PROCOMBI® PLUS
BS836680A

USER MANUAL

AEG
perfekt in form und funktion

CONTENTS

FOR PERFECT RESULTS

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

Get usage advice, brochures, trouble shooter, service information:
www.aeg.com

Register your product for better service:
www.registeraeg.com

CUSTOMER CARE AND SERVICE

Always use original spare parts.
When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.
The information can be found on the rating plate.

⚠ Warning / Caution-Safety information

ⓘ General information and tips

♨ Environmental information

Subject to change without notice.

1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.
- Children of less than 3 years should be kept away unless continuously supervised.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Before maintenance cut the power supply.

- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons in order to avoid a hazard.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Only use the core temperature sensor recommended for this appliance.

2. CONDITIONS OF USE

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

- Farm houses

- By clients in serviced apartments, holiday apartments and other residential type environments.

3. SAFETY INSTRUCTIONS

3.1 Installation

⚠ **WARNING!**
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.

- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

3.2 Electrical connection

⚠ **WARNING!**
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees

with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, especially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance complies with the E.E.C. Directives.

3.3 Use

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

- Use this appliance in a household only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.

- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

⚠️ **WARNING!**
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put aluminium foil directly on the bottom of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance is in operation. Heat and

moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

3.4 Steam Cooking

⚠️ **WARNING!**
Risk of burns and damage to the appliance.

- Released Steam can cause burns:
  – Be careful when you open the appliance door when the function is activated. Steam can release.
  – Open the appliance door with care after the steam cooking operation.

3.5 Care and cleaning

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

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.

- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

3.6 Internal light

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.

⚠️ **WARNING!**
Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

3.7 Disposal

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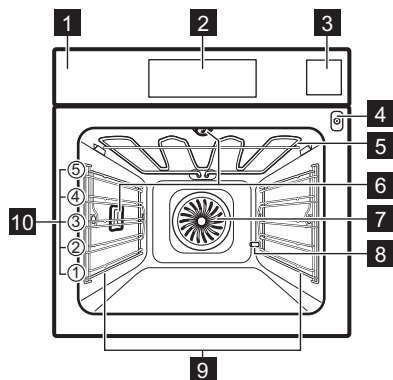Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

3.8 Service

- To repair the appliance contact an Authorised Service Centre.
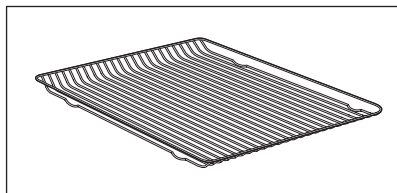- Use original spare parts only.

4. PRODUCT DESCRIPTION

4.1 General overview

1 Control panel
2 Electronic programmer
3 Water drawer
4 Socket for the core temperature sensor
5 Heating element
6 Lamp
7 Fan
8 Descaling pipe outlet
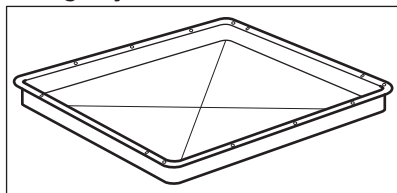9 Shelf support, removable
10 Shelf positions

4.2 Accessories

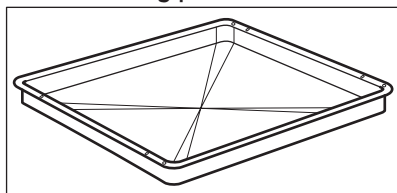**Wire shelf**

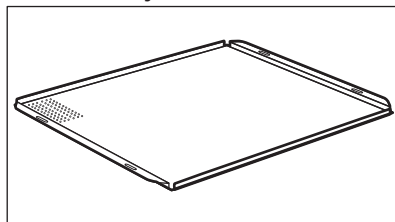For cookware, cake tins, roasts.

Baking tray

For cakes and biscuits.
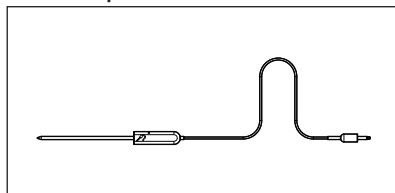
Grill- / Roasting pan

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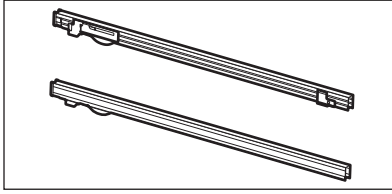
Patisserie tray

For rolls, brezels and small pastries. Suitable for steam functions. The discolouration of the surface has no effect on the functions.

Core temperature sensor

To measure how far the food is cooked.

Telescopic runners

For shelves and trays.

Steam set
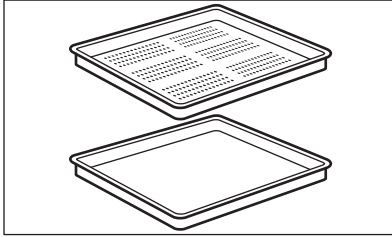
One unperforated and one perforated food container.

The steam set drains the condensing water away from the food during steam cooking. Use it to prepare food that should not be in the water during the cooking (e.g. vegetables, pieces of fish, chicken breast). The set is not suitable for food that needs to soak in the water (e.g. rice, polenta, pasta).

5. CONTROL PANEL

5.1 Electronic programmer
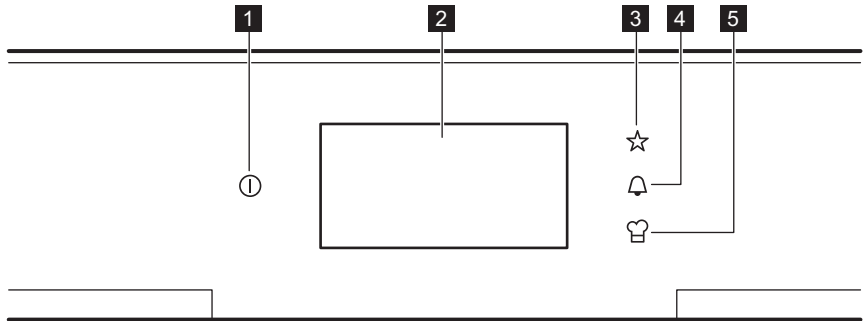
Use the sensor fields to operate the appliance.

	Sensor field	Function	Comment
1	⏻	ON / OFF	To activate and deactivate the appliance.
2	-	Display	It shows the current settings of the appliance.
3	☆	Favourites	It contains a list of favourite cooking programmes made by the user.

	Sensor field	Function	Comment
4	🔔	Minute Minder	To set the function: Minute Minder. Straight access to the time functions.
5	👨‍🍳	Assisted Cooking	Straight access to the menus: Cookbook and VarioGuide when the appliance is active.

ℹ️ The sensor fields for: Favourites, Minute Minder and Assisted Cooking are visible only when the appliance is active.

5.2 Display

After activating, the appliance shows a basic heating function mode.
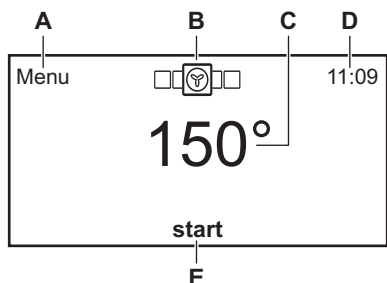
A) Return to menu
B) Current set heating function
C) Current set temperature
D) Clock
E) Start

Other indicators of the display:

Symbol	Function
A𝖠𝖠	Change of the text size
▲	More options
🗝	Core temperature sensor
🌡	Heat + Hold
🔒	Lock

6. BEFORE FIRST USE

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

ℹ️ Refer to "Care and cleaning" chapter.

6.1 Initial Cleaning

Remove all accessories and removable shelf supports from the appliance.

Clean the appliance before first use. Put the accessories and the removable shelf supports back to their initial position.

6.2 Software licence

The software included in this product contains copyrighted software that is licensed under the BSD, fontconfig, FTL, GPL-2.0, LGPL-2.0, LGPL-2.1, libJpeg, zLib/ libpng, MIT, OpenSSL / SSLEAY and others.

It is possible to display the complete copy of the licences in the device on the TFT screen display by following through the menu the path: **Basic Settings / Service / Licence**.

It is possible to download the source code of the open source software used in the product by following the hyperlink present in the web product page.

6.3 First Connection

When you connect the appliance to the mains you have to set:

- the language
- time
- clock format
- date
- fast heat-up

The chosen name or number can be set in two ways. Scroll it to the required position or touch the chosen option. You can change the settings in the menu: Basic Settings.

6.4 Setting the hardness level for the water

When you connect the appliance to the mains, you have to set the water hardness level.

The table below explains the water hardness range with the corresponding Calcium deposit (mmol/l) and the quality of the water.

Water hardness		Calcium deposit (mmol/l)	Calcium deposit (mg/l)	Water classi-fication
Class	dH			
I	0 - 7	0 - 1.3	0 - 50	Soft
II	7 - 14	1.3 - 2.5	50 - 100	Moderately hard
III	14 - 21	2.5 - 3.8	100 - 150	Hard
IV	over 21	over 3.8	over 150	Very hard

When the water hardness exceeds the values in the table, fill the water drawer with bottled water.

1. Take the four colour change strip supplied with the steam set in the oven.
2. Put all the reaction zones of the strip into the water for approximately 1 second.
   Do not put the strip into the running water!
3. Shake the strip to remove the excess of the water.
4. After 1 minute check the hardness of the water according to the table below.
   The colours of the reaction zones continue to change after 1 minute.

Do not consider this in the measurement.
5. Set the hardness of the water in the menu: Basic Settings.

Test strip	Hardness of the water
	1
	2
	3
	4

The black squares in the table correspond to red squares on the test strip.

You can change the hardness level of the water in the menu: Basic Settings / Water hardness.

After a power cut you do not have to set the hardness level of the water again.

7. QUICK GUIDE

7.1 Using the touchscreen

- To scroll the menu use a quick gesture or drag your finger across the display.
- The strength of the gesture determines how fast the screen moves.
- The scroll movement can stop by itself or you can stop it immediately if you touch the display.
- The chosen function activates when you release the finger from the display.
- To activate a menu function touch the display on the selected function.
- You can change any parameter shown on the display when you touch it.
- To set the required function, time or temperature you can scroll through the list or touch the option you want to choose.
- When you activate a heating function the **Menu** does not appear on the display. Touch the display anywhere and the **Menu** appears again.
- When the appliance is active, and some of the symbols disappear from the display, touch the display anywhere. All the symbols come back on.
- After you set some functions a pop-up window appears with additional information.
- The temperature can switch places on the display with other functions that are in the bottom right and left corner.
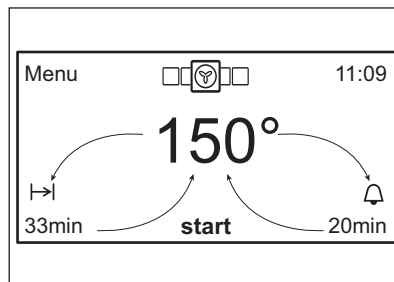
When you press and hold an option in the menu, a short description of the option appears.

7.2 Quick Guide to the menu

Menu	
Functions	Heating Functions
	Specials
	Cleaning
	Favourites
Timers	Set Minute Minder
	Set Duration
	Set End Time
	Set Start Time
	Elapsed Time

Menu		
Options	Lamp	
	Child Lock	
	Screen Lock	
	Heat + Hold	
	Set + Go	
Assisted Cooking	Cookbook	
	VarioGuide	
	SousVide Cookbook	
	SousVide VarioGuide	
Last and most used	Last used	
	Most used	

Menu	
Basic Settings	Fast heat-up
	Cleaning Reminder
	Display
	Sound
	Language
	Time and Date
	DEMO mode
	Water hardness
	Service

8. DAILY USE

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

8.1 Operating the appliance

To operate the appliance you can use:

- **manual mode** - to set a heating function, temperature and cooking time manually.
- **automatic programmes (Assisted Cooking)** - to prepare a dish when you do not have a knowledge or experience in cooking.

8.3 The menu in overview
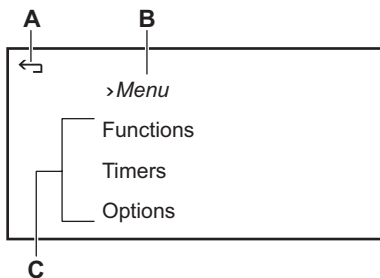
8.2 Operating the menu

1. To activate the appliance touch: ①.
2. Touch: **Menu**.
3. Scroll through the menu to find the function that you want to activate.
4. To activate the function just tap it on the display.
5. To return to the previous menu touch: ↩ or **Menu**.
6. To deactivate the appliance touch: ①.

A) Return to menu
B) Current menu level
C) List of functions

Main menu

Menu item	Description
Functions	It contains a list of the heating functions, specials, cleaning and favourite programmes.
Timers	It contains a list of clock functions.
Options	It contains a list of other options for Safety functions, Lamp, Heat + Hold, Set + Go.
Assisted Cooking	It contains a list of automatic cooking programmes.
Last and most used	It shows which function was last used and which are the most used.
Basic Settings	It contains a list of basic settings.

