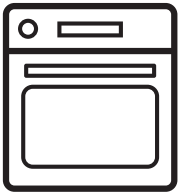
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EN User Manual | **Oven**

BPE642120M
BPK642120M

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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.
- 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.
- 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 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 appliance	595 mm
Width of the back of the appliance	559 mm
Depth of the appliance	567 mm
Built in depth of the appliance	546 mm
Depth with open door	1027 mm
Ventilation opening minimum size. Opening placed on the bottom rear side	560x20 mm
Mains supply cable length. Cable is placed in the right corner of the back side	1500 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.
- Fully close the appliance door before you connect the mains plug to the mains socket.
- This appliance is supplied with 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 to 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 Pyrolytic cleaning

⚠ WARNING!

Risk of Injury / Fires / Chemical Emissions (Fumes) in Pyrolytic Mode.

- 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.
- Read carefully all the instructions for pyrolytic cleaning.
- Keep children away from the appliance while the pyrolytic cleaning operates. The appliance becomes very hot and hot air is released from the front cooling vents.
- Pyrolytic cleaning is a high temperature operation that can release fumes from cooking residues and construction materials, as such consumers are advised to:
  - provide good ventilation during and after the pyrolytic cleaning.
  - provide good ventilation during and after the initial preheating.
- Do not spill or apply water on the oven door during and after the pyrolytic cleaning to avoid damaging the glass panels.
- Fumes released from all pyrolytic ovens / cooking residues as described are not harmful to humans, including children, or persons with medical conditions.
- Keep pets away from the appliance during and after the pyrolytic cleaning and initial preheating. Small pets (especially birds and reptiles) can be highly sensitive to temperature changes and emitted fumes.
- Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature pyrolytic cleaning operation of all pyrolytic ovens and can be also a source for low level harmful fumes.

2.6 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.

2.7 Service

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

2.8 Disposal

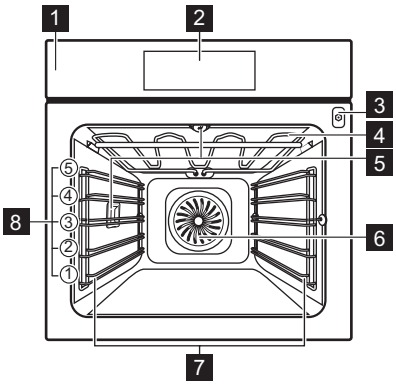
⚠ WARNING!

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



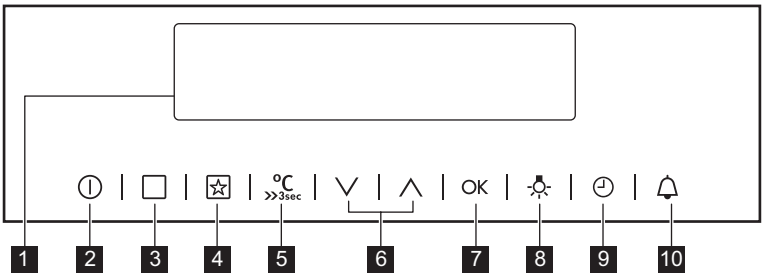
1 Control panel
2 Electronic programmer
3 Socket for the food sensor
4 Heating element
5 Lamp
6 Fan
7 Shelf support, removable
8 Shelf positions

3.2 Accessories

- **Wire shelf**
  For cake tins, ovenproof dishes, roast dishes, cookware / dishes.
- **Baking tray**
  For moist cakes, baked items, bread, large roasts, frozen meals and to catch dripping liquids, e.g. fat when roasting food on wire shelf.
- **Grill- / Roasting pan**
  To bake and roast or as pan to collect fat.
- **Food Sensor**
  To control cooking based on the temperature inside the food.
- **Telescopic runners**
  For inserting and removing trays and wire shelf more easily.

4. CONTROL PANEL

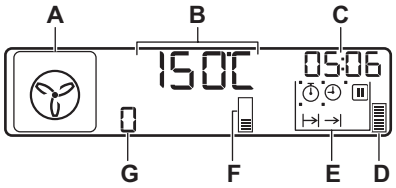
4.1 Control panel overview



Use the sensor fields to operate the appliance.

