

FM 7803 K-AN

User manual

Ceramic glass
induction hob

Dear Customer

Thank you for choosing one of our high-quality products.

With this appliance you will experience the perfect combination of functional design and cutting edge technology.

Convince yourself that our appliances are engineered to deliver the best performance and control - indeed we are setting the highest standards of excellence.

In addition to this you find environmental and energy saving aspects as an integral part of our products.

To ensure optimal and regular performance of your appliance please read this instruction manual carefully. It will enable you to navigate all processes perfectly and most efficiently.

To refer to this manual any time you need to, we recommend you to keep it in a safe place. And please pass it to any future owner of the appliance.

We wish you much joy with your new appliance.

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

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Operating Instructions



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

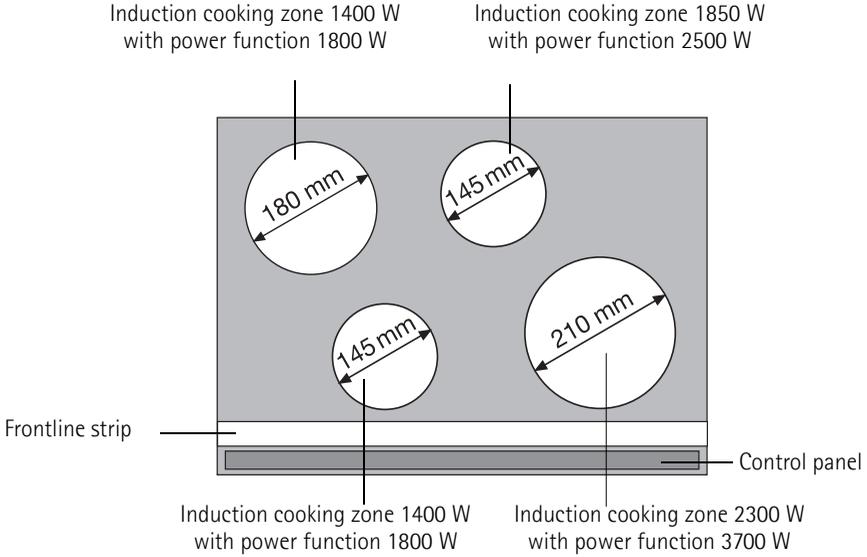
- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high-pressure cleaning equipment is not permitted.

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.

