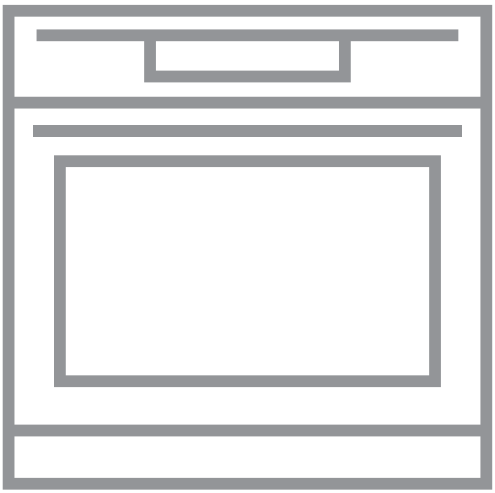
KEK452910M

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 to:



Get usage advice, brochures, trouble shooter, service and repair information:
www.aeg.com/support



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 of less than 8 years of age and persons with very extensive and complex disabilities shall 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 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.
- Disconnect the appliance from the power supply before carrying out any maintenance.
- 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.

- WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- 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.
- Use only the food sensor (core temperature sensor) recommended for this appliance (for selected models only).
- This appliance can be used up to a maximum altitude of 4,000 metres above sea level.
- Racks and trays should be inserted as far as they will go into the shelf supports. The mechanical safety locks that prevent them from being removed must face downwards and towards the back of the oven cavity.
- 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.
- 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.

2. SAFETY INSTRUCTIONS

2.1 Installation

WARNING!
Only a qualified person must install this appliance.

- Follow the installation instructions supplied with the appliance.
- Install the appliance in a safe and suitable place that meets installation requirements.
- Do not use the appliance before installing it in the built-in structure.
- Do not install or use a damaged appliance.
- Remove all the packaging.
- 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.
- 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.

Cabinet minimum height (Cabinet under the worktop minimum height)	469 – 472 (477 - 480) mm
Cabinet width	860 mm
Cabinet depth	560 mm
Height of the front of the appliance	475 mm
Height of the back of the appliance	466 mm
Width of the front of the appliance	896 mm
Width of the back of the appliance	848 mm
Depth of the appliance	577 mm
Built in depth of the appliance	554 mm
Depth with open door	938 mm
Ventilation opening minimum size. Opening placed on the bottom rear side	860 x 60 mm
Mains supply cable length. Cable is placed in the right corner of the back side	1500 mm
Mounting screws	4 x T20 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 means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions and must be incorporated in the fixed wiring in accordance with the wiring rules.
- This appliance is supplied only with a main cable.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

Cable types applicable for installation or replacement:
H05 VV-F, H05 V2V2-F (T90)

For the section of the cable refer to the total power on the rating plate. You can also refer to the table:

Total power (W)	Section of the cable (mm²)
maximum 1380	3 x 0.75
maximum 2300	3 x 1
maximum 3680	3 x 1.5

The earth cord (green / yellow cable) must be 2 cm longer than phase and neutral cables (blue and brown cables).

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.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- 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.
- Do not use plastic cookware or containers when cooking food.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- 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 operates. 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. 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 instructions on its packaging.

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.
- Use only lamps with the same specifications.

2.6 Service

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

2.7 Disposal

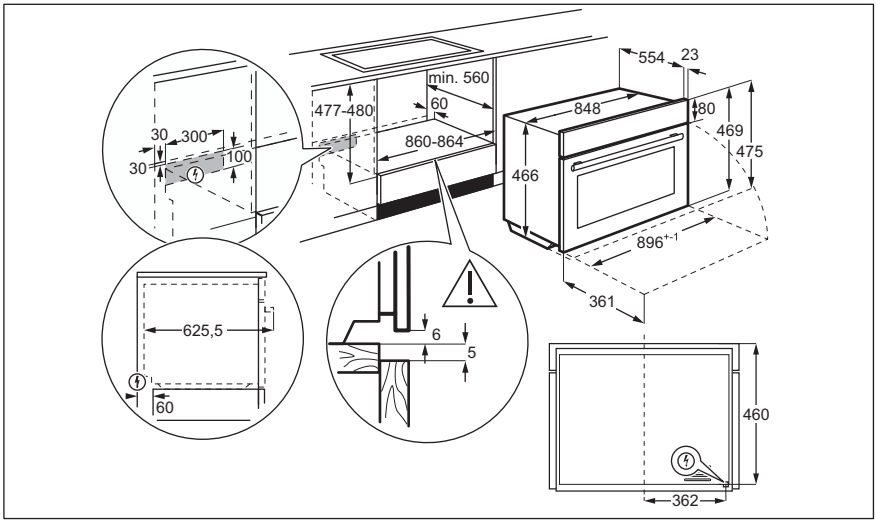
WARNING!
Risk of injury or suffocation.

