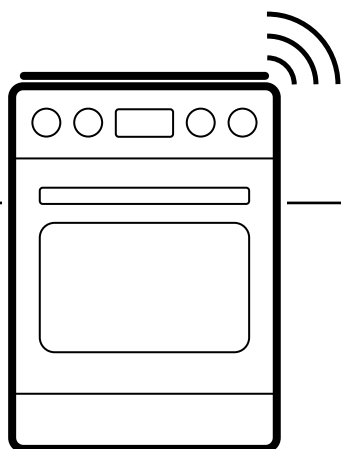


AEG



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CKK9686ZPT

ENGLISH

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Subject to change without notice.

IMPORTANT INFORMATION THAT MAY IMPACT YOUR MANUFACTURER'S WARRANTY

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the AEG manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the AEG manufacturer's warranty in the event that your product fault is due to failure to adhere to this manual.

1. SAFETY INFORMATION

Before the installation and use of the appliance read the supplied instructions carefully. The manufacturer is not responsible for any injuries or damage that result from incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or

- mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance and mobile devices with the app.
- Keep packaging away from children and dispose of it properly.
- **WARNING:** The appliance and its accessible parts be-

come hot during use. Keep children and pets away during use and cooling.

- Activate the child safety device, if available.
- Children must not clean or maintain the appliance without supervision.

1.2 General Safety

- This appliance is for cooking purposes only.
- This appliance is designed for single household domestic use in an indoor environment.
- This appliance may be used in offices, hotel guest rooms, bed & breakfast guest rooms, farm guest houses, and other similar accommodation where such use does not exceed average domestic usage levels.
- Not suitable for installation in a caravan.
- Suitable for installation in a boat only calm inland waters .
- This appliance is intended for use up to an altitude of 2000 m above sea level.
- This appliance is not intended to be used on ships, boats or vessels.

- Do not install the appliance behind a decorative door in order to avoid overheating.
- Do not install with aftermarket lids or covers.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- Never use water to extinguish a cooking fire. Switch off the appliance and cover flames: e.g. a fire blanket or lid.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Danger of fire: Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door, glass of the hob or any other glass part, since they can scratch the surface, which may result in shattering of the glass.
- Metallic objects such as knives, forks, spoons and

lids should not be placed on the hob surface since they can get hot.

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching the heating elements.
- Always use oven gloves to remove or insert accessories or ovenware.
- Before pyrolytic cleaning, remove all accessories and excessive deposits/spills from the appliance cavity.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Use only the food sensor (core temperature sensor) recommended for this appliance.

- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not use or store flammable materials in or near this appliance.
- Do not place articles on or against this appliance.
- Do not modify this appliance.
- Do not use or store flammable materials in the appliance storage drawer or near this appliance.
- Do not use this appliance as a space heater.

2. SAFETY INSTRUCTIONS

2.1 Installation

WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Be careful when moving the appliance, as it is heavy. Use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.

- Install the appliance in a safe and suitable location that meets installation requirements.
- The kitchen cabinet and the recess must have suitable dimensions.
- Keep the minimum distance from other appliances and units.
- It is not recommended to install the appliance next to a door or under a window. This prevents hot cookware from falling off the appliance when the door or window is opened.

4 ENGLISH

2.2 Electrical connection

WARNING!

Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- Make sure the parameters on the rating plate are compatible with the electrical ratings of the mains.
- The appliance must be earthed. Always use a correctly installed socket.
- Do not use multi-plug adapters and extension cables.
- Avoid damaging the mains cable and plug (if applicable). If replacement is needed, it must be done by our Authorized Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below, especially when it operates or the door is hot.
- Protection of live parts must be fastened securely and should not be removable without tools.
- Fully close the appliance door before connecting it to the mains.
- Connect the appliance only at the end of installation.
- Do not disconnect the appliance by pulling on the mains cable.
- Use only correction isolation devices: line protection circuit breakers, earth leakage circuit breakers and contactors.
- The electrical installation must have an isolation device that disconnects the appliance from the mains at all poles, with a contact opening width of at least 3 mm and in accordance with the wiring rules.
- This appliance is supplied without a main plug and a main cable.

2.3 Gas connection

- All gas connections must be made by a qualified technician.
- Before installation, make sure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- Make sure that there is air circulation around the appliance.
- Gas supply information can be found on the rating plate and the installation chapter.
- This is a flueless gas appliance and its installation shall be in accordance with AS/NZS 5601 Gas Installations. It is recommended that a rangehood ducted to

outside be installed above the appliance. Applicable building codes may mandate a range hood above the appliance.

2.4 Use

WARNING!

Risk of injury, burns.

CAUTION!

The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use.

Prolonged intensive use of the appliance may require additional ventilation, for example the increasing of mechanical ventilation where present, additional ventilation to safely remove the products of combustion to outside (external) air whilst also providing room air changes with additional ventilation. Consult a qualified person before installation of the additional ventilation.

- Do not modify this appliance.
- Ensure ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Turn off the appliance after each use.
- Be careful when opening the appliance door during operation, as hot air and flammable vapors from ingredients can be released.
- Do not operate the appliance with wet hands or when it comes in contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface and do not place food in direct contact with it.
- Do not use aluminum foil or other materials between the cooking surface and the cookware, unless otherwise specified by the manufacturer of this appliance.
- Use only accessories recommended for this appliance by the manufacturer.
- Always use glass and jars approved for preserving purposes.

WARNING!

Risk of fire and explosion.

- Hot oil vapors can cause spontaneous combustion.
- Used oil with food remnants can ignite at lower temperatures.
- Heated fats and oils can release flammable vapors.
- Do not place flammable products near the appliance.
- Do not share your Wi-Fi password.
- Keep sparks and open flames away when opening the appliance door.

WARNING!

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - do not place ovenware or objects directly on the cavity bottom.
 - do not place aluminum foil directly on the cavity bottom.
 - do not put water directly into the hot appliance.
 - do not leave moist dishes and food in the appliance after cooking.
 - be careful when removing or installing accessories.
- Enamel or stainless steel discoloration does not affect performance of the appliance.
- Use a deep pan for moist cakes, as fruit juices can cause permanent stains.
- Always cook with the appliance door closed.
- Do not let cookware boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Never leave a burner on with empty cookware or without cookware.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches. Always lift these objects up when you have to move them on the cooking surface.
- Provide good ventilation in the room where the appliance is installed.
- Use only stable cookware with the correct shape and diameter larger than the dimensions of the burners.
- Make sure the flame does not go out when you quickly turn the knob from the maximum to the minimum position.
- Do not install a flame diffuser on the burner.
- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand

extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.

- Use only lamps with the same specifications.
- To repair the appliance contact the Authorised Service Centre. Use original spare parts only.

2.5 Care and Cleaning

WARNING!

Risk of injury, fire, or damage to the appliance.

