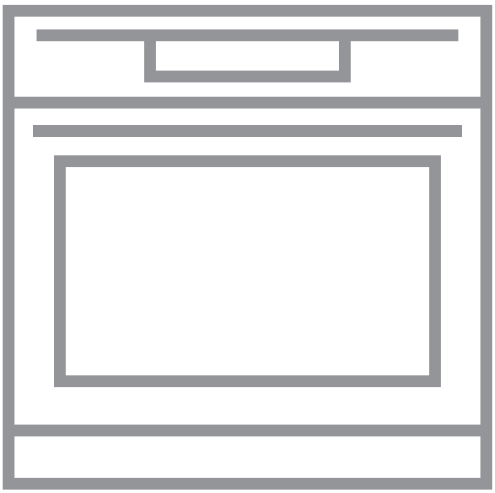
KEE541020M
KEE542020M

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:

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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 damages 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 unless continuously supervised.
- Children of less than 3 years of age should be kept away 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 are hot.
- 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.

- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the 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.
- 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.
- Use only the food sensor (core temperature sensor) recommended for this appliance.

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.
- Keep the minimum distance from other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or units with the same height.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

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, especially when the door is hot.
- The shock protection of live and insulated parts must be fastened in

such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance complies with the E.E.C. Directives.

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.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use any 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 any kind of detergent.

2.5 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.
- Only use lamps with the same specifications.

2.6 Service

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

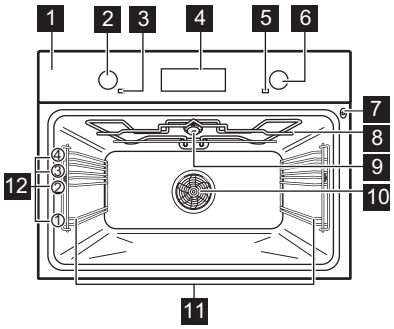
2.7 Disposal

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

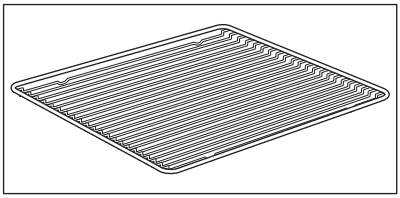
3.1 General overview



1 Control panel
2 Knob for the heating functions
3 Power lamp / symbol
4 Display
5 Knob for the temperature
6 Temperature indicator / symbol
7 Socket for the core temperature sensor
8 Heating element
9 Lamp
10 Fan
11 Shelf support, removable
12 Shelf positions

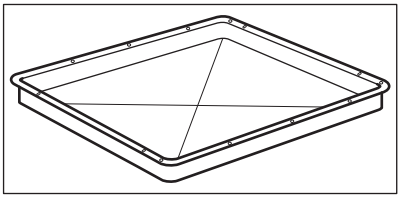
3.2 Accessories

Wire shelf



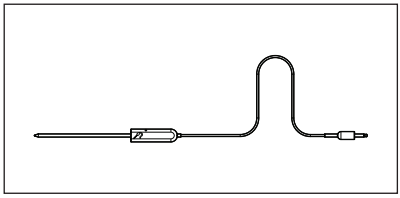
For cookware, cake tins, roasts.

Baking tray



For cakes and biscuits.

Food Sensor



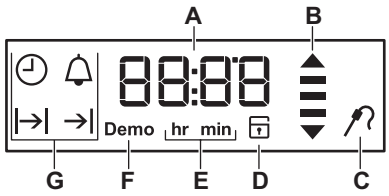
To measure the temperature inside the food.

4. CONTROL PANEL

4.1 Buttons

Sensor field / Button	Function	Description
⏲	CLOCK	To set a clock function.
—	MINUS	To set the time.
🔔 ☼3sec	MINUTE MINDER	To set the MINUTE MINDER. Hold the button for more than 3 seconds to activate or deactivate the oven lamp.
+	PLUS	To set the time.
°C	TEMPERATURE	To check the oven temperature or the temperature of the core temperature sensor (if applicable). Use only while an oven function is in operation.