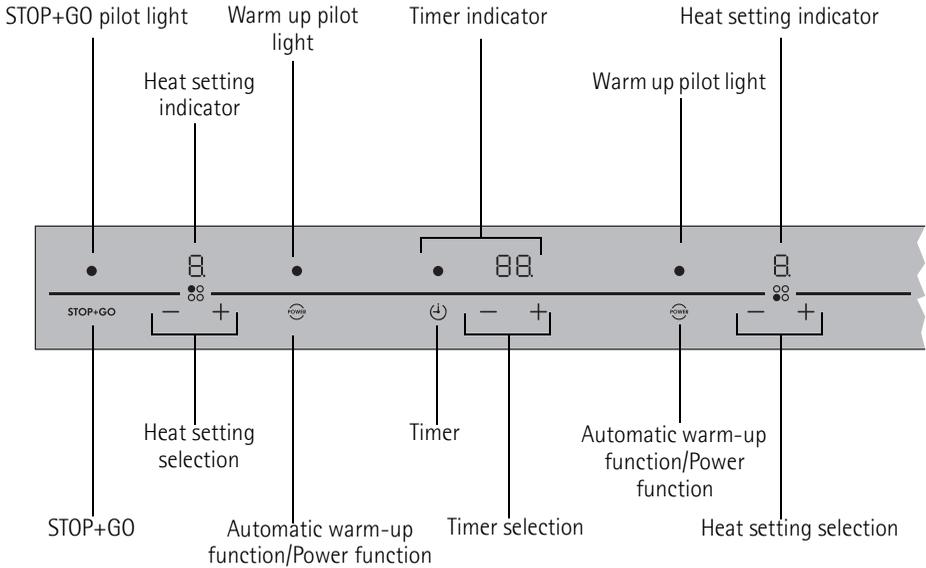
Description of the Appliance

Cooking surface layout

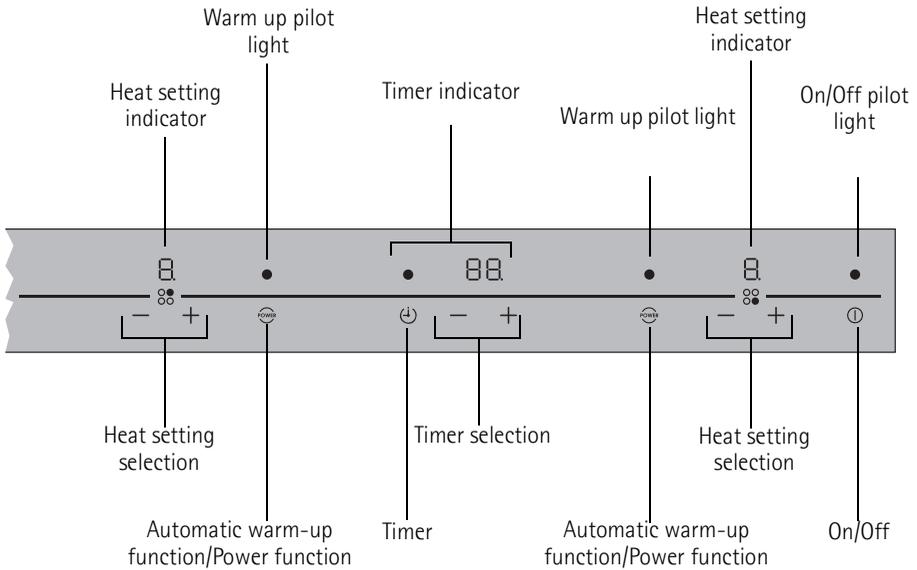


Control panel layout

Left-hand side



Right-hand side



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
+	Increase settings	To increase heat settings
-	Reduce settings	To reduce heat settings
🕒	Timer	Timer selection
+	Increase settings	To increase Timer time
-	Reduce settings	To reduce Timer time
STOP+GO	Stop+Go	To switch the Keep Warm setting on/off
POWER	Power	Switching the power function on and off

Displays

Display	Description
	Cooking zone is switched off
	Keep warm setting Keep warm setting/STOP+GO function is set
 - 	Heat settings Heat setting is set
 - 	Heating setting plus decimal point Intermediate heat setting is set
	Fault Malfunction has occurred
	Residual heat Cooking zone is still hot
	Child safety device Child safety device is engaged
	Power Power function is switched on
	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.

The **induction cooking zones** create the heat required for cooking directly in the base of the cookware. The glass ceramic is merely heated by the residual heat of the cookware.

The **cooling fan** switches itself on and off depending upon the temperature of the electronics.

Operating the appliance

i Use the induction cooking zones with suitable cookware.

Switching the appliance on and off

	Control panel	Display	Pilot light
Switch on	Touch ⓘ for 2 seconds	0 / H	lights up
Switch off	Touch ⓘ for 1 second	H / none	goes out

i 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

	Control panel	Indicator
To increase	Touch +	0 to 9
To decrease	Touch -	9 to 0
To switch off	Touch + and - at the same time	0

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 STOP+GO	0
To switch off	Touch STOP+GO	heat setting that was previously set (not automatic warm up function)

i Timer functions are not stopped by STOP+GO.

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

Automatic warm-up function and Power function

The sensor field  controls the Power function and the automatic warm-up function. Both functions make more power available to the cooking zone for a short time.

Function	Pre-condition	Result
Automatic warm-up function	A heat setting from  to  is set	Appliance heats up on heat setting  until the heat setting set is reached
Power function	Heat setting  or  is set	Appliance heats up for a maximum of 10 minutes on heat setting  .

Using the automatic warm-up function

All cooking zones are equipped with an automatic warm-up function. The automatic warm-up function sets the cooking zone to the highest setting for a certain period of time and then automatically switches back to the cooking setting that was originally set.

Automatic warm-up function	Sensor field	Pilot light
To switch on	 Touch for 1 second at heat setting 1 to 8	is lit throughout the automatic warm up period
To switch off	 Touch for 1 second	goes out

- i** If during the automatic warm up a higher heat setting is selected, e.g. from **3** to **5**, the automatic warm up is adjusted. The length of time that the automatic warm up function operates depends on the heat setting selected.

