

# **Freestanding Electric Cooker**

## **F 640 TG**

Operating Instructions

**AEG**

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## Please read and follow the instructions in this booklet

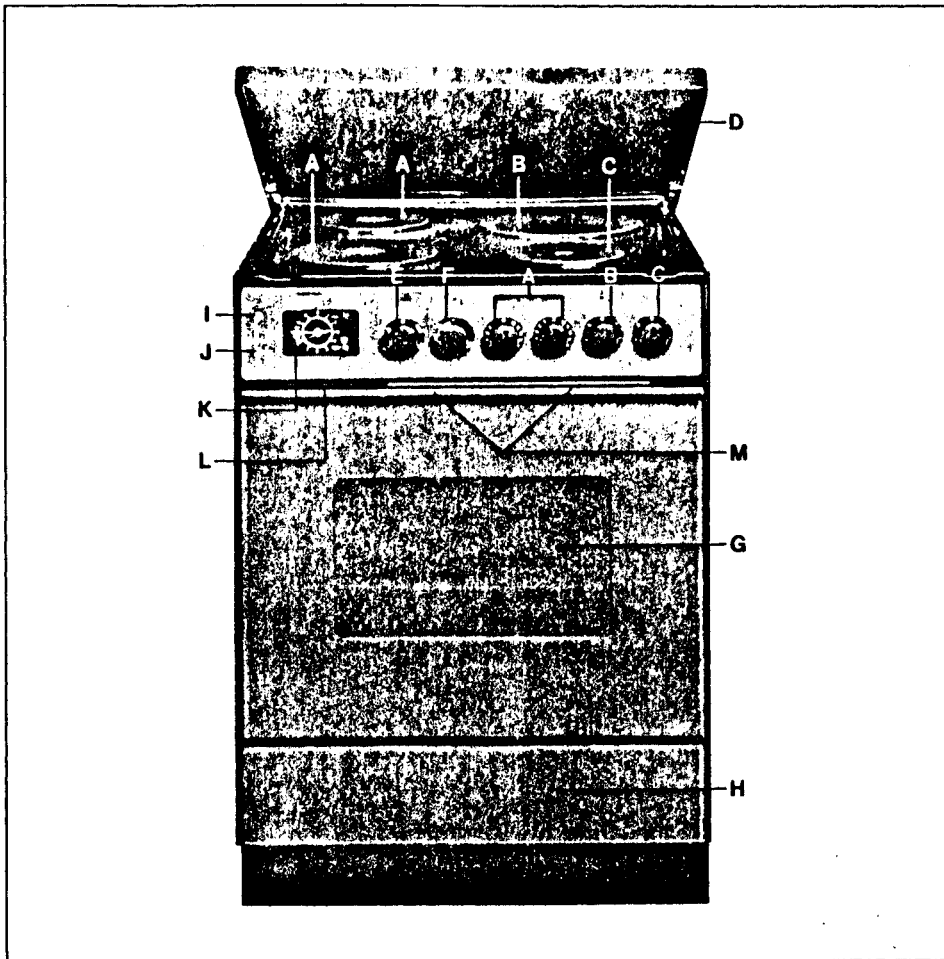
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For details in installation see page 21/22.

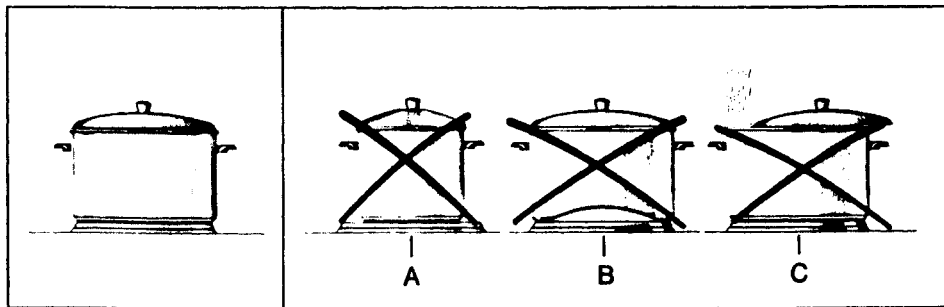
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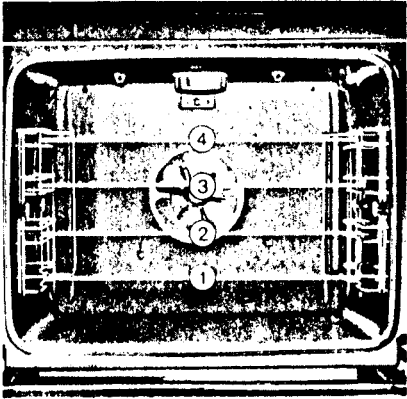