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 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 control knob. The control 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 two shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
Pizza Setting	To bake food on one shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
Conventional Cooking (Top / Bottom Heat)	To bake and roast food on one shelf position.
Bottom Heat	To bake cakes with crispy bottom and to preserve food.
Keep Warm	To keep food warm.
Defrost	This function can be used for defrosting frozen foods, such as vegetables and fruits. 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 more information 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. Due to the use of the residual heat - 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.
 Fast Grilling	To grill flat food in large quantities and to toast bread.
 Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. Also to make gratins and to brown.



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

6.3 Turning the oven on and off

1. Turn the knob for the oven functions to select an oven function.
2. Turn the knob for the temperature to select a temperature.
3. To turn off the oven, turn the knobs for the oven functions and temperature to the off position.

The lamp turns on when the oven operates.

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.
 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.
 TIME DELAY	Combination of DURATION and END function.

Clock function	Application
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, core temperature sensor.

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 switch to 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

1. Set an oven 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 oven functions to the off position.

7.4 Setting the END

1. Set an oven 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 oven functions to the off position.

7.5 Setting the TIME DELAY function

1. Set an oven 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.

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 oven 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 .
and "**00**" flash in the display.
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 Core temperature sensor

The core temperature sensor measures temperature inside the food. When the food is at the set temperature, the oven turns off.

There are two temperatures to be set:

- the oven temperature (minimum 120 °C),
- the food core temperature.

CAUTION!
Use only the core temperature sensor supplied and the original replacement parts.

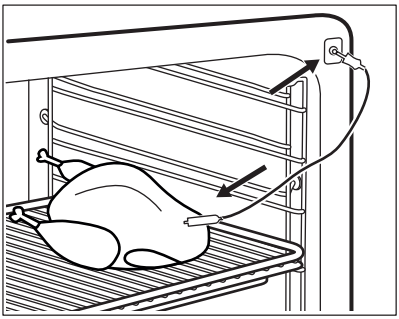
Directions for the best results:
- Ingredients should be at room temperature.
- Core temperature sensor cannot be used for liquid dishes.
- During cooking the core temperature sensor must remain in the dish and the plug in the socket.
- Use recommended food core temperature settings. Refer to "Hints and tips" chapter.

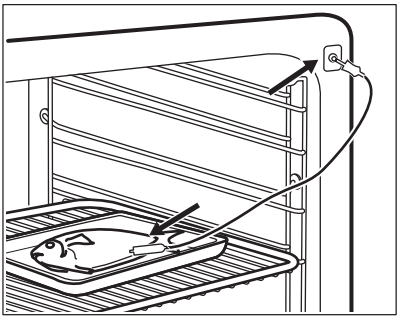
Every time you put the core temperature sensor in the socket, you need to set the core temperature time again. You cannot select the duration and end time.

The aoven calculates the approximate cooking time, it may change.

Food categories: meat, poultry and fish

1. Set the oven function and temperature.
2. Insert the tip of the core temperature sensor into the centre of meat or fish, in the thickest part if possible. Make sure that at least 3/4 of the core temperature sensor is inside of the dish.
3. Put the plug of the core temperature sensor into the socket located in the front frame of the appliance.





The display shows the core temperature sensor symbol.
When you use the core temperature sensor for the first time, the default core temperature is 60 °C.

While flashes, you can use the knob for the temperature to change the default core temperature. The display shows the symbol of the core temperature sensor and the default core temperature.

4. Press to save the new core temperature, or wait 10 seconds for the setting to be saved automatically.

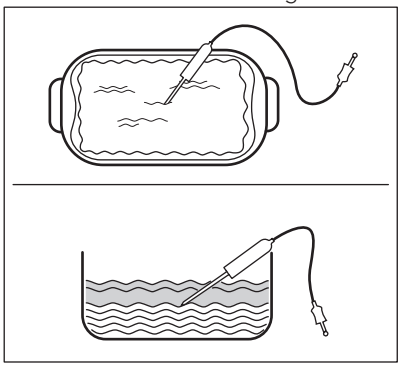
The new default core temperature is displayed during the next use of the core temperature sensor.
When the food is at the set core temperature, the default core temperature and flashes. An acoustic signal sounds for 2 minutes.

