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You can read the recommendations in the user guide, the technical guide or the installation guide for AEG-ELECTROLUX BP7304021M. You'll find the answers to all your questions on the AEG-ELECTROLUX BP7304021M in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

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EN RECIPEBOOK

USER MANUAL



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Manual abstract:

We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it. ACCESSORIES AND CONSUMABLES In the AEG webshop, you'll find everything you need to keep all your AEG appliances looking spotless and working perfectly. Along with a wide range of accessories designed and built to the high quality standards you would expect, from specialist cookware to cutlery baskets, from bottle holders to delicate laundry bags... Visit the webshop at: www.aeg.com/shop Contents 3 CONTENTS 4 Helpful hints and tips The following symbols are used in this user manual: Important information concerning your personal safety and information on how to avoid damaging the appliance. General information and tips Environmental information Subject to change without notice 4 Helpful hints and tips HELPFUL HINTS AND TIPS WARNING! Refer to "Safety information" chapter.

Inner side of door In some models on the inner side of the oven door you can find: · the numbers of the shelf levels (selected models) · information about the oven functions, recommended shelf levels and temperatures for typical dishes (selected models). The temperature and baking times in the tables are guidelines only. They depend on the recipes, quality and quantity of the ingredients used. Baking General instructions · Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables.

· With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat. When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone. @@@@If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

Tips on baking Baking results The cake is not browned enough underneath The cake sinks (becomes soggy, lumpy, streaky) The cake sinks (becomes soggy, lumpy, streaky) Possible cause Wrong oven level Oven temperature too high Remedy Place cake lower Use a slightly lower setting Set a longer baking time. Baking times cannot be reduced by setting higher temperatures Baking time too short Helpful hints and tips Baking results The cake sinks (becomes soggy, lumpy, streaky) Cake is too dry Cake is too dry Cake browns unevenly Cake browns unevenly Cake does not cook in the baking time given Possible cause Too much liquid in the mixture Oven temperature too low Baking time too long Oven temperature too high and baking time too short Mixture is unevenly distributed Temperature too low Remedy 5 Use less liquid. Pay attention to mixing times, especially if using mixing machines Set oven temperature higher Set a shorter baking time Set a lower oven temperature and a longer baking time Spread the mixture evenly on the baking tray Use a slightly higher oven setting

Baking on one oven level: Baking in tins Type of baking Ring cake or brioche Madeira cake/fruit cakes Sponge cake Sponge cake Flan base - short pastry Flan base sponge mixture Apple pie (2tins Ø20cm, diagonally off set) Apple pie (2tins Ø20cm, diagonally off set) Cheesecake 1) Pre-heat the oven Oven function True Fan Cooking True Fan Cooking True Fan Cooking Conventional Cooking True Fan Cooking True Fan Cooking True Fan Cooking Oven level 1 1 2 2 2 2 2 Temperature °C 150 - 160 140 - 160 140 160 170-180 1) 150 - 170 160 Time Hours:Mins. @@@@First part of baking process. 2. Second part of baking process. @@@0:50 - 1:10 Conventional Cooking 1 1. 2. 2301) 160 - 180 1. 2.

