

f640GD

Freestanding Electric Cooker

F 640 GD

Operating Instructions

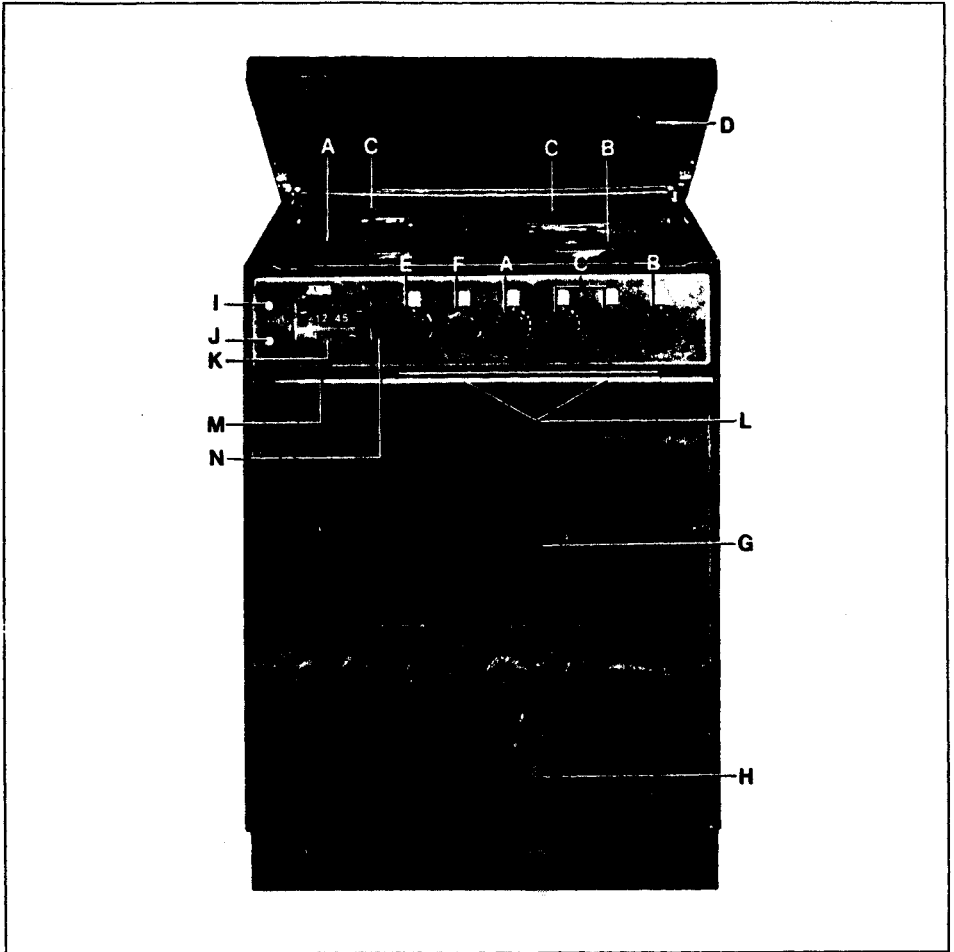
AEG

Please read and follow the instructions in this booklet

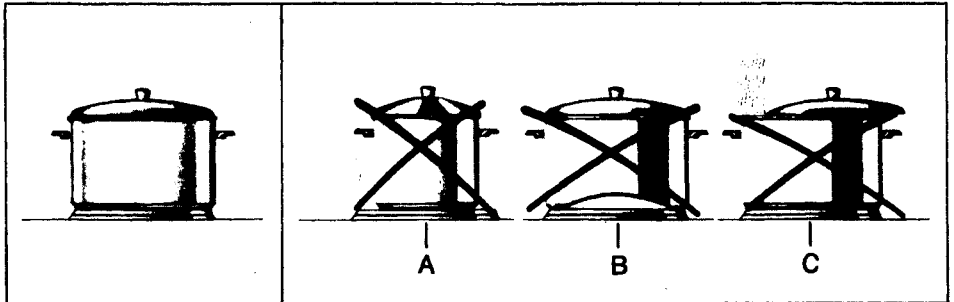
For details on installation see page 22/23

