

# Operating Instructions

Build-Under Electric Cooker  
Model UN 64 TM

Your new build-under electric cooker is a modern excellently styled appliance featuring many technical advancements. With a little care and attention, it will give you many years of faithful service.

Please read this instruction booklet carefully before starting to use your cooker. This will help you to get to know your cooker and how to make the best use of all the valuable features.

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

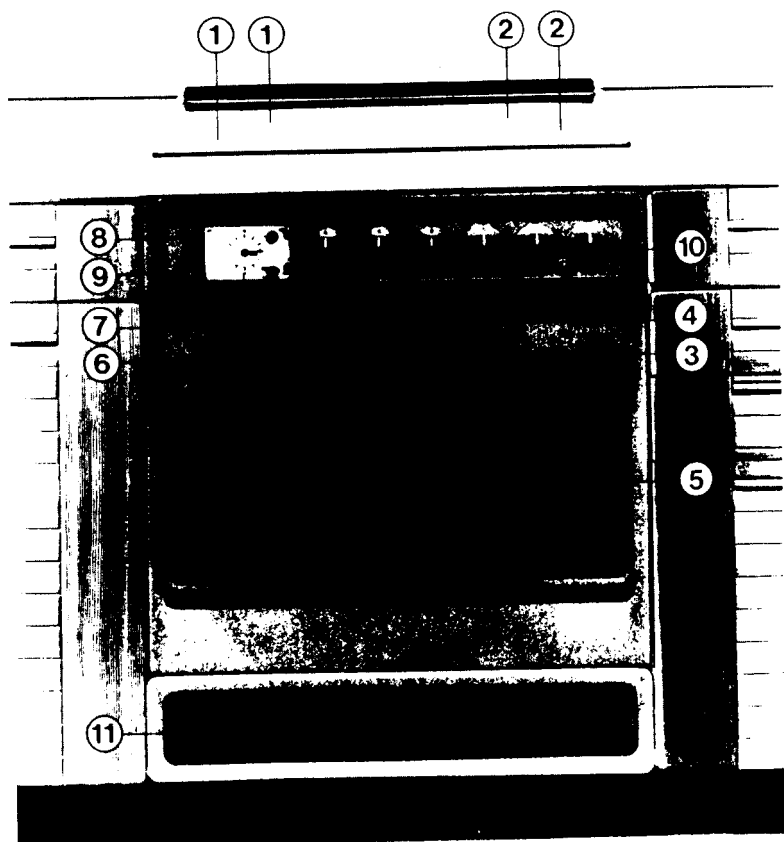
Information on installation and connection can be found on page 22.

This appliance complies with the requirements laid out in the EEC Directive 76/889.

## Contents

	Page		Page
<b>Features</b>	3	<b>To set the clock</b>	18
<b>Before using for the first time</b>	4- 5	<b>To set the minute minder</b>	18
<b>General use of the cooking areas</b>	6- 7	<b>Automatic Stop</b>	19
■ Cooking and frying on the automatic cooking areas	8- 9	<b>Automatic Start and Stop</b>	19
■ Cooking and frying on the fast cooking areas	10	<b>Cleaning and maintenance</b>	20-21
■ Using the warming drawer and/or the warming area on the VITRAMIC hob	11	<b>Important facts on installation</b>	22
<b>Oven</b>		<b>What to do if . . .</b> (something goes wrong)	23
■ Oven equipment and how to switch the oven on and off	12		
■ Roasting, casseroles, etc.	13		
■ Grilling	14-15		
■ Baking	16		
■ Sterilizing (Preserving)	17		

- ① Automatic cooking areas
- ② Fast cooking areas
- ③ Controls for the automatic cooking areas
- ④ Controls for the fast cooking areas
- ⑤ Oven with thermostat, variable grill element, oven light and complete rotisserie equipment
- ⑥ Temperature control for the oven
- ⑦ Clock with automatic STOP and START/STOP cooking system, and a minute minder
- ⑧ Red thermostat light for the oven
- ⑨ The yellow mains light which operates when the cooking areas or the oven are switched on
- ⑩ Control knob for the variable grill element in the oven
- ⑪ Warming drawer



---

**Installation and electrical connection**

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

Important facts for installation and electrical connection can be found on page 22.

---

**To switch on the oven**

The insulation of the oven incorporates a bonding agent which must be burnt off before using the oven for the first time. Proceed as follows:

1. Remove the oven accessories (2 wire shelves, meat/grill pan with reversible wire shelf, rotisserie, grill deflector plate and grill pan handle) and clean them in hot water and washing up liquid.

