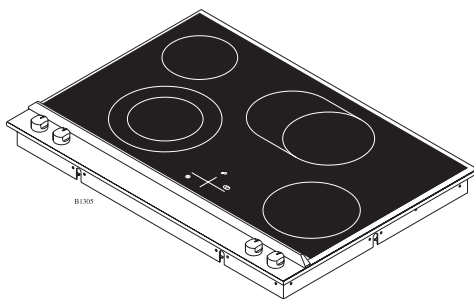


INSTRUCTION BOOK



6510K7-m

CA


949600473

Congratulations from AEG

Dear Customer,

Congratulations with your new Hob.

It is important that you become familiar with the functions and features of the Hob. You should therefore read these operating instructions as they will help you get the most out of your new Hob.

Pay extra attention to sections marked . These are warning texts to help you avoid accidents.

Keep the operating instructions. They will come in handy if there is something you are not sure about, and should accompany the Hob if it is transferred to a new owner.

The structure of the operating instructions enables you to use them as a reference manual. The first part of the operating instructions contains a general description of your new product. Then follows a short introduction of the things to do before you use the Hob for the first time. The section “How to use” describes how the Hob is used in everyday life. Use this section until you are familiar with your new Hob. The section “Cleaning and Maintenance” provides information on both daily and more thorough cleaning of the individual components of the Hob. Should problems arise when you use the Hob, you can look in the section “Before calling service”, where there are instructions on how to remedy some practical and technical problems yourself.

Enjoy!

Regards,

AEG

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How to read the operating instructions:

1... 2...Step by step



Safety information

B1231



Hint and tips



Environmental information



Safety information

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

Installing

Do not install the hob if the ceramic glass is damaged or cracked.

This hob must be installed according to the instructions supplied. Any installation work must be undertaken by a qualified competent person.

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

During Use

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

Ensure that all the control knobs are in the OFF position when not in use.

Do not use the hob if it is damaged in any way, contact your local AEG Service Centre.

Never use plastic or aluminium dishes on the hob.

Never leave the hob unattended while deep fat frying, or heating fats and oils.

The appliance is not intended for use by young children or infirm persons without supervision.

Child Safety

Young children should be supervised to ensure that they do not play with the appliance

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

Maintenance and Cleaning

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

Service

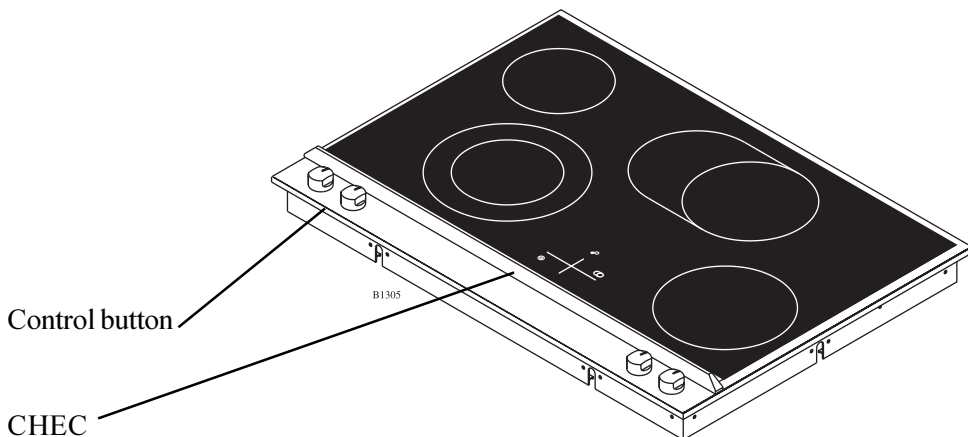
Repairs carried out by inexperienced persons may cause injury or serious malfunction of the appliance. Repairs must only be carried out by a qualified/competent person. Contact your local AEG Service Centre.

Disposal

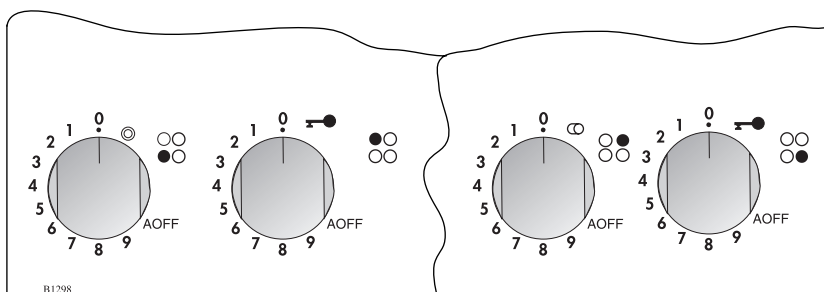
Make the hob unusable by cutting off the cable.

