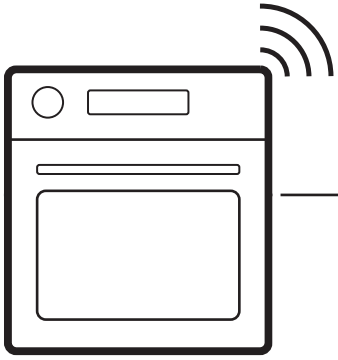
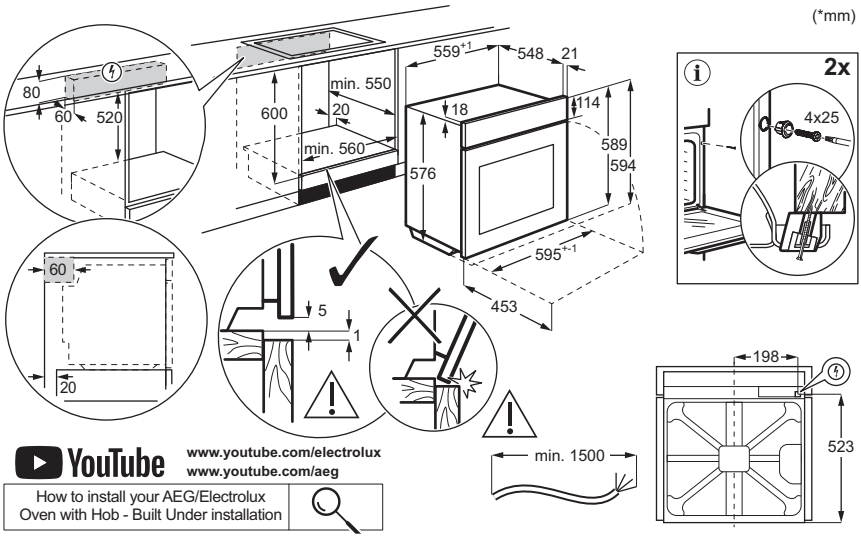
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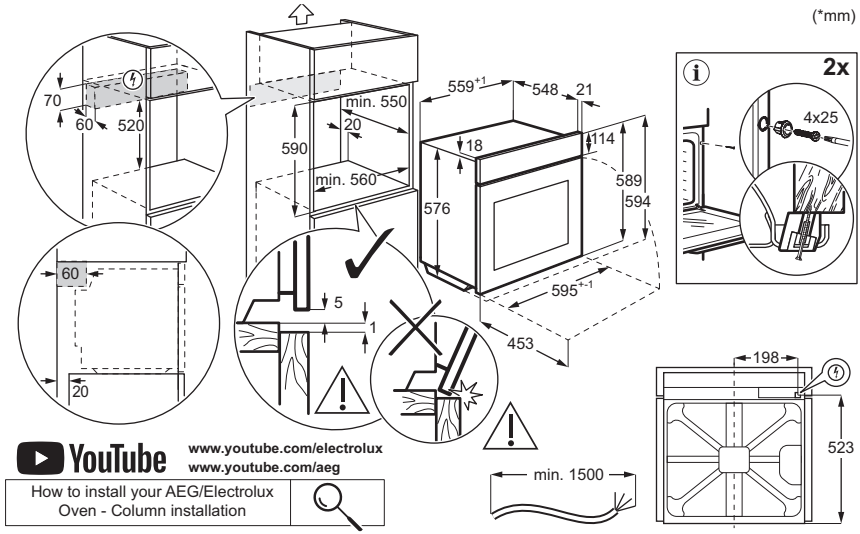
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INSTALLATION





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.
- 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.
- 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.
- Before pyrolytic cleaning, remove all accessories and excessive deposits/spills from the appliance 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 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.
- Fully close the appliance door before connecting it to the mains.
- This appliance is supplied without a main plug and a main cable.

Cable types applicable for installation or replacement for Europe:
H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F

For the section of the cable refer to the total power on the rating plate. You can also refer to the table:

Total power (W)	Section of the cable (mm²)
maximum 1,380	3x0.75
maximum 2,300	3x1
maximum 3,680	3x1.5

The earth cord (green / yellow cable) must be 2 cm longer than the brown phase and blue neutral cables.

