COMPETENCE E4100-1
The Versatile Built-In Oven
User Instructions
Dear customer,

Please read these operating instructions carefully. Pay particular attention to the section “Safety information” on the first few pages. Please retain these operating instructions for later reference. Pass them on to possible new owners of the appliance.

The following symbols are used in the text:

⚠️ Safety instructions

- **Warning**: Information concerning your personal safety.
- **Important**: Information on how to avoid damaging the appliance.

🔍 Information and practical tips

🍀 Environmental information

1. These numbers indicate step by step how to use the appliance.
2. ...
3. ...

In the event of any technical problems please contact your nearest CUSTOMER SERVICE CENTRE at any time. (Addresses and telephone numbers may be found in the appendix under "Customer Service Centres").

You should also refer to the section "Service".

Printed on environmentally friendly paper. Thinking ecologically means acting ecologically ...
Contents

Operating Instructions .................................................. 5
Safety ........................................................................... 5
Disposal .......................................................................... 7
Description of the Appliance ............................................. 8
General Overview ............................................................. 8
Control Panel ................................................................. 8
Oven Features ............................................................... 9
Oven Accessories ............................................................ 10
Before Using for the First Time .......................................... 11
Setting the clock ............................................................. 11
Initial Cleaning ............................................................... 12
Using the Rings ............................................................... 13
Cooking with the Rings ..................................................... 14
Using the Oven ............................................................... 15
Switching the Oven On and Off ......................................... 15
Oven Functions .............................................................. 16
Inserting the Shelf and Universal Baking Tray ..................... 18
Inserting/Removing the Fat Filter ...................................... 19
Working with the Electronic Clock ...................................... 20
Uses, Tables and Tips ....................................................... 27
Boiling ........................................................................... 27
  Settings for cooking on the rings ....................................... 27
Baking ........................................................................... 28
  Baking Table ................................................................ 30
  Tips for baking ................................................................ 33
  Pies and Gratin Table .................................................... 34
  Frozen Ready Meals Table .............................................. 35
Roasting ........................................................................ 36
  Roasting table ............................................................. 38
Grilling ........................................................................... 40
  Grilling Table ............................................................. 40
Defrosting ....................................................................... 41
  Defrosting table ........................................................ 41
Preserving ........................................................................ 42
Operating Instructions

⚠️ Safety

Electrical Safety

- The appliance may only be connected by a **registered specialist**.
- In the event of any faults or damage to the appliance: remove fuses or switch off.
- It is **not permissible** to clean the appliance with a steam or high pressure cleaner for safety reasons!
- Repairs to the appliance may **only be carried out by specialists**. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. If your appliance needs repairing, please contact your local AEG Service Force Centre or your specialist dealer.

Child Safety

- Never leave children unsupervised when the appliance is in use.

Safety whilst Using

- This appliance is intended to be used for cooking, frying and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with hot rings or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.
To Avoid Damaging Your Appliance

- Do not line your oven with aluminium foil and do not place a baking tray or dish on the oven floor, otherwise the oven enamel will be damaged by the resulting build up of heat.
- Juice from fruit that drips from baking trays will leave marks that cannot be removed. For very moist cakes, use the universal baking tray.
- Do not put any weight on the oven door when it is open.
- Never pour water directly into the hot oven. The enamel may be damaged.
- Using force, especially on the edges of the front glass panel, may break the glass.
- Do not store inflammable objects in the oven. They may ignite when the oven is switched on.
- Do not store moist food in the oven. The enamel may be damaged.
Disposal

Disposing of the packaging material
All materials used can be fully recycled. Plastics are marked as follows:

• >PE< for polyethylene, as used for the outer wrapping and the bags inside.
• >PS< for polystyrene foam, e.g., as used for the padding materials. They are completely free of CFCs.

Disposal of old appliances

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

To protect the environment, it is important that worn out appliances are disposed of in the correct manner.

• The appliance must not be disposed of with household rubbish.
• You can obtain information about collection dates or public refuse disposal sites from your local refuse department or council.
Description of the Appliance

General Overview

Control Panel

Oven Power Indicator
Function Display
Temperature Pilot Light
Temperature Display
Time display and function indicators
Ring Displays
Clock Functions
Temperature Selection
Oven Functions
Ring Switches
Oven Features

Oven steam vent
The steam from the oven is fed directly upwards via the duct in the rear of the cooking surface.
Oven Accessories

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

**Universal baking tray**
For moist cakes, juicy roasts or as a baking sheet or collecting vessel for fat.

**Baking tray**
For cakes and biscuits
Before Using for the First Time

Setting the clock

The oven only operates when the clock has been set.

The clock display flashes when the appliance is first connected, or after a power failure.

4. Press the button briefly.

5. Start setting the current time within 5 seconds, using the or buttons.

The appliance is now ready to use.
Initial Cleaning

Before using the oven for the first time you should clean it thoroughly.

⚠️ **Caution:** Do not use any caustic, abrasive cleaners! The surface could be damaged.

ℹ️ To clean metal fronts use commercially available cleaning agents.

1. Turn the oven function switch to oven lighting 🕯.
2. Remove all accessories and the shelf support rails and wash them with warm water and washing up liquid.
3. Then wash out the oven with warm water and washing-up liquid, and dry.
4. Wipe the front of the appliance with a damp cloth.
Using the Rings

Also refer to the operating instructions for your built-in hob. It contains important information on ovenware, operation, cleaning and care.

Heat settings

- You may select the heat settings within the range of settings 1–9.
- Intermediate positions may be selected between settings 2 and 7. They are marked with a dot.

1 = lowest heat setting  
9 = highest heat setting

Heat Setting Displays

front left  rear left  rear right  front right

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Ring Switches
Cooking with the Rings

1. For heating up/browning, select a high heat setting.

2. As soon as steam starts to form or the oil is hot, turn back to the heat setting necessary for further cooking.

3. To stop cooking, turn back to the zero position.

Switch the cooking zone off approx. 5-10 minutes before cooking is finished to make use of the residual heat. This saves electricity.
Using the Oven

Switching the Oven On and Off

1. Turn the “oven functions” switch to the required function.
2. Turn the “temperature selection” switch to the required temperature.
   The yellow oven power indicator will remain on while the oven is in use.
   The red temperature pilot light comes on while the oven is heating up.
3. To switch off the oven turn the “oven functions” switch and the “temperature selection” switch to the off position.

Cooling fan
The fan comes on automatically when the oven is in use in order to keep the surfaces of the appliance cool. Once the oven has been switched off the fan continues running to cool down the appliance and then switches itself off automatically.
Oven Functions

The oven has the following functions:

倒在 Oven lighting

With this function you can illuminate the oven interior, e.g., for cleaning.

The heating element is not in use.

倒在 Pizza & baking

For baking cakes on one level and for pastries that need more browning and a crispy base. These include such foods as pizza, quiche lorraine, and cheese cake.

Set oven temperatures 20-40 °C lower than when using conventional.

Conventional is used and in addition the fan is switched on.

倒在 Fan cooking

For baking on up to three levels at the same time.

Set oven temperatures 20-40 °C lower than when using conventional.

The rear wall heating element is used and in addition the fan is switched on.

倒在 Conventional

For baking and roasting on one level.

The conventional heating elements are in use.

