

**Free-standing cooker
FN 6.19 E**

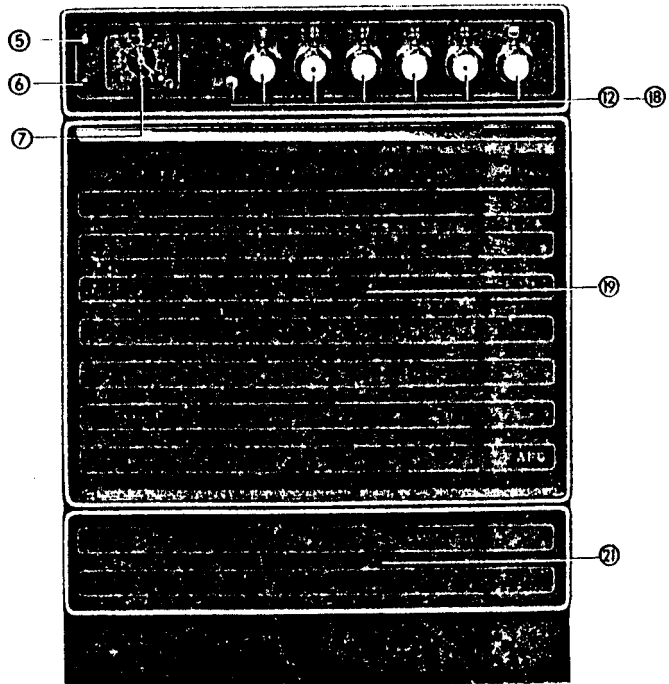
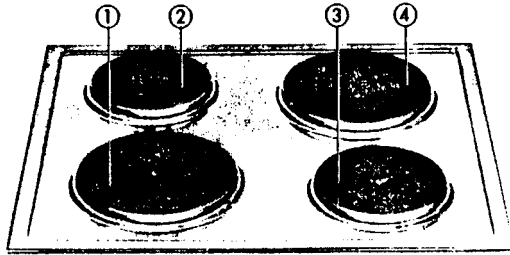
Please read these instructions carefully before starting to use your new cooker.

They give you precise information about what you should do before using it for the first time and how you should use your appliance for cooking, roasting, grilling, baking and sterilising, how you should set the automatic timer and how to clean the cooking surfaces and the oven.

Standard accessories in the oven: Grill element
Rotisserie
Meat pan
Wire shelves (3)

The list of contents will show you where to find the appropriate information.

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Front view of free-standing cooker model FN 6.19 E

These instructions apply to the
Free-standing cooker **FN 6.19 E**

This appliance has:

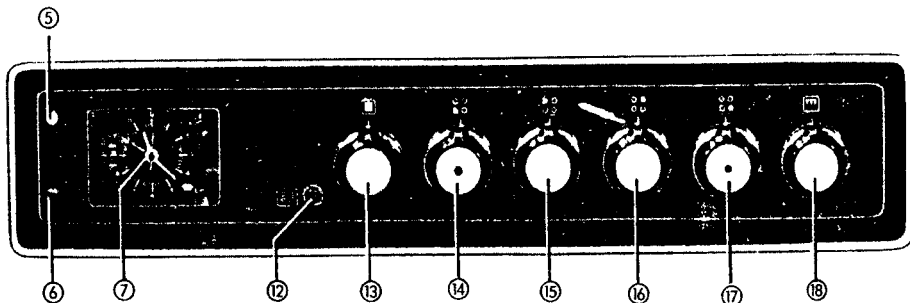
- **four cooking areas (1-4),
two automatic cooking areas at the front (1 and 3),
two standard cooking areas at the rear (2 and 4).**
- **two pilot lights,
the yellow pilot light (5) shows when the hob, oven or warming
drawer are in operation;
the red pilot light (6) shows when the oven is heating up and goes out once
the set temperature is reached, i. e. goes on and off during operation.**
- **a clock (7) with automatic START and STOP and minute minder.**
- **a thermostatically controlled oven (19) illuminated when in operation,
equipped with a variable grill element and rotisserie.**
- **a warming drawer (21) equipped with a basket to store away accessories.**

Please note

**The upper surfaces of the heating and cooking equipment become hot during operation
- so be careful; keep small children away at all times.**

**Overheated fat and cooking oil ignite. Therefore prepare
food which requires fat or oil (e. g. french fried potatoes) only
under steady surveillance.**

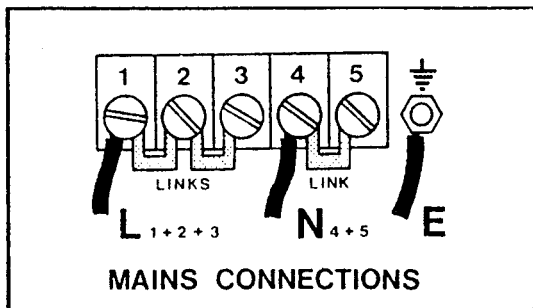
Before using for the first time



We do advise that before putting your new cooker into operation for the first time, that you carefully read through all these instructions. This will allow you to make the fullest possible use of the appliance.

Electrical connection

The Electricity Board's regulations concerning connection must be strictly adhered to. Your oven must be installed by a qualified electrician.