- Before maintenance, turn off the appliance.
- Make sure that the appliance is cold to avoid glass breakage. If the door glass panels are damaged, contact the authorized service centre for replacement.
- Fat and food remaining in the appliance can cause fire.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Use a microfibre cloth, warm water, and neutral detergents for cleaning the appliance and accessories. Do not use abrasive products, pads, solvents, sharp-edged or metal objects.
- Check the product regularly for signs of deterioration that may make it unsuitable for food contact, such as cracks, blisters, delamination, shrinkage, stickiness, corrosion, or other visible changes in texture or appearance. Follow cleaning and care instructions to prevent deterioration.
- Follow safety instructions on packaging when using an oven spray.
- Do not clean the catalytic enamel with detergents.
- Do not clean the burners in the dishwasher.

Pyrolytic cleaning

- Read all instructions for pyrolytic cleaning
- Before carrying out the pyrolytic cleaning and initial preheating remove from the oven cavity:
 - any excess food residues, oil or grease spills / deposits.
 - any removable objects (including shelves, side rails, etc., provided with

the appliance) especially any non-stick pots, pans, trays, utensils, etc.

- Keep children away during pyrolytic cleaning, as the appliance becomes very hot and releases hot air from the front vents.
- Pyrolytic cleaning releases fumes from cooking residues and construction materials. Ensure good ventilation during and after the initial preheating and pyrolytic cleaning.
- Do not spill or apply water on the oven door during and after the pyrolytic cleaning to avoid damaging the glass panels.
- Fumes from pyrolytic ovens / cooking residues are not harmful to humans, including children or persons with medical conditions.
- Keep pets away from the appliance during and after pyrolytic cleaning and the initial preheating phase. Small pets (especially

birds and reptiles) can be highly sensitive to temperature changes and emitted fumes.

- Non-stick surfaces on pots, pans, trays, and utensils can be damaged by high-temperature pyrolytic cleaning and may release low-level harmful fumes.
- To maintain safe operation, it is recommended that the product be inspected every 5 years by an authorized service person.

2.6 Disposal

⚠ WARNING!

Risk of injury or suffocation.

- Contact your municipal authority for information on how to dispose of the appliance.

3. INSTALLATION

⚠ WARNING!

Refer to Safety chapters.

3.1 General Information

⚠ CAUTION!

Follow local municipal building codes and all relevant statutory regulations, especially AS/NZS 3000.

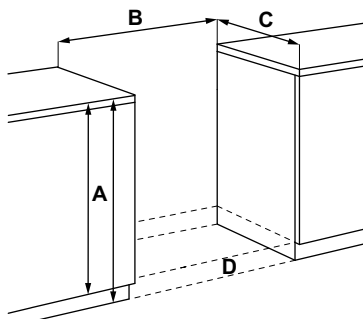
⚠ CAUTION!

Follow Gas appliance standard AS/NZS 5601.

- You can install your freestanding appliance in between cabinets, with cabinets on one side, or without adjacent cabinets. A freestanding and a slot-in installation are possible.
- The surrounding kitchen cabinets must be able to withstand 85°C.
- List of tools required to install the appliance: screwdrivers, tape measure, manometer, adjustable spanner.

3.2 Installing the appliance

Check if the dimensions of the furniture meet the installation requirements.



Installation requirements

	Height (A) (mm)	Width (B) (mm)	Depth (C) (mm)
Freestanding cut-out (with feet attached)	900	900	600
Freestanding cut-out (on plinth, feet removed)	755	900	600

For existing installations where only the gas appliance is being replaced:

The overhead clearance from the highest part of the highest burner or the hob of this gas appliance to the range hood shall be not less than 600 mm and not less than 750 mm for an exhaust fan. Any other downward facing combustible surface less than 600 mm above from the highest part of the highest burner of this gas appliance shall be protected for the full width and depth of the hob in accordance with AS/NZS 5601. Clearance to any overhead surface shall be not less than 450 mm.

For all other installations:

The overhead clearance between the supporting surface for the cooking vessels (top of the trivets) of this gas cooking appliance and a range hood or exhaust fan (overhead clearance) shall be not less than 650 mm for a range hood, and not less than 750 mm for an exhaust fan. A Rangehood or exhaust fan shall be installed in accordance with the range hood or exhaust fan manufacturer's relevant instructions. Where the range hood or exhaust fan manufacturer's relevant instructions specify a greater clearance, then this greater clearance shall apply. Any other downward facing combustible surface less than 650 mm above the supporting surface for the cooking vessels shall be protected for the full width and depth of the hob in accordance with AS/NZS 5601. Clearance to any overhead surface shall be not less than 450 mm.

① Removable accessories such as a wok trivet that sits upon a hob trivet are not taken into account in determination of the supporting surface for the cooking vessels.

① The height of the top of the pan supports (top of the trivets) with respect to the floor are detailed separately in these instructions.

① If you mount the appliance on a plinth, align it with the top edge of the kick board (D).

Installation of screw-in feet

IMPORTANT

Do not install the screw-in feet if you mount your appliance on a plinth.

1. Remove the oven door, the splashback and the accessory pack. Refer to "Removing and installing door" chapter.

2. Tilt the appliance and lay it on its back. Access the installation point for the screw-in feet.
3. Install the feet. Adjust their height so that the hob surface is 10 mm above the bench when appliance is upright. If the hob surface cannot be 10 mm above the bench, refer to AS/NZS 5601 for the required protection of combustible materials at the sides of the hob.
4. Lift the back of the hob and pivot the appliance on the two rear feet. Tilt the appliance upright.
5. Level the appliance and adjust the feet accordingly.
6. Install the splashback.

Installing the anti-tilt bracket

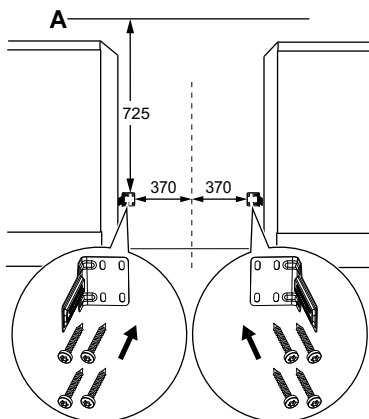
To ensure cooker stability, the anti-tilt brackets must be installed. There are left and right engagement slots at the bottom rear of the appliance.

IMPORTANT

The anti-tilt brackets must be fixed to a robust surface. Do not use adhesives.

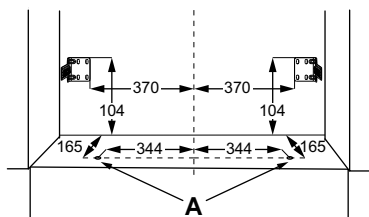
Freestanding installation:

1. Push the appliance into the cabinet cavity until the back of the oven is flush with the back wall.
2. Mark a line on the wall along the top surface of the splashback (A). Use this line as a reference line to locate the correct location of where the anti-tilt brackets need to be installed.
3. Pull the appliance out of the cabinet cavity to install the anti-tilt brackets.
4. The anti-tilt brackets must be secured to the rear wall of the cavity with appropriate fastener.
5. Slide the appliance into the cavity ensuring the brackets are fully engaged with the slots. Then push it against the wall.