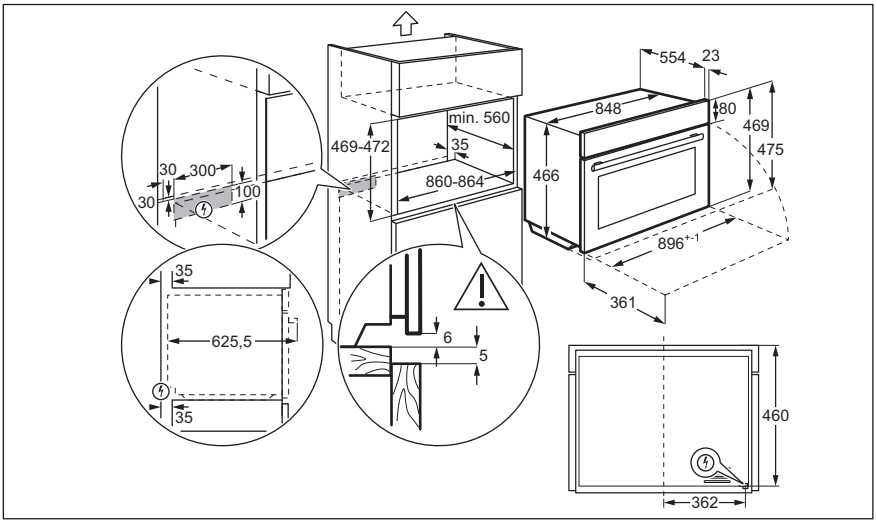
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

3. INSTALLATION

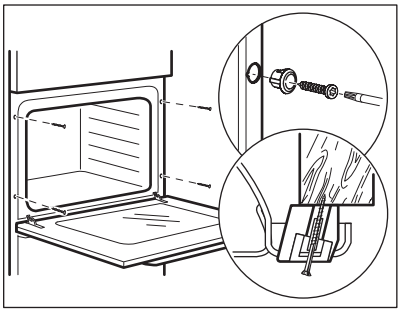
WARNING!
Refer to Safety chapters.

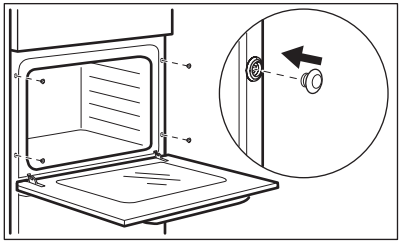
3.1 Building In





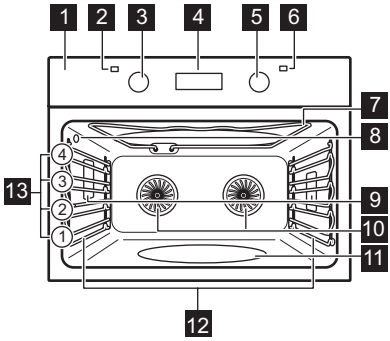
3.2 Securing the oven to the cabinet





4. PRODUCT DESCRIPTION

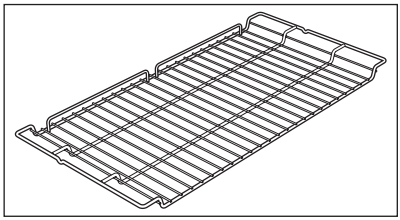
4.1 General overview



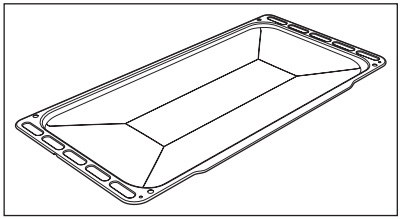
1 Control panel
2 Power lamp / Symbol
3 Knob for the heating functions
4 Display
5 Control knob (for the temperature)
6 Temperature indicator / symbol
7 Heating element
8 Socket for the food sensor
9 Lamps
10 Fans
11 Cavity embossment - Aqua cleaning container
12 Shelf support, removable
13 Shelf positions

4.2 Accessories

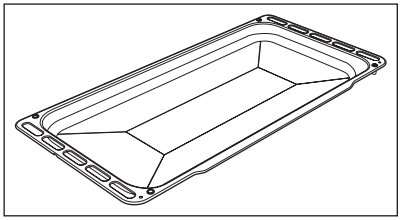
Wire shelf
For cookware, cake tins, roasts.



