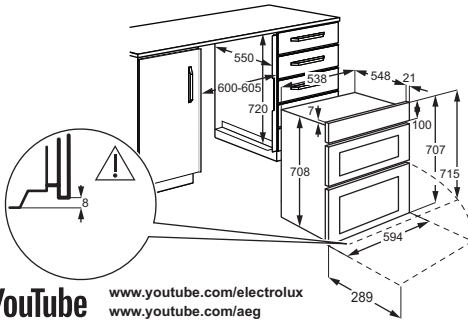


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EN User Manual | **Built-Under Double Oven**

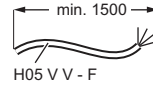
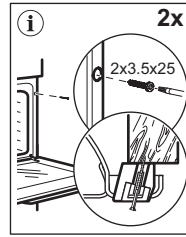


INSTALLATION



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

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



*[mm]

Welcome to AEG! Thank you for choosing our appliance.



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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 control panel must be connected to specified heating unit with matching colours of connectors, to avoid possible 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.
- The kitchen cabinet and the recess must have suitable dimensions.
- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, check if the appliance door opens without restraint.
- Parts of the appliance carry current. Close the appliance with furniture to prevent touching the dangerous parts.
- 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.

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

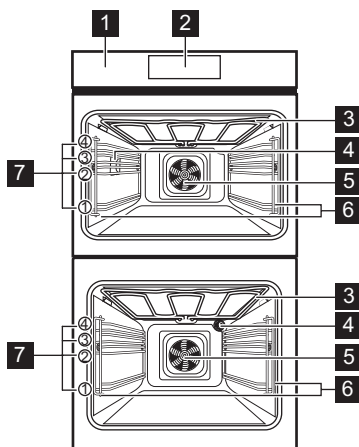
WARNING!

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

3.2 Accessories

- Wire shelf**
For cookware, cake tins, roasts.
- Grill- / Roasting pan**
To bake and roast or as pan to collect fat.
- Trivet**
For roasting and grilling.

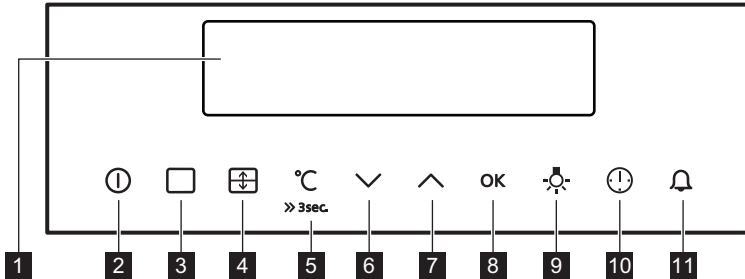


Use the trivet only with the Grill- / roasting pan.

- Telescopic runners**
With the telescopic runners you can put in and remove the shelves more easily.

4. CONTROL PANEL

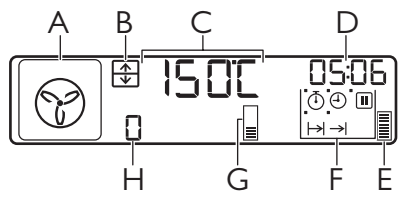
4.1 Electronic programmer



Use the sensor fields to operate the appliance.

Sensor Field	Function	Description
1	-	Display Shows the current settings of the appliance.
2		ON / OFF To activate and deactivate the appliance.
3		Options To set an oven function, a cleaning function or an automatic programme.
4		Oven selection To switch between top and main oven.
5		Temperature / Fast Heat Up To set or check the temperature. Press and hold it for three seconds to turn on and off the function: Fast Heat Up.
6		Down To move down in the menu.
7		Up To move up in the menu.
8	OK	OK To confirm the selection or setting. To move down in the menu.
9		Oven Light To activate or deactivate the oven lamp.
10		Clock To set the clock functions.
11		Minute Minder To set the Minute Minder.

