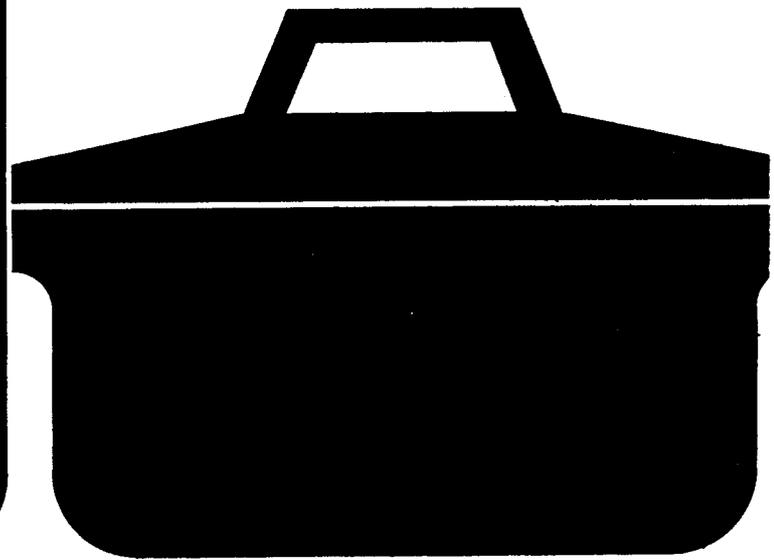
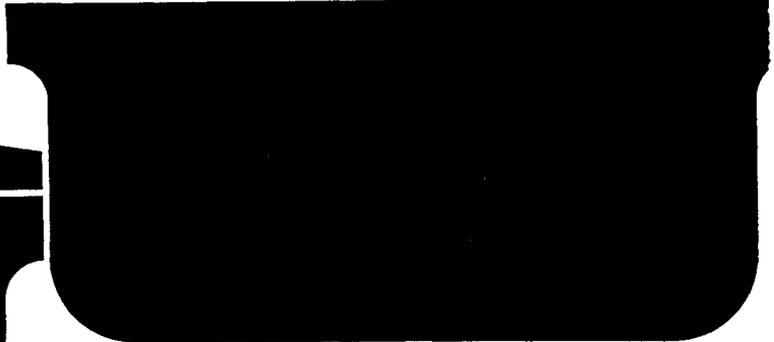
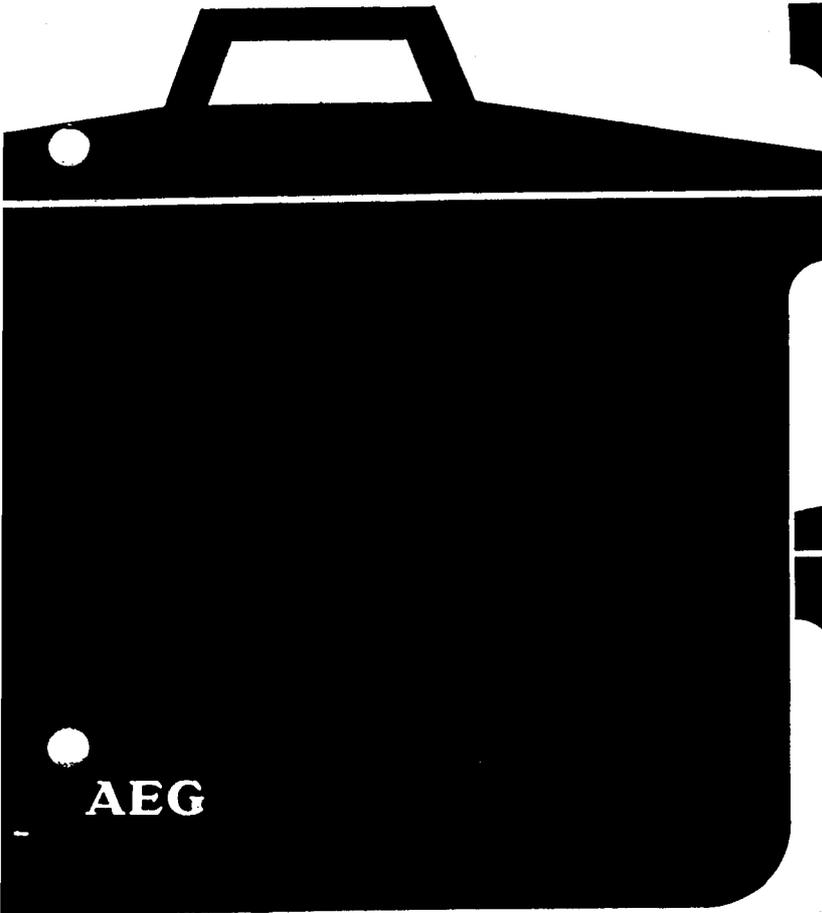