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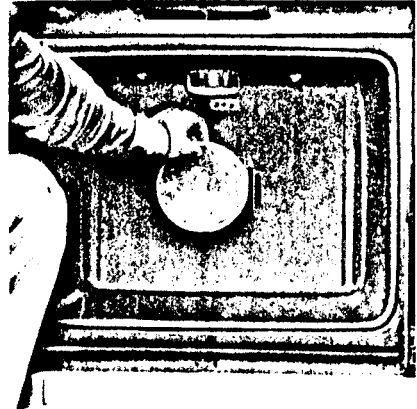
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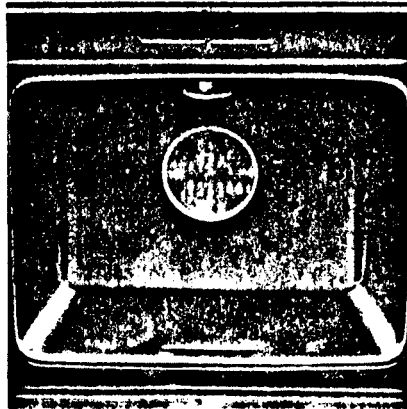
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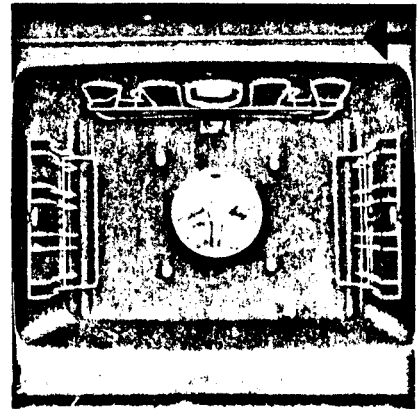
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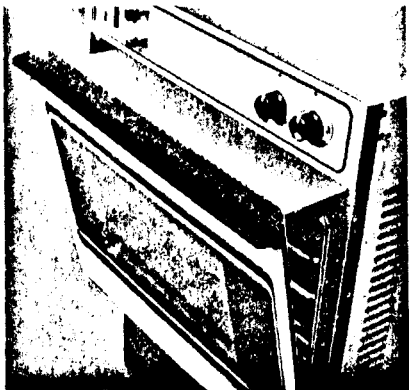
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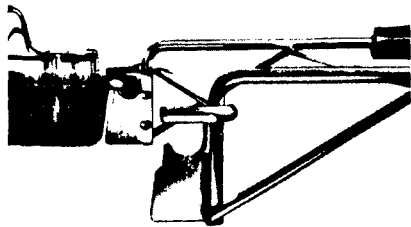
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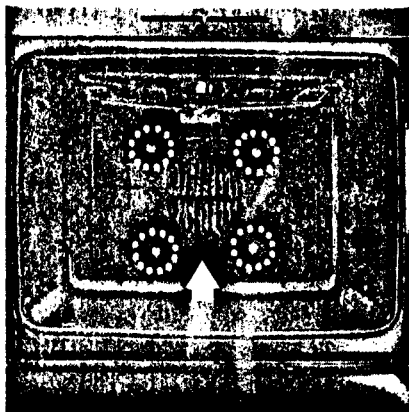
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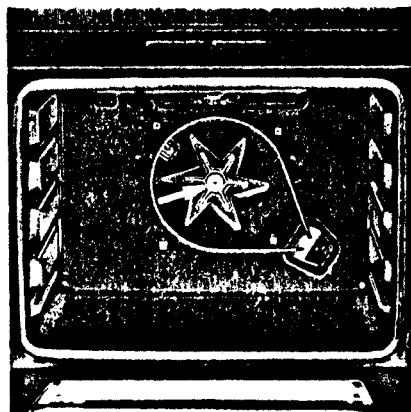
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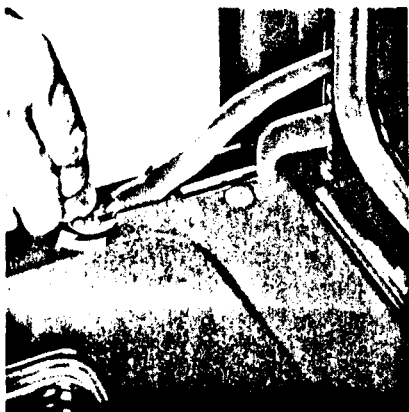
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## Features

