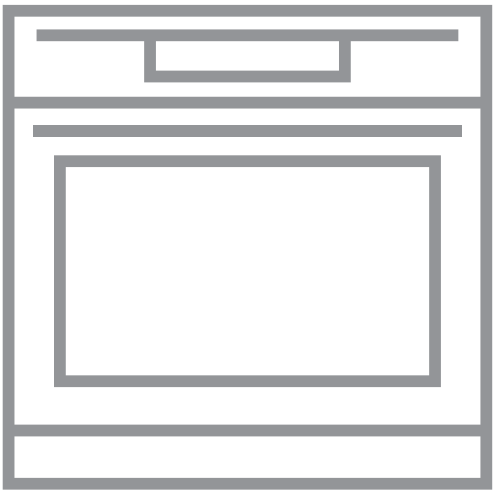
BPS331120M

EN **User Manual**
Oven

USER MANUAL



AEG

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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/webselfservice

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

Buy Accessories, Consumables and Original spare parts for your appliance:
www.aeg.com/shop

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 for any injuries or damage that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location 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 the use of the appliance in a safe way and understand the hazards involved.
- Children between 3 and 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.
- Children of less than 3 years of age should be kept away from the appliance unless continuously supervised.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts may become hot during use.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Always use oven gloves to remove or put in accessories or ovenware.

- Before carrying out any maintenance, disconnect the appliance from the power supply.
- WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use the appliance before installing it in the built-in structure.
- 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 mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- Excessive spillage must be removed before the pyrolytic cleaning. Remove all parts from the oven.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.

2. SAFETY INSTRUCTIONS

2.1 Installation

WARNING!
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable place that meets installation requirements.
- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, check if the oven door opens without restraint.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.
- The built-in unit must meet the stability requirements of DIN 68930.

Cabinet minimum height (Cabinet under the worktop minimum height)	600 (600) mm
Cabinet width	550 mm
Cabinet depth	605 (580) mm
Height of the front of the appliance	594 mm

Height of the back of the appliance	576 mm
Width of the front of the appliance	549 mm
Width of the back of the appliance	548 mm
Depth of the appliance	567 mm
Built in depth of the appliance	546 mm
Depth with open door	1017 mm
Ventilation opening minimum size. Opening placed on the bottom rear side	550 x 20 mm
Mains supply cable length. Cable is placed in the right corner of the back side	1500 mm
Mounting screws	4 x 12 mm

2.2 Electrical connection

WARNING!
Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- 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 or the niche below the appliance, especially when it operates or 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.
- Fully close the appliance door before you connect the mains plug to the mains socket.
- This appliance is supplied with a main plug and a main cable.

2.3 Use

WARNING!
Risk of injury, burns and electric shock or explosion.

- This appliance is for household use 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 cavity of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.
- 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.

2.4 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.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instruction on it's packaging.
- Do not clean the catalytic enamel (if applicable) with detergents.

2.5 Pyrolytic cleaning

WARNING!
Risk of Injury / Fires / Chemical Emissions (Fumes) in Pyrolytic Mode.

- Before carrying out a Pyrolitic self-cleaning function or the First Use please remove from the oven cavity:
  - any excess food residues, oil or grease spills / deposits.
  - any removable objects (including shelves, side rails etc., provided with the product) particularly any non-stick pots, pans, trays, utensils etc.
- Read carefully all the instructions for Pyrolytic cleaning.
- Keep children away from the appliance while the Pyrolytic cleaning operates.
  The appliance becomes very hot and hot air is released from the front cooling vents.
- Pyrolytic cleaning is a high temperature operation that can

release fumes from cooking residues and construction materials, as such consumers are strongly advised to:
  – provide good ventilation during and after each Pyrolytic cleaning.
  – provide good ventilation during and after the first use at maximum temperature operation.
- Unlike all humans, some birds and reptiles can be extremely sensitive to potential fumes emitted during the cleaning process of all Pyrolytic Ovens.
  – Remove any pets (especially birds) from the vicinity of the appliance location during and after the Pyrolytic cleaning and first use maximum temperature operation to a well ventilated area.
- Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all Pyrolytic Ovens when the Pyrolytic self cleaning program is in operation.
- Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature Pyrolytic cleaning operation of all Pyrolytic Ovens and can be also a source for low level harmful fumes.
- Fumes released from all Pyrolytic Ovens / Cooking Residues as described are not harmful to humans, including children, or persons with medical conditions.

2.6 Internal lighting

WARNING!
Risk of electric shock.

- The type of light bulb or halogen lamp used for this appliance is for household appliances only. Do not use it for house lighting.
- Before replacing the lamp, disconnect the appliance from the power supply.
- Use only lamps with the same specifications.

