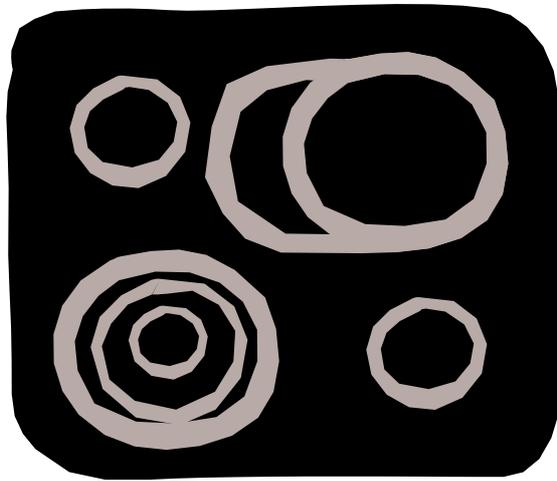


Ceramic glass hob

Installation and Operating instructions



EHS 6651 P

Dear customer

Please read these operating instructions carefully. Pay particular attention to the section „Safety Information” on the first pages. Please retain these operating instructions for later reference. Pass them on to any possible new owners of the appliance.

The following symbols are used in the text:



Safety information

Warning! Information which serves your personal safety.

Important! Information on how to avoid damaging the appliance.



Information and practical hints



Environmental information

1. These numbers indicate step by step how to use the appliance as required.
2. ...
3. ...

In the event of any disturbances, these operating instructions contain information on how to eliminate the fault yourself; refer to the section “What to do if...”

Printed on environmentally compatible paper.
Thinking ecologically means acting ecologically...

Contents

Operating instructions	6	Uses, Tables and Tips	24
Safety	6	Pots and pans	24
Electrical safety	6	Tips on saving energy	25
Safety for children	6	Advice on cooking with and without automatic warm-up	26
Safety during use	6	Cleaning and care	28
Safety when cleaning	6	Cooking area	28
How to prevent damage to the appliance	7	What to do if	30
Disposal	7	Rectifying faults	30
Disposing of the packaging material	7	What to do if	30
Disposing of old appliances	7	Installation instructions	32
The key features of your appliance	8	Technical data	32
Appliance description	9	Appliance dimensions	32
Control panel	9	Cut-out dimensions	32
Digital displays	10	Cooking zones	32
Safety cut-out of the cooking zones	10	Connection values	32
Before using for the first time	11	Regulations, standards, directives	33
First cleaning	11	Safety instructions for the installation technician	34
Operating the cooking area	11	Electrical connection	35
Touch Control-Sensor fields	11	Service and Spare Parts	36
Switching on the appliance	11	Guarantee Conditions	37
Switching off the appliance	12	Standard guarantee conditions	37
Heat setting	12	Exclusions	37
Setting the keep warm function	12	European Guarantee	37
Switching the casserole cooking zone on and off	13	Installation	73
Switching the triple ring cooking zone on and off	14		
Switching off the cooking zone	16		
Residual heat indicator	16		
Cooking with the automatic warm-up function	17		
Cooking without the automatic warm-up function	18		
Child safety feature	19		
Timer	21		
Locking/unlocking the control panel	23		

Operating instructions

Safety

The safety aspects of this appliance comply with the accepted technical standards and the German Appliance Safety Law. However, as the manufacturer we also believe it is our responsibility to familiarise you with the following safety instructions.

Electrical safety

- Installation and connection of this new appliance must only be carried out by a qualified personnel.
- Repairs to the appliance are only to be carried out by qualified personnel. Repairs carried out by inexperienced persons may cause an injury or serious malfunction. If your appliances needs repairing, please contact your local Service Force Centre.



Please follow these instructions carefully, otherwise the guarantee will not cover any damage that may occur.

- Flush-mounted appliances shall only be operated following installation in suitable installation cabinets and workplaces complying with applicable standards. This ensures adequate protection against contact for electrical units as required by the VDE (Association of German Electrical Engineers)
- If your appliance malfunctions or if fractures, cracks or splits appear:
 - Switch off all cooking zones.
 - Disconnect the hob from the electricity supply.

Safety for children

- When you are cooking or frying, the cooking zones get hot. Keep small children away from the appliance at all times. Keep older children under supervision when they are using the appliance.
- This appliance incorporates a locking device which can be switched on so that playing children cannot inadvertently switch the appliance on.

Safety during use

- This appliance may only be used for cooking and frying of foods in the home. It is not designed for commercial or industrial purposes.
- Never use the hob to heat the room.
- Be careful when plugging in electrical appliances into main sockets near the appliance. Connecting leads must not come into contact with any hot parts of the appliance.
- Overheated fats and oils catch fire quickly. You should supervise cooking when preparing foods in fat or oil (e.g., chips).
- Switch off the cooking zones after use.
- The sensor technology offers you the maximum possible safety when using the appliance. However, it also requires care when setting the cooking zones, power and times.

Safety when cleaning

- Switch off the appliance always before cleaning.
- For reasons of safety, never use a steam jet or a high pressure cleaner to clean the hob.

How to prevent damage to the appliance

- Never use the hob as a work surface or for storage.
- The frameless edge of the ceramic glass surface is susceptible to knocks. Be careful when moving pots and pans around.
- Do not operate the cooking zones with empty pots or pans, or with no pots and pans on them. The cooking utensils as well as the hob surface could suffer damage as a result.
- Ceramic glass is insensitive to temperature shocks and is very robust, however it is not unbreakable. Especially sharp and hard objects that fall on the cooking surface could damage it.
- Do not use cast iron pots or pans with damaged bases with rough edges or burrs. Sliding these across the hob could cause scratches.
- Do not place any pots or pans on the frame of the cooking area. Scratches and damage to the varnished surface could occur.
- Always make sure that no acid-containing liquids such as vinegar, lemon or lime-dissolving agents are split on the hob frame as these can cause dull spots to appear.
- If sugar or a mixture containing sugar falls onto the cooking zone and melts, remove immediately while still hot, using a suitable kitchen scraper. If left to cool down, it may damage the surface when removed.
- Keep objects, liable to melt, away from the ceramic glass surface, for example, synthetic materials, aluminium foils or cooking wraps. If any other materials or foodstuffs melt on the ceramic glass surface, these should be cleaned away immediately using a suitable kitchen scraper.

Disposal

Disposing of the packaging material

All packing materials used can be recycled.

The plastic materials are identified as follows:

- >PE< for polyethylene, e.g. for the outer wrapping and the bags inside.
- >PS< for foamed polystyrene, e.g., for cushioning parts, in principle CFC-free.

The materials must be disposed of properly.

Please observe the national and regional regulations for the disposal of packaging material and the material designation (material separation, recycling, waste collection).

Disposing of old appliances



Warning! Before disposing of old appliances, make them inoperable so that they are not a danger to others.

Separate the appliance from the mains supply. Remove the mains lead.

For ecological reasons, all old appliances must be disposed of in compliance with applicable regulations.

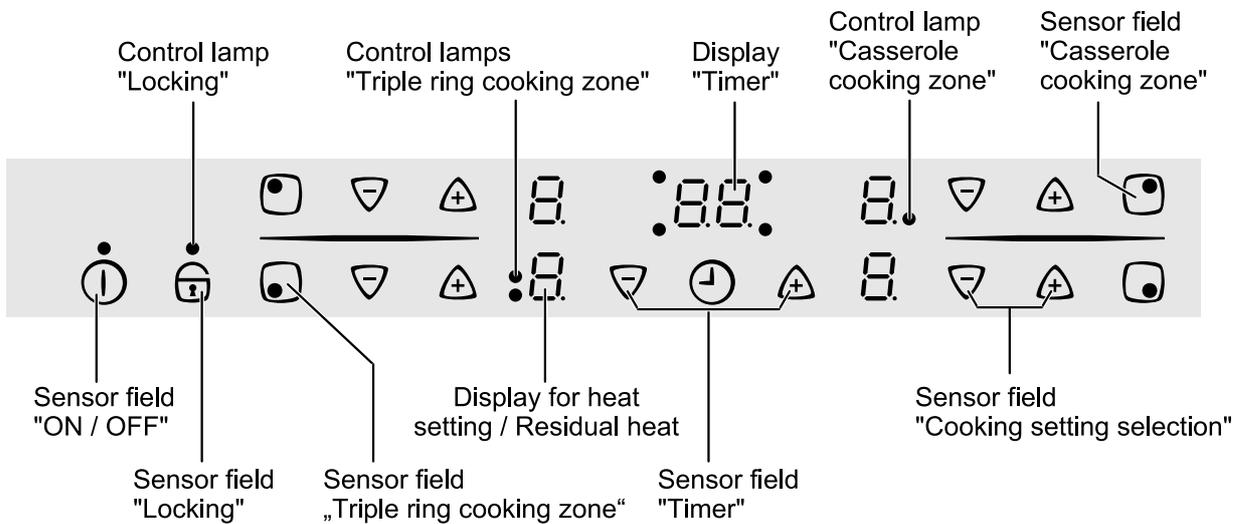
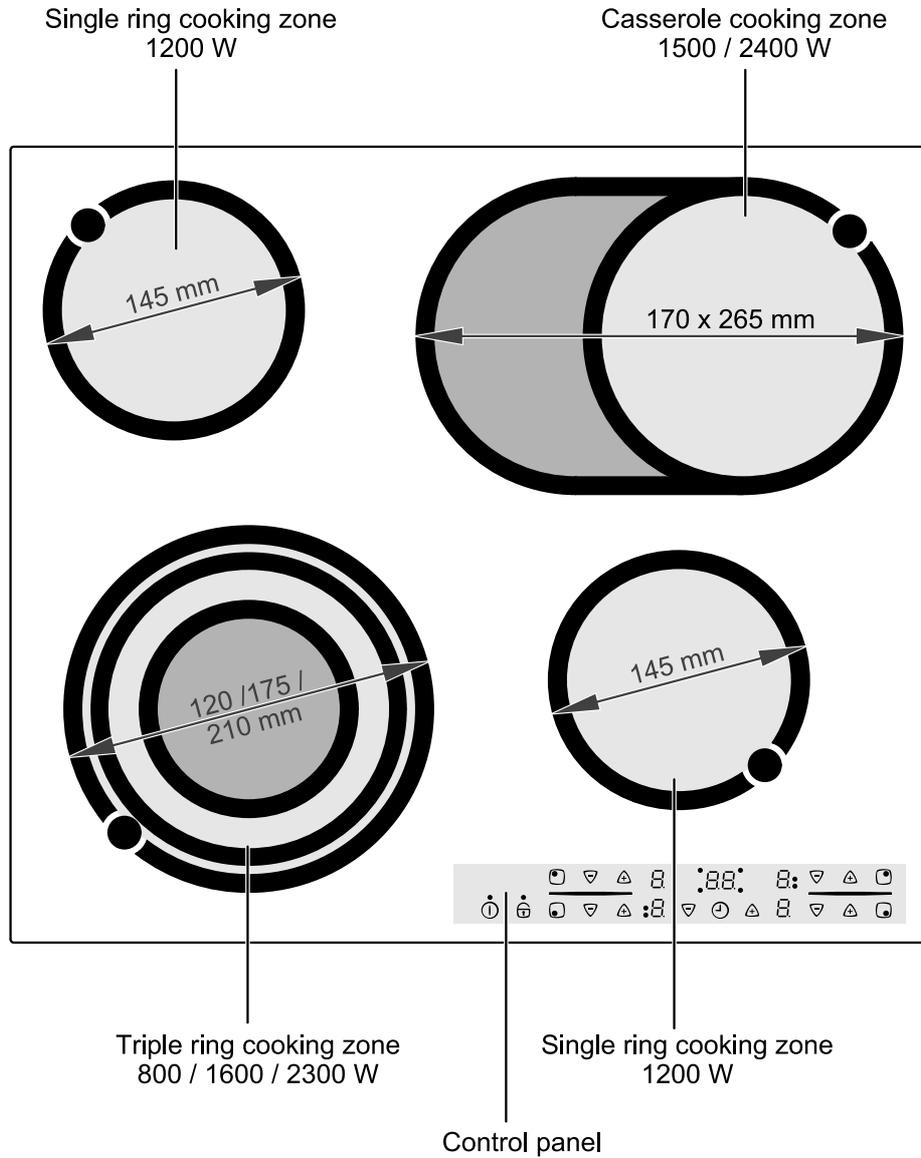
- The appliance must not be disposed of with the normal domestic waste.
- Contact your local council or Environmental Health Office for information regarding the safe disposal of the appliance.