5. Press any button to stop the acoustic signal.
6. Remove the core temperature sensor plug from the socket and remove the dish from the appliance.

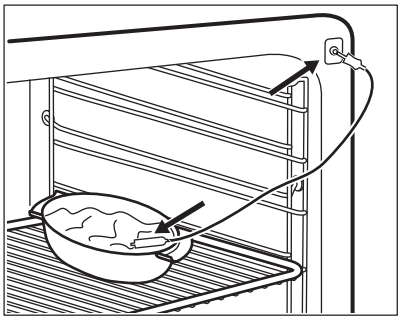
WARNING!
There is a risk of burns as the core temperature sensor becomes hot. Be careful when you unplug it and remove it from the dish.

Food category: casserole

1. Set the oven function and temperature.
2. Place half of the ingredients in a baking dish.
3. Insert the tip of the core temperature sensor exactly in the centre of the casserole.The core temperature sensor should be stabilized in one place during baking. Use a solid ingredient to achieve that. Use the rim of the baking dish to support the silicone handle of the core temperature sensor. The tip of the core temperature sensor should not touch the bottom of a baking dish.



4. Cover the core temperature sensor with the remaining ingredients.
5. Put the plug of the core temperature sensor into the socket located in the front frame of the appliance.



The display shows the core temperature sensor symbol.

6. Press ⏲ to save the new core temperature, or wait 10 seconds for the setting to be saved automatically.

The new default core temperature is displayed during the next use of the core temperature sensor.
When the food is at the set core temperature, the default core temperature and flashes. An acoustic signal sounds for 2 minutes.

7. Press any button to stop the acoustic signal.
8. Remove the core temperature sensor plug from the socket and remove the dish from the appliance.

WARNING!
There is a risk of burns as the core temperature sensor becomes hot. Be careful when you unplug it and remove it from the dish.

Changing the temperature during the cooking

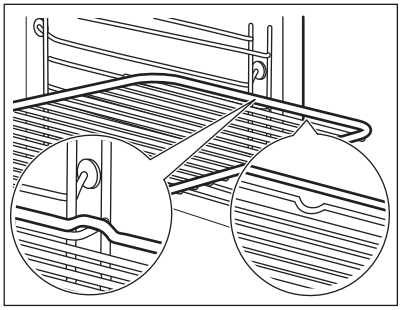
You can change the temperature at any time during the cooking:

1. Press °C:
   - one time - the display shows the set core temperature which changes every 10 seconds to the current core temperature.
   - two times - the display shows the current oven temperature which changes every 10 seconds to the set oven temperature.
   - three times - the display shows the set oven temperature.
2. Use the knob for the temperature to change the temperature.

8.2 Inserting the accessories

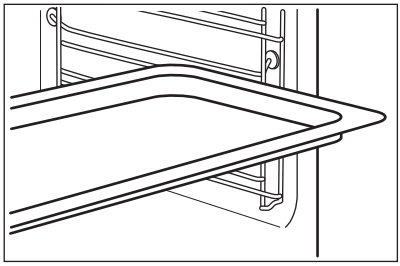
Wire shelf:

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



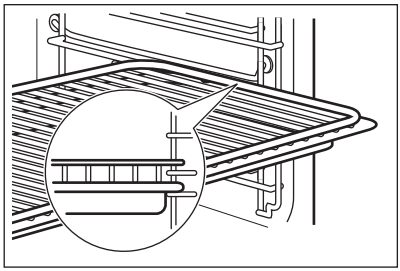
Baking tray:

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



Wire shelf and baking tray together:

Push the baking tray 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.

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 appears on the display.
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 operates and you do not change the oven temperature.

Temperature (°C)	Switch-off time (h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5
250 - maximum	1.5

After an automatic switch-off, press any button to operate the oven again.

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

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 below tables provide you with the standard settings for temperature, cooking time and shelf position.

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

10.2 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.