Heat setting	Length of the automatic warm up [min:sec]	Intermediate heat setting	Length of the automatic warm up [min:sec]
1	0:10		
1	0:10		
2	0:10	2	1:20
3	3:10	3	4:20
4	5:50	4	8:10
5	10:10	5	10:30
6	2:00	6	2:00
7	2:30		
8	2:50		
9	---		

Switching the power function on and off

The power function  makes more power available to the induction cooking zones, e.g. to bring a large quantity of water to the boil quickly. The power function is activated for 10 minutes. After that the induction cooking zone automatically switches back to heat setting 9.

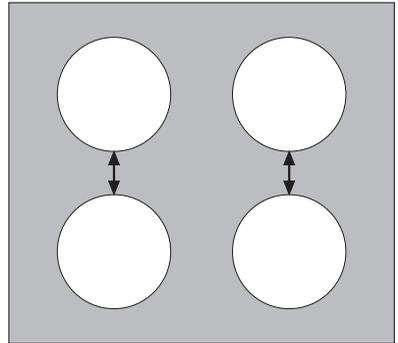
	Control panel	Pilot light/Indicator
To switch on	Touch  with heat setting set to  or 	lights up, 
To switch off	Touch 	goes out, 
	Touch 	goes out, 

Power Management

The cooking zones of the cooking surface have a maximum power available to them. Two cooking zones make up a pair (see figure).

So that the Power function can always be carried out, Power Management may reduce the power of the other cooking zone in the pair

Example: heat setting 9 is selected on a cooking zone. The Power function is switched on for the cooking zone paired up with it. The Power function is performed, but heat setting 9 on one cooking zone and Power function on the other cooking zone of a pair exceeds the maximum output for both. Therefore Power Management reduces the first cooking zone that was switched on from 9 to 7, for example, and the display for this cooking zone alternates between 9 and 7 and then remains on the current maximum of 7. (Whether the display alternates between 9 and 7 or 9 and 6 or other values, depends on the appliance type and the size of the cooking zone.)



If the power function has ended, the cooking zones automatically switch back to the heat setting set previously.

Using the child safety device

The child safety device prevents unintentional use of the appliance.



The child safety device can only be switched on and off, if the appliance is switched on, but no cooking zone has a heat setting set.

Activating the child safety device

Step	Control panel	Indicator/Signal
1.	ⓘ Switch on the appliance (Do not set a heat setting)	
2.	Touch STOP+GO	

Appliance switches off. The child safety device is activated.



If you want to use a locked cooking zone (indicator), an acoustic signal sounds.

Overriding the child safety device

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

Step	control panel	Indicator/Signal
1.	ⓘ Switch on the appliance	
2.	+ and - touch any one of the cooking zones	acoustic signal

Until the appliance is next switched off, it can be 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.

Deactivating the child safety device

Step	Control panel	Indicator/Signal
1.	ⓘ Switch on the appliance	
2.	Touch STOP+GO	lights up

Appliance switches off. The child safety device is deactivated.

Using the timer

All cooking zones can use each use one of the two timer functions at the same time.

Function	Condition	Outcome after time has elapsed
Safety cut-out	When a heat setting is set	acoustic signal  lights up Cooking zone switches off
Countdown timer	When cooking zones are not used	acoustic signal  lights up



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.

Selecting a cooking zone

Step	Control panel	Indicator
1.	Touch left  1x	Pilot light for the back left cooking zone flashes  
2.	Touch left  1x	Pilot light for the front left cooking zone flashes  

Step	Control panel	Indicator
1.	Touch right  1x	Pilot light for back right cooking zone flashes  
2.	Touch right  1x	Pilot light for the front right cooking zone flashes  

Setting the time

Step	Control panel	Indicator
1.	 Select cooking zone	Pilot light for the selected cooking zone flashes
2.	Touch + or -	0 to 99 minutes

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



If other Timer functions are set, after a few seconds the shortest remaining time for the right-hand or left-hand timer is displayed. The respective pilot light flashes.

Switching off the Timer function

Step	Control panel	Display
1.	 Select a cooking zone	Pilot light of the selected cooking zone flashes more quickly. Remaining time is displayed
2.	Touch - for the cooking zone selected	The remaining time counts down to 00 .
	Simultaneously touch + and - for the cooking zone selected	00 is displayed.

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  cooking zone	Pilot light of the selected cooking zone flashes faster Time remaining is displayed
2.	Touch + or -	0 to 99 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.	 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 	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 for longer than approx. 10 seconds, e.g. by a pan placed upon it, 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



Moisture (e.g. a wet cloth) or liquid boiling over onto the control panel immediately switches all cooking zones off.

