



BES355010M

EN User Manual | **Oven**



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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 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 supplied with the appliance.
- 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.
- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, check if the appliance door opens without restraint.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.
- The built-in unit must meet the stability requirements of DIN 68930.

Cabinet minimum height (Cabinet under the worktop minimum height)	578 (600) mm
Cabinet width	560 mm
Cabinet depth	550 (550) mm
Height of the front of the appliance	594 mm

Height of the back of the appliance	576 mm
Width of the front of the ap- pliance	595 mm
Width of the back of the ap- pliance	559 mm
Depth of the appliance	567 mm
Built in depth of the appli- ance	546 mm
Depth with open door	1027 mm
Ventilation opening mini- mum size. Opening placed on the bottom rear side	560x20 mm
Mounting screws	4x25 mm

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 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.
- 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 housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

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.

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

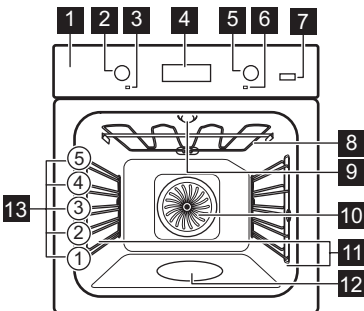
WARNING!

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** Knob for the heating functions
- 3** Power lamp / symbol
- 4** Display

- 5** Control knob (for the temperature)
- 6** Plus Steam
- 7** Heating element
- 8** Lamp
- 9** Fan
- 10** Shelf support, removable
- 11** Cavity embossment - Aqua cleaning container
- 12** Shelf positions

3.2 Accessories

- **Wire shelf**
For cake tins, ovenproof dishes, roast dishes, cookware / dishes.
- **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.

4. CONTROL PANEL


4.1 Turning the appliance on and off


To turn on the appliance:


1. Press the knobs. The knobs come 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 off position .

4.2 Sensor fields / Buttons

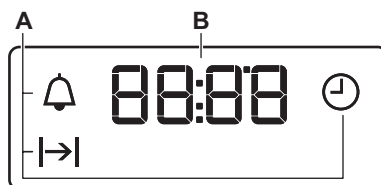
 To set the time.

 To set a clock function.

 To set the time.

 To turn the True Fan Cooking PLUS function on and off.

4.3 Display



- A. Clock functions
B. Timer




5. BEFORE FIRST USE

WARNING!

Refer to Safety chapters.





5.1 Setting the time

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

1.  ,  - press to set the time.
2.  - press to confirm it or the set time of day will be saved automatically after 5 seconds.

5.2 Initial preheating and cleaning

Preheat the empty appliance before the first use and contact with food. The appliance can emit unpleasant smell and smoke. Ventilate the room during preheating.

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.
3. Set the function . Set the maximum temperature. Let the appliance operate for 15 min.
4. Set the function  . Set the maximum temperature. Let the appliance operate for 15 min.
5. Turn off the appliance and wait until it is cold.
6. Clean the appliance and the accessories only with a microfibre cloth, warm water and a mild detergent.
7. Put the accessories and removable shelf supports back to their initial position.

6. DAILY USE

WARNING!

Refer to Safety chapters.

6.1 Heating functions



Light

To turn on the lamp.



Moist 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 Baking.

True Fan Cooking / True Fan Cooking PLUS / Aqua Cleaning

To roast meat and bake cakes. Set a lower temperature than for Conventional Cooking as the fan distributes heat evenly in the oven interior. / To add humidity during the cooking. To get the right colour and crispy crust during baking. To give more juiciness during reheating. Refer to "Care and cleaning" chapter for more information about: Aqua Cleaning.



Conventional Cooking

To bake and roast food on one shelf position.



Bottom Heat

To bake cakes with crispy bottom and to preserve 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.



Pizza Function

To bake pizza and other dishes that require more heat from below.



Defrost

To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.



The lamp may turn off automatically at a temperature below 60 °C during some heating functions.

6.2 Notes on: Moist 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.

For the cooking instructions refer to "Hints and tips" chapter, Moist Baking. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy saving tips.

6.3 Setting a heating function

1. Turn the knob for the heating functions to select a heating function.
2. Turn the control knob to select the temperature.
3. When the cooking ends, turn the knobs to the off position to turn off the appliance.

6.4 Setting the function: True Fan Cooking PLUS

This function increases humidity during cooking.

WARNING!



Risk of burns and damage to the appliance.

1. Make sure that the appliance is cold.

2. Fill the cavity embossment with tap water.




The maximum capacity of the cavity embossment is 250 ml. Do not refill the cavity embossment during cooking or when the appliance is hot.

3. Set the function:  .

4. Press: Plus Steam .

It works only with the function: True Fan Cooking PLUS. The indicator turns on.