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### Figure 1

- |                                                                                                |                                                                              |
|------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------|
| <b>A</b> Automatic cooking areas and relevant control knobs                                    | <b>F</b> Temperature control knob                                            |
| <b>B</b> Standard cooking area and relevant control knob                                       | <b>G</b> Oven with interior light and grill element                          |
| <b>C</b> Fast cooking area and relevant control knob                                           | <b>H</b> Warming drawer                                                      |
| <b>D</b> Fold-down hob cover                                                                   | <b>I</b> Red thermostat light for the oven                                   |
| <b>E</b> Cooking method selector for: Ventitherm, Conventional, Grilling, Infra-therm grilling | <b>J</b> Yellow pilot light                                                  |
|                                                                                                | <b>K</b> Clock with automatic STOP and START/STOP cooking and minute minder. |
|                                                                                                | <b>L</b> Vapour vent (becomes hot when in use)                               |
|                                                                                                | <b>M</b> Handle                                                              |
- 

## Before using the cooker for the first time

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### *To switch on the oven*

Remove all oven accessories and clean with hot water and washing-up liquid. Switch on the empty oven by selecting symbol  on the Cooking Method Selector (fig. 1/E) and 250 °C on the Temperature Control (fig. 1/F) and leave for 30 minutes to burn off the bonding agent incorporated in the oven insulation. During this time there will be an unpleasant odour which is unavoidable. When the oven has cooled down, clean it with hot water and washing-up liquid.

#### **Please note:**

When the cooking areas are first used an odour will be emitted by the protective coating, this will cease after a short period of use.

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The venting outlet is underneath the handle on the left (see diagram L). This will get hot when the oven is in operation – please take care and do not touch.

### *Important*

The surfaces of the cooking areas and the oven get hot during operation. Take care and always keep small children away from cooking appliances.

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## Using the cooking areas

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### *The correct cooking utensils*

Good quality utensils and pans with level bases require less energy and therefore a lower setting.

Perfectly flat and thick bases are more important than the material of which the utensil is made. To check your pans place a ruler across the base or hold the base against the edge of your worktop.

Even if the base is only slightly distorted, the base of the utensil will not make good contact with the cooking area. As a result electricity will be wasted due to longer cooking time

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## Using the cooking areas

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### How to save energy

#### Fig. 2

Pan has a thick and flat base which covers the cooking area completely ensuring very good heat conduction.

### How energy is wasted during cooking

**Fig. 3/A** Pan is too small for cooking area.

**Fig. 3/B** Pan base is uneven.

**Fig. 3/C** Saucepan lid is not fully on.

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### Practical hints using solid plates

- Protect the cooking areas from damp to prevent them from rusting; dry pan base before use, dry cooking areas well after cleaning.
- Keep the cooking areas clean. Soiled cooking areas work less efficiently.
- Switch off cooking areas approx 5–10 minutes before the end of the cooking time to utilise the residual heat retained in the cooking area.

Overheated fat and cooking oil may ignite. Prepare foods requiring fat or oil (chips) only under constant supervision.

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### General

Your cooker has 2 automatic cooking areas (**fig. 1/A**), one standard cooking area (**fig. 1/B**) and one fast cooking area (**fig. 1/C**).

The symbols above the control knobs indicate which cooking area is operated by the individual switch. The cooking area is switched off

when the "0" on the control knob is under the vertical line (**fig. 1/A/B/C**). The controls knobs may be turned clockwise or anti-clockwise. The yellow pilot light (**fig. 1/J**) will glow as soon as a cooking area is switched on.

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### Using the standard and fast cooking areas

The fast cooking area has a higher connected load than the standard cooking area.

#### Cooking

To bring food to the boil select setting 3, continue cooking on setting 1. Depending on the quantity of food cooked, a higher or lower setting may be used.

#### Frying

Select setting 3 until the fat in the frying pan is hot. Put in food and turn to setting 2. Depending on how fast the food should be fried a higher or lower setting may be selected.

