

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, defrost and warm up, how to use the automatic timer, and how to clean the oven.

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

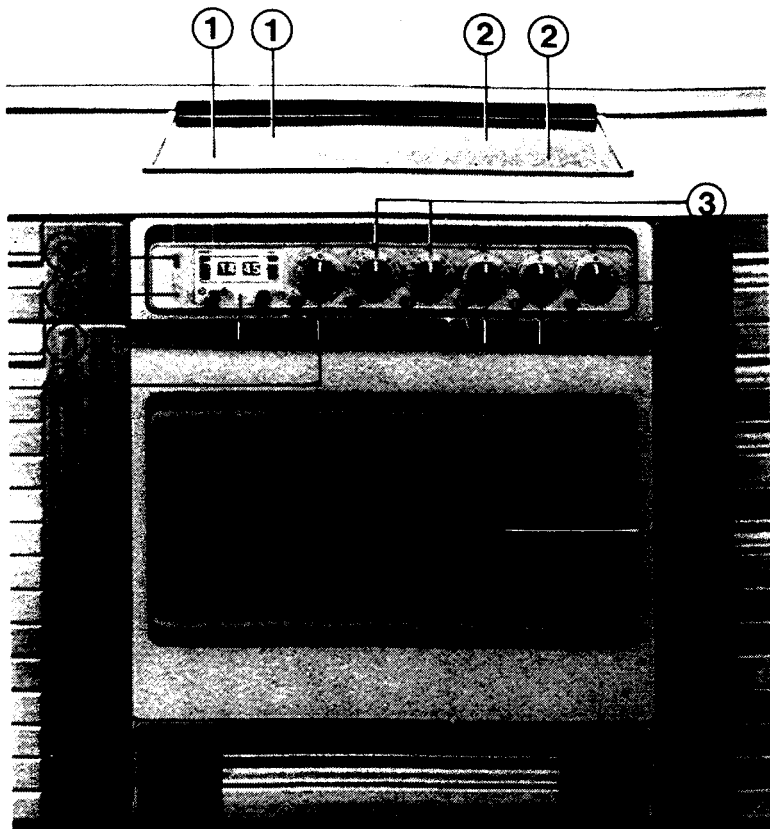
Important facts on installation can be found on page 29.

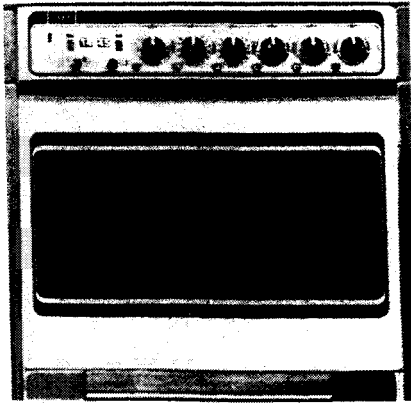
This appliance complies with the requirements laid out in the EEC Directive 76/889.

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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 Thermostatically controlled Ventitherm oven with interior light and variable grill.
- ⑥ Oven control.
- ⑦ Automatic timer with digital clock, with automatic STOP and START/STOP and with a minute minder.
- ⑧ Red thermostat light.
- ⑨ Yellow mains light.
- ⑩ Variable grill control.





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 29.

To switch on the oven

The insulation of the 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 (2 aluminium baking sheets, meat/grill pan with reversible wire shelf, grill deflector plate) and clean them in hot water and washing up liquid.
2. Switch on the oven (see page 12 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.

Surface coating of the cooking areas

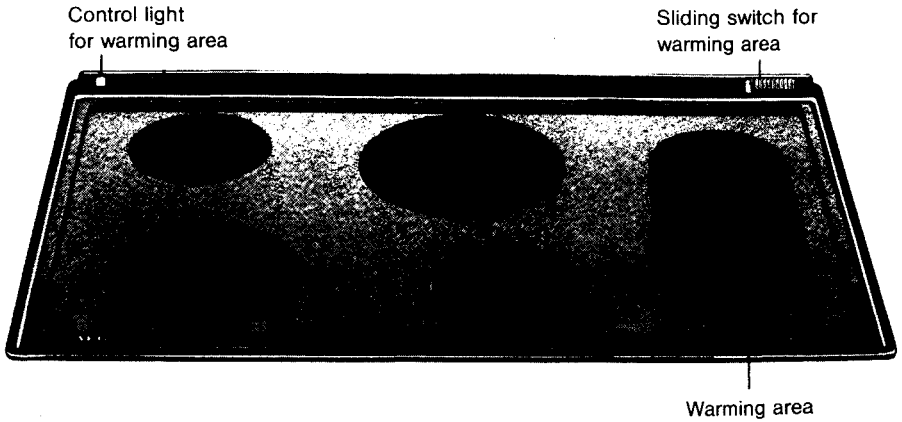
If you are installing your new AEG built-in cooker with a vitreous enamel or stainless steel hob unit (not Vitramic hobs) it is necessary to remove the protective coating which is placed over the cooking surfaces of the hotplates during manufacture.

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.

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.



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

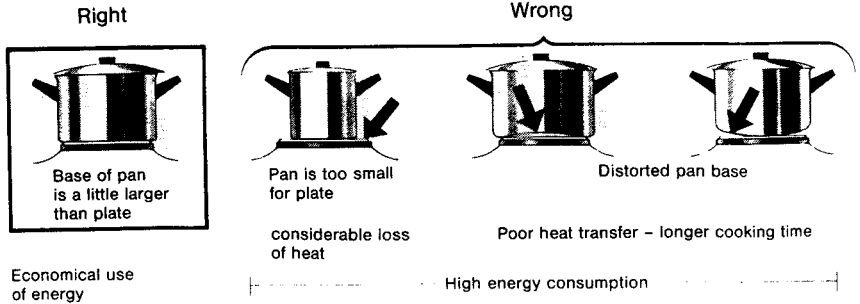
Warming area

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 will come on.