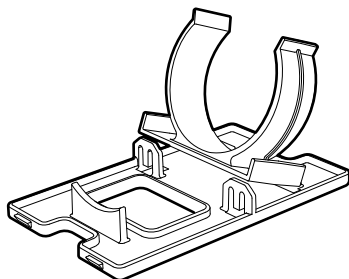
Slot-in installation:

1. Secure the anti-tilt brackets to the back wall according to the measurements shown in the illustration.
2. Adjust the measurements if there are any tiles or skirting board coming between the back of the appliance and the wall.
3. Screw two stops into the plinth in locations as shown in the illustration (A) to prevent the appliance from being pulled forward.
4. Lift the appliance onto the plinth and push back carefully ensuring the appliance engages into both brackets at the rear and into the front stops. Level the appliance.
5. If you want to remove the appliance, lift it at the front approximately 5 mm and pull forward.

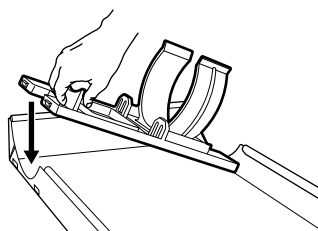


Installing the clip-on kick panel

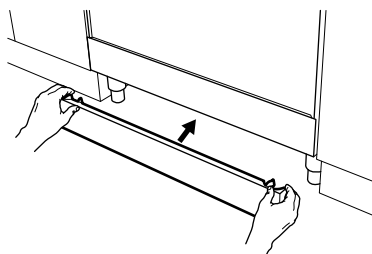
1. Assemble the clip snap onto the base.



2. Press in both assembled clip modules into the kick panel.



3. Clip the kick panel onto the front feet of the appliance. Make sure the kick panel snaps onto the larger section of the front feet.

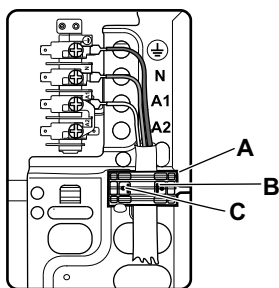


3.3 Electrical installation

For New Zealand Only

The cooking range must be connected to the supply by a supply cord fitted with the appropriately rated plug. This plug is to be compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply this cooking range.

Supply cord size required: 4 mm²



A. Plastic clips

3.4 Technical data

Model	Product dimensions (h x w x d) (mm)	Electrical connection (V/Hz)	Min. fuse rating (A)	Max. power rating (kW)	Max. current rating (A)
CKK9686ZPT	896-956 x 895 x 600	230-240 / 50	25	5.2	21.7

* Dimensions given are for freestanding. For slot-in installation, the height from the bottom of the product to the top of the pan support is 796 mm.

The height from the side of the hob to the top of the pan support is 27 mm.

3.5 Gas burners for NATURAL GAS 1.0 kPa

Supply pressure at inlet to appliance regulator	1.13 - 5.0 kPa
Operating pressure at appliance test point	1.00 kPa
Total gas consumption	59.2 MJ/h

BURNER	GAS CONSUMPTION (MJ/h)	INJECTOR SIZE (mm)
Wok	24.0	3x1.30+0.92
Rapid	12.1	1.60
Semi-rapid	9.0	1.35
Auxiliary	5.1	1.00

3.6 Gas burners for U-LPG 2.60 kPa

Supply pressure at inlet to appliance regulator	2.75 - 7.0 kPa
Operating pressure at appliance test point	2.60 kPa

B. Plastic clip

C. Securing points

This range must be connected with cable of 85 °C rating minimum.

1. Remove the terminal cover plate from the rear panel of the appliance.
2. Insert the wires through the hole in the cover plate and connect them to the terminals.
3. Engage the wires in the plastic clip (A). Secure the plastic clip with two long silver screws (supplied in a separate bag) .
4. Attach the cover plate to the rear panel.

Total gas consumption	44.9 MJ/h
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BURNER	GAS CONSUMPTION (MJ/h)	INJECTOR SIZE (mm)
Wok	17.0	3x0.63+0.46
Rapid	10.7	0.90
Semi-rapid	6.5	0.70
Auxiliary	4.2	0.55

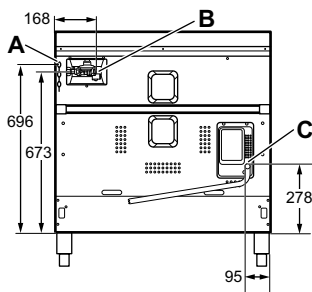
3.7 Gas Connection

⚠ WARNING!

The following instructions about installation, connection and maintenance must be carried out by qualified personnel in compliance with the local gas fitting regulations, municipal building codes, electrical wiring regulations and other relevant statutory regulations, and with AS/NZS 5601.

ⓘ This appliance is supplied for use with Natural Gas. However, it can be converted for use with ULPG using the installation kit included.

The gas connection point is a ½" BSP external thread located at the rear of the appliance.



- A. Gas hose restrains point
- B. Gas connection point
- C. Electrical cable entry point

Supply pipe sizing

For information and requirements about construction and capacity of consumer piping refer to the appropriate section of AS/NZS 5601 standards,

Regulator

Install the supplied regulator on the appliance. Make sure its pressure test point stays accessible.

Fit the regulator to the manifold inlet at the rear of the appliance. Seal the thread with gas-approved tape or jointing compound.

Connect consumer piping to the regulator inlet: directly or using a hose assembly (per AS/NZS 5601) with the elbow. Attach the elbow to the regulator inlet and position it so the hose hangs downward. Seal it with gas-approved tape or jointing compound.

A means of disconnection must be provided. A means of isolation (gas valve) is recommended. Gas hoses if used must be B or D and comply with AS 1869.

Checking the gas supply

- ① It takes additional time to light the gas for the first time. Air is purged from the pipes.

Check the manometer zero point is correct. Connect the manometer to the appliance pressure test point. It is located on the regulator. Turn on the gas supply and electricity, and try to ignite the gas. Check the operating pressure for the particular gas type.

Checking the regulator

While the appliance operates check the outlet pressure: when all burners of the appliance operate at maximum and when the smallest burner operates at minimum. It should not vary from the nominal outlet pressure of 1.00kPa by more than ± 0.20 kPa.

If the regulator does not work correctly:

- Adjust of upstream regulator if the outlet and inlet pressure is too low or an upstream regulator or valve with insufficient flow capacity is present in the gas supply line. Check again the inlet and outlet pressure, the inlet pressure needs to be 1.13 - 5kPa.
- Check if the inlet and outlet are oriented correctly, the arrow on the base of the regulator indicates the direction of gas flow.

If the regulator still does not work correctly contact the After Sales Service.

Testing appliance operation

⚠ WARNING!

