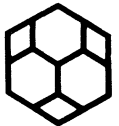

Operating Instructions

Microwave Oven
Model FX 66 Z
Model LMG 670



Before you go on reading

These operating instructions complement the recipe book. They tell you how to operate the microwave oven, how to set the time or the power.

Please read the first pages of your recipe book also. Thus you will learn more about microwaves, what they are, what reaction they have on food, what their advantages are, which dishes you should use and many other interesting aspects of microwave cooking.

Important facts on installation can be found on page 12.

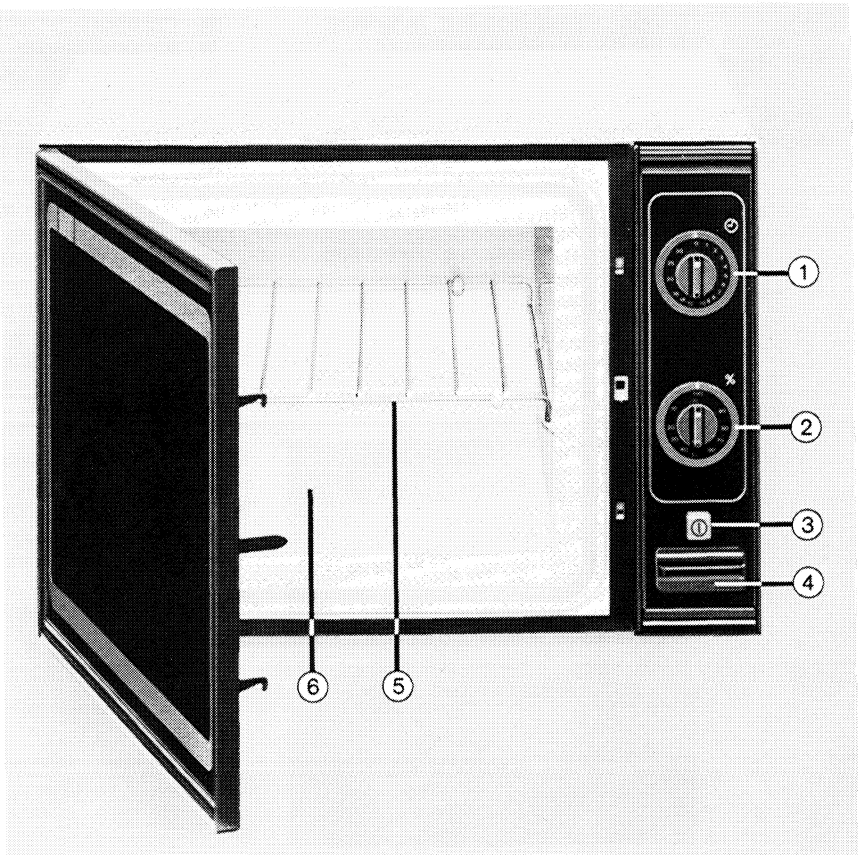
Contents

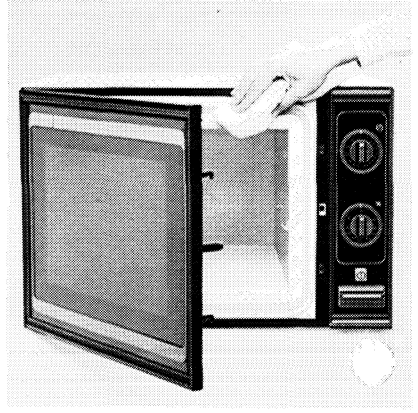
	Page		Page
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Golden rules for safe and trouble-free operation	4	Changing the oven light	13
How to cook with time + variable power	5–8	Questions and answers – to familiarise you with the new way of cooking	14/15
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- ① Time selector knob to set the time (1–30 minutes)
- ② Control knob to select the power in % – from 10 % (65 Watts) to 100 % (650 Watts)
- ③ ON and OFF switch
- ④ Door release bar
- ⑤ Metal shelf (optional extra, see also page 16)
- ⑥ Sealed-in ceramic base

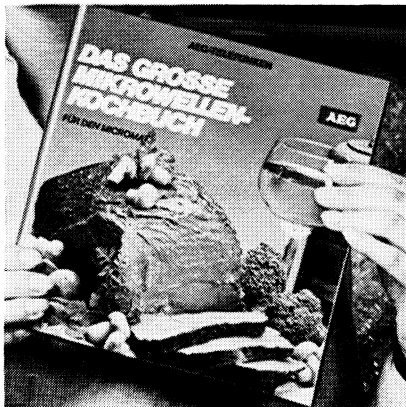
Translation of label on oven surround:

WARNING:
Microwave energy.
Follow operation instructions!