4.2 Display



- A. Oven function symbol
- B. Top / Main oven indicator
- C. Temperature / time of day display
- D. Clock / Residual heat display / Minute Minder
- E. Residual heat indicator
- F. Indicators for the clock functions
- G. Heat-up indicator / Fast Heat Up indicator
- H. Number of the oven function / programme

Other indicators of the display:

Symbol	Name	Description
h, min	h / min	A clock function operates.
	Heat-up / residual heat indicator	Shows the temperature level in the appliance.
°C →	Temperature / fast heat up	The function operates.
°C	Temperature	You can examine or change the temperature.
	Minute minder	The minute minder function operates.

4.3 Heat up indicator

If you turn on the heating function, appears. The bars show that the temperature in the oven increases or decreases.

When the oven is at the set temperature, the bars go off the display.

5. BEFORE FIRST USE

WARNING!
Refer to Safety chapters.

5.1 Initial Cleaning

Remove all accessories and removable shelf supports from the oven.

i
Refer to "Care and cleaning" chapter.

Clean the oven and the accessories before the first use.
Put the accessories and the removable shelf supports back to their initial position.

5.2 Preheating

Preheat the empty oven to burn off the remaining grease.

Preheat the two ovens. Heat up one oven at a time.

Set the functions listed below, if applicable.

1. Set the function and the temperature to 250°C.
Let the appliance operate for 1 hour.
2. Set the function and the temperature to 250°C.
Let the appliance operate for 15 minutes.
3. Set the function and the temperature to 250°C.
Let the appliance operate for 15 minutes.

Accessories can become hotter than usual.
The appliance can emit an odour and smoke.

This is normal. Make sure that the airflow is sufficient.

6. DAILY USE

**WARNING!**
Refer to Safety chapters.

6.1 Selecting an oven

- 1. Press  to turn on the oven.
- 2. Press  again and again until the display shows the top / main oven indicator.
The top / main oven indicator shows which cavity is selected.

6.2 Top oven functions

Oven function	Application
 True Fan Cooking	To bake on one shelf position and to dry food.
 Pizza Function	To bake pizza and other dishes that require more heat from below.
 Slow Cooking	To prepare tender, succulent roasts.
 Bottom Heat	To bake cakes with crispy bottom and to preserve food.
 Defrost	To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.
 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.

Oven function	Application
 Catalysis	To turn on the catalytic cleaning.

6.3 Main oven functions

Oven function	Application
 True Fan Cooking	To bake on one shelf position and to dry food.
 Pizza Function	To bake pizza and other dishes that require more heat from below.
 Slow Cooking	To prepare tender, succulent roasts.
 Conventional Cooking	To bake and roast food on one shelf position.
 Frozen Foods	To make convenience food crispy, e.g. french fries, potato wedges or spring rolls.
 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.
 Bottom Heat	To bake cakes with crispy bottom and to preserve food.

Oven function	Application
 Defrost	To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.
 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" chapter, Notes on: Moist Fan Baking.
 Bread Baking	To bake bread.
 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.
 Catalysis	To turn on the catalytic cleaning.

6.4 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" chapter, Moist Fan Baking. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy saving tips.

6.5 How to set: Heating Functions

1. Turn on the oven with ①.

The display shows the set temperature, the symbol and the number of the heating function.

2. Press $\wedge$ or $\vee$ to set a heating function.
3. Press OK or the oven starts automatically after 5 seconds.

If you turn on the oven and do not set any heating function or programme, the oven turns off automatically after 20 seconds.

6.6 How to set: Temperature

Press $\wedge$ or $\vee$ to change the temperature in steps: 5 °C.

When the oven is at the set temperature a signal sounds and the Heat up indicator disappears.

6.7 How to check: Temperature

You can check the current temperature in the oven when the function or programme works.

1. Press $\text{°C} \gg_{\text{min}}$.
The display shows the temperature in the oven.
2. Press OK or the display shows again the set temperature automatically after 5 seconds.

6.8 How to set: Fast Heat Up

Do not put food in the oven when the Fast heat up works.

The Fast Heat Up is available only for some heating functions. If Faulty Tone is turned on in the settings menu, the signal sounds if the Fast Heat Up is not available for the set function. Refer to "Additional functions" chapter, Using the settings menu.

The Fast Heat Up decreases the heat up time.

