

EN User Manual | **Microwave combi-oven**

**KMK365060M**

**KMX365060B**

**KMX365060M**





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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.

- 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 product 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:** Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts become hot.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- If the appliance has a child safety device, it should be activated.
- 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.
- **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 oven cavity.
- Always use oven gloves to remove or put in 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 (if applicable).
- 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.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Use only the food sensor (core temperature sensor) recommended for this appliance (if applicable).
- Do not activate the microwave function when the appliance is empty. Metal parts inside the cavity can create electric arcing.
- Metallic containers for food and beverages are not allowed during microwave cooking. This requirement is not applicable if the manufacturer specifies size and shape of metallic containers suitable for microwave cooking.
- **WARNING:** If the door or door seals are damaged, the appliance must not be operated until it has been repaired by a qualified person.
- **WARNING:** Only a qualified person can carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

- **WARNING:** Do not heat liquids and other foods in sealed containers. They are liable to explode.
- Use only utensils that are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, observe the appliance due to the possibility of ignition.
- The appliance is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Microwave heating of beverages can result in delayed eruptive boiling. Care must be taken when handling the container.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Eggs in their shell and whole hard-boiled eggs should not be heated in the appliance since they may explode, even after microwave heating has ended.
- The appliance should be cleaned regularly and any food deposits removed.
- Use only the turntable and the turntable support designed for this appliance (if applicable).
- Failure to maintain the appliance in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

## 2. SAFETY INSTRUCTIONS

### 2.1 Installation and Electrical connection

 **WARNING!**

Only a qualified person must install and connect this appliance.

Follow the installation instructions supplied with the appliance.

Install the appliance in a safe and suitable place that meets installation requirements.

Do not use the appliance before installing it in the built-in structure.

Keep the minimum distance from other appliances and units. Before mounting the appliance, check if the oven door opens without restraint.

Do not install or use a damaged appliance.

Remove all the packaging.

Always take care when moving the appliance as it is heavy. Do not pull the appliance by the handle. Always use safety gloves and enclosed footwear.

The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

 **WARNING!**

Risk of fire and electric shock.

Make sure that 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.

This appliance is supplied without a main plug and a main cable.

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.

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.

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

**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

Total power (W)	Section of the cable (mm <sup>2</sup> )
maximum 1380	3 x 0.75
maximum 2300	3 x 1
maximum 3680	3 x 1.5

### 2.2 Use and Maintenance

 **WARNING!**

Risk of injury, burns, electric shock, fire, explosion or damage to the appliance.

Do not change the specification of this appliance.

Do not let the appliance stay unattended during operation. Deactivate the appliance after each use.

Make sure that the ventilation openings are not blocked.

If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance operates. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the furniture or the floor. Do not close the furniture panel until the appliance has cooled down after use.

Do not use microwave function to preheat the oven.

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. Be careful when you remove the door from the appliance. The door is heavy.

Do not use the appliance as a work surface or as a storage surface.

Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

When you place food into hot oil, it may splash.

Always cook with the oven door closed. Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.

Do not let sparks or open flames to come in contact with the appliance when you open the door.

Do not share your Wi-Fi password (if applicable).

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.

Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.

Clean regularly the appliance to prevent the deterioration of the surface material. Fat and food remaining in the appliance can cause fire and electric arcing when the microwave function operates.

Before maintenance, deactivate the appliance and disconnect from the mains. Do not clean the catalytic enamel (if applicable) with detergents.

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.

Make sure the cavity and the door are wiped dry after each use. Steam produced during the operation of the appliance condensates on cavity walls and can cause corrosion.

Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

Do not clean the catalytic enamel with detergents (if applicable).

If you use an oven spray, follow the safety instructions on its packaging.

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.

Use only lamps with the same specifications.

This product contains a light source of energy efficiency class G.

