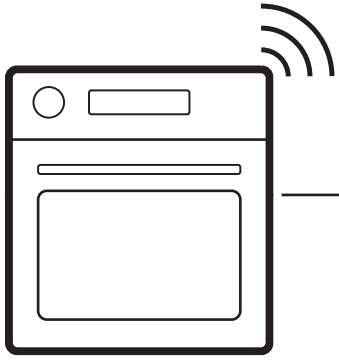
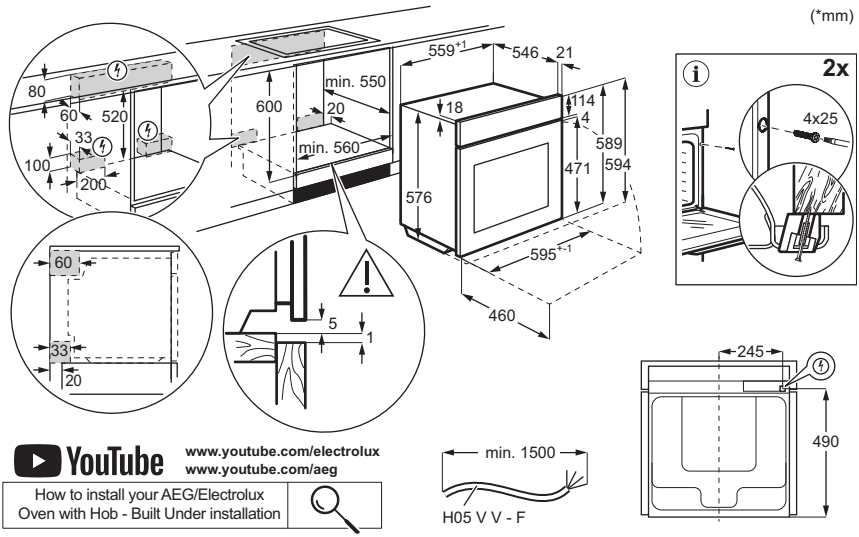
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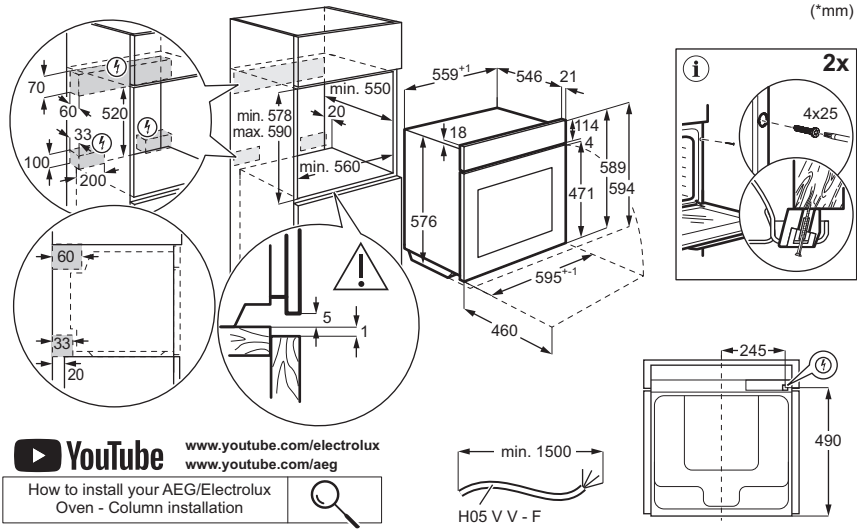
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INSTALLATION



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

How to install your AEG/Electrolux Oven with Hob - Built Under installation



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

How to install your AEG/Electrolux Oven - Column installation

ENGLISH

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Subject to change without notice.

1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance read the supplied instructions carefully. The manufacturer is not responsible for any injuries or damage that result from 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 and mobile devices with the app.
- Keep packaging away from children and dispose of it properly.
- WARNING: The appliance and its accessible parts become hot during use. Keep children and pets away during use and cooling.
- Activate the child safety device, if available.
- Children must not clean or maintain the appliance without supervision.

