

Instructions for Use  
Fitted Control Panels

Modell S 64.9/  
Modell S 64.9 L

**AEG**

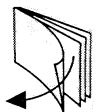
---

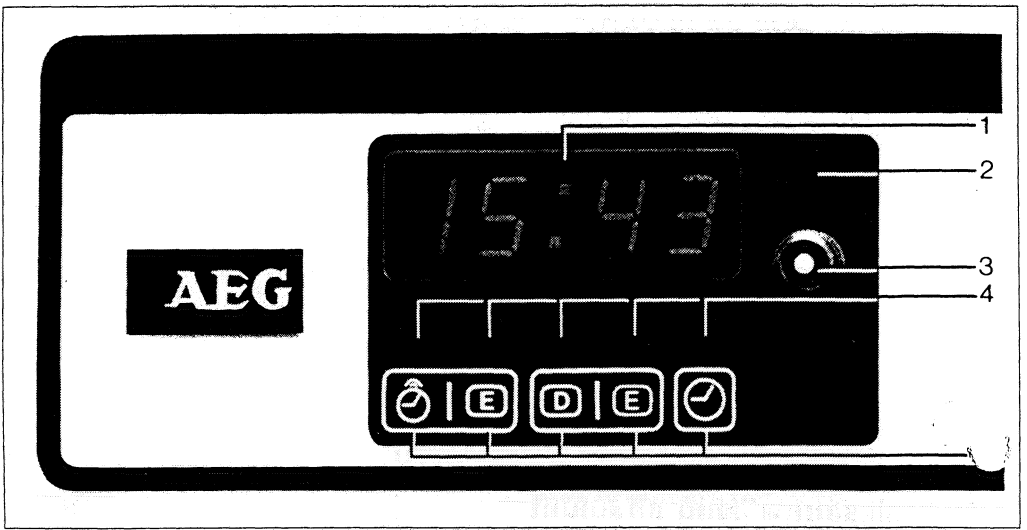
**Be sure to read these instructions for use and keep them in a safe place**

---

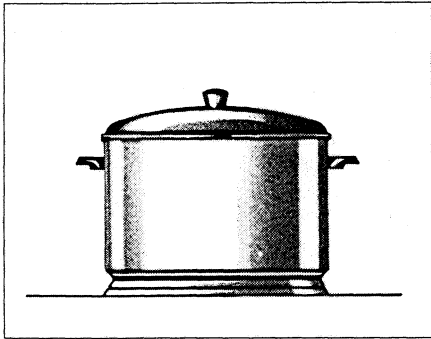


These operating instructions apply to the models S 64.9 and S 64.9 L (with electronic timer)		How to use the electronic timer	22-26
Illustrations	4/5	Cleaning and care	26/27
Before using for the first time	18	What to do if . . . (something does not work)	28
Using the hotplates	18-21	Service	29

