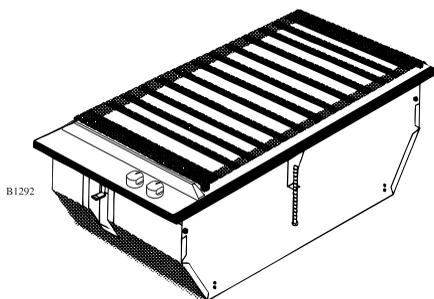


INSTRUCTION BOOK

GB

Combi Grill Fryer



Your New Appliance

Thank you for purchasing an AEG appliance.

To enable you to use your new appliance efficiently and safely, please read this instruction book carefully before installing or using the appliance, and retain for future reference. Should the appliance be transferred to a new owner please ensure this instruction book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

If you require further assistance or advice, please contact our Customer Care Department either by letter or telephone:

Customer Care Department
AEG Domestic Appliances
55-77 High Street
Slough
SL1 1DZ

Tel: 08705 350350*

*** calls to this number may be recorded for training purposes**

Table of contents

Contents	Page no
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For the user

Your new appliance	2
Safety information	4
Description of the appliance	6
Operating instructions	7
Grill	7
Fryer	7
Tips on grilling	9
Tips on frying	11
Maintenance and cleaning	14
Splashguard	14
Stainless steel surfaces	15
Grill	15
Fryer	15
Draining of the oil	16
Something not working	22
Service and spare parts	23
Guarantee conditions	24

For the installer

Technical data	17
Unpacking	17
Installation	19
Electrical connection	21

How to read the operating instructions:

1... 2...Step by step



Safety information

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Hint and tips



Environmental information



Safety information

These warnings are provided in the interests of your safety. Ensure you fully understand them before installing or using the appliance. Your safety is of paramount importance. If you are unsure about the meaning of these warnings contact the Customer Care Department for assistance.

Installing

The appliance must be installed according to the instructions supplied. Any electrical installation work must be undertaken by a qualified electrician/ competent person.

Do not alter the specifications or attempt to modify the appliance in any way.

The appliance is intended for domestic cooking only. It is not designed for commercial/industrial purposes.

Before using the appliance

Some unpleasant odour and smoke may occur the first time you use the hob. Therefore please wash the frying container, basket and the heating element in hot water with washing-up liquid. Pour 3 litres of water with some detergent into the frying container.

Warm up the water and let it boil for about 10 minutes. Empty the water into a bowl through the bottom tap and flush with hot water. Before using the

chip-fryer, fit the enclosed metal filter over the drain hole in the base of the frying receptacle. The filter dome must face upwards when in position.

Wash the grill grid, place it on the grill and switch on. Leave it on for 3 minutes.

Safety rules

You can prevent fire and avoid serious injuries by following the safety rules below. Remember that the grill becomes so hot that it can set fire to paper, cleaning rags etc. Remember that hot frying-oil can cause serious burns. Never leave the appliance unattended when in use.

Ensure that all the control knobs are in the OFF-position when not in use. Remember that the grill, the lava block, the heating elements and the frying oil remain searing hot for a long period after you have turned off the appliance. Never pour water into hot frying-oil. If the frying oil catches fire, turn off the extractor hood. Extinguish the fire by covering it with the lid, a pan, baking tray or similar object.

Never try to put out the fire with water.

During use

The appliance becomes dangerously hot during use, and remain so for a period of time. It should therefore be treated with due respect. Keep children away from the appliance.

Never place plastic or paper, etc., on the appliance. If the appliance should be switched on by accident, the paper could burn, plastic melt, etc.

For hygienic and safety reasons the appliance must be kept clean. Grease, oil and food spills create unpleasant odours when burnt, and can in some cases result in open flames.

During deep-fat frying, sauteeing, melting of butter, etc., one must always remain near the appliance, due to the danger of fire. In the event of fire the appliance must be switched off immediately (and the cooker hood as well, if in use).

Child safety

Young children must not be allowed to tamper with the appliance or play with the knobs.

The appliance gets hot when it is in use. Children should be kept away until the appliance has cooled.

Steel cover

The cover supplied may only be used on this model.

Maintenance and cleaning

Only clean this appliance in accordance with the instructions given in this book.

