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Operating Instructions

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EN 64 TM

21

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Built-In Electric Cooker  
Model EN 64 TM

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**AEG**

## Before you go on reading

Please read these instructions carefully before using your new appliance.

In this booklet you will find detailed notes on what you must do before using it for the first time and how you can roast, grill, cook, sterilise, bake and warm up, how to use the automatic timer, and how to clean the oven and the cooking areas.

Important facts on installation can be found on page 21.

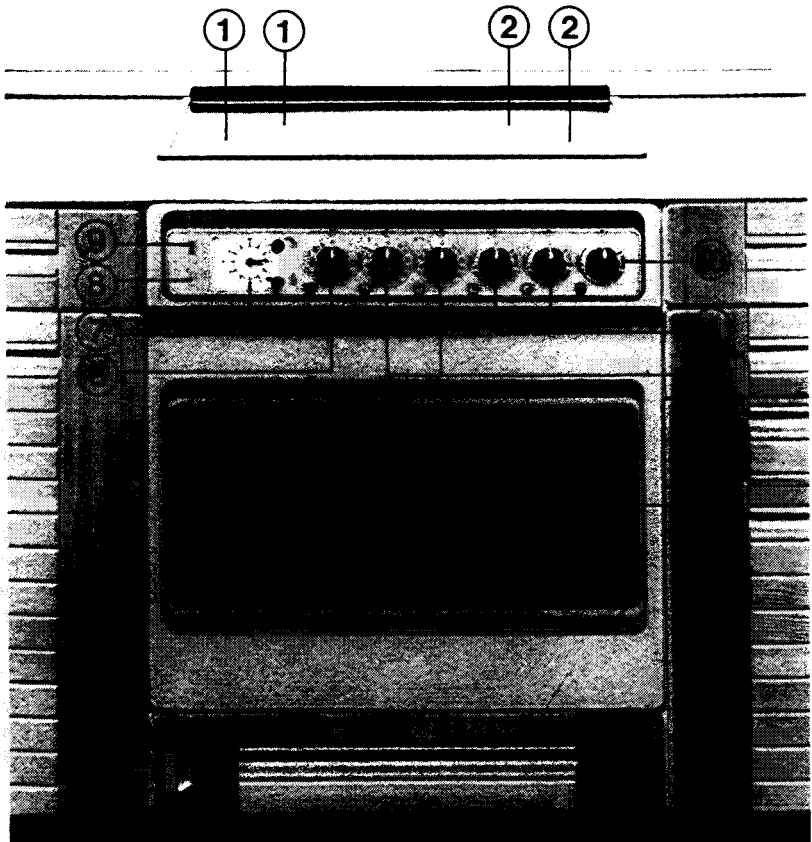
**The Electricity Board's regulations concerning connection must be strictly adhered to. Your oven must be installed by a qualified electrician.**

This appliance complies with the requirements laid out in the EEC Directive 76/889.

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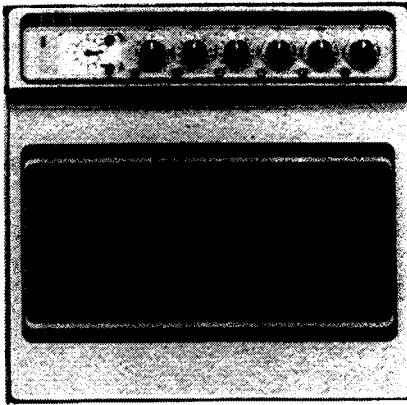
- ① Automatic cooking areas
- ② Fast cooking areas
- ③ Controls for the automatic cooking areas
- ④ Controls for the fast cooking areas
- ⑤ Oven with thermostat, variable grill element, oven light and complete rotisserie equipment
- ⑥ Temperature control for the oven
- ⑦ Clock with automatic STOP and START/STOP cooking system, and a minute minder
- ⑧ Red thermostat light for the oven
- ⑨ The yellow mains light which operates when the cooking areas or the oven are switched on
- ⑩ Control knob for the variable grill element in the oven



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## 4 Before using for the first time

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### Installation and electrical connection

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

Important facts for installation and electrical connection can be found on page 21.

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### To switch on the oven

The insulation of your oven incorporates a bonding agent which must be burnt off before using the oven for the first time. Proceed as follows:

1. Remove the oven accessories (see page 11) and clean them in hot water and washing up liquid.
2. Switch on the oven (see page 11 for instructions), select 250 °C and leave the oven on for about 30 minutes. During this time there will be an unpleasant odour which is unavoidable. When the oven has cooled down, wipe it with a soapy damp cloth.

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### Surface coating of the cooking areas

If you are installing your new AEG cooker with a vitreous enamel or stainless steel hob unit (not Vitramic hobs) it is necessary to remove the protective coating which is placed over the cooking surfaces of the hotplates during manufacture.

