

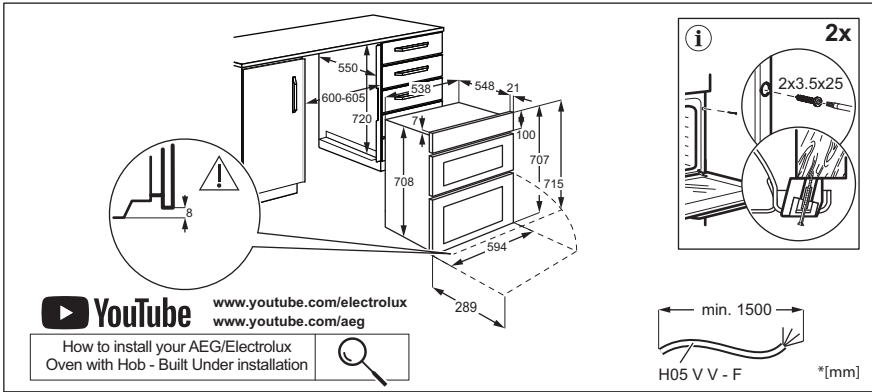
EN User Manual | **Built-Under Double Oven**

OU5NU20B

OU5NU20M



INSTALLATION



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1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children of less than 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.

- Children should be supervised to ensure that they do not play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- **WARNING:** The appliance and its accessible parts become hot during use. Keep children and pets away from the appliance when in use and when cooling down.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

- This appliance is for cooking purposes only.
- This appliance is designed for single household domestic use in an indoor environment.
- This appliance may be used in offices, hotel guest rooms, bed & breakfast guest rooms, farm guest houses and other similar accommodation where such use does not exceed (average) domestic usage levels.
- Only a qualified person must install this appliance and replace the cable.
- Do not use the appliance before installing it in the built-in structure.
- Disconnect the appliance from the power supply before carrying out any maintenance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- The control panel must be connected to specified heating unit with matching colours of connectors, to avoid possible hazard.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements or the surface of the appliance cavity.
- Always use oven gloves to remove or insert accessories or ovenware.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.

2. SAFETY INSTRUCTIONS

2.1 Installation

WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions available on our website.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable place that meets installation requirements.
- The kitchen cabinet and the recess must have suitable dimensions.
- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, check if the appliance door opens without restraint.
- Parts of the appliance carry current. Close the appliance with furniture to prevent touching the dangerous parts.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

2.2 Electrical connection

WARNING!

Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below the appliance, especially when it operates or 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.
- This appliance is supplied without a main plug and a main cable.

2.3 Use

WARNING!

Risk of injury, burns and electric shock or explosion.

- 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.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can be released.
- Do not operate the appliance with wet hands or when it comes in 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.
- 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.
- Always use glass and jars approved for preserving purposes.
- Do not put flammable products or items moistened with flammable products in, near or on the appliance.

WARNING!

Risk of damage to the appliance.

- To prevent damage or discolouration to the enamel:
 - do not put ovenware or other objects directly on the bottom of the appliance's cavity.
 - do not put aluminium foil directly on the bottom of cavity 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.
- Discolouration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Use only accessories supplied with this appliance or recommended by the manufacturer.
- Always cook with the appliance door closed.

2.4 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 Authorised Service Centre.
- 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.
- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instructions on its packaging.

2.5 Internal lighting

⚠ WARNING!

Risk of electric shock.

- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.
- This product contains a light source of energy efficiency class G.
- Use only lamps with the same specifications.

2.6 Service

- To repair the appliance contact the Authorised Service Centre.
- Use original spare parts only.

2.7 Disposal

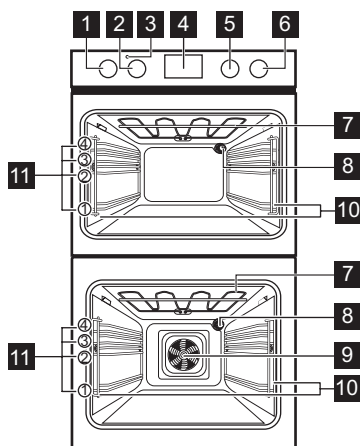
⚠ WARNING!