Switching off: Move the switch to the right: the symbol  appears and the control light will go out.



The correct cooking utensils

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

Perfectly flat and level 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 times.

This should be borne in mind, when you are buying new cooking utensils. Please always ask for pans and cooking utensils with level bases, suitable for electric cooking areas.

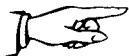
When cooking in a pressure cooker on a cooking area you must keep it under steady control until the required pressure is reached. This means practically: Set the automatic cooking area to 12, or the fast cooking area to 3 and (please follow

the pressure cooker manufacturer's instructions when doing so) turn to a lower setting in time: automatic cooking area to 2-4, and to 0-1 on the fast cooking area.

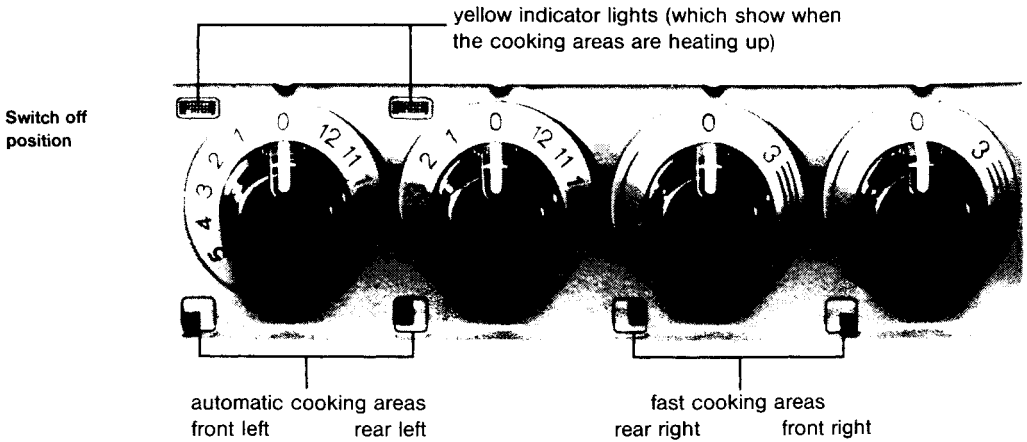


Important: Cooking area and pan base should always be of the same size or the pan base a little larger. A smaller pan is unsuitable.

Practical tips



- Wet pan bases and salt water will cause damage to the cooking areas, so be careful and dry them properly before use.
- Switch off approximately 5-10 minutes before cooking end to utilise residual heat retained in the cooking area.
- Should you own a VITRAMIC ceramic glass cooking surface we recommend that you follow the instructions on page 24 on how to clean this appliance very closely and from the first day on.



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.

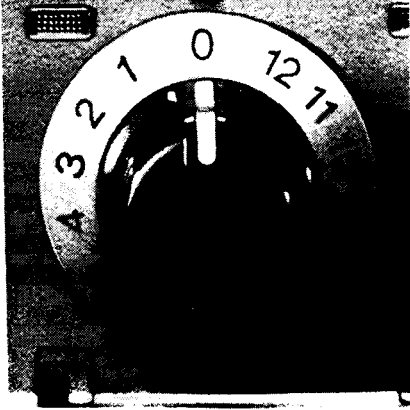
You may turn the control knob clockwise or anti-clockwise. The brown dots ● on top of the control panel mark the "0" position (see illustration).

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 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 automatically 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 heat the cooking area, the pan and its contents, and then to a lower temperature (the indicator light will go out) for the remaining cooking time.

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.

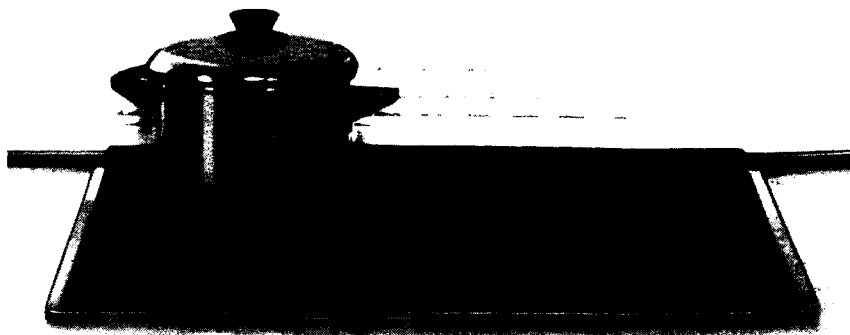
Making corrections

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.

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



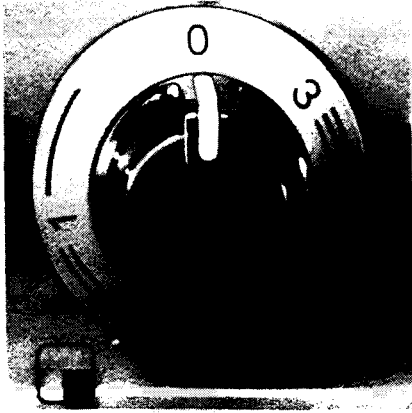
If you wish to connect the two automatic cooking areas to the automatic 24 hour timer, please see page 23 for instructions.



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	Frying of meat, sausages and pan cakes
9-10	Faster frying of meat and fish
8	Gentle frying of eggs and liver; preparing roux
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



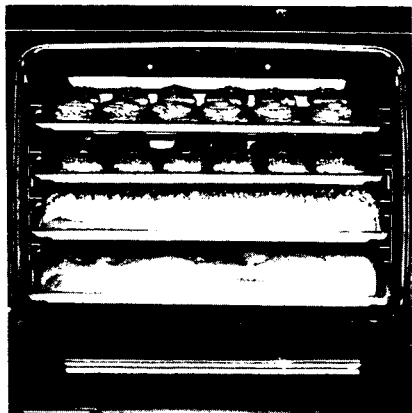
Fast cooking areas have a higher connected load than standard cooking areas. After bringing food to the boil, or after the initial heating up period, the fast cooking areas must be switched to simmering.

