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# Operating instructions

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Build-in electric cooker  
E 640 TG

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## Please read and follow the instructions in this booklet

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<b>Contents</b>	<b>Page</b>
<b>Figures (unfold pages for easy reference)</b>	3–5
<b>Features</b>	6
<b>Before using the cooker for the first time</b>	6
<b>Using the cooking areas</b>	7/8
<b>Getting to know your oven</b>	9
<b>How to select the different cooking methods</b>	10/11
<b>How to switch off the oven</b>	11
<b>Defrosting with Ventitherm</b>	12
<b>Preserving with Ventitherm</b>	13
<b>Clock, minute minder, time controlled cooking</b>	14/15
<b>Cleaning and maintenance</b>	16–18
<b>Optional extras</b>	19
<b>If you think your cooker is not working properly</b>	20
<b>Service</b>	20

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## Features

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- Fig. ①/1 Fast cooking areas
- Fig. ①/2 Cooking method selector for:  
Ventitherm, Conventional, Grilling,  
Infra-therm grilling.
- Fig. ①/3 Temperature control knob
- Fig. ①/4 Control knobs for cooking areas
- Fig. ①/5 Oven with interior light and grill  
element
- Fig. ①/6 Red thermostat light for the oven
- Fig. ①/7 Yellow pilot light
- Fig. ①/8 Clock with automatic STOP and  
START/STOP cooking and minute  
minder

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## 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. ①/2) and 250 °C on the Temperature Control (fig. ①/3) 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:**

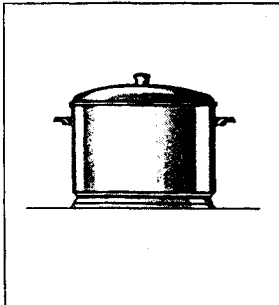
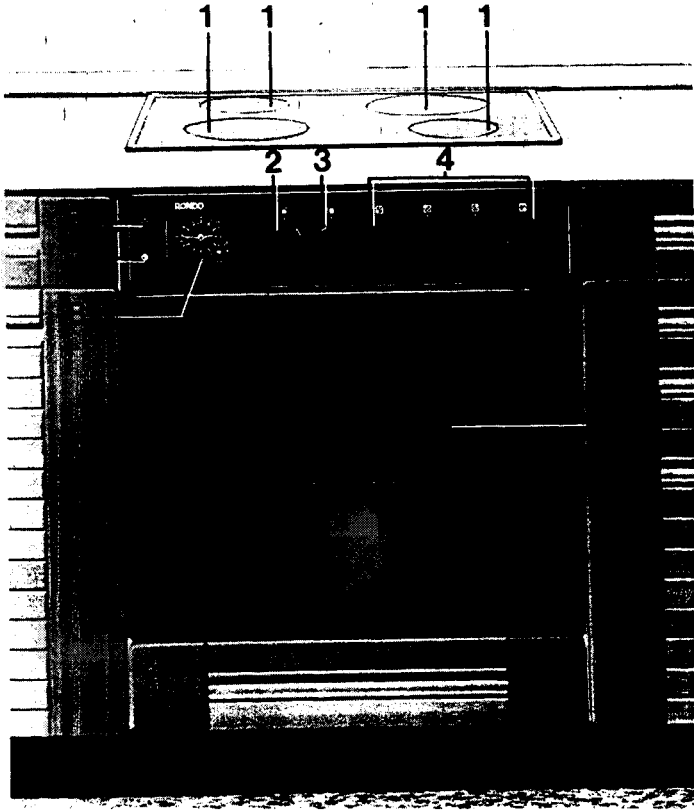
When the cooking areas are first used an odour will be emitted by the protective coating, this will cease after a short period of use.

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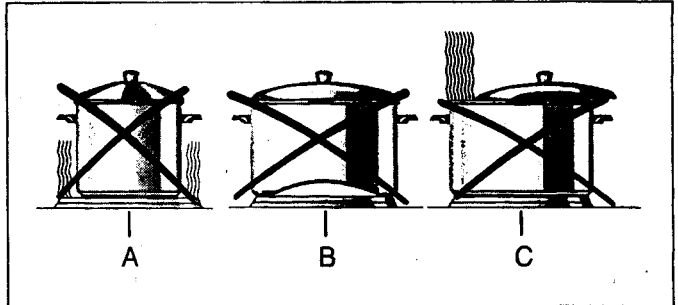
### ***Important***

