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You can read the recommendations in the user guide, the technical guide or the installation guide for AEG-ELECTROLUX 47056VS-MN. You'll find the answers to all your questions on the AEG-ELECTROLUX 47056VS-MN in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual AEG-ELECTROLUX 47056VS-MN
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Manual abstract:

Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office. Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it. In the AEG webshop, you'll find everything you need to keep all your AEG appliances looking spotless and working perfectly. Along with a wide range of accessories designed and built to the high quality standards you would expect, from specialist cookware to cutlery baskets, from bottle holders to delicate laundry bags. We recommend the use of original spare parts. When contacting Service, ensure that you have the following data available. The information can be found on the rating plate.

Before the installation and use, read this manual carefully: · For your own safety and the safety of your property · Always keep these instructions with the appliance also if you move or sell it. The manufacturer is not responsible if incorrect installation or use results in damage. The adjustment conditions for this appliance are described on the label (or data plate). Only an approved technician can install and connect the appliance. Make sure that the appliance is not damaged because of transport.

@@@Be careful when you move the appliance. the appliance is heavy. Always use safety gloves. @@ Keep the minimum distances to the other appliances and units. @@Children shall not play with the appliance.

Keep all packaging away from children. There is the risk of suffocation or physical injury. Keep children and animals away from the appliance when the door is open or the appliance is in operation. There is the risk of injury or other permanent disability. If the appliance has Child lock or Key lock function, use it. It prevents children and animals from accidental operation of the appliance. Only an approved electrician can install and connect the appliance. @@@Do not change the specifications or modify this product. There is risk of injury and damage to the appliance. @@The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles.

The isolation device must have a contact opening width of minimum 3 mm. The shock protection parts must be fixed in such a way that they cannot be undone without tools. When you connect electrical appliances to mains sockets, do not let cables touch or come near the hot appliance door. There is a risk of fire. Make sure not to squash or cause damage to the mains plug (if applicable) and cable behind the appliance. Make sure that the mains connection is accessible after the installation. Always monitor the appliance during operation. Always stay away from the appliance when you open the door while the appliance is in operation. hot steam can release. There is a risk of burns.

Do not use this appliance if it is in contact with water. Do not operate the appliance with wet hands. Do not use the appliance as a work surface or storage surface. There is a risk of burns. Do not put metallic objects, for example cutlery or saucepans lids, on the surface, as they can become hot.

There is a risk of burns. Use gloves when you insert or remove the accessories or pots. The appliance and its accessible parts become hot during use. take care to avoid touching the heating elements. Young children must be kept away unless continuously supervised. open the door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. There is the risk of fire. @@@@There is a risk of explosion or fire. set the cooking zones to "off" after each use. @@@@@@@@ discoloration of the enamel has no effect on the performance of the appliance. To prevent damage or discoloration to the enamel: do not put any objects directly on the appliance floor and do not cover it with aluminium foil; do not put hot water directly into the appliance; do not keep moist dishes and food in the appliance after you finish the cooking. Do not apply pressure on the open door. Do not put flammable materials in the compartment below the oven. Do not put anything on the hob that is liable to melt.

If there is a crack on the surface, disconnect the power supply. There is a risk of electric shock. Excessive heat reflection can damage the cooking surface. Be careful when you remove the door from the appliance. Bulb lamps used in this appliance are special lamps selected for household appliances use only. They cannot be used for the full or partial illumination of a household room. If it becomes necessary to replace the lamp use one of the same power and specifically designed for household appliances only. Disconnect the appliance from the power supply before the replacement of the oven lamp. There is the risk of electrical shock. cool down the appliance.

There is a risk of burns. Only an approved engineer can repair or work on the appliance. Use only original spare parts. Before maintenance, make sure that the appliance is cold. There is a risk of burns.

There is a risk that the glass panels can break. Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire. For your personal safety and the safety of your property, only clean the appliance with water and soap. Do not use flammable products or products that can cause corrosion.

Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers. If you use an oven spray, follow the instructions from the manufacturer. Do not spray anything on the heating elements and the thermostat sensor (if applicable).

@@Heat resistant surface of the inner glass can break and shatter. @@@@@@@There is a risk of suffocation. Moussaka pan (for some models only) To make a moussaka. Clean the appliance before first use. Accessories can become hotter than usually. You must set the time before you operate the oven.

@@@@@@@End To use the appliance, push the knob.

Preheat the empty appliance to burn off the remaining grease. @@Use the residual heat to decrease energy consumption. Do not turn it through the stop position. Turn the knob slowly to the symbol until you can hear a click. The two cooking zones are on. The residual heat indicator comes on when a cooking zone is hot. WARNING! There is a risk of burns from residual heat. Put cookware on a cooking zone before you start it. @@ The bottom of pans and cooking zones must have the same dimension. The bottom of the cookware must be as thick and flat as possible.

@@@@@@@Always use cookware with clean bottom. @@If not, the dirt can cause damage to the appliance. Use a special scraper for the glass.

@@@@@Use a special cleaning agent for glass-ceramic or stainless steel. 2.

Clean the appliance with a moist cloth and some detergent.



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3. At the end, rub the appliance dry with a clean cloth. @@@@To cook large pieces of meat. @@To grill flat food items in large quantities. To set how long the appliance must operate. To set when the appliance must be deactivated. @@@@First set Duration, then End. @@@@The clock function goes out after some seconds. @@@@Push the deep pan between the guide-bars of one of the oven levels. @@@@The temperature and baking times in the tables are guidelines only. Use a deep baking tray for very moist cakes. With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residue of hare, leg of hare Saddle of venison Haunch of venison Poultry Type of meat Poultry portions Half chicken Chicken, poulard Duck Goose Quantity 200-250g each 400-500g each 1-1. Type of meat Turkey Turkey Fish Type of meat Whole fish Beef Type of meat Roast beef or fillet: rare Roast beef or fillet: medium Roast beef or fillet: well done Pork Type of meat Shoulder, neck, ham joint Chop, spare rib Meat loaf Porkknuckle (precooked) Veal Type of meat Roast veal Knuckle of veal Quantity 1 kg 1. Lamb Type of meat Leg of lamb, roast lamb Saddle of lamb Poultry Type of meat Poultry portions Half chicken Chicken, poulard Duck Goose Turkey Turkey Quantity 200-250 g each 400-500 g each 1-1.

Always use the grilling function with maximum temperature setting Always grill with the oven door closed Always pre-heat the empty oven with the grill functions for 5 minutes. Always set the pan to collect the fat into the first shelf level. Grill only flat pieces of meat or fish. Food types for grilling Toast with topping Cover the oven shelves with baking parchment. After that finish the drying process. Vegetables Food to be dried Beans Peppers Vegetables for sour Mushrooms Herbs Fruit Food to be dried Plums Apricots Apple slices Pears Shelf position 1 level 3 3 3 3 2 levels 2/4 2/4 2/4 2/4 Temperature °C 60 - 70 60 - 70 60 - 70 60 - 70 Time in hours (Guideline) 8 - 10 8 - 10 6-8 6-9 Shelf position 1 level 3 3 3 3 2 levels 2/4 2/4 2/4 2/4 Temperature °C 60 - 70 60 - 70 60 - 70 50 - 60 40 - 50 Time in hours (Guideline) 6-8 5-6 5-6 6-8 2-3 Put the food on a plate. Do not cover it with a bowl or a plate. this can extend the defrost time. Use the first oven shelf position. Comment Place the chicken on an upturned saucer placed on a large plate Turn halfway through Turn halfway through Turn halfway through - Comment Cream can also be whipped when still slightly frozen in places - According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk.

@@@@ To clean metal surfaces, use a usual cleaning agent - Clean the oven interior after each use. Then you can remove dirt more easily and it does not burn on. Clean stubborn dirt with a special oven cleaner. Clean all oven accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.

If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. Dry it with a soft cloth. Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions. You can remove the shelf supports to clean the side walls.

Pull the front of the shelf support away from the side wall. Pull the rear end of the shelf support away from the side wall and remove it. Valid with telescopic runners: The retaining pins on the telescopic shelf runners must point to the front! Make sure that the longer fixing wire is in the front. The ends of the two wires must point to the rear. Be careful when you change the oven lamp. There is a risk of electrical shock. Put a cloth on the bottom of the oven to prevent damage to the oven light and glass cover. replacing the oven lamp 1. You can find the lamp glass cover at the back of the cavity. Turn the lamp glass cover counterclockwise to remove it.

To make the cleaning easier, remove the door. WARNING! Make sure that the glass panels are cool before you clean the glass door. The.



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