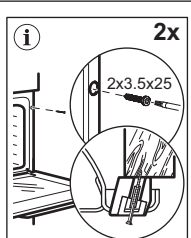
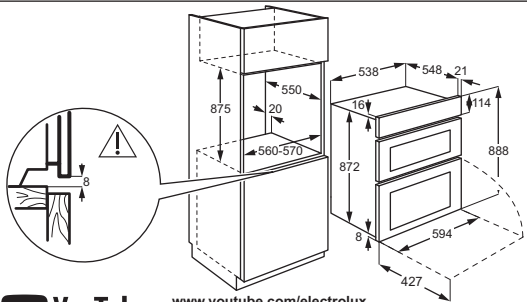


GE7CP61FB
NPE7C61B
TE7CP61B

EN User Manual | **Built-In Double Oven**



INSTALLATION



2x

i

2x3.5x25

YouTube www.youtube.com/electrolux
www.youtube.com/aeg

How to install your AEG/Electrolux
Oven - Column installation



min. 1500

H05 V V - F

*[mm]

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.

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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.

- 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.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- **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.
- 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.

- 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 without a main plug and 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.
- Always use glass and jars approved for preserving purposes.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

WARNING!

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - do not put ovenware or other objects in the appliance directly on the bottom.
 - do not put aluminium foil directly on the bottom of cavity of the appliance.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.
 - be careful when you remove or install the accessories.

- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- 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.
- 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.
- Do not clean the catalytic enamel with detergents.

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



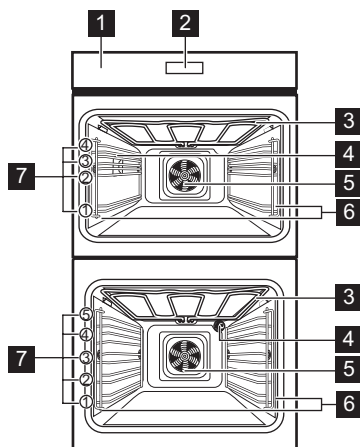
WARNING!

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

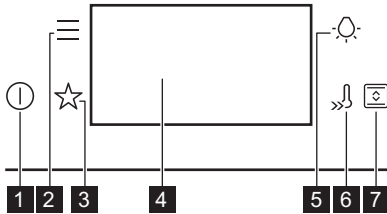
3.1 General overview



- 1 Control panel
- 2 Display
- 3 Heating element
- 4 Lamp
- 5 Fan
- 6 Shelf support, removable
- 7 Shelf positions

4. CONTROL PANEL

4.1 Control panel overview

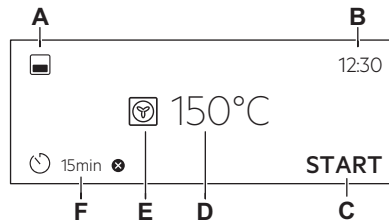


- 1 ON / OFF**
Press and hold to turn the appliance on and off.
- 2 Menu**
Lists the appliance options and setting functions.
- 3 Favourites**
Lists the favourite settings.
- 4 Display**
Shows the current settings of the appliance.
- 5 Lamp switch**
To turn the lamp on and off.
- 6 Fast Heat Up**
To turn on and off the function: Fast Heat Up.
- 7 Oven selector**
To switch between the top and the main oven.

4.2 Display

This appliance is equipped with a shared display that operates for both ovens. When the main and the top oven are in use, the display automatically splits to show separate information for each oven.

Display with key functions set.



- A. Active oven indicator**
- B. Time of Day**
- C. START / STOP**
- D. Temperature**
- E. Heating functions**
- F. Timer**

Display indicators

- | | |
|--|---|
| | To confirm the selection / setting. |
| | To go one level back in the menu. |
| | To undo the last action. |
| | To turn the options on and off. |
| | The appliance is locked. |
| | The sound alarm function is activated. |
| | The sound alarm and stop cooking function is activated. |
| | Pop up message only is activated. |
| | Delayed start function is activated. |
| | To cancel the setting. |
| | Top oven is selected. |
| | Main oven is selected. |



The display shows various messages. When a message window appears, press the display to continue.

5. BEFORE FIRST USE

WARNING!

Refer to Safety chapters.