After installation, test the appliance and check if it operates correctly. Servicing must only be carried out by an authorised service person.

Observe the flame appearance on each burner. If the flame is much larger or much smaller than expected, the injector size needs checking. Check the turnaround (minimum or low) setting on each burner, it may need adjustment. Valves have a bypass controlling screw, which can be accessed by removing the knob. Check the ignition on all burners both separately and in combination. Check the operation of the electrical components, if applicable.

If you cannot adjust the appliance to perform safely, inform the customer of the problem and affix an appropriate warning notice to the appliance. Disconnect the appliance if the fault is dangerous.

- ① If you cannot fix the fault, contact the After Sales Service.

When the appliance operates correctly, turn it off and instruct the customer on correct operation following the User Manual. Check if the customer understand the procedure correctly.

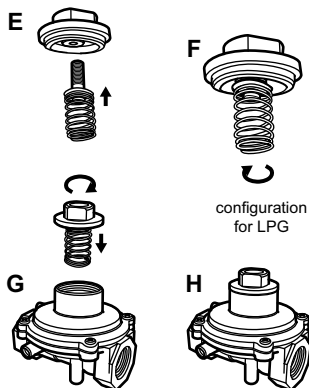
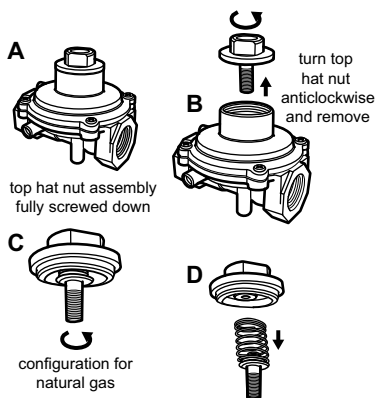
3.8 Gas Conversion

1. Remove the pan supports, the caps and crowns of the burner.

- Remove the injectors and replace them with the ones which are necessary for the type of gas you use (see table in "Technical Information" chapter).
- Unscrew the top hat nut from the regulator (B). The top hat nut and control pressure spring assembly disengage as an assembly.
- Unscrew the threaded pin from top hat (C).
- Upturn threaded pin, so spring is free and screw pin back into the top hat until firm (E).
- Refit the top hat nut assembly to the regulator (G), check that it is fully screwed down. The regulator is now set for connection to ULPG (H).
- Turn on the gas supply. Use soapy water to check for leaks at the gas injectors. Each hotplate valve should be turned on, one at a time, and the injector hole blanked off for several seconds.
- The operation of the regulator can be confirmed by connecting a manometer to the pressure test point located on the side of the regulator body adjacent to the outlet.

While the appliance operates, check the outlet pressure: when all burners of the appliance operate at maximum and when the smallest burner operates at minimum.

① The outlet pressure should not vary from the nominal outlet pressure of 2.60 kPa by more than ± 0.52 kPa.



If the regulator works incorrectly: Adjust the upstream regulator if the outlet and inlet pressure is too low or an upstream regulator or valve with insufficient flow capacity is present in the gas supply line. Check again the inlet and outlet pressure, the inlet pressure have to have 2.75 - 7 kPa. Check if the insert is fitted correctly. Check if the turret screw is fully screwed down. Check if the inlet and outlet are oriented correctly, the arrow on the base of the regulator indicates the direction of gas flow. If the regulator still does not work correctly contact the After Sales Service.

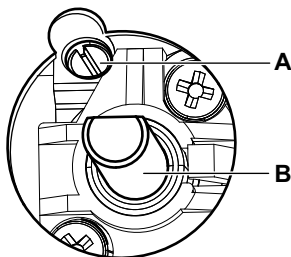
Testing the cooker features

① If the flame is unsatisfactory, refer to Electrolux Technical Publications and correct the fault, if possible.

When the maximum flame is correct, check the turn-down setting on each burner. If adjustment is required:

- Adjust the bypass screw on each hotplate control cock (accessible after removing the control knob and control panel).
- Check ignition on all burners, individually and together.
- Check the operation of any electric components, if applicable.
- If the cooker operates correctly, turn it off and demonstrate its use to the customer. Ensure the customer operates the clock and controls.

❗ If the cooker cannot be adjusted correctly, inform the customer and attach a warning notice. If the fault is dangerous, disconnect the cooker. Advise the customer to contact the manufacturer's local service organisation or the retailer.



- A. Bypass screw
- B. Control knob shaft

3.9 Testing the cooker features

Observe the flame appearance on each burner. If it is much smaller or larger than expected, then the injector size needs checking/

❗ When flame is unsatisfactory, refer to the Electrolux Technical Publications.

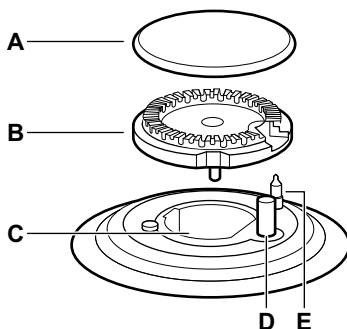
When maximum flame is corrected, check the turn-down setting on each burner. If the settings appear incorrect:

1. Adjust the bypass screw mounted on the body of each hotplate control cock. This is accessible when the control knob and the control panel are removed.
2. Check the ignition on all burners both separately and in combination.
3. Check the operation of electrical components, if applicable.

3.10 Burners installation

Fit the burner crown correctly onto the burner cap to avoid damage.

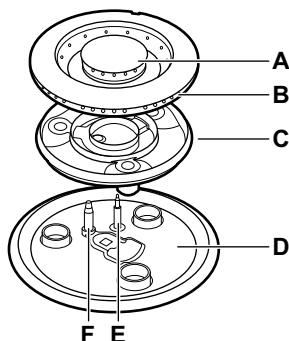
Standard burner



- A. Burner cap
- B. Burner crown
- C. Burner base
- D. Burner spark plug
- E. Burner flame safeguard sensor

Align the outer hole and recess of the burner crown with the spark plug and flame sensor. Lower it so the ribs on the underside slot into the matching recesses. Make sure the burner crown and cap are clean and correctly seated for proper ignition.

Wok burner



- A. Burner inner cap
- B. Burner outer cap
- C. Burner crown
- D. Burner base
- E. Burner flame safeguard sensor
- F. Burner spark plug

Align the cutouts on the burner crown with the matching cutouts on the burner body, then lower it so the centre locating pin drops into its recess.

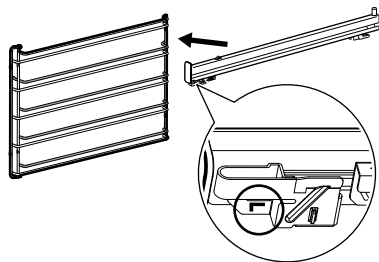
3.11 Trivets installation

Place the two side trivets on the hob with their corner recesses at the back, then position the middle trivet so its fingers align with the side trivets.