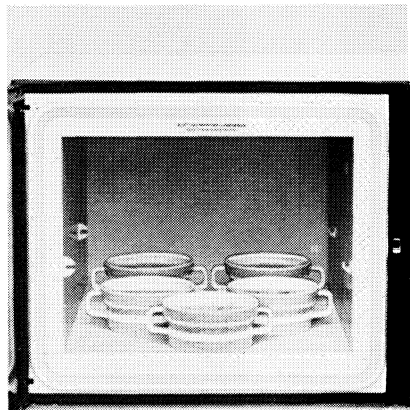
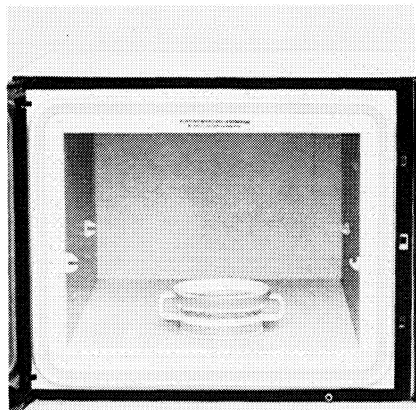




1. Do not operate your microwave oven without food in it, otherwise arcing may be caused. Only switch on if there is something in the oven which takes up the microwaves (just as you only switch on your cooker if you want to heat up or to cook something).
2. Keep your microwave oven clean at all times, in particular the door seal and the sealing areas.
3. Do not damage
 - the door
 - the door hinges
 - the door seals and their surfaces
 Avoid unnecessary strain on the door and do not place anything between oven front and door.
4. Never operate your microwave oven when it is faulty. For the sake of your safety call an experienced authorised service engineer if you feel that your oven is not working properly. This is the only way to ensure a satisfactory repair, and to avoid any danger.



Please read the first pages of your recipe book also. Thus you will learn more about microwaves, what they are, what reaction they have on food, what their advantages are, which dishes you should use and many other interesting aspects of microwave cooking.



The cooking time

The cooking time depends on the amount of food. For example, one cup of soup is ready in one minute, but for five cups of soup five minutes are required, the reason being that the microwave oven has to provide five times the energy, meaning that it must work five times as long.

In your recipe book you will be told the time which is required for each recipe.

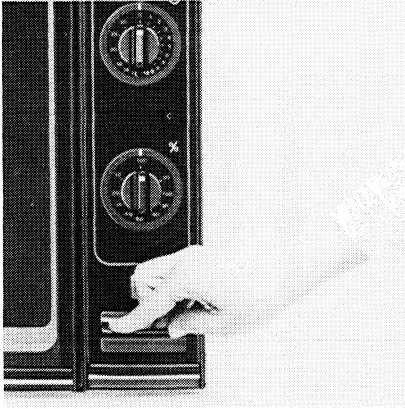
Variable power

The texture and quantity of food differs every time. The amount of heat must be varied accordingly to bring food to the boil, to heat, to simmer, or to defrost food. To achieve this, the intensity of the microwaves must be variable – very similar to the conventional controls on your electric oven or for your hotplates – by turning the selector switch. Your microwave reduces its power in % (percentage),

the maximum power being 650 Watts = 100 %. Reducing the power by 50 % means that only half the power = 325 Watts is used.

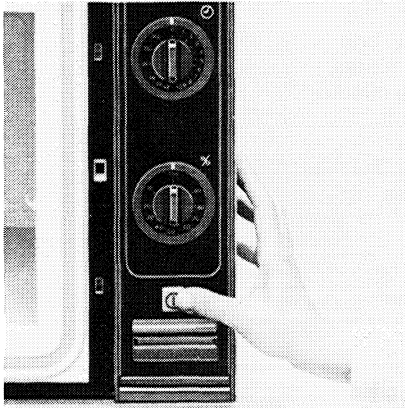
Generally, cooking is started with 100 % power and finished with reduced power (70–10 %).

Details on the variable power settings to use for individual recipes are given in the recipe book.