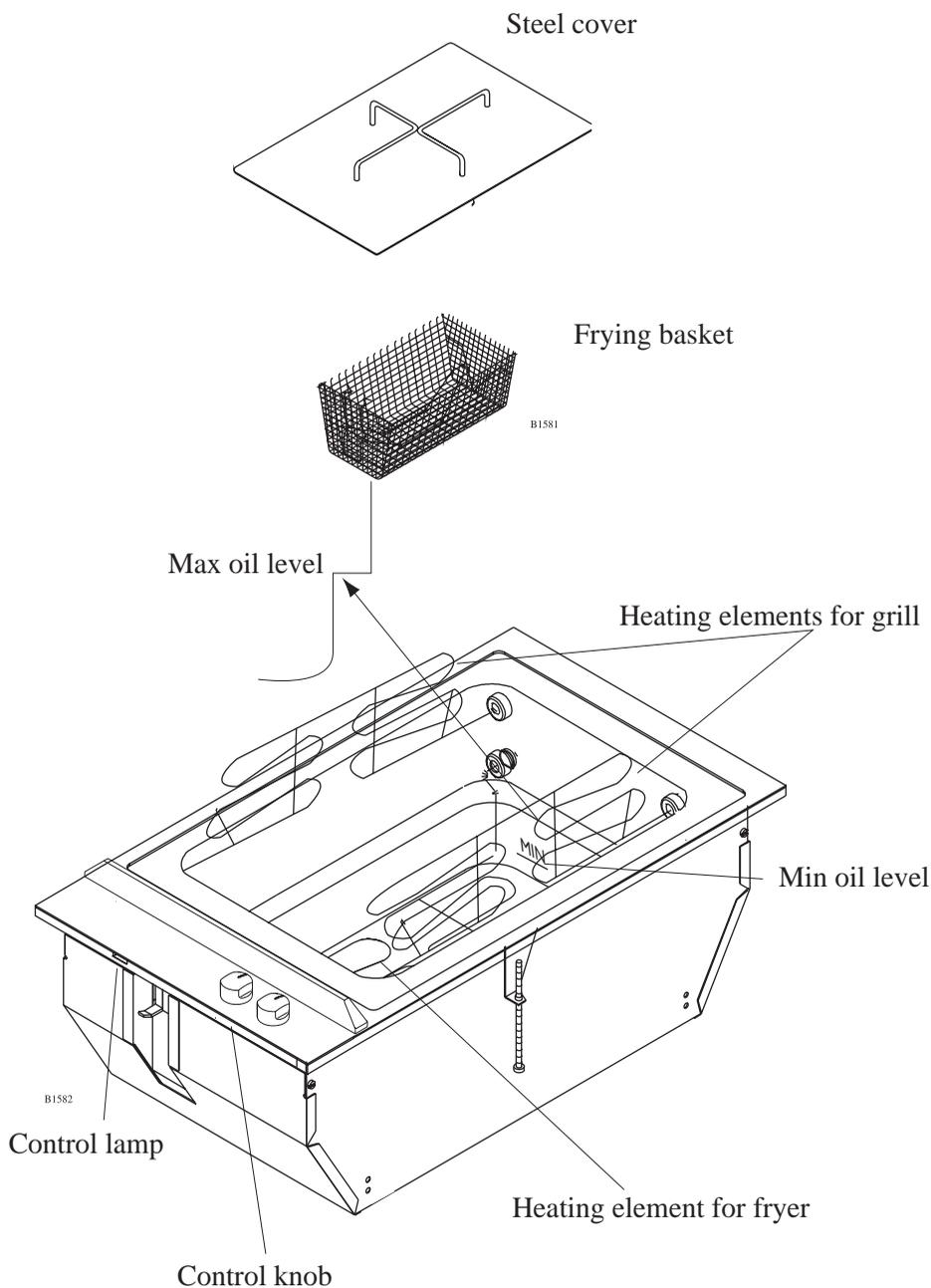
Service

Repairs carried out by inexperienced persons may cause injury or serious malfunction of the appliance. Repairs must only be carried out by a qualified/competent person. Contact your local AEG Service Force Centre.

Disposal

Make the appliance unusable by cutting off the cable. Dispose of any packaging material and old appliances at an authorised disposal site.

Description of the appliance



Operating instructions

Operation of the grill

 Control knob for grill. The grilling temperature is adjustable.

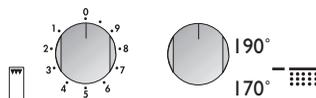
"0" The grill is switched off

"1" is on low setting

"9" is on high setting



Control lamp for the grill/fryer



Control lamp

The control lamp is activated as long as the grill switch is turned on.

