



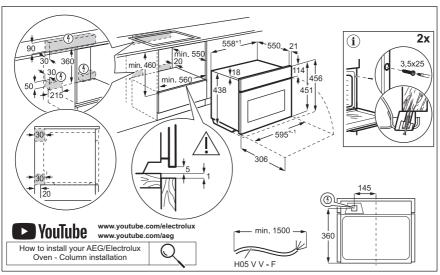


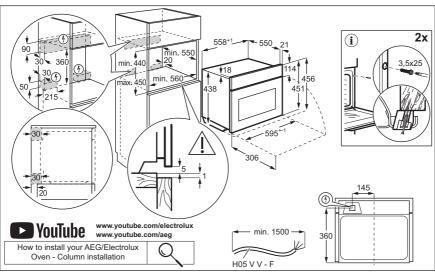
EN User Manual | Microwave combi-oven

OK6NK40K OK6NK40M



## **INSTALLATION**





## Welcome to AEG! Thank you for choosing our appliance.



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

Subject to change without notice.

#### **CONTENTS**

| 1. SAFETY INFORMATION      | 3  |
|----------------------------|----|
| 2. SAFETY INSTRUCTIONS     | 6  |
| 3. PRODUCT DESCRIPTION     |    |
| 4. CONTROL PANEL           | 8  |
| 5. BEFORE FIRST USE        | 9  |
| 6. DAILY USE               | 10 |
| 7. ADDITIONAL FUNCTIONS    | 14 |
| 8. CLOCK FUNCTIONS         |    |
| 9. USING THE ACCESSORIES   | 16 |
| 10. HINTS AND TIPS         | 17 |
| 11. CARE AND CLEANING      | 21 |
| 12. TROUBLESHOOTING        |    |
| 13. ENERGY EFFICIENCY      | 23 |
| 14. ENVIRONMENTAL CONCERNS | 24 |

## 1. A 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.

- Children should be supervised to ensure that they do not play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- WARNING: The appliance and its accessible parts become hot during use. Keep children and pets away from the appliance when in use and when cooling down.
- 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

- This appliance is for cooking purposes only.
- This appliance is designed for single household domestic use in an indoor environment.
- This appliance may be used in offices, hotel guest rooms, bed & breakfast guest rooms, farm guest houses and other similar accommodation where such use does not exceed (average) domestic usage levels.
- Only a qualified person must install this appliance and replace the cable.
- Do not use the appliance before installing it in the built-in structure.
- Disconnect the appliance from the power supply before carrying out any maintenance.
- If the supply cord 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 or the surface of the appliance cavity.
- Always use oven gloves to remove or insert accessories or ovenware.

- Do not activate the microwave function when the appliance is empty. Metal parts inside the cavity can create electric arcing.
- Metallic containers for food and beverages are not allowed during microwave cooking. This requirement is not applicable if the manufacturer specifies size and shape of metallic containers suitable for microwave cooking.
- WARNING: If the door or door seals are damaged, the appliance must not be operated until it has been repaired by a qualified person.
- WARNING: Only a qualified person can carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- WARNING: Do not heat liquids and other foods in sealed containers. They are liable to explode.
- Use only utensils that are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, observe the appliance due to the possibility of ignition.
- The appliance is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Microwave heating of beverages can result in delayed eruptive boiling. Care must be taken when handling the container.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Eggs in their shell and whole hard-boiled eggs should not be heated in the appliance since they may explode, even after microwave heating has ended.

- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls.
   Install the shelf supports in the opposite sequence.
- The appliance should be cleaned regularly and any food deposits removed.
- 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.
- Failure to maintain the appliance in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

## 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 available on our website.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable place that meets installation requirements.
- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, check if the appliance door opens without restraint.
- 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 or the niche below the appliance, especially when it operates or the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation.

Make sure that there is access to the mains plug after the installation.

- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance is supplied only with a main cable.

#### 2.3 Use

#### **⚠ WARNING!**

Risk of injury, burns and electric shock or explosion.

- 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.
- Do not use microwave function to preheat the appliance.

#### **⚠ WARNING!**

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - 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.
- Use only accessories supplied with this appliance or recommended by the manufacturer.
- Always cook with the appliance 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.
- Make sure the cavity and the door are wiped dry after each use. Steam produced during the operation of the appliance

- condensates on cavity walls and can cause corrosion.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Fat and food remaining in the appliance can cause fire and electric arcing when the microwave function operates.
- 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.

 Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not

- intended to be used in other applications and are not suitable for household room illumination
- This product contains a light source of energy efficiency class G.
- 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

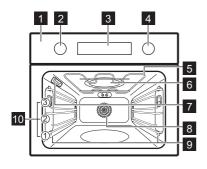
#### **⚠ WARNING!**

Risk of injury or suffocation.

- Contact your municipal authority for information on how to dispose of the appliance.
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.

