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AEG BEB355020M

AEG BEB355020M Built-In Oven SteamBake User Manual

Model: BEB355020M

1. Introduction

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your AEG BEB355020M Built-In Oven with SteamBake function. Please read these instructions carefully before using the appliance and keep them for future reference.



Figure 1: Front view of the AEG BEB355020M Built-In Oven. The oven features a stainless steel finish with a digital display and control knobs at the top, and a large glass door revealing the interior cooking chamber with racks.

2. Safety Information

Always observe the following safety precautions to prevent personal injury or damage to the appliance:

- Ensure the appliance is correctly installed by a qualified person before use.
- Do not touch hot surfaces. Use oven mitts or pot holders.
- Keep children away from the appliance during operation.
- Never use water to extinguish grease fires; instead, turn off the oven and cover the pan.
- Disconnect the appliance from the power supply before cleaning or maintenance.
- The oven door features a **Safe to Touch** exterior, maintaining low front temperatures thanks to special door glazing, reducing the risk of burns.



Figure 2: Illustration of the 'Safe to Touch' outer door feature, highlighting how special door glazing keeps the exterior cool to prevent burns.

3. Setup and Installation

The AEG BEB355020M is a built-in appliance. Professional installation is recommended.

3.1 Installation Dimensions

Refer to the technical drawings for precise installation measurements.

- Installation dimensions H x W x D: 59.0 x 56.0 x 55.0 cm
- **Device dimensions (H x W x D):** 59.4 x 59.5 x 56.7 cm

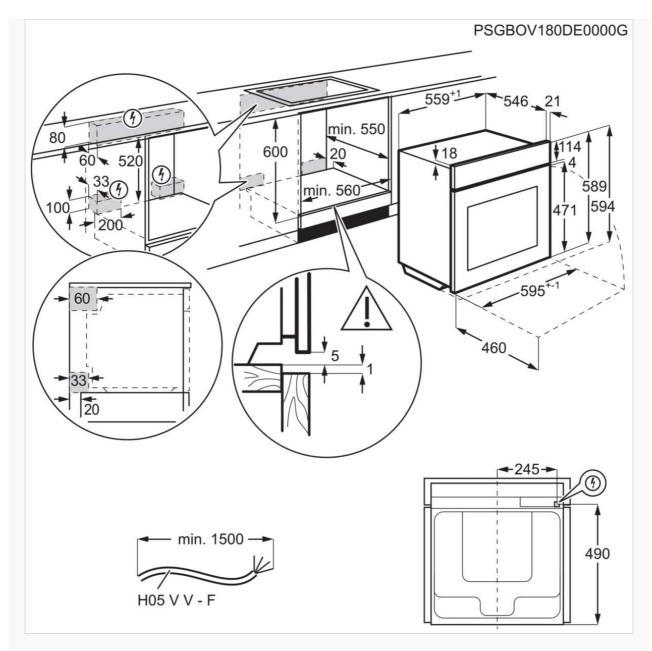


Figure 3: Detailed diagram showing the required installation dimensions for the built-in oven, including height, width, and depth measurements for the cabinet cutout and the appliance itself.

3.2 Electrical Connection

Ensure the electrical supply matches the appliance's requirements:

Connection voltage: 230 VoltsConnected load: 3500 Watts

• Fuse: 16 A

3.3 Initial Cleaning

Before first use, clean the oven interior with a damp cloth and mild detergent. Run the oven empty at a high temperature for approximately one hour to burn off any manufacturing residues.

4. Operating Instructions

Your AEG BEB355020M oven features intuitive controls and various cooking functions.

4.1 Control Panel

The electronic clock with timer functions provides clear information about time, cooking duration, and set

timers. Operation is managed via touch controls and rotary knobs.

4.2 Heating Types and Functions

The oven offers a wide range of heating types for diverse cooking needs:

- Under-heat
- Top/bottom heat
- Defrosting
- Grill level 1
- Moist circulation
- Pizza level
- · Hot air with ring radiator
- Hot air with ring radiator plus
- Convection grilling

4.3 SteamBake Function

The SteamBake function adds moisture at the beginning of the baking process. This keeps the dough surface moist, resulting in baked goods with a golden, crispy crust and a soft, tender interior. This is ideal for bread and sweet yeast pastries.



Figure 4: An overview illustrating various steam functions, with 'SteamBake' highlighted as an AEG oven feature with moisture addition for optimal baking results.