Before using for the first time, set each hot plate in turn to a maximum heat setting for a period of approximately 10 minutes. This will burn off the protective coating.

Unfortunately, during this time, there will be an unpleasant odour, which is unavoidable. Once this process has been completed, your appliance is ready for normal use.

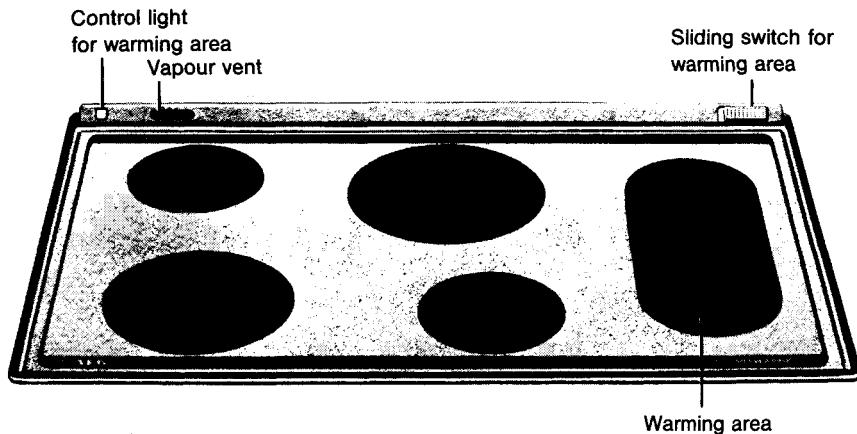
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### Oven coating

The vitreous enamel in your oven is very durable. However, vitreous enamel is adversely affected by fruit acids (rhubarb, lemon etc.) and tea which will discolour and dull the enamel. The performance of

the oven is not affected. To prevent spillage of the above coming in contact with the enamel, place the cooking container on a baking sheet.

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**VITRAMIC-cooking surface**  
(ceramic glass hobs)

Prevent hard objects from falling on to your VITRAMIC cooking surface. Severe impact on one point may cause the surface to crack.

If the top is chipped or cracked through incorrect use, the VITRAMIC top must not be used any longer. Please contact your AEG Service Department immediately.

**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.**

**Important:**




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


## Using the warming area on the VITRAMIC hob

**Warming area**

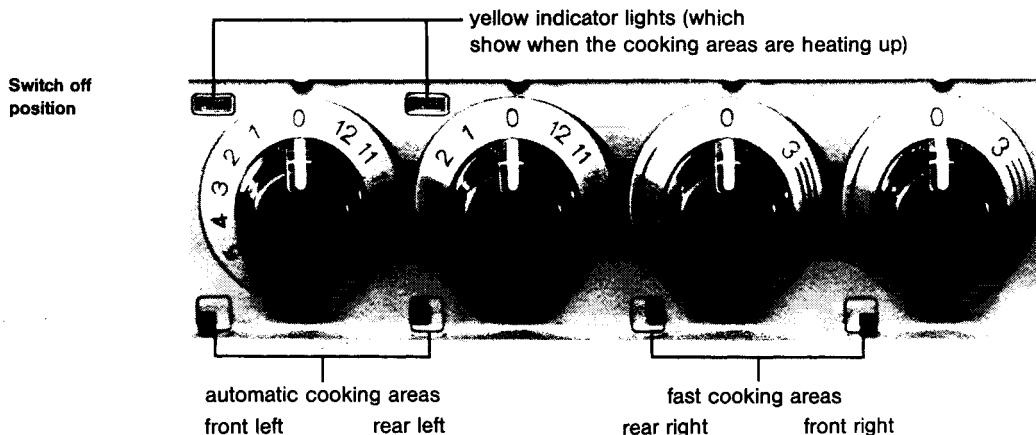
The warming area can be used for heating up crockery and for keeping food warm.

The warming area is operated with the sliding switch which is located in the splash back at the rear right side of the VITRAMIC ceramic glass cooking area (see illustration).

**Switching on.** Move the switch to the left: the symbol  appears and the control light comes on.

**Switching off.** Move the switch to the right: the symbol  appears and the control light goes out.





The cooking areas referred to in the book can be either solid hotplates on vitreous enamel or stainless steel hobs or ceramic glass cooking areas on the VITRAMIC hob.

Your appliance has controls for four cooking areas: two automatic cooking areas and two fast cooking areas.

The symbols under the control knobs indicate which cooking area is operated by the individual switch.

There is a dial around each control knob showing all switch positions of the cooking areas, as follows:

for the two automatic cooking areas:

0 to 12

for the two fast cooking areas: 1 to 3.

