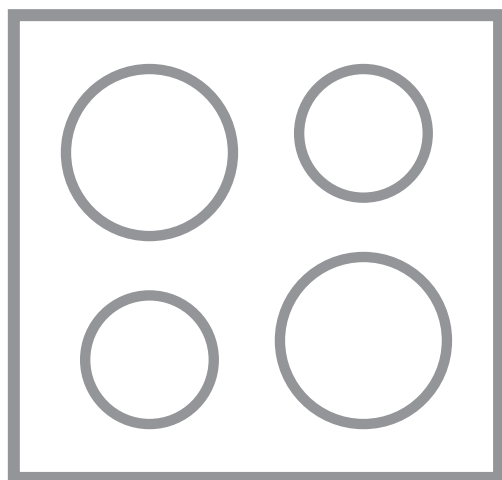


# USER MANUAL



## 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 to:**



Get usage advice, brochures, trouble shooter, service and repair information:  
**[www.aeg.com/support](http://www.aeg.com/support)**



Register your product for better service:  
**[www.registeraeg.com](http://www.registeraeg.com)**



Buy Accessories, Consumables and Original spare parts for your appliance:  
**[www.aeg.com/shop](http://www.aeg.com/shop)**

## 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.

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## 1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result of 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 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 the use of the appliance in a safe way and understand the hazards involved. Children of less than 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- **WARNING:** Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts become hot during use.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

### **1.2 General Safety**

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- **WARNING:** 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.
- **WARNING:** The appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by a utility.

- **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.
- 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 the appliance before installing it in the built-in structure.
- Do not use a steam cleaner to clean the appliance.
- If the glass ceramic surface / glass surface is cracked, switch off the appliance and unplug it from the mains. In case the appliance is connected to the mains directly using junction box, remove the fuse to disconnect the appliance from power supply. In either case contact the Authorised Service Centre.
- 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.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

## 2. SAFETY INSTRUCTIONS

### 2.1 Installation



#### **WARNING!**

Only a qualified person must install this appliance.



#### **WARNING!**

Risk of injury or damage to the appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.

- Follow the installation instructions supplied with the appliance.
- Keep the minimum distance from other appliances and units.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Seal the cut surfaces with a sealant to prevent moisture from causing swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance next to a door or under a window. This prevents hot

cookware from falling 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 separation panel made from plywood, kitchen carcass material or other non-flammable materials under the appliance to prevent access to the bottom.
- The separation panel has to cover the area under the hob completely.

## 2.2 Electrical Connection



### **WARNING!**

Risk of fire and electric 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 parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- 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 a socket.
- 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.

## 2.3 Use



### **WARNING!**

Risk of injury, burns and electric shock.

- Remove all the packaging, labelling and protective film (if applicable) before first use.
- This appliance is for household (indoors) use only.
- 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 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.
- 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 put a hot pan cover on the glass surface of the hob.
- Do not let cookware 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.

## **2.4 Care and cleaning**

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

- Switch off the appliance and let it cool down before cleaning.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

## **2.5 Service**

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

## **2.6 Disposal**



#### **WARNING!**

Risk of injury or suffocation.

- Contact your municipal authority for information on how to dispose of the appliance.
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.

# **3. INSTALLATION**



#### **WARNING!**

Refer to Safety chapters.

## **3.1 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 .....

## **3.2 Built-in hobs**

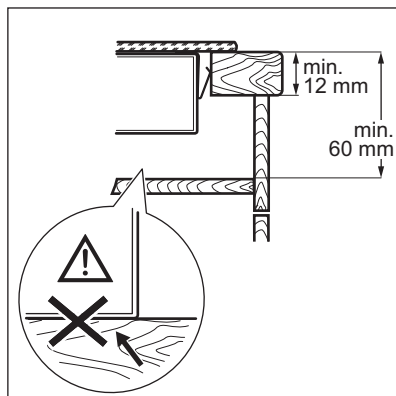
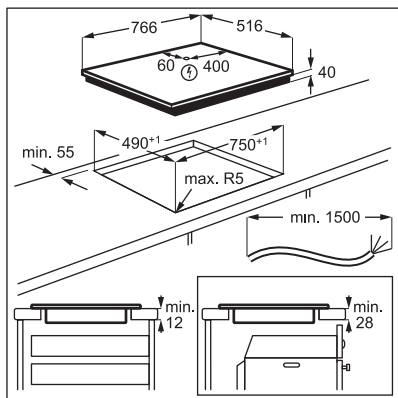
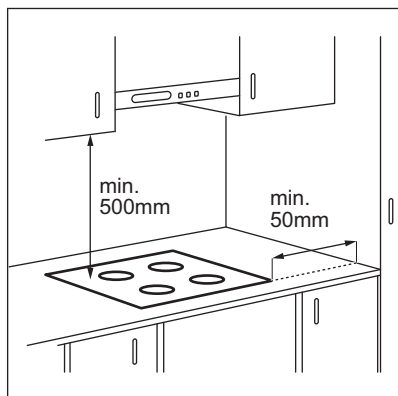
Only use the built-in hobs after you assemble the hob into correct built-in units and work surfaces that align to the standards.

