



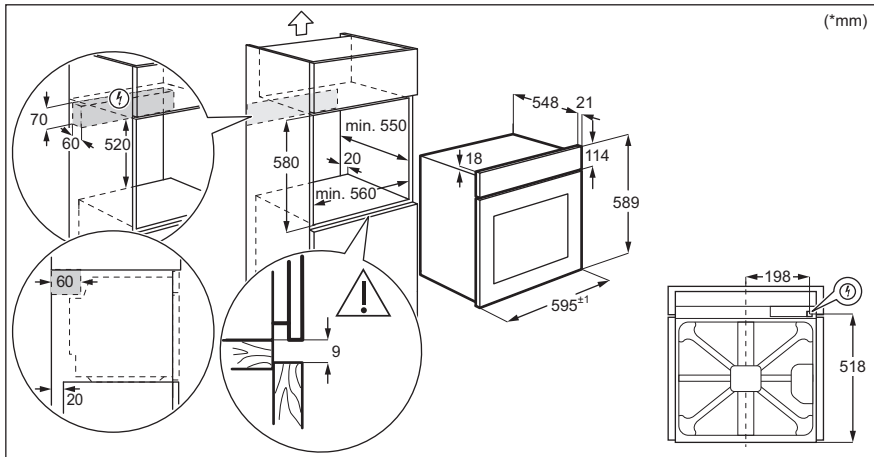
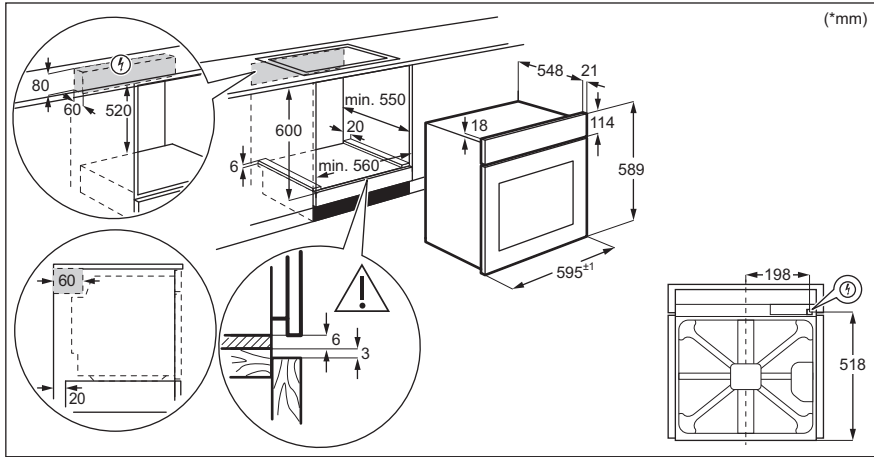
EN User Manual | **Oven**

BEX535A61B

BEX535A61M



INSTALLATION



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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).

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 ²)
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.

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.

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.

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!

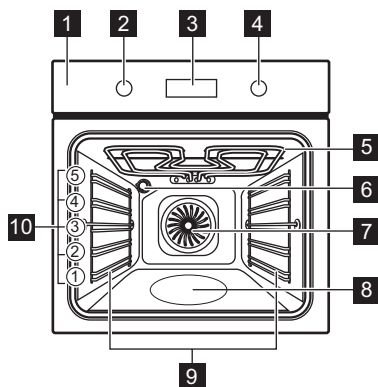
Risk of injury or suffocation.

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** Lamp
- 7** Fan
- 8** Cavity embossment - Aqua cleaning container
- 9** Shelf support, removable
- 10** Shelf positions

4. CONTROL PANEL





4.1 Turning the appliance on and off

To turn on the appliance:

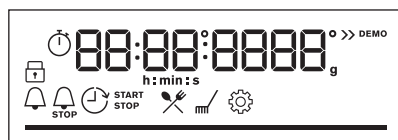
1. Press the knob. The knob comes out.
2. Turn the knob for the heating functions to select a function.
3. Turn the control knob to adjust settings.

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










4.2 Control panel overview

	Press to set: Clock functions.
	Press and hold to set the function: Fast Heat Up.
	Press to turn on or to turn off the oven lamp.
	Press and hold to set the function: Lock.
OK	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
	Fast Heat Up 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 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.

- Turn off the appliance and wait until it is cold.
- Clean the appliance and the accessories only with a microfibre cloth, warm water and a mild detergent.
- Put the accessories and removable shelf supports back to their initial position.

6. DAILY USE

6.1 Heating functions

	True Fan Cooking: Even baking, tenderness, drying
	Conventional Cooking / Aqua Clean: Traditional baking / Cleaning
	Frozen Foods: French fries, potato wedges, spring rolls
	Pizza Function / AirFry: Baking pizza / Frying food with less oil and without baking paper
	Bottom Heat: Baking cakes
	Defrost: Defrosting
	Moist Fan Baking: Baking
	Grill: Toasting, grilling
	Turbo Grilling: Roasting meat, browning
	Menu: To enter the menu.