Set the switch to 3 and after initial heating up return it to a lower setting for the remaining cooking time.

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

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



Circulating hot air cooks the food from all sides.

Circulating hot air instead of the two heating elements in conventional electric ovens

The Ventitherm is a fan oven which cooks with circulating hot air. Contrary to a conventional electric oven which has two heating elements either in the sides or in the roof and base, the Ventitherm has one heating element encircling a fan behind the back plate of the oven. This fan draws air to the element where it is heated up. The hot air is then

ducted into the oven from either side of the back plate embracing the entire interior circulating continuously. This means virtually uniform heat throughout which allows you to utilise the oven space to its maximum capacity not only for cooking complete meals but also for batch baking.

Lower temperatures – the Ventitherm cooks at 20–40 °C lower

The rapid heat transfer in a Ventitherm oven offers a further advantage inasmuch that most of the time

you can cook with lower temperatures (up to 40 °C lower) saving electricity and reducing spitting during roasting.

High temperatures in a few minutes

As hot air is available almost as soon as you switch on the oven, pre-heating is usually unnecessary. With some foods, such as yeast doughs, pastries or souffles, better results can be achieved if

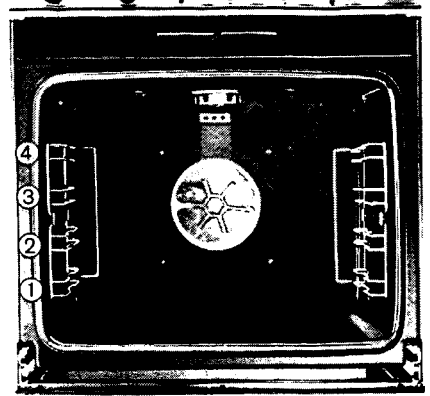
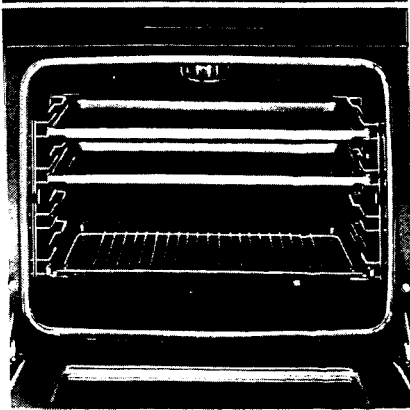
the oven is pre-heated. A 5 minute pre-heating time for the Ventitherm oven is sufficient, whereas a conventional oven will require a warm-up period of 15–20 minutes.

The Ventitherm oven cooks on 4 shelves simultaneously

With this very advanced system you can cook food on several shelf positions at the same time. Even foods which are as different as fish and cakes can be cooked together without any transfer of

smell or taste from one to the other. If only one shelf position is used the 1st or 2nd runner from the bottom is recommended.

Features, runner positions, switching on and off



Features

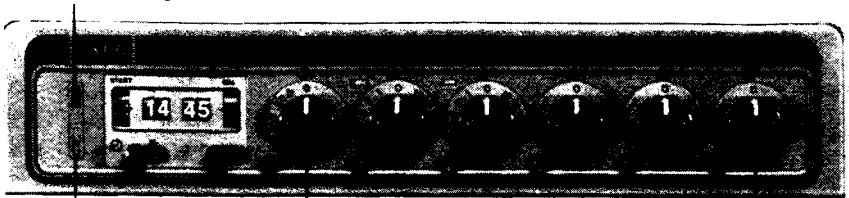
- 2 aluminium baking sheets
- 1 meat/grill pan
- 1 reversible wire shelf for roasting and grilling
- grill deflector plate

■ For optional extras see page 28.

Runner positions

As illustrated above there is a removable rack on either side of the oven providing four runner positions to hold the oven equipment.

Red thermostat light



Yellow mains light

Oven control

Variable grill control

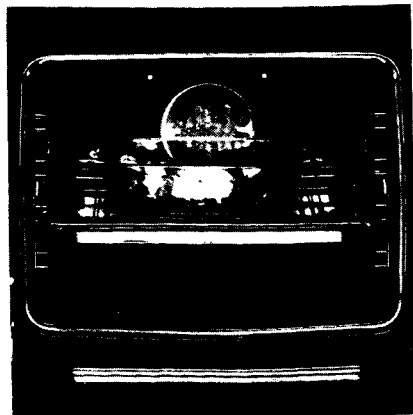
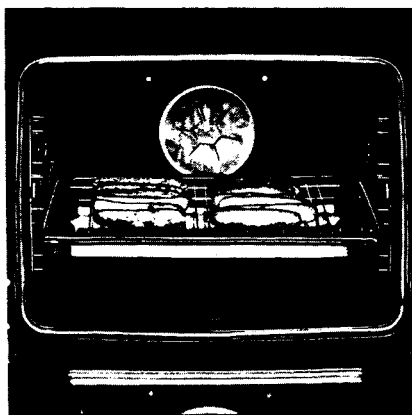
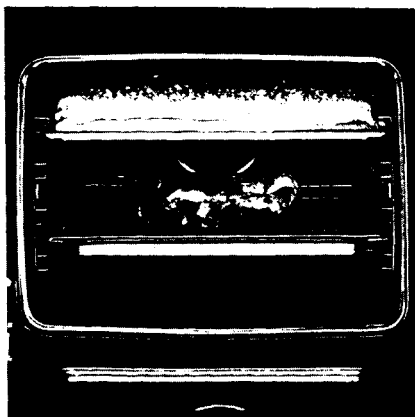
Switching on

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 is on when 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.