The key features of your appliance

- **Ceramic glass cooking surface:** The appliance has a ceramic glass cooking surface and 4 rapid response cooking zones. The particularly powerful radiant heater elements substantially shorten the amount of time taken for the zones to heat up.
- **Sensor fields:** Your appliance is operated using Touch-Control-sensor fields.
- **Cleaning:** The advantage of the ceramic glass cooking surface and the sensor fields is their accessibility for cleaning. It is easy to clean the flat smooth surface.
- **„ON/OFF“ Sensor field:** With the „ON/OFF“ sensor field the appliance has a separate mains switch with which the power supply to the appliance can be completely switched on and off with one touch.
- **Displays:** Digital displays and/or control lamps inform the user about heat settings, selected functions as well as any possible residual heat of the corresponding cooking zone.
- **Safety cut-out:** A safety cut-out ensures that all cooking zones shut off automatically after a period of time if the settings have not been changed.
- **Child safety:**  With this function the cooking area can be locked to prevent any unintentional switching on of the appliance.
- **Keep warm stage:**  is the cooking stage where foods can be kept warm.
- **Residual heat display:**  will illuminate if the cooking zone becomes hot enough for there to be a risk of burning.
- **Casserole cooking zone (multi-purpose cooking zone):** The cooking area is equipped with a casserole cooking zone (multi-purpose cooking zone). Depending on the setting, it can be used as a round or oval cooking zone, e.g., for casseroles or for keeping dishes and/or food warm.
- **Triple ring cooking zone:** The cooking area has a triple ring cooking zone. With this, your appliance has a cooking zone with variable size, e.g., for smaller pots. This saves energy.
- **Timer:** With the integrated timer, all zones can be switched off automatically. When the end of the cooking time has been reached, the cooking zone switches off.

Appliance description

Control panel



Digital displays

The four display fields allocated to the four cooking zones show:

- \square after switching on
- \cup on selection of the keep warm setting
- 1 to 9 , depending on the selected heat setting
- R for cooking automatic
- H for residual heat
- L when child safety is switched on
- E upon malfunction /overheating

Safety cut-out of the cooking zones

If one of the cooking zones is not switched off after a certain time, or if the heat setting is not changed, the corresponding cooking zone switches itself off automatically.

Existing residual heat is indicated with H (as „hot“) in the digital displays of the corresponding cooking zones.

The cooking zones switch off at:

- heat setting \cup , 1 , 2 after 6 hours
- heat setting 3 , 4 after 5 hours
- heat setting 5 after 4 hours
- heat setting 6 , 7 , 8 , 9 after 1.5 hours



Should one or several cooking zones switch off before expiration of the times indicated, refer to the Chapter “What to do, if...”

Switching off for other causes

Liquid boiling over onto the control panel causes all cooking zones to switch off immediately.

The same effect occurs if you place a wet cloth onto the control panel. In both cases, the appliance must be switched on with the main switch $\textcircled{1}$ after the liquid or the wet cloth have been removed.

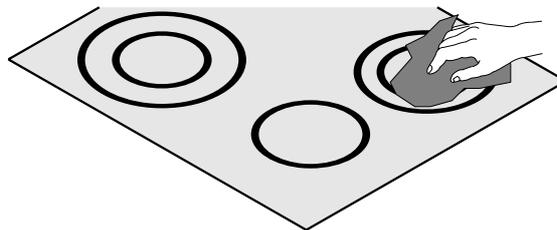
Before using for the first time

First cleaning

Wipe the ceramic glass surface with a damp cloth.



Important! Do not use any caustic or abrasive cleaners!
The surface could get damaged as a result.



Operating the cooking area

Touch Control-Sensor fields

In order to operate the Touch Control sensor fields place your finger from above flat onto the required field until the corresponding display lights up or extinguishes, and/or the desired function is carried out.

Switching on the appliance

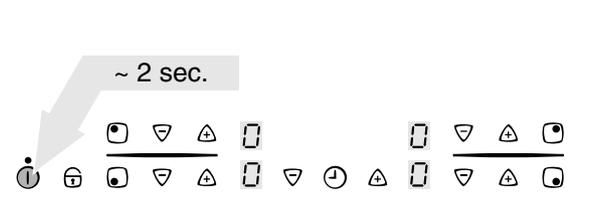
To switch on the appliance completely, touch the „ON/OFF“ sensor field ①.

Touch the „ON/OFF“ sensor field ① for approx. 2 seconds.

The digital displays show:



After the sensor field „ON/OFF“ has been activated to switch on the appliance, one of the cooking zones must be selected within approx. 10 seconds or a time period must be set with the timer (egg timer function). Otherwise the appliance switches off again for safety reasons.



Switching off the appliance

To switch off the appliance completely, touch the „ON/OFF“ sensor field ①.

Touch the „ON/OFF“ sensor field ① for approx. one second.

The digital displays extinguish.



After switching off an individual cooking zone or the entire hob, the existing residual heat is displayed with H (as „hot“) in the digital displays of the corresponding cooking zones.

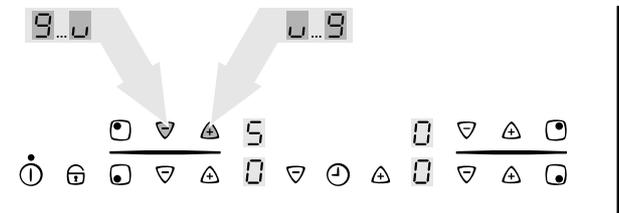


Heat setting

For setting and adjusting the heat setting (\cup to 9) for the selected cooking zone.

With the heat setting sensor field Δ increase the setting.

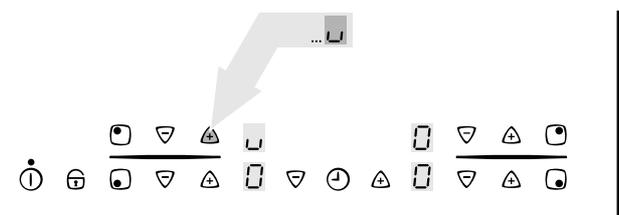
With the heat setting sensor field ∇ reduce the setting.



Setting the keep warm function

All 4 cooking zones are equipped with the keep warm function \cup .

With the heat setting sensor field Δ select setting the keep warm function \cup .



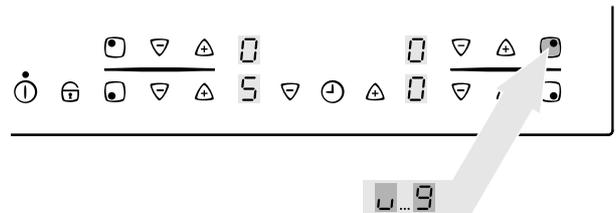
Switching the casserole cooking zone on and off

Depending on the size of the pot or pan, the “casserole cooking zone” sensor field can be used to switch between the two sizes of the casserole cooking zone.



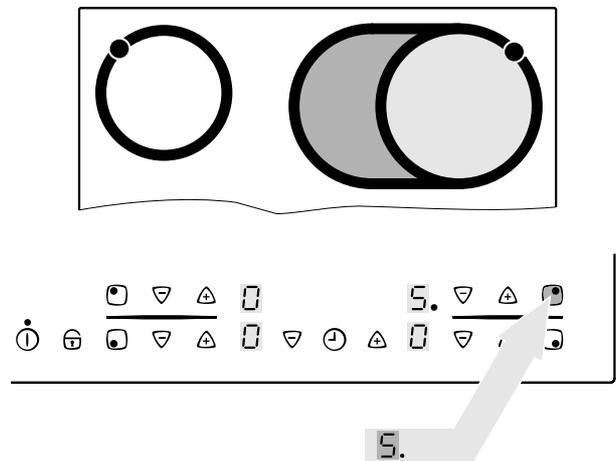
This can only be activated when a heat setting has already been made for the inner heating ring.