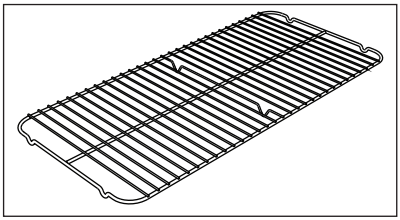
Baking tray
For cakes and biscuits.



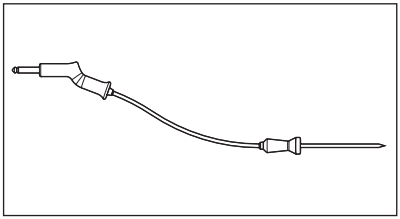
Grill- / Roasting pan
To bake and roast or as a pan to collect fat.



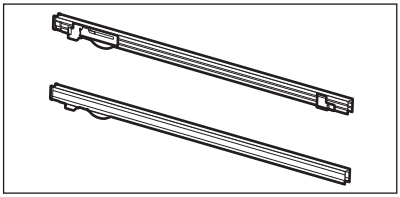
Trivet
For roasting and grilling.
Use with the grill- /roasting pan or the baking tray.



Food Sensor
To measure the temperature inside food.



Telescopic runners
For inserting and removing trays and wire shelf more easily.



5. CONTROL PANEL

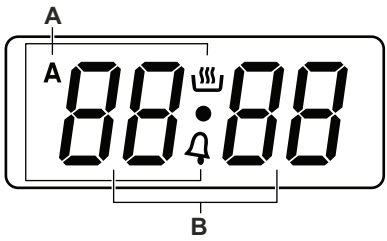
5.1 Retractable knobs

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

5.2 Buttons

—		+
To set the time.	To set a clock function.	To set the time.

5.3 Display



A. Clock functions
B. Time

6. BEFORE FIRST USE

WARNING!
Refer to Safety chapters.

Set the time before you use the oven.

6.1 Before first use

The oven can emit an odour and smoke during preheating. Make sure that the room is ventilated.

Step 1	Step 2	Step 3
Set the clock	**Clean the oven**	**Preheat the empty oven**
1. - press and hold. The dot between the hours and the minutes flashes. 2. +, − - press to set the time. 3. Wait a few seconds until the dot stops flashing.	1. Remove all accessories and removable shelf supports from the oven. 2. Clean the oven and the accessories with a soft cloth, warm water and a mild detergent.	1. Set the maximum temperature for the function: . Time: 1 h. 2. Set the maximum temperature for the function: . Time: 1 h.
Turn off the oven and wait until it is cold. Place the accessories and the removable shelf supports in the oven.		

7. DAILY USE

7.1 How to set: Heating function

Step 1	Turn the knob for the heating functions to select a heating function.
Step 2	Turn the control knob to select the temperature.
Step 3	When the cooking ends, turn the knob for the heating functions to the off position to turn off the oven.

7.2 Heating functions

Heating function	Application
Conventional Cooking	To bake and roast food on one shelf position.
Fast Grilling	To grill thin pieces of food in large quantities and to toast bread.

Heating function	Application
 **Bottom Heat / Aqua Clean**	To bake cakes with crispy bottom and to preserve food. Refer to "Care and cleaning" chapter for more information about: Aqua Clean.
 **Pizza Function**	To bake pizza. To make intensive browning and a crispy bottom.
 **Moist Fan Baking**	This function is designed to save energy during cooking. 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 more information refer to "Daily Use" chapter, Notes on: Moist Fan Baking.
 **Fan Cooking**	To roast or roast and bake food with the same cooking temperature on more than one shelf position, without flavour transference.
 **Turbo Grilling**	To roast large meat joints or poultry with bones on one shelf position. To make gratins and to brown.