倒在 Bottom heat

For crisping and browning cakes with crispy bases.

The bottom heating element is in use.
Defrost
To begin to thaw and to defrost such items as flan, butter, bread, fruit or other frozen foods.
For this function the fan operates without heating.

Grill
For grilling flat foods placed on the middle of the shelf such as steaks, escalopes or fish, or for toasting.
The grill heating element is in use.

Dual grill
For grilling larger quantities of flat foods such as steaks, escalopes or fish, or for toasting.
Top heat and the grill heating element are in use.

Rotitherm
For roasting larger pieces of meat or poultry on one level. This function is also suited to cooking foods au gratin and browning.
The grill heating element and fan operate alternately.
Inserting the Shelf and Universal Baking Tray

Anti-tip device
All slide-in units have a small bulge on the left and right. This bulge is an anti-tip device and must always point to the rear of the oven.

Tray or universal baking tray:
The anti-tip device must point towards the rear of the oven.

Inserting shelf:
Insert the shelf unit with both guide rails pointing upwards. The anti-tip device must point downwards and be positioned to the rear of the oven compartment.

Inserting shelf and tray:
When the shelf unit and universal baking tray are used together, carefully place the shelf anti-tip device in the bulges on the tray.
Inserting/Removing the Fat Filter

The fat filter protects the rear wall heating element against splashes of fat when roasting.

**Inserting the fat filter**  
Holding the fat filter by the tab, insert the two retainers into the opening on the rear wall of the oven (fan opening) from the top downwards.

**Removing the fat filter**  
Take hold of the tab on the fat filter and remove by pulling upwards.
Working with the Electronic Clock

The electronic clock has the following functions:

**Countdown 🔔**
To set a countdown. A signal sounds after the time has elapsed. This function does not affect the functioning of the oven.

**Cook time ➡**
To set how long the oven is to be in use.

**End time ➡**
To set when the oven is to switch off again.

**Manual operation 🔄**
Pressing button 🔄 transfers the oven from automatic to manual operation.
General Hints

- After a clock function has been set, the desired times can be set or changed within 5 seconds using the $+$ or $-$ buttons.
- “P” indicates that the clock is running at 60 Hz.
- After using the Cook Time $\Rightarrow$/End $\Rightarrow$ function has been used, the oven must be switched from Automatic to Manual operation by pressing the $\text{Manual}$ button.
**Countdown △**

1. Press the Countdown △ button.

2. Set the desired time using the + or - buttons.
   - The remaining time can be checked by pressing the Countdown button △ again.
   - Press any button to switch off the signal.

A few seconds after a Countdown time has been set, the normal clock display re-appears, showing the current time.

When the Countdown is completed, an audible signal is sounded for 5 minutes.

The maximum length of time that can be set is 90 minutes.
Cook time

1. Press the button.

2. Set the desired cooking time (up to 10 hours) using the or buttons.

The display shows the current time again after about 5 seconds. The AUTO symbol indicates that the oven is now in Automatic operation.

When the set time has elapsed, a signal sounds for 5 minutes, and the oven switches itself off.

3. Press the button to stop the signal and the programme. Turn the oven function and temperature selectors to OFF.
Combining the Cook Time \( \rightarrow \) and End \( \rightarrow \) functions

Cook Time \( \rightarrow \) and End \( \rightarrow \) can be used together, to switch the oven on or off automatically at a later time.

1. Select the desired oven function and temperature. Use the Cook Time function \( \rightarrow \) to set the length of time necessary to cook the meal. For example, 1 hour.

2. Press the \( \rightarrow \) button.

Set the desired switch-off time using the \( + \) or \( - \) buttons.
The AUTO symbol appears, and the clock time is shown on the display. For example, 12:05:00.

The oven switches off automatically when the set time is reached. For example, 13:05.

And switches off again at the end of the set cooking time. For example, 14:05.

When the time has elapsed, the AUTO symbol flashes, a signal is sounded for 5 minutes, and the oven switches itself off.

3. Stop the signal and the programme by pressing the button. Turn the oven function and temperature selectors to OFF.
**Adjusting the clock**

The clock can only be adjusted if none of the automatic functions (Cook Time or End) has been set.

1. Push the **M** button briefly.

2. Set the current time using the + or - buttons.

The clock shows the current time again after 5 seconds.

The appliance is now ready to use.
# Uses, Tables and Tips

## Boiling

The information given in the following tables is for guidance. The switch setting required for cooking depends on the quality of the pans and the type and quantity of food.

### Settings for cooking on the rings

<table>
<thead>
<tr>
<th>Switch setting</th>
<th>Cooking / Continuation cooking level</th>
<th>Suitable for</th>
</tr>
</thead>
<tbody>
<tr>
<td>9</td>
<td>Heating up</td>
<td>Heating up large quantities of water, cooking pasta</td>
</tr>
<tr>
<td>7-9</td>
<td>Heavy browning</td>
<td>Deep-frying chips, browning meat, e.g., stewing steak, frying, e.g., potato cakes, loin chops, steaks</td>
</tr>
<tr>
<td>6-7</td>
<td>Gentle frying</td>
<td>Frying meat, escalopes, veal cutlet cordon bleu chops, rissoles, sausages, liver roux, lightly frying eggs, pancakes, deep-fried fritters</td>
</tr>
<tr>
<td>4-5</td>
<td>Boiling</td>
<td>Boiling larger quantities of food, stews and soups, steaming potatoes, boiling meat stock</td>
</tr>
<tr>
<td>3-4</td>
<td>Steaming, stewing</td>
<td>Braising vegetables, braising meat, cooking rice pudding</td>
</tr>
<tr>
<td>2-3</td>
<td>Simmering</td>
<td>Simmering rice and milk dishes (stir occasionally), steaming small quantities of potato or vegetables, heating prepared dishes</td>
</tr>
<tr>
<td>1-2</td>
<td>Melting</td>
<td>Beaten omelette, egg garnish, hollandaise sauce, keeping dishes warm, melting butter, chocolate, gelatine</td>
</tr>
<tr>
<td>0</td>
<td></td>
<td>Residual heat, off position</td>
</tr>
</tbody>
</table>

Overheated fats and oils catch fire quickly. When cooking foods in fat or oil (e.g., chips) please do not leave the appliance unattended.
Baking

Use the pizza & baking, fan cooking or conventional oven functions for baking.

Remove the fat filter when baking, as otherwise the baking time is longer and the surface will brown unevenly.

Baking tins

- Coated baking tins and tins made of dark metal are suitable for conventional heat.
- Light metallic, glass and ceramic containers are also suitable for pizza & baking and fan cooking.

Shelf positions

- Pizza & baking or conventional can both be used for baking on one level.
- Using fan cooking it is possible to bake flat, dry cakes and pastries on up to 3 baking trays at the same time.

1 Baking tray
   e.g., shelf position 3

1 Baking tin:
   e.g., shelf position 1

2 Baking trays:
   Shelf positions 1 and 4

3 Baking trays:
   Shelf positions 1, 3 and 5

General information

- Always count the shelf positions from the bottom upwards.
• Insert baking trays with the sloped edge to the front!
• Always place cake tins in the middle of the shelf.
• With pizza & baking or conventional you can also bake two items simultaneously by placing the tins next to one another on the shelf. There is no significant increase in baking time.

