

Operating Instructions

EHC 60 DG

Combi Build-In Cooker
Model EHC 60 DG

AEG

Before continuing

Please read these instructions carefully before using your new appliance.

In this booklet you will find detailed notes on what you must do before using it for the first time and how you can roast, grill, cook, sterilise, bake, defrost, how to use the automatic timer, and how to clean the oven.

Important facts on installation can be found on page 26.

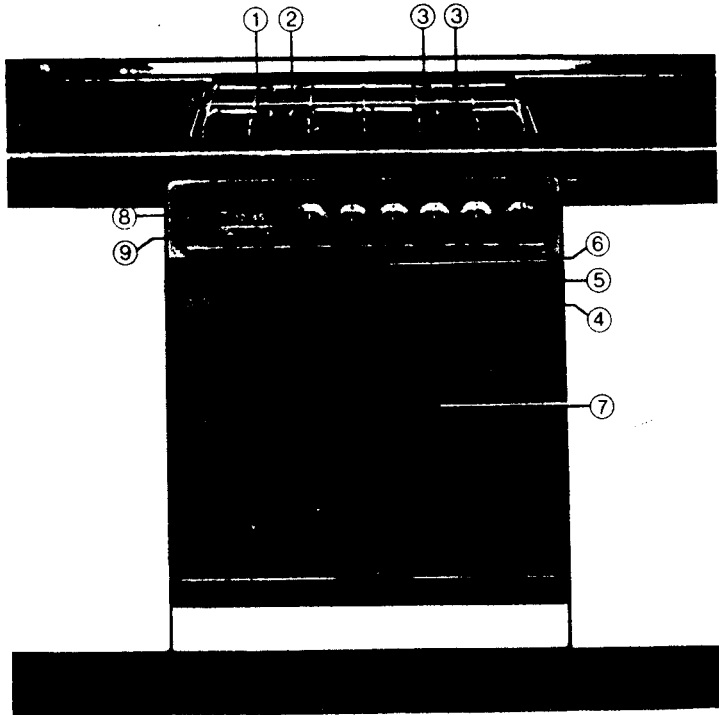
Your oven must be installed by a qualified fitter. The regulations of the local Electricity and Gas Boards have to be strictly adhered to.

This appliance complies with the requirements laid out in the EEC Directive 76/899.

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- ① Burner for large pans
- ② Burner for small pans
- ③ Burners for medium sized pans
- ④ Oven temperature control
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- ⑦ Ventitherm oven with grill and interior light – for oven equipment and use of oven see pages 8/9
- ⑧ Red thermostat light
- ⑨ Yellow mains light



Before using for the first time



How to clean the gas hob

Clean the gas hob, pan rest and burner caps with warm water and washing-up liquid. When replacing the burner caps make sure they slot into the burner heads (see also page 24).

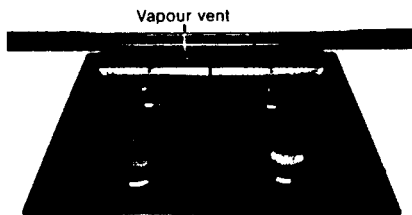
How to switch on the oven

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 aluminium baking sheets, meat/grill pan with reversible wire shelf and handle, grill deflector plate) and clean them in hot water and washing up liquid.

2. Switch on the oven (see page 9 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 cloth.
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Before using for the first time



Vapour vent

The vapours from the oven are ducted through the vent illustrated above for fast absorption by a cooker hood above.

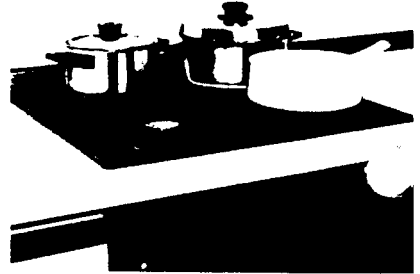
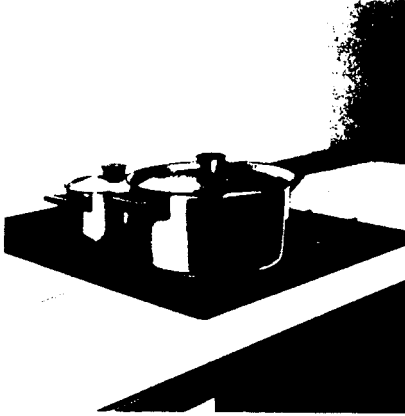
Oven coating

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.

Important note



Your cooker will get hot during operation particularly the glass window and the hob. For this reason take care to keep children away from cooking appliances.



General

Choosing the right saucepan for the right burner.

The base of the saucepan should always cover the flame to make the most economical use of the available energy.

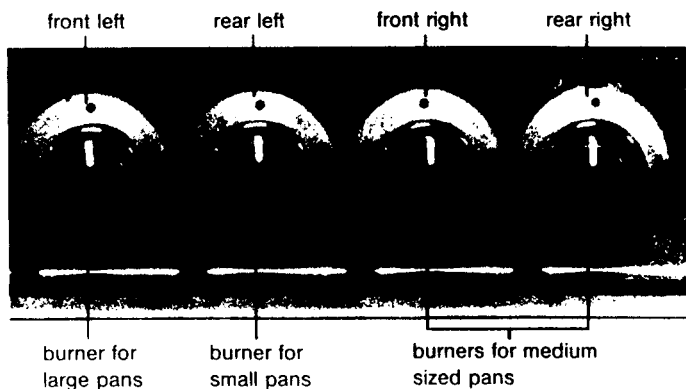
You will save time and money when you use a large saucepan for the large burner, a small one for the small burner and medium sized pans for the medium burners.