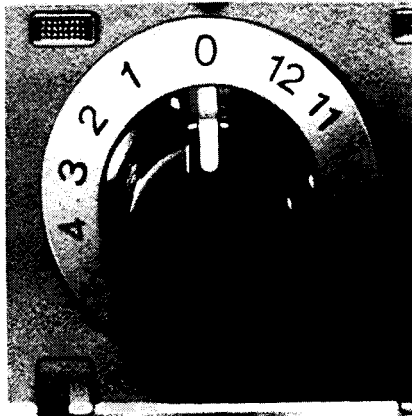
You may turn the control knob clockwise or anti-clockwise. The brown dots ● on top of the control panel mark the '0' position (see illustration).

When you switch on one of the cooking areas the yellow pilot light on the left of the control panel will illuminate.

If you wish to cook automatically, pull out one of the control knobs for the automatic cooking areas (see also page 8): the yellow indicator light above the knob on the left will also come on.

The yellow lights indicate that an increased amount of energy is being fed to the cooking area until the lights go out. The appliance automatically carries out the function you normally would do manually by selecting a high setting to start the food cooking and then turning it to a lower setting for the remaining cooking time. This applies to settings 1-11. On setting 12 the cooking area is on "full" throughout.

The yellow lights go out when the initial heating up period is over.



The following instructions will tell you how you should use the automatic cooking areas for cooking, stewing and boiling without the food boiling over and burning. The cooking area will keep to the selected

setting and switch from boiling or heating up to simmering automatically. The adjoining chart contains a few examples of switch settings you may use.

**To switch on with automatic cooking**

- Place the pan on the cooking area.
- Turn the switch to the required setting (e. g. between 5 and 7 for larger quantities of food).
- Give the switch knob a short pull. The yellow indicator light (above the

control knob on the left) will come on. The cooking area will then automatically switch to the highest temperature setting to bring the food to the boil, and then it will switch from boiling or heating up to simmering (the indicator light will go out).

**To switch on without automatic cooking**

The automatic plates can be used as **fast cooking plates** by turning to 12 until

boiling point and then to a lower setting without pulling out the control knob.

**Making corrections**

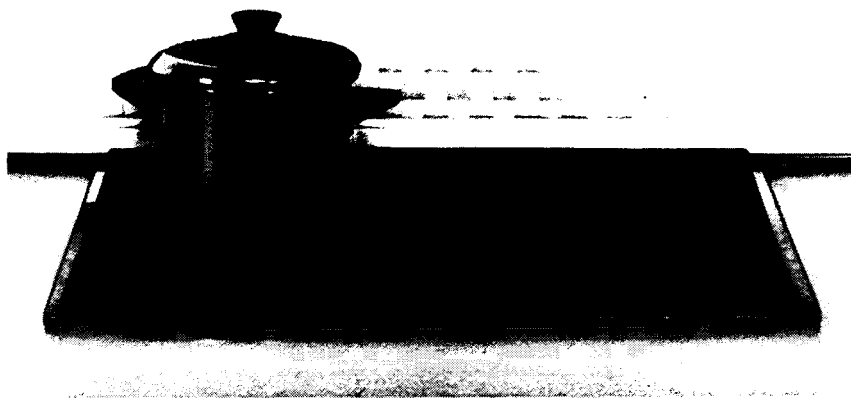
Any mistake can be corrected by turning the control knob to the required setting. The cooking area will adjust itself automatically to the new setting.

If you have accidentally pulled out the control knob simply return the switch back to 0. This will switch the automatic cooking area off.



If you wish to connect the two automatic cooking areas to the automatic timer, please see page 18 for instructions.

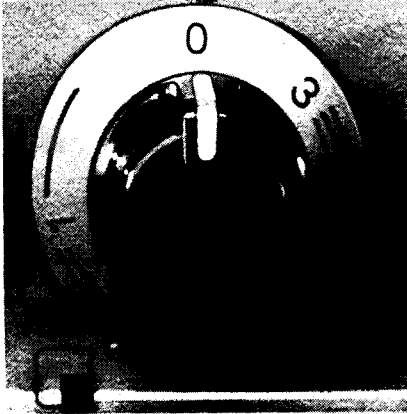




**Important**

The switch settings in this table relate to quantities for four persons and to the use of the correct pan. The values should only be regarded as a guide since the food varies as to quantity and quality.

