

# USER MANUAL for AEG BPK556260M

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# DAILY USE

## Initial cleaning

Before first use clean the empty oven and set the time

## Initial preheating

Preheat the empty oven before the first use.

- Step 1 Remove all accessories and removable shelf supports from the oven.
- Step 2 Set the maximum temperature for the function: Let the oven operate for 1 h.
- Step 3 Set the maximum temperature for the function: Let the oven operate for 15 min.

The oven can emit an odour and smoke during preheating. Make sure that the room is ventilated.

**WARNING!** Refer to Safety chapters.

## Standard heating functions

### True Fan Cooking

To bake on up to three shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.

### Conventional Cooking

To bake and roast food on one shelf position.

### SteamBake

To add humidity during the cooking. To get the right colour and crispy crust during baking. To give more juiciness during reheating. To preserve fruit or vegetables.

### Pizza Function

To bake pizza. To make intensive browning and a crispy bottom.

### Bottom Heat

To bake cakes with crispy bottom and to preserve food.

### Frozen Foods

To make convenience food (e.g., french fries, potato wedges or spring rolls) crispy.

### Moist Fan Baking

This function is designed to save energy during cooking. When you use this function, the temperature in the cavity may differ from the set temperature. The residual heat is used. The heating power may be reduced. For more information refer to "Daily Use" chapter, Notes on: Moist Fan Baking.

### Grill

To grill thin pieces of food and to toast bread.

### Turbo Grilling

To roast large meat joints or poultry with bones on one shelf position. To make gratins and to brown.

### Menu

To enter the Menu: Assisted Cooking, Cleaning, Settings.

### **Notes on: Moist Fan Baking**

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

### **How to set: Assisted Cooking**

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

*Assisted Cooking - use it to prepare a dish quickly with default settings:*

- Step 1 Enter the menu.
- Step 2 Select Assisted Cooking. Press OK
- Step 3 Select the dish. Press OK
- Step 4 Insert the dish to the oven. Confirm setting.

## **ADDITIONAL FUNCTIONS**

### **Lock**

This function prevents an accidental change of the oven function. Turn it on when the oven works - the set cooking continues, the control panel is locked. Turn it on when the oven is off - the oven cannot be turned on, the control panel is locked.

### **Automatic switch-off**

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

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

### **Cooling fan**

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

# CARE AND CLEANING

**WARNING!** Refer to Safety chapters.

## Notes on cleaning

### Cleaning Agents

- Clean the front of the oven with a soft cloth with warm water and a mild detergent.
- Use a cleaning solution to clean metal surfaces.
- Clean stains with a mild detergent

### Everyday Use

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

### Accessories

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

## How to clean: Cavity embossment

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

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

For the function: SteamBake clean the oven for every 5 - 10 cooking cycles.

### How to remove: Shelf supports

Remove the shelf supports to clean the oven.

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

**Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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