



user manual

Ceramic glass hob

EHS60210P

**We were thinking of you**  
when we made this product

**Welcome to the world of Electrolux**

Thank you for choosing a first class product from Electrolux, which hopefully will provide you with lots of pleasure in the future. The Electrolux ambition is to offer a wide variety of quality products that make your life more comfortable. You will find some examples on the cover in this manual. Please take a few minutes to study this manual so that you can take advantage of the benefits of your new machine. We promise that it will provide a superior User Experience delivering Ease-of-Mind. Good luck!

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The following symbols are used in this user information:



Warning! This must be read! Important advice for the safety of persons and information on avoiding damage to the appliance



General information and advice



Information on environmental protection



Dangerous voltage



## Safety instructions

Please comply with these instructions. If you do not, any damage resulting is not covered by the warranty.

### Correct use

- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.
- Do not leave the appliance unattended during operation.
- This appliance should be used only for normal domestic cooking and frying of food.
- The appliance must not be used as a work surface or as a storage surface.
- Additions or modifications to the appliance are not permitted.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects (e.g. plastic film, plastic, aluminium) on or near the appliance.

### Children's safety

- Small children must be kept away from the appliance.
- Only let bigger children work on the appliance under supervision.
- To avoid small children and pets unintentionally switching the appliance on, we recommend activation of the child safety device.

### General safety

- The appliance may only be installed and connected by trained, registered service engineers.
- Built-in appliances may only be used after they have built in to suitable built-in units and work surfaces that meet standards.
- In the event of faults with the appliance or damage to the glass ceramic (cracks, scratches or splits), the appliance must be switched off and disconnected from the electrical supply, to prevent the possibility of an electric shock.
- Repairs to the appliance must only be carried out by trained registered service engineers.

### Safety during use

- Overheated fats and oils can ignite very quickly. Warning! Fire hazard!
- There is the risk of burns from the appliance if used carelessly.
- Remove stickers and film from the glass ceramic.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Switch the cooking zones off after each use.

### Safety when cleaning

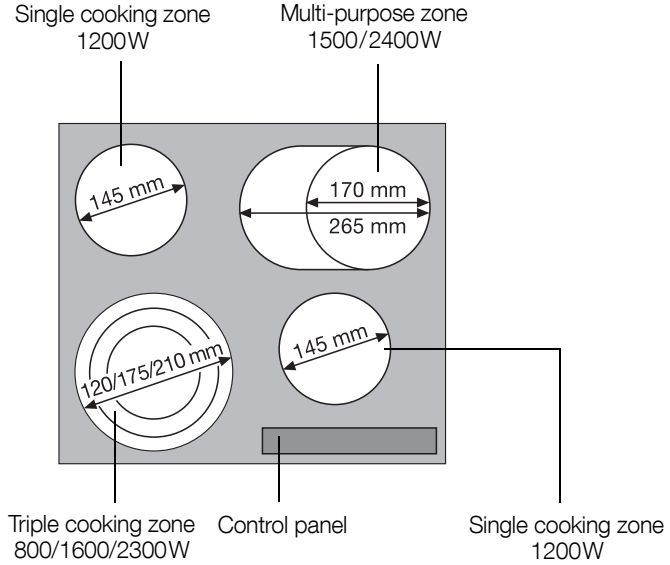
- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high-pressure cleaning equipment is not permitted.

### **How to avoid damage to the appliance**

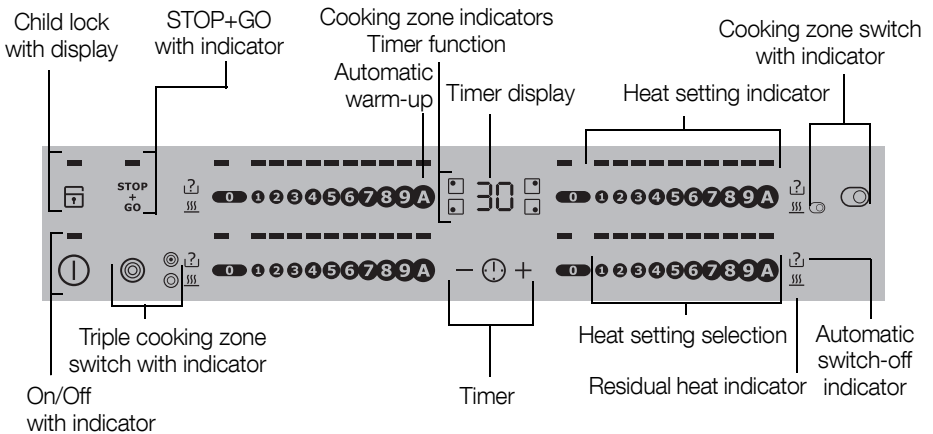
- The glass ceramic can be damaged by objects falling onto it.
- The edge of the glass ceramic can be damaged by being knocked by the cookware.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the glass ceramic if pushed across the surface.
- Objects that melt and things that boil over can burn onto the glass ceramic and should be removed straightaway.
- To avoid damaging cookware and glass ceramics, do not allow saucepans or frying pans to boil dry.
- Do not use the cooking zones with empty cookware or without cookware.