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

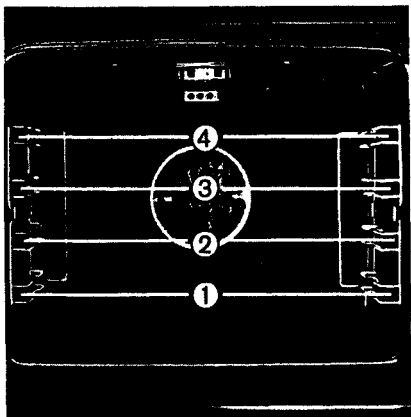
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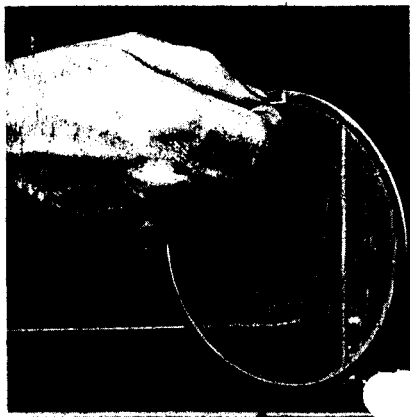
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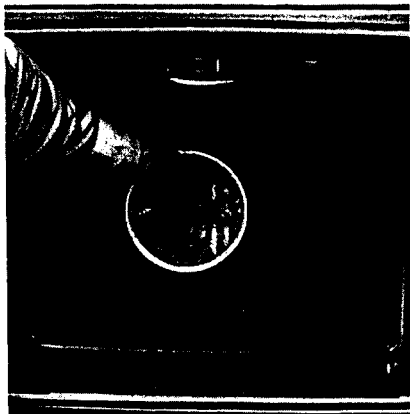
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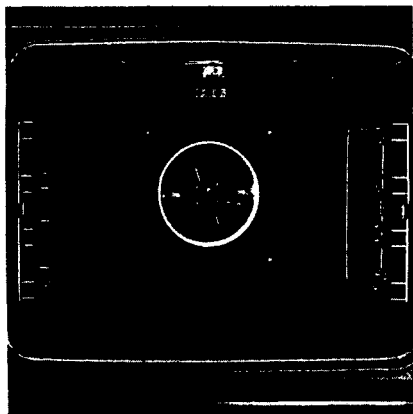
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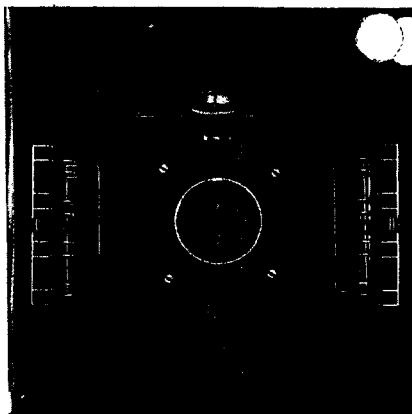
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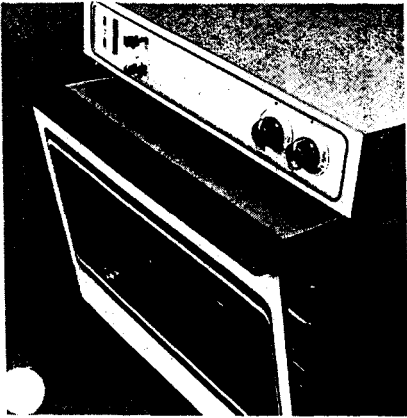
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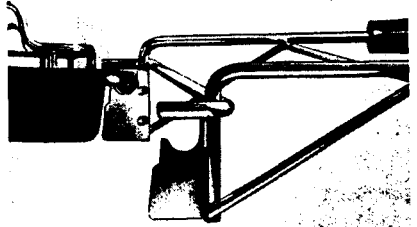
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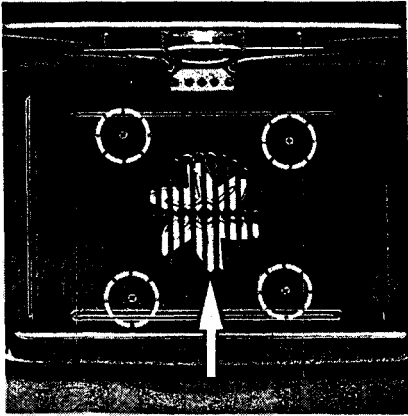
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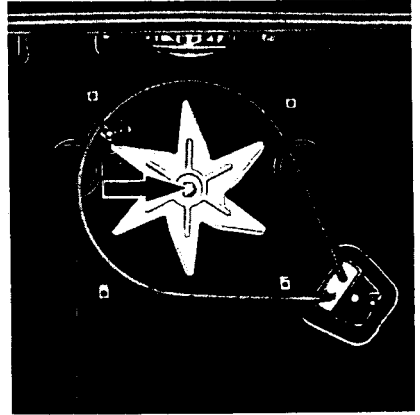
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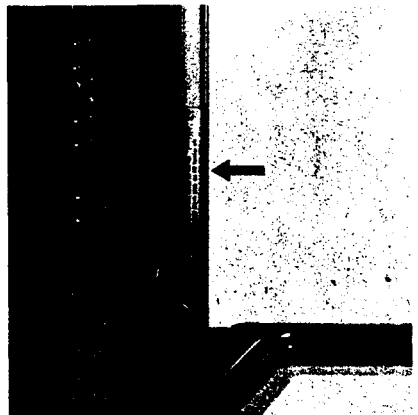
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## Using the cooking areas

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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 times.