To turn on the Fast Heat Up press and hold $\text{°C} \gg_{\text{min}}$ for more than 3 seconds.

If the Fast Heat Up is turned on the display shows flashing bars.

7. CLOCK FUNCTIONS

7.1 Clock functions table

	To show or change the time of day. You can change the time of day only when the appliance is on.
 Duration	To set how long the appliance works.
 End Time	To set when the appliance turns off.
 Time Delay	To combine Duration and End Time function.
 Set + Go	To turn on the appliance with necessary settings with only one press of the sensor field any time later.
 Minute Minder	To set a countdown time. This function has no effect on the operation of the appliance. You can set the Minute Minder at any time and also when the appliance is off.
 00:00 Count Up Timer	To set the count up, which shows how long the appliance works. It is on immediately when the appliance starts to heat. The Count Up Timer is not turned on if Duration and End Time are set. This function has no effect on the operation of the appliance.

7.2 How to set: Time of Day

After the first connection to the mains, wait until the display shows **h** and **12:00**. "12" flashes.

1. Press  or  to set the hours.
2. Press **OK**.
3. Press  or  to set the minutes.
4. Press **OK**.

The display shows the new time.

To change the time of day press  again and again until  starts to flash.

7.3 How to set: Duration

1. Set a heating function and temperature.

2. Press  again and again until  starts to flash.
 3. Press  or  to set the minutes for Duration.
 4. Press **OK** or the Duration starts automatically after 5 seconds.
 5. Press  or  to set the hours for Duration.
 6. Press **OK** or the Duration starts automatically after 5 seconds.
- When the set time ends, the signal sounds for 2 minutes. The display shows flashing  and time setting. The oven turns off.
7. Press a sensor field to stop the signal.
 8. Turn off the oven.

7.4 How to set: End Time

1. Set a heating function and temperature.
2. Press  again and again until  starts to flash.
3. Press  or  to set the End Time and press **OK**. First you set the minutes and then the hours.

When the set time ends, the signal sounds for 2 minutes. The display shows flashing  and the time setting. The oven turns off automatically.

4. Press a sensor field to stop the signal.
5. Turn off the oven.

7.5 How to set: Time Delay

1. Set a heating function and temperature.
2. Press  again and again until  starts to flash.
3. Press  or  to set the minutes for Duration.
4. Press **OK**.
5. Press  or  to set the hours for Duration.
6. Press **OK**.

The display shows flashing .

- Press $\wedge$ or $\vee$ to set the End Time and press **OK**. First you set the minutes and then the hours.

The oven turns on automatically later on, works for the set Duration and stops at the set End Time. When the set time ends, the signal sounds for 2 minutes. The display shows flashing $\rightarrow|$ and the time setting. The oven turns off automatically.

- Press a sensor field to stop the signal.
- Turn off the oven.



When the Time Delay function is turned on, the display shows a symbol of the heating function, $\rightarrow|$ with a dot and $\rightarrow|$. The dot shows which clock function is on in the Clock / residual heat display.

7.6 How to set: Set + Go

This function works only for the main oven.

You can use the Set + Go function only when the Duration is set.

- Set a heating function and temperature.
- Set the Duration.
- Press ⌚ again and again until the display shows flashing || .
- Press **OK** to set the Set + Go function.

The display shows $\rightarrow|$ and || with an indicator. This indicator shows which clock function is activated.

- Press a sensor field (apart from ON / OFF) to start the Set + Go function.

7.7 How to set: Minute Minder

- Press 🔔 .

The display shows flashing 🔔 and "00".

- Press 🔔 to switch between options. First you set the seconds, then the minutes and the hours.
- Press $\wedge$ or $\vee$ to set the Minute Minder and 🔔 to confirm.
- Press **OK** or the Minute Minder starts automatically after 5 seconds.

When the set time ends, the signal sounds for 2 minutes and the display shows flashing 00:00 and 🔔 .

- Press a sensor field to stop the signal.

7.8 How to set: Count Up Timer

- To reset the Count Up Timer press: $\vee$ and $\wedge$ at the same time.
- When the display shows "00:00" the Count Up Timer starts to count up again.