1.2 General Safety

- This appliance is for cooking purposes only.
- This appliance is designed for single household do-

mestic 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.
- 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.
- Use only the food sensor (core temperature sensor) recommended for this appliance.
- Do not install the appliance behind a decorative door in order to avoid overheating.
- 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.
- Be careful when moving the appliance, as it is heavy. Use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable location that meets installation requirements.
- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, ensure it is level and that the door opens without any 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.
- Make sure the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- The appliance must be earthed. Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Avoid damaging the mains plug and cable. If replacement is needed, it must be done by our Authorized Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below, especially when it operates or the door is hot.
- Shock protection of live and insulated parts must be fastened securely and should not be removable without tools.
- Connect the mains plug to the socket only at the end of installation. Ensure access to the mains plug after installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not disconnect the appliance by pulling on the mains cable. Always pull on 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 that disconnects the appliance from the mains at all poles, with a contact opening width of at least 3 mm.
- This appliance is supplied with a main plug and a main cable.

2.3 Use

⚠ WARNING!
Risk of injury, burns and electric shock or explosion.

- Do not modify this appliance.
- Ensure ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Turn off the appliance after each use.
- Be careful when opening the appliance door during operation, as hot air and flammable mixtures from alcohol ingredients can be released.
- Do not operate the appliance with wet hands or when it comes in 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.
- Keep sparks and open flames away from the appliance when the door is open.
- Use only approved glass and jars for preserving.
- Do not place flammable products near the appliance.
- Do not share your Wi-Fi password.

⚠ WARNING!
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:

  - do not place ovenware or objects directly on the cavity bottom.
  - do not place aluminum foil directly on the cavity bottom.
  - do not put water directly into the hot appliance.
  - do not leave moist dishes and food in the appliance after cooking.
  - be careful when removing or installing accessories.
- Enamel or stainless steel discoloration does not affect performance of the appliance.
- Use a deep pan for moist cakes, as fruit juices can cause permanent stains.
- Always cook with the appliance door closed.
- If the appliance is installed behind a furniture panel, do not close the panel during use or until the appliance is fully cooled to prevent heat and moisture damage.
- 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.
- To repair the appliance contact the Authorised Service Centre. Use original spare parts only.

2.4 Care and cleaning

⚠ **WARNING!**
Risk of injury, fire, or damage to the appliance.

- Turn off and unplug the appliance before maintenance.
- Ensure the appliance is cold to avoid glass breakage. If the door glass panels are damaged, contact the authorized service centre for replacement.
- Clean and dry the appliance, its cavity, and accessories after each use to prevent steam condensation, corrosion, and surface deterioration.
- Check the product regularly for signs of deterioration that may make it unsuitable for food contact, such as cracks, blisters, delamination, shrinkage, stickiness, corrosion, or other visible changes in texture or appearance. Follow cleaning and care instructions to prevent deterioration.
- Use a microfibre cloth, warm water, and neutral detergents for cleaning the appliance and accessories. Do not use abrasive products, pads, solvents, sharp-edged or metal objects.
- Follow safety instructions on packaging when using an oven spray.

Steam Cooking

- Released Steam can cause burns:
  - Be careful when you open the appliance door when the function is activated. Steam can be released.
  - Open the appliance door carefully after steam cooking.

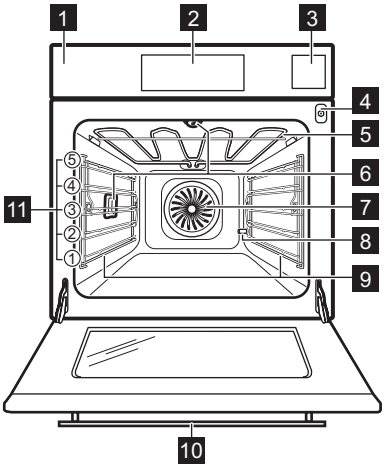
2.5 Disposal

⚠ **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, then cut off and dispose of the electrical cable.