# Description of the Appliance

## Cooking surface layout










## Control panel layout



### Touch Control sensor fields







The appliance is operated using Touch Control sensor fields. Functions are controlled by touching sensor fields and confirmed by displays and acoustic signals.

Touch the sensor fields from above, without covering other sensor fields.

Sensor field		Function
	On / Off	To switch the appliance on and off
	Child lock	Locking control panel for children
	Stop+Go	To switch the Keep Warm setting on/off
	Cooking zone Off	To switch off the cooking zone
1 - 9 / A	Heat settings	To set heat settings
A	Automatic warm-up	Switch on the automatic warm-up function
TIMER 	Timer	Timer selection
+	Increase settings	To increase Timer time
-	Reduce settings	To reduce Timer time
	Triple ring switch	To switch outer rings on and off
	Multi-purpose zone switch	To switch the outside ring on and off




## Displays

Display		Description
	Residual heat	Cooking zone is still hot
	Middle ring of triple-ring function	The middle ring of the triple-ring function is on
	Outer ring of triple-ring function	The outer ring of the triple-ring function is on
	Outer ring of multi-purpose function	The outer ring of the multi-purpose function is on
	Fault	Malfunction has occurred
	Automatic switch off	Switch off is active.

### Residual heat indicator



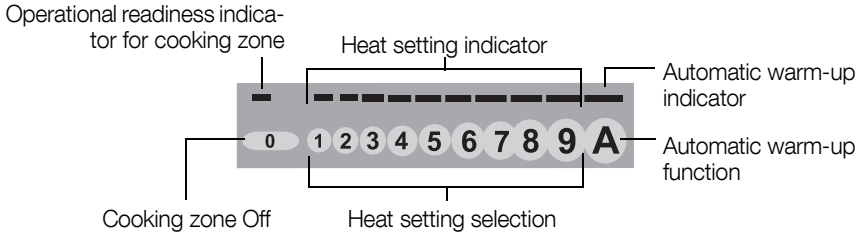
**Warning! Risk of burns from residual heat. After being switched off, the cooking zones need some time to cool down. Look at the residual heat indicator  .**



**Residual heat can be used for melting and keeping food warm.**

## Control bar

You can set the heat setting and automatic warm-up function via the control panel. The heat setting indicator comprises a row of lights.



**If the control bar is touched for longer than 6 seconds, a signal sounds and the appliance switches itself off.**

## Operating the appliance

### Switching the appliance on and off

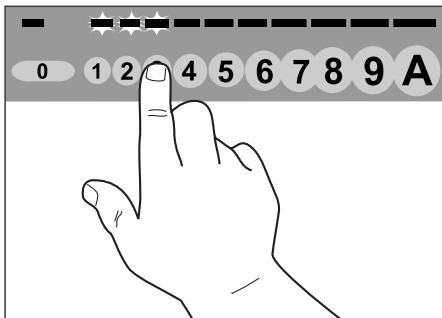
	Control panel	Display
To switch on	Touch  for 1 second	lights up. The operational readiness indicators of the individual cooking zones also light up.
To switch off	Touch  for 1 second	goes out. The operational readiness indicators of the individual cooking zones also go out.



**After switching on, within approx. 10 seconds a heat setting or a function must be set, otherwise the appliance automatically switches itself off.**

## Setting the heat setting

The control bar is touched where the desired heat setting is positioned. The heat setting is shown in the display. Correct to the left or the right, if necessary. Do not release before the desired heat setting is reached.
