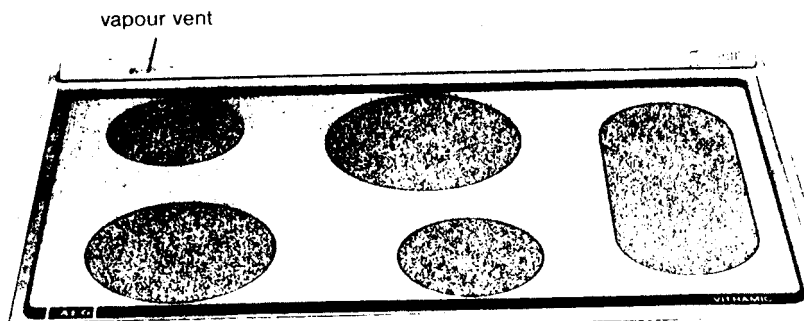
2. Switch on the oven (see page 12 for instructions), select 250 °C and leave the oven on for about 30 minutes. During this time there will be an unpleasant odour which is unavoidable. When the oven has cooled down, wipe it with a soapy damp cloth.
- 

**Surface coating of the cooking areas**

If you are installing your new AEG build-under cooker with a vitreous enamel or stainless steel hob unit (**not Vitramic hobs**) it is necessary to remove the protective coating which is placed over the cooking surfaces of the hotplates during manufacture.

Set each hot plate in turn to a maximum heat setting for a period of approximately 10 minutes. This will burn off the protective coating. Unfortunately, during this time, there will be an unpleasant odour which is unavoidable.

---



**VITRAMIC-cooking surface (ceramic glass hobs)**

Prevent hard objects from falling on to your VITRAMIC cooking surface. Severe impact on one point may cause the surface to crack.

If the top is chipped or cracked through incorrect use, the VITRAMIC top must not be used any longer. Please contact your AEG Service Department immediately.

**Fat and oil**

Overheated fat and cooking oil can ignite easily. Therefore, take care and do not leave food which requires fat or oil unattended.

**Oven coating**

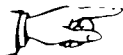
The vitreous enamel in your oven is very durable. However, vitreous enamel is adversely affected by fruit acids (rhubarb, lemon etc.) and tea which will discolour and dull the enamel. The performance of

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.

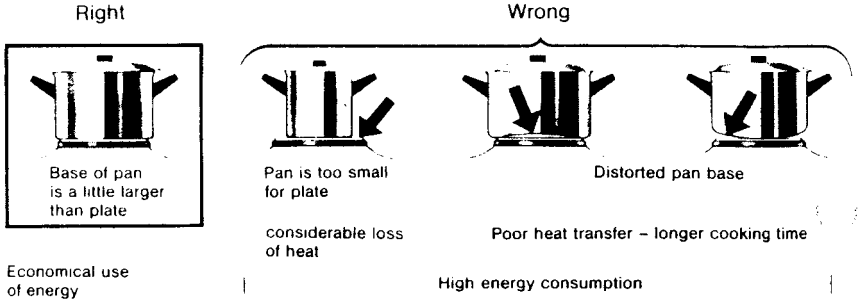
**Vapour vent**

The vapours from the oven are expelled through this vent (see illustration) for convenient removal by a cooker hood above.

**Important**



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



#### The correct cooking utensils

Good quality utensils and pans with level bases require less energy and a lower setting.

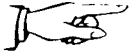
To check your pans place a ruler across the base or hold the base against the edge of your worktop.

Even if the base is only slightly distorted, the base of the utensil will not make good contact with the cooking areas. As a result up to 50% electricity will be wasted due to longer cooking times.

This should be borne in mind, when you are buying new cooking utensils. Please always ask for pans and cooking utensils with level bases, suitable for electric cooking areas.

Please ensure that cooking area and pan base are of the same size or the pan base a little larger. The use of a smaller pan may waste up to 25% electricity.

#### Practical tips



- Wet pan bases and salt water will cause damage to the cooking areas, so be careful and dry them properly before use.

- Switch off approximately 5–10 minutes before the cooking end to utilise residual heat retained in the cooking area.

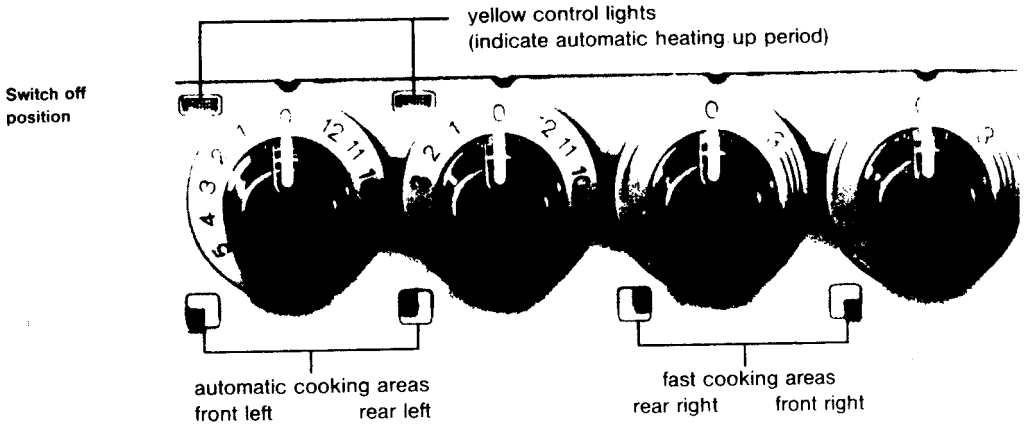
#### If your cooker is equipped with a VITRAMIC hob ...

