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# Instructions

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Electric Cooker

UN 6.03

EN 6.03

EP 6.03

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**AEG**

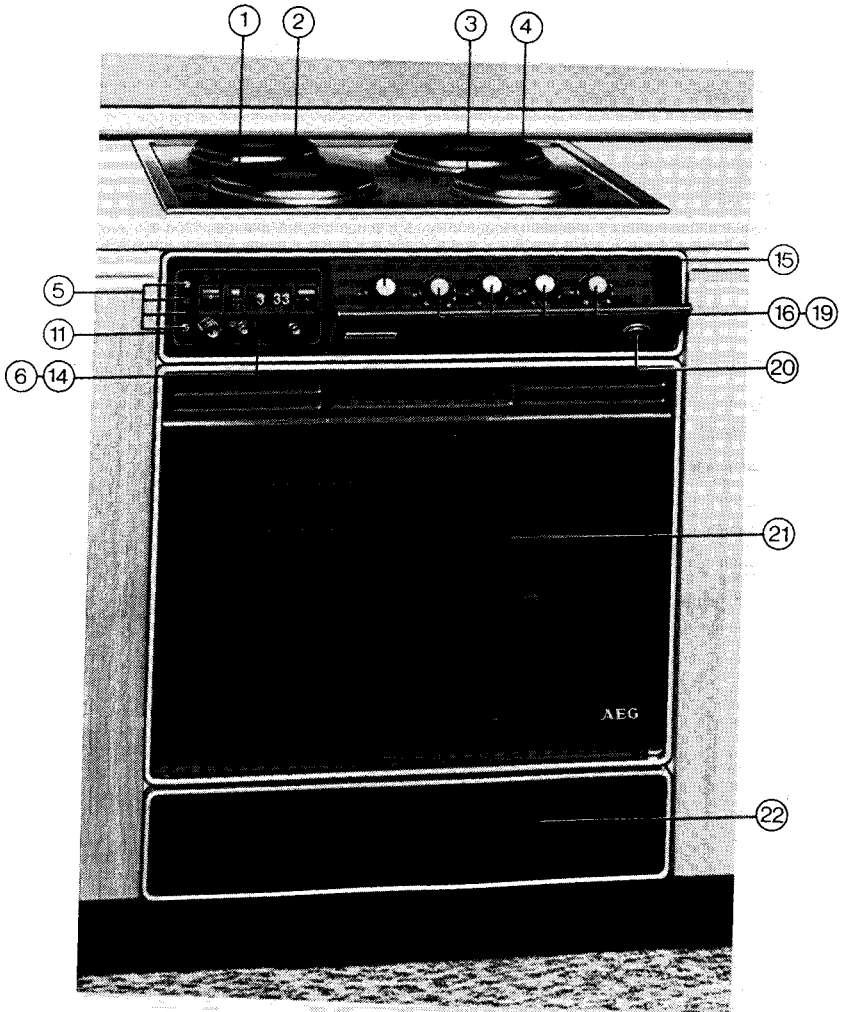
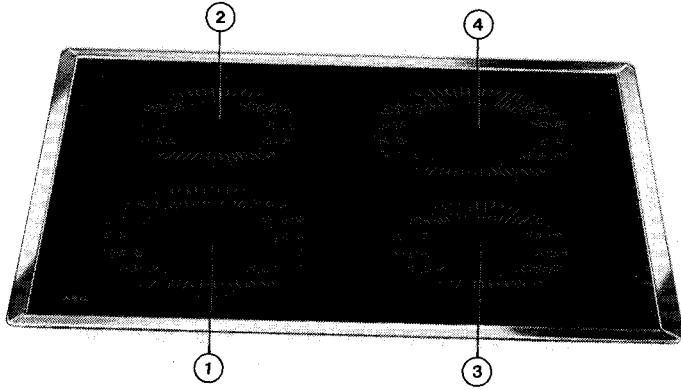
Please read these instructions before starting to use your new cooker.

They give you precise information about what you should do before first using it and how you should use your cooker for cooking, roasting, grilling, baking, sterilising and defrosting, how you should set the automatic timer and how to clean cooking surfaces and the oven.

The **list of contents** will show you where to find the appropriate information.

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# VITRAMIC Cooking Hob



These instructions apply to three AEG cookers:

- the UN 6.03 built-under oven with rotisserie and heated warming drawer
- the EN 6.03 built-in oven with rotisserie
- the EP built-in cooker with pyrolytic self-cleaning system

All cookers have the facility for stainless steel or VITRAMIC hobs with

- **Four cooking areas** (1-4)
- Two **automatic cooking areas** in the front (1 and 3)
- Two **standard cooking areas** at the back (2 and 4)
  
- **Pilot lights** (5)
  - Yellow** shows when the hob, oven or and warming drawer are in operation;
  - White** (only on EP 6.03) shows during pyrolytic cleaning;
  - Red** shows while the oven is heating up and goes out once the set temperature is reached i. e. goes on and off during operation;
  - Green** shows when the ROASTAMATIC button (11) is pressed.
- Oven temperature **control** and **automatic timer** (6-14)
- **Fold away control panel** with clock (20) for four cooking areas (16-19) and on the left the variable grill control (15).
- **Oven** (21) with **automatic roasting** (ROASTAMATIC), **thermostat**, **lighting** and **grill**, and on models UN 6.03 and EN 6.03 **built-in rotisserie** and on model EP 6.03 **pyrolytic self-cleaning**.

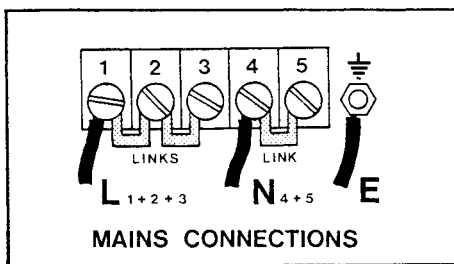
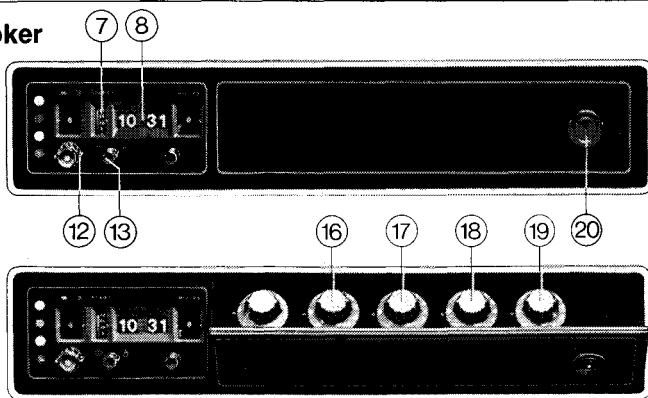
As already mentioned, the UN 6.03 built-under cooker has a **heated warming drawer** (22).

