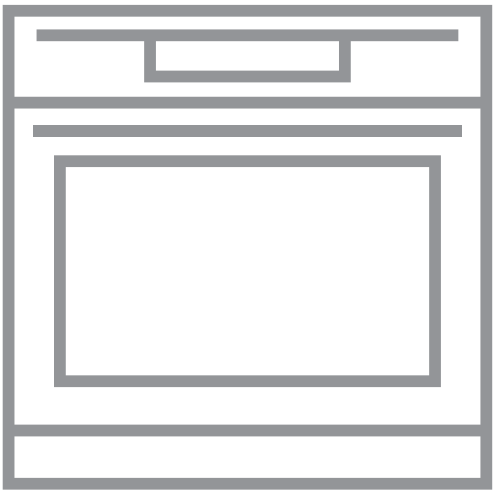
BPE556060M
BPK556260M

EN **User Manual**
Oven

USER MANUAL



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CUSTOMER CARE AND SERVICE

Always use original spare parts.
When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.
The information can be found on the rating plate.

⚠ Warning / Caution-Safety information

ⓘ General information and tips

Environmental information

CONTENTS

1. SAFETY INFORMATION..... 3

1.1 Children and vulnerable people safety..... 3
1.2 General Safety..... 4

2. SAFETY INSTRUCTIONS..... 5

2.1 Installation..... 5
2.2 Electrical connection..... 6
2.3 Use..... 7
2.4 Care and cleaning..... 7
2.5 Pyrolytic cleaning..... 8
2.6 Internal lighting..... 8
2.7 Service..... 9
2.8 Disposal..... 9

3. PRODUCT DESCRIPTION..... 9

3.1 General overview..... 9
3.2 Accessories..... 9

4. HOW TO TURN OVEN ON AND OFF..... 10

4.1 Retractable knobs..... 10
4.2 Control panel..... 10

5. BEFORE FIRST USE..... 11

5.1 Initial cleaning..... 12
5.2 Initial preheating..... 12

6. DAILY USE..... 12

6.1 How to set: Heating functions..... 12
6.2 Heating functions..... 13
6.3 Notes on: Moist Fan Baking..... 15
6.4 How to set: Assisted Cooking..... 15
6.5 Assisted Cooking..... 16

7. CLOCK FUNCTIONS..... 21

7.1 Clock functions..... 21
7.2 How to set: Clock functions..... 21

8. HOW TO USE: ACCESSORIES..... 23

8.1 Inserting accessories.....23
8.2 Using Trivet and Grill- / Roasting pan.....23
8.3 Food Sensor..... 24

9. ADDITIONAL FUNCTIONS..... 26

9.1 Lock..... 26
9.2 Automatic switch-off.....26
9.3 Cooling fan.....26

10. HINTS AND TIPS.....26

10.1 Moist Fan Baking.....26
10.2 Moist Fan Baking - recommended accessories.....27
10.3 Cooking tables for test institutes..27

11. CARE AND CLEANING.....29

11.1 Notes on cleaning.....30
11.2 How to clean: Cavity embossment..... 30
11.3 How to remove: Shelf supports ...30
11.4 How to use: Pyrolytic Cleaning....31
11.5 Cleaning Reminder.....32
11.6 How to remove and install: Door..32
11.7 How to replace: Lamp.....33

12. TROUBLESHOOTING.....34

12.1 What to do if.....34
12.2 Service data.....36

13. ENERGY EFFICIENCY.....36

13.1 Product Information and Product Information Sheet*.....36
13.2 Energy saving.....37

14. MENU STRUCTURE.....38

14.1 Menu.....38

15. ENVIRONMENTAL CONCERNS.....39

Subject to change without notice.

1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children of less than 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.

- 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 mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- 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.
- Always use oven gloves to remove or insert accessories or ovenware.
- Use only the food sensor (core temperature sensor) recommended for this appliance.
- 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.
- Before pyrolytic cleaning, remove all accessories and excessive deposits/spills from the oven cavity.

2. SAFETY INSTRUCTIONS

2.1 Installation

⚠ **WARNING!**
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- 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 oven door opens without restraint.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.
- The built-in unit must meet the stability requirements of DIN 68930.

Cabinet minimum height (Cabinet under the work-top minimum height)	578 (600) mm
Cabinet width	560 mm

Cabinet depth	550 (550) mm
Height of the front of the appliance	594 mm
Height of the back of the appliance	576 mm
Width of the front of the appliance	595 mm
Width of the back of the appliance	559 mm
Depth of the appliance	567 mm
Built in depth of the appliance	546 mm
Depth with open door	1027 mm
Ventilation opening minimum size. Opening placed on the bottom rear side	560x20 mm
Mounting screws	4x25 mm

2.2 Electrical connection

⚠ **WARNING!**
Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below the appliance, especially when it operates or the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have 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.

- Fully close the appliance door before you connect the mains plug to the mains socket.
- 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.
- 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.

2.5 Pyrolytic cleaning

⚠ **WARNING!**
Risk of Injury / Fires / Chemical Emissions (Fumes) in Pyrolytic Mode.