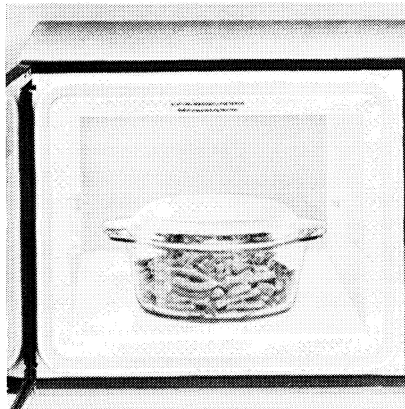


Proceed as follows:

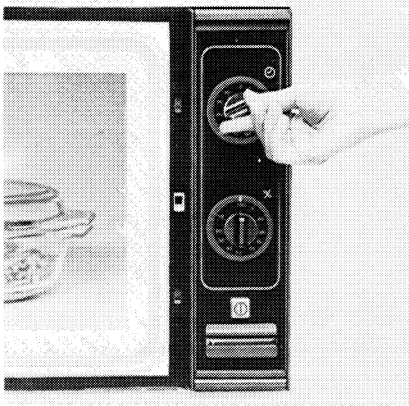
1. Open door by pressing down the door release bar.



2. Push the on/off switch to switch the microwave oven on.
The oven light will come on.



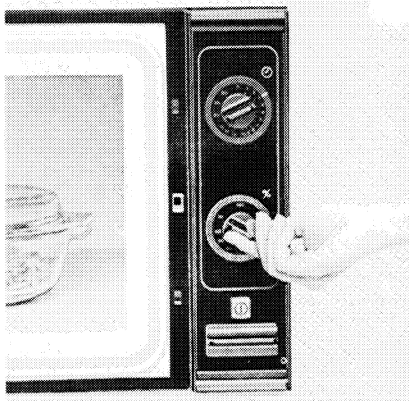
3. Place the food in the oven.



4. Set the required time. Turn the time selector knob clockwise to the desired time.
Maximum time setting: 30 minutes.

Correction:

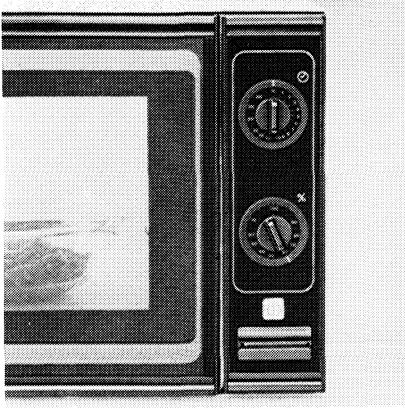
If by any chance the time selected is too long (e. g. 10 instead of 5 minutes), turn the time selector knob anti-clockwise to the desired time (e. g. 5 minutes).



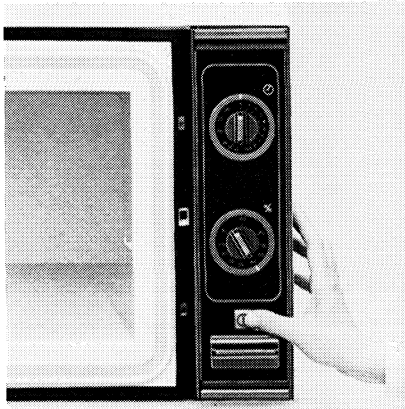
5. Adjust the required power with the lower control knob. The power can be varied from 10 % (65 Watts) to 100 % (650 Watts).



6. Close the door. Your microwave oven will start to work.
-



7. When the time has elapsed you will hear a signal to announce that the magnetron has switched off. The door will open only when you press down the door release bar. The oven light will remain on whilst you remove the food from your oven.



8. Now you can switch off by pressing the main switch (the oven light will go out).



Cooking can also be interrupted.
For details see opposite page.