3. PRODUCT DESCRIPTION

3.1 General overview



1 Control panel
2 Display
3 Water tank
4 Socket for the food sensor
5 Heating element
6 Lamp
7 Fan
8 Descaling pipe outlet
9 Shelf support, removable
10 Camera in the handle
11 Shelf positions

3.2 Control panel

The display is fully interactive and scrollable. It is divided into clearly defined sections that provide access to various cooking functions and dishes. It also shows the current operating status. You can swipe across the screen to navigate left or right.

Display indicators

	Press and hold to turn the appliance on and off.
	To access key functions and settings.
	To access Dishes submenu with dedicated cooking programmes.
	To save current settings in: Favourites.
	To turn the options on and off.
	The appliance is locked.
/	Sound Alarm function is activated / deactivated.
	Sound Alarm and stop cooking function is activated.
	Delayed start function is activated.
	Wi-Fi connection is turned on.
	Remote Operation is turned on.

4. BEFORE FIRST USE

4.1 Wireless connection

To connect the appliance you need:

- Wireless network with the Internet connection.
- Mobile device connected to the same wireless network.

1. Scan the QR code on the back cover of the user manual to download the app, or download it directly from the app store.
2. Follow the app onboarding instructions.
3. Turn on the appliance.
4. Press menu and select: Settings / Connections.
5. Press to turn on or off: Wi-Fi.

The appliance wireless module starts within 90 sec.

For safety reasons, remote operation turns off automatically after 24 h. Repeat the onboarding, if needed.

Frequency	**2.4 GHz WLAN :** 2400 - 2483.5 MHz
	5 GHz WLAN : 5150 - 5725 MHz
	Bluetooth: 2400 - 2483.5 MHz
Max Power	**2.4 GHz WLAN :** EIRP < 20 dBm (100 mW)
	5 GHz WLAN : EIRP < 23 dBm (200 mW)
	Bluetooth: EIRP < 12 dBm (16 mW)
Protocol	**2.4 GHz WLAN :** IEEE 802.11 b/g/n/ax **5 GHz WLAN :** IEEE 802.11 a/n/ac/ax **Bluetooth**: Low Energy (LE)

Restrictions and requirements in BE, BG, CZ, DK, DE, EE, IE, EL, ES, FR, HR, IT, CY, LV, LT, LU, HU, MT, NL, AT, PL, PT, RO, SI, SK, FI, SE, IS, LI, NO, CH, TR, and UK(NI): This appliance is for indoor use only.

ⓘ When the appliance is connected to the app, it may receive important software updates. These updates can introduce new features, refine existing functions and icons, address potential issues, and enhance overall software performance.
After the update, it is not possible to restore the previous software version.

4.2 Software licences

The software in this product contains components that are based on free and open source software. AEG acknowledges the contributions of the open software and robotics communities to the development project.

To access the source code of these free and open source software components whose license conditions require publishing, and to see their full copyright information and applicable license terms, visit: http://aeg.opensoftwarerepository.com (folder DS8).

4.3 Initial preheating and cleaning

Preheat the empty appliance to remove factory smells and residues. Ventilate the room.

1. Remove all accessories and shelf supports.
2. Enter the menu and select the cooking function.
3. The display shows a pop-up message to start the preheating process.
4. Confirm to start and follow the instructions on the display.
5. Turn off the appliance and let it cool down.
6. Clean the oven interior with a microfiber cloth, warm water, and mild detergent. Replace accessories and shelf supports.

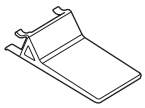
5. DAILY USE

5.1 Camera

The appliance is equipped with an integrated camera located in the door handle and its field of view is limited to the oven cavity. It allows you to monitor cooking progress via the app, assists with food recognition, provides recommendations and cooking guides, and helps reduce the risk of burns.