	Sensor Field	Function	Description
1	-	Display	Shows the current settings of the appliance.
2	⏻	ON / OFF	To turn the appliance on and off.
3	☐	Options	To set a heating function or an automatic programme.
4	☆	My Favourite Programme	To store your favourite programme. Use it to have access to your favourite programme directly or when the appliance is off.
5	°C >>3sec	Temperature / Fast Heat Up	To set or check the temperature. Also to set or check the temperature of Food Sensor. Press and hold it for three seconds to turn on and off the function: Fast Heat Up.
6	∧∨	Up, Down	To move up or down in the menu.
7	OK	OK	To confirm a selection or setting.
8	☼	Oven Light	To turn the oven lamp on and off.
9	🕘	Clock	To set the clock functions.
10	🔔	Minute Minder	To set the Minute Minder.

4.2 Display



A. Oven function symbol
B. Temperature / time of day display
C. Clock / Residual heat display / Minute Minder
D. Residual heat indicator (selected models only)
E. Indicators for the clock functions
F. Heat-up indicator / Fast Heat Up indicator / Residual heat indicator (selected models only)
G. Number of an oven function / programme

Other indicators of the display:

	Functions You can choose an oven function.
	Automatic programme You can choose an automatic programme.
	My favourite programme The favourite programme operates.
°C	**Temperature / Fast heat up** The function operates.
°C	**Temperature** The current temperature is indicated.
°C	**Temperature** You can change the temperature.
	Core temperature sensor The core temperature sensor is in the core temperature sensor socket.
	Door lock The door lock function operates.
	Light You deactivated the light.
	Minute minder The minute minder function operates.
kgr / gr	An automatic programme with a weight input operates.
h / min	A clock function operates.

4.3 Heat up indicator

If you turn on the heating function, appears. The bars show that the temperature in the oven increases or decreases.

When the oven is at the set temperature, the bars go off the display.

5. BEFORE FIRST USE

⚠ WARNING!
Refer to Safety chapters.

5.1 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

Oven function	Application
 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.
 Pizza Function	To bake pizza and other dishes that require more heat from below.
 Slow Cooking	To prepare tender, succulent roasts.
 Conventional Cooking	To bake and roast food on one shelf position.
 Frozen Foods	To make convenience food crispy, e.g. french fries, potato wedges or spring rolls.
 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.
 Bottom Heat	To bake cakes with crispy bottom and to preserve food.
 Defrost	To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.
 Moist Fan 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 Fan Baking.
 Bread Baking	Use this function to prepare bread and bread rolls with professional-like result in terms of crispiness, colour and crust gloss.
 Keep Warm	To keep food warm. Please note that some dishes may continue to cook and dry out while being kept warm. Cover the dishes if necessary.

ⓘ

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

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

6.3 How to set: Heating Functions

1. Turn on the oven with ⏻.

The display shows the set temperature, the symbol and the number of the heating function.

2. Press ∧ or ∨ to set a heating function.
3. Press OK or the oven starts automatically after 5 seconds.

If you turn on the oven and do not set any heating function or programme, the oven turns off automatically after 20 seconds.

6.4 How to set: Temperature

Press ∧ or ∨ to change the temperature in steps: 5 °C.
When the oven is at the set temperature a signal sounds and the Heat up indicator disappears.

6.5 How to check: Temperature

You can check the current temperature in the oven when the function or programme works.

1. Press °C.

The display shows the temperature in the oven.

2. Press OK or the display shows again the set temperature automatically after 5 seconds.

6.6 How to set: Fast Heat Up

Do not put food in the oven when the Fast heat up works.

The Fast Heat Up is available only for some heating functions. If Faulty Tone is turned on in the settings menu, the signal sounds if the Fast Heat Up is not available for the set function. Refer to "Additional functions" chapter, Using the settings menu.

The Fast Heat Up decreases the heat up time.

To turn on the Fast Heat Up press and hold °C for more than 3 seconds.
If the Fast Heat Up is turned on the display shows flashing bars.

