
Operating Instructions

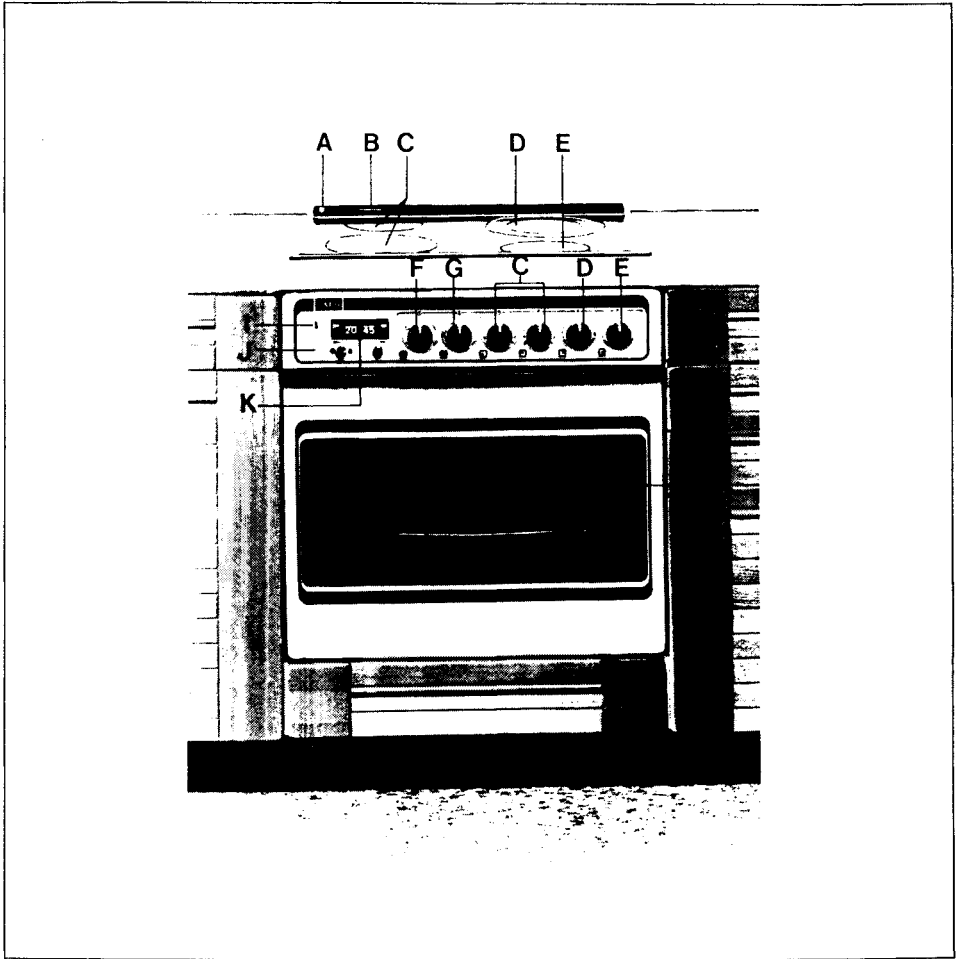
Built-in Electric Cooker
E 64 D

AEG

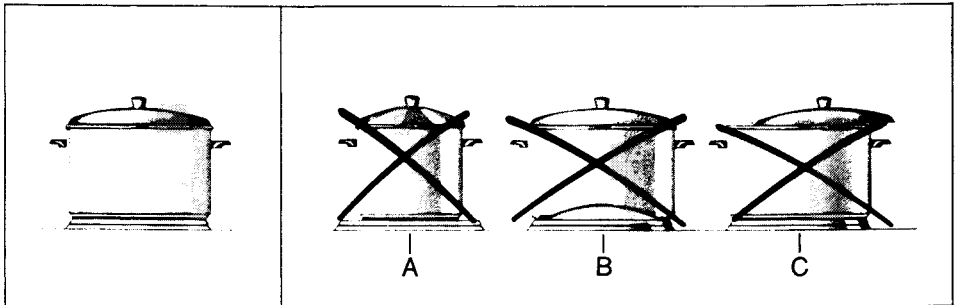
Please read and follow the instructions in this booklet

For details on installation see page 20-21

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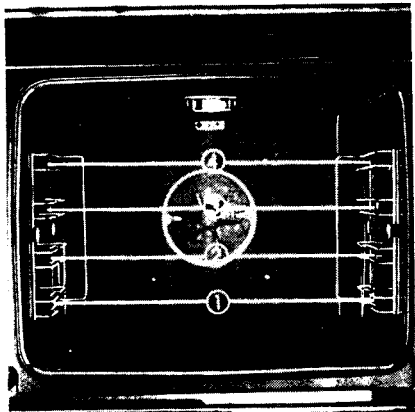