Grilling

Instead of lava blocks, water may be used.

Operation of the fryer

 Control knob for fryer. The temperature is regulated by a thermostat and may be set between 170°C and 190°C.

Control lamp

The control lamp will light when the fryer is switched on and will switch off when the set temperature is achieved. The light will come on and off in line with the thermostat regulation of the temperature.

Frying

Make sure the heating element is positioned at the bottom. Oil is poured into the frying container. The “Min” mark must be observed. This corresponds to an oil content of 1,5 litres. Maximum amount of oil in the container is 3,5 litres. The grill elements stay turned down and the fryer may be switched on at the desired temperature setting. The lid may be on the fryer to shorten the preheating time.

NB!! The grill and fryer cannot be used at the same time.

Overheating protection

This appliance has a safety device fitted which automatically switches the appliance off if it or the oil becomes too hot. If this happens please contact you local Service Force Centre for advice.

Tips on grilling

Use of the grill

The numbers 1-12 are temperature settings. From 1-11 the heating is increased and regulated automatically. On 12, full power is achieved and the heating elements are glowing. This step is suitable for heating up the grill quickly and for cleaning the heating elements. The table shows the approximate adjustment steps for different grill dishes.

NB!! The grid must always be used.

Grilling over lava blocks

Before starting the grilling, the grid is lifted off and the heating elements turned up. The box for the lava blocks is put into place.

NB!! Preheat the grill elements for about 5 minutes on step 12. This will result in the meat getting heated from the lava blocks as well.

Spices may be sprinkled directly on the meat, or over the lava stones in order to give the meat an additional aroma.

NB!! Oil may be applied onto the meat before laying it on the grill.

Grilling over water

Grilling may be done with water instead of the lava blocs. If the grill

elements are preheated for approximately 5 minutes on step 12, the meat will get heat from the water and become juicy. When fat drips down into the water it will cool off so quickly that it cannot be ignited. Keep an eye on the water and refill as necessary.

NB!! Oil may be applied onto the meat before it is laid on the grill.

Warning

The lava block box shall always be placed in the grill and the grill grid placed on top before the grill unit is switched on.

Foods	Heat setting	Cooking time in minutes
Sausages	6-7	10
Lamb cutlets	7	10
Hamburgers	7	16 Turn every 4 minutes
T-bone steaks	7-9	10-12
Kebabs	7	12-15
Fish in oil	7	10
Hamburgers with bacon	7	16 Turn every 4 minutes
Chicken pieces	7-9	40 Turn every 4 minutes

Tips on frying

Select the desired temperature and wait for the fryer lamp to go out. The oil is now at the desired temperature.

NB!! Remember that moist foodstuff should be dried before frying (ie. seafood, vegetables, fruit, fish). After frying the basket is lifted out and carefully shaken to remove excess oil (the basket may be hung on the fixing bracket in order to let the oil run off further). In the table the approximate times are given for frying, which may serve as a guide. The times depend on the finished appearance and personal taste.

If you should want to fry large amounts of food at the same time, it is best to take up the basket after 1-2 minutes so that the oil may quickly reach the correct temperature again. The fried food will get more crispy this way. If it does not get crispy enough (even if the temperature is set correctly), or if the oil changes colour to light brown, the oil should be changed.

NB!! Make sure that no naked flames are near the fryer. The oil is hot and ignites easily. Remember to set the temperature dial back to 0 once the frying is finished.

Foods	Amount	Temperature	Time min.
French fries, deep frozen	500 gr.	180	8-10
French fries, deep frozen	100 gr.	180	4-6
French fries, fresh	500 gr.	first 170 then 180	4-6 2-4
Potato chips, fresh	500 gr	180	3-5
Potato croquettes, deep frozen	500 gr.	first 170 then 180	1-2 3-5
1/4 chicken	2x250 gr.	180	8-10
Turkey steak	2x250 gr.	180	3-5
Fish fingers, deep frozen	300 gr.	180	4-6
Fillet of plaice, deep frozen	300 gr.	170	3-5
Calamari rings, deep frozen	300 gr.	170	3-5
Schnitzel	200 gr.	180	5-7
Camembert	4 x ½ pkt	180	2-3
Parsley		180	2-3
Dumplings	4	170	6-8
Jam doughnuts	4	180	6-8
Banana fritters	2	180	3-4
Vegetable fritters	500 gr.	180	8-10

Food residue left in the oil must be removed before the fryer is used again because of fire risk!

