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FOR PERFECT RESULTS

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.

Visit our website for:



Get usage advice, brochures, trouble shooter, service information:
www.aeg.com



Register your product for better service:
www.registeraeg.com

CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.



Warning / Caution-Safety information



General information and tips



Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 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 a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.
- Children of less than 3 years should be kept away unless continuously supervised.

1.2 General Safety

- The appliance and its accessible parts become hot during use. Do not touch the heating elements.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

- Do not store items on the cooking surfaces.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use a steam cleaner to clean the appliance.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- If the glass ceramic surface / glass surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.

2. CONDITIONS OF USE

This appliance is intended to be used in household and similar applications such as:

- Farm houses

- By clients in serviced apartments, holiday apartments and other residential type environments.

3. SAFETY INSTRUCTIONS

3.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Seal the cut surfaces with a sealant to prevent moisture to cause swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.

- If the appliance is installed above drawers make sure that the space, between the bottom of the appliance and the upper drawer, is sufficient for air circulation.
- The bottom of the appliance can get hot. Make sure to install a non-combustible separation panel under the appliance to prevent access to the bottom.
- Make sure that the ventilation space of 2 mm, between the worktop and the front of the below unit, is free. The warranty does not cover damages caused by the lack of an adequate ventilation space.

3.2 Electrical Connection



WARNING!

Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.

- Before carrying out any operation make sure that the appliance is disconnected from the power supply.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.
- Use the correct electricity mains cable.
- Do not let the electricity mains cable tangle.
- Make sure that a shock protection is installed.
- Use the strain relief clamp on the cable.
- Make sure the mains cable or plug (if applicable) does not touch the hot appliance or hot cookware, when you connect the appliance to the near sockets
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug (if applicable) or to the mains cable. Contact our Authorised Service Centre or an electrician to change a damaged mains cable.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only 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.

3.3 Use



WARNING!

Risk of injury, burns and electrical shock.

- Remove all the packaging, labelling and protective film (if applicable) before first use.
- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Set the cooking zone to "off" after each use.
- Do not rely on the pan detector.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply. This to prevent an electrical shock.
- Users with a pacemaker must keep a distance of minimum 30 cm from the induction cooking zones when the appliance is in operation.
- When you place food into hot oil, it may splash.



WARNING!

Risk of fire and explosion

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



WARNING!

Risk of damage to the appliance.

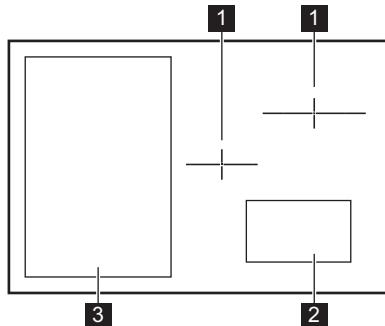
- Do not keep hot cookware on the control panel.
- Do not let cookware to boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass / glass ceramic. Always lift these objects up when you have to move them on the cooking surface.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

3.4 Care and cleaning

- Clean regularly the appliance to prevent the deterioration of the surface material.

4. PRODUCT DESCRIPTION

4.1 Cooking surface layout



- Deactivate the appliance and let it cool down before you clean it.
- Disconnect the appliance from the electrical supply before maintenance.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

3.5 Disposal



WARNING!

Risk of injury or suffocation.

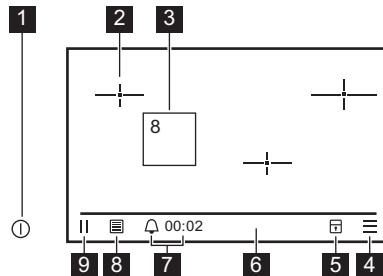
- Contact your municipal authority for information on how to discard the appliance correctly.
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.

3.6 Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

- 1 Induction cooking zone
- 2 Control panel
- 3 Flexible induction cooking zone

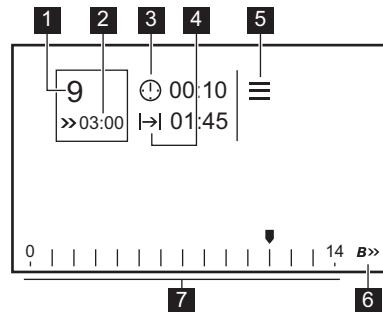
4.2 Control panel layout



| Symbol | Function | Comment |
|--------|----------|-----------------------------------------------------------------------------------------------------------------------|
| 1 | ① | ON / OFF To activate and deactivate the hob. |
| 2 | + | Position of the zone To show the position of the zone. To activate the zone touch the symbol. |
| 3 | - | The cooking zone operates To change the heat setting or set additional functions touch the symbol. |
| 4 | ≡ | Menu To select additional functions and settings. |
| 5 | 🔒 | Lock Now To lock the control panel. |
| 6 | - | Status bar To show shortcuts and show the Reminder time. To see the shortcuts activate them in the shortcuts menu. |
| 7 | 🔔 | Reminder To activate the function and show the time. |
| 8 | 💻 | Pro Cook To activate and deactivate the function. |
| 9 | | PAUSE To activate the function. |