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

## 2.3 Disposal

### **WARNING!**

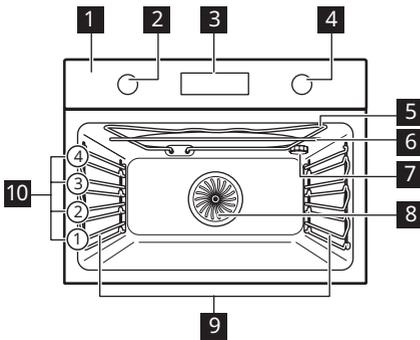
Risk of injury or suffocation.

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** Knob for the heating functions
- 3** Display
- 4** Control knob
- 5** Heating element
- 6** Microwave generator
- 7** Lamp
- 8** Fan
- 9** Shelf support, removable
- 10** Shelf positions

## 4. CONTROL PANEL

### 4.1 Turning the appliance on and off

To turn on the appliance:

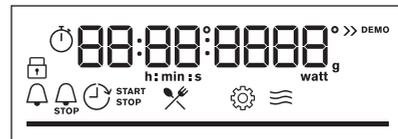
1. Press the knob. The knob comes out.
2. Turn the knob for the heating functions to select a function.
3. Turn the control knob to adjust settings.

To turn off the appliance: turn the knob for the heating functions to the **0**.

### 4.2 Control panel overview

	Press to set: Clock functions.
	Press to set: Fast Heat Up.
	Press to turn on or to turn off the oven lamp.
<b>WATT</b>	Press to set: Microwave power.
<b>OK</b>	Press to confirm your selection.

### 4.3 Display indicators



Display with key functions.

	The appliance is locked.
	Enter the menu and select the icon to open: Assisted Cooking.
	Enter the menu and select the icon to open: Settings
	Microwave function is turned on.
	Minute minder is turned on.
	End time is turned on.
	Time Delayed Start is turned on.
	Uptimer is turned on.
	For temperature or time. The bar is fully red when the appliance reaches the set temperature.

## 5. BEFORE FIRST USE

### 5.1 Setting the time

After the first connection to the mains, wait until the display shows: "00:00".

1. Turn the control knob to set the time.
2. Press **OK**.

### 5.2 Initial cleaning

1. Remove all accessories and removable shelf supports from the appliance.
2. Clean the appliance and the accessories only with a microfibre cloth, warm water and a mild detergent.
3. Put the accessories and removable shelf supports back to their initial position.

### 5.3 Initial preheating

Before the first use, set the clock and preheat the empty appliance.

1. Remove all accessories and removable shelf supports from the appliance.
2. Set the function . Set the maximum temperature.

Let the appliance operate for 1 h.

Turn off the appliance and wait until it is cold. The appliance can emit an odour and smoke. Make sure that the airflow in the room is sufficient.

## 6. DAILY USE

### 6.1 Heating functions

#### Standard heating functions

 **True Fan Cooking:** Even baking, tenderness, drying

 **Conventional Cooking:** Traditional baking

 **Pizza Function:** Baking pizza

 **Turbo Grilling:** Roasting meat, browning

 **Menu:** To enter the menu.

#### Microwave combi functions

 **Turbo Grilling + MW:** Roasting large pieces, baking gratins, power range: 100 - 600 W.

 **True Fan Cooking + MW:** Baking, power range: 100 - 600 W.

#### Microwave functions

 **Defrost:** Defrosting meat, fish, cakes, power range: 100 - 200 W

 **Reheat:** Heating up pre-prepared meals, power range: 300 - 700 W

 **Microwave:** Heating up, cooking, power range: 100 - 1000 W

### 6.2 Setting: Heating functions

1. Turn the knob for the heating functions to select a heating function.
2. Turn the control knob to set the temperature.
3. Press **OK**.

 - press and hold to turn on the function: Fast Heat Up. It is available for some oven functions.