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Operating instructions AEG Built - oven EBUV 124 M



Description

Please familiarise yourself with the operation and technical features of your new oven before starting to use it. The fume outlet is at the top of the oven.

The removable grease filter which soaks up the fumes is at the front of the hood.

Maximum air circulation is achieved by pulling out the stainless steel flap some 45°.

The unit is supplied with all air outlet openings blanked off.

When used as an extractor type hood, the air outlet is through the rear or, alternatively the top opening of the hood.

The connecting branch supplied can be fitted as required to suit individual conditions.

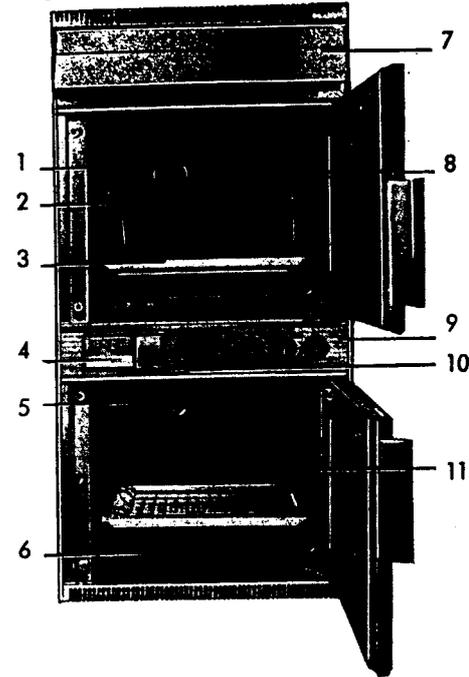
The filter-type hood does not require connection to an air shaft or into the open. A filter cleans and purifies the air in conjunction with an ozone producing lamp. The built-in blower ensures that the air drawn in passes the ozone lamp where purification takes place. The purified air escapes above the flap.

The control panel is located between the two ovens. This control panel includes an electric timer with clock dial.

With the control knob in position "1" the appliance operates normally, i. e., without timer.

With the control knob in position "AUT" cooking and baking operations are switched ON and OFF automatically.

Next to the control lamp you will find the hood control knob, the selector switch and a thermostate control in respect of temperature, upper and lower heat, glow grill and interior light.



- | | |
|---------------------------------------|--------------------------------|
| 1. Interior light | 7. Hood |
| 2. Rotary spit with kebab attachments | 8. Upper oven |
| 3. Meat pan | 9. Control panel |
| 4. Timer | 10. Control lamps |
| 5. Grill element | 11. Lower oven with grill rack |
| 6. Lower heat | |

Switching on the oven (top or bottom or both) automatically illuminates the oven, this allows you to check the baking or roasting process through the large double window of heat-resistant glass. The upper oven is fitted with a 3000 W infra-red grill and a rotary spit with accessories, whilst the lower oven features a grill socket.

Using your oven for the first time

Wipe all the enamel surfaces with a soft cloth dipped in lukewarm soapy water and well wrung out. Wash the meat pan and rod shelf in hot soapy water.

The stainless steel surfaces are best rubbed down with a soft cloth soaked in petrol or methylated spirit to remove the protective coating. Polish with a soft, dry cloth.

Before fitting the oven into the housing unit, switch it on for about half an hour at 275 °, leaving the baking sheet and meat pan inside. During this operation please keep your kitchen windows open to get rid of the odours which will occur. The odours are caused by the evaporation of the bonding agent with which the thermal insulation of the oven has been impregnated during manufacture. Afterwards, leave the oven doors open for a while to promote ventilation of the ovens.

