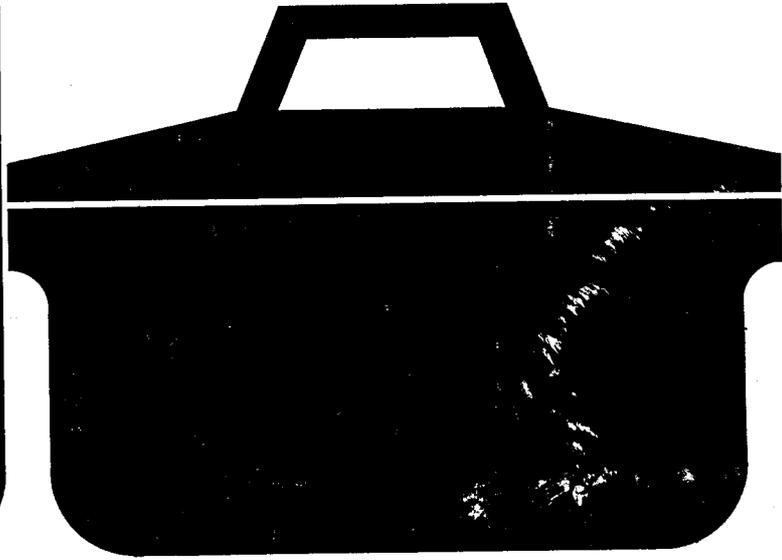
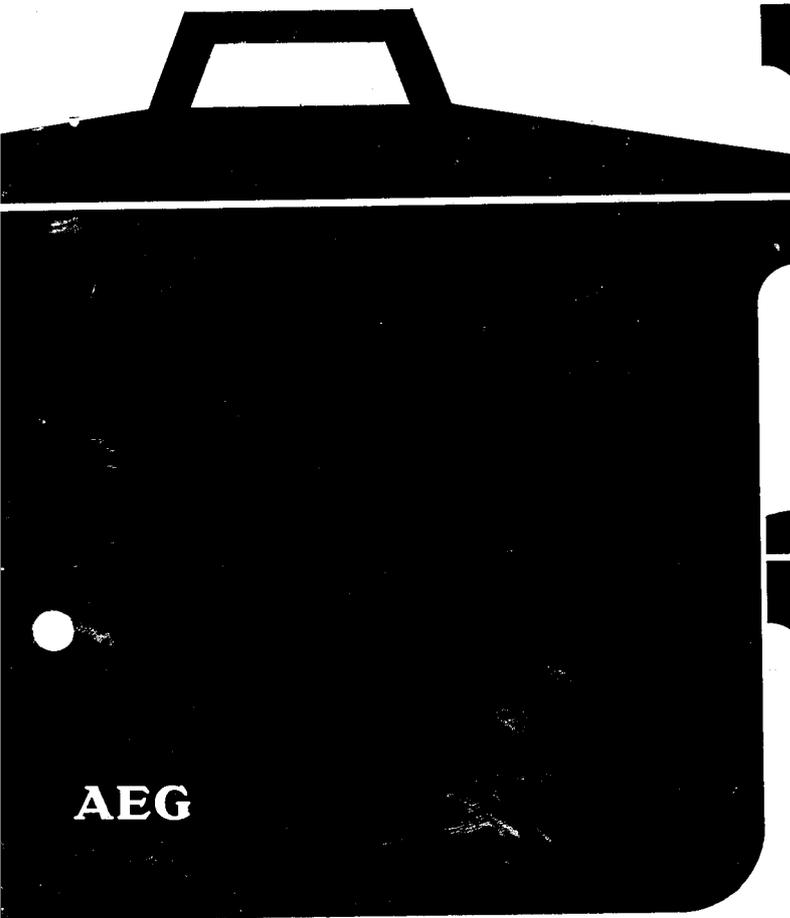


AA62

Installation and Operating Instructions ENF 4 ENUV 4 M



Description

Before you start using your cooker you should familiarise yourself with its operation and technical features.

The control panel of the ENF 4 model incorporates the controls for 4 cooking plates, (two automatic plates, one super fast plate and one standard plate), and the thermostatically controlled oven, as well as the two control lamps.

The oven is fitted with interior light and a socket for the plug-in grill element.

