

## AEG BSK782280M

# AEG BSK782280M Multifunction Steam Oven User Manual

Model: BSK782280M

## 1. INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation of your AEG BSK782280M Multifunction Steam Oven. Please read this manual carefully before using the appliance and keep it for future reference. Proper use and maintenance will ensure optimal performance and longevity of your oven.

## 2. IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, burns, or injury. This section highlights critical safety guidelines.

- **Electrical Safety:** Ensure the oven is correctly installed by a qualified technician and connected to a properly grounded outlet. Do not use extension cords.
- **Hot Surfaces:** The oven and its accessible parts become very hot during use. Always use oven mitts when handling hot items or surfaces. Keep children away.
- **Steam Hazard:** Be cautious when opening the oven door during or after steam functions, as hot steam can escape.
- **Cleaning:** Disconnect the appliance from the power supply before cleaning. Do not use abrasive cleaners or sharp metal scrapers.
- **Supervision:** Never leave the oven unattended during operation, especially when cooking with oil or fat.
- **Repairs:** Only authorized service personnel should perform repairs. Improper repairs can lead to hazards.

## 3. PRODUCT OVERVIEW

The AEG BSK782280M is a versatile multifunction steam oven designed for modern kitchens. It combines traditional oven functions with advanced steam cooking capabilities.

### 3.1 Key Features

- **Multifunction Oven:** Offers a wide range of heating functions for diverse cooking needs.
- **Steam Function:** Integrated steam injection for healthier and more flavorful cooking.
- **70 Liter Capacity:** Generous interior space suitable for various dish sizes.
- **21 Heating Functions:** Extensive cooking options for optimal results.
- **Steamify Function:** Automatic steam adjustment for perfect cooking.
- **Touch Control:** Intuitive and easy-to-use touch panel for precise settings.
- **Core Temperature Sensor:** Ensures food is cooked to the desired internal temperature.
- **Rapid Heating:** Quickly reaches the set temperature.
- **Steam Cleaning Function:** Simplifies oven cleaning.
- **Integrated Recipes:** Pre-programmed recipes for convenience.
- **Halogen Lighting:** Bright interior illumination for clear visibility.
- **Stainless Steel Finish:** Durable and anti-fingerprint surface.

### 3.2 Components

Familiarize yourself with the main components of your oven:



**Figure 1:** Front view of the AEG BSK782280M oven, showing the control panel, door handle, interior racks, and the core temperature sensor probe.



**Figure 2:** Detailed view of the oven's touch control panel, displaying temperature, time, and function icons.

## 4. SETUP AND INSTALLATION

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Installation should only be performed by a qualified technician. This section provides general guidelines for initial setup.

### 4.1 Unpacking

- Carefully remove all packaging materials.
- Check the appliance for any transport damage. Report any damage immediately to your dealer.
- Remove all accessories and internal packaging from the oven cavity.

### 4.2 Electrical Connection

- Ensure the voltage and frequency rating on the appliance's rating plate match your household electrical supply.
- The oven must be correctly earthed.
- Do not use multi-plug adapters or extension cables.

### 4.3 First Use

- Before first use, clean the oven interior and accessories with warm water and a mild detergent.
- Heat the empty oven for approximately one hour at 250°C (482°F) to burn off any manufacturing residues. Ensure good ventilation during this process.

## 5. OPERATING INSTRUCTIONS

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This section guides you through the basic operation of your AEG BSK782280M oven.

### 5.1 Control Panel Overview

The oven features a responsive touch control panel. Refer to Figure 2 for a visual guide.

- **Power Button:** Turns the oven on/off.
- **Function Selection:** Allows you to choose from various heating and steam functions.
- **Temperature/Time Adjustment:** Used to set desired temperature and cooking duration.
- **Start/Stop:** Initiates or pauses cooking.
- **Special Functions:** Accesses features like Steamify, core temperature sensor, and integrated recipes.

### 5.2 Setting a Basic Cooking Function

1. Turn on the oven using the Power button.

2. Select the desired heating function (e.g., Conventional Heat, Fan Baking).
3. Adjust the temperature using the temperature adjustment controls.
4. Set the cooking time if desired, or operate manually.
5. Press Start to begin cooking.

### 5.3 Using the Steam Function

The steam function is ideal for baking, roasting, and reheating, preserving moisture and nutrients.

