconds the display shows the time remaining.
OVEN FUNCTIONS and the symbol are shown in the display.

When the time has elapsed, an audible signal sounds for 2 minutes.
"00.00" and the symbol flash.

To turn off the audible signal:
Press any button.

**DURATION** ⊢

**1.** Select oven function and temperature.

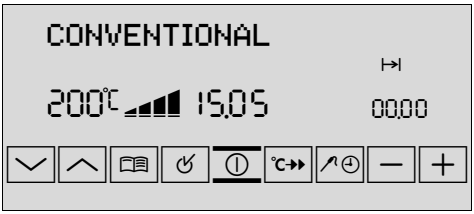
**2.** Press the SELECTION button repeatedly until DURATION the symbol for ⊢ is displayed.

**3.** Using the + or − button, set the desired cooking time.

After about 5 seconds the remaining cooking time is displayed.
The symbol ⊢ lights up:

When the time has elapsed, an audible signal sounds for 2 minutes. The oven switches itself off.

"00.00" and the symbol ⊢ flash.




To turn off the audible signal:
Press any button.

**END** ⇥

**1.** Select the oven function and temperature.

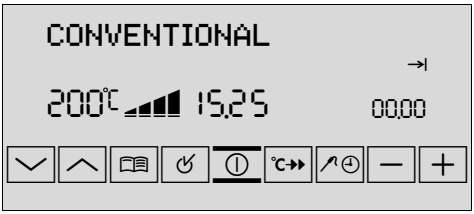
**2.** Press the SELECTION button repeatedly until END and the symbol ⇥ are displayed.

**3.** Using the + or − button, set the desired switch-off time.

After about 5 seconds the switch-off time is displayed. The symbol ⇥ lights up:

When the time has elapsed, an audible signal sounds for 2 minutes. The oven switches itself off.

"00.00" and the symbol ⇥ flash.




To turn off the audible signal: Press any button.

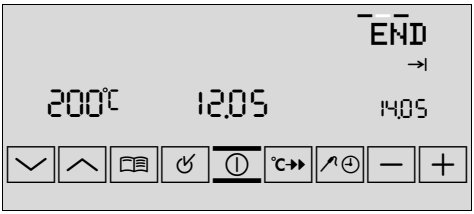
**DURATION ⊢| and END |⊣ combined**

DURATION ⊢| and END |⊣ can be used simultaneously, if the oven is to be switched on and off automatically **at a later time**.

**1.** Select the oven function and temperature.

**2.** Using the DURATION ⊢| function, set the time that the dish needs to cook, for example: 1 hour.

**3.** Using the END |⊣ function, set the time at which the dish should be ready, for example: at 14:05.




In the text line is shown PROGRAMMED.

The oven switches itself on automatically at the time calculated, for example: at 13:05.

When the set cooking time has elapsed, an audible signal sounds for 2 minutes and the oven switches itself off, for example: at 14:05.

# Additional functions

## CHILD LOCK for the oven

As soon as the CHILD LOCK is activated, the appliance cannot be operated.

**Switching on the CHILD LOCK**

1. If necessary, switch on the appliance using the ON/OFF ⏻ button.
   No oven function must be selected.
2. Touch SELECTION and − buttons simultaneously until CHILD LOCK appears in the display.
   The CHILD LOCK is now operating.

**Switching off the CHILD LOCK**

- Touch SELECTION and − buttons simultaneously until CHILD LOCK goes out in the display.

The CHILD LOCK is now deactivated and the oven is again ready for use.

## BUTTON LOCK

To ensure that all oven functions set are not accidentally altered.

**Switching on BUTTON LOCK**

1. If necessary, switch on the appliance using the ON/OFF ⏻ button.
2. Select the oven function.
3. Press the SELECTION and − buttons simultaneously until BUTTON LOCK appears in the display.
   The BUTTON LOCK is now in operation.

**Switching off BUTTON LOCK**

- Press SELECTION and — buttons simultaneously for approx. 2 seconds.