### 6.3 Setting: Microwave functions

1. Remove all accessories.
2. Insert microwave bottom glass plate.
3. Insert the food into the appliance.
4. Turn the knob for the heating functions to select the microwave function.
5. Press **OK** to start with default settings. The display shows: duration and microwave power.
6. Turn the control knob to adjust the duration. Press **OK**.
7. Press **WATT**. Turn the control knob to adjust the microwave power. Press **OK**. You can adjust settings while cooking.



If you open the door, the microwave function stops. To start it again, close the door. Press **OK**.

## 6.4 Setting: Microwave combi functions

1. Remove all accessories.
2. Insert microwave bottom glass plate. Place the food on the microwave bottom glass plate.
3. Turn the knob for the heating functions to select the microwave combi function.
4. Turn the control knob to adjust the temperature.
5. Press **WATT**. Turn the control knob to adjust the microwave power. Press **OK**.
6. Press **OK** to start the function.
7. Turn the knob for the heating functions to the off position to turn off the appliance. You can adjust settings while cooking.

## 6.5 Setting: Assisted Cooking

Assisted Cooking submenu consists of a set of additional functions and dishes with recommended cooking functions, temperatures and times. You can adjust the time and the temperature during cooking.

For some of the dishes you can also cook with Weight Automatic.

1. Turn the knob for the heating functions to  to enter Menu.
2. Select , Press **OK**.
3. Turn the control knob to select a number of the dish. Press **OK**.
4. Place the food inside the appliance. Press **OK**.

Menu: Assisted Cooking

Legend	
	Weight Automatic available.
	Function with microwave power. Use microwave safe accessory.

Legend	
	Preheat the appliance before you start cooking.
	Shelf level.

The display shows **F** and a **number** of the function that you can check in the table.

Heating function	Description
<b>F1</b> Grill	To grill thin pieces of food and to toast bread.
<b>F2</b> Bottom Heat	To bake cakes with crispy bottom and to preserve food.
<b>F3</b> Frozen Foods	To make convenience food crispy, e.g. french fries, potato wedges or spring rolls.
<b>F4</b> Conventional Cooking + MW	Baking and roasting food on one shelf position. The function with MW boost, power range: 100 - 600 W.
<b>F5</b> Grill + MW	To grill and brown food on one shelf position. The function with MW boost, power range: 100 - 600 W.

The display shows **P** and a **number** of the dish that you can check in the table.

<b>P1</b> Roast Beef, rare  1
<b>P2</b> Roast Beef, medium  1
<b>P3</b> Roast Beef, well done  1
<b>P4</b> Steak, medium   2
<b>P5</b> Beef roast / braised   1
<b>P6</b> Roast Beef, rare LTC*  1
<b>P7</b> Roast Beef, medium LTC*  1
<b>P8</b> Roast Beef, well done LTC*  1
<b>P9</b> Fillet of beef, rare LTC*  1

<b>P10</b>	Fillet of beef,, medium LTC*	1
<b>P11</b>	Fillet of beef,, done LTC*	1
<b>P12</b>	Veal roast	1
<b>P13</b>	Pork roast neck or shoulder	1
<b>P14</b>	Pulled pork LTC*	1
<b>P15</b>	Pork loin, fresh	1
<b>P16</b>	Pork spare ribs	2
<b>P17</b>	Lamb leg with bones	1
<b>P18</b>	Whole chicken	1
<b>P19</b>	Half chicken	2
<b>P20</b>	Chicken breast	1
<b>P21</b>	Chicken legs, fresh	2
<b>P22</b>	Duck, whole	1
<b>P23</b>	Goose, breast	1
<b>P24</b>	Meat loaf	1
<b>P25</b>	Whole fish, grilled	1
<b>P26</b>	Fish fillet	2
<b>P27</b>	Cheesecake	1
<b>P28</b>	Apple cake	2
<b>P29</b>	Apple tart	1
<b>P30</b>	Apple pie	1
<b>P31</b>	Brownies	2
<b>P32</b>	Chocolate muffins	2
<b>P33</b>	Loaf cake	1
<b>P34</b>	Baked potatoes	1
<b>P35</b>	Wedges	2