Power Consumption

Upper oven	2400 W
Lower oven	2400 W
Grill	3000 W
Hood	76 W
Total connected load	6.1 KW

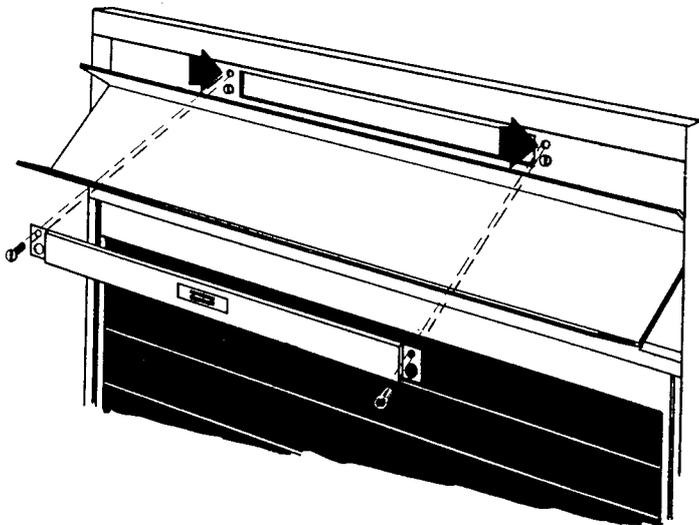
Hood installation

NOTE: The shorter the connecting piece and the less elbow, the greater the hood efficiency.

Where an unusually long pipe cannot be avoided, it is necessary to use a tube I/D of 120 mm – although a counterpressure of 10 mm WS must not be exceeded.

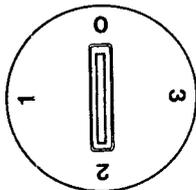
When laying the pipe horizontally, please ensure that a minimum gradient of 5 cm per metre of piping is maintained.

To extract the air from the top, unscrew the relevant cover and fit the connecting piece provided. To extract the air from the rear replace the cover with the connecting piece (see illustration).



To extend the connecting piece, you may either use a square or a round tube (100 mm dia).

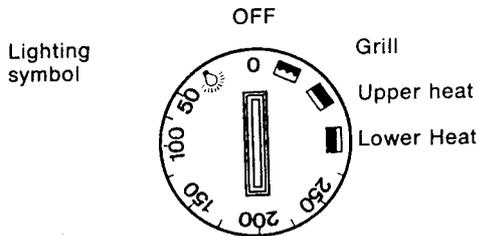
When using the hood as a extractor type, screw the magnetic strip provided below the upper stainless steel trim. The magnetic strip keeps the upper flap closed.



- 0 = OFF
- 1 = Low
- 2 = Medium
- 3 = High

Control knob for the 3 speed hood

The automatic oven without timer



OVEN CONTROL KNOB

The oven control knob incorporates a temperature scale of 50–275 ° C as well as the symbols    and lighting.

About 15 minutes before you want to start baking or roasting, set the oven control knob (see illustration above)

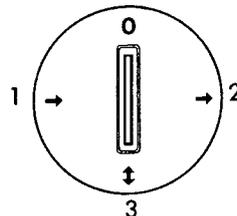
to the required temperature as recommended in your recipe. The red control lamp will immediately light up and remain on until the oven reaches the required temperature. It then expires and the oven maintains the temperature automatically.

The oven temperature is infinitely variable from 50–275 ° C. To work with the upper or lower heat only, switch the control knob to the appropriate symbol.

Never line your oven with aluminium foil as this could damage the enamel surfaces.

Please note that the automatic temperature control system of the oven does not operate when you work with either upper or lower heat alone.