1. Set the desired heat setting.



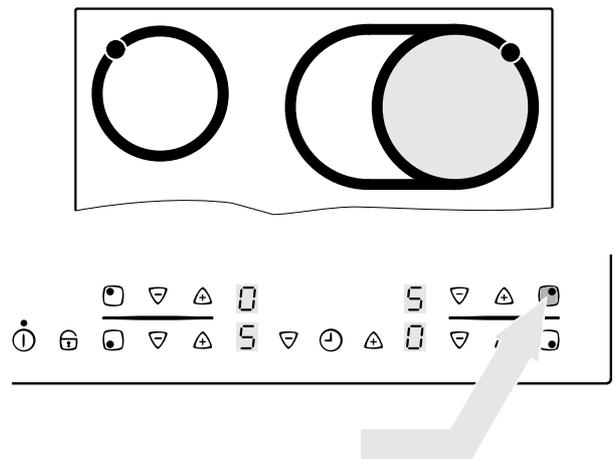
2. Touch the „casserole cooking zone“ sensor field .

The outer heating ring is activated.
The control lamp illuminates.



3. In order to switch off the outer heating ring, touch the „casserole cooking zone“ sensor field .

The outer heating ring is switched off.
The control lamp extinguishes.



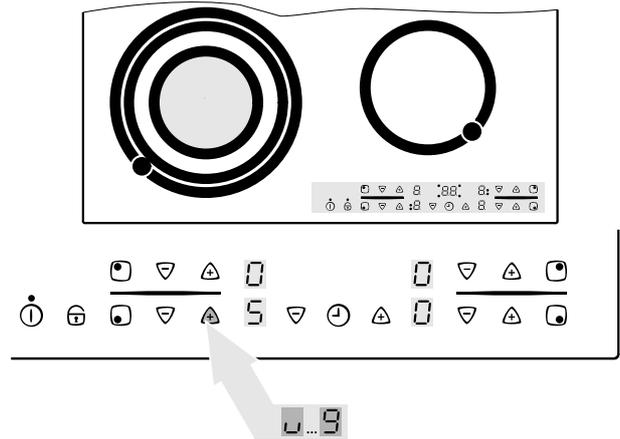
Switching the triple ring cooking zone on and off

Depending on the size of the pot or pan, the “triple ring cooking zone” sensor field can be used to switch between the three sizes of the zone.



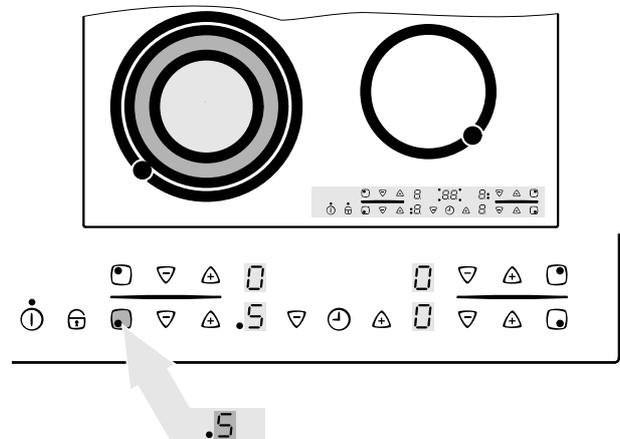
This can only be activated when a heat setting has already been made for the inner heating ring.

1. Set the desired heat setting.



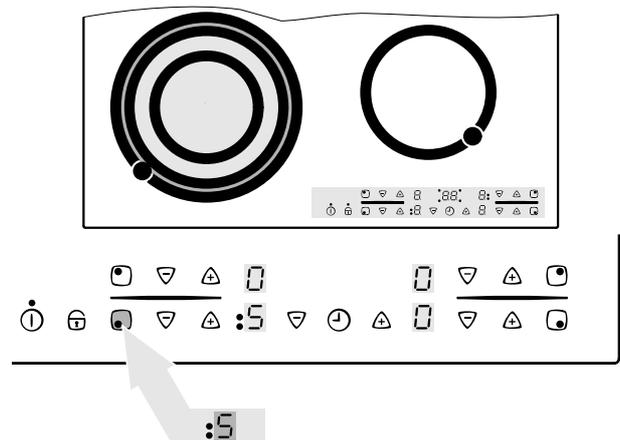
2. Touch the sensor field „triple ring zone” sensor field .

The middle heating ring is activated.
The lower control lamp illuminates.

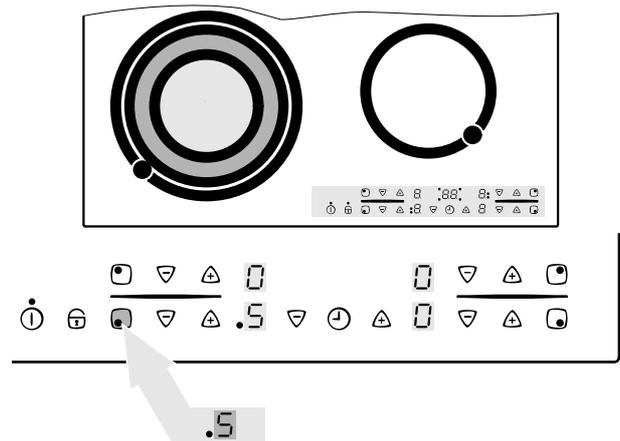


3. Touch the sensor field „triple ring zone” sensor field .

The outer heating ring is activated.
The upper control lamp illuminates.

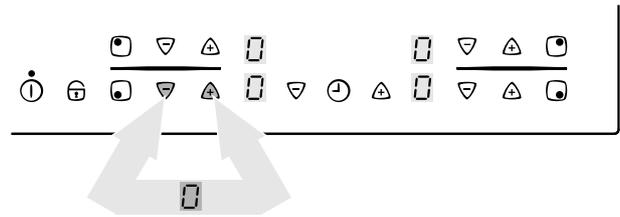


4. In order to switch off the outer heating ring, touch the „triple ring zone“ sensor field . The outer and middle heating ring, respectively, is switched off. The relevant control lamp extinguishes.



Switching off the cooking zone

In order to switch off, touch the heat setting selection sensor fields  and  simultaneously or with sensor field  set the heat setting back to zero.



Residual heat indicator

When an individual cooking zone or the entire cooking area has been switched off, any residual heat is shown with ^H (as „Hot“) in the digital displays of the corresponding cooking zones.

Even after the cooking zone has been switched off, the residual heat indicator only goes out when the cooking zone has cooled down.



You can use the residual heat for melting foods or keeping them warm.



Important! As long as the residual heat indicator is illuminated, there is a risk of burns.



Important! In the event of a power failure, the symbol ^H also extinguishes and there is no longer any indication of residual heat. However, it is still possible to burn yourself. You can avoid this by being particularly careful when near the hob.

Cooking with the automatic warm-up function

All four cooking zones of the hob can be controlled in nine stages and have an automatic warm-up function:

- 1 , lowest heat setting
- 9 , highest heat setting
- R , warm-up function

When you select the required heat setting with the heat setting selection sensor field Δ , the cooking zone will work for a specific time on full power and will then switch automatically to the heat setting selected.

The duration of the automatic warm-up function depends on the heat setting selected.

Touch the sensor field heat setting selection Δ in order to set the required heat setting 1 to 9 .

The heat setting selected is shown first.

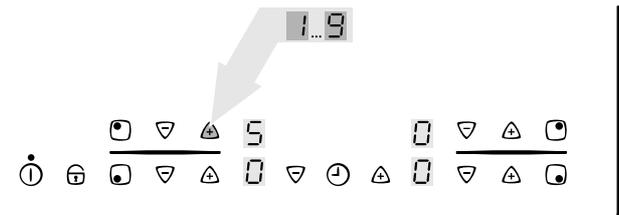
After 5 seconds, the heat setting will be replaced by R (= automatic warm-up function) in the display. After the end of the warm-up time, the heat setting will be shown again.



If during the automatic warm-up function you select a higher setting, e.g., from 3 to 5 , the warm-up time is adjusted to match.

If you select a lower setting, the warm-up time ends immediately.

Cooking with the automatic warm-up function is only possible with a cold or moderately warm cooking zone. If a cooking zone is already hot when switched on (display H), you cannot work with the automatic warm-up function.



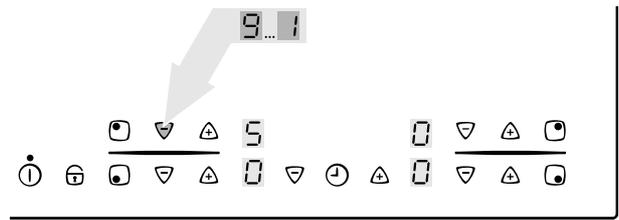
Cooking without the automatic warm-up function

If you want to use the cooking zone without the automatic warm-up function, then select the required heat setting with the heat setting selection sensor field ▽.

Touch the sensor field heat setting selection ▽ in order to set the required heat setting 9 to 1.



With the heat setting selection sensor fields ▲ and ▽ you can adjust the setting at all times.



Child safety feature

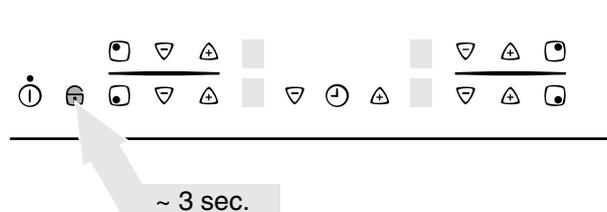
With the child safety feature, the hob can be protected against undesirable use.

