



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for AEG-ELECTROLUX BE5013001M. You'll find the answers to all your questions on the AEG-ELECTROLUX BE5013001M in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual AEG-ELECTROLUX BE5013001M**  
**User guide AEG-ELECTROLUX BE5013001M**  
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BE5013001

EN OVEN

USER MANUAL



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**Manual abstract:**

4 Safety information SAFETY INFORMATION Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

Children and vulnerable people safety WARNING! Risk of suffocation, injury or permanent disability. · Do not let persons, children included, with reduced physical sensory, reduced mental functions or lack of experience and knowledge use the appliance. @@ · Do not let children play with the appliance. · Keep all packaging away from children. @@ Accessible parts are hot. @@ Only a qualified person must install this appliance. @@ Do not install or use a damaged appliance.

Obey the installation instruction supplied with the appliance. Always be careful when you move the appliance because it is heavy. Always wear safety gloves. Do not pull the appliance by the handle. Keep the minimum distance from the other appliances and units.

Make sure that the appliance is installed below and adjacent safe structures. The sides of the appliance must stay adjacent to appliances or to units with the same height. Electrical connection WARNING! Risk of fire and electrical shock. · All electrical connections should be made by a qualified electrician. · The appliance must be earthed.

· Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician. · Always use a correctly installed shockproof socket. Safety information 5 · Do not use multi-plug adapters and extension cables. · Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable. · Do not let mains cables to come in touch with the appliance door, specially when the door is hot. · The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools. · Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.

· If the mains socket is loose, do not connect the mains plug. · Do not pull the mains cable to disconnect the appliance. Always pull 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 which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm. Use WARNING! Risk of injury, burns or electric shock or explosion. . . . . Use this appliance in a household environment. Do not change the specification of this appliance. Make sure that the ventilation openings are not blocked.

Do not let the appliance stay unattended during operation. Deactivate the appliance after each use. Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.

Be careful, when you open the appliance door while the appliance is in operation. Hot air can release. Do not operate the appliance with wet hands or when it has 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.

Always keep the appliance door closed when the appliance is in operation. Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. Do not let sparks or open flames to come in contact with the appliance when you open the door. Do not put flammable products or items that are wet with flammable products in, near or on the appliance. WARNING! Risk of damage to the appliance. 6 Safety information · To prevent damage or discoloration to the enamel: Do not put ovenware or other objects in the appliance directly on the bottom. Do not put aluminium foil directly on the bottom of the appliance. do not put water directly into the hot appliance. do not keep moist dishes and food in the appliance after you finish the cooking.

be careful when you remove or install the accessories. · Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law. · Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent. Care and Cleaning WARNING! Risk of injury, fire or damage to the appliance. · Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket. · Make sure the appliance is cold. There is the risk that the glass panels can break. · Replace immediately the door glass panels when they are damaged.

Contact the Service. · Be careful when you remove the door from the appliance. The door is heavy! · Clean regularly the appliance to prevent the deterioration of the surface material. · Remaining fat or food in the appliance can cause fire. · Clean the appliance with a moist soft cloth.

Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects. · If you use an oven spray, obey the safety instructions on the packaging. · Do not clean the catalytic enamel (if applicable) with any kind of detergent. Internal light · The type of light bulb or halogen lamp used for this appliance, is only for household appliances.

Do not use it for house lighting. WARNING! Risk of electrical shock. · Before replacing the lamp, disconnect the appliance from the power supply. · Only use lamps with the same specifications. Disposal WARNING! Risk of injury or suffocation. · Disconnect the appliance from the mains supply. · Cut off the mains cable and discard it. · Remove the door catch to prevent children and pets to get closed in the appliance. Product description 7 PRODUCT DESCRIPTION

General overview 2 3 4 5 6 1 7 5 4 13 3 2 1 9 10 11 8 12 1 2 3 4 5 6 7 8 9 10 11 12 13 Control panel Control knob for oven functions Power lamp/symbol Electronic programmer Control knob for temperature Temperature lamp/symbol/indicator Heating element Oven lamp Fan Rear wall heating element Bottom heat Shelf support, removable Shelf positions 8 Product description Accessories · Nonstick wire shelf For cookware, cake tins, roasts. · Nonstick baking tray For cakes and biscuits.