Notes on the baking tables
In the tables you will find information on temperatures, cooking times and shelf positions for a selection of dishes.

• The temperatures and cooking times are for guidance only since these are dependent on the mixture, quantity and cake tin used.
• We recommend that you use the lower temperature initially and only select a higher temperature if necessary, e.g., if more browning is required or the cooking time is too long.
• If you cannot find specific information for one of your own recipes, use information given in a similar recipe for guidance.
• When cakes are baked on trays or in tins on more than one oven position at once the baking time may be increased by 10-15 minutes.
• Items that might drip (e.g., pizzas, fruit flans) should only be prepared on one level.
• Variations in the height of the item to be baked can lead to different degrees of browning at the start of baking. In this case please do not change the temperature setting. Differences in the degree of browning will balance out during baking.

For longer cooking times switch off the oven approx. 10 minutes before the end of the cooking time to make use of the residual heat. Unless otherwise stated, the information in the tables assumes starting with a cold oven.
## Baking Table

**Baking on one shelf position**

<table>
<thead>
<tr>
<th>Type of cake or pastry</th>
<th>Pizza &amp; baking</th>
<th>Conventional</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Shelf position from bottom</td>
<td>Temperature °C</td>
<td>Shelf position from bottom</td>
</tr>
<tr>
<td>Cakes in cake tins</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ring-shaped or bowl-shaped cakes</td>
<td>1</td>
<td>150-160</td>
<td>1</td>
</tr>
<tr>
<td>Madeira cake/king cake</td>
<td>1</td>
<td>140-160</td>
<td>1</td>
</tr>
<tr>
<td>Sponge cake</td>
<td>1</td>
<td>150-160</td>
<td>1</td>
</tr>
<tr>
<td>Shortcrust pastry flan base</td>
<td>3</td>
<td>170-180</td>
<td>2</td>
</tr>
<tr>
<td>Sponge flan base</td>
<td>3</td>
<td>150-170</td>
<td>2</td>
</tr>
<tr>
<td>Covered apple flan</td>
<td>1</td>
<td>150-170</td>
<td>1</td>
</tr>
<tr>
<td>Savoury flan (e.g., quiche lorraine)</td>
<td>1</td>
<td>160-180</td>
<td>1</td>
</tr>
<tr>
<td>Cheesecake</td>
<td>1</td>
<td>140-160</td>
<td>1</td>
</tr>
<tr>
<td>Cakes and pastries on baking trays</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Plaited roll/ring</td>
<td>3</td>
<td>160-170</td>
<td>3</td>
</tr>
<tr>
<td>Fruit loaf</td>
<td>3</td>
<td>150-170¹</td>
<td>3</td>
</tr>
<tr>
<td>Bread (rye bread) initially ..............................................then</td>
<td>1</td>
<td>180-200¹</td>
<td>2</td>
</tr>
<tr>
<td>Cream puffs/eclairs</td>
<td>3</td>
<td>160-170¹</td>
<td>3</td>
</tr>
<tr>
<td>Swiss roll</td>
<td>3</td>
<td>150-170¹</td>
<td>3</td>
</tr>
<tr>
<td>Dry streusel cake</td>
<td>3</td>
<td>150-160</td>
<td>3</td>
</tr>
<tr>
<td>Butter cake/sugar cake</td>
<td>3</td>
<td>160-170¹</td>
<td>3</td>
</tr>
<tr>
<td>Type of cake or pastry</td>
<td>Pizza &amp; baking</td>
<td>Conventional</td>
<td>Time</td>
</tr>
<tr>
<td>------------------------</td>
<td>----------------</td>
<td>--------------</td>
<td>------</td>
</tr>
<tr>
<td></td>
<td>Shelf position from bottom</td>
<td>Temperature °C</td>
<td>Shelf position from bottom</td>
</tr>
<tr>
<td>Fruit flan (with a yeast dough/sponge base)²</td>
<td>3</td>
<td>150–170</td>
<td>3</td>
</tr>
<tr>
<td>Fruit flans on shortcrust pastry base¹</td>
<td>3</td>
<td>160–170</td>
<td>3</td>
</tr>
<tr>
<td>Tarts with delicate fillings (e.g., curd cheese, cream, sugar-topped cakes)</td>
<td>-</td>
<td>-</td>
<td>3</td>
</tr>
<tr>
<td>Pizza (with deep topping)²</td>
<td>1</td>
<td>180–200</td>
<td>1</td>
</tr>
<tr>
<td>Pizza (thin)</td>
<td>1</td>
<td>200–220</td>
<td>1</td>
</tr>
<tr>
<td>Unleavened bread</td>
<td>1</td>
<td>200–220</td>
<td>1</td>
</tr>
<tr>
<td>Flat sweet or savoury pies</td>
<td>1</td>
<td>180–200</td>
<td>1</td>
</tr>
<tr>
<td><strong>Biscuits</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shortcrust biscuits</td>
<td>3</td>
<td>150–160</td>
<td>3</td>
</tr>
<tr>
<td>Small piped biscuits</td>
<td>3</td>
<td>140–150</td>
<td>3</td>
</tr>
<tr>
<td>Sponge fingers</td>
<td>3</td>
<td>150–160</td>
<td>3</td>
</tr>
<tr>
<td>Meringues</td>
<td>3</td>
<td>80–100</td>
<td>3</td>
</tr>
<tr>
<td>Macaroons</td>
<td>3</td>
<td>100–120</td>
<td>3</td>
</tr>
<tr>
<td>Small pastries made with yeast dough</td>
<td>3</td>
<td>160–170</td>
<td>3</td>
</tr>
<tr>
<td>Small pastries made with puff pastry</td>
<td>3</td>
<td>170–180¹</td>
<td>3</td>
</tr>
<tr>
<td>Bread rolls</td>
<td>3</td>
<td>180–200¹</td>
<td>3</td>
</tr>
</tbody>
</table>

1) Pre-heat the oven
2) Use the combination/fat tray or the fat tray!

Information printed in bold type indicates the **preferred oven function** in each case.
### Baking on several shelf positions

<table>
<thead>
<tr>
<th>Type of cake or pastry</th>
<th>Fan cooking</th>
<th>Shelf position from bottom</th>
<th>Time Hours: Mins.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>2 Levels</td>
<td>3 Levels</td>
</tr>
<tr>
<td>Cakes and pastries on baking sheets</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cream puffs/eclairs</td>
<td></td>
<td>1/4</td>
<td>-</td>
</tr>
<tr>
<td>Dry streusel cake</td>
<td></td>
<td>1/4</td>
<td>-</td>
</tr>
<tr>
<td><strong>Biscuits</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shortcrust biscuits</td>
<td></td>
<td>1/4</td>
<td>1/3/5</td>
</tr>
<tr>
<td>Small piped biscuits</td>
<td></td>
<td>1/4</td>
<td>1/3/5</td>
</tr>
<tr>
<td>Sponge fingers</td>
<td></td>
<td>1/4</td>
<td>-</td>
</tr>
<tr>
<td>Meringues</td>
<td></td>
<td>1/4</td>
<td>-</td>
</tr>
<tr>
<td>Macaroons</td>
<td></td>
<td>1/4</td>
<td>-</td>
</tr>
<tr>
<td>Small pastries made with yeast dough</td>
<td></td>
<td>1/4</td>
<td>-</td>
</tr>
<tr>
<td>Small pastries made with puff pastry</td>
<td></td>
<td>1/4</td>
<td>-</td>
</tr>
<tr>
<td>Bread rolls</td>
<td></td>
<td>1/4</td>
<td>-</td>
</tr>
</tbody>
</table>
## Tips for baking

