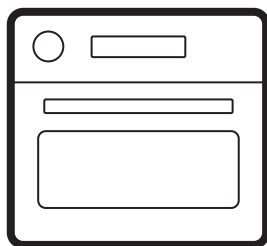


AEG



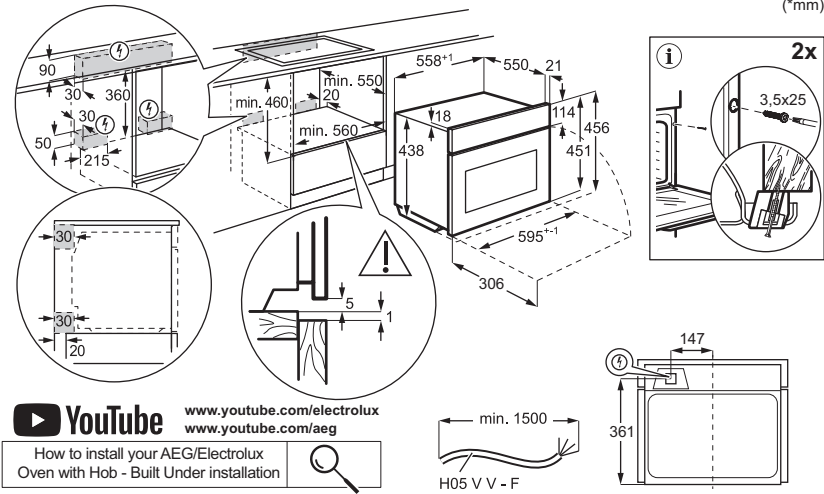
aeg.com/register



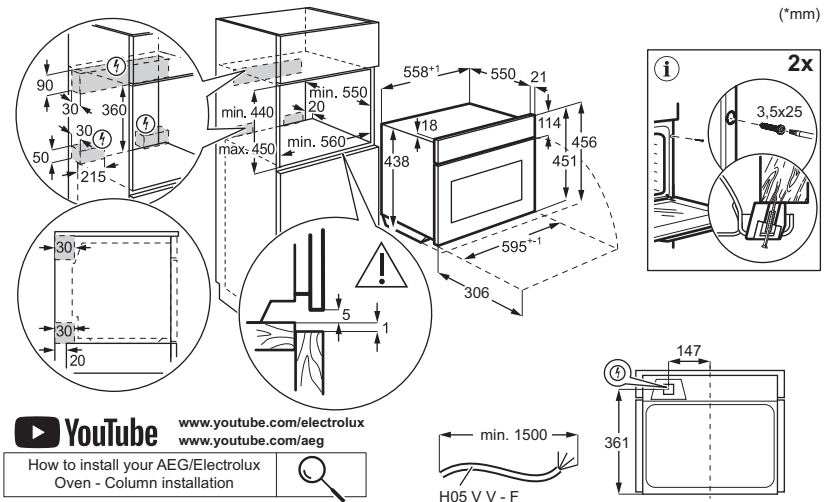
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NKK6N40PE
NKK6N40PM
OK6NK40PM
PCQ6B0B0
PCQ6B0T0
TK6NK40PB
TQB60NB

INSTALLATION

(*mm)



(*mm)



ENGLISH

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Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance read the supplied instructions carefully. The manufacturer is not responsible for any injuries or damage that result from 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 dis-

abilities 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 packaging away from children and dispose of it properly.
- **WARNING:** The appliance and its accessible parts become hot during use. Keep children and pets away during use and cooling.
- Activate the child safety device, if available.
- Children must not clean or maintain 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.
- 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.
- Do not install the appliance behind a decorative door in order to avoid overheating.
- WARNING: If the door or door seals are damaged, do not operate the appliance until repaired by a qualified person.
- WARNING: Only a qualified person should perform service or repair operations involving the removal of covers protecting against microwave energy exposure.
- WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- Use only utensils suitable for microwave ovens.
- Do not activate the microwave function when the appliance is empty to avoid electric arcing.
- Metallic containers for food and beverages are not allowed during microwave cooking. This requirement is not applicable if the manufacturer specifies size and shape of metallic containers suitable for microwave cooking.
- Observe the appliance when heating food in plastic

- or paper containers to prevent ignition.
- The appliance is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Microwave heating of beverages can result in delayed eruptive boiling. Care must be taken when handling the container.
- Stir or shake the contents of feeding bottles and baby food jars and check the temperature before consumption to avoid burns.
- Do not heat eggs in their shells or whole hard-boiled eggs as they may explode, even after microwave heating has ended.
- 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.
- Clean the appliance regularly and remove any food deposits.
- 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.
- Failure to maintain the appliance in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

2. SAFETY INSTRUCTIONS

2.1 Installation



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 available on our website.
- Be careful when moving the appliance, as it is heavy. Use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable location that meets installation requirements.

- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, ensure it is level and that the door opens without any restraint.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

2.2 Electrical connection

WARNING!

Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- Make sure 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.
- Avoid damaging the mains plug and cable. If replacement is needed, it must be done by our Authorized Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below, especially when it operates or the door is hot.
- Shock protection of live and insulated parts must be fastened securely and should not be removable without tools.
- Connect the mains plug to the socket only at the end of installation. Ensure access to the mains plug after installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not disconnect the appliance by pulling on the mains cable. Always pull on 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 that disconnects the appliance from the mains at all poles, with a contact opening width of at least 3 mm.
- 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 modify this appliance.
- Ensure ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Turn off the appliance after each use.
- Be careful when opening the appliance door during operation, as hot air and flammable mixtures from alcohol ingredients can be released.
- Do not operate the appliance with wet hands or when it comes in 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.
- Keep sparks and open flames away from the appliance when the door is open.
- Do not place flammable products near the appliance.
- Do not use microwave function to preheat the appliance.

WARNING!

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - do not place aluminum foil directly on the cavity bottom.
 - do not put water directly into the hot appliance.
 - do not leave moist dishes and food in the appliance after cooking.
 - be careful when removing or installing accessories.
- Enamel or stainless steel discoloration does not affect performance of the appliance.
- Use a deep pan for moist cakes, as fruit juices can cause permanent stains.
- Use only accessories supplied with this appliance or recommended by the manufacturer.
- Always cook with the appliance door closed.
- If the appliance is installed behind a furniture panel, do not close the panel during use or until the appliance is fully cooled to prevent heat and moisture damage.
- 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.
- To repair the appliance contact the Authorised Service Centre. Use original spare parts only.

2.4 Care and cleaning

⚠ WARNING!

Risk of injury, fire, or damage to the appliance.

- Turn off and unplug the appliance before maintenance.
- Ensure the appliance is cold to avoid glass breakage. If the door glass panels are damaged, contact the authorized service centre for replacement.
- Clean and dry the appliance, its cavity, and accessories after each use to prevent steam condensation, corrosion, and surface deterioration.
- Check the product regularly for signs of deterioration that may make it unsuitable

for food contact, such as cracks, blisters, delamination, shrinkage, stickiness, corrosion, or other visible changes in texture or appearance. Follow cleaning and care instructions to prevent deterioration.

- Fat and food remaining in the appliance can cause fire and electrical arcing when the microwave function operates.
- Use a microfibre cloth, warm water, and neutral detergents for cleaning the appliance and accessories. Do not use abrasive products, pads, solvents, sharp-edged or metal objects.
- Follow safety instructions on packaging when using an oven spray.

2.5 Disposal

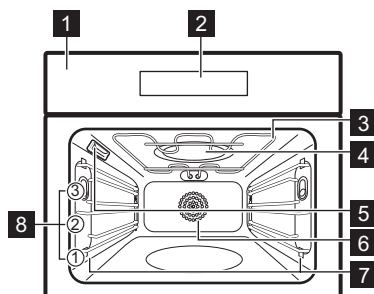
⚠ WARNING!

Risk of injury or suffocation.

- Contact your municipal authority for information on how to dispose of the appliance.
- Disconnect the appliance from the mains, then cut off and dispose of the electrical cable.

3. PRODUCT DESCRIPTION

3.1 General overview



- 1 Control panel
- 2 Display
- 3 Heating element
- 4 Microwave generator
- 5 Lamp
- 6 Fan

7 Shelf support, removable

8 Shelf positions

3.2 Touch fields

ⓘ	To turn the appliance on and off.
^ v	To navigate the menu.
+ -	To adjust settings.
☰	Press to set the function: Microwave.
🍴	To set assisted cooking function.
🕒	To set timer functions.
⚙️	To enter settings.
OK	To confirm your selection.