Selector Switch



- 0 = without timer
- 1 = upper oven with timer
- 2 = lower oven with timer
- 3 = both ovens with timer

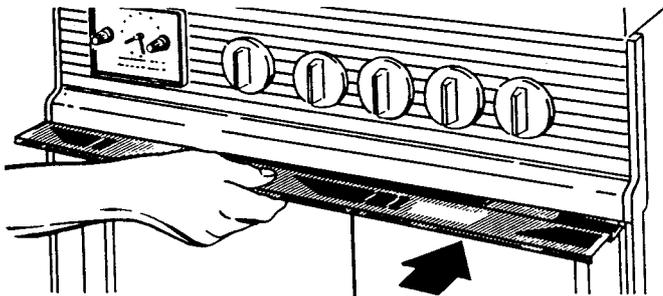
The infra red grill

A socket covered with a dummy plug is located at the rear panel of the oven. Remove this plug and fit the grill element.

PLEASE ENSURE when fitting the element that the grooves of the guide plate mate with the elevations of the side panels.

PLEASE REMEMBER before starting to grill, to insert the enamelled baking sheet – with the curve facing upward – above the grill element. This increases the efficiency of the grill element and keeps the oven roof free from burnt-on grease.

The grill guard must be fitted below the control panel when using the lower oven or below the hood panel when using the top oven. This saves you valuable time when cleaning after grilling.



To switch on the grill, turn the control knob until the grilling symbol is at the top . Always pre-heat the grill element for about 5 minutes until is a bright red before placing food under. The level of the rack with the prepared food for cooking depends on the type and thickness of the food to be grilled.

The oven door **MUST** remain open during pre-heating & grilling.

Please remember to remove the baking sheet after grilling

Should you wish to remove the grill element from the oven prior to baking etc., it is essential that you cover the socket outlet at the back with the ceramic dummy plug provided.

Rotisserie

Setting the thermostat control (oven control knob) to grill automatically starts the drive mechanism for the rotisserie. This means that the drive mechanism is in operation even if the rotary spit is not used. Spit roasting is ideal for poultry and joints.

Fit the two spit supports to the grill pan. Arrange the meat on the spit. Place the spit on the supports with the gear wheel facing left and slide the grill pan complete with superstructure into oven, so that the gear engages in the drive mechanism.

To remove the grilled food lift the lever at the drive mechanism and withdraw the grill pan with the spit.

Kebab attachments

We recommend the use of either two opposite or all four kebab skewers. This means that the required quantity of food should be distributed over two or four skewers. In larger households it may be necessary to arrange two or more grilling sessions. Having arranged everything on the skewers, fit the two discs to the rotary spit at a distance just short of the skewer length and tighten them by means of the thumb screws. Next, fit the tip of the first skewer into one of the holes of the disc and clamp the end of the skewer with a twisting action into an opening in the second disc.

Repeat this operation on the remaining skewers. To remove the skewers from the rotisserie, first release the end of the skewer (by twisting) and then pull the tip of the skewer from the hole in the opposite disc. Finally, slacken the thumb screws and pull the discs off the spit.

Control lamps & automatic operation

As with normal operation the red control lamp lights up first when the timer switches the oven on and expires when the selected oven temperature is reached.

Converting the oven doors to opposite hand opening

1. Unscrew the door handle
2. Remove the hook retaining screw from the bottom edge of the oven door and remove the hook from the oven housing.
3. Unscrew the retaining screws of the door hinge
4. Carefully place the door on a level surface with a soft backing
Remove the inner oven door after slackening the two top screws
6. Pull the hinge bar (rod) up and out
7. Transfer hinge to other side and refit the hinge rod
(Assembly of door in reverse order)



Automatic cooking and baking with timer

The automatic system starts and ends cooking, roasting and baking processes without you being there.

This is achieved through the interaction of the oven thermostat, the selector switch and the timer.

Timer

This shows the time of day and can switch the oven ON and OFF automatically.

Clock

To set the clock, press and turn the black knob 'a'. The clock hands can be moved in both directions.