5.1 First connection

The display shows welcome message after the first connection.

You have to set: Language, Display Brightness, Key Tones, Buzzer Volume, Time of Day.

5.2 Initial preheating and cleaning

Preheat both empty appliances before the first use and contact with food. Heat up one appliance at a time. The appliance can emit unpleasant smell and smoke. Ventilate the

room during preheating. Set the functions listed below, if applicable.

1. Remove all accessories and removable shelf supports from the appliance.
2. Set the function . Refer to Daily use. Let the appliance operate for 1 h.
3. Set the function . Let the appliance operate for 15 min.
4. Set the function . Let the appliance operate for 15 min.
5. Turn off the appliance and wait until it is cold.
6. 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 Selecting an oven

1. Press  to turn on the appliance.
2. Press  repeatedly to switch between the top and the main ovens.

The top / main oven indicator is highlighted on the display.

You can use both the top and main oven at the same time. Each oven operates independently, allowing you to cook different dishes simultaneously.

6.2 Setting: Heating functions

1. Turn on the appliance. The display shows the default heating function and the temperature.
2. Press the symbol of the heating function  to enter the submenu.
3. Select the heating function and press **OK**.
4. Set the temperature. Press **OK**.
5. Press **START**.

6. **STOP** - press to turn off the heating function.
7. Turn off the appliance.



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

6.3 Main oven heating functions

STANDARD



Grill

To grill thin pieces of food and to toast bread.



Turbo Grilling

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



True Fan Cooking

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



Frozen Foods

Perfect for ready meals (e.g. french fries, croquettes or spring rolls).



Conventional Cooking

To bake and roast food on one shelf position. For the temperatures above 200°C, the cooking fan helps reach the set temperature faster.



Pizza Function

To bake pizza and other dishes that require more heat from below. Use the lower shelf levels.



AirFry

Frying food with less oil and without baking paper. Preheat the appliance for better results.



Bottom Heat

Choose this function after a cooking process to brown the food more on the bottom if needed. Use the lowest shelf level. Preheat the appliance for better results.



Bread Baking

To bake bread. Preheat the appliance for better results.



Dough Proving

To speed up the rising of the yeast dough. Cover the surface of the dough to prevent from drying.

SPECIALS



Preserving

To preserve vegetables and fruits, place canning jars in a baking tray filled with water, using heat-resistant jars with bayonet or screw caps of the same size. Use the lowest shelf position.



Dehydrating

To dry sliced fruit, vegetables and mushrooms. To allow the moisture-saturated air to escape and the fruit to dry better, it is advisable to open the oven door occasionally during the drying process.



Plate Warming

To preheat plates for serving.



Defrost

To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.



Au Gratin

For dishes such as lasagna or potato gratin. To bake gratins and to brown.



Slow Cooking

Low temperature cooking process. It's perfect to cook delicate food (e.g., beef, veal or lamb). For a richer flavour and better browning, sear the meat before placing it in the oven.



Keep Warm

To keep food warm. Please note that some dishes may continue to cook and dry out while being kept warm. Cover the dishes if necessary.



Moist Fan Baking

This function is designed to save energy during cooking. When you use this function, the temperature inside the appliance may differ from the set temperature. The residual heat is used. The heating power may be reduced. For more information refer to Daily use, Notes on: Moist Fan Baking.

6.4 Top oven heating functions

STANDARD



Grill

To grill thin pieces of food and to toast bread.



Turbo Grilling

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



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.



Frozen Foods

Perfect for ready meals (e.g. french fries, croquettes or spring rolls).



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. Use the lower shelf levels.



Bottom Heat

Choose this function after a cooking process to brown the food more on the bottom if needed. Use the lowest shelf level. Preheat the appliance for better results.

SPECIALS

	Defrost To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.
	Slow Cooking Low temperature cooking process. It's perfect to cook delicate food (e.g., beef, veal or lamb). For a richer flavour and better browning, sear the meat before placing it in the oven.
	Keep Warm To keep food warm. Please note that some dishes may continue to cook and dry out while being kept warm. Cover the dishes if necessary.

6.5 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: IEC/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, Moist Fan Baking. For general energy saving recommendations refer to Energy efficiency, Energy saving tips.