Switching on the child safety feature

The appliance must be switched on in order to switch on the child safety feature. However, no cooking zone must be switched on.

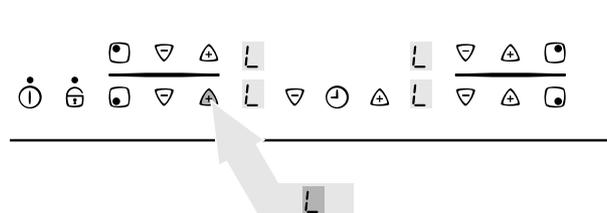
1. Touch the „locking“ sensor field  for approx. 3 seconds.

As acknowledgement, you hear a signal tone.



2. Touch any of the heat setting selection sensor fields .

In the displays,  will appear, the child safety feature is activated. The appliance switches off automatically after a few seconds.

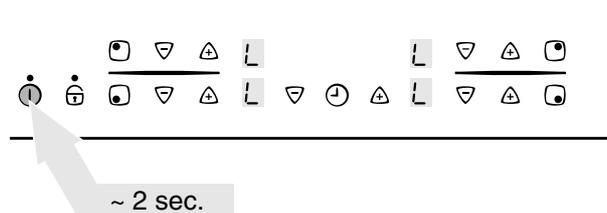


Bypassing the child safety feature

The child safety feature can be bypassed for the one-time use of the appliance (up to the next switch-off of the appliance). At the next switch-on, the child safety feature is automatically activated again.

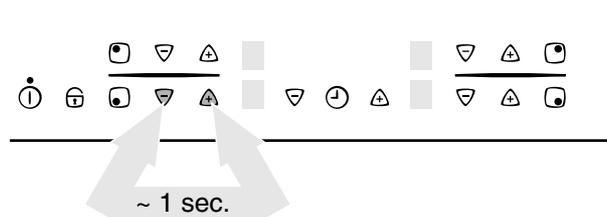
1. Switch on the appliance.

If the child safety feature is active, then  is indicated.



2. At the same time, touch any of the two heat setting selection sensor fields  and  for approx. 1 second.

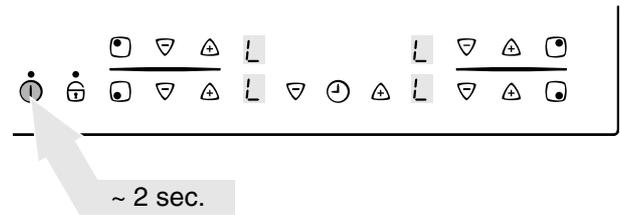
As acknowledgement, you hear a signal tone. The child safety feature is bypassed up to the point when you switch off the appliance. The cooking area can be used normally.



Switching off the child safety feature

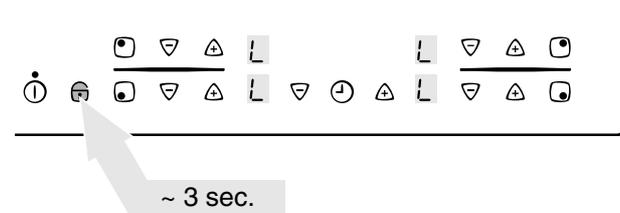
1. Switch on the appliance.

If the child safety feature is active, then **L** is indicated.



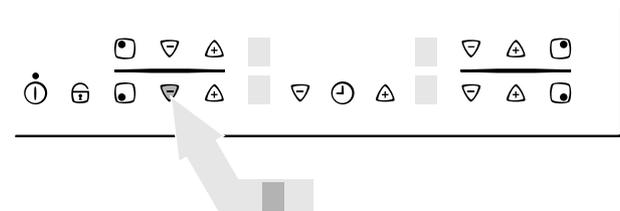
2. Touch the „locking“ sensor field **L** for approx. 3 seconds.

As acknowledgement, you hear a signal tone.



3. Touch any of the heat setting selection sensor fields **▽**.

The displays turn dark, the child safety feature is switched off. The appliance switches off automatically after a few seconds.



Timer

You can use the timer in two ways:

- as **Switch-off automatic function**. You set a slow cooking time for a cooking zone, and the cooking zone switches off automatically when the time expires. This function can be used for several cooking zones at the same time.
- as a **minute minder** that does not control the hob („egg timer”), you hear an acoustic signal after the set time expires.



The minute minder cannot be used when a cooking zone is switched on.

Using the automatic switch-off function

The cooking zone(s) for which you want to use the automatic switch-off function must be switched on.

1. With the Timer sensor field select which heating zone is to be controlled by the automatic switch-off function is to be set.

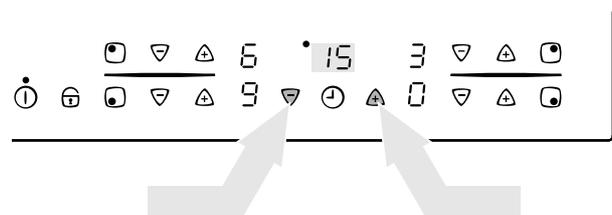
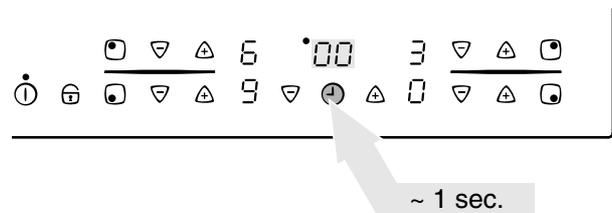
By touching once the Timer sensor field the first active cooking zone is selected clockwise, the relevant lamp flashes quickly. Here, for example, the left rear control lamp corresponds to the left rear cooking zone. In the timer display, there appears .

By a repeated touching of the Timer sensor field the next active cooking zone is selected.

2. While the control lamp is flashing quickly, and using the Timer setting sensor fields or for this cooking zone, set the required time period up to the automatic shut-off (e.g., 15 minutes).

After a few seconds, the automatic switch-off function is activated.

The control lamp now flashes slower and the remaining slow cooking time is shown in the display. If the automatic switch-off function is set for several cooking zones, then this applies for the cooking zone with the shortest remaining slow cooking time. The control lamps of the other cooking zones with set shut-off automatic function light up. To indicate the remaining slow cooking time of one of these cooking zones, this must be selected with the Timer sensor field , the corresponding control lamp then flashes quickly.



For adjusting the remaining slow cooking time, the required cooking zone must be selected with the Timer sensor field . The relevant control lamp then flashes quicker. The adjustment is made with the Timer setting sensor fields  or .

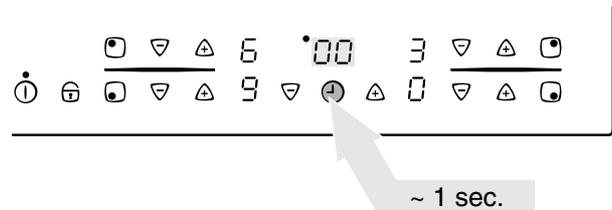
After expiry of the set slow cooking time, the cooking zone switches off automatically and for two minutes you hear an acoustic signal, the Timer display flashes .

3. Touch the sensor field timer in order to shut off the signal.



For a faster adjustment, touch one of the Timer setting sensor fields  or  for such time until the required value is obtained.

If the Timer setting sensor field  is activated first, the time setting begins with 99 minutes. If the Timer setting sensor field  is activated first, the time setting begins with 1 minute.



Ending the automatic switch-off function prematurely

You have two ways for ending the automatic switch-off function prematurely:

Switching off the cooking zone and timer at the same time.

With the heat setting selection sensor field , set the required cooking zone back to zero.

Cooking zone and timer switch off.

Switch off the timer - the cooking zone remains active

1. With the Timer sensor field  select the required cooking zone.

The corresponding control lamp then flashes quicker.

2. With the Timer setting sensor field  set the timer to .

Only the timer switches off, while the cooking zone remains in operation.

Using the minute minder

To use the minute minder, the appliance must be switched on but no cooking zone shall be switched on.

1. Touch the Timer sensor field .

In the timer display, there appears .

2. With the Timer setting sensor fields  or  set the required time period.

After a few seconds the minute minder is activated and the remaining time duration is shown on the display.

To adjust the remaining time duration, touch the sensor field timer and with the Timer setting sensor fields  or  change the setting.

After expiry of the set time duration, you hear an acoustic signal and the timer indicator flashes .

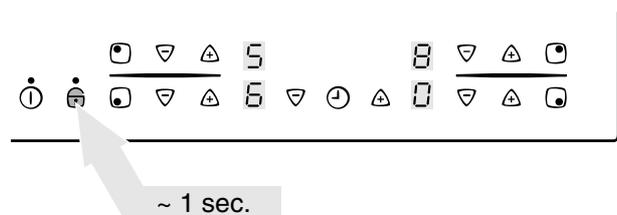
3. Touch the Timer sensor field  in order to switch off the signal.

Locking/unlocking the control panel

At any random time during cooking, the control panel can be locked with the exception of the sensor field „ON/OFF“ in order to prevent a changing of the settings caused by, for example, the wiping with a cloth.

1. Touch the sensor field „locking“  for approx. 1 second.

The control lamp of the sensor field „locking“  lights up.



2. In order to cancel the locking again, touch the sensor field „locking“  again for approx. 1 second.

The control lamp of the sensor field „locking“ extinguishes, and the previously set heat settings are displayed again.



When switching off the appliance, the locking function is automatically switched off.

Uses, Tables and Tips

Pots and pans

The better the pot, the better the cooking results.

- You can recognise good pots and pans by their bases. The base should be as thick and flat as possible.
- When buying new pots and pans, pay particular attention to the diameter of the base. Manufacturers often only state the diameter of the rim.
- Pots with aluminium or copper bases can cause metallic discolouring on the ceramic glass surface which is very difficult or impossible to remove.
- Do not use cast iron pots or pots with damaged bases which are rough and or burrs on them. Scratches can occur if they are slid across the surface.
- When cold, pot bases are normally bowed slightly inwards (concave). They should never be bowed outwards (convex).
- If you use special pots and pans (e.g., a pressure cooker, simmering pan, wok etc.) please observe the manufacturer's instructions.