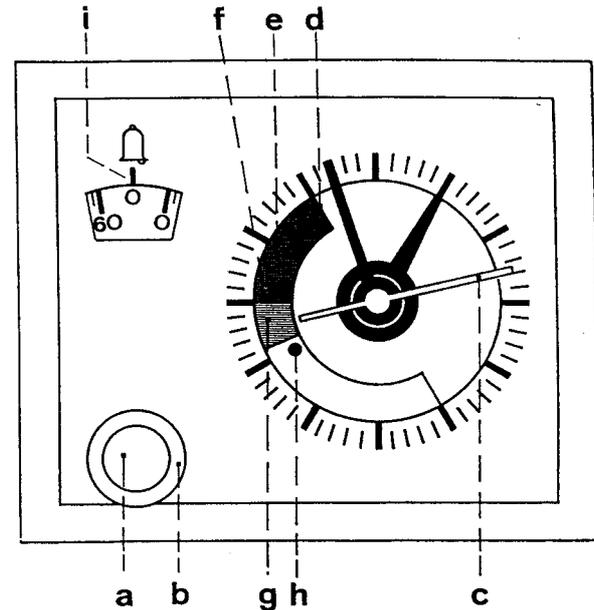
Automatic operation

Auto-cooking with the timer allows you to cook a multi-course meal in the oven whilst you are out at work or shopping etc.

The automatic system switches the oven on at the pre-set time (starting time) and off on expiration of the selected cooking time (cooking end). The cooking end can be regulated in 12-minute stages and may be pre-set up to 11 hours 48 minutes in advance. In addition to this fully automatic oven control the timer also offers another possibility; You set the cooking end before going out and leave the switching off to the timer. (Semi-automatic operation).

The timer will now switch off the oven at the pre-set time regardless of whether or not you have returned home.

Switching off is always accompanied by a buzzing sound lasting for 40 seconds.



Example of Automatic operation

(i. e., with timer)

A prepared multi-course meal is placed in the oven. It is required at 11.00 am. The cooking time is 2 hours (maximum 4 hours).

By answering the following questions you will immediately find the correct settings in the right order.

Question 1 At what time is the  required?

In this case at 11.0 . By turning the red ring control 'b' clockwise you move the edge 'd' of the indicator flag to the required switching off time.

 **Question 2** How long does the food take to cook?

In this case 2 hours.
You therefore turn the red ring control 'b' anti-clockwise until the yellow flag 'g' appears and a small resistance is felt during turning. The timer is now ready for operation. Continue to turn this ring control until the edge 'f' points to 9 o'clock.
The red flag 'e' indicates the cooking time.

See illustration on previous page

The timer has thus been set to automatically switch the oven on at 9 and off at 11 o'clock.

The yellow control lamp lights up as soon as you set the oven control knob to the required temperature. In the case of automatic operation the oven is, however under power only when the timer has reached the preset starting time (in this case 9 o'clock).

 **Example for Semi-automatic operation**

The oven is to be switched off after a certain period of time.

A cake taking one hour to bake is placed in the pre-heated oven at 10 o'clock. You want to go out and leave the switching off to the timer.

1. Turn the red ring control 'b' clockwise until the stop marked 'h' is opposite the number 11.
2. Turn the red ring control anti-clockwise until it engages at 10 o'clock.
3. Set the thermostat control to the required temperature; the red oven control lamp lights up.

Mini Timer

To set the mini-timer (0–60 minutes) turn the black knob 'a' in either direction. The buzzer sounds on expiration of the set time. This buzzer continues until the '0' between the figures '60' and '0' is returned to below the marking line (i).

This mini-timer has no control function.

Important

Please check that heat-resistant adhesive (150 ° C) has been used for the veneer or plastic laminate of the kitchen unit housing your built-in oven.

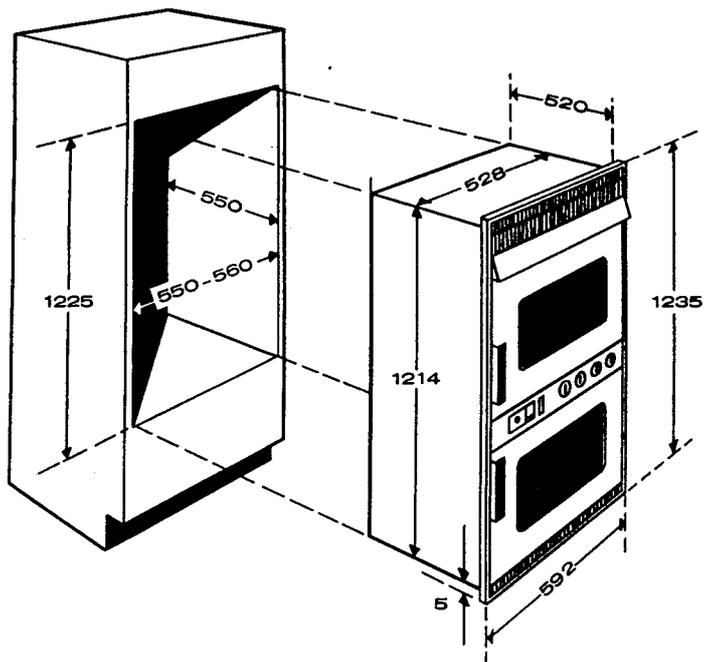
Unsuitable laminates and heat-sensitive adhesive cause deformation and peeling of the laminate especially at leading edges.

