

# **Fitted Control Panels**

**Model S 64.9 V/S 64.9 LV**

Instructions for Use

**AEG**

---

**It is essential to read these instructions for use and keep them in a safe place.**

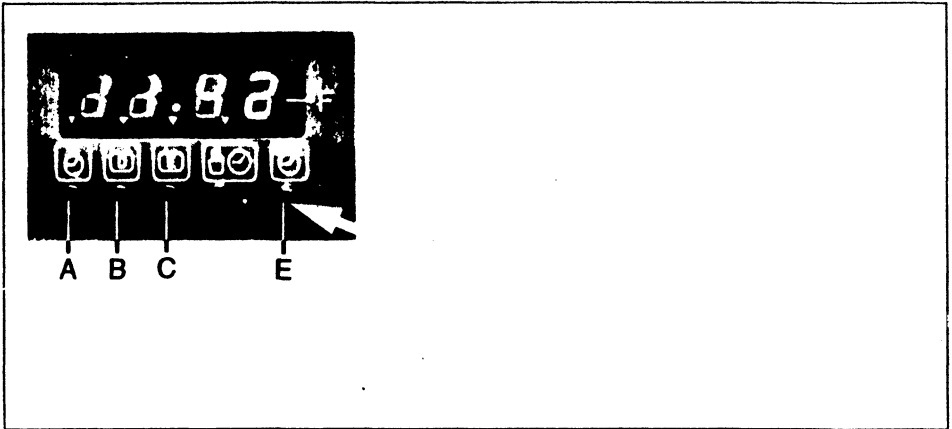
---



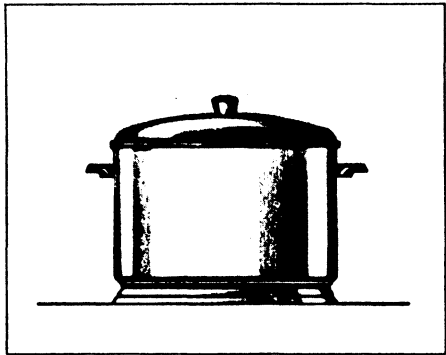
These instructions for use are applicable to Models S 64.9 V and S 64.9 LV (with electronic timer).

<b>Contents</b>	<b>Page</b>		<b>Page</b>
<b>Illustrations</b>	<b>4/5</b>	<b>Cleaning and care</b>	<b>14</b>
<b>Before using for the first time</b>	<b>6/7</b>	<b>What to do if . . .</b>	
<b>Using the hotplates</b>	<b>7-10</b>	<b>(something doesn't work)</b>	<b>15</b>
<b>How the electronic timer works</b>	<b>11-13</b>	<b>Service</b>	<b>15</b>