4.3 Cooking zone panel

To see the cooking zone panel tap a cooking zone symbol in control panel.



| Symbol | Function | Comment |
|--------|---------------------------------|---------------------------------------------------------------------------------------|
| 1 - | Cooking zone symbol | To show the heat setting. |
| 2 ➤➤ | Power Boost / Automatic Heat Up | To show that the function operates. Timer counts down until the function deactivates. |
| 3 ⏱ | CountUp Timer | To show how long the cooking zone operates. |
| 4 → | Count Down Timer | To show the remaining cooking time. |
| 5 ≡ | Menu | To select additional functions and settings for the zone. |
| 6 B➤➤ | Power Boost / Automatic Heat Up | To activate and deactivate the function. |
| 7 - | Control bar | To set the heat setting. |

4.4 Residual heat



WARNING!

There is a risk of burns from residual heat.

The induction cooking zones make the heat necessary for cooking process directly in the bottom of the cookware. The glass ceramic is heated by the heat of the cookware.

5. DAILY USE

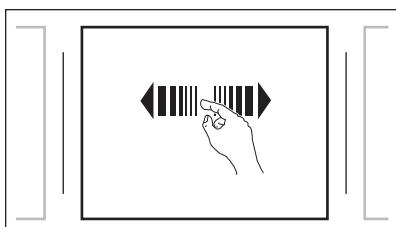


WARNING!

Refer to Safety chapters.

5.1 First activation

When you activate the hob for the first time first set the language. After you set the language the hob activates some tips and tricks telling you how to operate it. To change the screens slide your finger to the left or to the right.



If you want to skip the tips tap Done. You can access the tips later using the Menu.

5.2 Activating and deactivating

Touch ① for 1 second to activate or deactivate the hob.

5.3 General information

The hob control panel is a touch area. You operate the hob by tapping the symbols, scrolling the menus and sliding control bars and screens. The hob recognises the touch when you release the finger on the control panel.

Read the information displayed on the screen. The hob gives you hints and commands to make the operation easy.



CAUTION!

Do not place hot cookware on the control panel. There is a risk of damage to the electronic.

5.4 Menu functions

Use symbol:  to access and change settings of the hob. You can also activate and deactivate functions and create shortcuts. The table shows basic menu functions. To access a function tap it. Choose a setting you want and confirm your selection.

More Options

| | |
|----------|-----------------|
| Lock Now | |
| Pro Cook | |
| PAUSE | |
| Reminder | |
| Menu | Tips and Tricks |
| | Shortcuts |
| | Safety |
| | Language |
| | Display |
| | Sound |
| | Service |

5.5 AUTO OFF

The function deactivates the hob automatically if:

- all cooking zones are deactivated,
- you do not set the heat setting after you activate the hob,
- you spill something or put something on the control panel for more than 10 seconds (a pan, a cloth, etc.). An acoustic signal sounds and the hob deactivates. Remove the object or clean the control panel.
- the hob gets too hot (e.g. when a saucepan boils dry). Let the cooking zone cool down before you use the hob again.
- you use incorrect cookware or there is no cookware on the zone. The zone colour changes to grey. The flexible induction cooking zone deactivates after 10 seconds and the induction zones deactivate after 2 minutes.

- you do not deactivate a cooking zone or change the heat setting. After some time, the hob deactivates.

The relation between the heat setting and the time after which the hob deactivates:

| Heat setting | The hob deactivates after |
|--------------|---------------------------|
| 1 - 3 | 6 hours |
| 4 - 7 | 5 hours |
| 8 - 9 | 4 hours |
| 10 - 14 | 1.5 hour |

Deactivate the hob and activate it again or touch the zone symbol to remove the AUTO OFF.

5.6 Changing the language

To change the language touch  in the control panel. Choose Menu from the list. Then select the language menu and the correct language. Tap the language to confirm the selection.

5.7 Using the cooking zones

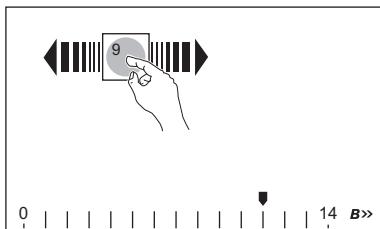
Put the cookware directly on the crosses or on the flexible cooking zone. Induction cooking zones adapt to the dimension of the bottom of the cookware automatically. Tap the cooking zone symbol to open the cooking zone panel.

5.8 The heat setting

Touch the symbol of the zone you want to use. The cooking zone panel appears.

You can change the heat setting by:

- touching the control bar at the correct heat setting,
- sliding your finger along the control bar. Release your finger when you reach the correct heat setting.
- touching the zone symbol and sliding your finger to the right to increase or to the left to decrease the heat setting.