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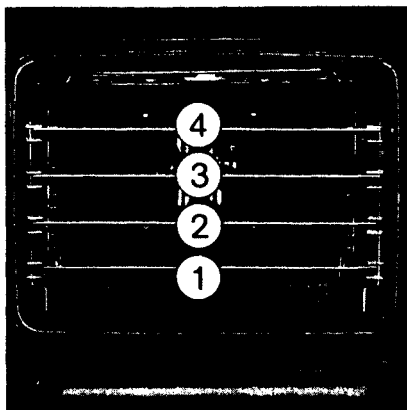


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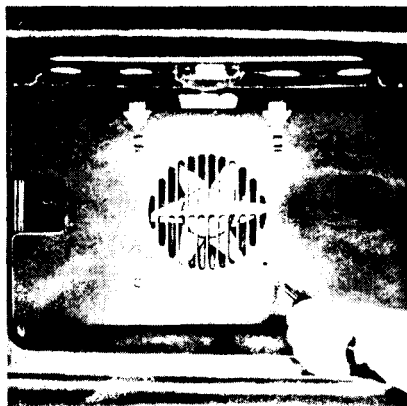
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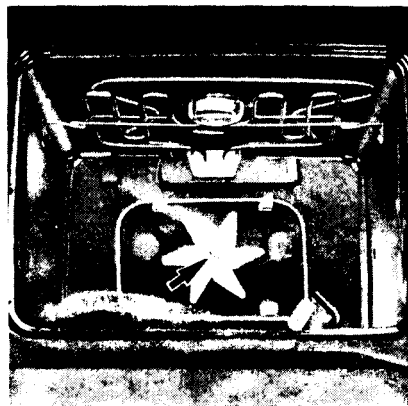
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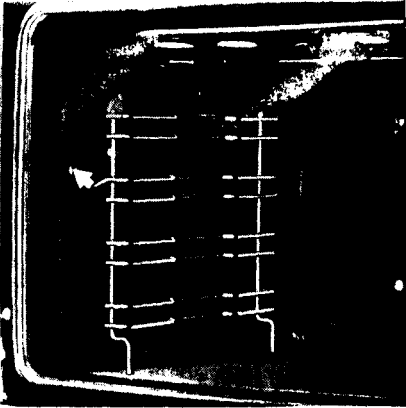
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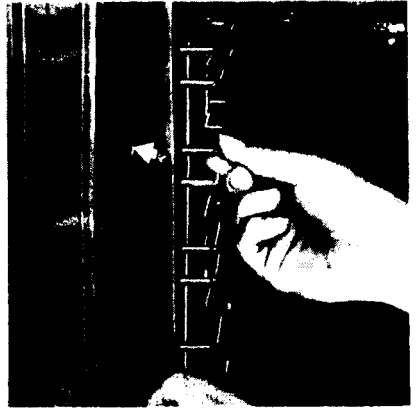
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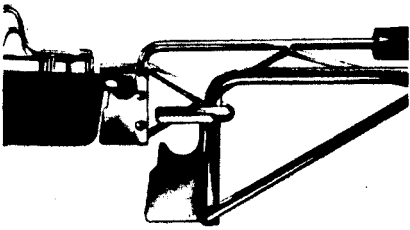
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Features

Figure 1

- | | |
|--|--|
| A Automatic cooking area and relevant control knob | G Oven with interior light and grill element |
| B Fast cooking area and relevant control knob | H Warming drawer |
| C Standard cooking areas and relevant control knobs | I Red thermostat light for the oven |
| D Fold-down hob cover | J Yellow pilot light |
| E Cooking method selector for: Ventitherm, Conventional, Grilling, Infra-therm roasting/grilling. | K Clock with automatic STOP and START/STOP cooking and minute minder. |
| F Temperature control knob. | L Handle |
| | M Vapour vent (becomes hot when in use) |
| | N Rocker switch for warming drawer |
-

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

To comply with safety regulations we have to draw your attention to the following