The BUTTON LOCK does not protect the appliance from being accidentally switched off.
After the appliance is switched off, the BUTTON LOCK is automatically cancelled.

## Oven safety cut-out

If not switched off after a certain time, or if the temperature is not modified, the oven switches off automatically.
The last temperature set flashes in the temperature display.

**The oven switches itself off when the oven temperature is:**

| | | |
|---|---|---|
| 30 - 120°C | after | 12.5 hours |
| 120 - 200°C | after | 8.5 hours |
| 200 - 230°C | after | 5.5 hours |

**Using the appliance after a safety cut-out**

Press any button.

The safety cut-out is cancelled, if the clock function DURATION or END is set.

# Cleaning and care

**Warning**: For cleaning, the appliance must be switched off and cooled down.

**Warning**: For safety reasons, **do not** clean the appliance with steam jet or high-pressure cleaning equipment.

**Important: Do not use any abrasive cleaners, sharp scrapers or abrasive items.**

## Outside of the appliance

- Wipe the front of the appliance with a soft cloth and a solution of washing-up liquid and warm water.
- With metal fronts use the cleaners that are commercially available.

## Oven interior

Clean the appliance after each use. In this way, dirt is easier to clean off and is not allowed to burn on.

1. When the oven door is opened, the oven light switches itself on automatically.
2. After every use, wipe the oven with a solution of washing-up liquid and allow to dry.

Clean stubborn dirt with a special oven cleaner.

**Important:** if using an oven spray, please follow the manufacturer's instructions exactly.

## Accessories

Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

## STEAM CLEANING

1. Place water (approx. 150 ml) and 1 tablespoon of vinegar directly into the steam generator.
2. Using the OPTION button, change to the Options menu.

3. Using the arrow buttons or , select the menu option STEAM CLEANING.
   The oven now heats up to the required temperature. The duration of the process (15 mins.) is shown in the display.

4. When the STEAM CLEANING programme is completed, an audible signal sounds.

The audible signal can be stopped by pressing any button.

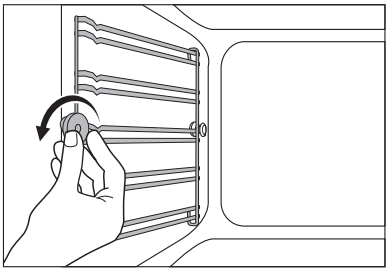
5. Wipe out the oven with a soft cloth.
   Remove any residual water from the steam generator.
   **To completely dry the oven, leave the oven door open for around 1 hour.**

## Side Rails

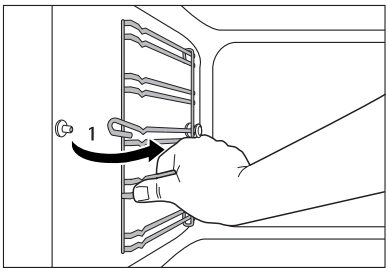
To clean the sides of the oven, the left and right side rails can be removed.

**Taking out the side rails**

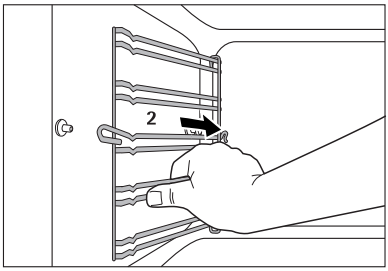
**1.** Loosen the screw.



**2.** Pull the rails sidewards (1).



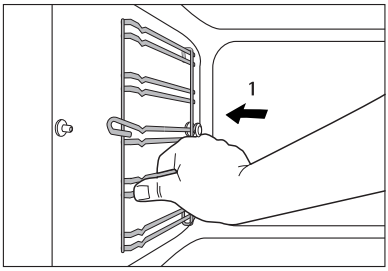

**3.** Lift the rails off the side attachments (2).



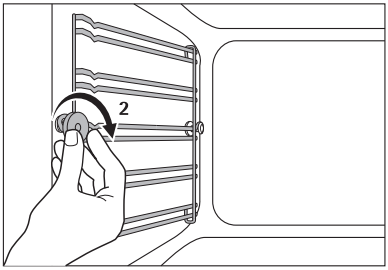

To remove/replace the side rails, open the cover on the MEATPROBE socket.