## Switching the outside ring on and off

By switching the outside rings on or off, the effective heating surface can be matched to the size of the cookware.




**Before an outside ring can be switched on, the inside ring must be switched on.**

Triple cooking zone	Sensor field	Display
Switch on the middle ring	Touch  for 1-2 seconds	 lights up
Switch on the outer ring	Touch  for 1-2 seconds	 and  light up
Switch off the outer ring	Touch  for 1-2 seconds	 goes out
Switch off the middle ring	Touch  for 1-2 seconds	 goes out

Cooking zone	Sensor field	Display
Switch on the outer ring	Touch  for 1-2 seconds	 lights up
Switch off the outer ring	Touch  for 1-2 seconds	 goes out

## Locking/unlocking the control panel

The control panel, with the exception of the “On/Off” sensor field, can be locked at any time in order to prevent the settings being changed e.g. by wiping over the panel with a cloth.




	<b>Control panel</b>	<b>Display</b>
To switch on	Touch  for 4 seconds	lights up
To switch off	Touch  for 4 seconds	goes out



**When you switch the appliance off, the locking function is automatically switched off.**

## Switching the STOP+GO function on and off

The STOP+GO function simultaneously switches all cooking zones that are switched on to the keep warm setting and then back to the heat setting that was previously set.

	Control panel	Display
To switch on	Touch 	
To switch off	Touch 	heat setting that was previously set (not automatic warm up function)



**Timer functions are not stopped by STOP+GO.**



**STOP+GO locks the whole control panel except the sensor field ①.**

## Using the automatic warm-up function

All cooking zones are equipped with an automatic warm-up function. When setting a heat setting using the automatic warm-up function, the cooking zone switches to full power for a certain amount of time and then automatically switches back to the heat setting set.

Step	Control panel	Display
1.	Select warm-up setting <b>A</b>	<b>A</b> display flashes
2.	Select the desired heat setting between 1 and 8	The desired heat setting is displayed. <b>A</b> display lights up. As long as the <b>A</b> display is lit, the appliance is working at full power. After the automatic warm-up is completed, the <b>A</b> display goes out.

The length of time that the automatic warm up function operates depends on the heat setting selected.



Heat setting	Warm-up time [min:sec]
1	1:00
2	1:40
3	4:50
4	6:30
5	10:10
6	2:30
7	3:30
8	4:30
9	---



## Using the child safety device

The child safety device prevents unintentional use of the appliance.




### Switching on the child safety device

Step	Control panel	Pilot light
1.	① Switch on appliance. (Do not set a heat setting.)	lights up. The operational readiness indicators of the individual cooking zones light up.
2.	Touch  for 4 seconds	over  lights up

The child safety device is switched on

### Overriding the child safety device

The child safety device can be switched off in this way for a single cooking session; it remains activated afterwards.




Step	Control panel	Pilot light
1.	① Switch appliance on	over  lights up
2.	Touch  for 4 seconds	over  goes out.

Until the appliance is next switched off, it can used as normal.





**After overriding the child safety device, a heat setting or a function must be set within approx. 10 seconds, otherwise the appliance automatically switches itself off.**

### Switching off the child safety device

Step	Control panel	Pilot light
1.	① Switch on appliance. (Do not set a heat setting.)	above  lights up
2.	Touch  for 4 seconds	above  goes out
3.	Switch appliance off.	

The child safety device is switched off.

## Using the timer

Function	Condition	Outcome after the time has elapsed
<b>Automatic cut-out</b>	a heat setting is set	acoustic signal  flashes Cooking zone switches off
<b>Countdown timer</b>	cooking zones not in use	acoustic signal  flashes


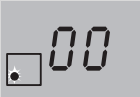

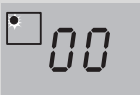

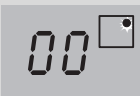

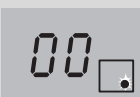


**If a heat setting is set on this cooking zone in addition to a countdown timer, the cooking zone is switched off after the time set has elapsed.**



**If a cooking zone is switched off, the timer function set is also switched off.**

## Selecting a cooking zone

Step	Control panel	Display
1.	Touch  TIMER once	Pilot light of the first cooking zone flashes 
2.	Touch  TIMER once	Pilot light of the second cooking zone flashes 
3.	Touch  TIMER once	Pilot light of the third cooking zone flashes 
4.	Touch  TIMER once	Pilot light of the fourth cooking zone flashes 




**If the pilot light is flashing more slowly, the heat setting can be set or modified.**




**If other timer functions are set, after a few seconds the shortest remaining time of all the timer functions is displayed and the corresponding pilot light flashes.**

**Setting the time**

Step	Control panel	Indicator
1.	Select  TIMER cooking zone	Pilot light for the cooking zone selected flashes
2.	Touch + or -	<b>00</b> to <b>99</b> minutes


After a few seconds the pilot light flashes more slowly.  
The time is set.  
The time counts down.