1. Enter the menu and select: Camera.
2. The display shows available settings:

- Monitor browning - allows adjustment of heat intensity to achieve a specific browning level and alerts when the desired result is reached. This feature helps prevent overcooking and ensures consistent visual quality.
- Recognize food - uses AI to detect and identify the type of food placed inside the oven. It automatically applies the most suitable cooking settings, such as temperature, time, and humidity, to match the food's specific requirements.



Use the camera shield to improve picture quality if your room lighting causes reflections. To install it, place the camera shield between the door glass and the handle in a central position. Make sure the longer hooks are placed against the glass surface. Fit the shorter hooks onto the back of the handle.

For best results, ensure the camera lens and the door glass are clean and unobstructed before use.

These features are only available when the appliance is connected to: Wi-Fi. Select: Settings / Connections / Connect To Wi-Fi.

5.2 Cooking functions

Standard cooking functions for typical baking needs, including top and bottom heating, grilling, fan cooking and more. You can prepare your dishes in a traditional manner. For more information see the description in the display.

1. Enter the menu and select the cooking function.
2. The display shows available settings.
3. Start cooking and follow the instructions on the display.

5.3 Steam cooking functions

These functions allow you to use heat and steam to keep meals crispy and juicy. Use them for steaming, stewing, gentle crisping, baking and roasting.

There are two ways to prepare food using the steam functions: by setting the temperature, or by setting the steam level.

- Set the temperature - The steam level will be adjusted automatically.
- Set the steam level - The suitable temperature will be shown.

Use only cold tap water. Do not use demineralised or distilled water. Do not pour flammable or alcoholic liquids into the water tank.

1. Enter the menu and select the steam cooking function.
2. The display shows available settings.
3. Set the temperature and the steam level, if available.
4. Start cooking and follow the instructions on the display.

5.4 SousVide

This programme is a cooking technique where food in a vacuum-sealed container is placed in a saturated steam atmosphere, held at a constant temperature. For a more sustainable way of cooking liquid types of food, e.g. desserts and sauces can be cooked in sealed canning jars as well.

To prepare food, you will need sous vide compatible bags and a vacuum-sealer.

1. Prepare ingredients in a vacuum-sealed container and place it on the wire shelf.
2. Enter menu and select: Functions.
3. Press SousVide.
4. The display shows available settings. Set the temperature and cooking time.
5. Start cooking and follow the instruction on the display.
6. After cooking, carefully open the oven door. Residual water can condensate in the oven interior and vacuum-sealed containers.
7. When the appliance is cold, remove the water from the bottom of the oven interior with a sponge. Dry the oven interior with a soft cloth.

There is a risk of burns. Be careful when you take out the food from the appliance.

5.5 Preheating options

The appliance includes several preheating options to ensure optimal cooking results.

- Standard - basic preheating without speed or energy optimisation.
- Balanced - efficient preheating with a good balance of speed and energy use.
- Fast - faster preheating with slightly higher energy consumption.

5.6 Favourites

You can save your favourite dishes. This allows the oven to automatically recognise them during future use. The camera will detect the dish and suggest the saved program.

To save a setting, select the preferred option and press ♡.

5.7 Timer

To set the cooking time. Maximum is 23 h 59 min.

1. Choose the cooking function and set the temperature.
2. Press and set the time.

You can set a delayed start or specify the cooking end time by pressing .

End Action

	Sound Alarm - set a countdown. When the timer ends, the signal sounds.
	Sound Alarm and stop cooking - set a countdown. When the timer ends, the signal sounds and the cooking stops.
	Pop up message only - when the time is up the message appears on the display.

Some clock functions may not be available with certain cooking functions.

Press +5 min to extend the cooking time.

Delayed start

You can postpone the start and / or end of cooking.

1. Choose the cooking function and adjust the settings.
2. Press: Delayed start.
3. Scroll to set desired start time and confirm.

