

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.

ACCESSORIES AND CONSUMABLES

In the AEG webshop, you'll find everything you need to keep all your AEG appliances looking spotless and working perfectly. Along with a wide range of accessories designed and built to the high quality standards you would expect, from specialist cookware to cutlery baskets, from bottle holders to delicate laundry bags...



Visit the webshop at:
www.aeg.com/shop

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The following symbols are used in this user manual:



Important information concerning your personal safety and information on how to avoid damaging the appliance.



General information and tips



Environmental information

Subject to change without notice

SAFETY INFORMATION

Before the installation and use, read this manual carefully:

- For your personal safety and the safety of your property
- For the respect of the environment
- For the correct operation of the appliance.

Always keep these instructions with the appliance also if you move or sell it.

The manufacturer is not responsible if incorrect installation or use results in damage.

Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in safe way and understand the hazards involved. Children shall not play with the appliance.
- Keep all packaging away from children. There is the risk of suffocation or physical injury.
- **WARNING:** Keep children and animals away from the appliance when the door is open or the appliance is in the operation, because it becomes hot. There is the risk of injury or other permanent disability.
- If the appliance has Child Lock or Key Lock (Control Lock) function, use it. It prevents children and animals from accidental operation of the appliance.

General safety

- Do not change the specifications of this appliance. There is the risk of injury and damage to the appliance.
- Do not let the appliance stay unattended during operation.
- Switch off the appliance after each use.

Installation

- Only an approved electrician can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Remove all packaging, stickers and layers from the appliance before first use. Do not remove the rating plate. It can invalidate the guarantee.
- Make sure that the appliance is disconnected from the power supply during the installation.
- Be careful when you move the appliance. The appliance is heavy. Always use safety gloves. Do not lift the appliance by the handle.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

- Before the installation, make sure that the kitchen cabinet has the recess dimensions applicable.
- Make sure that the appliance is installed below and adjacent safe structures.
- Keep the minimum distances to the other appliances and units.
- The appliance cannot be positioned on a base.
- Built in ovens and built in cooking surfaces are attached with special connection system. To prevent damage to the appliance, only use an appliance with the appliances from the same manufacturer.

Electrical connection

- The appliance must be earthed.
- Make sure that the electrical data on the rating plate agree with your domestic power supply.
- Information on the voltage is on the rating plate.
- Always use a correctly installed shockproof socket.
- Do not use multi-way plugs, connectors and extension cables. There is the risk of fire.
- Do not replace or change the mains cable. Contact the service centre.
- Make sure not to squash or cause damage to the mains plug (if applicable) and cable behind the appliance.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug – if applicable.

Use

- The appliance is only for domestic use. Do not use the appliance for commercial and industrial use.
- Only use the appliance for domestic cooking tasks. This is to prevent physical injury to persons or prevent damage to property.
- Do not use the appliance as a work surface or storage surface.
- The interior of the appliance becomes hot during use. There is the risk of burns. Do not touch the heating elements in the appliance. Use gloves when you insert or remove the accessories or pots.
- Be careful when you remove or install the accessories to prevent damage to the oven enamel.
- Always stay away from the appliance when you open the door while the appliance is in operation. Hot steam can release. There is the risk of skin burns.
- To prevent damage or discoloration to the enamel:
 - Do not put any objects directly on the appliance floor and do not cover it with aluminium foil.
 - Do not put water directly into the hot appliance.
 - Do not keep moist dishes and food in the appliance after you finish the cooking.
- Discoloration of the enamel has no effect on the performance of the appliance so it is not a defect in the sense of the warranty law.
- Do not apply pressure on the open door.

- Always close the appliance door when you cook, even while grilling.

Care and cleaning

- Before maintenance, switch off the appliance and disconnect the appliance from the power supply.
- Before maintenance, make sure that the appliance is cold. There is the risk of burns. There is the risk that the glass panels can break.
- Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire.
- Regular cleaning prevents the surface material from deteriorating
- Use a deep baking tray for very moist cakes to prevent that fruit juices cause stains that can be permanent.
- For your personal safety and the safety of your property, only clean the appliance with water and a soap. Do not use flammable products or products that can cause corrosion.
- Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers
- If you use an oven spray, follow the instructions from the manufacturer.
- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- When the door glass panels are damaged they become weak and can break. You must replace them. Contact the service centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Do not clean catalytic enamel (if applicable).

Risk of fire

- Open the door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. There is the risk of fire.
- Do not let sparks or open flames come near the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made of plastic or aluminium) in, near or on the appliance.

Pyrolytic cleaning

- Do not leave the appliance unattended during Pyrolytic cleaning.
- Do not try to open the door and do not cut the power supply during Pyrolytic cleaning.
- Keep children away during pyrolytic cleaning. The appliance becomes very hot. There is the risk of burns.
- During pyrolytic cleaning, stubborn dirt can cause discoloration to the enamel. Discoloration to the enamel has no effect on the performance of the appliance

Oven lamp

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.
- If it becomes necessary to replace the lamp, use one of the same power and specifically designed for household appliances only.