8. USING THE ACCESSORIES



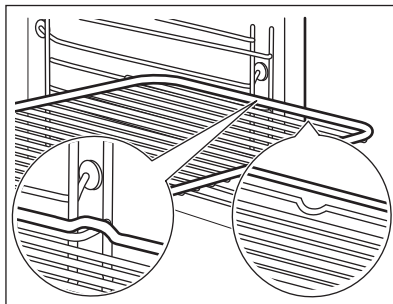
WARNING!

Refer to Safety chapters.

8.1 Inserting accessories

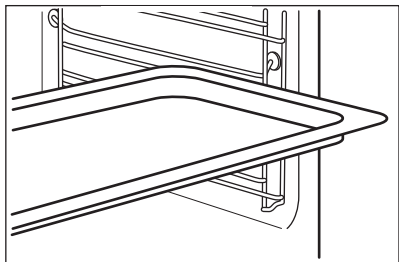
A small indentation at the top increases safety and provides tilt protection. The indentations are also anti-tip devices. The rim around the shelf prevents cookware from slipping off the shelf.

Wire shelf



Insert the shelf between the guide bars of the shelf support. Make sure that the shelf touches the back of the oven interior.

Deep pan



Push the tray between the guide bars of the shelf support.

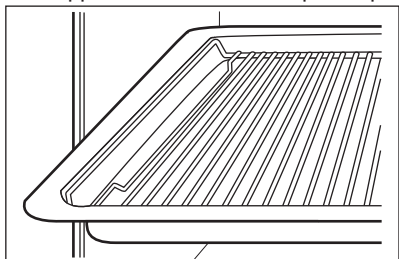
8.2 Trivet and Grill- / Roasting pan

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.

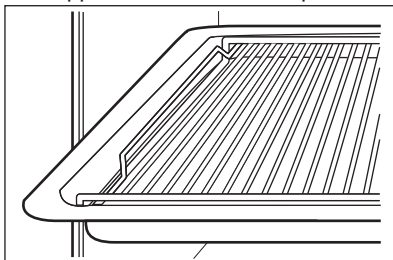
1. Put the trivet into the deep pan so that the supports of the wire shelf point up.



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.

9. ADDITIONAL FUNCTIONS

9.1 Using Child Lock

The Child Lock prevents an accidental operation of the oven.

1. Press and hold  for 3 sec to turn off the oven.
2. Press and hold  and  at the same time for 2 sec.

The display shows **SAFE**.

To turn off the Child Lock function repeat step 2.

9.2 Using the Function Lock

You can turn on the function only when the oven works.

The Function Lock prevents an accidental change of the oven function.

1. To turn on the function turn on the oven.
2. Turn on an oven function or setting.
3. Touch and hold  and  at the same time for 2 seconds.

A signal sounds.

Lock comes on in the display.

To turn off the Function Lock repeat step 3.



You can turn off the oven when the Function Lock is on. When you turn off the oven, the Function Lock turns off.

9.3 Using the settings menu

The settings menu lets you turn on or turn off functions in the main menu. The display shows SET and the number of the setting.

	Description	Value to set
1	Set+Go	ON / OFF
2	Residual heat indicator	ON / OFF
3	Key tone ¹⁾	CLICK / BEEP / OFF
4	Faulty tone	ON / OFF
5	Demo mode	Activation code: 2468
6	Brightness	LOW / MEDIUM / HIGH
7	Service menu	-
8	Restore settings	YES / NO

¹⁾ It is not possible to deactivate the tone of the ON / OFF sensor field.

1. Press and hold for 3 seconds. The display shows SET1 and "1" flashes.
2. Press or to set the setting.
3. Press OK.
4. Press or to change the value of the setting.
5. Press OK.

To exit the Settings menu, press or press and hold .

9.4 Automatic Switch-off

For safety reasons the appliance deactivates automatically after some time if an oven

function operates and you do not change any settings.

Temperature (°C)	Switch-off time (h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5
250 - maximum	1.5

After the Automatic switch-off, touch a sensor field to operate the appliance again.



The Automatic switch-off does not work with the functions: Light, Slow Cooking, Duration, End, Time delay.