The equipment must be installed in such a way that it can be isolated before any operation is carried out (e. g. by withdrawal of the fuses or by switching off the circuit breaker).

Before using the oven for baking, roasting or cooking for the first time, set it to the highest temperature setting for approximately 10 minutes, after removing the wire shelves and meat pan.

A protective coating is placed over the oven interior during manufacture, to protect the enamel coating.

This will be burnt off during this process.

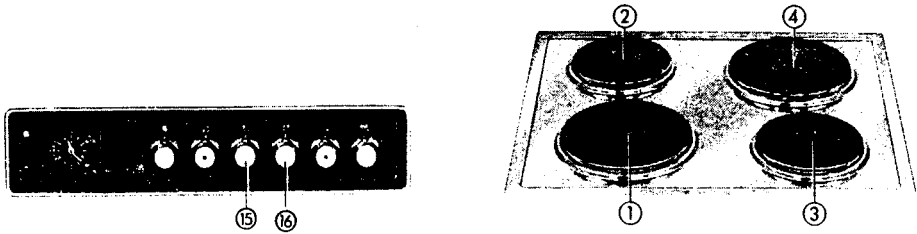
Unfortunately, during this time, there will be an unpleasant odour, which is unavoidable.

Once this process has been completed, your appliance is ready for normal use.

Warning: When operating, surfaces of heating and cooking appliances become hot – so please take care!

Keep young children away from cookers, as a matter of principle.

Cooking and frying on the standard cooking areas



The correct cooking utensils

It is advisable to use only pans with a perfectly flat and level base.

You may also place flameproof glass or porcelain dishes directly on the cooking areas, but please follow the manufacturer's instructions when doing so.

Cooking area and pan base should always be of the same size or the pan base a little larger. A smaller pan is unsuitable.

Your oven has controls for four cooking areas.

The two at the front (1 and 3) are automatic cooking areas.

The two at the back (2 and 4) are standard cooking areas.

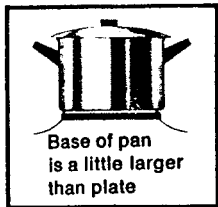
The standard cooking areas (2 and 4) should be used as follows:

1. Place the pan on the cooking area.
2. Set the switch (15 or 16) to 3.
3. Turn to required setting after initial heating up period.

Cooking and frying on automatic cooking areas are explained on pages 8 and 9.

After bringing food to the boil the standard cooking areas must be switched to simmering. The chart on page 7 can be used as a guide for the suitable settings.

Right



Energy consumption

Wrong



considerable loss of heat



Base of pan curves inward

bad heat transfer – long precooking period

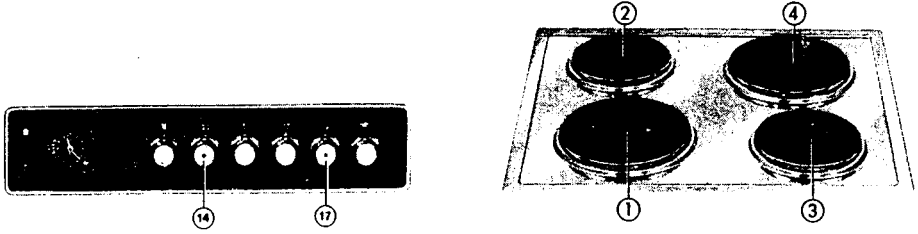


Base of pan curves outward

High energy consumption

Suggested uses of standard cooking areas	Settings
Bringing food to the boil before switching to simmering. Heating of frying pan	3
Quick frying, sealing of meat	●
Frying of foods requiring lower temperatures	2
Simmer for large quantities of food	●
Simmer for average quantities	1
Keeping food hot	●
Residual heat Switch foods off approximately 5 minutes before cooking end to utilise residual heat retained on the plate.	0

Cooking and frying on the automatic cooking areas



The automatic cooking areas (1 and 3)

- Switch **automatically** from boiling to simmering;
- Keep strictly to the selected setting;
- and prevent boiling over and burning.

To **cook automatically**, select the required setting between 1 to 7, press the orange centre on switches 14 and/or 17. The cooking area will then switch from boiling or heating up to simmering automatically.

Settings 8–12 are settings for **frying**.

The frying pan has to be heated on 12 first before you turn to a lower setting.

Pans with flat and level bases are necessary to obtain a satisfactory cooking result. The pan base should be the same size as the cooking area or a little larger, but it should never be smaller to avoid heat loss and condensation dripping on the plate incurring unnecessary cleaning.

Use the automatic plates (1 and 3) as follows for cooking and boiling:

1. Place the pan on the plate.
2. Turn the switches (14 and/or 17) to the required setting between 1 and 7.
3. Press the orange centre on the switch.

The plate will heat up to a higher temperature and will gradually switch back to a lower temperature.

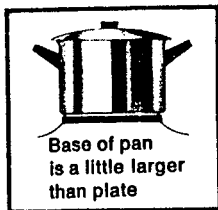
Any mistake can be corrected by turning the switch back to 0.

The automatic plates (1 and 3) are used for frying as follows:

1. Place the pan on the plate.
2. Set the switch (14 and/or 17) to 12.
3. After the initial heating up period turn the switch to the required setting.