- Before carrying out a Pyrolitic self-cleaning function or the First Use please remove from the oven cavity:
  - any excess food residues, oil or grease spills / deposits.
  - any removable objects (including shelves, side rails etc., provided with the product) particularly any non-stick pots, pans, trays, utensils etc.
- Read carefully all the instructions for Pyrolytic cleaning.
- Keep children away from the appliance while the Pyrolytic cleaning operates.
  The appliance becomes very hot and hot air is released from the front cooling vents.
- Pyrolytic cleaning is a high temperature operation that can release fumes from cooking residues and construction materials, as such consumers are strongly advised to:
  - provide good ventilation during and after each Pyrolytic cleaning.
  - provide good ventilation during and after the first use at maximum temperature operation.
- Unlike all humans, some birds and reptiles can be extremely sensitive to potential fumes emitted during the cleaning process of all Pyrolytic Ovens.
  - Remove any pets (especially birds) from the vicinity of the appliance location during and after the Pyrolytic cleaning and first use maximum temperature operation to a well ventilated area.
- Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all Pyrolytic Ovens when the Pyrolytic self cleaning program is in operation.
- Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature Pyrolytic cleaning operation of all Pyrolytic Ovens and can be also a source for low level harmful fumes.
- Fumes released from all Pyrolytic Ovens / Cooking Residues as described are not harmful to humans, including children, or persons with medical conditions.

2.6 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.

2.7 Service

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

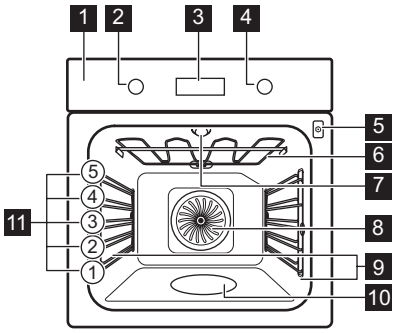
2.8 Disposal

⚠ **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.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

3. PRODUCT DESCRIPTION

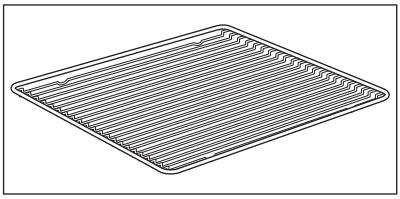
3.1 General overview



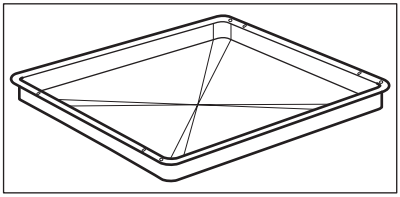
1 Control panel
2 Knob for the heating functions
3 Display
4 Control knob
5 Socket for the food sensor
6 Heating element
7 Lamp
8 Fan
9 Shelf support, removable
10 Cavity embossment
11 Shelf positions

3.2 Accessories

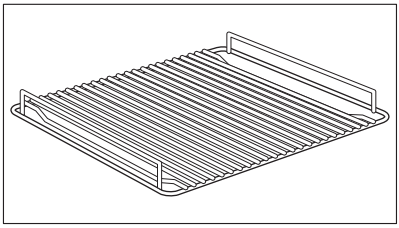
Wire shelf
For cookware, cake tins, roasts.



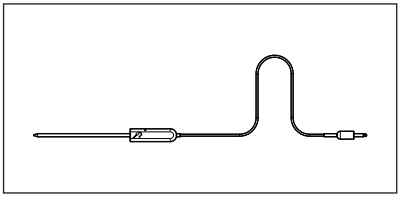
Grill- / Roasting pan
To bake and roast or as a pan to collect fat.



Trivet
For roasting and grilling.
Use the trivet only with the Grill- / Roasting pan.



Food sensor
To measure the temperature inside food.



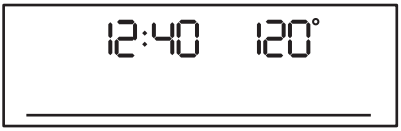
4. HOW TO TURN OVEN ON AND OFF

4.1 Retractable knobs

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

4.2 Control panel

Control panel sensor fields					Press	Turn the knob
				OK		
Timer	Fast Heat Up	Light	Food Sensor	Confirm setting		
Select a heating function to turn on the oven.						
Turn the knob for the heating functions to the off position to turn the oven off.						

	When the knob for the heating functions is in the off position, the display goes to standby.
	When you cook, the display shows the set temperature, time of day and other available options.
	Display with key functions.

Display indicators				
Lock	Assisted Cooking	Cleaning	Settings	Fast Heat Up
Timer indicators:		STOP		

Progress bar - for temperature or time. The bar is fully red when the oven reaches the set temperature.	

Steam cooking indicator	
Food sensor indicator	

5. BEFORE FIRST USE

WARNING!
Refer to Safety chapters.

5.1 Initial cleaning

Before first use clean the empty oven and set the time:			
			 **00:00** Set the time. Press OK.