When using the two rear burners make sure that there is a gap of at least 4 cm between saucepan and wall otherwise the pans may block the vapour vent for the oven.

All burners have a flame-failure device which shuts off the supply of gas to the burner should the flame go out, (for instance, food boiling over).

Controls in
'Off' position

The symbols under the control knobs indicate which knob operates which gas burner



Switching
on and off

The burners have electric ignition.

The control knobs have 3 symbols:

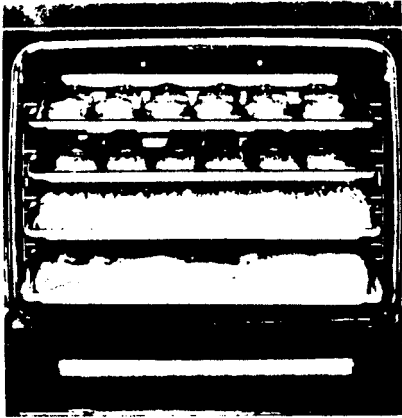
- = "Off" position
- ▲ (large flame) = to start frying or cooking
- (small flame) = simmering

You can adjust the flame anywhere between the small and large flame symbols according to your requirements.

To switch on:

- Turn the control knob anti-clockwise to the large flame ▲
- To ignite the gas, press in the control knob at the same time turning it to a stop position to the right or left.
- Hold the control knob in the depressed position for 4 to 5 seconds after the gas has ignited. Release the knob.
- Should the gas not ignite, turn the control knob clockwise to the "off" position and re-ignite after 2 seconds.

The advantages of Ventitherm cooking



Circulating hot air cooks the food from all sides.

Circulating hot air instead of the two heating elements in conventional electric ovens

The Ventitherm is a fan oven which cooks with circulating hot air. Contrary to a conventional electric oven which has two heating elements either in the sides or in the roof and base, the Ventitherm has one heating element encircling a fan behind the back plate of the oven. This fan draws air to the element where it is heated up. The hot air is then ducted

into the oven from either side of the back plate embracing the entire interior circulating continuously. This means virtually uniform heat throughout which allows you to utilise the oven space to its maximum capacity not only for cooking complete meals but also for batch baking.

Lower temperatures - the Ventitherm cooks at 20-40 °C lower

The rapid heat transfer in a Ventitherm oven offers a further advantage inasmuch that most of the time you can

cook with lower temperatures (up to 40 °C lower) saving electricity and reducing spitting during roasting.

High temperatures in a few minutes

As hot air is available almost as soon as you switch on the oven, pre-heating is usually unnecessary. With some foods, such as yeast doughs, pastries or souffles, better results can be achieved if

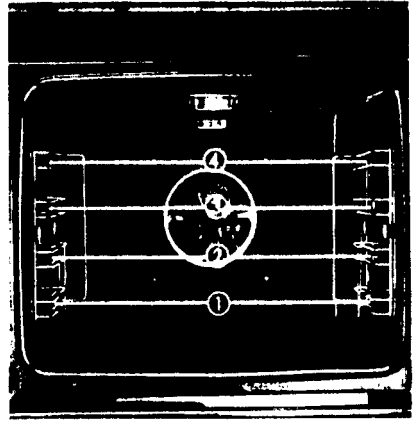
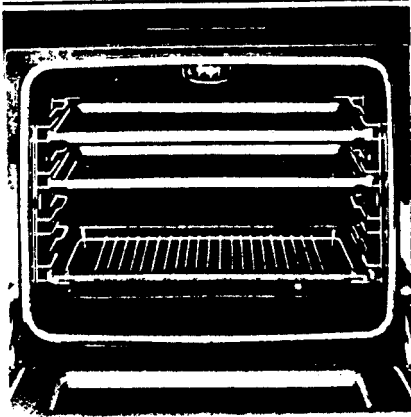
the oven is pre-heated. A 5 minute pre-heating time for the Ventitherm oven is sufficient, whereas a conventional oven will require a warm-up period of 15-20 minutes.

The Ventitherm oven cooks on 4 shelves simultaneously

With this very advanced system you can cook food on several shelf positions at the same time. Even foods which are as different as fish and cakes can be cooked together without any transfer of

smell or taste from one to the other. If only one shelf position is used the 1st or 2nd runner from the bottom is recommended.

Oven equipment and how to switch the oven on and off



Features

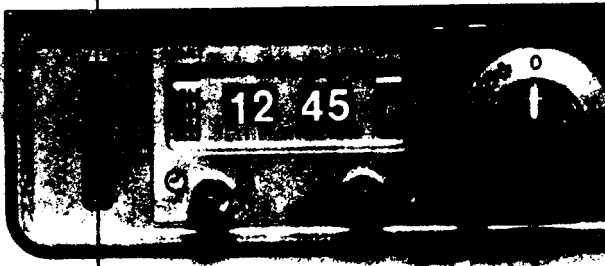
- 2 aluminium baking sheets
- 1 meat/grill pan
- 1 reversible wire shelf for roasting and grilling
- grill pan handle
- grill deflector plate

- For optional extras see page 26.