General information

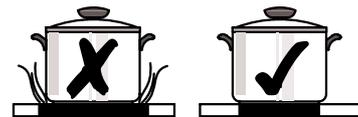
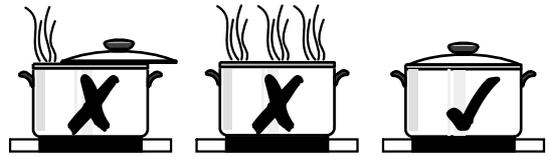
- The base should always be clean and dry.
- In order to avoid ugly scratches on the ceramic glass cooking surface, do not slide pots and pans around but lift them up instead when changing positions.
- Scratches can result from grains of sand (e.g., after washing out vegetables) which are dragged with the pot across the cooking surface.
- Always use large pots for dishes with lots of liquid so that nothing can boil over.

Tips on saving energy



You will save valuable energy by observing the following points:

- Always position pots and pans before you switch on the cooking zone.
- Dirty cooking zones and pot bases increase the power consumption.
- Whenever possible, always have the lid firmly placed on the pots and pans so that they are completely covered.
- Switch off the cooking zones before the end of the cooking time to use the residual heat for keeping foods warm or for melting purposes.
- The base of the pot should have the same size as the cooking zone.
- Using a pressure cooker shortens the cooking times by up to 50%.



Advice on cooking with and without automatic warm-up

The automatic warm-up function is suitable for:

- Dishes that start off cold, are heated up at high power and do not need to be continually watched when cooking on the lower heat setting.
- Dishes that are put into a hot frying pan.

The automatic warm-up function is not suitable for:

- Goulash, beef olives and similar braised dishes that need continual turning until browned correctly, have liquid added and are then braised until cooked,
- Dumplings, pasta dishes with lots of liquid,
- Cooking with pressure cookers,
- Very large quantities of soups/stews with more than 2 litres of liquid.

General information

- When cooking without the automatic warm-up function, we recommend the use of a high heat setting to warm up the food (with the -button) and then leave the dish to finish cooking at a suitable lower heat setting.
- Pay special attention to the results of your first use of the appliance. You can then decide which heat setting is the best for „your dishes” in the “quantities you are accustomed to preparing” with your own „pots and pans”. You will then quickly appreciate the advantages of the automatic function and will feel secure and relaxed with your new appliance.

Typical heat settings for cooking

The details shown in the following table are guidelines. The heat setting required for cooking depends on the quality of the pans and on the type and quantity of food.

Heat setting	Warm-up time of the automatic function ¹⁾ [Min.]	Slow cooking procedure	Examples for use
9		Warming up Frying Deep-fat frying	Warming up large amounts of liquid boiling pasta, browning of meat, (browning goulash, pot-roast)
8	4,5	Fast frying	Steaks, pieces of loin, potato fritters, fried sausages, pancakes /flat cakes
7	3,5		
6	2,0	Frying	Schnitzel/cutlets, liver, fish, rissoles, fried eggs
5	10,2	Boiling	Boiling up to 1.5 l liquid, potatoes, vegetables
4	6,5		
3	4,8	Steaming Sautéing Poaching	Steaming and sautéing of small quantities of vegetables, cooking rice and milk-based dishes
2	1,7		
1	1,0	Melting	Melting butter, dissolving gelatine, melting chocolate
0	0,5	Keeping warm	Keeping food warm

¹⁾ When cooking without the automatic warmup function, the warmup time can be individually selected.



When heating up or frying, we recommend using the warm-up setting „9“ and then continue cooking foods that require longer cooking times at a suitable lower heat setting.

Cleaning and care

Cooking area



Important! Cleaning agents must not come into contact with the hot ceramic glass surface! All cleaning agents must be removed with plenty of clean water after cleaning because they have a caustic effect when the zones are heated up again.

Never use any aggressive cleaners such as grill or oven sprays, coarse scourers or abrasive pot cleaners.



Clean the ceramic glass surface after every use when it is hand-warm or in a cold condition. In this way you avoid spillage burning solidly to the surface.

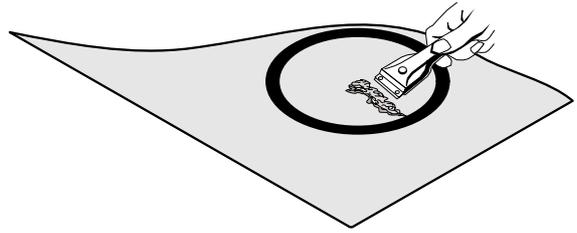
Remove scale and water marks, fat spots and metallic shimmer discolouring with commercially available ceramic glass or stainless steel cleaner.

Minor soiling

1. Wipe the ceramic glass surface with a damp cloth and a little washing up liquid.
2. Then, rub dry with a clean cloth. Remnants of cleaner must not remain on the surface.
3. Once a week, you must thoroughly clean the entire ceramic glass cooking surface with a commercially available ceramic glass or stainless steel cleaner.
4. Then wipe the ceramic glass surface using plenty of clean water and rub dry with a clean fluff-free cloth.

Stubborn soiling

1. To remove food that has boiled over, or to remove stubborn spatters, use a ceramic hob scraper.
2. Place the scraper at an angle to the ceramic glass surface.
3. Remove the soiling by sliding the blade.



Scrapers and ceramic glass cleaners are available from Service Force.

Problem soiling

1. Remove burnt-on sugar, melted plastic, aluminium foil or other meltable materials immediately while there are in a hot condition, using a suitable cleaning scraper.



Important! There is a risk of burning yourself when you use the cleaning scraper on the hot cooking zone!

2. Then clean the hob normally when it has cooled down.



If the cooking zone on which something has melted has already cooled down, warm it up again before cleaning.

Scratches or dark marks on the ceramic glass surface, caused for example by a pot or pan base with sharp edges, cannot be removed. However, they do not impair the functioning of the hob.

What to do if ...

Rectifying faults

It is possible that faults have been caused by a minor error which you can rectify yourself with the help of the following instructions. Do not attempt any further repairs if the following instructions do not help in each specific case.



Warning! Repairs to the appliance shall only be carried out by approved service engineers. Improper repairs can result in considerable danger for the user.

Contact your specialist dealer or Service Force if repairs are required.

If the ceramic glass cooking area has a glass fracture, please notify to the customer service the **three-digit number**, which is printed on the glass plate.

What to do if ...

... the cooking zones do not work?

Check whether

- the mains fuse (fuse box) is intact. If the fuses trip repeatedly, call an approved electrician.
- the appliance has been switched on properly.
- the control lamps in the control panel light up.
- the corresponding cooking zone is switched on,
- the cooking zones are set to the required heat setting,
- the cooking zones have been switched off by the safety switch (refer to Chapter on "Safety")

... the cooking zones cannot be switched on?

Check whether

- the control panel is locked.
- more than 10 seconds have elapsed between operating the ON/OFF button and switching of the required cooking zone (refer to the Chapter "Switching on the appliance").
- the sensor fields are partially covered with a damp cloth or with liquid.

... the display suddenly fails except for ^H for residual heat?

Check whether

- the ON/OFF button has been activated accidentally.
- the sensor fields are partially covered with a damp cloth, liquid or similar.
- the safety switch has been activated.

... after switching off the cooking zones, ^H for residual heat does not appear in the display?

Check whether

- the cooking zone was only used for a short period and is therefore not hot enough.

If the cooking zone is hot, please contact the Service Force.

... a cooking zone cannot be switched off?

Check whether

- the control panel is covered partially by a damp cloth or a liquid.
- the control panel is locked.

... a cooking zone cannot be switched on?

Check whether

- the child safety feature is switched on.
- the control panel is locked.

... the indication E lights up?

Check whether the cooking zone is overheated.

This indicator lights up to show overheating, electronic faults or for safety reasons.

... the appliance does not react to activation of a sensor field?

The appliance does not react to activation of a sensor field if you touch at the same time another sensor field not designed for a combination.

If you request a service visit to resolve a fault listed above or because of improper operation, the visit of the customer service technician is not free of charge even during the guarantee period.

Installation instructions



Important! The new appliance should only be installed and connected up by qualified and approved personnel.

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

Technical data

Appliance dimensions

Width	590 mm
Depth	520 mm
Height	47 mm

Cut-out dimensions

Width	560 mm
Depth	490 mm
Corner radius	R5

Cooking zones

Position	Diameter	Power
front left	120/175/210 mm	800/1600/2300 W
back left	145 mm	1200 W
back right	170x265 mm	1500/2400 W
front right	145 mm	1200 W

Connection values

Connection voltage	230 V ~ 50 Hz
Total connected load max.	7.1 kW

Regulations, standards, directives

This appliance complies with the following standards

- EN 60335-1 and EN 60335-2-6
relating to the safety of electrical appliances for household use and similar purposes
- EN 60350 or DIN 44546 / 44547 / 44548
relating to the operating features of electric cookers, hobs, ovens and grills for household use.
- EN 55014-2 / VDE 0875 Part 14-2
- EN 55014 / VDE 0875 Part 14 / 1999-10
- EN 61000-3-2 / VDE 0838 Part 2
- EN 61000-3-3 / VDE 0838 Part 3
relating to basic requirements for protection requirements with reference to electro-magnetic compatibility (EMC).



This appliance complies with the following EU directives

- 73/23/EWG dated 19.02.1973 Low voltage directive
- 89/336/EWG dated 03.05.1989 (EMC-directive including Amending Directive 92/31/EWG).

Safety instructions for the installation technician

- In the electrical installation a device must be provided which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm.

Suitable isolation devices include protecting cut-outs, fuses (screw type fuses are to be removed from the holder), earth leakage trips and contactors.