<table>
<thead>
<tr>
<th>Baking result</th>
<th>Possible cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>The cake is under-cooked at the bottom</td>
<td>Wrong shelf position</td>
<td>Insert the cake at a lower shelf position</td>
</tr>
<tr>
<td>The cake collapses (is sticky, soft in the middle, damp patches)</td>
<td>Cooking temperature too high</td>
<td>Set to a lower temperature</td>
</tr>
<tr>
<td></td>
<td>Cooking time too short</td>
<td>Increase cooking time</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Cooking times may not be reduced by using a higher cooking temperature</strong></td>
</tr>
<tr>
<td></td>
<td>Too much liquid in mixture</td>
<td>Next time use less liquid. Check that you have beaten the mixture for the correct length of time, particularly when using a food-processor.</td>
</tr>
<tr>
<td>Cake is too dry</td>
<td>Cooking temperature too low</td>
<td>Set a slightly higher baking temperature next time</td>
</tr>
<tr>
<td></td>
<td>Cooking time too long</td>
<td>Reduce cooking time</td>
</tr>
<tr>
<td>Cake is unevenly browned</td>
<td>Cooking temperature too high and cooking time too short</td>
<td>Set to a lower temperature and increase cooking time</td>
</tr>
<tr>
<td></td>
<td>Mixture is spread unevenly</td>
<td>Spread mixture evenly on the baking tray</td>
</tr>
<tr>
<td></td>
<td>Fat filter is still in position</td>
<td>Remove fat filter</td>
</tr>
<tr>
<td>Cooking time too long</td>
<td>Temperature too low</td>
<td>Set a slightly higher baking temperature next time</td>
</tr>
<tr>
<td></td>
<td>Fat filter is still in position</td>
<td>Remove fat filter</td>
</tr>
</tbody>
</table>
## Pies and Gratin Table

<table>
<thead>
<tr>
<th></th>
<th>Conventional</th>
<th>Rotitherm</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasta bake</td>
<td>1</td>
<td><strong>180-200</strong></td>
<td>1</td>
</tr>
<tr>
<td>Lasagne</td>
<td>1</td>
<td><strong>180-200</strong></td>
<td>1</td>
</tr>
<tr>
<td>Vegetables au gratin¹</td>
<td>1</td>
<td>200-220</td>
<td>1</td>
</tr>
<tr>
<td>Pizza baguettes¹</td>
<td>1</td>
<td>200-220</td>
<td>1</td>
</tr>
<tr>
<td>Sweet soufflés</td>
<td>1</td>
<td><strong>180-200</strong></td>
<td>-</td>
</tr>
<tr>
<td>Fish pies</td>
<td>1</td>
<td><strong>180-200</strong></td>
<td>1</td>
</tr>
<tr>
<td>Stuffed vegetables</td>
<td>1</td>
<td><strong>180-200</strong></td>
<td>1</td>
</tr>
</tbody>
</table>

¹) Pre-heat the oven.

Information printed in bold type indicates the **preferred oven function** for the dish.
### Frozen Ready Meals Table

<table>
<thead>
<tr>
<th>Food to be cooked</th>
<th>Shelf position from bottom</th>
<th>Oven function</th>
<th>Temperature</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frozen pizza</td>
<td>3</td>
<td>Conventional</td>
<td>in accordance with the maker's instructions</td>
<td>in accordance with the maker's instructions</td>
</tr>
<tr>
<td>Chips¹ (300–600 g)</td>
<td>3</td>
<td>Rotitherm</td>
<td>200–220 °C</td>
<td>15–25 Mins.</td>
</tr>
<tr>
<td>Baguettes</td>
<td>3</td>
<td>Conventional</td>
<td>in accordance with the maker's instructions</td>
<td>in accordance with the maker's instructions</td>
</tr>
<tr>
<td>Fruit flan</td>
<td>3</td>
<td>Conventional</td>
<td>in accordance with the maker's instructions</td>
<td>in accordance with the maker's instructions</td>
</tr>
</tbody>
</table>

¹) Comment: Turn chips 2–3 times during cooking.

When frozen foods are used the trays inserted may distort during cooking. This is because of the large differences in temperature between the frozen item and the oven. Once the trays have cooled the distortion will disappear again.
Roasting

Use the rotitherm ☐ or conventional ☐ oven functions for roasting.

Ovenware for roasting

• Any heat-resistant dish is suitable for roasting (refer to the manufacturer's instructions!).

• If the dish has plastic handles, check that they are heat-resistant (refer to manufacturer's instructions!).

• Large roasts can be roasted directly on the universal baking tray or on the shelf with the universal baking tray underneath (e.g. turkey, goose, 3-4 chickens, 3-4 knuckles of veal).

• We recommend that all lean pieces of meat should be roasted in a casserole dish with a lid (e.g. veal, marinated beef, pot roast, frozen meat.) In this way the meat will retain its juices.

• In order to obtain a tasty outside crust we recommend roasting pieces of meat in a casserole dish without a lid (e.g. roast pork, lamb and mutton, meat loaf, duck, 1-2 knuckles of veal, 1-2 chickens, small fowl, roast beef, fillets, game).

Tip: The oven will be less dirty if you always use a dish for roasting!

Shelf positions

• Please see the following table for the shelf positions to be used.
Notes on the roasting table

Information is given in the table on suitable oven functions, temperature settings, cooking times and shelf positions for various types of meat. The information is for guidance.

- We recommend roasting meat and fish with a minimum weight of 1kg in the oven.
- In general the conventional oven function is particularly suitable for very lean meat such as fish or game. For all other types of meat (particularly poultry) we recommend the rotitherm function.
- To stop meat juices or fat burning onto dishes or the oven, we recommend adding a little liquid to the roasting dish.
- Turn the joint as required (after 1/2 - 2/3 of the cooking time).

Tip: Baste large joints and poultry several times during cooking with the meat juices. This will produce better roasting results.

Switch off the oven approx. 10 minutes before the end of the cooking time to make use of the residual heat.
## Roasting table