· Nonstick grill / roasting pan To bake and roast or as pan to collect fat. · Nonstick trivet For roasting and grilling. Use the trivet only with the grill/roasting pan.



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Before first use · Telescopic runners For shelves and trays. 9 BEFORE FIRST USE WARNING! Refer to "Safety information" chapter. Initial Cleaning · Remove all parts from the appliance. · Clean the appliance before first use. Refer to chapter "Care and Cleaning". First connection to the mains After first connection to the mains all symbols in the display are on for some seconds. For the subsequent few seconds the display shows software version.

Setting the time of day After the software version goes off, the display shows and "12:00". "12" flashes. 1. Press or to set current hour. 2. Press to confirm (necessary only for the first setting, later new time will be saved automatically after 5 seconds). and set hour. "00" flashes. The display shows 3. Press or to set current minutes.

4. Press to confirm (necessary only for the first setting, later new time will be saved automatically after 5 seconds) . @@Press . The set time and symbol flash in the display. @@Refer to "Safety information" chapter. To use the appliance, press the control knob. @@2. 3. Turn the oven functions control knob to select an oven function. Turn the temperature control knob / to set a temperature.

@@ · The lamp comes on when the appliance operates. @@To bake maximum on three oven levels at the same time. @@And to dry food. @@@@ @To grill flat food in the middle of the grill and to toast. To grill flat food in large quantities and to toast. To roast larger joints of meat or poultry on one level. @@2. 3. Set the fast heat up function. Refer to Oven function table.

Turn the temperature control knob / to set a temperature. @@You must deactivate the function manually. 4. Set an oven function. Display Timer Heating Up / Residual heat indicator Water tank (selected models only) Core temperature sensor (selected models only) 5 Door lock (selected models only) 6 hr / min 7 Clock functions 1 2 3 4 7 1 2 3 7 6 5 4 Buttons Button Function CLOCK , MINUS, PLUS MINUTE MINDER Description To set the clock function. To set a value for time To set the minute minder. To switch ON/OFF light in oven cavity, hold button more than 3 seconds To check temperature inside the oven cavity. To check the Core Core Temperature Sensor temperature, when is connected (if applicable). Use only when the oven function is set. TEMPERATURE Heat-up / Residual heat indicator If you activate an oven function, the bars in the display show that the oven temperature increases or decrease.

come on one by one. The bars CLOCK FUNCTIONS SYMBOL FUNCTION MINUTE MINDER TIME OF DAY DESCRIPTION Use to set a countdown time. This function has no effect on the operation of the oven. To set, change or control the time of day. Refer to 'Setting the time of day'. 12 Clock functions SYMBOL FUNCTION DURATION END DESCRIPTION Use only when the oven function is set to set how long the oven operates. Use only when the oven functiE comes on in the display when you turn a knob or press a button. Control Lock Applicable to models with Pyro Cleaning function. The Control Lock prevents an accidental change of the oven function. You can activate the Control Lock function only when the appliance operates.

Activating and deactivating the Control Lock function: 1. Activate the appliance. 2. Activate an oven function or setting. 3. Press and hold and at the same time for 2 seconds. 4. An acoustic signal sounds. Loc comes on/goes out in the display (when you activate or deactivate the Control Lock). If the oven has Pyro Cleaning function, the door is locked.

You can deactivate the appliance when the Control lock is on. When you deactivate the appliance, the control lock deactivates. Loc comes on in the display when you tu5 - 2 kg 3.5 - 5 kg 2.5 - 3.

5 kg 4 - 6 kg Oven function Turbo Grilling Turbo Grilling Turbo Grilling Turbo Grilling Turbo Grilling Turbo Grilling Turbo Grilling Shelf position 1 1 1 1 1 1 1 1 Temperature °C 200 - 220 190 - 210 190 - 210 180 - 200 160 - 180 160 - 180 140 - 160 Time min. 30 - 50 35 - 50 50 - 70 80 - 100 120 - 180 120 - 150 150 - 240 Grilling Always grill with the maximum temperature setting. Set the shelf into the shelf position as recommended in the grilling table. Always set the pan to collect the fat into the first shelf position. Grill only flat pieces of meat or fish.