If you should want to use both the grill and the fryer, for instance to make a beef steak with french fries, the following method may be used:

1. Prepare the fryer for use by removing the grill grid and box for lava blocks, and turn the grill elements upright. Heat the oil to 190°C (Approx. 10 minutes). Put the chips into the basket and lower it in the heated oil. Boil the chips almost ready (crispy an light brown). Hang the basket for dripping on the bracket and then place it on kitchen paper. Switch off the fryer.

2. The grill is used as follows: install the lava blocks box, lower the grill elements and lay on the grill grid. Preheat on setting 12 for about 5-8 minutes before laying on the beef steaks. Fry the steaks (10-15 minutes form rare to well done). Switch off the grill.

3. Then place the steaks on a serving platter and keep warm. The French fries can now be finished. Take off the grill grid. Turn up the grill elements and remove the lava block box. Use kitchen gloves as the grill is hot. Turn the grill elements down along one

side and switch on the fryer. After a few minutes the oil is once again hot enough and the chips may be fried until they are crispy.

Dinner is now ready to be served..

Maintenance and cleaning



The heating elements and the oil will stay hot for a long time after the combi-grill has been turned off.

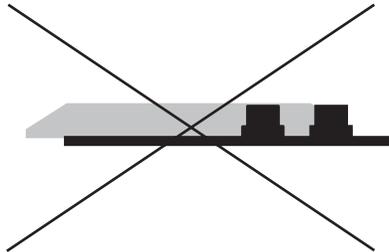
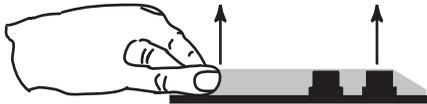
Never pour water into the hot oil as the water will start boiling.

Splashguard

The splashguard can be removed to make it easier to clean the surface.

What to do:

1. Hold the splashguard as shown in the diagram
2. Lift the splashguard straight up
3. Clean the top surface as described in “cleaning the steel surface”
Be aware of the two retaining pegs, which are sharp.
4. Replace the splashguard in position ENSURE that it is fitted the correct way round.



Never use hard or sharp implements to lift off the splashguard.

Do not wash the splashguard in a dishwasher.

The appliance must not be used with the splashguard off.

Stainless steel surfaces

Clean the appliance after use with a soft cloth well wrung out in warm water, use a small amount of liquid detergent for stubborn soiling. Stainless steel parts may become straw coloured with use, use a proprietary stainless steel cleaner to remove this straw discolouration.

Never use steel wool, metal sponges or other abrasive cleaning agents.

The Grill

The grill must be cold before cleaning.

The grill grid

The grilling grid should be cleaned after each use.

1. Remove burnt-in fat and bits of food with a scouring pad. If the grid is heavily soiled you can let it soak in warm water with washing up liquid.
2. Clean the grilling grid with washing up liquid or in the dishwasher.
3. Apply a thin coat of cooking oil to the grid

The lava stones

It is not necessary to clean the lava stones after each use.

The lava stones absorb and burn fat during use. Clean the stones when they have become very soiled. You can clean the stones in two ways.

1. Boil the stones in water with a little washing up liquid added.
2. Place the stones in the frying basket and wash it all in the dishwasher.

Replace the lava stones when they cannot be cleaned satisfactorily by either of the above methods. New stones may be bought from your local Service Force Centre.

The heating elements

Normally the heating elements will burn off fat during use but if the heating elements get very soiled by fat or bits of food you can clean them with a hard brush.

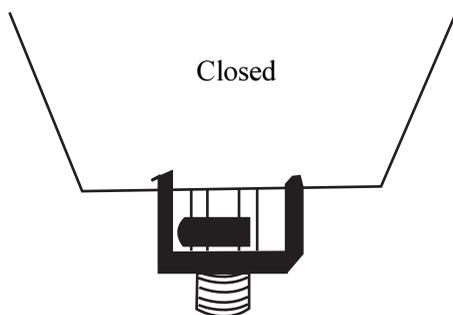
The fryer

You can leave the oil in the container from time to time. How often you need to change the oil depends on how often you use the fryer and for what.

You should change the oil and clean the frying container when the oil changes colour and/or if the oil begins to smell.