In case of doubt consult the manufacturer of your kitchen units.

Our policy is one of continuous development & improvement and accordingly we reserve the right to alter the design and specifications without prior notice.

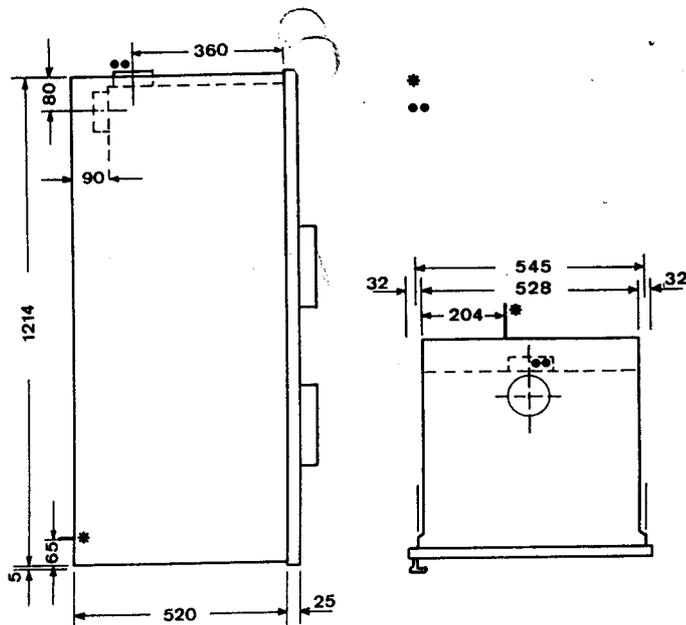
NOTE: The properly installed appliance must be protected on all sides to prevent any accidental contact live parts. This protective cover must be so designed that it can only be removed by the use of the proper tools.

Installation & connection of the built-in oven unit



The oven can be built into any suitable kitchen unit. The oven slides in from the front and rests on a suitable floor or platform.

Remove the two outer trim sections and fix the oven in place with four wood screws.



- * Connecting cable for the hood either at the rear or top.
- • connecting piece 100 mm dia.

Connecting an electric oven to the mains should always be left to a qualified electrician.

Please ensure that the oven is absolutely firm and level.

We recommend that electrical inspections of any kind be carried out by a qualified electrician only – before calling our service engineer. This may save you unnecessary waiting time and expense.

To replace the bulb of the interior oven light it is necessary to unscrew the rear panel of the oven.

Replacement bulb: heat-resistant bulb E.14 240 v 40 w
Available from your AEG Service Agent or AEG Spares Department.

Filter Removal

The grease filter is located behind the stainless steel flap & held in position with a wire grid. Pull out the steel flap, gently raise the wire grid in the centre and fold it back, remove the grease filter.

Cleaning the filter

The filter should be cleaned in warm soapy water of max. temperature 45 ° C, using a good quality washing-up liquid. **Do not wring the filter** but gently squeeze it dry.

Care & replacement of the ozone lamp

The appliance must be switched off for this operation

 First remove filter pad as described above and then the front wire grid (by gently pressing the top edge together on the left or the right). Remove the rear wire grid in the same manner. Carefully unscrew the ozone lamp (do not press hard as the bulb is made of very thin glass). Clean the lamp with soapy water of about 40 ° C, using a good quality washing-up liquid. Rinse clean in clean water and dry with a soft cloth. Having Dried the bulb do not touch

it with bare hands but use a cloth to replace this back into the filter.