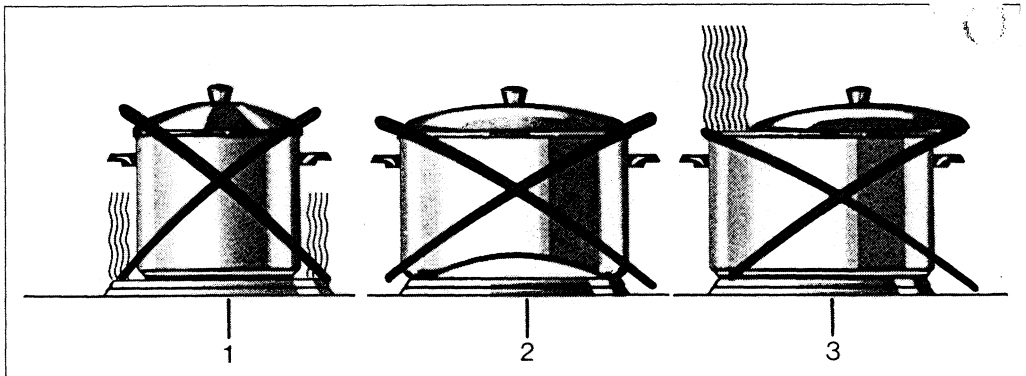




1

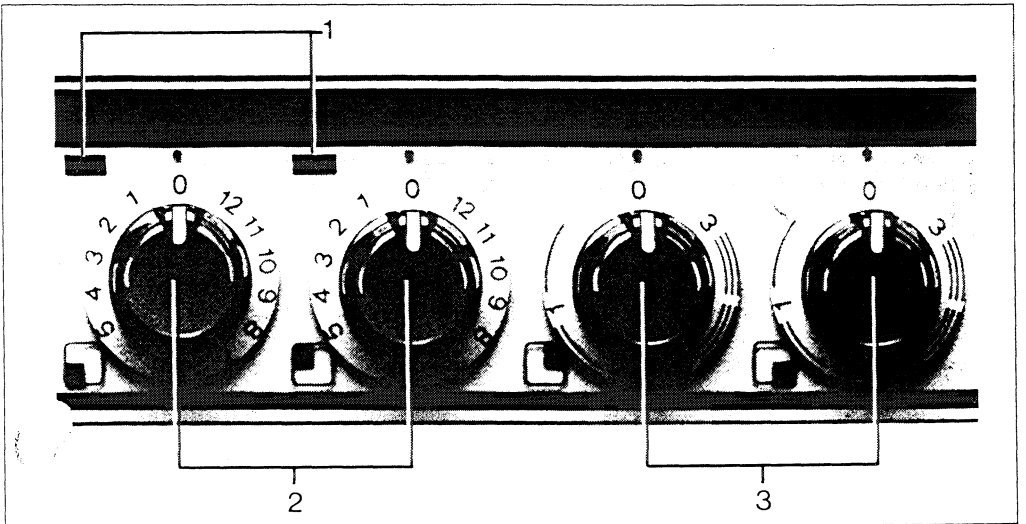


2

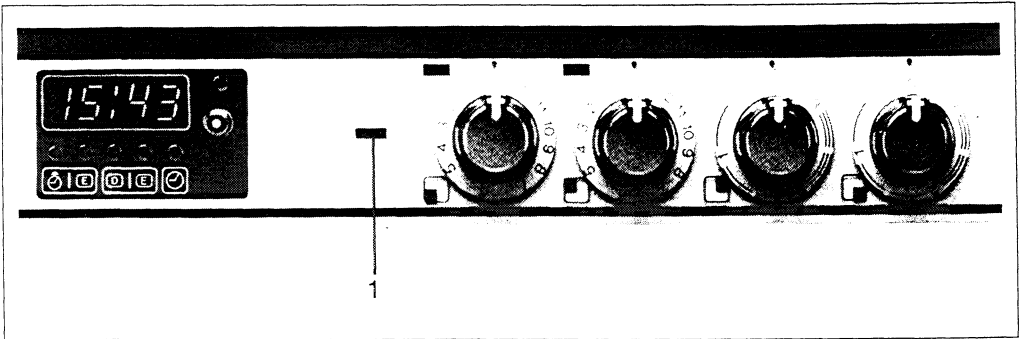


3

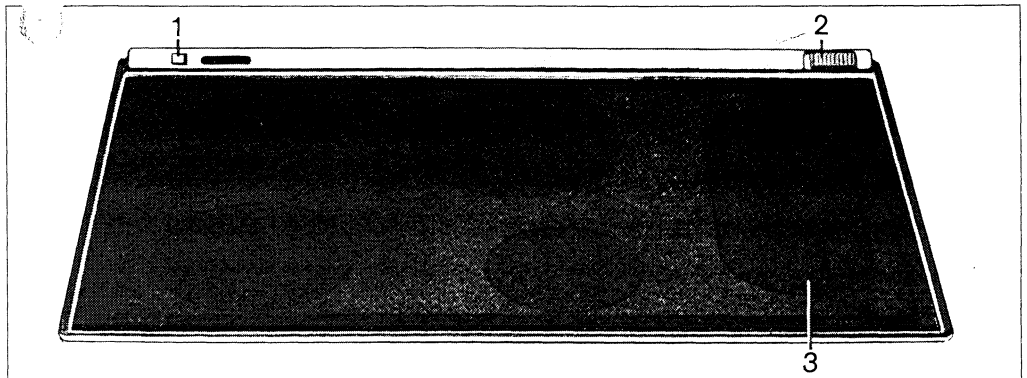
4



4



5



6

## Setting the electronic timer

As soon as the electrician has connected the control panel to the power supply the indicator light above the time symbol (Figure ①/4) and the electronic timer (Figure ①/1) will start flashing.

First of all set the time of day after which the hotplates will be ready for use.