**Replace the side rails**

1. Set the rails in the rear attachment and press into the griip on the side (1).




2. Insert the screw and tighten (2).




## Steam generation system

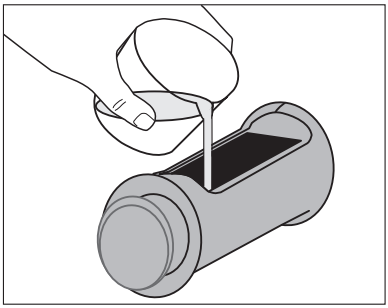
**Important:** Wipe the steam generator dry **after each use**. Soak up water with a sponge.

Remove any lime residue with water and vinegar.

**Important:** Chemical descaling agents can damage the oven's surface enamel. Always follow the manufacturer's instructions exactly.

**Water Drawer and Steam Generator**

1. Pour water and vinegar (about 250 ml) into the steam generator **via the water drawer**.
   Leave to work for approx. 10 minutes.
2. Remove the water and vinegar with a non-abrasive sponge.
3. Rinse out the steam generation system **through the water drawer** using clean, decalcified water (100-200 ml).



4. Soak up water from the steam generator with the sponge and wipe dry.
5. Leave the oven door open to let the oven dry out completely.

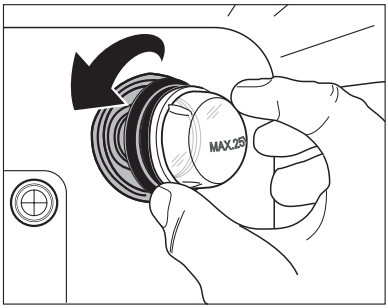
## Oven Light

**Danger of electric shock!** Before replacing the oven light bulb:
- Switch off the oven.
- Take the fuses out of the fuse box or switch off.

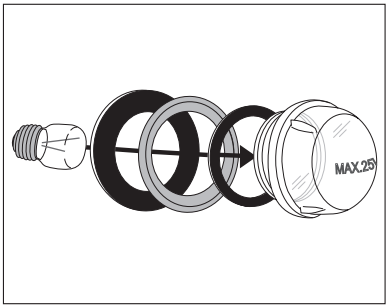
To protect the oven light bulb and the glass cover, lay a cloth on the bottom of the oven.

**Replacing the rear oven light bulb/ Cleaning the glass cap**

1. Take off the glass cap by turning it to the left.
2. Remove seals and metal ring and clean the glass cap.
3. If necessary:
   **replace bulb with a 25 Watt, 230 V, 300°C heat-resistant** oven light bulb.

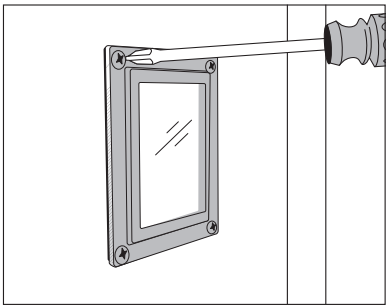



4. Fit seals and metal ring to the glass cap.
5. Re-fit the glass cap.

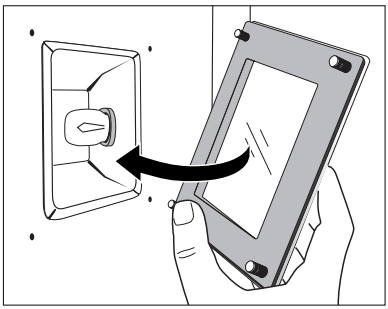


**Replacing the side oven light bulb/Cleaning the glass cap**

1. Take out the side rails on the left.
2. Unscrew the metal frame using a cross-tip screwdriver.
3. Take off the metal frame and seal and clean them.
4. If necessary:
   **replace bulb with a 25 Watt, 230 V, 300°C heat-resistant** oven light bulb.