8.4 Submenu for: Functions
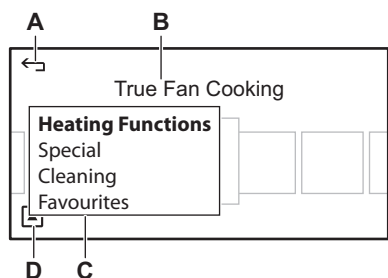
A) Return to menu
B) List of heating functions
C) List of available options
D) More options

8.5 Setting a heating function

1. Scroll through the functions to find the one you want and touch it.
2. To change the temperature touch the temperature shown on the display and scroll through the list to find the one you need.
3. Touch the temperature to confirm it.
4. To activate the function touch: **Start**.

An acoustic signal sounds when the appliance is at approximately the set temperature. The signal sounds again at the end of the cooking time.

To go back to the previous menu touch: **Menu**.

You can see a description of the heating function or create a default function on a pop-up window. Hold your finger on the selected heating function for longer than 2 seconds. When you set a heating function as default it appears as the first function when you activate the appliance again.
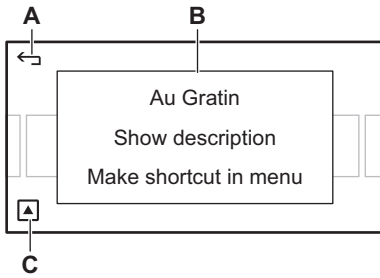
A) Return to menu
B) Pop-up window
C) More options

8.6 Submenu for: <u>Heating Functions</u>

	Au Gratin	Brown finish for dishes like lasagna or potato gratin. Also for gratinating and browning.
	Frozen Foods	To prepare convenience food with a golden crunchy finish, eg. French Fries, Wedges.
	Grilling	To grill bigger items of food like Roast Beef.
	Fast Grilling	To grill flat food and to toast bread.
	Top/Bottom Heat	Top and bottom heat for baking and roasting on one oven level.
	Pizza Setting	Baking on one oven level for dishes with crispy bases like Pizza and Quiche. Set the temperatures 20-40 °C lower than when using Top/Bottom Heat.
	Turbo Grilling	Hot air roasting for larger meat joints or poultry with bones on one shelf position. Also for gratinating and browning.
	True Fan Cooking	Hot air for multiple dishes and for baking on up to three oven levels at the same time. Set the oven temperatures 20-40 °C lower than when using Top/Bottom Heat.
	Full Steam	100% steam for preparing vegetables, fish, potatoes, rice, pasta or special side-dishes.
	Humidity Low	Low level of humidity by combining steam and hot air. It is suitable for cooking meat, poultry, oven dishes and casserols.
	Humidity Medium	Medium level of humidity. It is combining steam and hot air and is suitable for cooking stewed and braised meat as well as bread and sweet yeast doughs.

	Humidity High	High level of humidity for cooking delicate dishes like custards, flans, terrines and fish.
	SousVide Cooking	Vacuum cooking with steam at a low temperature for meat, fish, seafood, vegetables and fruit. The food needs to be vacuum sealed in plastic pouches before using this function.
	Bread Baking	To bake bread with a steam shot in the beginning for a crusty surface.
LTC	Slow Cooking	Slow roasting to prepare very tender and succulent roasts.
	Bottom Heat	To reheat cakes for a crunchy bottom and to preserve food.
	Moist Fan Baking[1]	For energy-saving baking and cooking of mainly dry bakery items as well as for baking in tins on one shelf position. The lamp deactivates after 30 seconds. It switches on again when you activate it via menu or when you open the oven door.

[1] This function is used to define the energy efficiency class acc. EN50304.

8.7 Submenu for: Specials

	Drying	For drying of sliced fruits like apples, plums, peaches and vegetables such as tomatoes, zucchini or mush-rooms.
	Defrost	To defrost frozen food.
	Keep Warm	To keep food warm.
	Steam Regenerating	Steam re-heating for previously cooked food directly on a plate.
	Plate Warming	To preheat your plate for serving.
	Dough Proving	For controlled rising of yeast dough before baking.
	Yogurt Function	This function can be used for preparing yogurt.The lamp is switched off during this function to keep the temperature low.
	Preserving	To preserve vegetables e.g. mixed pickles in glasses and liquid.

8.8 Submenu for: <u>Cleaning</u>

⚠ **WARNING!**
Refer to "Care and cleaning" chapter.

⊞	Rinsing	Procedure for rinsing and cleaning the steam generation circuit after frequent use of the steam functions.
⊞	Descaling	Procedure for cleaning the steam generation circuit from residual limestone.
⊞	Steam Cleaning	Procedure for cleaning the appliance when it is slightly soiled and not burned.
⊞	Steam Cleaning Plus	Procedure for cleaning stubborn dirt with the support of oven cleaner

8.9 Water drawer
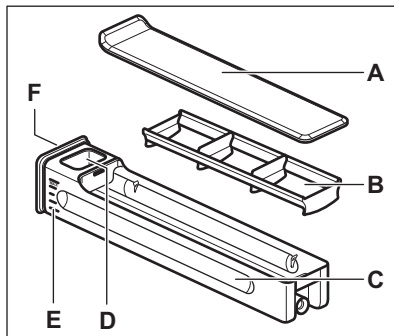
A) Lid
B) Wave-breaker
C) Drawer body
D) Water-filling hole
E) Scale
F) Front button

You can remove the water drawer from the appliance. Push it gently on the front button.

After you push the water drawer, it will self-extract from the appliance.
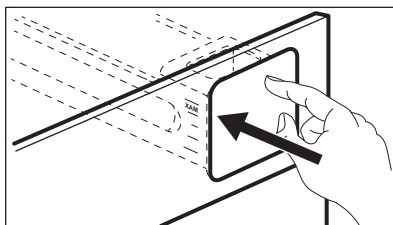
You can fill the water drawer in two ways:

• leave the water drawer inside the appliance and fill it by means of a water jar,
• detach the water drawer from the appliance and fill it from a water tap.

When you fill the water drawer from the water tap, carry the drawer in the horizontal position in order to avoid water spilling.
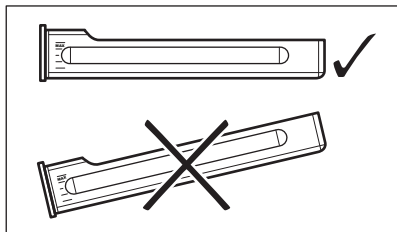
When you fill the water drawer, insert it in the same position. Push the front button until the water drawer is inside the appliance.

Empty the water drawer after each use.

⚠ **CAUTION!**
Keep the water drawer away from hot surfaces.

8.10 Steam cooking

⚠ **WARNING!**
Use only cold tap water. Do not use filtered (demineralised) or distilled water. Do not use other liquids. Do not put flammable or alcoholic liquids into the water drawer.

1. Press the cover of the water drawer to open it and extract it from the appliance.
2. Fill the water drawer with cold water to the maximum level (around 950 ml).
   Use the scale on the water drawer. The water supply is sufficient for approximately 50 minutes.
3. Put the water drawer to its initial position.

ℹ If the water drawer is wet after you fill it with water, wipe it with a soft cloth before you insert it in the appliance.

4. Activate the appliance.
5. Prepare the food in the correct cookware.
6. Select a steam heating function and the temperature.
7. If necessary, set the function Duration or Set End Time.

The first steam shows after approximately 2 minutes. An acoustic signal sounds when the appliance is at approximately the set temperature.
The signal sounds at the end of the cooking time.
8. Deactivate the appliance.
9. Empty the water drawer after the steam cooking is completed.

⚠ **CAUTION!**
The appliance is hot. There is a risk of burns. Be careful when you empty the water drawer.

ℹ When the water drawer is running out of water, an acoustic signal sounds and the water drawer needs to be refilled to continue the steam cooking as described above.

ℹ Let the appliance dry fully with the door open.
To speed up the drying you can heat up the appliance with hot air at temperature 150 °C for approximately 15 minutes.

Steam can condensate on the bottom of the cavity and the visibility inside the appliance can be limited. If this occurs, dry the cavity when the appliance is cool.

ℹ At the end of a steam cooking cycle, the appliance cooling fan runs at a higher speed to evacuate in a better way the excess of steam. This is normal.

8.11 SousVide Cooking

- With no evaporative losses of flavour volatiles and moisture, food keeps its full aroma
- Tender texture of meat and fish
- Food keeps all minerals and vitamins
- Less spices are necessary as food keeps its natural flavour
- Better workflow as it is not necessary to prepare and serve food at the same time and place

- Low cooking temperature minimizes the risk of overcooking
- Portioning of the food makes it easy to hold

Preparing the food

1. Clean and cut the ingredients.
2. Season the ingredients.
3. Fill the ingredients in suitable vacuum bags.
4. Vacuum seal the bag to make sure that you remove as much air as possible.
5. Cold storage of the bags is mandatory in case the cooking procedure is not done immediately.
6. Continue with the function: SousVide Cooking following applicable cooking table indications for the considered type of food or the assisted cooking recipes.
7. Open the pouch and serve.
8. Optional: finish the food with a final searing or grilling e.g. for meat to achieve a nice crust and the typical roast flavour.

ℹ️ Cooking with this function causes residual water on the vacuum bags and in the cavity. After the cooking process open the door carefully to avoid the water dropping on the furniture. Use a plate and a towel to take out the vacuum bags. Dry out the door, the water drop collector in the bottom and the cavity with a soft cloth or a sponge. Let the appliance dry fully with the door open. To speed up the drying you can heat up the appliance with hot air at temperature 150 °C for approximately 15 minutes.

8.12 Submenu for: Favourites
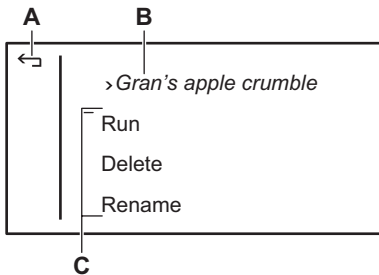
A) Return to menu
B) Favourite programme
C) List of functions

A list of previously saved settings. You can also store the current settings such as: duration, temperature or heating function. You can set up to 20 programmes, which are shown on a list in an alphabetic order.

Menu item	Description
Run	Run the previously saved favourite.
Delete	Permanently remove this previously saved favourite.
Rename	Change or correct the previously saved name.

8.13 Saving a favourite programme

1. To save the current settings of a heating function touch ☆.
2. Choose: New from current settings.
3. Enter the name of the favourite programme and touch **OK**.

```
┌─────────────────────────────────────┐
│  ⬑  │    True Fan Cooking           │
│                                      │
│  Q  W  E  R  T  Y  U  I  O  P        │
│    A  S  D  F  G  H  J  K  L         │
│      Z  X  C  V  B  N  M  -  ⌫       │
│  123                                 │
│  åää      ◀    space    ▶      OK     │
│                                      │
└─────────────────────────────────────┘
```
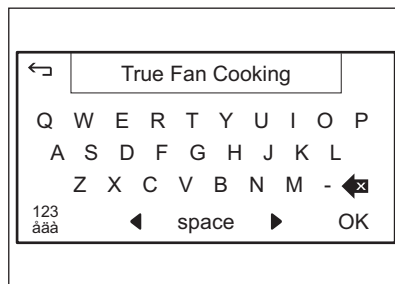
8.14 Submenu for: <u>Timers</u>
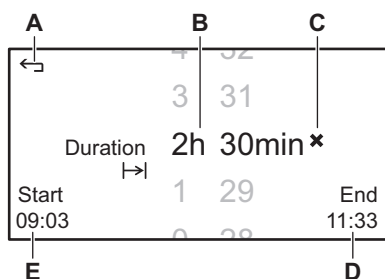
A) Return to menu
B) Current set duration time
C) Reset duration time
D) End time
E) Start time

Menu item	Description
Set Minute Minder	To set and start a countdown, the timer will be shown on the main screen and an alarm will sound when the timer has finished counting down. This timer will not interrupt the cooking and is also available when the oven is switched off. Scroll to set, the timer will start automatically.
Set Duration	To set and start a countdown, the timer will be shown on the main screen and the oven will stop and an alarm will sound when the timer has finished counting down.
Set End Time	To set the switch-off time for the current settings.
Set Start Time	To set the switch-on time for the current settings.
Elapsed Time	Show, hide or reset the timer that counts up when pressing the start button. The elapsed time is only available while the oven is active.

8.15 Setting the clock functions

> **i** When you use the core temperature sensor, the functions Duration and End do not operate.

You can change the time and date when you touch the clock on the display, when the appliance is active.

1. Go to menu: Heating Functions.
2. Set the heating function and the temperature.
3. Touch 🔔 or go to the menu: Timers.

4. Choose a clock function.
5. Scroll the list to set the necessary time. Wait a few seconds for the time to set itself automatically or touch to confirm: **h** or **min**. You can delete the settings if you touch: **x**.

When the clock function ends, an acoustic signal sounds and a message comes on the display. You can stop or extend the cooking process.

8.16 Submenu for: Options

Further individual settings related to safety, convenience and oven lamp.

Menu item	Description
Lamp On / Off	Switch the oven lamp on or off.
Child Lock On / Off	Once activated it locks the screen and all buttons. They remain locked both in ON and OFF positions. To unlock touch the display and follow instructions. If unlocked you need to lock it again via menu.
Screen Lock	Screen lock temporarily 'locks' the touch screen and all buttons except the power key. To unlock touch the display and follow instructions.
Heat + Hold	Heat + Hold is only available when a duration is set. The oven will not completely switch off automatically but keep the food warm for 30 minutes. It is not available for all programmes. If active, an icon is shown on the display.
Set + Go	Set+Go lets you set an oven function with duration to use it later by only touching the screen. The screen lock is active when the cooking process starts. The function is visible in the menu only when the duration is set.