6.6 Menu

Press  to enter the menu.

Menu item	Description
Assisted Cooking	Lists automatic programmes.
Cleaning	Lists cleaning programmes.
Favourites	Lists the favourite settings.
Options	To set the appliance configuration.

Menu item		Description
Settings	Setup	To set the appliance configuration.
	Service	Shows the software version and configuration.

Submenu for: Cleaning

Submenu	Description
Cleaning	Catalytic cleaning.

Submenu for: Options

Submenu	Description
Light	Turns the lamp on and off.
Child Lock	Prevents accidental activation of the appliance.
Fast Heat Up	Shortens the heat up time. It is available only for some of the heating functions.
Cleaning Reminder	Turns the reminder on and off.
Digital Clock Style	Changes the format of the displayed time indication.

Submenu for: Settings

Setup

Submenu	Description
Language	Sets the appliance language.
Display Brightness	Sets the display brightness.
Key Tones	Turns the tone of the touch fields on and off. It is not possible to mute the tone for  .
Buzzer Volume	Sets the volume of key tones and signals.
Time of Day	Sets the current time and date.

Service

Submenu	Description
Demo Mode	Activation / deactivation code: 2468

Submenu	Description
Software Version	Information about software version.
Reset All Settings	Restores factory settings.

6.7 Setting: Assisted Cooking

Assisted Cooking submenu consists of a set of additional functions and programs that are designed for dedicated dishes. Each dish in this submenu is provided with a suitable

setting. You can adjust the time and the temperature during cooking.

For some of the dishes you can also cook with Weight Automatic.

1. Turn on the appliance.
2. Press .
3. Press . Enter Assisted Cooking.
4. Choose a dish or a food type.
5. Place the food inside the appliance and press **START**.

When the function ends, check if the food is ready. Extend the cooking time, if needed.

7. ADDITIONAL FUNCTIONS

7.1 Favourites ☆

You can save up to 3 of your favourite settings, such as heating function and cooking time.

1. Turn on the appliance.
2. Select the preferred setting.
3. Press .
4. Select: Favourites / Save current settings.
5. Press **+** to add the setting to the list of: Favourites.
6. Press **OK**.

 - press to reset the setting.

 - press to cancel the setting.

7.2 Function lock

This function prevents an accidental change of the appliance function.

1. Turn on the appliance.
2. Set a heating function.
3. ☆,  - press at the same time to turn on the function.

☆,  - press at the same time to turn off the function.

7.3 Child Lock

This function prevents accidental activation of the appliance.

1. Turn on the appliance.
2. Press .

3. Select Options / Child Lock.
4. Press the code letters in an alphabetical order.

Child Lock is activated.

When this function is activated, access to: Timer and lamp is available.

To enable the use of the appliance, press the code letters in an alphabetical order.

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

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

The Automatic switch-off does not work with the functions: Light, End time.

7.5 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 Clock functions description

Function	Description
Timer	To set the length of cooking. Maximum is 23 h 59 min. You can set what happens when the time is up by setting the preferred: End Action.
End Action	Sound Alarm - when the time is up the signal sounds. You can set this function at any time, even when the appliance is turned off.
	Sound Alarm and stop cooking - when the time is up the signal sounds and the heating function turns off.
	Pop up message only - when the time is up the message appears on the display. You can set this function at any time, even when the appliance is turned off.
Delayed start	To postpone the start and / or end of cooking.
Time Extension	To extend the cooking time.
Uptimer	To show how long the appliance operates. Maximum is 23 h 59 min. You can turn the function on and off. This function has no effect on the operation of the appliance.

8.2 Setting: Time of Day

1. Turn on the appliance.
2. Press: Time of Day.
3. Set the time.
4. Press OK.

8.3 Setting: Timer

1. Choose the heating function and set the temperature.
2. Press .
3. Set the time.

You can select the preferred End action by pressing ● ● ● .

4. Press OK. Repeat the action until the display shows the main screen.
When 10% of cooking time is left and the food does not seem to be ready, you can extend cooking time. You can also change the heating function. Press **+1min** to extend the cooking time.