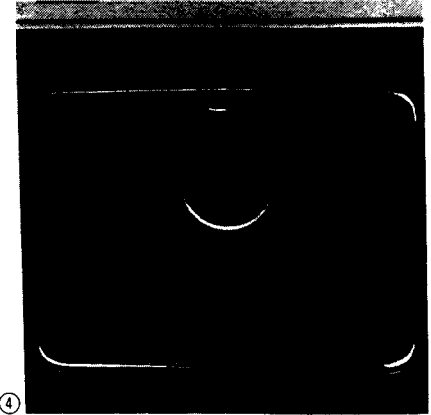
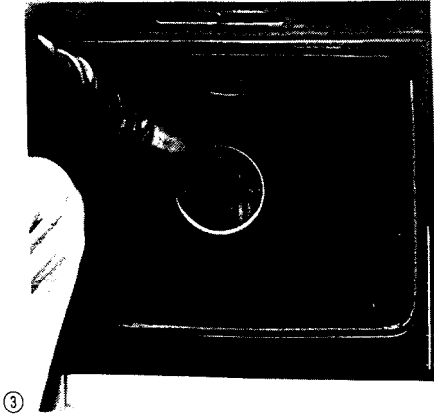
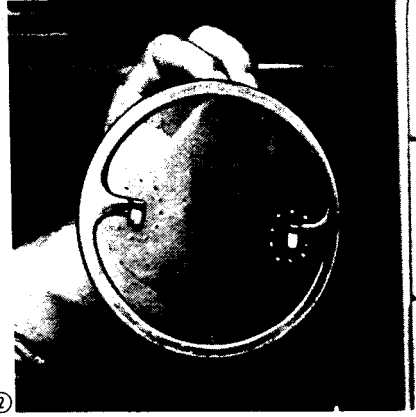
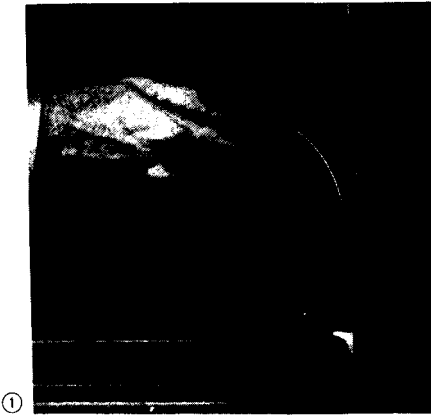


Containers**■ Roasting**

Meat, poultry and game may be open roasted depending on the size either in the meat pan or in a smaller roasting dish. Alternatively the joint may be cooked in a covered roasting dish or covered with aluminium foil.

■ Casseroles

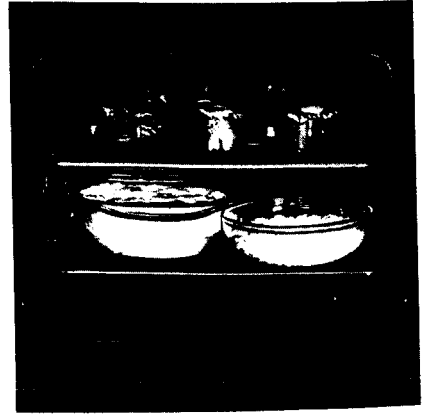
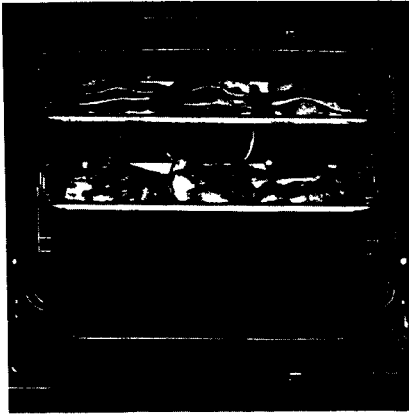
Stews and casseroles are cooked in covered ovenproof containers.



**Insert
fat filter**

When open roasting or "hot air grilling" the fat filter has to be clipped over the fan opening to minimise soiling on the fan.

To insert the filter proceed as follows: Hold the fat filter by the small handle ① and insert the 2 clips ② into the openings ③ above. Make sure that the fat filter covers the opening completely ④.



What temperatures for what food?

General rules:

- low temperatures for stews and casseroles
- medium to high temperatures for roasting*
- maximum temperatures for "hot air grilling"

* Roasting temperatures depend on the cut of meat and the weight. Prime cuts can be roasted at higher temperatures than less expensive cuts which require lower temperatures and longer cooking times to tenderise the meat. A large joint will require a shorter cooking time per 450 g (1 lb) and lower temperatures than smaller joints.

Shelf position

1st or 2nd runner from the bottom.

Pre-heating

Pre-heating is generally unnecessary, except for fillets of beef, pork and veal.

Switching on

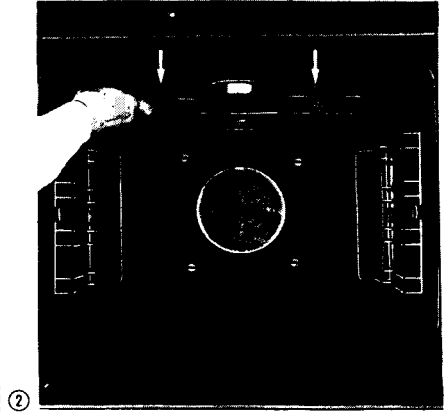
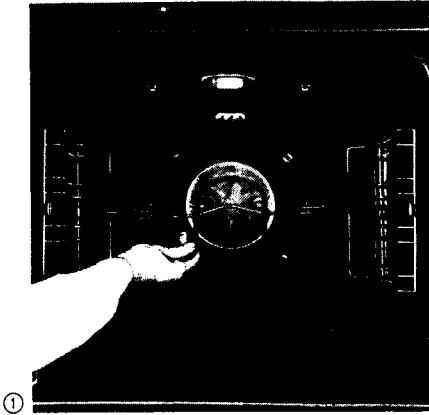
Turn the oven control to the required temperature. When pre-heating, place the dish in the oven only when the red oven control light goes out.