To interrupt cooking

Cooking may be interrupted at any time, e. g. to check on the progress of the cooking, to taste the food, or to stir it and to turn it round. To do so, open the door by pressing down the door release bar. You will notice that the switch operated by the bar clicks twice – for your safety. On the first click the magnetron (which generates the microwaves) is switched off. Only after the second click (requires

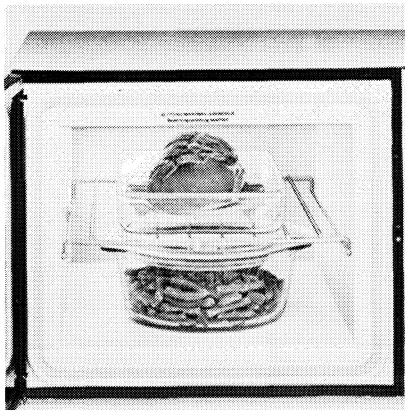
slightly greater pressure) the door opens. The interior light will remain on. The timer will stop. Now you can have a look at the food in the oven interior, even take it out if you want to stir or to taste it.

If the food requires further cooking return it to the oven and close the door.

To switch off prematurely

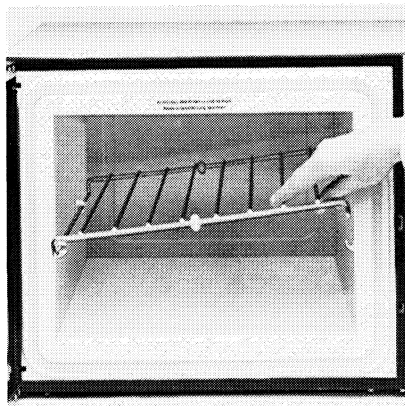
If you wish to switch off the oven at any stage during cooking, proceed as follows:

- press down the door release bar
- open the door
- switch off the appliance by pressing the on/off switch
- remove the food
- return the timer to the '0' position.

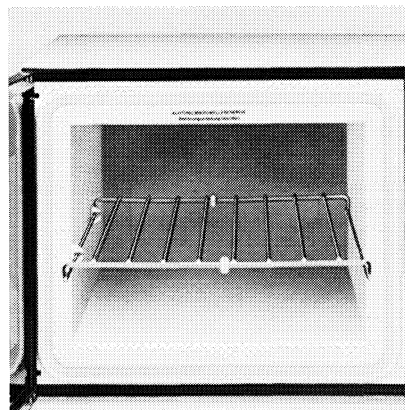
Meal cooking

If you wish to cook more items at a time you require the metal shelf.

Food which requires a long cooking time should be placed on the rack. Food which comes quickly to the boil should stand on the ceramic glass base. The recipe book will tell you whether you should use the shelf with its curvature up or down.

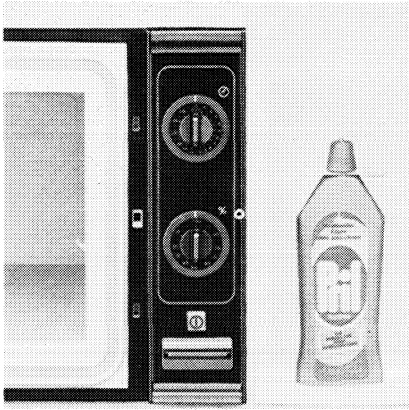
Inserting or removing the shelf

Place shelf in position, or remove it by lifting as illustrated.

Cooking a single dish

If you wish to cook only one item, then remove the shelf and place the container with the food on the ceramic base.

The shelf may get very hot, either because it was in contact with the hot containers or the oven was switched on by mistake when empty. So be careful when removing the shelf.



Cleaning your oven is very easy. Since the oven does not get hot, grease splashes and spillages cannot bake on.

Oven interior

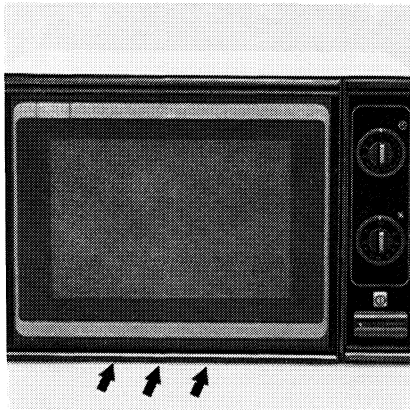
The inside walls are plastic coated. After each use wipe the oven liners to remove moisture and food deposits. Use a mild detergent, water and a soft clean cloth to clean the oven front and interior surfaces. Never

use abrasive cleaners or scouring powders. Any smell remaining in the oven can be removed by boiling a cup of water with a few spoonfuls of lemon juice in the oven for 5–7 minutes.

Door seals

The door seals and their surfaces should always be free of fat, dirt and splashes which may cause damage to the seals. This also applies to deposits of detergent. Therefore, you should take particular care to keep the door seals clean at all times.