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Settings	Suggested uses for cooking
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

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## Using the automatic cooking areas

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The automatic cooking areas enable you to cook with the least amount of supervision. This means the cooking areas operate on an increased amount of electricity initially to heat the area, pan and contents and then switch automatically to a lower output to complete cooking at a slower rate. The chart below will give you some recommendations for use of the various settings relating to quantities for four persons. These recommended settings are guidelines only and may have to be altered depending on quantities of food cooked and type of cooking utensil used.

### How to switch on the automatic cooking area

- Place pan on the cooking area required.
- Turn control knob to the required setting, eg, 5–7 for potatoes.
- Give the control knob a short pull to activate the initial heat boost.

The cooking area will switch down automatically to continue cooking at a slower rate.

### To switch on the cooking areas without using the automatic system

The automatic cooking areas can also be used as fast cooking areas by not pulling the control knob once it has been turned to the required setting. To bring food to the boil select setting 12, then select a setting between 3–6 for the remaining cooking time.

### To alter a setting

Switch from the wrongly selected setting to the new setting required. The heat boost is automatically adjusted to suit the new setting.

If you have pulled the control knob activating automatic cooking by mistake, simply return the switch to “0” and start again.

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## Guidelines for automatic cooking areas

Switch settings	Suggested uses
12	Fast frying, deep fat frying, to bring large quantities of liquid to the boil
11	Deep fat frying or sealing of meat
10–11	Fast frying of meat, pancakes
9–10	Frying of meat, fish, sausages and pancakes, hamburgers
8–9	Slow frying, eggs, liver, preparing roux
5–7	Cooking larger quantities of food, stews and soups, potatoes
4–6	Boiling potatoes, soups
3–5	Steaming vegetables or fish in own juice, pot roasting
2–4	Re-heating food, cooking rice, small amounts of potatoes, vegetables, simmering
1–2	To keep food hot, to prepare egg or cream sauces. To melt butter, chocolate, gelatine
0	Residual heat, “0” position

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## Getting to know your oven

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### **General**

Your oven incorporates five cooking methods from which you can choose:

1. Ventitherm fan cooking
2. Conventional cooking
3. Infra-therm grilling
4. Hot air grilling
5. Traditional grilling

For roasting, stewing, and baking choose either the fan or the conventional cooking method depending on your personal preference.

Consult your AEG recipe book for details. For batch baking and complete meal cooking choose the Ventitherm cooking method as you can cook on several levels simultaneously. This will save time and energy.

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### **Important**

- Do not line the oven or any part thereof with aluminium foil. This tends to trap heat resulting in poor cooking performance and damage to the enamelled interior.
- 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.
- Clean the oven after every use to prevent a build-up of soilage. To aid cleaning of the oven a 3-piece catalytic liner set is available

as an optional extra, (see page 18/19 "optional extras").

- It is quite normal for some steam or condensation to develop when cooking foods with high moisture content or large quantities of food.
  - **Do not place the grill/meat pan on the cooking plate to make gravy.** The direct heat will weaken the pan base resulting in warping and twisting of the pan when next used as a meat or grill pan.  
**Pans which have warped or twisted due to direct heat of a cooking plate will not be exchanged free of charge.**
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### **Shelf positions**

Fig. 4

Your oven has 4 shelf positions. Consult your AEG recipe book for details.

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### **Insert the fat filter**

Fig. 5

The fat filter is used for open roasting and grilling of any kind. The fat filter absorbs airborne fat preventing it from reaching the fan.

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### **How to insert the fat filter**

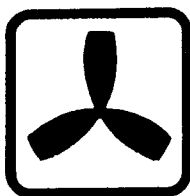
Hold the fat filter by the small handle (fig. 5) and insert the 2 clips (fig. 6) into the slots in the back panel over the fan (fig. 7). Make sure that the fat filter covers the fan opening completely (fig. 8).

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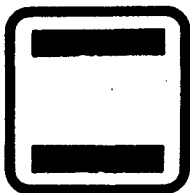
## How to select the different cooking methods

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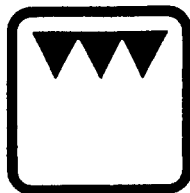
### 1. Ventitherm fan cooking

Select  on the selector switch (fig. 1/E) and the required temperature on the oven temperature control (fig. 1/F) if you want to use the oven as a Ventitherm. For detailed information on the Ventitherm cooking method consult your AEG recipe book.