**The time is set as follows: first of all set all switches to "0". Then set the time of day with the knob (Figure ①/3) (it must be pushed in and turned clockwise). As soon as you have set the exact time of day on the timer the light above the time symbol will go out (after 8 seconds). The hotplates are now ready for use.**

Whilst the light above the time symbol is flashing you can carry out any correction necessary (turning clockwise or counter-clockwise). If you have turned the knob too far counter-clockwise so that 0:00 appears on the timer display, proceed as follows:

- pull out knob
- select time symbol and
- depress knob and turn clockwise until the time of day of for example 15.43 appears on the timer display.

## Switch on hotplates

Switch on the hotplates (not the glass-ceramic hob) – without utensils – and leave them at their hottest settings for about 10 minutes. This will harden the protective coating, giving rise to a burning smell. See page 20 for instructions on switching on hotplates.

**Caution! The hotplates become hot during operation!  
Never allow small children to come within reach of the appliance!**

## Cooking utensils and hotplates

The better the cooking utensil the better will be the results of your cooking. This basic principle applies particularly to cooking on hotplates. It is false economy to try and save expense on cooking utensils. The proper cooking utensils save energy because they permit low settings. The most important feature in judging the quality of cooking utensils in connection with hotplates is the base of the utensils and not – as is frequently assumed – the material of which the utensil is made. The base of the utensil should be as thick and flat as possible. The ideal solution is provided

by "sandwich" bases (triple layer) which conduct the heat best.

### Saving electricity when cooking

#### Figure ②

The utensil has a flat reinforced base and the utensil base and the hotplates are the same size. This ensures optimum transfer of heat from the hotplates to the utensil.

### Wasting electricity when cooking

Figure ③/1 the utensil is too small for this hotplate

Figure ③/2 the base of the utensil is not flat

Figure ③/3 the lid is not on properly

## Caution! Overheated fat and oil

Overheated fat or oil can ignite very easily. You should therefore never leave dishes

which are being cooked in fat or oil unattended (e. g. chips)!

## Hints for cooking on hotplates

- Protect your hotplates from moisture otherwise the plates will start to rust. Always dry the bases of your utensils before placing on the hotplates.
- Keep the hotplates clean at all times because dirty plates will not produce full heating power. Ideally use utensils which are exactly the same size as or larger than the hotplates. The utensil acts like a shield to the hotplate (in case for example soup etc. boils over).
- Take advantage of the afterheat: turn the hotplates off 5–10 minutes before end of cooking time.

If your electric cooker is fitted with a glass-ceramic hob (Figure 6) please note the following instructions:

- Use only electric cooker utensils with a flat smooth base – on no account utensils with a rough base (e. g. cast iron utensils or ones with damaged base) – because they will scratch the surface when sliding along it.
- Wipe the utensil base dry before placing on the hob because lime deposits damage the hob.
- Always choose the correct hotplate for your utensil: utensil base and radiant area must be the same size.
- When placing in position ensure that the utensil is in the centre of the marked out radiant area.
- The cooking surface and the utensil base must always be clean because oil and food remains (particularly those containing sugar) as well as grains of sand (accidentally left on the surface) and residues of cleaning agents will burn into the surface during cooking and may damage it. For this reason please read our instructions for cleaning and care on pages 26/27 before using for the first time.
- The hob is very robust, but it is not unbreakable! In particular hard or pointed objects dropping from a height can damage the hob.  
**Important:** If fractures or cracks appear, stop using the hob. Contact your service dealer immediately.
- After switching on the radiant area you will hear a momentary buzzing noise which will disappear after a short time. This need give no cause for alarm because the buzzing is simply a feature of the radiant heating (it does not in any affect the function of the radiant area).
- In the top lefthand corner of the radiant area surround there is a warning light to indicate the presence of residual heat. **Figure 6/1**. This indicates: Caution – the radiant area is hot or still warm! If the bulb should burn out you can replace it yourself. This is described under “What to do if . . .” on page 28.

The word "hotplate" is used here to mean both cast iron hotplates and ceramic radiant areas.

The control panel of your cooker has two automatic hotplates (Figure 4/2) and two high speed hotplates (Figure 4/3). The symbols under the control knobs indicate which knob belongs to which hotplate.

The hotplate is OFF when the "0" is under the dot (Figure 4).

The heating power can be varied continuously by turning the control knobs clockwise or counter-clockwise.