#### **Please note**

**The upper surfaces of the heating and cooking equipment become hot during operation – so be careful; keep small children away at all times.**

**Overheated fat and cooking oil ignite. Therefore prepare food which requires fat or oil (e.g. french fried potatoes) only under steady surveillance.**

## Before using the cooker



### Electrical connection

The Electricity Board's regulations concerning connection must be strictly adhered to. Your oven must be installed by a qualified electrician.

The equipment must be installed in such a way that it can be isolated before any operation is carried out (e. g. by withdrawal of the fuses or by switching off the circuit breaker).

#### 1. Child lock

The control panel can be locked (20).

The lock is operated by giving it a quarter turn with a coin.

#### 2. To open the panel




Press button (20) and push panel downwards until it engages.

The panel is folded away by pressing button (20) and pushing the panel closed.

#### 3. Grill Protection



The grill element in the oven (21) is fastened with a piece of wire during transportation and this must be removed before using for the first time.

#### 4. Manual Operation of Cooker

The cooking area at the front left and the oven can only be operated manually, if the changeover switch   (13) is set to the  symbol.

The changeover switch (13) cannot be operated unless a green line is visible on the "start" indicator (7).

If the green is not visible press the changeover switch (13) until the start indicator (7) stops. Release the changeover switch (13),

the green line will then be visible and you can turn the changeover switch from  to the  symbol.

#### 5. The cooking areas and oven are covered with a protective coating which must be removed as follows:

Switch on the cooking areas and the oven, one at a time, to maximum for 10 minutes.

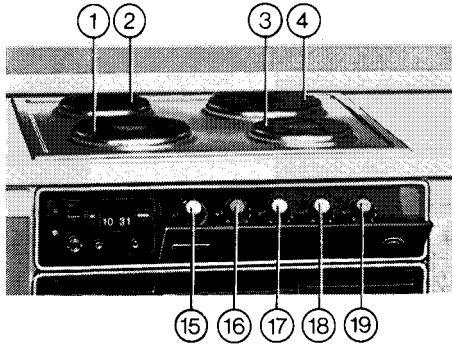
Turn switches 16 and 19 to "12",

turn switches 17 and 18 to "3" and the oven (12) to 250 °C.

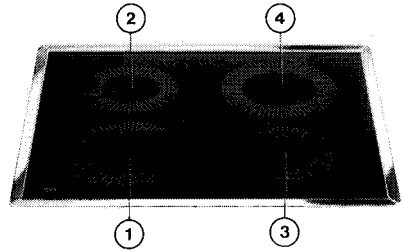
The protective coating will burn off and the accompanying odour is unavoidable.

Your cooker is then ready for use.

## Cooking and frying on the standard cooking areas



VITRAMIC hob



### The correct cooking utensils

It is advisable to use only pans with a perfectly flat and level base. You may also place flameproof glass or porcelain dishes directly on the cooking areas, but please follow the manufacturer's instructions when doing so. Cooking area and pan base should always be of the same size or the pan base a little larger. A smaller pan is unsuitable.

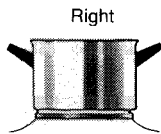
Your oven has controls for four cooking areas.

The two at the front (1 and 3) are automatic cooking areas

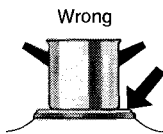
The two at the back (2 and 4) are standard cooking areas

### The standard cooking areas (2 and 4) should be used as follows:

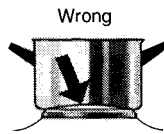
1. Place the pan on the cooking area
2. Set the switch (17 or 18) on "3".
3. Turn to lower setting as required after initial heating up period.  
The following table suggests various uses of the different settings.  
Cooking and frying on automatic cooking areas are explained on pages 8 and 9.



Base of pan is a little larger than plate

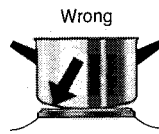


Pan is too small for plate  
considerable loss of heat



Base of pan curves inward

bad heat transfer – long pre-cooking period



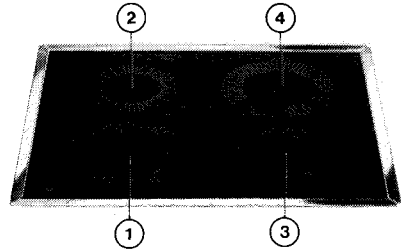
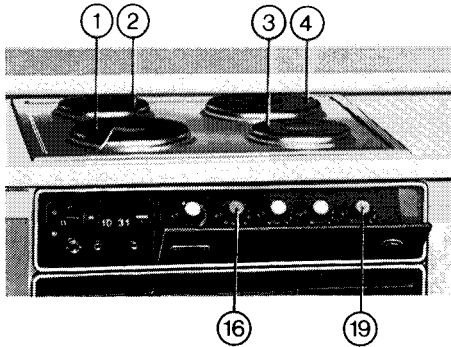
Base of pan curves outward

Energy consumption

High energy consumption

Suggested uses of standard cooking area	Settings
Bringing food to the boil before switching to simmering. Heating of frying pan	3
Quick frying, sealing of meat	●
Frying of foods requiring lower temperatures	2
Simmer for large quantities of food	●
Simmer for average quantities	1
Keeping food hot	●
Residual heat Switch foods off approximately 5 minutes before cooking end to utilise residual heat retained on the plate.	0

## Cooking and frying with the automatic cooking areas



### The automatic cooking areas (1 and 3)

- Switch **automatically** from boiling to simmering;
- Keep strictly to the selected setting;
- and prevent boiling over and burning.

To **cook automatically**, select the required setting between 1 to 7 press the orange centre on switches (16) and (19).

The cooking area will then switch from boiling or heating up to simmering automatically.

Settings 8–12 are settings for **frying**.

The frying pan has to be heated on 12 first before you turn to a lower setting.

Pans with flat and level bases are necessary to obtain a satisfactory cooking result. The pan base should be the same size as the cooking area or a little larger, but it should never be smaller to avoid heat loss and condensation dripping on the plate incurring unnecessary cleaning.