Heating function	Application
 **True Fan Cooking / Defrost**	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. Set the temperature to 30°C to defrost food.

7.3 Notes on: Moist Fan Baking

This function was used to comply with the energy efficiency class and ecodesign requirements according to EU 65/2014 and EU 66/2014. Tests according to EN 60350-1.

The oven door should be closed during cooking so that the function is not interrupted and the oven operates with the highest energy efficiency possible.

When you use this function the lamp automatically turns off.

For the cooking instructions refer to "Hints and tips" chapter, Moist Fan Baking. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving.

8. CLOCK FUNCTIONS

8.1 How to set: Duration

To set the length of cooking.

Step 1	 - press and hold.  - flashes on the display.
Step 2	 - press again. **A**, **dur** - flash on the display.
Step 3	+, — - press to set cooking time.
Step 4	Select a function and the temperature. Wait a few seconds without pressing any key. The display shows: time of day, **A**, .

Step 5	When the cooking ends the signal sounds. **A** - flashes. The oven turns off automatically. Press any button to stop the signal.
Step 6	Turn the knobs to the off position. - press and hold.

The maximum cooking time is 10 h.

During cooking you can check and adjust the cooking time:	
Step 1	- press and hold. - flashes on the display.
Step 2	- press again. **A**, **dur** - flash on the display.
Step 3	Press: .

8.2 How to set: Time Delay

To set the length of cooking with the specific end of cooking time.

Step 1	- press and hold. - flashes on the display.
Step 2	- press again. **A**, **dur** - flash on the display.
Step 3	+, — - press to set cooking time.
Step 4	Press: . **End** - appears on the display.
Step 5	+, — - press to set the end time of cooking. Wait a few seconds without pressing any key. The display shows: time of day, **A**.
Step 6	Select a function and the temperature.
Step 7	When the cooking ends the signal sounds. **A** - flashes. The oven turns off automatically. Press any button to stop the signal.
Step 8	Turn the knobs to the off position.

The maximum cooking time delay is 24 h.

8.3 How to set: Minute Minder

To set a countdown. This function has no effect on the operation of the oven. You can set this function at any time, also when the oven is off.

Step 1	- press and hold for a few seconds. The display shows: **0.00**, .
Step 2	+, — - press to set the timer. Wait a few seconds without pressing any key. The display shows: time of day, .
Step 3	When the set time ends the signal sounds. - press and hold to stop the signal.

The maximum time to be set is 23 h and 59 min.

8.4 How to cancel: Timer

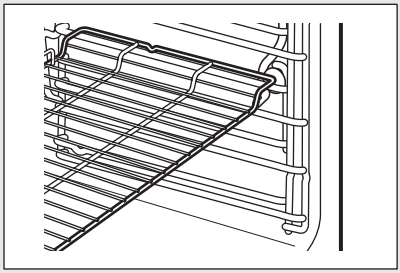
Step 1	- press.
Step 2	+, — - press and hold at the same time to cancel the timer.

9. USING THE ACCESSORIES

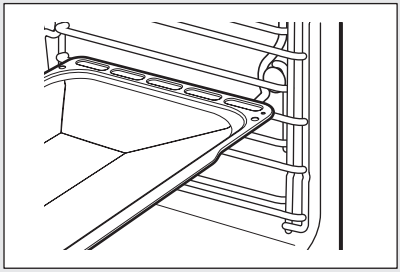
WARNING!
Refer to Safety chapters.

9.1 Inserting accessories

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



Baking tray / Grill- / Roasting pan:
Push the tray between the guide bars of the shelf support.



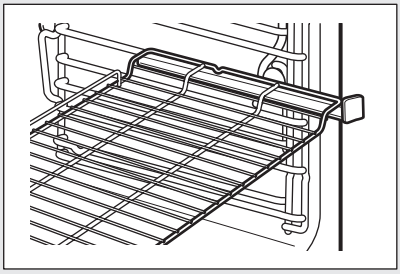
ⓘ The mechanical safety locks that prevent the wire shelf from being removed accidentally should face downwards and towards the back of the oven cavity.

9.2 Using telescopic runners

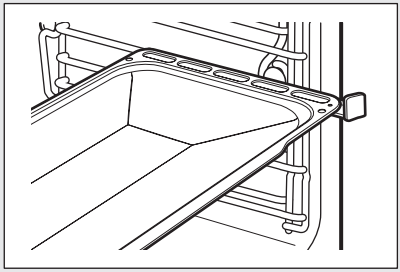
Do not oil the telescopic runners.

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

Wire shelf:
Put the wire shelf on the telescopic runners.



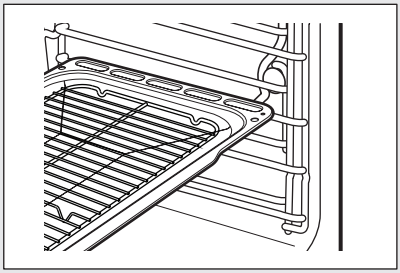
Grill- / Roasting pan:
Put the tray on the telescopic runners.



9.3 How to use: Trivet and Grill- / Roasting pan

Use the trivet for roasting, grilling and toasting.

Step 1	Put the trivet into a deep pan. Make sure that the feet of the trivet point down.
Step 2	Put the deep pan on the recommended shelf position.



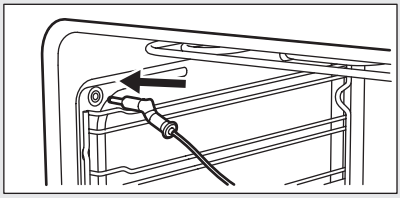
9.4 How to use: Food Sensor

Food sensor measures temperature inside the food. You can use the food sensor with every heating function.

The oven calculates an approximate end of cooking time. It depends on the quantity of food, the set oven function and the temperature.

WARNING!
There is a risk of burns.

Step 1	Turn on the oven.
Step 2	Set a heating function and, if necessary, preheat the oven.
Step 3	Insert the tip of Food Sensor into the centre of the food, in the thickest part if possible. Make sure that at least 3/4 of Food Sensor is inside of the dish.
Step 4	Open the protective cover. Plug Food Sensor into the socket.



Step 5	Close the oven door.
Step 6	⏲ - press and hold. Press again. The display shows the default core temperature. **A** - flashes.
Step 7	+, — - press to set the core temperature.
Step 8	⏲ - press to confirm. The display shows the core temperature.
Step 9	When the food reaches the set temperature, the signal sounds. Press any button to stop the signal.
Step 10	Remove Food Sensor plug from the socket and remove the dish from the oven. Close the protective cover.
Step 11	Turn the knobs to the off position. ⏲ - press and hold.

10. ADDITIONAL FUNCTIONS

10.1 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.

10.2 How to set: Signal tone

You can change the signal tone. The signal has 3 tones.

Step 1	+, — - press at the same time.
Step 2	Press: ⏲.
Step 3	— - press to change the signal tone.
Step 4	⏲ - press to confirm.

11. HINTS AND TIPS

11.1 Cooking recommendations

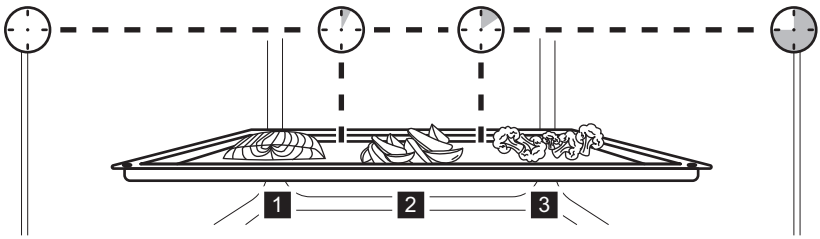
	Cooking settings (time, temperature) depend on the type, consistency and quantity of the food. Always check on your food during cooking.
	You can extend baking time by 10 - 15 min if you bake cakes on more than one shelf.
	Cakes and pastries at different shelves may not brown equally. There is no need to change the temperature.
	Let the meat cool down for around 15 min before carving so that the juice does not seep out.

Use recommended food core temperature settings. Refer to "Hints and Tips" chapter.

You can prepare a meal comprising a few dishes during a single cooking session. To ensure all the dishes are ready at the same time start with the food with the longest cooking time, then add the remaining dishes at the appropriate time, as specified in the cooking tables.

Example:
The total time of this cooking session is: 45 min.

Use the function: .
Set the temperature to: 170 - 190° C.
First, put in fish fillet. After 5 min add boiled potatoes and vegetables after 10 min.



	(min)
Fish fillet	45
Boiled potatoes, quartered	40
Vegetables, cubed	35

Which herbs and spices go well with which meat?

Beef	thyme, celery, marjoram, coriander, sage, rosemary, oregano, garlic
Fish	garlic, marjoram, tarragon, oregano, coriander
Lamb	thyme, coriander, fennel, rosemary, oregano, sage, tarragon
Pork	cumin, rosemary, garlic, black pepper, curry powder, oregano, baharat
Poultry	caraway seeds, coriander, cumin, curry powder, dill, garlic, rosemary, sage, fennel
Veal	rosemary, thyme, tarragon, mint, lemon zest, garlic, black pepper

Cooking hints	
	To get golden and glossy crust, brush the top of the yeast dough or puff pastry with the egg wash with a drop of milk.
	Remember to preheat the oven for 200° C while baking puff pastry. The pastry will not collapse.
	To keep the biscuits fresh put them in the box with a piece of apple. It will keep them soft and tasty for a long time.
	The butter ran out? You can replace it with: coconut oil, soy margarine, canola, vegetable shortening or olive oil.
	Spill a sugar on the top of the cake before baking. It makes a surface carmelised and crispy.

Let's cook!

The times in the table are for guidance only and do not include preheating times.

(°C)	(min)	...	Examples		kg
BAKES AND GRATINS					
180	25 - 30		Bread	2	0.5 - 0.8
	20 - 25		Focaccia		1 - 2
220 - 230	40 - 50		Lasagne	2	2
			Pasta bake	1 / 2	
max	10 - 12		Pizza		1 - 2
MEAT AND FISH					
180 - 190	40 - 50		Veal roast, Pork loin	2	1.5 - 3
	80 - 90		Turkey breast		1.5 - 2.5
190	65 - 75		Roast chicken		
200	-		Roast beef: medium		1.5 - 3
180 - 190	70 - 80		Roast rabbit (pieces)		1 - 2.5

(°C)	(min)		...	Examples		kg
max	1st side: 7	2nd side: 6		Beef fillet	4	0.8 - 1.5
	10	5		Bacon	3	0.6 - 1.5
	9	6		Sausages		1 - 1.5
160 - 170	35 - 50			Salmon trout	2	0.5 - 1.5
180	40 - 50			Monkfish, Sea bass		0.6 - 1.5
VEGETABLES						
190	35 - 48			Roast potatoes, vegetables	2	1.5 - 2
max	1st side: 10	2nd side: 7		Grilled vegetables	4	0.5
DESSERTS / PASTRIES						
120	50 - 60			Ring cake	2	1 - 1.5
	70 - 90			Meringues		-
150 - 160	50 - 60			Sponge cake		1
160	25 - 35			Brioches		0.9
	30 - 35			Jam tart		1
	15 - 25			Biscuits		-
160 - 170	25 - 35			Muffins	2	-
160 - 170	50 - 60			Paradise tart	2	1
180	50 - 70			Cream puff	2	-

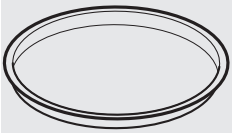
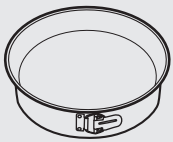
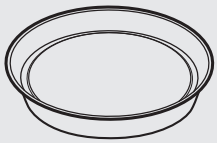
Recommended temperature for: Food Sensor

			(°C)
	Roast beef / Rib of beef	Rare	50 - 53
		Medium	55 - 58
		Well done	65 - 70
	Pork	Roast loin	70 - 80
		Shoulder	80 - 85
		Sausages	75 - 80
	Veal	Veal roast	75 - 80
	Poultry	Chicken, Turkey	80 - 85
	Leg of lamb with bone	Rare	65
		Well done	75 - 80

For the best cooking results:		
Ingredients should be at room temperature.	Food sensor cannot be used with liquid dishes.	During cooking the food sensor must remain in the dish and the plug in the socket.

11.2 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

11.3 Moist Fan Baking

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

Use the second shelf position.

	(kg)	(°C)	(min)
Roast veal	1.5 - 2.0	190	135 - 140
Pork chops	1.8 - 2.0	190	120 - 130
Whole chicken	1.0 - 1.5	200	100 - 110
Whole fish	0.8 - 1.0	180	40 - 45
Jam tart	0.8 - 1.0	170	35 - 40
Strudel	0.6 - 1.0	180	50 - 55
Muffins	0.05 - 0.06 (each piece)	160	27 - 30
Apple pie	1.0	170	70 - 75

11.4 Information for test institutes

Tests according to: EN 60350, IEC 60350.

Preheat the empty oven.

BAKING ON ONE LEVEL		(°C)	(min)	
Small cakes, Baking tray, 32 pieces	Conventional Cooking	160	25 - 30	2
	Fan Cooking	150 -160	20 - 25	
Apple pie, 2 tins Ø20 cm	Conventional Cooking	170	70 - 80	2
	Fan Cooking	160		
Fatless sponge cake, Cake mould Ø26 cm	Conventional Cooking	170	30 - 40	2
	Fan Cooking	160 - 170		
Short bread, Baking tray	True Fan Cooking	150 - 160	20 - 25	2
	Conventional Cooking	170	15 - 20	

Preheat the empty oven.

Grill with the maximum temperature setting.

Use the fourth shelf position.

FAST GRILLING	(min)	
	1st side	2nd side
Beef burger, 2.2 kg	15	5
Toast	1 - 3	1 - 3

12. CARE AND CLEANING

WARNING!
Refer to Safety chapters.

12.1 Notes on cleaning

 **Cleaning Agents**	Clean the front of the oven with a soft cloth with warm water and a mild detergent. Clean and check the door gasket around the frame of the cavity.
	Use a cleaning solution to clean metal surfaces.
	Clean stains with a mild detergent.

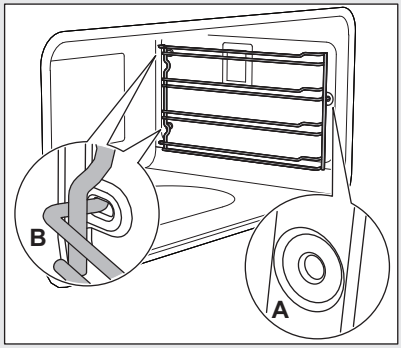
 **Everyday Use**	Clean the cavity after each use. Fat accumulation or other residue may cause fire.
	Moisture can condense in the oven or on the door glass panels. To decrease the condensation, let the oven work for 10 minutes before cooking. Do not store the food in the oven for longer than 20 minutes. 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 mild detergent. Do not clean the accessories in a dishwasher.
	Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

12.2 How to remove: Shelf supports

Remove the shelf supports to clean the oven.

Step 1	Turn off the oven and wait until it is cold.
Step 2	Carefully pull the shelf supports up and out of the front catch **A**.
Step 3	Pull the supports out of the rear catch **B**.
Step 4	After the cleaning, install the shelf supports in the opposite sequence.



12.3 How to use: Aqua Clean

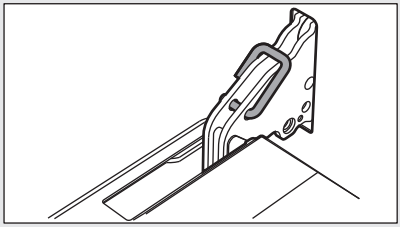
Step 1	Turn off the oven and wait until it is cold.
Step 2	Remove all accessories.
Step 3	Pour water into the cavity embossments: 400 ml.
Step 4	Set the cooking time for 25 min. Refer to "Clock functions" chapter, How to set: Duration.
Step 5	Set the function: ⊟.
Step 6	Set the temperature to 80 °C. When the cleaning ends, the signal sounds.

12.4 How to remove and install: Door

You can remove the door and the internal glass panels to clean it.

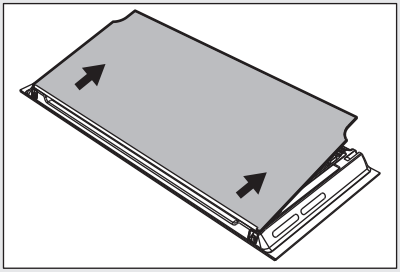
CAUTION!
Carefully handle the glass, especially around the edges of the front panel. The glass can break.

Step 1	Fully open the door.
Step 2	Insert the 2 pins into the openings on the hinges.

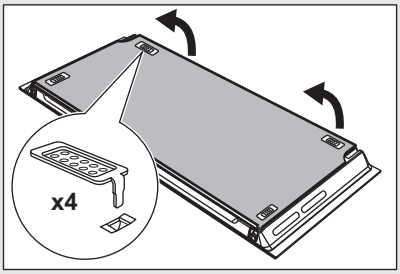


Step 3	Close the oven door to the first opening position (approximately 30° angle). Hold the door at both sides and pull it away from the oven at an upwards angle. Put the door with the outer face down on a soft cloth on a stable surface.

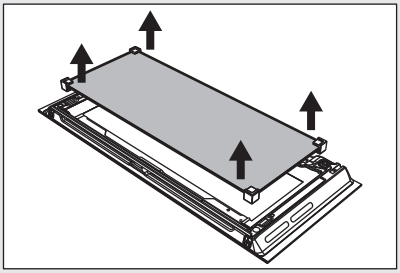
Step 4 Remove the internal glass panel by pulling the rear part gently upwards.



Step 5 Pull the front part upwards. The 4 pins detach from their housings.



Step 6 Remove the intermediate glass by lifting it upwards.

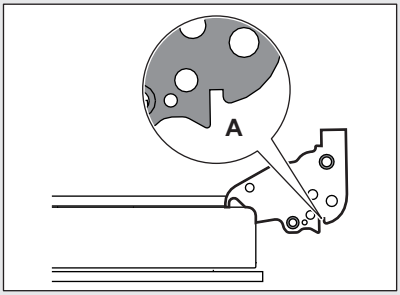


Step 7 Clean the glass panels with water and soap. Dry the glass panel carefully. Do not clean the glass panels in the dishwasher.

Step 8 After cleaning, do the above steps in the opposite sequence. Insert the pins back into the housing. Make sure that the glasses are inserted in the correct position otherwise the surface of the door may overheat.

Step 9 To reassemble the door, put hinges back in the slots in the oven, making sure that grooved section **A** is in the slot.

Step 10 Lower the door and remove the pins from the hinges.



12.5 How to replace: Lamp

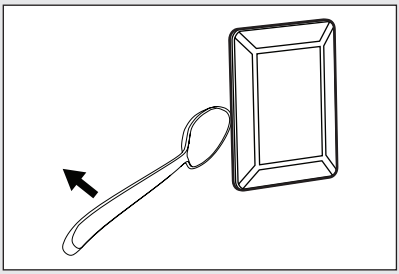
WARNING!
Risk of electric shock.
The lamp can be hot.

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

Before you replace the lamp:		
Step 1	**Step 2**	**Step 3**
Turn off the oven. Wait until the oven is cold.	Disconnect the oven from the mains.	Put a cloth on the bottom of the cavity.

Side lamp

Step 1	Remove the left shelf support to get access to the lamp.
Step 2	Use a narrow, blunt object (e.g. a teaspoon) to remove the glass cover.
Step 3	Clean the glass cover.
Step 4	Replace the lamp with a suitable 300 °C heat-resistant lamp.
Step 5	Install the glass cover.
Step 6	Install the left shelf support.



13. TROUBLESHOOTING

WARNING!
Refer to Safety chapters.

13.1 What to do if...

The oven does not turn on or does not heat up	
Possible cause	**Remedy**
The oven is deactivated.	Activate the oven.
The clock is not set.	Set the clock.
The necessary settings are not set.	Make sure that the settings are correct.
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.

Problems with components		
Description	**Possible cause**	**Remedy**
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The food sensor does not operate.	The plug of the food sensor is not correctly installed into the socket.	Put the plug of the food sensor as far as possible into the socket.
The door gasket is damaged.	-	Do not use the oven. Contact an Authorised Service Centre.

Problems with cleaning procedure		
Description	**Possible cause**	**Remedy**
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.

14. ENERGY EFFICIENCY

14.1 Product Information and Product Information Sheet*

Supplier's name	AEG
Model identification	KEK452910M 947727362
Energy Efficiency Index	81.3
Energy efficiency class	A+
Energy consumption with a standard load, conventional mode	1.19 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.74 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	85 l
Type of oven	Built-In Oven
Mass	45.8 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.

14.2 Energy saving



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

Make sure that the oven door is closed when the oven operates. Do not open the oven 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
When the cooking duration is longer than 30 min, reduce the oven temperature to minimum 3 - 10 min 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.

Moist Fan Baking
Function designed to save energy during cooking.

When you use this function the lamp is off.

15. 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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