- In all cases the appliance may only be connected to the electricity supply by an approved electrician. This will ensure that the legal requirements and the conditions of connection of your local electricity supply authority are observed.
 - The appliance should be connected to the mains via a standard cooker control unit.
 - The surface of cooking appliances get hot during operation. Take care and always keep small children away from cooking appliances.
 - Overheated fat and cooking oil may ignite. Prepare foods requiring fat or oil (chips) only under constant supervision.
 - Please ensure that leads from other electrical appliances (e.g. small appliances) do not touch the hot cooking areas or the oven door.
 - Never allow children near a cooker when you use the grill.
-

Further Technical Advice

Cleaning Advice

Do not use oven cleaning materials on painted, lacquered, anodized, zinc coated or aluminium parts. If you do, damages and discolourations can occur.

Further Technical Advice

Warning:

The appliance must not be used for heating purposes.

Please note that any adhesive used to fix plastic coverings or veneer to the furniture housing must be heat resistant (150°C). Unsuitable plastic coverings and adhesives which are not heat resistant are the reason for the plastic covering deforming or separating particularly along the narrow sides.

Important note concerning enamelled parts

Vitreous enamel is a hard glass-like material and very susceptible to damage. Take care when using sharp or heavy utensils. Vitreous enamel can chip when knocked or a heavy article drops on to it.

- **Do not line the oven or any part thereof with aluminium foil.** Do not place any cooking containers on the base of the oven.

This tends to trap heat resulting in poor cooking performance and damage to the enamelled interior. This invalidates the warranty.

- **Warning:** Electrical appliances should only be repaired by qualified AEG engineers or AEG appointed service agents, repairs carried out by unauthorised personnel could lead to considerable damage.
-

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. (saucepans with sandwich bases are best)

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.

Using the cooking areas

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.

General

Your cooker has 1 automatic cooking area (fig. 1/A) 2 standard cooking areas (fig. 1/C) and one fast cooking area (fig. 1/B).

The symbols below 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 vertical line (fig. 1/A/B/C). The control knobs may be turned clockwise or anti-clockwise. The yellow pilot light (fig. 1/J) will glow as soon as a cooking area is switched on.

Using the standard and fast cooking areas

The fast cooking area has a higher connected load than the standard cooking area.

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.

Settings	Suggested uses for cooking
3	Bringing food to the boil before switching to simmering. Heating of frying pan
2–3	Quick frying, sealling 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

Using the automatic cooking areas

The automatic cooking area enables you to cook with the least amount of supervision. This means the cooking area operates 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.
- Turn control knob to the required setting, eg. 5—7 for potatoes.

The cooking area will switch down automatically to continue cooking at a slower rate.

To switch on the cooking areas without using the automatic system

The automatic cooking area can also be used as a fast cooking area. To bring food to the boil select setting 12, then select a setting between 3—7 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.

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. Traditional grilling
4. Infra-therm roasting/grilling
5. Hot air 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

- 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.
- Do not place any cooking containers on the base of the oven.
- 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 21 "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.
- **Do not place the grill/meat pan on the cooking plate to make gravy.** The direct heat will weaken the pan base resulting in warping and twisting of the pan when next used as a meat or grill pan.

Pans which have warped or twisted due to direct heat of a cooking plate will not be exchanged free of charge.

Shelf positions

Fig. 4

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

Insert the fat filter

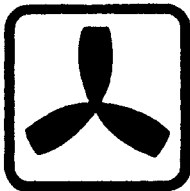
Fig. 5

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

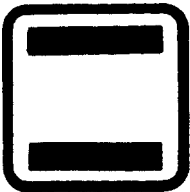
Hold the fat filter by the small handle (**fig. 5**) and insert the 2 clips into the slots in the back panel over the fan. Make sure that the fat filter covers the fan opening completely.

How to select the different cooking methods




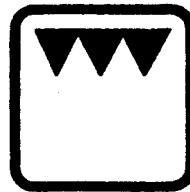
1. Ventitherm fan cooking

Select  on the selector switch (fig. 1/E) and the required temperature on the oven temperature control (fig. 1/F) 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/E) and the required temperature on the oven temperature control (fig. 1/F). For further information consult your AEG recipe book.