### Use the automatic plates (1 and 3) as follows for cooking and boiling:

1. Place the pan on the plate;
2. Turn the switches (16 and/or 19) to the required setting between 1 and 7.
3. Press the orange centre on the switch.

The plate will heat up to a higher temperature and will gradually switch back to a lower temperature.

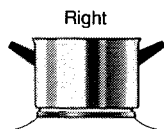
Any mistake can be corrected by turning the switch back to O.

### The automatic plates (1 and 3) are used for frying as follows;

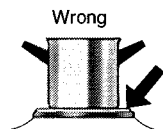
1. Place the pan on the plate;
2. Set the switch (16 and/or 19) to 12;
3. After the initial heating up period turn the switch to the required setting.

As the settings 8–12 are for frying the automatic control is not in operation and pressing the orange centre does not affect the operation of the plate. The automatic plates can be used as **fast cooking plates** by turning to 12 until boiling point and then to a lower setting without pressing the orange centre.

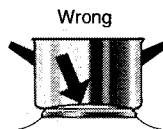




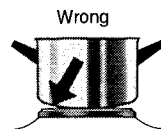
Right  
Base of pan  
is a little larger  
than plate



Wrong  
Pan is too small  
for plate  
considerable loss  
of heat



Wrong  
Base of pan  
curves inward  
bad heat transfer – long pre-cooking period



Wrong  
Base of pan  
curves outward

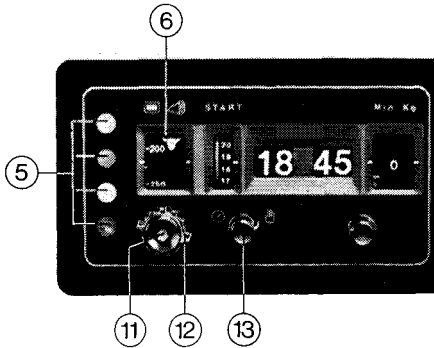
Energy consumption

High energy consumption

Uses of automatic cooking areas	Switch Settings
To melt butter, chocolate, gelatine	1
To keep food hot, to prepare soufflé, omelette, egg or cream sauces	2
To heat up left-overs	3
To cook rice	4
Cooking vegetables or fish in its own juice	5
Boiling potatoes, soups	6
Cooking larger quantities of food, stews	7
Slow frying, preparing roux	8
Faster frying of meat and fish	9
Fast frying of meat	10
Deep fat frying or sealing of meat	11
Fast frying, deep fat frying, to bring large quantities of liquid to the boil	12

The switch positions indicated relate to quantities for four persons and to the use of the correct pan (the values are experience values). Smaller quantities require a lower setting, larger quantities, and pyrex, ceramic, and uneven pots require a higher setting.

## Roasting




Prepare the joint in the usual way and place into an ovenproof roasting dish. Position the roasting dish on the wire rack according to the oven cooking chart. The large roasting tin may be used when roasting larger joints together with potatoes and/or vegetables.

If you wish to roast the continental way, place the joint on the wire rack over the roasting tin into which, approximately 1 pint of water has been poured. This needs to be topped up during roasting.

Apart from maintaining a cleaner oven and roasting tin, it provides an excellent base for the gravy or sauce for the roast.

Do not line the oven with aluminium foil as this will result in a heat build up and may destroy the enamel.

### How to use the oven

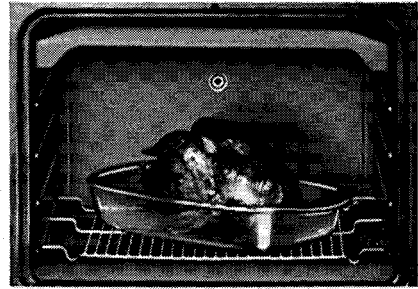
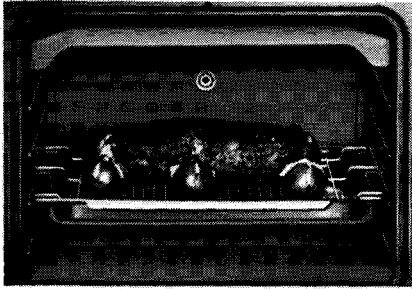
1. Set the selector switch (13) to ;
2. Turn the oven control (12) to the right until the required temperature appears on the scale (6); do not press the automatic roasting button (11);
3. Pre-heat the oven until the red pilot light (5) goes out;
4. Position the roast in the oven according to the oven cooking chart and close the door;
5. If you wish to utilise residual heat, turn the oven control knob (12) to the mark between 0 and 50° approximately 10 minutes before the end of the cooking time;
6. Return the oven knob (12) to 0.


The adjoining chart contains information on roasting, baking and surface browning. As these are only examples, please see your recipe book for further ideas.

 (Upper heat)

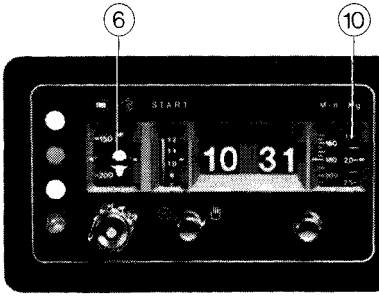
You will find the above symbol on the scale (6).

It represents upper heat only and is not temperature controlled. You may use this setting, instead of the grill, for surface browning, if the oven is already hot. Keep door closed whilst browning when using the upper heat setting.



Type of dish	Runner	Temperature	Cooking Time
Beef (rare to medium)	2nd from bottom	225 °C – 250 °C	20 mins. per lb plus 20 mins.
Beef (well done)	2nd from bottom	200 °C – 225 °C	30 mins. per lb plus 30 mins.
Lamb	2nd from bottom	200 °C – 225 °C	30–35 mins. per lb plus 30 mins.
Pork	2nd from bottom	200 °C – 225 °C	30–35 mins. per lb plus 30 mins.
Veal	2nd from bottom	210 °C – 225 °C	30 mins. per lb plus 30 mins.
Chicken	2nd from bottom	225 °C – 250 °C	20 mins. per lb plus 30 mins.
Duck	2nd from bottom	210 °C – 225 °C	25 mins. per lb plus 30 mins.
Goose	1st from bottom	200 °C – 210 °C	30 mins. per lb plus 30 mins.
Turkey	1st from bottom	175 °C – 200 °C	15 mins. per lb plus 25 mins.
Pheasant	2nd from bottom	220 °C – 250 °C	20 mins. per lb plus 30 mins.
Partridge	2nd from bottom	220 °C – 250 °C	20 mins. per lb plus 30 mins.
To bake fish dishes	2nd from bottom	180 °C – 200 °C	35–45 mins.
Stuffed peppers, tomatoes	2nd from bottom	210 °C – 225 °C	35–45 mins.
Shepherds pie, macaroni cheese, etc.	2nd from bottom	225 °C	45–60 mins.
Baked puddings	2nd from bottom	200 °C – 225 °C	45–60 mins.
To brown the top of: meat, cheese and vegetable dishes	3rd or 4th from bottom	pre-heat at 275 °C then top heat 	10–15 mins. 5–10 mins.