- With regard to fire protection this appliance complies with EN 60 335-2-6. Only this type of appliance may be installed with a high cupboard or wall on one side.
- The required minimum distances to other appliances (refer to their technical specification) of your kitchen must be maintained.
- Drawers shall not be fitted underneath the hob.
- The installation must ensure protection against shock.
- The kitchen unit in which the appliance is fitted must satisfy the stability requirements of DIN 68930.
- For protection against moisture, all cut surfaces must be sealed with a suitable sealing material.
- On tiled work surfaces, the joints in the area where the hob sits must be completely filled with grout.
- On natural, artificial stone or ceramic tops, the snap action springs must be bonded in place with a suitable artificial resin or two-component adhesive.
- Attach the four supplied one-sided adhesive liner tapes to the lower side of the hob along the outer rim of the glass ceramic pane. Do not expand. The ends of the liner tapes must overlap.
- For dismantling, the hob must be pressed out from below.
- Clean the worktop around the cutout area.

Electrical connection

Before connecting, check that the nominal voltage of the appliance, that is the voltage stated on the rating plate, corresponds to the available supply voltage. The rating plate is located on the lower casing of the hob.

The heating element voltage is AC230V~. The appliance also works perfectly on older networks with AC220V~.

The hob is to be connected to the mains using a device that allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm, e.g., automatic line protecting cut-out, earth leakage trips or fuse.

A type H05VV-F cable or one with a higher grade must be used as the mains connecting cable.

The connection must be carried out as shown in the diagram. The connecting links should be fitted according to the appropriate connecting diagram. The earth lead is connected to terminal \perp . The earth lead must be longer than leads carrying electric current.

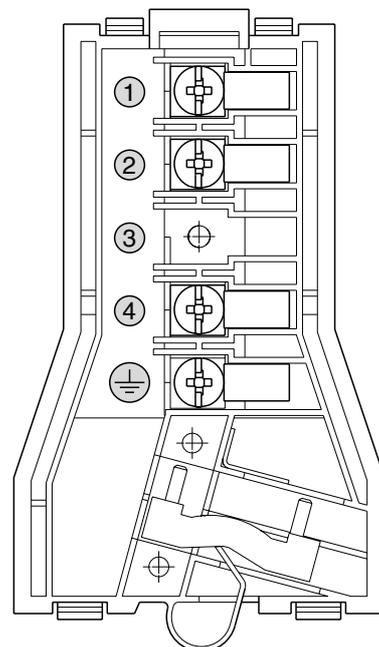
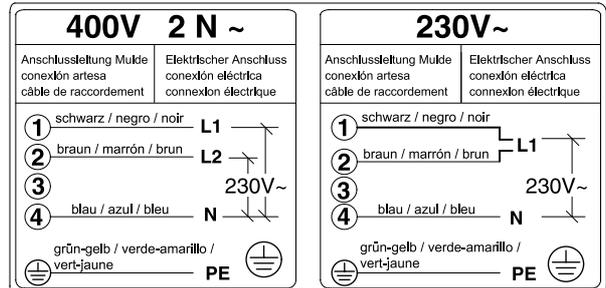
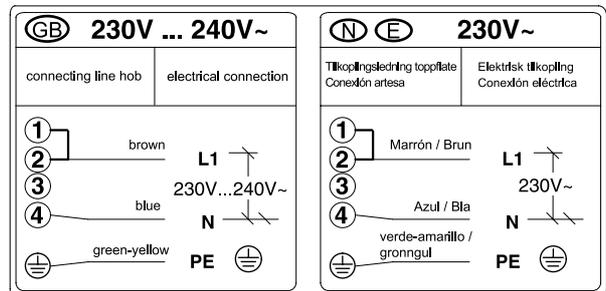
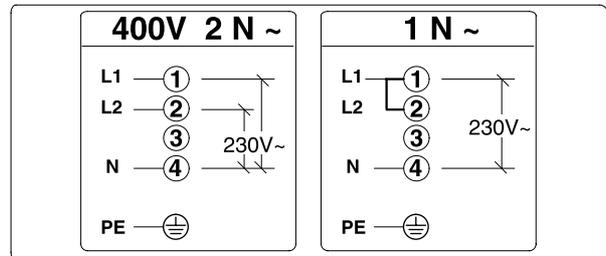
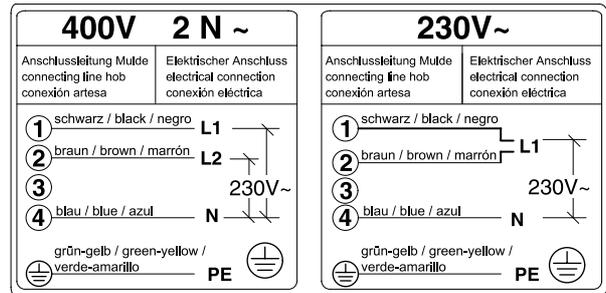
The cable connections must be made in accordance with the regulations and the terminal screws tightened securely as required.

Finally, the connecting cable is to be secured with the mains cable cleat and the covering closed by pressing firmly (lock into place).

Before switching on the the first time, any protective foils or stickers must be removed from the glass ceramic surface.



After connecting to the mains supply, check and make sure that all cooking zones are ready for use by briefly switching each on in turn at the maximum setting.



Service and Spare Parts

If you wish to purchase spare parts or require an engineer, contact your local Electrolux Service Force Centre by telephoning:

08705 929 929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at

www.serviceforce.co.uk

When you contact the Service Centre they will need the following information:

1. Your name & address, including post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate).
5. The purchase date:

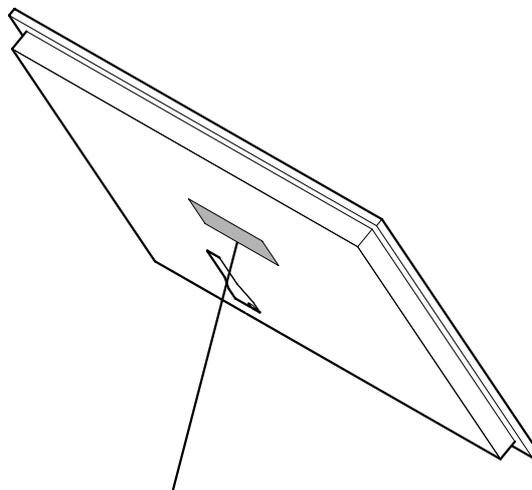
Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.

Customer Care

For general enquiries concerning your Electrolux appliance or for further information on Electrolux products please contact our Customer Care Department by letter or telephone at the address below or visit our website at

www.electrolux.co.uk.

Customer Care Department
Electrolux
55-77 High Street
Slough
Berkshire, SL1 1DZ
Tel. 08705 950950 (*)



Modell	EHS 6651 P	Prod.Nr.	949 591 201
Typ:	55 HAD 56 AO	230 V AC 50 Hz	
Made in Germany	Ser.Nr.:	7,1 kW	
Electrolux		CE	 

(*) Calls may be recorded for training purposes.

Guarantee Conditions

Standard guarantee conditions

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Home visits are made between 8.30am and 5.30pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacture which are not marketed by Electrolux.