5.8 Child lock

This function prevents accidental operation of the appliance.

1. Open the options menu located at the top right of the screen: .
2. Select: Child lock .
3. Confirm the setting to activate it.

The lock remains on until changed.

To temporarily unlock, tap the screen and enter the numbers sequentially from low to high.

If there is no interaction for 30 sec, the Child lock will reactivate automatically.

To fully deactivate, return to the options menu and select Child lock again.

5.9 Dishes

Assisted cooking suggests settings for different dishes, including step-by-step instructions, temperature, and cook time. You can change the settings during cooking if needed. You can choose your preferred cooking method, add the food sensor or use the camera. The availability of each option depends on the selected dish.

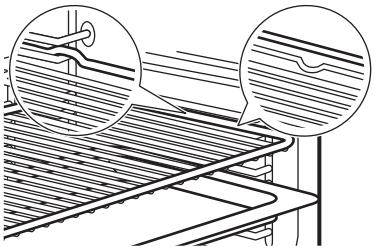
1. Enter the menu and select .
2. Choose a food type and dish and follow the steps on screen.

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

5.10 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.

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. A small indentation at the top increases safety and provides tilt protection. The rim around the shelf prevents cookware from slipping off the shelf.



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

If your wire shelf has a step, position it towards the front 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.

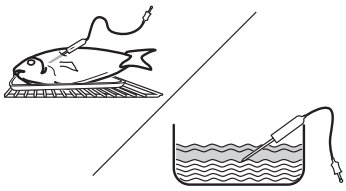
5.11 Food Sensor

It measures the temperature inside the food.

There are two temperatures to be set:

- °C - the oven temperature. It should be at least 25°C higher than the food sensor temperature.
- - the food sensor temperature.

1. Select a cooking function from the menu: Functions or a dish from the menu: Dishes.
2. Set the oven temperature and cooking time if needed.
3. Insert the tip of the food sensor into the centre of the thickest part of the meat or fish. For casseroles, place the tip of the food sensor exactly in the centre, stabilized in a solid ingredient. Make sure the tip does not touch the bottom of the baking dish.



4. Plug the food sensor into the socket located inside the appliance. Refer to Product description.
5. Confirm to start cooking.

The display shows the symbol and the current food sensor temperature.

6. When the food reaches the set temperature, the signal sounds. Check if the food is ready. Extend the cooking time if needed.
7. ■ - press to turn off the cooking function.
8. Unplug the food sensor and remove the dish from the appliance.

6. HINTS AND TIPS

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

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

Symbols used in the tables:

	Food type
	Cooking function
°C	Temperature
	Weight (kg)
	Shelf position
	Cooking time (min)
	Additional information

6.2 Heat Save Fan

For the best results follow suggestions listed in the table below.
Use baking tray or dripping pan.

	°C		
Sweet rolls, 16 pcs	180	2	25 - 35
Swiss Roll	180	2	15 - 25
Whole fish, 0.2 kg	180	3	15 - 25
Cookies, 16 pcs	180	2	20 - 30
Macaroons, 24 pcs	160	2	25 - 35
Muffins, 12 pcs	180	2	20 - 30
Savory pastry, 20 pcs	180	2	20 - 30
Short crust biscuits, 20 pcs	140	2	15 - 25
Tartlets, 8 pcs	180	2	15 - 25

6.3 Information for test institutes

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

Use the function: Steam, level: Full Steam.

		°C		
Broccoli				
0.3	3	100	8 - 9	**1) 2) 3)**
max.	3	100	10 - 11	**1) 2) 3)**
Peas, frozen				
2 x 1.5	2 and 4	100	-	**4) 3) 5)**

1) Use 2/3 Gastronorm steam set, perforated.
2) Preheat the appliance until set temperature is reached using the setting: Preheat / Standard. Do not use: Preheat / Fast and Balanced. Refer to Daily use, Preheating options.
3) Put the baking tray on the first shelf position, with the slope towards the back of the oven interior.
4) Use 2 x 2/3 Gastronorm steam set, perforated.
5) Cook until the temperature in the coldest spot reaches 85°C.