5.2 Initial preheating

 **Preheat the empty oven before the first use.**	
Step 1	Remove all accessories and removable shelf supports from the oven.
Step 2	Set the maximum temperature for the function: . Let the oven operate for 1 h.
Step 3	Set the maximum temperature for the function: . Let the oven operate for 15 min.
ⓘ The oven can emit an odour and smoke during preheating. Make sure that the room is ventilated.	

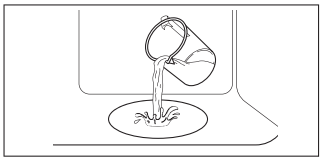
6. DAILY USE

⚠ **WARNING!**
Refer to Safety chapters.

6.1 How to set: Heating functions

Start cooking	
Step 1	**Step 2**
	

Start cooking	
Select a heating function.	Set the temperature. Press OK.

Steam cooking			
Make sure that the oven is cold.			
Step 1	**Step 2**	**Step 3**	**Step 4**
			Preheat the empty oven for 10 min to create humidity. Put food in the oven.
Fill the cavity embossment with tap water.	Select the steam heating function.	Set the temperature. Press OK.	
ⓘ The maximum capacity of the cavity embossment is 250 ml. Do not refill the cavity embossment during cooking or when the oven is hot.			

When the steam cooking ends:		
Step 1	**Step 2**	**Step 3**
Turn the knob for the heating functions to the off position to turn off the oven.	Carefully open the door. Released humidity can cause burns.	Make sure that the oven is cold. Remove the remaining water from the cavity embossment.

6.2 Heating functions

Standard heating functions

Heating function	Application
 True Fan Cooking	To bake on up to three shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
 Conventional Cooking	To bake and roast food on one shelf position.
 SteamBake	To add humidity during the cooking. To get the right colour and crispy crust during baking. To give more juiciness during reheating. To preserve fruit or vegetables.
 Pizza Function	To bake pizza. To make intensive browning and a crispy bottom.
 Bottom Heat	To bake cakes with crispy bottom and to preserve food.
 Frozen Foods	To make convenience food (e.g., french fries, potato wedges or spring rolls) crispy.
 Moist Fan Baking	This function is designed to save energy during cooking. When you use this function, the temperature in the cavity may differ from the set temperature. The residual heat is used. The heating power may be reduced. For more information refer to "Daily Use" chapter, Notes on: Moist Fan Baking.
 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 make gratins and to brown.

Heating function	Application
Menu	To enter the Menu: Assisted Cooking, Cleaning, Settings.

6.3 Notes on: Moist Fan Baking

This function was used to comply with the energy efficiency class and ecodesign requirements according to EU 65/2014 and EU 66/2014. Tests according to EN 60350-1.
The oven door should be closed during cooking so that the function is not interrupted and the oven operates with the highest energy efficiency possible.
When you use this function the lamp automatically turns off after 30 sec.
For the cooking instructions refer to "Hints and tips" chapter, Moist Fan Baking. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving.

6.4 How to set: Assisted Cooking

Every dish in this submenu has a recommended function and temperature. You can adjust the time and the temperature during cooking.

For some of the dishes you can also cook with:	The degree to which a dish is cooked:
• Food Sensor	• Rare • Medium • Well done

Assisted Cooking - use it to prepare a dish quickly with default settings:			
Step 1	**Step 2**	**Step 3**	**Step 4**
		 P1 - P45	 OK
Enter the menu.	Select Assisted Cooking. Press OK.	Select the dish. Press OK.	Insert the dish to the oven. Confirm setting.

6.5 Assisted Cooking

Legend	
	Food sensor available. Place the Food sensor in the thickest part of the dish. The oven turns off when the set Food sensor temperature is reached.
	The amount of water for the steam function.
	Preheat the oven before you start cooking.
	Shelf level.

When the function ends check if the food is ready.

	Dish	Weight	Shelf level / Accessory	Duration time
Beef 				
P1	**Roast Beef, rare**	1 - 1,5 kg; 4 - 5 cm thick pieces	**2**; **baking tray** Fry the meat for a few minutes on a hot pan. Insert to the oven.	~ 40 min
P2	**Roast Beef, medium**			~ 50 min
P3	**Roast Beef, well done**			~ 60 min
P4	**Steak, medium**	180 - 220 g per piece; 3 cm thick slices	 **3**; roasting dish on **wire shelf** Fry the meat for a few minutes on a hot pan. Insert to the oven.	~ 15 min
P5	**Beef roast / braised** (prime rib, top round, thick flank)	1,5 - 2 kg	 **2**; roasting dish on **wire shelf** Fry the meat for a few minutes on a hot pan. Add liquid. Insert to the oven.	~ 120 min