### 2. Conventional electric cooking

If you want to use the oven as a conventional electric oven select  on the selector switch (fig. 1/E) and the required temperature on the oven temperature control (fig. 1/F). For further information consult your AEG recipe book.




### 3. Grilling

You can choose from 3 different methods of grilling.

Traditional grilling with a radiant grill element (fig. 9).

Insert the fat filter.

Insert the deflector plate in the slot provided just above the oven (fig. 9 arrow).

Select  on the cooking method selector (fig. 1/E) and 6 on the oven temperature control (fig. 1/F).

Pre-heat grill for 3–5 minutes on this setting. To lower the heat select any setting between 1 and 6.

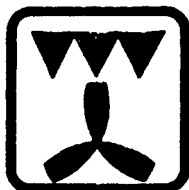
Place the food on the reversible wire shelf in the enamelled pan. Position the pan on the required runner. Close the oven door up to the resting position (fig. 10).

Engage the grill pan handle from either end of the pan and slide it to the centre (fig. 11). If you wish to leave the handle on during grilling the door has to be left completely open.

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## How to select the different cooking methods

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### **Infra-therm grilling**

This replaces the rotisserie in your oven and is suitable for joints and poultry, weighing 1 kg (2 lb) or more. Insert the fat filter.

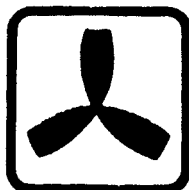
Select  on the cooking method selector (fig. 1/E) and the required temperature on the oven temperature control (fig. 1/F).

The enamelled pan collects juices and fat released during cooking and is positioned on the 1st runner from the bottom.

The wire shelf is located 2nd from the bottom (except for fillet of beef – 3rd).

For cooking times and temperatures consult your AEG recipe book.


The oven door is closed during infra-therm grilling.



### **Hot air grilling**

This method is ideal for grilling toasted snacks, chicken portions, chops, steaks, kebabs etc. without turning the food.

Insert the fat filter.

Select  on the cooking method selector (fig. 1/E) and between 200–250 °C on the oven temperature control (fig. 1/F).

Food is placed directly in the enamelled pan or on the reversible wire shelf in the pan.

The baking sheets available as an optional extra are also well suited for this type of grilling if you want to grill on 2 or 3 levels simultaneously.

For easy cleaning the baking sheets can be lined with non-stick parchment.

For further details consult your AEG recipe book.

The oven door is closed during hot air grilling.

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### **To switch off the oven**

Turn the cooking method selector (fig. 1/E) and the oven temperature control (fig. 1/F) anti-clockwise to the "off" position.

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## Defrosting with Ventitherm

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### Containers

Use ovenproof containers covered with a lid or foil.

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### Shelf position

Use 2nd from bottom and place containers either in the enamelled pan or on a wire shelf.

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### Temperatures and Times


Ready-made meals are thawed and heated through on 200 °C.

Ready-to-cook frozen foods are thawed and cooked between 170–200 °C depending on the type of food.

Times depend on the type of food to be thawed and the temperature selected. The values given in the chart are guidelines only and may have to be adjusted accordingly.

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### To switch on the oven

Turn the cooking method selector (fig. 1/E) to symbol  and the oven temperature control (fig. 1/F) to the required temperature.

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Food	Temperature °C	Time hours/mins.	
Ready-made meals (1–4 portions)	200	0.40–0.50	thawing and heating ready to serve
Small cakes without cream fillings or toppings (in foil)	200	0.15–0.20	ready to serve
Large cakes without cream fillings or toppings (in foil)	200	0.30–0.45	ready to serve
Un sliced bread in foil (approx. 450 g/1 lb)	200	0.15+0.30 at room temperature	ready to serve
Bread rolls	200	0.15+0.30 at room temperature	ready to serve
Fruit, eg. 300 g strawberries, raspberries (in covered container)	200	0.15+0.15 at room temperature	ready to serve
Ready-to-cook foods (e. g. pizza, pies)	200	0.45–1.00	ready to serve
Uncooked joints (e. g. 1½ kg)	180–200	2.00–3.00 depending on type of meat	

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## Preserving with Ventitherm

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### **Important**

Use only bottling jars with rubber seals and glass lids.

Do not use jars with screw tops, bayonet clips or tins. For best results hygienic handling and good quality fresh foods are essential.

Up to six 1-1½ litre jars can be placed in the oven.

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### **Shelf position**


Slide the enamelled pan onto the 2nd runner from the bottom and place jars, leaving a space between each, onto it.