- Disconnect the appliance from the power supply before the replacement of the oven lamp. There is the risk of electrical shock.

Service centre

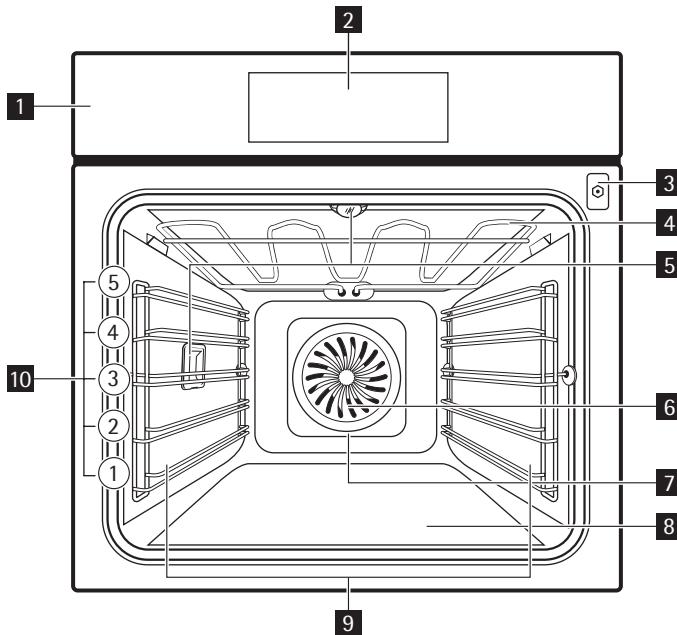
- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

Disposal of the appliance

- To prevent the risk of physical injury or damage
 - Disconnect the appliance from the power supply.
 - Cut off the mains cable and discard it.
 - Discard the door catch. This prevents children or small animals from being closed inside of the appliance. There is the risk of suffocation.

PRODUCT DESCRIPTION

General overview

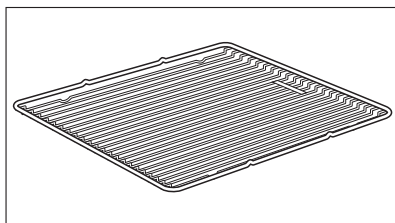


- 1** Control panel
- 2** Electronic programmer
- 3** Socket for the core temperature sensor
- 4** Heating element

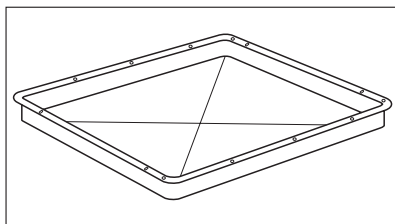
- 5 Oven lamp
- 6 Fan
- 7 Rear wall heating element
- 8 Bottom heat
- 9 Shelf support, removable
- 10 Shelf positions

Accessories

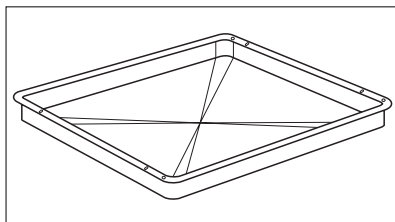
- Wire shelf
For cookware, cake tins, roasts.



- Baking tray
For cakes and biscuits.



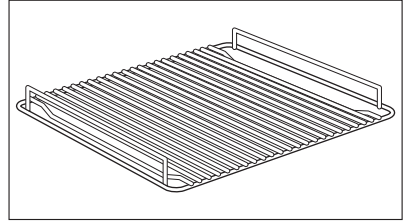
- Grill / roasting pan
To bake and roast or as pan to collect fat.



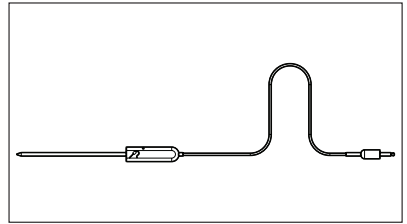
- Trivet
For roasting and grilling.



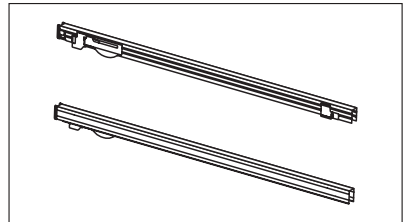
Use the trivet only with the grill/roasting pan.



- Core Temperature Sensor
To measure how far the food is cooked.



- Telescopic runners
For shelves and trays.



BEFORE FIRST USE



WARNING!

Refer to "Safety information" chapter.

Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.



CAUTION!