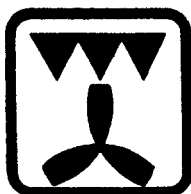
3. Grilling

Your oven features an advanced grilling method, allowing you to grill with the oven door CLOSED — substantially reducing energy consumption.

How to use the Grill

1. **Insert the fat filter**
2. Select the grill symbol  on the selector knob (fig. 1/E) and the highest setting on the variable control (fig. 1/F).
3. Pre-heat grill for 3—5 minutes if you wish to seal the food quickly.
4. Place the food **on the reversible wire shelf** in the enamelled pan.
5. Position the pan on the shelf position required.
6. **Close the oven door.**
7. To reduce the heat select a lower setting.
8. To use the grill pan handle slide the right pan grip onto the pan from the right (fig. 12) and engage the left pan grip in the same way from the left. Slide handle to the centre of the pan.


How to select the different cooking methods



4. Infra-therm roasting/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/E) and the required temperature on the oven temperature control (fig. 1/F).

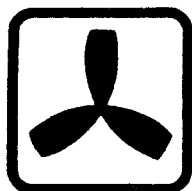
This is an excellent way of roasting meat if you prefer to let the fat and juices drip away from the joint. The infratherm roasting method gives an all-over brown and crispy finish to the joint similar to grilling.

The joint is placed on the wire shelf and the shelf is positioned on the second or third runner from the bottom depending on the size of joint. For small joints (1½ Kg) use the third, for large joints use the second.

The enamelled pan is positioned on the first runner from the bottom and potatoes can be roasted in the pan at the same time allowing 1¼—1½ hours cooking time.

For cooking times and temperatures consult your AEG recipe book.


The oven door is closed during infra-therm roasting/grilling.



5. 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/E) and between 200—250 °C on the oven temperature control (fig. 1/F).

Food is placed directly in the enamelled 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/E) and the oven temperature control (fig. 1/F) 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/E) to symbol  and the oven temperature control (fig. 1/F) 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, e.g. 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

Preserving with Ventitherm

Important

Use only bottling jars with rubber 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/E) and 160 °C on the oven temperature control (fig. 1/F).

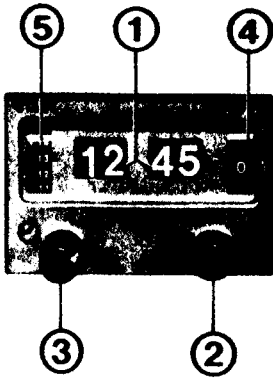
Fruit

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, e.g. 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.

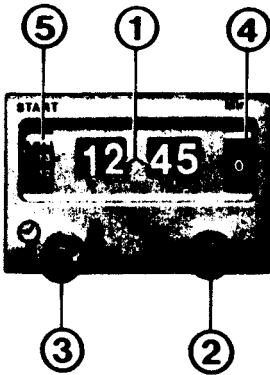
Setting the minute minder

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 automatic cooking area 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 or the oven.

Setting the automatic START/STOP

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

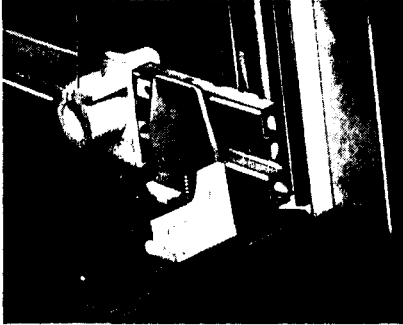
1. Turn the change-over button 3 to the  symbol.
2. Press button 2 until the minute dial 4 shows the required cooking time against the marker.
3. Deduct the cooking time from the required end, this gives you the starting time for the automatic START/STOP.

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 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".

Using the warming drawer

Drawer slides



To switch on open the drawer and press the rocker switch (fig. 1/N).

The yellow pilot light glows whilst the warming drawer is in operation. To switch off, press the rocker switch (fig. 1/N).