As soon as you switch on a hotplate the yellow indicator light in the control panel comes on (Figure 5/1).

## Switching the warming area ON and OFF (ceramic hob only)

### Figure 6/3

The warming area is intended solely for warming crockery and food or keeping them warm.

A slide switch is incorporated in the hob surround for operation of the warming area (Figure 6/2).

**Switching on:** pushing the switch to the left switches the warming area on. The symbol will appear.

**Switching off:** pushing the switch to the right switches the warming area off. The symbol will appear.

## Boiling and frying on the high speed hotplates

The switches must be set back to boiling or frying after heating up.

### Boiling

To heat up, select setting 3 and turn back to 1 for boiling; use higher or lower settings as required.

### Frying

Heat the fat up on setting 3, then insert food to be fried and turn back to 2; use higher or lower settings as required.

See table opposite for recommended switch settings.

Switch setting	Recommended for
3	Rapid heating up
2-3	Fast frying of meat, fish
2	Slow frying
1-2	Boiling large quantities of food, stews
1	Simmering potatoes, lentil soups
0-1	Simmering vegetables, fish in its own juice
0	Afterheat and OFF position

The automatic control ensures that the hotplate switches over automatically from heating up (full power) to boiling (power

set). See table for recommended switch settings.

## Switching on with automatic control

- Place the food to be boiled on the ring.
- Turn the switch to the required setting, for example to setting 5–7 for stews.
- Pull the control knob out briefly.

The pilot light (on the left above the switch/Figure 4/1) will come on. The automatic control selects the heating up time for you. After elapse of the heating up time the pilot light goes out and the hotplate switches over to boiling.

## Switching on without automatic control

You can also use the automatic hotplates as high speed hotplates. **Do not** pull the control knob out!

To heat up switch to setting 12, for boiling turn back to 3–6.

## Correction

If you have accidentally selected an incorrect setting you can correct the setting immediately by turning the control knob to the setting originally required. The heating

up time will automatically be matched to the newly selected setting. If you have inadvertently pulled the switch out, turn the switch back to "0".

Switch setting

Recommended for

12	Heating up large quantities of water, boiling noodles
11–12	Deep frying chips, browning meat, for example goulash
10–11	Frying, for example potato pancakes, sirloin, steaks, cordon bleu
9–10	Frying meat, escalopes, chops, pancakes, rissoles
8–9	Slow frying, sausages, liver, eggs, fritters
5–7	Boiling large quantities of food, stews and soups
4–6	Simmering potatoes, cooking meat broth
3–5	Simmering vegetables or stewing meat, cooking milk rice
2–4	Cooking rice and milk dishes, simmering small quantities of potatoes or vegetables, heating up ready cooked dishes
1–2	Soufflé, hollandaise, keeping dishes warm, melting butter, chocolate, gelatin
0	Afterheat, OFF position



## How to use the electronic timer

**Figure 1/1** 24 hour digital display

**Figure 1/2** Red indicator light – comes on as soon as the knob is pulled out

**Figure 1/3** Knob for selecting symbols and setting times

**Figure 1/4** Red indicator lights – flash when a symbol is selected and burn continuously as soon as you set the time on the timer

**Figure 1/5** Symbols

The electronic timer displays not only the exact time of day but can also be used for boiling and frying:

- Set times for duration and end (for the automatic hotplates not for the high speed hotplates); the timer switches boiling or frying off or on and off automatically and
- the electronic timer can also be used as an alarm (set the alarm tone).

## How the electronic timer works

Select the symbols, set the times and switch on the hotplate(s) as follows:

1. Pull out control knob (Figure 1/3). The red indicator light above the control knob comes on.
2. Turn the control knob clockwise to the required symbol.  
The indicator light above the symbol will start flashing. The time of day is extinguished. Instead the display shows 0:00.
3. Push control knob in again and then turn clockwise until the required time (for duration or end of a program or the time for the alarm) is displayed on the timer. Whilst the indicator light above the symbol is flashing you can still make corrections (turn counter-clockwise).
4. Switch on hotplate(s).

### Important:

While the indicator light above the symbol is flashing (approximately 6 seconds) you must start setting the time. When the light burns continuously the timer has accepted the time. If the light is not on, select the symbol again and set the time immediately afterwards.

This also applies after setting and selecting another symbol. For example if you are setting the duration and end and for switching on the hotplate(s). See also the diagram at the top of page 23.