As the settings 8–12 are for frying, the automatic control is not in operation and pressing the orange centre does not affect the operation of the plate. The automatic plates can be used as **fast cooking plates** by turning the switch to 12 until boiling point is reached and then to a lower setting without pressing the orange centre.

Right



Energy consumption

Wrong



considerable loss of heat



Base of pan curves inward



Base of pan curves outward

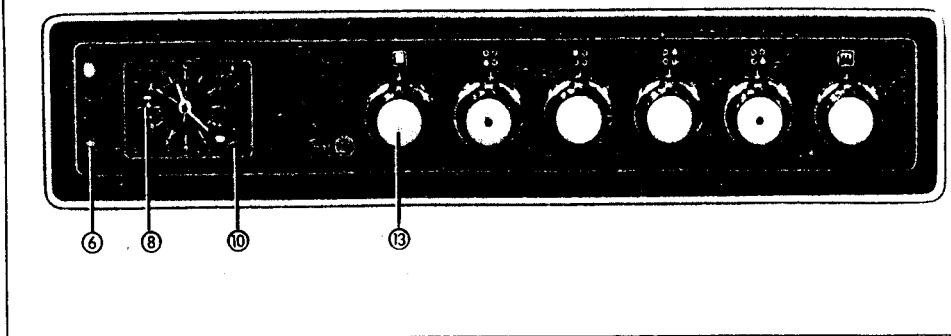
bad heat transfer — long precooking period

High energy consumption

Uses of automatic cooking areas	Switch Settings
To melt butter, chocolate, gelatine	1
To keep food hot, to prepare souffle, omelette, egg or cream sauces	2
To heat up left-overs	3
To cook rice	4
Cooking vegetables or fish in its own juice	5
Boiling potatoes, soups	6
Cooking larger quantities of food, stews	7
Slow frying, preparing roux	8
Faster frying of meat and fish	9
Fast frying of meat	10
Deep fat frying or sealing of meat	11
Fast frying, deep fat frying, to bring large quantities of liquid to the boil	12

The switch settings indicated relate to quantities for four persons and to the use of the correct pan (the values are experience values). Smaller quantities require a lower setting, larger quantities, and pyrex, ceramic, and uneven pots require a higher setting.

Roasting in the oven



Prepare the joint in the usual way and place into an ovenproof roasting dish. Position the roasting dish on the wire rack according to the oven cooking chart. The large roasting tin may be used when roasting larger joints together with potatoes and/or vegetables.


If you wish to roast the continental way, place the joint on the wire rack over the roasting tin into which, approximately 1 pint of water has been poured.

This needs to be topped up during roasting.

Apart from maintaining a cleaner oven and roasting tin, it provides an excellent base for the gravy or sauce for the roast.

Do not line the oven with aluminium foil as this will result in a heat build up and may destroy the enamel.

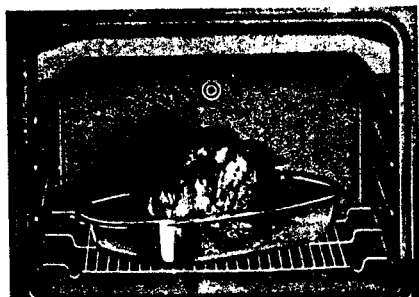
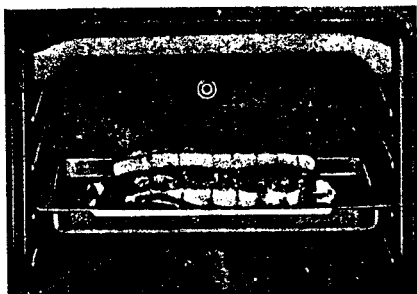
How to use the oven

1. Turn the lower button (10) until the manual symbol  appears in indicator window (8).
2. Turn the oven control (13) to the required temperature.
3. Pre-heat the oven until the red pilot light (6) goes out;
4. Position the roast in the oven according to the oven cooking chart and close the door;
5. If you wish to utilise residual heat, turn the oven control knob (13) to the mark between 0 and 50° approximately 10 minutes before the end of the cooking time.
6. Return the oven knob (13) to 0.

The adjoining chart contains information on roasting, baking and surface browning. As these are only examples, please see your recipe book for further ideas.

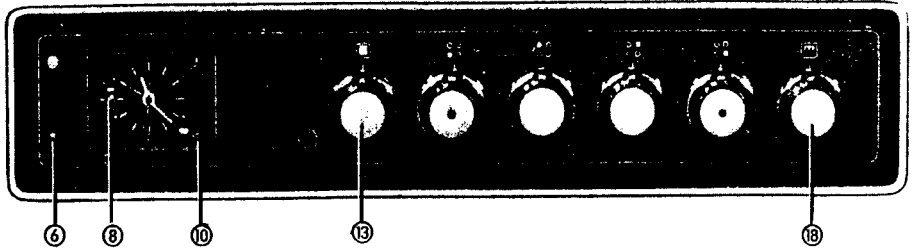
 (Upper heat)

You will find the above symbol on the oven control knob (13). It represents upper heat only and is not temperature controlled. You may use this setting, instead of the grill, for surface browning, if the oven is already hot. Keep door closed whilst browning when using the upper heat setting.