8.17 Heat + Hold

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

> **i** The function does not work with low temperature cooking, weight automatic programmes, steam automatic programmes, all functions from the menu: Specials, steam functions from the menu: Heating Functions.

Conditions for the function:

- You set the heating function or an automatic programme.
- The set temperature is more than 80 °C.
- You set the function: Set Duration.
- You activated the function: Heat + Hold in the menu: Options.
- The display shows: 🌡️.

| **i** | If you use the core temperature sensor, the symbol is not visible in the display. |

If you press ⏻, the function deactivates.

8.18 Set + Go

The function lets you set a heating function (or a programme) and use it later with one press of any sensor field or a tap on the message in the display.

| **i** | The function works with the functions: Set Duration, core temperature sensor. The function does not work with the cleaning function. |

1. Activate the appliance.
2. Set a heating function or an automatic programme.
3. Set the function: Set Duration.
4. Choose: Options / Set + Go.

Touch the message in the display or press a sensor field (except for ⏻). The set heating function starts.

| **i** | If you press ⏻ before the function operates, the function deactivates. |

When the heating function ends, an acoustic signal sounds.

| **i** | - The function: Child Lock is on when a heating function operates and after the appliance is deactivated. Follow the instructions in the display to deactivate the function.
- The menu: Options lets you activate and deactivate the function: Set + Go. |

8.19 Child Lock

Menu / Options / Child Lock

The function prevents an accidental operation of the appliance.

Activating the function: Child Lock

1. Set the function to position: On.
2. Deactivate the appliance.

Deactivating the function: Child Lock

1. Activate the appliance.
2. Tap the display.
3. Follow the instructions on the display.

8.20 Screen Lock

Menu / Options / Screen Lock

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

Activating the function: Screen Lock

1. Activate the appliance.
2. Set a heating function or a setting.
3. Go to the: Screen Lock.
4. To activate the function touch: Screen Lock.

The appliance is locked.
When the appliance is deactivated, the function deactivates automatically.

Deactivating the function: Screen Lock

1. Tap the display.

2. Follow the instructions on the display.

8.21 Submenu for: Assisted Cooking

A   **B**

← ↵

Cake and Pastry

Cookbook
VarioGuide
SousVide Cookbook
SousVide VarioGuide

D   **C**
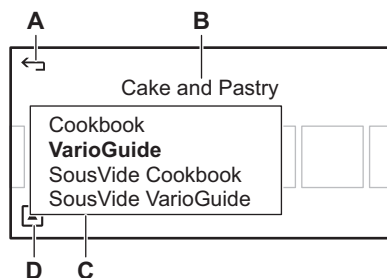
A) Return to menu
B) Food category
C) Cookbook and VarioGuide
D) More options

A cookbook containing inspiring automatic recipes and a VarioGuide function providing our recommended oven settings for your dishes. The time and temperature of the VarioGuide can be adjusted according to your needs. By touching the chef hat of the dish, our recommended settings are displayed.

8.22 Submenu for: Last and most used

Easily accessible list of last and most used functions, recipes and quickstarts.

Menu item	Description
Last used	It shows the last used 5 functions.
Most used	It shows the most used 5 functions.

8.23 Submenu for: Basic Settings

The set settings stay fixed each time you activate the appliance.

Menu item	Description
Fast heat-up On / Off	Fast heat-up is activated and is always switched on for certain heating functions. It is visible on the screen with >> when active.
Cleaning Reminder On / Off	Choose if you wish the oven to remind you to use the cleaning cycle.

Menu item	Description
Display Choose the display settings.	**Brightness** You can select 4 brightness modes. $\boxed{\mathbf{i}}$ Set the brightness of the display in ON state. Time of day in OFF state is not adjustable.
Sound Sound Settings.	**Volume**
	Type (Beep / Click / No sound)
Language	Set your preferred language.
Time and Date Set the time and date and other options related to how time is shown.	**Time** Set or adjust the time.
	Date Set or adjust the date.
	Format Choose your preferred time format, HH:MM or AM/PM.
	Clock style Define what the clock looks like when the oven is switched off.
DEMO mode For shop usage only. When active, the heating elements are disconnected and DEMO is visible on the screen.	**Activation code**: 2468
Water hardness	Sets the water hardness level (1 - 4).
Service Shows the software version and configuration.	**Software Version** Shows the software version of the oven.
	Reset all settings Resets all settings to factory default.
	Licence Shows the licence in English language.

9. ASSISTED COOKING

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

You can choose to use the function:
Cookbook or VarioGuide.

9.1 Assisted Cooking

Menu / Assisted Cooking or touch: 🍳

9.2 Activating the function

1. Scroll through the food category list and touch on the one you want to choose.
2. Scroll through the dish list and touch on the one you want to choose.

3. To activate the function touch: **Start**. When the function ends, a message comes on in the display.

A   B C

11:09

Calzone
4min58s

°C   **Stop**

E   D
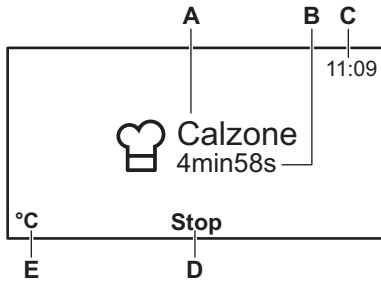
A) Recipe
B) Remaining time
C) Clock
D) Stop
E) Temperature

9.3 Submenu for: Cookbook

Menu / Assisted Cooking / Cookbook

or touch:

The function has a list of recipes with optimum appliance settings. The recipes are fixed and you cannot change them. The ingredients and method for each recipe are shown on the display.

To go back to the Ingredients and Method after you activate the recipe touch the recipe name.

You can also find the recipes for this function specified for this appliance on our website. To find the proper Recipe Book check the PNC number on the rating plate on the front frame of the appliance cavity.

The appliance uses automatic settings when you use the: Cookbook.

Food category	Dish	
Fish and Seafood	Cod Fish Fish Fillet Fish in Salt	Salmon fillet Fish (Trout), poached Stuffed Calamari
Poultry	Chicken Legs Stuffed Chicken Breast Coq au Vin	Stuffed Chicken Roast Duck with Orange
Meat	Beef Casserole Marinated Beef Meat Loaf Pork Knuckle Pork Shoulder Swedish Festive Roast Veal Knuckle	Ossobuco Stuffed Veal Breast Leg of Lamb Rabbit Rabbit in mustard sauce Wild Boar

Food category	Dish	
Oven Dishes	Lasagne Cannelloni Pasta Gratin Moussaka Potato Gratin	Franconian Dumpling Pan Cabbage Casserole Chicory Gratin Jansons Temptation
Pizza and Quiche	Pizza Onion Tart Quiche Lorraine Cheese Flan	Pierogi Cheese Pastry Goat's Cheese Flan
Cake and Pastry	Almond Cake Brownies Cappuccino Cake Carrot Cake Cheese Cake Cherry Pie Fruit Cake Fruit Tart Grandma's Roast Apple Cake Lemon Sponge Cake	Muffins Plum Dumpling Ring Cake Savarin Cake Sponge Cake Streusel Cake Swedish Cake Sweet Tart Swiss Carrot Cake
Bread and Rolls	Rolls, sweet Farmer Bread White Bread	Yeast Plait Rich Yeast Plait
Vegetables	Mediterranean Vegetables Traditional Vegetables	Peeling Tomatoes
Custards and Terrines	Egg Custard Flan Caramel	Coconut Pudding
Side Dishes	Rice with Vegetables Salty Dumplings	Potatoes in their jacket Boiled Potatoes
Menu Cooking	Steam Menu 1 Steam Menu 2	Steam Menu 3

9.4 Submenu for: <u>SousVide Cookbook</u>

Menu / Assisted Cooking / SousVide Cookbook or touch: ♕

You can find the recipes on our website. To find the proper Recipe Book check the PNC number on the rating plate on the front frame of the appliance cavity.

Food category	Dish
Fish and Seafood	Sea bream fillet Turbot with fennel Prawns

Food category	Dish
Poultry	Chicken Breast
Meat	Beef fillet Poached Veal Fillet
Vegetables	Carrots with vanilla
Fruits	Apples Red wine pears
Custards and Terrines	English crème

9.5 Submenu for: <u>VarioGuide</u>

Menu / Assisted Cooking / VarioGuide
or touch: ♙

The temperature and baking times are guidelines only for a better result. They depend on the recipes and the quality and quantity of the used ingredients. To check the recommended settings touch (by the dish name): ♙.

Touch the temperature or the minutes in the display to change the temperature or the set time according to your preferences.

The VarioGuide contains automatic programmes, which give optimum settings for each type of meat.
- Meat programmes with Automatic Weight function ⛌ - this function automatically calculates the roasting time. To use it you need to input the food weight and the time sets itself. To do this touch the minutes below the dish name and input the correct value.
- Meat programmes with Automatic Core Temperature ⟋ - this function automatically calculates the roasting time. When the programme ends an acoustic signal sounds.

Food Category: Fish and Seafood

Dish	
Fish	Baked
	Fish Fingers
	Thin Fillets
	Thick Fillets
	Fillet, frozen
	Whole small Fish
	Whole Fish, steamed
	Whole small Fish, grilled
	Whole Fish, grilled
	Whole Fish, grilled ⟋
	Trout
	Salmon fillet
	Whole Salmon
Prawns	Prawns, fresh
	Prawns, frozen
Mussels	-

Food Category: Poultry

Dish	
Boned Poultry	-

Dish	
Boned Poultry	-
Chicken	Wings, fresh
	Wings, frozen
	Legs, fresh
	Legs, frozen
	Breast, poached
	Half
	Whole
Duck	-
Goose	-
Turkey	-

Food Category: Meat

Dish	
Beef	Prime Boiled
	Braised
	Meat Loaf
Roast Beef	Rare
	Rare
	Medium
	Medium
	Well Done
	Well Done
Scandinavian Beef	Rare
	Medium
	Well Done

Dish	
Pork	Chipolatas
	Spare Ribs
	Knuckle, pre-cooked
	Ham Joint
	Loin
	Loin
	Smoked Pork Loin
	Smoked Loin, poached
	Neck
	Shoulder
	Roast
	Cooked Ham
Veal	Knuckle
	Loin
	Roast
Lamb	Leg
	Roast
	Saddle
	Joint Medium
	Joint Medium
Hare	Leg
	Saddle
	Saddle
Venison	Haunch
	Saddle
Roast Game	-
Loin of Game	-

Food Category: Oven Dishes

Dish
Lasagne
Lasagne/Cannelloni, frozen
Pasta Bake
Potato Gratin
Vegetables au Gratin
Sweet Dishes

Food Category: Pizza and Quiche

Dish	
Pizza	Thin Crust
	Extra Topping
	Frozen
	American, frozen
	Chilled
	Snacks, frozen
Baguettes au Gratin	-
Tarte Flambée	-
Swiss Tarte, savoury	-
Quiche Lorraine	-
Savory Flan	-

Food Category: Cake and Pastry

Dish	
Ring Cake	-
Apple Cake, covered	-
Sponge Cake	-
Apple Pie	-
Cheese Cake, Tin	-
Brioche	-
Madeira Cake	-
Swiss Tarte, sweet	-

Dish	
Almond Cake	-
Muffins	-
Pastry	-
Pastry Stripes	-
Cream Puffs	-
Puff Pastry	-
Eclairs	-
Macaroons	-
Short Pastry Biscuits	-
Christmas Stollen	-
Apple Strudel, frozen	-
Cake on Tray	Sponge Dough
	Yeast Dough
Cheese Cake, Tray	-
Brownies	-
Swiss Roll	-
Yeast Cake	-
Crumble Cake	-
Sugar Cake	-
Flan Base	Short Pastry
	Sponge Mixture
Fruit Flan	Short Pastry
	Sponge Mixture
	Yeast Dough

Food Category: Bread and Rolls

Dish	
Rolls	Rolls
	Rolls, pre-baked
	Rolls, frozen
Ciabatta	-

Dish	
Baguette	Baguette, pre-baked
	Baguette, frozen
Bread	Bread Crown
	White Bread
	Yeast Plait
	Brown Bread
	Rye Bread
	Wholegrain Bread
	Unleavened Bread
	Bread, frozen

Food Category: Vegetables

Dish
Broccoli, Florets
Broccoli, whole
Cauliflower, Florets
Cauliflower, whole
Carrots
Courgette Slices
Asparagus, green
Asparagus, white
Peppers, Strips
Spinach, fresh
Leek Rings
Green Beans
Mushroom Slices
Peeling Tomatoes
Brussels Sprouts
Celery, cubed
Peas
Eggplant

Dish
Fennel
Artichokes
Beetroot
Black Salsify
Cabbage Turnip, Strips
White Haricot Beans
Savoy Cabbage

Food Category: Custards and Terrines

Dish	
Egg Custard	-
Flan Caramel	-
Terrines	-
Eggs	Soft Boiled
	Medium Boiled
	Hard Boiled
	Baked Eggs

Food Category: Side Dishes

Dish
French Fries, thin
French Fries, thick
French Fries, frozen
Croquettes
Wedges
Hash Browns
Boiled Potatoes, quartered
Boiled Potatoes
Potatoes in their jacket
Potato Dumplings
Bread Dumplings
Yeast Dumplings, salty

Dish
Yeast Dumplings, sweet
Rice
Tagliatelle, fresh
Polenta

⤏ Automatic Core Temperature function

⎙ Automatic Weight function

9.6 Submenu for: SousVide VarioGuide

Menu / Assisted Cooking / SousVide VarioGuide or touch: ♕

Food category	Dish
Fish and Seafood	Sea bream fillet
	Sea Bass fillet
	Cod Fish
	Scallops
	Mussels with shell
	Prawns without shell
	Octopus
	Trout fillet
	Salmon fillet
Poultry	Chicken Breast, boneless
	Duck Breast, boneless
	Turkey Breast, boneless

Food category	Dish
Meat	Beef • Medium • Well Done
	Lamb • Medium • Well Done
	Wild Boar
	Rabbit, boneless
Vegetables	Asparagus, green
	Asparagus, white
	Courgette
	Leek
	Eggplant
	Pumpkin
	Pepper
	Celery
	Carrots
	Celery root
	Fennel
	Potatoes
	Artichoke Hearts
Fruits	Apples
	Pears
	Peaches
	Nectarines
	Plums
	Pineapple
	Mangos

10. USING THE ACCESSORIES

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

10.1 Core temperature sensor

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

The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

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

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

1. Activate the appliance.
2. Put the tip of the core temperature sensor into the centre of the meat.
3. Put the plug of the core temperature sensor into the socket at the front of the appliance.
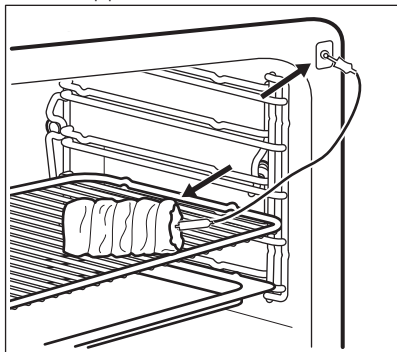
The display shows the core temperature sensor symbol 🗝.