We would ask you to follow our recommendations:

- Only use cooking containers suitable for electric cooking with smooth and flat bases. Never use a container with a rough base (for instance cast iron pans) – it will scratch the hob surface.
- Dry the pan base before use thoroughly as chalk deposits will damage the cooking area.
- Choose the right cooking area for your pan: pan base and cooking area should be of the same size.

- Make sure the pan is placed in the centre of the outlined cooking area.

- The cooking areas must always be clean – any soilage or spillage (especially sugar) or residues from cleaning materials will burn into the hob surface and may damage it. Please read and follow the cleaning and maintenance instructions on pages 20–21 very carefully.



The dials round each control knob show the switch positions of the cooking areas.

The knobs for the two automatic cooking areas are marked from: 0-12.

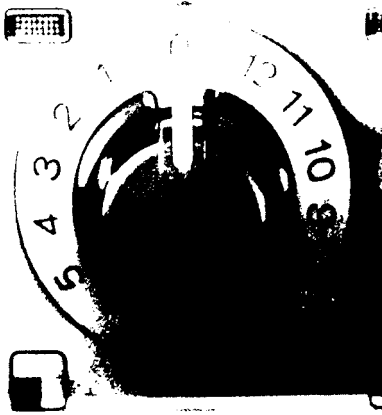
The knobs for the two fast cooking areas are marked from: 0-3.

You may turn the control knobs clockwise or anti-clockwise. The brown dots ● above the control knobs indicate the setting selected.

A cooking area is switched off when the "0" and the orange marker on the control knob are both pointing to the dot (see illustration).

When you switch on any of the cooking areas the yellow pilot light on the left of the control panel will come on.

When cooking with the automatic facility (give the control knob for the automatic cooking area a short pull, see also page 8) the yellow indicator light to the left of the control knob will also come on (see illustration). These yellow lights indicate that an increased amount of energy is fed to the cooking areas until the lights go out. The appliance automatically carries out the function you normally would do manually by selecting a high setting to start the food cooking and then turning it to a lower setting for the remaining cooking time. This applies to the settings 1-11. On setting 12 the cooking areas are on "full" throughout.



The automatic cooking areas enable you to cook, stew, boil and simmer etc. without the food boiling over or burning. The cooking area will automatically switch from an initially higher heat to a lower one.

The adjoining chart contains a few examples of switch settings you may use.

**To switch on with automatic cooking**

- Place the pan on the cooking area.
- Turn the switch to the required setting (e.g. between 5 and 7 for larger quantities of food).
- Give the control knob a short pull. The yellow indicator light (above the

control knob on the left) will come on. The cooking area will then automatically switch to the highest temperature setting to heat the cooking area, the pan and its contents, and then to a lower temperature (the indicator light will go out) for the remaining cooking time.

**To switch on without automatic cooking**

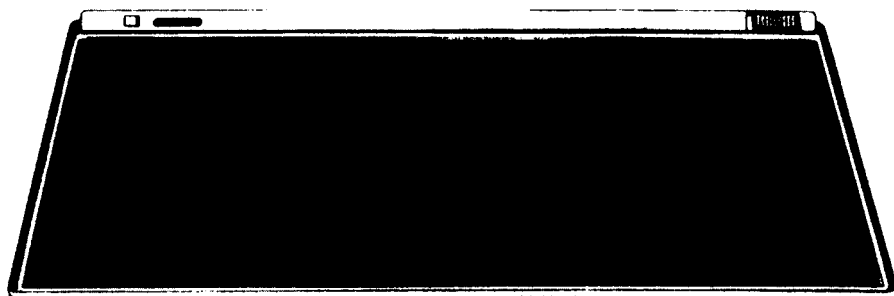
The automatic plates can be used as **fast cooking plates** by turning to 12 until boiling point and then to a lower setting without pulling out the control knob.

**To correct a wrong selection**

Any mistake can be corrected by turning the control knob to the required setting. The cooking area will adjust itself automatically to the new setting.

When you have accidentally pulled out the control knob simply return the switch back to 0. This will switch the automatic cooking area off.