<table>
<thead>
<tr>
<th>Type of meat</th>
<th>Quantity</th>
<th>Weight</th>
<th>Conventional</th>
<th>Rotitherm</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>Shelf position from bottom</td>
<td>Temperature ºC</td>
<td>Shelf position from bottom</td>
</tr>
<tr>
<td><strong>Beef</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pot roast</td>
<td>1-1.5 kg</td>
<td>1</td>
<td>200-250</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Roast beef or fillet</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>- rare</td>
<td></td>
<td></td>
<td>per cm of thickness</td>
<td>250-270</td>
<td>1</td>
</tr>
<tr>
<td>- medium rare</td>
<td></td>
<td>per cm of thickness</td>
<td>250-270</td>
<td>1</td>
<td>180-190</td>
</tr>
<tr>
<td>- well done</td>
<td></td>
<td>per cm of thickness</td>
<td>210-250</td>
<td>1</td>
<td>170-180</td>
</tr>
<tr>
<td><strong>Pork</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shoulder, neck ham joint</td>
<td>1-1.5 kg</td>
<td>1</td>
<td>210-220</td>
<td>1</td>
<td>160-180</td>
</tr>
<tr>
<td>Chop, smoked loin chop</td>
<td>1-1.5 kg</td>
<td>1</td>
<td>180-190</td>
<td>1</td>
<td>170-180</td>
</tr>
<tr>
<td>Meat loaf</td>
<td>750 g-1 kg</td>
<td>1</td>
<td>170-180</td>
<td>1</td>
<td>160-170</td>
</tr>
<tr>
<td>Knuckle of pork (pre-cooked)</td>
<td>750 g-1 kg</td>
<td>1</td>
<td>210-220</td>
<td>1</td>
<td>150-170</td>
</tr>
<tr>
<td><strong>Veal</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roast veal</td>
<td>1 kg</td>
<td>1</td>
<td>210-220</td>
<td>1</td>
<td>160-180</td>
</tr>
<tr>
<td>Knuckle of veal</td>
<td>1.5-2 kg</td>
<td>1</td>
<td>210-225</td>
<td>1</td>
<td>160-180</td>
</tr>
<tr>
<td><strong>Lamb</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Leg of lamb, roast lamb</td>
<td>1-1.5 kg</td>
<td>1</td>
<td>210-220</td>
<td>1</td>
<td>150-170</td>
</tr>
<tr>
<td>Saddle of lamb</td>
<td>1-1.5 kg</td>
<td>1</td>
<td>210-220</td>
<td>1</td>
<td>160-180</td>
</tr>
</tbody>
</table>
### Game

<table>
<thead>
<tr>
<th>Type of meat</th>
<th>Quantity</th>
<th>Conventional</th>
<th>Rotitherm</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saddle of hare, haunch of hare</td>
<td>up to 1 kg</td>
<td>3 220-250</td>
<td>3 160-170</td>
<td>0:25-0:40</td>
</tr>
<tr>
<td>Saddle of venison</td>
<td>1.5-2 kg</td>
<td>1 210-220</td>
<td>1 160-180</td>
<td>1:15-1:45</td>
</tr>
<tr>
<td>Haunch of venison</td>
<td>1.5-2 kg</td>
<td>1 200-210</td>
<td>1 160-180</td>
<td>1:30-2:15</td>
</tr>
</tbody>
</table>

### Poultry

<table>
<thead>
<tr>
<th>Type of meat</th>
<th>Quantity</th>
<th>Conventional</th>
<th>Rotitherm</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Poultry portions</td>
<td>per 200-250 g</td>
<td>3 220-250</td>
<td>3 180-200</td>
<td>0:35-0:50</td>
</tr>
<tr>
<td>Chicken halves</td>
<td>per 400-500 g</td>
<td>3 220-250</td>
<td>3 180-200</td>
<td>0:35-0:50</td>
</tr>
<tr>
<td>Chicken, poulard</td>
<td>1-1.5 kg</td>
<td>1 220-250</td>
<td>1 170-180</td>
<td>0:45-1:15</td>
</tr>
<tr>
<td>Duck</td>
<td>1.5-2 kg</td>
<td>1 210-220</td>
<td>1 160-180</td>
<td>1:00-1:30</td>
</tr>
<tr>
<td>Goose</td>
<td>3.5-5 kg</td>
<td>1 200-210</td>
<td>1 150-160</td>
<td>2:30-3:00</td>
</tr>
<tr>
<td>Turkey</td>
<td>2.5-3.5 kg</td>
<td>1 200-210 180-200</td>
<td>1 150-160 140-150</td>
<td>1:30-2:00 2:30-4:00</td>
</tr>
</tbody>
</table>

### Fish (steaming)

<table>
<thead>
<tr>
<th>Type of meat</th>
<th>Quantity</th>
<th>Conventional</th>
<th>Rotitherm</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole fish</td>
<td>1-1.5 kg</td>
<td>2/3 210-220</td>
<td>2/3 160-170</td>
<td>0:45-1:15</td>
</tr>
</tbody>
</table>

1) Pre-heat the oven.
Information printed in bold type indicates the preferred oven function for the dish.
Grilling

To grill use the grill oven function or dual grill with temperature setting.

**Important:** Always grill with the oven door closed.

Always pre-heat the empty oven for 5 minutes using the grill functions!

**Ovenware for grilling**
- Use the shelf unit and universal tray together for grilling.

**Shelf positions**
- For grilling flat foods you should mainly use the 4th shelf position from the bottom.

**Notes on the grilling table**
The grilling times are only for guidance and will vary depending on the type and quality of meat or fish.
- Grilling is particularly suitable for flat pieces of meat and fish.
- Turn the food halfway through grilling.

**Grilling Table**

<table>
<thead>
<tr>
<th>Food for grilling</th>
<th>Shelf position from bottom</th>
<th>Grilling time</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>1st side</td>
</tr>
<tr>
<td>Rissoles</td>
<td>4</td>
<td>8–10 mins.</td>
</tr>
<tr>
<td>Fillet of pork</td>
<td>4</td>
<td>10–12 mins.</td>
</tr>
<tr>
<td>Grilled sausages</td>
<td>4</td>
<td>8–10 mins.</td>
</tr>
<tr>
<td>Beef fillet steaks, veal steaks</td>
<td>4</td>
<td>6–7 mins.</td>
</tr>
<tr>
<td>Fillet of beef, sirloin (approx. 1 kg)</td>
<td>3</td>
<td>10–12 mins.</td>
</tr>
<tr>
<td>Toast ¹</td>
<td>3</td>
<td>2–3 mins.</td>
</tr>
<tr>
<td>Toast with topping</td>
<td>3</td>
<td>6–8 mins.</td>
</tr>
</tbody>
</table>

¹) Do not use the universal baking tray together with the grilling shelf unit.
Defrosting

To defrost, use the defrost oven function without setting a temperature.

Dishes for defrosting
• Remove packaging and place the food on a plate on the shelf.
• Do not use a plate or dish to cover as these significantly increase the defrosting time.

Shelf positions
• Insert the shelf in the 1st position from the bottom to defrost.

Notes on the defrosting table
The table below offers some guidance on defrosting times.

Defrosting table

<table>
<thead>
<tr>
<th>Dish</th>
<th>Defrost-</th>
<th>Final defrosting time Mins.</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>ing time Mins.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken, 1000 g</td>
<td>100-140</td>
<td>20-30</td>
<td>Place the chicken on an upside-down saucer on a large plate. Halfway through cooking turn or cover with foil.</td>
</tr>
<tr>
<td>Meat, 1000 g</td>
<td>100-140</td>
<td>20-30</td>
<td>Halfway through cooking turn or cover with foil.</td>
</tr>
<tr>
<td>Meat, 500 g</td>
<td>90-120</td>
<td>20-30</td>
<td>Halfway through cooking turn or cover with foil.</td>
</tr>
<tr>
<td>Trout, 150 g</td>
<td>25-35</td>
<td>10-15</td>
<td>Do not cover</td>
</tr>
<tr>
<td>Strawberries, 300 g</td>
<td>30-40</td>
<td>10-20</td>
<td>Do not cover</td>
</tr>
<tr>
<td>Butter, 250 g</td>
<td>30-40</td>
<td>10-15</td>
<td>Do not cover</td>
</tr>
<tr>
<td>Cream, 2 x 200 g</td>
<td>80-100</td>
<td>10-15</td>
<td>Do not cover (Cream may be whipped when some of it is still slightly frozen)</td>
</tr>
<tr>
<td>Flan, 1400 g</td>
<td>60</td>
<td>60</td>
<td>Do not cover</td>
</tr>
</tbody>
</table>
Preserving

For making preserves, use the bottom heat oven function.