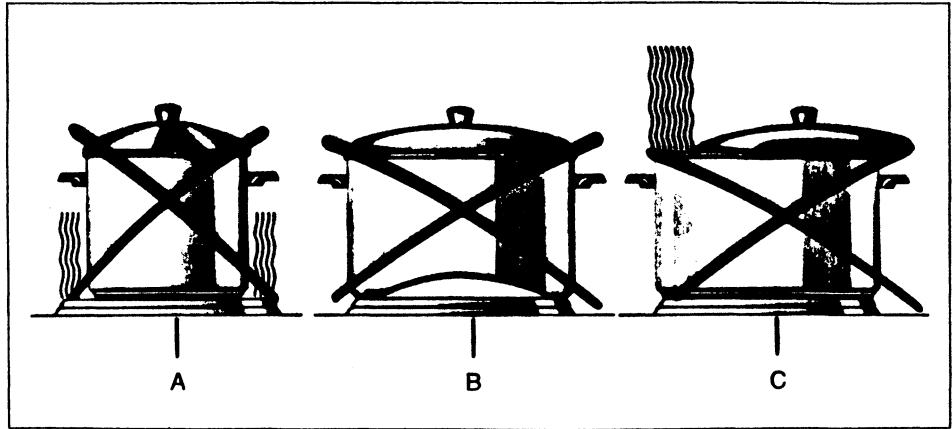




1

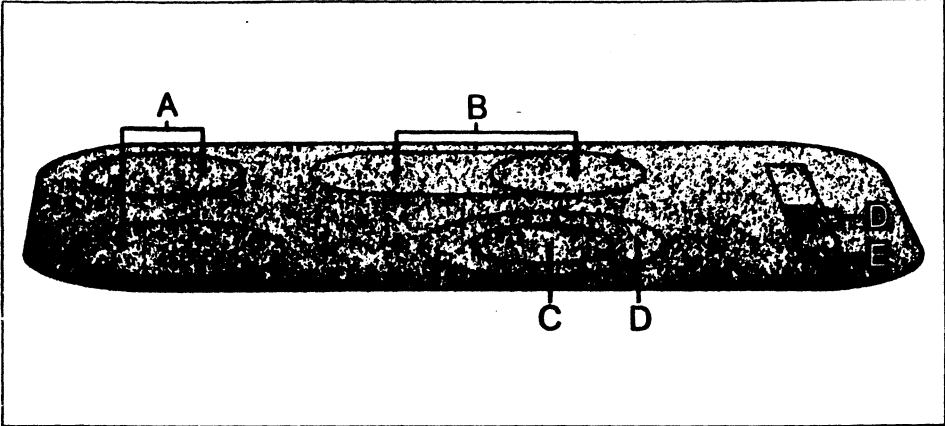


2

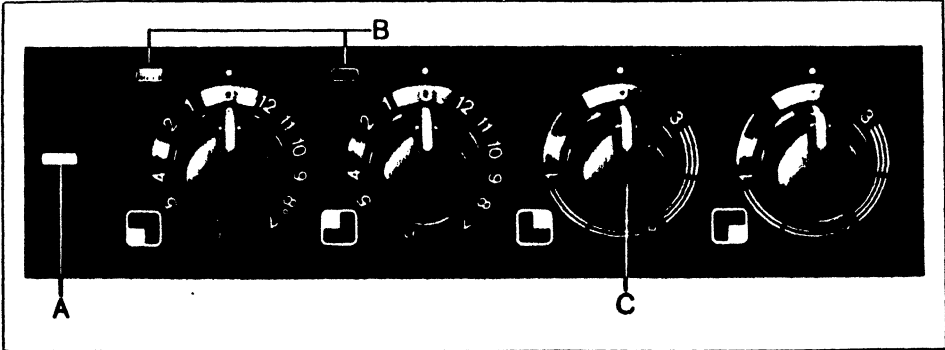


3

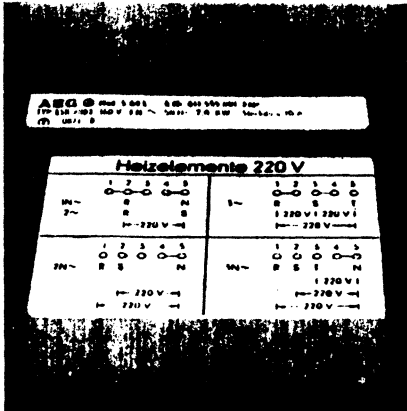
4



4



5



6

### **First set the time of day on the clock**

After installation of the control panel (and also after a power cut) the display on the electronic clock flashes "00.00".

Now press any two input buttons simultaneously, e.g. **A** and **B** or **B** and **C** and set the time of day by turning the knob **E** (arrow).

As soon as the correct time of day appears in the display **F** release the button. The time is now set. The cooking areas are ready for use.

---

## Using the illuminated retractable control knobs

---

### **To switch on**

To operate the illuminated control knob (fig. 5/A, B and C) press the control knob to release it (fig. 6) and turn the knob to the required setting. As the knob is turned the dial lights up.

**If you wish to lock the control knob in the switched on position (e.g. to prevent children from playing with the controls) depress the knob. The dial remains illuminated.**

### **To switch off**

Turn the control knob to the "0" position.

---

## 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 surfaces of the cooking areas 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.

---

### **Rating Plate**

In addition to the rating plate on the appliance you will find an adhesive label on the back of this booklet with information

which may be required by Service Department, e.g. F-No. and E-No.

---

### **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.

---

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

■ 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.

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.