Dispose of any packaging material and old appliances at an authorised disposal site.

Description of the product



Panel



Controlbutton for operations

Ceramic glass surface

The ceramic glass surface has four cooking zones. When a zone is turned on, it will illuminate at various intervals depending on the heat setting selected. Even at the highest setting the zone is disconnected occasionally to ensure that the surface is not over-heated. The glass is hard, and has been tempered to withstand heat, cold and temperature shocks. But like all glass it is sensitive to impact. Do not stand on the ceramic glass surface.

At the front of the ceramic glass surface in the middle there are four fields. Each field corresponds to a cooking zone. When using a zone, the field concerned will show which CHEC function you are using and the setting at which you have set the zone.

Cooking zones

There are two single zones and two double zones.

CHEC control

Information about how to use the CHEC control function can be found in the section entitled "Operation instructions". The CHEC control function allows electronic control of the zones. CHEC control enables you to set the heat with great precision, which

means that you do not have to adjust the heat constantly. CHEC control provides the zones with the following functions:

Automatic disconnection of "forgotten" zones.

AUTOMAX at all settings.

Setting of large zone on double zones.


Child safety device on zones.

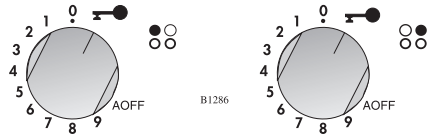
Residual heat indicator

When you switch off a zone, an "H" in the display indicates that the zone is still hot. The residual heat indicator will continue to be illuminated until the zone reaches a temperature of approx. 80°C.

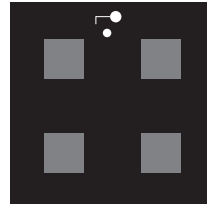
Before use

Connection of child safety device on zones


Turn the 2 control buttons to  at the same time.

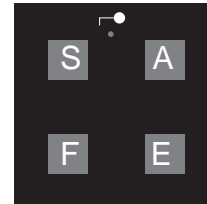



The display will show:





When you turn on a zone the display will show:

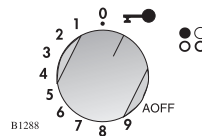
To turn on a zone, turn the 2 control buttons to  at the same time. You must then activate one of the zones within 10 seconds.



The light under the symbol  in the display will disappear.

You can disconnect the child safety device permanently as follows:

1. Turn the 2 control buttons to  and return to 0.
2. Turn one of the 2 control buttons immediately to .



Protection of the glass ceramic surface


A protective film should be applied to the glass ceramic surface before use. This will make it easier to clean the surface, as well as preventing substances from being burnt onto the surface.


This is what to do:


1. Pour a few drops of ceramic cleaning detergent such as vitrocLEN onto a piece of kitchen roll and rub the detergent into the entire surface.
2. Polish the surface with a clean cloth until it is dry.


How to use

Switch symbols (to the left)

 control for regulating the small cooking zone at the rear

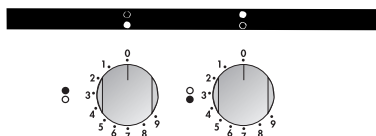
 control for regulating the double cooking zone at the front.

 control for regulating the large cooking zone at the rear

 control for regulating the small cooking zone at the front.



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Regulating

The regulation of heat is step-free for all plates on a scale from 1 to 9.

“1” Represents lowest heat

“9” Represents maximum heat.

“0” Represents “OFF”.

Double cooking zone

Small circle: When you control on the cooking section it will always be the small circle that is controlled on. Choose the wanted temperature.

From small to big circle (both circles are on): Turn the button past “0”. Turn back to the wanted temperature.

From big to small circle: Turn the button back to “0”. Control on again and choose the wanted temperature.

Residual-Heat indicator

When you switch off a zone, an "H" in the display indicates that the zone is still hot. The residual heat indicator will continue to be illuminated as long as the temperature exceeds 80°C.