7. CLOCK FUNCTIONS

7.1 Clock functions table

Time of Day	To show or change the time of day. You can change the time of day only when the appliance is on.
Duration	To set how long the appliance works.
End Time	To set when the appliance turns off.
Time Delay	To combine Duration and End Time function.
Set + Go	To turn on the appliance with necessary settings with only one press of the sensor field any time later.
Minute Minder	To set a countdown time. This function has no effect on the operation of the appliance. You can set the Minute Minder at any time and also when the appliance is off.
00:00 Count Up Timer	To set the count up, which shows how long the appliance works. It is on immediately when the appliance starts to heat. The Count Up Timer is not turned on if Duration and End Time are set. This function has no effect on the operation of the appliance.

7.2 How to set: Time of Day

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

1. Press ∧ or ∨ to set the hours.
2. Press OK.
3. Press ∧ or ∨ to set the minutes.
4. Press OK.

The display shows the new time.

To change the time of day press ⏲ again and again until ⏲ starts to flash.

7.3 How to set: Duration

1. Set a heating function and temperature.
2. Press ⏲ again and again until |→| starts to flash.
3. Press ∧ or ∨ to set the minutes for Duration.
4. Press OK or the Duration starts automatically after 5 seconds.
5. Press ∧ or ∨ to set the hours for Duration.
6. Press OK or the Duration starts automatically after 5 seconds.

When the set time ends, the signal sounds for 2 minutes. The display shows flashing |→| and time setting. The oven turns off.

7. Press a sensor field to stop the signal.
8. Turn off the oven.

7.4 How to set: End Time

1. Set a heating function and temperature.
2. Press ⏲ again and again until →| starts to flash.
3. Press ∧ or ∨ to set the End Time and press OK. First you set the minutes and then the hours.

When the set time ends, the signal sounds for 2 minutes. The display shows flashing →| and the time setting . The oven turns off automatically.

4. Press a sensor field to stop the signal.
5. Turn off the oven.

7.5 How to set: Time Delay

1. Set a heating function and temperature.
2. Press ⏲ again and again until |→| starts to flash.
3. Press ∧ or ∨ to setthe minutes for Duration.
4. Press OK.
5. Press ∧ or ∨ to set the hours for Duration.
6. Press OK.

The display shows flashing →|.

7. Press ∧ or ∨ to set the End Time and press OK. First you set the minutes and then the hours.

The oven turns on automatically later on, works for the set Durationand stops at the set End Time. When the set time ends, the signal sounds for 2 minutes. The display shows flashing →| and the time setting . The oven turns off automatically.

8. Press a sensor field to stop the signal.
9. Turn off the oven.

ⓘ

When the Time Delay function is turned on, the display shows a symbol of the heating function, |→| with a dot and →|. The dot shows which clock function is on in the Clock / residual heat display.

7.6 How to set: Set + Go

You can use the Set + Go function only when the Duration is set.

1. Set a heating function and temperature.
2. Set the Duration.
3. Press ⏲ again and again until the display shows flashing ⏸.
4. Press OK to set the Set + Go function.

The display shows |→| and ⏸ with an indicator. This indicator shows which clock function is activated.

5. Press a sensor field (apart from ON / OFF) to start the Set + Go function.

7.7 How to set: Minute Minder

1. Press 🔔.

The display shows flashing 🔔 and "00".

2. Press 🔔 to switch between options. First you set the seconds, then the minutes and the hours.
3. Press ∧ or ∨ to set the Minute Minder and 🔔 to confirm.
4. Press OK or the Minute Minder starts automatically after 5 seconds.

When the set time ends, the signal sounds for 2 minutes and the display shows flashing 00:00 and 🔔.

5. Press a sensor field to stop the signal.

7.8 How to set: Count Up Timer

1. To reset the Count Up Timer press: again and again until display shows flashing .
2. Press and hold: . When the display shows "00:00" the Count Up Timer starts to count up again.

8. AUTOMATIC PROGRAMMES

⚠ WARNING!
Refer to Safety chapters.

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

8.1 List of automatic programmes

	Programme
1	ROAST BEEF
2	ROAST PORK
3	ROAST VEAL
4	ROAST LAMB
5	ROAST GAME
6	CHICKEN, WHOLE
7	WHOLE FISH
8	PIZZA
9	QUICHE LORRAINE
10	LEMON SPONGE CAKE
11	CHEESE CAKE
12	ROLLS
13	FARMER BREAD
14	DOUGH PROVING
15	POTATO GRATIN
16	LASAGNE
17	CANNELLONI
18	CONVENIENCE CAKE
19	CONVENIENCE PIZZA
20	CONVENIENCE POTATO TYPES

8.2 Recipes online

You can find the recipes for the automatic programmes on our website. To find the Recipe Book check the PNC number on the rating plate on the front frame of the oven cavity.