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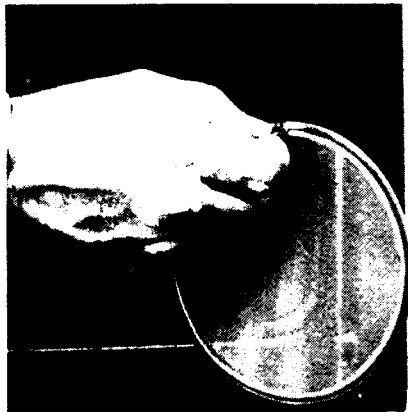


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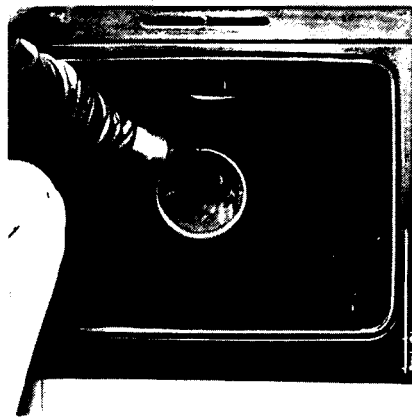
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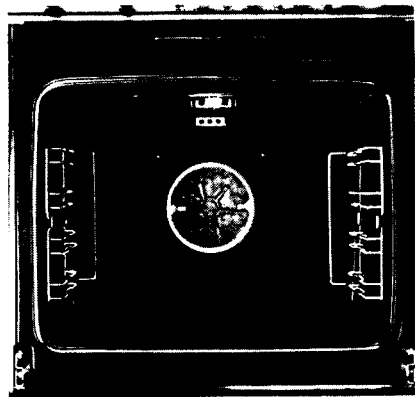
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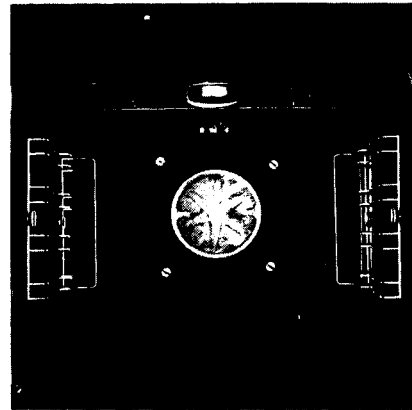
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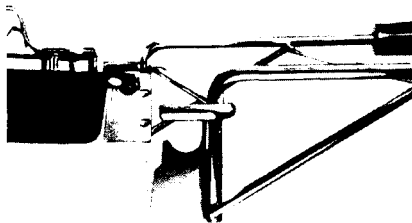
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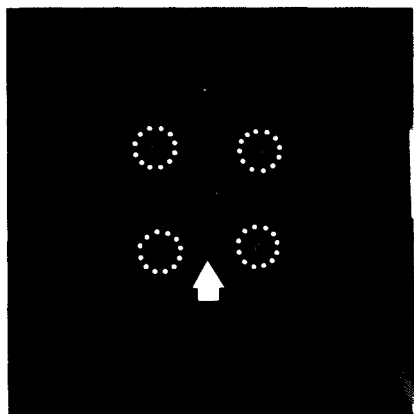
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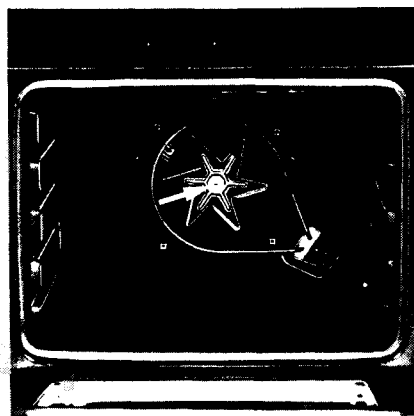
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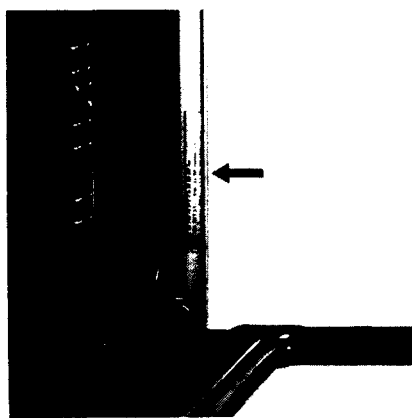
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Features