Model ENUV 4 M offers the additional feature of a synchronomatic timer, allglass front oven door, plug- in grill with electrically driven rotisserie with kebab attachment. A three-part push button switch is provided for operation with the timer. The top button connects the timer with the 2100 W, 18 cm (7") automatic Regla plate (front right).

The centre button connects the timer with the 1500 W, 14.5 cm (5³/₄") automatic Regla plate (front left).

- The bottom button connects the timer with the automatic oven.

The „automat“ buttons are for the automatic Regla plates. Unless these buttons are pressed, the cooker operates normally, i. e. **without** timer.

The oven

Before using your new oven unit for the first time, wipe all enamelled surfaces with a soft cloth and warm water and wash the interior and accessories with hot soap water. With the baking sheet inserted, leave the oven for about $1/2$ hour at 270° C to eliminate the smell of newness.

The oven thermostat automatically maintains the temperature you have selected. This ensures best results for all your roasting and baking.

The red control lamp lights up whenever the oven is being heated. When the required temperature is reached the thermostat automatically switches off the power supply and the red lamp will go out. As soon as the temperature drops below the heat required, the thermostat switches the power supply on and the red lamp lights up once again.

The enamelled oven is fitted with four sliding rails on each side. These sliding rails are of non-tip design for extra safety.

By reversing the shelf you can double the number of shelf positions to eight. The shelf serves also as roasting and grilling rack.

Your AEG built-in oven allows you to cook, roast and bake without actually being there.

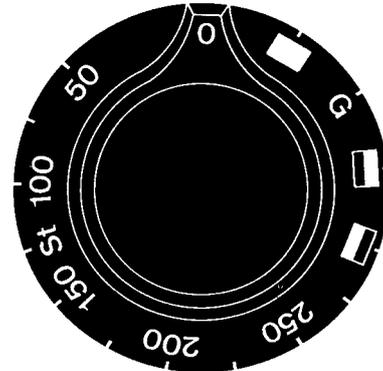
The oven is ideally suited for the automatic cooking of whole multi-course meals.

Slots are provided in the oven door to allow the cooking vapours to escape.

How to use the oven control switch

50 ° C—St. (125 ° C)	150 ° C — 250 ° C	250 ° C — 275 ° C			G
Drying dehydrating keeping food warm	Roasting braising cooking baking	Roasting and surface browning	Sterilising	Surface browning	Grilling
light only	Upper and lower heat together		Lower heat	Upper heat	Grill element

Please note that the automatic oven temperature control is **not in operation** when working with only lower or upper heat.



Automatic cooking is so simple:

Setting table for the control knob of the automatic AEG Regla plate

Place pan with the prepared food on the plate – set the control knob – press the “automat” button – and forget about it.

The settings given below are for the automatic AEG Regla plates of 18 cm (7”) dia. and of 14,5 cm (5 ¾”) dia. when operated in conjunction with the “automat” button.

- | | |
|-------|---|
| 1 | To melt butter, chocolate.
To dissolve gelatine. To prepare egg omelette.
To prepare egg sauces (such as sauce Hollandaise). |
| 2 | To keep food hot. To prepare omelette soufflé.
To cook milk puddings and soups of up to 1 pint. |
| 3 | To reheat delicate foods. |
| <hr/> | |
| 4 | Puddings that have hitherto been cooked in a double saucepan.
Milk puddings and soups of over 1 pint.
Stuffed apples and tomatoes; fish cooked in its own juice.
For braising. To cook rice. |

- | | |
|---|---|
| 5 | To thicken sauces and cremes with corn flower.
To defrost frozen food. To gently cook vegetables without or with only very little water. For beef stock, milk soups and sauces that require only thickening. To slowly cook meat or fish in a sauce. |
| 6 | To steam potatoes.
To cook soups from pulse (peas, beans, lentils, etc.). |
-

For larger quantities of food, such as stews, soups, dumplings, etc.

- | | |
|-------|---|
| 7 | To cook without a lid. |
| 8 | To sweat rice for a risotto.
To make roux (light or dark) |
| 9 | Gentle frying of eggs, sausages, meat.
Heavier frying of meat, fish, pancake, etc.
For deep frying. |
| 10 | To fry potato cakes. |
| 11 | Quick frying of meat to seal in the juices. |
| <hr/> | |
| 12 | To bring larger quantities of liquid to the boil fast. |

Automatic AEG Regla plates for auto-cooking

(Plates with the red mark).