## 3. PRODUCT DESCRIPTION

#### 3.1 General overview



- Control panel
- 2 Knob for the heating functions
- 3 Display
- 4 Control knob
- 5 Heating element
- 6 Microwave generator
- 7 Lamp
- 8 Fan
- 9 Shelf support, removable
- 10 Shelf positions

## 4. CONTROL PANEL

## 4.1 Turning the appliance on and off

To turn on the appliance:

- 1. Press the knobs. The knobs come out.
- 2. Turn the knob for the heating functions to select a function.
- 3. Turn the control knob to adjust settings.

To turn off the appliance: turn the knob for the heating functions to the off position ①.

#### 4.2 Control panel overview

| 0    | Press to set timer functions.                |
|------|--|
| "J   | Press to set: Fast Heat Up.                  |
| -Ò-  | Press to turn the appliance lamp on and off. |
| WATT | Press to set: Microwave power.               |
| OK   | Press to confirm your selection.             |

## 4.3 Display indicators



Display with key functions.

| ₽         | The appliance is locked.   |
|-----------|--|
| *         | Submenu: Assisted Cooking.   |
| <b>\$</b> | Submenu: Settings  |
| ≋         | Microwave function is activated.   |
| $\Box$    | Minute minder is activated.  |
| STOP      | Cooking time is activated.   |
| (1)       | Time Delayed Start is activated.   |
| Ů         | Uptimer is activated.  |
|           | Progress bar - visually indicates when the appliance reaches the set temperature or when the cooking time comes to an end. |

### 5. BEFORE FIRST USE

## **⚠ WARNING!**

Refer to Safety chapters.

## 5.1 Setting the time

After the first connection to the mains, wait until the display shows: "00:00" or "12:00" (depending on the model).

- 1. Turn the control knob to set the time.
- 2. Press OK

## 5.2 Initial preheating and cleaning

Preheat the empty appliance before the first use and contact with food. The appliance can emit unpleasant smell and smoke. Ventilate the room during preheating.

**1.** Remove all accessories and removable shelf supports from the appliance.

- Set the function . Set the maximum temperature. Let the appliance operate for 1 h.
- Set the function <sup>™</sup>. Set the maximum temperature. Let the appliance operate for 15 min.
- **4.** Set the function  $\widehat{\mathbb{Y}}$ . Set the maximum temperature. Let the appliance operate for 15 min.
- Turn off the appliance and wait until it is cold.
- Clean the appliance and the accessories only with a microfibre cloth, warm water and a mild detergent.
- 7. Put the accessories and removable shelf supports back to their initial position.

## 6. DAILY USE

#### ♠ WARNING!

Refer to Safety chapters.

## 6.1 Heating functions Standard heating functions

#### True Fan Cooking

To roast meat and bake cakes. Set a lower temperature than for Conventional Cooking as the fan distributes heat evenly in the oven interior



#### **Conventional Cooking**

To bake and roast food on one shelf position.



#### Pizza Function

To bake pizza and other dishes that require more heat from below.



#### **Turbo Grilling**

To roast large meat joints or poultry with bones on one shelf position. To bake gratins and to brown.

#### Microwave functions



#### Defrost

Defrosting various types of food, power range: 100 - 200 W



#### Reheat

Heating up pre-prepared meals, power range: 300 - 700 W



#### Microwave

Heating up, cooking, power range: 100 - 1000

#### Microwave combi functions



#### Turbo Grilling + MW

To roast large pieces of meat on one shelf position. To bake gratins and to brown. The function with MW boost, power range: 100 -



#### True Fan Cooking + MW

Baking on one shelf position. The function with MW boost, power range: 100 - 400 W.



The lamp may turn off automatically at a temperature below 80 °C during some heating functions.

There are additional heating functions available in the submenu: Assisted Cooking. Refer to "Daily use" chapter, Assisted Cooking.

For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy saving tips.

#### 6.2 Setting: Heating functions

- 1. Turn the knob for the heating functions to select a heating function.
- 2. Turn the control knob to set the temperature.
- Press OK

» Fast Heat Up - press and hold to shorten the heating time. It is available for some heating functions. Fan may turn on automatically.

#### 6.3 Setting: Microwave functions

- 1. Remove all accessories, except the wire shelf.
- Insert the food into the appliance.
- 3. Turn the knob for the heating functions to select the microwave function.

The display shows: duration and microwave power.

- 4. Press OK to start with default settings.
- 5. To adjust the duration turn the control knob. Press OK.
- 6. To adjust the microwave power press WATT and turn the control knob. Press

You can adjust settings while cooking.



If you open the door, the microwave function stops. To start it again, close the door, Press OK

#### 6.4 Setting: Microwave combi functions

Microwave combi functions combine standard heating functions with microwave boost to shorten cooking time and improve cooking results.

- Remove all accessories, except the wire shelf.
- 2. Insert the food into the appliance.
- 3. Turn the knob for the heating functions to select the microwave combi function.

The display shows: temperature and microwave power.

- **4.** Press OK to start with default settings.
- 5. To adjust the temperature turn the control knob. Press OK.
- To adjust the microwave power press WATT and turn the control knob. Press OK

You can adjust settings while cooking.

## 6.5 Entering: Menu

Open the Menu to access additional heating functions, Assisted Cooking dishes and settings.