---

### 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.

### If your cooker features a Vitramic hob (fig. 4), please follow the recommendations below.

- Only use pans suitable for electric hobs with flat and smooth bases. Do not use cast-iron pans or pans with rough, damaged or uneven bases as they will damage and discolour the cooking areas. To check whether the pan base is perfectly flat, place a ruler across the base. Even if the base is only slightly distorted the base of the pan will not make good contact with the cooking area and is unsuitable.
- Dry pan base before use as chalk deposits will damage the cooking areas.
- Choose the right cooking area for your pan; pan base to be of the same size as the cooking area.
- Make sure the pan is placed in the centre of the outlined cooking area.
- Make sure that the cooking areas and the pan bases are clean before use. Grit for instance from vegetable peelings will scratch and damage the hob surface. Residual cleaning material but also food residues, particularly those containing sugar, will burn into the hob surface and cause discolouration. We would recommend that you read our advice on cleaning and maintenance before you start using the hob.
- The hob is very durable but under certain circumstances it can break e.g. heavy or pointed objects dropping from some considerable height on to the surface.  
**Important:** In case of breakage or cracks do not use the hob. Contact AEG Service department as soon as possible.
- As soon as you switch on a cooking area you will hear a faint hum caused by the radiant heating elements. This will cease after a short period of use.
- Do not use the ceramic hob as a work surface!  
Do not place cling film or aluminium foil over the ceramic hob.
- Certain hobs incorporate a residual heat indicator (fig. 4/E) which glows to warn you that the cooking areas are still hot. When the cooking areas have cooled down the indicator light goes out. If the light does not glow turn to page "If you think your hob is not working properly".



### General

Your switch panel has two automatic cooking areas (fig. 4/A) and two fast cooking areas (fig. 4/B/C/D).

The symbols next to the control knob indicate which cooking area is operated by the individual switch.

The cooking area is switched off when the "0" is under the dot (fig. 5).

---

The heat is infinitely variable.

As soon as you switch on a cooking area the control is illuminated and stays on until the cooking area is switched off. (Control knob returned to "0" and depressed).

### Using the fast cooking areas

#### 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.

#### Dual-circuit cooking area on certain Vitramic hobs (fig. 4/B)


To switch on the small area turn the control knob (fig. 5/B) clockwise to any setting required as described under "Cooking" and "Frying".

To switch on the large cooking area turn the control knob (fig. 5/B) clockwise past setting 3 overcoming the slight resistance in the knob. The large plate is now switched on and you can adjust the heat by turning the control to a lower setting.


---

**To switch off the cooking area turn the control knob anti-clockwise to "0".**

#### Dual-circuit cooking area (fig. 4/C/D) on Vitramic hob illustrated (fig. 4).

To switch on the small cooking area, turn control knob clockwise to the required setting. To switch in the large cooking area gently press touch control  (fig. 4/D) which will light up.

**To switch off the dual circuit cooking area turn the control knob anti-clockwise.**

**To switch off the larger cooking area (fig. 4/D) during cooking while the small area stays on gently press touch control  on the hob.**

#### Important

The large areas of the dual circuit cooking areas can only be switched on when the smaller areas have already been switched on.

---

### Using the automatic cooking areas

The automatic cooking areas enable you to cook with the least amount of supervision. This means the cooking areas operate 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 required.
- Turn control knob to the required setting, e.g., 5–7 for potatoes.
- Give the control knob a short pull to activate the initial heat boost. A light will glow above the control knob top left (fig. 5/D) to indicate the heat boost.

When the light goes out the cooking area has switched down to continue cooking at a slower rate.

## 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.

If you have pulled the control knob activating automatic cooking by mistake, simply return the switch to "0" and start again.

## To switch on the cooking areas without using the automatic system

The automatic cooking areas can also be used as fast cooking areas by not pulling the control knob once it has been turned to the required setting. To bring food to the boil select setting 12, then select a setting between 3–6 for the remaining cooking time.