Figure 1

- A** Residual heat indicator for certain Vitramic Hobs
- B** Oven vapour vent on hob or oven handle depending on hob model
- C** Automatic cooking areas and relevant control knobs
- D** Fast cooking area and relevant control knob
- E** Fast cooking area and relevant control knob
- F** Cooking method selector for: Ventitherm, Conventional, Grilling, Infra-therm grilling
- G** Temperature control knob
- H** Oven with interior light and grill element
- I** Red thermostat light for the oven
- J** Yellow pilot light
- K** 24 hour digital clock with automatic STOP and START/STOP cooking and minute minder

Before using the cooker for the first time

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/F**) and 250 °C on the Temperature Control (**fig. 1/G**) 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.

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.

Using the cooking areas

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 times.

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.

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.

If your cooker features a Vitramic hob (fig. 1), please follow the recommendations below.

- Only use pans suitable for electric hobs with flat and smooth bases. Do not use cast-iron pans or pans with rough, damaged or uneven bases as they will damage and discolour the cooking areas. To check whether pan base is perfectly flat, place a ruler across the base. Even if the base is only slightly distorted the base of the pan will not make good contact with the cooking area and is unsuitable.
- Dry pan bases before use.
- Choose the right cooking area for your pan; pan base to be of the same size as the cooking area.
- Make sure the pan is placed in the centre of the outlined cooking area.
- Make sure that the cooking areas and the pan bases are clean before use. Grit for instance from vegetable peelings will scratch and damage the hob surface. Residual cleaning material but also food residues, particularly those containing sugar, will burn into the hob surface and cause discolouration. We would recommend that you read our advice on cleaning and maintenance page 17 before you start using the hob.

Using the cooking areas

- The hob is very durable but under certain circumstances it can break e.g. heavy or pointed objects dropping from some considerable height on to the surface.
Important: In case of breakage or cracks do not use the hob. Contact AEG Service department as soon as possible.
- As soon as you switch on a cooking area you will hear a faint hum caused by the radiant heating elements. This will cease after a short period of use.
- Certain hobs incorporate a residual heat indicator (**fig. 1/A**) which glows to warn you that the cooking areas are still hot. When the cooking areas have cooled down the indicator light goes out. If the light does not glow turn to page "If you think your cooker is not working properly".
Overheated fat and oil may ignite. Prepare foods requiring fat or oil (chips) only under constant supervision.

General

The yellow pilot light (**fig. 1/J**) will glow as soon as a cooking area is switched on.

Solid Plates

Your cooker has 2 automatic cooking areas (**fig. 1/C**) and 2 fast cooking areas (**fig. 1/D/E**). 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 dot (**fig. 1/C/D/E**): The controls knobs may be turned clockwise or anti-clockwise.

Vitramic Hobs

Your cooker has 2 automatic cooking areas (**fig. 1/C**) and 2 fast cooking areas (**fig. 1/D/E**) of which one is a dual-circuit cooking area (**fig. 1/D**).

Using the fast cooking areas

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.

Dual-circuit cooking area on Vitramic hob (**fig. 1/D**)

To switch on the large cooking area (200 mm dia) turn the control knob **clockwise** past setting 3 overcoming the slight resistance in the knob. The large plate is now switched on and you can adjust the heat by turning the control to a lower setting.

To switch on the small area (120 mm dia) turn the control knob clockwise to any setting required as described under "Cooking" and "Frying".

To switch off the cooking area turn the control knob anti-clockwise.

Using the automatic cooking areas

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.
A light will glow above the control knob top left to indicate the heat boost.

When the light goes out the cooking area has switched down 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.

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

Getting to know your oven

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.

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 20 "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.
-

Shelf positions

Fig. 4

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

Insert the fat filter

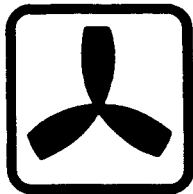
Fig. 5

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.


How to insert the fat filter

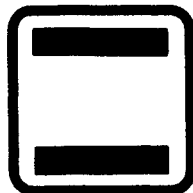
Hold the fat filter by the small handle (**fig. 5**) and insert the 2 clips (**fig. 6**) into the slots in the back panel over the fan (**fig. 7**). Make sure that the fat filter covers the fan opening completely (**fig. 8**).