4. BEFORE FIRST USE

4.1 Setting the time

1. Press **+** or **-** to adjust the hours and minutes.
2. Press **OK** to confirm.

4.2 Initial preheating and cleaning

Preheat the empty appliance to remove any odours. Ventilate the room.

1. Remove all accessories and shelf supports.

2. Set each function to maximum temperature and let the appliance operate for specified durations: 1 h, 15 min, 15 min. Refer to Daily use.
3. Turn off the appliance and let it cool down.
4. Clean with a microfiber cloth, warm water, and mild detergent. Replace accessories and shelf supports.

5. DAILY USE

5.1 Cooking functions

Standard cooking functions



True Fan Cooking: Even baking, tenderness, drying



Conventional Cooking: Traditional baking



AirFry: Frying food with less oil and without baking paper.



Frozen Foods: French fries, potato wedges, spring rolls



Pizza Function: Baking pizza



Bottom Heat: Baking cakes



Grill: Toasting, grilling



Turbo Grilling: Roasting meat, browning

Microwave functions



Defrost: Defrosting various types of food, power range: 100 - 200 W



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



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

Microwave combi functions



Turbo Grilling + MW: Roasting large pieces, baking gratins, power range: 100 - 400 W.



True Fan Cooking + MW: Baking, power range: 100 - 400 W.



Conventional Cooking + MW: Baking, roasting, power range: 100 - 400 W.



Grill + MW: To grill and brown food on one shelf position. Function with MW boost, power range: 100 - 400 W.

The lamp may turn off automatically at a temperature below 80°C during some oven functions.

There are additional cooking functions available under the Assisted Cooking. Refer to Daily use, Submenu: Assisted Cooking.

5.2 Setting: cooking functions

1. Press **ⓘ** to turn on the appliance.
2. Press **^** or **v** to navigate functions.
3. Press **+** or **-** to set the temperature.
4. If needed, set the timer functions.
5. Press **OK**.
6. Press **ⓘ** to turn off the cooking function.

To change the function, press **ⓘ** to switch the appliance off, then press it again to turn it back on.

— Progress bar - visually indicates when the appliance reaches the set temperature or when the cooking time comes to an end.

5.3 Timer

1. Press **⌚**.

- Press $\wedge$ or $\vee$ to select a timer function.
- Press $+$ or $-$ to set the time. Press **OK**.
To cancel a timer function, press and hold for 3 seconds $\odot$.

Timer functions	
	Set a countdown. When the timer ends, the signal sounds.
	Set a countdown. When the timer ends, the signal sounds and the cooking stops.
	To postpone the start and / or end of cooking.
Uptimer	To show how long the appliance operates from the moment you start a function.

5.4 Microwave functions

- Remove all accessories, except the wire shelf.
- Insert the food into the appliance.
- Press $\textcircled{1}$ to turn on the appliance.
- Press  to enter functions. To navigate press $\wedge$ or $\vee$.
- To adjust the microwave power press $+$ or $-$. Press **OK**.
- To adjust the duration press $+$ or $-$. Press **OK**.

You can adjust settings while cooking.

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

5.5 Microwave combi functions

Microwave combi functions combine standard cooking functions with microwave boost to shorten cooking time and improve cooking results.

- Remove all accessories, except the wire shelf.
- Insert the food into the appliance.
- Press $\textcircled{1}$ to turn on the appliance.
- To navigate press $\wedge$ or $\vee$ to reach microwave combi functions.
- To adjust the microwave power and temperature press $+$ or $-$. Press **OK**.

You can adjust settings while cooking.

5.6 Assisted Cooking

Assisted Cooking submenu consists of a set of additional cooking functions and programmes that are designed for dedicated dishes. Programmes start with a suitable setting. You can adjust the time, temperature and if available microwave power during cooking.

- Press $\textcircled{1}$ to turn on the appliance.
- Press .
- Press $\wedge$ or $\vee$ to select assisted cooking functions.
- Press $+$ or $-$ to adjust settings if needed.
- Press **OK** to confirm.
- When the function ends, check if the food is ready. Extend the cooking time, if needed. For assisted cooking with food probe the procedure is the same.