5. Turn the control knob to set temperature.
6. Preheat the empty appliance for 10 min to create humidity.
7. Place the food inside the appliance. Do not open the oven door during cooking.
8. Turn the knob for the heating functions to the off position to turn off the appliance.
9. Press Plus Steam .
The indicator turns off.
10. After the function ends, carefully open the door. Released humidity can cause burns.
11. Make sure that the appliance is cold. Remove the remaining water from the cavity embossment.

7. ADDITIONAL FUNCTIONS




7.1 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.



8. CLOCK FUNCTIONS

8.1 Clock functions table





	Time of Day To set, change or check the time of day.
	Duration To set how long the appliance works.
	Minute Minder To set a countdown. This function has no effect on the operation of the appliance. You can set this function at any time, also when the appliance is off.



8.2 Setting: Time of Day

1.  - press repeatedly to change the time of day.  - flashes.
2. ,  - press to set the time. After approximately 5 sec, the flashing stops and the display shows the time.
-  - flashes when you connect the appliance to the electrical supply, when there was a

power cut or when the timer is not set. ,  - press to set the time.





8.3 Setting: Duration

1. Set a heating function and the temperature.
2.  - press repeatedly.  - flashes.
3. ,  - press to set the: Duration.



The display shows .  - flashes when the set time ends. The signal sounds and the appliance turns off.

4. Press any button to stop the signal.
5. Turn the knobs to the off position.

8.4 Setting: Minute Minder

1.  - press repeatedly.  - flashes.
2. ,  - press to set the time. The function starts automatically after 5 sec. When the set time ends, the signal sounds.
3. Press any button to stop the signal.
4. Turn the knobs to the off position.

8.5 Cancelling: Clock functions

1.  - press repeatedly until the clock function symbol starts to flash.
2. Press and hold .

The clock function turns off after few seconds.

9. USING THE ACCESSORIES

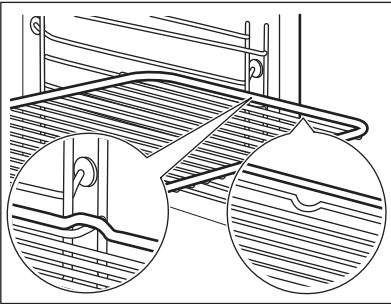
WARNING!

Refer to Safety chapters.

9.1 Inserting accessories

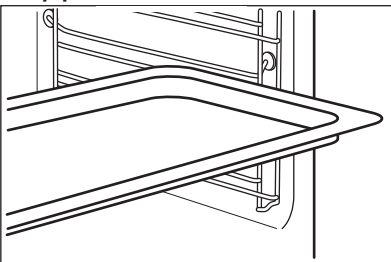
A small indentation at the top increases safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping off the shelf.

Wire shelf



Insert the shelf between the guide bars of the shelf support.

Deep pan



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

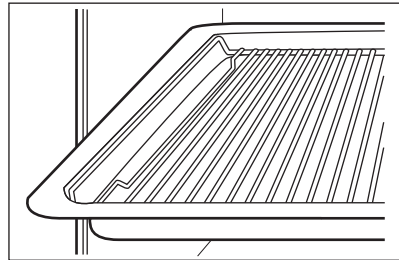
9.2 Trivet and Grill- / Roasting pan

WARNING!

Be careful when you remove the accessories from a hot appliance. There is a risk of burns.

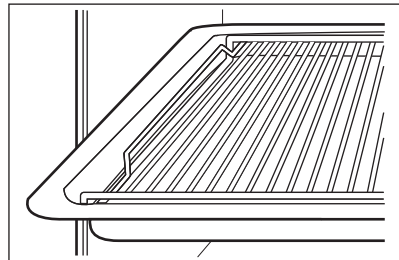
You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

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.

10. HINTS AND TIPS

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 Moist 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

10.3 Moist Baking






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

	°C		
Bread sticks, in total 0.5 kg	190 - 200	50 - 60	3
Baked scallops in shells	180 - 200	30 - 40	4
Whole fish in salt, 0.3 - 0.5 kg	190 - 200	45 - 50	4
Whole fish in parchment, 0.3 - 0.5 kg	190 - 200	50 - 60	3
Amaretti (20; in total 0.5 kg)	170 - 180	40 - 50	3
Apple crumble	190 - 200	50 - 60	4
Chocolate muffins (20; in total 0.5 kg)	160 - 170	35 - 45	3

10.4 Information for test institutes






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

Baking on one level

			°C		
Fatless sponge cake	True Fan Cooking	Wire shelf	160	45 - 60	2
Fatless sponge cake	Conventional Cooking	Wire shelf	160	45 - 60	2
Apple pie, 2 tins Ø20 cm	True Fan Cooking	Wire shelf	160	55 - 65	2
Apple pie, 2 tins Ø20 cm	Conventional Cooking	Wire shelf	180	55 - 65	1
Short bread	True Fan Cooking	Baking tray	140	25 - 35	2
Short bread	Conventional Cooking	Baking tray	140	25 - 35	2
Small cakes, 20 per tray 1)	True Fan Cooking	Baking tray	150	20 - 30	3
Small cakes, 20 per tray 1)	Conventional Cooking	Baking tray	170	20 - 30	3
Toast 1)	Grill	Wire shelf	max.	1 - 2	5

1) Preheat the empty appliance.