**Switching off the timer function**

Step	Control panel	Indicator
1.	Select  TIMER cooking zone	Pilot light of cooking zone selected flashes faster Time remaining is displayed
2.	Touch -	The time remaining counts backwards to <b>00</b> .


The pilot light goes out.  
The Timer function for the selected cooking zone is switched off.

**Changing the time**

Step	Control panel	Indicator
1.	Select  TIMER cooking zone	Pilot light of the selected cooking zone flashes faster Time remaining is displayed
2.	Touch + or -	<b>01</b> to <b>99</b> minutes


After a few seconds, the pilot light flashes more slowly.  
The time is set.  
The time counts down.

**Displaying the time remaining for a cooking zone**

Step	Control panel field	Display
1.	 TIMER Select cooking zone	Pilot light of the cooking zone selected flashes faster The time remaining is displayed

After a few seconds the pilot light flashes more slowly.

**Switching off the acoustic signal**

Step	Control panel field	Acoustic signal
1.	Touch  TIMER	Acoustic signal to acknowledge.

Acoustic signal stops.

## Automatic switch off



### Cooking surface

- If after switching on the cooking surface, a heat setting is not set for a cooking zone within approx. 10 seconds, the cooking surface automatically switches itself off.
- If one or more sensor fields are covered by objects (a pan, etc.) for longer than approx. 10 seconds, a signal sounds and the cooking surface switches off automatically.
- If all cooking zones are switched off, the cooking surface automatically switches itself off after approx. 10 seconds.

### Control panel

- When the appliance is switched off, if one or more of the sensor fields on the control panel are covered for more than 10 seconds, an acoustic signal sounds. The acoustic signal switches itself off automatically when the sensor fields are no longer covered.

### Cooking zones

- If one of the cooking zones is not switched off after a certain time, or if the heat setting is not modified, the relevant cooking zone switches off automatically.  is displayed. Before being used again, the cooking zone must be set to .

Heat setting	Switches off after
1 - 2	6 hours
3 - 4	5 hours
5	4 hours
6 - 9	1.5 hours

## Tips on Cooking and Frying



### **Information on acrylamides**

**According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.**

### Cookware

- You can recognise good cookware from the bottoms of the pans. The bottom should be as thick and flat as possible.
- Cookware made of enamelled steel or with aluminium or copper bottoms can leave discolorations on the glass ceramic surface which are difficult or impossible to remove.

## Energy saving



**Always place cookware on the cooking zone before it is switched on.**



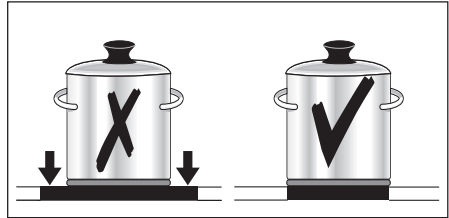
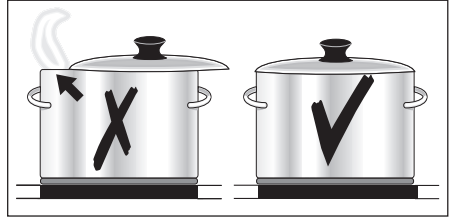
**If possible, always place lids on the pans.**



**Switch cooking zones off before the end of the cooking time, to take advantage of residual heat.**



**Bottom of pans and cooking zones should be the same size.**



## Examples of cooking applications

The information given in the following table is for guidance only.