0:20 0:30 - 1:00 Conventional Cooking Conventional Cooking True Fan Cooking Conventional Cooking True Fan Cooking 3 3 3 3 190 - 210 1) 180 - 200 1) 150 - 160 190 - 210 1) 0:20 - 0:35 0:10 - 0:20 0:20 - 0:40 0:20 - 0:30 3 150 0:35 - 0:50 Fruit flans (made with yeast dough/ sponge mixture) 2) Conventional Cooking True Fan Cooking Conventional Cooking 3 170 0:35 - 0:50 Fruit flans made with short pastry Yeast cakes with delicate toppings (e. g. quark, cream, custard) 1) Pre-heat the oven 2) Use deep pan 3 160 - 170 0:40 - 1:20 3 160 - 180 1) 0:40 - 1:20 Biscuits Type of baking Short pastry biscuits Short bread/ Pastry Stripes Short bread/ Pastry Stripes Oven function True Fan Cooking True Fan Cooking Conventional Cooking Oven level 3 3 3 Temperature °C 150 - 160 140 160 1) Time Hours:Mins. 0:10 - 0:20 0:20 - 0:30 0:20 - 0:30 Helpful hints and tips Type of baking Biscuits made with sponge mixture Pastries made with egg white, meringues Macaroons Biscuits made with yeast dough Puff pastries Rolls Rolls Small cakes (20per tray) Small cakes (20per tray) 1) Pre-heat the oven 7 Oven function True Fan Cooking True Fan Cooking Oven level 3 Temperature °C 150 - 160 Time Hours:Mins. 0:15 - 0:20 True Fan Cooking Conventional Cooking 3 3 3 3 3 3 3 80 - 100 100 - 120 150 - 160 170 - 180 1) 160 1) 190 - 210 1) 140 1) 170 1) 2:00 - 2:30 0:30 - 0:50 0:20 - 0:40 0:20 - 0:30 0:10 - 0:25 0:10 - 0:25 0:20 - 0:30 0:20 - 0:30 Bakes and gratins Dish Pasta bake Lasagne Vegetables au gratin 1) Baguettes topped with melted cheese Sweet bakes Fish bakes Stuffed vegetables 1) Pre-heat the oven Oven function Conventional Cooking Conventional Cooking Turbo Grilling or True Fan Cooking Turbo Grilling or True Fan Cooking Conventional Cooking Conventional Cooking Turbo Grilling or True Fan Cooking Shelf position 1 1 1 1 1 1 Temperature °C 180 - 200 180 - 200 160 - 170 160 - 170 180 - 200 180 - 200 160 - 170 Time Hours:Mins. 0:45 - 1:00 0:25 - 0:40 0:15 - 0:30 0:15 - 0:30 0:40 - 0:60 0:30 - 1:00 0:30 - 1:00 8 Helpful hints and tips Multileveled Baking Cakes/pastries/breads on baking trays True Fan Cooking Type of baking Cream puffs/ Eclairs Dry streusel cake 1) Pre-heat the oven True Fan Cooking Temperature in °C 3 levels 160 - 180 1) 150 - 160 Shelf positions from bottom 2 levels 1/4 1/4 Time Hours:Mins. 0:25 - 0:45 0:30 - 0:45 Biscuits/small cakes/pastries/rolls True Fan Cooking Type of baking Short pastry biscuits Short bread/ Pastry Stripes Biscuits made with sponge mixture Biscuits made with egg white, meringues Macaroons Biscuits made with yeast dough Puff pastries Rolls Small cakes (20per tray) 1) Pre-heat the oven True Fan Cooking Temperature in °C 3 levels 1/3/5 1/3/5 150 - 160 140 160 - 170 Shelf positions from bottom 2 levels 1/4 1/4 1/4 Time Hours:Mins. 0:20 - 0:40 0:25 - 0:50 0:25 - 0:40 1/4 1/4 1/4 1/4 1/4 1/4 - 80 - 100 100 - 120 160 - 170 170 - 180 1) 180 150 1) 2:10 - 2:50 0:40 - 1:20 0:30 - 0:60 0:30 - 0:50 0:30 - 0:55 0:25 - 0:40 Slow Cook Use the function to prepare lean, tender pieces of meat and fish.



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Cook without a lid. 1. Sear the meat in a pan in a very high heat.

2. Put the meat in a roasting dish or directly on the wire shelf. Put the grill / roasting pan below the shelf to catch the fat. Helpful hints and tips Food to be cooked Roast beef Fillet of beef Roast veal Steaks 9 Weight (g) 1000 - 1500 1000 - 1500 1000 - 1500 200 - 300 Temperature °C 150 150 150 120 Shelf position 1 3 1 3 Time Hours:Mins. @@@@ (If present) · Roast lean meats in a roasting tin with a lid.

This will keep the meat more succulent. @@@@ This will give better roasting results. · You can switch the oven off about 10 minutes before the end of the roasting time, in order to utilise the residual heat. Roasting with Turbo Grilling Beef Type of meat Pot roast Roast beef or fillet: rare Roast beef or fillet: medium Roast beef or fillet: well done 1) Pre-heat the oven Quantity 1-1.5 kg per cm.

of thickness per cm. of thickness per cm. of thickness Oven function Conventional Cooking Turbo Grilling Turbo Grilling Turbo Grilling Shelf position 1 1 1 1 Temperature °C 230 190 - 200 1) 180 - 190 1) 170 - 180 1) Time mins. 120 - 150 5-6 6-8 8 - 10 Pork Type of meat Shoulder, neck, ham joint Chop, spare rib Meat loaf Pork knuckle (precooked) Veal Type of meat Roast veal Knuckle of veal Lamb Type of meat Leg of lamb, roast lamb Saddle of lamb Quantity 1-1.5 kg 1-1.5 kg Oven function Turbo Grilling Turbo Grilling Shelf position 1 1 Temperature °C 150 - 170 160 - 180 Time mins. 100 - 120 40 - 60 Quantity 1 kg 1.5-2 kg Oven function Turbo Grilling Turbo Grilling Shelf position 1 1 Temperature °C 160 - 180 160 - 180 Time mins. 90 - 120 120 - 150 Quantity 1-1.5 kg 1-1.