2.7 Service

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

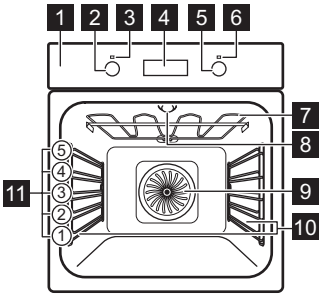
2.8 Disposal

WARNING!
Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

3. PRODUCT DESCRIPTION

3.1 General overview

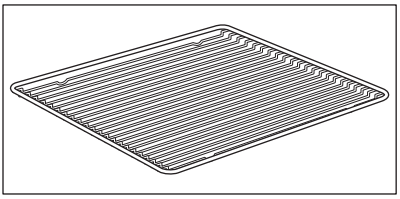


1 Control panel
2 Knob for the heating functions
3 Power lamp / symbol
4 Display
5 Control knob (for the temperature)
6 Temperature indicator / symbol
7 Heating element
8 Lamp
9 Fan
10 Shelf support, removable

11 Shelf positions

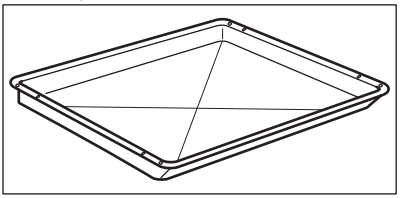
3.2 Accessories

Wire shelf



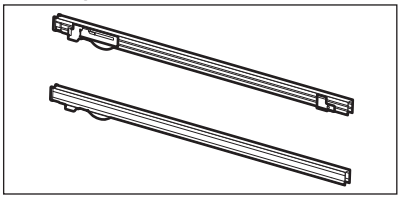
For cookware, cake tins, roasts.

Combi pan



For cakes and biscuits. To bake and roast or as a pan to collect fat.

Telescopic runners



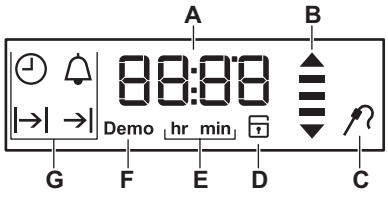
To insert and remove trays and wireshelf more easily.

4. CONTROL PANEL

4.1 Buttons

Sensor field / Button	Function	Description
—	MINUS	To set the time.
⏲	CLOCK	To set a clock function.
+	PLUS	To set the time.

4.2 Display



A. Timer / Temperature
B. Heat-up and residual heat indicator
C. Core temperature sensor (selected models only)
D. Door lock (selected models only)
E. Hours / minutes
F. Demo mode (selected models only)
G. Clock functions

5. BEFORE FIRST USE

WARNING!
Refer to Safety chapters.

To set the Time of day refer to "Clock functions" chapter.

5.1 Initial Cleaning

Remove all accessories and removable shelf supports from the oven.

Refer to "Care and cleaning" chapter.

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

6. DAILY USE

WARNING!
Refer to Safety chapters.

6.1 Retractable knobs

To use the appliance press the knob. The knob comes out.

6.2 Heating functions

Oven function	Application
0 Off position	The oven is off.
 Light	To turn on the lamp without a cooking function.
 True Fan Cooking	To bake on up to three shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
 Pizza Function	To bake pizza. To make intensive browning and a crispy bottom.
 Conventional Cooking	To bake and roast food on one shelf position.
 Bottom Heat	To bake cakes with crispy bottom and to preserve food.
 Defrost	To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.

Oven function	Application
 Moist Fan Baking	This function is designed to save energy during cooking. For the cooking instructions refer to "Hints and tips" chapter, Moist Fan Baking. The oven door should be closed during cooking so that the function is not interrupted and to ensure that the oven operates with the highest energy efficiency possible. When you use this function, the temperature in the cavity may differ from the set temperature. The residual heat is used. The heating power may be reduced. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving. This function was used to comply with the energy efficiency class according to EN 60350-1. When you use this function the lamp automatically turns off after 30 seconds.
 Grill	To grill flat food and to toast bread.

Oven function	Application
 Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. To make gratins and to brown.
 Pyrolysis	To turn on the pyrolytic cleaning of the oven. This function burns off residual dirt in the oven.

The lamp may turn off automatically at a temperature below 60 °C during some oven functions.

6.3 Setting a heating function

1. Turn the knob for the heating functions to select a heating function.
2. Turn the control knob to select the temperature.

The lamp turns on when the oven operates.

3. To turn off the oven, turn the knob for the heating functions to the off position.

6.4 Heat-up indicator

When the oven function operates, the bars in the display appear one by one when the temperature in the oven increases, and disappear when it decreases.

7. CLOCK FUNCTIONS

7.1 Clock functions table

Clock function	Application
TIME OF DAY	To show or change the time of day. You can change the time of day only when the oven is off.

Clock function	Application
DURATION	To set how long the oven works. Use only when a heating function is set.
END	To set when the oven turns off. Use only when a heating function is set.

Clock function	Application
TIME DELAY	Combination of DURATION and END function.
MINUTE MINDER	Use to set a countdown time. This function has no effect on the operation of the oven. You can set the MINUTE MINDER at any time, also if the oven is off.
00:00 COUNT UP TIMER	If you do not set any other clock function the COUNT UP TIMER automatically monitor how long the oven works. It is on immediately when the oven starts to heat. The Count Up Timer cannot be used with the functions: DURATION, END.

7.2 Setting and changing the time

After the first connection to the mains, wait until the display shows **hr** and "**12:00**". "**12**" flashes.

1. Press + or − to set the hours.
2. Press ⏲ to confirm and set the minutes.

The display shows **min** and the set hour. "**00**" flashes.

3. Press + or − to set the current minutes.
4. Press ⏲ to confirm or the set time of day will be saved automatically after 5 seconds.