Always preheat the empty oven with the grill functions for 5 minutes. CAUTION! Always grill with the oven door closed. 24 Helpful hints and tips Grilling Food to be grilled Roast beef Filet of beef Back of pork Back of lamb Whole Fish, 500 1000 g Fast Grilling Food to be grilled Burgers / Burgers Pork fillet Sausages Fillet steaks, veal steaks Toast / Toast 1) Toast with topping 1) Preheat the oven Shelf position 2 3 2 2 3 3/4 Temperature 210 - 230 230 210 - 230 210 - 230 210 - 230 210 - 230 Time in min. 1st side 30 - 40 20 - 30 30 - 40 30 - 40 25 - 35 15 - 30 2nd side 30 - 40 20 - 30 30 - 40 30 - 40 20 - 25 15 - 30 Shelf position 4 4 4 4 5 4 Time in min. 1st side 8 - 10 10 - 12 10 - 12 7 - 10 1-3 6-8 2nd side 6-8 6 - 10 6-8 6-8 1-3 - Pizza Setting Type of baking Pizza (thin crust) Pizza (with a lot of topping) Tarts Spinach flan Quiche Lorraine Swiss Flan Apple cake, covered Vegetable pie Unleavened bread Puff pastry flan Flammekuchen (Pizzalike dish from Alsace) Shelf position 2 2 1 1 1 1 1 2 2 2 Temperature °C 200 - 230 1)2) 180 - 200 180 - 200 160 - 180 170 - 190 170 - 190 150 - 170 160 - 180 230 - 250 1) 160 - 180 1) 230 - 250 1) Time Min. 15 - 20 20 - 30 40 - 55 45 - 60 45 - 55 45 - 55 50 - 60 50 - 60 10 - 20 45 - 55 12 - 20 Helpful hints and tips Type of baking Piroggen (Russian version of calzone) 1) Pre-heat the oven 2) Use deep pan 25 Shelf position 2 Temperature °C 180 - 200 1) Time Min. 15 - 25 Defrosting Remove the food packaging. Put the food on a plate. Do not cover it with a bowl or a plate. This can extend the defrost time.

Use the first oven shelf position. The one on the bottom. Dish Defrosting time in min. 100 - 140 100 - 140 90 - 120 25 - 35 30 - 40 30 - 40 80 - 100 60 Further defrosting time in min. 20 - 30 20 - 30 20 - 30 10 - 15 10 - 20 10 - 15 10 - 15 60 Comment Place the chicken on an upturned saucer placed on a large plate Turn halfway through Turn halfway through Turn halfway through Cream can also be whipped when still slightly frozen in places - Chicken, 1000 g Meat, 1000 g Meat, 500 g Trout, 150 g Strawberries, 300 g Butter, 250 g Cream, 2 x 200 g Gateau, 1400 g Preserving - Bottom Heat Things to note: · Use only preserve jars of the same dimensions available on the market. · Do not use jars with twist-off and bayonet type lids, or metal tins. · Use the first shelf from the bottom for this function. · Put no more than six one-litre preserve jars on the baking tray. · Fill the jars up to the same level and close with a clamp. · The jars cannot touch each other.



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· Put approximately 1 / 2 litre of water into the baking tray to give sufficient moisture in the oven. · When the liquid in the jars starts to simmer (after approx. 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100°C (see the table). 26 Helpful hints and tips Soft fruit Preserve Strawberries, blueberries, raspberries, ripe gooseberries Stone fruit Preserve Pears, guinces, plums Vegetables Preserve Carrots 1) Cucumbers Mixed pickles Kohlrabi, peas, asparagus Temperature in °C 160 - 170 160 - 170 160 - 170 160 - 170 Cooking time until simmering in min. 50 - 60 50 - 60 50 - 60 50 - 60 Continue to cook at 100°C in min.

