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## AEG BEE641222M

# AEG Serie 6000 Multifunction Built-in Oven User Manual

Model: BEE641222M

## 1. INTRODUCTION AND SAFETY INFORMATION

This manual provides essential information for the safe and efficient operation of your new AEG Serie 6000 Multifunction Built-in Oven. Please read it thoroughly before installation, use, and maintenance. Keep this manual for future reference.

### 1.1 General Safety Warnings

- Ensure the appliance is installed by a qualified person.
- Do not allow children to play with the appliance.
- The oven becomes hot during use. Avoid touching heating elements.
- Always use oven mitts when handling hot dishes or oven accessories.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, as they can scratch the surface, which may result in shattering of the glass.
- Disconnect the appliance from the power supply before performing any maintenance.

## 2. WHAT'S IN THE BOX

Upon unpacking your AEG BEE641222M oven, please ensure all components are present and undamaged:

- AEG BEE641222M Built-in Electric Oven (72L Capacity, Multifunction Ventilated, 2480W Power, Stainless Steel Color)
- Oven shelves/racks
- Baking tray (MaxiTray)
- Instruction Manual
- Installation Guide

## 3. SETUP AND INSTALLATION

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Installation should only be performed by a qualified technician in accordance with local regulations and the provided installation guide. Incorrect installation can lead to injury or damage to the appliance.

### 3.1 Electrical Connection

Ensure the electrical supply matches the voltage and frequency specified on the rating plate. The appliance must be properly earthed.

### 3.2 Mounting the Oven

The oven is designed for built-in installation into a kitchen cabinet. Follow the detailed instructions in the separate installation guide for precise measurements and secure mounting.



Image: Front view of the AEG Serie 6000 Built-in Oven, showing its stainless steel finish and control panel.

## 4. OPERATING INSTRUCTIONS

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Your AEG Serie 6000 oven offers various functions for optimal cooking results. Familiarize yourself with the

control panel and cooking modes.

#### 4.1 Intuitive LCD Display

The intuitive LCD display allows you to easily adjust selected cooking settings precisely and intuitively, ensuring a surprising experience with every use.



Image: Close-up of the AEG oven's LCD display showing the time and temperature, along with touch controls for various functions.

#### 4.2 Uniform Multi-Level Cooking (SurroundCook)

Thanks to the extra circular heating element, this feature ensures uniform cooking on three levels, guaranteeing perfectly cooked dishes every time.



## COTTURA MULTILIVELLO

L'anello riscaldante aggiuntivo all'interno del forno garantisce una cottura uniforme dei piatti, per un livello di prelibatezza eccezionale.

Image: The interior of the AEG oven, demonstrating multi-level cooking with a cake on the top rack and savory dishes on the bottom rack.

### 4.3 Efficient ThermiC°Air Ventilation

The ThermiC°Air system ensures rapid and uniform heating, reducing cooking times by up to 20%, thereby optimizing time and energy.



## **THERMIC°AIR**

Riscaldamento rapido e uniforme, riducendo i tempi di cottura fino al 20%, ottimizzando così tempo ed energia.

Image: Inside the AEG oven, a cake is baking on a tray, with the rear fan visible, illustrating the ThermiC°Air ventilation system.

### **4.4 MaxiTray XXL Capacity**

The extra-large tray offers 20% more space, allowing you to prepare generous portions compared to standard models.



## MAXITRAY

La teglia extra large offre il 20% in più di spazio, consentendo di preparare porzioni generose rispetto ai modelli standard.

Image: A large baking tray (MaxiTray) filled with numerous cookies, demonstrating its generous capacity.

### 4.5 Cooking Modes

Refer to the detailed cooking program table in the full manual for specific temperature and time recommendations for various dishes.

## 5. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will ensure the longevity and optimal performance of your oven.

### 5.1 Easy Cleaning with Aqua Clean

The internal humidity generates steam, dissolving stubborn grease and residues, making cleaning a natural and effortless process after cooking.



## PULIZIA AQUACLEAN

L'umidità interna genera vapore, sciogliendo grassi ostinati e residui per rimuoverli facilmente dopo la cottura.

Image: A hand wiping the interior of the AEG oven with a red cloth, illustrating the ease of cleaning after using the Aqua Clean function.

### 5.2 Exterior Cleaning

Clean the exterior surfaces with a soft cloth and mild detergent. For stainless steel surfaces, use a specialized stainless steel cleaner to maintain its anti-fingerprint finish.

### 5.3 Replacing the Oven Lamp

Ensure the oven is cool and disconnected from the power supply. Unscrew the protective cover, replace the bulb with a suitable high-temperature resistant lamp, and reattach the cover.

## 6. TROUBLESHOOTING

Before contacting customer service, please consult the following common issues and solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Oven does not heat up	No power supply; incorrect settings	Check power connection and circuit breaker; verify cooking mode and temperature settings.
Uneven cooking results	Incorrect rack position; overloaded oven	Use recommended rack positions; avoid overcrowding the oven.
Smoke or odor during first use	Residues from manufacturing process	This is normal. Run the oven empty at maximum temperature for 30-60 minutes to burn off residues. Ensure good ventilation.

## 7. SPECIFICATIONS

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- **Brand:** AEG
- **Model Number:** BEE641222M
- **Product Dimensions:** 60 x 60 x 60 cm
- **Weight:** 32.5 kg
- **Capacity:** 72 Litres
- **Energy Efficiency Class:** A+
- **Heating Method:** Multifunction Ventilated
- **Fuel Type:** Electric
- **Color:** Stainless Steel

## 8. WARRANTY AND SUPPORT

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Your AEG oven is covered by a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions.

### 8.1 Returns Policy

This product is returnable within 14 days of receipt. For detailed information on returns, please consult the retailer's return policy or your purchase documentation.

### 8.2 Customer Support

For technical assistance, spare parts, or service requests, please contact AEG customer support. Contact details can be found on the official AEG website or in your warranty documentation.