Removing the warming drawer

- Pull the drawer forward as far as possible.
- Lift up the drawer slightly and remove from the drawer slides at an angle.
- When replacing the drawer make sure the 2 plastic drawer slides are at the front.
- Hold the drawer at an angle and locate the 2 holding pins on either side of the drawer into the slots of the drawer slides (see illustration above).
- Lower drawer to horizontal position, check correct positioning of pins in plastic drawer slides and push to close.

Cleaning and maintenance

Cleaning of the hob and the cooking areas

Enamelled surfaces are best taken care of with a cream cleaner, e.g. "Jiff". Do not use abrasive cleaning agents or scouring powders.

The heating surfaces of the hotplates 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.

Always let the cooking surfaces cool down before cleaning.

Remove food residues with a damp cloth and washing up liquid.

Never use abrasive cleaners or scouring powders, bleach and stain removers.

Never place aluminium foil over the cooking areas.

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 detergent only.

The following parts can be removed for cleaning: oven door, shelf supports, rear panel, grill element, fan, fat filter and vapour guard.

Removing the oven door for cleaning

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. 6) 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 (fig. 7). **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).


Cleaning the fat filter

The fat filter should be cleaned after every use. To remove filter, hold it by the handle and lift upwards. Place the fat filter in a saucepan, add approx. 2 tbsp. of automatic washing powder or dishwasher powder and cover filter with water. Bring to the boil and

leave to soak for approx. 30 mins or longer depending on the degree of soiling. Rinse filter in clear water and dry. For light soilage wash in a 65°C dishwasher programme. See page 10 for details on how to insert the fat filter.

Cleaning and maintenance

Oven interior light

During cleaning, the oven interior can be illuminated. To switch on the oven light turn the cooking method selector (fig. 1/E) to the symbol .

Removing the rear panel

Remove the screws and push the panel up to unhook and remove. To replace the rear panel hook it on to the brackets at the top first (fig. 8/arrows) and then replace the screws.

Removing the fan

Remove the nut (fig. 9) by turning it **clockwise** and remove the fan.

Clean the fan with hot soapy water.

Replace the fan and fasten the nut by turning it anti-clockwise.

Removing the shelf supports

The shelf supports (fig. 10) can be removed for cleaning. They are hooked into the side of the oven. Pull the shelf supports, at the bottom, slightly away from the side of the

oven and unhook first the front then the back of the shelf support. Re-assemble in reverse order.

Catalytic liner set to help keep the oven cleaner

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

To fit the two side panels remove the metal shelf supports and hook these supports into the catalytic panels (left and right) as follows:

Hang the rear hook into the hole at the bottom of the catalytic side panel and the front hook into the hole at the top of the panel. Hold both parts (fig. 11) at an angle to the side of the oven and fit rear hook first and then the front one. Lower down the two parts. Reverse this sequence to remove the shelf supports and catalytic side panels.

The 4 metal fasteners supplied are not required.

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.

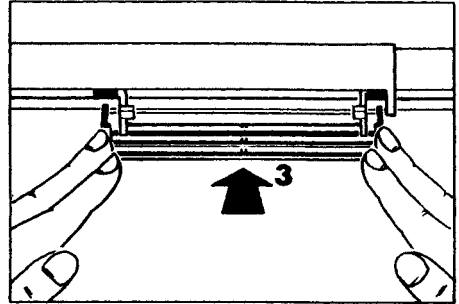
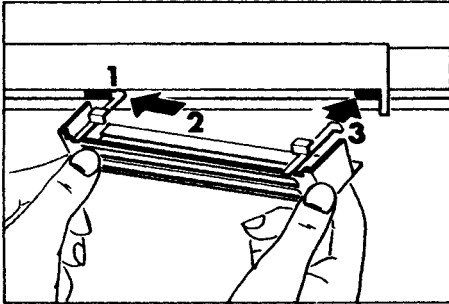
As cleaning may be improved by exposure to a higher temperature it may be necessary to run the oven at 250°C for 1 or 2 hours per week. Before carrying out such a heat cycle remove all oven equipment and make sure that you have cleaned the unlined surfaces to prevent any soil from baking on.

For isolated stubborn stains use a soft brush and very hot soapy water. Never use abrasive cleaners or scouring powders.