### 3.3 Connection cable

- The hob is supplied with a connection cable.
- To replace the damaged mains cable, use the cable type: H05V2V2-F which withstands a temperature of 90 °C or higher. Contact an Authorised Service Centre. The connection cable may only be replaced by a qualified electrician.

### 3.4 Assembly

If you install the hob under a hood, please see the installation instructions of the hood for the minimum distance between the appliances.



Find the video tutorial "How to install your AEG Radiant Hob - Worktop installation" by typing out the full name indicated in the graphic below.

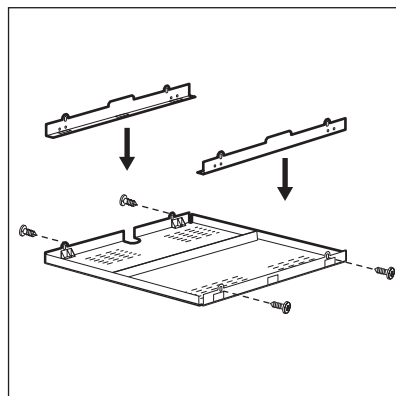


[www.youtube.com/electrolux](http://www.youtube.com/electrolux)  
[www.youtube.com/aeg](http://www.youtube.com/aeg)

How to install your AEG  
Radiant Hob - Worktop installation



### 3.5 Protection box



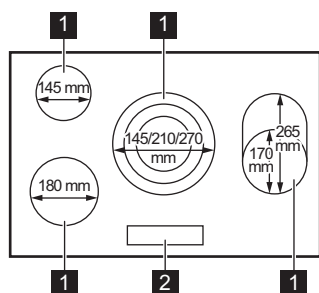
If you use a protection box (an additional accessory), the protective floor directly below the hob is not necessary. The protection box accessory may not be available in some countries. Contact Customer Support Service.



You cannot use the protection box if you install the hob above an oven.

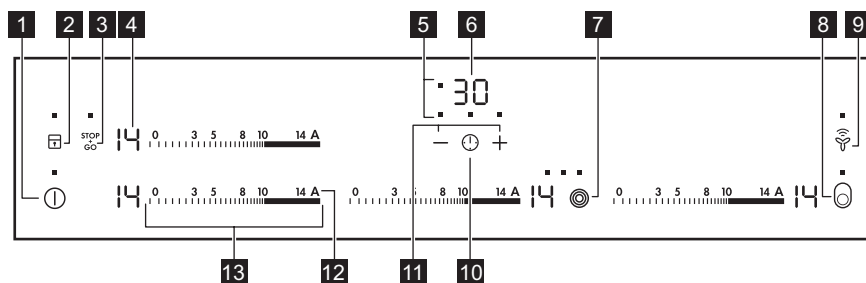
## 4. PRODUCT DESCRIPTION

### 4.1 Cooking surface layout







- 1 Cooking zone
- 2 Control panel

### 4.2 Control panel layout











Use the sensor fields to operate the appliance. The displays, indicators and sounds tell which functions operate.

Sensor field	Function	Comment
1 ①	ON / OFF	To activate and deactivate the hob.
2	Lock / Child Safety Device	To lock / unlock the control panel.
3 STOP GO	STOP+GO	To activate and deactivate the function.
4 -	Heat setting display	To show the heat setting.