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 or

flammable vapors from food 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 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.
- Be careful when you remove the door from the appliance, it is heavy.
- 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.

Pyrolytic cleaning

- Read all instructions for pyrolytic cleaning.
- Before carrying out the pyrolytic cleaning and initial preheating 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 appliance) especially any non-stick pots, pans, trays, utensils, etc.
- Keep children away during pyrolytic cleaning, as the appliance becomes very hot and releases hot air from the front vents.
- Pyrolytic cleaning releases fumes from cooking residues and construction materials. Ensure good ventilation during and after the initial preheating and pyrolytic cleaning.

- Do not spill or apply water on the oven door during and after the pyrolytic cleaning to avoid damaging the glass panels.
- Fumes from pyrolytic ovens / cooking residues are not harmful to humans, including children, or persons with medical conditions.
- Keep pets away from the appliance during and after pyrolytic cleaning and the initial preheating phase. Small pets (especially birds and reptiles) can be highly sensitive to temperature changes and emitted fumes.
- Non-stick surfaces on pots, pans, trays, and utensils can be damaged by high-temperature pyrolytic cleaning and may release low-level harmful fumes.

Steam Cooking

- Released Steam can cause burns:
  - Do not open the appliance door during the steam cooking operation.
  - Open the appliance door carefully after steam cooking.

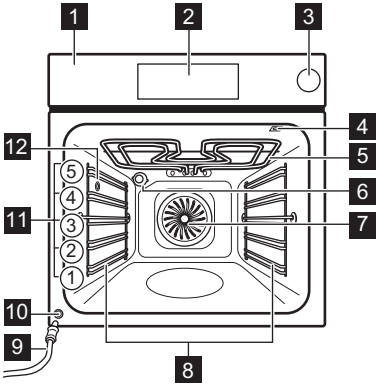
2.5 Disposal

⚠ 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 Shelf support, removable
9 Draining pipe
10 Water outlet valve
11 Shelf positions
12 Steam outlet

3.2 Display

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.

⏻	Press and hold to turn the appliance on and off.
	To turn the options on and off.
♥	To save current settings in: Favourites.
🔒	The appliance is locked.
	Wi-Fi connection is turned on.
	Remote Operation is turned on.
	Water tank is empty.
	Water tank is half full.
	Water tank is full.

4. BEFORE FIRST USE

4.1 Wireless connection

The appliance enables Wi-Fi network connection and mobile device linking. You can receive notifications, control and monitor your appliance from your mobile device.

To connect the appliance you need:

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

1. To download the app scan the QR code located on the back cover of user manual. You can also download the app directly from the app store.
2. Follow the app onboarding instructions.
3. Turn on the appliance.
4. Press < and swipe to the left to enter menu. Select: Settings / Connections.
5. Press to turn on or off: Wi-Fi.

The appliance wireless module starts within 90 sec.

Frequency	**2.4 GHz WLAN :** 2400 - 2483.5 MHz
	Bluetooth : 2400 - 2483.5 MHz
Max Power	**2.4 GHz WLAN :** EIRP < 20 dBm (100 mW)
	Bluetooth : EIRP < 20 dBm (100 mW)
Protocol	**2.4 GHz WLAN :** IEEE 802.11bgn

ⓘ 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. To check the installed software version, go to the settings card.

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 NIU6).

4.3 Initial preheating and cleaning

Preheat the empty appliance before the first use. The appliance can emit unpleasant smell and smoke. Ventilate the room.

1. Remove all accessories and shelf supports.
2. Enter menu and select: Functions.
3. Set the function . Set the maximum temperature. Let the appliance operate for 1 h.
4. Set the function . Set the maximum temperature. Let the appliance operate for 15 min.
5. Set the function . Set the maximum temperature. Let the appliance operate for 15 min.
6. Turn off the appliance and let it cool down.
7. Clean the oven interior with a microfiber cloth, warm water, and mild detergent. Replace accessories and shelf supports.

4.4 Time of Day

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

5. DAILY USE

5.1 Menu

Press < and swipe to the left to enter menu.