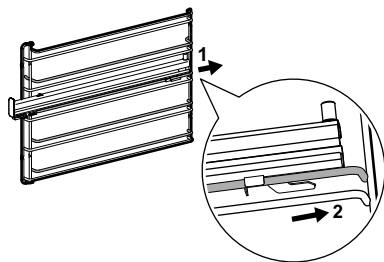
3.12 Accessories

Installing telescopic runners

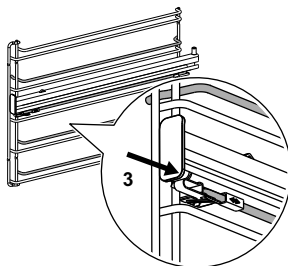
Obtain left hand shelf support and left hand runner.



Mount the runner on the shaded wire by attaching the rear clips to the back of the wire at an angle, as illustrated.



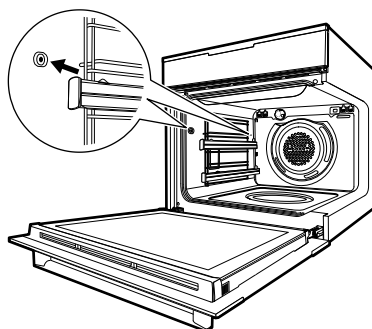
Push the runner front clip over wire until you hear a click.



Follow the same procedure to install the right hand runner.

Installing shelf supports

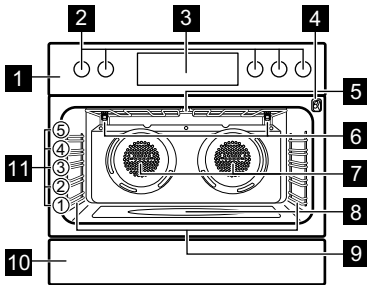
Insert the rear peg fully into the designated rear access hole, then align and firmly push the front peg into the front access hole.



To remove the shelf supports follow the procedure in the opposite sequence.

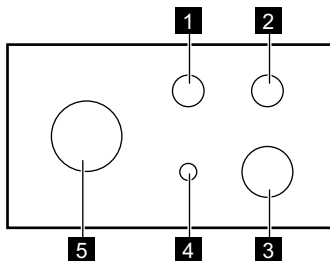
4. PRODUCT DESCRIPTION

General overview



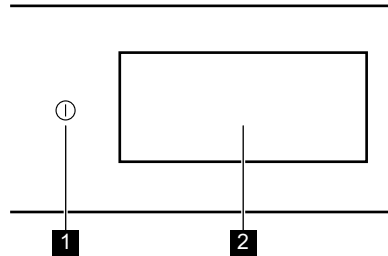
- 1** Control panel
- 2** Knobs for the hob
- 3** Display
- 4** Socket for the food probe
- 5** Heating element
- 6** Top lamp
- 7** Fan
- 8** Cavity embossment
- 9** Shelf support, removable
- 10** Storage compartment
- 11** Shelf positions

Hob overview



- 1** Semi-rapid burner
- 2** Semi-rapid burner
- 3** Rapid burner
- 4** Auxiliary burner
- 5** Dual valve wok burner

Oven control panel



- 1** On/Off
- 2** Display

Display

Display indicators

OK	To confirm the selection / setting.
> <	To navigate to the next or previous level in the menu.
^ v	To access and adjust additional settings.
♥	To save current settings in Favourite programme.
♡	To delete current settings in Favourite programme.
⬆️	To turn the lamp on and off.
🔍	To turn the options on and off.
🔒	The appliance is locked.
🔔	Sound alarm function is activated.
🔔🛑	Sound alarm and stop cooking function is activated.
🔔🗨️	Pop up message only is activated.
🕒	Delayed start function is activated.
×	To close the pop-up message or cancel the setting.
📶	Wi-Fi connection is turned on.

Display indicators



Wi-Fi connection is turned off.

Display indicators



Remote Operation is turned on.

5. BEFORE FIRST USE

5.1 Wireless connection

The appliance enables Wi-Fi network connection and mobile device linking. You can receive notifications, control and monitor your appliance from your mobile device.

To connect the appliance you need:

- Wireless network with the Internet connection.
 - Mobile device connected to the same wireless network.
1. To download the app scan the QR code located on the back cover of user manual. You can also download the app directly from the app store.
 2. Follow the app onboarding instructions.
 3. Turn on the appliance.
 4. Press and swipe to the left to enter menu. Select: Settings / Connections.
 5. Press to turn on or off: Wi-Fi.

The appliance wireless module starts within 90 sec.

Frequency	2.4 GHz WLAN : 2400 - 2483.5 MHz
	Bluetooth : 2400 - 2483.5 MHz
Max Power	2.4 GHz WLAN : EIRP < 20 dBm (100 mW)
	Bluetooth : EIRP < 20 dBm (100 mW)
Protocol	2.4 GHz WLAN : IEEE 802.11bgn

5.2 Software licences

The software in this product contains components that are based on free and open source software. AEG acknowledges the contributions of the open software and robotics communities to the development project.

To access the source code of these free and open source software components whose license conditions require publishing, and to see their full copyright information and applicable license terms, visit: <http://aeg.opensoftwarerepository.com> (folder NIU6).

5.3 Initial preheating and cleaning

Preheat the empty appliance to remove any odours. Ventilate the room.

1. Remove all accessories and removable shelf supports.
2. Menu > Functions.
3. Set the function and the maximum temperature. Let the appliance operate for 1h.
4. Set the function and the maximum temperature. Let the appliance operate for 15 min.
5. Turn off the appliance and let it cool.
6. Clean the appliance and the accessories with a microfibre cloth, warm water and a mild detergent. Replace accessories and shelf supports.

6. HOB - DAILY USE



WARNING!

Refer to Safety chapters.

6.1 Using the gas hob

Control knob for high, medium and low heat burners

Push the knob down and turn it anti-clockwise to the HI position. Hold the knob for 5 sec until the flame is stable. Release the knob and turn it further anti-clockwise to set the desired flame height.

 If the flame goes out, turn the knob to OFF, wait for the gas to clear, then try again.

Control knob for the wok burner

Push the knob down and turn it anti-clockwise to ignite the inner and outer flames . Hold the knob for 5 sec until both flames are stable, then release it. Turn the knob further anti-clockwise to reduce the outer flame height.

Turn the knob to the single-flame —  position to extinguish the outer flame will extinguish the outer flame and control the inner flame only.

Turn the knob clockwise to  =  to reignite the outer flame. Do not leave the control knob between the minimum outer-flame setting and the maximum inner-flame setting.

7. HOB - HINTS AND TIPS

WARNING!

Refer to Safety chapters.

7.1 Cookware

Do not put unstable or damaged pots on the burner to prevent spills and injuries.

Make sure that pot handles are not above the front edge of the cooktop.

Make sure that the pots are placed centrally on the burner in order to get the maximum stability and a lower gas consumption.

WARNING!

If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

8. HOB - CARE AND CLEANING

WARNING!