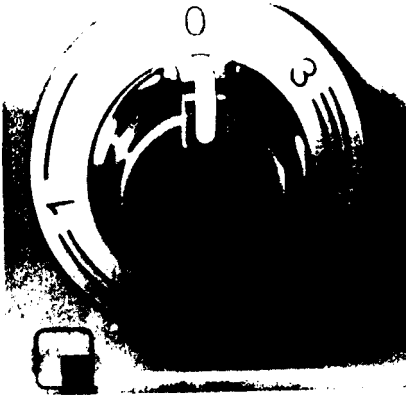




**Important**

The switch settings in this table relate to quantities for four persons and to the use of the correct pan. The values should only be regarded as a guide since the food varies as to quantity and quality.

Switch Settings	Uses of automatic cooking areas
12	Fast frying, deep fat frying, to bring large quantities of liquid to the boil
11	Deep fat frying or sealing of meat
10	Frying of meat, sausages and pan cakes
9-10	Faster frying of meat and fish
8	Gentle frying of eggs and liver; preparing roux
5-7	Cooking larger quantities of food, stews and soups
4-6	Boiling potatoes, soups
3-5	Cooking vegetables or fish in its own juice; stews
3-5	To cook rice
2-4	Re-heating food, cooking small amounts of potatoes, rice, vegetables, simmering
1-2	To keep food hot, to prepare egg or cream sauces To melt butter, chocolate, gelatine
0	Residual heat, "0" position



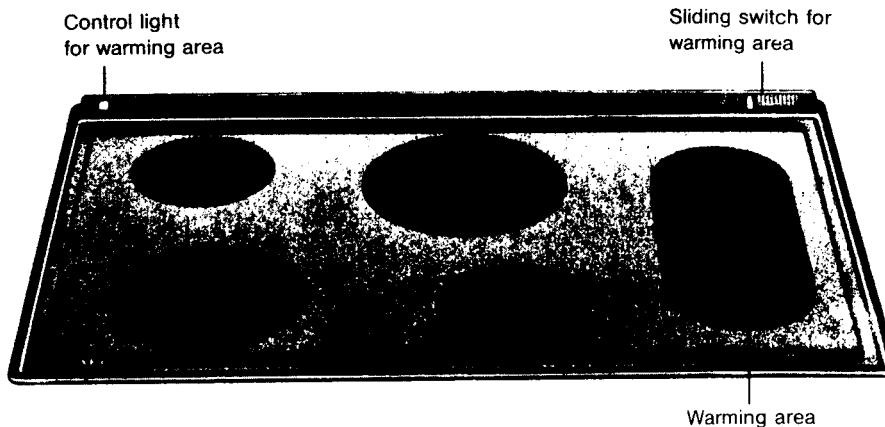
Fast cooking areas have a higher connected load than standard cooking areas. After bringing food to the boil, or after the initial heating up period, the fast cooking areas must be switched to simmering.

Set the switch to 3 and after initial heating up return it to a lower setting for the remaining cooking time.

The following chart can be use as a guide for the suitable settings.

**Cooking guidelines**


Settings	Suggested uses of fast cooking areas
3	Bringing food to the boil before switching to simmering. Heating of frying pan
2-3	Quick frying, sealing 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




## Warming area

The warming area can be used for heating up crockery and for keeping food warm.

The slide switch to operate the warming area is on the right hand side on the splash-back (see illustration).

**Switching on:** Move the switch to the left the symbol  appears and the control light will come on.

**Switching off:** Move the switch to the right: the symbol  appears and the control light will go out.

## Using the warming drawer

Your cooker has a warming drawer, in which you can warm crockery.

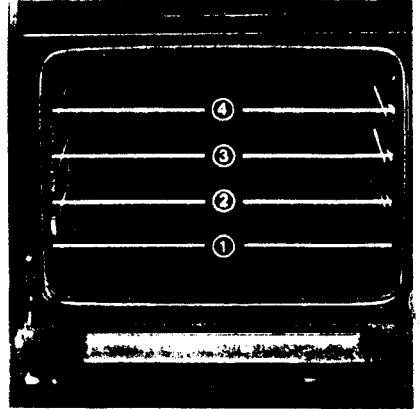
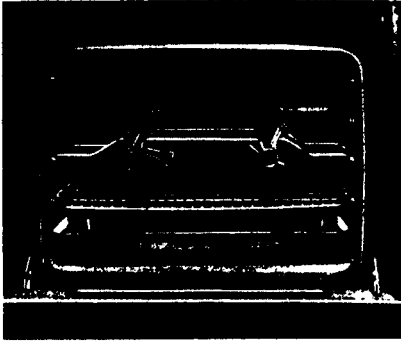
To heat the drawer, press the push button in the drawer support frame.

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

To switch off the warming drawer, press this button again.