Preserving jars
- When making preserves, use only commercially available jars of the same size.

Jars with twist-off tops or with a bayonet fastening and metal containers are not suitable.

Shelf positions
- Use the 1st shelf position from the bottom for making preserves.

Notes on preserves
- Use the universal tray for preserves. There is room for up to six jars, each with a capacity of 1 litre.
- The jars should all be filled to the same level and closed.
- Position the jars on the universal baking tray so that they do not come into contact with one another.
- Pour about ½ litre of water into the universal baking tray so that there is sufficient moisture in the oven.
- As soon as bubbles begin to appear in the first jars (for 1-litre jars this takes about 35-60 minutes), switch off the oven or reduce the temperature to 100° C (see table).
# Preserving Table

The stated times and temperatures are for guidance only.

<table>
<thead>
<tr>
<th>Preserves</th>
<th>Temperature in °C</th>
<th>Preserving time until bubbles form Mins.</th>
<th>Continued cooking at 100°C Mins.</th>
<th>in switched off oven standing time</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Soft fruit</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Strawberries, blueberries, raspberries, ripe gooseberries</td>
<td>160–170</td>
<td>35–45</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Unripe gooseberries</td>
<td>160–170</td>
<td>35–45</td>
<td>10–15</td>
<td>-</td>
</tr>
<tr>
<td><strong>Fruit with stones</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pears, quinces, plums</td>
<td>160–170</td>
<td>35–45</td>
<td>10–15</td>
<td>-</td>
</tr>
<tr>
<td><strong>Vegetables</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Carrots</td>
<td>160–170</td>
<td>50–60</td>
<td>5–10</td>
<td>60</td>
</tr>
<tr>
<td>Mushrooms</td>
<td>160–170</td>
<td>40–60</td>
<td>10–15</td>
<td>60</td>
</tr>
<tr>
<td>Gherkins</td>
<td>160–170</td>
<td>50–60</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Mixed Pickles</td>
<td>160–1700</td>
<td>50–60</td>
<td>15</td>
<td>-</td>
</tr>
<tr>
<td>Kohlrabi, peas, asparagus</td>
<td>160–170</td>
<td>50–60</td>
<td>15–20</td>
<td>-</td>
</tr>
<tr>
<td>Beans</td>
<td>160–170</td>
<td>50–60</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td><strong>Plum purée</strong></td>
<td>160–170</td>
<td>45</td>
<td>6–8 hrs.</td>
<td>-</td>
</tr>
<tr>
<td></td>
<td>50</td>
<td>-</td>
<td></td>
<td>-</td>
</tr>
</tbody>
</table>
Cleaning and Care

⚠️ **Warning:** For safety reasons cleaning the appliance with a steam jet cleaner or high-pressure water cleaner is **not permissible**!

**Exterior of the Appliance**

Wipe the front of the appliance with a soft cloth dipped in warm soapy water.

- Do not use scourers, caustic cleaners or abrasive items.
- Use commercially available cleaners for metal fronts.

**Oven Interior**

⚠️ **Warning:** The oven must be switched off and cold before cleaning.

Clean the appliance after each use. This is the easiest way to remove spills and prevents them being burnt on.

1. **Switch on the oven lighting** 🌈 when cleaning.
2. Every time you use the oven, wipe it out afterwards with water and washing-up liquid, then dry. Do not use any abrasive items.
3. Remove stubborn marks with special oven cleaners.

⚠️ **Important:** Always follow the manufacturer's instructions when using oven spray!

**Accessories**

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

1. Clean the fat filter in hot water and washing up liquid or in the dishwasher.

2. Badly burned on soiling can be removed by boiling the filter in a little water to which 2–3 tablespoonsful of dishwasher cleaner has been added.
Shelf Support Rails

The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

Removing the shelf support rails
First pull the front of the rail away from the oven wall (1) and then unhitch at the back (2).

Fitting the shelf support rails

**Important!** The rounded ends of the guide rails must be pointing forwards!

To re-insert, first hook the rail into place at the back (1) and then insert the front and press into place (2).
Oven Lighting

⚠️ **Warning:** There is a danger of electric shock! Prior to changing the oven light bulb:
  – Switch off the oven!
  – Remove the fuses in the fuse box or switch off the circuit breaker.

**Place a cloth on the oven floor to protect the oven light and glass cover.**

**Changing the rear oven light/Cleaning the glass cover**

1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary:
   - replace bulb with a 40 watt, 230 V, 300 °C heat-resistant, oven light bulb.
3. Refit the glass cover.

**Changing side oven light/Cleaning glass cover**

1. Remove the left shelf support rail.
2. Remove the glass cover with the aid of a narrow, blunt implement (e.g., teaspoon) and clean it.
3. If necessary:
   - replace bulb with a 25 watt, 230 V, 300 °C heat-resistant, oven light bulb.
4. Refit the glass cover.
5. Insert the shelf support rail.
Cleaning the Oven Ceiling

The upper heating element can be folded down to make it easier to clean the oven ceiling.

Folding down the heating element

**Warning:** Only fold down the heating element when the oven is switched off and there is no risk of being burnt!

1. Remove the side shelf support rails.
2. Grip the heating element at the front and pull it forwards and out over the support lug on the inner wall of the oven.
3. The heating element will now fold down.

**Caution:** Do not use force to press the heating element down! The heating element might break.

Cleaning the oven ceiling

Repositioning the heating element

1. Move the heating element back up towards the oven ceiling.
2. Pull the heating element forwards against the spring pressure and guide it over the oven support lug.
3. Settle it onto the support.
4. Insert shelf support rail.

**Important:** The heating element must be positioned correctly and securely on both sides above the support lug on the inner wall of the oven (2).
Oven Door

The oven door of your appliance may be removed for cleaning.

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

Hanging the oven door
1. With both hands take hold of the sides of the door from the side on which the handle is positioned.
2. Hold the door at an angle of approx. 60°.
3. Slide the door hinges simultaneously as far as possible into the two slots on the right and left at the bottom of the oven.
4. Lift the door up until resistance is met and then open fully.
5. Lift the brass-coloured clamping levers on both door hinges back to their original position.
6. Close the oven door.
Oven Door Glass

The oven door is fitted with three glass panels mounted one behind the other. The inner panels may be removed for cleaning.

⚠️ Warning: Carry out the following steps only when the oven door is unhinged! When left on its hinges, the door could rise rapidly due to the lighter weight when the glass is removed and could cause injury.

⚠️ Important: Using force, especially on the edges of the front glass panel, may break the glass.

Removing the top door glass
1. Unhinge the oven door and place it on a soft, flat surface with the handle facing down.
2. Take hold of the upper glass panel at the lower edge and slide it against the spring pressure in the direction of the oven door handle until it is free at the base.
3. Raise the panel gently at the base and pull out.