Cooking zones

The control knobs are continuously adjustable from 1 to 9 (9 is the highest setting). There is AUTOMAX control of all settings, enabling you to set the setting required from the outset. Please see the table of settings. The 14 and 18 cm zones are suitable for boiling and preparing small and medium-sized portions. The 21 cm zone is suitable for frying, and for boiling and preparing large portions. The oval zone is suitable for using an oval fish kettle.

CHEC control

Autostop

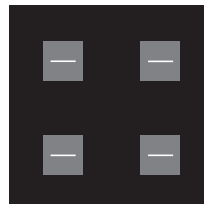
If you forget to turn a cooking zone off after use, it will be disconnected automatically after a specific period of time. The higher the setting, the shorter the time before the zone is disconnected.

Setting	AUTOSTOP
1	6 hours
2	6 hours
3	5 hours
4	5 hours
5	4 hours
6	1½ hours
7	1½ hours
8	1½ hours
9	1½ hours

When the autostop function is activated the display will show:

The zones cannot be used. Turn all the control buttons to 0.

The zones can now be used.



B1550

Automax

AUTOMAX supplies the zone with full heat for a specific period, and then adjusts down to the setting you have chosen. When you turn on a zone AUTOMAX starts automatically. The display alternates between A and the setting chosen. The period for which AUTOMAX is connected depends on the setting chosen. Please see the table of settings.

2211

Recommended settings when using AUTOMAX

The use of AUTOMAX means that the maximum power is connected for a specific number of minutes, depending on the setting chosen. The table below shows the length of time for which there is full power for each setting, and the functions for which each setting is suitable.



Setting	Full power time (minutes)	Function
1	1 minute	Melting/simmering
2	3 minutes	Melting/simmering
3	5 minutes	Boiling
4	6.5 minutes	Boiling
5	8.5 minutes	Boiling
6	2.5 minutes	Frying
7	3.5 minutes	Frying
8	4.5 minutes	Deep frying
9		Deep frying

Disconnection of AUTOMAX:

If you do not wish to use AUTOMAX, observe the following procedure:

1. Turn the control button to A_{OFF}.
2. Then turn the control button to the required setting.

Setting the large zone on the double zones

1. Turn the control button to 
The display will show: 
2. Then turn the control button to the required setting (e.g. setting 9).

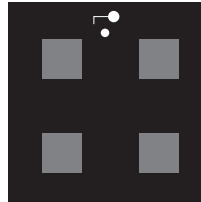


If you wish to disconnect the large zone, turn off the zone and then turn the control button to the required setting.

Child safety device

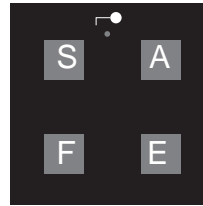
Connection and disconnection of the child safety device is described in the section entitled “Before use”.

When the child safety device is activated the display will show:




B1285


When you turn on a zone the display will show:





B1287

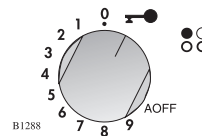
Observe the following procedure to use a zone:

1. Turn the 2 buttons to  at the same time.
2. Use one of the zones within 10 seconds.


The light under the symbol  in the display will disappear.

You can disconnect the child safety device permanently as follows:


1. Turn the 2 control buttons to  and return to 0.
2. Turn one of the 2 control buttons immediately to .




Advice and hints for using the cooking zones


 If you use the advice below you will save energy and make your cleaning tasks easier.


Adjust the cooking zones correctly. Select the highest setting for the cooking zones until the food is brought to the boil. Then reduce the setting as far as possible, without the food going off the boil.

 Use level saucepans. An uneven saucepan may increase the electricity consumption by up to 50 per cent. Check whether your saucepans have level bases by placing the item in question upside down on a work top and positioning a ruler on the base. A curved base, both inwards and outwards, will prolong the cooking time and increase the energy consumption

 The saucepan should match the cooking zone – or be slightly larger. Remember that a large saucepan can also hold small quantities. If the diameter of the base is too small, the energy consumption will increase, and any food boiling

over will burn onto the hot cooking zone.

 Saucepans with very shiny/bright bases will prolong the cooking time slightly compared with cooking utensils with matt/dark bases.

 Use a tightly fitting lid on the saucepan. Without a lid you use more than three times as much electricity.

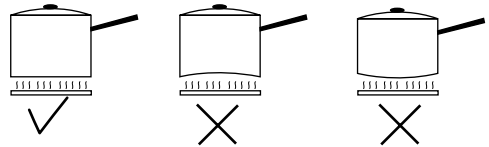
Do not slide saucepans across the surface of the hob - always lift the pan when placing it on, or removing it from the ceramic surface.