The automatic AEG Regla plate facilitates stepless heat control to give you precisely the cooking temperature you require for the food you are cooking. The required temperature is set by means of the control knob marked 1–12. You can naturally use the automatic AEG Regla plate as a super fast plate, i. e. you switch to 12 for fast boiling and then down to 4–5. This is the conventional method. But your automatic AEG Regla plate can do much more for you! **By pressing the “automat” push button you can cook fully automatically i. e. without having to switch over.** The automatic AEG Regla plate will automatically switch from “high” to “medium” or “low”.

This means that you do not switch to 12 first, but straight to the appropriate setting for the food you are cooking (see table).

This setting is then maintained throughout the cooking process.

And this is what you do:

1. Place pan with the prepared food on the plate.
2. Select the correct setting, e. g. 6.
3. Press the “automat” button below.

The plate is now operating with increased power until pan and content are hot and the “automat” button has returned to its starting position, when the regulator switches automatically to the temperature you have selected.

Such auto-cooking is ideal for all those dishes where all the ingredients can be put in the pan at once, e. g. soups, stews, milk puddings, vegetables, etc. **Reheating** of left-overs, **warming of milk**; i. e. foods that are more difficult to handle!

Every housewife knows how easy it is to forget the right switching down time. The food then boils over, precious ingredients are lost, current is wasted, or food gets burned into the pan. All this is a thing of the past, when you take advantage of the automatic AEG Regla system. It is reliable and leaves you free to do something else.

Depression of the "automat" button facilitates automatic cooking in the 1–7 range. Cooking at an automatically maintained temperature is also possible in the frying range (switch position 8 and higher). Depression of the "automat" button is, however, without effect in this range and therefore unnecessary.

To cancel the depression of the button, simply turn the control knob to "0" and the button is released.

Connected loads of the AEG plates

AEG cooking plates with step control

1. Plates with 7-step control

Switch positions
Plate dia.

2. Automatic AEG Regla plates

Switch positions

Plate dia.
steples up to approx. 100 W¹⁾
steples up to approx. 80 W¹⁾

¹⁾ mean output

The switches of the AEG cooking plates with 7-step control facilitate fine heat control to suit all cooking requirements.

Switch positions of the 7-step controls

- | | | |
|------------------------|------------|---|
| Switch position | 3 | boiling stage, full output, mostly required for a short period only. |
| Switch position | ■ 2 | cooking stage for food that requires a high cooking temperature. |
| Switch position | 2 | simmering stage for larger quantities. |
| Switch position | 1 ■ | simmering stage for medium quantities. |
| Switch position | 1 | low setting to keep food hot. |
| Switch position | 0 | without current. Storage heat can always be utilised to finish cooking such foods as rice for example after they have been brought to the boil. |

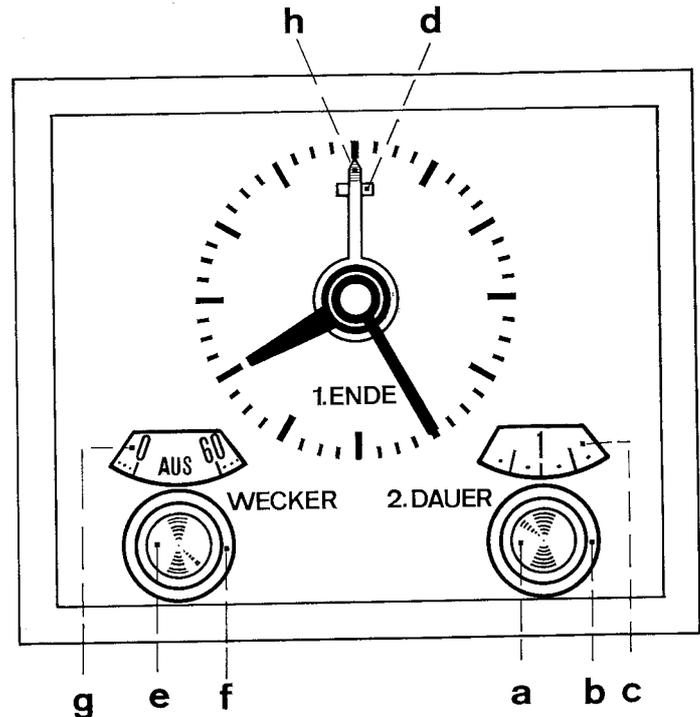
Description and operation of the synchronomatic timer

