



QUICK GUIDE

Congratulations on your purchase. In this guide, we will explain your new oven's most important features and how they can enhance your everyday cooking. Keep this guide in a safe place for future reference.



DISPLAY OVERVIEW

HOW TO START OVEN FUNCTIONS

HOLD THE KNOB. SELECT AN OVEN FUNCTION ICON AND PUSH THE ROTARY KNOB. CHOOSE AMONG A VARIATION OF FUNCTIONS.

SPECIALS

... SSS



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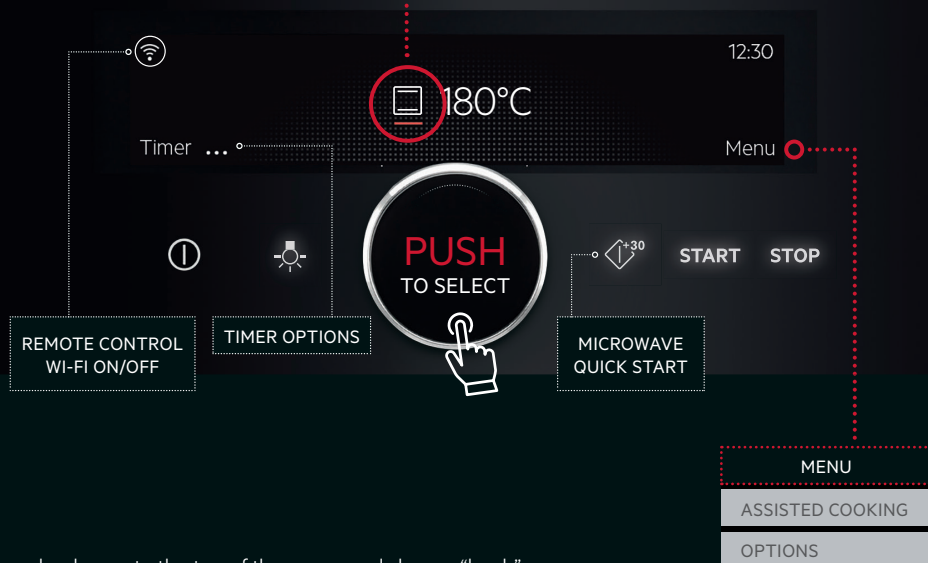
STANDARD



MICROWAVE



...

The red line indicates where you are within the screen navigation



- To go back – go to the top of the menu and choose “back”
- To stop – press STOP or choose  symbol with the rotary knob
- To turn on Microwave Function for 30 sec at 1000 Watt - press  symbol

CONNECT FOR THE FULL EXPERIENCE

HOW TO DOWNLOAD THE APP:

- 1 Download "My AEG Kitchen" app
Create account / log in.
- 2 Add appliance
In the App, choose 'add appliance' and follow the instructions.
- 3 Turn on oven's WIFI
When prompted in the App, go to the MENU, select SETTINGS and then CONNECTIONS.



✓ 2,4 GHz

✗ 5 GHz

Menu

SETTINGS

CONNECTIONS



FEATURES INCLUDE:



Connected Cooking

Monitor and control the oven's functions during cooking.



Google Assistant

Control the oven with your voice.



More features

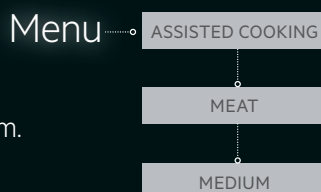
New features and updates are constantly being added.

ASSISTED COOKING

Assisted Cooking helps you select the best oven function and settings based on what you are cooking. You will see the great results and you will become more familiar with how to use your new oven's features.

HOW TO USE:

- 1 Select Assisted Cooking from the menu.
- 2 Select the dish you want to cook from the menu.
Select cooking preference, such as Rare or Medium.
- 3 The oven suggests time, oven function and temperature. You can adjust these settings if you wish.
- 4 Press **START**
The oven signals when 10% of the cooking time is left.
You can extend the cooking time or change the oven function depending on your preference.



EXPLORE MORE FUNCTIONS

Your oven is packed with many functions, both for cooking and other aspects of meal preparation – a few are listed below. Discover functions directly via the display or by using the App.