The jars should be of the same size and should be filled with the same amount and contents. Make sure that the tops are firmly clipped to the jars. Stand a cup of hot water in the pan to maintain the necessary moisture in the oven.

Close the oven door.

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### **To switch on the oven**

Select symbol  on the cooking method selector (fig. 1/E) and 160 °C on the oven temperature control (fig. 1/F).

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### **Fruit**

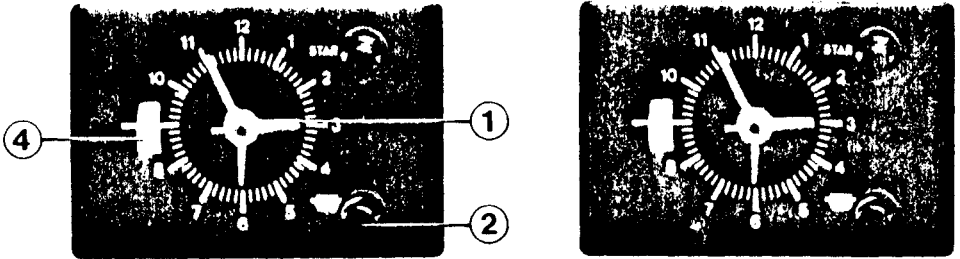
Watch the contents of the jars until bubbles form in the first jar (approx. 35-45 minutes for 1 litre jars, approx. 45-60 minutes for 1½ litre jars).

Switch off the oven and leave the jars in the closed oven for a further 30 minutes. For soft fruit, eg. strawberries, allow only 15 minutes.

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## Clock and minute minder

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

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### **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.

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### **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 several minutes. To stop the buzzer manually, turn the lower button until the minute scale in the indicator shows the manual symbol .

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### **Important note**

After time controlled cooking always re-set the timer to the manual symbol .

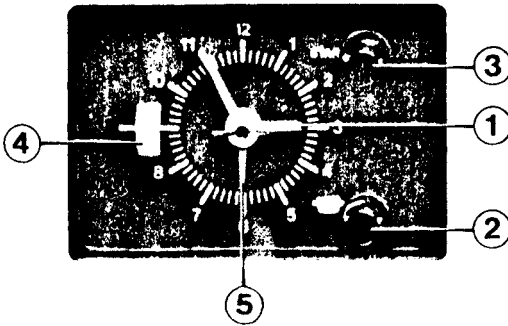
If the minute minder is used while the oven is in operation, but the oven should continue to cook after the time selected has elapsed, turn the lower button until the symbol  appears in the indicator window, otherwise the oven will switch off.

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## Automatic START und STOP

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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 selected apply 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.

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### **Automatic stop 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.


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### **Automatic START and STOP**

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 hob 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 several minutes, 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 .

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### **Important note**

After time controlled cooking always re-set the timer to the manual symbol .

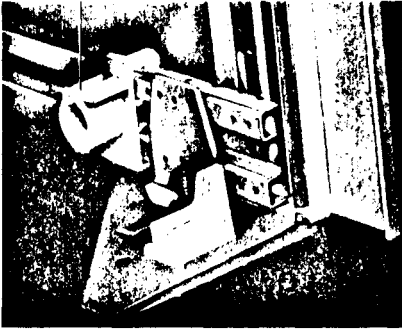
The yellow control light will serve as a reminder to re-set the oven from automatic to manual  and to return the control(s) to "0".

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## Using the warming drawer

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Drawer slides



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To switch on open the drawer and press the button on the left-hand side in the drawer frame.

The yellow pilot light glows whilst the warming drawer is in operation. To switch off, release the depressed button.

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### ***Removing the warming drawer***

- Pull the drawer forward as far as possible.
- Lift up the drawer slightly and remove from the drawer slides at an angle.
- When replacing the drawer make sure the 2 plastic drawer slides are at the front.
- Hold the drawer at an angle and locate the 2 holding pins on either side of the drawer into the slots of the drawer slides (see illustration above).
- Lower drawer to horizontal position, check correct positioning of pins in plastic drawer slides and push to close.



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## Cleaning and maintenance

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### ***Cleaning of the hob cover***

The hob cover can be removed for cleaning.

Lift up cover and gently push it past its natural stop, then lift off cover.

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### ***Cleaning of the hob and the cooking areas***

Enamelled 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 hotplates should be cleaned with a cream cleaner or fine scouring powder for stubborn stains.