Draining of the oil

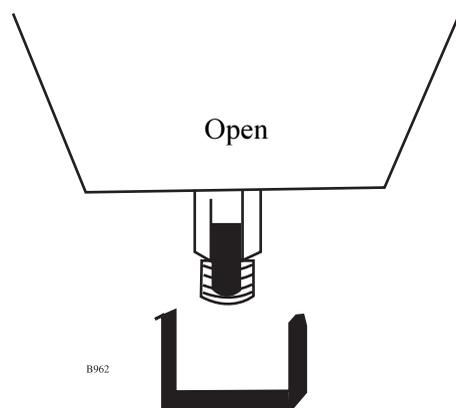
1. Remove the safety shield from the drain cock.
2. Place a bowl under the drain cock. Make sure the bowl is large enough to hold the oil in the container.
3. Open the drain cock and let the oil run into the bowl.
4. Close the drain cock.



The frying container

The drain cock must closed.

1. Remove the metal filter and wash it in warm soap water.
2. Pour warm water with washing-up liquid in the container. You can leave the heating element down when cleaning the container. Clean the container with a brush.
3. Place a bowl under the drain cock. Make sure the bowl is large enough to hold the water in the container.
4. Open the drain cock and let the water run into the bowl.
5. Rinse the container in cold water. Remember to place a bowl under the drain cock to catch the rinsing water. Eventually wipe the container with a dry cloth.
6. Close the drain cock and replace the safety shield. Place the metal filter with the curved side upwards over the drain hole in the container.



Technical data

Element voltage

240 V

Electrical connections

240 V, 1 phase, neutral + earth

Total power consumption

2300 W

This unit is  labelled to indicate conformity with the low voltage directive (73/23/EEC) and the EMC directive (89/336/EEC).

Unpacking

Check that the appliance has no faults and is undamaged on delivery.

Transport damage

Any transport damage incurred during transport which you yourself have not arranged must be notified to the dealer within a week of receipt.

Serial number

You will find the serial number of the appliance on the rating plate, which is on the underside of the appliance. We recommend you write this number on the cover of this instruction, so that you have this information to in the case of any service requirements.

Installation

The hob unit can be mounted in any type of kitchen with a table surface whose thickness is between 28 mm and 40 mm.

Fixing

Unscrew the fixing brackets just enough so they may be turned. Fasten the brackets to the worktop with a screw driver.

Cut-out measurements

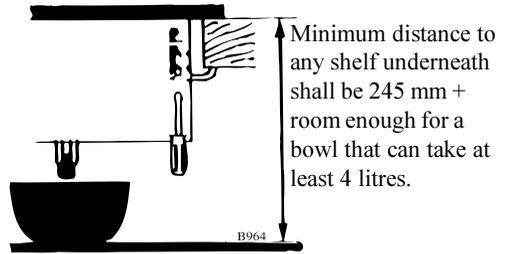
One rectangular hole is sawn out for the hob combination chosen.

The depth of the cut-out for any unit is: 490 mm

Length of hole = sum of all units' externally measured length, less 20 mm.

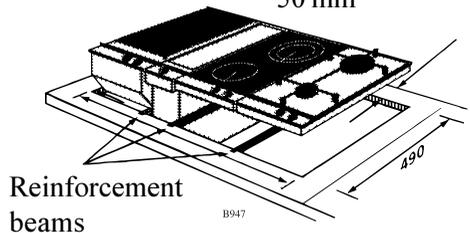
Mounting of Reinforcement Beams

A reinforcement Beam, with supporting flanges at each end, is included with each two-burner unit. For unit combinations, a reinforcement beam must be used between each unit. It is not necessary to attach the reinforcement beam to the worktop surface, as it is held in place by a specially designed moulding, which is incorporated in the hob unit's flanges.



Minimum distance to wall: 150 mm

Minimum distance to wall (non-flammable material): 50 mm



Mounting of attachment fitting on the sides of the combi-grill

If the appliance is mounted in a 270 X 490 mm cutout, or if for other reasons there is no room for the side attachments, these should be removed before the appliance is set into the worktop.

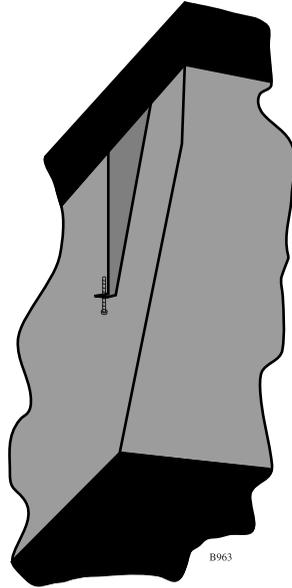
Set the appliance into the worktop and then raise it enough to expose the screws in the sides.