True Fan Cooking, Conventional Cooking: When you set the temperature below 80 °C the lamp automatically turns off after 30 sec.

6.2 Notes on: Moist Fan Baking

This function was used to comply with the energy efficiency class and ecodesign requirements (according to EU 65/2014 and EU 66/2014). Tests according to: IEC/EN 60350-1.

The oven door should be closed during cooking so that the function is not interrupted and the oven operates with the highest energy efficiency possible.


When you use this function the lamp automatically turns off after 30 sec.

For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving.

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 heating power may be reduced.

6.3 Setting: Heating functions



- Turn the knob for the heating functions to select a heating function.
- Turn the control knob to set the temperature.

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

6.4 Setting: Assisted Cooking

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

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


- Turn the knob for the heating functions to  to enter Menu.
- Select . Press OK.
- Turn the control knob to select a number of the dish. Press OK.
- Place the food inside the appliance. Press OK.


Menu: Assisted Cooking

Legend

 Weight Automatic available.

Legend

 Preheat the appliance before you start cooking.

 Shelf level.

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

P1 Roast Beef, rare  **2**


P2 Roast Beef, medium  **2**

P3 Roast Beef, well done  **2**

P4 Steak, medium   **3**


P5 Beef roast / braised   **2**

P6 Roast Beef, rare LTC*  **2**

P7 Roast Beef, medium LTC*  **2**

P8 Roast Beef, well done LTC*  **2**

P9 Fillet of beef, rare LTC*  **2**

P10 Fillet of beef,, medium LTC*  **2**

P11 Fillet of beef,, done LTC*  **2**

P12 Veal roast   **2**

P13 Pork roast neck or shoulder  **2** 

P14 Pulled pork LTC*  **2**



P15 Pork loin, fresh  **2**

P16 Pork spare ribs  **3**



P17 Lamb leg with bones  **2**



P18 Whole chicken   **2**

P19 Half chicken  **3**

P20 Chicken breast   **2**

P21 Chicken legs, fresh  **3**

P22 Duck, whole   **2**

P23 Goose, whole   **2**

P24 Meat loaf  **2**

P25 Whole fish, grilled  **2**

P26 Fish fillet   **3**

P27 Cheesecake  **2**

P28 Apple cake  **3**

P29 Apple tart  **2**

P30 Apple pie  **1**

P31 Brownies  **3**

P32 Chocolate muffins  **3**

P33 Loaf cake  **2**


P34 Baked potatoes  **2**

P35 Wedges  **3**

P36 Grilled mixed vegetables  **3**

P37 Croquettes, frozen  **3**

P38 Pommies, frozen  **3**

P39 Meat / vegetable lasagna with dry pasta sheets  **2**

P40 Potato gratin  **1**

P41 Pizza fresh, thin   **2**

P42 Pizza fresh, thick   **2**



P43 Quiche  **2**

P44 Baguette / Ciabatta / White bread   **2**

P45 Whole grain / Rye / Dark bread   **2**

*LTC - Low Temperature Cooking

6.5 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
01 Time of day	Change
02 Display brightness	1 - 5

Setting	Value
03 Key tones	1 - Beep, 2 - Click, 3 - Sound off
04 Buzzer volume	1 - 4
05 Uptimer	On / Off
06 Light	On / Off
07 Fast Heat Up	On / Off
08 Demo mode	Activation code: 2468
09 Software version	Check
10 Reset all settings	Yes / No

7. CLOCK FUNCTIONS

7.1 Clock functions description

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

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

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. Clean and check the door gasket around the frame of the cavity.
- 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.
- 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. 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 is turned off.	Moist Fan Baking - is activated.
The lamp does not work.	The lamp is burnt out.
The door gasket is damaged.	Do not use the appliance. Contact an Authorised Service Centre.
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:

Model (MOD.):

Product number (PNC):

Serial number (S.N.):

10. ENERGY EFFICIENCY

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

Supplier's name	AEG
Model identification	BEX535A61B 949497051 BEX535A61M 949497052

Energy Efficiency Index	81.2	
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	0.69 kWh/cycle	
Number of cavities	1	
Heat source	Electricity	
Volume	72 l	
Type of oven	Built-In Oven	
Mass	BEX535A61B	31.0 kg
	BEX535A61M	31.0 kg

IEC/EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

10.2 Energy saving tips

Following tips below will help you save energy when using your appliance.

Make sure that the appliance door is closed when the appliance operates. Do not open the appliance door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

Use metal cookware and dark, non-reflective tins and containers to improve energy saving.

Do not preheat the appliance before cooking unless specifically recommended.

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

Cooking with fan

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

Residual heat

When the cooking duration is longer than 30 min, reduce the appliance temperature to minimum 3 - 10 min before the end of

cooking. The residual heat inside the appliance will continue to cook.

Use the residual heat to keep the food warm or warm up other dishes.

When you turn off the appliance, the display shows the residual heat.

Keep food warm

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

Cooking with the lamp off


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


Moist Fan Baking

Function designed to save energy during cooking.

When you use this function the lamp automatically turns off after 30 sec. You may turn on the lamp again but this action will reduce the expected energy savings.

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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