The display shows the new time.

To change the time of day press ⏲ again and again until the indicator for the time of day 🕓 flashes in the display.

7.3 Setting the DURATION function

1. Set a heating function.
2. Press ⏲ again and again until |→| starts to flash.
3. Press + or − to set the minutes and then the hours. Press ⏲ to confirm.

When the set Duration time ends the signal sounds for 2 minutes. |→| and time setting flash in the display. The oven turns off automatically.

4. Press any button or open the oven door to stop the signal.
5. Turn the knob for the heating functions to the off position.

7.4 Setting the END function

1. Set a heating function.
2. Press ⏲ again and again until →| starts to flash.
3. Press + or − to set the hours and then the minutes. Press ⏲ to confirm.

At the set End time the signal sounds for 2 minutes. →| and time setting flash in the display. The oven turns off automatically.

4. Press any button or open the oven door to stop the signal.
5. Turn the knob for the heating functions to the off position.

7.5 Setting the TIME DELAY function

1. Set a heating function.
2. Press ⏲ again and again until |→| starts to flash.
3. Press + or − to set the minutes and then the hours for DURATION time. Press ⏲ to confirm.

The display shows flashing →|.

4. Press + or − to set the hours and then the minutes for END time. Press ⏲ to confirm. The display shows |→| →| and the set temperature.

Oven turns on automatically later on, works for the set DURATION time and stops at the set END time.
At the set END time the signal sounds for 2 minutes. →| and time setting flash in the display. The oven turns off.

5. Press any button or open the oven door to stop the signal.
6. Turn the knob for the heating functions to the off position.

7.6 Setting the MINUTE MINDER

Minute minder can be both set when the oven is turned on and off.

1. Press ⏲ again and again until 🔔 starts to flash.
2. Press + or − to set the seconds and than the minutes.

When the time you set is longer than 60 minutes, **hr** flash in the display.

3. Set the hours.
4. The MINUTE MINDER starts automatically after 5 seconds. After 90% of the set time the signal sounds.
5. When the set time ends the signal sounds for 2 minutes. "**00:00**" and 🔔 flash in the display. Press any button to stop the signal.

7.7 COUNT UP TIMER

To reset the Count Up Timer, press and hold + and −. The timer starts to count up again.

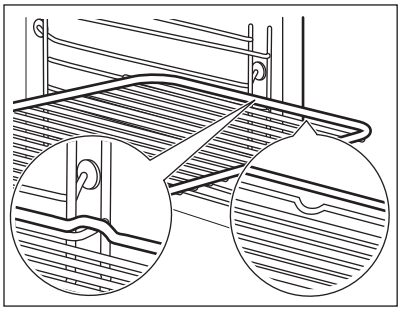
8. USING THE ACCESSORIES

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

8.1 Inserting the accessories

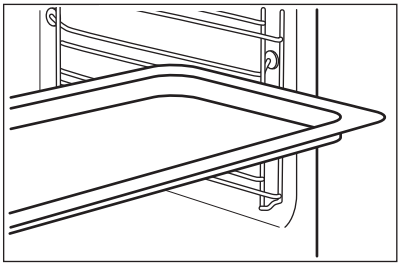
Wire shelf:

Push the shelf between the guide bars of the shelf support .



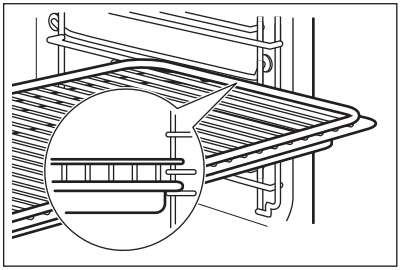
Deep pan:

Push the deep pan between the guide bars of the shelf support.



Wire shelf and deep pan together:

Push the deep pan between the guide bars of the shelf support and the wire shelf on the guide bars above.



Small indentation at the top increase safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

8.2 Telescopic runners - inserting the accessories

With the telescopic runners you can put in and remove the shelves more easily.

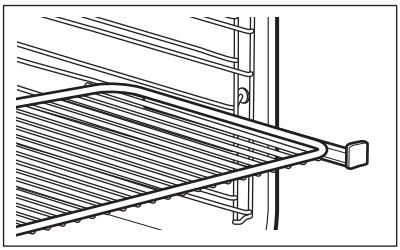
CAUTION!
Do not clean the telescopic runners in the dishwasher. Do not lubricate the telescopic runners.

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

Wire shelf:

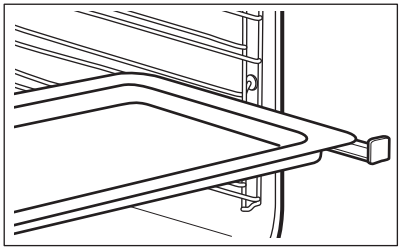
Put the wire shelf on the telescopic runners so that the feet point downwards.

The high rim around the wire shelf is a special device to prevent the cookware from slipping.



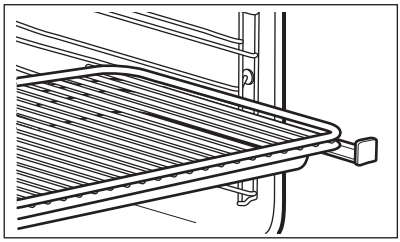
Deep pan:

Put the deep pan on the telescopic runners.