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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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### **If your cooker features a Vitramic hob please follow the recommendations below (available in certain countries only).**

- 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 the 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 16 before you start using the hob.

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## Using the cooking areas

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■ 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.

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### General

The yellow pilot light (fig. ①/7) will glow as soon as a cooking area is switched on.

Your cooker has 4 fast cooking areas (fig. ①/1). 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. ①/4). The control knobs may be turned clockwise or anti-clockwise.

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### 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.

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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

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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 recipe book supplied with the oven 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 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.

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## Shelf positions

### Fig. 4

Your oven has 4 shelf positions. Consult your recipe book supplied with the oven for details.

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## Insert the fat filter

### Fig. 5

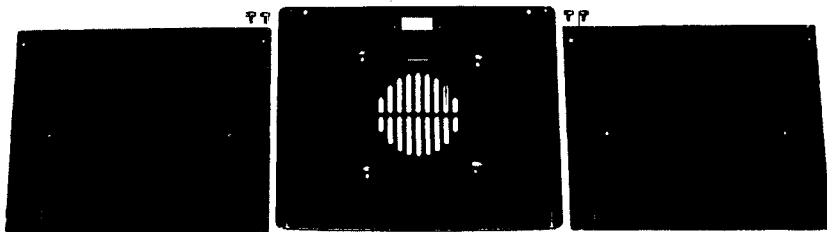
The fat filter is used for open roasting and grilling of any kind. The fat filter absorbs airborne fat preventing it from reaching the fan.

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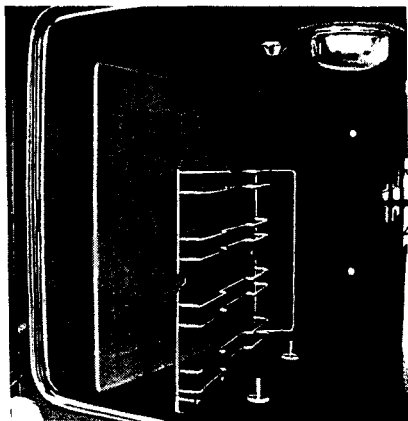
## How to insert the fat filter

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).

## Optional extras



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



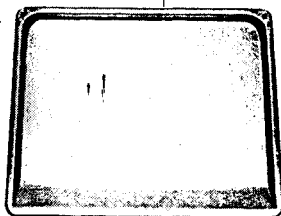
An optional catalytic set is available consisting of two side panels and one rear panel which replaces the existing one.

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.

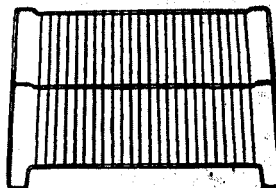
These liners help to keep the oven cleaner as they clean themselves to a great extent during roasting and baking at temperatures above 200 °C.

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

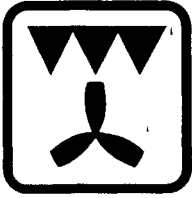


**Reversible wire shelf**  
E-No. 611 899 360

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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.

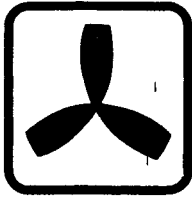
Select  on the cooking method selector (fig. 1/2) and the required temperature on the oven temperature control (fig. 1/3).

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 recipe book supplied with the oven.


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. 1/2) and between 200–250 °C on the oven temperature control (fig. 1/3).

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 recipe book supplied with the oven.

The oven door is closed during hot air grilling.

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

Turn the cooking method selector (fig. 1/2) and the oven temperature control (fig. 1/3) 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. ①/2) to symbol  and the oven temperature control (fig. ①/3) 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 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	thawed and cooked

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## Preserving with Ventitherm

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### **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.

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### **elf 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. 1/2) and 160 °C on the oven temperature control (fig. 1/3).