## Guidelines for automatic cooking areas

Switch settings    Suggested uses

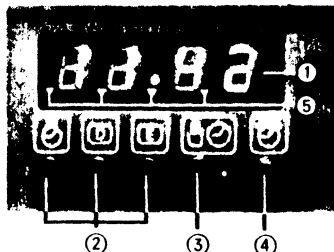
12	Fast frying, deep fat frying, to bring large quantities of liquid to the boil
11	Deep fat frying or sealing of meat
10–11	Fast frying of meat, pancakes
9–10	Frying of meat, fish, sausages and pancakes, hamburgers
8–9	Slow frying, eggs, liver, preparing roux
5–7	Cooking larger quantities of food, stews 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 the electronic clock

GB

The 24-hour electronic clock features a minute minder, automatic STOP and START/STOP facilities which can be used for the two automatic cooking areas.

Before selecting an automatic STOP or START/STOP on the clock, the cooking areas have to be switched on.




The times are set by pressing the relevant button ② while at the same time turning control knob ④.


While you are making your selection the display ① gives you a constant read-out of your selection.


After you have made your selection the display reverts to the time of day.

## What the symbols mean

Push buttons with symbols ②

 To set the minute minder


 To set the cooking time (duration)


 To set the cooking end

Symbols on change-over switch ③

The change-over switch is used:


To switch from manual operation to time controlled cooking:

Switch position for **manual** operation: 

Switch position for **time controlled cooking**: 

Symbols on display ①

The indicator symbols "▼" ⑤ enable you to check your selections:

 = Automatic indicator flashes: you can make your selections for time controlled cooking

 = Time controlled cooking selected: green triangle is illuminated

▼ = Indicator symbol ⑤ is illuminated when one of the buttons is pressed and time is being selected and for as long as time controlled cooking is in progress

## To correct or cancel an entry

The time selected can be altered at any time by pressing the relevant button and turning control knob ④.

To cancel the minute minder press the relevant button while at the same time turning control knob ④ until 0.00 is shown on the display.

To cancel an automatic STOP or a selection with a delayed START simply return the cooking duration to 0.00.

### **To re-set the clock**




After a power cut the display flashes "00.00" and the hob cannot be used until the time of day has been set on the clock. How to do this see page 6 "Before using the hob for the first time".

---

### **How to use the minute minder**


The minute minder operates independently from the automatic timer control facility. It incorporates an audible signal to remind you that a selected time has elapsed without influencing any selection made on the hob. You can select from 1 minute to 5 hours and 59 minutes.

#### **The minute minder is set as follows:**

1. Press button .  
The display will show "0.00" and indicator symbol "▼".
2. At the same time turn control knob  until the required time is shown on the display (e.g. 5 minutes). Release button . The display will revert to the time of day and indicator symbol "▼" is illuminated.

When the selected time has elapsed the indicator symbol "▼" goes out and you will hear an audible signal which will switch off automatically after approx. 3 minutes. To switch this off manually press any of the buttons.

#### **To check on remaining time:**

Press button . The remaining time is shown on the display. Release the button and the display reverts to the time of day.

---

## How to select automatic STOP and START/STOP





---

### **General**

The automatic cooking areas can be programmed to switch "off" or "on and off" automatically.

You can select a cooking duration of 5 hours and 59 minutes within a 23 hour and 59 minute period.

### **To select an automatic STOP**

1. Switch on the automatic cooking areas.
  2. **Set the change-over switch  to time controlled cooking.**  
The automatic indicator "▼" starts to flash.
  3. **Select duration.**  
Press button  at the same time turning control knob  to select the required cooking time. Release button . The display reverts to the time of day. The indicator symbols "▼" are illuminated.
-

## To select an automatic START/STOP

1. Switch on the automatic cooking areas.
2. **Set the change-over switch to time controlled cooking.**  
The automatic indicator "▼" begins to flash.
3. **Select duration.**  
Press button **[D]** at the same time turning control knob **(4)** to set the required cooking time. Release button **[D]** and the display reverts to the time of day. The indicator symbol "▼" above **[D]** is illuminated.
4. **Select cooking end**  
Press button **[E]** and the display will show the cooking end. The indicator symbol "▼" is illuminated.