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

## Oven equipment and how to switch the oven on and off



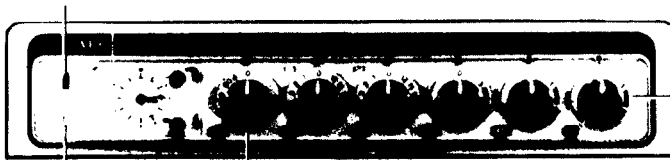
### Equipment

- Grill element
- Meat/Grill pan with pan handle
- Reversible wire shelf
- Rotisserie frame and spit (2)
- Wire shelf (2)
- Grill deflector plate

### Shelf positions

The **oven** offers four shelf positions (1), (2), (3) and (4) for the meat pan and the wire shelves

Red temperature control light



Yellow mains light: on when oven and/or cooking-areas are switched on

Temperature control for oven

Variable grill element control knob

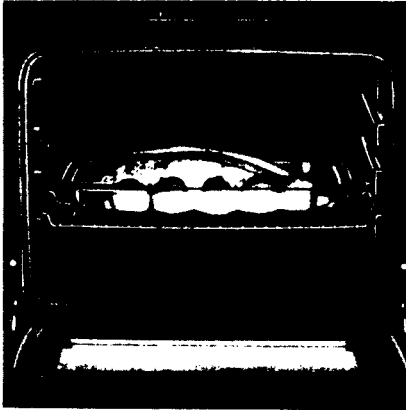
### Switching on

Turn the oven control clockwise until the required temperature or the grill symbol is displayed against the marker. The control lights will come on. The yellow mains light remains on while the appliance is in

operation. The red thermostat light stays on whilst the oven is heating up and goes out once the set temperature has been reached i.e. it cycles on and off during operation.

### Switching off

Turn the oven control anti-clockwise to "0" (as illustrated). The control lights will go out.



---

**Aluminium foil**

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



Consult the AEG recipe book for details concerning cooking temperatures, times and shelf positions.

If you need to preheat the oven, wait until the red control light goes out for the first time. Then place the food in the oven and close the oven door.

---

**Roasting**

Meat, poultry and game may be open roasted depending on the size either in the meat pan or in a smaller roasting dish. Alternatively the joint may be cooked in a covered roasting dish or covered with

aluminium foil. When using a smaller roasting dish, place this on a wire shelf removing the large enamelled pan from the oven.

---

**Casseroles**

Stews and casseroles are cooked in covered ovenproof containers on a wire shelf. Remove the large enamelled pan from the oven as this may interfere with the heat distribution in your oven.

---

**Switching on**

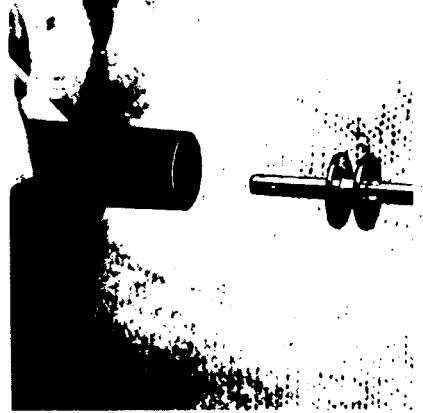
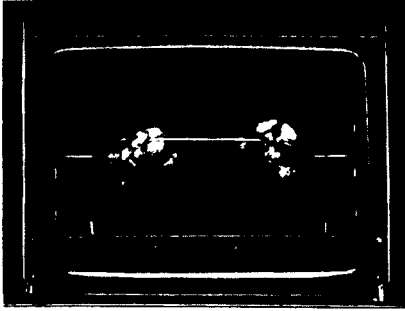
Turn oven control to the required temperature.

---

**Switching off**

Return the oven control to the "0" position.

---



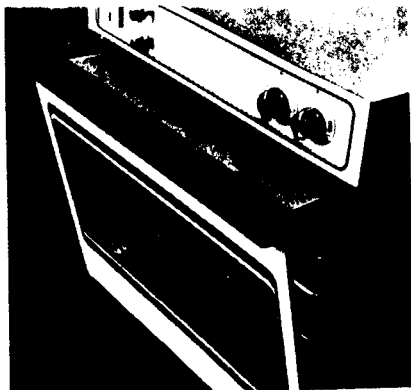
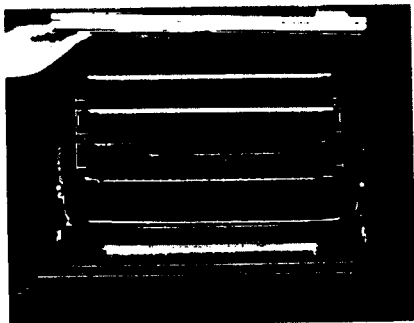
You will require the rotisserie, the support frame and the drip pan for spit roasting. Prepare the spit, slide one of the forks onto the spit and tighten the screw. Next put on the joint, then insert the second fork into the joint and tighten the screw. Fit the handle by giving a slight push and a quarter turn.