8.3 How to use: automatic programmes

1. Activate the appliance.
2. Touch .

The display shows , a symbol and the number of the automatic programme.

3. Touch or to choose the automatic programme.
4. Touch OK or wait five seconds until the appliance automatically starts to work.
5. When the set time ends, an acoustic signal sounds for two minutes. The symbol flashes.
6. Touch a sensor field or open the oven door to stop the acoustic signal.
7. Deactivate the appliance.

8.4 How to use: automatic programmes with weight input

If you set the weight of the meat, the appliance calculates the roasting time.

1. Activate the appliance.
2. Touch .
3. Touch or to set the weight programme.

The display shows: the cooking time, the duration symbol , a default weight, a unit of measurement (kg, g).

4. Touch OK or the settings save automatically after five seconds.

The appliance activates.

5. You can change the default weight value with ∧ or ∨. Touch OK.
6. When the set time ends, an acoustic signal sounds for two minutes. ↦| flashes.
7. Touch a sensor field or open the oven door to stop the acoustic signal.
8. Deactivate the appliance.

8.5 How to set: automatic programmes with Food Sensor

The core temperature of the food is default and fixed in programmes with the core temperature sensor. The programme ends when the appliance is at the set core temperature.

1. Activate the appliance.
2. Touch ☐ again and again until the display shows ↦|.
3. Install the core temperature sensor. Refer to "Core temperature sensor".
4. Touch ∧ or ∨ to set the programme for the core temperature sensor.

The display shows the cooking time, ↦| and 🍢.

5. Touch OK or the settings save automatically after five seconds.

When the set time ends, an acoustic signal sounds for two minutes. ↦| flashes.

6. Touch a sensor field or open the door to stop the acoustic signal.
7. Deactivate the appliance.

9. USING THE ACCESSORIES

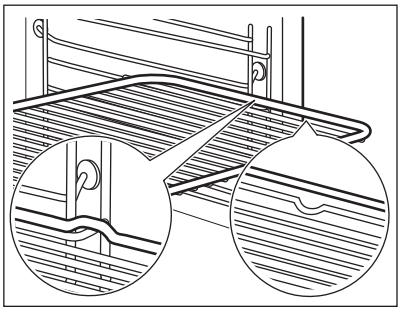
⚠ WARNING!

Refer to Safety chapters.

9.1 Inserting accessories

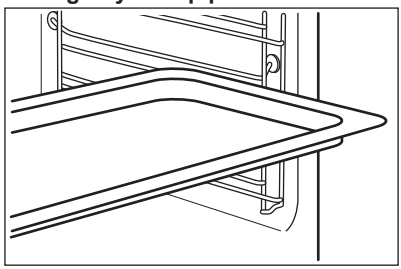
A small indentation at the top increases safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping off the shelf.

Wire shelf



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

Baking tray / Deep pan



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

9.2 Core temperature sensor

There are two temperatures to be set: the oven temperature and the core temperature.

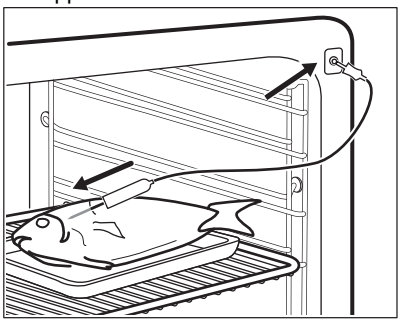
The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

⚠ CAUTION!

Only use the core temperature sensor supplied or the correct replacement parts.

The core temperature sensor must stay in the meat and in the socket during the cooking.

1. Activate the appliance.
2. Put the point of the core temperature sensor (with on the handle) into the centre of the meat.
3. Put the plug of the core temperature sensor into the socket at the front of the appliance.



The display shows flashing and the default set core temperature. The temperature is 60 °C for the first operation, and the last set value for each subsequent operation.