1. Ensure the water reservoir is filled with fresh water.
2. Select a steam-assisted cooking function or the dedicated steam function.
3. Follow the on-screen prompts for temperature and time.
4. The oven will automatically inject steam during the cooking process.

### 5.4 Steamify Function

The Steamify function automatically adjusts the steam level for perfect results. Simply select the desired cooking temperature, and the oven will determine the optimal amount of steam.

1. Select the Steamify function from the menu.
2. Set the desired cooking temperature.
3. Place your food in the oven.
4. The oven will manage the steam injection automatically.

### 5.5 Core Temperature Sensor

The core temperature sensor allows you to cook food to a precise internal temperature, ensuring perfect doneness.

1. Insert the sensor probe into the thickest part of the food, avoiding bones or fat.
2. Connect the sensor to the designated socket in the oven.
3. Select the core temperature sensor function and set the desired internal temperature.
4. The oven will automatically switch off when the target temperature is reached.



**Figure 3:** The AEG BSK782280M oven integrated into a kitchen, showing food being cooked with steam assistance.

## 6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will keep your oven in optimal condition.

### 6.1 General Cleaning

- Always ensure the oven is cool before cleaning.
- Wipe the interior and exterior surfaces with a soft cloth and mild detergent.
- For stubborn stains, use a specialized oven cleaner, following the product instructions carefully.
- Clean the door glass with a non-abrasive glass cleaner.
- Remove and clean oven racks and trays separately.

### 6.2 Steam Cleaning Function

The integrated steam cleaning function helps loosen food residues, making manual cleaning easier.

1. Remove all accessories from the oven.
2. Fill the water reservoir to the maximum level.
3. Select the steam cleaning function from the menu.
4. After the cycle, wipe the interior with a soft cloth to remove loosened dirt.

### 6.3 Descaling the Steam System

Regular descaling is essential to maintain the efficiency of the steam function, especially in areas with hard water. Follow the instructions in the oven's display for the descaling program, typically using a descaling agent

recommended by AEG.

## 7. TROUBLESHOOTING

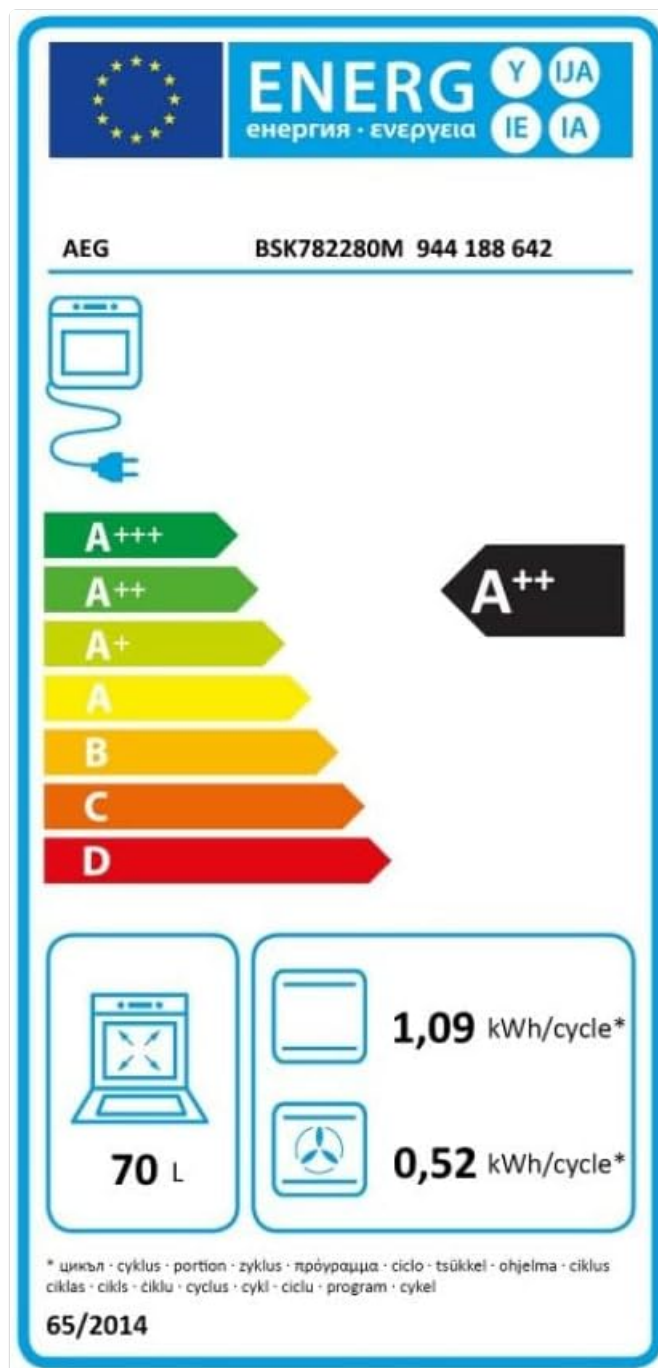
Before contacting service, consult this troubleshooting guide for common issues.