Type of dish	Runner	Temperature	Cooking Time
Beef (rare to medium)	2nd from bottom	225 °C–250 °C	20 mins. per lb plus 20 mins.
Beef (well done)	2nd from bottom	200 °C–225 °C	30 mins. per lb plus 30 mins.
Lamb	2nd from bottom	200 °C–225 °C	30–35 mins. per lb plus 30 min.
Pork	2nd from bottom	200 °C–225 °C	30–35 mins. per lb plus 30 mins.
Veal	2nd from bottom	210 °C–225 °C	30 mins. per lb plus 30 mins.
Chicken	2nd from bottom	225 °C–250 °C	20 mins. per lb plus 30 mins.
Duck	2nd from bottom	210 °C–225 °C	25 mins. per lb plus 30 mins.
Goose	1st from bottom	200 °C–210 °C 10 mins. on 250 °C	30 mins. per lb plus 30 mins.
Turkey	1st from bottom	180 °C–200 °C 10 mins. on 250 °C	15 mins. per lb plus 25 mins.
Pheasant	2nd from bottom	220 °C–250 °C	20 mins. per lb plus 30 mins.
Partridge	2nd from bottom	220 °C–250 °C	20 mins. per lb plus 30 mins.
To bake fish dishes	2nd from bottom	180 °C–200 °C	35–45 mins.
Stuffed peppers, tomatoes	2nd from bottom	210 °C–225 °C	35–45 mins.
Shepherds pie, macaroni cheese, etc.	2nd from bottom	225 °C	45–60 mins.
Baked puddings	2nd from bottom	200 °C–225 °C	45–60 mins.
To brown the top of: meat, cheese and vegetable dishes	3rd or 4th from bottom	pre-heat at 275 °C then top heat <input type="checkbox"/>	10–15 mins. 5–10 mins.

Grilling




Your oven is fitted with a variable grill as standard, and a vapour guard (22).

Warning!

Grill only with the door open and with the vapour guard in place.

Keep children away as a matter of principle.

For grilling on the wire rack, the most suitable joints of meat are those weighing up to 750 grammes, and not thicker than 5 cm.



 (Grilling)

You will find the above symbol on the oven control knob (13).

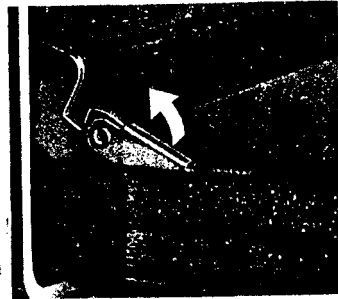
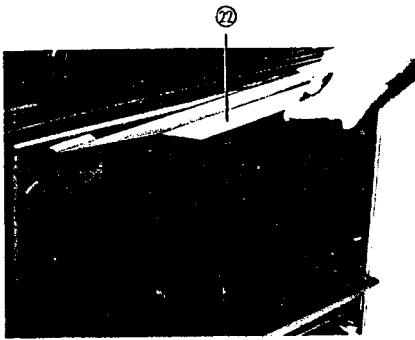
This setting is used when grilling or spit grilling.

To adjust the heat whilst grilling, turn the variable grill control (18).

Proceed as follows:

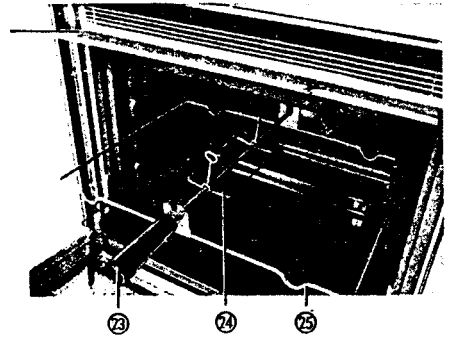
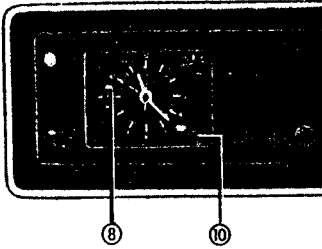
1. Turn the lower button (10) until the manual symbol  appears in indicator window (8).
2. Fit the vapour guard (22).
3. Turn the oven switch (13) clockwise to the grill symbol  and turn the knob (18) to position 3.
4. Pre-heat the grill for about 3–5 minutes.
5. Insert the food on the rack over the meat pan, the wire shelf is reversible giving you two grill positions.
6. Close the oven door up to stop position (see diagram on page 13). The door remains ajar. Turn the food after half the grilling time.
7. Adjust the heat by turning the control knob (18) for the variable grill element to a lower number.

The grilling period indicated in the table on page 13 can be regarded as an aid for the various type of dishes.