Induction cooking zones

- In the case of overheating (e.g. when a saucepan boils dry) the cooking zone automatically switches itself off. is displayed. Before being used again, the cooking zone must be set to and cooled down.
- If cookware that is not suitable is used, lights up in the display and after 2 minutes the indicator for the cooking zone switches itself off.
- 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 for induction cooking zones

Cookware material

Cookware material	Suitable
Steel, enamelled steel	yes
Cast iron	yes
Stainless steel	if appropriately labelled by the manufacturer
Aluminium, copper, brass	---
Glass, ceramic, porcelain	---



Cookware for induction cooking zones is labelled as suitable by the manufacturer.

Suitability test

Cookware is suitable for induction cooking, if ...

- ... a little water on an induction cooking zone set to heat setting 9 is heated within a short time.
- ... a magnet sticks to the bottom of the cookware.



Certain cookware can make noises when being used on induction cooking zones. These noises are not a fault in the appliance and do not affect operation in any way.

Bottom of the cookware

The bottom of the cookware should be as thick and flat as possible.

Pan size

Induction cooking zones adapt automatically to the size of the bottom of the cookware up to a certain limit. However the magnetic part of the bottom of the cookware must have a minimum diameter depending upon the size of the cooking zone.

Diameter of cooking zone [mm]	Minimum diameter of dish base [mm]
210	180
180	145
145	120



The cookware must be placed centrally on the cooking zone.

Tips on energy saving



Place cookware on the cooking zone before it is switched on.



If possible, always place a lid on the cookware.

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		Off position		
1	Keeping food warm	Keeping cooked foods warm	as required	Cover
1-2	Melting	Hollandaise sauce, melting butter, chocolate, gelatine	5-25 mins.	Stir occasionally
	Solidifying	Fluffy omelettes, baked eggs	10-40 mins.	Cook with lid on
2-3	Simmering on low heat	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	Steaming Braising	Steaming vegetables, fish braising meat	20-45 mins.	With vegetables add only a little liquid (a few table-spoons)
4-5	Boiling	Steaming potatoes	20-60 mins.	Use only a little liquid, e. g.: max. 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	Gentle Frying	Frying escalopes, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	Steady frying	Turn halfway through cooking
7-8	Heavy Frying	Hash browns, loin steaks, steaks, Flädle (pancakes for garnishing soup)	5-15 mins. per pan	Turn halfway through cooking
9	Boiling Searing Deep frying	Boiling large quantities of water, cooking pasta, searing meat (goulash, pot roast), deep frying chips		

The power function is suitable for heating large quantities of liquid.

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		
	immedi- 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 ceramic or stainless steel*
fat splashes	---	yes	
shiny metallic discolouration	---	yes	

*Scrapers and cleaners for glass ceramic and stainless steel can be purchased in specialist 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.

Removable Frontline strip

The aluminium Frontline strip fastens on by means of magnets. It is easy to remove by hand and can be cleaned with detergent. Please do not use any scouring agents or sponges that scratch. Do not clean the strip in the dishwasher.

What to do if ...

Problem	Possible cause	Remedy
The cooking zones will not switch on or are not functioning	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 the 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 the appliance on again
	STOP+GO is activated 	Switching off STOP+GO
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.
Power function cannot be switched on	The Power function function has already been activated several times quickly one after the other	Let cooking surface cool down.
Display changes between two heat settings	Power Management is reducing the power of this cooking zone	See section "Power Management" in the Operating the Appliance chapter
 lights up	Unsuitable cookware	Use suitable cookware
	No cookware on the cooking zone	Place cookware on the cooking zone
	The diameter of the bottom of the cookware is too small for the cooking zone	Move onto a smaller cooking zone
		Use suitable cookware
 is lit	Overheating protection for the cooking zone has been triggered	Switch off the cooking zone. Switch the cooking zone on again
	Automatic switch off has been triggered	Switch off the cooking zone. Switch the cooking zone on again

Problem	Possible cause	Remedy
 and number are displayed	Electronics fault	Disconnect the appliance from the electrical supply for a few minutes (Take the fuse out of the house's wiring system). If after switching on again,  is displayed again, call the customer service department.

If you are unable to remedy the problem by following the above suggestions, please contact your dealer or the Customer Care Department.