For flexible induction cooking zone first place the cookware. When the cookware is detected the symbol of the zone appears.

5.9 Flexible induction cooking zone

The flexible induction cooking zone detects the position and size of the cookware. When the cookware is detected the symbol of the zone appears. You can activate the cooking zone panel and set the heat setting or timer functions. The size of the cooking zone symbol depends on the size of the cookware. If the symbol is small you can place additional cookware next to the one you use.

You can use up to three pots on the zone and operate them separately. The minimum size of the cookware is 90mm. The maximum is 300 x 460 mm.

When you remove the cookware from the zone the symbol of the zone turns gray. After 10 seconds the zone disappears.

5.10 Split function

If you use a large cookware on the flexible zone you can divide it into two cooking zones. This will let you set two different heating levels for two different areas of the cookware.

To activate the function: touch the zone symbol. Cooking zone panel comes on.

Touch  and choose the function from the list. If the function is not available in submenu the zone is to small to be split.

To deactivate the function: touch the zone symbol. Cooking zone panel comes

on. Touch  and choose the option to unsplit the zone.



If you remove cookware for more than 10 seconds or you deactivate the zone, the function deactivates.



To split or unsplit the zone you can also touch the zone symbol with two fingers.

5.11 Automatic Heat Up

If you activate this function you can get a necessary heat setting in a shorter time. The function sets the highest heat setting for some time and then decreases to the correct heat setting.

To activate the function for a cooking zone: touch the cooking zone symbol. Set the desired heat setting between 1 and 13. Touch **B>>**. A symbol of the function comes on inside the cooking zone symbol: . The timer next to the symbol counts down the remaining function time.



If you change the heating level while the function operates, the timer counts down a new time specific for this heating level.

To deactivate the function: touch **B>>**.

5.12 Power Boost

This function makes more power available to the induction cooking zones. The function can be activated for the induction cooking zone only for a limited period of time. After this time the induction cooking zone automatically sets back to the highest heat setting.



Refer to "Technical information" chapter.

To activate the function for a cooking zone: touch the cooking zone symbol. Set the heat setting 0 or 14. Touch **B>>**.  comes on inside the cooking zone symbol. The timer next to the

symbol counts down the remaining Power Boost time.

To deactivate the function: touch **B>>**.

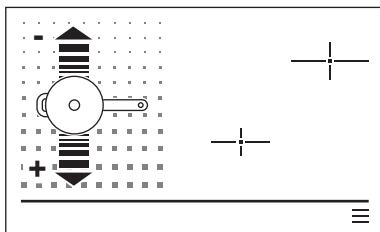


The Power Boost times and the power on flexible induction cooking zone depend on cookware size. The function works for cookware larger than 180 mm.

5.13 Pro Cook function

This function allows you to adjust the temperature by moving the cookware to a different position on the flexible induction cooking zone.

The hob senses the position of the cookware and sets the heat setting corresponding with the position. If you place the cookware in the front you get the highest heat setting. You can decrease the heat setting by moving the cookware to the back.



CAUTION!

When the function operates you can not change the heat setting manually.

General information:

- Use only one pot when you operate the function.
- The maximum pot diameter for the function is 240 mm. If you use cookware larger than 240 mm the function deactivates. Flexible zone changes into standard cooking zone mode. The zone keeps the heat setting from the last position of Pro Cook function.

- When the function operates you change the heat setting only by moving the cookware.
- When you use the function you can also use the Reminder



Lift up the cookware and place in a different position on the flexible zone if you want to change the heat setting. Sliding the cookware can cause scratches and discolouration of the surface.



You can add the shortcut to the function to the status bar on the control panel

Activating the function

To activate the function place the cookware on the flexible zone. Touch and choose the function from the list. When the function operates the flexible zone is indicated with dashes on the control panel. To activate the function you can also touch shortcut symbol on the status bar .

Deactivating the function

To deactivate the function repeat the procedure or touch . The dashed area on the control panel disappears.



If two operating zones are detected or a large cookware is used the function deactivates.

5.14 Timers

There are 3 timers: CountUp Timer, Count Down Timer and Reminder.



Pro Cook. When the function operates you can use only Reminder.



CountUp Timer

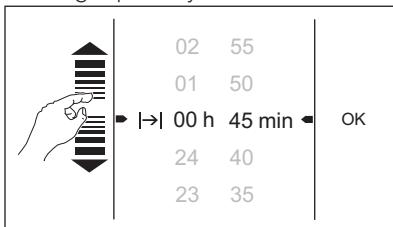
You can use this timer to monitor how long the cooking zone operates. The function starts automatically and comes on next to the cooking zone symbol in cooking zone panel. To check the time touch the zone symbol.

To reset the time: enter the cooking zone panel. Touch  next to the cooking zone symbol and choose correct option from the list. To reset the time you can also touch  next to the cooking zone symbol.

|→| Count Down Timer

You can use this timer to set how long the cooking zone should operate for a single cooking session.