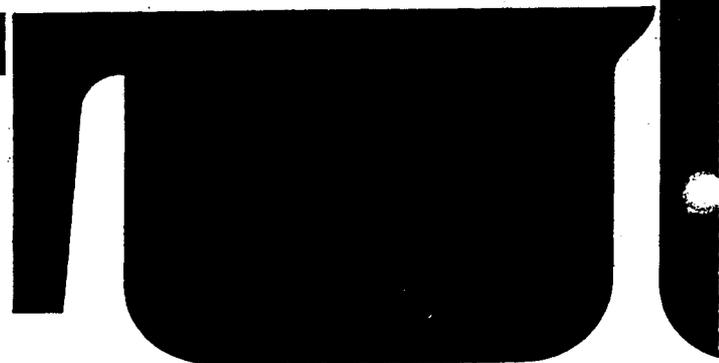
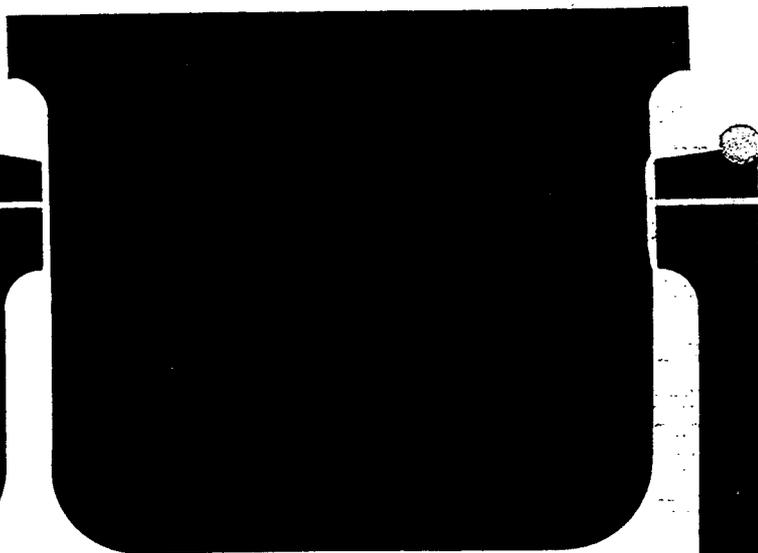
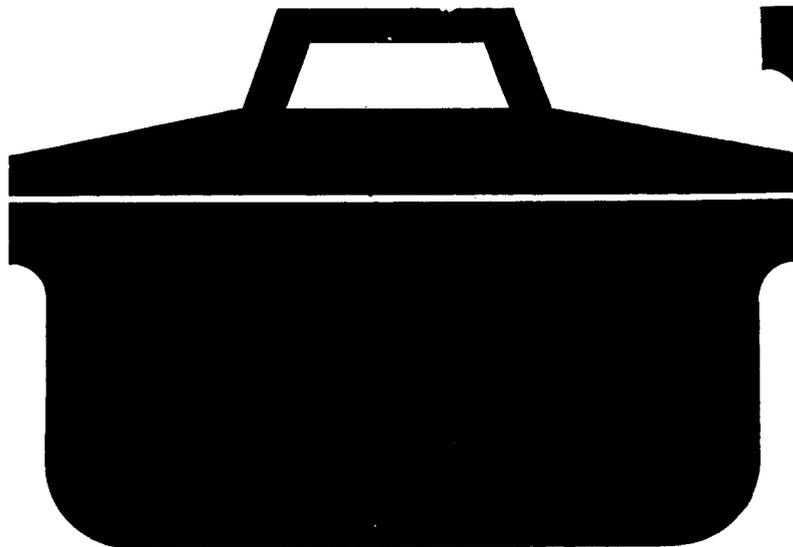
Oven Care

Wipe all enamelled surfaces with a soft, damp cloth. Soak burnt-on deposits with warm soapy water. Do NOT use scouring or acid cleaning agents. Do not allow the grill element to get wet. After cleaning, leave the oven door open for a short while to allow it to dry out.

Use a good quality metal polish to keep the high-quality steel parts bright.

NEVER scrub or scratch as this will leave permanent marks.

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