## Roasting with the automatic roasting system (ROASTAMATIC)



The automatic roasting system follows a very simple principle:

- The roasting temperature depends on the type of meat (6),
- the cooking time depends on the weight (10).

You select the type of meat and weight of the joint – and then select the automatic control system. This now takes over the roasting completely.

### **You need only attend to the following preparations:**

1. Weigh and season the meat.
2. Place the meat in an ovenproof dish.  
All lean meats should be roasted in a covered dish or pan;  
all fatty meats should be roasted in an open dish for a crispy finish.  
Frozen meat, including fatty joints, should always be roasted in a covered dish.  
Frozen poultry must be thoroughly thawed out – then it should be treated just like fresh poultry.
3. Add the recommended amount of water.  
You can alter this depending on the amount of gravy required.
4. Place the dish on the wire shelf in the cold oven and close the oven door.
5. Select the correct meat symbol and weight and switch on the ROASTAMATIC – page 13 will tell you how.

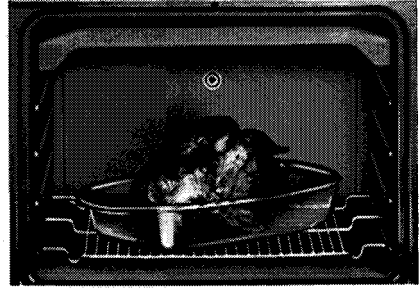
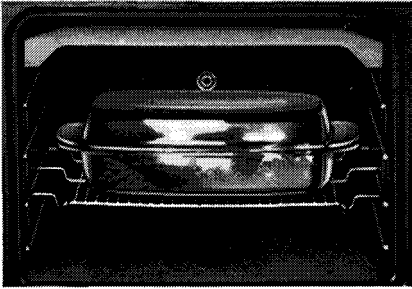
The chart opposite contains all the details you require.

After that the automatic roasting system takes over and ensures excellent roasting results.

### **The Roastamatic cannot be used for the following**

- Grilling
- Beef or meats which are required to be pink or red inside.  
Directions for general roasting can be found in the oven cooking chart.
- Roasting in roasting bags or foil.
- Roasting in stainless steel pans.

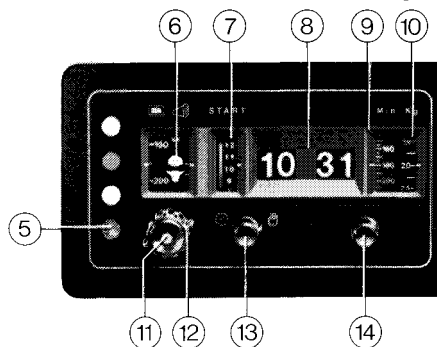
If you wish to connect the Roastamatic to the automatic 24 hour timer, please see page 14 for instructions.



Type of food	Dish	Water (Add water to cover base of pan by)	Runners (from bottom)	Sett- ing *)	Frozen food
Braised beef or casseroled beef	covered	1/2–1 1/2 cm (1/4"–1/2")	2nd		Setting 1/2 kg higher than actual weight. From 2 kg upwards- 1 kg higher
Roast beef, well done	covered or open	1/2–1 1/2 cm (1/4"–1/2")	1st		As above. Cover pan.
Roast pork	open	1 1/2–2 cm (1/2"–3/4")	1st		Setting 1/2 kg higher than actual weight. Cover pan, 2nd runner
Meat loaf	covered	none	2nd		As for frozen pork
Roast lamb	covered or open	1 1/2–2 cm (1/2"–3/4")	1st		As for frozen pork
Roast veal Stuffed heart	covered	1/2–1 1/2 cm (1/4"–1/2")	2nd		As for frozen pork
Game	covered	1/2–1 1/2 cm	2nd		Thaw cooking
Chicken	open	none	2nd		Thaw cooking
Duck	open	1 1/2–2 cm	1st		Thaw cooking
Goose up to 3 kg	open	1 1/2–2 cm	1st		Thaw cooking
Turkey up to 3 kg	covered	1 1/2–2 cm (1 1/2"–1/4")	1st		Thaw cooking

\*) Meat symbol **and weight!** When more than one joint of the same kind of meat is roasted, set the weight of one only.


## How to set the ROASTAMATIC system



When you have placed the joint in the oven, you should:

1. If the green edge of the starting scale (7) is not visible, press the change-over button (13) until the STARTING scale (7) stops.

It will now show the same time as the adjacent digital clock (8).  
On releasing the change-over button a green edge becomes visible on the starting scale.

2. Set the change-over button (13) to .
3. Operate the oven control (12) in clockwise direction until the indicator above (6) displays the correct meat symbol against the marker. The red and yellow control lamps light up.
4. Press button (14) until the weight indicator (10) shows the correct weight against the marker.  
On the left of this indicator you can read the total cooking time in minutes.
5. Press the green button for the automatic roasting system (11) at the oven control (12) – the green control lamp (5) lights up.

The Roastamatic should now start.

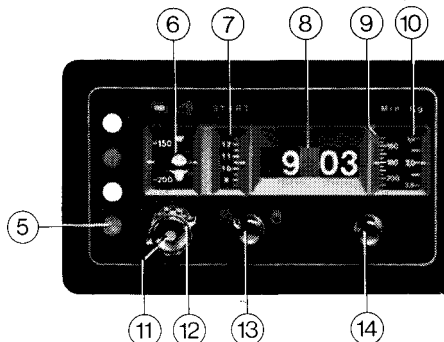
You can see from the minute dial how the cooking time is progressing.

When the roasting is complete you will hear a buzzer.  
This will automatically stop after a few minutes. If you wish to stop it manually, press button (14) until "0" appears on the scale (10).


To switch the oven off, press button (11) to cancel Roastamatic, turn the oven control (12) anti-clockwise until the indicator above (6) displays "0" against the marker.

The control lamps will now be off.