Sensor field	Function	Comment
<b>5</b>	-	Timer indicators of cooking zones
<b>6</b>	-	Timer display
<b>7</b>		-
<b>8</b>		-
<b>9</b>		Hob²Hood
<b>10</b>		-
<b>11</b>	+ / -	-
<b>12</b>	A	Automatic Heat Up
<b>13</b>	-	Control bar




### 4.3 Heat setting displays




Display	Description
	The cooking zone is deactivated.
	The cooking zone operates.
	STOP+GO operates.
	Automatic Heat Up operates.
 + digit	There is a malfunction.
	OptiHeat Control (3 step Residual heat indicator): continue cooking / keep warm / residual heat.
	Lock / Child Safety Device operates.
	Automatic Switch Off operates.

### 4.4 OptiHeat Control (3 step Residual heat indicator)



#### WARNING!

 /  /  As long as the indicator is on, there is a risk of burns from residual heat.

The indicators  /  /  appear when a cooking zone is hot. They show the level of the residual heat for the cooking zones you are currently using.

The indicator may also appear:

- for the neighbouring cooking zones even if you are not using them,
- when hot cookware is placed on cold cooking zone,

- when the hob is deactivated but the cooking zone is still hot.

The indicator disappears when the cooking zone has cooled down.


## 5. DAILY USE



### WARNING!


Refer to Safety chapters.

### 5.1 Activating and deactivating


Touch  for 1 second to activate or deactivate the hob.

### 5.2 Automatic Switch 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.
- you do not deactivate a cooking zone or change the heat setting. After some time  comes on and the hob deactivates.

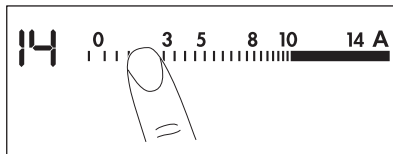
**The relation between the heat setting and the time after which the hob deactivates:**

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

### 5.3 The heat setting

To set or change the heat setting:

Touch the control bar at the correct heat setting or move your finger along the control bar until you reach the correct heat setting.



### 5.4 Activating and deactivating the outer rings

You can adjust the surface you cook to the dimension of the cookware.

Use sensor field:  

**To activate the outer ring:** touch the sensor field. The indicator comes on.

**To activate more outer rings:** touch the same sensor field again. The subsequent indicator comes on.

**To deactivate the outer ring:** touch the sensor field until the indicator goes out.



When you activate the zone but do not activate the outer ring the light that comes out from the zone may cover the outer ring. It does not mean that the outer ring is activated. To see if the ring is activated check the indicator.



### 5.5 Automatic Heat Up

Activate this function to get a desired heat setting in a shorter time. When it is on, the zone operates on the highest setting in the beginning and then continues to cook at the desired heating setting.



To activate the function the cooking zone must be cold.

**To activate the function for a cooking**

**zone:** touch **A** ( comes on). Immediately touch a desired heat setting. After 3 seconds  comes on.


**To deactivate the function:** change the heat setting.


## 5.6 Timer


### • Count Down Timer




You can use this function to set the length of a single cooking session.



First set the heat setting for the cooking zone, then set the function.

**To set the cooking zone:** touch  repeatedly until the indicator of a cooking zone appears.

**To activate the function:** touch  of the timer to set the time (00 - 99 minutes). When the indicator of the cooking zone starts to flash, the time counts down.

**To see the remaining time:** touch  to set the cooking zone. The indicator of the cooking zone starts to flash. The display shows the remaining time.

**To change the time:** touch  to set the cooking zone. Touch  or .

**To deactivate the function:** touch  to set the cooking zone and then touch . The remaining time counts down to 00. The indicator of the cooking zone disappears.







When the countdown ends, an acoustic signal sounds and 00 flashes. The cooking zone deactivates.

**To stop the sound:** touch .


### • CountUp Timer




You can use this function to monitor how long the cooking zone operates.

**To set the cooking zone:** touch  repeatedly until the indicator of a cooking zone appears.


**To activate the function:** touch  of the timer.  appears. When the indicator of the cooking zone starts to flash, the time counts up. The display switches between  and the counted time (in minutes).




## To see how long the cooking zone

**operates:** touch  to set the cooking zone. The indicator of the cooking zone starts to flash. The display shows how long the zone operates.

**To deactivate the function:** touch  and then touch  or . The indicator of the cooking zone disappears.

### • Minute Minder

You can use this function when the hob is activated and the cooking zones do not operate. The heat setting display shows .