5 - 10 5 - 10 15 - 20 Temperature in °C 160 - 170 Cooking time until simmering in min. 35 - 45 Continue to cook at 100°C in min. @@35 - 45 Continue to cook at 100°C in min. @@@@Open the appliance door and let the appliance cool down. @@@@Refer to "Safety information" chapter. @@· To clean metal surfaces use a usual cleaning agent. · Clean the appliance interior after each use. Then you can remove dirt more easily and it does not burn on. · Clean stubborn dirt with a special oven cleaner. @@@@Removing the shelf support 1. @@Pull the shelf support from the back of the side wall to remove it. To install the shelf support follow the procedure in reverse. Valid with telescopic runners: The retaining pins on the telescopic shelf runners must point to the front! 2 1 Oven lamp WARNING! There is a risk of electrical shock. The oven lamp and the lamp glass cover can be hot. Before you change the oven lamp: · Deactivate the appliance.

· Remove the fuses from the fuse box or deactivate the circuit breaker. CAUTION! Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity. Replacing the oven lamp: 1. You can find the lamp glass cover at the cavity ceiling. Turn the lamp glass cover counterclockwise to remove it. 2. Clean the glass cover. 3. If necessary, replace the oven lamp with applicable 300 °C heat-resistant oven lamp. Use the same oven lamp type. 4. Install the glass cover. Ceiling You can fold down the heating element on the ceiling to clean the ceiling easily. WARNING! Before you fold down the heating element, deactivate the appliance.

Make sure that the appliance is cold. There is a risk of burns! Care and cleaning Folding down the heating element 1. Remove the shelf supports. 2. Hold the heating element with the two hands at the front 3.

Pull it forwards against the spring pressure and out along the support on both sides. 4. The heating element folds down. The ceiling is ready to clean. Installing the heating element 1. Install the heating element in opposite sequence. 29 Install the heating element correctly on the two sides above the support on the inner wall of the appliance. 2. Install the shelf supports. Door and glass panels To clean the door, remove it.

CAUTION! Be careful when you remove the door from the appliance. The door is heavy! Removing the door 1. Open the door as far as it goes. 2. Fully press clamping levers (A) on the two door hinges. 3. Close the door until the first position (angle approximately 70°). 4. Hold of the door with one hand on each side and pull it away from the at an up angle. To install the door follow the procedure in reverse.

The number of glass panels if different for the different models. CAUTION! Put the door with the outer side down on a soft and level surface to prevent scratches. Removing and cleaning the door glass panels 1. Remove the door. A A 30 What to do if.  
.. 2. 3. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.

Pull the door trim to the front to remove it. B 4. 5. Hold the door glass panels on their top edge one by one and pull them up out of the guide Clean the door glass panels. To install panels follow the procedure in reverse. Install the smaller panel first, then the larger. WHAT TO DO IF... WARNING! Refer to "Safety information" chapter.

Problem The oven does not heat up The oven does not heat up The oven does not heat up The oven does not heat up The oven does not heat up Possible cause The appliance is switched off The clock is not set The necessary settings are not set The automatic cut-out is switched on The fuse is released Solution Switch on the appliance Set the clock. Refer to "Setting the clock" Make sure, the settings are correct Refer to „Automatic cut-out" Make sure, if the fuse is the cause for the malfunction. If the fuse releases again and again, refer to an authorized electrician Replace the oven lamp. The oven lamp does not operate The oven lamp is defective Installation Problem Possible cause Solution 31 The display shows an error code There is an electronic fault that is not in this list · Switch off the appliance with the house fuse or the safety switch in the fuse box and switch it on again · If the display shows the error code again, refer to the Customer Care Department If you cannot find a solution to the problem yourself, contact your dealer or the service centre. The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. We recommend that you write the data here: Model (MOD.)

Product number (PNC) Serial number (S.N.) .

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.. INSTALLATION WARNING! Refer to "Safety information" chapter. The built-in unit must meet the stability requirements of DIN 68930. min.