Submenu: Assisted Cooking

Legend	
	Function with microwave power. Use microwave safe accessory.
	Preheat the appliance before you start cooking.
	Shelf level. Refer to Product description.
Dishes	
 Pizza	  1 baking tray lined with baking paper
 Chicken 1000 - 1400 g	 1 wire shelf with plate placed directly in centre of cavity bottom Place the chicken directly on the wire shelf with breast side down. After 30 min, turn the chicken upside down.
 Beef 1000 - 1500 g; 4 - 6 cm thick pieces	 1 baking tray Fry the meat for a few minutes in a hot pan. Insert to the appliance.
 Filletts 150 - 300 g	  2 ceramic or glass casserole dish on wire shelf

Dishes	
 Lasagne 1000 - 1500 g	 1 casserole dish on wire shelf
 Popcorn	 2 casserole dish on wire shelf
 Quiche 4.5 cm thick	 1 springform tin on wire shelf
 Potatoes 1000 g of fresh potatoes	 2 baking tray
 Vegetable gratin 1000 - 1500 g	 1 baking tray lined with baking paper
 Muffins 10 to 20 pieces	 2 baking tray
 Ciabatta 600 - 800 g of fresh dough	 2 baking tray lined with baking paper

5.7 Settings

- Press  to turn on the appliance.
- Press  to access settings.
- Press  or  to adjust settings. Press **OK**.
- Press  or  to adjust value.
- Press **OK** to confirm or exit adjustment mode.
- Press  to exit settings.

Submenu: Settings

Setting	Value
01	-
02	Time of day Change
03	Light On / Off
04	Fast Heat Up On / Off
05	Uptimer On / Off
06	Display brightness 1 - 5
07	Key tones Beep, Clic, None
08	Buzzer volume 1 - 4

Setting	Value
09	-
10	Food Sensor ¹⁾ 1  - Alarm, 2  - Alarm and stop
11	Cleaning Reminder ¹⁾ On / Off
12	-
13	Demo mode Activation code: 2468
14	Software version Check
15	Reset all settings Yes / No

¹⁾ selected models only

Settings by default start at **02**. Use the  and  to navigate.

5.8 Lock

This function prevents an accidental change of the appliance function.

When activated while the appliance is in use, it locks the control panel ensuring that the current cooking settings continue uninterrupted.

When activated while the appliance is off, it keeps the control panel locked, preventing the appliance from being turned on unintentionally.

  - press and hold to turn on and off the function.

 - flashes 3 times when the lock is turned on.

5.9 Accessories

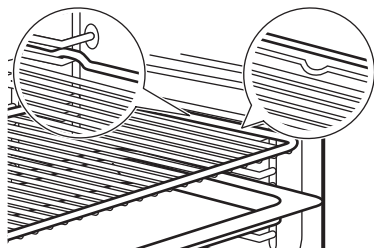


Accessories available depending on model. Scan the QR code to check how to use accessories supplied with your appliance. You can order optional accessories separately. For more information, please contact your local supplier.

Use only suitable cookware and material. Refer to Hints and tips chapter, Microwave suitable cookware and materials.

Insert the accessory (wire shelf / tray) between the guide bars of the shelf support. Make sure that the shelf touches the back of the oven interior and the feet point down. A small indentation at the top increases safety and provides tilt protection. The rim around

the shelf prevents cookware from slipping off the shelf.



If your tray has a slope, position it towards the back of the oven interior.

If your wire shelf has a step, position it towards the front of the oven interior.

If there is an inscription on the accessory, make sure it is facing you.

If you are using a tray with holes, place the tray / pan underneath to collect dripping liquids.

6. HINTS AND TIPS

6.1 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. If you cannot find the settings for a specific recipe, look for a similar one.

Cooking and baking processes are only suitable on one level.

Count the shelf positions from the bottom of the oven floor.

Symbols used in the tables:

	Food type
	Cooking function
	Temperature
	Microwave power (W)
	Shelf position
	Cooking time (min)
	Additional information

6.2 Information for test institutes

Baking on one level

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

				
Small cakes, 20 per tray				
	2	150	18 - 28	1)2)

				
	2	150	18 - 28	1)2)
Fatless sponge cake				
	1	170	25 - 35	3)2)
	1	170	28 - 38	3)2)
Shortbread				
	2	140	28 - 38	1)2)
	2	140	25 - 35	1)2)
Apple pie				
	1	170	65 - 75	3)4)
	1	170	57 - 67	3)4)
Toast				
	2	230	7 - 12	3)2)5)

1) Use the baking tray with the slope towards the back of the oven interior. It must touch the fan cover.