Type of food	Grilling on the wire shelf	
	Shelf position	Time
Escalopes of veal	4th from the bottom	8–10 min.
Fillet steak, rump steak	4th from the bottom	10–12 min.
Fillet of pork	4th from the bottom	12–15 min.
Lamb chops	4th from the bottom	10–12 min.
Liver	4th from the bottom	6– 7 min.
Beefburgers, hamburgers	4th from the bottom	12–15 min.
Kebab	4th from the bottom	10–15 min.
Sausages	4th from the bottom	12–15 min.
Small roast chicken, halved (about 600 gr)	3rd from the bottom	30 min.
Pidgeon, partridge	3rd from the bottom	15–20 min.
Cheese on toast	4th from the bottom	3– 5 min.
Egg dishes	4th from the bottom	4– 6 min.
Toast	4th from the bottom	3– 5 min.
Fillet of fish	4th from the bottom	8–10 min.
The grilling times given in this table are intended as a guideline only and should be adjusted according to the type of food to be grilled.		

Spit Roasting and Spit Grilling





You will require the rotisserie, the support frame and the drip pan for spit roasting.

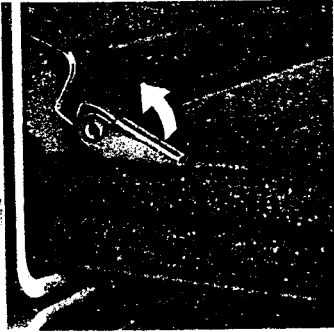
Using the rotisserie

1. Turn button (10) of clock unit until the manual symbol  appears in indicator window (8).
2. Operate the oven control (13) in a clockwise direction to the temperature required for the joint according to the oven roasting chart on page 11.
3. Pre-heat the oven until the red light goes out.
4. Prepare the spit, slide one of the forks onto the spit and tighten the screw (24). Next put on the joint, then insert the second fork into the joint and tighten the screw. Fit the handle (23) by giving a slight push and a quarter turn.
5. Insert the support frame on the third runner from the bottom of the oven (25).
6. Place the spit on the grill frame and push in the direction of the socket at the rear of the oven until it engages.
7. Release handle (23) by pushing it and at the same time giving it a quarter turn.
8. Position the drip pan on the 1st or 2nd runner from the bottom.
9. Pour 1 pint of water into the drip pan which requires topping up from time to time during spit roasting as the water evaporates. This not only keeps the joint moist and provides an excellent base for gravy, but makes cleaning the pan and the oven much easier.
10. Close the oven door.

Spit Grilling

Spit grilling is particularly suitable for poultry or joints of up to 4 lbs.

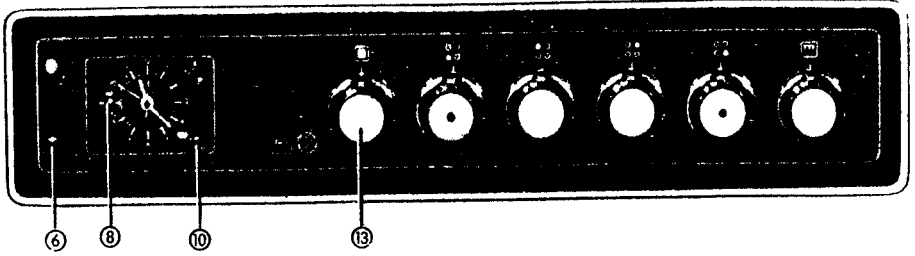
1. Turn button (10) of clock unit until the manual symbol  appears in indicator window (8).
2. Fit the vapour guard (22).
3. Turn the oven control (13) in clockwise direction to the grill symbol  .
4. Select the highest setting on the variable grill control (18).
5. Pre-heat for about 3 minutes.
6. Prepare the spit grill and position on the support frame in the oven as for spit roasting.
7. Place drip pan 1st or 2nd runner from the bottom without water.
8. Remove the handle from the spit (23).
9. Raise the cover plate of the oven door hinge (see arrow in illustration page 15).
10. Close the door up to the stop.
11. Adjust the heat by turning the variable grill control (18) to a lower setting.



Type of meat (approx. 2 lb)	Spit-grilling
	time
Sirloin of beef	50 min.
Rolled roast pork	60 min.
Boned leg of veal	50–70 min.
Boned leg of pork	50–70 min.
Kebab	20–25 min.
Duck	60–70 min.
Roast chicken (1000 gr approx.)	40–45 min.

The cooking times given in this table are intended as a guideline only and should be adjusted in accordance with the type of meat being grilled.


Baking



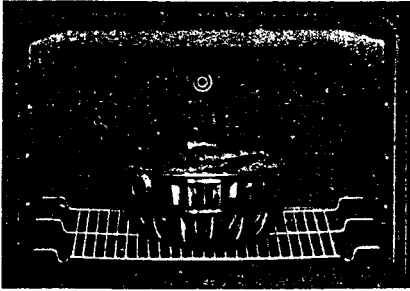
Cake tins should be placed on the wire shelf on the 1st or 2nd runner from the bottom. Small cakes on the 2nd runner and large cakes on the 1st runner. Biscuits should be placed on baking sheets on the wire shelf 2nd or 3rd runner from the bottom.

Please do not line the oven with aluminium foil as this leads to heat build-up which may destroy the enamel.