4. Set the core temperature.
5. Set the heating function and, if necessary, the oven temperature. To change the core temperature, touch the temperature on the display.
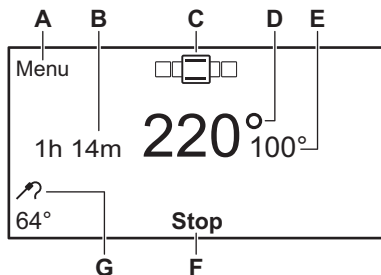
A) Return to menu
B) How long the function is active
C) Current set heating function
D) Current set temperature
E) Current temperature in the oven
F) Stop
G) Current set temperature for the core temperature sensor

When the meat is at the set core temperature, an acoustic signal sounds. The appliance deactivates automatically.

6. Touch a sensor field to stop the signal.
7. Remove the core temperature sensor plug from the socket and remove the meat from the oven.

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

10.2 Inserting the accessories

Wire shelf:

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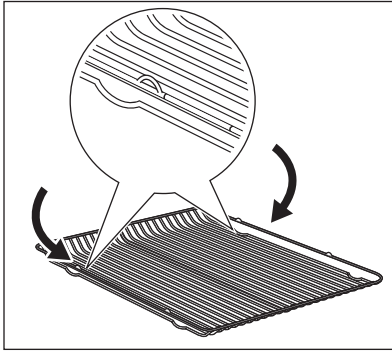
Deep pan:

Push the deep pan between the guide bars of the shelf support.
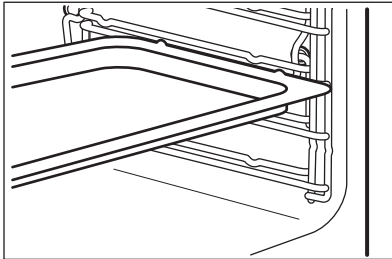
Wire shelf and the deep pan together:

Push the deep pan between the guide bars of the shelf support and the wire shelf on the guide bars above.
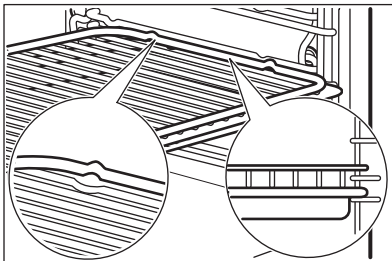
ℹ️ • All accessories have small indentations at the top of the right and left side to increase safety. The indentations are also anti-tip devices.
• The high rim around the shelf is a device which prevents cookware from slipping.

10.3 Telescopic runners - inserting the accessories

⚠️ **CAUTION!**
Make sure you push back the telescopic runners fully in the appliance before you close the oven door.

Wire shelf:

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

ℹ️ The high rim around the wire shelf is a special device to prevent the cookware from slipping.
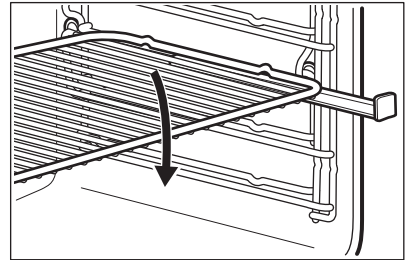
Baking tray or deep pan:

Put the baking tray or deep pan on the telescopic runners.
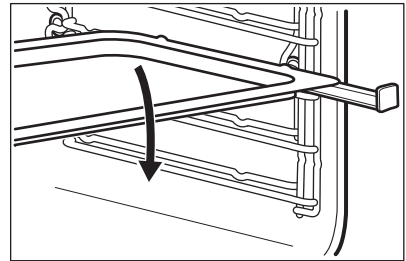
Wire shelf and deep pan together:

Put the wire shelf on the deep pan. Put the wire shelf and the deep pan on the telescopic runners.
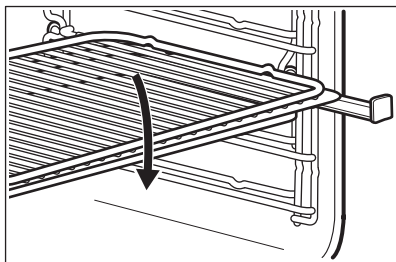
11. ADDITIONAL FUNCTIONS

11.1 Automatic Switch-off

For safety reasons the appliance deactivates automatically after some time if a heating function operates and you do not change the oven temperature.

Temperature (°C)	Switch-off time (h)
30 - 115	12.5
120 - 195	8.5
200 - 230	5.5

> **i** The Automatic switch-off does not work with the functions: core temperature sensor, Duration, End.

11.2 Cooling fan

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

12. HINTS AND TIPS

> **⚠ WARNING!**
> Refer to Safety chapters.

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

12.1 Inner side of the door

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

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

12.2 Advice for special heating functions of the oven

Keep Warm

Use this function if you want to keep food warm.

The temperature regulates itself automatically to 80 °C.

Plate Warming

For warming plates and dishes.

Distribute plates and dishes evenly on the wire shelf. Move stacks around after half of the warming time (swap top and bottom).

The automatic temperature is 70 °C.

Recommended shelf position: 3.

Dough Proving

You can use this automatic function with any recipe for yeast dough you like. It gives you a good atmosphere for rising. Put the dough into a dish that is big enough for rising. It is not necessary to cover it. Insert a wire shelf on the first shelf position and put the dish in. Close the door and set the function: Dough Proving. Set the necessary time.

Defrost

Remove the food packaging and put the food on a plate. Do not cover the food with a bowl or a plate, as this can extend the defrost time. Use the first shelf position from the bottom.

12.3 SousVide Cooking

This function uses lower cooking temperatures than normal cooking. Handle the food with special care for better food quality.

Recommendations regarding food safety:
- Use high quality raw materials.
- Always use the raw material that is as fresh as possible.
- Always keep raw materials in correct conditions before you cook them.
- Always clean the food before you cook it.
- For good and safe results, always look at the values in the cooking tables. Check the cooking time, temperature and dimension of the food.
- Food should not be kept at a temperature below 60 °C for a longer time to avoid safety problems.
- Use low temperatures only for food that could be eaten raw and only for a short time.
- Sous-vide dishes have the best taste immediately after cooking. If you do not eat the food immediately after the cooking, quickly decrease its temperature. To do that, put the food in an ice bath and put it in the fridge. You can keep the food in the fridge for 2 – 3 days.

- Do not use Sous-vide cooking function for reheating food leftovers.
- Prevent contact between raw food and cooked food while you prepare and cook the food.
- Do not use the same tools for different things without washing them carefully.
- For recipes with raw eggs, prevent egg whites or yolks from contact with the external part of the egg shells.

Hints and tips regarding food vacuum packing:
- Necessary equipment for Sous-vide cooking function are a vacuum sealer and vacuum bags.
- Recommended vacuum sealer type: chamber vacuum sealer. Only this type of vacuum sealer can vacuum pack liquids.
- Use vacuum bags correct for Sous-vide cooking function.
- Do not reuse vacuum bags.
- Put the food in one layer of the vacuum bags to get an even cooking result.
- For faster and more even cooking of the food, set the vacuum degree to the highest possible.
- To guarantee a safe closing of the vacuum bag, make sure that the area subject to the seal is clean.

General hints and tips for the function SousVide Cooking:
- To keep the cooking steam, always keep the appliance door closed when you use Sous-vide cooking function.
- Open the door carefully after cooking because there is steam cumulated in the appliance.
- You can add oil and spices to the food in accordance to your taste. Oil prevents the food from sticking to the vacuum bag.
- Season the food moderately in the beginning as there are no evaporative losses of flavour volatiles.
- To evaporate alcohol from liquids, heat up and boil the liquids before vacuum packing.
- You can replace the raw garlic by the garlic powder.
- You can be replace olive oil by a neutral kind of oil.

- For faster and more even cooking of the food, keep the vacuum degree as high as possible (99.9%).
- Cooking times are recommendations and can be different in accordance to your preferences.
- The cooking times in the cooking tables are for dishes for 4 people. If the quantity of the food is higher, the cooking times can be longer.
- If the dimension of the food is different than the cooking tables show, the cooking time can change.
- Put the vacuum bags on the grid without overlapping when using more bags.

12.4 SousVide Cooking: Meat

- Look at the tables to prevent undercooking. Do not use meat portions of a larger thickness than the tables show.
- The cooking times in the tables are the minimum necessary times. The cooking time can be increased in accordance to personal preferences.
- Use only boneless meat to avoid damages to the vacuum bags.
- For the poultry fillets to taste better, fry them on the skin side before and after vacuum packing.

Beef

Food	Thickness of food	Amount of food for 4 persons (g)	Temperature (°C)	Time (min)	Shelf position
Beef fillet medium	4 cm	800	60	110 - 120	3
Beef fillet well done	4 cm	800	65	90 - 100	3
Veal fillet medium	4 cm	800	60	110 - 120	3
Veal fillet well done	4 cm	800	65	90 - 100	3

Lamb / Game

Food	Thickness of food	Amount of food for 4 persons (g)	Temperature (°C)	Time (min)	Shelf position
Lamb rare	3 cm	600 - 650	60	180 - 190	3
Lamb medium	3 cm	600 - 650	65	105 - 115	3
Boar	3 cm	600 - 650	90	60 - 70	3
Rabbit boneless	1.5 cm	600 - 650	70	50 - 60	3

Poultry

Food	Thickness of food	Amount of food for 4 persons (g)	Temperature (°C)	Time (min)	Shelf position
Chicken breast boneless	3 cm	750	70	70 - 80	3
Duck breast boneless	2 cm	900	60	140 - 160	3
Turkey breast boneless	2 cm	800	70	75 - 85	3

12.5 SousVide Cooking: Fish and seafood

- Look at the table to prevent undercooking. Do not use fish portions of a larger thickness than the table show.
- Dry the fish fillets with a paper towel before you put them in a vacuum bag.
- Add a cup of water in the vacuum bag when you cook the mussels.

Food	Thickness of food	Amount of food for 4 persons (g)	Temperature (°C)	Time (min)	Shelf position
Sea bream fillet	4 fillets 1 cm	500	70	25	3
Sea bass fillet	4 fillets 1 cm	500	70	25	3
Cod fish	2 fillets 2 cm	650	65	70 - 75	3
Scallops	big size	650	60	100 - 110	3
Mussels with shell		1000	95	20 - 25	3
Prawns without shell	big size	500	75	26 - 30	3
Octopus		1000	85	100 - 110	3
Trout fillet [1]	2 fillets 1.5 cm	650	65	55 - 65	3
Salmon fillet[1]	3 cm	800	65	100 - 110	3

[1] To prevent protein leak soak the fish in a 10 % salt solution (100 g salt in 1 litre of water) for 30 min and dry with a paper towel before you put it in a vacuum bag.

12.6 SousVide Cooking: Vegetables

- Peel the vegetables where necessary.
- Some vegetables can change their colour when you peel them and cook

in a vacuum packing. For better results cook the food immediately after you prepare it.
- To keep the colour of the artichokes, put them in water with lemon juice, after you clean and cut them.