To set the clock turn knob 'a' to the left or right.
For **normal operation** (i. e. without the synchronomatic timer) figure 0 appears in the window marked 'c'.
An example to illustrate the **automatic operation**: The dish is required at 12 noon and takes one hour to cook. You therefore set the hand marked 'h' to 12 by operating knob 'e' and turn the ring control 'b' until the figure 1 (1 hour) appears in the window marked 'c'. When this is done, you set the control knob of the oven or the automatic plate. To correct a wrong setting, turn the ring control 'b' to '0' and start again.

The mini-timer: Turn the ring control 'f' until the required time for the buzzer signal appears in window 'g' above the marking line. On expiration of the pre-set time (0–60 min.) the buzzer will sound until you turn the ring control 'f' from '0' to 'OFF'.

The mini-timer has no control function

Ende	=	cooking end
Wecker	=	mini-timer with buzzer
Dauer	=	cooking time
Aus	=	off



The rotisserie

Turning the oven control knob to  starts the driving mechanism. This means that the driving mechanism is in operation even when the rotary spit is not used. Poultry and large joints are ideal for spit roasting.

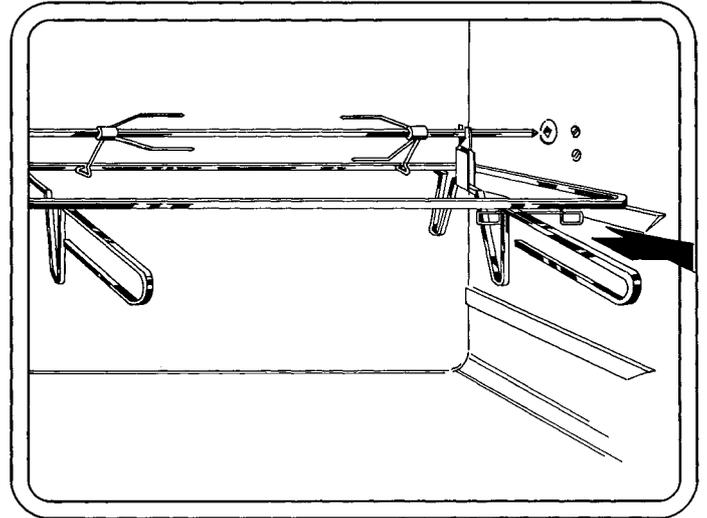
Fit the two support brackets (rotisserie frame) into the grill pan (see illustration).

Arrange the bird or joint on the spit, place the spit on the frame with the pinion on the left and slide the grill pan complete with rotisserie frame and spit into the oven so that the pinion engages in the driving mechanism. To remove the grilled food, **lift the lever** of the driving mechanism and pull out the grill pan with the spit. Be careful not to touch the two support brackets.

Using the rotisserie with the special kebab attachment

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

Repeat this operation with the remaining skewers. To remove the skewers release the end of the skewer through twisting, then pull the tip of the skewer from the hole in the other disc. Finally, slacken the thumb screws and pull the discs off the rotisserie spit.



Infra-red grill element

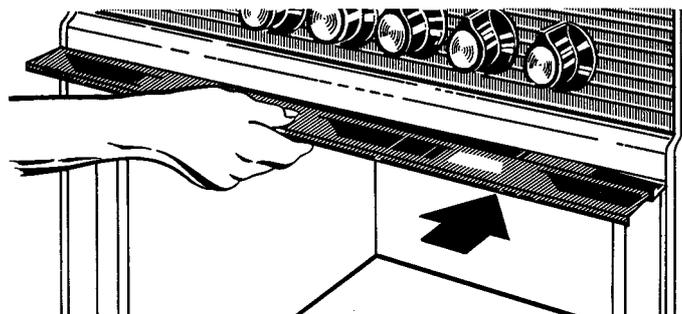
A grill socket with dummy plug is located at the rear panel of the oven. Remove the dummy plug and insert the grill element.