Refer to Safety chapters.

8.1 Cleaning the gas hob

- The trivets can be removed for cleaning by carefully lifting them from the hob.
- Clean by washing with warm soapy water.
- The burner caps and crowns are also removable for cleaning.

- If the caps, crowns and cups are heavily soiled, use a non-abrasive cleaning compound.
- Flame port blockages should be removed by using a matchstick or brush.
- Do not clean them with abrasive or caustic type cleaners, or clean them in a dishwasher.
- The hob glass can be cleaned with a razor blade scraper.

9. OVEN - DAILY USE

WARNING!

Refer to Safety chapters.

9.1 Heating functions



Bottom - Crispy bottoms and to brown.



Hot Air - Roasting meat and baking cakes.



Top & Bottom - Traditional baking.



Hot air & Top - Roasting meat, poultry and whole fish.



Hot air & Bottom - Baking pizza.



Hot air, Top & Bottom - Ready-made meals.

 **Heat save fan** - Energy-efficient baking. Keep door closed.
This function was used to comply with the energy efficiency class and ecodesign requirements (according to EU 65/2014 and EU 66/2014). Tests according to: IEC/EN 60350-1.

 **Full grill** - Grilling meat, toasting bread. Use with a deep pan under a wire shelf. Preheat for 3 min.

 **Left grill** - Grilling using half of the area.

 **Defrost** - Defrosting, raising dough, drying fruit/vegetables/herbs.

 **Slow cooking** - Gentle and slow cooking of lean and tender pieces of meat and fish.

 **SteamBake** - Adding humidity at the beginning of baking. Before preheating add max 250 ml of water to the cavity embossment. Preheat for 10 min.

 **Roast** - Roasting meats, poultry and fish. You can use food probe with this function.

 **AirFry** - Frying food with less oil or without baking paper (e.g. for french fries, pizza).

 **Keep warm** - Keeping food warm.

9.2 Menu

Press  and swipe to the left to enter Menu.

Dishes

Each dish in this submenu is provided with a suitable setting. The time and temperature can be adjusted during cooking.

1. Menu > Assisted cooking. Choose a dish or a food type and adjust settings.
2. Follow the instructions available on the screen. Press **START**.
3. When the function ends, check if the food is ready. Extend the cooking time, if needed.

Functions

1. Menu > Functions. Select the heating function and adjust the settings. Press **START**. You can plug the Food Sensor at any time before or during cooking.
2. Press  to adjust the settings during cooking or **STOP** to turn off the heating function.

Favourite programme

 This functionality is available for selected models only.

You can save up to 20 of your favourite settings, such as heating function and dish. To save the setting select the preferred setting and press .

To select Favourite programme: Menu > Favourite programme. Check the saved settings. Select one and press **START**.

To delete Favourite programme: Menu > Favourite programme. Check the saved settings. Press  to delete the saved settings.

Settings

Setup	
Language	To set the appliance language.
Time of day	To set the current time.
Display brightness	To set the display brightness.
Key tones	To turn the tone of the touch fields on and off. It is not possible to mute the tones for  .
Buzzer volume	To set the volume of key tones and signals.
Temperature unit	To show the current temperature unit.

Service	
Demo mode	Activation / deactivation code: 2468
Software version	Information about software version.
Reset all settings	Restores factory settings.

Connections	
Connect to Wi-Fi	To connect the appliance with the wireless network.
Wi-Fi	To enable and disable Wi-Fi.
Network status	To check network status and the signal power of Wi-Fi.

Connections

Forget network	To disable current network from auto connection with the appliance.
Remote operation	To start remote operation automatically after pressing START. Option visible only after you turn on Wi-Fi.

9.3 Additional functions

Child lock

This function prevents accidental operation of the appliance. It can be activated at any time.

Menu > Settings > Preferences > Child lock

To enable the use of the appliance, press the code letters in an alphabetical order.

9.4 Clock functions

Timer

Timer can be used even when the oven is not running. Maximum is 23h 59min

1. Choose the heating function and set the temperature.
2. Press Timer and set the duration. Select an End action:
 -  **Sound alarm**
 -  **Sound alarm and stop cooking**
 -  **Pop up message only**
3. Press OK to confirm and return to the main screen.

Delayed start

1. Choose the heating function and adjust the settings. Press *** > Delayed start.
2. Set the desired start time and press OK. Set the desired End time or press OK to skip this step.
3. Press OK to return to the main screen.

Time of day

1. Settings > Setup > Time of day.
2. Set the time and press OK.

Uptimer

Use this function to check how long the appliance operates.

Changing timer settings

To change the set time during cooking at any time press ^ > Timer. Set the new timer value and press OK.

9.5 Accessories

Accessories available depending on model. Scan the QR code to check how to use accessories supplied with your appliance. You can order optional accessories separately. For more information, please contact your local supplier.



Insert the accessory (wire shelf / tray) between the guide bars of the shelf support. Make sure that the shelf touches the back of the oven interior.

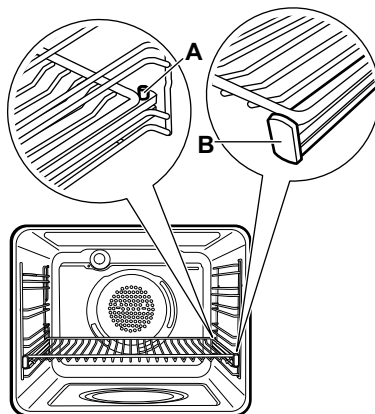
If your tray has a slope, position it towards the back of the oven interior.

If there is an inscription on the accessory, make sure it is facing you.

If you are using a tray with holes place the tray / pan underneath, to collect dripping liquids.

Fitting trays to telescopic runners:

Push the shelf or tray along the top of the runner until it touches the back post (A). Lower the front of the shelf or tray onto the runner and make sure it sits behind the front post (B) of the slide.

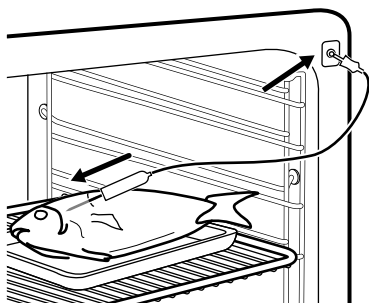


9.6 Food probe

i There is a risk of burns as the food probe and shelf supports become hot. Always use oven gloves.

❗ Only use the temperature probe recommended for this oven

1. Select a heating function from the Menu > Functions or a dish from the Menu > Dishes.
2. Set the oven temperature and cooking time, if needed. Press OK and then START .
3. Insert food probe into the thickest part of the dish. Make sure the dish is completely defrosted.



4. Plug food probe into the socket located inside the appliance. The display shows the symbol and the current temperature of the food probe.
5. Press ^ to adjust the settings.
6. Select Food probe card to set the core temperature of the sensor or set up the preferred option: Sound alarm, Sound alarm and stop cooking, or Pop up message only. Then press OK.
7. When the food reaches the set temperature, the signal sounds. Check if the food is ready. Extend the cooking time, if needed.
8. Press STOP to turn off the heating function.