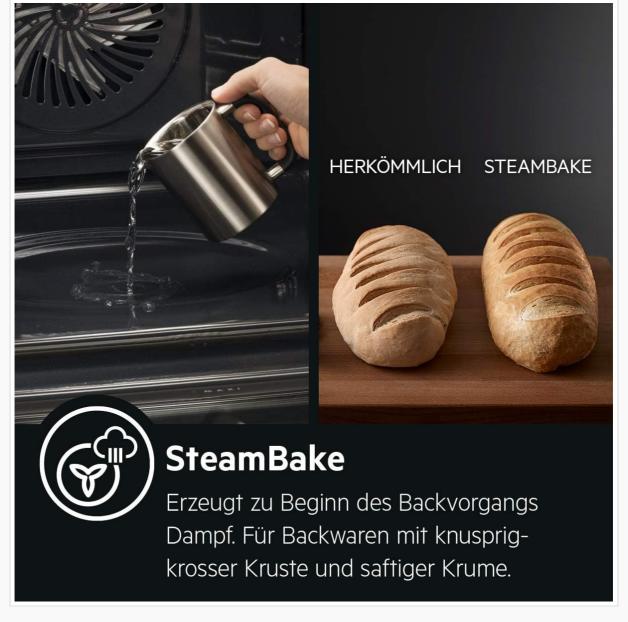


Figure 5: Demonstrates the process of adding water to the oven for the SteamBake function, showing a comparison between traditionally baked bread and SteamBake bread, highlighting the crispy crust and juicy crumb achieved with steam.

4.4 Hot Air System

The hot air system ensures even heat distribution throughout the entire cooking chamber, leading to consistent and optimal roasting and baking results.



Figure 6: A visual comparison between a standard oven and the AEG oven with its Hot Air System, demonstrating superior, even heat distribution for better cooking results, such as with lasagna.

4.5 MaxiKlasse™ Extra Large Cooking Chamber

The MaxiKlasse™ design provides an extra-large cooking chamber, offering more space for larger dishes and improved air circulation for perfect results.



Figure 7: An image showcasing the spacious interior of the MaxiKlasse™ oven, with a large roasting pan filled with various ingredients, illustrating the ample cooking capacity.

4.6 Temperature Range

The oven operates within a temperature range of 50°C to 275°C.

5. Maintenance and Cleaning

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

5.1 Cleaning with Water Steam

The oven supports cleaning with water steam. Consult the full manual for detailed instructions on activating and performing this cleaning cycle.

5.2 Anti-Fingerprint Stainless Steel Coating

The exterior features an anti-fingerprint stainless steel coating, which significantly reduces visible smudges and makes cleaning easier.

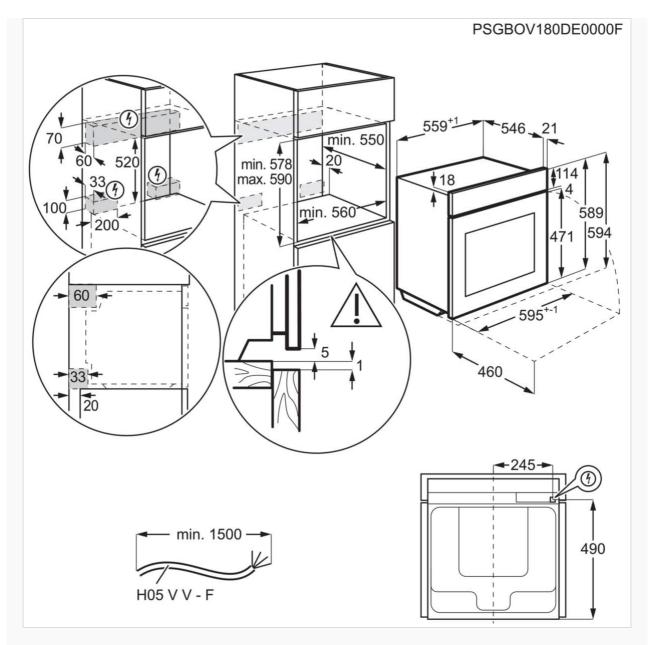


Figure 8: A close-up image demonstrating the anti-fingerprint stainless steel coating, showing a hand touching the surface without leaving a visible print, emphasizing reduced cleaning effort.

5.3 Interior Cleaning

The oven's smooth inner walls are made of long-clean enamel, facilitating easy cleaning. The grill heating rod can be folded down for better access during cleaning.

5.4 Insertion Aid

The hanging grids feature an insertion aid, making it simple and secure to insert and remove baking trays and racks.



Figure 9: A detailed view of the oven's interior showing the insertion aid on the hanging grids, designed to make placing and removing baking trays and racks quick and secure.