Switch Settings	Uses of automatic cooking areas
12	Fast frying, deep fat frying, to bring large quantities of liquid to the boil
11	Deep fat frying or sealing of meat
10	Fast frying of meat
9-10	Frying of meat, fish, sausages and pan cakes
8	Preparing roux, gentle frying of eggs, liver
5-7	Cooking larger quantities of food, stews and soups
4-6	Boiling potatoes, soups
3-5	Cooking vegetables or fish in its own juice; stews
3-5	To cook rice
2-4	Re-heating food, cooking small amounts of potatoes, rice, vegetables; simmering
1-2	To keep food hot, to prepare egg or cream sauces. To melt butter, chocolate, gelatine
0	Residual heat, "0" position



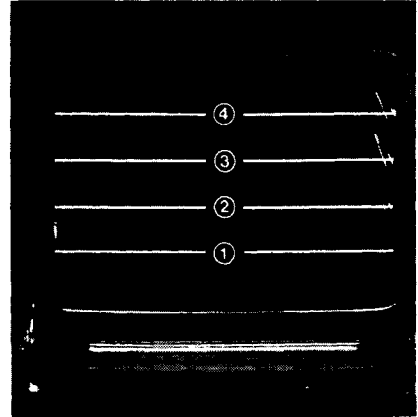
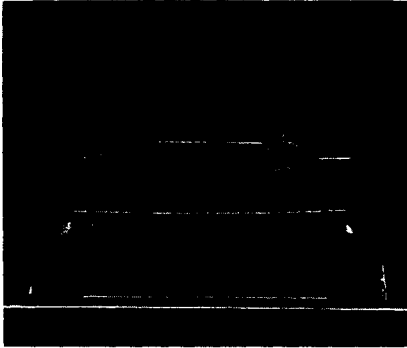
Fast cooking areas have a higher connected load than standard cooking areas.

The following chart can be used as a guide for the suitable settings.

Set the switch to 3 and after initial heating up return it to 1 or to a higher or lower setting, as required.

#### Cooking chart

Settings	Suggested uses of fast cooking areas
3	Bringing food to the boil before switching to simmering. Heating of frying pan
2-3	Quick frying, sealing of meat
2	Frying of foods requiring lower temperatures
1-2	Simmer for large quantities of food
1	Simmer for average quantities
0-1	Keeping food hot
0	Residual heat, "0" position



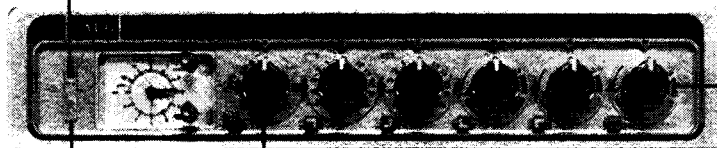
**Equipment**

- Grill element
- Meat/Grill pan with 2 pan handles
- Reversible wire shelf
- Rotisserie frame and spit (2)
- Wire shelf (2)
- Grill deflector plate

**Shelf positions**

The **oven** offers four shelf positions ①, ②, ③ and ④ for the meat pan and the wire shelves.

Red temperature control light



Yellow mains light: on when oven and/or cooking-areas are switched on

Temperature control for oven

Variable grill element control knob

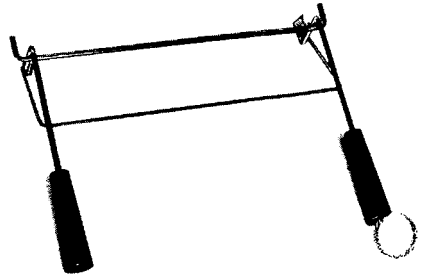
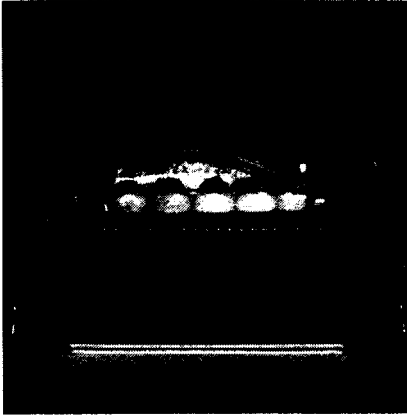
**Switching on**

Turn the oven control clockwise until the required temperature or the grill symbol is displayed against the marker. The control lights will come on. The yellow mains light remains on while the appliance is in

operation. The red thermostat light stays on whilst the oven is heating up and goes out once the set temperature has been reached i.e. it cycles on and off during operation.

**Switching off**

Turn the oven control anti-clockwise to '0' (as illustrated). The control lights will go out.



**Aluminium foil**

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



Consult the AEG recipe book for details concerning cooking temperatures, times and shelf positions.

If you need to preheat the oven, wait until the red control light goes out for the first time. Then place the food in the oven and close the oven door.

**Meat/grill pan handles**

Secure the pan handles (iii.) to either side of the pan pushing inwards as far as possible.