<b>P36</b>	Grilled mixed vegetables	2
<b>P37</b>	Croquettes, frozen	2
<b>P38</b>	Pommes, frozen	2
<b>P39</b>	Meat / vegetable lasagna with dry pasta sheets	1
<b>P40</b>	Potato gratin	2
<b>P41</b>	Pizza fresh, thin	1
<b>P42</b>	Pizza fresh, thick	1
<b>P43</b>	Quiche	1
<b>P44</b>	Baguette / Ciabatta / White bread	1
<b>P45</b>	Whole grain / Rye / Dark bread	1

\*LTC - Low Temperature Cooking

## 6.6 Changing: Settings

1. Turn the knob for the heating functions to to enter Menu.
2. Select . Press **OK**.
3. Turn the control knob to select the setting. Press **OK**.
4. Adjust the value. Press **OK**.  
Turn the knob for the heating functions to the off position to exit Menu.

### Menu: Settings

Setting	Value
<b>01</b>	Time of day Change
<b>02</b>	Display brightness 1 - 5
<b>03</b>	Key tones 1 - Beep, 2 - Click, 3 - Sound off
<b>04</b>	Buzzer volume 1 - 4
<b>05</b>	Uptimer On / Off
<b>06</b>	Light On / Off

Setting	Value
07	Demo mode Activation code: 2468
08	Software version Check

Setting	Value
09	Reset all settings Yes / No

## 7. CLOCK FUNCTIONS

### 7.1 Clock functions description

 <b>Time of day</b>	To set the clock that displays the current time.
 <b>Minute minder</b>	To set a countdown timer. When the timer ends, the signal sounds. This function has no effect on the operation of the oven.
 <b>Cooking time</b>	To set cooking duration. When the timer ends, the signal sounds and the heating function will automatically turn off.

 <b>Time Delayed Start</b>	To postpone the start and / or end of cooking.
 <b>Uptimer</b>	To show how long the appliance operates. Maximum is 23 h 59 min. This function has no effect on the operation of the oven.

**Minute minder, Time Delayed Start and Cooking time** are available for: True Fan Cooking, Conventional Cooking, Turbo Grilling, Pizza Function. **Cooking time** is also available for Turbo Grilling + MW, True Fan Cooking + MW.

## 8. CARE AND CLEANING

### **WARNING!**

Refer to Safety chapters.

### 8.1 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.

#### Everyday Use

- Clean the interior of the appliance after each use. Fat accumulation or other residue may cause fire.

- Clean the appliance ceiling carefully from residue and fat.
- 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.

## 9. TROUBLESHOOTING

### 9.1 What to do if...

Problem	Check if...
You cannot activate or operate the appliance.	The appliance is correctly connected to an electrical supply.
The appliance does not heat up.	The automatic switch-off is deactivated.
The appliance does not heat up.	The fuse is not blown.
The appliance does not heat up.	Lock is deactivated.
The lamp does not work.	The lamp is burnt out.
The display shows 00:00.	There was a power cut. Set the time of day.



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

### 9.2 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:**

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Model (MOD.):

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Product number (PNC):

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Serial number (S.N.):

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## 10. ENERGY EFFICIENCY

### 10.1 Energy saving

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 to improve energy saving (only when you use a non-microwave function).

When possible, do not preheat the appliance before cooking.

Keep breaks between baking as short as possible when you prepare a few dishes at one time.

### Cooking with fan

When possible, use the cooking functions with fan to save energy.

### Residual heat

The fan and lamp continue to operate. When you turn off the appliance, the display shows the residual heat. You can use that heat to keep the food warm.

When the cooking duration is longer than 30 min, reduce the 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 warm up other dishes.

**Keep food warm**

Choose the lowest possible temperature setting to use residual heat and keep a meal warm. The residual heat indicator or temperature appears on the display.

**Cooking with the lamp off**

Turn off the lamp during cooking. Turn it on only when you need it.

## 11. 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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