10.3 Tips on baking

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

10.4 Baking on one oven level

Baking in tins

Food	Function	Temperature (°C)	Time (min)	Shelf position
Ring cake or brioche	True Fan Cooking	150 - 160	50 - 70	1
Madeira cake / Fruit cakes	True Fan Cooking	140 - 160	70 - 90	1
Sponge cake / Sponge cake	True Fan Cooking	140 - 150	35 - 50	1
Sponge cake / Sponge cake	Top / Bottom Heat	160	35 - 50	1

Food	Function	Temperature (°C)	Time (min)	Shelf position
Flan base - short pastry[1)]	True Fan Cooking	170 - 180	10 - 25	2
Flan base - sponge mixture	True Fan Cooking	150 - 170	20 - 25	2
Apple pie / Apple pie (2 tins Ø 20 cm, diagonally off set)	True Fan Cooking	160	70 - 90	2
Apple pie / Apple pie (2 tins Ø 20 cm, diagonally off set)	Top / Bottom Heat	180	70 - 90	1
Cheesecake, tray[2)]	Top / Bottom Heat	160 - 170	70 - 90	2

1) Preheat the oven.

2) Use a deep pan.

Cakes / pastries / breads on baking trays

Food	Function	Temperature (°C)	Time (min)	Shelf position
Plaited bread / bread crown	Top / Bottom Heat	170 - 190	30 - 40	1
Christmas stollen[1)]	Top / Bottom Heat	160 - 180	50 - 70	1
Bread (rye bread)[1)]	Top / Bottom Heat			1
first		230	20	
then		160 - 180	30 - 60	
Cream puffs / eclairs[1)]	Top / Bottom Heat	190 - 210	20 - 35	2
Swiss Roll[1)]	Top / Bottom Heat	180 - 200	10 - 20	2
Cake with crumble topping (dry)	True Fan Cooking	150 - 160	20 - 40	2
Buttered almond cake / sugar cakes[1)]	Top / Bottom Heat	190 - 210	20 - 30	2
Fruit flans (made with yeast dough / sponge mixture)[2)]	True Fan Cooking	150 - 160	35 - 55	2

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

1) Preheat the oven.

2) Use a deep pan.

Biscuits

Food	Function	Temperature (°C)	Time (min)	Shelf position
Short pastry biscuits	True Fan Cooking	150 - 160	10 - 20	2
Short bread / Short bread / Pastry Stripes	True Fan Cooking	140	20 - 35	2
Short bread / Short bread / Pastry Stripes[1]	Top / Bottom Heat	160	20 - 30	2
Biscuits made with sponge mixture	True Fan Cooking	150 - 160	15 - 20	2
Pastries made with egg white, meringues	True Fan Cooking	80 - 100	120 - 150	
Macaroons	True Fan Cooking	100 - 120	30 - 50	2
Biscuits made with yeast dough	True Fan Cooking	150 - 160	20 - 40	2
Puff pastries[1]	True Fan Cooking	170 - 180	20 - 30	2
Rolls[1]	True Fan Cooking	160	10 - 25	2
Rolls[1]	Top / Bottom Heat	190 - 210	10 - 25	2
Small cakes / Small cakes[1]	True Fan Cooking	160	20 - 35	2

Food	Function	Temperature (°C)	Time (min)	Shelf position
Small cakes / Small cakes[1)]	Top / Bottom Heat	170	20 - 35	2

1) Preheat the oven.

10.5 Bakes and gratins

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

1) Preheat the oven.

10.6 Moist Fan Baking

Food	Temperature (°C)	Time (min)	Shelf position
Pasta gratin	200 - 220	45 - 60	1
Potato gratin	180 - 200	70 - 85	1
Moussaka	180 - 200	75 - 90	1
Lasagne	180 - 200	70 - 90	1
Cannelloni	180 - 200	65 - 80	1
Bread pudding	190 - 200	55 - 70	1
Rice pudding	180 - 200	55 - 70	1

Food	Temperature (°C)	Time (min)	Shelf position
Apple cake, made with sponge mixture (round cake tin)	160 - 170	70 - 80	1
White bread	200 - 210	55 - 70	1

10.7 Multilevel baking

Use the function True Fan Cooking.

Cakes / pastries / breads on baking trays

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

1) Preheat the oven.