Wipe the bottom surface of the pots and pans with a clean dry cloth before placing them on the ceramic surface. This helps to reduce cleaning and prevents scratching the hob glass.

Wipe off spills whilst the hob is warm.

Select the highest setting for the cooking zones until the food is brought to the boil, then reduce the setting.

Use saucepans with an even base. An uneven based saucepan may increase the electricity consumption by up to 50%.



The saucepan should match the cooking zone or be slightly larger.

Use a tightly fitting lid on the saucepan to reduce electricity consumption.

Cleaning and maintenance of



For reasons of hygiene and safety, the cooking zones must be kept clean. Grease stains and spilled food generate smoke when heated, and can even cause fire.

Splashguard

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

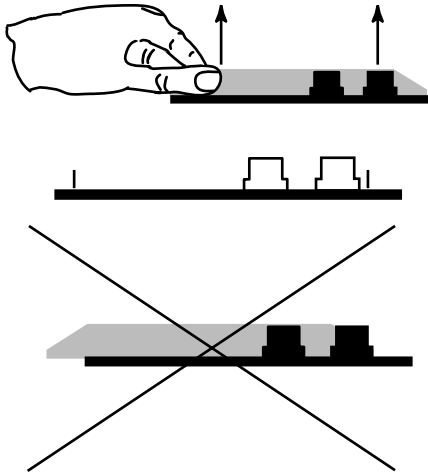
What to do:

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



Never use hard or sharp implements to lift off the splashguard.
Do not wash the splashguard in a dishwasher.

The hob must not be used with the splashguard off.



Stainless steel surfaces

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

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

The ceramic glass hob

Immediately scrape off stains caused by food which has boiled over using the scraper supplied with the hob, spilled sugar, dishes containing sugar (jam, juice, etc.), melted plastic and aluminium foil while the ceramic hob is still hot. If the ceramic hob is allowed to cool it may become damaged. A dirty ceramic hob decreases the heat transfer between cooking zones and cookware.

After use the cooking zones should be wiped with a damp cloth with washing up liquid. For severe soiling you can follow these steps:

1. Remove stains etc., with the ceramic hob scraper.
2. Make sure that the ceramic hob has cooled down. Use a ceramic cleaning agent, such as vitrocLEN.

3. Wipe the ceramic hob clean with a damp cloth or kitchen roll. Tough stains can be removed by rubbing the stain hard with kitchen roll.
4. Wipe off remaining cleaning agent with a damp cloth.
5. Wipe with a dry cloth, if required.

Make sure that the ceramic hob is dry when you heat it up again. Ceramic hobs can develop rainbow-like stripes if heated while damp.

The decorative pattern on the ceramic surface can become scratched and marred with use, depending upon maintenance, but does not adversely affect performance.

Such blemishes are not covered by the warranty and do not affect the operation of the hob.

Spills and melts must be removed immediately, while the surface is still warm, using the scraper supplied with the unit. Especially damaging are melted plastic, aluminum, or any foodstuff containing sugar, including natural sugar, as these can create permanent “pockmarks” and craters on the ceramic surface. After scraping polish thoroughly with the cleaning agent supplied with the unit.

Utensils which have been in contact with the above-mentioned melted materials must be cleaned thoroughly before used again on the ceramic-top hob unit.

Defects in the ceramic surface which can be related to the above are not covered by the warranty.

Warning:

Aluminum foil and plastic utensils are not to be placed on hot surfaces. The surface may not be used for storage.

Do not stare at the heating units when in operation.

1780

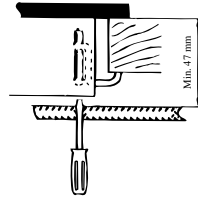
Mounting

Caution: In order to avoid a hazard this appliance must be installed according to these instructions for installation

The appliance unit can be mounted in any type of kitchen with a work top whose thickness is between 28 mm and 40 mm.

Clearance

The distance between the top side of the work top and the carpentry underneath must be at least 47 mm.



Fixing

Screw the fixing brackets out to such an extent that they can be turned in under the work top. Tighten the brackets on to the work top with an ordinary screwdriver.