**To activate the function:** touch  and then touch  or  of the timer to set the time. When the time finishes, an acoustic signal sounds and 00 flashes.

**To stop the sound:** touch .



The function has no effect on the operation of the cooking zones.


## 5.7 STOP+GO

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 does not stop the timer functions.



**To activate the function:** touch  .  comes on.


**To deactivate the function:** touch . The previous heat setting comes on.

## 5.8 Lock

You can lock the control panel while cooking zones operate. It prevents an accidental change of the heat setting.

**Set the heat setting first.**



**To activate the function:** touch   comes on for 4 seconds. The Timer stays on.



**To deactivate the function:** touch . The previous heat setting comes on.



**i** When you deactivate the hob, you also deactivate this function.

## 5.9 Child Safety Device





This function prevents an accidental operation of the hob.



**To activate the function:** activate the hob with ①. Do not set any heat setting. Touch  for 4 seconds.  comes on. Deactivate the hob with ①.

**To deactivate the function:** activate the hob with ①. Do not set any heat setting. Touch  for 4 seconds.  comes on. Deactivate the hob with ①.


**To override the function for only one cooking time:** activate the hob with ①.  comes on. Touch  for 4 seconds. **Set the heat setting in 10 seconds.** You can operate the hob. When you deactivate the hob with ① the function operates again.

## 5.10 OffSound Control (Deactivating and activating the sounds)

Deactivate the hob. Touch ① for 3 seconds. The display comes on and goes out. Touch  for 3 seconds.  or  comes on. Touch  of the timer to choose one of the following:

-  - the sounds are off
-  - the sounds are on

To confirm your selection wait until the hob deactivates automatically.

When the function is set to  you can hear the sounds only when:

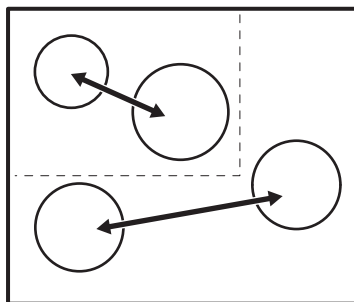
- you touch ①
- Minute Minder comes down
- Count Down Timer comes down
- you put something on the control panel.

## 5.11 Power management

If multiple zones are active and the consumed power exceeds the limitation of the power supply, this function divides the available power between all cooking zones. The hob controls heat settings to protect the fuses of the house installation.

- Cooking zones are grouped according to the location and number of the phases in the hob. Each phase has a maximum electricity loading (3700 W). If the hob reaches the limit of maximum available power within one phase, the power of the cooking zones will be automatically reduced.
- The heat setting of the cooking zone selected last is always prioritised. The remaining power will be divided between the previously activated cooking zones in reverse order of selection.
- The heat setting display of the reduced zones changes between the initially selected heat setting and the reduced heat setting.
- Wait until the display stops flashing or reduce the heat setting of the cooking zone selected last. The cooking zones will continue operating with the reduced heat setting. Change the heat settings of the cooking zones manually, if necessary.

Refer to the illustration for possible combinations in which power can be distributed among the cooking zones.



## 5.12 Hob²Hood

It is an advanced automatic function which connects the hob to a special hood. Both the hob and the hood have an infrared signal communicator. Speed of the fan is defined

automatically on basis of mode setting and temperature of the hottest cookware on the hob. You can also operate the fan from the hob manually.



For most of the hoods the remote system is originally deactivated. Activate it before you use the function. For more information refer to hood user manual.

### Operating the function automatically

To operate the function automatically set the automatic mode to H1 – H6. The hood reacts whenever you operate the hob. The hob recognizes temperature of the cookware automatically and adjusts the speed of the fan.

#### Automatic modes

	Automatic light	Boiling <sup>1)</sup>	Frying <sup>2)</sup>
Mode H0	Off	Off	Off
Mode H1	On	Off	Off
Mode H2 <sup>3)</sup>	On	Fan speed 1	Fan speed 1
Mode H3	On	Off	Fan speed 1
Mode H4	On	Fan speed 1	Fan speed 1
Mode H5	On	Fan speed 1	Fan speed 2
Mode H6	On	Fan speed 2	Fan speed 3

<sup>1)</sup> The hob detects the boiling process and activates fan speed in accordance with automatic mode.