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 wrongly operated, the visit from the customer service technician or dealer may not take place free of charge, 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.



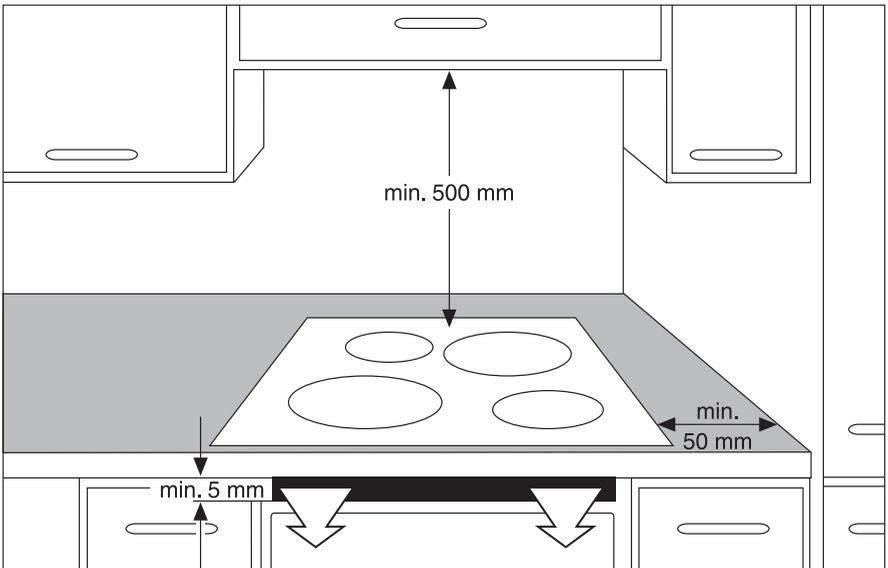
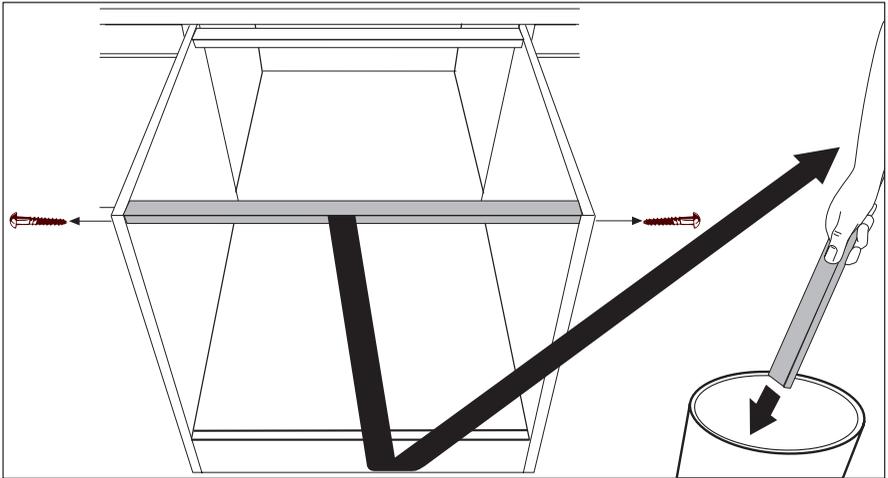
Risk of injury from electrical current.