Switching off

Turn the oven control to the '0' position.

If you want to connect the oven to the automatic timer, please see page 23 for instructions.

**Grilling
using the
grill element**

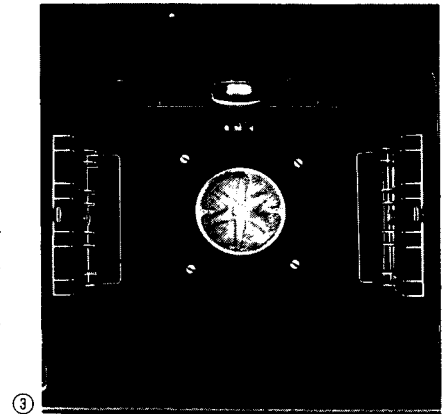


**To locate the
grill element**

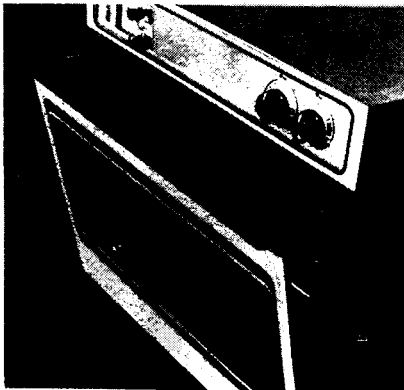
The fan oven incorporates a grill element which plugs into a socket at the rear of the oven

The grill element in the oven can be removed when the oven is used for cooking, or when the oven needs cleaning.

1. Remove the cover from the grill socket.
2. Plug in the grill element by placing the 3 pins in the corresponding holes of the socket as illustrated. Push the element into place until the 2 brackets locate into the holders on either side of the oven light.

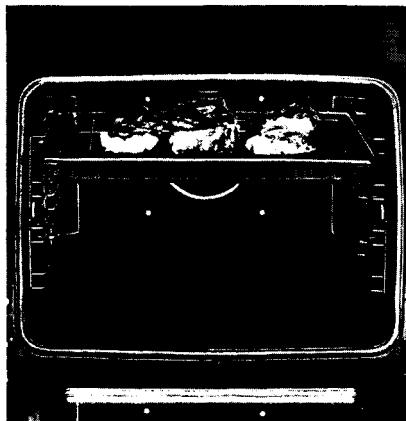
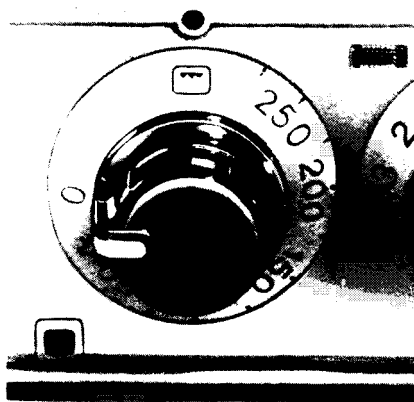


**Positioning
of the door
during grilling**



3. Make sure that the element is completely located and is firmly in position.

Close the door up to the resting position as illustrated.



Place fat filter in position

It is most important that you place the fat filter in position before grilling.

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.

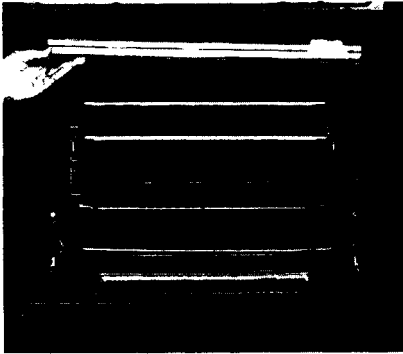
To switch on and pre-heating



Pre-heat the grill for approx. 3 minutes. To switch on turn the oven switch to the grill symbol  (as illustrated) 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 wire shelf in the meat pan and position it in the oven on the required runner. Turn the food after half the grilling time.

**Basic Notes**

The Ventitherm oven can be used for 4-level baking.

Temperatures and baking times

When baking different types of cakes together, choose those which require the same or very similar temperatures.

When baking cakes with different baking times insert the cake with the longest cooking time first in the lowest position and the cake with the shortest cooking time at the top of the oven.

Using the multi-shelf baking method

Cooking times will be approximately 10–20 minutes longer than for one cake.

Baking tins

Cakes and pastries can be placed directly on the baking sheets or in all types of tins standing on the wire shelf in the meat pan or baking sheets.

Remove the fat filter

Remember to bake without the fat filter in place. This must be removed, otherwise the baking time will be longer.

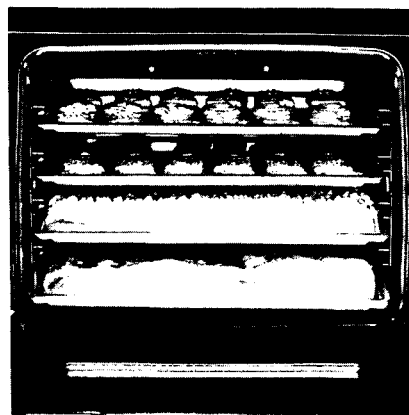
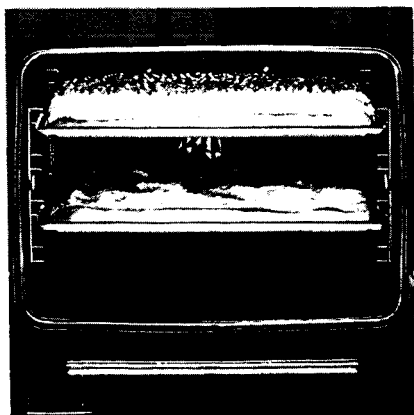
Pre-heating

The Ventitherm oven does not have to be pre-heated for baking. Exceptions are pastries, souffles and yeast dough, for which better results are obtained if the oven is pre-heated for 5 minutes.