Before starting any grilling operation, please remember to always insert the enamelled baking sheet (supplied with the grill element) above the grill, **with the curve facing up**, and fit the grill guard below the control panel. In this way you increase the efficiency of the grill element and at the same time save yourself time and effort when cleaning the oven and control panel after grilling.

To switch on the grill turn the oven control knob until the symbol  is at the top. Always pre-heat the grill for about 5 minutes until the elements are of a bright red. The grill rack with the prepared food can now be placed under the grill. The rack level depends in the type and thickness of the food to be grilled.

The oven door must always remain slightly open during pre-heating and grilling.

Please remember to remove the baking sheet from above the grill element when you have finished grilling. Your cakes or roasts would get too little upper heat should you forget this, when using the oven again.



Should you wish to remove the grill element from the oven when baking, it is essential that you cover the grill socket at the rear wall of the oven with the ceramic dummy plug provided.

Connection and Installation

See enclosed sketch for dimensions.

Electric cookers must never be connected by anybody other than a qualified electrician, approved by your local electricity board.

Important!

Please note that heat-resistant adhesive (150 ° C) must be used for the veneer and/or plastic laminate of adjacent kitchen units.

Unsuitable laminates and non-heat resistant adhesive are the cause of deformations and scaling on kitchen units. It is further recommended to line all surface of the recess with aluminium foil. This helps to reflect the radiation heat of the oven.

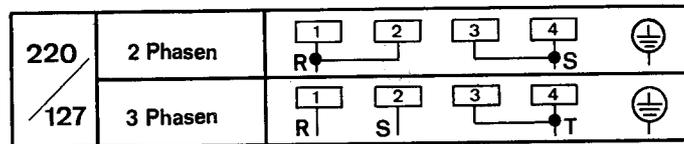
If in doubt consult the manufacturer of your kitchen furniture.

Specification and design subject to change without notice.

ATTENTION!

The properly installed appliance must be protected on all sides with a cover to prevent accidental contact with live parts.

This cover may only be removed with the aid of tools.



Loadings:

Oven	2400 W
Cooking plates	2100 W
Grill element	3000 W
Total connected load:	10.1 kW

Care and Maintenance

Wipe all enamelled surfaces with a soft damp cloth. Soften burned-in food deposits with warm soap water. Never use scouring or acid cleaning agents. The grill element may only be cleaned when dry. Leave the oven open for a while to dry out.

Use a good quality metal polish to keep the steel sections bright.

Never scrape or scour as this leaves permanent scratch marks.

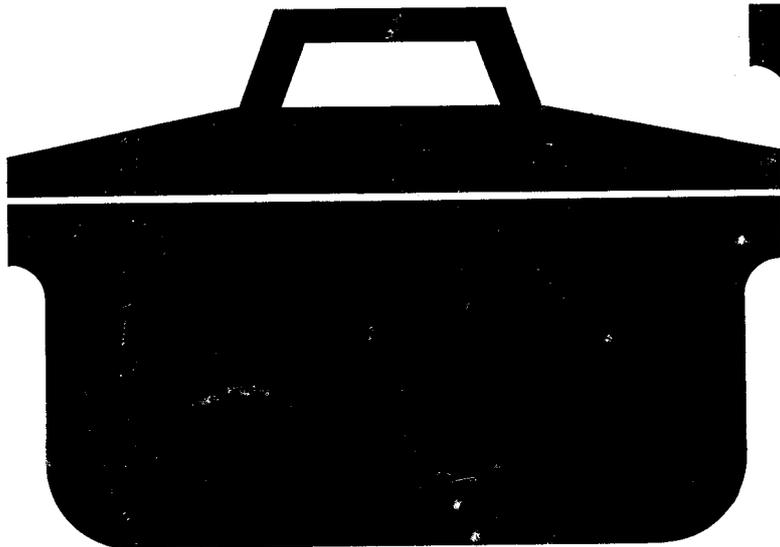
Should the oven or cooking plates fail to get warm, please check first whether the fuses are in order and firmly in place and whether the main switch is switched on.

When installing the cooker, please ensure that it stands absolutely firm and level.

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

Heat-resistant replacement bulbs E 14 250 V, 40 W are available from your AEG service Agent or AEG Spares department.

We recommend that electrical inspections be carried out by qualified electricians only – before calling our Service Engineer. This may save you unnecessary waiting time and expense.



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