## How to connect the Roastamatic to the automatic timer



When you have placed the joint in the oven:

1. Set the change-over button (13) to ;
2. Operate the oven control (12) to select the correct **meat symbol** in the indicator square (6) above;
3. Press button (14) to select the correct **weight** on the kg dial (10);
4. Read the total cooking time from the minute dial;
5. Deduct this time from the required cooking end – this gives you the starting point for the Roastamatic.
6. Press the change-over button (13) until the starting dial (7) shows the required starting time against the marker;
7. Press button (11) for the automatic roasting system.


The roasting process will now start at the time selected.

At the end of the cooking time, the Roastamatic switches off automatically and you will hear a buzzer which will switch itself off after a few minutes.

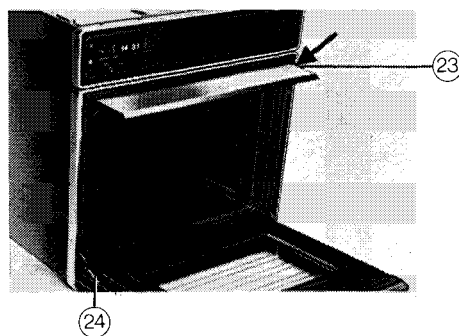
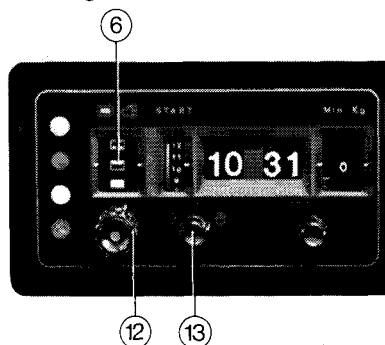
If you wish to switch this off manually, press button (14) until "0" appears on the minute dial against the marker.

To switch the oven off press button (11) for the Roastamatic system and turn the oven control (12) anti-clockwise until the indicator (6) above, displays "0" against the marker.

The control lamps should now all be off.

Finally return the change-over button (13) to .


## Grilling





Your oven is equipped with:

- A built-in infra-red grill element
- A vapour deflector plate
- A rotisserie and frame
- A rotisserie motor

**Important:** The oven door should not be entirely closed during grilling.

 (Grilling)

You will find the above symbol on the scale (6). This setting is used when grilling or spit grilling. To adjust the heat whilst grilling, turn the variable grill control (15).

1. Set the change-over switch (13) to .
2. Insert the vapour deflector plate (23).
3. Turn the oven control knob (12) clockwise to the grill symbol  on scale (6) and the control knob on the fold-away control panel numbered from 1 to 6 to 6.
4. Pre-heat the grill for 3 minutes.
5. Position the grill pan with the wire-shelf on the 4th shelf position from the bottom. The wire-shelf is reversible to accommodate thicker foods. After sealing the outside of the food on full, switch the control knob from 6 to a lower setting.
6. Raise the clip over the oven door hinge (24) (see page 17).
7. Close the door up to the stop.
8. Turn the food after half the grilling time.

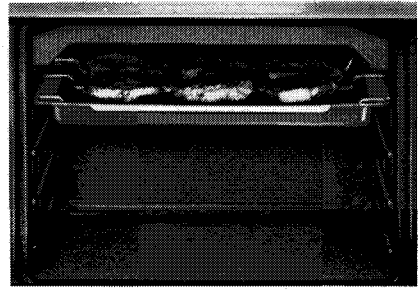
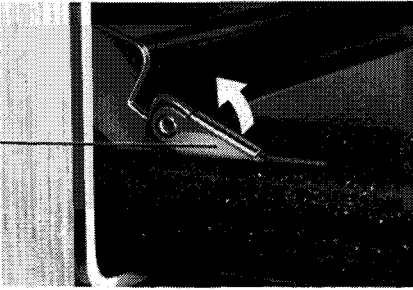
The following chart will give you approximate grilling times although these may vary according to the quality and thickness of the foods.

Please turn to pages 18 and 19 for spit roasting.

If you wish to remove the grill element when using the oven for baking or roasting see page 27.

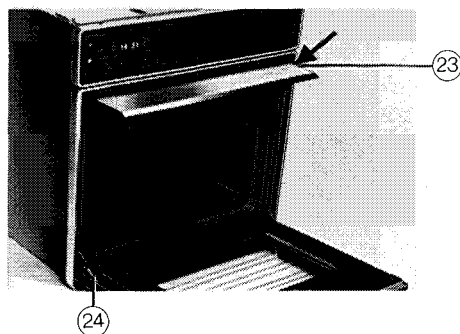
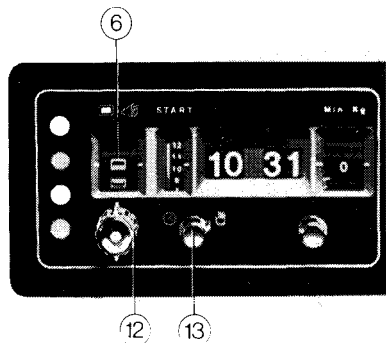


24



Type of food	Grilling on the wire shelf	
	Shelf position	Time
Escalopes of veal	4th from the bottom	8–10 min.
Fillet steak, rump steak	4th from the bottom	10–12 min.
Fillet of pork	4th from the bottom	12–15 min.
Lamb chops	4th from the bottom	10–12 min.
Liver	4th from the bottom	6–7 min.
Beefburgers, hamburgers	4th from the bottom	12–15 min.
Kebab	4th from the bottom	10–15 min.
Sausages	4th from the bottom	12–15 min.
Small roast chicken, halved (about 600 gr)	3rd from the bottom	30 min.
Pidgeon, partridge	3rd from the bottom	15–20 min.
Cheese on toast	4th from the bottom	3–5 min.
Egg dishes	4th from the bottom	4–6 min.
Toast	4th from the bottom	3–5 min.
Fillet of fish	4th from the bottom	8–10 min.
The grilling times given in this table are intended as a guideline only and should be adjusted according to the type of food to be grilled.		



## Spit grilling and spit roasting




The rotisserie supplied with your oven may be used for spit grilling giving a grilled finish to the food or for spit roasting giving a roasted effect.