**Switching on**

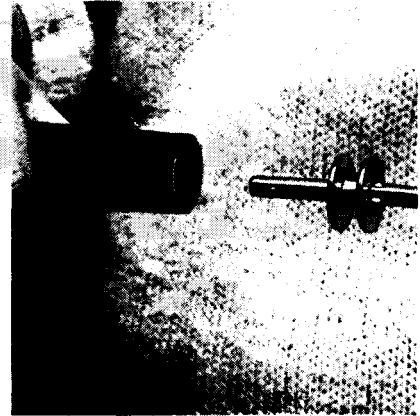
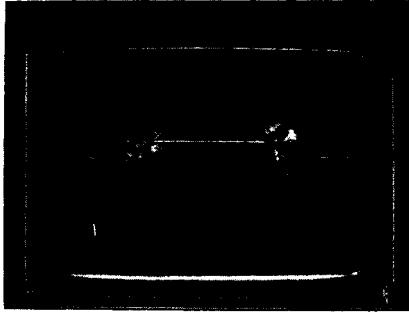
Turn oven control to the required temperature.

**Switching off**

Return the oven control to the '0' position.



If you want to connect the oven to the automatic timer, please see page 18 for instructions.




You will require the rotisserie, the support frame and the drip pan for spit roasting. Pre-heat the oven until the red light goes out.

Prepare the spit, slide one of the forks onto the spit and tighten the screw. Next put on the joint, then insert the second fork into the joint and tighten the screw. Fit the handle by giving a slight push and a quarter turn.

Insert the support frame on the third runner from the bottom of the oven. Place the spit on the grill frame and push in the direction of the socket at the rear of the oven until it engages. Release handle by pushing it and at the same time giving it a quarter turn.

Position the drip pan on the 1st or 2nd runner from the bottom. Pour 1 pint of water into the drip pan. This not only keeps the joint moist and provides an excellent base for gravy, but makes cleaning the pan and the oven much easier. Close the oven door and select the

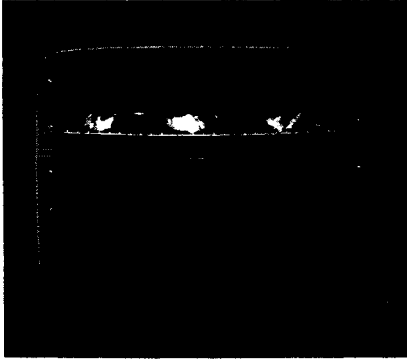
rotisserie symbol  on the oven control knob. Calculate the cooking as per roasting chart in the recipe book working on the time per 450 g (1 lb) only.

### Spit Grilling

The rotisserie in your oven can also be used for spit grilling giving a grilled finish to the food. This is particularly suitable for poultry or joints of up to 1000 gr (approx. 2 lb).

Place the drip pan on the 1st or 2nd runner from the bottom without water.

When spit grilling, the oven door has to be left ajar and when spit roasting the oven door is closed (see the following page for further instructions on grilling).



The variable grill element in the oven is fitted at the factory.

**Place grill deflector plate in position**


Insert the deflector plate in the slot provided just above the oven as illustrated.

**Preparation of food**

For grilling on the wire shelf the meat slices should be of equal thickness to ensure even browning.

Brush the meat or fish with a little oil as required.

**To switch on and pre-heating**

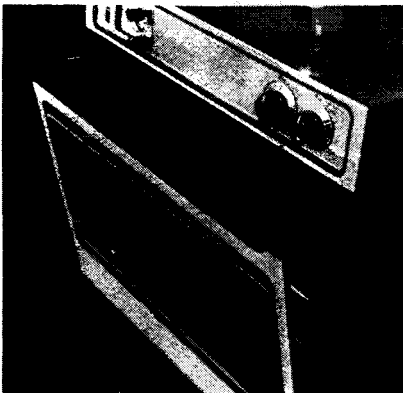
Pre-heat the grill for approx. 3 minutes. To switch on turn the oven switch to the grill symbol  and select the highest setting

on the variable grill control. The setting can be altered as required.

**Placing the food under the grill**

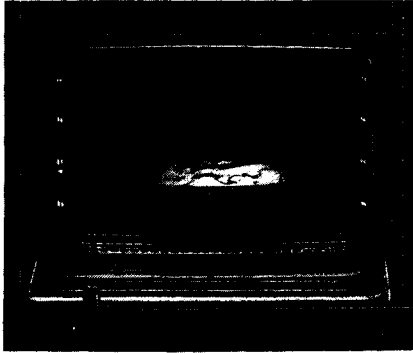
Place the food on the reversible wire shelf in the meat pan and position it in the oven on the required runner.

**Positioning of the door during grilling**



**Leave the door open during grilling!**

Close the door up to the resting position as illustrated.



Consult the AEG recipe book for cooking times, temperatures and shelf positions.