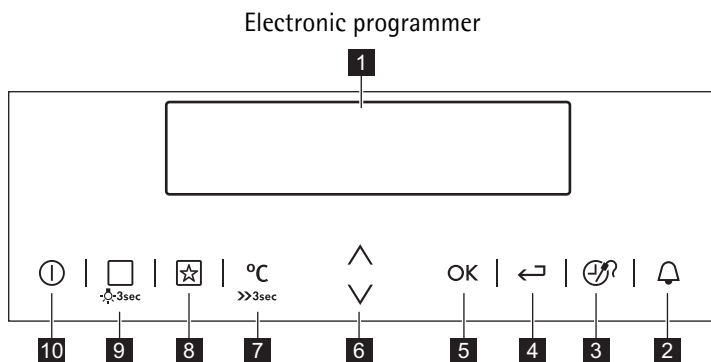
Do not use abrasive cleaning agents! This can damage the surface. Refer to chapter "Care and Cleaning".

First Connection





When you connect the appliance to the mains or after the power cut you have to set the language, display contrast, display brightness and time of the day. Press \wedge or \vee to set the value. Press OK to confirm.




CONTROL PANEL

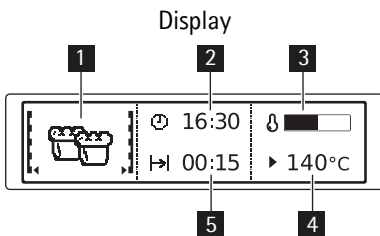
Control Panel



Use the sensor fields to operate the appliance










Number	Sensor field	Function	Comment
1	-	Display	Shows the current settings of the appliance.
2		Minute Minder	To set the Minute Minder .
3		Time and additional functions	To set different functions. When a heating function operates, touch the sensor field to set the timer, Child Safety, Favourite Programme memory, Heat + Hold , Set + Go , or to change the settings of the Core Temperature Sensor.
4		Home key	To show the main menu.
5	OK	OK	To confirm the selection or setting.
6		Up and down key	To move up or down in the menu.
7	$^{\circ}\text{C}$ >>3s	Temperature selection	To set the temperature or show the current temperature in the appliance. To activate or deactivate the Fast Heat Up function, touch the field for 3 seconds.

Number	Sensor field	Function	Comment
8		Favourite Programme	To save and access your favourite programmes.
9		Heating Functions or Assisted Cooking	To choose a heating function, touch the sensor field once. To choose an Assisted Cooking function, touch it twice. To activate or deactivate the light, touch the field for 3 seconds (you can activate the light also when the appliance is deactivated).
10		On/off	To activate and deactivate the appliance.



- 1** Heating function
- 2** Shows the current time
- 3** Heat-up indicator
- 4** Temperature
- 5** Shows duration time or end time of a function

Other indicators of display

Symbol	Function
	Minute Minder The function is active.
	Time Shows the current time.
	Duration Shows the time required for the cooking cycle.
	End Time Shows when the cooking cycle ends.
	Time Indication Shows how long the heating function operates.
	Heat-up indicator Indicates the temperature level in the cavity. The display shows it also when you deactivate the appliance and the cavity is still warm.
	Fast Heat Up indicator The function is active. It decreases the heat up time.
	Weight Automatic The display shows that the automatic weight system is active or that weight can be changed.
	Heat + Hold The function is active.

DAILY USE








WARNING!

Refer to "Safety information" chapter.

The menus in overview












Main menu




Symbol	Menu item	Application
	Assisted Cooking	Contains a list of automatic cooking programmes.
	Heating Functions	Contains a list of heating functions.
	Favourite Programme	Contains a list of favourite cooking programmes created by the user.
	Pyrolysis	Pyrolytic cleaning.
	Basic Settings	You can use it to set other settings.



Refer to Recipe Book for Assisted Cooking menu listing.

Submenus for: Basic Settings









Symbol	Submenu	Description
	Set Time of Day	Sets the current time on the clock.
	Time Indication	When ON, the display shows the current time when you deactivate the appliance.
	SET + GO	When ON, you can choose the SET + GO function in the Select Options window.
	Heat + Hold	When ON, you can choose the Heat + Hold function in the Select Options window.
	Extra time	Activates and deactivates the Time Extension function.
	Display Contrast	Adjusts the display contrast by degrees.
	Display Brightness	Adjusts the display brightness by degrees.
	Set Language	Sets the language for the display.
	Buzzer Volume	Adjusts the volume of press-tones and signals by degrees.
	Key Tones	Activates and deactivates the tone of the touch fields.
	Alarm/Error Tones	Activates and deactivates the alarm tones.
	Cleaning Assistant	Guides you through the cleaning procedure.
	Cleaning Reminder	Reminds you when to clean the appliance.








Symbol	Submenu	Description
	Odour Filter	Selected models only: Activates or deactivates the function. Prevents smell during cooking. When off, it cleans itself periodically.
	Service	Shows the software version and configuration.
	Factory Settings	Resets all settings to factory settings.

Favourite Programme : You can save up to 20 programs.