8.4 Setting: Delayed start

1. Set the heating function and the temperature.
2. Press .
3. Set the cooking time.
4. Press ● ● ● .
5. Press: Delayed start.
6. Choose the desired start time.
7. Press OK. Repeat the action until the display shows the main screen.

8.5 Setting: Uptimer

1. Press .
2. Press ● ● ● .
3. Press: Uptimer.
4. Slide or press  to show the running time on the main screen.
5. Press OK. Repeat the action until the display shows the main screen.

8.6 Changing timer settings

You can change the set time during cooking at any time.

1. Press .
2. Set the timer value.
3. Press OK.

9. USING THE ACCESSORIES

WARNING!

Refer to Safety chapters.

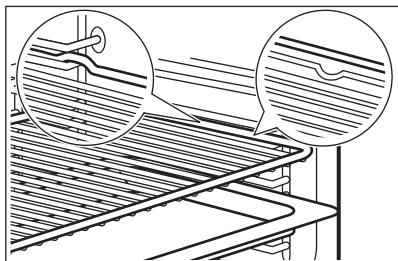
9.1 Inserting accessories

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.



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.



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.

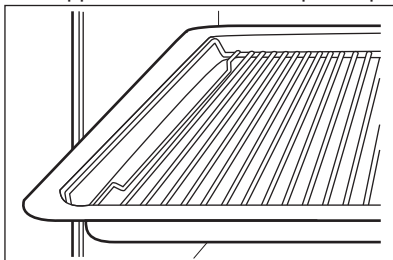
9.2 Trivet and Grill- / Roasting pan

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.

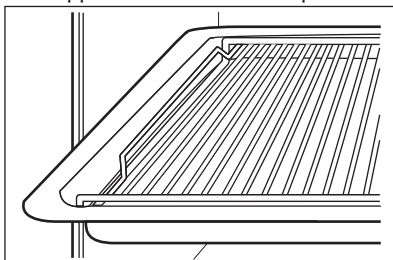
1. Put the trivet into the deep pan so that the supports of the wire shelf point up.



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

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

For energy saving tips refer to Energy efficiency.

Symbols used in the tables:

	Food type
	Heating function
	Temperature



Accessory



Shelf position



Cooking time (min)

10.2 Moist Fan Baking - recommended accessories

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

- **Pizza pan** - dark, non-reflective, diameter 28 cm
- **Baking dish** - dark, non-reflective, diameter 26 cm
- **Ramekins** - ceramic, diameter 8 cm, height 5 cm
- **Flan base tin** - dark, non-reflective, diameter 28 cm

10.3 Moist Fan Baking

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

		°C		
Sweet rolls, 16 pieces	baking tray or dripping pan	180	3	35 - 45
Swiss Roll	baking tray or dripping pan	180	2	30 - 40
Brownie	baking tray or dripping pan	180	2	30 - 40
Sponge flan base	flan base tin on wire shelf	180	2	30 - 40
Victoria sandwich	baking dish on wire shelf	170	2	40 - 50
Poached fish, 0.3 kg	baking tray or dripping pan	180	3	20 - 30
Whole fish, 0.2 kg	baking tray or dripping pan	180	3	20 - 30
Poached meat, 0.25 kg	baking tray or dripping pan	200	3	30 - 40
Cookies, 16 pieces	baking tray or dripping pan	170	2	25 - 35
Macaroons, 24 pieces	baking tray or dripping pan	160	2	35 - 45
Muffins, 12 pieces	baking tray or dripping pan	170	2	25 - 35
Savory pastry, 20 pieces	baking tray or dripping pan	170	3	30 - 40
Short crust biscuits, 20 pieces	baking tray or dripping pan	150	3	30 - 40

		°C		
Tartlets, 8 pieces	baking tray or dripping pan	180	2	25 - 35
Vegetables, poached, 0.4 kg	baking tray or dripping pan	180	3	30 - 40
Vegetarian omelette	pizza pan on wire shelf	200	3	35 - 45