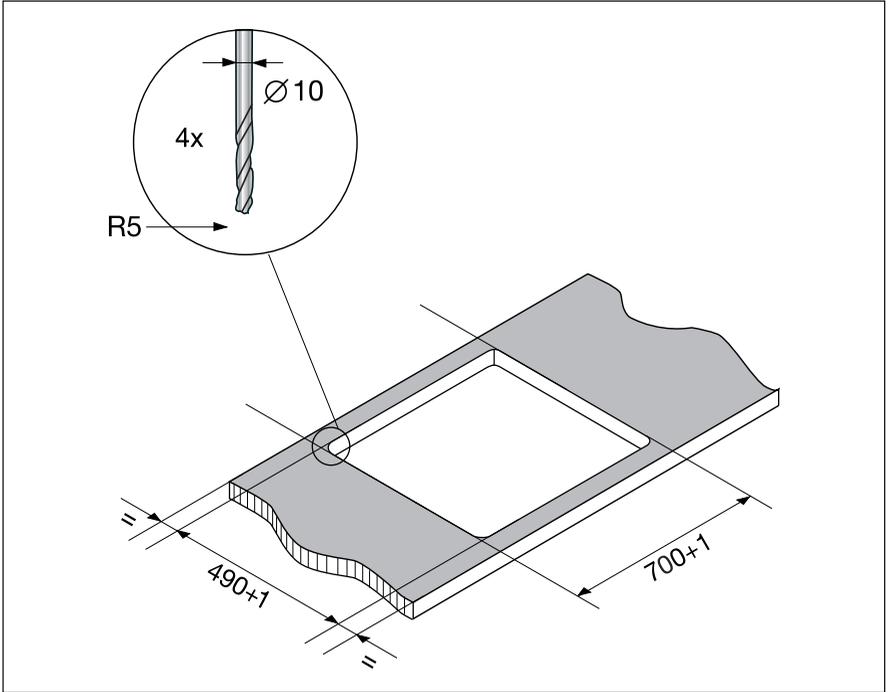
- Loose and inappropriate plug and socket connections can make the terminal overheat.
- Have the clamping connections correctly installed by a qualified electrician.
- Use strain relief clamp on cable.
- In the event of single-phase or two-phase connection, the appropriate mains cable of type H05BB-F 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.

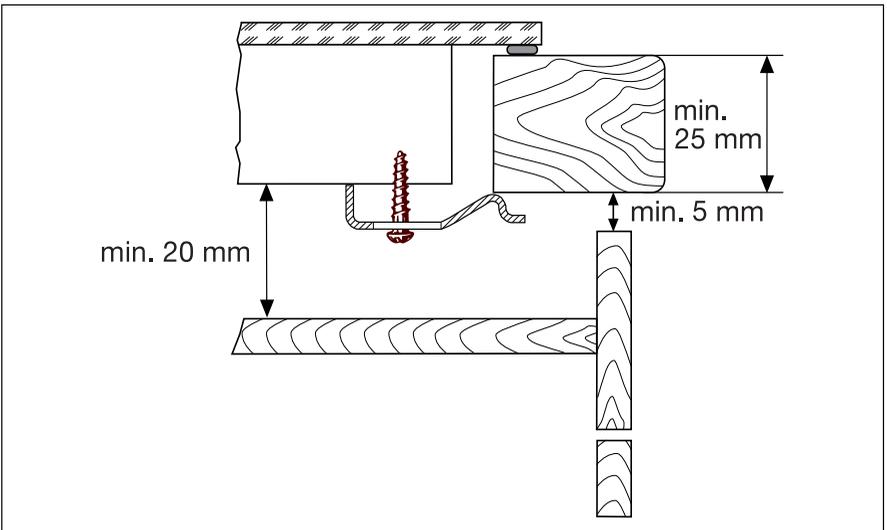
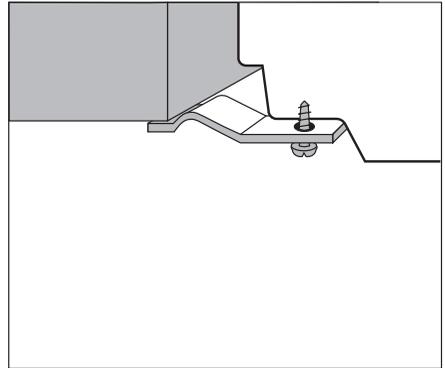
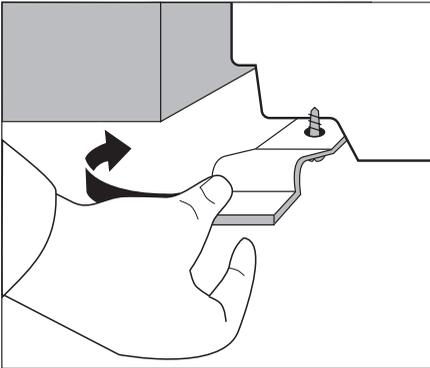
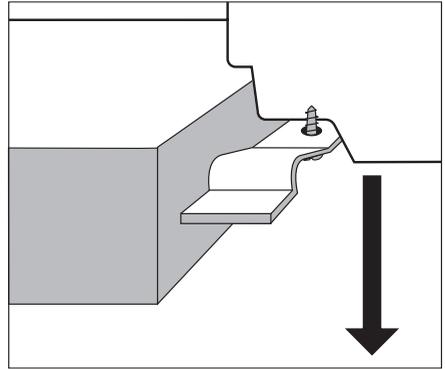
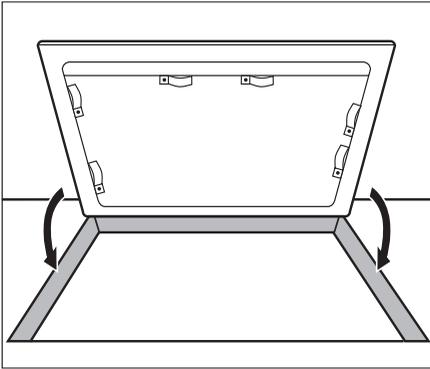
A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm.