To activate the function: enter the cooking zone panel. Touch  next to the cooking zone symbol and choose setting the cooking time. Set the time by scrolling separately hours and minutes.

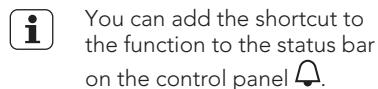


Than confirm your selection. You can also choose to cancel your selection. When the time comes to an end, the sound operates and the cooking zone deactivates. To set the time you can also touch .

To stop the sound: touch the display.

🔔 Reminder

The function has no effect on operation of the cooking zones. You can use it to also when the hob is deactivated.



To activate the function: touch  and choose the function from the list. Set the time and confirm your selection. To activate the function you can also touch shortcut symbol on the status bar . When the time you set comes to an end a sound operates.

To stop the sound: touch the display.

5.15 PAUSE

This function sets all cooking zones that operate to the lowest heat setting.

When the function operates, you cannot change the heat setting. The function has no effect on timers operation.



You can add the shortcut to the function to the status bar on the control panel .

To activate the function: touch  and choose the function from the list. To activate the function you can also touch shortcut symbol on the status bar .

To deactivate the function: touch the display. Previous heat settings are restored.

5.16 🔐 Locking the hob

The hob has 3 lock functions: Lock Now, Screen Lock and Child Lock.



.Lock Now

This function locks the control panel while the cooking zones operate. It prevents accidental change of cooking settings.



You can add the shortcut to the function to the status bar on the control panel .

To activate the function: touch  and choose the function from the list. To activate the function you can also touch shortcut symbol on the status bar .

To deactivate the function: touch the display. Follow the information on the display and touch the letters in alphabetical order: A - O - X.



When you deactivate the hob the function deactivates.

Screen Lock and Child Lock

Screen Lock function prevents accidental change of the settings during cooking. When the function is active and you do not change any settings for 2 minutes it locks the control panel.

Child Lock function prevents accidental activation and operation of the hob when it is deactivated.

To activate or deactivate the functions:

touch  and choose Menu than touch Safety. On the next screen choose if you want to turn the functions on or off. Confirm your selection.

 To operate the hob without deactivating the function follow the information on the display and touch the letters in alphabetical order: A - O - X.

5.17 Shortcuts



You can set the functions that you use often as shortcuts. Shortcuts will be displayed as symbols on the status bar in the control panel screen. Shortcuts allow you to activate the function with one touch.

To activate the shortcuts: touch  and choose Menu than touch the shortcuts menu. On the next screen choose the functions you want to display as shortcuts on the status bar. Confirm your selection.

5.18 Display

You can choose the brightness of the display.

There are 4 brightness levels, 1 is the lowest and 4 is the highest.

To change the brightness settings:

touch  and choose Menu than touch the Display. On the next screen set the desired setting. Confirm your selection.

5.19 Sounds

You can choose the type of sounds you want to hear when operating the hob. You can also deactivate the sounds.

To change the sounds settings: touch

 and choose Menu than touch the sounds menu. On the next screen

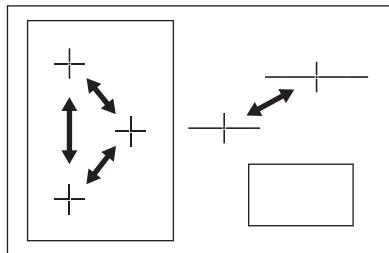
choose the desired setting. Confirm your selection.



When the sounds are off you can still hear the sound when timer comes to an end or when you deactivate the hob.

5.20 Power management function

- Cooking zones are grouped according to the location and number of the phases in the hob. See the illustration.
- Each phase has a maximum electricity loading of 3700 W.
- The function divides the power between cooking zones connected to the same phase.
- The function activates when the total electricity loading of the cooking zones connected to a single phase exceeds 3700 W.
- The function decreases the power to the other cooking zones connected to the same phase.
- The heat setting of the reduced zones changes between two levels.
- For the flexible zone you can use up to three pots. If the maximum loading for the phase is exceeded the function activates. The activation of the function depends on the cookware size and number. The function decreases the heat setting for the pots to the highest possible on the phase. The cooking zone symbol turns gray and the heat setting changes between two levels. The arrow pointing down comes on in the cooking zone symbol. If you do not change the pots number on the flexible zone after one minute the lower heat setting will be set for this cooking session.



6. HINTS AND TIPS



WARNING!

Refer to Safety chapters.



Refer to "Technical information" chapter.

6.1 Cookware



For induction cooking zones a strong electro-magnetic field creates the heat in the cookware very quickly.



Use the induction cooking zones with correct cookware.

Cookware material

- **correct:** cast iron, steel, enamelled steel, stainless steel, the bottom made of multi-layer (with correct mark from a manufacturer).
- **not correct:** aluminium, copper, brass, glass, ceramic, porcelain.