9.5 Brightness of the display

There are two modes of display brightness:

- Night brightness - when the appliance is deactivated, the brightness of the display is lower between 10 PM and 6 AM.
- Day brightness:
 - when the appliance is activated.
 - if you touch a sensor field during the night brightness (apart from ON / OFF), the display goes back to the day brightness mode for the next 10 seconds.
 - if the appliance is deactivated and you set the Minute Minder. When the Minute Minder function ends, the display goes back to the night brightness.

9.6 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.

10. HINTS AND TIPS



Refer to Safety chapters.

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 the food.

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

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

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

Symbols used in the tables:



Food type



Heating function



Temperature



Accessory



Shelf position



Cooking time (min)

10.2 Inner side of the door

On the inner side of the door you can find:

- the numbers of the shelf positions.
- information about the oven functions, recommended shelf positions and temperatures for dishes.

10.3 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 28cm
- **Baking dish** - dark, non-reflective, diameter 26cm
- **Ramekins** - ceramic, diameter 8cm, height 5 cm
- **Flan base tin** - dark, non-reflective, diameter 28cm

10.4 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	2	30 - 40
Pizza, frozen, 0.35 kg	wire shelf	220	1	35 - 45
Swiss roll	baking tray or dripping pan	180	1	30 - 40
Brownie	baking tray or dripping pan	180	1	35 - 45
Soufflé, 6 pieces	ceramic ramekins on wire shelf	200	2	40 - 50
Sponge flan base	flan base tin on wire shelf	180	1	30 - 40
Victoria sandwich	baking dish on wire shelf	170	1	40 - 50
Poached fish, 0.3 kg	baking tray or dripping pan	180	2	25 - 35

		°C		
Whole fish, 0.2 kg	baking tray or dripping pan	180	2	20 - 30
Fish fillet, 0.3 kg	pizza pan on wire shelf	180	2	25 - 35
Poached meat, 0.25 kg	baking tray or dripping pan	200	2	30 - 40
Cookies, 16 pieces	baking tray or dripping pan	170	1	25 - 35
Macaroons, 24 pieces	baking tray or dripping pan	160	1	35 - 45
Muffins, 12 pieces	baking tray or dripping pan	170	1	30 - 40
Savory pastry, 20 pieces	baking tray or dripping pan	170	2	30 - 40
Short crust biscuits, 20 pieces	baking tray or dripping pan	150	1	30 - 40
Tartlets, 8 pieces	baking tray or dripping pan	180	1	30 - 40
Vegetables, poached, 0.4 kg	baking tray or dripping pan	180	2	30 - 40
Vegetarian omelette	pizza pan on wire shelf	200	2	30 - 40
Mediterranean vegetables, 0.7 kg	baking tray or dripping pan	180	3	30 - 40

10.5 Information for test institutes

Tests according to: EN 60350-1, IEC 60350-1. Tests must be performed in the main oven.

				°C	
Small cakes 1)	Conventional Cooking	Baking tray	2	160	20 - 30
Small cakes 1)	True Fan Cooking	Baking tray	2	150	20 - 30
Apple pie	Conventional Cooking	Baking tray	1	170	55 - 70
Apple pie	True Fan Cooking	Baking tray	2	160	60 - 75
Fatless sponge cake	Conventional Cooking	Wire shelf	2	160 - 170	50 - 60
Fatless sponge cake	True Fan Cooking	Wire shelf	2	150 - 160	50 - 60
Short bread	Conventional Cooking	Baking tray	2	160 - 170	30 - 35
Short bread	True Fan Cooking	Baking tray	2	140	20 - 30
Toast 2)	Grill	Wire shelf	4	230	1

1) Preheat the appliance.

2) Preheat the appliance for 5 minutes.

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.

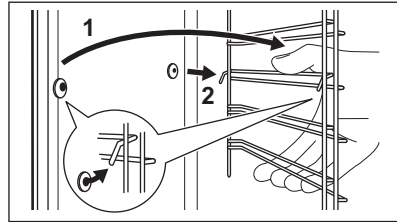
Accessories

- 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.

The retaining pins on the telescopic runners must point to the front.