5. Re-fit metal frame and seal and tighten screws.
6. Replace the side rails.

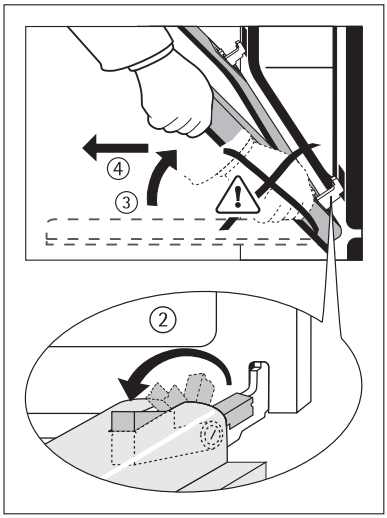


## Oven Door

The door of your appliance may be removed for cleaning.

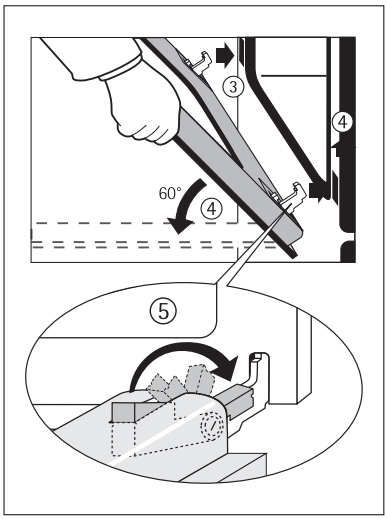
**Removing the oven door**

1. Open the oven door completely.
2. **Completely** fold back the **clamping levers** on both door hinges.
3. Grip the oven door with both hands and close it about 3/4 **going past the point of resistance**.
4. Pull the door away from the oven (**Caution**: the door is heavy!)
5. Place the door, with the outer surface downwards, on a soft, flat surface, (for example on a blanket) to avoid scratches.




**Hanging the oven door**

1. From the side of the door on which the handle is positioned, take hold of the sides of the door with both hands.
2. Hold the door at an angle of approx. 60°.
3. Insert the door hinges as far as possible into the two slots on the right and left at the bottom of the oven **at the same time**.
4. Lift the door up until resistance is met and then open it fully.
5. Fold the clamping levers on both door hinges back into their original position.
6. Close the oven door



# What to do if ...

| Problem | Possible cause | Remedy |
|---|---|---|
| The oven is not heating up | The oven has not been switched on | Switch oven on |
| | The clock has not been set | Set the current time on the clock |
| | The required settings have not been set | Check the settings |
| | Oven safety cut-out has been triggered | See Oven Safety Cut-out |
| | The house wiring fuse (in the fuse box) has tripped | Check fuse. If the fuses trip several times, please call a qualified electrician |
| The oven lighting is not operating | The oven light bulb is faulty | Replace oven light bulb |
| F11 appears in the clock display | The meat probe has short circuited or the plug of the meat probe is not firmly in position in the socket | Insert the meat probe plug into the socket on the oven side wall as far as it will go. |
| A fault code that is not listed above appears in the clock display | Electronic fault | Switch the appliance off and on again via the house fuse or the safety switch in the fuse box.<br>If it is displayed again, please contact the Customer Care Department |

**If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.**

**Warning!** Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.

If the appliance has been wrongly operated, the visit from the service technician or dealer may not take place free of charge, even during the warranty period.