Insert the support frame on the third runner from the bottom of the oven. Place the spit on the grill frame and push in the direction of the socket at the rear of the oven until it engages. Release handle by pushing it and at the same time giving it a quarter turn.

Follow the same procedure for the second spit.

Position the drip pan on the 1st or 2nd runner from the bottom.

When spit grilling, the oven door has to be left ajar (see the following page for further instructions on grilling).



**Place grill deflector plate in position**


Insert the deflector plate in the slot provided just above the oven as illustrated.

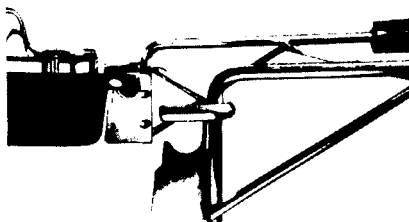
**Attach grill pan handle**

Engage grill pan handle at one end of pan as illustrated and slide it along.

**To switch on and pre-heating**



Pre-heat the grill for approx. 3 minutes. To switch on turn the oven switch to the grill symbol  and select the highest setting on the variable grill control. The setting can be altered as required.



**Preparation of food**

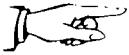
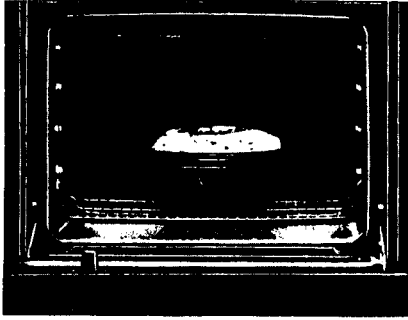
For grilling on the wire shelf the meat slices should be of equal thickness to ensure even browning. Brush the meat or fish with a little oil as required.

**Placing the food under the grill**

Place the food on the wire shelf in the meat pan and position it in the oven on the required runner. Turn the food after half the grilling time.

**Positioning of the door during grilling**

Leave the door completely open if you do not wish to remove the grill pan handle otherwise close the door up to the resting position as illustrated.



Do not line the oven with aluminium foil.  
Remove the large enamelled meat pan  
from the oven.



Consult the AEG recipe book for cooking  
times, temperatures and shelf positions.

**Switching  
on**

Turn the oven switch to the required  
temperature. When pre-heating, place the  
cakes in the oven when the red control  
light has gone out.

**Switching  
off**

Return the oven switch to "0".



Residual heat can be used for up to  
5 minutes after switching the oven off.





---

**General points**

Use only standard jars with rubber seals and glass or metal lids suitable for bottling. Do not use jars with bayonet clips or

tins. For best results hygienic handling and good quality fresh foods are essential.

---

**Positioning of jars**

Slide the meat pan onto the 2nd runner position and place jars, leaving a space between each, onto it.

Up to six 1-1½ litre jars can be placed in the meat pan. 1½ litre jars require a preserving time which is approximately 20–30 minutes longer than for 1 litre jars.

All jars should be of the same size and should be filled with the same amount and contents. Make sure that the tops are firmly attached to the jars. Stand a cup of hot water in the pan to maintain the necessary moisture in the oven. Close the oven door and select a temperature of 200 °C.

---

**Preserving fruit**

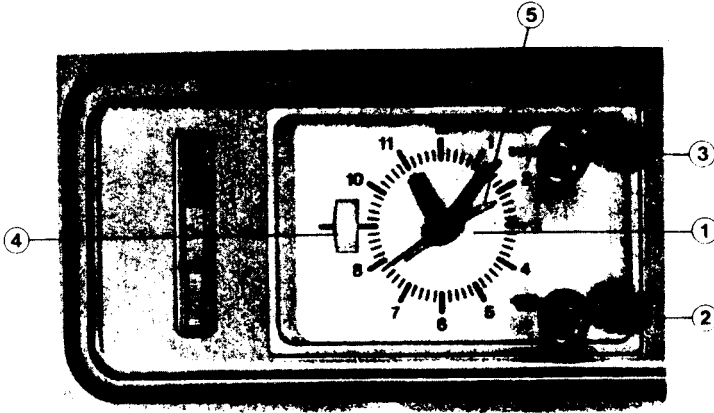
Watch the contents of the jars until bubbles form in the first jar. Switch off the oven and leave the jars standing in the closed oven, using the residual heat, for approximately 30 minutes.

---

**Preserving vegetables**


Watch the contents of the jars until bubbles form in the first jar. Turn the oven switch to 150 °C and continue preserving for approximately 60–90 minutes. Switch off the oven and leave the jars standing in the closed oven, using the residual heat, for approximately 30 minutes.

---



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: Pull out the lower button ② (with the pot symbol) and turn the hands to the correct time of day. Release the button. Turn the lower knob ② to the manual symbol .