<sup>2)</sup> The hob detects the frying process and activates fan speed in accordance with automatic mode.

<sup>3)</sup> This mode activates the fan and the light and does not rely on the temperature.

### Changing the automatic mode

1. Deactivate the appliance.

2. Touch for 3 seconds. The display comes on and goes off.
3. Touch for 3 seconds.
4. Touch a few times until comes on.
5. Touch of the Timer to select an automatic mode.



To operate the hood directly on the hood panel deactivate the automatic mode of the function.



When you finish cooking and deactivate the hob, the hood fan may still operate for a certain period of time. After that time the system deactivates the fan automatically and prevents you from accidental activation of the fan for the next 30 seconds.

### Operating the fan speed manually

You can also operate the function manually.

To do that touch when the hob is active. This deactivates automatic operation of the function and allows you to change the fan speed manually. When you press you raise the fan speed by one. When you reach an intensive level and press again you will set fan speed to 0 which deactivates the hood fan. To start the fan again with fan speed 1 touch .



To activate automatic operation of the function, deactivate the hob and activate it again.

### Activating the light

You can set the hob to activate the light automatically whenever you activate the hob. To do so set the automatic mode to H1 – H6.



The light on the hood deactivates 2 minutes after deactivating the hob.

## 6. HINTS AND TIPS



### WARNING!

Refer to Safety chapters.

### 6.1 Cookware

- The bottom of the cookware must be as thick and flat as possible.
- Ensure pan bases are clean and dry before placing on the hob surface.
- In order to avoid scratches, do not slide or rub the pot across the ceramic glass.



Cookware made of enamelled steel and with aluminium or copper bottoms can cause a colour change on the glass-ceramic surface.


### 6.2 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.

### 6.3 Examples of cooking applications



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, heat up ready-cooked meals.	25 - 50	Add at least twice as much liquid as rice, mix milk dishes halfway through the procedure.
5 - 7	Steam vegetables, fish, meat.	20 - 45	Add a couple of tablespoons of liquid.
7 - 9	Steam potatoes.	20 - 60	Use max. ¼ l of water for 750 g of potatoes.
7 - 9	Cook larger quantities of food, stews and soups.	60 - 150	Up to 3 l of 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.		

### 6.4 Hints and Tips for Hob<sup>2</sup>Hood

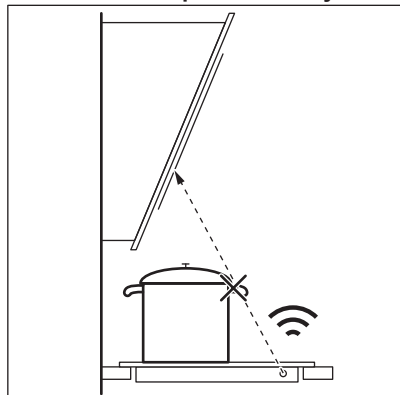
When you operate the hob with the function:

- Protect the hood panel from direct sunlight.

- Do not spot halogen light on the hood panel.
- Do not cover the hob control panel.
- Do not interrupt the signal between the hob and the hood (e.g. with the hand, a


cookware handle or a tall pot). See the picture.

**The hood in the picture is only exemplary.**



Other remotely controlled appliances may block the signal. Do not use any such appliances near to the hob while Hob<sup>2</sup>Hood is on.

### **Cooker hoods with the Hob<sup>2</sup>Hood function**

To find the full range of cooker hoods which work with this function refer to our consumer website. The AEG cooker hoods that work with this function must have the symbol .

## 7. CARE AND CLEANING



### **WARNING!**

Refer to Safety chapters.

### **7.1 General information**

- Clean the hob after each use.
- Always use cookware with a clean base.
- Scratches or dark stains on the surface have no effect on how the hob operates.
- Use a special cleaner suitable for the surface of the hob.
- Use a special scraper for the glass.

### **7.2 Cleaning the hob**

- **Remove immediately:** melted plastic, plastic foil, sugar and food with sugar,

otherwise, the dirt can cause damage to the hob. Take care to avoid burns. Use a special hob 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 discoloration. Clean the hob with a moist cloth and a non-abrasive detergent. After cleaning, wipe the hob dry with a soft cloth.
- **Remove shiny metallic discoloration:** use a solution of water with vinegar and clean the glass surface with a cloth.