Additional steam recipes

		°C		
Steaming combined dish (2 portions)				
1)	2 and 4	100	40 **2)**	**3) 4) 5)**

		℃		
Caramel pudding (6 portions)				
6)	2	90	35 - 45	7)
Egg custard				
1)	2	85	35 - 45	8)
White Bread				
10)	2	180	40 - 50	9)
Chicken				
11)	2	200	60 - 70	12) 13)

1) Set level: Full Steam.
2) 40 min for potatoes; 18 - 20 min for salmon; 10 - 12 min for broccoli
3) Use a 1/2 Gastronorm steam pan (perforated) for potatoes and broccoli, and a 1/2 Gastronorm steam pan (non-perforated) for salmon.
4) Place salmon on Level 2, potatoes and broccoli on level 4.
5) Place the ingredients in the oven one after the other at the appropriate point in time, so that all components are cooked at the same time. You can prepare two portions at the same time.
6) Set level: Humidity High.
7) Round porcelain dishes on wire shelf.
8) Use 1/2 Gastronorm steam set, non-perforated.
9) Use baking tray with the slope towards the back of the oven interior.
10) Set level: Humidity Low. Use Steam function only if Bread Baking function is not available.
11) Set level: Humidity Low.
12) Use Wire shelf.
13) Put the baking tray on the first shelf position to collect dripping fat.

6.4 Information for test institutes

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

℃			
Small cakes, 20 per tray			
150	20 - 30	3	1) 2)
170	20 - 30	3	1) 2)
150	25 - 35	2 and 4	1)2)
Fatless sponge cake			
160	45 - 60	2	3)2)
160	45 - 60	2	3)2)
160	45 - 55	2 and 4	4)
Apple pie			
160	55 - 65	2	3)5)
180	55 - 65	1	3)5)
160	55 - 65	2 and 4	3)
Short bread			
140	25 - 35	2	1)
140	25 - 35	2	1)
140	25 - 45	2 and 4	1)
Meringues			
100	60 - 180	3	1)2)6)
100	60 - 180	3	1)2)6)
Toast			
max.	1 - 2	5	3)7)8)

1) Use baking tray with the slope towards the door.
2) Preheat the appliance until set temperature is reached using the setting: Preheat / Standard. Do not use: Preheat / Fast and Balanced.
3) Use Wire shelf.
4) Use wire shelf and baking tray below. Place baking tray with the slope towards the door.
5) 2 tins placed diagonally (Ø 20 cm). The right one to be positioned more in the front than the left one.
6) Use baking paper.
7) Preheat the appliance for 5 min using the setting: Preheat / Standard. Do not use: Preheat / Fast and Balanced
8) According to: IEC 60350-1:2016 and IEC 60350-1:2023.

7. CARE AND CLEANING

7.1 Notes on cleaning

- Use a cleaning solution for metal surfaces.
- Use a special oven cleaner for stubborn stains.
- Use the liquid descaler recommended by the manufacturer to remove limestone residue.
- Do not store food in the appliance for longer than 20 minutes.
- Do not clean the accessories in a dishwasher.

7.2 Removing the shelf supports

1. Make sure the appliance is cold.
2. Carefully pull the shelf supports up and out of the front catch.
3. Pull the front end of the shelf support away from the side wall.
4. Pull the supports out of the rear catch.
5. Put the shelf supports back to the initial position. Repeat the steps in the reverse order.

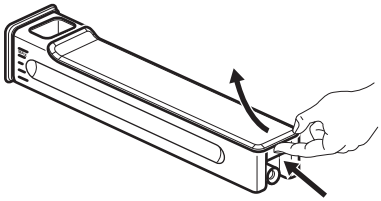
If the telescopic runners are supplied, their retaining pins must point to the front.