Cakes / small cakes / breads on baking trays

Food	Temperature (°C)	Time (min)	Shelf position
Short pastry biscuits	150 - 160	20 - 40	1 /4
Short bread / Short bread / Pastry Stripes	140	25 - 45	1 / 4
Biscuits made with sponge mixture	160 - 170	25 - 40	1 / 4
Pastries made with egg white, meringues	80 - 100	130 - 170	1 / 4
Macaroons	100 - 120	40 - 80	1 / 4
Biscuits made with yeast dough	160 - 170	30 - 60	1 / 4

10.8 Pizza Setting

Food	Temperature (°C)	Time (min)	Shelf position
Pizza (thin crust)[1)]	200 - 230	15 - 20	2
Pizza (with a lot of topping)[2)]	180 - 200	20 - 30	2
Tarts	180 - 200	40 - 55	1

Food	Temperature (°C)	Time (min)	Shelf position
Spinach flan	160 - 180	45 - 60	1
Quiche Lorraine (Savoury flan)	170 - 190	45 - 55	1
Swiss Flan	170 - 190	45 - 55	2
Cheesecake	140 - 160	60 - 90	1
Apple cake, covered	150 - 170	50 - 60	1
Vegetable pie	160 - 180	50 - 60	1
Unleavened bread[1)]	230 - 250	10 - 20	2
Puff pastry flan[1)]	160 - 180	45 - 55	2
Flammekuchen[1)]	230 - 250	12 - 20	2
Piroggen (Russian version of calzone)[1)]	180 - 200	15 - 25	2

1) Preheat the oven.

2) Use a deep pan.

10.9 Roasting

Use heat-resistant ovenware.

Meat with crackling can be roasted in the roasting tin without the lid.

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

To keep meat more succulent:
- roast lean meat in the roasting tin with the lid or use roasting bag.
- roast meat and fish in large pieces (1 kg or more).
- baste large roasts and poultry with their juices several times during roasting.

10.10 Roasting tables

Use the 1st shelf position.

Beef
Use the function:Top / Bottom Heat.

Food	Temperature (°C)	Time (min)
Pot roast, 1 - 1.5 kg	230	120 - 150

Use the function:Turbo Grilling.

To calculate the roasting time multiple the time given in the table below by the centimetres of thickness of the fillet.

Food	Temperature (°C)	Time (min)
Roast beef or fillet: rare[1)]	190 - 200	5 - 6
Roast beef or fillet: medium	180 - 190	6 - 8
Roast beef or fillet: well done	170 - 180	8 - 10

1) Preheat the oven.

Pork
Use the function:Turbo Grilling.

Food	Temperature (°C)	Time (min)
Shoulder, neck, ham joint, 1 - 1.5 kg	160 - 180	90 - 120
Chop, spare rib, 1 - 1.5 kg	170 - 180	60 - 90
Meat loaf, 0.75 kg - 1 kg	160 - 170	50 - 60
Pork knuckle (pre-cooked), 0.75 kg - 1 kg	150 - 170	90 - 120

Veal
Use the function:Turbo Grilling.

Food	Temperature (°C)	Time (min)
Roast veal, 1 kg	160 - 180	120 - 150
Knuckle of veal, 1.5 - 2 kg	160 - 180	120 - 150

Lamb
Use the function:Turbo Grilling.

Food	Temperature (°C)	Time (min)
Leg of lamb, roast lamb, 1 - 1.5 kg	150 - 180	100 - 120
Saddle of lamb, 1 - 1.5 kg	160 - 180	40 - 60

Game
Use the function:Top / Bottom Heat.

Food	Temperature (°C)	Time (min)
Saddle of hare, leg of hare, up to 1 kg[1)]	230	30 - 40
Saddle of venison, 1.5 - 2 kg	210 - 220	35 - 40
Haunch of venison, 1.5 - 2 kg	180 - 200	60 - 90

1) Preheat the oven.

Poultry
Use the function:Turbo Grilling.

Food	Temperature (°C)	Time (min)
Chicken, spring chicken, 0.2 - 0.35 kg each	200 - 220	30 - 50
Chicken half, 0.4 - 0.5 each	190 - 210	35 - 50
Poultry pieces, 1 - 1.5 kg	190 - 210	50 - 70
Duck, 1.5 - 2 kg	180 - 200	80 - 100

Fish (steamed)
Use the function:Top / Bottom Heat.