Baking in the lower oven

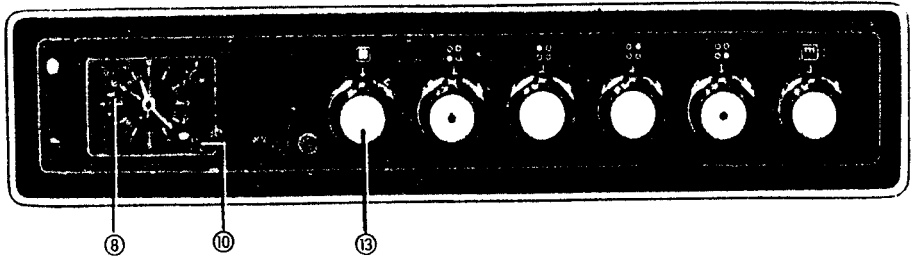
1. Turn lower button (10) until the manual symbol  appears in indicator window (8);
2. Operate the oven control (13) to select the required temperature;
3. Pre-heat until the red control lamp (6) goes out;
4. Place the cake tin or baking sheet in the oven and close the oven door;
5. On completion of the cooking time turn the oven control to "0".

The table on page 17 contains information for a range of basic cakes, bread and pastries.



Type of cake	Runner	Temperature	Time
Dundee Cake Madeira Cake White Bread Bread Plait Fruit Cakes French Pastry Cases Sponge Fatless Victoria Sandwich	1st from bottom	150 °C 160 °C 225 °C 200 °C 150–175 °C 225 °C 190 °C 190 °C	2½–3 hours 70–80 mins. 40–45 mins. 30–40 mins. 70–80 mins. 12–15 mins. 25–35 mins. 15–25 mins.
Strudel Chelsea Buns Wholemeal Bread Swiss Roll Rice Puddings Pâtisseries Bûches de Noël	2nd from bottom	225 °C 220 °C 250 °C 210–225 °C 150 °C 210 °C 75–100 °C	40–50 mins. 20–25 mins. 30–40 mins. 10–15 mins. 150 mins. 30–40 mins. 3½–4 hours
Macaroons Puff Pastry Shortcrust Pastry Cases Scones Digestive Biscuits Mince Pies Apple Pie	3rd from bottom	150 °C 200 °C 225 °C 225 °C 200 °C 225 °C 225 °C 225 °C 200 °C	25–35 mins. 12–15 mins. 10–12 mins. 15 mins. 10–15 mins. 25 mins. 15 mins. & then 20–25 mins.

Preserving



 (Lower heat)

You will find the above symbol on the oven control knob (13). It represents lower heat only and is not temperature controlled. It is used when sterilising (preserving).


When sterilising fruit or vegetables, place the wire shelf – as shown in the table – on the oven floor;

Up to six 1–1½ litre jars can be placed on the shelf.


The jars must not touch.

They should be of more or less equal size and contain the same amount.


The lids must be firmly secured.

Place a cup of water on the shelf in order to provide the necessary moisture in the oven. Turn lower button (10) until the manual symbol  is shown in the indicator window (8).

The procedure for sterilising fruit is as follows:

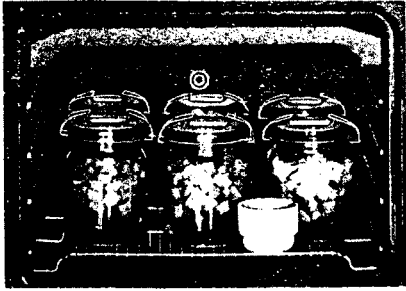
1. Operate the oven control (13) to select the lower heat symbol  .
2. Place the jars in the oven and close the door.
3. Watch the jars until the liquid in the first jars begins to bubble.
4. When bubbles begin to appear set the oven to "0" and leave the jars for about 30 minutes in the closed oven.

The procedure for sterilising meat and/or vegetables is as follows:

1. Operate the oven control (13) to select the lower heat symbol  .
2. Place the jars in the oven and close the door.
3. Watch the jars until the liquid in the first jars begins to bubble.
4. When bubbles begin to appear operate the oven control (13) to 'St'.
5. Sterilise for 60–90 minutes.
6. Switch the oven off and leave the jars for about 30 minutes in the closed oven.

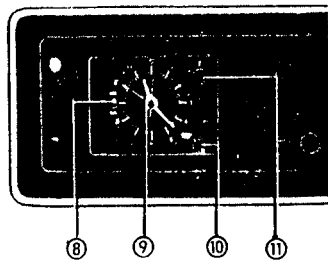
Your oven can only be used for sterilising when you use glass jars with rubber sealing rings and glass lids.



Never use tins or jars with a screw top.



Items for preserving	Shelf position	Oven switch setting	
		Sterilising up to bubble formation	Further sterilising
Fruit: Strawberries, Blueberries, Raspberries, Ripe gooseberries	Wire shelf <input type="checkbox"/> on the floor or first runner of the oven	Lower heat <input type="checkbox"/> 35–60 min. approx.	0 15–20 min.
Pears, Apples, Quinces, Plums, Unripe gooseberries		Lower heat <input checked="" type="checkbox"/> 35–60 min. approx.	0 20–30 min.
Vegetables: Peas, Carrots, Beans, Mushrooms, Asparagus		Lower heat <input checked="" type="checkbox"/> 35–60 min. approx.	'St' 60–90 min. 0 30 min.
Puree: Apple sauce, Tomato puree	Pan in 1st runner from the bottom	Lower heat <input checked="" type="checkbox"/> 35–60 min. approx.	0 20–30 min.