When you put the core temperature sensor into the socket, you cancel the settings for the clock functions.

4. Touch or to set the core temperature.
5. Touch OK or the settings save automatically after 5 seconds.

You can set the core temperature only when flashes. If is in the display but does not flash before you set the core temperature, touch °C and or to set a new value.

6. Set the oven function and the oven temperature.

The display shows the current core temperature and the heat up symbol . While the appliance calculates the approximate duration time, the display shows the count up time. After the first calculation the display shows the approximate duration of the cooking time.
The appliance continues to calculate the duration during the cooking. The display updates at intervals with the new duration value.

When you cook with the core temperature sensor, you can change the temperature shown in the display. After you put the core temperature sensor in the socket and set an oven function and temperature, the display shows the current core temperature.

Touch °C again and again to see three other temperatures:

- the set core temperature
- the current oven temperature
- the current core temperature.

When the meat is at the set core temperature, an acoustic signal sounds for two minutes and the value of the core temperature and flash. The appliance deactivates.

7. Touch a sensor field to deactivate the acoustic signal.
8. Remove the core temperature sensor from the socket and remove the meat from the appliance.

WARNING!

Be careful when you remove the core temperature sensor. It is hot. There is a risk of burns.

10. ADDITIONAL FUNCTIONS

10.1 Using My Favourite Programme function

Use this function to save your favourite temperature and time settings for an oven function or programme.

1. Set the temperature and time for an oven function or programme.
2. Touch and hold ☆ for more than three seconds. An acoustic signal sounds.
3. Deactivate the appliance.

- **To activate the function** touch ☆. The appliance activates your favourite programme.

ⓘ

When the function operates, you can change the time and temperature.

- **To deactivate the function** touch ⏻. The appliance deactivates your favourite programme.

10.2 Using Child Lock

The Child Lock prevents an accidental operation of the oven.

ⓘ

When the pyrolytic cleaning is turned on, the door is locked. When you press a sensor field the display shows the message.

1. Press and hold ⏻ for 3 sec to turn off the oven.
2. Press and hold 🕘 and ∨ at the same time for 2 sec.

The signal sounds.
The display shows **SAFE**. The door is locked.
To turn off the Child Lock function repeat step 2.

10.3 Using the Function Lock

You can turn on the function only when the oven works.

The Function Lock prevents an accidental change of the oven function.

1. To turn on the function turn on the oven.
2. Turn on an oven function or setting.
3. Touch and hold 🕘 and ∨ at the same time for 2 seconds.

A signal sounds.
Lock comes on in the display.
To turn off the Function Lock repeat step 3.

ⓘ

If the Pyrolysis function works, the door is locked. A message comes on in the display when you touch a sensor field.

ⓘ

You can turn off the oven when the Function Lock is on. When you turn off the oven, the Function Lock turns off.

10.4 Using the settings menu

The settings menu lets you turn on or turn off functions in the main menu. The display shows SET and the number of the setting.

	Description	Value to set
1	Set+Go	ON / OFF
2	Residual heat indicator	ON / OFF
3	Cleaning reminder	ON / OFF
4	Key tone[1)]	CLICK / BEEP / OFF
5	Faulty tone	ON / OFF
6	Demo mode	Activation code: 2468
7	Brightness	LOW / MEDIUM / HIGH
8	Service menu	-
9	Restore settings	YES / NO

[1)] It is not possible to deactivate the tone of the ON / OFF sensor field.

1. Press and hold ☐ for 3 seconds.

The display shows SET1 and "1" flashes.

2. Press ∧ or ∨ to set the setting.

3. Press OK.
4. Press ∧ or ∨ to change the value of the setting.
5. Press OK.

To exit the Settings menu, press ⏻ or press and hold ☐.

10.5 Automatic switch-off

For safety reasons, if the heating function is active and no settings are changed, the appliance will turn off automatically after a certain period of time.

(°C)	(h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5
250 - maximum	3

If you intend to run a heating function for a duration exceeding the automatic switch-off time, set the cooking time. Refer to the 'Clock functions' chapter.

The Automatic switch-off does not work with the functions: Light, Food Sensor, Duration, Time Delay, End Time, Slow Cooking.