Heat setting	Cooking-process	suitable for	Cooking time	Tips/Hints
0		Residual heat, Off position		
1	<b>Keeping food warm</b>	Keeping cooked foods warm	as required	Cover
1-2	<b>Melting</b>	Hollandaise sauce, melting butter, chocolate, gelatine	5-25 mins.	Stir occasionally
	<b>Solidifying</b>	Fluffy omelettes, baked eggs	10-40 mins.	Cook with lid on
2-3	<b>Simmering on low heat</b>	Simmering rice and milk-based dishes Heating up ready-cooked meals	25-50 mins.	Add at least twice as much liquid as rice, stir milk dishes part way through cooking
3-4	<b>Steaming Braising</b>	Steaming vegetables, fish braising meat	20-45 mins.	With vegetables add only a little liquid (a few table-spoons)
4-5	<b>Boiling</b>	Steaming potatoes	20-60 mins.	Use only a little liquid, e. g.: max. $\frac{1}{4}$ l water for 750 g potatoes
		Cooking larger quantities of food, stews and soups	60-150 mins.	Up to 3 l liquid plus ingredients
6-7	<b>Gentle Frying</b>	Frying escalopes, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	Steady frying	Turn halfway through cooking
7-8	<b>Heavy Frying</b>	Hash browns, loin steaks, steaks, Flädle (pancakes for garnishing soup)	5-15 mins. per pan	Turn halfway through cooking
9	<b>Boiling Searing Deep frying</b>	Boiling large quantities of water, cooking pasta, searing meat (goulash, pot roast), deep frying chips		



## Cleaning and Care



**Take care! Risk of burns from residual heat.**



**Warning! Sharp objects and abrasive cleaning materials will damage the appliance. Clean with water and washing up liquid.**



**Warning! Residues from cleaning agents will damage the appliance. Remove residues with water and washing up liquid.**

**Cleaning the appliance after each use**

1. Wipe the appliance with a damp cloth and a little washing up liquid.
2. Rub the appliance dry using a clean cloth.

### Removing deposits

1. Place a scraper on the glass ceramic surface at an angle.
2. Remove residues by sliding the blade over the surface.
3. Wipe the appliance with a damp cloth and a little washing up liquid.
4. Rub the appliance dry using a clean cloth.

Type of dirt	Remove		
	im- medi- ately	when the appliance has cooled down	using
sugar, food containing sugar	yes	---	a scraper*
plastics, tin foil	yes	---	
limescale and water rings	---	yes	cleaner for glass ce- ramic or stainless steel*
fat splashes	---	yes	
shiny metallic discolouration	---	yes	

\*Scrapers and cleaners for glass ceramic and stainless steel can be purchased in specialized shops





**Remove stubborn residues with a cleaner for glass ceramic or stainless steel.**



**Scratches or dark stains on the glass ceramic that cannot be removed do not however affect the functioning of the appliance.**

## What to do if ...

Problem	Possible cause	Remedy
The cooking zones cannot be switched on or are not operating	More than 10 seconds have passed since the appliance was switched on	Switch the appliance on again.
	The child safety device is switched on	Deactivate child safety device (See the section "Child safety device")
	Several sensor fields were touched at the same time	Only touch one sensor field
	Automatic switch-off has been triggered	Remove any objects (pan, cloths, etc.) that are lying on the control panel. Switch appliance on again
	There is water on the control panel or the control panel is covered with fat splashes	Wipe the control panel
Acoustic signal sounds when appliance is switched off	The control panel is wholly or partly covered by objects.	Remove objects.
	There is water on the control panel or the control panel is covered with fat splashes	Wipe the control panel
The residual heat indicator is not displaying anything	The cooking zone was only on for a short time and is therefore not hot	If the cooking zone is supposed to be hot, call the Customer Service Department.
The signal sounds and the appliance turns itself on, then off again after 5 seconds. After another 5 seconds the signal sounds again.	Something is covering the On/Off sensor field	Do not put any objects on the control panel
 lights up	Automatic switch-off has been triggered	Switch off the cooking zone. Switch the cooking zone on again
 and a number is displayed	Electronics fault	Disconnect appliance from the electrical supply for a few minutes. (Take the fuse out of the house's wiring system.) If you still see  and a number after switching the appliance back on, call the Customer Service Department

**If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.**



**Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.**



**If the appliance has been operated incorrectly, the engineer's visit will be chargeable, even during the warranty period.**

## Disposal




### Packaging material

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.



### Old appliance

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

## Installation Instructions



### Safety instructions

Warning! This must be read!

The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.)

Installation may only be carried out by a qualified electrician.

The minimum distances to other appliances and units are to be observed.

Anti-shock protection must be provided by the installation, for example drawers may only be installed with a protective floor directly underneath the appliance.