Risk of injury or suffocation.

- Contact your municipal authority for information on how to dispose of the appliance.
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.

3. PRODUCT DESCRIPTION

3.1 General overview



- Knob for the top oven functions
- Knob for the top oven temperature
- Temperature indicator / symbol for the top oven
- Display (for the main oven)
- Knob for the main oven functions
- Control knob for the main oven
- Heating element
- Lamp
- Fan
- Shelf support, removable
- Shelf positions

4. CONTROL PANEL

4.1 Turning the appliance on and off

To turn on the appliance:

- Press the knobs. The knobs come out (selected models only).

- Turn the knob for the heating functions to select a function.

- Turn the control knob to adjust settings.

To turn off the appliance: turn the knob for the heating functions to the off position.

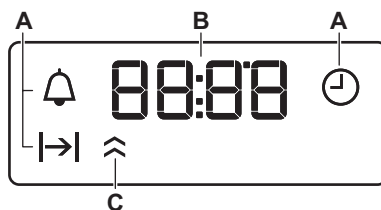
4.2 Sensor fields / Buttons

—	To set the time.
🕒	To set a clock function.
+	To set the time.

4.3 Display



The display works only with the main oven.



- A. Clock functions
- B. Timer
- C. Heat-up indicator

5. BEFORE FIRST USE



WARNING!

Refer to Safety chapters.

5.1 Setting the time

After the first connection to the mains, wait until the display shows: "00:00" or "12:00" (depending on the model).

1. +, — - press to set the time.
2. 🕒 - press to confirm it or the set time of day will be saved automatically after 5 seconds.

5.2 Initial preheating and cleaning

Preheat both empty appliances before the first use and contact with food. Heat up one appliance at a time. The appliance can emit unpleasant smell and smoke. Ventilate the room during preheating. Set the functions listed below, if applicable.

1. Remove all accessories and removable shelf supports from the appliance.
2. Set the function . Set the maximum temperature. Refer to Daily use. Let the appliance operate for 1 h.
3. Set the function . Set the maximum temperature. Let the appliance operate for 15 min.
4. Set the function . Set the maximum temperature. Let the appliance operate for 15 min.
5. Turn off the appliance and wait until it is cold.
6. Clean the appliance and the accessories only with a microfibre cloth, warm water and a mild detergent.
7. Put the accessories and removable shelf supports back to their initial position.

6. DAILY USE



WARNING!

Refer to Safety chapters.

6.1 Main oven functions



Light

To turn on the lamp.



Moist Fan Baking

This function is designed to save energy during cooking. When you use this function, the temperature inside the appliance may differ from the set temperature. The heating power may be reduced. For more information refer to "Daily Use" chapter, Notes on: Moist Fan Baking.



True Fan Cooking

To roast meat and bake cakes. Set a lower temperature than for Conventional Cooking as the fan distributes heat evenly in the oven interior.



Grill

To grill thin pieces of food and to toast bread.



Turbo Grilling

To roast large meat joints or poultry with bones on one shelf position. To bake gratins and to brown.



Defrost

To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.

6.2 Top oven functions



Light

To turn on the lamp.



Conventional Cooking

To bake and roast food on one shelf position.



Top Heat

To brown bread, cakes and pastries. To finish cooked dishes.



Bottom Heat

To bake cakes with crispy bottom and to preserve food.



Grill

To grill thin pieces of food and to toast bread.



Fast Grilling

To grill thin pieces of food in large quantities and to toast bread.

6.3 Notes on: Moist Fan Baking

This function was used to comply with the energy efficiency class and ecodesign requirements (according to EU 65/2014 and EU 66/2014). Tests according to: IEC/EN 60350-1.