1. Turn the knob for the heating functions to

The display shows  $\mathbb{X}$ ,  $\mathfrak{P}$ .

2. Turn the control knob and select the icon to enter submenu. Press OK.

## 6.6 Setting: Assisted Cooking 🗶

Assisted Cooking submenu consists of a set of additional heating functions and programmes that are designed for dedicated dishes. Programmes start with a suitable setting. You can adjust the time, temperature and if available microwave power during cooking.

- Turn the knob for the heating functions to
- 2. Turn the control knob to select <sup>★</sup>. Press OK
- Turn the control knob to select a function (F1 - F...). Press OK.
- 4. Turn the control knob to select a dish (P1 P...). Press OK.

- Turn the control knob to adjust the weight. Option is available for selected dishes. Press OK.
- **6.** Place the food inside the appliance. Press OK.
- When the function ends, check if the food is ready. Extend the cooking time, if needed.

Submenu: Assisted Cooking

The display shows **F** and a **number** of the function that you can check in the table.

|                              | Heating function   | Description  |  |
|------------------------------|--|--|--|
| F1                           | Grill  | To grill thin pieces of food and to toast bread.   |  |
| F2                           | Bottom Heat  | To bake cakes with crispy bottom and to preserve food.   |  |
| F3                           | Frozen<br>Foods  | To make convenience food crispy, e.g. french fries, potato wedges or spring rolls.                               |  |
| F4                           | Conventional<br>Cooking +<br>MW  | Baking and roasting food on<br>one shelf position. The func-<br>tion with MW boost, power<br>range: 100 - 400 W. |  |
| F5                           | F5 Grill + MW To grill and brown food on one shelf position. Function with MW boost, power range: 100 - 400 W. |  |  |
|                              |  |  |  |
| Legend                       |  |  |  |
| Weight adjustment available. |  |  |  |

|    | Legend   |  |  |
|----|--|--|--|
| Ō  | Weight adjustment available.                                 |  |  |
| S  | Function with microwave power. Use microwave safe accessory. |  |  |
| 55 | Preheat the appliance before you start cooking.              |  |  |
|    | Shelf level. Refer to "Product description" chapter.         |  |  |

The display shows **P** and a **number** of the dish that you can check in the table.

|     | Dish   | Weight  | Shelf level / Accessory  |  |
|-----|--|---|--|--|
| P1  | Roast beef, rare   |   | <b>D</b>   |  |
| P2  | Roast beef, medium   | 1000 - 1500 g; 4 - 6 cm<br>thick pieces             | ☐ 1; baking tray Fry the meat for a few minutes in a hot pan.  |  |
| P3  | Roast beef, well-done  | ·   | Insert to the appliance.   |  |
| P4  | Steak, medium  | 150 - 300 g per piece; 3<br>cm thick slices         | 2; baking tray Fry the meat for a few minutes in a hot pan. Insert to the appliance.   |  |
| P5  | Beef roast / braised<br>(prime rib, top round, thick<br>flank) | 1500 - 2000 g                                       | The property is a positive of the property of the meat for a few minutes in a hot pan.  Add liquid. Insert to the appliance.       |  |
| P6  | Roast beef, rare (slow cooking)                                |   |  |  |
| P7  | Roast beef, medium (slow cooking)                              | 1000 - 1500 g; 4 - 6 cm<br>thick pieces             | T; baking tray Fry the meat for a few minutes in a hot pan. Insert to the appliance.   |  |
| P8  | Roast beef, well-done (slow cooking)                           |   | пост се спо аррианос.  |  |
| P9  | Fillet, rare (slow cooking)                                    |   |  |  |
| P10 | Fillet, medium (slow cooking)                                  | 800 - 1000 g; 5 - 6 cm<br>thick pieces              | <b>2</b> ; <b>baking tray</b> Fry the meat for a few minutes in a hot pan.   |  |
| P11 | Fillet, well-done (slow cooking)                               |   | Insert to the appliance.   |  |
| P12 | Veal roast (e.g. shoulder)                                     | 800 - 1500 g; 5 - 6 cm<br>thick pieces              | 1; ceramic or glass casserole dish on wire shelf Fry the meat for a few minutes in a hot pan. Add liquid. Insert to the appliance. |  |
| P13 | Pork roast (e.g. neck or shoulder)                             | 1500 - 2000 g                                       | 1; ceramic or glass casserole dish on wire shelf   |  |
| P14 | Pulled pork (slow cooking)                                     | 1500 - 2000 g                                       | 1; ceramic or glass casserole dish on wire shelf   |  |
| P15 | Pork loin, fresh   | 1000 - 1500 g; 6 - 7 cm<br>thick pieces             | 1; ceramic or glass casserole dish on wire shelf Fry the meat for a few minutes in a hot pan. Insert to the appliance.             |  |
| P16 | Spare ribs   | 2000 - 3000 g; use raw, 2<br>- 3 cm thin spare ribs | 2; baking tray   |  |
| P17 | Lamb leg with bones  | 500 - 1000 g; 7 - 9 cm<br>thick pieces              | 1; ceramic or glass casserole dish on wire shelf Fry the meat for a few minutes in a hot pan. Add liquid. Insert to the appliance. |  |