Cookware is correct for an induction hob if:

- some water boils very quickly on a zone set to the highest heat setting.
- a magnet pulls on to the bottom of the cookware.



The bottom of the cookware must be as thick and flat as possible.

Cookware dimensions

Induction cooking zones adapt to the dimension of the bottom of the cookware automatically to some limit.

The cooking zone efficiency is related to the diameter of the cookware. The cookware with a smaller diameter than the minimum receives only a part of the power generated by the cooking zone.

6.2 The noises during operation

If you can hear:

- crack noise: cookware is made of different materials (sandwich construction).
- whistle sound: you use the cooking zone with high power level and the cookware is made of different materials (sandwich construction).
- humming: you use high power level.
- clicking: electric switching occurs.
- clicking on flexible zone: the pot is not detected and the cooking zone is not set.
- hissing, buzzing: the fan operates.

The noises are normal and do not refer to hob malfunction.

6.3 Öko Timer (Eco Timer)

To save energy, the heater of the cooking zone deactivates before the count down timer sounds. The difference in the operation time depends on the heat setting level and the length of the cooking operation.

6.4 Examples of cooking applications

The relation between the heat setting and the cooking zone consumption of power is not linear. When you increase the heat setting, it is not proportional to the increase of the cooking zone

consumption of power. It means that the cooking zone with the medium heat setting uses less than a half of its power.



The data in the table is for guidance only.

| Heat setting | Use to: | Time (min) | Hints |
|--------------|--------------------------------------------------------------------------------------------------------------|--------------|---------------------------------------------------------------------------------------|
| 1 | Keep cooked food warm. | as necessary | Put a lid on the cookware. |
| 1 - 3 | Hollandaise sauce, melt: butter, chocolate, gelatine. | 5 - 25 | Mix from time to time. |
| 1 - 3 | Solidify: fluffy omelettes, baked eggs. | 10 - 40 | Cook with a lid on. |
| 3 - 5 | Simmer rice and milkbased dishes, heating up ready-cooked meals. | 25 - 50 | Add the minimum twice as much liquid as rice, mix milk dishes part procedure through. |
| 5 - 7 | Steam vegetables, fish, meat. | 20 - 45 | Add some tablespoons of liquid. |
| 7 - 9 | Steam potatoes. | 20 - 60 | Use max. 1/4 l water for 750 g of potatoes. |
| 7 - 9 | Cook larger quantities of food, stews and soups. | 60 - 150 | Up to 3 l liquid plus ingredients. |
| 9 - 12 | Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts. | as necessary | Turn halfway through. |
| 12 - 13 | Heavy fry, hash browns, loin steaks, steaks. | 5 - 15 | Turn halfway through. |
| 14 | Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips. | | |
| B» | Boil large quantities of water. Power function is activated. | | |

7. CARE AND CLEANING



WARNING!

Refer to Safety chapters.

7.1 General information

- Clean the hob after each use.
- Always use cookware with clean bottom.
- Scratches or dark stains on the surface have no effect on how the hob operates.

- Use a special cleaner applicable for the surface of the hob.
- Use a special scraper for the glass.

7.2 Cleaning the hob

- **Remove immediately:** melted plastic, plastic foil, and food with sugar. If not, the dirt can cause damage to the hob. Put the special scraper on the glass surface at an acute angle and move the blade on the surface.

- **Remove when the hob is sufficiently cool:** limescale rings, water rings, fat stains, shiny metallic discolouration. Clean the hob with a moist cloth and some detergent. After cleaning, rub the hob dry with a soft cloth.
- The surface of the hob has horizontal grooves. Clean the hob with a moist

cloth and some detergent with smooth movement from left to right. After cleaning, rub the hob dry with a soft cloth from left to right.

8. TROUBLESHOOTING



WARNING!

Refer to Safety chapters.

8.1 What to do if...

| Problem | Possible cause | Remedy |
|--------------------------------------------------|-------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------|
| You cannot activate or operate the hob. | The hob is not connected to an electrical supply or it is connected incorrectly. | Check if the hob is correctly connected to the electrical supply. Refer to the connection diagram. |
| | The fuse is released. | Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician. |
| The hob deactivates. | There is water or fat stains on the control panel. | Clean the control panel. |
| | You put something on the sensor field ①. | Remove the object from the sensor field. |
| One pot activates two zones. | The pot bottom is uneven. | Move the pot slightly until only one zone is detected. |
| Two or more zones are detected as one zone. | The pots are too close to each other and the cooking zones were not set after placing each pot. | For every pot set the zone individually after placing the pot on the cooking zone. |
| There is no pot indication on the flexible zone. | The cookware is incorrect. | Use the correct cookware. Refer to "Hints and tips" chapter. |
| | The diameter of the bottom of the cookware is too small for the zone. | Use cookware with correct dimensions. Refer to "Technical information" chapter. |
| | There is already cookware on the zone. | Move the first pot slightly to make room for the next one. |