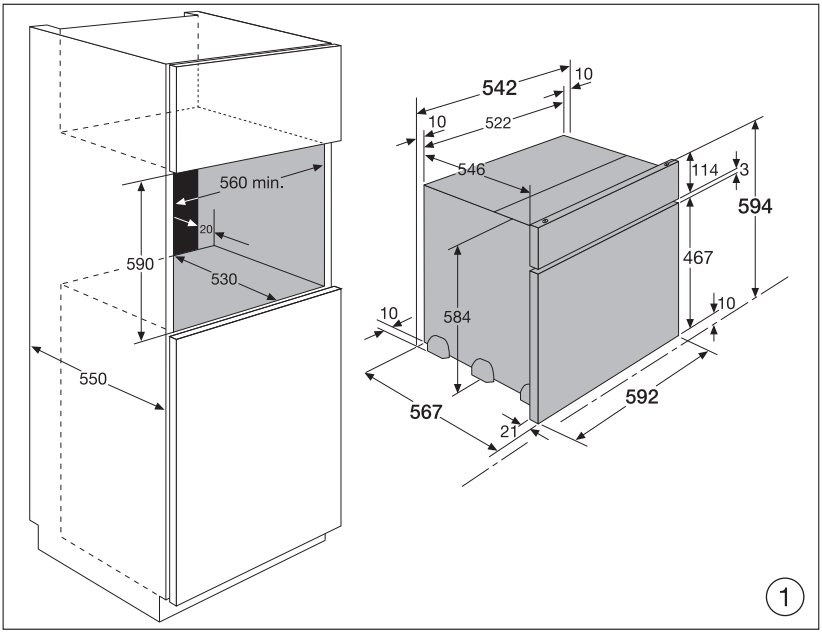
**Advice on cookers with metal fronts:**
**Because of the cooler surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.**

# Installation Instructions

**Important:** The new appliance may only be installed and connected by an **approved specialist**.
Please observe this instruction, otherwise the warranty will not cover any damage that may occur.