7.3 Maintenance

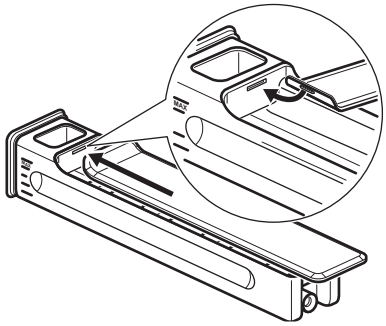
Steam Cleaning	This programme cleans the appliance when it is slightly soiled. The steam softens grease or residue, making it easier to clean.
Descaling	Cleaning of the steam generation circuit from residual limestone.
Drying	Process for drying the cavity from the condensation remaining after the use of steam functions.
Rinsing	Process for rinsing and cleaning the steam generation circuit after frequent use of the steam functions.

7.4 Cleaning the water tank

1. Remove the water tank from the appliance.
2. Remove the lid of the water tank. Lift the cover in correspondence with the protrusion in the rear.



3. Wash the water tank parts with water and soap. Do not use abrasive sponges and do not clean the water tank in a dishwasher.
4. Reassemble the water tank.
5. Assemble the lid. First insert the front snap and then push it against the tank body.

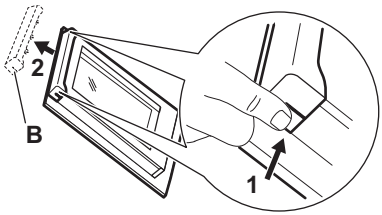


6. Insert the water tank.
7. Push the water tank towards the appliance until it latches.

7.5 Removing and cleaning door glasses

The camera module is located in the door handle. Be very careful not to damage or crush the camera cable connecting the door and the oven cavity. Clean the camera lens gently with a soft cloth.

1. Make sure the appliance is cold.
2. Open the oven door to the first opening position (approximately 70° angle).
3. Hold the door trim **B** on the top edge of the door at the two sides and push inwards to release the clip seal.



4. Pull the door trim to the front to remove it.
5. Lift each glass panel by its top edge and remove it from the guide. Carefully handle the glass, especially around the edges of the front panel. The glass can break.
6. 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.

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

7.6 Replacing the lamp

Disconnect the appliance from the mains and wait until it is cold.

Replace the lamp with a suitable 300 °C heat-resistant lamp.

Top lamp

1. Turn the glass cover to remove it.
2. Remove the metal ring and clean the glass cover.
3. Replace the lamp.
4. Attach the metal ring to the glass cover and install it.

Side lamp

1. Remove the left shelf support to get access to the lamp.
2. Use a Torx 20 screwdriver to remove the cover.
3. Clean the glass cover.
4. Replace the lamp.
5. Install the metal frame and the seal. Tighten the screws.
6. Install the left shelf support.

8. TROUBLESHOOTING

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Service details are on the rating plate, located on the front frame. It is visible when you open the door. Do not remove the rating plate.

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

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.

- Child lock is activated.
- Automatic switch-off is activated.
- Demo Mode is activated - deactivation code: 2468.

The lamp does not work. - The lamp is burnt out. Replace the lamp.

The lamp is turned off. - Heat Save Fan is activated.

The appliance does not retain the water tank after you insert it. - You did not fully press the water tank body. Fully insert the water tank into the appliance.

Water comes out of the water tank. - You did not assemble the lid of the water tank correctly.

The water tank is difficult to clean. - Make sure that the lid is removed before you start cleaning.

There is no water inside the tray after descaling. - The water tank was not filled in to the maximum level. Check if a descaling agent / water is present in the water tank body.

There is dirty water on the bottom of the cavity after descaling. - The tray is on a wrong shelf position. Remove the remaining water and the descaling agent from the bottom of the appliance. Next time put the tray on the first shelf position.

There is too much water on the bottom of the cavity after cleaning. - You put too much detergent in the appliance before you

started cleaning. Next time evenly spread a thin layer of detergent on the cavity walls.