European Guarantee

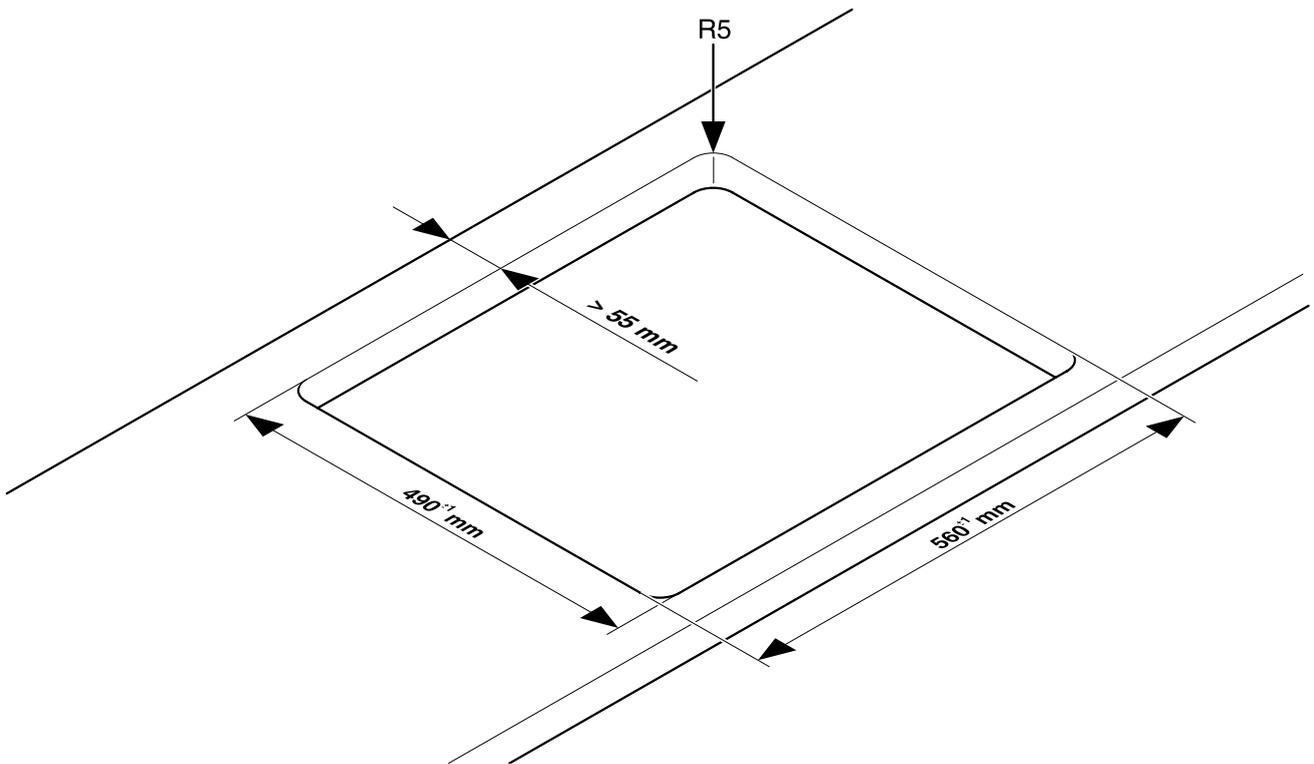
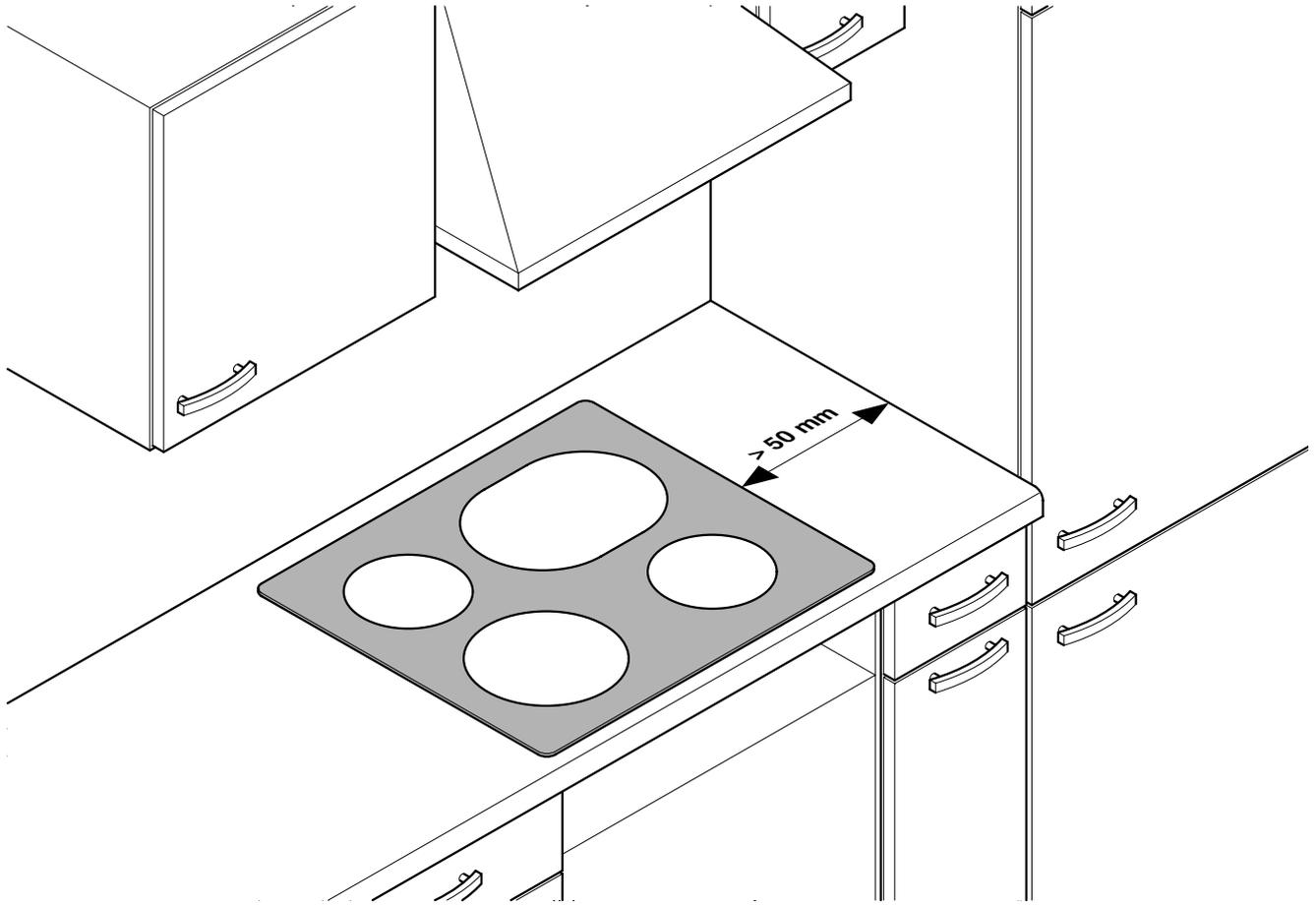
If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

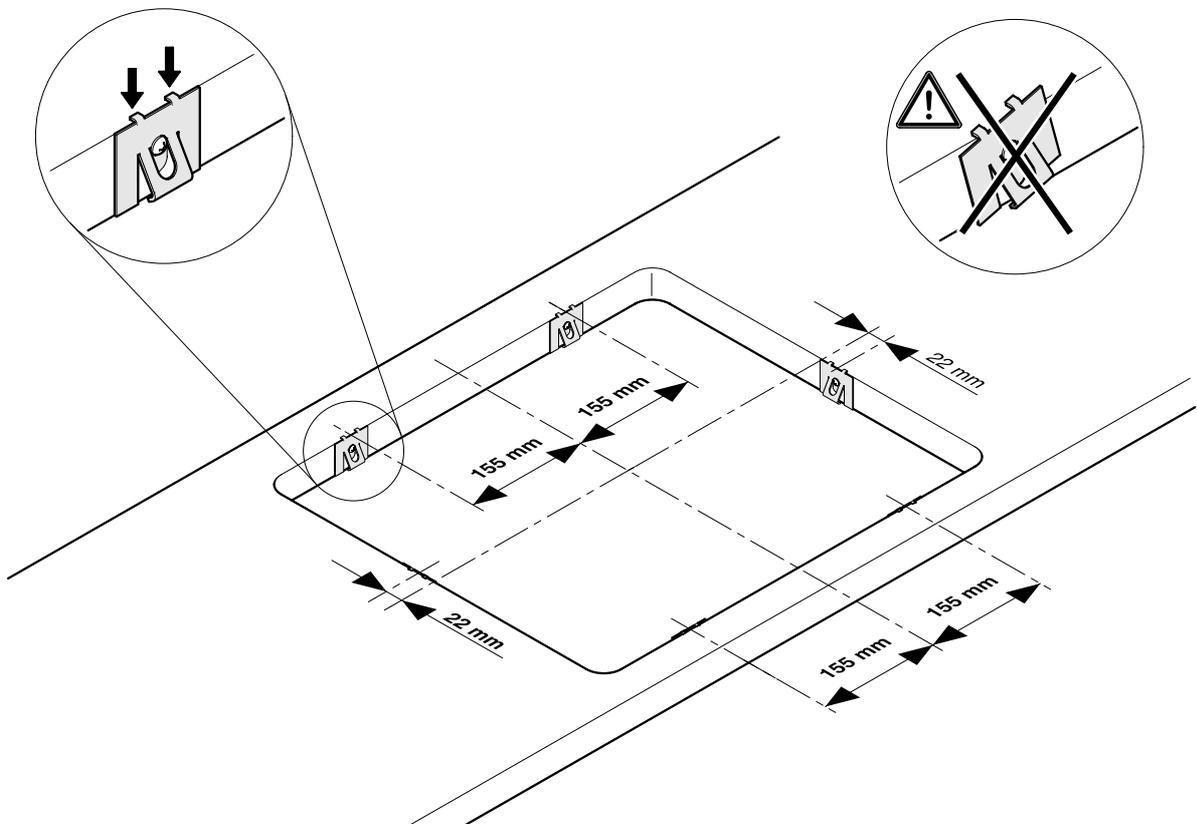
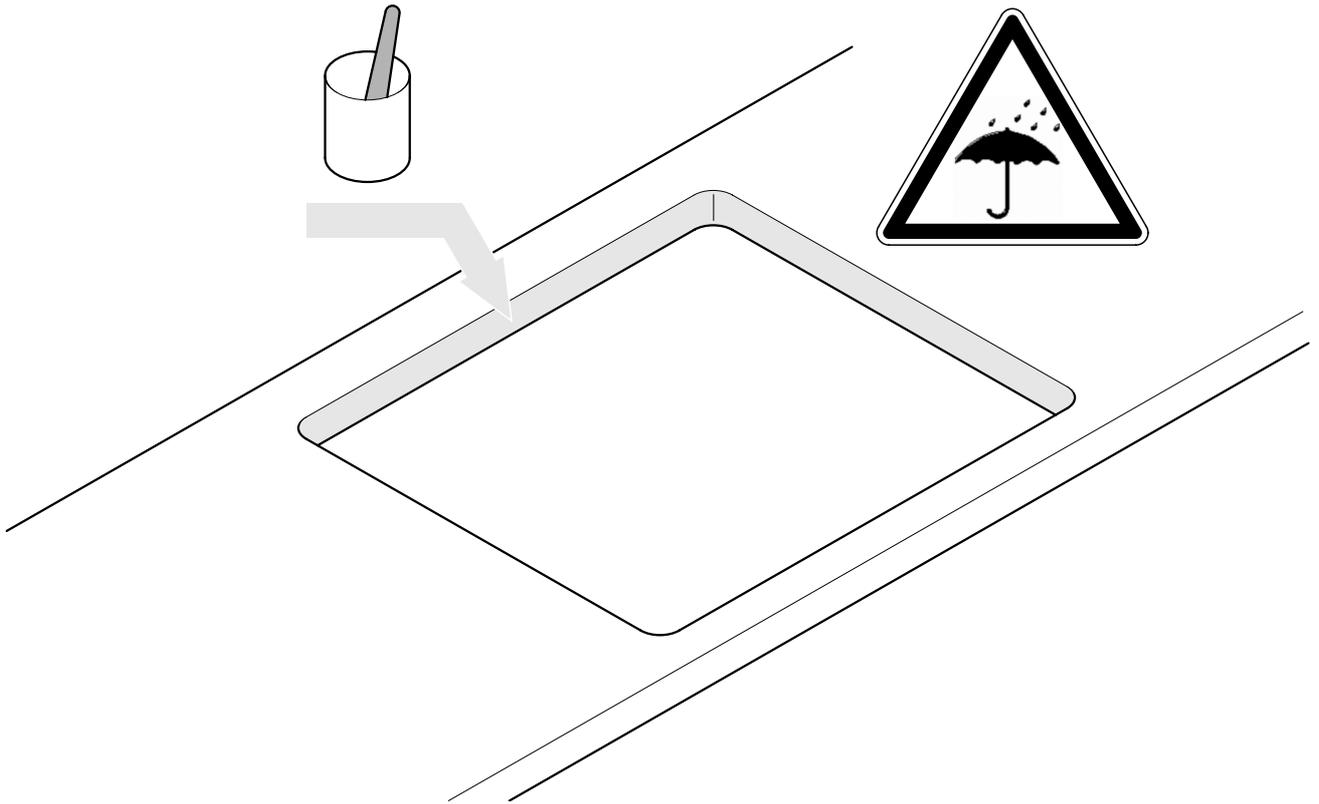
- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