Wire shelf and deep pan together:

Place the wire shelf and the deep pan together on the telescopic runner.



9. ADDITIONAL FUNCTIONS

9.1 Using the Child Lock

When the Child Lock is on the oven cannot be turned on accidentally.

1. Ensure the knob for the oven functions is in the off position.
2. Press and hold ⏻ and + at the same time for 2 seconds.

The signal sounds. SAFE and appear on the display. The door is locked.

The symbol appear on the display also when Pyrolysis function operates.

To turn off the Child Lock, repeat step 2.

9.2 Residual heat indicator

When you turn off the oven, the display shows the residual heat indicator if the temperature in the oven is more than 40 °C.

9.3 Automatic Switch-Off

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

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

The Automatic Switch-off does not work with the functions: Light, Duration, End Time.

9.4 Cooling fan

When the oven operates, the cooling fan turns on automatically to keep the surfaces of the oven cool. If you turn off the oven, the cooling fan can continue to operate until the oven cools down.

10. HINTS AND TIPS

WARNING!
Refer to Safety chapters.

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

10.1 Cooking recommendations

Your oven may bake or roast differently to the oven you had before. The tables below show recommended settings for temperature, cooking time and shelf position for specific types of the food.

If you cannot find the settings for a special recipe, look for the similar one.

10.2 Inner side of the door

On the inner side of the door you can find:

- the numbers of the shelf positions.
- information about the oven functions, recommended shelf positions and temperatures for dishes.

10.3 Baking

Use the lower temperature the first time.

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. There is no need to change the temperature setting if an unequal browning occurs. The differences equalize during baking.

Trays in the oven can twist during baking. When the trays become cold again, the distortions disappear.

10.4 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not baked sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy or streaky.	The oven temperature is too high.	Next time set slightly lower oven temperature.
	The baking time is too short.	Next time set a longer baking time and lower oven temperature.
The cake is too dry.	The oven temperature is too low.	Next time set higher oven temperature.
	The baking time is too long.	Next time set shorter baking time.
The cake bakes unevenly.	The oven temperature is too high and the baking time is too short.	Set lower oven temperature and longer baking time.
	The cake batter is not evenly distributed.	Next time spread the cake batter evenly on the baking tray.
The cake is not ready in the baking time specified in a recipe.	The oven temperature is too low.	Next time set a slightly higher oven temperature.

10.5 Baking on one shelf level

BAKING IN TINS

		(°C)	(min)	
Flan base - short pastry, preheat the empty oven	True Fan Cooking	170 - 180	10 - 25	2
Flan base - sponge cake mixture	True Fan Cooking	150 - 170	20 - 25	2
Ring cake / Brioche	True Fan Cooking	150 - 160	50 - 70	1
Madeira cake / Fruit cakes	True Fan Cooking	140 - 160	70 - 90	1
Cheesecake	Conventional Cooking	170 - 190	60 - 90	1

CAKES / PASTRIES / BREADS

Use the third shelf position.

Use the function: True Fan Cooking.

Use a baking tray.

	(°C)	(min)
Cake with crumble topping	150 - 160	20 - 40
Fruit flans (made of yeast dough / sponge cake mixture), use a deep pan	150	35 - 55

CAKES / PASTRIES / BREADS

Use the third shelf position.

Use the function: True Fan Cooking.

Use a baking tray.

	(°C)	(min)
Fruit flans made of short pastry	160 - 170	40 - 80

CAKES / PASTRIES / BREADS

Preheat the empty oven.

Use the function: Conventional Cooking.

Use a baking tray.

	(°C)	(min)	
Swiss roll	180 - 200	10 - 20	3
Rye bread:	first: 230	20	1
	then: 160 - 180	30 - 60	
Buttered almond cake / Sugar cakes	190 - 210	20 - 30	3

CAKES / PASTRIES / BREADS

Preheat the empty oven.

Use the function: Conventional Cooking.

Use a baking tray.

	(°C)	(min)	
Cream puffs / Eclairs	190 - 210	20 - 35	3
Plaited bread / Bread crown	170 - 190	30 - 40	3
Fruit flans (made of yeast dough / sponge cake mixture), use a deep pan	170	35 - 55	3
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	160 - 180	40 - 80	3
Christstollen	160 - 180	50 - 70	2

BISCUITS

Use the third shelf position.

		(°C)	(min)
Short pastry biscuits	True Fan Cooking	150 - 160	10 - 20
Rolls, preheat the empty oven	True Fan Cooking	160	10 - 25
Biscuits made of sponge cake mixture	True Fan Cooking	150 - 160	15 - 20
Puff pastries, preheat the empty oven	True Fan Cooking	170 - 180	20 - 30

BISCUITS

Use the third shelf position.

		(°C)	(min)
Biscuits made of yeast dough	True Fan Cooking	150 - 160	20 - 40
Macaroons	True Fan Cooking	100 - 120	30 - 50
Pastries made of egg white / Meringues	True Fan Cooking	80 - 100	120 - 150
Rolls, preheat the empty oven	Conventional Cooking	190 - 210	10 - 25

10.6 Bakes and gratins

Use the first shelf position.