The cut surfaces of the worktop are to be protected against moisture using a suitable sealant.

The sealant seals the appliance to the work top with no gap.

Avoid installing the appliance next to doors and under windows. Otherwise hot cookware may be knocked off the rings when doors and windows are opened.

### Risk of injury from electrical current.

- The electrical mains terminal is live.
- Make electrical mains terminal free of voltage.
- Follow connection schematic.
- Observe electrical safety rules.
- Ensure anti-shock protection by installing correctly.
- The appliance must be connected to the electrical supply by a qualified electrician.

### Risk of injury from electrical current.

- Loose and inappropriate plug and socket connections can make the terminal overheat.
- Have the clamping connections correctly installed by a qualified electrician.
- Use strain relief clamp on cable.
- In the event of single-phase or two-phase connection, the appropriate mains cable of type H05BB-F Tmax 90°C (or higher) must be used.
- If this appliance's mains cable is damaged, it must be replaced by a special cable (type H05BB-F Tmax 90°C; or higher). The latter is available from the Customer Care Department.

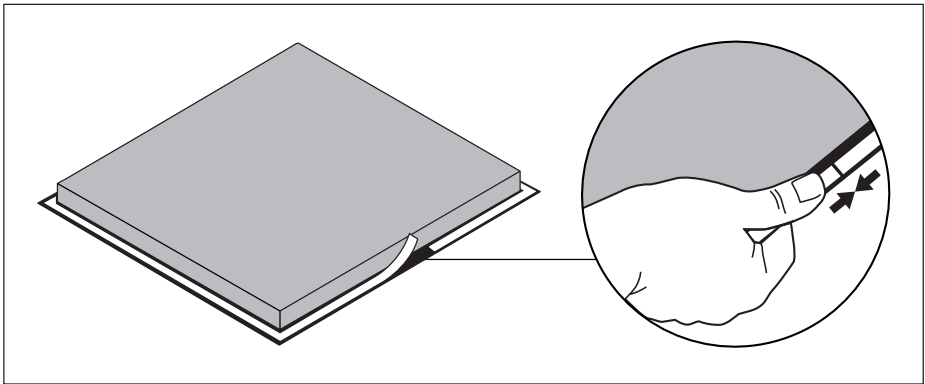
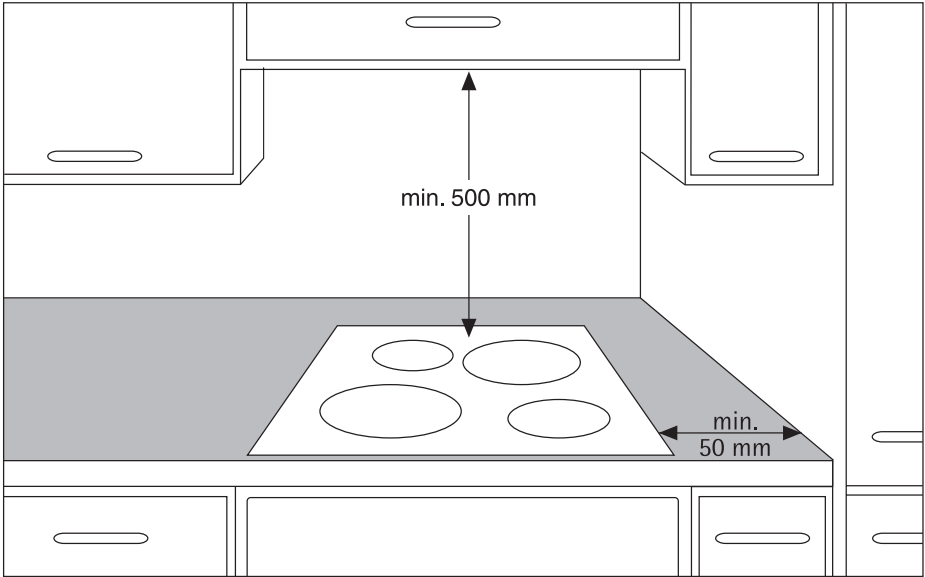
A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm.