Cut-out measurements

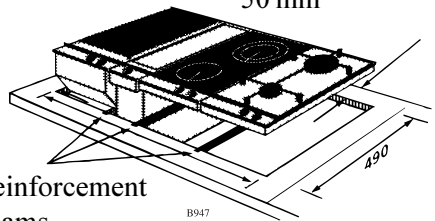
One rectangular hole is sawn out for the appliance combination chosen.

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

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

Minimum distance to wall: 150 mm

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



Reinforcement beams

Mounting of Reinforcement Beams

A reinforcement Beam, with supporting flanges at each end, is included with each two-burner unit. For unit combinations, a reinforcement beam must be used between each unit.

It is not necessary to attach the reinforcement beam to the work top surface, as it is held in place by a specially designed moulding, which is incorporated in the hob units flanges.

The units externally measured length

145 mm:

Cooker hood

290 mm:

Two-zone standard electric hob
Two-zone ceramic-top electric hob
Two-burner gas hob
Grill
Fryer
Wok

580 mm:

Four-zone ceramic-top electric hob
Four-burner gas hob

725 mm:

Four-zone ceramic-top electric hob

Electrical installation

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

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

The cable is mounted in the pegs as shown.

Unscrew the cover while connecting the cables.

A unit led directly to the power point or the outlet rose.

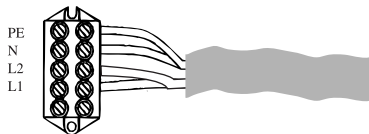
More units may be connected via one or more junction boxes.

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

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

Single-phase zero-earth

Wire type THHN 12AWG 19 strands.



B930

Technical data

Cell Voltage 240 V

Electrical connection
240V - 60Hz

Total wattage 7400W


Instant heat effect

Left front 14/21 cm 1000/2200 W

Left Back 18 cm 1800 W

Right back 14 cm 1200 W

Right front 17/26,5 cm 1400/2200 W

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

Unpacking

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

Transport damage

Any damage from transport which you have not carried out yourself must be reported to the retailer within one week of receipt.

You will find the serial number of the

hobs the nameplate.


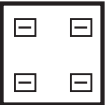
Write the serial number on the cover of these operating instructions to make it easy to find in case of service.

Service

Before calling service – Technical advice

Sympton	Solution
The hob is not working	Check your earth leak circuit breaker. Check fuses.
The hob becomes hot	The ceramic hob will reach a temperature of 80°C. It may, however, become even hotter if you use cooking utensils with uneven bases or which does not match the size of the cooking zone.
The fuses keep blowing	Too many electrical appliances may be in use at the same time. If the hob is connected to a 10 Amp fuse group, the risk of overloading will be considerable.
The cooking zones do not heat sufficiently	The cooking utensils must match the size of the cooking zone. Check that the cooking utensils have level bases by holding them against the edge of the work top, for example. Bring a litre of water to the boil in a saucepan with a lid. The cooking zone should be adjusted to the highest setting. The boiling time on the 12 cm cooking zone is approx. 25 min. The boiling time on the 14 cm cooking zone is approx. 13 min. The boiling time on the 18 cm cooking zone is approx. 10 min.

2093

Problems	Solution
<p>Zones will not come on, Child safety device has been activated.</p> 	<p>Turn the 2 display shows control buttons with symbol for child safety device to simultaneously. Then activate one of the zones within 10 seconds.</p>
<p>Zones will not come on, Autostop has been activated.</p> 	<p>Turn all the control display shows buttons to 0. The zones can now be used.</p>

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

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

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

Deep fat frying

For safety purposes, when deep fat frying, fill the pan 1/3 full of oil. **Do not cover** the pan with a lid and **do not** leave the pan unattended.

In the event of a fire, switch off at the electricity supply and cover the pan with a lid or damp cloth to assist in smothering the flames.

Do not use water on the fire. Leave the pan to cool for at least 30 minutes before moving it.

Do not leave the fat or oil in the frying pan on the hob to store it in case the hob is inadvertently switched **on**.

1. Preparing the food

Seal the food by coating with flour, egg and bread crumbs or batter. Do not use a basket with batter coated foods as they will stick.

2. Quantity of oil

For safety purposes, fill the pan only 1/3 full of oil.

3. Testing the temperature of the oil

It is advisable to use a thermometer to test the temperature of the oil.

Alternatively, drop a small cube of bread into oil which should brown in just under a minute if the oil is at the correct temperature, or 190°C.