2) Preheat the appliance until set temperature is reached. Do not use the function: Fast Heat Up.

3) Use wire shelf.

4) 2 tins placed diagonally (Ø 20 cm). The right one to be positioned more in the front than the left one.

5) According to: IEC 60350-1:2016 and IEC 60350-1:2023.

Microwave and microwave combi functions

Tests according to EN 60705, IEC 60705.

					
Sponge cake					
	1	500	-	8 - 10	1)2)
Meatloaf					
	1	300	-	30 - 35	1)2)3)
Egg custard					
	1	400	-	18 - 23	1)4)
Defrosting minced meat (500 g)					
	1	200	-	7 - 8	1)5)
Cake					
	1	200	170	22 - 27	1)4)
Potato gratin					
	1	200	180	35 - 40	1)6)
Chicken (1100 g)					
	1	200	30		
		-	18 - 23		1)7)

- 1) Use wire shelf. It must touch the fan cover.
- 2) Turn container around by 1/2, halfway through the cooking time.
- 3) Use MW suitable clingfilm during cooking. Prick the clingfilm several times before cooking.
- 4) Do not turn the food during the cooking process.
- 5) Turn the meat upside down over the longest side, one time after 1/3 and a second time after 2/3 of the elapsed cooking time.
- 6) Turn container clockwise by 1/4, halfway through the cooking time.
- 7) Place a plate at the bottom of the oven. Place chicken directly on wire shelf with breast side down. After 30 min, turn the chicken upside down and change the heating function to: Turbo Grilling.

Additional recipes

					
Meringues					
	2	-	100	90 - 180	1)2)3)
	2	-	100	90 - 180	1)2)3)
Scones					
	3	-	200	11 - 13	1)3)

					
	3	-	190	10 - 12	1)3)
Chicken					
	1	-	200	65 - 75	1)4)
Popcorn					
	-	700	-	3 - 4	5)6)
Plated meals, chilled (1 portion)					
	1	500	-	7 - 9	7)8)9)
Liquids in baby bottles					
	-	1000	-	0.5	10)
Lasagne, frozen (400 g)					
	1	100	210	23 - 28	7)11)
Lasagne, frozen (600 g)					
	1	200	190	48 - 53	7)11)
Pizza, frozen					
	1	200	210	12 - 16	7)11)

- 1) Use baking tray with the slope towards the back of the oven interior.
- 2) Use baking paper.
- 3) Preheat the appliance until set temperature is reached. Do not use the function: Fast Heat Up.
- 4) Place chicken with breast side down. Turn it upside down halfway through the cooking time.
- 5) Use flat ceramic plate on the cavity bottom.
- 6) The bag should be taken out of the appliance when the kernels stop popping.
- 7) Use wire shelf. It must touch the fan cover.
- 8) Cover the food with a microwavable plastic lid.
- 9) Turn container around by 1/2, halfway through the cooking time.
- 10) Position the bottle in the centre of the cavity bottom without using any accessories.
- 11) Do not turn the food during the cooking process.

6.3 Microwave recommendations

Place the food in the centre of the wire shelf. Use first shelf position.

Turn or stir food halfway through cooking.

Stir liquid dishes occasionally and before serving.

When heating liquids, place a spoon in the cup to improve heat distribution and prevent

overboiling. The spoon must not touch the oven interior to avoid sparking.

Do not cover food when using Microwave combi functions. Refer to Daily use.

Do not use Microwave or Microwave Combi functions without food inside the appliance.

Microwave cooking

Cover food when cooking or reheating. To keep a crust, cook without a cover.

Do not set the power or time too high to avoid drying, burning or fire.

Do not cook eggs or snails in shells; they can burst. Pierce the yolk of a fried egg before reheating.

Pierce food with skin or peel several times before cooking.

Cut vegetables into similar-sized pieces.

After cooking, let food stand for a few minutes for even heat distribution.

Microwave defrosting

Place the frozen, unwrapped food on a small upturned plate with a container below it, or on a defrosting rack or plastic sieve so liquids can drain

Remove defrosted pieces as they thaw.