Clock and minute minder



- (8) = Indicator window with minute scale and manual symbol  .
(9) = Clock hands and orange pointer.
(10) = Lower button (pot symbol):
Pull out and turn for adjusting correct time of day.
Normal position operates minute minder and sets the timer
for either automatic operation or manual  .
(11) = Upper button or "start knob". For automatic start and stop.


The clock shows you the exact time of day, accurate to the minute.

If it is necessary to set clock for the right time of day
(e. g. when connecting the cooker for the first time), you should:

Pull out the lower button (pot symbol) (10) and turn until the hands (9)
point to the correct time. Then push the button in again.

The AEG timer includes an alarm.

It rings to remind you that a roasting, baking or stewing cycle is at an end.

It is possible to use the minute minder whilst the oven is operating independently
(manual operation). However, when the time set on the minute minder has elapsed,
which is indicated by the alarm, you **must not** forget to **immediately** switch over
the minute scale from the "0" position to the manual symbol  .
If you forget the oven will switch off.

Setting the minute minder:

Turn the lower button (10) until the required time appears in the indicator window (8)
on the left of the timer (e. g. 30 minutes).

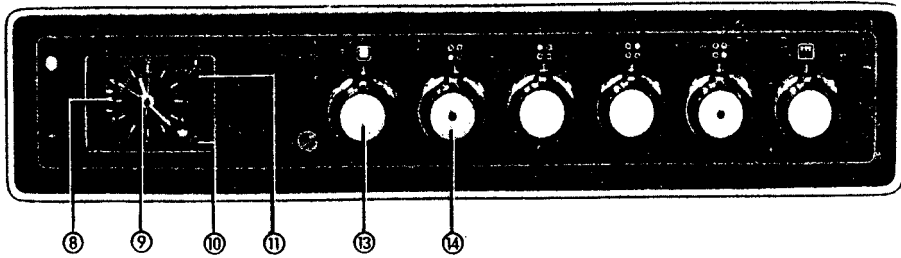
At the end of the period set, you will hear a buzzer signal.

This switches itself off after a few minutes.

To stop the buzzer manually, turn the button (10) until minute scale shows "0".

Important note: After time control cooking turn all control knobs to "OFF".
To re-set timer to "manual", select the hand symbol in the indicator window
on the left of the timer by turning the lower knob (10).

Automatic START and STOP



A. Automatic stop

- 1) The automatic stop can be used for the front left hotplate, the oven or both together.
- 2) The orange pointer must be located under the hour hand.
- 3) If it is not, push start knob (11) and turn until the pointer is under the hour hand.
- 4) Turn the lower knob (10) until the required cooking time appears in the indicator window (8) on the left of the timer.
- 5) Select the required setting on the front left automatic plate (14) and push centre with the orange dot,
or: turn the oven control knob to the required temperature (13),
or: set the required settings on both the hotplate and the oven.

When the selected time has elapsed you will hear a buzzer which switches off automatically after a few minutes.

To switch off the buzzer manually, turn the lower knob (10) until "0" appears in the indicator window (8) on the left of the timer.

Reset the cooker to "manual" as described on previous page.

Automatic start and stop

The automatic start and stop operates within the 12 hours on the clock.

- 1) Push start knob (11) to turn the orange pointer to the start time (e. g. 10 o'clock).
- 2) Turn the lower knob (10) until required cooking time appears in the indicator window (8) on the left (e. g. 120 minutes).
- 3) Select the required setting on the front left hotplate, e. g. 5 and push centre with orange dot (14),
or: select required oven temperature (13),
or: select required settings on oven and hotplate.

The oven will now switch "on" and "off" at the pre-selected times, e. g. "on" at 10 o'clock and "off" at 12 o'clock.

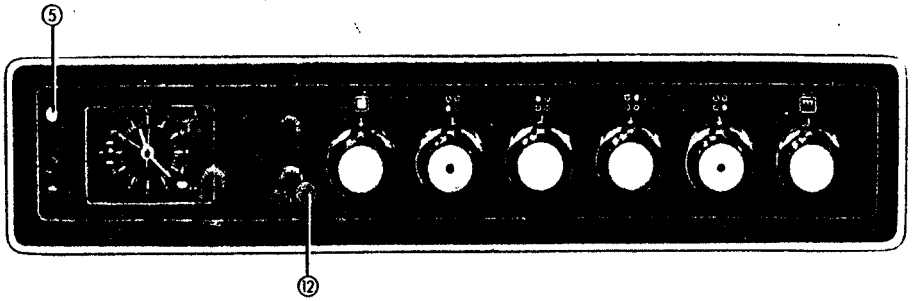
When the selected time has elapsed (above example 12 o'clock), you will hear a buzzer which switches off automatically after a few minutes.

To switch the buzzer off manually, turn the lower knob (10) until "0" appears in the indicator window (8) on the left of the timer.

Reset the cooker to manual as described on previous page.

The control light on the oven will serve as a reminder to reset the cooker from automatic to "manual" and set all switches to "0".

Warming Drawer



The FN 6.19 E has a heated warming drawer (21) with a lift-out basket, for warming crockery.