| Problem | Possible cause | Remedy |
|---------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Power Boost is not activating for the pot on the flexible zone. | The pot is bigger than 240 mm. The maximum power is reached. | It is normal for this size of pot. Use smaller pot or use the highest heat setting for the big one. |
| Heat settings for the pots on flexible zone are reduced. | You are using to many pots with the highest heat setting on the flexible zone. Power management function is activated. | Move some pots to induction cooking zones. |
|  comes on. | One of the Lock functions is active. | To unlock the hob touch letters in alphabetical order A - O - X. |
| Pro Cook function deactivates. | You are using more than one pot. | Use only one pot for the function. |
| The display brightness is reduced. | The temperature of the zones is high. To ensure long lifetime of the display the brightness is reduced depending on the temperature of the hob. | Let the hob cool down. |
| The display does not react to the touch. | Part of the display is covered or the pots are placed to near to the display. | Remove the objects. Move the pots away from the display. |
| The power level is reduced. The arrow pointing down comes on in the cooking zone symbol. | Power management function operates. | Refer to "Daily use" chapter. |
| The backlight is on, but the contrast of the display is bad. | The hot cookware is on the display. | Remove the object and let the hob become sufficiently cool. If the contrast is not clear, speak to an Authorised Service Centre. |
| There is no signal when you touch the panel sensor fields. | The signals are deactivated. | Activate the signals. Refer to "Daily use" chapter. |
| E and a number come on. | There is an error in the hob. | Disconnect the hob from the electrical supply for some time. Disconnect the fuse from the electrical system of the house. Connect it again. If E comes on again, speak to an Authorised Service Centre. |

| Problem | Possible cause | Remedy |
|---------------------|-----------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| E3 comes on. | The electrical connection is incorrect. The supply voltage is out of range. | Speak to a qualified electrician to check the installation. |
| E4 comes on. | There is an error in the hob because a cookware boils dry. Overheating protection for the zones operates. | Deactivate the hob and let it cool down. Activate the hob again. If the cookware was the problem the message goes out. If the message comes on contact an Authorised Service Centre. |
| E7 comes on. | The cooling fan is blocked. | Check if objects block the cooling fan. If the message comes on again contact an Authorised Service Centre. |
| E8 comes on. | The electrical connection is incorrect. The hob is connected only to one phase. | Speak to a qualified electrician to check the installation. Refer to the connection diagram. |
| E9 comes on. | There is an error of the interface. | Deactivate the hob and activate it again. If the message comes on contact an Authorised Service Centre. |

8.2 If you cannot find a solution...

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Give the data from the rating plate. Give also three digit letter code for the glass ceramic (it is in the corner of the glass

surface) and an error message that comes on. Make sure, you operated the hob correctly. If not the servicing by a service technician or dealer will not be free of charge, also during the warranty period. The instructions about the Service Centre and conditions of guarantee are in the guarantee booklet.

9. INSTALLATION



WARNING!

Refer to Safety chapters.

9.1 Before the installation

Before you install the hob, write down the information below from the rating plate. The rating plate is on the bottom of the hob.

Serial number

9.2 Built-in hobs

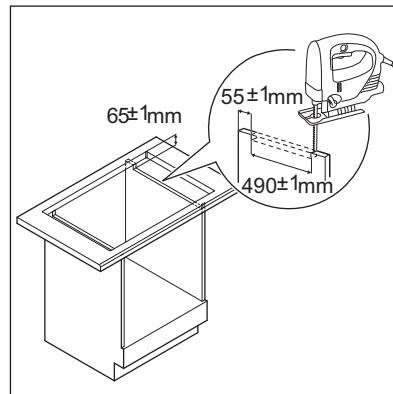
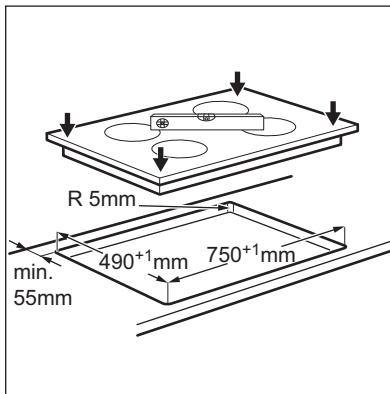
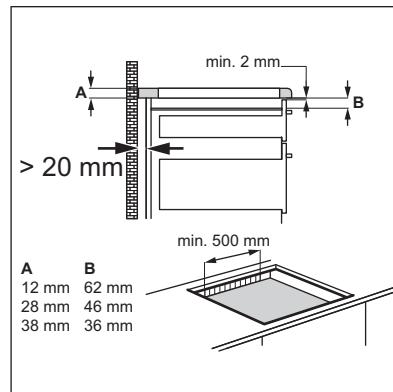
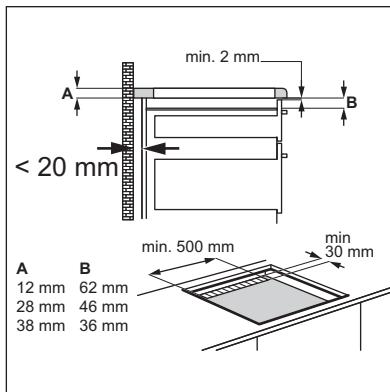
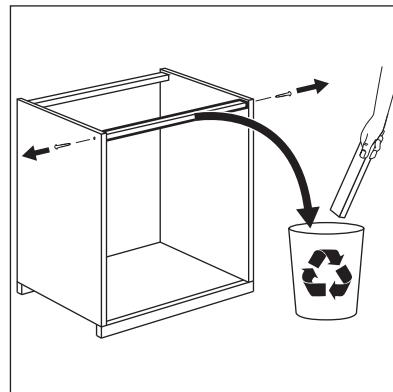
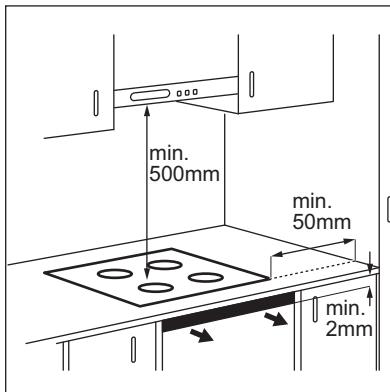
Only use the built-in hobs after you assemble the hob into correct built-in units and work surfaces that align to the standards.