Runner Positions

For baking on one level use the **2nd runner position**, for two levels **1st or 2nd and 4th**, for three levels

2nd, 3rd and 4th, and for four levels use all runner positions provided.



When baking cakes with moist fillings or toppings such as fruit, use only two sheets at a time as steam will develop if more are cooked. Always ensure that enough space is left between the sheets to enable the dough to rise.

Switching on



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

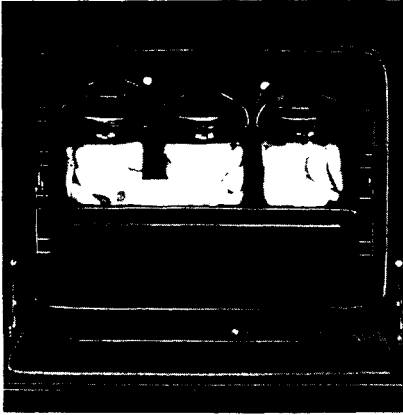
Switching off

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 23 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 until bubble formations.

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 160 °C.

Preserving fruit

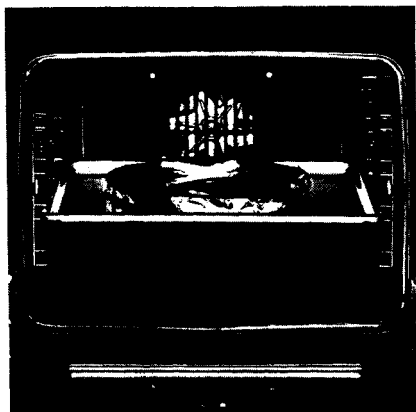
Watch the contents of the jars until bubbles form in the first jar. Switch off the oven and leave the jars standing

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 100 °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.



In a Ventitherm oven frozen food can be defrosted much faster than in a conventional oven.

Suitable Containers

Ready prepared meals in shallow aluminium dishes can be defrosted particularly fast, since aluminium is a good heat conductor. Therefore, when freezing cooked meat or vegetables, use

aluminium dishes which are as shallow as possible. Heat-proof containers with lids are most suitable for defrosting uncooked frozen meat and fruit.

Runner position

Generally use the 2nd runner position. You may use the meat pan, with or without the wire shelf, or the baking sheet as a shelf.

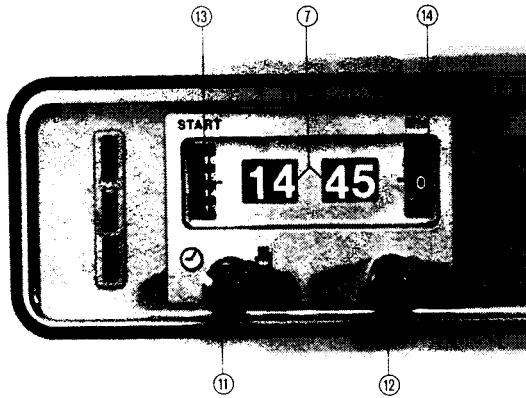
Temperature and time

Temperature

Ready prepared meals are defrosted and re-heated at 200 °C; partly cooked food is defrosted at a temperature of 170 to 200 °C and then cooked at that temperature.

Time

The defrosting time depends on the type and quantity of the frozen food as well as on the temperature selected.



The clock 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:

1. Pull out knob (12): the digits will rotate in a speeded up fashion.

2. When the correct time appears push in button (11).

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:


1. Set the change-over button (11) to .
2. Press button (12) until the minute dial (14)

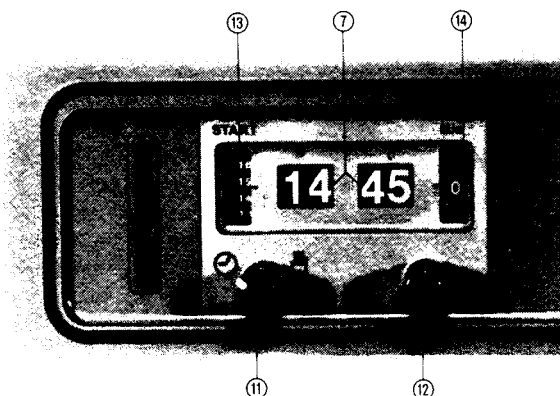
shows the required time against the marker. The buzzer will sound at the end of the pre-set cooking time. It will switch off automatically after several minutes.

You can switch this off manually by pressing button (12) until "0" of the dial appears against the marker.

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 change-over button to the manual symbol , otherwise the oven will switch off.



Automatic STOP and START/STOP facilities are a feature of this appliance which can be used for the two automatic cooking areas and the oven either individually or together at the same time.


At the end of the cooking time you will hear a buzzer which switches off automatically after a few minutes.


Setting the automatic STOP

1. If the green line on the starting dial ⑬ is not visible, turn the change-over button ⑪ to  and press until the starting dial ⑬ stops. It will then show the same time as the adjacent digital clock ⑦. A green line appears on the starting dial when the change-over button is released.
2. Leave the change-over button ⑪ on .
3. Press button ⑫ until the minute dial ⑭ shows the required cooking time against the marker.
4. Switch on the cooking area(s) or the oven.