Dry the plates thoroughly after cleaning and apply "Platten-fix" (available from AEG Spares Department), to keep plates in good condition.

Always let the cooking surfaces cool down before cleaning.

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

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

Never place aluminium foil over the cooking areas.

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### ***Cleaning of the oven***

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 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 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 cleaning of painted surfaces, glass, plastic and catalytic liners use mild detergents only.

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### ***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 (fig. 14) 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. Do not lift door by the handle.
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).

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## Cleaning and maintenance

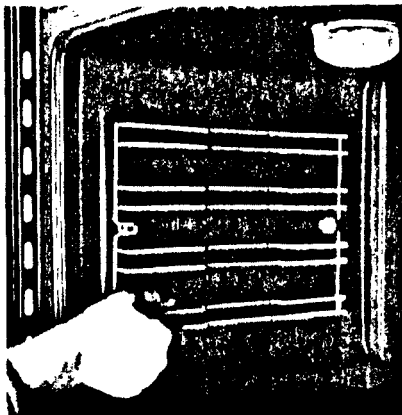
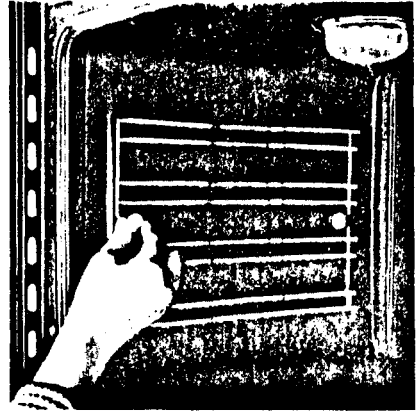
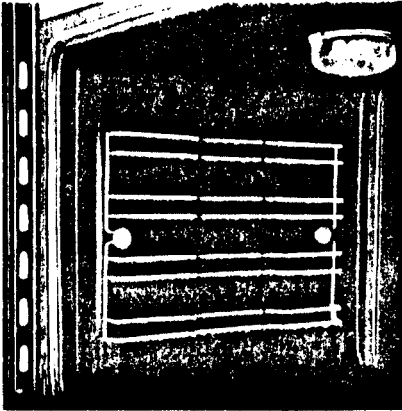
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### **Oven interior light**

During cleaning, the oven interior can be illuminated. To switch on the oven light turn the cooking method selector to the symbol .

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### **Removing the shelf supports**



### **Remove oven accessories**

- 1 Loosen both nuts at the rear on the left and right of the oven.
  - 2 Unscrew both nuts at the front on the left and right of the oven.
  - 3 Remove the shelf supports.
- Re-assemble in reverse order.

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### **Fat filter**

The fat filter should be cleaned after use. Hold the filter by the handle and lift upwards. Boil the fat filter in hot water with some automatic washing powder added.

See page 9 for details on how to insert the fat filter.

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## Cleaning and maintenance

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### ***To remove the rear panel (partition panel)***

The rear panel (fig. 12) of the oven can be removed for cleaning. Proceed as follows:

1. Unscrew the four nuts.
2. Clean the panel as in the case of all enamelled surfaces.

3. Re-assemble in reverse order.

When replacing the rear panel, make sure that it is correctly placed.

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### ***To remove the fan***

Having removed the rear panel you will gain access to the fan (fig. 13) which is held on the motor shaft by a nut (left-hand thread). Loosen this nut by turning it clockwise and remove the

fan. Clean the fan with hot soapy water. Replace the fan and remember to fasten the nut by turning it anti-clockwise.

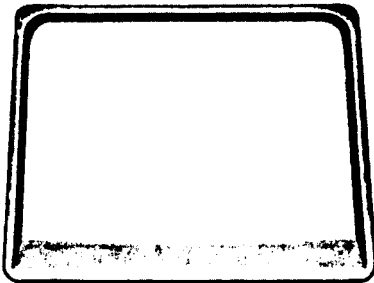
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## Optional extras

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### **Baking sheets**

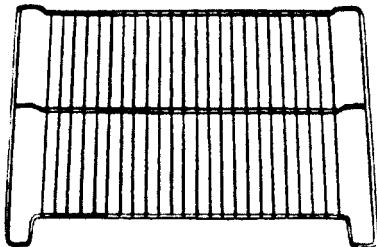
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### **Reversible wire shelf**