Sequence of setting is optional. It is advisable however to follow a set routine each time, such as for example:

1. Select cooking time symbol and set time
2. Select cooking finish symbol and set time
3. Set hotplate(s).

**If anything is omitted the timer will not accept the data. It will indicate the setting error by means of an audible signal and will automatically delete all data set. The switch for the hotplate(s) should be turned back to "0" position and the symbols selected again; set the times and switch the hotplate(s) on again.**

### An additional hint:

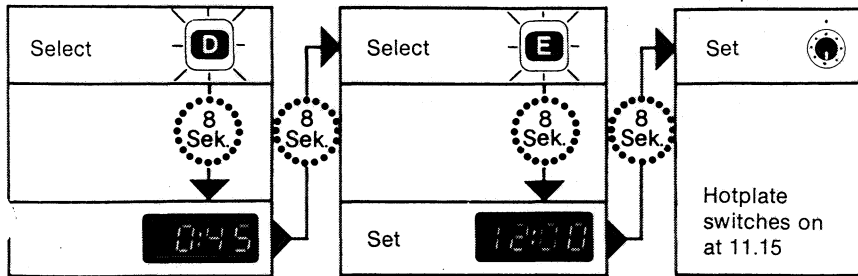
the program set can be **cancelled – but not corrected**. How this is done is explained in the next section.

## Example of sequence of setting a program

1. Cooking time

2. Cooking finish

3. Switch for automatic hotplate




## Setting the alarm






Alarm

Time of day

1. Pull out knob (Figure 1/3)
2. Turn knob clockwise to the symbol  and

3. While the light above the symbol is still flashing push the knob in again and turn clockwise until the time of for example 5 minutes (0:05) appears on the display. To correct: turn clockwise or counter-clockwise.  
When the time has elapsed an audible signal will sound for approximately 30 seconds. You can shut off the alarm by turning the knob clockwise or counter-clockwise.

### Checking the alarm time setting

Pull out knob and turn to symbol  (beside the symbol ). Then you can read off the alarm time setting on the display. The knob should then be pushed in again. You can check on the time remaining by means of the symbol .

### Cancelling the alarm:

1. Pull out knob and
2. turn clockwise to the illuminated light above the symbol and
3. while the light is still flashing push the knob in again and turn for a short distance. After 8 seconds a signal will sound. This means that the alarm has been cancelled.

## Correcting the time of day

It will only be necessary to correct the time of day after a power failure.

The time of day can only be corrected if no time program has been set.

### Correction is carried out as follows:

- Set all switches to "0";
- Pull out knob;
- Turn knob clockwise to the time of day symbol  and
- push the knob in again and turn until the correct time of day is displayed.

# Switching off the automatic hotplate(s)

## Basic principle

You can turn the automatic hotplates off by using the automatic timer.

In other words you set the cooking time and the automatic timer will automatically switch the hotplate off after the cooking time set has elapsed (for example after 45 minutes).

**Advantage:** You can leave the dish to cook on its own. An audible signal reminds you that the dish is ready. The hotplate has switched off.

### Note:

You can use the front or rear automatic hotplate singly or together.

If you use the two together, the same time will apply to both.

## Setting the cooking time



Cooking time

1. Pull out knob and
2. turn clockwise to the symbol **D** and
3. while the light above the symbol is still flashing push the knob in again and turn clockwise until the required time of for example 45 minutes (0:45) appears on the display. To correct: turn clockwise or counter-clockwise. Immediately afterwards, while the light above the symbol is still flashing, switch on the automatic hotplate(s) as usual.

## Checking the end of cooking time

- Pull the knob out and turn it clockwise to the symbol **E** (on the right of the cooking time symbol) and
- look at the time display. The time will be displayed for approximately 8 seconds. Then push the knob in again. You can check on the time remaining by means of the symbol **D**.

## Switching off

The hotplate(s) will switch off automatically when the cooking time has elapsed.

The light above the symbol will go out and an audible signal will sound for approximately 30 seconds.

The signal can be cancelled with the knob: simply turn clockwise or counter-clockwise.

### Important:

**The control knob for the hotplate(s) should be turned back to "0" setting – otherwise the hotplate(s) will not come on (when switched on subsequently).**

## Correcting or cancelling the cooking time

You **cannot** correct the cooking time once set. If it is essential to alter the cooking time you will have to switch off the hotplates

(that is to say set to "0"). Then set the new cooking time and switch the hotplates on again (see points 1–3).