If, however, the door seals do get damaged you must have them replaced by an authorized service engineer. Do not use your microwave oven with damaged seals for your own safety.

**Installation**

1. The appliance must be placed on a firm support. The cooling air inlet is at the base of the oven and this inlet must be kept free.
2. Under no circumstances place the oven above a deep fat fryer or a rotisserie/grill.

Electrical connection**German standard version**

Connect your microwave cooker to a Schuko socket rated for 220 V 50 cycles. Make sure that the socket is protected by a 16 amp circuit breaker or a 16 amp fuse (slow). The circuit may not supply another electrical appliance.

U. K. version

1. When supplied with moulded on BS plug the following regulations apply:

Rated voltage 240 V 50 cycles

The plug moulded on to the cord incorporates a fuse. For replacement, use a 13 amp BS 1362 fuse. Only ASTA approved or certified fuses should be used. The fuse cover/carrier must be replaced in the event of changing the fuse. The plug must not be used if the fuse cover/carrier is lost. A replacement cover/carrier must be obtained from electrical goods retailers.

When supplied without plug, or if the socket outlets in your home are not suitable for the plug fitted to the appliance, then the plug

must be cut off and an appropriate one fitted. When fitting the plug please note the following points:

IMPORTANT

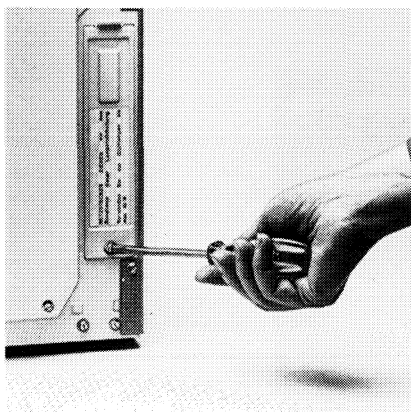
THE WIRES IN THE MAINS LEAD ARE COLOURED IN ACCORDANCE WITH THE FOLLOWING CODE: –

GREEN AND YELLOW	– EARTH
BLUE	– NEUTRAL
BROWN	– LIVE

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

1. The wire which is coloured GREEN and YELLOW must be connected to the EARTH terminal in your plug, which is marked with the letter E or by the earth symbol \perp or coloured GREEN, or GF and YELLOW.
2. The wire which is coloured BROWN must be connected to the LIVE terminal which is marked with the letter L or coloured RED.

Please continue reading on page 13.



How to change the oven light

The oven interior is illuminated by a 40 W electric bulb which can be replaced easily.

Unplug the appliance and remove the screw holding the cover at the rear of the oven as illustrated.

Lift the cover with the lamp holder and replace the defective bulb. Then carefully put cover back into position and re-tighten screw.

Technical data

<p>Connected load 1400 Watts Rated voltage: German standard version 220 V U. K. version 240 V, 50 cycles HF output 650 Watts High Frequency 2450 MHz</p>	<p>Cooling: Fan assisted Maximum time setting: 30 minutes Acoustic signal</p>
<p>Dimensions of oven Cavity: height 245 mm width 335 mm depth 432 mm</p>	<p>Overall dimensions: Height 382 mm Width 556 mm Depth 480 mm</p>
<p>Net weight: 24 kg</p>	<p>Approved by FTZ: C/083/80, VDE</p>
<p>This appliance complies with the requirements laid out in the EEC Directive 76/889.</p>	

Elect. connection (continued from page 12)

3. The wire which is coloured BLUE must be connected to the NEUTRAL terminal which is marked with the letter N or coloured BLACK.

When wiring the plug, ensure that all strands of wire are securely

retained in each terminal. Do not forget to tighten the mains lead clamp on the plug.

It is imperative that a 13 amp fuse, as mentioned above, be used.

Questions and answers – to familiarise you with the new way of cooking



Question:

Is eating food cooked in a microwave oven harmful?

Answer

Microwaves are simply a source of heat energy just like gas or electricity. All three cause cooking in the food itself. Food cooked in a microwave oven is not harmful to eat.

Question:

Is it expensive to operate a microwave oven. Does it consume a lot of energy?

Answer

No, it doesn't. Cooking in a microwave oven is very economical. It uses up to 70 % less energy than a conventional oven when cooking, and up to 90 % less energy when re-heating.