Removing the middle door glass
1. Grip the bottom edge of the middle glass panel and push it in the direction of the oven door handle until it is free at the base.
2. Raise the panel gently at the base and pull out.

Clean the glass door panels
**Inserting the middle door glass**

1. Insert the middle glass panel at an angle from above into the section of the door in which the handle is located.

2. Lower the middle glass panel and slide it under the lower bracket towards the lower door edge as far as it will go.

**Inserting the upper door glass**

1. Insert the upper glass panel at an angle from above into the section of the door in which the handle is located.

2. Lower the glass panel. Lay the panel against the spring on the lower door edge in front of the retaining section on the handle side, and slide it under the retaining section. The glass panel must be firmly in position!

**Re-hang the oven door**
What to do if ...

<table>
<thead>
<tr>
<th>Symptom</th>
<th>Possible cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>The cooking zones do not function.</td>
<td>The appropriate cooking zone has not been switched on.</td>
<td>Switch on the cooking zone.</td>
</tr>
<tr>
<td></td>
<td>The circuit breaker (at the household fuse box) has tripped or the fuse has blown.</td>
<td>Check the circuit breaker or fuse.</td>
</tr>
<tr>
<td>The oven does not heat up.</td>
<td>The oven has not been switched on.</td>
<td>Switch on the oven.</td>
</tr>
<tr>
<td></td>
<td>The time has not been set.</td>
<td>Set the time.</td>
</tr>
<tr>
<td></td>
<td>The necessary settings have not been made.</td>
<td>Check the settings.</td>
</tr>
<tr>
<td></td>
<td>The circuit breaker (at the household fuse box) has tripped or the fuse has blown.</td>
<td>Check the fuse. If the circuit breaker trips or the fuse blows several times, please call an approved electrician.</td>
</tr>
<tr>
<td>The oven lighting does not come on.</td>
<td>The oven light bulb has blown.</td>
<td>Replace the light bulb in the oven (see Cleaning and Care).</td>
</tr>
</tbody>
</table>

If you cannot rectify the fault with the help of the information given above, please contact your local Service Force Centre.

⚠️ Warning: Repairs to the appliance may only be carried out by qualified specialists. Improper repairs can give rise to significant hazards for the user. If the appliance has been used improperly, the customer service engineer’s visit or that of the specialist dealer will not be free of charge, even during the warranty period.

Information for appliances with a metal front:

ℹ️ Due to the cold front of your appliance the inner door glass may steam over briefly if you open the door during or shortly after baking or roasting.
Technical Data

Oven Interior Dimensions

Height x Width x Depth 31 cm x 41 cm x 41 cm
Capacity (usable capacity) 52 l

Regulations, Standards, Directives

This appliance meets the following standards:
- EN 60 335-1 and EN 60 335-2-6
  relating to the safety of electric appliances for household use and similar purposes and
- EN 60350 and
- DIN 44546 / 44547 / 44548
  relating to the operating features of household electric cookers.
- EN 55014-2
- EN 55014
- EN 61000-3-2
- EN 61000-3-3
  relating to basic requirements for electromagnetic compatibility protection (EMC).

This appliance complies with the following EC directives:
Installation Instructions

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

⚠️ **Safety Instructions for the Installer**

- A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3mm.

  Suitable isolation devices are e.g. circuit breakers, fuses (screw-type fuses are to be removed from the holder), earth leakage trips and contactors.

- Anti-shock protection must be guaranteed by the installation.
- The unit in which the appliance is fitted must satisfy the requirements of DIN 68930 in respect of stability.
- Built-in ovens and cooking surfaces are fitted with special connector systems. They may only be combined with appliances with a matching system.
Removal
Guarantee Conditions

Weitere Kundendienststellen im Ausland
In diesen Ländern gelten die Garantiebedingungen der örtlichen Partner. Diese können dort eingesehen werden.

Further after-sales service agencies overseas
In these countries our AEG agents' own guarantee conditions are applicable. Please obtain further details direct.

Autres agences étrangères assurant le service après-vente
Dans ces pays, les conditions de garantie des concessionnaires de la région sont valables. Vous pouvez les consulter sur place.

Otros puntos de Postventa en el extranjero
En estos países rigen las condiciones de nuestros representantes locales. las cuales pueden ser consultadas allí mismo.

Ulteriori uffici del servizio tecnico assistenza clienti all’estero
In questi paesi sono valide le condizioni di garanzia dei partner locali. Queste condizioni possono essere esaminante sul luogo.

Serviços de assistência técnica no estrangeiro
Nestes países são válidas as condições de garantia dos concessionários locais, podendo aí ser consultadas.
Customer Service Centres

U.A.E. Abu Dhabi
Universal Trading Company
P.O. Box 43 99
Tel.: 335331

Jordan
Jordan Household
Supply Co. Ltd.
P.O. Box 3/68
Amman/Tel.: 69 70 50

Malta
ITC
International Trading Company
White House Building
Mountbatte Street
Blata L-Bajda/Tel.: 220644

Egypt
Middle East Commercial Center
P.O. Box 19
Kairo-Heliopolis
Tel.: 29917/31634

Kanada
EURO-LINE Appliances
2150 Winston PARK Drive 20
Oakville, Ontario L6H 5V1
Tel.: 905 829 3980
Fax: 905 829 3985

Mauritius
Happy World Centre Ltd.
P.O. 7 54
1 Chausee Street
Port Louis
Tel.: 25355

Australia
ANDI-Co Pty. Ltd
9 Kingston Town Close
Oakleigh VIC 3166
Tel.: (03) 9569 1235
Fax: (03) 9569 1450

Korea (South)
Core Incorp.
3/F Chewoo Bldg.
200 Nonhyun-Dong
Kangnam-Ku
Seoul
Telefon 82 2 549 89 61

Namibia
AEG NAMIBIA (PTY) LIMITED-Jeppe Street
Northern Industrial Area
Windhoek
Tel.: (061) 21-6082/4
Fax: (061) 217838

Bahrain/Arabian Gulf
A.A. Zayani & Sons
P.O. Box 9 32
Bahrain
Tel.: 261060

Croatia
Electrolux D.O.O.
Suplova 7
10000 Zagreb
Tel.: 1 61 19512
Fax: 1 61 19513

New Zealand
Euro-Life New Zealand Ltd.
Privat Bag
58 Symonds Street
Auckland
Tel.: (09) 525 2222

Bulgaria
Electrolux Bulgaria E.O.O.D.
91 Levski Blvd.
1000 Sofia
Tel.: 2 806676
Fax: 2 980 5276

Kuwait/Arabian Gulf
Ali Al-Ghanim Est.
P.O. Box 10 83
Tel.: 5322463
Fax: 5242114

Nouvelle Caledonie
Socometra N.C.
B.P. 483
Nouman
Tel.: 275444
Cyprus
Hadjikyrlakos & Sons Ltd.
Prodromou 121
P.O. Box 21587
Nicosia 1511
Service Telephones:
Nicosia 02 481226
Limassol 05 562182
Larnaca 04 633929
Paphos 06 932 699

Lebanon
Adib & Assaferi
P.O. Box 539
Tripoli

Oman
Moschin Haider Darwish
P.O. Box 1 35
Muscat
Tel.: 703743

Estonia
Electrolux Estonia Ltd.
Mustamäe tee 24
EE0006 Tallinn
Tel.: (372) 6 650 090
Fax: (372) 6 650 092