## Safety Instructions for the Installer

- A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm.
  Suitable isolation devices are, for example, circuit breakers, fuses (screw-type fuses are to be removed from the holder), earth leakage trips and contactors.
- The installation must guarantee shock protection.
- The stability of the unit in which the appliance is fitted must satisfy the requirements of DIN 68930.
- Built-in ovens and hobs are fitted with special connector systems. They may only be combined with appliances with a matching system.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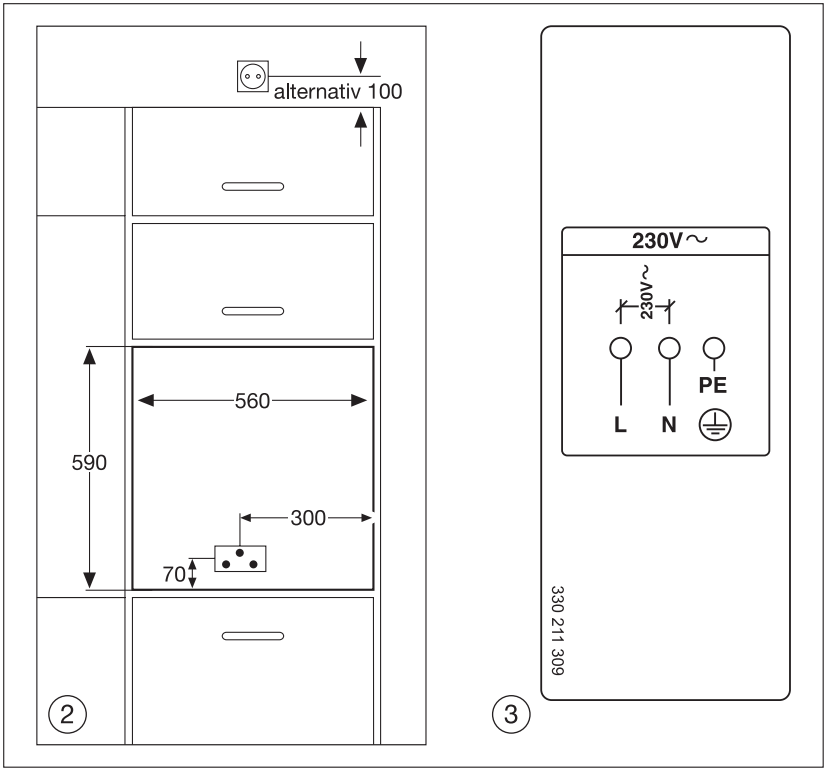
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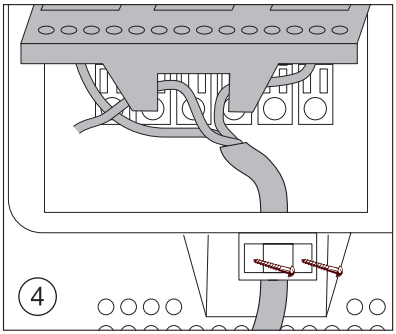
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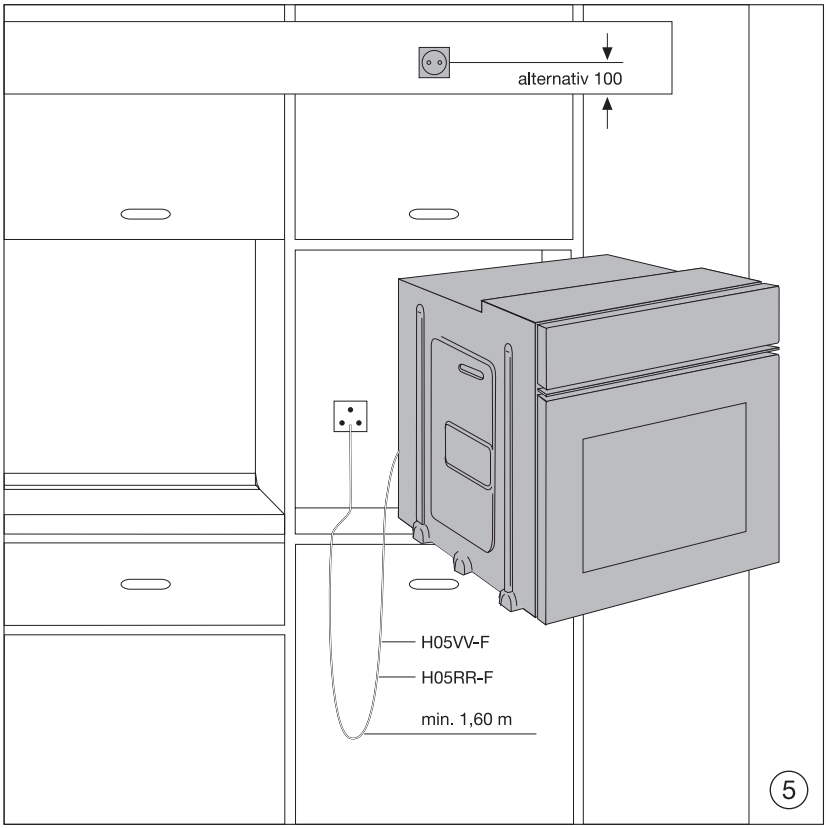
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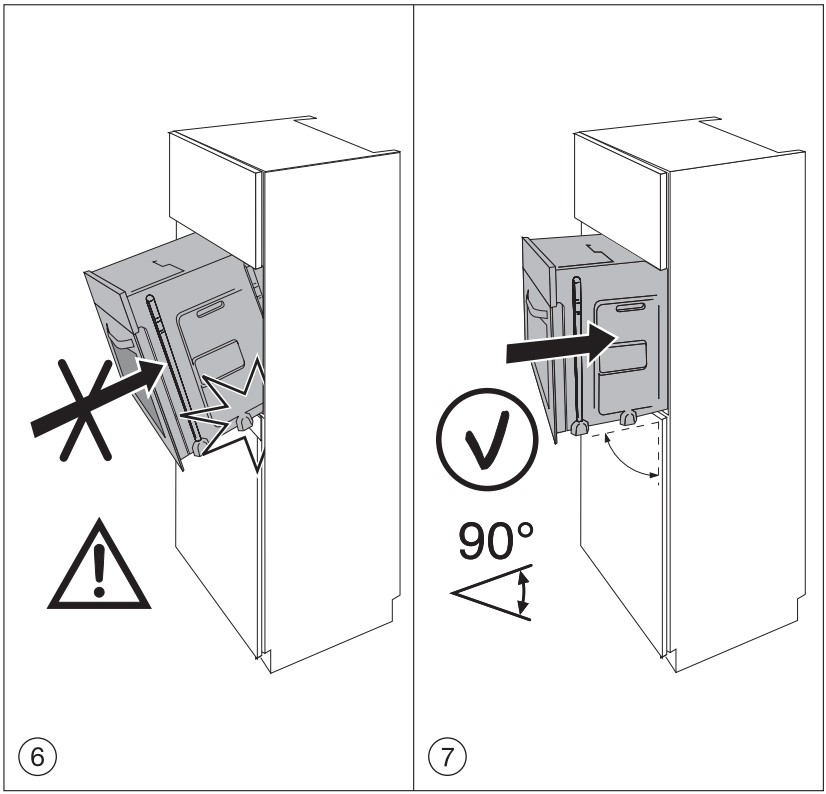
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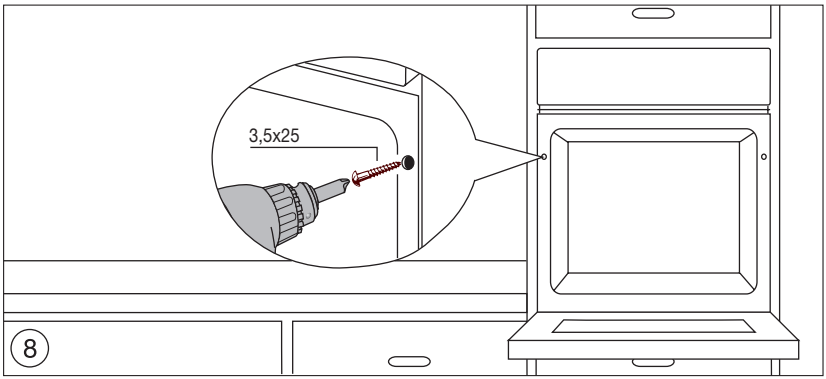
3,5x25
8