10.4 Information for test institutes

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

Main oven - baking on one level

				°C	
Small cakes, 20 per tray ¹⁾	Conventional Cooking	Baking tray ²⁾	3	160	20 - 30
Small cakes, 20 per tray ¹⁾	True Fan Cooking	Baking tray ²⁾	3	145	25 - 30
Shortbread, 6 stripes per tray ¹⁾	Conventional Cooking	Wire shelf ³⁾	3	140	25 - 35
Shortbread, 6 stripes per tray ¹⁾	True Fan Cooking	Wire shelf ³⁾	3	140	25 - 35
Fatless sponge cake, Ø of tin: 26 cm) ¹⁾	Conventional Cooking	Wire shelf	2	170	25 - 35
Fatless sponge cake, Ø of tin: 26 cm) ¹⁾	True Fan Cooking	Wire shelf	2	170	25 - 35
Toast ¹⁾⁴⁾	Grill	Wire shelf	4	300	2 - 3

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

2) Baking tray should not touch the back of the oven interior.

3) Place small baking tray on wire shelf.

4) According to: IEC 60350-1:2016 and IEC 60350-1:2023.

Main oven - baking on two levels

				°C	
Shortbread, 6 stripes per tray ¹⁾	True Fan Cooking	AirFry oven basket and Wire shelf ²⁾	2 and 4	140	25 - 35
Fatless sponge cake, Ø of tins: 26 cm) ¹⁾	True Fan Cooking	AirFry oven basket and Wire shelf	2 and 4	180	35 - 45

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

2) Place small baking tray on wire shelf.

Main oven - additional recipes

				°C	
Chicken ¹⁾	Turbo Grilling	Trivet positioned in deep pan	3	200	60 - 70

					
Pizza, frozen 2)	Conventional Cooking	Wire shelf	2	230	10 - 20

- 1) Place chicken with breast side down. Turn it upside down halfway through the cooking time.
- 2) Preheat the appliance until set temperature is reached. Do not use the function: Fast Heat Up.

Top oven

					
Toast 1)	Grill	Wire shelf	2	230	7 - 8

- 1) Preheat the appliance until set temperature is reached. Do not use the function: Fast Heat Up.

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. Do not apply it on the catalytic surfaces.

Everyday use

- Clean the interior of the appliance after each use. Fat accumulation or other residue may cause fire.
- 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.

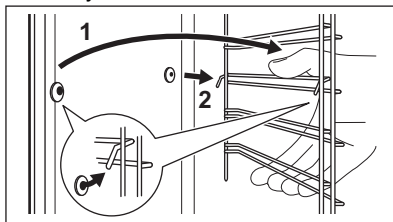
Accessories

- 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 objects.

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



4. Install the shelf supports in the opposite sequence.

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

11.3 Catalytic cleaning

The cavity is coated with catalytic enamel. It absorbs fat during catalysis.

Spots or discolouration of the catalytic coating have no effect on the cleaning.

1. Turn off the appliance and wait until it is cold.
2. Remove all accessories.
3. Clean only the oven floor and the inner door glass with warm water, soft cloth and mild detergent.
4. Turn on the appliance.
5. Set the function: Cleaning in the menu: Cleaning.

Duration: 1 h

When the cleaning ends the signal sounds.
The appliance turns off.

- When the appliance is cold, clean the oven floor with a wet soft cloth.

11.4 Removing and installing door

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

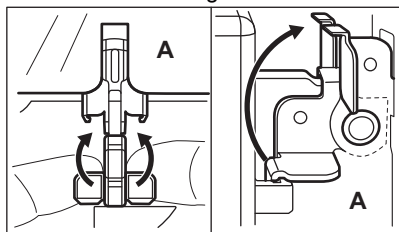
⚠ WARNING!

The door is heavy.

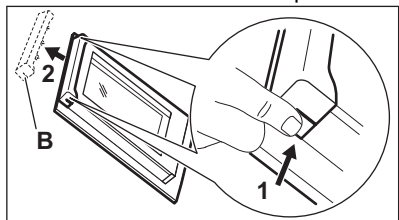
⚠ CAUTION!

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

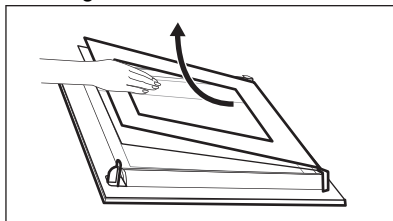
- Make sure the appliance is cold.
- Fully open the door.
- Lift and press the clamping levers **A** on the two door hinges.