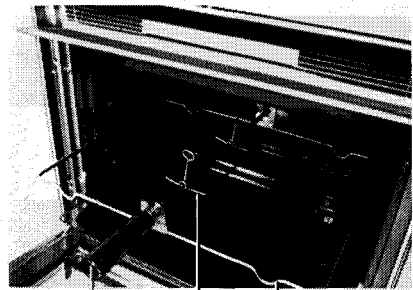
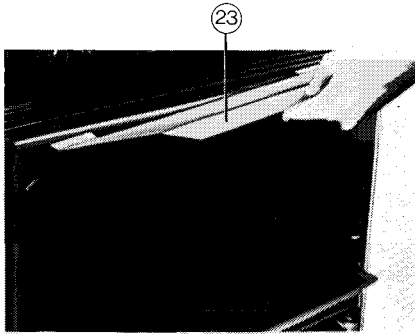
When spit grilling, the oven door has to be left ajar and when spit roasting the oven door is closed.

### For spit grilling proceed as follows:

1. Set the change-over switch (13) to .
2. Insert the vapour deflector plate (23).
3. Turn the oven control knob (12) clockwise to the grill symbol  and the control knob on the fold-away control panel numbered from 1 to 6 to 6.
4. Pre-heat for 3 minutes.
5. Secure the meat on the spit between the two meat forks (27) and fasten the screws. Mount the handle (28) by pushing it onto the spit and giving it a quarter turn.
6. Position the grill frame (26) on the 3rd runner from the bottom.
7. Place the rotisserie on the frame with the holder at the front of the frame resting between the two discs on the spit.
8. Push the rotisserie in the direction of the socket at the rear of the oven until it engages.
9. Release the handle (28) by pressing it and giving it a quarter turn and pulling.
10. Position the drip pan into the first or second runner from the bottom.
11. Raise one of the clips over the oven door hinge (24).
12. Close the door as far as the stop.
13. Turn the grill control from 6 to a lower setting as required.

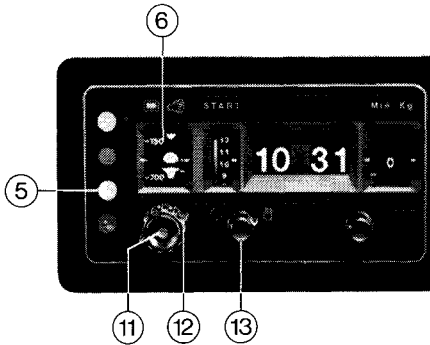
### For spit roasting proceed as follows:

1. Set the change-over switch (13) to .
2. Turn the oven control knob (12) in a clockwise direction to the required temperature (see oven cooking chart, page 11).
3. Pre-heat the oven until the red light goes out.
4. Secure the meat on the spit between the two meat forks (27) and fasten the screws. Mount the handle (28) by pushing it into the spit and giving it a quarter turn.
5. Position the rotisserie frame (26) on the 3rd runner from the bottom.
6. Place the rotisserie on the frame with the holder at the front of the frame resting between the two discs on the spit.
7. Push the rotisserie in the direction of the socket at the rear of the oven until it engages.
8. Release the handle (28) by pressing it and giving it a quarter turn and pulling.
9. Position the drip pan into the first or second runner from the bottom.
10. Pour 1½ pint of water into the pan. Keep the water topped up during roasting to prevent fat from baking on in the pan. This will also keep the oven much cleaner, while at the same time the base for gravy or sauce is provided.
11. Close the oven door.



Type of meat	Spit-grilling
	Time
Sirloin of beef	50 mins.
Rolled roast pork	40–50 mins.
Boned leg of veal	50–70 mins.
Boned leg of pork	50–70 mins.
Kebab	20–25 mins.
Duck	60–70 mins.
Roast chicken (1000 gr approx.)	40–45 mins.
<p>The cooking times given in this table are intended as a guideline only and should be adjusted in accordance with the type of meat being grilled.</p>	

## Baking




Cake tins must be placed on a wire-shelf according to the baking chart on page 21.

Tall cakes which require a longer cooking time are placed towards the base of the oven and cakes with short cooking times such as sponges are placed a little higher up.

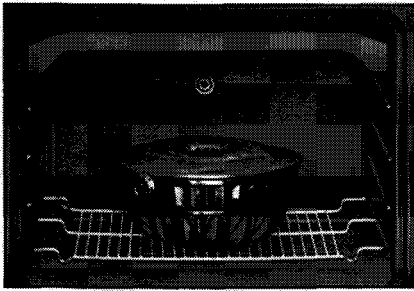
When cooking never use the roasting pan as a drip pan as this will interrupt the heat distribution.

Do not line the oven with aluminium foil as this will lead to a heat build up which can destroy the enamel.

### For baking proceed as follows:

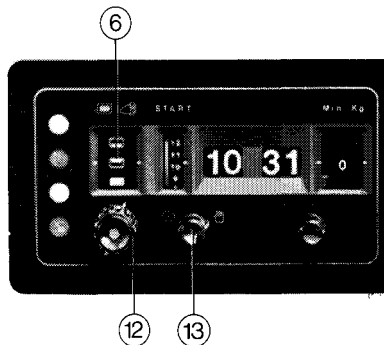
1. Set the change-over knob (13) to .
2. Select the temperature as required by turning the oven control knob (12) clockwise.  
**Do not** press button (11).
3. Pre-heat the oven until the red light (5) goes out.
4. Place the cake tin on the relevant wire-shelf and close the oven door.
5. If you wish to utilise residual heat turn the oven to the marker between 0 and 50° five minutes before the end of the cooking time.
6. Switch the oven (12) to "0".

The following baking chart will give you guidelines. Recipes may be found in the AEG recipe book.



Type of cake	Runner	Temperature	Time
Dundee Cake Madeira Cake White Bread Bread Plait Fruit Cakes French Pastry Cases Sponge Fatless Victoria Sandwich	1st from bottom	150 °C 160 °C 225 °C 200 °C 150–175 °C 225 °C 190 °C 190 °C	2½–3 hours 70–80 mins. 40–45 mins. 30–40 mins. 70–80 mins. 12–15 mins. 25–35 mins. 15–25 mins.
Strudel Chelsea Buns Wholemeal Bread Swiss Roll Rice Puddings Eclairs Meringues	2nd from bottom	225 °C 220 °C 250 °C 210–225 °C 150 °C 210 °C 75 °C–100 °C	40–50 mins. 20–25 mins. 30–40 mins. 10–15 mins. 150 mins. 30–40 mins. 3½–4 hours
Macaroons Puff Pastry Shortcrust pastry Cases Scones Digestive Biscuits Mince Pies Apple Pie	3rd from bottom	150 °C 200 °C 225 °C 225 °C 200 °C 225 °C 225 °C 200 °C	25–35 mins. 12–15 mins. 10–12 mins. 15 mins. 10–15 mins. 25 mins. 15 mins & then 20–25 mins.