|     | Dish                     | Weight                       | Shelf level / Accessory  |
|-----|--------------------------|------------------------------|--|
| P18 | Chicken, whole           | 1000 - 1400 g                | in centre of cavity bottom Place the chicken directly on the wire shelf with breast side down. After 30 min, turn the chicken upside down. |
| P19 | Chicken, half            | 500 - 800 g                  | ☐☐1; baking tray   |
| P20 | Chicken breast           | 180 - 250 g per piece        | 2; casserole dish on wire shelf Fry the meat for a few minutes in a hot pan. Insert to the appliance.                                      |
| P21 | Chicken legs, fresh      | 250 - 350 g                  | 1; baking tray   |
| P22 | Duck, whole              | 1500 - 2500 g                | Turn the duck after half of the cooking time.  |
| P23 | Goose breast             | 350 - 500 g                  | 1; ceramic or glass casserole dish on wire shelf   |
| P24 | Meat loaf                | 1000 - 1500 g                | 1; loaf pan on wire shelf  |
| P25 | Meatloaf, Leberkäse      | 750 - 1000 g                 | 1; loaf pan on wire shelf  |
| P26 | Fish, whole, grilled     | 500 - 1000 g per fish        | 1; baking tray   |
| P27 | Fish fillet              | 150 - 300 g                  | 2; ceramic or glass casserole dish on wire shelf   |
| P28 | Cheesecake               | 2000 - 3000 g                | 2; baking tray   |
| P29 | Apple cake, covered      | 1000 - 1500 g                | 155 2; pie pan on wire shelf   |
| P30 | Apple tart               | 1000 - 1500 g                | 2; tart pan on wire shelf  |
| P31 | Apple pie                | 1000 - 1200 g                | 1; pie pan on wire shelf   |
| P32 | Brownies                 | 1000 g of dough              | 3 2; casserole dish on wire shelf  |
| P33 | Chocolate muffins        | 10 to 20 pieces              | SS 2; baking tray  |
| P34 | Loaf cake                | 1000 g of dough              | 1; loaf pan on wire shelf  |
| P35 | Baked potatoes           | 1000 g of fresh potatoes     | SS 2; baking tray  |
| P36 | Wedges                   | 750 - 1000 g of raw potatoes | 3; baking tray lined with baking paper   |
| P37 | Grilled mixed vegetables | 1000 - 1500 g                | 1; baking tray lined with baking paper   |

|     | Dish                                 | Weight                     | Shelf level / Accessory                    |
|-----|--------------------------------------|----------------------------|--|
| P38 | Croquettes (frozen)                  | 500 - 750 g                | SS 2; baking tray                          |
| P39 | French fries (frozen)                | 750 g                      | SS 2; baking tray                          |
| P40 | Lasagna with dry pasta sheets        | 1000 - 1500 g              | 1; casserole dish on wire shelf            |
| P41 | Potato gratin (raw potatoes)         | 1000 - 1500 g              | 1; casserole dish on wire shelf            |
| P42 | Pizza fresh, thin crust              | -                          | 1; baking tray lined with baking paper     |
| P43 | Pizza fresh, thick crust             | -                          | 1; baking tray lined with baking paper     |
| P44 | Quiche                               | -                          | 1; springform tin on wire shelf            |
| P45 | Baguette / Ciabatta /<br>White bread | 600 - 800 g of fresh dough | 155 2; baking tray lined with baking paper |
| P46 | Whole grain / rye / dark bread       | 1000 g of fresh dough      | 1; baking tray lined with baking paper     |

## 6.7 Changing: Settings 🗇

- 1. Turn the knob for the heating functions to
- 2. Turn the control knob to select . Press OK
- Turn the control knob to select the setting. Press OK.
- **4.** Turn the control knob to adjust the value. Press OK
- **5.** Turn the knob for the heating functions to the off position to exit Menu.

Submenu: Settings

|    | Setting     | Value  |  |
|----|-------------|--------|--|
| 01 | Time of day | Change |  |

|    | Setting            | Value                                 |
|----|--------------------|---------------------------------------|
| 02 | Display brightness | 1 - 5                                 |
| 03 | Key tones          | 1 - Beep, 2 - Click,<br>3 - Sound off |
| 04 | Buzzer volume      | 1 - 4                                 |
| 05 | Uptimer            | On / Off                              |
| 06 | Light              | On / Off                              |
| 07 | Fast Heat Up       | On / Off                              |
| 80 | Demo mode          | Activation code: 2468                 |
| 09 | Software version   | Check                                 |
| 10 | Reset all settings | Yes / No                              |

## 7. ADDITIONAL FUNCTIONS

## 7.1 Lock **⊡**

This function prevents an accidental change of the appliance function.

When activated while the appliance is in use, it locks the control panel, ensuring that the

current cooking settings continue uninterrupted.

When activated while the appliance is off, it keeps the control panel locked, preventing the appliance from being turned on unintentionally.