- Dishes
- Functions
- Favourites
- Maintenance Programmes
- Settings

5.2 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 display description or refer to the app.

The list of functions may vary depending on the software version.

1. Enter menu and select: Functions.
2. Select the cooking function and adjust the settings.
3. Start cooking and follow the instructions on the display. You can plug the Food Sensor at any time before or during cooking (if available). Refer to Daily use, "Food Sensor".
4. ^ - press to adjust the settings during cooking.

	**Top** Intense heat for rapid browning on top.
	**Bottom** Evenly brown bottom of food. Good for pizza or pie, and finishing cakes or quiches. Preheat the oven and use lowest shelf level.
	**Hot Air** For everyday cooking on multiple levels. Get evenly cooked dishes without mixing flavours. Set a lower temperature than for Top & Bottom.
	**Top & Bottom** For everyday cooking on a single level. Good for all foods, like casseroles and baked goods.
	**Hot air & Top** Roast larger meat joints and poultry with bones for tender results and crispy surface.
	**Hot air, Top & Bottom** This function is ideal for ready meals.
	**Hot air, Bottom & Steam** Best for baking pizza and other dishes that require more heat from below.
	**Steam Low** The function is suitable for meat, oven dishes and casseroles. The combination of steam and heat creates a delicate texture and a crispy surface.
	**Moist Fan Baking** Get light, fluffy results when baking. Keep the door closed to retain moisture in the oven.
	**Reheat** This function gently reheats leftovers with steam (110–130°C - moist reheat, 130–200°C - crispier reheat).
	**Grill** Evenly grill or brown vegetables or meat. Also good for toasting bread.
	**Dough Prove** Optimized temperature for fast rising.
	**Defrost** Gentle defrosting for further preparation.
	**Stew** Get tender, juicy stews by simmering the ingredients all together.
	**Roast** Get a crispy outside and tender inside for meat, poultry, or vegetables.
	**Bake** Use this function to prepare bread and bread rolls with professional-like result in terms of crispiness, colour and crust gloss.
	**Slow cook** Slow cooking increases the cooking time, but you will get a better cooking result. Before you put the meat in the oven, sear it.
	**Preserve** Get juicy fruits and vegetables canned at a low temperature. Put the heat resistant canning jars on a baking tray filled with water.
	**Plate warming** To preheat plates before serving.
	**Keep Warm** Keep dishes warm to be served. Please note that some dishes may continue to cook and dry out while being kept warm. Cover the dishes if necessary.
	**Dehydrate** Evenly dry out fruits, herbs, and vegetables at a low temperature. Open the door occasionally during drying to improve the drying result.
	**AirFry Plus** Combines steam and air frying for crispy, juicy, and healthier meals.
	**PizzaExpert** To quickly bake pizza, ensuring a crispy base and a soft, airy crust.
	**Standard Cooking** Evenly cook any type of fresh or frozen food.

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

5.3 Steam cooking functions

The functions: Steam Low, Hot air, Bottom & Steam, AirFry Plus allow you to use heat and steam to keep meals crispy and juicy.

1. Enter the menu and select: Functions.
2. Set the steam cooking function. The display shows available settings.
3. Set the temperature and the steam level, if available.
4. Press: START and follow the instruction on the display.
5. Press the water tank to open it.
6. Fill the water tank with cold, tap water to the maximum level (around 350 ml) until the signal sounds or the display shows the message. Do not use other liquids. Do not fill the water tank over its maximum capacity. There is a risk of water leakage, overflow and furniture damage.
7. Push the water tank to its initial position.

When the appliance reaches the set temperature, the signal sounds.

8. When the water tank runs out of water, the signal sounds. Refill the water tank.
9. When the cooking ends, turn off the appliance. Carefully open the door. Released humidity can cause burns
10. Always empty the water tank after each steam cooking to prevent scale buildup and to avoid malfunctions, such as water spilling from the steam outlet. Wait at least 60 min before emptying to prevent burns from hot water.