Runner positions

As illustrated above there is a removable rack on either side of the oven providing four runner positions to hold the oven equipment.

Red thermostat light



Yellow mains light

Oven control

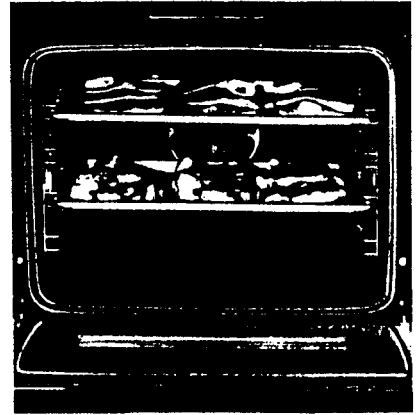
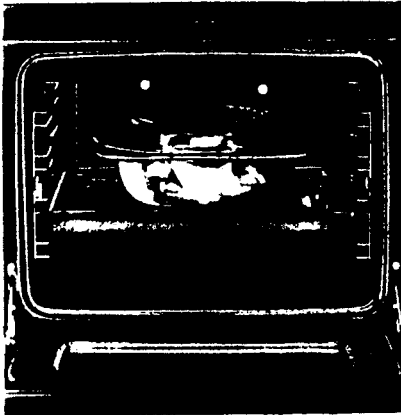
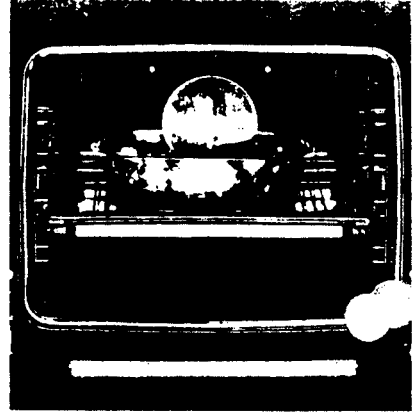
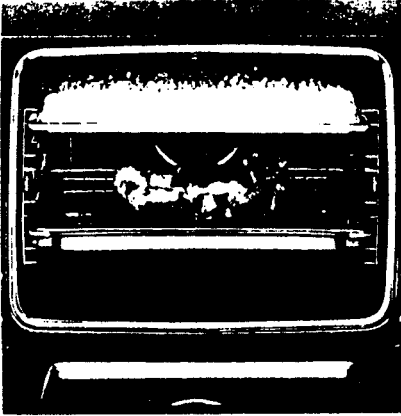
Switching on

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 is on when 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.



Containers

■ Roasting

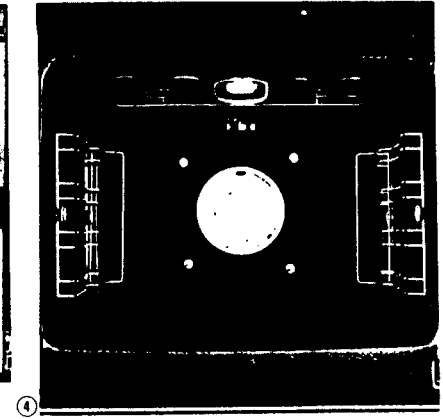
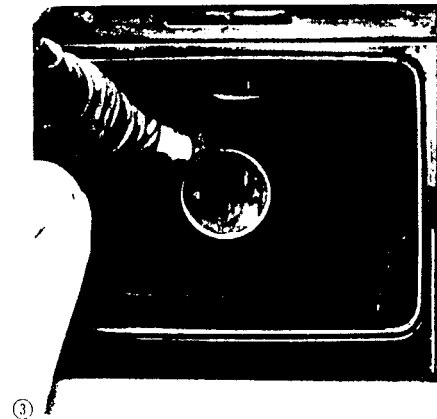
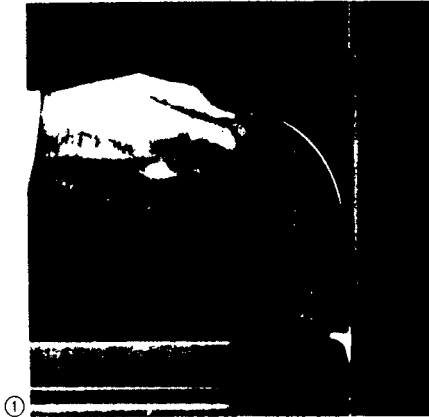
Meat, poultry and game may be open roasted depending on the size either in the meat pan or in a smaller roasting dish. Alternatively the joint may be cooked in a covered roasting dish or covered with aluminium foil.

■ "Hot air grilling"

Place toasties, steaks, chops, sausages etc. either on the baking sheets or on the wire shelf in the meat pan.

■ Casseroles

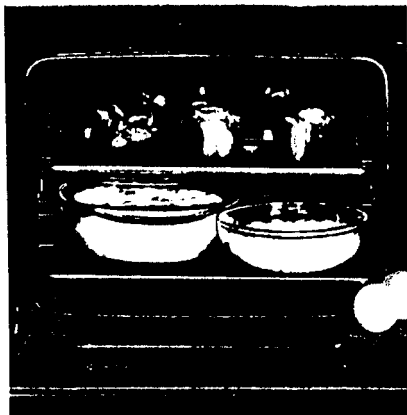
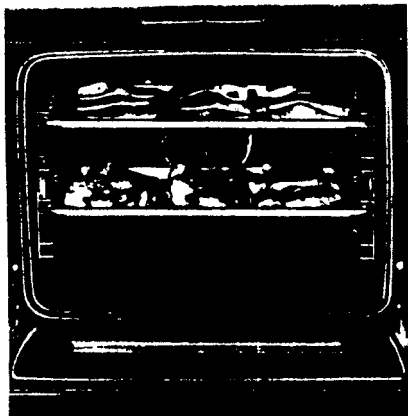
Stews and casseroles are cooked in covered ovenproof containers. Containers may be placed on the baking sheet or on the wire shelf in the meat pan.



Ins
fat filter

When open roasting or "hot air grilling" the fat filter has to be clipped over the fan opening to minimise soiling on the fan.

To insert the filter proceed as follows:
Hold the fat filter by the small handle ① and insert the 2 clips ② into the openings ③ above. Make sure that the fat filter covers the opening completely ④.



What temperatures for what food?

General rules:

- low temperatures for stews and casseroles
- medium to high temperatures for roasting*
- maximum temperatures for "hot air grilling"

- * Roasting temperatures depend on the cut of meat and the weight. Prime cuts can be roasted at higher temperatures than less expensive cuts which require lower temperatures and longer cooking times to tenderise the meat. A large joint will require a longer cooking time and lower temperatures than smaller joints.

Shelf position

1st or 2nd runner from the bottom.

Pre-heating

Pre-heating is generally unnecessary, except for fillets of beef, pork and veal.

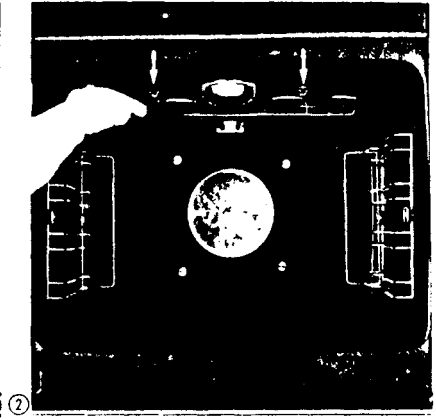
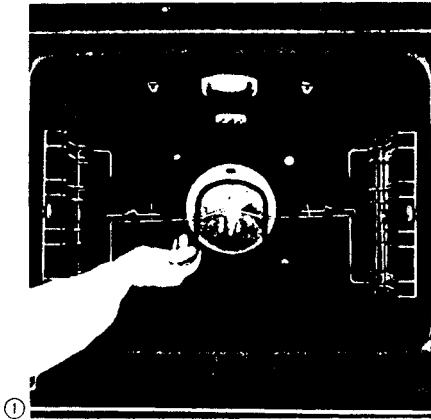
Switching on

Turn the oven control to the required temperature. When pre-heating, place the dish in the oven only when the red oven control light goes out.

Switching off

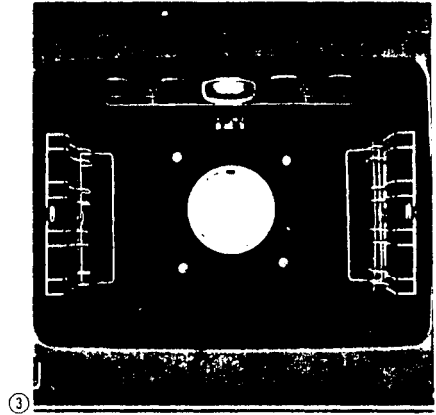
Turn the oven control to the "0" position.

Grilling using the grill element



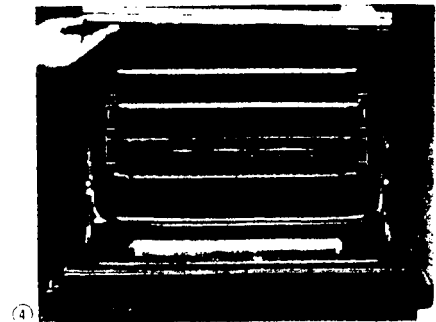
The fan oven incorporates a grill element which plugs into a socket at the rear of the oven.

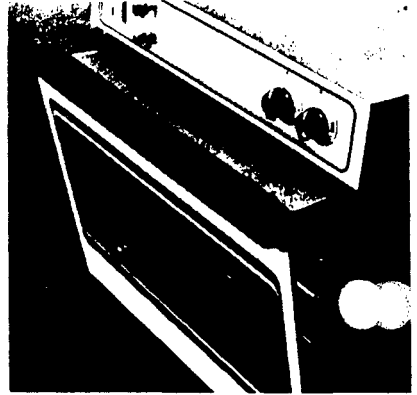
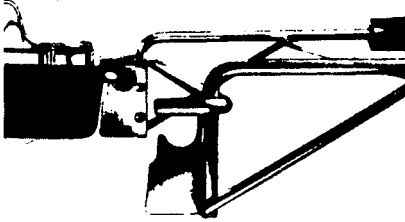
The grill element in the oven can be removed when the oven is used for cooking, or when the oven needs cleaning.



What to do before grilling

- ① Plug in the grill element by placing the 3 pins in the corresponding holes of the socket as illustrated. Push the element into place until the 2 brackets locate into the holders on either side of the oven light.
- ② Make sure that the element is completely located and is firmly in position.
- ③ Place fat filter in position.
- ④ 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 above 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

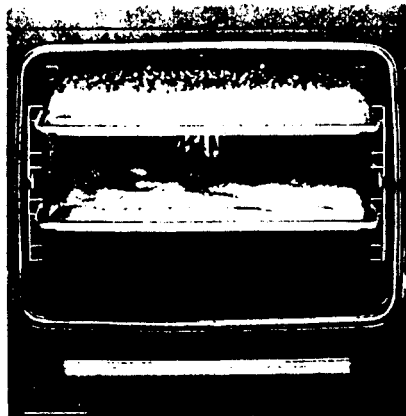
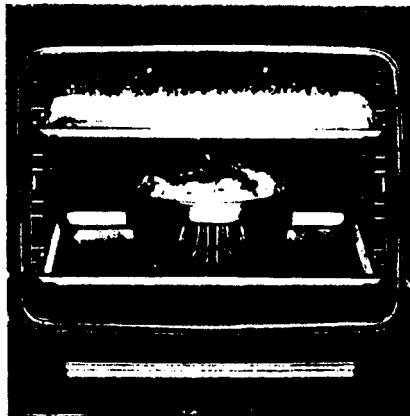
For grilling on the wire shelf the meat slices should be of equal thickness to ensure even browning. Brush the meat or fish with a little oil as required.

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.



Basic Notes

The Ventitherm oven can be used for up to 4-level baking.

Temperatures and baking times

When baking different types of cakes together, choose those which require the same or very similar temperatures.

When baking cakes with different baking times insert the cake with the longest cooking time first in the lowest position and the cake with the shortest cooking time at the top of the oven.

Using the multi-shelf baking method

Cooking times will be approximately 10 – 20 minutes longer than for one cake.

Baking tins

Cakes and pastries can be placed directly on the baking sheets or in all types of tins standing on the wire shelf in the meat pan or baking sheets.

Remove the



Remember to bake without the fat filter in place. This must be removed, otherwise the baking time will be longer.

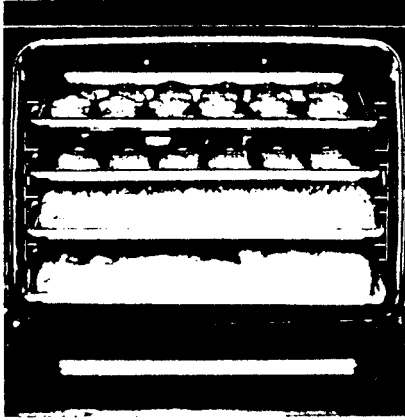
Pre-heating

The Ventitherm oven does not have to be pre-heated for baking. Exceptions are pastries, souffles and yeast dough, for which better results are obtained if the oven is pre-heated for 5 minutes.

Runner Positions

For baking on one level use the **2nd runner position**, for two levels **2nd and 4th**, for three levels

2nd, 3rd and 4th, and for four levels use all runner positions provided.



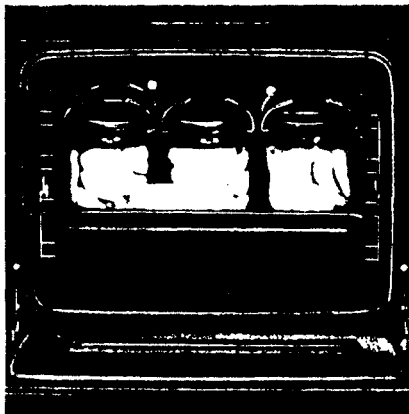
When baking cakes with moist fillings or toppings such as fruit, use only two sheets at a time as steam will develop if more are cooked. Always ensure that enough space is left between the sheets to enable the dough to rise.

Switching on

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

Switching off

Return the oven switch to "0".



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 until bubble formations.

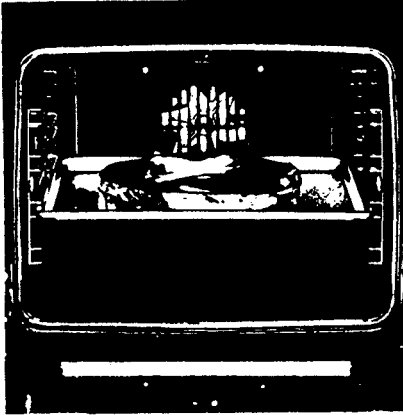
All jars should be of the same size and should be filled with the same amount and contents. Make sure that the tops are firmly attached to the jars. Stand a cup of hot water in the pan to maintain the necessary moisture in the oven. Close the oven door and select a temperature of 160 °C.

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 100 °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.



In a Ventitherm oven frozen food can be defrosted much faster than in a conventional oven.

Suitable Containers

Ready prepared meals in shallow aluminium dishes can be defrosted particularly fast, since aluminium is a good heat conductor. Therefore, when freezing cooked meat or vegetables, use

aluminium dishes which are as shallow as possible. Heat-proof containers with lids are most suitable for defrosting uncooked frozen meat and fruit.

Runner position

Generally use the 2nd runner position. You may use the meat pan, with or without the wire shelf, or the baking sheet as a shelf.

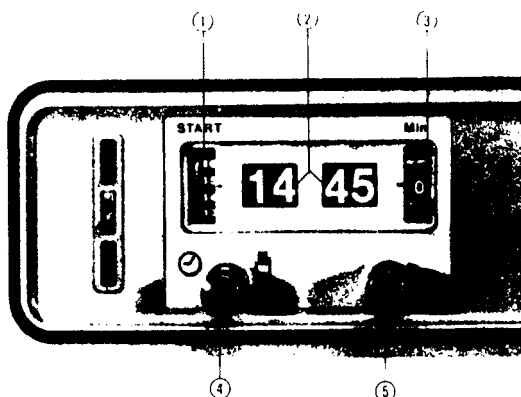
Temperature and time

Temperature

Ready prepared meals are defrosted and re-heated at 200 °C; partly cooked food is defrosted at a temperature of 170 to 200 °C and cooked at that temperature.

Time

The defrosting time depends on the type and quantity of the frozen food as well as on the temperature selected.



The clock on your cooker shows you the correct time of day.


Setting the clock

To set the clock, e.g. when using the cooker for the first time or after a power cut, proceed as follows:

1. Pull out knob (3), the digits will rotate in a speeded up fashion.
2. When the correct time appears push in button (5).

Setting the minute minder

The clock incorporates a minute minder with a buzzer to remind you that a selected cooking time has elapsed. The minute minder is set as follows:


1. Set the change-over button (4) to .
2. Press button (5) until the minute dial (3)

shows the required time against the marker. The buzzer will sound at the end of the pre-set cooking time. It will switch off automatically after several minutes.


You can switch this off manually by pressing button (5) until "0" of the dial appears against the marker.

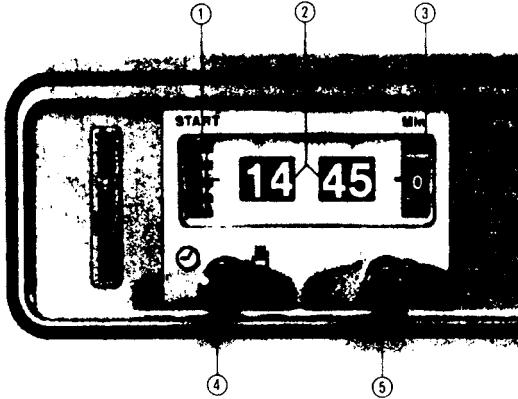
Important note

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


If the green line on the starting dial (1) is not visible, turn the change-over button (4) to  and press until the starting dial (1) stops.

It will then show the same time as the adjacent digital clock (2). A green line appears on the starting dial when the change-over button is released.


Return the change-over switch (4) to , and set the control knob to "0".




Automatic STOP and START/STOP facilities are a feature of this appliance which can be used for the oven. At the end of the cooking time you will hear a buzzer which switches off automatically after a few minutes.

After completion of the time controlled cooking please return the change-over switch ④ to , and set the oven control knob to "0".


Setting the automatic STOP

1. If the green line on the starting dial ① is not visible, turn the change-over button ④ to  and press until the starting dial ① stops. It will then show the same time as the adjacent digital clock ②. A green line appears on the starting dial when the change-over button is released.

2. Leave the change-over button ④ on .
3. Press button ⑤ until the minute dial ③ shows the required cooking time against the marker.
4. Switch on the oven.

Setting the automatic START/STOP

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

1. Turn the change-over button ④ to the  symbol.
2. Press button ⑤ until the minute dial ③ shows the required cooking time against the marker.
3. Deduct the cooking time from the required end, this gives you the starting time for the automatic START/STOP.
4. Press change-over button ④ until the starting dial ① shows the required starting time against the marker.
5. Switch on the oven.



Before cleaning switch off the oven and allow it to cool down. For best results the oven should be cleaned after each use as food deposits will 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).

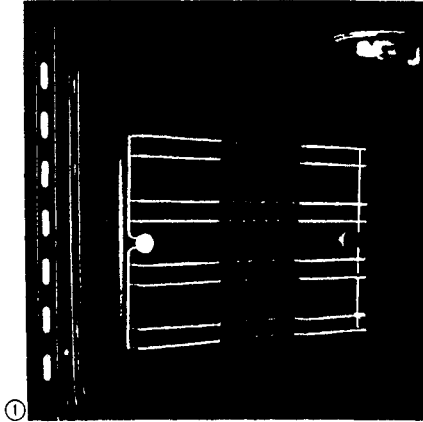
Oven interior light

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 .

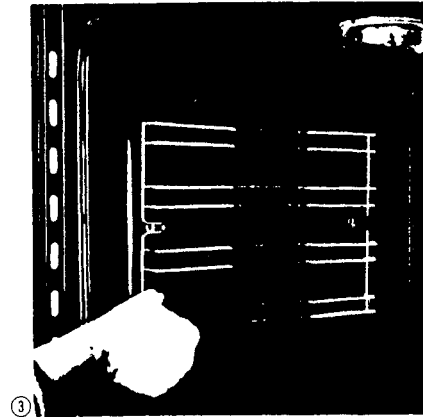
With the switch in this position the oven will not heat up. After cleaning, return the oven switch to "0".

Cleaning and maintenance

The oven



Removing the
shelf supports



Remove oven accessories.

1. Loosen both nuts at the rear on the left and right of the oven.
2. Unscrew both nuts at the front on the left and right of the oven.
3. Remove the shelf supports.

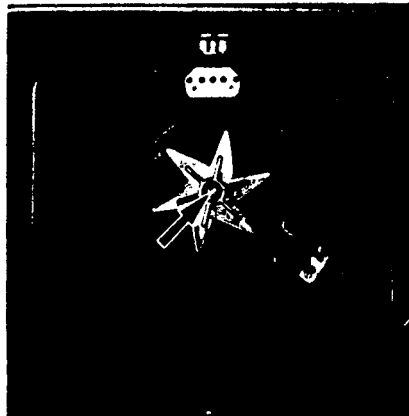
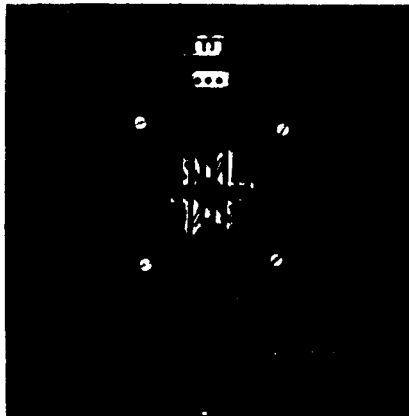
Re-assemble in reverse order.

Removing the
fat filter



The fat filter should be cleaned as regularly as the oven. Hold the filter by the handle and lift it upwards. Boil the fat filter in hot water with some automatic washing powder added or wash it in the dishwasher.

See page 11 for details on how to insert the fat filter.



**Removing the
rear oven
panel**

The rear panel can be removed for cleaning. Proceed as follows:

1. Unscrew the four nuts (see illustration).
2. Clean the panel by soaking in hot water and washing-up liquid, or use a cream cleaner such as "Jif" and a soft brush.

Do not use abrasive cleaning agents or scouring powders.

**Removing
the fan**

The fan (see above illustration on the right) can be removed for cleaning after the rear panel has been removed.

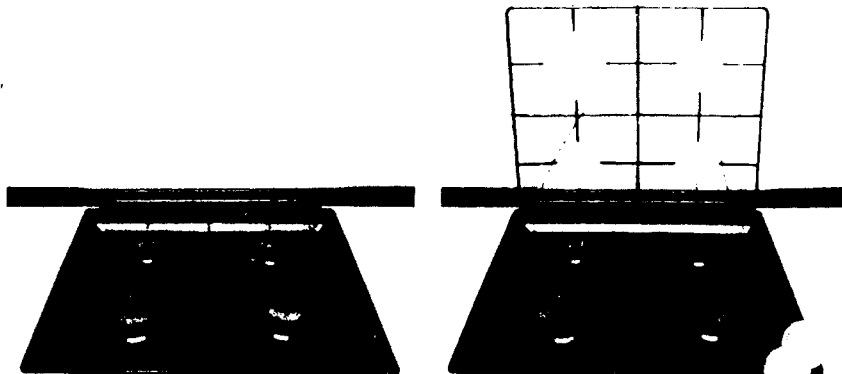
To take off the fan = turn screw clockwise

To replace fan = turn screw anti-clockwise

The fan may be cleaned manually or in a dishwasher.

Cleaning and maintenance

The hob



Hob

The enamelled hob and pan rest may be cleaned with hot water and washing up liquid or a cream cleaner such as "Jif".

Remove residual cleaning material with a clean damp cloth, and wipe the hob dry.

Never use abrasive cleaning agents or scouring powders.

Burner caps

The burner caps are corrosion resistant and slight soilage tends to clean itself during operation.

For heavier soilage set the burner to a little higher than the small flame and leave it until the burner has cleaned itself.

Important

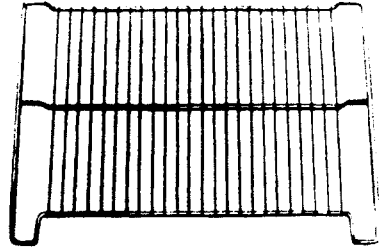
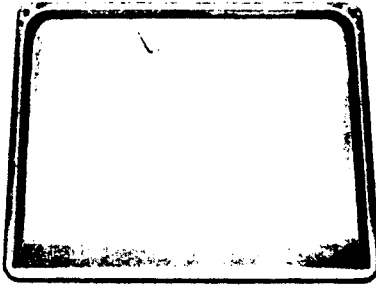
The burner caps should not be removed. However, should it be unavoidable to do so make sure that the caps are replaced by slotting them in properly. By turning the caps on the burner heads the slotting in position can easily be determined.

Switch on the burner to see that the flame burns evenly around the burner.

Burner caps which have not been properly engaged on the burner heads make it difficult to ignite the gas, can cause damage and unpleasant gas odours.

Up to 2
baking sheets

E no.
611 899 359

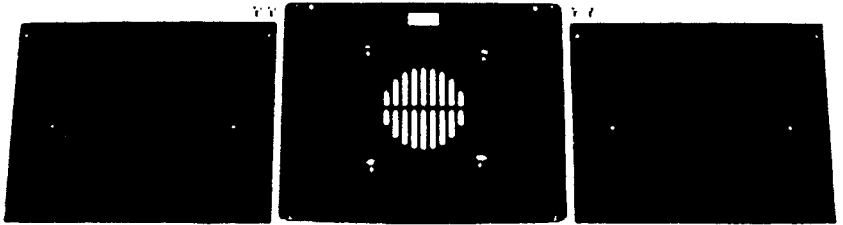


Reversible
wire shelf

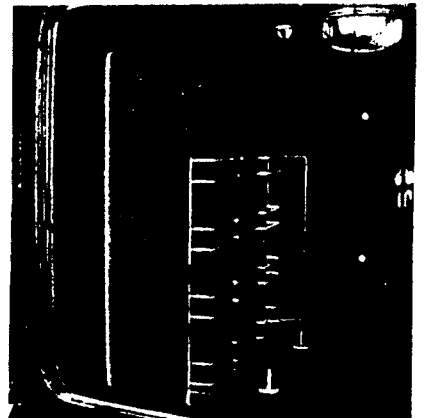
E no.
611 899 360

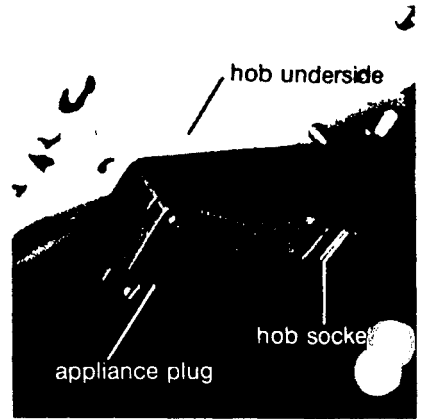
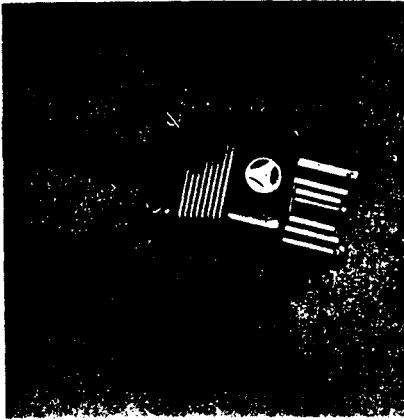
Catalytic
panels
(1 set consisting
of 2 side panels
and 1 rear panel)

E no.
611 899 347



Additional catalytic liners are available for the sides and the rear of the oven and are fastened, as illustrated, with the catalytic coating facing the oven interior. These liners help to keep the oven cleaner as they clean themselves to a great extent during normal roasting and baking. As cleaning may be improved by exposure to a higher temperature it may be necessary to run the oven at 250 °C for 1 or 2 hours per week. Before carrying out such a heat cycle remove all oven equipment and make sure that you have cleaned the unlined surfaces to prevent any soil from baking on. For isolated stubborn stains use a soft brush and very hot soapy water. Never use abrasive cleaners or scouring powders.





The installation has to be carried out by a qualified and approved fitter. The appliance is rated for 240 volts single phase AC and must be permanently connected.

All instructions given by the Electricity and Gas Boards must be followed carefully when connecting the appliance to the main electricity and gas supplies.

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.

It is permissible to use solid wood upstands on work surfaces behind the gas hob as long as the minimum distances between upstand and hob are being adhered to (see Installation Instructions). Wood surfaces are affected by light and changes in colour are quite normal.

Connection

The appliance must be installed in such a way that it can be easily disconnected before servicing, eg: by removing the fuses or by operating the automatic cut-out.

For full details on installation see separate Installation Instructions.

After installation there must be no access to live parts.

The cooker has a cable with plug which is plugged into the socket on the underside of the hob (see illustration above).

What can be the cause if . . .


Non functioning of your built-in cooker is mostly due to minor causes which you can rectify yourself.

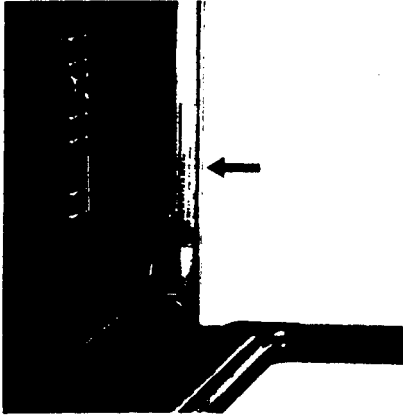
. . . the control lights do not work?

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). Disconnect the fuses in the fuse box. Release the cover for the oven light from the oven roof by turning it anti-clockwise. Remove the faulty bulb and replace it with a new one. Check that the oven is set for manual cooking .



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

Model

E no.

Serial no. (F no.)

Important

Please make sure that you are not able to rectify the fault yourself prior to calling a service engineer 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.

Should you be unable to locate the cause of a problem in spite of the 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 appliance, and to avoid inconvenience we recommend you to transfer them to the space provided above.

AEG