Heating functions

Submenu for: Heating Functions


	Heating function	Application
	True Fan Cooking	To bake on up to three levels at the same time. Set the temperatures 20-40 °C lower than when using Conventional Cooking.
	Pizza Setting	To bake on one level dishes that require more intensive browning and a crispy base. Set the temperatures 20-40 °C lower than when using Conventional Cooking.
	Slow Cook	To prepare especially tender, succulent roasts.
	Conventional Cooking	To bake and roast on one level.
	Frozen Foods	To make your convenience food like e.g. French Fries, Wedges, spring rolls crispy.
	Turbo Grilling	To roast larger joints of meat or poultry on one level. The function is also suitable for gratinating and browning.
	Fast Grilling	To grill flat foodstuffs in large quantities and to toast.
	Grilling	To grill flat foodstuffs placed in the middle of the grill and to toast.
	Keep Warm	To keep food warm.
	Defrost	To defrost frozen food.
	Bottom Heat	To bake cakes with crispy or crusty bases.

	Heating function	Application
	Dough Proving	For controlled rising of yeast dough before baking.
	Bread Baking	To bake bread.
	Au gratin	For dishes like lasagna or potato gratin. Also to gratinate and to brown.
	Preserving	To preserve vegetables e.g. mixed pickles in glasses and liquid.
	Drying	To dry sliced fruits like apples, plums, peaches and vegetables as tomatoes, zucchini or mushrooms.
	Plate Warming	To preheat your plate for serving.
	Eco Roasting	ECO functions let you to optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent usual heating function.

Navigating the menus


Operation of the menus:

1. Activate the appliance.
2. Press ∇ or \blacktriangle to select the menu option.
3. Press **OK** to move to submenu or accept setting.

At every point you can get back to the main menu with .

Activating a heating function

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

 Press  to go directly to the Heating Functions menu. You can also use it when the appliance is deactivated.

Heat-up indicator

When you activate an heating function, the bar on the display comes on. The bar shows that the temperature increases.

Fast Heat Up indicator

This function decreases the heat-up time. To activate the function hold $\text{°C}_{3\text{sec}}$ for 3 seconds. You will see the heat-up indicator alternates.


Residual heat indicator

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

Energy saving









The appliance has some features that help you save energy during everyday cooking:

- **Residual heat:**
 - the heating function or programme operates: the heating elements are deactivated 10% time earlier (the lamp and fan continue to operate). The condition: the cooking time is longer than 30 minutes or you use the clock functions (Duration, End Time).
 - the appliance is deactivated: you can use the heat to keep the food warm. The display shows the remaining temperature, the bars show the decreasing temperature.
- **Deactivate the lamp** - touch and hold  for 3 seconds to deactivate the lamp during cooking.
- **Eco functions** - refer to section "Heating Functions" (for selected models only).

CLOCK FUNCTIONS

Clock functions

Symbol	Function	Description
	Minute Minder	To set a countdown (max 2 hours 30 minutes). This function has no effect on the operation of the appliance. You can also activate it in off state. Use  to activate the function. Press  or  to set the minutes and OK to start.
	Duration	To set how long the appliance has to be in operation (max. 23 h 59 min).
	End Time	To set the switch-off time for a heating function (max. 23 h 59 min).






You can use Duration and End Time at the same time, if you want to automatically activate and deactivate the appliance on a given time later.

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




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


Setting the clock functions

1. Set the heating function.
2. Press  again and again until the display shows the necessary clock function and the related symbol.
3. Press  or  to set the necessary time. Press OK to confirm.

After 90 % of the set time, an acoustic signal sounds. The appliance deactivates. The display shows a message.


4. Press a sensor field to stop the signals.

 With Duration and End Time the appliance deactivates automatically.


 With Duration and End Time you must set the heating function and the temperature first. Then you can set the clock function.

 When you use Core Temperature Sensor, Duration and End Time do not work.

Heat + Hold


 You can activate or deactivate the function in the Basic Settings menu.

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

 **Conditions for the function:**

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

Activating the function

1. Activate the appliance.
2. Select the heating function.
3. Set the temperature above 80°C.
4. Press  again and again until the display shows Heat + Hold . Press OK to confirm.

When the function ends, an acoustic signal sounds.

The Heat + Hold function operates for 30 minutes.



The Heat + Hold function stays on if you change the heating functions.

Extra Time

The Extra Time makes the heating function continue after the Duration ends.

- Applicable for all heating functions with Duration or Weight Automatic.
- Not applicable for heating functions with Core Temperature Sensor.

Activating the function:

1. When the cooking time ends, an acoustic signal sounds. Press any sensor field.
2. The display shows the message for Extra Time for five minutes.
3. Press  to activate (or  to cancel).
4. Set the Extra Time period. Press OK to confirm.

AUTOMATIC PROGRAMMES



WARNING!

Refer to "Safety information" chapter.

Assisted Cooking with Recipe Automatic

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

Activating the function:

1. Activate the appliance.
2. Select the Assisted Cooking menu. Press **OK** to confirm.
3. Select the category and dish. Press **OK** to confirm.
4. Select Recipe Automatic . Press **OK** to confirm.



When you use the Manual function, the appliance uses automatic settings. You can change them as with other functions.