Remove the screws.

Mount the attachment fittings so that they interlock with the frame (See illustration).

Reinsert the screws in the sides through the oblong hole in the fitting.

Set the appliance into the worktop and tighten the attachment fittings.



The units externally measured length

145 mm:

Cooker hood

290 mm:

Two-burner ceramic-top electric hob

Two-burner gas hob

Grill

Fryer

Combi grill

580 mm:

Four-zone ceramic-top electric hob

Four-burner gas hob

725 mm:

Four-zone ceramic-top electric hob

Electrical installation

The electrical connection may only be performed by a qualified electrician/competent person. The electrical connection must be carried out in accordance with prevailing regulations for appliances using heavy current. The connection must comply with any specific requirements specified by the local electricity supply authority.

There must be no interference with any of the unit's electrical parts.

The cable is mounted in the terminal block as shown.

Unscrew the cover while connecting the cables.

More units may be connected via one or more junction boxes.

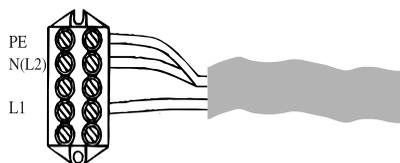
The cable must be connected via an external switch with a contact separation of at least 3 mm in each pole.

Please observe these instructions, otherwise the warranty will not cover any damage that may occur.

Single-phase zero-earth - UK supply

Cable type 1,5 mm² HO5VV-F.

The cable outside diameter must be between 7,5 and 10,5 mm.



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Something not working

If the appliance is not working correctly, please carry out the following checks before contacting your local AEG Service Force Centre.

IMPORTANT: If you call out an engineer to a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

Sympton	Solution
Grill/Fryer not working?	Check the appliance is connected to the electricity supply. Check the fuse. Replace if necessary.
Fuses constantly blowing?	Contact your local AEG Service force centre.

If after all these checks, your appliance still does not operate correctly, contact your local AEG Service Force Centre.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

Service & spare parts

In the event of your appliance requiring service, or if you wish to purchase spare parts, contact your local AEG Service Force Centre by telephoning:

08705 929 929

Your call will automatically be routed to the Service Centre covering your post code area.

In-guarantee customers should ensure that the recommended checks under the heading "Something Not Working" have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that proof of purchase is required for in-guarantee service calls.

Help us to help you

Please determine your type of enquiry before writing or telephoning. When you contact us we need to know:

1. Your name, address, post code and telephone number
2. Clear and concise details of the fault.
3. Date of purchase
4. The model and serial number

This information can be found on the rating plate.

Customer Care

For general enquiries concerning your AEG appliance, or for further information on AEG products, you are invited to contact our Customer Care Department by letter or telephone:

Customer Care Department
AEG Domestic Appliances
55-77 High Street
Slough, Berkshire
SL1 1DZ
Tel 08705 350350*

***calls to this number may be recorded for training purposes**

Guarantee conditions

AEG offer the following guarantee to the first purchaser of this appliance:

1. The guarantee is valid for 12 months commencing when the appliance is handed over to the first retail purchaser, which must be verified by purchase invoice or similar documentation.
2. The guarantee covers all parts or components which fail due to faulty workmanship or faulty material. The guarantee does not cover appliances where defects or poor performance are due to misuse, accidental damage, neglect, faulty installation, unauthorised modification or attempted repair, commercial use or failure to observe requirements and recommendations set out in the instruction book.
3. Should guarantee repairs be necessary the purchaser must inform the nearest AEG Service Force Centre. AEG reserves the right to stipulate the place of repair (i.e., the customer's home, place of installation or AEG workshop).
4. The guarantee or free replacement includes both labour and materials.
5. Repairs carried out under guarantee do not extend the guarantee period for the appliance. Parts removed during guarantee repairs become the property of AEG.

6. The purchaser's statutory rights are not affected by this guarantee.

European guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

The guarantee starts from the date you first purchased your product.

The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.

This guarantee relates to you and cannot be transferred to another user.

The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.

The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local service organisation is aware of your move and able to look after you and your appliances.

France

Senlis +33 (0) 44 62 29 29

Germany

Nürnberg +49 (0) 911 323 2600

Italy

Pordenone +39 (0) 1678 47053

Sweden

Stockholm +46 (0) 8 738 79 10

UK

Slough + 44 (0) 1753 219899

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