**Switching on**

Turn the oven switch to the required temperature. When pre-heating, place the cakes in the oven when the red control light has gone out.

**Switching off**

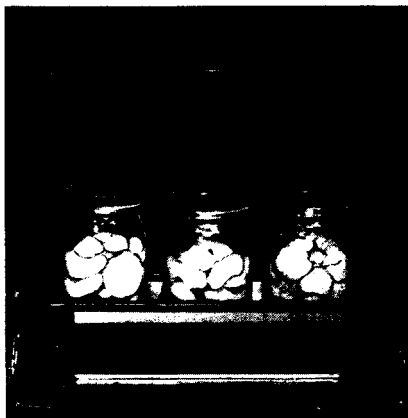
Return the oven switch to '0'.



Residual heat can be used for up to 5 minutes after switching the oven off.



If you want to connect the oven to the automatic timer, please see page 18 for instructions.

**General points**

Use only standard jars with rubber seals and glass or metal lids suitable for bottling. Do not use jars with bayonet clips or

tins. For best results hygienic handling and good quality fresh foods are essential.

**Positioning of jars**

Slide the meat pan onto the 2nd runner position and place jars, leaving a space between each, onto it.

Up to six 1-1½ litre jars can be placed in the meat pan. 1½ litre jars require a preserving time which is approximately 20-30 minutes longer than for 1 litre jars.

All jars should be of the same size and should be filled with the same amount and contents. Make sure that the tops are firmly attached to the jars. Stand a cup of hot water in the pan to maintain the necessary moisture in the oven. Close the oven door and select a temperature of 200 °C.

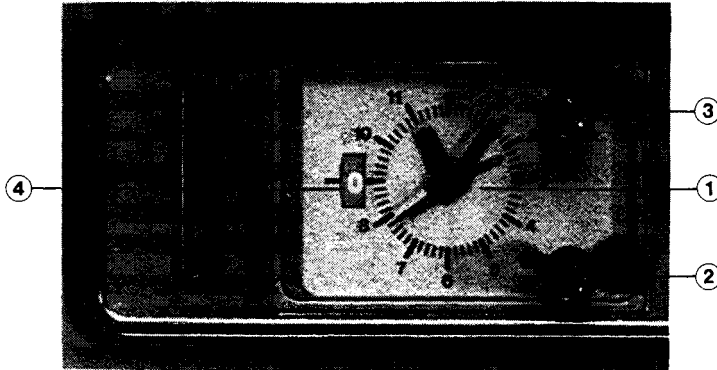
**Preserving fruit**

Watch the contents of the jars until bubbles form in the first jar. Switch off the oven and leave the jars standing in the closed oven, using the residual heat, for approximately 30 minutes.

**Preserving vegetables**

Watch the contents of the jars until bubbles form in the first jar. Turn the oven switch to 150 °C and continue preserving for approximately 60-90 minutes. Switch off the oven and leave the jars standing in the closed oven, using the residual heat, for approximately 30 minutes.





The clock ① on your cooker shows you the correct time of day.

### Setting the clock


To set the clock, e.g. when using the cooker for the first time or after a power cut, proceed as follows: Pull out the lower

button ② (with the pot symbol) and turn the hands to the correct time of day. Release the button.


### Setting the minute minder


The clock incorporates a minute minder with a buzzer to remind you that a selected cooking time has elapsed. The minute minder is set as follows:

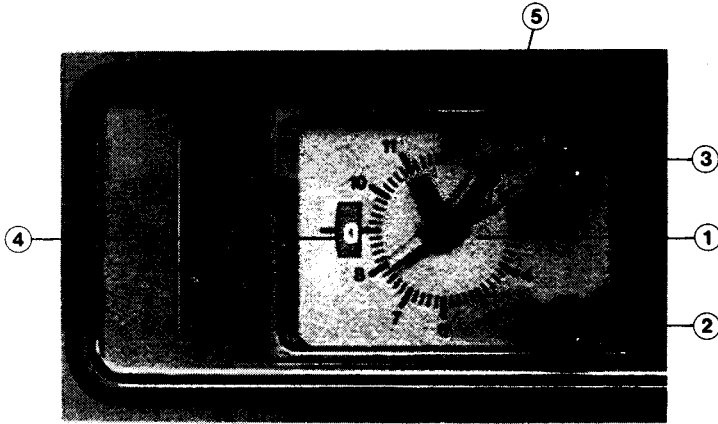
Turn the lower button ② (with the pot symbol) until the required time appears in the indicator window ④ on the left of the

timer (e.g. 30 minutes). At the end of the period set a buzzer will sound which switches off automatically after approximately 1 minute. To stop the buzzer manually, turn the lower button until the minute scale in the indicator shows the manual symbol .