- Close the oven door to the first opening position (at approximate angle: 45°).
- Hold the door with one hand on each side and pull it away from the oven at an upwards angle.
- Put the door with the outer side down on a soft cloth on a stable surface.
- Hold the door trim **B** on the top edge of the door at the two sides and push inwards to release the clip seal.



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



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

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

Make sure that the glass panels are inserted in the correct position otherwise the surface of the door may overheat.

11.5 Replacing the lamp**⚠ WARNING!**

Risk of electric shock.
The lamp can be hot.

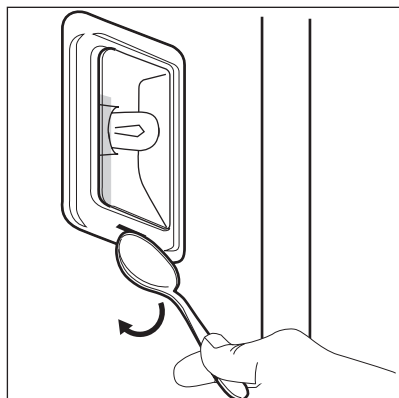
- Turn off the appliance and wait until it is cold.
- Disconnect the appliance from the mains.
- Place the cloth on the oven floor.

Back lamp

- Turn the glass cover to remove it.
- Clean the glass cover.
- Replace the lamp with a suitable 300°C heat-resistant lamp.
- Install the glass cover.

Side lamp

- Remove the left shelf support to get access to the lamp.
- Use a narrow, blunt object (e.g. a teaspoon) to remove the glass cover.



3. Clean the glass cover.
4. Replace the lamp with a suitable 300°C heat-resistant lamp.
5. Install the glass cover
6. Install the left shelf support.

12. TROUBLESHOOTING



WARNING!

Refer to Safety chapters.

12.1 What to do if...

Problem description	Cause and remedy
You cannot activate or operate the appliance.	The appliance is not connected to an electrical supply or it is connected incorrectly.
The appliance does not heat up.	The clock is not set. To set the clock refer to Clock functions.
	The door is not closed correctly.
	The fuse is blown. Make sure the fuse is the cause of the problem. If the problem recurs, contact a qualified electrician.
	Child Lock is activated.
The lamp is turned off.	The lamp is burnt out. Replace the lamp. For details refer to Care and cleaning.



Power cut always stops cleaning. Repeat cleaning if it's interrupted by power failure.

12.2 Error codes

When the software error occurs, the display shows error message. You will find the list of problems in the table below. When the following error message continues to appear on the display, it means a faulty subsystem may have been disabled. In such a case contact your dealer or an Authorized Service Centre.

Code and description	Remedy
F102 - the door is not fully closed or the door lock is broken.	Close the door. Turn the appliance off and on.
F240, F439 - the touch fields on the display do not work properly.	Clean the surface of the display. Make sure there is no dirt on the touch fields.
F908 - the appliance system cannot connect with the control panel.	Turn the appliance off and on.

12.3 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 Sheet and Product Information according to EU and UK Energy Labelling and Ecodesign Regulations

Supplier's name	AEG	
Model identification	GE7CP61FB 944171800 NPE7C61B 944171793 TE7CP61B 944171792	
Energy Efficiency Index	Top oven: 105.6 Main oven: 95.1	
Energy efficiency class	Top oven: A Main oven: A	
Energy consumption with a standard load, conventional mode	Top oven: 0.78 kWh/cycle Main oven: 0.92 kWh/cycle	
Energy consumption with a standard load, fan-forced mode	Top oven: 0.75 kWh/cycle Main oven: 0.77 kWh/cycle	
Number of cavities	2	
Heat source	Electricity	
Volume	Top oven: 39 l Main oven: 61 l	
Type of oven	Built-In Oven	
Mass	GE7CP61FB	59.0 kg
	NPE7C61B	57.0 kg
	TE7CP61B	56.8 kg

13.2 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

13.3 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.

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.

If a programme with Duration is activated and the cooking time is longer than 30 min, the heating elements automatically turn off earlier in some appliance functions.

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.

Moist Fan Baking

Function designed to save energy during cooking.

When you use this function the lamp is off.

14. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of

appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.