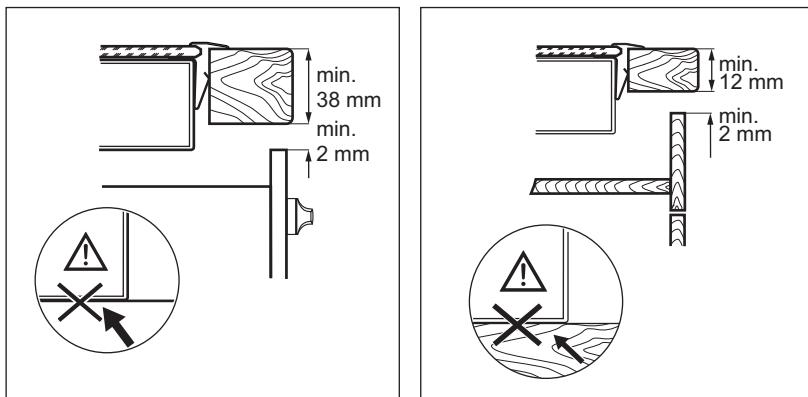
9.3 Connection cable

- The hob is supplied with a connection cable.
- To replace the damaged mains cable use the following (or higher) mains

cable type: H05BB-F T min 90°C.
Speak to your local Service Centre.

9.4 Assembly





10. TECHNICAL INFORMATION

10.1 Rating plate

Modell HKH81700XB

Typ 58 GBD K1 AU

Induction 7.4 kW

Ser.Nr.

AEG

PNC 949 597 086 00

220 - 240 V 50 - 60 Hz

Made in Germany

7.4 kW



10.2 Cooking zones specification

| Cooking zone | Nominal power (maximum heat setting) [W] | Power function [W] | Power function maximum dura- tion [min] | Cookware diam- eter [mm] |
|--------------|------------------------------------------------|-----------------------|-----------------------------------------------|-----------------------------|
| Right front | 1400 | 2500 | 4 | 125 - 145 |
| Right rear | 2300 | 3700 | 10 | 180 - 210 |

The power of the cooking zones can be different in some small range from the data in the table. It changes with the material and dimensions of the cookware.

For optimal cooking results use cookware not larger than the diameter in the table.

10.3 Flexible zone specification

| Cookware diameter [mm] | Nominal power (maximum heat set- ting) [W] | Power Boost [W] | Power Boost maxi- mum duration [min] |
|---------------------------|--------------------------------------------------|-----------------|-----------------------------------------|
| 90 | 500 | 500 | 4 |
| 145 | 1400 | 1400 | 4 |

| Cookware diameter [mm] | Nominal power (maximum heat setting) [W] | Power Boost [W] | Power Boost maximum duration [min] |
|------------------------|------------------------------------------|-----------------|------------------------------------|
| 180 | 1800 | 2000 | 8 |
| 210 | 2200 | 3000 | 8 |
| 280 | 2600 | 3700 | 10 |

The power of the cooking zone can be different in some small range from the data in the table. It changes with the

material and dimensions of the cookware.