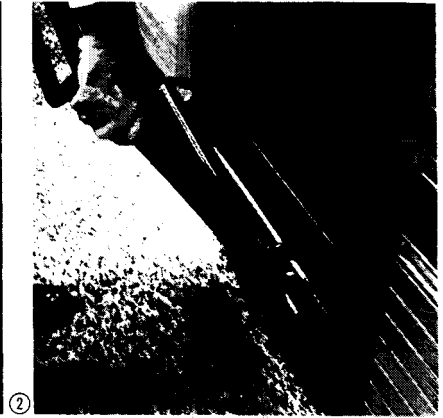
Setting the automatic START/STOP

The automatic START/STOP facility enables the automatic cooking area(s) and the oven to switch on and off automatically within a 24 hour period.

1. Leave the change-over button ⑪ on the .
2. Press button ⑫ until the minute dial ⑭ 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 ⑪ until the starting dial ⑬ shows the required starting time against the marker.
5. Switch on the cooking area(s) or the oven.

After completion of the time controlled cooking please return the change-over switch ⑪ to , and set the control knob(s) ⑪ to "0".

General	<p>Always let the cooking surfaces cool down before cleaning.</p> <p>Remove food residues with a damp cloth and washing up liquid.</p>	<p>Never use abrasive cleaners or scouring powder, bleach and stain removers.</p> <p>Never place aluminium foil over the cooking areas.</p>
VITRAMIC hobs (ceramic glass hobs)	<p>Ceramic surfaces require regular care and cleaning.</p> <p>Please follow the suggestions listed below:</p> <ol style="list-style-type: none"> 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. 	<ol style="list-style-type: none"> 3. Clean the VITRAMIC hob thoroughly once a week using a cleaner conditioner, rub top 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 discolourations while the cooking area is still warm (not hot). Use "Jif" as under ② and cleaner conditioner as under ③.
Warning!	<ul style="list-style-type: none"> ■ 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. 	<ul style="list-style-type: none"> ■ 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	<p>"Jif", non-scratch scouring cream "Liquid Gumption"</p>	<p>Razor-blade in a patent holder held at an angle of 30° can be used to remove stubborn soilage.</p>
Cleaning of Enamel and Stainless Steel Hobs	<p>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.</p> <p>The heating surfaces of the hotplate should be cleaned with a cream cleaner or fine scouring powder for stubborn stains.</p> <p>Dry the plates thoroughly after cleaning.</p>	<p>An occasional application of thin oil, e.g. sewing machine oil will help to keep them in good condition.</p>



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 not dry or bake on if 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'. If sprays are used take care not to spray the fan or the element. Do follow the manufacturers instructions on the cleaning materials you use carefully. For cleaning of painted surfaces, glass and catalytic liners use mild detergents only.

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 ① 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, as illustrated in the above diagram ②.
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).

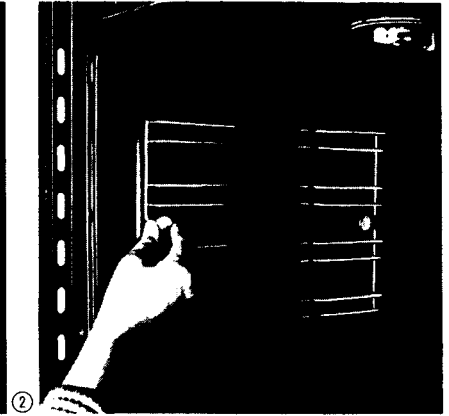
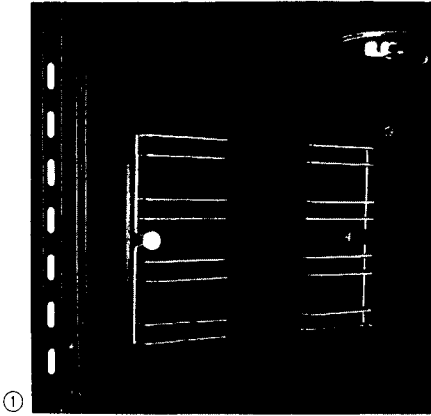
Oven interior light

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

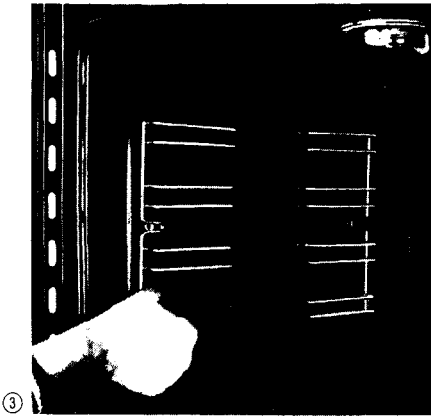
With the switch in this position the oven will not heat up. After cleaning, return the oven switch to '0'.

Cleaning and maintenance

The oven



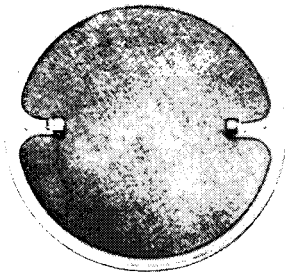
Removing the shelf supports



1. Remove oven accessories.
2. Loosen both nuts at the rear on the left and right of the oven.
3. Unscrew both nuts at the front on the left and right of the oven.
4. Remove the shelf supports.

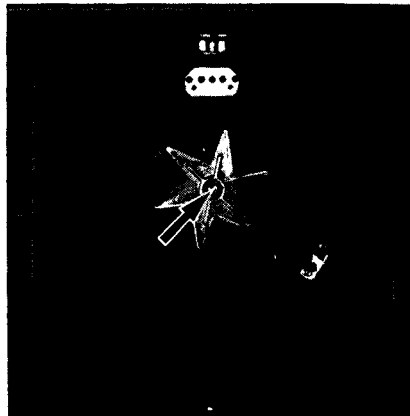
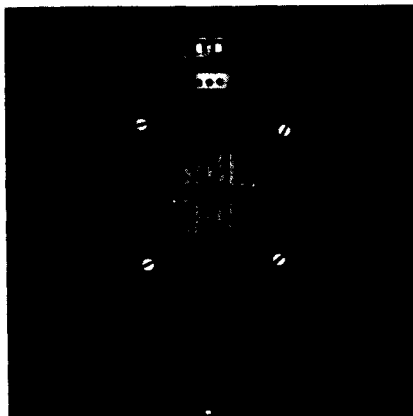
Re-assemble in reverse order.