Pizza Setting

To bake pizza. To make intensive browning and a crispy bottom



Dough Proving

Give your dough the best environment for proving



Dehydrating

Dry vegetables, mushrooms or make great snacks



Plate Warming

Serve your meals on pre-heated plates for the best experience

COMBINED MICROWAVE FUNCTIONS

Combined microwave functions allow you to save up to half of the cooking time comparing to conventional ovens and ensures the same great taste and texture of your food. Traditional oven function heats & crisps the dish from the outside, while a low level of microwaves heat the dish from the inside. The combination functions can be used with great results for a wide range of dishes. Here are some examples below as guidance and inspiration to start exploring the combination functions.



Conventional Cooking + MW

To bake and roast food
e.g. muffins, brownies



True Fan Cooking + MW

To bake food e.g. lasagna,
quiche or meat



Grill + MW

To cook food in a short time
and to brown it e.g. meat, chicken



Turbo Grilling + MW


To roast large pieces of
meat, to brown and make
gratins and casseroles

HOW TO USE:

- 1 Remove all trays from the oven.
Place your dish on the wire shelf.
- 2 Select combined microwave function.
- 3 Set time and adjust Microwave power
and temperature.
- 4 Press **START**



TIPS:

- The only metal item that can be used in the oven when using combined MW functions is the included wire shelf. Use ceramic, glass or silicon cookware that are MW safe and also suitable for high temperature.
- The oven and the microwave functions can also be used separately.
- To use your oven as a traditional microwave, select the microwave program 

EXPLORE MORE FUNCTIONS

Your oven comes with a set of functions optimized for common microwave usage - you find these as well among the oven functions. Simply remove all trays from the oven and place your plate or mug on the bottom of the oven.



Defrost

To defrost meat, fish, fruit, cakes, bread and butter. Power range is 100 - 200 W



Reheat

To heat pre-prepared meals and delicate food. Power range is 300 - 700 W



Liquid

To heat drinks and soups. Power range is 800 - 1000 W

CARING FOR YOUR OVEN

Simple care of your oven will improve its performance, both short and long-term. Combine with our range of care products for the best results.



Everyday cleaning and Maintenance:

- Optimally, the cavity should be cleaned after each use. Dry the cavity with a soft cloth after each cooking to keep the moisture out.
- Clean the front of the oven with a microfibre cloth, warm water and a mild detergent.
- Use a cleaning solution to clean metal surfaces. Clean stains with a mild detergent.



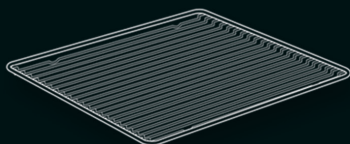
CARE PRODUCTS:

Care products can be purchased by scanning the QR code or by visiting: aeg.com/shop/qg



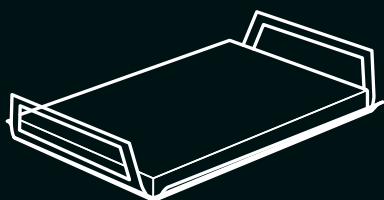
ACCESSORIES

Various accessories are available for your new oven to enhance your cooking experience. Supplied accessories may vary from oven to oven. Here's an overview of some accessories and what they are best for.



Wire shelf

Special wire shelf approved for usage in combined MW modes (not in MW-only modes). **Do not replace it with ordinary wire shelf.**



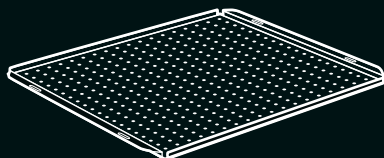
Salt Block

For cooking, seasoning, serving. Heat it in the oven to fry food on it or chill it in the freezer and use for serving.



Pizza Stone

Ensures fast and even heating for every pizza to taste as professionally made.



Patisserie Tray

The perforations in the aluminium tray help the heat and steam to circulate around the dough.



In our web-shop you can find consumables and additional accessories to keep your oven working optimally and adapt your cooking experiences even further.
aeg.com/shop/qg

AEG



WE ARE HERE TO HELP

If you have any additional questions or need assistance with your oven, please get in touch so we can help you. Also, on the AEG support page, you can find more information, inspiration & troubleshooting support.

aeg.com/support/qg

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