3 mm 32 Installation min. 50 mm = = 560 min. 600 20 min. ! 530 min. @@20 530 min.

572 579 5 590 min. 567 21 594 594 30 max. R1200 mm 130 140 alternativ 100 H05VV-F H05RR-F min. @@@@For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product. Packaging

material The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility. Warranty 35 WARRANTY FOR SALES IN AUSTRALIA AND NEW ZEALAND ALL AEG BRANDED APPLIANCES This document sets out the terms and conditions of the product warranties for AEG Appliances. It is an important document. @@1.

@@@2. @@3. During the Warranty Period AEG or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. AEG or its ASC may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of AEG. This warranty does not apply to light globes, batteries, filters or similar perishable parts.



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4. Parts and Appliances not supplied by AEG are not covered by this warranty. 36 Warranty You will bear the cost of transportation, travel and delivery of the Appliance to and from AEG or its ASC. If you reside outside of the service area, you will bear the cost of: a) travel of an authorised representative; b) transportation and delivery of the Appliance to and from AEG or its ASC, In all instances, unless the Appliance is transported by AEG or an AEG authorised representative, the Appliance is transported at the owner's cost and risk while in transit to and from AEG or its ASC.

6. Proof of purchase is required before you can make a claim under this warranty. 7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. AEG is not liable in the following situations (which are not exhaustive): a) the Appliance is damaged by: accident misuse or abuse, including failure to properly maintain or service normal wear and tear power surges, electrical storm damage or incorrect power supply incomplete or improper installation incorrect, improper or inappropriate operation insect or vermin infestation failure to comply with any additional instructions supplied with the Appliance; b) the Appliance is modified without authority from AEG in writing; c) the Appliance's serial number or warranty seal has been removed or defaced; d) the Appliance was serviced or repaired by anyone other than AEG, an authorised repairer or ASC.

8. This warranty, the contract to which it relates and the relationship between you and AEG are governed by the law applicable where the Appliance was purchased. Where the Appliance was purchased in New Zealand for business purposes the Consumer Guarantee Act does not apply. 9. To the extent permitted by law, AEG excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.

10. For Appliances and services provided by AEG in Australia, the Appliances come with a guarantee by AEG that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates. 11. At all times during the Warranty Period, AEG shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it. 5. 37 12. For Appliances and services provided by AEG in New Zealand, the Appliances come with a guarantee by AEG pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act.

13. To enquire about claiming under this warranty, please follow these steps: a) carefully check the operating instructions, user manual and the terms of this warranty; b) have the model and serial number of the Appliance available; c) have the proof of purchase (eg an invoice) available; d) telephone the numbers shown below. 14. You accept that if you make a warranty claim, AEG and its ASC may exchange information in relation to you to enable AEG to meet its obligations under this warranty. Important Notice Before calling for service, please ensure that the steps listed in point 13 above have been followed. FOR SERVICE or to find the address of your nearest state service centre in Australia PLEASE CALL 1300 363 664 OR EMAIL [customercare@aegaustralia.com.au](mailto:customercare@aegaustralia.com.au) For the cost of a local call (Australia only) SERVICE AUSTRALIA [www.aeg.com/au](http://www.aeg.com/au) FOR SPARE PARTS or to find the address of your nearest state spare parts centre in Australia PLEASE CALL 13 13 50 OR EMAIL [customercare@aegaustralia.com.au](mailto:customercare@aegaustralia.com.au) For the cost of a local call (Australia only) FOR SERVICE or to find the address of your nearest authorised service centre in New Zealand FREE CALL 0800 10 66 10 OR EMAIL [customercare@electrolux.co.nz](mailto:customercare@electrolux.co.nz) (New Zealand only) SERVICE NEW ZEALAND FOR SPARE PARTS or to find the address of your nearest state spare parts centre in New Zealand FREE CALL 0800 10 66 20 OR EMAIL [customercare@electrolux.co.nz](mailto:customercare@electrolux.co.nz) (New Zealand only) 38 39 [www.aeg.com](http://www.aeg.com) 892945488-G-032012 .



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