Assisted Cooking with Weight Automatic

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

Activating the function:

1. Activate the appliance.
2. Select Assisted Cooking . Press **OK** to confirm.
3. Select the category and dish. Press **OK** to confirm.
4. Select the Weight Automatic . Press **OK** to confirm.
5. Touch **▲** or **▼** to set the food weight. Press **OK** to confirm.

The automatic programme starts. You can change the weight at any time. Press **▲** or **▼** to change the weight. When the time ends, an acoustic signal sounds. Press a sensor field to deactivate the signal.



With some programmes turn over the food after 30 minutes. The display shows a reminder.

USING THE ACCESSORIES



WARNING!

Refer to "Safety information" chapter.

Core temperature sensor

Core temperature sensor measures the core temperature of the meat. When the meat reaches set temperature the oven switches off automatically.

You have to set:

- The oven temperature
- The core temperature





Use only original parts. It ensures the best cooking result.

Using the core temperature sensor:

1. Put the tip of the core temperature sensor into the centre of the meat.
2. Activate the appliance.
3. Put the plug of the core temperature sensor into the socket on the right-upper side of the cavity front.

The display shows core temperature sensor.

4. Press  or  in less than 5 seconds to set the core temperature.
5. Set the oven function and, if necessary, the oven temperature.

The appliance calculates an approximate end time. An end time is different for the different quantities of the food, the set oven temperatures (minimum 120°C) and the operating modes. The appliance calculates the end time in approximately 30 minutes.




The core temperature sensor must stay in the meat and in the socket during the cooking process.

6. When the meat reaches set core temperature, an acoustic signal sounds. The appliance switches off automatically.

Use a sensor field to stop the signal.

7. Remove the core temperature sensor plug from the socket and remove the meat from the oven.



To change the core temperature press .

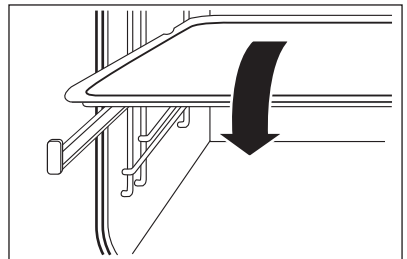


WARNING!

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

Telescopic runners - Inserting the Oven Accessories

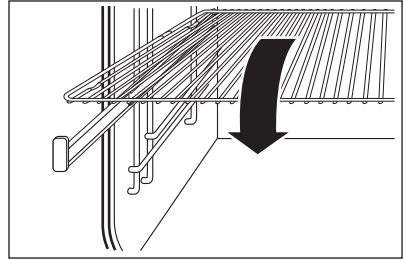
Put the baking tray or the deep pan on the telescopic runners.



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

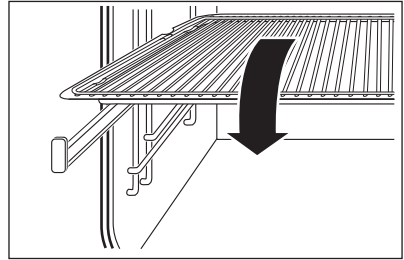


The high rim around the wire shelf is an additional device to prevent cookware from slipping.



Inserting the wire shelf and the deep pan together

Put the wire shelf on the deep pan. Put the wire shelf and the deep pan on the telescopic runners.



Trivet and grill/roasting pan

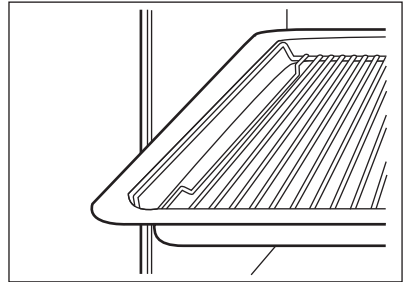


WARNING!

Risk of burns when removing the accessories from a hot oven.

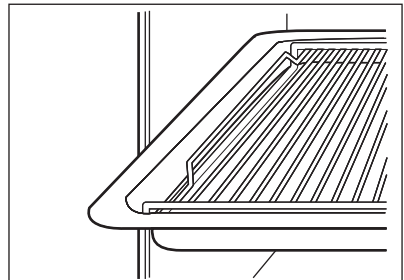
You can use the trivet to roast larger pieces of meat or poultry on one level:

- Put the trivet inside the deep pan so that the supports of the oven shelf point up.
- Put the deep pan in the oven at the necessary level.



You can use the trivet to grill flat dishes in large quantities and to toast:

- Put the trivet inside the deep pan so that the supports of the oven shelf point downwards.
- Put the deep pan in the oven at the necessary level.




ADDITIONAL FUNCTIONS





Favourite Programme menu




You can save your favourite settings, like duration, temperature or heating function. They are available in the Favourite Programme menu. You can save 20 programmes.


Saving a programme

1. Activate the appliance.
2. Set a heating function or an Assisted Cooking function.
3. Touch  again and again until the display shows "SAVE ". Press **OK** to confirm.
4. The display shows the first free memory position.


Press **OK** to confirm.

5. Enter the name of the programme. The first letter flashes.
Touch  or  to change the letter. Press **OK**.
6. Touch  or  to move the cursor to the right or to the left. Press **OK**.
The next letter flashes. Do steps 5 and 6 again as necessary.
7. Press and hold **OK** to save.