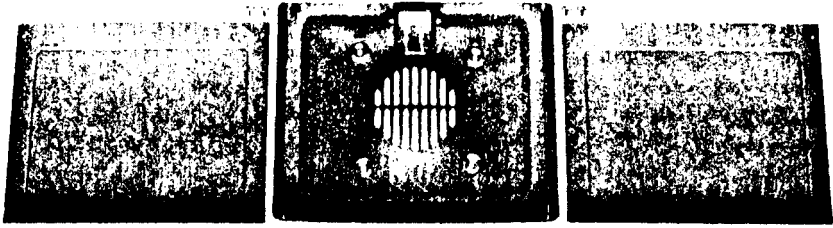
E-No. 611 899 360



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## Optional extras

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**Optional catalytic set KST 9**  
**E-No. 611 899 406**

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An optional catalytic set is available consisting of two side panels and one rear panel which replaces the existing one.

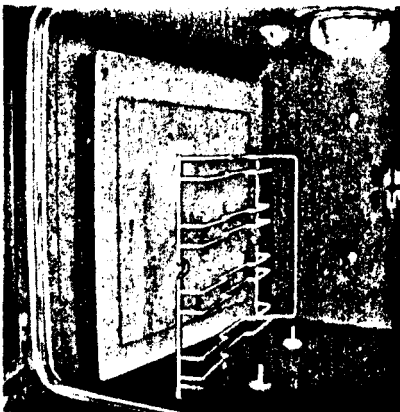
The two catalytic side panels are fastened (as illustrated) behind the shelf supports with two nuts each side.

Make sure that the catalytic coating faces the interior of the oven.

These liners help to keep the oven cleaner as they clean themselves to a great extent during roasting and baking at temperatures above 200 °C.

As cleaning may be improved by exposure to a higher temperature it may be necessary to run the oven at 250 °C for 1 or 2 hours per week. Before carrying out such a heat cycle remove all oven equipment and make sure that you have cleaned the unlined surfaces to prevent any soil from baking on.

For isolated stubborn stains use a soft brush and very hot soapy water. Never use abrasive cleaners or scouring powders.



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## Important facts on installation

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### **Electrical connection of the cooker**

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 cooker to the mains supply.

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.

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### **Installation**

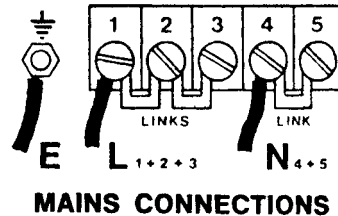
The appliance must be installed in such a way that it can be easily disconnected before servicing, e. g. by removing the fuses or by operating the automatic cut-out. Sufficient cable should be left to enable the appliance to be moved for servicing whilst still connected to the mains supply.

**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 removed for easy servicing (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 its final position make sure that the mains cable is neither kinked nor trapped under the appliance.

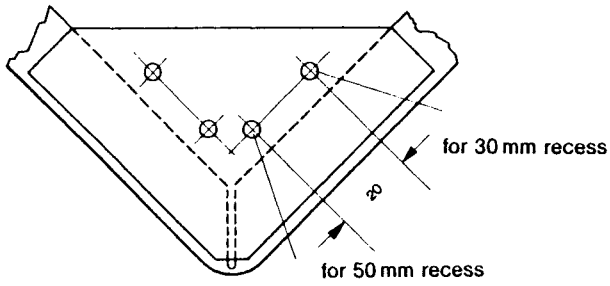


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## Important facts on installation

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### *Plinth recess*



The plinth recess can be altered from 30 mm to 50 mm. See diagram.

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## If you think your cooker is not working properly

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### **The indicator 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**

1. Disconnect the fuses in the fuse box
2. Turn protective cover for the oven light on oven roof anti-clockwise to remove
3. Replace bulb (40 W heat-resistant to 300 °C)

### **The oven does not heat up**

- Have you selected the cooking method and the temperature?

### **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 14 and 15.

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## Important

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**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 carefully.**

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## Service

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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 E- and F-number which you will find on the label at the back of this booklet.

These numbers enable the service department to prepare as far as possible any spare parts required to rectify the fault on first call.

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This appliance complies with the Radio Interference requirements of EEC Directive 76/889/EEC and 82/499/EEC.

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When calling our service department please quote the following numbers:

E-No.: .....

F-No.: .....

**Hier Typschild einkleben!**