Cleaning and maintenance

Vapour vent guard

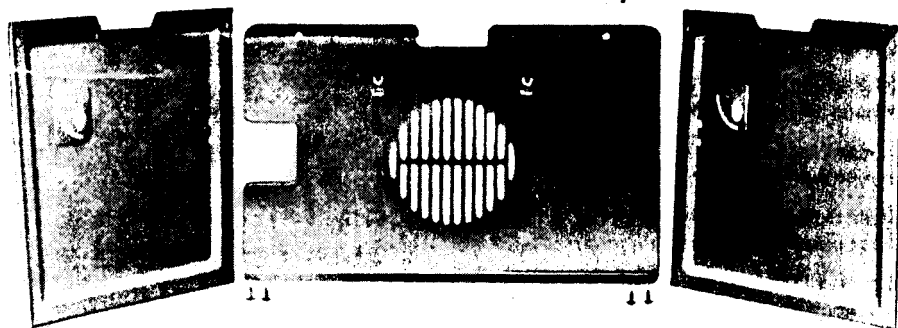
The vapour vent guard is to be fitted over the vapour vent on the left of the oven door handle as per illustration.



Optional extras



Baking sheet
E-No. 611 899 193



Catalytic Panel Set
E-No. 611 899 190

Important facts on installation

Electrical connection of the cooker

This is a job for a qualified and approved electrician. The appliance is rated for 240 volts single phase AC and must be permanently connected.

All instructions given by the Electricity Board must be followed carefully when connecting the cooker to the mains supply.

Make sure that the plastic laminate or the furniture veneer are processed with a heat-resistant glue (heat-resistant up to 150°C). Unsuitable plastic laminate or glue which is not heat-resistant may cause deformation of the plastic laminate, or loosening, in particular from the corner trims of the furniture units.

Installation

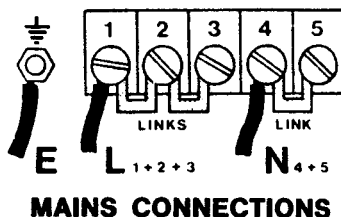
The appliance must be installed in such a way that it can be easily disconnected before servicing, e.g. by removing the fuses or by operating the automatic cut-out. Sufficient cable should be left to enable the appliance to be moved for servicing whilst still connected to the mains supply.

After installation there must be no access to live parts.

The connection chart is illustrated on the back panel of the appliance.

1. Loosen screws and turn lid of terminal box sideways as illustrated.
2. Pass cable through the grommet in the back panel and the cable clamp.
3. Connect the wires to the terminals in accordance with the diagram. Ensure that links are correctly positioned between terminals (5 way terminal block). The length of the earth conductor must be adequate to ensure that in case of the cable clamp breaking, the earth wire is subject to mechanical strain only after the live wires.
4. Tighten the cable clamp screw.
5. The length of the mains cable should be adequate to enable the appliance to be removed for easy servicing (approx. 1.5 metres or 5 ft.).

6. Turn lid of terminal box back to position and re-tighten screws.
7. When pushing the cooker into its final position make sure that the mains cable is neither kinked nor trapped under the appliance.



If you think your cooker is not working properly


The indicator lights do not work

- Check whether the operating sequence has been fully carried out.
- Check whether the fuses in the fuse box are in good working order.

The oven does not heat up

- Have you selected the cooking method and the temperature?

The oven or the automatic cooking area 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 page 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 to remove
3. Replace bulb (40 W heat-resistant to 300 °C). Bulbs are not covered by warranty and are not free of charge.

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 in this booklet and the information contained in the lead-in pages and the recipes in our cookery guide carefully.
- We are continually working on new developments and we ask for your understanding that we reserve the right to change specifications concerning technical aspects, colours and design without prior notice.

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 E- and F-number which you will find on the label on the right of the oven frame. For easy reference transfer the numbers to the back of this booklet.

These numbers enable the service department to prepare as far as possible any spare parts required to rectify the fault on first call. This may save you money.

This appliance complies with the Radio Interference requirements of EEC Directive 76/889/EEC and 82/499 EEC.

When calling our service department please quote the following numbers:

E-No.:

F-No.: