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You can read the recommendations in the user guide, the technical guide or the installation guide for AEG-ELECTROLUX 49002VMN. You'll find the answers to all your questions on the AEG-ELECTROLUX 49002VMN 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 49002VMN
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49002VMN

EN COOKER

USER MANUAL



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Manual abstract:

General information and tips Environmental information Subject to change without notice 4 Safety information SAFETY INFORMATION Before the installation and use, read this manual carefully: · For your own safety and the safety of your property · For the protection of the environment · For the correct operation of the appliance. 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. Children and vulnerable people safety · This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in safe way and understand the hazards involved. Children shall not play with the appliance. · Keep all packaging away from children. There is the risk of suffocation or physical injury. @@There is the risk of injury or other permanent disability. @@@@There is the risk of injury and damage to the appliance. · Do not let the appliance stay unattended during operation. @@Contact an approved service centre. This is to prevent the risks of structural damage or physical injury. · Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier. · Remove all packaging, stickers and layers from the appliance before first use. Do not remove the rating plate. It can invalidate the guarantee. · Fully obey the laws, ordinances, directives and standards in force in the country where you use the appliance (safety regulations, recycling regulations, electrical or gas safety rules etc.). · Be careful when you move the appliance. The appliance is heavy. Always use safety gloves. Do not pull the appliance by the handle. · Make sure that the appliance is disconnected from the power supply during the installation (if applicable). · Keep the minimum distances to the other appliances and units. · Do not put the appliance on a base. Safety information 5 Electrical connection · Only an approved electrician can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury. · The appliance must be earthed. · Make sure that the electrical data on the rating plate agree with your domestic power supply. · Information on the voltage is on the rating plate. · You must have the correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors. · 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. · Always use a correctly installed shockproof socket. · When you connect electrical appliances to mains sockets, do not let cables touch or come near the hot appliance door. · Do not use multi-way plugs, connectors and extension cables. 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. · Do not pull the mains cable to disconnect the appliance. Always pull the mains plug (if applicable). · Do not replace or change the mains cable. Contact the service centre. Use · Only use the appliance for domestic cooking tasks. Do not use the appliance for commercial and industrial use. This is to prevent physical injury to persons or prevent damage to property. · 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. · The cooking surface of the appliance becomes hot during use. 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. · The interior of the appliance becomes hot during use. There is a risk of burns. Use gloves when you insert or remove the accessories or pots. · Open the door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. There is the risk of fire. · Do not let sparks or open flames come near the appliance when you open the door. 6 Safety information · Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made of plastic or aluminium) in, near or on the appliance. There is a risk of explosion or fire. · Set the cooking zones to "off" after each use. · Do not use the cooking zones with empty cookware or without cookware · Do not let cookware boil dry. This can cause damage to the cookware and hob surface. · If an object or cookware falls on the hob surface, the surface can be damaged. · Do not put hot cookware near to the control panel because the heat can cause a damage to the appliance. · Be careful when you remove or install the accessories to prevent damage to the appliance enamel. · Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the hob surface if you move them on the surface. · 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. Keep there only heat-resistant accessories (if applicable). · Do not cover oven steam outlets. They are at the rear side of the top surface (if applicable). · If there is a crack on the surface, disconnect the power supply. There is a risk of electric shock. · Do not put heat-conducting materials (e.g. thin metal mesh or metal-plated heat conductors) under the cookware. Excessive heat reflection can damage the cooking surface. · Do not use the appliance during a power cut. Care and cleaning · 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.



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A build-up of fats or other foodstuff can result in a fire. Regular cleaning prevents the surface material from deteriorating. 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). Product description 7 Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter. When the door glass panels are damaged they become weak and can break. You must replace them.

Contact the service centre. Be careful when you remove the door from the appliance. The door is heavy. 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. Do not clean catalytic enamel. Service centre Only an approved engineer can repair or work on the appliance. Contact an approved service centre. Use only original spare parts. Disposal of the appliance To prevent the risk of physical injury or damage: Disconnect the appliance from the power supply.

Cut off the mains cable and discard it. Discard the door catch. This prevents children or small animals from being closed inside of the appliance. There is a risk of suffocation. PRODUCT DESCRIPTION General overview 1 2 3 4 5 2 5 4 3 2 1 3 7 2 1 3 6 4 5 7 8 Before first use 1 2 3 4 5 6 7 Hob Grill Oven lamp Shelf support Bottom heat Fan and heating element Shelf positions Cooking surface layout 1 2 3 145 mm 120/180 mm 120/175/210 mm 180 mm 4 1 2 3 4 5 6 7 Cooking zone 1200 W Steam outlet Cooking zone 700/1700 W Cooking zone 1800 W Oven control panel Hob control panel Cooking zone 800/1600/2300 W 7 6 5 Accessories Oven shelf For cookware, cake tins, roasts. Deep roasting pan To bake and roast or as pan to collect fat. The roasting pan grid To put in the deep roasting pan. BEFORE FIRST USE WARNING! @@ Clean the appliance before first use. CAUTION! Do not use abrasive cleaning agents! This can damage the surface. @@@@To set the current time use or button.

@@@@if : or End is set Pre-heating 1. Set function and maximum temperature. 2. Let the appliance operate without the food for approximately 1 hour, and maximum temperature.

3. Set function 4. @@and maximum temperature. 5. Set function 6.

@@This is to burn off the residue in the appliance. The accessories canzone is hot. WARNING! @@Starting the child safety device Start the hob with . Do not set the heat settings. Touch for 4 seconds. Acoustic signal appears. @@ Stop the hob with . Switching off the child safety device Start the hob with . Do not set the heat settings. Touch for 4 seconds.

Acoustic signal appears. @@ Stop the hob with . @@ you do not set the heat setting after you start the hob. you cover a sensor field with an object (a pan, a cloth, etc.) for longer than 10 seconds. The sound operates until you remove the object. the hob gets too hot (er clock functions. To set the clock function and minute minder. OVEN - DAILY USE WARNING! Refer to "Safety information" chapter. Switching the appliance on and off Press the On/Off button to switch the appliance on or off.

Application To bake and roast on one oven level. To brown. To bake cakes with crispy or crusty bases. To preserve food. To toast or grill flat food in large quantities.

To light up the oven interior. Top oven functions Oven function Conventional Browning Base Heat Dual Grill Light Main oven functions Oven function True Fan Application To bake on 3 oven levels maximum at the same time. @@@@To prepare very lean, tender roasted food. To roast larger joints of meat or poultry on one shelf position. To brown.

To grill flat food in large quantities. To toast bread. To keep food warm. To dry food. To defrost frozen food. @@2. Switch on the appliance using the On/Off button. @@The display shows the recommended temperature. @@@@(@@99 minutes). This function has no effect on the operation of the appliance.

To set how long the appliance has to be in operation. To set the switch-off time for an oven function. @@@@In these 5 seconds, touch or to set the time. @@After these 5 seconds, the symbol comes on. The time starts to count down. Setting the clock functions 1. 2. 3. Switch on the appliance. @@@@The appliance switches off.

Use any button to switch off the acoustic signal. @@@@Switching on Heat+Hold 1. Set clock functions Duration and/or End . again and again, until the display shows the symbol Keep warm 2. Use Selection .

3. Use , the display shows "00:30" 4. @@The set oven function operates at 80°C for 30 minutes. The oven then switches off automatically. @@@@@8. 5 h. @@Then you can switch it on again. If you set the clock function Duration or End , the automatic cut-out switches off. OVEN - USING THE

ACCESSORIES WARNING! Refer to "Safety information" chapter. Inserting the Oven Accessories Put in the slide-in accessories so that the double side edges are at the back of the oven and point down to the bottom. Push the slide-in accessories between the guide-bars of one of the oven levels. The deep roasting pan and the oven shelf have double side edges. These edges and the shape of the guide-bars causes the anti-tilt safety for the oven accessories. Inserting the oven shelf and deep roasting pan together Put the oven shelf on the deep roasting pan. Push the deep roasting pan between the guide-bars of one of the oven levels.

Grilling set The grilling set includes the roasting pan grid and the deep roasting pan. You can use the roasting pan grid in two positions: turned up and down. 20 Oven - Helpful hints and tips To roast larger pieces of meat or poultry on one level: 1. Put the roasting pan grid in the deep roasting pan. The supports of the roasting pan grid must point up. 2. Put the deep roasting pan in the appliance, on the necessary shelf level. To grill flat dishes in large quantities and to toast: 1. Put the roasting pan grid in the deep roasting pan. The supports of the roasting pan grid must point down.

2. Put the deep roasting pan in the appliance, on the necessary shelf level.



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OVEN - HELPFUL HINTS AND TIPS WARNING! Refer to "Safety information" chapter. The temperature and baking times in the tables are guidelines only. They depend on the recipes, quality and quantity of the ingredients used.

CAUTION! Use a deep baking tray for very moist cakes. Fruit juices can cause permanent stains on the enamel. Top oven The top oven is the smaller of the two ovens. It has 3 shelf levels. Use is to cook smaller quantities of food.

It gives especially good results when used to cook fruitcakes, sweets and savoury flants or quiche. Oven - Helpful hints and tips 21 Main oven The main oven is particularly suitable for cooking larger quantities of food. Baking General instructions · Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables. · With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat. · Use deep roasting pan in middle or top shelf level of top oven. · To brown pastry dishes on the bottom, cook on metal plate or put on a baking tray. When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone. How to use the Baking Tables · We recommend to use the lower temperature the first time.

· If you cannot find the settings for a special recipe, look for the one that is almost the same. @@@@If this occurs, do not change the temperature setting. @@@@ (If present) · Roast lean meats in a roasting tin with a lid. This will keep the meat more succulent. @@@@temperature. @@@@If you are using a meat probe, remove it before grilling. Veal Type of meat Fillet of beef 1) Lamb Type of meat Leg/shoulder/saddle Shelf 2 Temperature °C 160 Time in minutes per kg meat 80-100 Shelf 2-3 Temperature °C 160 Time in minutes per kg meat 60-70 28 Oven - Helpful hints and tips Pork Type of meat Roast pork 1) Pork loin 1) Neck fillets Ham Poultry Type of meat Chicken, parted Duck 1) Duck slow roasting 1) Roast turkey, stuffed Turkey breast Shelf 2-3 2-3 2-3 1-2 2-3 Temperature °C 180 150 130 150 175 Time in minutes per kg meat 55-65 55-65 total around 5 hours 50-60 70-80 Shelf 2-3 2-3 2-3 1-2 Temperature °C 175 175 160 150 Time in minutes per kg meat 60-70 60 90-120 60-100 Conventional Roasting Beef Type of meat Roast beef 1) Rump steak - browning Rump steak - roasting Roast beef Shelf 2-3 2-3 2-3 1-3 Temperature °C 125 225 160 180 Time in minutes per kg meat 80-120 total 10 50-60 90-120 1) Other. @@@@If you are using a meat probe, remove it before grilling. Veal Type of meat Fillet of beef 1) Lamb Type of meat Leg/shoulder/rib Shelf 2 Temperature °C 180 Time in minutes per kg meat 80-100 Shelf 2-3 Temperature °C 180 Time in minutes per kg meat 60-70 Oven - Helpful hints and tips Pork Type of meat Roast pork 1) Pork loin 1) Neck fillets Ham Poultry Type of meat Chicken, parted Duck 1) Duck slow roasting 1) Roast turkey, stuffed Turkey breast Shelf 2-3 2-3 2-3 1-2 2-3 Temperature °C 200 160 130 160 200 Shelf 3 3 2-3 1-2 Temperature °C 200 200 180 160 29 Time in minutes per kg meat 60-70 60 90-120 60-100 Time in minutes per kg meat 55-65 55-65 total around 5 hours 50-60 70-80 Browning Beef Type of meat Rump steak - browning Rump steak - roasting Roast beef Veal Type of meat Fillet of beef 1) Shelf 2-3 Temperature °C 160 Time in minutes per kg meat 60-70 Shelf 2-3 2-3 1-2 Temperature °C 200 150 160 Time in minutes per kg meat total 10 50-60 90-120 1) Other. @@@@If you are using a meat probe, remove it before grilling. Lamb Type of meat Leg/shoulder/rib Shelf 2 Temperature °C 160 Time in minutes per kg meat 80-100 30 Oven - Helpful hints and tips Pork Type of meat Roast pork 1) Pork Loin 1) Neck fillets Ham Poultry Type of meat Chicken Duck 1) Duck slow roasting 1) Roast turkey, stuffed Turkey breast Shelf 2-3 2-3 2-3 1-2 2-3 Temperature °C 180 150 not suitable 150 175 Time in minutes per kg meat 55-65 55-65 total around 5 hours 50-60 70-80 Shelf 2-3 2-3 2-3 1-2 Temperature °C 180 175 160 150 Time in minutes per kg meat 60-70 60 90-120 60-100 Low temperature cooking Use the function to prepare lean, tender pieces of meat and fish. The oven gets the pre set temperature and a signal operates. Then, the oven automatically sets to a lower temperature to continue cooking. Always cook without a lid in Low Temperature Cooking. 1.

2. 3. Sear the meat in a pan in a very high heat. Put the meat in a roasting dish or directly on the oven shelf. Put the tray below the shelf to catch the fat. Set oven function Low temperature cooking, change the temperature, if necessary, and cook until done (see table). You cannot use Low temperature cooking together with the clock functions: Duration and End. Low Temperature Cooking Table Preparation time total (mins) Type of meat Roast beef (well done) Roast beef (well done) Rib of beef Weight g 800-1000 1200-1600 600-1000 Setting 150°C 150°C Shelf 2 2 3 Red (rare) 90-110 120-130 55-75 Pink (medium) 130-140 160-170 95-110 Oven - Helpful hints and tips Preparation time total (mins) Type of meat Shoulder of beef, boneless Tenderloin of beef, whole Tenderloin of beef, sliced Entrecote T-bone Tenderloin of pork, whole Tenderloin of pork, sliced Weight g 3,5 cm high 600-1000 2,5 cm high 1,5 cm high 2 cm high 500-700 2,5 cm high Setting 150°C 120°C 120°C 120°C 120°C 120°C 120°C Shelf 3 3 3 3 3 2 Red (rare) 65-75 20-25 15-25 25-30 - 31 Pink (medium) 70-80 90-110 35-45 30-35 35-40 65-75 35-45 Grilling 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. · Set the shelf in the shelf level as recommended in the grilling table. · Always set the pan to collect the fat into the first shelf level. · Grill only flat pieces of meat or fish. · Use the deep roasting pan in the middle or the top shelf level of the top oven. The grilling area is set in centre of the shelf. Top oven Food types for grilling Pork chops Lamb chops Chicken, parted Sausages Spareribs, pre-cooked for 20 mins Fish, slices of cod or salmon Shelf 23 23 23 23 23 Time in mins / Side 1 7-9 7-10 20-25 3-5 15-20 10-15 Time in mins / Side 2 4-6 5-6 15-20 2-4 15-20 5-10 32 Oven - Helpful hints and tips Time in mins / Side 1 1-3 Time in mins / Side 2 1-2 Food types for grilling Toast Shelf 23 Main oven Food types for grilling Pork chops Lamb chops Chicken, parted Sausages Spareribs, pre-cooked for 20 mins Fish, slices of cod or salmon Toast Shelf 3-4 3-4 3-4 3-4 3-4 3-4 3-4 Temperature °C 250 250 250 250 250 250 250 Time in mins / Side 1 7-9 7-10 20-25 3-5 15-20 10-15 2-3 Time in mins / Side 2 4-6 5-6 15-20 2-4 15-20 5-10 1-2 Drying Vegetables Food types for drying Beans Peppers (cut into strips) Soup vegetables Mushrooms Herbs Fruits Food types for drying Prunes Apricots Apple boats Pears Temperature °C 60-70 60-70 60-70 60-70 Shelf level 3 3 3 3 Shelf levels 1/4 1/4 1/4 1/4 Time in hours (recommended) 8-10 8-10 6-8 6-9 Temperature °C 60-70 60-70 60-70 50-60 40-50 Shelf level 3 3 3 3 Shelf levels 1/4 1/4 1/4 1/4 Time in hours (recommended) 6-8 5-6 5-6 6-8 2-3 Defrosting · Put the food out of the packaging and set it on a plate on the oven shelf.



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· Do not cover with a plate or bowl.

This can extend the time to defrost very much. · Put the oven shelf in the first shelf level from the bottom. Oven - Care and Cleaning Time in minutes 120-140 100-140 90-120 25-35 30-40 30-40 80-100 60 Final defrosting mins 20-30 20-30 20-30 10-15 10-20 10-15 10-15 60 33 Type of food Chicken, 1000 g Meat, 1000g Meat, 500g Trout, 150g Strawberries, 300g Butter, 250g Cream, 2 x 2dl Cake, 1400g Shelf 2 2 2 2 2 2 2 Comments Place the chicken on an upturned saucer on a larger plate. Turn half way through. Turn half way through. Turn half way through. Cream can be whipped even if it is still slightly frozen. -

Information on acrylamides Important! According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much. OVEN - CARE AND CLEANING WARNING! Refer to "Safety information" chapter.

· Clean the front of the appliance with a soft cloth with warm water and cleaning agent. · To clean metal surfaces use a usual cleaning agent · Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on. · Clean stubborn dirt with a special oven cleaner. · Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.

· If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can destroy nonstick coating! Stainless steel or aluminium appliances: Clean the oven door with a wet sponge only. 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 Catalytic walls and roof The walls and the roof with a catalytic coating are self-cleaning.

They absorb fat which collects on walls while the oven operates. 34 Oven - Care and Cleaning To support this self-cleaning process heat the oven without any food regularly: · Turn the oven light on. · Remove accessories from the oven. · Select an oven function. · Set the oven temperature to 250 °C and let oven operate for 1 hour. · Clean the oven cavity with a soft and damp sponge. WARNING! Do not attempt to clean catalytic surface with oven sprays, abrasive cleaners, soap or other cleaning agents. This will damage the catalytic surface. Discolouration of the catalytic surface has no effect on catalytic properties. Shelf Support Rails Removing the shelf support rails 1.

Pull the front of the shelf support rail away from the side wall. 2. Pull the rear shelf support rail away from the side wall and remove it. 2 1 Installing the shelf support rails Install the shelf support rails in opposite sequence. Important! The rounded ends of the shelf support rails must point to the front! CAUTION! Make sure that the longer fixing wire is in the front. The ends of the two wires must point to the rear. @@CAUTION! Be careful when you remove the door. The door is heavy! Removing the oven door 1. @@@@To install the door follow the procedure in reverse. Press down until the assembly spring clicks into the position.

CAUTION! @@The number of glasses can be different. Removing and cleaning the door glasses 1. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal. B 36 Oven - Care and Cleaning 2. 3.

4. Pull the door trim to the front to remove it. Hold the door glass panels on their top edge one by one and pull them upwards out of the guide Clean the door glass panels. To install panels follow the procedure in reverse. Insert the smaller panel first, then the larger.

Main oven Cleaning the door glass panels The door glass on your product can be different in type and shape from what you see in diagrams. The number of glasses can be different. Removing the glass: 1. Push the door trim at one side to remove it. Refer to the picture. 2. Pull up the trim. 3. Remove the glass panels. To replace the glass panels obey the procedure in opposite sequence.

Before you lower the trim attach the A trim part to the door. Refer to picture. A 2 1 Oven lamp WARNING! There is a danger of electrical shock! Before you change the oven lamp: · Switch off the oven. · Remove the fuses in the fuse box or switch off the circuit breaker. @@Replacing the oven lamp 1. You can find the lamp glass cover at the back of the cavity. @@2. 3. Clean the glass cover. @@4.

Install the glass cover. WHAT TO DO IF... WARNING! @@If the fuse is released more than one time, refer to a qualified electrician.

Put in the power plug correctly Switch on the earth fault switch The appliance does not operate The appliance does not operate The appliance does not operate The appliance does not operate The Child Lock or Key Lock is on Refer to "Locking/unlocking the control panel" The appliance is not activated The clock is not set The "Automatic cut-out" is on Activate the appliance Set the clock Refer to "Automatic cut-out" Use correct cookware with good heat conductivity Set a time Control the settings Replace the oven lamp · Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again · If the display shows the error code again, refer to the Customer Care Department No action necessary The food boils or fries too slow- The cookware is not correct for ly the heat conductivity The signal clock does not work The oven does not heat up The oven lamp does not operate The time is not set The necessary settings are not set The oven lamp is defective The display shows an error code There is an electronic fault that is not in this list Sound is heard from the cooker after you deactivate it The sound comes from the cooling fan which prevents the cooker electronics from becoming too hot 38 Installation Problem The hob display shows The hob display shows The hob display shows The hob display shows Possible cause The fuses are blown No cookware on the cooking zone Incorrect cookware The diameter of the bottom of the cookware is too small for the cooking zone The power plug is out of the wall outlet The Child Lock operates Remedy Control the fuses Put cookware on the cooking zone Use the correct cookware Use cookware with larger diameter of the bottom Put the power plug in the wall outlet and start the cooker again Deactivate the Key Lock, refer to "Hob - Daily Use" chapter and "The child safety device" Deactivate the Key Lock, refer to "Hob - Daily Use" chapter and "Locking / unlocking the control panel" The oven display shows "F9" The oven display shows "SAFE" The oven display shows "LOC" The Key Lock operates If you cannot find a solution to the problem yourself, contact your dealer or the service centre.



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The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity. We recommend that you write the data here: Model (MOD.) Product number (PNC) Serial number (S.

N.)

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.... **INSTALLATION WARNING!** Refer to "Safety information" chapter. Technical Data Dimensions Height Width Depth Top oven capacity Main oven capacity 900 mm 596 mm 600 mm 40 l 74 l Installation 39 Location of the appliance You can install your freestanding appliance with cabinets on one or two sides and in the corner. Minimum distances B A A Dimension A B mm 2 685 Levelling Use small feet on the bottom of appliance to set same level of cooker top surface with other surfaces The anti-tilt protection **CAUTION!** You must install the anti-tilt protection (A+B). If you do not install it the appliance can tilt. Before you install anti-tilt protection, adjust the appliance to the correct height. 40 Environment concerns The anti-tilt protection has two parts (A+B).

You can find the anti-tilt protection (B) on the right or left side of the rear wall of the appliance (See fig. 1). You must install the anti-tilt protection (A) on the wall. The distance of the hole of the antitilt protection (A) from the floor is about 816 mm. Make sure you install the anti-tilt protection (A) at the correct height. Screw it into the solid material or use applicable reinforcement. Check that the anti-tilt protection fits minimum 20 mm into the hole in rear wall of the appliance (B) when you push the appliance (See fig. 2). Put the appliance in the middle of the space between the cupboards. If the space is larger than the width of the appliance, you must adjust the side measurement.

Make sure that the surface behind the appliance is smooth. 1 50 mm 60 mm 60 mm 50 mm A 2 A B Electrical installation **WARNING!** Only a qualified and competent person must do the electrical installation. The manufacturer is not responsible if you do not follow safety precautions from chapter "Safety". This appliance is supplied without a main plug and a main cable. Applicable cable types : H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05

BB-F **ENVIRONMENT CONCERNS** The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product. Packaging material The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc.

Dispose of the packaging material in the containers provided for this purpose at your local waste management facility. 41 42 43 www.aeg.com/shop 892933936-C-092011 .



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