Fat filter



The fat filter should be cleaned as regularly as the oven. Hold the filter by the handle and lift it upwards. Boil the fat filter in hot water with some automatic washing powder added or wash it in the dishwasher.

See page 14 for details on how to insert the fat filter.



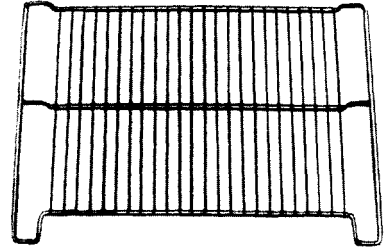
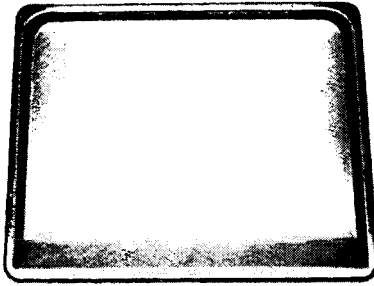
**To Remove
the fan**

The fan (see above illustration on the right) is held on the motor shaft by a nut (left-hand thread). Loosen this nut by turning it

clockwise and remove the fan. This may be cleaned manually or in a dishwasher. Replace the fan and remember to fasten the nut by turning it anti-clockwise.

Up to 2
baking sheets

E no.
611 899 359

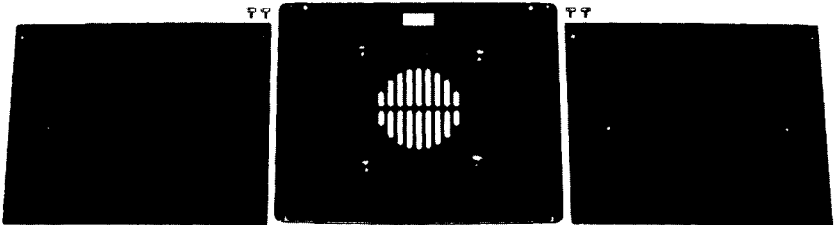


Reversible
wire shelf

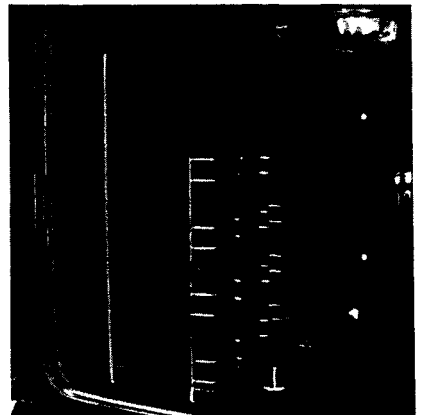
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611 899 360

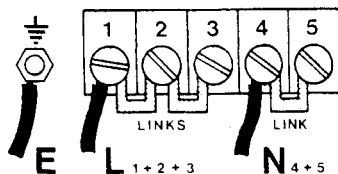
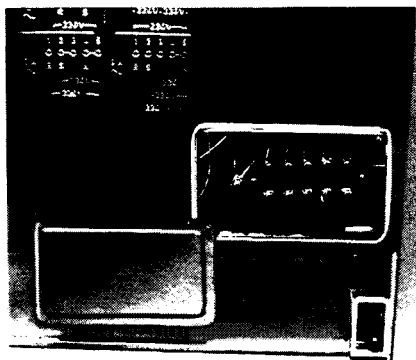
Catalytic
panels
(1 set consisting
of 2 side panels
and
1 rear panel)

E no.
611 899 347



Additional catalytic liners are available for the sides and the rear of the oven and are fastened, as illustrated, with the catalytic coating facing the oven interior.





MAINS CONNECTIONS

See also installation instructions for build-in cookers!

Electrical connection of the oven

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.

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 oven into the cut-out of the furniture housing make sure that the mains cable is neither kinked nor trapped under the appliance.

What can be the cause if . . .



Non-functioning of your built-in cooker is mostly due to minor causes which you can rectify yourself.

. . . 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.

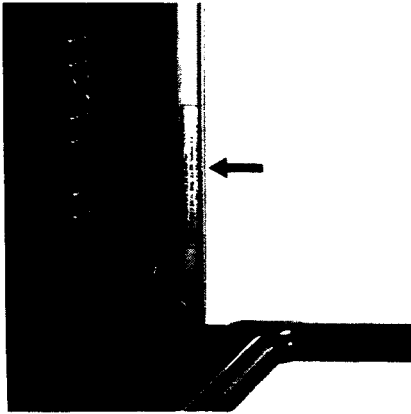
. . . the automatic cooking areas or the oven do not work?

Check that the change-over button  (1) is set to  and that the start time is the same as on the clock.

When working with the automatic START/-STOP facility both the automatic cooking areas and the oven are controlled by the timer and cannot be used by hand.

. . . the change-over switch will not move to the manual symbol?

Press the change-over button until the starting dial stops. It will now show the same time as the adjacent digital clock. You can now move the change-over switch to the manual position and the automatic cooking areas and the oven are ready for use.



Please transfer the details on the rating plate to the space provided below.

Model

E no.

Serial no. (F no.)

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 carefully.

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 appliance, and to avoid inconvenience we recommend you to transfer them to the space provided above.

4
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