		(°C)	(min)
Baguettes topped with melted cheese	True Fan Cooking	160 - 170	15 - 30
Vegetables au gratin, preheat the empty oven	Turbo Grilling	160 - 170	15 - 30
Lasagne	Conventional Cooking	180 - 200	25 - 40
Fish bakes	Conventional Cooking	180 - 200	30 - 60
Stuffed vegetables	True Fan Cooking	160 - 170	30 - 60
Sweet bakes	Conventional Cooking	180 - 200	40 - 60
Pasta bake	Conventional Cooking	180 - 200	45 - 60

10.7 Multilevel Baking

Use the baking trays.

Use the function: True Fan Cooking.

CAKES / PASTRIES			
	(°C)	(min)	2 positions
Cream puffs / Eclairs, preheat the empty oven	160 - 180	25 - 45	1 / 4
Dry streusel cake	150 - 160	30 - 45	1 / 4

BISCUITS / SMALL CAKES / PASTRIES / ROLLS				
	(°C)	(min)	2 positions	3 positions
Rolls	180	20 - 30	1 / 4	-
Short pastry biscuits	150 - 160	20 - 40	1 / 4	1 / 3 / 5
Biscuits made of sponge cake mixture	160 - 170	25 - 40	1 / 4	-
Puff pastries, preheat the empty oven	170 - 180	30 - 50	1 / 4	-
Biscuits made of yeast dough	160 - 170	30 - 60	1 / 4	-
Macaroons	100 - 120	40 - 80	1 / 4	-
Biscuits made of egg white / Meringues	80 - 100	130 - 170	1 / 4	-

10.8 Tips on Roasting

Use heat-resistant ovenware.

Roast lean meat covered.

Roast large meat joints directly in the tray or on the wire shelf placed above the tray.

Put some water in the tray to prevent dripping fat from burning.

Turn the roast after 1/2 - 2/3 of the cooking time.

Roast meat and fish in large pieces (1 kg or more).

Baste meat joints with their own juice several times during roasting.

10.9 Roasting

Use the first shelf position.

BEEF

			(°C)	(min)
Pot roast	1 - 1.5 kg	Conventional Cooking	230	120 - 150
Roast beef or fillet, rare, preheat the empty oven	per cm of thickness	Turbo Grilling	190 - 200	5 - 6
Roast beef or fillet, medium, preheat the empty oven	per cm of thickness	Turbo Grilling	180 - 190	6 - 8
Roast beef or fillet, well done, preheat the empty oven	per cm of thickness	Turbo Grilling	170 - 180	8 - 10

VEAL

Use the function: Turbo Grilling.

	(kg)	(°C)	(min)
Roast veal	1	160 - 180	90 - 120
Veal knuckle	1.5 - 2	160 - 180	120 - 150

LAMB

Use the function: Turbo Grilling.

	(kg)	(°C)	(min)
Lamb leg / Roast lamb	1 - 1.5	150 - 170	100 - 120
Lamb saddle	1 - 1.5	160 - 180	40 - 60

GAME

Use the function: Conventional Cooking.

	(kg)	(°C)	(min)
Saddle / Hare leg, preheat the empty oven	up to 1	230	30 - 40
Venison saddle	1.5 - 2	210 - 220	35 - 40
Haunch of venison	1.5 - 2	180 - 200	60 - 90

POULTRY

Use the function: Turbo Grilling.

	(kg)	(°C)	(min)
Poultry, portions	0.2 - 0.25 each	200 - 220	30 - 50
Chicken, half	0.4 - 0.5 each	190 - 210	35 - 50
Chicken, poulard	1 - 1.5	190 - 210	50 - 70
Duck	1.5 - 2	180 - 200	80 - 100
Goose	3.5 - 5	160 - 180	120 - 180
Turkey	2.5 - 3.5	160 - 180	120 - 150
Turkey	4 - 6	140 - 160	150 - 240

FISH (STEAMED)

Use the function: Conventional Cooking.

	(kg)	(°C)	(min)
Whole fish	1 - 1.5	210 - 220	40 - 60

10.10 Crispy baking with: Pizza Function

 **PIZZA**

 **Use the first shelf position.**

	 (°C)	 (min)
Tarts	180 - 200	40 - 55
Spinach flan	160 - 180	45 - 60
Cheesecake	140 - 160	60 - 90
Vegetable pie	160 - 180	50 - 60

 **PIZZA**

 **Preheat the empty oven before cooking.**

 **Use the second shelf position.**

	 (°C)	 (min)
Pizza, thin crust, use a deep pan	200 - 230	15 - 20

 **PIZZA**

 **Preheat the empty oven before cooking.**

 **Use the second shelf position.**

	 (°C)	 (min)
Pizza, thick crust	180 - 200	20 - 30
Unleavened bread	230 - 250	10 - 20
Puff pastry flan	160 - 180	45 - 55
Flammku-chen	230 - 250	12 - 20
Pierogi	180 - 200	15 - 25

10.11 Grill

Preheat the empty oven before cooking.

Grill only thin pieces of meat or fish.

Put a pan on the first shelf position to collect fat.