Question:

Can I defrost and reheat ready-made meals in foil containers in my microwave oven?

Answer

You may, if the tray is not deeper than 2 cm (3/4 inch). Cooking in these containers occurs only from the top because microwaves do not penetrate metal. If containers are deeper the food on top would be overcooked by the time the food at the bottom is heated through.

Make sure that the tray does not touch the side panels of your oven. The minimum free space is 2 cm.

Question:

Food cooked in a microwave oven seems to cool down faster than conventionally cooked food. Why is that?

Answer

Often the dish used to store the food in the refrigerator is used in the microwave oven. Thus the cold dish absorbs heat from the food. It may be necessary to cook the food for one minute longer.

Question:

Why do I have moisture in the microwave oven after cooking?

Answer

The moisture on the inside of your microwave oven is normal and nothing to worry about. It is caused by the steam from the food condensing on a cool oven surface.

Question:

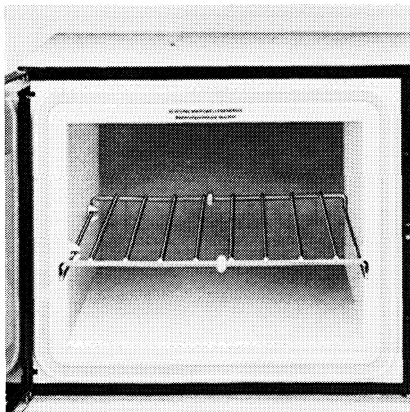
When cooking a single item, should I leave the shelf in the oven?

Answer

For better cooking results remove the shelf from the oven when cooking only one item.

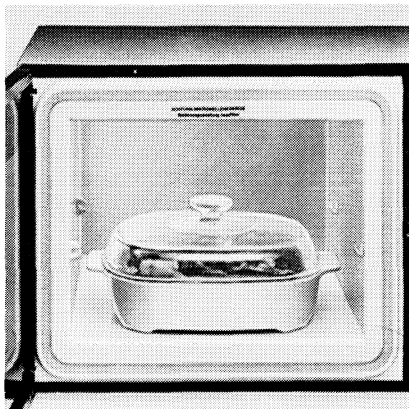
**Metal shelf for
meal cooking**

E-Nr.: 611 899 663



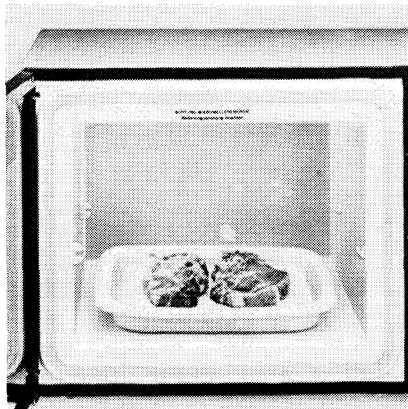
**Left:
Browning
skillet**

E-Nr.: 611 899 644



**Right:
Microbrowner**

E-Nr.: 611 899 692

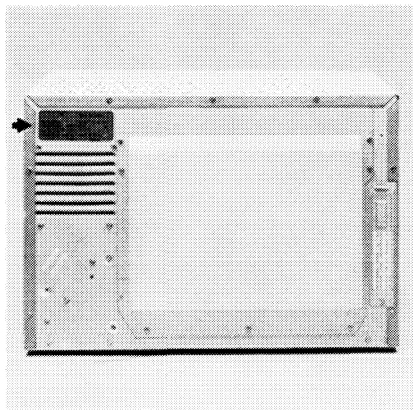


**Suitable
glass dishes
(with roasting
shelf)**

E-Nr.: 611 899 697



Rating plate



Model
E no.
Serial no.
FTZ no.

If the microwave oven does not work...

Please check whether:

1. The appliance is properly plugged in,
2. The fuses are in good working order,
3. The door is properly closed.

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

in connection with one of the aforementioned problems, as the cost involved will have to be passed on even during the warranty period.

Therefore, follow the instructions and recommendations in this booklet consistently, and also in the microwave oven recipe book.

Please note

Should you be unable to locate the cause of a problem in spite of the above check-list please contact your AEG Service Department, quoting the following details:

- Model
- E no.
- Serial no. (F no.)
- FTZ no. (In West Germany only)

You will find these details on the rating plate of your oven, and to avoid inconvenience we recommend you transfer them to the space provided above.