11.3 How to use: 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. Make sure the appliance is cold.
2. Remove all accessories and removable shelf supports.
3. Clean the oven floor and the inner door glass with warm water, soft cloth and mild detergent.
4. Turn on the appliance.
5. Press  again and again until the display shows: "Cata".

Duration: 1 h

You cannot change the duration of the cleaning. You can delay the start of the cleaning with the function: END. The signal sounds when the cleaning ends. The appliance turns off.

6. Press any symbol to turn off the signal.
7. 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.

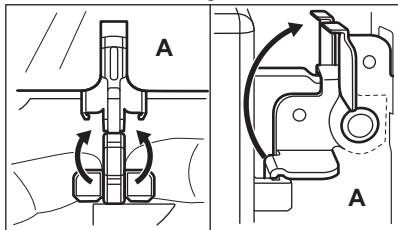
WARNING!

The door is heavy.

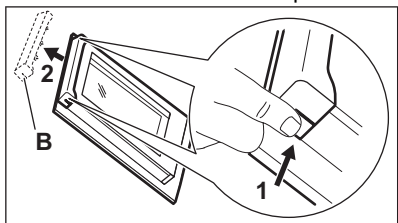
CAUTION!

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

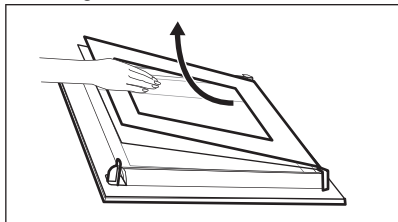
1. Make sure the appliance is cold.
2. Fully open the door.
3. Lift and press the clamping levers **A** on the two door hinges.



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



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



10. 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.

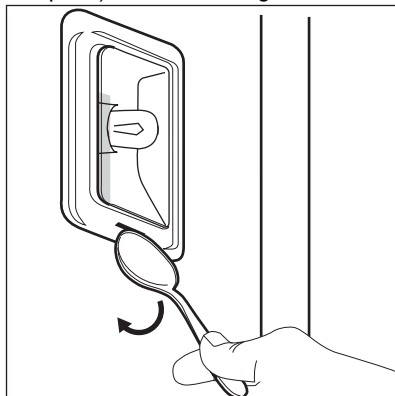
1. Turn off the appliance and wait until it is cold.
2. Disconnect the appliance from the mains.
3. Place the cloth on the oven floor.

Back lamp

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

Side lamp

1. Remove the left shelf support to get access to the lamp.
2. 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	Possible cause	Remedy
The cooking zones do not operate.	Refer to the operating instructions for the built-in cooking surface.	
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is activated.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
It takes too long to cook the dishes or they cook too quickly.	The temperature is too low or too high.	Adjust the temperature if necessary. Follow the advice in the user manual.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The display shows "C3".	The cleaning function does not operate. You did not fully close the door, or the door lock is defective.	Fully close the door.
The display shows an error code that is not in this table.	There is an electrical fault.	- Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. - If the display shows the error code again, contact the Customer Care Department.
The appliance is activated and does not heat up. The fan does not operate. The display shows "Demo".	The demo mode is activated.	Refer to "Using the settings menu" in "Additional functions" chapter.

12.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is located on the front frame of the appliance. It is visible when you open the door. Do not remove the rating plate from the appliance.

We recommend that you write the data here:

Model (MOD.) :

Product number (PNC):

Serial number (S.N.):

13. ENERGY EFFICIENCY

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

Supplier's name	AEG
Model identification	DUE731110M 944171643
Energy Efficiency Index	Top oven: 105.6 Main oven: 95.9
Energy efficiency class	Top oven: A Main oven: A
Energy consumption with a standard load, conventional mode	Top oven: - Main oven: 0.85 kWh/cycle
Energy consumption with a standard load, fan-forced mode	Top oven: 0.75 kWh/cycle Main oven: 0.71 kWh/cycle
Number of cavities	2
Heat source	Electricity
Volume	Top oven: 39 l Main oven: 45 l
Type of oven	Built-Under Oven
Mass	50.6 kg
IEC/EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.	

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.

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. You may turn on the lamp again but this action will reduce the expected energy savings.

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.