11. ENERGY EFFICIENCY

11.1 Product information according to EU 66/2014

| | | |
|-------------------------------------------------------------|---------------------------|--------------------------------|
| Model identification | HKH81700XB | |
| Type of hob | Built-In Hob | |
| Number of cooking zones | 2 | |
| Number of cooking areas | 1 | |
| Heating technology | Induction | |
| Diameter of circular cooking zones (Ø) | Right front Right rear | 14.5 cm 21.0 cm |
| Lenght (L) and width (W) of the cooking area | Left | L 45.4 cm W 30.0 cm |
| Energy consumption per cooking zone (ECelectric cooking) | Right front Right rear | 175.7 Wh / kg 170.3 Wh / kg |
| Energy consumption of the cooking area (ECelectric cooking) | Left | 188.4 Wh / kg |
| Energy consumption of the hob (ECelectric hob) | 180.7 Wh / kg | |

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11.2 Energy saving

You can save energy during everyday cooking if you follow below hints.

- When you heat up water, use only the amount you need.

- If it is possible, always put the lids on the cookware.
- Before you activate the cooking zone put the cookware on it.
- Put the smaller cookware on the smaller cooking zones.
- Put the cookware directly in the centre of the cooking zone.
- Use the residual heat to keep the food warm or to melt it.

12. WARRANTY



FOR SALES IN AUSTRALIA AND NEW
ZEALAND

ALL AEG BRANDED APPLIANCES

This document sets out the terms and conditions of the product warranties for AEG Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Appliance.

1. In this warranty
 - a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
 - b) 'ACL' means Schedule 2 to the Competition and Consumer Act 2010;
 - c) 'Appliance' means any AEG product purchased by you and accompanied by this document;
 - d) 'ASC' means AEG authorised service centres;
 - e) AEG is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively 'Electrolux') of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
 - f) 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation when an Appliance cannot be repaired or it is uneconomic for Electrolux, at its discretion, to repair an Appliance during the Warranty Period;
 - g) 'Warranty Period' means the Appliance is warranted against manufacturing defects in Australia and New Zealand for 60 months, following the date of

original purchase of the Appliance;

h) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.

2. This warranty only applies to Appliances purchased and used in Australia or New Zealand in normal domestic applications and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.
3. During the Warranty Period Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux or its ASC may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
4. Parts and Appliances not supplied by Electrolux are not covered by this warranty.
5. To the extent permitted by law, you will bear the cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. If you reside outside of the service area, you will bear the cost of:
 - a) travel of an authorised representative;
 - b) transportation and delivery of the Appliance to and from Electrolux or its ASC.

In all instances, unless the Appliance is transported by Electrolux or an AEG authorised representative, the Appliance is transported at the

owner's cost and risk while in transit to and from Electrolux or its ASC.

6. Proof of purchase is required before you can make a claim under this warranty.
7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Electrolux is not liable in the following situations (which are not exhaustive):
 - a) the Appliance is damaged by:
 - accident
 - misuse or abuse, including failure to properly maintain or service
 - normal wear and tear
 - power surges, electrical storm damage or incorrect power supply
 - incomplete or improper installation
 - incorrect, improper or inappropriate operation
 - insect or vermin infestation
 - failure to comply with any additional instructions supplied with the Appliance;
 - b) the Appliance is modified without authority from Electrolux in writing;
 - c) the Appliance's serial number or warranty seal has been removed or defaced;
 - d) the Appliance was serviced or repaired by anyone other than Electrolux, an authorised repairer or ASC.
8. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable where the Appliance was purchased. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.
9. To the extent permitted by law and subject to your non-excludable statutory rights and warranties, AEG excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.
10. For AEG Appliances and services in Australia, the Appliances come with a guarantee that cannot be excluded under the ACL. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates.
11. At all times during the Warranty Period, Electrolux shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it.
12. For Appliances and services provided in New Zealand, the Appliances come with a guarantee pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act.
13. To enquire about claiming under this warranty, please follow these steps:
 - a) carefully check the operating instructions, user manual and the terms of this warranty;
 - b) have the model and serial number of the Appliance available;
 - c) have the proof of purchase (e.g. an invoice) available;
 - d) telephone the numbers shown below.
14. You accept that if you make a warranty claim, Electrolux and its ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling for service, please ensure that the steps listed in clause 13 above have been followed.

SERVICE AUSTRALIA



www.aeg.com/au

FOR SERVICE

or to find the address of your nearest state service centre in Australia

PLEASE CALL 1300 363 664

OR EMAIL customercare@aegaustralia.com.au

For the cost of a local call (Australia only)

FOR SPARE PARTS

or to find the address of your nearest state spare parts centre in Australia

PLEASE CALL 13 13 50

OR EMAIL customercare@aegaustralia.com.au

For the cost of a local call (Australia only)

SERVICE NEW ZEALAND



www.aeg.co.nz

FOR SERVICE

or to find the address of your nearest authorised service centre in New Zealand

FREE CALL 0800 10 66 10

OR EMAIL customercare@electrolux.co.nz

(New Zealand only)

FOR SPARE PARTS

or to find the address of your nearest state spare parts centre in New Zealand

FREE CALL 0800 10 66 20

OR EMAIL customercare@electrolux.co.nz

(New Zealand only)

13. ENVIRONMENT CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. 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.

www.aeg.com/au

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perfekt in form und funktion