4. Cooking the food

Lower the food gently into the oil. Do not add too much food at once or the temperature of the oil will be reduced and may result in soggy, greasy food. Turn the food if necessary, doughnuts float to the surface so they will not brown on the upper side if not turned. Once cooked, drain the food on absorbent paper.

5. Frying temperatures

	Temp in °C
First frying of potatoes	170
	175
	180
Second frying of potatoes	190
Frying chicken and fish	195
	200

Preserving

1. Pan size

Do not use a pan that overlaps the perimeter of the hob trim.

2. Filling the pan

To allow for a full rolling boil, the pan should be no more than 1/3 full when all the ingredients have been added.

It is better to use two pans rather than overfill one, or use half quantities.

3. What to use

Use firm fruit or vegetables and wash well before using.

4. Types of sugar

Preserving sugar gives clear jam, however granulated sugar is cheaper and gives equally good flavour.

5. Crystallization

Crystallization may be caused if sugar is not completely dissolved before bringing the jam to the boil. Over boiling will affect the flavour, setting properties and colour of the jam.

6. To test jam for setting.

If a jam thermometer is available, boil the jam to 140°C. Marmalade should be boiled to 106°C.

If no thermometer is available, remove the pan from the heat, place a sample of jam on a cold dish and cool quickly (i.e. in a freezer or frozen food compartment of a refrigerator). When cold, and if it is ready, it should crinkle and hold the mark of a finger run through it.

7.

The scum should be removed as soon as possible after setting, but marmalade should be allowed to cool before decanting into jars to prevent the peel rising.

1982

AEG EURO-LINE APPLIANCES

LENGTH OF WARRANTY:

TWO YEAR FULL WARRANTY

from original date of purchase, including parts and labour, to the first purchaser of this appliance

EURO-LINE WILL PAY FOR:

Replacement parts and/or labour to repair defects in materials or workmanship. Service must be provided by an authorized Euro-Line company (unless advised otherwise).

THIS GUARANTEE DOES NOT COVER COMMERCIAL USE.

TEN YEAR LIMITED WARRANTY: Replacement parts only (no labour) for stainless steel tub.

The name Euro-Line Appliances, for service matters, incorporates work performed by authorized service agents or service companies.

EXCEPTIONS:

EURO-LINE APPLIANCES WILL NOT PAY FOR THE FOLLOWING SERVICE CALLS:

1. To install or correct the installation of an appliance.
2. To instruct the use of an appliance.
3. To replace house fuses, re-set circuit breakers or correct house wiring.
4. To correct house plumbing.
5. To clean drains, filters or garbage disposers.
6. To repair an appliance if it fails due to misuse or abuse.

EURO-LINE APPLIANCES WILL NOT PAY WHEN THE FOLLOWING OCCURS:

1. Damage resulting from fires, acts of God, alteration, improper installation, or installation not in accordance with local building codes.
2. Pickup or delivery of major appliances requiring service. The appliances are designed to be repaired in the home. However, Euro-Line will not be responsible for traveling and labour costs if the customer lives in excess of 50 km/30 miles, or if the travel time is in excess of 30 minutes from the nearest service center. Any excess to this will not be covered by the warranty.

In no event, will Euro-Line be responsible for incidental or consequential damages.

For warranty service and parts, contact **EURO-PARTS**. Service will be provided during normal business hours. Should you have a service problem that is not resolved locally, contact:

For Service and Parts Contact:

EURO-PARTS, USA	EURO-PARTS, CANADA	EURO-LINE APPLIANCES
Tel: 1-800-561-4614	Tel: 1-800-678-8352	1-800-421-6332
Fax: 1-519-528-5001	Fax: 1-519-528 5001	Tel. Direct: 1-905-829-3980
		Fax: 1-905-829-3985

Service and Repair

To save you time and money please have the following information ready in case you have to call for service:

- ✓ Name of the dealer from which you purchased the appliance _____
- ✓ Model number (shown on the rating plate) _____
- ✓ Serial number (shown on the rating plate) _____
- ✓ Date of purchase _____

You should also retain the original purchase receipt to support any claim made under the warranty. (We suggest you staple the receipt to this page).

If service is required, contact the Service Center:

EURO-PARTS, CANADA

Tel: 1-800-678-8352

Fax: 1-519-528-5001

EURO-PARTS, USA

Tel: 1-800-561-4614

Fax: 1-519-528-5001

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Tel: 905-829-3980
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