Food	Thickness of food	Amount of food for 4 persons (g)	Temperature (°C)	Time (min)	Shelf position
Asparagus green	whole	700 - 800	90	40 - 50	3
Asparagus white	whole	700 - 800	90	50 - 60	3
Courgette	slices of 1 cm	700 - 800	90	35 - 40	3
Leek	stripes or rings	600 - 700	95	40 - 45	3
Eggplant	slices of 1 cm	700 - 800	90	30 - 35	3
Pumpkin	pieces with thickness of 2 cm	700 - 800	90	25 - 30	3
Pepper	stripes or quarter	700 - 800	95	35 - 40	3
Celery	rings of 1 cm	700 - 800	95	40 - 45	3
Carrots	slices of 0.5 cm	700 - 800	95	35 - 45	3
Celery root	slices of 1 cm	700 - 800	95	45 - 50	3
Fennel	slices of 1 cm	700 - 800	95	35 - 45	3
Potatoes	slices of 1 cm	800 - 1000	95	35 - 45	3
Artichoke hearts	cut in quarter	400 - 600	95	45 - 55	3

12.7 SousVide Cooking: Fruits and sweets

- Peel the fruits, remove the seeds and cores where necessary
- To keep the colour of the apples and pears, put them in water with lemon juice, after you clean and cut them.
- For better results cook the food immediately after you prepare it.

Food	Thickness of food	Amount of food for 4 persons (g)	Temperature (°C)	Time (min)	Shelf position
Peach	cut in halves	4 fruits	90	20 - 25	3
Plum	cut in halves	600 g	90	10 - 15	3
Mango	cut in cubes of about 2 x 2 cm	2 fruits	90	10 - 15	3
Nectarine	cut in halves	4 fruits	90	20 - 25	3
Pineapple	slices 1 cm	600 g	90	20 - 25	3
Apple	cut in quarters	4 fruits	95	25 - 30	3

Food	Thickness of food	Amount of food for 4 persons (g)	Temperature (°C)	Time (min)	Shelf position
Pear	cut in halves	4 fruits	95	15 - 30	3
Vanilla creme	350 g in each bag	700 g	85	20 - 22	3

12.8 Full Steam

⚠️ **WARNING!**
Be careful when you open the appliance door when the function is activated. Steam can release.

The function is applicable for all types of food, fresh or frozen. You can use it to cook, warm, defrost, poach or blanch vegetables, meat, fish, pasta, rice, sweet corn, semolina and eggs.

You can prepare a full meal in one operation. To correctly cook each dish, use those with cooking times which are almost the same. Fill the water drawer to the maximum level. Put the dishes into the correct cookware and then on the wire shelves. Adjust the distance between the cookware to let the steam circulate.

Sterilisation

• With this function you can sterilise containers (e.g. baby bottles).
• Put the clean containers in the middle of the shelf on the first shelf position. Make sure that the opening is down at a small angle.
• Fill the drawer with the maximum quantity of water and set the time to 40 minutes.

Vegetables

Food	Temperature (°C)	Time (min)	Shelf position
Artichokes	99	50 - 60	2
Auberginen	99	15 - 25	2
Cauliflower, whole	99	35 - 45	2
Cauliflower, florets	99	25 - 35	2
Broccoli, whole	99	30 - 40	2
Broccoli, florets[1)]	99	13 - 15	2
Mushroom slices	99	15 - 20	2
Peas	99	20 - 30	2
Fennel	99	25 - 35	2
Carrots	99	25 - 35	2
Kohlrabi, strips	99	25 - 35	2
Peppers, strips	99	15 - 20	2

Food	Temperature (°C)	Time (min)	Shelf position
Leeks, rings	99	20 - 30	2
Green beans	99	35 - 45	2
Lamb's lettuce, florets	99	20 - 25	2
Brussels sprouts	99	25 - 35	2
Beetroot	99	70 - 90	2
Black salsify	99	35 - 45	2
Celery, cubed	99	20 - 30	2
Asparagus, green	99	15 - 25	2
Asparagus, white	99	25 - 35	2
Spinach, fresh	99	15 - 20	2
Peeling tomatoes	99	10	2
White haricot beans	99	25 - 35	2
Savoy cabbage	99	20 - 25	2
Courgette, slices	99	15 - 25	2
Beans, blanched	99	20 - 25	2
Vegetables, blanched	99	15	2
Dried beans, soaked (water / beans ratio 2:1)	99	55 - 65	2
Snow peas (kaiser peppers)	99	20 - 30	2
Cabbage white or red, stripes	99	40 - 45	2
Pumpkin, cubes	99	15 - 25	2
Sauerkraut	99	60 - 90	2
Sweet potatoes	99	20 - 30	2
Tomatoes	99	15 - 25	2

Food	Temperature (°C)	Time (min)	Shelf position
Sweet corn on the cob	99	30 - 40	2

1) Preheat the oven for 5 minutes.

Side dishes / accompaniments

Food	Temperature (°C)	Time (min)	Shelf position
Yeast dumplings	99	25 - 35	2
Potato dumplings	99	35 - 45	2
Unpeeled potatoes, medium	99	45 - 55	2
Rice (water / rice ratio 1:1)1)	99	35 - 45	2
Boiled potatoes, quartered	99	35 - 45	2
Bread dumpling	99	35 - 45	2
Tagliatelle, fresh	99	15 - 25	2
Polenta (liquid ratio 3:1)	99	40 - 50	2
Bulgur (water / bulgur ratio 1:1)	99	25 - 35	2
Couscous (water / couscous ratio 1:1)	99	15 - 20	2
Spaetzle (german type of pasta)	99	25 - 30	2
Fragrant rice (water / rice ratio 1:1)	99	30 - 35	2
Lentils, red (water / lentils ratio 1:1)	99	20 - 30	2
Lentils, brown and green (water / lentils ratio 2:1)	99	55 - 60	2
Rice pudding (milk / rice ratio 2.5:1)	99	40 - 55	2

Food	Temperature (°C)	Time (min)	Shelf position
Semolina pudding (milk / semolina ratio 3.5:1)	99	20 - 25	2

1) The ratio of water to rice can change according to the type of rice.

Fruits

Food	Temperature (°C)	Time (min)	Shelf position
Apple slices	99	10 - 15	2
Hot berries	99	10 - 15	2
Fruit compote	99	20 - 25	2
Chocolate melting	99	10 - 20	2

Fish

Food	Temperature (°C)	Time (min)	Shelf position
Trout, approx. 250 g	85	20 - 30	2
Prawns, fresh	85	20 - 25	2
Prawns, frozen	85	30 - 40	2
Salmon fillets	85	20 - 30	2
Salmon trout, approx. 1000 g	85	40 - 45	2
Mussels	99	20 - 30	2
Flat fish fillet	80	15	2

Meat

Food	Temperature (°C)	Time (min)	Shelf position
Cooked ham 1000 g	99	55 - 65	2
Chicken breast, poached	90	25 - 35	2
Chicken, poached, 1000 - 1200 g	99	60 - 70	2
Veal / pork loin without leg, 800 - 1000 g	90	80 - 90	2
Kasseler (smoked loin of pork), poached	90	70 - 90	2

Food	Temperature (°C)	Time (min)	Shelf position
Tafelspitz (prime boiled beef)	99	110 - 120	2
Chipolatas	80	15 - 20	2
Bavarian veal sausage (white sausage)	80	20 - 30	2
Vienna sausage	80	20 - 30	2

Eggs

Food	Temperature (°C)	Time (min)	Shelf position
Eggs, hard-boiled	99	18 - 21	2
Eggs, medium-boiled	99	12 - 13	2
Eggs, soft-boiled	99	10 - 11	2

12.9 Turbo Grilling and Full Steam in succession

When you combine the functions, you can cook meat, vegetables and accompaniments one after the other. All dishes are ready to be served at the same time.

- To initially roast the food use the function: Turbo Grilling.
- Put the prepared vegetables and accompaniments into cookware correct for an oven procedure and then into the oven with the roast.
- Cool down the oven to a temperature of around 80 °C. To cool down the appliance quicker open the oven door to the first position for approximately 15 minutes.
- Start the function: Full Steam. Cook it all together until ready.

Food	Turbo Grilling (first step: cook meat)			Full Steam (second step: add vegetables)		
	Temperature (°C)	Time (min)	Shelf position	Temperature (°C)	Time (min)	Shelf position
Roast beef 1 kg Brussels sprouts, polenta	180	60 - 70	meat: 1	99	40 - 50	meat: 1 vegetables: 3
Roast pork 1 kg, Potatoes, vegetables, gravy	180	60 - 70	meat: 1	99	30 - 40	meat: 1 vegetables: 3

Food	Turbo Grilling (first step: cook meat)			Full Steam (second step: add vegetables)		
	Temperature (°C)	Time (min)	Shelf position	Temperature (°C)	Time (min)	Shelf position
Roast veal 1 kg, Rice, vegetables	180	50 - 60	meat: 1	99	30 - 40	meat: 1 vegetables: 3

12.10 Humidity Cooking - Humidity High

Food	Temperature (°C)	Time (min)	Shelf position
Custard / flan in individual dishes[1]	90	35 - 45	2
Baked eggs[1]	90 - 110	15 - 30	2
Terrine[1]	90	40 - 50	2
Thin fish fillet	85	15 - 25	2
Thick fish fillet	90	25 - 35	2
Small fish up to 350 g	90	20 - 30	2
Whole fish up to 1000 g	90	30 - 40	2
Oven dumplings	120 - 130	40 - 50	2

[1] Continue for a further half an hour with the door closed.

12.11 Humidity Cooking - Humidity Medium

Food	Temperature (°C)	Time (min)	Shelf position
Various types of bread 500 - 1000g	180 - 190	45 - 60	2
Bread rolls	180 - 200	25 - 35	2
Sweet bread	160 - 170	30 - 45	2
Sweet yeast dough bakeries	170 - 180	20 - 35	2
Sweet oven dishes	160 - 180	45 - 60	2

Food	Temperature (°C)	Time (min)	Shelf position
Stewed / braised meat	140 - 150	100 - 140	2
Spare ribs	140 - 150	75 - 100	2
Roasted fish fillet	170 - 180	25 - 40	2
Roasted fish	170 - 180	35 - 45	2

12.12 Humidity Cooking - Humidity Low

Food	Temperature (°C)	Time (min)	Shelf position
Roast pork, 1000 g	160 - 180	90 - 100	2
Roast beef, 1000 g	180 - 200	60 - 90	2
Roast veal, 1000 g	180	80 - 90	2
Meat loaf, un-cooked, 500 g	180	30 - 40	2
Smoked loin of pork, 600 - 1000 g (soak for 2 hours)	160 - 180	60 - 70	2
Chicken, 1000 g	180 - 210	50 - 60	2
Duck, 1500 - 2000 g	180	70 - 90	2
Goose, 3000 g	170	130 - 170	1
Potato gratin	160 - 170	50 - 60	2
Pasta bake	170 - 190	40 - 50	2
Lasagne	170 - 180	45 - 55	2
Ready-to-bake rolls	200	15 - 20	2
Ready-to-bake baguettes, 40 - 50 g	200	15 - 20	2
Ready-to-bake baguettes, 40 - 50 g, frozen	200	25 - 35	2

12.13 Steam Regenerating

Food	Temperature (°C)	Time (min)	Shelf position
One-plate dishes	110	10 - 15	2
Pasta	110	10 - 15	2
Rice	110	10 - 15	2
Dumplings	110	15 - 25	2

12.14 Yogurt Function

Use this function to prepare yogurt.

Ingredients:

- 1 l milk
- 250 g natural yogurt

Method:

Mix the yogurt with the milk and fill it in yogurt jars.

In case raw milk is used, heat up the milk to the boiling point and let it cool down to 40 °C. Mix the yogurt afterwards with the milk and fill it in yogurt jars.

Food	Temperature (°C)	Time (h)	Shelf position
Yogurt creamy	42	5 - 6	2
Yogurt semisolid	42	7 - 8	2

12.15 Baking

- Your oven can bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.
- The manufacturer recommends that you use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one shelf position.

- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.
- With longer baking times, you can deactivate the oven approximately 10 minutes before the end of the baking time and then use the residual heat.

When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.

12.16 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The oven temperature is too high.	The next time you bake, set a slightly lower oven temperature.

Baking results	Possible cause	Remedy
The cake sinks and becomes soggy, lumpy or streaky.	The baking time is too short.	Set a longer baking time. **You cannot decrease baking times by setting higher temperatures.**
The cake sinks and becomes soggy, lumpy or streaky.	There is too much liquid in the mixture.	Use less liquid. Be careful with mixing times, especially if you use a mixing machine.
The cake is too dry.	The oven temperature is too low.	The next time you bake, set a higher oven temperature.
The cake is too dry.	The baking time is too long.	The next time you bake, set a shorter baking time.
The cake browns unevenly.	The oven temperature is too high and the baking time is too short.	Set a lower oven temperature and a longer baking time.
The cake browns unevenly.	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The oven temperature is too low.	The next time you bake, set a slightly higher oven temperature.

12.17 Baking on one level:

Baking in tins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Ring cake / Brioche	True Fan Cooking	150 - 160	50 - 70	1
Madeira cake / Fruit cakes	True Fan Cooking	140 - 160	70 - 90	1
Fatless sponge cake / Fatless sponge cake	True Fan Cooking	140 - 150	35 - 50	2
Fatless sponge cake / Fatless sponge cake	Top/Bottom Heat	160	35 - 50	2
Flan base - short pastry	True Fan Cooking	150 - 160[1]	20 - 30	2
Flan base - sponge mixture	True Fan Cooking	150 - 170	20 - 25	2

Food	Function	Temperature (°C)	Time (min)	Shelf position
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	True Fan Cooking	160	60 - 90	2
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	Top/Bottom Heat	180	70 - 90	1
Cheesecake	Top/Bottom Heat	170 - 190	60 - 90	1

[1] Preheat the oven.