How to select the different cooking methods




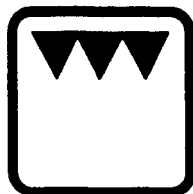
1. Ventitherm fan cooking

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

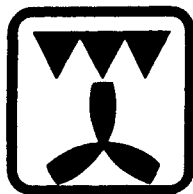
Select  on the cooking method selector (fig. 1/F) and 6 on the oven temperature control (fig. 1/G).

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.


How to select the different cooking methods



Infra-therm grilling

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

Insert the fat filter.

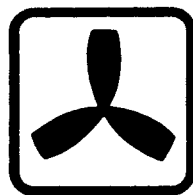
Select  on the cooking method selector (**fig. 1/F**) and the required temperature on the oven temperature control (**fig. 1/G**).

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/F**) and between 200–250 °C on the oven temperature control (**fig. 1/G**).

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.

To switch off the oven

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

Defrosting with Ventitherm

Containers

Use ovenproof containers covered with a lid or foil.

Shelf position

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


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.

To switch on the oven

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

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 topping (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	

Preserving with Ventitherm

Important

Use only bottling jars with rubbers 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.


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.

To switch on the oven

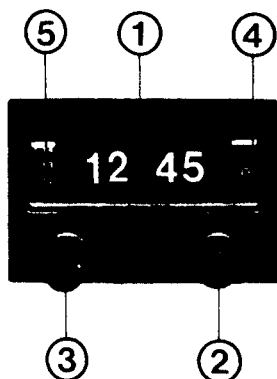
Select symbol  on the cooking method selector (**fig. 1/F**) and 160 °C on the oven temperature control (**fig. 1/G**).

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.

Digital clock and minute minder



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:

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

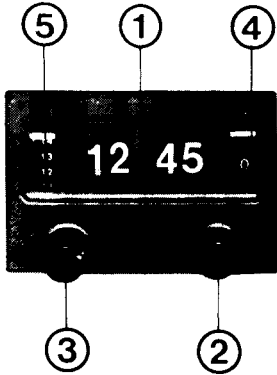
Setting the minute minder

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 3 to .
2. Press button 2 until the minute dial 4 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 2 until "0" of the dial appears against the marker.

Automatic STOP and START/STOP





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.

Important note



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

Setting the automatic STOP

1. If the green line on the starting dial 5 is not visible, turn the change-over button 3 to  and press until the starting dial 5 stops. It will then show the same time as the adjacent digital clock 1. A green line appears on the starting dial when the change-over button is released.
2. Leave the change-over button 3 on .
3. Press button 2 until the minute dial 4 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. Turn the change-over button 3 to the  symbol.
2. Press button 2 until the minute dial 4 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 3 until the starting dial 5 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 3 to , and set the control knob(s) to "0".

Cleaning and maintenance

General

Always switch off the cooking areas and the oven and let them cool down before cleaning. Never use abrasive cleaners or scouring powders, bleach and stain removers.

Never place aluminium foil over the cooking areas.

Vitramic Hob

Ceramic surfaces require regular care and cleaning although they are easier to clean than your "old cooking areas".

To keep your hob in good condition, please follow the instructions below:

1. For normal to heavy soilage, clean the hob after **each** use with a clean damp cloth or kitchen roll and the AEG cleaner "Stahl-fix". Rub over the hob well and rinse thoroughly with a clean damp cloth or kitchen roll. Polish only with a soft clean cloth.
2. After heavy use of the hob clean as above (1) and use the AEG Cleaner/Conditioner "Cera-fix" daily. For normal use of the hob this should be conditioned at least once a week to ensure the long lasting and good looks of the hob.
Put 3 to 7 drops onto a cold hob surface. Rub and clean with soft kitchen roll and polish off all residue with a clean, damp soft kitchen roll. Polish with a dry clean cloth. This cleaner/conditioner can also be used for light soilage on the hob surface as described above. Both the above cleaners are available from the AEG Spare Parts department. Soften boiled over food by leaving a damp cloth on the deposits, then remove deposits carefully using a glass scraper.
3. 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 "Stahl-fix" as under point (1) and "Cera-fix" as under point (2).

Warning

DO NOT scatter sugar or allow 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** – while still hot, with a razor blade, in a patent holder (no detergent!). To clean the hob proceed as under (1).

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 surfaces.

Recommended Cleaners "Stahl-fix" for normal or heavy soilage, "Cera-fix" for light soilage and conditioning. These are available from AEG Spare Parts department, "Stahl-fix" E-No. 022 300 702 and "Cera-fix" 022 300 703. A razor blade in a patent holder held at an angle of 30° can be used to remove stubborn soilage. This is also available from Spare Parts department – E-No. 298 001273.