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# Service and Spare Parts

If the event of your appliance requiring service, or if you wish to purchase spare parts, please contact Service Force by telephoning:

**0870 5 929 929**

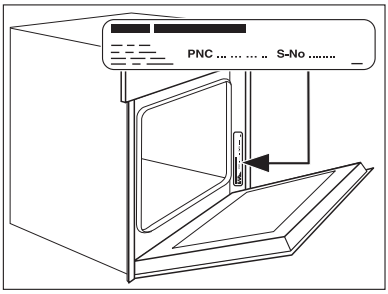
Your telephone call will be automatically routed to the Service Force Centre covering your post code area.
For the address of your local Service Force Centre and further information about Service Force, please visit the website at
**www. serviceforce.co.uk**

Before calling out an engineer, please ensure you have read the details under the heading „What to do if..."

When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate)
5. The purchase date.

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.




**Customer Care**
For general enquiries concerning your AEG-Electrolux appliance, or for further information on AEG-Electrolux products please contact our Customer Care Department by letter or telephone at the address below or visit our website at **www.aeg.co.uk.**

Customer Care Department
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Domestic Appliances
55-77 High Street
Slough
Berkshire, SL1 1DZ
Tel: 08705 350350 (*)

**For Customer Service in the Republic of Ireland** please contact us at the address below:
AEG/ Electrolux Group (Ire) Ltd
Long Mile Road/ Dublin 12
Republic of Ireland
Tel: +353 (0) 1 4090754
Email: service.eid@electrolux.ie

(*) Calls may be recorded for training purposes

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