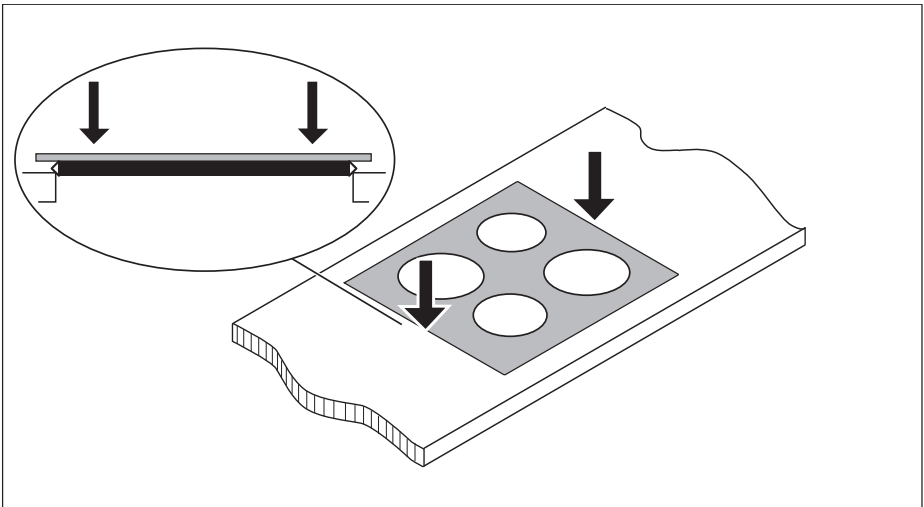
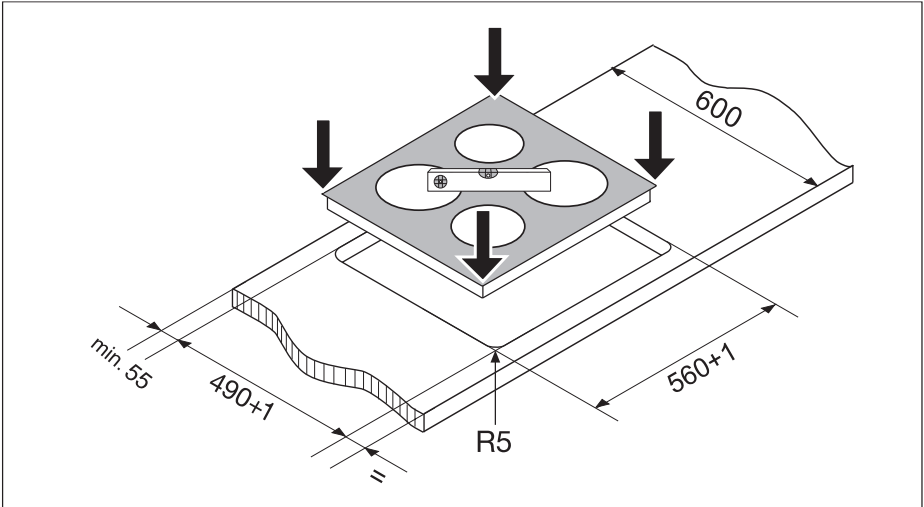
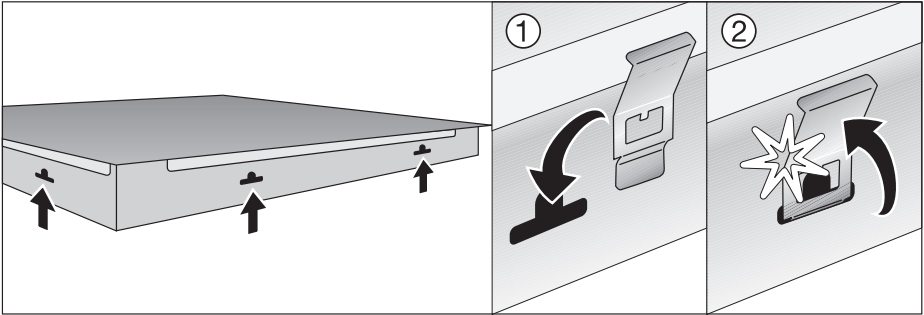
Suitable isolation devices include line protecting cut-outs, fuses (screw type fuses are to be removed from the holder), earth leakage trips and contactors.