Cleaning and maintenance

Cleaning hobs with solid plates

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 solid plates 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.

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 "Jiff" 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.


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).

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 .

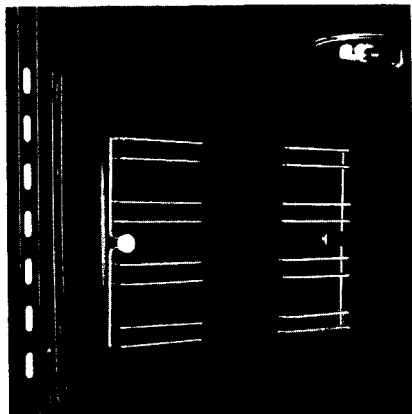
Fat filter

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.

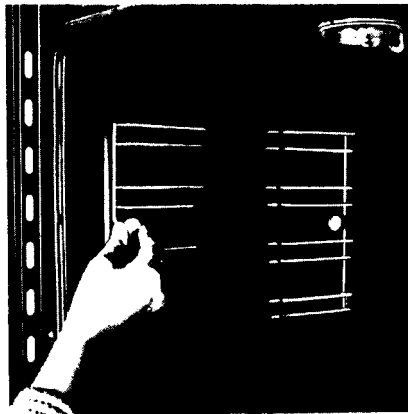
See page 10 for details on how to insert the fat filter.

Cleaning and maintenance

Removing the shelf supports



1



2



3

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.

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.

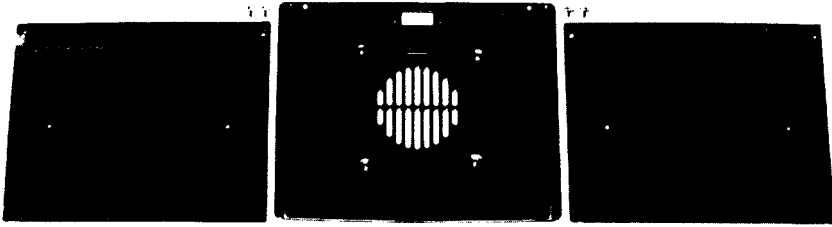
When replacing the rear panel, make sure that it is correctly placed.

To remove the fan

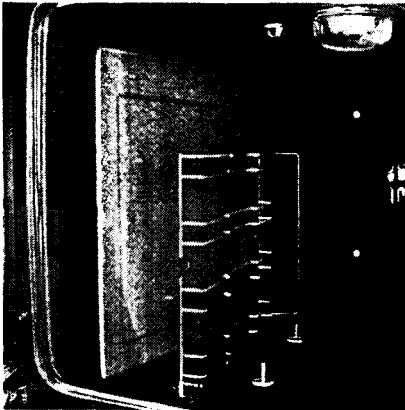
Having removed the rear panel you will gain access to the fan (fig. 13) which is held on the motor shaft by a nut (left-hand thread). Loosen this nut by turning it clockwise and remove the

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

Optional extras



Optional catalytic set KS 9
E-No. 611 899 405



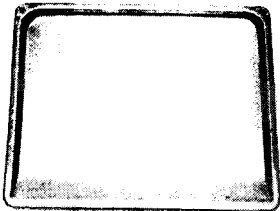
An optional catalytic set is available consisting of two side panels and one rear panel which replaces the existing one.

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.

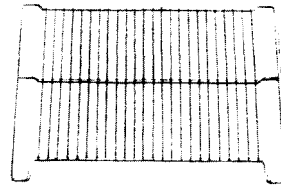
These liners help to keep the oven cleaner as they clean themselves to a great extent during roasting and baking at temperatures above 200 °C.

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.



Baking sheets
E-No. 611 899 359



Reversible wire shelf
E-No. 611 899 360


If you think your cooker is not working properly

The indicator lights do not work

The oven does not heat up

- 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 or the automatic cooking areas do not work

- Did you forget to turn the change over button of the automatic timer back to the manual symbol  after time controlled cooking? See also pages 15 and 16.

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
3. Replace bulb (40 W heat-resistant to 300 °C)

The residual heat indicator light does not glow

The light unit is defective. Disconnect the fuses in the fuse box. Pull out the light unit (if necessary use screwdriver to lever it out). A replacement light unit is available from the AEG Spare Parts department.

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.

Service

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:

E-No.:

F-No.:

You will find these details on the rating plate of your oven (**fig. 15**). We would recommend that you transfer the numbers to the space provided for easy reference.

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