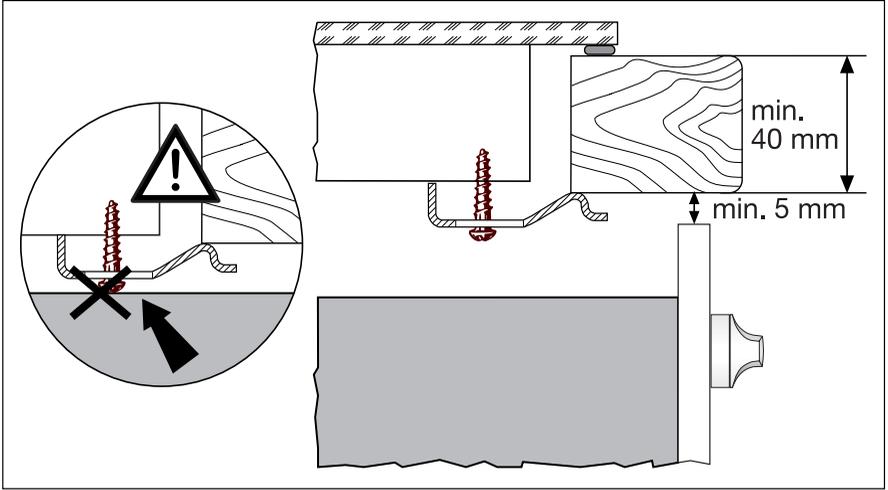
Suitable isolation devices include line protecting cut-outs, fuses (screw type fuses are to be removed from the holder), earth leakage trips and contactors.

Assembly









Installing more than one Frontline hob

Additional parts: cross bar(s), heat resistant silicon, rubber block, shaving blade.



Only use special heat-resistant silicon.

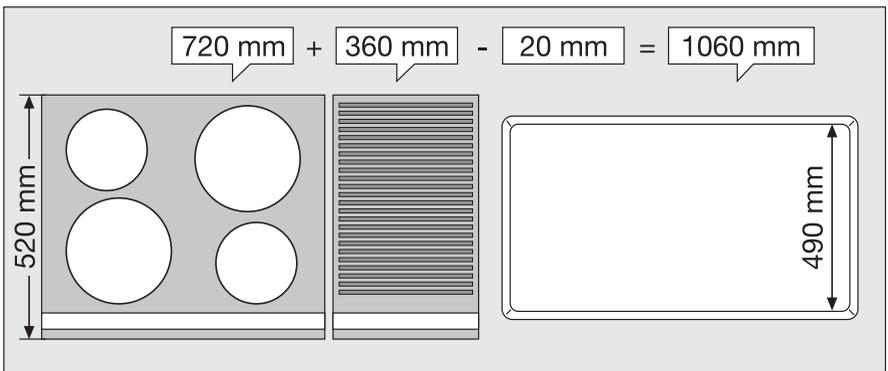
Cut-out section

Distance from the wall: at least 50 mm

Depth: 490 mm

Width: The widths of all appliances to be built-in are added together, minus 20 mm (see also "Overview of all appliance widths")