The oven door should be closed during cooking so that the function is not interrupted and the oven operates with the highest energy efficiency possible.

When you use this function the lamp automatically turns off.

For the cooking instructions refer to Hints and tips, Moist Fan Baking. For general energy saving recommendations refer to Energy efficiency, Energy saving tips.

6.4 Setting a heating function

1. Turn the knob for the heating functions to select a heating function.
2. Turn the control knob to select the temperature.
3. When the cooking ends, turn the knobs to the off position to turn off the appliance.

7. ADDITIONAL FUNCTIONS


7.1 Cooling fan


When the appliance operates, the cooling fan turns on automatically to keep the surfaces of


the appliance cool. If you turn off the appliance, the cooling fan can continue to operate until the appliance cools down.

8. CLOCK FUNCTIONS








8.1 Clock functions table

 **Time of Day**
To set, change or check the time of day.
Only the top oven works without the set time.

 **Duration**
To set how long the appliance works.
The function works only for the main oven.



 **Minute Minder**
To set a countdown. This function has no effect on the operation of the appliance. You can set this function at any time, also when the appliance is off.



8.2 Setting: Time of Day



1.  - press repeatedly to change the time of day.  - flashes.
2.  ,  - press to set the time.
After approximately 5 sec, the flashing stops and the display shows the time.
 - flashes when you connect the appliance to the electrical supply, when there was a power cut or when the timer is not set.  ,  - press to set the time.

8.3 Setting: Duration

1. Set a heating function and the temperature.

2.  - press repeatedly.  - flashes.



3.  ,  - press to set the: Duration.

The display shows  .  - flashes when the set time ends. The signal sounds and the appliance turns off.

4. Press any button to stop the signal.
5. Turn the knobs to the off position.


8.4 Setting: Minute Minder


1.  - press repeatedly.  - flashes.

2.  ,  - press to set the time.
The function starts automatically after 5 sec. When the set time ends, the signal sounds.

3. Press any button to stop the signal.
4. Turn the knobs to the off position.

8.5 Cancelling: Clock functions

1.  - press repeatedly until the clock function symbol starts to flash.

2. Press and hold  .
The clock function turns off after few seconds.

9. USING THE ACCESSORIES

WARNING!

Refer to Safety chapters.

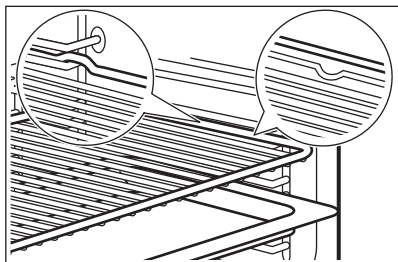
9.1 Inserting accessories

Accessories available depending on model. Scan the QR code to check how to use accessories supplied with your appliance. You can order optional accessories separately. For more information, please contact your local supplier.



A small indentation at the top increases safety and provides tilt protection. The indentations are also anti-tip devices. The rim around the shelf prevents cookware from slipping off the shelf.

Insert the accessory (wire shelf / tray) between the guide bars of the shelf support. Make sure that the shelf touches the back of the oven interior.



If your tray has a slope, position it towards the back of the oven interior.

If there is an inscription on the accessory, make sure it is facing you.

If you are using a tray with holes place the tray / pan underneath, to collect dripping liquids.

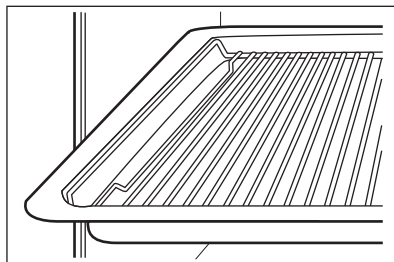
9.2 Trivet and Grill- / Roasting pan

WARNING!

Be careful when you remove the accessories from a hot appliance. There is a risk of burns.