 You can overwrite a memory position. When the display shows the first free memory position, touch  or  and press **OK** to overwrite an existing programme.

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


Activating the programme

1. Activate the appliance.
 2. Select the Favourite Programme menu. Press **OK** to confirm.
 3. Select your favourite programme name. Press **OK** to confirm.
- Press  to go to Favourite Programme directly. You can also use it when the appliance is deactivated (for selected models only).

Control Lock

The Control Lock prevents an accidental change of the heating function. You can activate the Control Lock only when the appliance operates.

Activating the Control Lock :

1. Activate the appliance.
2. Set the heating function or setting.
3. Press  again and again until the display shows Control Lock.
4. Press **OK** to confirm.

 If the appliance has the Pyrolytic cleaning function, the door is locked.

Deactivating the Control Lock :



1. Press .

2. Press OK to confirm.



Child Lock

The Child Lock prevents an accidental operation of the appliance .

Activating the Child Lock

1. Activate the appliance.
2. Touch  and  at the same time until the display shows a message.



Deactivating the Child Lock


1. Press OK key.
2. Touch  and  at the same time until the display shows a message.


SET + GO

The SET + GO function lets you set a heating function (or programme) and use it later with one press of the sensor field.

Activating the function:

1. Activate the appliance.
2. Set the heating function.
3. Press  again and again until the display shows Duration .
4. Set the time.
5. Press  again and again until the display shows SET + GO .
6. Press OK to confirm.

To start SET + GO, press any sensor field (except for ). The set heating function starts. When the heating function ends, an acoustic signal sounds.

 When the heating function operates, the function Control Lock is on.


 You can activate and deactivate the SET + GO function in the Basic Settings menu.

Auto Switch Off

The appliance deactivates after some time:

- if you do not deactivate the appliance
- if you do not change the temperature.

temperature	Switch off time
30 °C -120 °C	12.5 h.
120 °C - 200 °C	8.5 h.
200 °C -250 °C	5.5 h.
250 °C -maximum °C	3.0 h.

 The Automatic switch-off works with all functions, except for Light, Core Temperature Sensor, Duration and End Time.

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

HELPFUL HINTS AND TIPS

Inner side of door

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

- the numbers of the shelf positions (selected models)
- information about the heating functions, recommended shelf positions and temperatures for typical dishes (selected models).



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

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

CARE AND CLEANING



WARNING!

Refer to "Safety information" chapter.

Notes on cleaning:

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent.
- Clean the appliance interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can cause a damage to the nonstick coating.

Pyrolytic cleaning



Remove all accessories.

The pyrolytic cleaning procedure cannot start:

- If you do not remove the shelf support runners or telescopic shelf runners (if present).
- If you do not close the door correctly.

- If you do not unplug the core temperature sensor.



When the pyrolytic cleaning starts, the appliance door is locked. After the function finishes, the door is locked for a cool down phase. Some of the appliance functions are not available during the cool down phase.



WARNING!

When the pyrolytic cleaning finishes, the appliance is very hot. Let it cool down. There is a risk of burns.

Pyrolytic cleaning:

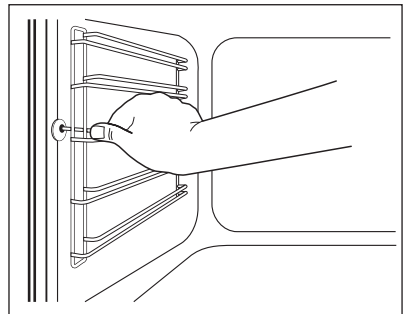
1. Remove the worst of the residual dirt manually.
2. Activate the appliance and choose the Pyrolysis function in main menu. Press OK to confirm.
3. **Set the length for the procedure:**
 - Light - 1h for a low degree of dirt,
 - Normal - 1h 30min for a usual degree of dirt,
 - Intense - 2h 30min for a high degree of dirt.
4. Press OK to confirm.

Shelf support

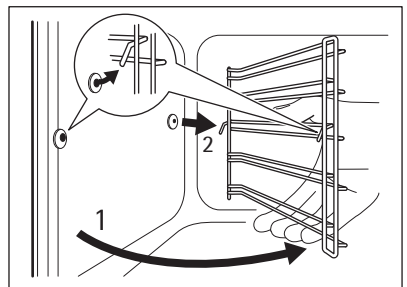
You can remove the shelf support to clean the side walls.

Removing the shelf support

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



2. Pull the shelf support from the back of the side wall to remove it.



To install the shelf support follow the procedure in reverse.



Valid with telescopic runners:

The retaining pins on the telescopic shelf runners must point to the front!

Door and glass panels

To clean the door, remove it.

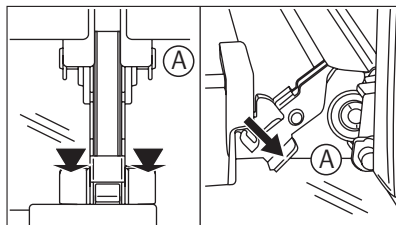


CAUTION!