GRILL



Use the function: Grill

	 (°C)	 (min) 1st side	 (min) 2nd side	
Roast beef	210 - 230	30 - 40	30 - 40	2
Beef fillet	230	20 - 30	20 - 30	3
Veal loin	210 - 230	30 - 40	30 - 40	2
Lamb saddle	210 - 230	25 - 35	20 - 25	3
Whole fish, 0.5 kg - 1 kg	210 - 230	15 - 30	15 - 30	3 / 4

10.12 Frozen Foods



DEFROSTING



Use the function: True Fan Cooking.

	 (°C)	 (min)	
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
French fries, thin	200 - 220	20 - 30	3
French fries, thick	200 - 220	25 - 35	3
Wedges / Croquettes	220 - 230	20 - 35	3
Hash browns	210 - 230	20 - 30	3
Lasagne / Cannelloni, fresh	170 - 190	35 - 45	2
Lasagne / Cannelloni, frozen	160 - 180	40 - 60	2

DEFROSTING

Use the function: True Fan Cooking.

	(°C)	(min)	
Baked cheese	170 - 190	20 - 30	3
Chicken wings	190 - 210	20 - 30	2

10.13 Defrost

Remove the food packaging and put the food on a plate.

Do not cover the food, as this can extend the defrost time.

For large portions of food place an upturned empty plate on the bottom of the oven cavity. Put the food in a deep dish and set it on top of the plate inside the oven. Remove the shelf supports if necessary.

Use the first shelf position.

	(kg)	(min) Defrosting time	(min) Further defrosting time	
Chicken	1	100 - 140	20 - 30	Turn halfway through.
Meat, turn halfway through	1	100 - 140	20 - 30	Turn halfway through.
Trout	0.15	25 - 35	10 - 15	-
Strawberries	0.3	30 - 40	10 - 20	-
Butter	0.25	30 - 40	10 - 15	-
Cream, whip the cream when still slightly frozen in places	2 x 0.2	80 - 100	10 - 15	Whip the cream when still slightly frozen in places.
Gateau	1.4	60	60	-

10.14 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 position.

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).

Set the temperature to 160 - 170 °C.

SOFT FRUIT	
	(min) Cooking time until simmering
Strawberries / Blueberries / Raspberries / Ripe gooseberries	35 - 45

STONE FRUIT		
	(min) Cooking time until simmering	**(min) Continue to cook at 100 °C**
Peaches / Quinces / Plums	35 - 45	10 - 15

VEGETABLES		
	(min) Cooking time until simmering	**(min) Continue to cook at 100 °C**
Carrots	50 - 60	5 - 10
Cucumbers	50 - 60	-
Mixed pickles	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	50 - 60	15 - 20

10.15 Dehydrating - True Fan Cooking

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.

For 1 tray use the third shelf position.

For 2 trays use the first and fourth shelf position.

VEGETABLES		
	(°C)	**(h)**
Beans	60 - 70	6 - 8
Peppers	60 - 70	5 - 6
Vegetables for soup	60 - 70	5 - 6
Mushrooms	50 - 60	6 - 8
Herbs	40 - 50	2 - 3

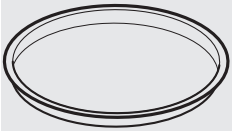
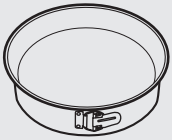
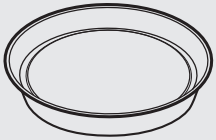
Set the temperature to 60 - 70 °C.

FRUIT	(h)
Plums	8 - 10
Apricots	8 - 10
Apple slices	6 - 8

FRUIT	(h)
Pears	6 - 9

10.16 Moist Fan Baking - recommended accessories

Use the dark and non-reflective tins and containers. They have better heat absorption than the light colour and reflective dishes.

 Pizza pan	 Baking dish	 Ramekins	 Flan base tin
Dark, non-reflective 28 cm diameter	Dark, non-reflective 26 cm diameter	Ceramic 8 cm diameter, 5 cm height	Dark, non-reflective 28 cm diameter

10.17 Moist Fan Baking

For the best results follow suggestions listed in the table below.

Use the third shelf position.

	(°C)	(min)
Pasta gratin	200 - 220	45 - 55
Potato gratin	180 - 200	70 - 85
Moussaka	170 - 190	70 - 95
Lasagne	180 - 200	75 - 90
Cannelloni	180 - 200	70 - 85
Bread pudding	190 - 200	55 - 70
Rice pudding	170 - 190	45 - 60

	(°C)	(min)
Apple cake, made of sponge cake mixture (round cake tin)	160 - 170	70 - 80
White bread	190 - 200	55 - 70

10.18 Information for test institutes

Tests according to: EN 60350, IEC 60350.

BAKING ON ONE LEVEL. Baking in tins

		(°C)	(min)	
Fatless sponge cake	True Fan Cooking	140 - 150	35 - 50	2
Fatless sponge cake	Conventional Cooking	160	35 - 50	2
Apple pie, 2 tins Ø20 cm	True Fan Cooking	160	60 - 90	2
Apple pie, 2 tins Ø20 cm	Conventional Cooking	180	70 - 90	1

BAKING ON ONE LEVEL. Biscuits

Use the third shelf position.