You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

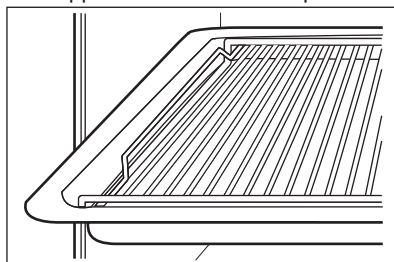
1. Put the trivet into the deep pan so that the supports of the wire shelf point up.



2. Put the deep pan into the appliance on the necessary shelf position.

You can use the trivet to grill flat dishes in large quantities and to toast.

1. Put the trivet into the deep pan so that the supports of the wire shelf point down.



2. Put the deep pan into the appliance on the necessary shelf position.

10. HINTS AND TIPS

10.1 Cooking recommendations

The temperature and cooking times in the tables are for guidance only. They depend on the recipes, quality and quantity of the ingredients used.







Your appliance may bake or roast differently than your previous appliance. The hints below show recommended settings for temperature, cooking time and shelf position for specific types of food.

Count the shelf positions from the bottom of the oven floor.

If you cannot find the settings for a specific recipe, look for a similar one.

For energy saving tips refer to Energy efficiency.

Symbols used in the tables:

	Food type
	Heating function
	Temperature
	Accessory
	Shelf position
	Cooking time (min)

10.2 Moist Fan Baking - recommended accessories






Use dark and non-reflective tins and containers. They have better heat absorption than light colour and reflective dishes.

- **Pizza pan** - dark, non-reflective, diameter 28 cm
- **Baking dish** - dark, non-reflective, diameter 26 cm

- **Ramekins** - ceramic, diameter 8 cm, height 5 cm
- **Flan base tin** - dark, non-reflective, diameter 28 cm

10.3 Moist Fan Baking






For the best results follow suggestions listed in the table below.

		°C		 Real cooking time 
Sweet rolls, 16 pieces	baking tray or dripping pan	180	2	40 35 - 45
Swiss roll	baking tray or dripping pan	180	2	35 30 - 40
Brownie	baking tray or dripping pan	180	2	40 35 - 45
Sponge flan base	flan base tin on wire shelf	180	1	35 30 - 40
Victoria sandwich	baking dish on wire shelf	160	1	50 45 - 55
Poached fish, 0.3 kg	baking tray or dripping pan	160	2	35 30 - 40
Whole fish, 0.2 kg	baking tray or dripping pan	180	2	35 25 - 35
Fish fillet, 0.3 kg	pizza pan on wire shelf	180	2	40 30 - 40
Poached meat, 0.25 kg	baking tray or dripping pan	200	2	40 35 - 45
Shashlik, 0.5 kg	baking tray or dripping pan	180	2	35 30 - 40
Cookies, 16 pieces	baking tray or dripping pan	180	2	40 35 - 45
Macaroons, 24 pieces	baking tray or dripping pan	160	2	38 35 - 45
Muffins, 12 pieces	baking tray or dripping pan	180	2	40 35 - 45
Savory pastry, 20 pieces	baking tray or dripping pan	200	2	35 30 - 40
Short crust biscuits, 20 pieces	baking tray or dripping pan	140	2	30 25 - 35
Tartlets, 8 pieces	baking tray or dripping pan	180	2	32 25 - 35
Vegetables, poached, 0.4 kg	baking tray or dripping pan	180	2	40 - 50 40 - 50
Vegetarian omelette	pizza pan on wire shelf	200	2	45 40 - 50
Mediterranean vegetables, 0.7 kg	baking tray or dripping pan	180	3	45 40 - 50

10.4 Information for test institutes

Tests according to: EN 60350-1, IEC 60350-1

Main oven - baking on one level

				°C	
Small cakes, 20 per tray ¹⁾	True Fan Cooking	Baking tray ²⁾	2	150	30 - 40
Short bread, 6 stripes per tray ¹⁾	True Fan Cooking	Wire shelf ³⁾	3	170	20 - 30
Fatless sponge cake, Ø of tin: 26 cm) ¹⁾	True Fan Cooking	Wire shelf	1	150	20 - 30
Toast ¹⁾⁴⁾	Grill	Wire shelf	2	220	5 - 6




1) Preheat the appliance until set temperature is reached.