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

Removing the door

1. Open the door as far as it goes.
2. Fully press clamping levers (A) on the two door hinges.
3. Close the door until the first position (angle approximately 70°).
4. Hold of the door with one hand on each side and pull it away from the at an up angle.



To install the door follow the procedure in reverse.



The number of glass panels is different for the different models.

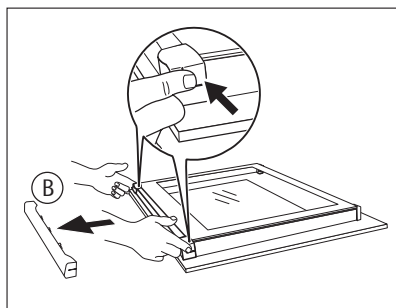


CAUTION!

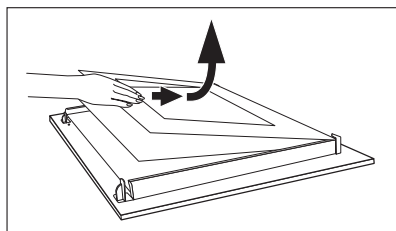
Put the door with the outer side down on a soft and level surface to prevent scratches.

Removing and cleaning the door glass panels

1. Remove the door.
2. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
3. Pull the door trim to the front to remove it.



4. Hold the door glass panels on their top edge one by one and pull them up out of the guide
5. Clean the door glass panels.



To install panels follow the procedure in reverse. Install the smaller panel first, then the larger.

Oven lamp



WARNING!

There is a risk of electrical shock.
The oven lamp and the lamp glass cover can be hot.

Before you change the oven lamp:

- Deactivate the appliance.
- Remove the fuses from the fuse box or deactivate the circuit breaker.



CAUTION!

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

Replacing the lamp:

1. You can find the lamp glass cover at the cavity ceiling.
Turn the lamp glass cover counterclockwise to remove it.
2. Remove the metal ring and clean the glass cover.
3. If necessary, replace the lamp with applicable 300°C heat-resistant lamp.



Use the same lamp type.

4. Fit the metal ring to the glass cover.
5. Install the glass cover.

Replacing the oven lamp:

1. You can find the lamp glass cover at the left side of the cavity.
Remove the left shelf support.
2. Use a torx 20 screwdriver to remove the cover.
3. Remove and clean the metal frame and the seal.
4. Replace the oven lamp with applicable 300°C heat-resistant oven lamp.



Use the same oven lamp type.

5. Install metal frame and seal. Tighten screws.
6. Install the left shelf support.

WHAT TO DO IF...



WARNING!

Refer to "Safety information" chapter.

Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance.

Problem	Possible cause	Remedy
The appliance does not heat up.	The clock is not set.	Set the clock.
The appliance does not heat up.	The necessary settings are not set.	Check the settings.
The appliance does not heat up.	The Child Lock is activated.	Refer to "Deactivating the Child Lock".
The appliance does not heat up.	The fuse is released.	Make sure that the fuse is the cause for the malfunction. If the fuse releases again and again, refer to an authorized electrician.
The display shows F111.	The CT Sensor plug is not correctly installed into the socket.	Put the plug of core temperature sensor as far as possible into the socket.
The oven lamp does not operate.	The oven lamp is defective.	Refer to "Replacing the oven lamp".

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

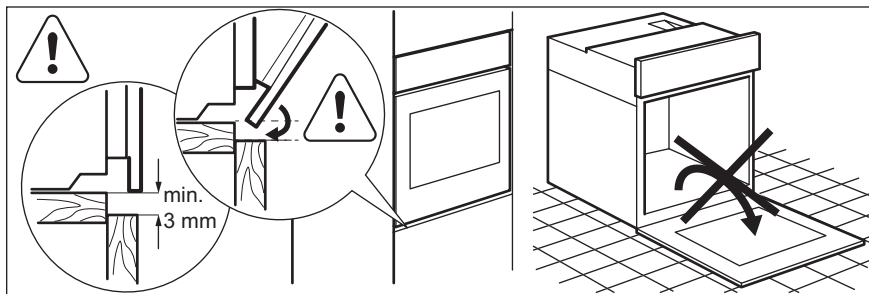
We recommend that you write the data here:

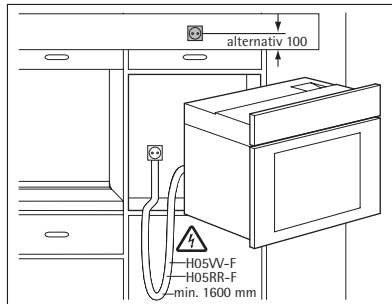
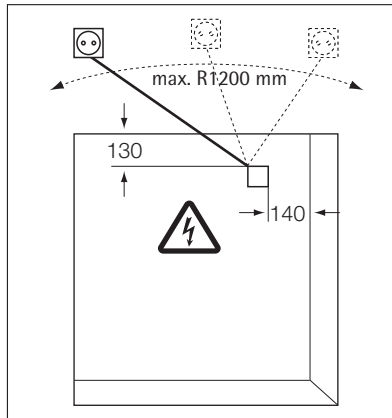
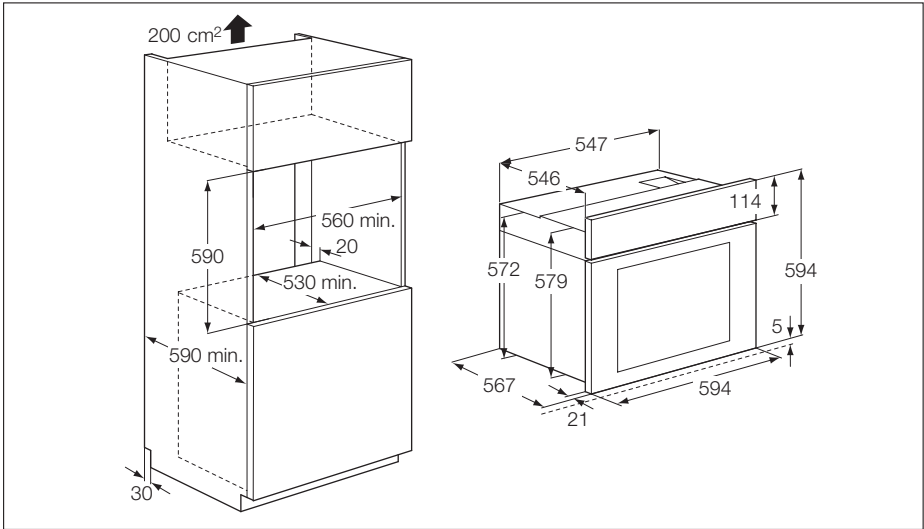
Model (MOD.)

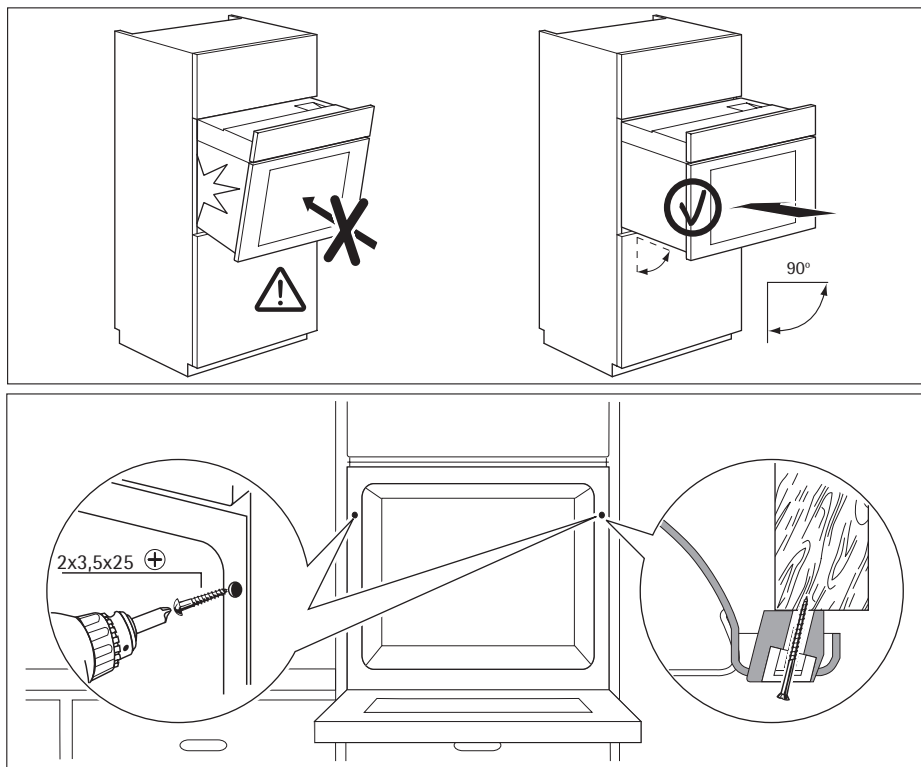
Product number (PNC)

Serial number (S.N.)


INSTALLATION







ENVIRONMENT CONCERNS

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate 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 council, your household waste disposal service or the shop where you purchased the product.



Packaging material

The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

GB IE GREAT BRITAIN & IRELAND - GUARANTEE/CUSTOMER SERVICE

Standard guarantee conditions: We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts.Please contact your local Service Force Centre: **08445 616 616**(Call will be routed to Service Force Centre covering your postcode area). For address of local Service Force Centre and further information, please visit: 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: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

Customer Care.Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

Customer Care Department,	Tel: (Calls may be recorded for training purposes)
Electrolux	08445 613 613
AEG-Electrolux	08445 611 611
Zanussi-Electrolux	08445 612 612

For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland

Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

GB European Guarantee: This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

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