Problem	Possible Cause	Solution
Oven does not heat up.	No power supply; incorrect settings.	Check power connection and circuit breaker. Verify oven settings.
Steam function not working.	Water reservoir empty; steam system clogged.	Fill water reservoir. Perform descaling cycle.
Uneven cooking results.	Incorrect rack position; overloaded oven.	Use recommended rack positions. Avoid overcrowding the oven.
Display shows an error code.	Internal fault.	Note the error code and consult the full user manual or contact AEG service.

## 8. TECHNICAL SPECIFICATIONS

Feature	Detail
Brand	AEG
Model Number	BSK782280M
Type	Multifunction Steam Oven
Capacity	70 Liters
Product Dimensions (D x W x H)	100 x 100 x 100 cm (Approximate)
Wattage	3000 watts
Installation Type	Built-in
Fuel Type	Electric
Finish Type	Stainless steel with anti-fingerprint
Heating Method	Conduction
Special Features	Steam cooking, Core temperature sensor, Steamify, Touch control, Rapid heating, Steam cleaning, Integrated recipes, Steam injection
Energy Efficiency Rating	A











**Figure 4:** Energy label for the AEG BSK782280M, indicating its energy efficiency class and consumption.

## 9. WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your appliance or visit the official AEG website. For technical support, spare parts, or service requests, please contact AEG customer service.

**AEG Official Website:** [www.aeg.com](http://www.aeg.com)

Please have your model number (BSK782280M) and serial number ready when contacting support.

<p>PDF BPK556260B</p> <p>USER MANUAL</p>  <p>AEG</p>	<p><a href="#">AEG BPK556260B User Manual</a></p> <p>Comprehensive user manual for the AEG BPK556260B oven, covering safety information, installation, daily use, cleaning, troubleshooting, and energy efficiency.</p>
<p>PDF BSK999330B BSK999330M</p> <p>USER MANUAL</p>  <p>AEG</p>	<p><a href="#">AEG BSK999330B/BSK999330M Steam Oven User Manual</a></p> <p>This user manual provides comprehensive guidance for the AEG BSK999330B and BSK999330M steam oven, covering installation, operation, daily use, care, troubleshooting, and energy-saving tips.</p>
<p>PDF BHS9800CM KSE998290M KSK998230T KSK998290B KSK998290M</p> <p>USER MANUAL</p>  <p>AEG</p>	<p><a href="#">AEG Steam Oven User Manual: BHS9800CM, KSE998290M, KSK998230T, KSK998290B, KSK998290M</a></p> <p>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.</p>
<p>AEG</p> <p>INSTRUCTION BOOK</p> <p>DB17xx Steam Iron</p>  <p>AEG</p>	<p><a href="#">AEG DB17xx Steam Iron Instruction Manual</a></p> <p>Comprehensive instruction manual for the AEG DB17xx Steam Iron, covering setup, operation, cleaning, safety advice, and troubleshooting.</p>
<p>AEG</p>  <p>AEG</p>	<p><a href="#">AEG IPE84531IB Brugsanvisning - Sikkerhed, Installation og Brug</a></p> <p>Komplet brugsanvisning for AEG IPE84531IB induktionskogeplade. Indeholder vigtige sikkerhedsanvisninger, installationsvejledning og tips til daglig brug.</p>
<p>PDF NSC8M191DS</p> <p>USER MANUAL</p>  <p>AEG</p>	<p><a href="#">AEG NSC8M191DS Fridge Freezer User Manual</a></p> <p>Comprehensive user manual for the AEG NSC8M191DS Fridge Freezer, covering installation, operation, safety, care, and troubleshooting. Get the most out of your appliance with detailed guides and tips from AEG.</p>