### Important note

After time controlled cooking always re-set the timer to the manual symbol . If the minute minder is used while the oven is in operation, but the oven should continue to cook after the time selected

has elapsed, turn the lower button until the symbol  appears in the indicator window, otherwise the oven will switch off.



The automatic timer ① can be used for the two automatic cooking areas and the oven either individually, or at the same time. If they are all connected to the timer, the start time and the cooking time selec-

ted applies to all and they will switch off together. In order to use the automatic timer the cooking time and the start time have to be selected.


**Automatic  
top only**

1. The orange pointer ⑤ must be under the hour hand. If it is not, push the start knob ③ and turn until it clicks into position.
2. Turn the lower knob ② until the required cooking time (in minutes) is shown on the scale in the indicator window ④ on the left.
3. Select the required oven temperature.
4. The oven and/or the automatic cooking area(s) will switch off automatically at the end of the pre-selected cooking time.


**Automatic  
START and  
TOP**


1. Push the start knob ③ and turn the orange pointer ⑤ to the start time required.
  2. Turn the lower knob ② to select the cooking time.
  3. Select the required oven temperature or temperature setting.
- The oven and/or the automatic cooking area(s) will switch on and off automatically.

A buzzer will indicate the end of the pre-selected cooking time. After approximately 1 minute, the buzzer will switch itself off. To switch the buzzer off manually turn the

lower button ② until the minute scale in the indicator window shows the manual symbol .

**Important  
note**

After time controlled cooking always re-set the timer to the manual symbol . The yellow control light will serve as a reminder to re-set the oven from automatic

to manual  and to return the control(s) to "0".

**General**

Always let the cooking surfaces cool down before cleaning.

Never use abrasive cleaners or scouring powders, bleach and stain removers.

Remove food residues with a damp cloth and washing up liquid.

**Never place aluminium foil over the cooking areas.**

**VITRAMIC hobs (ceramic glass hobs)**

Ceramic surfaces require regular care and cleaning. Please follow the suggestions listed below:

1. Make sure that the cooking surface and the bases of the cooking utensils are **CLEAN** and **DRY** before use.
2. Clean the VITRAMIC hob after **each** use with a damp cloth and washing up liquid or "Jif". Rinse with **clean** water and rub completely dry with a **clean** tea towel. Residues from cleaning materials will damage the hob surface.

3. Clean the VITRAMIC hob thoroughly once a week using a cleaner conditioner. Rub completely clean and polish with a clean towel or kitchen paper. Residues from cleaning materials will damage the surface of the hob.
4. 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. Clean such discolouration while the cooking area is still warm (not hot). Use "Jif" as under (2) and cleaner conditioner as under (3).

**Warning!**

- **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!).
- **Do not** allow plastic materials to melt on the surface. Should this happen, proceed as for sugar above.
- **Do not** use abrasive cleaners or scouring pads.

- **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.
- **Do not** use the hob as a chopping board, as this may scratch the surface.
- **Do not** use oven cleaners or mix household detergents, as they may have an adverse effect on the hob surface.

**Recommended cleaners**

"Jif", non-scratch scouring cream  
"Liquid Gumption"

Razor-blade in a patent holder held at an angle of 30° can be used to remove stubborn soilage.

**Cleaning of Enamel and Stainless Steel Hobs**

Enamelled and stainless steel surfaces are best taken care of with a cream cleaner, e.g. "Jif". Do not use abrasive cleaning agents or scouring powders. The heating surfaces of the hotplate should be cleaned with a cream cleaner or fine scouring powder for stubborn stains. Dry the plates thoroughly after cleaning.

An occasional application of thin oil, e.g. sewing machine oil will help to keep them in good condition.




Before cleaning, switch off the oven and allow it to cool down. For best results the oven should be cleaned after each use as food deposits will dry or bake on further when the oven is used again.

Never use an abrasive such as wire wool, or scouring powder. The following can be used depending on the degree of soilage:

1. A damp cloth and a mild detergent.
2. Cream cleaners such as 'Jif' and a cloth or nylon scourer such as 'Scotchbrite'.
3. Oven cleaners such as 'Ovenpad' or 'Kleenoff'. Do follow the manufacturers instructions on the cleaning materials you use carefully. For the cleaning of painted surfaces and glass use mild detergents only.