The orange pointer ⑤ must be under the hour hand. If it is not, push the start knob ③ and turn until it clicks into position.


#### 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:

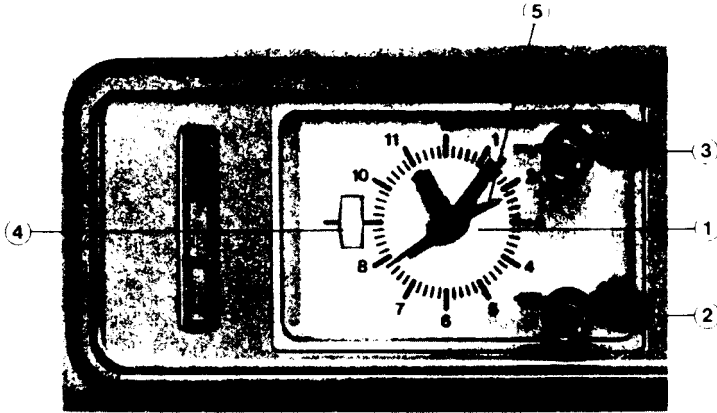
Turn the lower button ② (with the pot symbol) until the required time appears in the indicator window ④ on the left of the timer (e.g. 30 minutes). At the end of the period set a buzzer will sound which switches off automatically after several minutes. To stop the buzzer manually, turn the lower button until the minute scale in the indicator shows the manual symbol .

If the minute minder is used while the oven is in operation, but the oven should continue to cook after the time selected has elapsed, turn the lower button until the symbol  appears in the indicator window, otherwise the oven will switch off.

#### Important note

After time controlled cooking always re-set the timer to the manual symbol .

The orange pointer ⑤ must be under the hour hand. If it is not, push the start knob ③ and turn until it clicks into position.



The automatic timer ① can be used for the two automatic cooking areas and the oven either individually, or at the same time. If they are all connected to the timer, the start time and the cooking time selec-

ted applies to all and they will switch off together. In order to use the automatic timer the cooking time and the start time have to be selected.


**Automatic stop only**

1. The orange pointer ⑤ must be under the hour hand. If it is not, push the start knob ③ and turn until it clicks into position.
2. Turn the lower knob ② until the required cooking time (in minutes) is shown on the scale in the indicator window ④ on the left.
3. Select the required oven temperature.
4. The oven and/or the automatic cooking area(s) will switch off automatically at the end of the pre-selected cooking time.


**Automatic START and STOP**


1. Push the start knob ③ and turn the orange pointer ⑤ to the start time required.
  2. Turn the lower knob ② to select the cooking time.
  3. Select the required oven temperature or temperature setting.
- The oven and/or the automatic cooking area(s) will switch on and off automatically.

A buzzer will indicate the end of the pre-selected cooking time. After several minutes, the buzzer will switch itself off. To switch the buzzer off manually turn the

lower button ② until the minute scale in the indicator window shows the manual symbol .

**Important note**

After time controlled cooking always reset the timer to the manual symbol . The yellow control light will serve as a

reminder to re-set the oven from automatic to manual  and to return the control(s) to "0".

<b>General</b>	<p>Always let the cooking surfaces cool down before cleaning.</p> <p>Remove food residues with a damp cloth and washing up liquid.</p>	<p>Never use abrasive cleaners or scouring powder, bleach and stain removers.</p> <p><b>Never place aluminium foil over the cooking areas.</b></p>
<b>VITRAMIC hobs (ceramic glass hobs)</b>	<p>Ceramic surfaces require regular care and cleaning.</p> <p>Please follow the suggestions listed below:</p> <ol style="list-style-type: none"> <li>1. Make sure that the cooking surface and the bases of the cooking utensils are <b>CLEAN</b> and <b>DRY</b> before use.</li> <li>2. Clean the VITRAMIC hob after <b>each</b> use with a damp cloth and washing up liquid or "Jif". Rinse with <b>clean</b> water and rub completely dry with a <b>clean</b> tea towel. Residues from cleaning materials will damage the hob surface.</li> </ol>	<ol style="list-style-type: none"> <li>3. Clean the VITRAMIC hob thoroughly once a week using a cleaner conditioner, rub top clean and polish with a <b>clean</b> towel or kitchen paper. Residues from cleaning materials will damage the surface of the hob.</li> <li>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).</li> </ol>
<b>Warning!</b>	<ul style="list-style-type: none"> <li>■ <b>Do not</b> 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, <b>remove immediately</b> with a scraper and a clean, damp cloth (no detergent!).</li> <li>■ <b>Do not</b> allow plastic materials to melt on the surface. Should this happen, proceed as for sugar above.</li> <li>■ <b>Do not</b> use abrasive cleaners or scouring pads.</li> </ul>	<ul style="list-style-type: none"> <li>■ <b>Do not</b> 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.</li> <li>■ <b>Do not</b> use the hob as a chopping board, as this may scratch the surface.</li> <li>■ <b>Do not</b> use oven cleaners or mix household detergents, as they may have an adverse effect on the hob surface.</li> </ul>
<b>Recommended cleaners</b>	<p>"Jif", non-scratch scouring cream "Liquid Gumption". Corning Cleaner Conditioner.</p>	<p>Razor-blade in a patent holder held at an angle of 30° can be used to remove stubborn soilage.</p>
<b>Cleaning of Enamel and Stainless Steel Hobs</b>	<p>Enamelled and stainless steel surfaces are best taken care of with a cream cleaner, e.g. "Jif". Do not use abrasive cleaning agents or scouring powders.</p> <p>The heating surfaces of the hotplate should be cleaned with a cream cleaner or fine scouring powder for stubborn stains.</p>	<p>Dry the plates thoroughly after cleaning.</p> <p>An occasional application of thin oil, e.g. sewing machine oil will help to keep them in good condition.</p>