5.4 Dishes

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

1. Enter the menu and select Dishes.
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.

5.5 PizzaExpert

Use this function to bake pizza quickly at high temperatures with the PizzaExpert accessory. The function distributes heat evenly for a crisp, evenly browned base and a light crust.

The availability of the function depends on the software version. The appliance may already include the function, or you can activate it in the app using the code supplied with the accessory. Keep the appliance connected to the app during activation.

5.6 Preheating options

The appliance includes several preheat and heat-up options to ensure optimal cooking results.

- None - conventional way of preheating the appliance. It is set as default and available for all cooking functions. The preference can be changed to another preheat type.
- Smart - helps optimize energy use during heat up of the oven compared to Fast.
- Fast - shortens the heat up time. It is available for some of the functions only.

5.7 Timer

1. Choose the cooking function and set the temperature.
2. Press: Timer.
3. Set the duration. You can select the preferred end action by pressing one of the symbols.
4. Press: OK to confirm and return to the main screen.

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.

Timer can be used independently, even when the oven is not running.

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 •••.
3. Press: Delayed start.
4. Scroll to set desired start time and press: OK .
5. You can now set desired End time or press OK to skip this step.
6. Press: OK to return to the main screen.

Changing timer settings

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

1. Press ^ / Timer.
2. Set new timer value. Press: OK.

5.8 Favourites ♥

This functionality is available for selected models only.

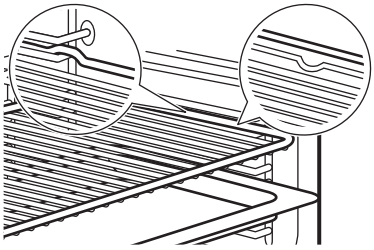
You can save up to 20 of your favourite settings, such as cooking function and dish.

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

5.9 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 and the feet point down. 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 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.

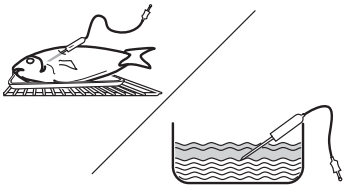
5.10 Food Sensor

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, but not higher than 250°C.
- - 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. Confirm the settings and start cooking.
4. 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.



5. Insert the prepared food into the oven.
6. Plug Food Sensor into the socket located inside the appliance. Refer to Product description.

The display shows the symbol and the current temperature of Food Sensor.

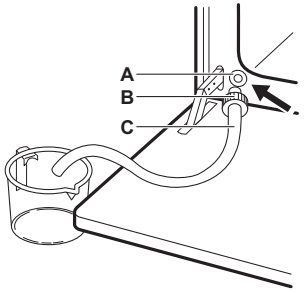
7. ^ - press to adjust the settings.
8. Select Food Sensor card to set the core temperature of the sensor or set up the preferred option:
   - Sound Alarm - when food reaches the core temperature, the signal sounds.
   - Sound Alarm and stop cooking - when food reaches the core temperature, the signal sounds and the cooking stops.

9. Confirm the settings.
10. When the food reaches the set temperature, the signal sounds. Check if the food is ready. Extend the cooking time, if needed.
11. STOP - press to turn off the cooking function.
12. Remove Food Sensor plug from the socket and remove the dish from the appliance.

5.11 Emptying water tank

Water tank indicator	
	The tank is full.
	The tank is half full.
	The tank is empty. Refill the tank.

1. Turn off the appliance and make sure it is cold.
2. Connect the draining pipe **C** to the outlet valve **A** through the connector **B**.



3. Keep the end of the pipe below the level of **A** and push **B** repeatedly to collect remaining water.
4. Detach **C** and **B** and dry the oven interior with a soft sponge.

5.12 Child Lock

This function prevents accidental operation of the appliance. It can be activated at any time.

1. Enter menu.
2. Select: Settings / Preferences / Child Lock.

Child Lock is activated. To enable the use of the appliance, press the code letters in an alphabetical order.