## 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.
	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
	You do not set the heat setting for 10 seconds.	Activate the hob again and set the heat setting in less than 10 seconds.
	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.
	STOP+GO operates.	Refer to "Daily use".
	There is water or fat stains on the control panel.	Clean the control panel.
An acoustic signal sounds and the hob deactivates. An acoustic signal sounds when the hob is deactivated.	You put something on one or more sensor fields.	Remove the object from the sensor fields.
The hob deactivates.	You put something on the sensor field ①.	Remove the object from the sensor field.
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time or the sensor is damaged.	If the zone operated sufficiently long to be hot, speak to an Authorised Service Centre.
Hob²Hood does not work.	You covered the control panel.	Remove the object from the control panel.
	You use a very tall pot which blocks the signal.	Use a smaller pot, change the cooking zone or operate the hood manually.
Automatic Heat Up does not operate.	The zone is hot.	Let the zone become sufficiently cool.
	The highest heat setting is set.	The highest heat setting has the same power as the function.
You cannot activate the outer ring.		First, activate the inner ring by changing the heat setting.
 There is a dark area on the multiple zone.	It is normal that there is a dark area on the multiple zone.	
The heat setting changes between two levels.	Power management operates.	Refer to "Daily use".
The sensor fields become hot.	The cookware is too large or you put it too near to the controls.	Put large cookware on the rear zones, if possible.
There is no sound when you touch the panel sensor fields.	The sounds are deactivated.	Activate the sounds. Refer to "Daily use".

Problem	Possible cause	Remedy
 comes on.	Child Safety Device or Lock operates.	Refer to "Daily use".
 and a number come on.	There is an error in the hob.	Deactivate the hob and activate it again after 30 seconds. If  comes on again, disconnect the hob from the electrical supply. After 30 seconds, connect the hob again. If the problem continues, speak to an Authorised Service Centre.
You can hear a constant beep noise.	The electrical connection is incorrect.	Disconnect the hob from the electrical supply. Ask a qualified electrician to check the installation.
 comes on.	The second phase of the power supply is missing.	Check if the hob is correctly connected to the electrical supply. Remove the fuse, wait one minute, and insert the fuse again.

## 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 information about guarantee period and Authorised Service Centres are in the guarantee booklet.

# 9. TECHNICAL DATA

## 9.1 Rating plate

Model HK854870XB  
Typ 60 HBD R2 AO

Ser.Nr. ....  
AEG

PNC 949 597 109 01  
220 - 240 V 50 - 60 Hz  
Made in Germany

7.7 kW  


## 9.2 Cooking zones specification

Cooking zone	Nominal Power (Max heat setting) [W]	Cooking zone diameter [mm]
Left front	2000	180
Left rear	1600	145
Middle front	1100 / 2300 / 3400	145 / 210 / 270
Right front	1800 / 2800	170 / 265

For optimal cooking results use cookware not larger than the diameter of the cooking zone.

## 10. ENERGY EFFICIENCY

### 10.1 Product information\*

Model identification		HK854870XB
Type of hob		Built-In Hob
Number of cooking zones		4
Heating technology		Radiant Heater
Diameter of circular cooking zones (Ø)	Left front	18.0 cm
	Left rear	14.5 cm
	Middle front	27.0 cm
Lenght (L) and width (W) of non circular cooking zone	Right front	L 26.5 cm
		W 17.0 cm
Energy consumption per cooking zone (EC electric cooking)	Left front	185.5 Wh / kg
	Left rear	190.4 Wh / kg
	Middle front	186.1 Wh / kg
	Right front	185.5 Wh / kg
Energy consumption of the hob (EC electric hob)		186.9 Wh / kg

\* For European Union according to EU 66/2014. For Belarus according to STB 2477-2017, Annex A. For Ukraine according to 742/2019.

EN 60350-2 - Household electric cooking appliances - Part 2: Hobs - Methods for measuring performance

### 10.2 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.
- The cookware bottom should have the same diameter as the cooking zone.
- 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.

## 11. ELECTROLUX / AEG MAJOR APPLIANCES - WARRANTY CONDITIONS

**For domestic use only.**

**Not for commercial or industrial use.**

**Any alteration or modification of the equipment voids the warranty.**

**Failure to use a certified electrician or Electrolux authorised service agent or genuine parts for installation or service voids the warranty.**

1. Electrolux / AEG warrants the equipment against defective material or faulty

manufacture, provided it is used for domestic purposes only, for a period of 36 (thirty six) months, from the date of purchase by the original retail purchaser. This warranty only applies to Electrolux and AEG large appliances.