10.6 Brightness of the display

There are two modes of display brightness:

- Night brightness - when the appliance is deactivated, the brightness of the display is lower between 10 PM and 6 AM.
- Day brightness:
  - when the appliance is activated.
  - if you touch a sensor field during the night brightness (apart from ON / OFF), the display goes back to the day brightness mode for the next 10 seconds.
  - if the appliance is deactivated and you set the Minute Minder. When the Minute Minder function ends, the display goes back to the night brightness.

10.7 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.

11. HINTS AND TIPS

ⓘ
Refer to Safety chapters.

11.1 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
°C	Temperature
	Accessory
	Shelf position

Cooking time (min)

11.2 Inner side of the door

On the inner side of the door you can find:

- the numbers of the shelf positions.
- information about the oven functions, recommended shelf positions and temperatures for dishes.

11.3 Moist Fan 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

11.4 Moist Fan Baking

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

	°C		
Pasta gratin	200 - 220	45 - 55	3
Potato gratin	180 - 200	70 - 85	3
Moussaka	170 - 190	70 - 95	3
Lasagne	180 - 200	75 - 90	3
Cannelloni	180 - 200	70 - 85	3
Bread pudding	190 - 200	55 - 70	3
Rice pudding	170 - 190	45 - 60	3
Apple cake, made of sponge cake mixture (round cake tin)	160 - 170	70 - 80	3
White bread	190 - 200	55 - 70	3

11.5 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

			°C		
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.

12. CARE AND CLEANING

⚠ WARNING!
Refer to Safety chapters.

12.1 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.

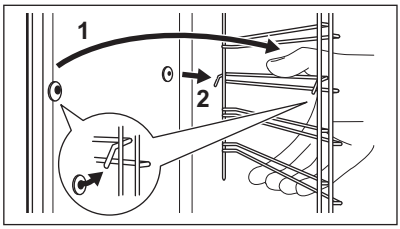
Accessories

- 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.

12.2 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.

The retaining pins on the telescopic runners must point to the front.

12.3 How to use: Pyrolysis

Clean the oven with Pyrolysis.

⚠ WARNING!

There is a risk of burns.

⚠ CAUTION!

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.

1. Make sure the appliance is cold.
2. Remove all accessories and removable shelf supports.
3. Clean the oven floor and the inner door glass with warm water, a soft cloth and a mild detergent.
4. Turn on the appliance.
5. Press ☐ again and again until the display shows "Pyro" and the number of the cleaning programme.
6. Press OK.
7. Press ∧ or ∨ to set the duration of the cleaning procedure:

Option	Description
1	1 h for a light cleaning
2	1 h 30 min for a standard cleaning
3	3 h for a thorough cleaning

You can use the End function to delay the start of the cleaning procedure.

8. Press OK.

When the cleaning starts, the oven door is locked and the lamp is off. 🔒 and the bars of the heat indicator come up, until the door unlocks. The door unlocks when the temperature inside the oven is under safety conditions and the cleaning ends.

9. When the cleaning ends, turn off the appliance and wait until it is cold.
10. Clean the oven interior with a soft cloth. Remove the residue from the bottom of the oven.

The pyrolytic cleaning procedure cannot start:

- if you did not remove the core temperature sensor plug from the socket. In some models, the display shows "C2" when this error occurs.
- if you did not fully close the oven door. In some models, the display shows "C3" when this error occurs.

12.4 Cleaning reminder

The appliance reminds you to clean it with: Pyrolysis.

⋮⋮ - flashes in the display for 10 sec after each activation and deactivation of the appliance.

You can deactivate the reminder. Refer to "Additional functions" chapter, Using the settings menu.

12.5 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.

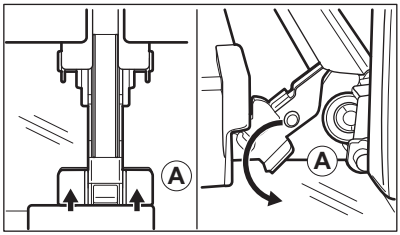
⚠ WARNING!

The door is heavy.