		(°C)	(min)
Short bread / Pastry strips	True Fan Cooking	140	25 - 40
Short bread / Pastry strips, preheat the empty oven	Conventional Cooking	160	20 - 30
Small cakes, 20 per tray, preheat the empty oven	True Fan Cooking	150	20 - 35
Small cakes, 20 per tray, preheat the empty oven	Conventional Cooking	170	20 - 30

MULTILEVEL BAKING. Biscuits

		(°C)	(min)	2 positions	3 positions
Short bread / Pastry strips	True Fan Cooking	140	25 - 45	1 / 4	1 / 3 / 5
Small cakes, 20 per tray, preheat the empty oven	True Fan Cooking	150	23 - 40	1 / 4	-

GRILL

Preheat the empty oven for 5 minutes.

Grill with the maximum temperature setting.

		(min)	
Toast	Grill	1 - 3	5
Beef steak, turn halfway through	Grill	24 - 30	4

11. CARE AND CLEANING

WARNING!
Refer to Safety chapters.

11.1 Notes on cleaning

Cleaning Agents	Clean the front of the oven with a soft cloth with warm water and a mild cleaning agent.
	To clean metal surfaces, use a dedicated cleaning agent.
	Clean stubborn stains with a special oven cleaner.

Everyday Use	Clean the oven cavity after each use. Fat accumulation or other food remains may cause fire. The risk is higher for the grill pan.
	Dry the cavity with a soft cloth after each use.

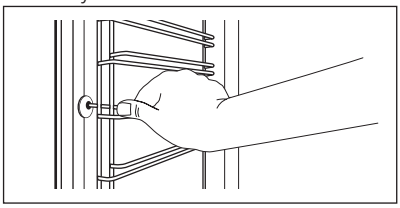
Accessories	Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent. Do not clean the accessories in a dishwasher.
	Do not clean the non-stick accessories using aggressive agents, sharp-edged objects or in a dishwasher.

11.2 How to remove: shelf supports

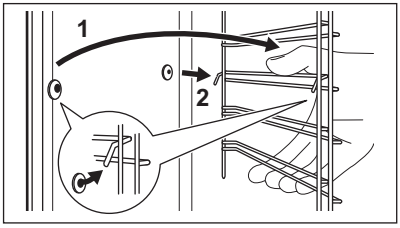
To clean the oven, remove the shelf supports.

CAUTION!
Be careful when you remove the shelf supports.

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



2. Pull the rear end of the shelf support away from the side wall and remove it.



Install the removed accessories in the opposite sequence.

The retaining pins on the telescopic runners must point to the front.

11.3 Pyrolysis

CAUTION!
Remove all accessories and removable shelf supports.

Do not start the Pyrolysis if you did not fully close the oven door. In some models, the display shows "C3" when this error occurs.

WARNING!
The oven becomes very hot. There is a risk of burns.

CAUTION!
If there are other appliances installed in the same cabinet, do not use them when the Pyrolysis function operates. It can cause damage to the appliance.

1. Wipe out the cavity with a wet, soft cloth.
2. Clean the inner side of the door with hot water, so that the residues do not burn from the hot air.
3. Set the Pyrolysis function. Refer to "Daily use" chapter, "Oven Functions".
4. When |→| flashes, press + or — to set the pyrolysis duration:

Option	Description
P1	Light cleaning. Duration: 1 h 30 min.
P2	Normal cleaning. Duration: 3 h.

Press ⏲ or turn the knob for the temperature to start the pyrolysis.
You can use the END function to delay the start of the cleaning.
During the pyrolysis the oven lamp is off.

5. To change the default length of the pyrolysis (**P1** or **P2**), press ⏲ to set |→|, and then press + or −.
6. When the oven is at the set temperature, the door locks. The display shows 🔒 and the bars of the heat indicator until the door unlocks.
7. When pyrolysis is completed, the display shows the time of day. The oven door stays locked.
8. When the oven is cool again, the door unlocks.

11.4 Cleaning reminder

To remind you that the pyrolysis is necessary, PYR flashes in the display for 10 seconds after each activation and deactivation of the oven.

The cleaning reminder goes out:

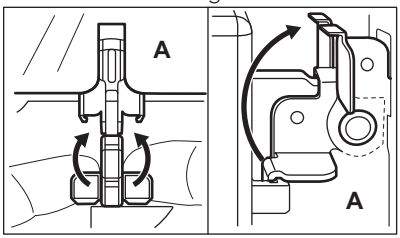
- after the end of the pyrolysis.
- if you press + and − at the same time while PYR flashes in the display.

11.5 Removing and installing the door

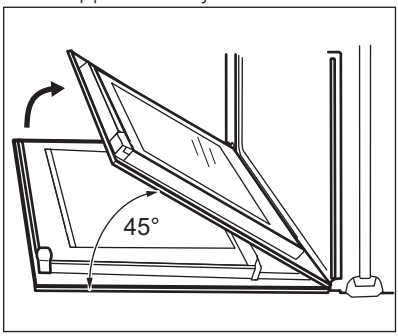
You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.

WARNING!
The door is heavy.