6. Troubleshooting

If you encounter issues with your oven, consider the following common solutions before contacting service.

- Oven not heating: Check if the appliance is properly plugged in and if the circuit breaker has tripped. Ensure the correct cooking function and temperature are selected.
- **Uneven cooking:** Verify that the oven racks are positioned correctly and that food is not overcrowding the oven, which can obstruct air circulation.
- **Display not working:** Check the power supply. If the issue persists, a reset by disconnecting power for a few minutes might resolve it.

For persistent problems, refer to the comprehensive troubleshooting section in the full product manual or contact customer support.

7. Specifications

Feature	Specification
Model Info	BEB355020M
PNC	944 188 402
EAN Number	7332543749249
Installation Type	Built-In
Device Dimensions (H x W x D)	59.4 x 59.5 x 56.7 cm
Installation Dimensions (H x W x D)	59.0 x 56.0 x 55.0 cm
Net Volume of Baking Space	71 Liters
Temperature Range	50°C - 275°C
Connected Load	3500 Watts
Connection Voltage	230 Volts
Fuse	16 A
Energy Efficiency Class	A+
Energy Consumption Conventional	0.99 kWh
Energy Consumption Convection / Hot Air	0.69 kWh
Net Weight	32 kg (70.4 pounds)
Material Type	Stainless Steel
Special Features	Anti-finger stainless steel coating, Aqua cleaning function, Countersunk toggle, Made in Germany, Touch operation

8. Included Accessories

The following accessories are included with your oven:

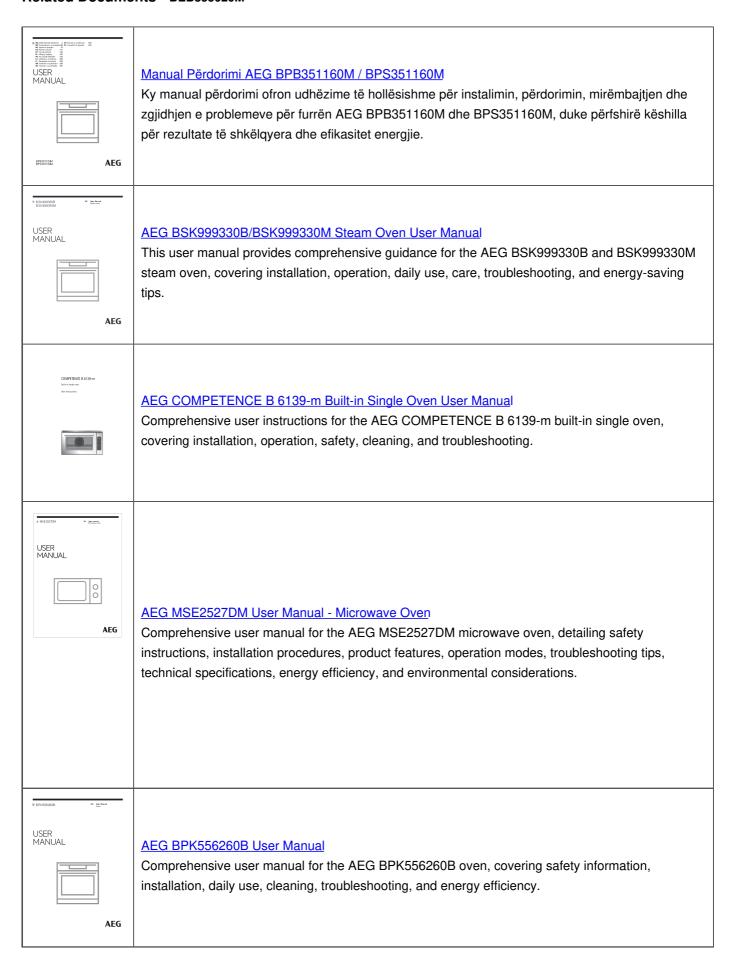
- 1 Universal Sheet
- 1 Combination Grate

The oven can be upgraded with FlexiRunners™ SuperClean full extension or FlexiRunners™ full extension / back pull-out (not included).

9. Warranty and Support

For warranty information and customer support, please refer to the documentation provided with your purchase or visit the official AEG website. Keep your proof of purchase for any warranty claims.

Related Documents - BEB355020M





AEG Steam Oven User Manual: BHS9800CM, KSE998290M, KSK998230T, KSK998290B, KSK998290M

Comprehensive user manual for AEG steam ovens, covering safety instructions, installation, operation, care, cleaning, troubleshooting, and energy efficiency. Includes detailed guides on various cooking functions like Steamify and SousVide.