	Dish	Weight	Shelf level / Accessory	Duration time
P6	**Roast Beef, rare** (slow cooking)	1 - 1,5 kg; 4 - 5 cm thick pieces	**2**; **baking tray** Use your favourite spices or simply salt and fresh grounded pepper. Fry the meat for a few minutes on a hot pan. Insert to the oven.	~ 75 min
P7	**Roast Beef, medium** (slow cooking)			~ 85 min
P8	**Roast Beef, well done** (slow cooking)			~ 130 min
P9	**Fillet, rare** (slow cooking)	0,5 - 1,5 kg; 5 - 6 cm thick pieces	**2**; **baking tray** Use your favourite spices or simply salt and fresh grounded pepper. Fry the meat for a few minutes on a hot pan. Insert to the oven.	~ 75 min
P10	**Fillet, medium** (slow cooking)			~ 90 min
P11	**Fillet, done** (slow cooking)			~ 120 min
Veal				
P12	**Veal roast** (e.g. shoulder)	0,8 - 1,5 kg; 4 cm thick pieces	**2**; roasting dish on **wire shelf** Use your favourite spices. Add liquid. Roast covered.	~ 80 min
Pork				
P13	**Pork roast neck or shoulder**	1,5 - 2 kg	**2**; roasting dish on **wire shelf** Turn the meat after half of the cooking time.	~ 120 min
P14	**Pulled pork** (slow cooking)	1,5 - 2 kg	**2**; **baking tray** Use your favourite spices. Turn the meat after half of the cooking time to get an even browning.	~ 215 min
P15	**Loin, fresh**	1 - 1,5 kg; 5 - 6 cm thick pieces	**2**; roasting dish on **wire shelf** Use your favourite spices.	~ 55 min

	Dish	Weight	Shelf level / Accessory	Duration time
P16	**Spare Ribs**	2 - 3 kg; use raw, 2 - 3 cm thin spare ribs	**3**; **deep pan** Add liquid to cover the bottom of a dish. Turn the meat after half of the cooking time.	90 min
Lamb				
P17	**Lamb leg with bones**	1,5 - 2 kg; 7 - 9 cm thick pieces	**2**; roasting dish on **baking tray** Add liquid. Turn the meat after half of the cooking time.	~ 130 min
Poultry				
P18	**Whole chicken**	1 - 1,5 kg; fresh	**2**; 200 ml; casserole dish on **baking tray** Use your favourite spices. Turn the chicken after half of the cooking time to get an even browning.	~ 60 min
P19	**Half chicken**	0,5 - 0,8 kg	**3**; **baking tray** Use your favourite spices.	~ 40 min
P20	**Chicken breast**	180 - 200 g per piece	**2**; casserole dish on **wire shelf** Use your favourite spices. Fry the meat for a few minutes on a hot pan.	~ 25 min
P21	**Chicken legs, fresh**	-	**3**; **baking tray** If you marinated chicken legs first, set lower temperature and cook them longer.	~ 30 min
P22	**Duck, whole**	2 - 3 kg	**2**; roasting dish on **wire shelf** Use your favourite spices. Put the meat on roasting dish. Turn the duck after half of the cooking time.	~ 100 min
P23	**Goose, whole**	4 - 5 kg	**2**; **deep pan** Use your favourite spices. Put the meat on deep baking tray. Turn the goose after half of the cooking time.	~ 110 min

	Dish	Weight	Shelf level / Accessory	Duration time
Other				
P24	**Meat loaf**	1 kg	**2**; **wire shelf** Use your favourite spices.	~ 60 min
Fish				
P25	**Whole fish, grilled**	0,5 - 1 kg per fish	**2**; **baking tray** Fill the fish with butter and use your favourite spices and herbs.	~ 30 min
P26	**Fish fillet**	-	**3**; casserole dish on **wire shelf** Use your favourite spices.	20 min
Sweet baking / desserts				
P27	**Cheesecake**	-	**2**; ∅ 28 cm springform tin on **wire shelf**	90 min
P28	**Apple cake**	-	**2**; 100 - 150 ml; **baking tray**	60 min
P29	**Apple tart**	-	**2**; pie form on **wire shelf**	40 min
P30	**Apple pie**	-	**2**; 100 - 150 ml; ∅ 22 cm pie form on **wire shelf**	60 min
P31	**Brownies**	2 kg	**3**; **deep pan**	30 min
P32	**Chocolate muffins**	-	**2**; 100 - 150 ml; muffin tray on **wire shelf**	30 min
P33	**Loaf cake**	-	**2**; loaf pan on **wire shelf**	50 min
Vegetable / Side dishes				

	Dish	Weight	Shelf level / Accessory	Duration time
P34	**Baked potatoes**	1 kg	**2**; **baking tray** Put the whole potatoes with skin on baking tray.	50 min
P35	**Wegdes**	1 kg	**3**; **baking tray** lined with baking paper Use your favourite spices. Cut potatoes into pieces.	35 min
P36	**Grilled mixed vegetables**	1 - 1,5 kg	**3**; **baking tray** lined with baking paper Use your favourite spices. Cut the vegetables into pieces.	30 min
P37	**Croquets, frozen**	0,5 kg	**3**; **baking tray**	25 min
P38	**Pommes, frozen**	0,75 kg	**3**; **baking tray**	25 min
Gratins, bread and pizza				
P39	**Meat / vegetable lasagna with dry noodle plates**	1 - 1,5 kg	**2**; casserole dish on **wire shelf**	45 min
P40	**Potato gratin** (raw potatoes)	1 - 1,5 kg	**1**; casserole dish on **wire shelf** Rotate the dish after half of the cooking time.	50 min
P41	**Pizza fresh, thin**	-	**2**; 100 ml; **baking tray** lined with baking paper	15 min
P42	**Pizza fresh, thick**	-	**2**; **baking tray** lined with baking paper	25 min
P43	**Quiche**	-	**2**; baking tin on **wire shelf**	45 min