## Sterilising (preserving) vegetables



 (Lower heat)

You will find the above symbol on the scale (6).

It represents lower heat only and is not temperature controlled.

It is used when sterilising (preserving).

When sterilising fruit or vegetables, place the wire shelf – as shown in the table – on the oven floor.

Up to six 1 – 1½ litre jars can be placed on the shelf.

The jars must not touch.


They should be of more or less equal size and have the same content.

The lids must be firmly secured.


Place a cup of water on the shelf in order to provide the necessary moisture in the oven.

Set the change-over button (13) to .

### The procedure for sterilising fruit is as follows:

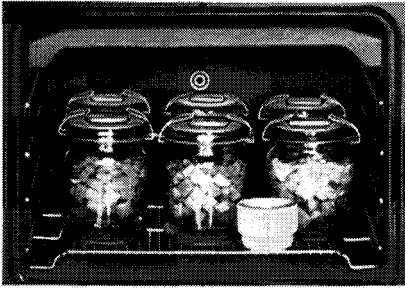
1. Operate the oven control (12) to select lower heat symbol  ;
2. Place the jars in the oven and close the door;
3. Watch the jars until the liquid in the first jars begins to bubble;
4. When bubbles begin to appear set the oven “0” and leave the jars for about 30 minutes in the closed oven.






### The procedure for sterilising meat and/or vegetables is as follows:

1. Operate the oven control (12) to select the lower heat symbol  ;
2. Place the jars in the oven and close the door;
3. Watch the jars until the liquid in the first jars begins to bubble;
4. When bubbles begin to appear operate the oven control (12) until the indicator square (6) above shows “St” against the marker;
5. Sterilise for 60–90 minutes;
6. Switch the oven off and leave the jars for about 30 minutes in the closed oven.

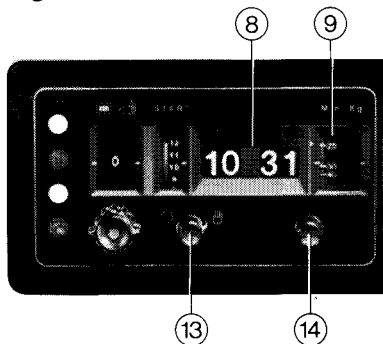
Your oven can only be used for sterilising when you use glass jars with rubber sealing rings and glass lids.

**Never use tins or jars with a screw top.**



Items for preserving	Shelf position	Oven switch setting	
		Sterilising up to bubble formation	Further sterilising
<b>fruit:</b> Strawberries, blueberries, raspberries, ripe gooseberries.	wire shelf  on the floor or first runner of the oven	Lower heat  35–60 min. approx.	0 15–20 min.
Pears, apples, quinces, plums, unripe gooseberries		Lower heat  35–60 min. approx.	0 20–30 min.
<b>Vegetables:</b> Peas, carrots, beans, mushrooms, asparagus		Lower heat  35–60 min. approx.	St 60–90 min. 0 30 min.
<b>Puree:</b> Apple sauce, tomato puree	Pan in 1st position from the bottom	Lower heat  35–60 min. approx.	0 20–30 min.

## Digital clock and minute minder



The **digital clock** (8) of your oven will always show you the correct time of day. It is called a digital clock, because it shows the time in digits and not by the conventional method of hands.


When the cooker has just been connected, or after a power cut,

**you can correct the time as follows;**

1. Pull out knob (14) – the digits will rotate in a speeded up fashion.
2. When the correct time appears push button in (9).

The clock can also be used as a minute minder with buzzer. The buzzer will remind you of the end of a selected cooking time.

**To set the minute minder.**

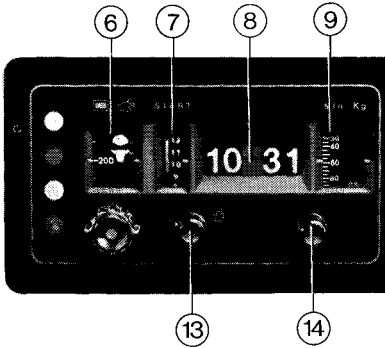
1. Set the change over button (13) to .
2. Press button (14) until the minute dial shows the required time against the marker.

The buzzer will sound at the end of the pre-set cooking time.

This will switch off automatically after several minutes. You can switch this off manually by pressing button (14), until the "0" of the dial appears against the marker.




## Automatic timer




Automatic STOP and START/STOP facilities are a feature of this oven. At the end of the cooking time you will hear a buzzer which switches off automatically after a few minutes.


### Setting the automatic STOP control

1. If the green line on the starting dial (7) is not visible, press the change over button (13) until the starting dial (7) stops. It will then show the same time as the adjacent digital clock (8). A green line appears on the starting dial when the change over button is released.
2. Set the change over button (13) to .
3. Press button (14) until the minute dial (9) shows the required cooking time against the marker.
4. Switch on the oven.

The automatic START/STOP facility enables the oven to switch ON and OFF automatically within a 24 hour period.

### Setting the automatic START/STOP control

1. Set the change over button (13) to .
2. Press button (14) until the minute dial (9) shows the required cooking time against the marker.
3. Deduct the cooking time from the required end, this gives you the starting time for the automatic START/STOP.
4. Press change over button (13) until the starting dial (7) shows the required starting time against the marker.
5. Switch on the oven.

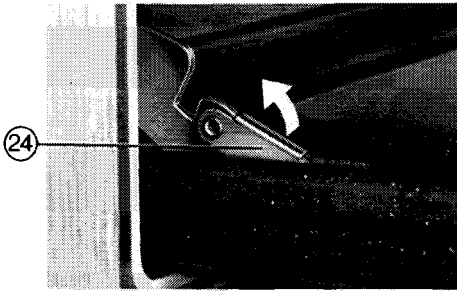
After using the oven for time controlled cooking please return the change over switch (13) to , and set the temperature dial (6) to "0".

## **Warming Drawer**

The UN 6.03 has a heated crockery drawer with a lift-out basket.

To heat the drawer, press the orange button on the left, inside the drawer.  
The yellow mains light will be on for as long as the drawer is being heated.  
To switch off the heater, press the orange button again.

## Cleaning and care



Before cleaning your oven, switch it off and allow it to cool.

Never remove food deposits with scouring powder.