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
	Shelf position
	Cooking time (min)
	Additional information

6.2 Moist Fan Baking

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

	°C			
Sweet rolls, 16 pieces	180	2	20 - 30	1)
Rolls, 9 pieces	180	2	30 - 40	1)
Pizza, frozen, 0.35 kg	220	2	10 - 15	2)
Swiss Roll	170	2	25 - 35	1)
Brownie	175	3	25 - 30	1)
Soufflè, 6 pieces	200	3	25 - 30	3)
Sponge flan base	180	2	15 - 25	4)
Victoria sandwich	170	2	40 - 50	5)
Poached fish, 0.3 kg	180	3	20 - 25	1)
Whole fish, 0.2 kg	180	3	25 - 35	1)
Fish fillet, 0.3 kg	180	3	25 - 30	6)
Poached meat, 0.25 kg	200	3	35 - 45	1)
Shashlik, 0.5 kg	200	3	25 - 30	1)
Cookies, 16 pieces	180	2	20 - 30	1)
Macaroons, 24 pieces	180	2	25 - 35	1)
Muffins, 12 pieces	170	2	30 - 40	1)
Savory pastry, 20 pieces	180	2	25 - 30	1)
Short crust biscuits, 20 pieces	150	2	25 - 35	1)
Tartlets, 8 pieces	170	2	20 - 30	1)
Vegetables, poached, 0.4 kg	180	3	35 - 45	1)
Vegetarian omelette	200	3	25 - 30	6)
Mediterranean vegetables, 0.7 kg	180	4	25 - 30	1)

1) Use baking tray or dripping pan.
2) Use wire shelf.
3) Use ceramic ramekins on wire shelf.
4) Use flan base tin on wire shelf.
5) Use baking dish on wire shelf.
6) Use pizza pan on wire shelf.

6.3 Information for test institutes

Tests according to IEC 60350-1.

		°C		
Small cakes, 20 per tray				
	3	150 - 170	35 - 40	1)2)
	3	140 - 160	35 - 40	1)2)
	2 and 4	130 - 150	45 - 50	1)2)
Apple pie, 2 tins Ø20 cm				
	2	180	70 - 90	3)
	2	160	70 - 90	3)
Fatless sponge cake, cake mould Ø26 cm				
	2	170	40 - 50	3)
	2	170	45 - 50	3)2)
	1 and 3	170	50 - 60	3)2)
Short bread				
	3	140 - 150	20 - 40	1)
	2 and 4	140 - 150	25 - 45	1)
	3	140 - 150	25 - 45	1)
Toast				
	4	max.	1 - 5	3)2)

1) Use Baking tray.
2) Preheat the appliance for 10 minutes.
3) Use Wire shelf.

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 to remove limestone residue. Use only the original descaling agent supplied or recommended by the manufacturer to prevent damage to the appliance.
- Moisture can condense in the appliance or on the door glass panels. To decrease the condensation, let the appliance work for 10 minutes before cooking. 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. 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. 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 Programmes

Pyrolytic cleaning	This programme burns off residual dirt in the appliance. Use it whenever your appliance needs a deep cleaning.
Steam Cleaning	Use this programme regularly after cooking to help prevent dirt from becoming baked on. The steam loosens light grease and food residue, making the appliance easier to clean.

There is a risk of burns.

If a hob is installed above the oven or 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.

When this function works, the lamp is off.

7.4 Cleaning the water tank

This cleaning procedure removes and prevents limescale buildup in the steam system.

1. Empty the water tank. Refer to Daily use, Emptying water tank.
2. Pour 250 ml of the manufacturer recommended liquid descaler into the water tank.
3. Wait for 60 min. Empty the water tank.
4. Pour 350 ml of water into the water tank to rinse the tank. Empty the water tank.
5. Clean the drain pipe with warm water and a mild detergent.

The descaling frequency depends on the water hardness and the frequency of steam cooking.

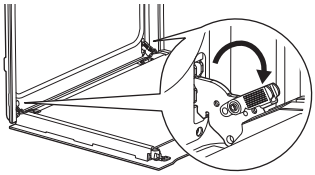
Contact your water supplier to check the water hardness level.