2. a. In the first 6 (six) months from date of purchase, for valid warranty claims, collection, return and installation (Built-in and gas appliances) of the appliance will be free of charge within South Africa if installed by an authorized Electrolux service agent.
- b. For the remainder of the warranty period where the repaired appliance is used or installed more than 50 kilometres from the nearest Electrolux service agent or elsewhere in South Africa, travel costs to the place of use or installation shall be for the account of the purchaser.
3. This warranty is given on condition that only labour, parts and accessories supplied by authorised agents are at all times used in connection with the appliance, including the installation thereof, and that an authorised Electrolux service agent installs and/or services the appliance.
4. Electrolux shall not be responsible for damage of any kind resulting from electricity fluctuations, faults in the building wiring, faulty installations, and improper use of controls or failure to use the appliance in accordance with the operating instructions and/or general misuse and/or abuse, or if not used for domestic purposes only, or for damage caused by a superior force (**vis maior**). Any repair or tampering by an unauthorised person or attempt to repair or tamper with the equipment, or use of parts not supplied by authorised agents, or alterations or modification to the equipment, shall render the warranty null and void.
5. After the first 6 (six) months from the date of purchase, this warranty does not apply to light bulbs, loose glass, glass oven doors and enamelled surfaces, filters and other parts subject to wear and tear or discolouring, as well as damage caused

by abrasive and highly concentrated cleaners and/or cleaning materials or cleaners prohibited by the user manual.

6. Electrolux shall not be responsible in terms of this warranty for the replacement or repair of any part of the equipment which may have been damaged in transit if delivery is undertaken by any party other than Electrolux or an authorised agent.
7. All gas appliances are to be installed by a gas installer, registered with SAQCC GAS. Electrical appliances are to be installed by a qualified electrician who is an authorised service agent or assisted by an authorised service agent from who proof of installation will be required.
8. Repairs carried out under warranty have a guarantee period of 3 (three) months on the parts and labour supplied to repair the unit and does not extend the warranty nor does it start a new warranty. Parts removed during guarantee repairs become the property of Electrolux.
9. After expiry of 6 (six) months from the date of purchase the warranty shall be available only to the original retail purchaser of Electrolux domestic appliances from an authorised Electrolux Dealer or Distributor and only where the appliance has been retained for use in the Republic of South Africa.
10. Failure to produce documentary proof of the date of original acquisition by the original purchaser to Electrolux or an authorised service agent, will result in normal charges being levied for travel costs, the work carried out and the parts supplied, unless a production date can be proved to be within the 6 (six) months preceding the warranty claim.
11. After 6 (six) months from the date of purchase of the appliance the liability of Electrolux under this warranty is limited to the replacement and/or repair of the defective parts within the warranty period and does not extend to the installation or removal of the appliance.

#### **CUSTOMER CARE HELPLINE**

**011 897 4600 / 0800 222 825**

## Service and Spares

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

**011 897 4600 / 0800 222 825** (Tollfree in South Africa)

<https://www.aeg.co.za/>  
<https://www.aeg.co.za/support/warranties/>  
<https://www.aeg.co.za/support/contact-us/>

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

- Your name and telephone number
- Date of Purchase and Invoice number
- Physical address where appliance is located
- Model and serial number of the appliance
- Clear and concise details of the fault

## Customer Care

For general enquiries or information regarding Electrolux / AEG appliances contact:

### Customer Care Department


Electrolux South Africa (Pty) Ltd.


3 Aberdeen Road, Industrial Sites

Benoni, Johannesburg, South Africa, 1501

	Electrolux appliances	AEG appliances
Telephone	00800 222 825 ( Tollfree in South Africa )	
E-mail web link	<a href="mailto:service@electrolux.co.za">service@electrolux.co.za</a>	<a href="https://www.aeg.co.za/support/contact-us/">https://www.aeg.co.za/support/contact-us/</a>
Website	<a href="http://www.electrolux.co.za">www.electrolux.co.za</a>	<a href="http://www.aeg.co.za">www.aeg.co.za</a>

## 12. 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

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

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