Food	Temperature (°C)	Time (min)
Whole fish, 1 - 1.5 kg	210 - 220	45 - 60

10.11 Grilling

Put the pan to collect the fat into the first shelf position.

Preheat the empty oven for 5 minutes.

Grilling

Food	Temperature (°C)	Grilling time (min)		Shelf position
		1st side	2nd side	
Roast beef, medium	210 - 230	30 - 40	30 - 40	1
Filet of beef, medium	230	20 - 30	20 - 30	1
Back of pork	210 - 230	30 - 40	30 - 40	1
Back of veal	210 - 230	30 - 40	30 - 40	1
Back of lamb	210 - 230	25 - 35	20 - 35	1
Whole Fish, 0.5 - 1 kg	210 - 230	15 - 30	15 - 30	1

Fast Grilling
Preheat the empty oven for 3 minutes.

Grill with the maximum temperature setting.

Food	Grilling time (min)		Shelf position
	1st side	2nd side	
Pork fillet	10 - 12	6 - 10	3
Sausages	10 - 12	6 - 8	3
Fillet steaks, veal steaks	7 - 10	6 - 8	3
Toast with topping	6 - 8	-	3

10.12 Frozen foods

- Remove the food packaging. Put the food on a plate.
- Do not cover it with a bowl or a plate. This can extend the defrost time.

Use the function True Fan Cooking.

Food	Temperature (°C)	Time (min)	Shelf position
Pizza, frozen	200 - 220	15 - 25	2
Pizza American, frozen	190 - 210	20 - 25	2
Pizza, chilled	210 - 230	13 - 25	2
Pizza Snacks, frozen	180 - 200	15 - 30	2
French Fries, thin	200 - 220	20 - 30	2
French Fries, thick	200 - 220	25 - 35	2
Wedges / Croquettes	220 - 230	20 - 35	2

Food	Temperature (°C)	Time (min)	Shelf position
Hash Browns	210 - 230	20 - 30	2
Lasagne / Cannelloni, fresh	170 - 190	35 - 45	2
Lasagne / Cannelloni, frozen	160 - 180	40 - 60	2
Oven baked cheese	170 - 190	20 - 30	2
Chicken Wings	190 - 210	20 - 30	2

Frozen ready meals

Food	Function	Temperature (°C)	Time (min)	Shelf position
Frozen pizza	Top / Bottom Heat	as per manufacturer's instructions	as per manufacturer's instructions	2
Chips[1] (300 - 600 g)	Top / Bottom Heat or Turbo Grilling	200 - 220	as per manufacturer's instructions	2
Baguettes	Top / Bottom Heat	as per manufacturer's instructions	as per manufacturer's instructions	2
Fruit cake	Top / Bottom Heat	as per manufacturer's instructions	as per manufacturer's instructions	2

[1] Turn chips 2 or 3 times during cooking.

10.13 Defrost

- Remove the food packaging and put the food on a plate.
- Use the first shelf position from the bottom.
- Do not cover the food with a bowl or a plate, 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 plate or dish and set it on top of the plate inside the oven. Remove shelf supports if necessary.

Food	Quantity (kg)	Defrosting time (min)	Further defrosting time (min)	Comments
Chicken	1	100 - 140	20 - 30	Put the chicken on an upturned saucer in a big plate. Turn halfway through.

Food	Quantity (kg)	Defrosting time (min)	Further defrosting time (min)	Comments
Meat	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	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 - Bottom Heat

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

Soft fruit

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

Stone fruit

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

Vegetables

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Carrots[1)]	160 - 170	50 - 60	5 - 10

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

1) Leave standing in the oven after it is deactivated.