5 kg 750 g-1 kg 750 g-1 kg Oven function Turbo Grilling Turbo Grilling Turbo Grilling Turbo Grilling Shelf position 1 1 1 1 Temperature °C 160 - 180 170 - 180 160 - 170 150 - 170 Time mins. 90 - 120 60 - 90 50 - 60 90 - 120 Helpful hints and tips Game Type of meat Saddle of hare, leg of hare Saddle of venison Haunch of venison 1) Pre-heat the oven 11 Quantity up to 1 kg Oven function Conventional Cooking Conventional Cooking Conventional Cooking Shelf position 1 Temperature °C 230 1) Time mins. 30 - 40 1.5-2 kg 1.5-2 kg 1 1 210 - 220 180 - 200 35 - 40 60 - 90 Poultry Type of meat Poultry portions Half chicken Chicken, poulard Duck Goose Turkey Turkey Fish (steamed) Type of meat Whole fish Quantity 1-1.5 kg Oven function Conventional Cooking Shelf position 1 Temperature °C 210 - 220 Time mins. 40 - 60 Quantity 200-250g each 400-500g each 1-1.5 kg 1.5-2 kg 3.5-5 kg 2.

5-3.5 kg 4-6 kg Oven function 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 mins. 30 - 50 35 - 50 50 - 70 80 - 100 120 - 180 120 - 150 150 - 240 Grilling Always grill with the maximum temperature setting. CAUTION! Always grill with the oven door closed. Always pre-heat the empty oven with t 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. Helpful hints and tips 15 · Put approximately 1/olume.

Cut the dough into pieces, form into rolls and place on the greased baking tray or patisserie tray (special accessory). Leave rolls to rise again for approx. 25 minutes. Before baking, cut a cross in the rolls. @@ Mix water, milk and salt and add to the flour. Knead all ingredients into a workable dough. Leave the dough to rise until it doubles in volume. @@ Leave the loaf to rise again by half its volume. @@ It gives you a good atmosphere for rising. @@ Insert a wire shelf on level one and put the dish in.

Close the door and set the function dough proving. @@@@ Layer the rest of the potato slices over this and spread the rest of the grated cheese on top.

Crush the second clove of garlic and beat it together with the eggs, the milk and the cream. Pour the mixture over the potatoes and spread the rest of the butter in small knobs on the gratin. 16 - LASAGNE Ingredients for the meat sauce: · 100 g streaky bacon · 1 onion · 1 carrot · 100 g celery · 2 tablespoons olive oil · 400 g mince (a mixture of beef and pork) · 100 ml meat stock · 1 small tin tomatoes, chopped (about 400 g) · oregano, thyme, salt and pepper

Ingredients for the Béchamel sauce: · 75 g butter · 50 g flour · 500 ml milk · salt, pepper and nutmeg Helpful hints and tips 23 Put together with: · 3 tablespoons butter · 250 g green lasagne · 50 g Parmesan cheese, grated · 50 g Emmental cheese, grated Method: · Using a sharp knife cut the bacon from the rind and gristle and cut into fine dice. Peel the onion and carrot, clean the celery, dice all vegetables finely. Heat the oil in a casserole, sauté the bacon and the diced vegetables while stirring constantly to break up and deglaze with the meat stock. Season the meat sauce with tomato purée, the herbs, salt and pepper and simmer with the lid on over a low heat for about 30 minutes. In the meantime prepare the Béchamel sauce: Melt the butter in a pan, add the flour and cook until golden, stirring constantly. Gradually pour in the milk, stirring constantly.

@@@@ Add chopped leaf spinach and briefly cook gently. Add crème fraîche, mix and then leave to cool. In the meantime prepare the Béchamel sauce: Melt the butter in a pan, add the flour and cook until golden, stirring constantly. Gradually pour in the milk, stirring constantly. @@ Add salmon, perch, shrimps, mussel meat, salt and pepper to the cooled spinach and mix.

@@@ Place Béchamel sauce between each row of cannelloni. @@ Follow the manufacture's instructions. 19 - CONVENIENCE PIZZA The instructions regarding time and temperature are on the packaging. Follow the manufacture's instructions. 20 - CONVENIENCE POTATO TYPES The instructions regarding time and temperature are on the packaging.

Follow the manufacture's instructions. Information on acrylamides Important! According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much. 25 26 27 www.aeg.com/shop 892945459-C-502010 .



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