	Dish	Weight	Shelf level / Accessory	Duration time
P44	**Baguette / Ciabatta / White bread**	0,8 kg	**3**; 150 ml; **baking tray** lined with baking paper More time needed for white bread.	30 min
P45	**All grain / rye / dark bread all grain in loaf pan**	1 kg	**2**; 150 ml; **baking tray** lined with baking paper / **wire shelf**	45 min

7. CLOCK FUNCTIONS

7.1 Clock functions

Clock Function	Application
	Minute minder. When the timer ends, the signal sounds.
STOP	Cooking time. When the timer ends, the signal sounds and the heating function stops.
	Time Delay. To postpone the start and / or end of cooking.
	Uptimer. Maximum is 23 h 59 min. This function has no effect on the operation of the oven. To turn on and off the Uptimer select: Menu, Settings.

7.2 How to set: Clock functions

How to set: Time of day		
Step 1	**Step 2**	**Step 3**
		
To change the time of day enter the menu and select Settings, Time of day.	Set the clock.	Press: OK.

How to set: Minute minder			
Step 1		**Step 2**	**Step 3**
	The display shows: 0:00		
Press: ⏲.		Set the Minute minder	Press: OK.
ⓘ Timer starts counting down immediately.			

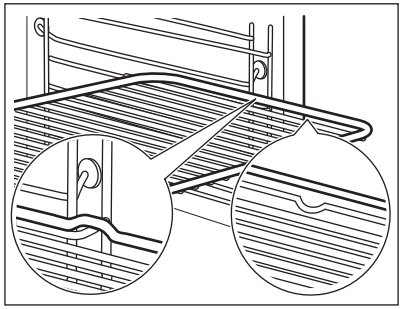
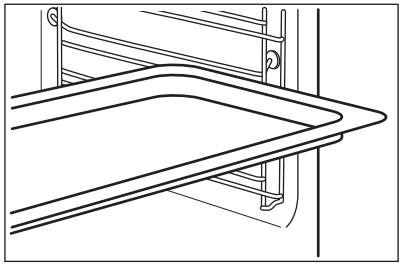
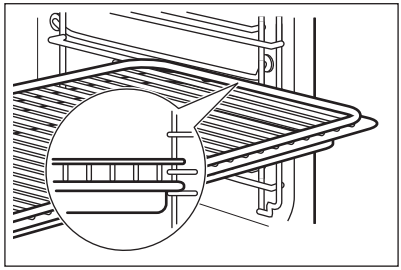
How to set: Cooking time				
Step 1	**Step 2**		**Step 3**	**Step 4**
		The display shows: 0:00 STOP		
Choose a heating function and set the temperature.	Press repeatedly: ⏲.		Set the cooking time.	Press: OK.
ⓘ Timer starts counting down immediately.				

How to set: Time Delay							
Step 1	**Step 2**		**Step 3**	**Step 4**		**Step 5**	**Step 6**
		The display shows: the time of day START			The display shows: --:-- STOP		
Select the heating function.	Press repeatedly: ⏲.		Set the start time.	Press: OK.		Set the end time.	Press: OK.
ⓘ Timer starts counting down at a set start time.							

8. HOW TO USE: ACCESSORIES

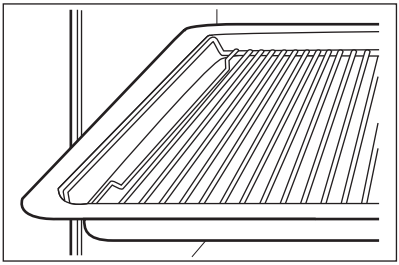
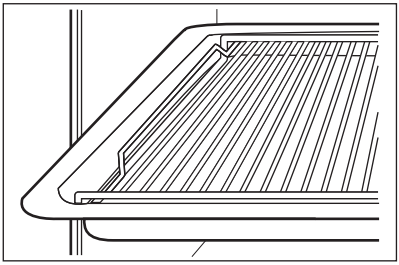
8.1 Inserting accessories

A small indentation at the top increases safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

Wire shelf: Push the shelf between the guide bars of the shelf support.	
Deep pan: Push the tray between the guide bars of the shelf support.	
Wire shelf, Deep pan: Push the tray between the guide bars of the shelf support and the wire shelf on the guide bars above.	

8.2 Using Trivet and Grill- / Roasting pan

⚠ **WARNING!**
Be careful when you remove the accessories from a hot oven. There is a risk of burns.

You can use the trivet to roast larger pieces of meat or poultry on one shelf position.		
Step 1	Put the trivet into the deep pan so that the supports of the wire shelf point up.	
Step 2	Put the deep pan into the oven on the necessary shelf position.	
You can use the trivet to grill flat dishes in large quantities and to toast.		
Step 1	Put the trivet into the deep pan so that the supports of the wire shelf point down.	
Step 2	Put the deep pan into the oven on the necessary shelf position.	