Cakes / pastries / breads on baking trays

Food	Function	Temperature (°C)	Time (min)	Shelf position
Plaited bread / Bread crown	Top/Bottom Heat	170 - 190	30 - 40	3
Christmas stollen	Top/Bottom Heat	160 - 180[1]	50 - 70	2
Bread (rye bread): 1. First part of baking procedure. 2. Second part of baking procedure.	Top/Bottom Heat	1. 230[1] 2. 160 - 180	1. 20 2. 30 - 60	1
Cream puffs / Eclairs	Top/Bottom Heat	190 - 210[1]	20 - 35	3
Swiss roll	Top/Bottom Heat	180 - 200[1]	10 - 20	3
Cake with crumble topping (dry)	True Fan Cooking	150 - 160	20 - 40	3
Buttered almond cake / Sugar cakes	Top/Bottom Heat	190 - 210[1]	20 - 30	3
Fruit flans (made with yeast dough / sponge mixture)[2]	True Fan Cooking	150 - 170	30 - 55	3

Food	Function	Temperature (°C)	Time (min)	Shelf position
Fruit flans (made with yeast dough / sponge mixture)[2]	Top/Bottom Heat	170	35 - 55	3
Fruit flans made with short pastry	True Fan Cooking	160 - 170	40 - 80	3
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	Top/Bottom Heat	160 - 180[1]	40 - 80	3

[1] Preheat the oven.

[2] Use a deep pan.

Biscuits

Food	Function	Temperature (°C)	Time (min)	Shelf position
Short pastry biscuits	True Fan Cooking	150 - 160	15 - 25	3
Short bread / Short bread / Pastry stripes	True Fan Cooking	140	20 - 35	3
Short bread / Short bread / Pastry stripes	Top/Bottom Heat	160[1]	20 - 30	3
Biscuits made with sponge mixture	True Fan Cooking	150 - 160	15 - 20	3
Pastries made with egg white / Meringues	True Fan Cooking	80 - 100	120 - 150	3
Macaroons	True Fan Cooking	100 - 120	30 - 50	3
Biscuits made with yeast dough	True Fan Cooking	150 - 160	20 - 40	3
Puff pastries	True Fan Cooking	170 - 180[1]	20 - 30	3
Rolls	True Fan Cooking	160[1]	10 - 25	3

Food	Function	Temperature (°C)	Time (min)	Shelf position
Rolls	Top/Bottom Heat	190 - 210[1]	10 - 25	3
Small cakes / Small cakes (20 per tray)	True Fan Cooking	150[1]	20 - 35	3
Small cakes / Small cakes (20 per tray)	Top/Bottom Heat	170[1]	20 - 30	3

[1] Preheat the oven.

12.18 Bakes and gratins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Pasta bake	Top/Bottom Heat	180 - 200	45 - 60	1
Lasagne	Top/Bottom Heat	180 - 200	25 - 40	1
Vegetables au gratin[1]	Turbo Grilling	170 - 190	15 - 35	1
Baguettes topped with melted cheese	True Fan Cooking	160 - 170	15 - 30	1
Sweet bakes	Top/Bottom Heat	180 - 200	40 - 60	1
Fish bakes	Top/Bottom Heat	180 - 200	30 - 60	1
Stuffed vegetables	True Fan Cooking	160 - 170	30 - 60	1

[1] Preheat the oven.

12.19 Moist Fan Baking

Food Type of food	Temperature (°C)	Time (min)	Shelf position
Pasta bake	180 - 200	45 - 60	2
Lasagne	180 - 200	45 - 60	2
Potato gratin	190 - 210	55 - 80	2

Food Type of food	Temperature (°C)	Time (min)	Shelf position
Sweet dishes	180 - 200	45 - 60	2
Ring cake or brioche	160 - 170	50 - 70	1
Plaited bread / bread crown	170 - 190	40 - 50	2
Cake with crumble topping (dry)	160 - 170	20 - 40	3
Biscuits made with yeast dough	160 - 170	20 - 40	2

12.20 Multilevel Baking

Use the function: True Fan Cooking.

Cakes / pastries / breads on baking trays

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Cream puffs / Eclairs	160 - 180[1]	25 - 45	1 / 4	-
Dry streusel cake	150 - 160	30 - 45	1 / 4	-

[1] Preheat the oven.

Biscuits / small cakes / small cakes / pastries / rolls

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Short pastry biscuits	150 - 160	20 - 40	1 / 4	1 / 3 / 5
Short bread / Short bread / Pastry Stripes	140	25 - 45	1 / 4	1 / 3 / 5
Biscuits made with sponge mixture	160 - 170	25 - 40	1 / 4	-
Biscuits made with egg white, meringues	80 - 100	130 - 170	1 / 4	-
Macaroons	100 - 120	40 - 80	1 / 4	-

Food	Temperature (°C)	Time (min)	Shelf position	
			2 positions	3 positions
Biscuits made with yeast dough	160 - 170	30 - 60	1 / 4	-
Puff pastries	170 - 180[1]	30 - 50	1 / 4	-
Rolls	180	20 - 30	1 / 4	-
Small cakes / Small cakes (20 per tray)	150[1]	23 - 40	1 / 4	-

[1] Preheat the oven.

12.21 Slow Cooking

Use this function to prepare lean, tender pieces of meat and fish with core temperatures no more than 65 °C. This function is not applicable to such recipes as pot roast or fatty roast pork. You can use the core temperature sensor to guarantee that the meat has the correct core temperature (see the table for the core temperature sensor).

In the first 10 minutes you can set an oven temperature between 80 °C and 150 °C. The default is 90 °C. After the temperature is set, the oven continues to cook at 80 °C. Do not use this function for poultry.

> **i** Always cook without a lid when you use this function.

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

Food	Quantity	Temperature (°C)	Time (min)	Shelf position
Roast beef	1000 - 1500 g	120	120 - 150	1
Fillet of beef	1000 - 1500 g	120	90 - 150	3
Roast veal	1000 - 1500 g	120	120 - 150	1
Steaks	200 - 300 g	120	20 - 40	3

12.22 Pizza Setting

Food	Temperature (°C)	Time (min)	Shelf position
Pizza (thin crust)	210 - 230[1][2]	15 - 25	2

Food	Temperature (°C)	Time (min)	Shelf position
Pizza (with many top-pings)	180 - 200	20 - 30	2
Tarts	180 - 200	40 - 55	1
Spinach flan	160 - 180	45 - 60	1
Quiche Lorraine	170 - 190	45 - 55	1
Swiss Flan	170 - 190	45 - 55	1
Apple cake, covered	150 - 170	50 - 60	1
Vegetable pie	160 - 180	50 - 60	1
Unleavened bread	210 - 230[1)]	10 - 20	2
Puff pastry flan	160 - 180[1)]	45 - 55	2
Flammekuchen (Pizza-like dish from Alsace)	210 - 230[1)]	15 - 25	2
Piroggen (Russian version of calzone)	180 - 200[1)]	15 - 25	2

[1)] Preheat the oven.

[2)] Use a deep pan.

12.23 Roasting

- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- We recommend that you cook meat and fish weighing 1 kg and above in the appliance.

- To prevent the meat juices or fat from burning onto the pan, put some liquid into the deep pan.
- If necessary, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This gives better roasting results.
- You can deactivate the appliance approximately 10 minutes before the end of the roasting time, and use the residual heat.

12.24 Roasting tables

Beef

Food	Quantity	Function	Tempera- ture (°C)	Time (min)	Shelf posi- tion
Pot roast	1 - 1.5 kg	Top/Bottom Heat	230	120 - 150	1
Roast beef or fil- let: rare	per cm of thickness	Turbo Grill- ing	190 - 200[1]	5 - 6	1
Roast beef or fil- let: medium	per cm of thickness	Turbo Grill- ing	180 - 190[1]	6 - 8	1
Roast beef or fil- let: well done	per cm of thickness	Turbo Grill- ing	170 - 180[1]	8 - 10	1

[1] Preheat the oven.

Pork

Food	Quantity	Function	Tempera- ture (°C)	Time (min)	Shelf posi- tion
Shoulder / Neck / Ham joint	1 - 1.5 kg	Turbo Grill- ing	150 - 170	90 - 120	1
Chop / Spare rib	1 - 1.5 kg	Turbo Grill- ing	170 - 190	30 - 60	1
Meatloaf	750 g - 1 kg	Turbo Grill- ing	160 - 170	50 - 60	1
Pork knuckle (precooked)	750 g - 1 kg	Turbo Grill- ing	150 - 170	90 - 120	1

Veal

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf posi- tion
Roast veal	1	Turbo Grill- ing	160 - 180	90 - 120	1
Knuckle of veal	1.5 - 2	Turbo Grill- ing	160 - 180	120 - 150	1

Lamb

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf posi- tion
Leg of lamb / Roast lamb	1 - 1.5	Turbo Grill- ing	150 - 170	100 - 120	1

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf position
Saddle of lamb	1 - 1.5	Turbo Grilling	160 - 180	40 - 60	1

Game

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Saddle / Leg of hare	up to 1 kg	Turbo Grilling	180 - 200[1)	35 - 55	1
Saddle of venison	1.5 - 2 kg	Top/Bottom Heat	180 - 200	60 - 90	1
Haunch of venison	1.5 - 2 kg	Top/Bottom Heat	180 - 200	60 - 90	1

[1) Preheat the oven.

Poultry

Food	Quantity	Function	Temperature (°C)	Time (min)	Shelf position
Poultry portions	200 - 250 g each	Turbo Grilling	200 - 220	30 - 50	1
Half chicken	400 - 500 g each	Turbo Grilling	190 - 210	40 - 50	1
Chicken, poulard	1 - 1.5 kg	Turbo Grilling	190 - 210	50 - 70	1
Duck	1.5 - 2 kg	Turbo Grilling	180 - 200	80 - 100	1
Goose	3.5 - 5 kg	Turbo Grilling	160 - 180	120 - 180	1
Turkey	2.5 - 3.5 kg	Turbo Grilling	160 - 180	120 - 150	1
Turkey	4 - 6 kg	Turbo Grilling	140 - 160	150 - 240	1

Fish (steamed)

Food	Quantity (kg)	Function	Temperature (°C)	Time (min)	Shelf position
Whole fish	1 - 1.5	Turbo Grilling	180 - 200	30 - 50	1

12.25 Grilling

- Always grill with the maximum temperature setting.
- Set the shelf into the shelf position as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf position.
- Grill only flat pieces of meat or fish.
- Always preheat the empty oven with the grill functions for 5 minutes.

⚠️ **CAUTION!**
Always grill with the oven door closed.

Grilling

Food	Temperature (°C)	Time (min)		Shelf position
		1st side	2nd side	
Roast beef	210 - 230	30 - 40	30 - 40	2
Filet of beef	230	20 - 30	20 - 30	3
Back of pork	210 - 230	30 - 40	30 - 40	2
Back of veal	210 - 230	30 - 40	30 - 40	2
Back of lamb	210 - 230	25 - 35	20 - 25	3
Whole Fish, 500 - 1000 g	210 - 230	15 - 30	15 - 30	3 / 4

Fast Grilling

Food	Time (min)		Shelf position
	1st side	2nd side	
Burgers / Burgers	8 - 10	6 - 8	4
Pork fillet	10 - 12	6 - 10	4
Sausages	10 - 12	6 - 8	4
Fillet / Veal steaks	7 - 10	6 - 8	4
Toast / Toast[1]	1 - 3	1 - 3	5
Toast with topping	6 - 8	-	4

[1] Preheat the oven.

12.26 Frozen foods

Food	Temperature (°C)	Time (min)	Shelf position
Pizza, frozen	200 - 220	15 - 25	2
Pizza American, frozen	190 - 210	20 - 25	2
Pizza, chilled	210 - 230	13 - 25	2
Pizza Snacks, frozen	180 - 200	15 - 30	2

Food	Temperature (°C)	Time (min)	Shelf position
French Fries, thin	190 - 210	15 - 25	3
French Fries, thick	190 - 210	20 - 30	3
Wedges / Cro-quettes	190 - 210	20 - 40	3
Hash Browns	210 - 230	20 - 30	3
Lasagne / Cannello-ni, fresh	170 - 190	35 - 45	2
Lasagne / Cannello-ni, frozen	160 - 180	40 - 60	2
Oven baked cheese	170 - 190	20 - 30	3
Chicken Wings	180 - 200	40 - 50	2

Frozen ready meals

Food	Function	Temperature (°C)	Time (min)	Temperature (°C)
Frozen pizza	Top/Bottom Heat	as per manufac-turer's instruc-tions	as per manufac-turer's instruc-tions	3
French fries[1] (300 - 600 g)	Top/Bottom Heat or Turbo Grilling	200 - 220	as per manufac-turer's instruc-tions	3
Baguettes	Top/Bottom Heat	as per manufac-turer's instruc-tions	as per manufac-turer's instruc-tions	3
Fruit flans	Top/Bottom Heat	as per manufac-turer's instruc-tions	as per manufac-turer's instruc-tions	3

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

12.27 Preserving

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.

- The jars cannot touch each other.
- Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

Soft fruit

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

Stone fruit

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

Vegetables

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

[1] Leave standing in the oven after it is deactivated.

12.28 Drying

- Cover trays with grease proof paper or baking parchment.
- For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.

Vegetables

Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	2 positions
Beans	60 - 70	6 - 8	3	1 / 4
Peppers	60 - 70	5 - 6	3	1 / 4
Vegetables for sour	60 - 70	5 - 6	3	1 / 4
Mushrooms	50 - 60	6 - 8	3	1 / 4
Herbs	40 - 50	2 - 3	3	1 / 4

Fruit

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

12.29 Bread Baking

Preheating is not recommended.