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 not dry or bake on if the ovens 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 "Jif" and a cloth or nylon scourer such as "Scotchbrite".
3. Oven cleaners such as "Ovenpad" or "Kleenoff". If sprays are used take care not to spray the fan or the element. Do follow the manufacturers instructions on the cleaning materials you use carefully.  
For cleaning of painted surfaces, glass and catalytic liners use mild detergents only.

### Removal of the oven door


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, as illustrated above ① give the locks holding the catches a quarter turn (90 degrees) in clockwise direction.
2. Close the door approximately halfway to the stop position.

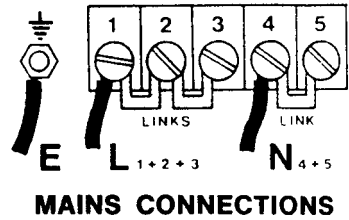
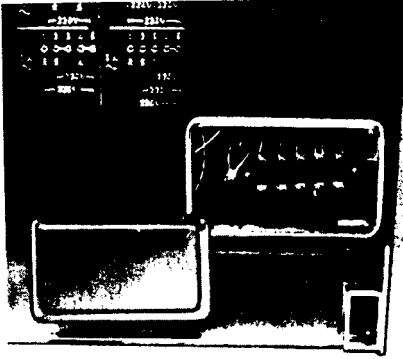
3. Press the door slightly forward and lift off, as illustrated in the above diagram ②.
4. **To replace the door**, reverse this sequence.

Remember to lock the safety catches by returning them to their original position (quarter turn anti-clockwise).

### Oven interior light

During cleaning, the oven interior can be illuminated. To switch on the oven light turn the oven switch to the first stop position marked with a bulb symbol .

With the switch in this position the oven will not heat up. After cleaning, return the oven switch to "0".



**See also installation instructions for build-under cookers!**

**Electrical connection**

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 oven to the mains supply.

**Installation**

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.

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 removed from the housing unit whilst still connected to the mains supply.

After installation there must be no access to live parts.

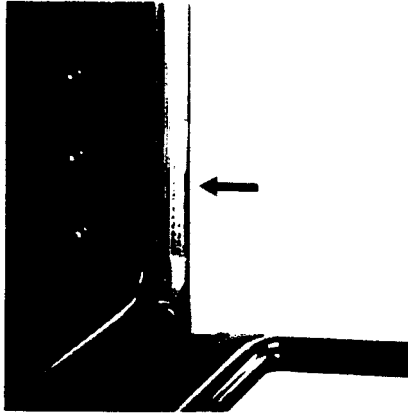
The connection chart is illustrated on the back panel of the appliance.

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 placed on a service repair table or on a kitchen table prior to installation (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 the cut-out of the furniture housing make sure that the mains cable is neither kinked nor trapped under the appliance.

## What to do if . . . (something does not work)



What can be wrong if . . .

Please transfer the details on the rating plate to the space provided below.

Model

E no.

Serial no. (F no.)

. . . the control 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 interior light has failed?

Change the bulb (40 watt, heat-resistant to 300 °C). Before you start, disconnect the fuses in the fuse box. Then release the protective cover for the oven light

from the oven roof by turning it anticlockwise. Remove the faulty lamp and replace it by a new one.

. . . the oven or the automatic cooking areas do not work?

Did you forget to turn the minute scale of the automatic timer back to the manual symbol  after time-controlled cooking?

See also pages 18 and 19.

the time of cannot be adjusted?

Your are using the automatic timer.  
Wait until the set cooking time has elapsed. Then adjust the clock.

### 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 and recommendations in this booklet consistently. 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 following details:

■ Model

■ E no.

■ Serial no. (F no.)

You will find these details on the rating plate of your cooker, and to avoid inconvenience we recommend you transfer them to the space provided above.

**AEG**