2) Baking tray should not touch the back of the oven interior.

3) Place small baking tray on wire shelf.






4) According to: IEC 60350-1:2016 and IEC 60350-1:2023.

Main oven - additional recipes

				°C	
Chicken ¹⁾	Turbo Grilling	Trivet positioned in deep pan	1	200	55 - 65

1) Place chicken with breast side down. Turn it upside down halfway through the cooking time.

Top oven

				°C	
Small cakes, 20 per tray	Conventional Cooking	Baking tray ¹⁾	3	170	25 - 35
Short bread, 6 stripes per tray ²⁾	Conventional Cooking	Wire shelf ³⁾	2	170	15 - 25
Fatless sponge cake, Ø of tin: 26 cm) ²⁾	Conventional Cooking	Wire shelf	2	170	30 - 40
Toast ²⁾	Fast Grilling	Wire shelf	2	275	3 - 4
Pizza, frozen ²⁾	Conventional Cooking	Wire shelf	1	220	15 - 25

1) Baking tray should not touch the back of the oven interior.

2) Preheat the appliance until set temperature is reached.

3) Place small baking tray on wire shelf.

11. CARE AND CLEANING

WARNING!

Refer to Safety chapters.

11.1 Notes on cleaning

Cleaning agents

- Clean the front of the appliance only with a microfibre cloth with warm water and a mild detergent.
- Use a cleaning solution to clean metal surfaces.
- Clean stains with a mild detergent.

Everyday use

- Clean the interior of the appliance after each use. Fat accumulation or other residue may cause fire.
- Do not store food in the appliance for longer than 20 minutes. Dry the interior of the appliance only with a microfibre cloth after each use.

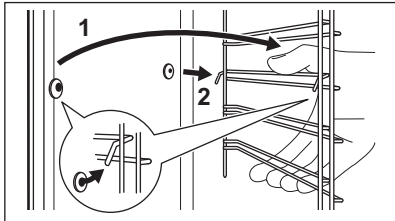
Accessories

- Clean all accessories after each use and let them dry. Use only a microfibre cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher.
- Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

11.2 Removing the shelf supports

Remove the shelf supports to clean the appliance.

1. Turn off the appliance and wait until it is cold.
2. Pull the front of the shelf support away from the side wall.
3. Pull the rear end of the shelf support away from the side wall and remove it.



4. Put the shelf supports back to the initial position. Repeat the steps in the reverse order.

If the telescopic runners are supplied, its retaining pins must point to the front.

11.3 Removing and installing door

You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.

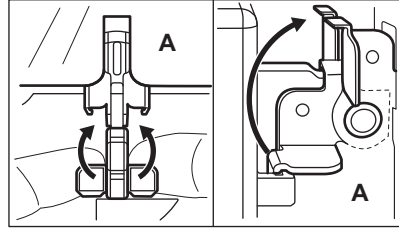
⚠ WARNING!

The door is heavy.

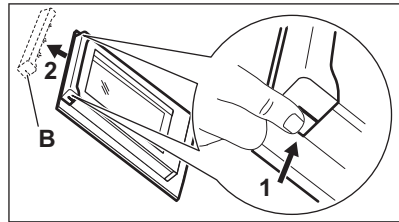
⚠ CAUTION!

Carefully handle the glass, especially around the edges of the front panel. The glass can break.

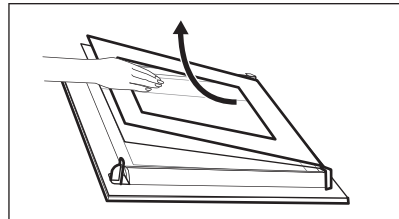
1. Make sure the appliance is cold.
2. Fully open the door.
3. Lift and press the clamping levers **A** on the two door hinges.