Food	Temperature (°C)	Time (min)	Shelf position
White Bread	170 - 190	40 - 60	2
Baguette	200 - 220	35 - 45	2
Brioche	180 - 200	40 - 60	2
Ciabatta	200 - 220	35 - 45	2
Rye Bread	170 - 190	50 - 70	2
Dark Bread	170 - 190	50 - 70	2
All Grain bread	170 - 190	40 - 60	2
Bread rolls	190 - 210	20 - 35	2

12.30 Core temperature sensor table

Beef

Food	Food core temperature (°C)
Rib / Fillet steak: rare	45 - 50
Rib / Fillet steak: medium	60 - 65
Rib / Fillet steak: well done	70 - 75

Pork

Food	Food core temperature (°C)
Shoulder / Ham / Neck joint of pork	80 - 82
Chop (saddle) / Smoked pork loin	75 - 80
Meatloaf	75 - 80

Veal

Food	Food core temperature (°C)
Roast veal	75 - 80
Knuckle of veal	85 - 90

Mutton / lamb

Food	Food core temperature (°C)
Leg of mutton	80 - 85
Saddle of mutton	80 - 85
Roast lamb / Leg of lamb	70 - 75

Game

Food	Food core temperature (°C)
Saddle of hare	70 - 75
Leg of hare	70 - 75
Whole hare	70 - 75
Saddle of venison	70 - 75
Leg of venison	70 - 75

Fish

Food	Food core temperature (°C)
Salmon	65 - 70
Trouts	65 - 70

12.31 Information for test institutes

Tests according to IEC 60350-1.

Tests for the function: Full Steam.

Food	Container (Gastronorm)	Quantity (g)	Shelf position	Temperature (°C)	Time (min)	Comments
Broccoli[1]	1 x 1/2 perforated	300	3	99	13 - 15	Put the baking tray on the first shelf position.
Broccoli[1]	2 x 1/2 perforated	2 x 300	2 and 4	99	13 - 15	Put the baking tray on the first shelf position.

Food	Container (Gastro-norm)	Quantity (g)	Shelf po-sition	Tempera-ture (°C)	Time (min)	Comments
Broccoli[1]	1 x 1/2 per-forated	max.	3	99	15 - 18	Put the bak-ing tray on the first shelf position.
Frozen peas	2 x 1/2 per-forated	2 x 1300	2 and 4	99	Until the tempera-ture in the cold-est spot reaches 85 °C.	Put the bak-ing tray on the first shelf position.

[1] Preheat the oven for 5 minutes.

13. CARE AND CLEANING

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

13.1 Notes on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- To clean the bottom side in case of limestone residual, use some drops of vinegar.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

13.2 Recommended cleaning products

Do not use abrasive sponges or aggressive detergents. It can cause damage to the enamel and the stainless steel parts.
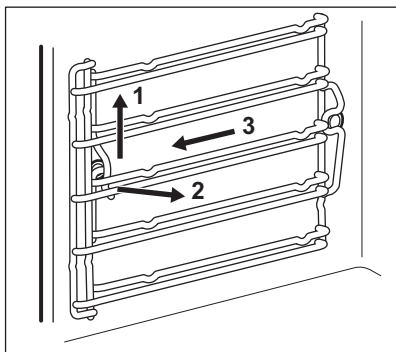
You can buy our products at www.aeg.com/shop and at the best retailer shops.

13.3 Removing the shelf supports

Before maintenance, make sure that the appliance is cool. There is a risk of burns.

To clean the appliance, remove the shelf supports.

1. Pull carefully the supports up and out of the front catch.

2. Pull the front end of the shelf support away from the side wall.
3. Pull the supports out of the rear catch.

Install the shelf supports in the opposite sequence.

13.4 Steam Cleaning

Remove as much dirt as possible manually.

Remove the accessories and the shelf support to clean the side walls.

The steam cleaning functions support the steam cavity cleaning of the appliance.

> **i** For a better performance you should start the cleaning function when the appliance is cool.

> **i** The specified time is related to the duration of the function and does not include the time required for cleaning of the cavity by the user.

When the steam cleaning function is active, the lamp is off.

1. Fill the water drawer to the maximum level.
2. Choose the steam cleaning function in the menu: Cleaning.
   Steam Cleaning - the duration of the function is around 30 minutes.
   a) Activate the function.
   b) An acoustic signal sounds when the programme is completed.

c) Touch the display to deactivate the signal.
Steam Cleaning Plus - the duration of the function is around 75 minutes.
a) Spray a suitable detergent uniformly in the oven cavity on both enamel and steel parts. Before you start the cleaning procedure, make sure that the appliance is cold.
b) Activate the function.
After around 50 minutes an acoustic signal sounds when the first part of the programme is completed.

> **i** This is not the end of the cleaning procedure. Follow the message in the display to complete the cleaning.

c) Wipe the internal surface of the appliance with a non-abrasive surface care sponge. You can use warm water or oven detergents to clean the cavity.
d) The final part of the procedure starts. The duration of this stage is around 25 minutes.
3. Wipe the internal surface of the appliance with a non-abrasive surface care sponge. You can use warm water to clean the cavity.
4. Remove the remaining water from the water drawer.

After cleaning keep the appliance door open for approximately 1 hour. Wait until the appliance is dry. To speed up the drying you can heat up the appliance with hot air at temperature 150 °C for approximately 15 minutes. You can get maximum effects of the cleaning function if you manually clean the appliance immediately after the function ends.

13.5 Cleaning Reminder

This function reminds you that the cleaning is necessary and that you should perform the function: Steam Cleaning Plus.

You can enable / disable the function: Cleaning Reminder in the menu: Basic Settings.

13.6 Cleaning the water drawer

Remove the water drawer from the appliance.

1. Remove the lid of the water drawer. Lift the cover in correspondence with the protrusion in the rear.
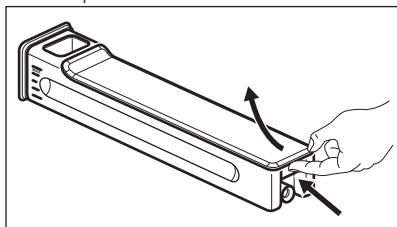

2. Remove the wave-breaker. Pull it away from the drawer body until it snaps out.
3. Wash the water drawer parts with your hands. Use tap water and soap.

| i | Do not use abrasive sponges. Do not put water drawer inside a dish washer. |

After you clean the water drawer parts, reassemble the water drawer.

1. Snap in the wave-breaker. Push it into the drawer body.
2. Assemble the lid. First insert the front snap and then push it against the drawer body.
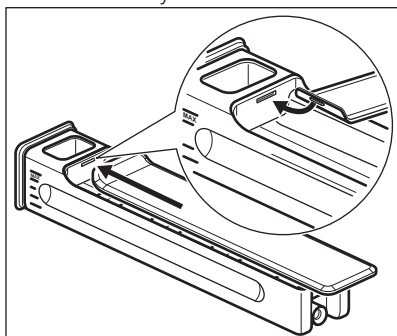
3. Insert the water drawer inside the appliance.
4. Push the water drawer towards the oven until it latches.

13.7 Steam generation system - Descaling

When the steam generator operates, there is an accumulation and deposition of limestone inside because of calcium contents in the water. This can have a negative effect on the steam quality, on the performance of the steam generator and on the food quality. To prevent this, clean the steam generation circuit from residual stone.

Remove all accessories.

Select the function from the menu: Cleaning. The user interface will guide you through the procedure.

The duration of the complete procedure is about 2 hours.

The light in this function is off.

1. Put the grill- / roasting pan on the first shelf position.
2. Put 250 ml of the descaling agent in the water drawer.
3. Fill the remaining part of the water drawer with water to the maximum level.
4. Fit the water drawer in the appliance.
5. Activate the procedure

| i | The duration of this part is around 1 hour 40 minutes. |

6. After the end of the first part, empty the baking tray and put it on the first shelf position again.
7. Fill the water drawer with fresh water.

   Make sure there is no remaining cleaning solution inside the water drawer.
8. Fit the water drawer in the appliance.
9. Activate the second part of the procedure to rinse the steam generation circuit.

| i | The duration of this part is around 35 minutes. |

Remove the baking tray after the end of the procedure.

| i | If the function: Descaling is not performed in the correct way, the display will show a message to repeat it. |

If the appliance is humid and wet, wipe it out with a dry cloth. Let the appliance dry fully with the door open.

13.8 Descaling reminder

There are two descaling reminders which remind you to perform the function: Descaling. These reminders activate each time you switch on the appliance.

The soft reminder reminds and recommends you to perform the descaling cycle.

The hard reminder obligates you to perform the descaling.

> **i** If you do not descale the appliance when the hard reminder is on, you cannot use the steam functions. You cannot disable the descaling reminder.

13.9 Steam generation system - Rinsing

Remove all accessories.

Select the function from the menu: Cleaning. The user interface will guide you through the procedure.

The duration of the function is around 30 minutes.

The light in this function is off.

1. Put the baking tray on the first shelf position.
2. Fill the water drawer with fresh water.
3. Activate the function.

Remove the baking tray after the end of the procedure.

13.10 Removing and installing the door

You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.
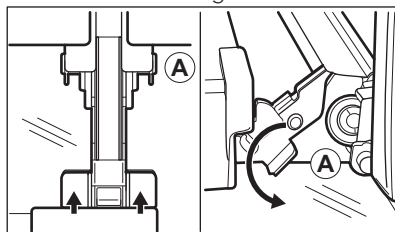
> **⚠ WARNING!**
> Be careful when you remove the door from the appliance. The door is heavy.

1. Open the door fully.

2. Fully press the clamping levers (A) on the two door hinges.

3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the appliance at an upwards angle.
5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.
6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
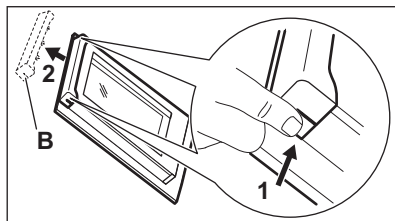
7. Pull the door trim to the front to remove it.
8. Hold the door glass panels on their top edge one by one and pull them up out of the guide.
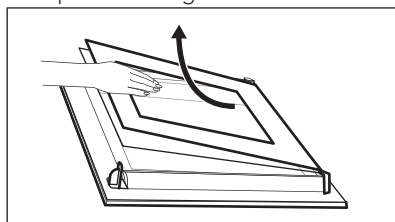
9. Clean the glass panel with water and soap. Dry the glass panel carefully.

When the cleaning is completed, install the glass panels and the door. Do the above steps in the opposite sequence. Install the smaller panel first, then the larger.

13.11 Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.
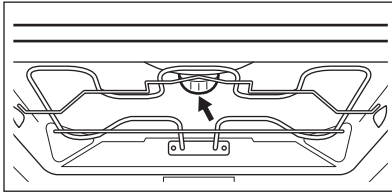
⚠️ **WARNING!**
Danger of electrocution!
Disconnect the fuse before you replace the lamp.
The lamp and the lamp glass cover can be hot.

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

The top lamp

1. Turn the lamp glass cover counterclockwise to remove it.

2. Remove the metal ring and clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Attach the metal ring to the glass cover.
5. Install the glass cover.

The side lamp

1. Remove the left shelf support to get access to the lamp.
2. Use a Torx 20 screwdriver to remove the cover.
3. Remove and clean the metal frame and the seal.
4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
5. Install the metal frame and the seal. Tighten the screws.
6. Install the left shelf support.

14. TROUBLESHOOTING

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

14.1 What to do if...

Problem	Possible cause	Remedy
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.

Problem	Possible cause	Remedy
The display shows error message "F....."	Electronic error.	Contact an Authorised Service Centre.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The appliance does not retain the water drawer after you insert it.	You did not assemble the lid of the water drawer correctly.	Assemble the lid of the water drawer correctly.
Water comes out of the water drawer after you carry it or put it inside the appliance.	You did not assemble the lid of the water drawer correctly.	Assemble the lid of the water drawer correctly.
Water comes out of the water drawer after you carry it or put it inside the appliance.	You did not assemble the wave-breaker correctly.	Assemble the wave-breaker in the body of the water drawer correctly.
The appliance does not retain the water drawer after you push it on the cover.	You did not fully press the water drawer body.	Insert the water drawer body in the appliance by pushing it until it reaches to the end.
The water drawer is difficult to clean.	You did not remove the lid and the wave-breaker.	Refer to "Cleaning the water drawer".
The descaling procedure is interrupted before it finishes.	There was a power cut.	Repeat the procedure.
The descaling procedure is interrupted before it finishes.	The function was stopped by the user.	Repeat the procedure.
There is no water inside the baking tray after the descaling procedure.	You did not fill the water drawer to the maximum level.	Check if the a descaling agent / water is present in the water drawer body. Repeat the procedure.
There is dirty water on the bottom of the cavity after the descaling cycle.	The baking tray is on a wrong shelf position.	Remove the residual water and the descaling agent from the bottom of the oven. Put the baking tray on the first shelf position.
The cleaning function is interrupted before it finishes.	There was a power cut.	Repeat the procedure.
The cleaning function is interrupted before it finishes.	The function was stopped by the user.	Repeat the procedure.