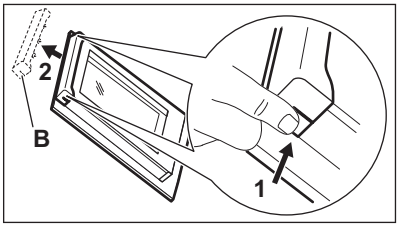
1. Open the door fully.
2. Fully lift up the clamping levers (A) on the two door hinges.



3. Close the door until it is at an angle of approximately 45°.

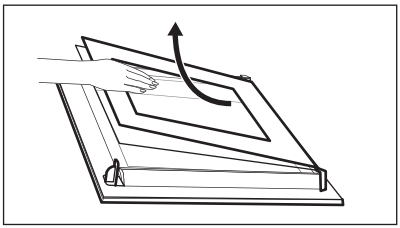


4. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



CAUTION!
Rough handling of the glass, especially around the edges of the front panel, can cause the glass to break.

5. Pull the door trim to the front to remove it.
6. Hold the door glass panels on their top edge one by one and pull them up out of the guide.

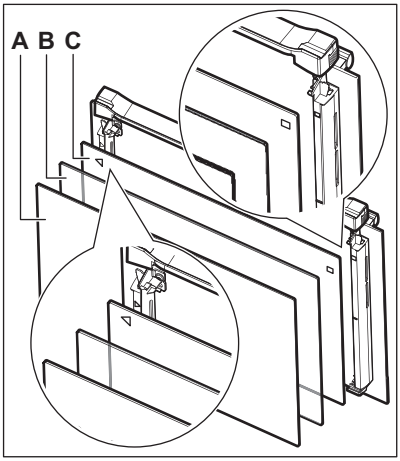


7. Clean the glass panel with water and soap. Dry the glass panel carefully.

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

WARNING!
Make sure that the glasses are inserted in the correct position otherwise the surface of the door may overheat.

Make sure that you put the glass panels (C, B and A) back in the correct sequence. First, insert panel C, which has a square printed on the left side and a triangle on the right side. You will also find those symbols embossed on the door frame. The triangle symbol on the glass must match the triangle on the door frame, and the square symbol must match the square. After that insert the other two glass panels.



11.6 Replacing the lamp

WARNING!
Risk of electric shock.
The lamp can be hot.

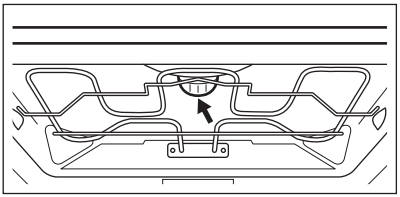
1. Turn off the oven.

Wait until the oven is cooled down.

2. Disconnect the oven from the mains.
3. Put a cloth on the bottom of the cavity.

The top lamp

1. Turn the lamp glass cover to remove it.



2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

12. TROUBLESHOOTING

WARNING!
Refer to Safety chapters.

12.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the oven.	The oven is not connected to an electrical supply or it is connected incorrectly.	Check if the oven is correctly connected to the electrical supply (refer to the connection diagram if available).
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is activated.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The door is not closed correctly.	Fully close the door.
The oven does not heat up.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
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 display shows "C3".	The cleaning function does not operate. You did not fully close the door, or the door lock is defective.	Fully close the door.

Problem	Possible cause	Remedy
The display shows "F102".	• You did not fully close the door. • The door lock is defective.	• Fully close the door. • Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows "F102" again, contact the Customer Care Department.
The display shows an error code that is not in this table.	There is an electrical fault.	• Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows the error code again, contact the Customer Care Department.

12.2 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 oven cavity. Do not remove the rating plate from the oven cavity.

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

13. ENERGY EFFICIENCY

13.1 Product Information and Product Information Sheet*

Supplier's name	AEG
Model identification	BPS331120M 944187916
Energy Efficiency Index	81.2
Energy efficiency class	A+
Energy consumption with a standard load, conventional mode	1.09 kWh/cycle

Energy consumption with a standard load, fan-forced mode	0.69 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	71 l
Type of oven	Built-In Oven
Mass	35.0 kg

* For European Union according to EU Regulations 65/2014 and 66/2014.
For Republic of Belarus according to STB 2478-2017, Appendix G; STB 2477-2017, Annexes A and B.
For Ukraine according to 568/32020.

Energy efficiency class is not applicable for Russia.

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

13.2 Energy saving

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

Make sure that the oven door is closed properly when the oven operates. Do not open the door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

Use metal cookware to improve energy saving.

When possible, do not preheat the oven before cooking.

Keep breaks between baking as short as possible when you prepare a few dishes at one time.

Cooking with fan
When possible, use the cooking functions with fan to save energy.

Residual heat
If a programme with the Duration or End Time selection is activated and the cooking time is longer than 30 minutes, the heating elements automatically turn off earlier in some oven functions.

The fan and lamp continue to operate. When you turn off the oven, the display shows the residual heat. You can use that heat to keep the food warm.

When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum 3 - 10 minutes before the end of cooking. The residual heat inside the oven will continue to cook.

Use the residual heat to warm up other dishes.

Keep food warm
Choose the lowest possible temperature setting to use residual heat and keep a meal warm. The residual heat indicator or temperature appears on the display.

Moist Fan Baking
Function designed to save energy during cooking.

When you use this function the lamp automatically turns off after 30 seconds.

14. ENVIRONMENTAL CONCERNS

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

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