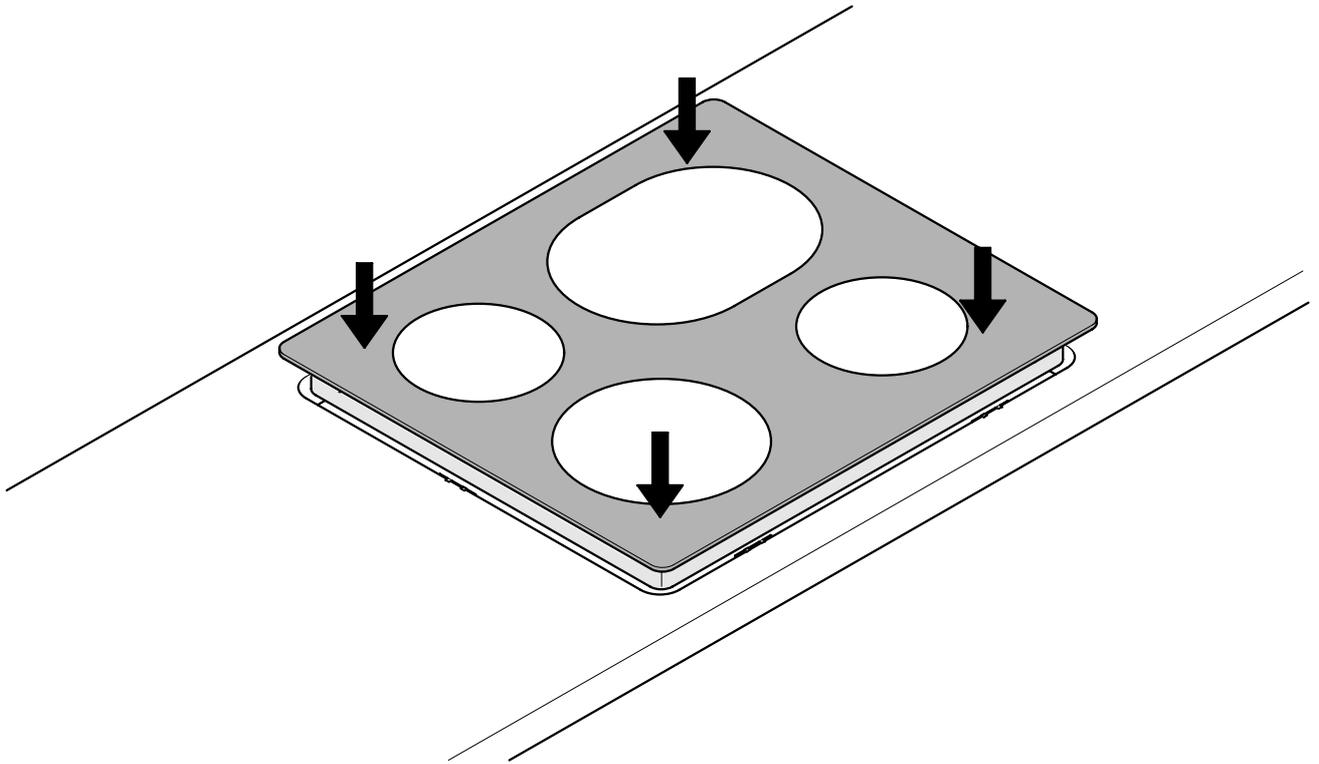
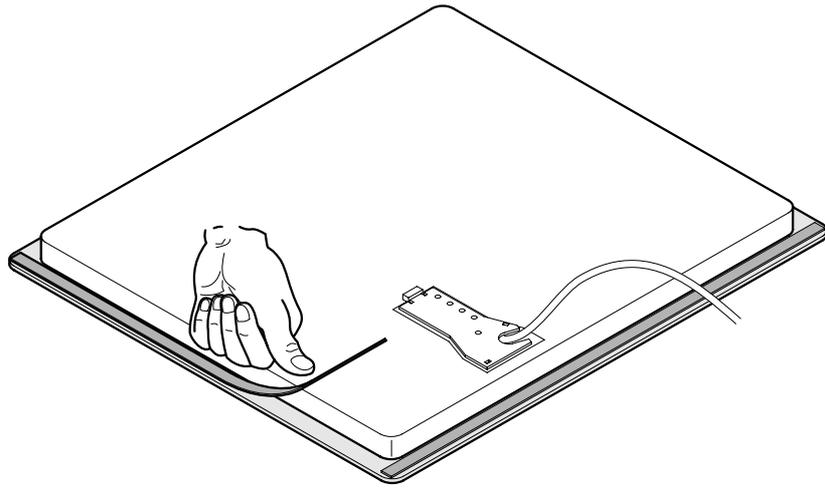
Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

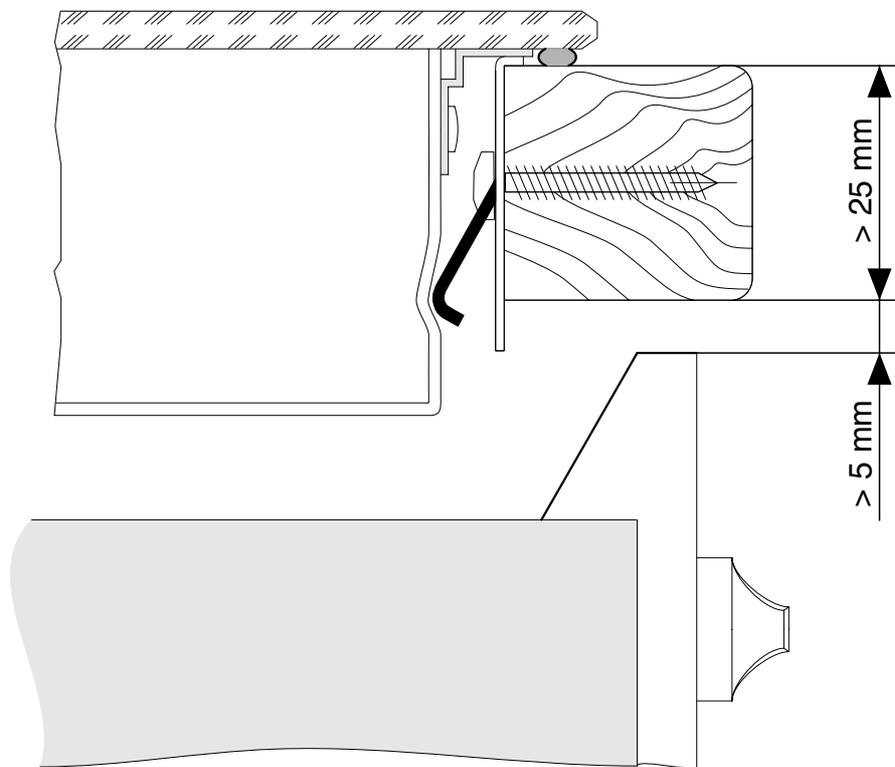
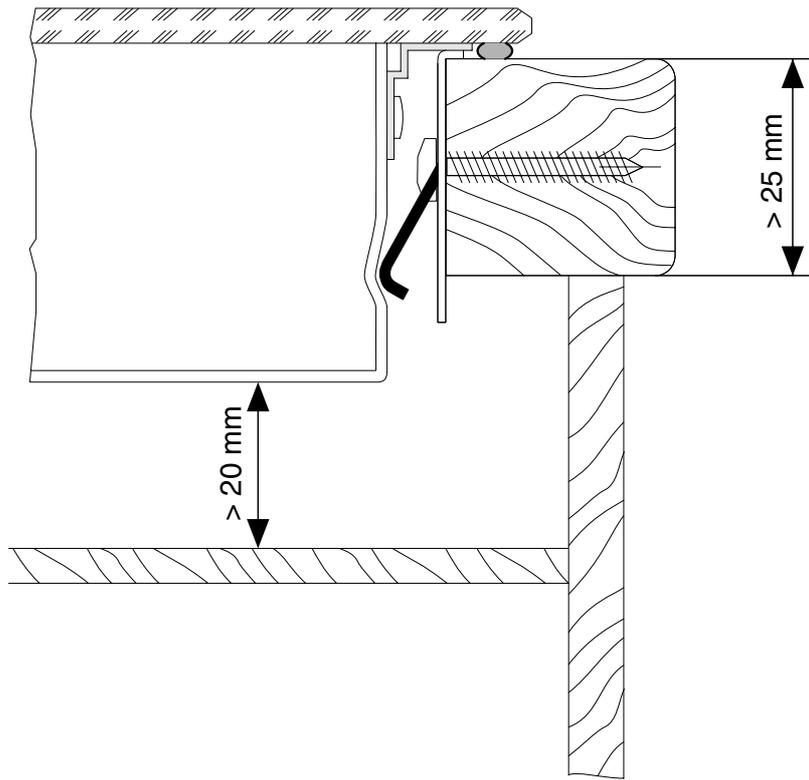
France	Senlis	+33 (0) 3 44 62 20 13
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordernone	+39 (0) 800 11 7511
Sweden	Stockholm	+46 (0) 20 78 77 50
UK	Slough	+44 (0) 1753 219898

Installation / Montering









 **From the Electrolux Group. The world's No.1 choice.**

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.