Multilevel baking

			°C		
Short bread	True Fan Cooking	Baking tray	140	25 - 45	2 and 4
Small cakes, 20 per tray 1)	True Fan Cooking	Baking tray	150	25 - 35	2 and 4
Fatless sponge cake	True Fan Cooking	Wire shelf 2)	160	45 - 55	2 and 4
Apple pie	True Fan Cooking	Wire shelf 2)	160	55 - 65	2 and 4

1) Preheat the empty appliance.

2) 1 cake tin on each wire shelf.

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.

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 Cleaning the cavity embossment

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



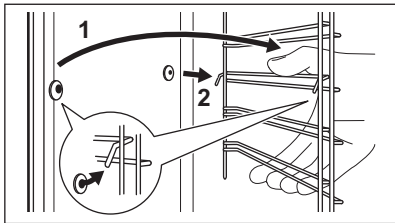
For the function: True Fan Cooking PLUS clean the oven every 5 - 10 cooking cycles.

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

11.3 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.

11.4 Aqua Cleaning

This cleaning procedure uses humidity to remove remaining fat and food particles from the appliance.

1. Pour water into the cavity embossment: 200 ml.
2. Set the function . Press .
3. Set the temperature to 90 °C.
4. Let the appliance work for 30 min.
5. Turn off the appliance.
6. Wait until the appliance is cold. Dry the cavity with a soft cloth.

11.5 Removing and installing the door

You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.

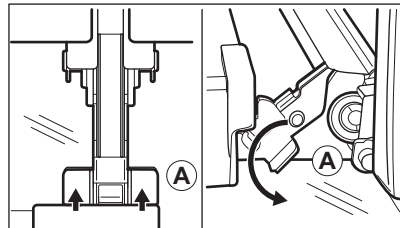
WARNING!

The door is heavy.

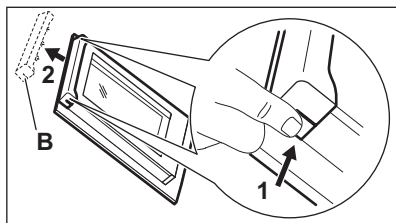
CAUTION!

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

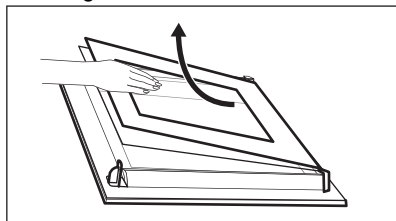
1. Fully open the door.
2. Press the clamping levers **A** on the two door hinges.



3. Close the oven door to the first opening position (at approximate angle: 70°).
4. Hold the door with one hand on each side and pull it away from the oven at an upwards angle.
5. Put the door with the outer side down on a soft cloth on a stable surface.
6. Hold the door trim **B** on the top edge of the door at the two sides and push inwards to release the clip seal.



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



9. 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.

11.6 Replacing the lamp

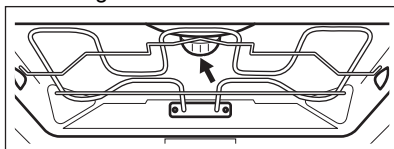
WARNING!

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.

Top 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.

12. TROUBLESHOOTING

WARNING!

Refer to Safety chapters.

12.1 What to do if...

In any cases not included in this table please contact an Authorised Service Centre.

Problem	Cause and remedy
The appliance does not heat up.	The fuse is blown. Make sure that the fuse is the cause of the malfunction. If the problem persists, contact a qualified electrician.
The display shows "12.00".	There was a power cut. Set the time of day.

Problem	Cause and remedy
The water leaks out of the cavity embossment.	There is too much water in the cavity embossment. Deactivate the appliance and make sure it is cold. Wipe the water with a cloth or a sponge. Add the correct amount of water. Refer to "Daily use", Setting the function: True Fan Cooking PLUS.
Unsatisfying cooking performance of the function: True Fan Cooking PLUS.	The cavity embossment is not filled with water. Add the correct amount of water. Refer to "Daily use", Setting the function: True Fan Cooking PLUS.

Problem	Cause and remedy
The lamp does not work.	The lamp is burnt out. Replace the lamp. Refer to "Care and cleaning", Replacing the lamp.

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	BES355010M 944188329
Energy Efficiency Index	95.3
Energy efficiency class	A
Energy consumption with a standard load, conventional mode	0.99 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.81 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	71 l
Type of oven	Built-In Oven
Mass	33.5 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.


Keep food warm


Choose the lowest possible temperature setting to use residual heat and keep the food warm.

Moist Baking

Function designed to save energy during cooking.

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.







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