Use a mild detergent for cleaning enamel and glass surfaces.

Do not use powders designed for dishwashers.

The oven can be illuminated during cleaning.

The oven does not heat up in the first notch position of the oven control after "0".

### Removing the **oven door**:

1. Open the door and raise the cover plates on both sides of the door (see arrow in illustration above).
2. Raise the door (not closing it completely).
3. Gently push the door in closing direction and lift off.

Reverse this procedure when refitting the door.

The **grill element** of the oven may be removed for cleaning.

Please ensure when refitting the grill element that it is properly engaged in the socket at the rear of the oven.

It is advisable to clean the oven everytime you use it, in this way grease marks will not be baked in.

For easy cleaning we recommend the use of a spray cleaner, but please follow the manufacturer's instructions.

## VITRAMIC cooking top



### Important

#### Cleaning and care of VITRAMIC hobs

The maintenance of Vitramic cooking surfaces is quick and easy if the suggestions listed below are followed:

Make sure that the cooking surface and the bases of the cooking utensils are **CLEAN** and **DRY** before use.

Mineral deposits present in hard water and food may cause discolouration in the form of grey, blue or mother-of-pearl stains which appear to be in the surface. It is, therefore, important that the hob is cleaned thoroughly after use. None the less staining from these deposits may occur, in which case make up "Delete" into a paste, spread on the stained areas and leave overnight. Apply cleaner conditioner, wipe top clean and dry with kitchen paper.

#### Recommended cleaners

1. "Jif", non-scratch scouring cream
2. "Liquid Gumption"
3. "Delete"
4. Razor-blade in a patent holder held at an angle of 30° can be used to remove stubborn soilage.

Apply cleaner conditioner after using any of the above cleaners, wipe the hob clean and dry with kitchen paper. Cleaner conditioner will protect the surface of the hob.

#### Warning!

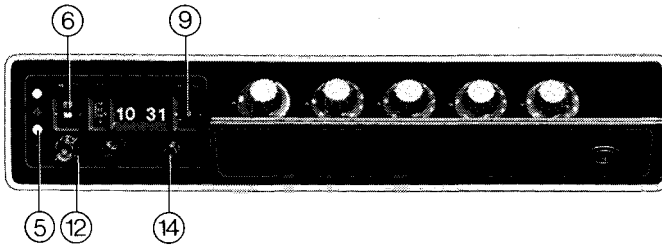
1. **Do not** scatter sugar or allow sugar solutions (jam, jelly etc.) to settle on the hob surface, as permanent damage may occur. If sugar or sugar solutions are accidentally spilled, remove immediately with a scraper and a clean, damp cloth (no detergent!)
2. **Do not** allow plastic materials to melt on the surface. Should this happen, proceed as for sugar above.
3. **Do not** slide pans across the surface, as this may eventually lead to scratching, making cleaning of the hob more difficult and may even result in permanent stains.
4. **Do not** use the hob as a chopping board, as this may scratch the surface.
5. **Do not** use abrasive cleaners or scouring pads.
6. **Do not** use oven cleaners or mix household detergents, as they may have an adverse effect in the hob surface.

#### Hotplates

The heating surfaces of the hotplate should be cleaned with fine scouring powder and a sponge. Dry the plates thoroughly after cleaning.

Occasionally an application of thin oil, e. g. sewing machine oil will help to take care of them. Do not use bacon rind, cooking oil or butter wrappers.

## Pyrolytic cleaning (EP 6.03)





The pyrolytic self-cleaning system (EP 6.03)

The pyrolytic self-cleaning process turns food soil from roasting, grilling or baking into loose dust which you can easily wipe off.

Particularly large or coarse food deposits on the oven floor and dirt outside the door seal must be removed by hand.

### Pyrolytic self-cleaning procedure:

1. Remove fittings from the oven, close the oven door;
2. Turn the oven control (12) to the cleaning symbol 
3. Press button (14) until the minute scale (9) shows the cleaning symbol .

The pyrolytic cleaning process is now in operation from the moment the white indicator lights up (5).

The cleaning process is completed after 3 hours (the white lamp [5] goes out).

For safety reasons the door cannot be opened for another hour or so. Switch the oven manually to "0" by turning the oven control (12) to "0". The minute scale will return to "0" automatically, just before that you will hear a buzzer which stops after a few minutes. You can also switch it off manually by pressing button (14) until the minute scale shows "0" against the marker.

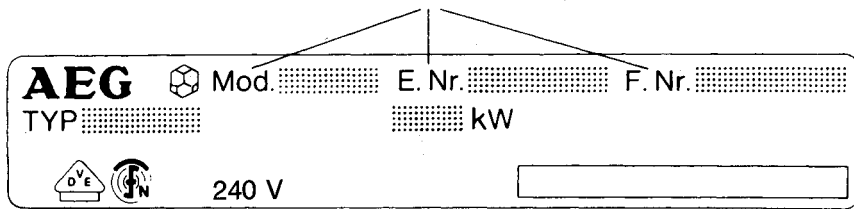
The cleaning process can be interrupted at any time during the first 15 minutes by returning the oven control to "0".

To interrupt the cleaning process at a later point of time, you return the oven control to "0" and wait until the door can be opened (safety feature).






## What do I do if . . .




### **. . . the pilot lights do not light up.**

Check whether you have followed operating instructions.  
Check whether the fuses in the fuse box are in order.

### **. . . the left-hand front plate on the oven does not work.**

Check whether the change-over button (13) is set to the  symbol.  
When using the automatic timer both the left-hand front plate  
and the oven are both connected to the timer at the same time.

### **. . . the change-over knob (13) cannot be moved.**

The green line on the start scale (7) is not visible.  
Press the change-over knob (13) until the start scale (7) stops.  
It will then show the same time as the digital clock (8).  
Release the change-over knob (13) and the green line will be visible  
and the change-over knob (13) can be turned to the .

### **. . . the interior light does not work.**

Change the bulb (40 watts, heat-resistant to 300 °C).  
To do this, isolate the fuses in the fuse box,  
turn the protective glass cover on the oven back panel to the left,  
remove the defective bulb and replace it by a new one.

### **. . . the cake is burned.**

You have pressed the ROASTAMATIC knob (11) by mistake.  
(The automatic roasting knob is pressed for automatic roasting only and not for baking.)

### **In the case of any other malfunction**

Please call our service department

When calling quote:

- the model number
- the E number
- the F number

You will find this information on the rating plate on the frame on the inside of the oven.