Water hardness (°fH)	Steam usage	Clean the water tank every (months):
0 - 15 (soft to medium)	Often (≥1 time/week)	12
	Rarely (≤1 time/month)	24
≥16 (hard to very hard)	Often (≥1 time/week)	6
	Rarely (≤1 time/month)	12

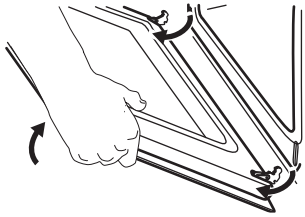
7.5 Removing and installing door

You can remove the oven door and the internal glass panels to clean them. Do not use the appliance without the glass panels.

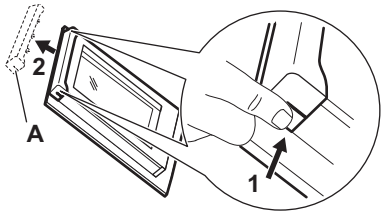
1. Open the door fully and hold both hinges.
2. Lift and pull the latches until they click.



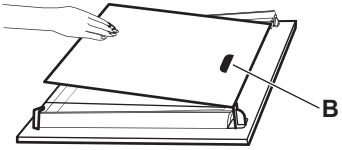
3. Close the oven door halfway to the first opening position. Then lift and pull to remove the door from its seat.



4. Put the door on a soft cloth on a stable surface.
5. Hold the door trim **A** on the top edge of the door at the two sides and push inwards to release the clip seal.



6. Pull the door trim to the front to remove it.
7. Hold the door glass panels on their top edge one by one and pull them up out of the guide. Make sure the glass slides out of the supports completely.



8. Clean the glass panels with water and soap. Dry the glass panels carefully. Do not clean the glass panels in the dishwasher.
9. After cleaning, install the glass panels and the oven door.

Make sure that you put the glass panels back in the correct sequence. Check for the symbol / printing on the side of the glass panel. The printing zone **B** (if present) must face the oven interior. If the door is installed correctly, you will hear a click when closing the latches.

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.

Back lamp

1. Turn the glass cover to remove it.
2. Clean the glass cover.
3. Replace the lamp.
4. Install the glass cover.

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.

- The clock is not set.
- The door is not closed correctly.
- Function lock is activated.
- Automatic switch-off is activated.
- Child Lock is activated.
- Demo Mode is activated - deactivation code: 2468.

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

There is the water leaks from the steam outlet. - There is too much water in the water tank. Refer to Daily use, Emptying water tank.

The steam cooking does not work. - There is a lime residue in the steam outlet opening - Cleaning the water tank (refer to Care and cleaning) or if there is no water in the tank - fill the water tank.

It takes more than three minutes to empty the water tank or the water leaks from the steam outlet opening. - There is a lime residue in the water tank. Refer to Care and cleaning, Cleaning the water tank.

The water tank empty indicator is on. - There is no water in the tank. Fill the water tank. If the indicator is still on refer to Care and cleaning, Cleaning the water tank.

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

Trouble with wireless network signal. - 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. - Configure appliance and mobile device again.

The wireless network signal is weak. - Move router as close to the appliance as possible.

The wireless signal is disrupted by microwave oven placed near the appliance. - 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.

F102 - the door is not fully closed or the door lock is broken. Close the door. Turn the appliance off and on.

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

F240, F439 - the touch fields on the display do not work properly. Clean the surface of the display. Make sure there is no dirt on the touch fields.

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.

F602, 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		NBR7P731SB 949494919 NBR7P731ST 949494927 PO7001SPT 949494955 TR7PB731SB 949494921 TR7PB731ST 949494925
Energy Efficiency Index		61.2
Energy efficiency class		A++
Energy consumption with a standard load, conventional mode		0.93 kWh/cycle
Energy consumption with a standard load, fan-forced mode		0.52 kWh/cycle
Number of cavities		1
Heat source		Electricity
Volume		72 l
Type of oven		Built-In Oven
Mass	NBR7P731SB	34.3 kg
	NBR7P731ST	32.8 kg
	PO7001SPT	34.8 kg
	TR7PB731SB	34.3 kg
	TR7PB731ST	34.3 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 Optimization 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 (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.
- Moist Fan Baking (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

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

under optimal conditions. When you use this function the lamp automatically turns off. In some models it takes 30 sec.

- When possible, turn off the Wi-Fi. 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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