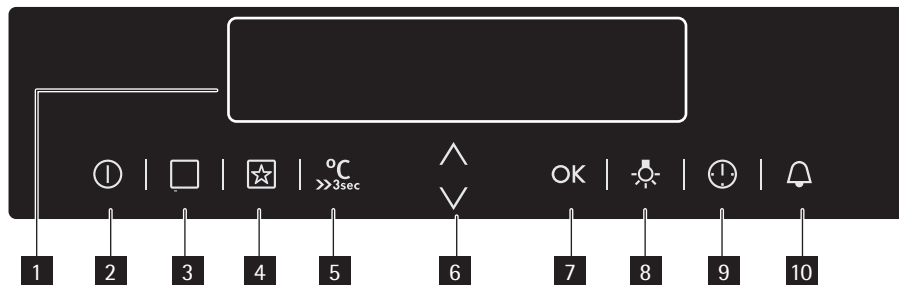


Brief instructions

AEG
perfekt in form und funktion



Sensor field

1. Display
2. On/off
3. Options
4. My Favourite Programme
5. Temperature/Fast Heat Up
6. Down, Up
7. OK
8. Oven Light
9. Clock
10. Minute Minder

Options

Touch Options to set an automatic programme, cleaning function (selected models only) or an oven function.

My Favourite Programme

Touch My Favourite Programme to access your favourite programme directly, also when the appliance is off. To save the favourite programme touch and hold My Favourite Programme for more than 3 seconds.

Temperature/Fast Heat Up

The Fast Heat Up function decreases the heat up time. Press and hold Temperature/Fast Heat Up for more than 3 seconds to activate the function.

Oven Light

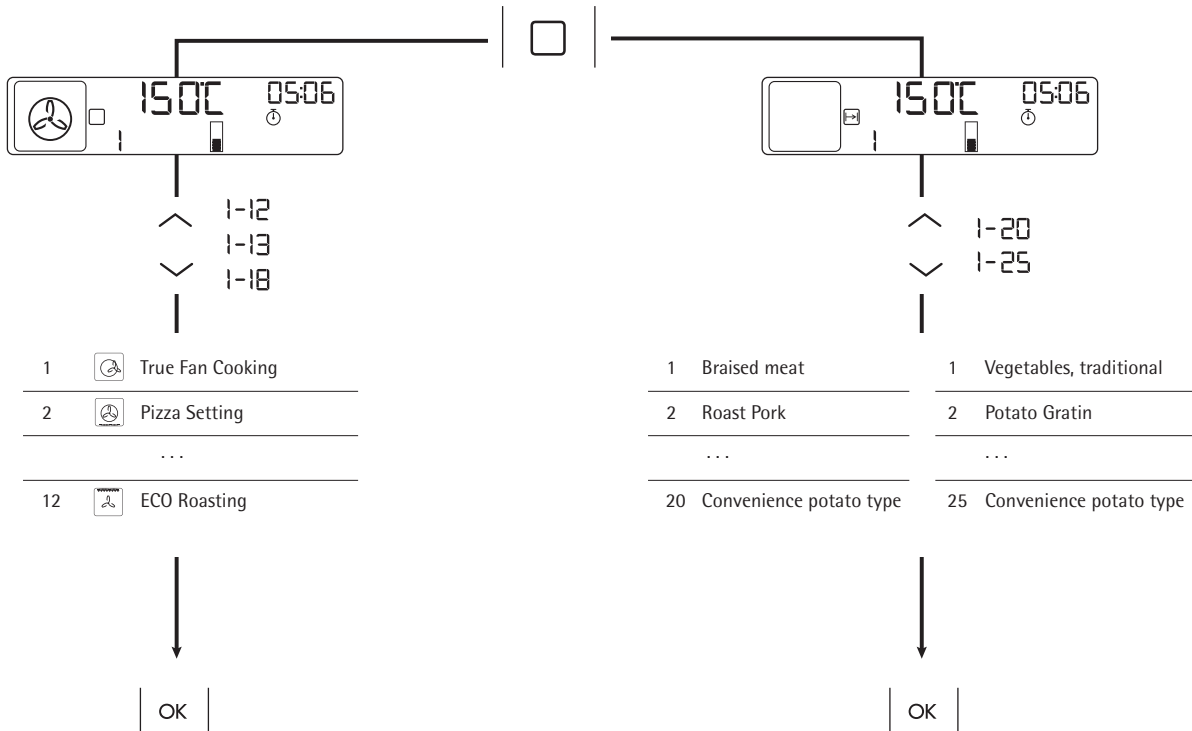
You can save energy by deactivating the Oven Light during the cooking.



Oven Functions

Touch Options once for manual mode


Touch Options twice for automatic programmes.








Oven Functions


Oven


- 1  True Fan Cooking


- 2  Pizza Setting


- 3  Slow Cook


- 4  Conventional Cooking


- 5  Frozen Foods


- 6  Turbo Grilling


- 7  Fast Grilling


- 8  Grilling

- 9  Moist Fan Baking


- 10  Keep Warm


- 11  Defrost


- 12  Bottom Heat


- 13  ECO Roasting


Catalytic Oven


- 1  True Fan Cooking


- 2  Pizza Setting


- 3  Slow Cook


- 4  Conventional Cooking


- 5  Frozen Foods


- 6  Turbo Grilling


- 7  Fast Grilling


- 8  Grilling


- 9  Moist Fan Baking

- 10  Keep Warm


- 11  Defrost


- 12  Bottom Heat


- 13  ECO Roasting


- 14  Catalysis


Pyrolytic Oven


- 1  True Fan Cooking


- 2  Pizza Setting


- 3  Slow Cook


- 4  Conventional Cooking


- 5  Frozen Foods


- 6  Turbo Grilling


- 7  Fast Grilling


- 8  Grilling


- 9  Moist Fan Baking

- 10  Keep Warm


- 11  Defrost


- 12  Bottom Heat


- 13  ECO Roasting


- 14  Pyrolysis


Steam Oven


- 1  Full Steam


- 2  Half Steam + Heat


- 3  Quarter Steam + Heat


- 4  ECO Steam


- 5  Moist Fan Baking


- 6  True Fan Cooking


- 7  Pizza Setting


- 8  Slow Cook


- 9  Conventional Cooking


- 10  Frozen Foods


- 11  Turbo Grilling


- 12  Fast Grilling


- 13  Grilling

- 14  Keep Warm

- 15  Defrost

- 16  Bottom Heat

- 17  ECO Roasting

- 18  Steam Cleaning

Recipe Book

Oven

1 Braised meat	6 Chicken, whole	11 Cheese Cake	16 Lasagne
2 Roast Pork	7 Whole Fish	12 Rolls	17 Cannelloni
3 Roast Veal	8 Pizza	13 Farmer Bread	18 Convenience cake
4 Roast Lamb	9 Quiche Lorraine	14 Dough Proving	19 Convenience pizza
5 Roast Game	10 Lemon Sponge Cake	15 Potato Gratin	20 Convenience potato type

Steam Oven

1 Vegetables, traditional	8 Veal Knuckle	15 Roast Lamb	22 Cannelloni
2 Potato Gratin	9 Rice	16 Roast Game	23 Convenience cake
3 Farmer Bread	10 Lasagne	17 Chicken, whole	24 Convenience pizza
4 Rolls	11 Dough Proving	18 Pizza	25 Convenience potato type
5 Fillet of Fish	12 Braised meat	19 Quiche Lorraine	
6 Poached Fish (Trout)	13 Roast Pork	20 Lemon Sponge Cake	
7 Plum Dumpling	14 Roast Veal	21 Cheese Cake	