10.15 Drying - True Fan Cooking

Food	Temperature (°C)	Time (h)	Shelf position
Beans	60 - 70	6 - 8	2
Peppers	60 - 70	5 - 6	2
Vegetables for soup	60 - 70	5 - 6	2
Mushrooms	50 - 60	6 - 8	2
Herbs	40 - 50	2 - 3	2
Plums	60 - 70	8 - 10	2
Apricots	60 - 70	8 - 10	2
Apple slices	60 - 70	6 - 8	2
Pears	60 - 70	6 - 9	2

10.16 Food Sensor table

Beef	Food core temperature (°C)		
	Rare	Medium	Well done
Roast beef	45	60	70
Sirloin	45	60	70

Beef	Food core temperature (°C)		
	Less	Medium	More
Meat loaf	80	83	86

Pork	Food core temperature (°C)		
	Less	Medium	More
Ham, Roast	80	84	88

Pork	Food core temperature (°C)		
	Less	Medium	More
Chop (saddle), Smoked pork loin, Smoked loin poached	75	78	82

Veal	Food core temperature (°C)		
	Less	Medium	More
Roast veal	75	80	85
Knuckle of veal	85	88	90

Mutton / lamb	Food core temperature (°C)		
	Less	Medium	More
Leg of mutton	80	85	88
Saddle of mutton	75	80	85
Leg of lamb, Roast lamb	65	70	75

Game	Food core temperature (°C)		
	Less	Medium	More
Saddle of hare, Saddle of venison	65	70	75
Leg of hare, Whole hare, Leg of venison	70	75	80

Poultry	Food core temperature (°C)		
	Less	Medium	More
Chicken (whole / half / breast)	80	83	86
Duck (whole / half), Turkey (whole / breast)	75	80	85
Duck (breast)	60	65	70

Fish (salmon, trout, zander)	Food core temperature (°C)		
	Less	Medium	More
Fish (whole / large / steamed), Fish (whole / large / roasted)	60	64	68

Casseroles - Precooked vegetables	Food core temperature (°C)		
	Less	Medium	More
Zucchini Casserole, Broccoli Casserole, Fennel Casserole	85	88	91

Casseroles - Savoury	Food core temperature (°C)		
	Less	Medium	More
Cannelloni, Lasagne, Pasta bake	85	88	91

Casseroles - Sweet	Food core temperature (°C)		
	Less	Medium	More
White bread casserole with / without fruits, Rice porridge casserole with / without fruits, Sweet noodle casserole	80	85	90

11. CARE AND CLEANING

WARNING!
Refer to Safety chapters.

11.1 Notes on cleaning

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 the oven interior after each use. Fat accumulation or other food remains may result in a fire.

Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.

Clean stubborn dirt with a special oven cleaner.

If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

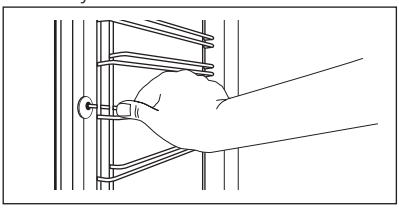
Clean the moisture from the cavity after each use.

11.2 Removing the shelf supports

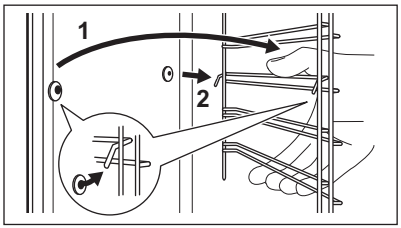
To clean the oven, remove the shelf supports.

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.

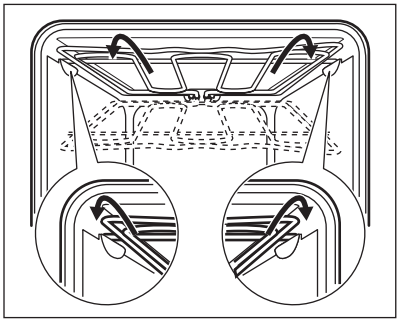
11.3 Oven ceiling

WARNING!
Deactivate the appliance before you remove the heating element. Make sure that the appliance is cold. There is a risk of burns.

Remove the shelf supports.

You can fold down the heating element on the oven ceiling to clean the oven ceiling easily.

1. Hold the heating element with two hands at the front.
2. Pull it forwards against the spring pressure and out along the supports on the two sides.



The heating element folds down.

3. Clean the oven ceiling.
4. Install the heating element in the opposite sequence.

Install the heating element correctly above the supports on the inner walls of the appliance.