OK - press and hold to turn on the function.

A signal sounds. - flashes 3 times when the lock is turned on.

OK - press and hold to turn off the function.

#### 7.2 Automatic switch-off

For safety reasons, if the heating function is active and no settings are changed, the appliance will turn off automatically after a certain period of time.

| (°C)      | ① (h) |
|-----------|-------|
| 30 - 115  | 12.5  |
| 120 - 195 | 8.5   |

| <b>₽</b> (°C) | ① (h) |
|---------------|-------|
| 200 - 245     | 5.5   |
| 250           | 3     |

If you intend to run a heating function for a duration exceeding the automatic switch-off time, set the cooking time. Refer to the 'Clock functions' chapter.

The Automatic switch-off does not work with the functions: Light, Time Delayed Start.

## 7.3 Cooling fan

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

### 8. CLOCK FUNCTIONS

## 8.1 Timer functions description

| Minute<br>minder              | To set a countdown timer. When the timer ends, the signal sounds. This function has no effect on the operation of the appliance and can be set at any time. |
|-------------------------------|---|
| Cooking time 1)               | To set cooking duration. When the timer ends, the signal sounds and the heating function will automatically turn off.                                       |
| Time De-<br>layed Start<br>2) | To postpone the start and / or end of cooking.  |
| Uptimer                       | To show how long the appliance operates. Maximum is 23 h 59 min. This function has no effect on the operation of the appliance and can be set at any time   |

<sup>1)</sup> This function is available only for: True Fan Cooking, Conventional Cooking, Turbo Grilling, Pizza Function, Turbo Grilling + MW, True Fan Cooking + MW.

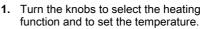
## 8.2 Setting: Minute minder $\triangle$

**1.** Press ♥.

The display shows: 0:00 and  $\bigcirc$ .

- 2. Turn the control knob to set the Minute minder.
- **3.** Press OK. The timer starts counting down immediately.

## 8.3 Setting: Cooking time STOP



2. Press until the display shows: 0:00 and stop.

- **3.** Turn the control knob to set the Cooking time.
- **4.** Press OK. The timer starts counting down immediately.
- When the time ends, press OK and turn the knob for the heating functions to the off position.

<sup>2)</sup> This function is available only for: True Fan Cooking, Conventional Cooking, Turbo Grilling, Pizza Function.

## 8.4 Setting: Time Delayed Start ©

- 1. Turn the knobs to select the heating function and to set the temperature.
- 2. Press \infty until the display shows: \infty and START
- 3. Turn the control knob to set the start time.
- 4. Press OK

- 5. Turn the control knob to set the end time.
- 6 Press OK

The timer starts counting down at a set start time.

 When the time ends, press OK and turn the knob for the heating functions to the off position.

## 8.5 Setting: Uptimer 🖰

Turn the knob for the heating functions to
 to enter Menu.

- Turn the control knob to select / Uptimer. Refer to "Daily Use" chapter, Menu: Settings.
- 3. Press OK.
- Turn the control knob to turn the Uptimer on and off.
- 5. Press OK.

## 8.6 Setting: Time of day

- 1. Turn the knob for the heating functions to
  to enter Menu.
- Turn the control knob to select <sup>™</sup> / Time of day. Refer to "Daily use" chapter, Menu: Settings.
- 3. Turn the control knob to set the clock.
- 4. Press OK.

## 9. USING THE ACCESSORIES

#### **⚠ WARNING!**

Refer to Safety chapters.

## 9.1 Inserting accessories

Accessories available depending on model. Scan the QR code to check how to use accessories supplied with your appliance. You can order optional accessories separately. For more information, please contact your local supplier.

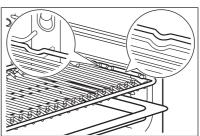


Use only suitable cookware and material. Refer to "Hints and tips" chapter, Microwave suitable cookware and materials.

A small indentation at the top increases safety and provides tilt protection. The indentations are also anti-tip devices. The rim around the shelf prevents cookware from slipping off the shelf.

Insert the accessory (wire shelf / tray) between the guide bars of the shelf support.

Make sure that the shelf touches the back of the oven interior and the feet point down.



If your tray has a slope, position it towards the back of the oven interior.

If there is an inscription on the accessory, make sure it is facing you.

If you are using a tray with holes place the tray / pan underneath, to collect dripping liquids.

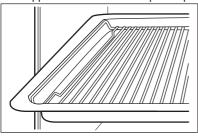
#### 9.2 Trivet and Grill- / Roasting pan

## ♠ WARNING!

Be careful when you remove the accessories from a hot appliance. There is a risk of burns.

You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

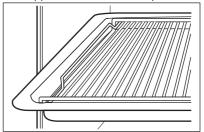
1. Put the trivet into the deep pan so that the supports of the wire shelf point up.



2. Put the deep pan into the appliance on the necessary shelf position.

You can use the trivet to grill flat dishes in large quantities and to toast.