Cleaning performance is not satisfactory. - You started cleaning when the appliance was too hot. Wait for the appliance to cool down. Repeat cleaning.

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

Trouble with wireless network signal (selected models only). - Check if your mobile device is connected to the wireless network. Check your wireless network and router. Restart the router.

New router installed or router configuration changed (selected models only). - Configure appliance and mobile device again.

The wireless network signal is weak (selected models only). - Move router as close to the appliance as possible.

The wireless signal is disrupted by microwave oven placed near the appliance (selected models only). - Turn off the microwave oven. Avoid using microwave oven and the Remote operation of the appliance at the same time. Microwaves disrupt Wi-Fi signal.

The camera is not properly detecting the food. - Make sure the camera lens and the door glass are clean, and place the food on the third (recommended), second or first shelf position.

Food recognition does not start. - Activate all camera options in the settings menu.

F111 - Food Sensor is not correctly inserted into the socket. Fully plug Food Sensor into the socket.

F240 - 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.

F601 - there is a problem with Wi-Fi signal. Check your network connection. Refer to Before first use, Wireless connection.

F604 - the first connection to Wi-Fi failed. Turn the appliance off and on and try again. Refer to Before first use, Wireless connection.

F908 - the appliance system cannot connect with the control panel. Turn the appliance off and on.

F131 - the temperature of the steamer sensor is too high. [1] Turn the appliance off and wait until it cools down. Turn the appliance on again.

F144 - the sensor in the Water tank cannot measure the water level. [1] Empty the Water tank and refill it.

F254 - the camera is not connected to the appliance. [1] Turn the appliance off and on.

F603 - Wi-Fi is not available. [1] Turn the appliance off and on.

9. ENERGY EFFICIENCY

9.1 Product Information Sheet and Product Information according to (EU) No 65/2014 and (EU) No 66/2014

Supplier's name	AEG
Model identification	BS9977T 944035262 NBP9S881DT 944035222 PO9000SCT 944035223 TP9SB881DT 944035224
Energy Efficiency Index	61.9
Energy efficiency class	A++
Energy consumption with a standard load, conventional mode	0.99 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.52 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	70 l
Type of oven	Built-In Oven

[1] If one of these errors occurs, the rest of the appliance functions will continue to work as usual.

Mass	BS9977T	38.5 kg
	NBP9S881DT	38.5 kg
	PO9000SCT	38.5 kg
	TP9SB881DT	38.5 kg

Appliance tested according to: EN IEC 60350-1.

9.2 Information requirements according to (EU) No 2023/826

Power consumption in standby	0.8 W
Power consumption in network standby	2.0 W
Maximum time needed for the equipment to automatically reach the applicable low power mode	20 min

Appliance tested according to: EN 50564, EN 63474.

For guidance on how to activate and deactivate the wireless network connection, refer to Before first use.

9.3 Energy saving tips

- Keep the door closed during cooking and avoid opening it often.
- Keep the door gasket clean and make sure it is well fixed in its position.
- Use metal or dark, non-reflective cookware.
- Skip preheating unless needed.
- Minimize breaks between baking multiple dishes.
- When possible, use the cooking functions with fan to save energy (selected models only).
- Use residual heat to keep food warm. Reduce the appliance temperature to minimum 3 - 10 min before the end of cooking.
- Turn off the lamp during cooking unless needed.
- Heat Save Fan (selected models only) - 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. In some models it takes 30 sec.
- When possible, turn off the Wi-Fi to save energy. Refer to Before first use.
- Automatic switch-off - for safety reasons, if the cooking function is active and no settings are changed, the appliance will turn off automatically after a certain period of time. To operate a cooking function longer, set the cooking time.
  - 12.5 h: 30-115 °C
  - 8.5 h: 120-195 °C
  - 5.5 h: 200-245 °C
  - 3 h: 250-maximum °C

10. 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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