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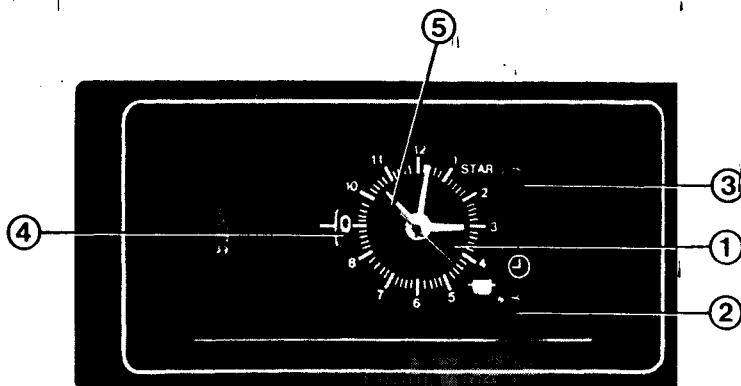
### **Fruit**

Watch the contents of the jars until bubbles appear 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



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

### Setting the clock

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

Pull out the lower button ② (with the pot symbol) and turn the hands to the correct time of day. Release the button. Turn the lower knob ②, to the manual symbol 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.

### 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

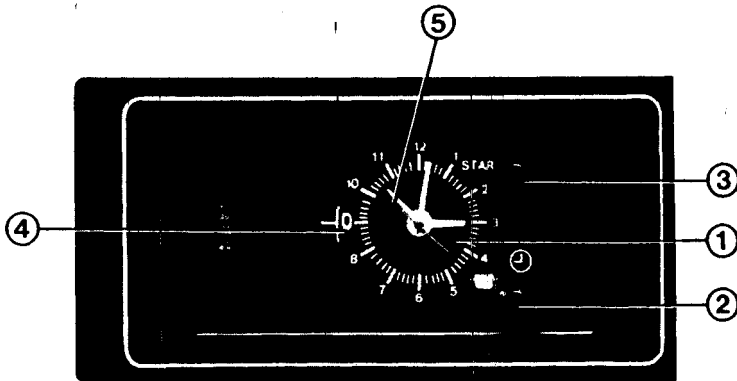
automatically after several minutes. To stop the buzzer manually turn the lower button until the minute scale in the indicator shows the manual symbol ①. If the minute minder is used while the oven is in operation, but the oven should continue to cook after the time selected has elapsed, turn the lower button until the symbol ② appears in the indicator window, otherwise the oven will switch off.

### Important note

After time controlled cooking always re-set the timer to the manual symbol ①. The orange pointer ⑤ must be under the hour hand. If it is not, push the start knob ③ and turn into position.

**Please note the automatic timer controls the oven and the front left – hand plate either individually or both together.**

## Automatic START and STOP




### **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 will switch off automatically at the end of the pre-selected cooking time.



### **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.  
The oven will switch on and off automatically.

The 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 .

### **Important note**

After time controlled cooking always re-set the timer to the manual symbol . The yellow control light on the oven will serve as a reminder to re-set the oven from automatic to manual  and to return the oven switch to "0".

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# Cleaning and maintenance

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## 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.

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## 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. 022300702 and "Cera-fix" 022300703. 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. 298001273.



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## Cleaning and maintenance

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### **Cleaning hobs with solid plates**

Enamelled and stainless steel surface are best taken care of with a cream cleaner, e. g. "Jiff".

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.

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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 "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.

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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. ①) give the locks holding the catches a quarter turn (90 degrees) in clockwise direction.

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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### **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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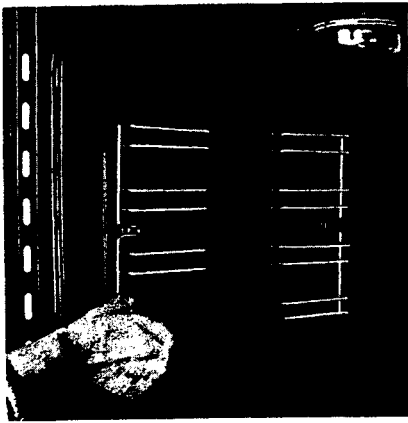
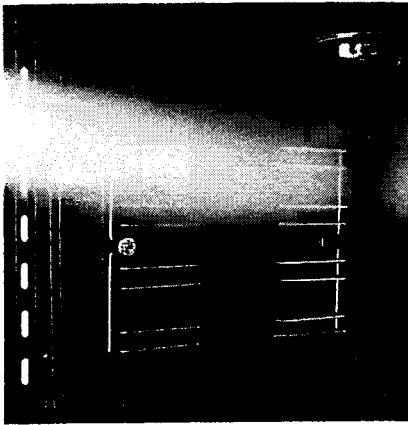
### **Fat filter**

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.

## Cleaning and maintenance

### 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.

### 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.



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## If you think your cooker is not working properly


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### 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 front left-hand plate does 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 14 and 15.

### 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)

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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 following details:

E-No.: .....

F-No.: .....

You will find these details on the rating plate of your oven (fig. 5). We would recommend that you transfer the numbers to the space provided for easy reference.

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