10. OVEN - HINTS AND TIPS

⚠ WARNING!

Refer to Safety chapters.

❗ The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

10.1 Cooking recommendation

Legend

🍲 - dish, °C - temperature, ⌚ - time in min, 🍷 - accessory.

SteamBake function

For best results, pour max. 250 ml of cold water onto the cavity bottom. Preheat the appliance for 10 min. Place the food on shelf position 2.

🍲	°C	⌚
White bread	190	45 - 55

🍲	°C	⌚
Bread rolls	210	25 - 35
Apple pie	160	85 - 95
Homemade pizza	210	20 - 30
Pizza, frozen	220	15 - 25
Chicken	220	55 - 65
Croissant, frozen	170	30 - 40
Pork joint	180	120 - 130
Regenerating plated meals, single portion	120	10 - 20

AirFry function

For best results preheat the appliance for 10 min and place the food on shelf position 3.

	°C		
Chicken nuggets	220	15 - 25	AirFry tray
Croquettes	220	15 - 25	AirFry tray
Crumbed fish	220	15 - 25	AirFry tray
Chicken schnitzel	230	15 - 20	AirFry tray

	°C		
French fries	220	25 - 30	AirFry tray
Frozen croissant	170	30 - 40	Grid and baking paper 1)

1) Place the food on shelf position 2.

11. OVEN - CARE AND CLEANING

WARNING!

Refer to Safety chapters.

11.1 Notes on cleaning

- Clean the interior of the appliance and the accessories after each use with a microfibre cloth, warm water and a mild detergent.
- Clean stains with a mild detergent.
- Use a cleaning solution for metal surfaces.
- Dry the interior of the appliance only with a microfibre cloth after each use.
- Do not use abrasive cleaner or sharp-edged objects to clean the appliance or the accessories.

Cleaning the cavity embossment

1. Pour 250 ml of white vinegar or citric acid into the cavity embossment. Use maximum 6% acidity vinegar without any additives.
2. Let the vinegar dissolve the limestone residue at the ambient temperature for 30 min.
3. Clean the cavity with warm water and a soft cloth.

11.2 Pyrolytic Cleaning

For models with pyrolytic cleaning function.

1. Make sure the appliance is cold.
2. Remove all accessories and removable shelf supports.
3. Clean the oven interior of excess spillage and the inner door glass with warm water, a soft cloth and a mild detergent. Close the door.
4. Press Maintenance > Pyrolytic Cleaning and select the cleaning mode: **Quick** - 1h 30 min, **Normal** - 2h, **Intense** - 2h 30min.

5. Press START.

When the cleaning starts, the oven door is locked and the lamp is off. The cooling fan works at a higher speed.

When the cleaning ends, turn off the appliance and wait until it is cold. The door will only unlock when the oven has cooled to a safe temperature. Clean the oven interior with a soft cloth.

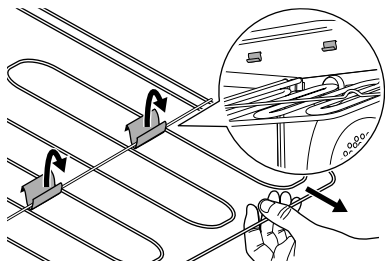
11.3 Steam Assisted Cleaning

This function helps remove light food residue from the interior of the oven.

1. Make sure the appliance is cold.
2. Remove all accessories and removable shelf supports.
3. Prepare a solution of water (85%), white vinegar (10%) and mild detergent (5%) and spray it onto the door, side walls, and back wall of the oven cavity.
4. Pour 40 ml of water into the cavity embossment.
5. Select Steam Assisted Cleaning from the Cleaning submenu.
6. When the cleaning process is complete, wait until the appliance is cool. Dry the cavity with a soft cloth.

11.4 Removing grill

1. Turn off the appliance and wait until it is cold to clean it.
2. Remove the shelf supports.
3. **For retaining clips models:** Push the edge of the grill clips towards back of the oven. The grill drops down freely.

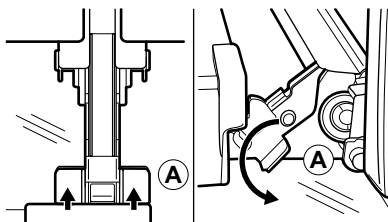


4. Clean the oven ceiling with warm water, a soft cloth and a mild detergent. Let it dry.
5. Install the grill in the opposite sequence.
6. Install the shelf supports.

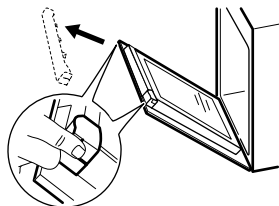
11.5 Removing and installing door

The door is heavy.

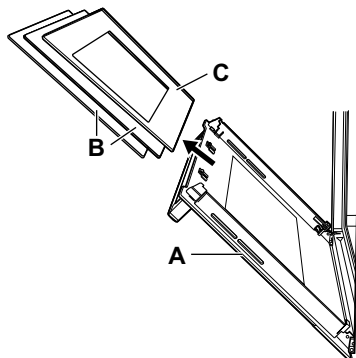
1. Make sure the appliance is cold.
2. Fully open the door.
3. Press the hinge levers on both sides of the door.



4. Close the door partially until it stops, then lift it off the hinges.
5. Place the door on a soft cloth on a stable surface.
6. Release the trim holding the glass panels in place.



7. Remove the inner glass panel (C) and the middle glass panels (B) from the oven door. The outside glass (A) cannot be removed for cleaning. Clean the panels with water and soap using a non abrasive sponge and then dry them thoroughly. Do not clean the glass panels in the dishwasher.



After cleaning, do the above steps in the opposite sequence.

During assembly, make sure the painted surface is facing down.

11.6 Replacing the lamp

Wait until the appliance is cold.

1. To replace the top lamp, turn and remove the glass cover.
2. Clean the glass cover.
3. Insert a high temperature resistant lamp.
4. Install the glass cover.

⚠ WARNING!

Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

12. TROUBLESHOOTING

12.1 Troubleshooting

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Service details are on the rating plate, located on the front frame. It is visible when you open the door. Do not remove the rating plate.

Problems with the hob

- If you cannot activate or operate the hob, check if the circuit breaker is not tripped.
- If there is no spark when you try to activate the spark generator, check if the hob is correctly connected to electrical supply, if the fuse is blown, or if the burner cap and crown are placed correctly.
- If the burner does not light even though the spark generator is working, check if you keep the appropriate knob pushed long enough, if the gas supply is connected to the appliance, or if the ignition spark plugs and ports in the ignition area are dry and clean.
- If the flame extinguishes immediately after ignition, keep the knob pushed for up to 5 sec in 'High' position after lighting the flame.
- If the flame ring is uneven, check if the injector is not blocked, if the burner is correctly fitted, or if the burner crown and the flame safeguard sensor tip are clean.