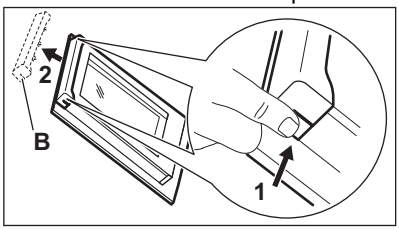
⚠ CAUTION!

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

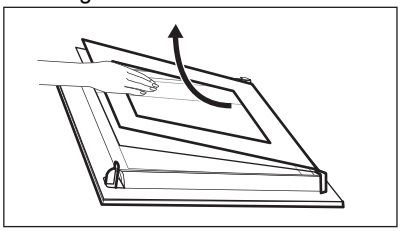
1. Fully open the door.
2. Press the clamping levers **A** on the two door hinges.



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.

12.6 Replacing the lamp

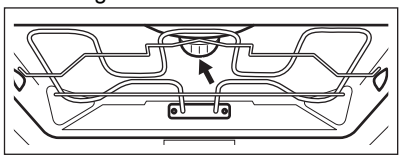
⚠ WARNING!

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

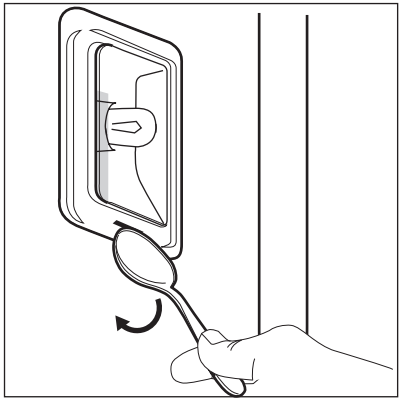
1. Turn the glass cover to remove it.



2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

Side lamp

1. Remove the left shelf support to get access to the lamp.
2. Use a narrow, blunt object (e.g. a teaspoon) to remove the glass cover.



3. Clean the glass cover.
4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
5. Install the glass cover
6. Install the left shelf support.

13. TROUBLESHOOTING

⚠ WARNING!
Refer to Safety chapters.

13.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the oven.	The oven is not connected to an electrical supply or it is connected incorrectly.	Check if the oven is correctly connected to the electrical supply (refer to the connection diagram if available).
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The door is not closed correctly.	Fully close the door.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is activated.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The display does not show the time during the off status.	The display is deactivated.	Touch and at the same time to activate the display again.
The food sensor does not operate.	The plug of the food sensor is not correctly installed into the socket.	Put the plug of the food sensor as far as possible into the socket.
It takes too long to cook the dishes or they cook too quickly.	The temperature is too low or too high.	Adjust the temperature if necessary. Follow the advice in the user manual.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The display shows "C2".	You want to start the Pyrolysis or Defrost function, but you did not remove the food sensor plug from the socket.	Remove the food sensor plug from the socket.
The display shows "C3".	The cleaning function does not operate. You did not fully close the door, or the door lock is defective.	Fully close the door.

Problem	Possible cause	Remedy
The display shows "F102".	• You did not fully close the door. • The door lock is defective.	• Fully close the door. • Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows "F102" again, contact the Customer Care Department.
The display shows an error code that is not in this table.	There is an electrical fault.	• Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows the error code again, contact the Customer Care Department.
The appliance is activated and does not heat up. The fan does not operate. The display shows **"Demo"**.	The demo mode is activated.	Refer to "Using the settings menu" in "Additional functions" chapter.

13.2 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.):

14. ENERGY EFFICIENCY

14.1 Product Information Sheet and Product Information according to EU Energy Labelling and Ecodesign Regulations

Supplier's name	AEG
Model identification	BPE642120M 944187920 BPK642120M 944187922
Energy Efficiency Index	81.2
Energy efficiency class	A+
Energy consumption with a standard load, conventional mode	1.09 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.69 kWh/cycle
Number of cavities	1

Heat source	Electricity	
Volume	71 l	
Type of oven	Built-In Oven	
Mass	BPE642120M	37,0 kg
	BPK642120M	35,0 kg

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

14.2 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

14.3 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.

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

If a programme with Duration is activated and the cooking time is longer than 30 min, the heating elements automatically turn off earlier in some appliance functions.

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.

Deactivating the display
You can turn off the display. Press and hold ◴ and ∧ at the same time. To turn it on repeat this step.

15. 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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