To cook fruit and vegetables without defrosting, use a higher microwave power.

Turning improves results. For sensitive foods like meat, turn them upside down twice during defrosting.

6.4 Microwave suitable cookware and materials

For the microwave use only suitable cookware and materials. Use below table as a reference.

Check the cookware / material / food container specification before use.

For other specific microwave cookware not listed in this table, follow manufacturer instructions.

Cookware / Material			
			
Ovenproof glass and porcelain with no metal parts	✓	✓	✓
Non-ovenproof glass and porcelain without metal decorations	✓	✗	✗

Cookware / Material			
			
Ovenproof/frost-proof glass and glass-ceramic	✓	✓	✓
Ovenproof ceramic and earthenware without quartz or metal components or metal-containing glazes	✓	✓	✓
Ceramic, porcelain and earthenware with unglazed bottom or with small holes, e.g. on handles	✗	✗	✗
Heat-resistant plastic up to 200°C	✓	✓	✗
Cardboard, paper only	✓	✗	✗
Clingfilm	✓	✗	✗
Microwave clingfilm	✓	✓	✗
Metal roasting dishes (e.g., enamel, cast iron)	✗	✗	✗
Baking tins, black lacquer or silicon-coated	✗	✗	✗
Baking tray	✗	✗	✗
Wire shelf	✓	✓	✓

6.5 Power settings

Below data is for guidance only.

800 - 1000 W

- Heating up liquids

600 - 700 W

- Simmering rice
- Cooking vegetables
- Popcorn

400 - 500 W

- Heating one-plate meals
- Simmering stews
- Defrosting and heating ready frozen meals

300 W

- Cooking / Heating delicate food
- Heating baby food
- Continuing cooking

100 - 200 W

- Defrosting bread, fruit, cakes, pastries, cheese, butter, meat and fish
- Melting chocolate and butter

7. CARE AND CLEANING

7.1 Notes on cleaning

- Use a cleaning solution for metal surfaces.
- Use a special oven cleaner for stubborn stains.
- Use the liquid descaler recommended by the manufacturer to remove limestone residue.
- Do not store food in the appliance for longer than 20 minutes.
- Do not clean the accessories in a dishwasher.

7.2 Removing the shelf supports

1. Make sure the appliance is cold.

2. Carefully pull the shelf supports up and out of the front catch.
3. Pull the supports out of the rear catch.
4. Put the shelf supports back to the initial position. Repeat the steps in the reverse order.

If the telescopic runners are supplied, their retaining pins must point to the front.

7.3 Replacing the lamp

Only service is allowed to replace the lamp. Contact your Authorised Service Centre.

8. TROUBLESHOOTING

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Service details are on the rating plate, located on the front frame. It is visible when you open the door. Do not remove the rating plate.

You cannot activate or operate the appliance. - The appliance is not connected to an electrical supply or it is connected incorrectly.

The appliance does not heat up.

- Lock is activated.
- Automatic switch-off is activated.

The lamp does not work. - The lamp is burnt out. Lamp needs to be replaced, contact an Authorised Service Centre.

The display shows "00:00". - There was a power cut. Set the time of day.

9. ENERGY EFFICIENCY

9.1 Information requirements according to (EU) No 2023/826

Power consumption in standby	0.8 W
Maximum time needed for the equipment to automatically reach the applicable low power mode	20 min

Appliance tested according to: EN 50564.

9.2 Energy saving tips

- Keep the door closed during cooking and avoid opening it often.
- Keep the door gasket clean and make sure it is well fixed in its position.
- Use metal or dark, non-reflective cookware (only when you use a non-microwave function).
- Skip preheating unless needed.
- Minimize breaks between baking multiple dishes.

- When possible, use the cooking functions with fan to save energy (selected models only).
- Use residual heat to keep food warm. Reduce the appliance temperature to minimum 3 - 10 min before the end of cooking.
- Turn off the lamp during cooking unless needed. Refer to Settings.
- Moist Fan Baking (selected models only) - 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. In some models it takes 30 sec.

- Automatic switch-off - for safety reasons, if the cooking function is active and no settings are changed, the appliance will turn off automatically after a certain period of time. To operate a cooking function longer, set the cooking time. Automatic switch-off does not apply when the lamp is on or with function: .

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

10. 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 ap-

pliances 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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