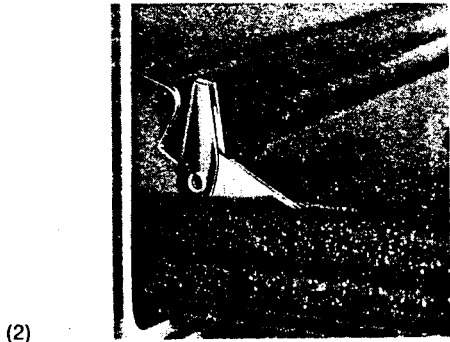
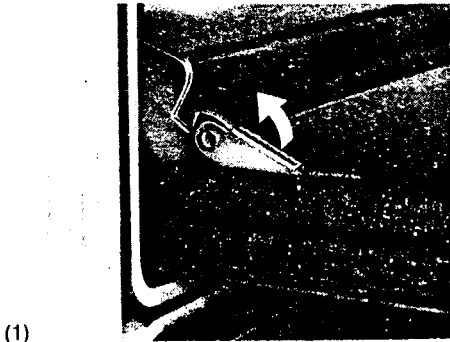
To heat the drawer, press button (12) on the control panel.

The yellow pilot light (5) shows whilst the warming drawer is in operation.

To switch off the warming drawer, press button (12) again.

When the warming drawer is not in use it may be used for storing away accessories.

Cleaning of the oven



After cleaning, switch off the oven and allow it to cool down.

Next remove food residues with an abrasive cleaner.

Use a damp cloth and washing up detergent.

Clean the enamel surfaces with mild detergents only.

Remove stubborn stains with "Jif".

Do not use dishwasher agents.



The oven door can be removed as follows:

1. Lift up the safety catches which are snapped over the door hinges (diagram 1).

2. Lift the door until the safety catch is against the oven frame (diagram 2).

3. Press the door lightly forward, lift off (diagram 3).

4. The door can be replaced by reversing this sequence.

Procedure 1 and 2 should be followed, when using the grill, lifting up one catch only.

During cleaning, the oven can be illuminated.

Move the oven switch (13) to the first stop position. The oven will not heat up.

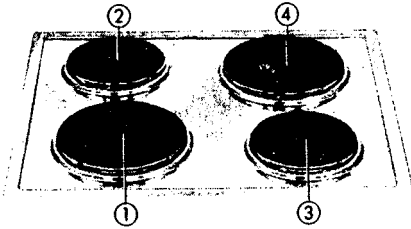
You can remove the grill element for cleaning.

When replacing however, make sure that the bar is held, not only by the socket, but with the lugs on the element supported on the ledges of the oven.

It is best to clean the oven after each use. Grease splashes, for example, have then not had the chance to dry on.

For easier cleaning, we would recommend the use of any of the branded oven sprays or oven cleaners. However, please follow the manufacturer's instructions carefully.

Cleaning the stainless steel hob



Cleaning of Stainless Steel Hobs:

Always let the hotplates cool down before cleaning.

Do not remove food residues on the hob with wire brushes, knives or other abrasives. Soften the stain with a damp cloth, then wipe clean.

The hob should be cared for with one of the many stainless steel cleaners such as "Jif".

Hotplates

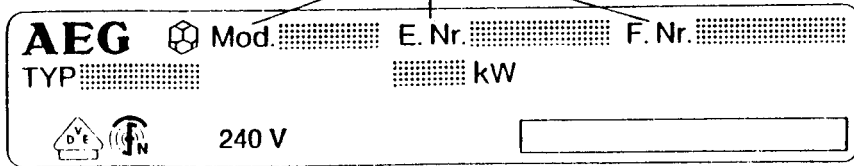
The heating surfaces of the hotplate should be cleaned with fine scouring powder and a sponge.

Dry the plates thoroughly after cleaning.

Occasionally an application of thin oil, e. g. sewing machine oil will help to take care of them. Do not use bacon rind, cooking oil or butter wrappers.

What to do if...

Essential details



... indicator lights (5) and (6) do not come on?

Check whether the operating sequence has been fully carried out.
Check whether the fuses in the fuse box are OK.

... the oven lighting has failed?

Change the bulb (40 Watt, heat-resistant up to 300 °C).
To do this, disconnect the fuses in the fuse box; turn the protective cover in the roof of the oven anti-clockwise, remove the faulty lamp and replace it with a new one.

... the left-hand front plate does not work?

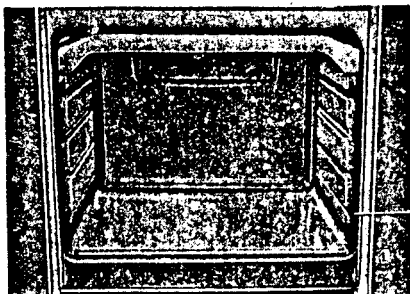
Check whether the manual symbol  appears in the Indicator window (8).

Since it is dangerous for anyone other than a service technician trained by us to perform repair service, please call our service department without fail in case of all other faults.

When calling, give:

- the model number FN 6.19 E
- the E-number 611
- the F-number.

These details are to be found on the rating plate on the front edge of the oven.



rating plate