1. Put the trivet into the deep pan so that the supports of the wire shelf point down.



2. Put the deep pan into the appliance on the necessary shelf position.

#### 10. HINTS AND TIPS

#### 10.1 Cooking recommendations

Cooking and baking processes are only suitable on one level.

The temperature and cooking times in the tables are for guidance only. They depend on the recipes, quality and quantity of the incredients used.

Your appliance may bake or roast differently than your previous appliance. The hints below show recommended settings for temperature, cooking time and shelf position for specific types of the food.

Count the shelf positions from the bottom of the oven floor.

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

#### 10.2 Information for test institutes

#### Baking on one level

Tests according to: EN 60350-1, IEC 60350-1.

For energy saving tips refer to "Energy efficiency" chapter.

## Symbols used in the tables:

| ~~         | rood type           |
|------------|---------------------|
|            | Heating function    |
| $^{\circ}$ | Temperature         |
| ))}{       | Accessory           |
| POWER      | Microwave power (W) |
|            | Shelf position      |
| ①          | Cooking time (min)  |
|            |                     |

| <b>∭</b>                    |                      | ));;;             |   | $^{\circ}$ | 0       |
|-----------------------------|----------------------|-------------------|---|------------|---------|
| Small cakes, 20 per tray 1) | Conventional Cooking | Baking tray 2) 3) | 2 | 150        | 18 - 28 |
| Small cakes, 20 per tray 1) | True Fan Cooking     | Baking tray 2) 3) | 2 | 150        | 18 - 28 |
| Fatless sponge cake 1)      | Conventional Cooking | Wire shelf        | 1 | 170        | 25 - 35 |
| Fatless sponge cake 1)      | True Fan Cooking     | Wire shelf        | 1 | 170        | 28 - 38 |
| Short bread 1)              | Conventional Cooking | Baking tray 2) 3) | 2 | 140        | 28 - 38 |
| Short bread 1)              | True Fan Cooking     | Baking tray 2) 3) | 2 | 140        | 25 - 35 |
| Apple pie 4)                | Conventional Cooking | Wire shelf        | 1 | 170        | 65 - 75 |
| Apple pie 4)                | True Fan Cooking     | Wire shelf        | 1 | 170        | 57 - 67 |
| Toast 1) 5)                 | Grill                | Wire shelf        | 2 | 230        | 7 - 12  |

<sup>1)</sup> Preheat the appliance until set temperature is reached. Do not use the function: Fast Heat Up.

# Microwave and microwave combi functions Tests according to: EN 60705, IEC 60705.

Use wire shelf. It must touch the back of the oven interior.

| <b>₩</b>                                     |                           | POWER | °C  |   | 0       |
|--|---------------------------|-------|-----|---|---------|
| Sponge cake 1)                               | Microwave                 | 500   | -   | 1 | 8 - 10  |
| Meatloaf 1) 2)                               | Microwave                 | 300   | -   | 1 | 30 - 35 |
| Egg custard 3)                               | Microwave                 | 400   | -   | 1 | 18 - 23 |
| Defrosting minced meat (500 g) <sup>4)</sup> | Microwave                 | 200   | -   | 1 | 7 - 8   |
| Cake 3)                                      | Conventional Cooking + MW | 200   | 170 | 1 | 22 - 27 |
| Potato gratin 5)                             | Turbo Grilling + MW       | 200   | 180 | 1 | 35 - 40 |

<sup>2)</sup> Use baking tray with the slope towards the back of the oven interior.

<sup>3)</sup> Baking tray must touch the back of the oven interior.

<sup>4) 2</sup> tins placed diagonally (Ø 20 cm). The right one to be positioned more in the front than the left one.

<sup>5)</sup> According to: IEC 60350-1:2016 and IEC 60350-1:2023.

| <b>₩</b>           |                     | POWER | °C    |   | 0       |
|--------------------|---------------------|-------|-------|---|---------|
| Chicken (1100 g)6) | Turbo Grilling + MW | 200   | _ 200 | 1 | 30      |
|                    | Turbo Grilling      | -     | _ 200 |   | 18 - 23 |

<sup>1)</sup> Turn container around by 1/2, halfway through the cooking time.

#### **Additional recipes**

| <b>₩</b>                               |                                | ));;;              |        | POWER | $^{\circ}$ | ①        |
|--|--------------------------------|--------------------|--------|-------|------------|----------|
| Meringues 1)                           | Conventional Cook-<br>ing      | Baking tray 2) 3)  | 2      | -     | 100        | 90 - 180 |
| Meringues 1)                           | True Fan Cooking               | Baking tray 2) 3)  | 2      | -     | 100        | 90 - 180 |
| Scones 1)                              | Conventional Cook-<br>ing      | Baking tray 2)     | 3      | -     | 200        | 11 - 13  |
| Scones 1)                              | True Fan Cooking               | Baking tray 2)     | 3      | -     | 190        | 10 - 12  |
| Chicken 4)                             | Turbo Grilling                 | Baking tray 2)     | 1      | -     | 200        | 65 - 75  |
| Popcorn 5)                             | Microwave                      | Flat ceramic plate | bottom | 700   | -          | 3 - 4    |
| Plated meals, chilled (1 portion) 6)7) | Microwave                      | Wire shelf 8)      | 1      | 500   | -          | 7 - 9    |
| Liquids in baby bottles 9)             | Microwave                      | -                  | bottom | 1000  | -          | 0.5      |
| Lasagne, frozen (400 g)10)             | Turbo Grilling + MW            | Wire shelf 8)      | 1      | 100   | 210        | 23 - 28  |
| Lasagne, frozen (600 g)10)             | Conventional Cook-<br>ing + MW | Wire shelf 8)      | 1      | 200   | 190        | 48 - 53  |
| Pizza, frozen 10)                      | Conventional Cook-<br>ing + MW | Wire shelf 8)      | 1      | 200   | 210        | 12 - 16  |
| Grilled vegetables, mixed              | Turbo Grilling + MW            | Wire shelf 8)      | 1      | 300   | 180        | 20 - 25  |
| Roast pork                             | True Fan Cooking +<br>MW       | Wire shelf 8)      | 1      | 300   | 165        | 65 - 70  |
| Stuffed mushrooms                      | Turbo Grilling + MW            | Wire shelf 8)      | 1      | 300   | 180        | 12 - 17  |

<sup>2)</sup> Use MW suitable clingfilm during cooking. Prick the clingfilm several times before cooking.

<sup>3)</sup> Do not turn the food during the cooking process.

<sup>4)</sup> Turn the meat upside down over the longest side, one time after 1/3 and a second time after 2/3 of the elapsed cooking time.

<sup>5)</sup> Turn container clockwise by 1/4, halfway through the cooking time.

<sup>6)</sup> Place a plate at the bottom of the oven. Place chicken directly on wire shelf with breast side down. After 30 min, turn the chicken upside down and change the heating function to: Turbo Grilling.

| ₩.                            |                                | ));           |   | POWER | °C  | ①       |
|-------------------------------|--------------------------------|---------------|---|-------|-----|---------|
| Lasagne with dry pasta sheets | Conventional Cook-<br>ing + MW | Wire shelf 8) | 1 | 200   | 165 | 30 - 35 |

- 1) Preheat the appliance until set temperature is reached. Do not use the function: Fast Heat Up.
- 2) Use baking tray with the slope towards the back of the oven interior.
- 3) Use baking paper.
- 4) Place chicken with breast side down. Turn it upside down halfway through the cooking time.
- 5) The bag should be taken out of the appliance when the kernels stop popping.
- 6) Cover the food with a microwavable plastic lid.
- 7) Turn container around by 1/2, halfway through the cooking time.
- 8) Wire shelf must touch the back of the oven interior.
- 9) Position the bottle in the centre of the cavity bottom without using any accessories.
- 10) Do not turn the food during the cooking process.

#### 10.3 Microwave recommendations

Place the food in the centre of the wire shelf. Use first shelf position.

Turn or stir the food halfway through the cooking time to improve the results.

Stir liquid dishes from time to time.

Stir the food before serving.

Put the spoon into the cup or glass when heating up liquids, to improve heat distribution and avoid overboiling. The spoon must not touch any part of the oven interior, this may cause sparking.

Place the food into the appliance without packaging. The packaged ready meals can be put into the appliance only when the packaging is microwave safe. Refer to "Hints and tips", Microwave suitable cookware and materials section.

Do not cover the food when using Microwave combi functions. Refer to "Daily use" chapter.

Do not use Microwave functions or Microwave combination functions when there is no food inside the appliance.

#### Microwave cooking

Cover the food for cooking or reheating with microwave functions. If you want to keep a crust, cook food without a cover.

Do not overcook the dishes by setting the power and time too high. The food can dry out, burn or cause fire.

Do not use the appliance to cook eggs or snails in their shells, because they can burst. Pierce the yolk of fried egg before reheating it.

Pierce food with skin or peel several times before cooking.

Cut vegetables into similar-sized pieces.

After you turn off the appliance, take the food out and let it stand for a few minutes to allow the heat distribute evenly.

#### Microwave defrosting

Place the frozen, unwrapped food on a small upturned plate with a container below it, or on a defrosting rack or plastic sieve so that the defrosting liquid can leak out.

Remove defrosted pieces subsequently.

To cook fruit and vegetables without defrosting them first, you can use a higher microwave power.

Turning improves the results. For sensitive foods such as meat, turn upside down twice during defrosting.

## 10.4 Microwave suitable cookware and materials

For the microwave use only suitable cookware and materials. Use below table as a reference.

Check the cookware / material / food container specification before use.

For other specific microwave cookware not listed in this table, follow manufacturer instructions.

| Cookware / Material   | *        |          | <b>P T</b> 1) |
|---|----------|----------|---------------|
| Ovenproof glass and porcelain with no metal components, e.g. heat-proof glass                           | <b>√</b> | <b>✓</b> | <b>√</b>      |
| Non-ovenproof glass and porcelain without any silver, gold, platinum or other metal decorations         | <b>√</b> | X        | X             |
| Glass and glass ceramic made of ovenproof / frost-proof material  | <b>√</b> | <b>✓</b> | <b>√</b>      |
| Ovenproof ceramic and earthenware without any quartz or metal components and glazes which contain metal | <b>√</b> | <b>✓</b> | <b>√</b>      |
| Ceramic, porcelain and earthenware with unglazed bottom or with small holes, e.g. on handles            | X        | X        | X             |
| Heat-resistant plastic up to 200 °C   | <b>✓</b> | <b>√</b> | X             |
| Cardboard, paper only   | <b>√</b> | X        | X             |
| Clingfilm   | <b>√</b> | X        | X             |
| Microwave clingfilm   | <b>√</b> | <b>√</b> | X             |
| Roasting dishes made of metal, e.g. enamel, cast iron   | X        | X        | X             |
| Baking tins, black lacquer or silicon-coated  | X        | X        | X             |
| Wire shelf  | <b>√</b> | <b>√</b> | <b>✓</b>      |

<sup>1)</sup> Cookware and materials apply also to functions: Conventional Cooking + MW, Grill + MW. Refer to "Daily use" chapter, Setting: Assisted Cooking.

### 10.5 Power settings

Below data is for guidance only.

#### 800 - 1000 W

· Heating up liquids

#### 600 - 700 W

- · Simmering rice
- Cooking vegetables
- Popcorn

#### 400 - 500 W

· Heating one-plate meals

- Simmering stews
- Defrosting and heating ready frozen meals 300 W
- Cooking / Heating delicate food
- Heating baby food
- Continuing cooking

#### 100 - 200 W

- · Defrosting bread, fruit, cakes, pastries, cheese, butter, meat and fish
- · Melting chocolate and butter

#### 11. CARE AND CLEANING

**⚠ WARNING!** 

Refer to Safety chapters.

11.1 Notes on cleaning Cleaning Agents

- Clean the front of the appliance only with a microfibre cloth with warm water and a mild detergent.
- Use a cleaning solution to clean metal surfaces.
- Clean stains with a mild detergent.

### **Everyday Use**

- Clean the interior of the appliance after each use. Fat accumulation or other residue may cause fire.
- Clean the appliance ceiling carefully from residue and fat.
- Do not store food in the appliance for longer than 20 minutes. Dry the interior of the appliance only with a microfibre cloth after each use.

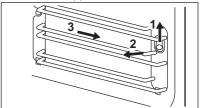
#### Accessories

- Clean all accessories after each use and let them dry. Use only a microfibre 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 obiects.

#### 11.2 Removing the shelf supports

Remove the shelf supports to clean the appliance.

- 1. Turn off the appliance and wait until it is cold.
- 2. Carefully pull the shelf supports up and out of the front catch.
- 3. Pull the supports out of the rear catch.



Install the shelf supports in the opposite sequence.

If the telescopic runners are supplied, its retaining pins must point to the front.

#### 11.3 Replacing the lamp



Risk of burns, the glass cover may be hot. Use protective glove when touching the lamp.

Only service is allowed to replace the lamp. Contact your Authorised Service Centre.

## 12. TROUBLESHOOTING



#### **⚠ WARNING!**

Refer to Safety chapters.

#### 12.1 What to do if...

| Problem                                       | Check if  |
|---|---|
| You cannot activate or operate the appliance. | The appliance is correctly connected to an electrical supply. |
| The appliance does not heat up.               | The automatic switch-off is deactivated.                      |
| The appliance does not heat up.               | The fuse is not blown.  |
| The appliance does not heat up.               | Lock is deactivated.  |
| The lamp does not work.                       | The lamp is burnt out.  |
| The display shows 00:00.                      | There was a power cut. Set the time of day.                   |



If the display shows an error code that is not in this table, turn the house fuse off and on to restart the appliance. If the error code recurs contact an Authorised Service Centre

#### 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 located on the front frame of the appliance. It is visible when you open the door. Do not remove the rating plate from the appliance.

## We recommend that you write the data here:

| Model (MOD.):         |
|-----------------------|
| Product number (PNC): |
| Serial number (S.N.): |

#### 13. ENERGY EFFICIENCY

# 13.1 Product Information for power consumption and maximum time to reach applicable low power mode

| Power consumption in standby   | 0.8 W  |
|--|--------|
| Maximum time needed for the equipment to automatically reach the applicable low power mode | 20 min |

#### 13.2 Energy saving tips

Following tips below will help you save energy when using your appliance.

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

Use metal cookware and dark, non-reflective tins and containers to improve energy saving (only when you use a non-microwave function).

Do not preheat the appliance before cooking unless specifically recommended.

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 appliance temperature to minimum 3 - 10 min before the end of cooking. The residual heat inside the appliance will continue to cook.

Use the residual heat to keep the food warm or warm up other dishes.

When you turn off the appliance, the display shows the residual heat or temperature.

#### Keep food warm

Choose the lowest possible temperature setting to use residual heat and keep the food 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.

## 14. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol  $\circlearrowleft$ . 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.







## aeg.com