# Switching the automatic hotplates on and off (pre-selection)

## Basic principle

You can turn the automatic hotplates on and off by using the automatic timer.

In other words you set the cooking time and additionally the time at which the dish should be ready. The automatic timer then switches on and off automatically.

**Example:** you are leaving home at 9 a.m. and want your lunch to be ready at 12 midday. You set the cooking time of for example 45 minutes and the time at which the food should be ready, e. g. 12 midday (cooking finish). The automatic timer will then switch on at 11.15 and switch off again at 12 o'clock.

**Important:** Before carrying out setting you must ensure that the cooking time does not exceed the time between cooking finish and the time of setting.

## Example:

### Correct setting:

Cooking finish setting:	12 midday
Time of day:	9 a.m.
Cooking time setting:	45 minutes

In this example you could set a cooking time up to 3 hours.

### Incorrect setting:

Cooking finish time:	12 midday
Time of day:	11 a.m.
Cooking time setting:	2 hours

In this example you can only set a cooking time of up to 1 hour – not 2 hours.

### Note:

You can use the front or rear automatic hotplate singly or together. If you use the **two** together, the same time will apply to both.

## Setting the cooking time and finish



Cooking time



Cooking finish

1. Pull out knob and
2. turn clockwise to the symbol **D** and while the light above the symbol is still flashing push the knob in again and turn clockwise until the required cooking time of for example 45 minutes (0:45) appears on the display. To correct: turn clockwise or counter-clockwise.
4. Then while the light above the symbol **D** is still flashing, pull the knob out again and
5. turn clockwise to the symbol **E** and
6. while the light above the symbol is still flashing push the knob in again and turn clockwise until the required end of cooking time of for example 12 midday (12:00) appears on the display. To correct: turn counter-clockwise.
7. Immediately afterwards, while the light above the symbol **E** is still flashing switch on the automatic hotplate(s) as usual.

---

## Switching the automatic hotplates on and off (pre-selection)

---

### Checking the end of cooking time

If you want to know at what time your dish will be ready:

- pull the knob out and turn clockwise to the symbol **E** and

- look at the time display. The time will be displayed for approximately 8 seconds. Then push the knob in again.

You can check on the time remaining by means of the symbol **D**.

---

### Switching off

The hotplate(s) will switch off automatically when the cooking time has elapsed.

The lights above the symbols will go out and an audible signal will sound for approximately 30 seconds.

The signal can be cancelled with the knob; simply turn clockwise or counter-clockwise.

#### **Important:**

**The control knob for the hotplate(s) should be turned back to "0" setting – otherwise the hotplate(s) will not come on (when switched on subsequently).**

---

### Correcting or cancelling the cooking time/finish

You **cannot** correct the cooking time/finish once set. It is essential to alter the cooking time/finish you will have to switch off the

hotplates (that is to say set to "0"). Then set the new cooking time/finish and switch the hotplates on again (see points 1–7).

---

## Cleaning and care

---

### General

Turn the hotplates off before cleaning and allow them to cool down. Then remove any food remains with a damp cloth and

a little liquid soap. Never use abrasive pot scourers, coarse scouring powder, rust or stain removers or bleaches.

---

### Hotplates

Remove stubborn dirt from the hotplates with fine scouring powder or pad. Afterwards warm up gently and allow to dry. From time to time apply a little sewing machine oil to the hotplates (polishing with paper afterwards) or use a suitable proprietary hotplate cleaning agent. Never use butter, bacon, fat etc!

### Hob

Clean and preserve the stainless steel hob with proprietary stainless steel cleaning agents (follow the maker's instructions). The enamelled hob should only be cleaned with liquid soap and hot water – stubborn dirt can be removed with liquid scouring agents.

## VITRAMIC hobs (ceramic glass hobs)

Ceramic surfaces require regular care and cleaning.

Please follow the suggestions listed below:

1. Make sure that the cooking surface and the bases of the cooking utensils are **CLEAN** and **DRY** before use.
2. Clean the VITRAMIC hob after **each** use with a damp cloth and washing up liquid or "Jif". Rinse with **clean** water and rub completely dry with a **clean** tea towel. Residues from cleaning materials will damage the hob surface.
3. Clean the VITRAMIC hob thoroughly once a week using a cleaner conditioner, rub top clean and polish with a **clean** towel or kitchen paper. Residues from cleaning materials will damage the surface of the hob.
4. Mineral deposits present in hard water and food may cause discolouration in the form of grey, blue or mother-of-pearl stains which appear to be in the surface. Clean such discolourations while the cooking area is still warm (not hot). Use "Jif" as under ② and cleaner conditioner as under ③.