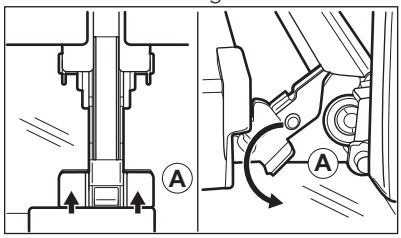
5. Install the shelf supports.

11.4 Removing and installing the door

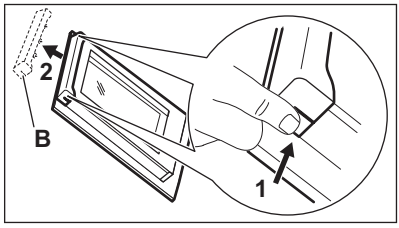
You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.

WARNING!
The door is heavy.

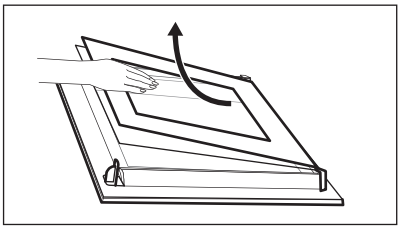
1. Open the door fully.
2. Fully press the clamping levers (A) on the two door hinges.



3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the oven at an upwards angle.
5. Put the door with the outer side down on a soft cloth on a stable surface.
6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



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



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

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

One of the hinge-arms (normally the right one) is free to move. Make sure, that both hinge-arms are in the same position (approximately 70° angle).

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

11.5 Replacing the lamp

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

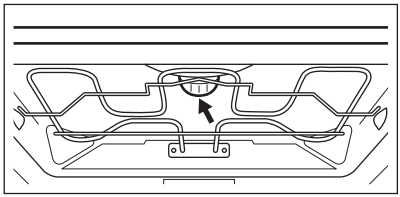
1. Turn off the oven.

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".

Problem	Possible cause	Remedy
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The fuse is 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.
The core temperature sensor does not operate.	The plug of the core temperature sensor is not correctly installed into the socket.	Put the plug of the core temperature sensor as far as possible into the socket.
It takes too long to cook the dishes or they cook too quickly.	The temperature is too low or too high.	Adjust the temperature if necessary. Follow the advice in the user manual.
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 "C2".	You want to start the Defrost function, but you did not remove the core temperature sensor plug from the socket.	Remove the core temperature sensor plug from the socket.
The display shows "C2".	You want to start the Defrost or Keep Warm function, but you did not remove the core temperature sensor plug from the socket.	Remove the core temperature sensor plug from the socket.
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.

Problem	Possible cause	Remedy
The appliance is activated and does not heat up. The fan does not operate. The display shows **"Demo"**.	The demo mode is activated.	1. Deactivate the oven. 2. Press and hold the button +. 3. The first digit on the display and **Demo** indicator start to blink. 4. Enter the code 2468 by pressing the buttons + or − to change the values and press ⏻ to confirm. 5. The next digit starts to blink. 6. **Demo** mode deactivates when you confirm the last digit and the code is correct.

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 Fiche and information according to EU 65-66/2014

Supplier's name	AEG
Model identification	KEE541020M KEE542020M
Energy Efficiency Index	80.8
Energy efficiency class	A+

Energy consumption with a standard load, conventional mode	0.89 kWh/cycle	
Energy consumption with a standard load, fan-forced mode	0.59 kWh/cycle	
Number of cavities	1	
Heat source	Electricity	
Volume	43 l	
Type of oven	Built-In Oven	
Mass	KEE541020M	30.9 kg
	KEE542020M	30.9 kg

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.

General hints
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 dishes to improve energy saving.

When possible, do not preheat the oven before you put the food inside.

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

Use the residual heat to warm up other dishes.

Keep breaks between baking as short as possible when you prepare 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 deactivate earlier in some oven functions.

The fan and lamp continue to operate.

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.

Cooking with the lamp off
Turn off the lamp during cooking. Turn it on only when you need it.

Moist Fan Baking
Function designed to save energy during cooking.

When you use Moist Fan Baking, the lamp automatically turns off after 30 seconds. You may turn on the lamp again but this action will reduce the expected energy savings.

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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