Latvia
Electrolux Latvia Ltd.
Terlaton Street 42/44
1011 Riga
Tel.: 371 2 297821
Fax: 371 2 821286

Poland
Electrolux Poland Sp. zo.o.
ul. Domaniewska 41
02-034 Warszawa
tel.: 022 874 33 33
fax: 022 874 33 00

Hongkong
Wo Kee Services Ltd.
585-609 Castle Peak Road
Kwai Chung N.T.
Hongkong
Tel.: 2494 4000

Lthuania
Electrolux Lthuania
Verkui 29
2600 Vilnus
Tel.: 372 272 3326
Fax: 372 272 3366

Russia
Electrolux Russia Ltd.
16 Olympiysky prospekt
129090 Moscow
Tel.: (095) 937 7837
Fax: (095) 926 5513

Israel
Electricity & Electronic
Services-Evis LTD.
19 Hataasia st.
Raanana,
Industrial area 43654
Tel: 972-9-7448118
Fax: 972-9-7603618
e-mail:evis@evis.co.il

Malaysia
Arzbergh Engineering
No. 49A/B, Jalan Petaling
Utama 7
4600 Petaling Jaya
Tel.: 3 795 1084
Fax: 3 795 1082

Saudi Arabia
Alia Trading Corporation
P.O. Box 4101
King Abdul Aziz Street
Riyadh
tel.: 4645977
Al Nahas Est.
Musaidia Market I
P.O. Box 1 15 29
Jeddah
tel.: 6606852

Japan
Electrolux Japan Ltd.
Yasuda Warehouse 4F 3-3-12
Heiwajima Ota-Ku
Tokyo
Tel.: 81 3 3544 3363
Fax: 81 3 3763 6143

Singapore
Arzbergh Engineering
19 Tanglin Road 06-07
Singapore 247909
Tel.: 65 7356572
Fax: 7351124

Slovenia
Electrolux Slovenia D.O.O.
Traska Ul. 132
1000 Ljubljana
Tel.: 61 1234 137
Fax: 61 1234 238
<table>
<thead>
<tr>
<th><strong>Customer Service Centres</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Thailand</strong></td>
</tr>
<tr>
<td>OLYMPIA Thai Ltd.</td>
</tr>
<tr>
<td>44 Ratchadapisek Road</td>
</tr>
<tr>
<td>10320 Bangkok</td>
</tr>
<tr>
<td>Tel.: 2 513 6111</td>
</tr>
<tr>
<td>Fax: 2 513 2574</td>
</tr>
<tr>
<td><strong>Slovakia Rep.</strong></td>
</tr>
<tr>
<td>Electrolux Slovakia S.R.O.</td>
</tr>
<tr>
<td>Seberiniho 1</td>
</tr>
<tr>
<td>821 03 Bratislava</td>
</tr>
<tr>
<td>Tel.: 7 4333 9745</td>
</tr>
<tr>
<td>Fax: 7 4333 6976</td>
</tr>
<tr>
<td><strong>South Africa</strong></td>
</tr>
<tr>
<td>AEG (Pty) Ltd.</td>
</tr>
<tr>
<td>55, 12th Road</td>
</tr>
<tr>
<td>P.O. Box 1 02 64</td>
</tr>
<tr>
<td>Kew/Johannesburg 2000</td>
</tr>
<tr>
<td>Tel.: 8069111</td>
</tr>
<tr>
<td><strong>Hungary</strong></td>
</tr>
<tr>
<td>Electrolux Lehel KFT</td>
</tr>
<tr>
<td>(AEG Div)</td>
</tr>
<tr>
<td>Erzsebet’Kiralyne Utja 87</td>
</tr>
<tr>
<td>1142 Budapest</td>
</tr>
<tr>
<td>Tel.: 00361/251 84 44</td>
</tr>
<tr>
<td><strong>USA</strong></td>
</tr>
<tr>
<td>ANDI Co. Appl. Inc. East</td>
</tr>
<tr>
<td>65 Campus Plaza</td>
</tr>
<tr>
<td>Edison, New Jersey 0837</td>
</tr>
<tr>
<td>USA/Tel.: (201) 2258839</td>
</tr>
<tr>
<td><strong>Syria</strong></td>
</tr>
<tr>
<td>Masri &amp; Shami</td>
</tr>
<tr>
<td>P.O. Box 24 96</td>
</tr>
<tr>
<td>Damascus</td>
</tr>
<tr>
<td>Tel.: 214080</td>
</tr>
</tbody>
</table>
Index

A
Accessories ........................................ 18
B
Baking tray ........................................ 10
Bottom heat ....................................... 16
C
Cleaning
   accessories ..................................... 44
   initial cleaning ................................ 12
   oven door ...................................... 49
   shelf support rails ............................. 46
Clock .................................................. 20
   Adjusting the clock .......................... 26
   Cook time ..................................... 23
   Countdown .................................... 22
Combination shelf ................................. 10
Control panel ..................................... 8
Conventional ..................................... 16
Cooking ............................................. 14, 27
Customer Service ................................. 67
Customer service ................................ 62
D
Defrosting ......................................... 17, 41
Description of the appliance .................. 8
Dishes with toppings ............................. 34
Disposal ............................................ 7
Door .................................................. 49
Dual grill .......................................... 17
F
Fan cooking ....................................... 16
Fat filter .......................................... 45
G
Grill ............................................... 17
Grilling ........................................... 40
Guarantee ......................................... 61
I
Insert anti-tip .................................... 18
L
Lighting .......................................... 47
O
Oven
   accessories ..................................... 10
   door ............................................. 49
   functions ...................................... 16
   light ........................................... 47
   steam vent ................................... 9
P
Pizza & baking .................................... 16
R
Ready meals ...................................... 35
Repairs ........................................... 5
Ring
   use ............................................... 13
Roasting ......................................... 36
Rotitherm ......................................... 17
S
Safety ............................................. 5
Shelf .............................................. 18
Shelf support rails ............................... 46
Soufflés .......................................... 34
T
Tables and tips .................................. 27
U
Universal baking tray ......................... 10, 18
Using the oven .................................. 15
W
What to do if .................................... 52
Service

The Chapter “What to do if ...” lists a number of faults that you can correct by yourself. If a fault occurs, please refer to that chapter first.

Is it a technical fault?

Contact Customer Service. (You will find the addresses and telephone numbers under “Customer Service addresses”.)

Have the necessary information ready before you call. This will make it easier to make a fault diagnosis and decide whether repairs are necessary.

If possible, record the following details:

- Type of fault.
- In what circumstances did it occur?

Before calling, always note down the following numbers, which you will find on the Rating Plate:

- PNC Number (9 digits),
- S-No Number (8 digits).

We recommend writing these numbers here, so that they will be quickly available in the event of a fault:

PNC . . . . . . . . .

S-No . . . . . . . . .

During the Warranty Period, in what circumstances do you have to pay repair costs?

- If you could have corrected the fault by yourself using the Fault Table (see Section “What to do if ...”);
- if several journeys are required by Customer Service technicians, for example, if they are not given all necessary information prior to their initial visit, and have to return to find the correct replacement parts. You can avoid unnecessary journeys by repair technicians, by having the correct information ready before calling Customer Service.