8.3 Food Sensor

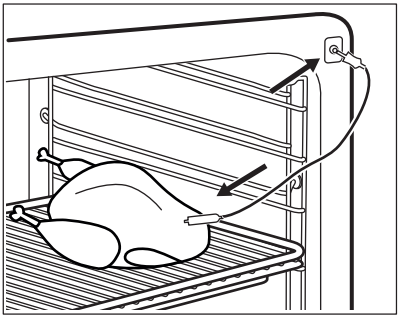
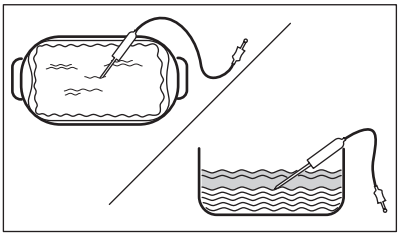
Food Sensor- measures the temperature inside the food.

There are two temperatures to be set:	
°C The oven temperature.	The core temperature.

For the best cooking results:		
Ingredients should be at room temperature.	Do not use it for liquid dishes.	During cooking it must remain in the dish.

How to use: Food Sensor

Step 1	Turn on the oven.
Step 2	Set a heating function and, if necessary, the oven temperature.
Step 3	Insert: Food Sensor.

Meat, poultry and fish	**Casserole**
Insert the tip of Food Sensor into the centre of meat, fish, in the thickest part if possible. Make sure that at least 3/4 of Food Sensor is inside of the dish.	Insert the tip of Food Sensor exactly in the centre of the casserole. Food Sensor should be stabilized in one place during baking. Use a solid ingredient to achieve that. Use the rim of the baking dish to support the silicone handle of Food Sensor. The tip of Food Sensor should not touch the bottom of a baking dish.
	

Step 4	Plug Food Sensor into the socket at the front of the oven. The display shows the current temperature of: Food Sensor.
Step 5	- press to set the core temperature of the sensor.
Step 6	OK - press to confirm. When food reaches the set temperature, the signal sounds. You can choose to stop or to continue cooking to make sure the food is well done.
Step 7	Remove Food Sensor plug from the socket and remove the dish from the oven. ⚠ **WARNING!** There is a risk of burns as Food Sensor becomes hot. Be careful when you unplug it and remove it from the food.

9. ADDITIONAL FUNCTIONS

9.1 Lock

This function prevents an accidental change of the oven function.		
Turn it on when the oven works - the set cooking continues, the control panel is locked. Turn it on when the oven is off - the oven cannot be turned on, the control panel is locked.		
 OK	OK - press and hold to turn on the function. A signal sounds.	OK - press and hold to turn it off.
3 x - flashes when the lock is turned on.		

9.2 Automatic switch-off

For safety reasons the oven turns off after some time, if a heating function works and you do not change any settings.

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

The Automatic switch-off does not work with the functions: Light, Food sensor, Time Delay.

9.3 Cooling fan

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

10. HINTS AND TIPS

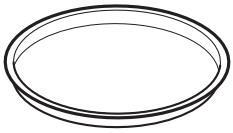
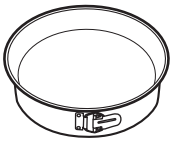
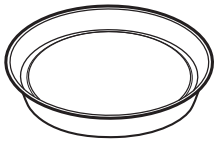
10.1 Moist Fan Baking

For the best results follow suggestions listed in the table below.
Use the third shelf position.

	(°C)	(min)
Pasta gratin	200 - 220	45 - 55
Potato gratin	180 - 200	70 - 85
Moussaka	170 - 190	70 - 95
Lasagne	180 - 200	75 - 90
Cannelloni	180 - 200	70 - 85
Bread pudding	190 - 200	55 - 70
Rice pudding	170 - 190	45 - 60
Apple cake, made of sponge cake mixture (round cake tin)	160 - 170	70 - 80
White bread	190 - 200	55 - 70

10.2 Moist Fan Baking - recommended accessories

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

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

10.3 Cooking tables for test institutes

Information for test institutes

Tests according to: EN 60350, IEC 60350.

BAKING ON ONE LEVEL. Baking in tins

		(°C)	(min)	
Fatless sponge cake	True Fan Cooking	140 - 150	35 - 50	2
Fatless sponge cake	Conventional Cooking	160	35 - 50	2
Apple pie, 2 tins Ø20 cm	True Fan Cooking	160	60 - 90	2
Apple pie, 2 tins Ø20 cm	Conventional Cooking	180	70 - 90	1

BAKING ON ONE LEVEL. Biscuits

Use the third shelf position.

		(°C)	(min)
Short bread / Pastry strips	True Fan Cooking	140	25 - 40
Short bread / Pastry strips, preheat the empty oven	Conventional Cooking	160	20 - 30
Small cakes, 20 per tray, preheat the empty oven	True Fan Cooking	150	20 - 35
Small cakes, 20 per tray, preheat the empty oven	Conventional Cooking	170	20 - 30

MULTILEVEL BAKING. Biscuits

		(°C)	(min)	
Short bread / Pastry strips	True Fan Cooking	140	25 - 45	1 / 4
Small cakes, 20 per tray, preheat the empty oven	True Fan Cooking	150	23 - 40	1 / 4
Fatless sponge cake	True Fan Cooking	160	35 - 50	1 / 4

GRILL

Preheat the empty oven for 5 minutes.

Grill with the maximum temperature setting.

		(min)	
Toast	Grill	1 - 3	5
Beef steak, turn halfway through	Grill	24 - 30	4

11. CARE AND CLEANING

⚠ **WARNING!**
Refer to Safety chapters.

11.1 Notes on cleaning

 **Cleaning Agents**	Clean the front of the oven with a soft 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 cavity after each use. Fat accumulation or other residue may cause fire.
	Do not store the food in the oven for longer than 20 minutes. Dry the cavity with a soft cloth after each use.

 **Accessories**	Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher.
	Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

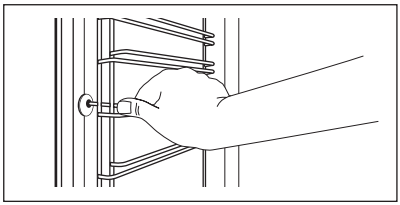
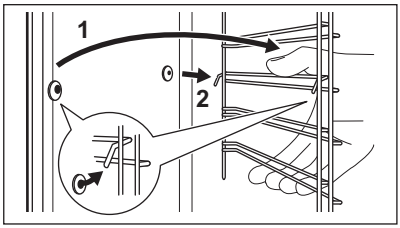
11.2 How to clean: Cavity embossment

Clean the cavity embossment to remove limestone residue after cooking with steam.

Step 1	Step 2	Step 3
Pour: 250 ml of white vinegar into the cavity embossment. Use maximum 6% vinegar without any additives.	Let the vinegar dissolve the limestone residue at the ambient temperature for 30 minutes.	Clean the cavity with warm water and a soft cloth.
For the function: SteamBake clean the oven for every 5 - 10 cooking cycles.		

11.3 How to remove: Shelf supports

Remove the shelf supports to clean the oven.

Step 1	Turn off the oven and wait until it is cold.	
Step 2	Pull the front of the shelf support away from the side wall.	
Step 3	Pull the rear end of the shelf support away from the side wall and remove it.	
Step 4	Install the shelf supports in the opposite sequence.	

11.4 How to use: Pyrolytic Cleaning

Clean the oven with Pyrolytic Cleaning.

⚠ **WARNING!**
There is a risk of burns.

⚠ **CAUTION!**
If there are other appliances installed in the same cabinet, do not use them at the same time as this function. It can cause damage to the oven.

Before the Pyrolytic Cleaning:		
Turn off the oven and wait until it is cold.	Remove all accessories and removable shelf supports.	Clean the oven floor and the inner door glass with warm water, a soft cloth and a mild detergent.

Pyrolytic Cleaning	
Step 1	Enter menu: Cleaning mm.

Option	**Duration**
C1 - Light cleaning	1 h
C2 - Normal cleaning	1 h 30 min

Pyrolytic Cleaning	
C3 - Thorough cleaning	3 h
Step 2	OK - press to select the cleaning programme.
Step 3	OK - press to start the cleaning.
Step 4	After cleaning, turn the knob for the heating functions to the off position.
ⓘ During the cleaning the oven lamp is off.	
When the oven is at the set temperature, the door locks. Until the door unlocks the display shows: 🔒.	

When the cleaning ends:		
Turn off the oven and wait until it is cold.	Clean the cavity with a soft cloth.	Remove the residue from the bottom of the cavity.

11.5 Cleaning Reminder

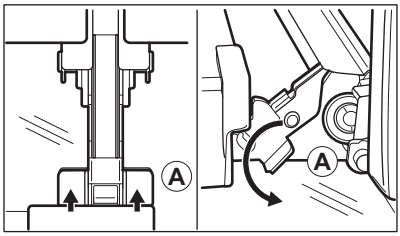
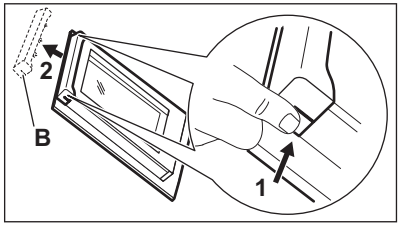
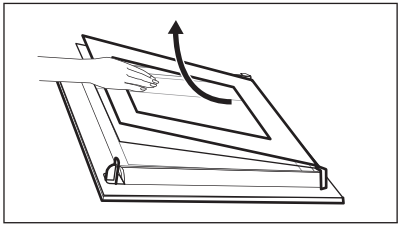
The oven reminds you when to clean it with pyrolytic cleaning.	
flashes in the display for 5 sec after each cooking session.	To turn off the reminder enter the Menu and select Settings, Cleaning Reminder.