#### Oven interior light

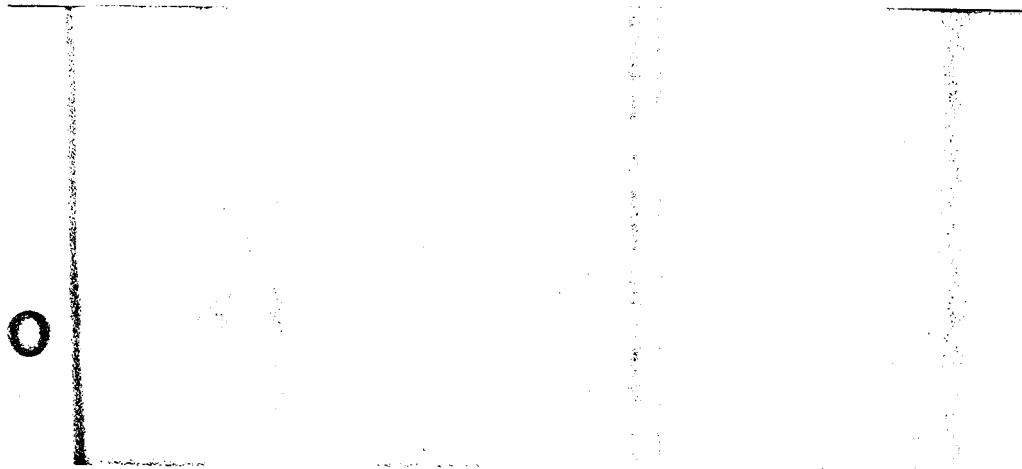
During cleaning, the interior of the oven can be illuminated. To switch on the oven light turn the oven switch to the first stop position marked with a bulb symbol .

With the switch in this position the oven will not heat up. After cleaning, return the oven switch to '0'.

#### Removal of the oven door

For thorough cleaning the oven door should be removed. Proceed as follows:

1. Open the door and unlock safety catches on both sides of the door. Using a coin, as illustrated above give the locks holding the catches a quarter turn (90 degrees) in clockwise direction.
2. Close the door approximately halfway to the stop position.
3. Press the door slightly forward and lift off.
4. **To replace the door**, reverse this sequence. Remember to lock the safety catches by returning them to their original position (quarter turn anti-clockwise).



**Electrical connection**

This is a job for a qualified and approved electrician. The appliance is rated for 240 volts single phase AC and must be permanently connected.

All instructions given by the Electricity Board must be followed carefully when connecting the oven to the mains supply.

**Installation**

Make sure that the plastic laminate or the furniture veneer are processed with a heat-resistant glue (heat-resistant up to 150 °C). Unsuitable plastic laminate or

glue which is not heat-resistant may cause deformation of the plastic laminate, or loosening, in particular from the corner trims of the furniture units.

The appliance must be installed in such a way that it can be easily disconnected before servicing, e.g. by removing the fuses or by operating the automatic cut-out. Sufficient cable should be left to enable the appliance to be removed from the housing unit whilst still connected to the mains supply.

After installation there must be no access to live parts.

The connection chart is illustrated on the back panel of the appliance.

1. Loosen screws and turn lid of terminal box sideways as illustrated.
2. Pass cable through the grommet in the back panel and the cable clamp.
3. Connect the wires to the terminals in accordance with the diagram. Ensure that links are correctly positioned

between terminals (5 way terminal block). The length of the earth conductor must be adequate to ensure that in case of the cable clamp breaking, the earth wire is subject to mechanical strain only after the live wires.

4. Tighten the cable clamp screw.
5. The length of the mains cable should be adequate to enable the appliance to be placed on a service repair table or on a kitchen table prior to installation (approx. 1.5 metres or 5 ft.).
6. Turn lid of terminal box back to position and re-tighten screws.
7. When pushing the cooker into the cut-out of the furniture housing make sure that the mains cable is neither kinked nor trapped under the appliance.

## What to do if... (something does not work)



...the control lights do not work?


Check whether the operating sequence has been fully carried out.  
Check whether the fuses in the fuse box are in good working order.

...the oven interior light has failed?

Change the bulb (40 watt, heat-resistant to 300 °C). Before you start, disconnect the fuses in the fuse box. Then release the protective cover for the oven light

from the oven roof by turning it anticlockwise. Remove the faulty lamp and replace it by a new one.

...the oven or the automatic cooking areas do not work?

Did you forget to turn the minute scale of the automatic timer back to the manual symbol  after time-controlled cooking?

See also pages 17 and 18.

...the time of day cannot be adjusted?

You are using the automatic timer.  
Wait until the set cooking time has elapsed. Then adjust the clock.

### Important

Please make sure that you are not able to rectify the fault yourself prior to calling a service engineer in connection with one of the aforementioned problems, as the cost involved will have to be passed on even during the warranty period. Therefore, follow the instructions and recommendations in this booklet consistently. Should you be unable to locate the cause of a problem in spite of the above check-

list please contact your AEG Service Department, quoting the following details:

- Model
- E no.
- Serial no. (F no.)

You will find these details on the rating plate of your cooker, and to avoid inconvenience we recommend you transfer them to the space provided above.