 In the absence of electrical power, carry the ignition directly to the burner with a hand held ignition source.

Problems with the oven

No display or timer flashing

- Power failure interruption
- Reset Time of day and any cooking functions you were using

Oven or grill do not operate

- Set Time of day.
- Deactivate DEMO mode.
- Household fuse is blown or power supply is off.
- Deactivate Child lock.

The lamp is not working

- Lamp is blown or the power cord is loosened.

- Household fuse is blown.

Food probe problems

- **Error message REMOVE FOOD PROBE.**
 - The cooking function used is not compatible with the Food probe.
- **The display does not show the temperature setting.** - Food probe plug is not fully inserted into the socket on the front panel or the food is not fully defrosted.
- **The centre of the food is undercooked.**
 - Insert the Food probe at least 75% into the centre of the food.

Appliance problems

- **The door cannot be replaced after removal.** - Locate / position the hinge lever to its correct position.
- **Door is locked.** - You switched off the Pyro function too quickly. The door will unlock when the oven has cooled to a safe temperature.
- **Steam and condensation collect on the food and in the appliance cavity.** - Do not leave dishes in the oven for more than 15-20 min after cooking.

Connection problems

- If there is trouble with wireless network signal, check if your mobile device is connected to the wireless network and/or restart the router.
- If you install a new router or change it, configure the appliance and mobile device again.
- If the wireless network signal is weak, move the router as close to the appliance as possible.

IMPORTANT

Avoid using a microwave oven and the Remote Operation of the appliance at the same time as it disrupts Wi-Fi signal.

12.2 Error codes

F102 - the door is not fully closed or the door lock is broken. Close the door or restart the appliance.¹⁾

F111 - Food probe is not correctly inserted into the socket. Fully plug Food probe into the socket.

¹⁾ When the following error message continues to appear on the display, it means a faulty subsystem may have been disabled. In such a case contact your dealer or an Authorized Service Centre.

F240, F239 - the touch fields on the display do not work properly. Clean the surface of the display. Make sure there is no dirt on the touch fields.

F908, F113 - the appliance system cannot connect with the control panel. Restart the appliance.

12.3 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is located

on the front frame of the appliance. It is visible when you open the door. Do not remove the rating plate from the appliance.

We recommend that you write the data here:

Model (MOD.):
Product number (PNC):
Serial number (S.N.):

13. WARRANTY - AUSTRALIA AND NEW ZEALAND

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 there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.

1. In this warranty:

- a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;
- b) 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
- c) 'ASC' means Electrolux's authorised serviced centres;
- d) '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;
- e) 'Warranty Period' means the period specified in clause 3 of this warranty;
- f) 'you' means the purchaser of the Appliance not having purchased the

Appliance for re-sale, and 'your' has a corresponding meaning.

- 2. **Application:** This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non-excludable statutory guarantees in Australia and New Zealand.
- 3. **Warranty Period:** Subject to these terms and conditions, this warranty continues for in Australia for a period of 60 months and in New Zealand for a period of 60 months, following the date of original purchase of the Appliance.
- 4. **Repair or replace warranty:** 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 may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.
- 5. **Travel and transportation costs:** Subject to clause 7, Electrolux will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. Travel and transportation will be arranged by

Electrolux as part of any valid warranty claim.

6. **Proof of purchase** is required before you can make a claim under this warranty.
7. **Exclusions:** You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:
- a) light globes, batteries, filters or similar perishable parts;
 - b) parts and Appliances not supplied by Electrolux;
 - c) cosmetic damage which does not affect the operation of the Appliance;
 - d) damage to the Appliance caused by:
 - negligence or accident;
 - misuse or abuse, including failure to properly maintain or service;
 - improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
 - 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;

In addition, Electrolux is not liable under this warranty if:

- the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
- the Appliance is modified without authority from Electrolux in writing;
- the Appliance's serial number or warranty seal has been removed or defaced.

8. **How to claim under this warranty:** 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.
9. **Australia:** For Appliances and services provided by Electrolux in Australia: Electrolux goods come with guarantees that cannot be excluded under the Australian Consumer Law. 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. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.
10. **New Zealand:** For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.
11. **Confidentiality:** You accept that if you make a warranty claim, Electrolux and its agents including 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 8 above have been followed.

SERVICE AUSTRALIA
aeg.com/au

FOR SERVICE

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

PLEASE CALL 1300 363 664

OR EMAIL

customercare@aegausustralia.com.au

For the cost of a local call (Australia only)

FOR SPARE PARTS

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

PLEASE CALL 13 13 50

OR EMAIL

customercare@aegausustralia.com.au

For the cost of a local call (Australia only)

SERVICE NEW ZEALAND
aegnewzealand.co.nz

FOR SERVICE

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

PLEASE CALL 0800 234 234

OR EMAIL

customercare@electrolux.co.nz

(New Zealand only)

FOR SPARE PARTS

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

PLEASE CALL 0800 10 66 20

OR EMAIL

customercare@electrolux.co.nz

(New Zealand only)

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14. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of ap-

pliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

Statement of Compliance

Security standard for consumer grade relevant connectable products
AUSTRALIA

This statement of compliance has been prepared by, or on behalf of, Electrolux Home Products Pty Ltd, who is the manufacturer of the below product. The statement of compliance is made in accordance with the Cyber Security (Security Standards for Smart Devices) Rules 2025, authorised by the *Cyber Security Act 2024*.

Product manufacturer details	
Name of the manufacturer	Electrolux Home Products Pty Ltd
Address of the manufacturer	77-99 Pym Street, Dudley Park SA 5008, Australia
Name of the authorised representative	Electrolux Home Products Pty Limited
Address of the authorised representative	163 O'Riordan Street, Mascot 2020, NSW, Australia
Name(s) of other authorised representatives in Australia (if applicable)	Not applicable
Address(es) of other authorised representatives in Australia (if applicable)	Not applicable
Product details	
Product type	Freestanding Electric cooker
Batch identifier	944300088, CKK9686ZPT
Defined support period for the product	Until at least 2031-01-21

Declaration

It is declared that, in the opinion of the manufacturer:

1. The product listed in the table above has been manufactured in compliance with the requirements of Part 1 of Schedule 1 of the Cyber Security (Security Standards for Smart Devices) Rules 2025.
2. The manufacturer has complied with any other obligations relating to the product in Part 1 of Schedule 1 of the Cyber Security (Security Standards for Smart Devices) Rules 2025.

It is declared that this statement of compliance has been prepared by, or on behalf of, the manufacturer of the product listed in the table above and is accurate at the date of issue of 21st January 2026.

Prepared by or on behalf of Electrolux Home Products Pty Ltd

Signed by:

8363938A1418490

Reena Subramaniam
Head of Product Safety & Compliance - APAC & MEA

Mascot, NSW, Australia 21st January, 2026
(Place and date of issue of the statement of compliance)