11.6 How to remove and install: 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.

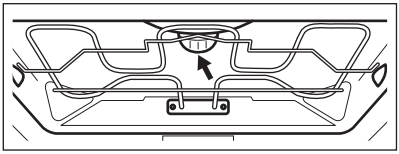
Step 1	Fully open the door.	
Step 2	Lift and press the clamping levers (A) on the two door hinges.	
Step 3	Close the oven door to the first opening position (approximately 70° angle). Hold the door at both sides and pull it away from the oven at an upwards angle. Put the door with the outer side down on a soft cloth on a stable surface.	
Step 4	Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.	
Step 5	Pull the door trim to the front to remove it.	
Step 6	Hold the door glass panels on their top edge one by one and pull them up out of the guide.	
Step 7	Clean the glass panel with water and soap. Dry the glass panel carefully. Do not clean the glass panels in the dish-washer.	
Step 8	After cleaning, do the above steps in the opposite se-quence.	
Step 9	Install the smaller panel first, then the larger and the door. Make sure that the glasses are inserted in the correct position otherwise the surface of the door may overheat.	

11.7 How to replace: Lamp

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

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

Top lamp

Step 1	Turn the glass cover to remove it.	
Step 2	Clean the glass cover.	
Step 3	Replace the lamp with a suitable 300 °C heat-resistant lamp.	
Step 4	Install the glass cover.	

12. TROUBLESHOOTING

⚠ **WARNING!**
Refer to Safety chapters.

12.1 What to do if...

In any cases not included in this table please contact with an Authorised Service Centre.

The oven does not turn on or does not heat up	
Problem	**Check if...**
You cannot activate or operate the oven.	The oven is correctly connected to an electrical supply.
The oven does not heat up.	The automatic switch-off is deactivated.
The oven does not heat up.	The oven door is closed.
The oven does not heat up.	The fuse is not blown.

 **The oven does not turn on or does not heat up**	
The oven does not heat up.	The Lock is off.

 **Components**	
Problem	**Check if...**
The lamp is turned off.	Moist Fan Baking - is turned on.
The lamp does not work.	The lamp is burnt out.
The Food sensor does not operate.	The plug of the Food sensor is fully inserted into the socket.

 **Error codes**	
The display shows...	**Check if...**
Err C2	You removed the Food sensor plug from the socket.
Err C3	The oven door is closed or the door lock is not broken.
Err F102	The oven door is closed.
Err F102	The door lock is not broken.
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 oven. If the error code recurs contact an Authorised Service Centre.	

 **Cleaning**	
Problem	**Check if...**

Cleaning	
The water leaks out of the cavity embossment.	There is too much water in the cavity embossment.

12.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.
The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity. Do not remove the rating plate from the oven cavity.

We recommend that you write the data here:	
Model (MOD.)	.....
Product number (PNC)	.....
Serial number (S.N.)	.....

13. ENERGY EFFICIENCY

13.1 Product Information and Product Information Sheet*

Supplier's name	AEG
Model identification	BPE556060M 944188727 BPK556260M 944188729
Energy Efficiency Index	81.2
Energy efficiency class	A+
Energy consumption with a standard load, conventional mode	1.09 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.69 kWh/cycle
Number of cavities	1
Heat source	Electricity

Volume	71 l	
Type of oven	Built-In Oven	
Mass	BPE556060M	34.5 kg
	BPK556260M	35.0 kg

* For European Union according to EU Regulations 65/2014 and 66/2014. For Republic of Belarus according to STB 2478-2017, Appendix G; STB 2477-2017, Annexes A and B. For Ukraine according to 568/32020.
Energy efficiency class is not applicable for Russia.
EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

13.2 Energy saving

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

Make sure that the oven door is closed when the oven operates. Do not open the oven door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.
Use metal cookware to improve energy saving.
When possible, do not preheat the oven before cooking.
Keep breaks between baking as short as possible when you prepare a few dishes at one time.
Cooking with fan
When possible, use the cooking functions with fan to save energy.
Residual heat
The fan and lamp continue to operate. When you turn off the oven, the display shows the residual heat. You can use that heat to keep the food warm.
When the cooking duration is longer than 30 min, reduce the oven temperature to minimum 3 - 10 min before the end of cooking. The residual heat inside the oven will continue to cook.
Use the residual heat to warm up other dishes.
Keep food warm
Choose the lowest possible temperature setting to use residual heat and keep a meal warm.
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 automatically turns off after 30 sec. You may turn on the lamp again but this action will reduce the expected energy savings.

14. MENU STRUCTURE

14.1 Menu

	☰ - select to enter the Menu.

Menu structure		
Assisted Cooking	Cleaning	Settings

Step 1	Step 2	Step 3	Step 4	Step 5
	 OK	 **O1 - O12**	 OK	
Select the Menu, Settings.	Confirm setting.	Select the setting.	Confirm setting.	Adjust the value and press OK.

Settings					
O1	Time of day	Change	O2	Display brightness	1 - 5
O3	Key tones	1 - Beep 2 - Click 3 - Sound off	O4	Buzzer volume	1 - 4
O5	Food Sensor Action	1 - Alarm and stop 2 - Alarm	O6	Uptimer	On / Off
O7	Light	On / Off	O8	Fast Heat Up	On / Off
O9	Cleaning Reminder	On / Off	O10	Demo mode	Activation code: 2468
O11	Software version	Check	O12	Reset all settings	Yes / No

15. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

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