4. Close the oven door to the first opening position (at approximate angle: 45°).
5. Hold the door with one hand on each side and pull it away from the oven at an upwards angle.
6. Put the door with the outer side down on a soft cloth on a stable surface.
7. Hold the door trim **B** on the top edge of the door at the two sides and push inwards to release the clip seal.



8. Pull the door trim to the front to remove it.
9. Hold the door glass panels on their top edge one by one and pull them up out of the guide.



10. Clean the glass panel with water and soap. Dry the glass panel carefully. Do

not clean the glass panels in the dishwasher.

After cleaning, do the above steps in the opposite sequence. Install the smaller panel first, then the larger and the door.

Make sure that the glass panels are inserted in the correct position otherwise the surface of the door may overheat.

11.4 Replacing the lamp

WARNING!

Risk of electric shock.
The lamp can be hot.

1. Turn off the appliance and wait until it is cold.
2. Disconnect the appliance from the mains.
3. Place the cloth on the oven floor.

Back lamp

1. Turn the glass cover to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 300°C heat-resistant lamp.
4. Install the glass cover.

12. TROUBLESHOOTING

WARNING!

Refer to Safety chapters.

12.1 What to do if...

In any cases not included in this table please contact an Authorised Service Centre.

Problem	Cause and remedy
The appliance does not heat up.	The fuse is blown. Make sure that the fuse is the cause of the malfunction. If the problem persists, contact a qualified electrician.
The display shows "00:00" or "12:00".	There was a power cut. Set the time of day. Refer to "Before first use".
The lamp does not work.	The lamp is burnt out. Replace the lamp. Refer to "Care and cleaning", Replacing the lamp.

12.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is located on the front frame of the appliance. It is visible when you open the door. Do not remove the rating plate from the appliance.

We recommend that you write the data here:

Model (MOD.):

Product number (PNC):

Serial number (S.N.):

13. ENERGY EFFICIENCY

13.1 Product Information Sheet and Product Information according to EU and UK Energy Labelling and Ecodesign Regulations

Supplier's name

AEG

Model identification	OU5NU20B 944171795 OU5NU20M 944171794	
Energy Efficiency Index	Top oven: 106.8 Main oven: 95.9	
Energy efficiency class	Top oven: A Main oven: A	
Energy consumption with a standard load, conventional mode	Top oven: 0.78 kWh/cycle Main oven: -	
Energy consumption with a standard load, fan-forced mode	Top oven: - Main oven: 0.71 kWh/cycle	
Number of cavities	2	
Heat source	Electricity	
Volume	Top oven: 42 l Main oven: 45 l	
Type of oven	Built-Under Oven	
Mass	OU5NU20B	40.0 kg
	OU5NU20M	44.9 kg

IEC/EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

13.2 Product information for power consumption and maximum time to reach applicable low power mode

Power consumption in standby	0.8 W
Maximum time needed for the equipment to automatically reach the applicable low power mode	20 min

13.3 Energy saving tips

Following tips below will help you save energy when using your appliance.

Make sure that the appliance door is closed when the appliance operates. Do not open the appliance door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

Use metal cookware and dark, non-reflective tins and containers to improve energy saving.

Do not preheat the appliance before cooking unless specifically recommended.

Keep breaks between baking as short as possible when you prepare a few dishes at one time.

Cooking with fan

When possible, use the cooking functions with fan to save energy.

Residual heat

When the cooking duration is longer than 30 min, reduce the appliance temperature to minimum 3 - 10 min before the end of cooking. The residual heat inside the appliance will continue to cook.

Use the residual heat to keep the food warm or warm up other dishes.

Keep food warm


Choose the lowest possible temperature setting to use residual heat and keep the food warm.


Moist Fan Baking

Function designed to save energy during cooking.

When you use this function the lamp is off.

14. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of

appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.





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