## Warning!

- **Do not** scatter sugar or allow sugar solutions (jam, jelly etc.) to settle on the hob surface, as permanent damage may occur. If sugar or sugar solutions are accidentally spilled, **remove immediately** with a scraper and a clean, damp cloth (no detergent!).
- **Do not** allow plastic materials to melt on the surface. Should this happen, proceed as for sugar above.
- **Do not** use abrasive cleaners or scouring pads.
- **Do not** slide pans across the surface, as this may eventually lead to scratching, making cleaning of the hob more difficult, and may even result in permanent stains.
- **Do not** use the hob as a chopping board, as this may scratch the surface.
- **Do not** use oven cleaners or mix household detergents, as they may have an adverse effect on the hob surface.

## Recommended cleaners

"Jif", non-scratch scouring cream "Liquid Gumption".

Razor-blade in a patent holder held at an angle of 30° can be used to remove stubborn soilage.

### . . . the indicator lights do not come on

- Check that you have followed the operating instructions correctly.
- Check that the fuses in the installation have not blown.

### . . . the indicator lights for time symbol and electronic timer (0:00) are flashing

1. Before using for the first time the time of day must be set. Only then will the hotplates function. Please read "Before using for the first time" on page 18.
2. Power failure. The times set have been cancelled by the power failure. After a power failure set all control knobs to "0" position and set the time of day (page 18) and the program again.

### . . . after symbol selection the time of day suddenly appears

You have exceeded the setting interval (of 8 seconds) between selection (symbol) and setting (time). Select the symbol again and set the time immediately afterwards. See also page 22.

### . . . the symbol cannot be selected

You have not pulled out the knob. The indicator light above has not come on. Pull the knob out, select the symbol and then set the times.

### . . . a signal sounds after setting cooking time or cooking time/finish and turning on the hotplate

This is due to a setting error. Please re-read the section "How the electronic timer works" on page 22.

### . . . the automatic hotplates do not switch on

You have forgotten after cooking with the automatic timer to run the control knobs back to "0" position. Please re-read the section "Switching off" on page 24.

### . . . it is not possible to alter the time of day

You are boiling or frying with the automatic timer. Correct the time of day when you have finished boiling or frying with the automatic timer.

### . . . the indicator light for residual heat does not come on

The bulb has blown. Switch off the cooker circuit breakers and remove the bulb from above (if necessary use a screwdriver). You can obtain a new bulb from your nearest service dealer.

## Important note

On page 28 we have listed the most important malfunctions which you can remedy yourself.

- If however you call in a service mechanic for one of the malfunctions listed or on account of incorrect opera-

tion, the visit of our service mechanic will not be free of charge even during the guarantee period.

- For this reason we would ask you to carefully read through these operating instructions together with our additional recommendations and suggestions.

## Service

If your cooker has a malfunction which cannot be remedied with the aid of these instructions, please contact your service dealer.

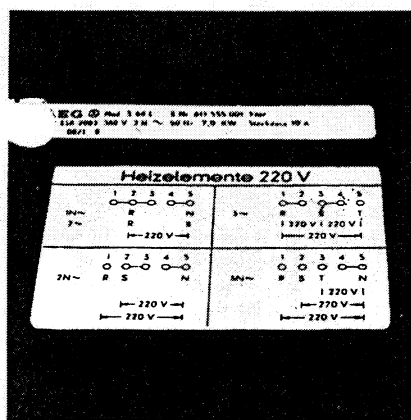
Quote the following information to the service dealer:

model-no.:

E-no.:

F-no.:

This information will be found on the rating plate on the top of the control panel – (see illustration/arrow).



These numbers will enable your service agent to select suitable spare parts so that the hotplates can be repaired on the service engineers first visit.

**This will save additional expense occasioned by the service engineer having to make several journeys.**

Please enter these numbers in the boxes above.









H 260 271 500 – 02815./03 –

Anderungen vorbehalten  
Subject to alterations and  
improvements in design without prior notice  
Sous réserve de modifications  
Ci riserviamo il diritto  
di effettuare modifiche  
Wijzigingen voorbehouden