Problem	Possible cause	Remedy
There is too much water on the bottom of the cavity after the end of the cleaning function.	You sprayed too much detergent in the appliance before the activation of the cleaning cycle.	Cover all parts of the cavity with a thin layer of the detergent. Spray the detergent evenly.
There is no good performance of the cleaning procedure.	The initial oven cavity temperature of the steam cleaning function was too high.	Repeat the cycle. Run the cycle when the appliance is cold.
There is no good performance of the cleaning procedure.	You did not remove the side grids before the start of the cleaning procedure. They can transfer heat to the walls and decrease the performance.	Remove the side grids from the appliance and repeat the function.
There is no good performance of the cleaning procedure.	You did not remove the accessories from the appliance before the start of the cleaning procedure. They can compromise the steam cycle and decrease the performance.	Remove the accessories from the appliance and repeat the function.

14.2 Service data

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

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

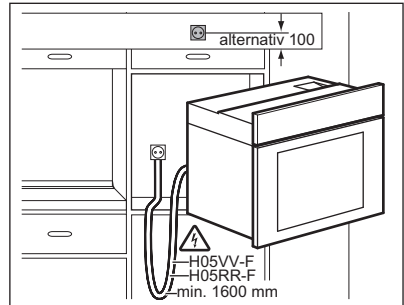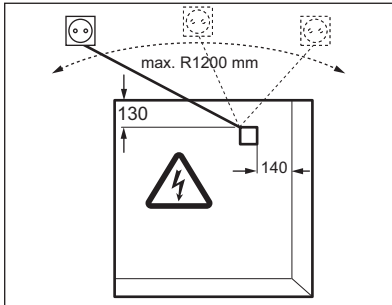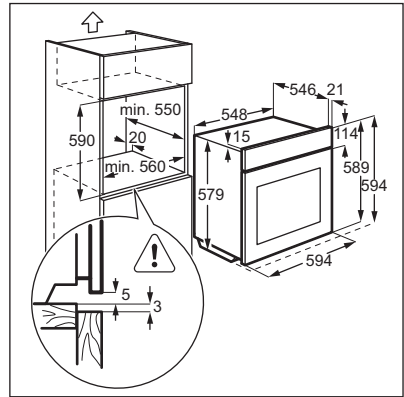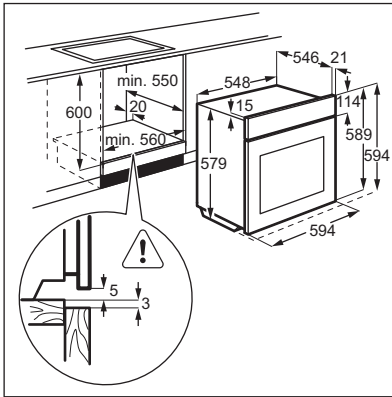| We recommend that you write the data here:	
Model (MOD.)	....
Product number (PNC)	....
Serial number (S.N.)	....

15. INSTALLATION

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

15.1 Building in

ℹ The built-in unit must meet the stability requirements of DIN 68930.

min.
3 mm

min.
50 mm
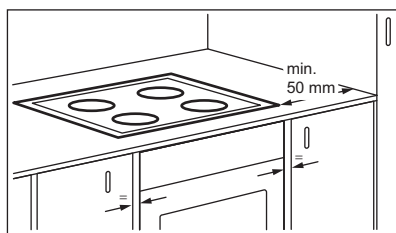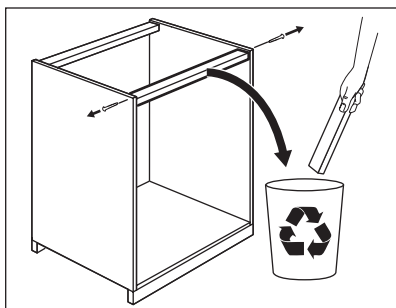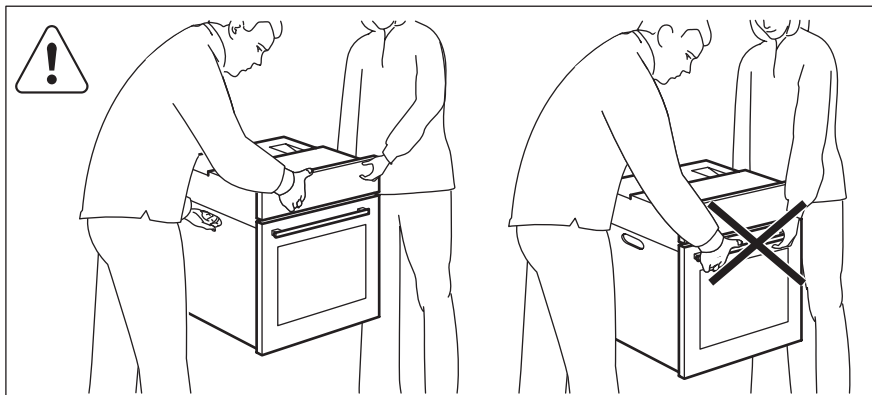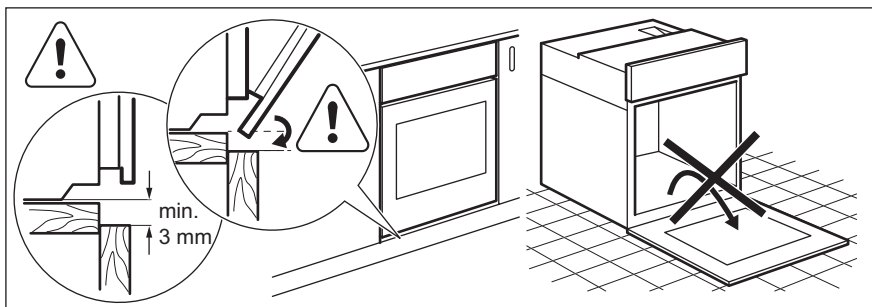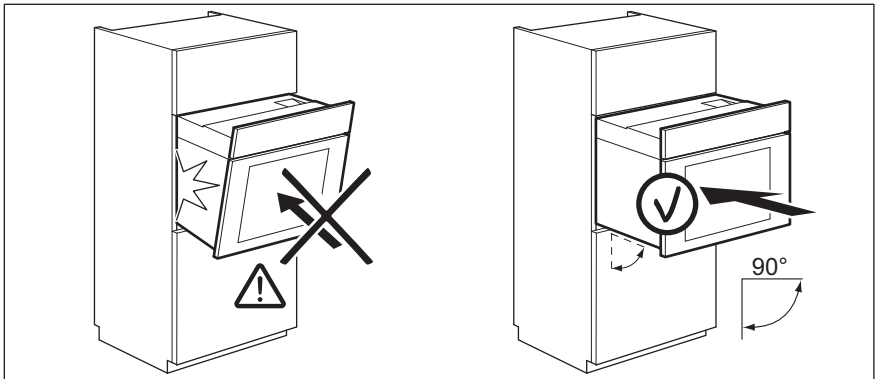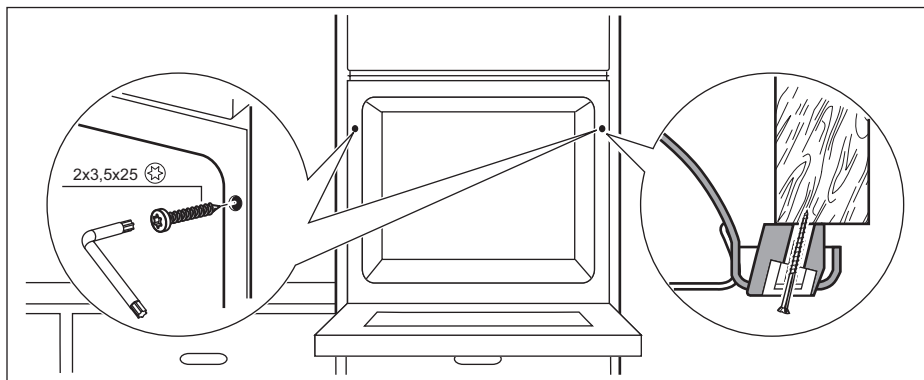
16. ENERGY EFFICIENCY

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

Supplier's name	AEG
Model identification	BS836680AM
Energy Efficiency Index	92.9
Energy efficiency class	A
Energy consumption with a standard load, conventional mode	0.93 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.79 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	71 l
Type of oven	Built-In Oven
Mass	43.5 kg

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

16.2 Energy saving

The appliance contains features which help you save energy during everyday cooking.

- **General hints**

– Make sure that the oven door is closed properly when the appliance operates and keep it closed as much as possible during the cooking.
– Use metal dishes to improve the energy saving.
– When possible, put the food inside the oven without heating it up.
– When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum, 3 - 10 minutes before the end of the cooking time, depending on the duration of the cooking. The residual heat inside the oven will continue to cook.
– Use the residual heat to warm up other foods.
• **Cooking with fan** - when possible, use the cooking functions with fan to save energy.

• **Residual heat**
– In some heating functions if a programme with time selection (Duration, End) is activated and the cooking time is longer than 30 minutes, the heating elements deactivate automatically 10% earlier. The fan and lamp continue to operate.
• **Cooking with the lamp off** - deactivate the lamp during the cooking and activate only when you need it.
• **Keep food warm** - if you want to use the residual heat to keep the meal warm, choose the lowest possible temperature setting. The display shows the residual heat temperature.
• **Moist Fan Baking** - the lamp deactivates after 30 seconds. You can activate it again according to your preferences.

17. WARRANTY

⧉AEG

FOR SALES IN AUSTRALIA AND NEW ZEALAND

ALL AEG BRANDED APPLIANCES

This document sets out the terms and conditions of the product warranties for AEG Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Appliance.

1. In this warranty
   a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
   b) 'ACL' means Schedule 2 to the Competition and Consumer Act 2010;
   c) 'Appliance' means any AEG product purchased by you and accompanied by this document;
   d) 'ASC' means AEG authorised service centres;
   e) AEG is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street,

Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively 'Electrolux') of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
   f) 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation when an Appliance cannot be repaired or it is uneconomic for Electrolux, at its discretion, to repair an Appliance during the Warranty Period;
   g) 'Warranty Period' means the Appliance is warranted against manufacturing defects in Australia and New Zealand for 60 months, following the date of original purchase of the Appliance;
   h) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and

'your' has a corresponding meaning.

2. This warranty only applies to Appliances purchased and used in Australia or New Zealand in normal domestic applications and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.

3. During the Warranty Period Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux or its ASC may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, batteries, filters or similar perishable parts.

4. Parts and Appliances not supplied by Electrolux are not covered by this warranty.

5. To the extent permitted by law, you will bear the cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. If you reside outside of the service area, you will bear the cost of:
   a) travel of an authorised representative;
   b) transportation and delivery of the Appliance to and from Electrolux or its ASC.

   In all instances, unless the Appliance is transported by Electrolux or an AEG authorised representative, the Appliance is transported at the owner's cost and risk while in transit to and from Electrolux or its ASC.

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

7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Electrolux is not liable in the following situations (which are not exhaustive):
   a) the Appliance is damaged by:
      – accident

      – misuse or abuse, including failure to properly maintain or service
      – normal wear and tear
      – power surges, electrical storm damage or incorrect power supply
      – incomplete or improper installation
      – incorrect, improper or inappropriate operation
      – insect or vermin infestation
      – failure to comply with any additional instructions supplied with the Appliance;
   b) the Appliance is modified without authority from Electrolux in writing;
   c) the Appliance's serial number or warranty seal has been removed or defaced;
   d) the Appliance was serviced or repaired by anyone other than Electrolux, an authorised repairer or ASC.

8. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable where the Appliance was purchased. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.

9. To the extent permitted by law and subject to your non-excludable statutory rights and warranties, AEG excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.

10. For AEG Appliances and services in Australia, the Appliances come with a guarantee that cannot be excluded under the ACL. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. The benefits to you given by this

warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates.

11. At all times during the Warranty Period, Electrolux shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it.

12. For Appliances and services provided in New Zealand, the Appliances come with a guarantee pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act.

13. To enquire about claiming under this warranty, please follow these steps:

a) carefully check the operating instructions, user manual and the terms of this warranty;

b) have the model and serial number of the Appliance available;

c) have the proof of purchase (e.g. an invoice) available;

d) telephone the numbers shown below.

14. You accept that if you make a warranty claim, Electrolux and its ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling for service, please ensure that the steps listed in clause 13 above have been followed.

SERVICE AUSTRALIA

AEG www.aeg.com/au

FOR SERVICE
or to find the address of your nearest state service centre in Australia
PLEASE CALL 1300 363 664
OR EMAIL customercare@aegaustralia.com.au

For the cost of a local call (Australia only)

FOR SPARE PARTS
or to find the address of your nearest state spare parts centre in Australia
PLEASE CALL 13 13 50
OR EMAIL customercare@aegaustralia.com.au

For the cost of a local call (Australia only)

SERVICE NEW ZEALAND

AEG www.aeg.co.nz

FOR SERVICE
or to find the address of your nearest authorised service centre in New Zealand
FREE CALL 0800 10 66 10
OR EMAIL customercare@electrolux.co.nz

(New Zealand only)

FOR SPARE PARTS
or to find the address of your nearest state spare parts centre in New Zealand
FREE CALL 0800 10 66 20
OR EMAIL customercare@electrolux.co.nz

(New Zealand only)

18. ENVIRONMENT CONCERNS

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

www.aeg.com/au

C E

AEG

perfekt in form und funktion