### Example

It is 9.00 hours. You have selected a cooking time of 45 minutes. If you press button **[E]** the display will show 9.45. You can now alter the cooking end by turning control knob **(4)** to any time you wish the food to be ready (e.g. 12.00 hours). As soon as the required cooking end appears on the display release button **[E]** and the display reverts to the time of day. Symbols above **[D]** and **[E]** are illuminated. According to our example the oven and/or automatic cooking areas would switch on at 11.15 and switch off at 12.00 hours.

## To check remaining cooking duration

During time controlled cooking you can check the remaining cooking time by pressing button **[D]**. The display will show you the remaining cooking time.

## To check the cooking end

By pressing button **[E]** the display will show you the time the automatic cooking areas are going to switch off.

## Switch off

At the end of the elapsed duration the automatic cooking areas will switch off automatically and you can hear an audible signal which will switch off after approx. 3 minutes. To switch the signal off manually, press any of the buttons. The indicator symbols for **[D]** and **[E]** go out.

### Important

After time-controlled cooking return the control knobs to the "off" position and set the change-over switch to the hand symbol. The automatic indicator stops flashing and the hob is ready for manual use.

## General

Always switch off the cooking areas and let them cool down before cleaning. Never use abrasive cleaners or scouring powders, bleach and stain removers.

**Never place aluminium foil over the cooking areas.**

---

## Vitramic Hob

Ceramic surfaces require regular care and cleaning although they are easier to clean than your "old cooking areas".

To keep your hob in good condition, please follow the instructions below:

1. For normal to heavy soilage, clean the hob after **each** use with a clean damp cloth or kitchen roll and the AEG cleaner "Stahl-fix". Rub over the hob well and rinse thoroughly with a clean damp cloth or kitchen roll. Polish only with a soft clean cloth.
2. After heavy use of the hob clean as above (1) and use the AEG Cleaner/Conditioner "Cera-fix" daily. For normal use of the hob this should be conditioned at least once a week to ensure the long lasting and good looks of the hob.  

Put 3 to 7 drops onto a cold hob surface. Rub and clean with soft kitchen roll and polish off all residue with a clean, damp soft kitchen roll. Polish with a dry clean cloth.  
This cleaner/conditioner can also be used for light soilage on the hob surface as described above. Both the above cleaners are available from the AEG Spare Parts department.  
Soften boiled over food by leaving a damp cloth on the deposits, then remove deposits carefully using a glass scraper.
3. 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 "Stahl-fix" as under point (1) and "Cera-fix" as under point (2).

## 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** – while still hot, with a razor blade, in a patent holder (no detergent!). To clean the hob proceed as under (1).

**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 surfaces.

**Recommended Cleaners** "Stahl-fix" for normal or heavy soilage, "Cera-fix" for light soilage and conditioning. These are available from AEG Spare Parts department, "Stahl-fix" E-No. 022 300 702 and "Cera-fix" 022 300 703.

A razor blade in a patent holder held at an angle of 30° can be used to remove stubborn soilage. This is also available from Spare Parts department – E-No. 298 001 273.

### **Cleaning hobs with solid plates**

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.

The solid plates 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 Spare Parts department), to keep plates in good condition.

---

## **If you think your hob is not working properly**

---

### **The control lamps do not light up?**

May be you have not set all the controls correctly.

Check whether the fuses in the fuse box are in working order.

### **The clock is flashing 00.00?**

1. Before using the hob for the first time the clock has to be set, see page 6 "First set the time of day on the clock".
2. Power cut. During a power cut all data is cleared from the clock. After the power cut set the time of day on the clock (see

page 6) and any automatic selection you wish to make.

### **The clock does not accept any times?**

Before you turn the rotary knob press the relevant button. See page 6 (how to set the time of day).

### **The cooking areas do not heat up?**

Did you forget to turn the change-over switch of the automatic timer back to manual operation after time controlled cooking? See also page 13 "Switch off".

---

## **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 carefully.**

---

## **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 at 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 extra call-out charges.

---

This appliance complies with the Radio interference requirements of EEC Directive 76/899 and 82/499 EEC.

---

---

**If your cooker has a fault, please contact our service engineer and state the following numbers:**

**E-Nr.:** .....

**F-Nr.:** .....

**Hier Typschild einkleben!**