### Sticking on the seal

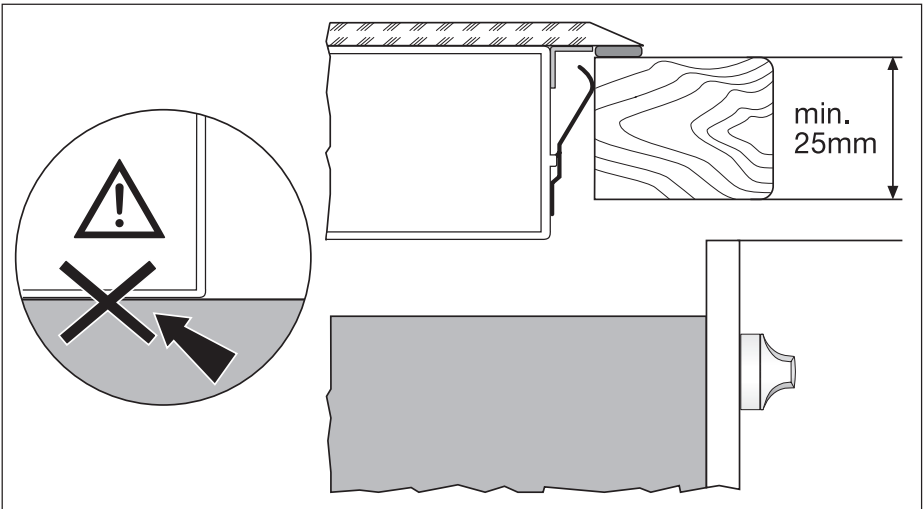
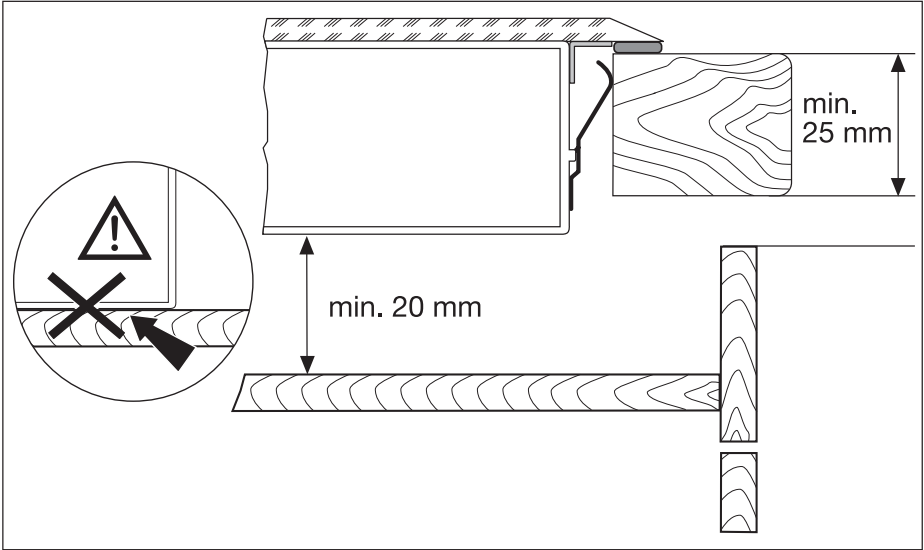
- Clean the worktop around the cut-out area.
- Stick the single-sided adhesive sealing tape provided on the underside of the hob around the outside edge ensuring that it is not stretched. The two ends of the tape should join in the middle of one side. After trimming the tape (allow it to overlap by 2-3 mm), press the two ends together.

# Assembly













# Rating Plate

Modell EHS60210P		Prod.Nr. 949 592 910	
Typ 55HAD56AO	230 V	50 Hz	
Made in Germany	Ser.Nr. ....	7,1 kW	
ELECTROLUX		 	

# Guarantee/Customer Service

## European Guarantee

This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed below the appliance guarantee will move with you subject to the following qualifications:

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

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# Service

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section “What to do if...”).

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:

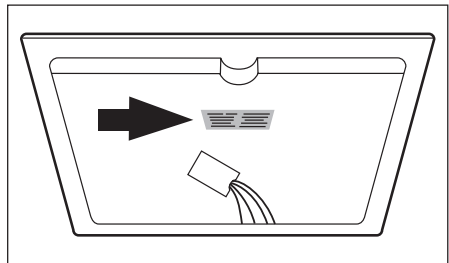
- Model description
- Product number (PNC)
- Serial number (S No.)  
(for numbers see rating plate)
- Type of fault
- Any error messages displayed by the appliance
- three digit letter-number combination for glass ceramic

So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:

Model description: .....

PNC: .....

S No: .....





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