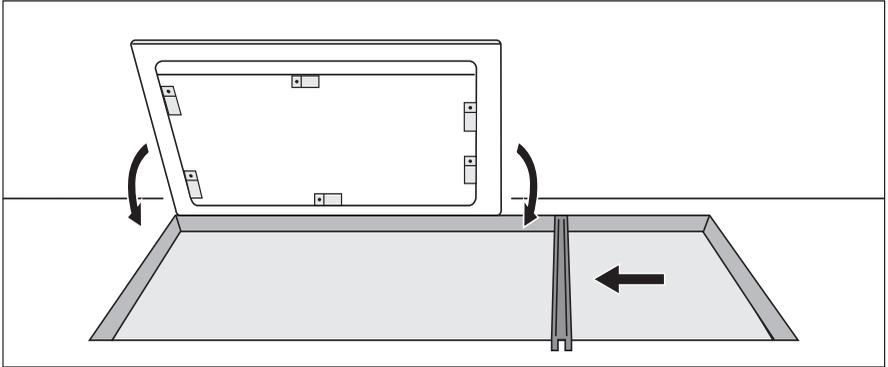
Example:



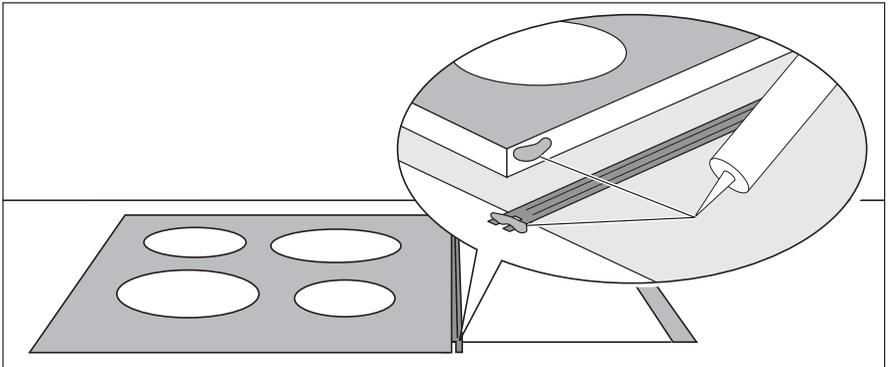
Installing more than one appliance

1. Work out the size of the cut-out section and saw it out.
2. Remove Frontline strip from the appliances by hand (magnetic fastening).
3. Lay the appliances one at a time on something soft (for example a blanket) with the underside facing upwards.
4. Screw / clip fixing plates / retaining grips into the appropriate holes in the protective boxes.

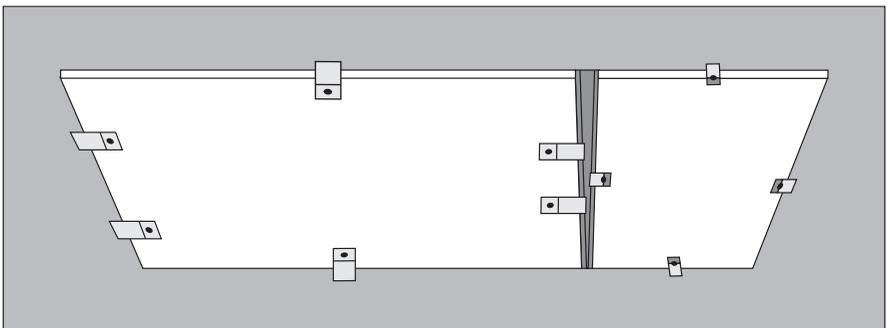
5. Place first appliance in the cut-out. Lay connecting cross bar in the cut-out and push up halfway against the appliance.



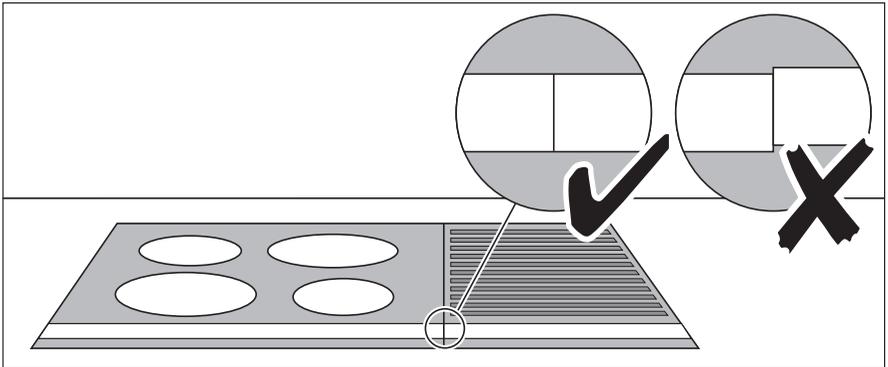
6. Put silicon on the appliance corners that will touch one another. Put silicon on the end of the cross bar.



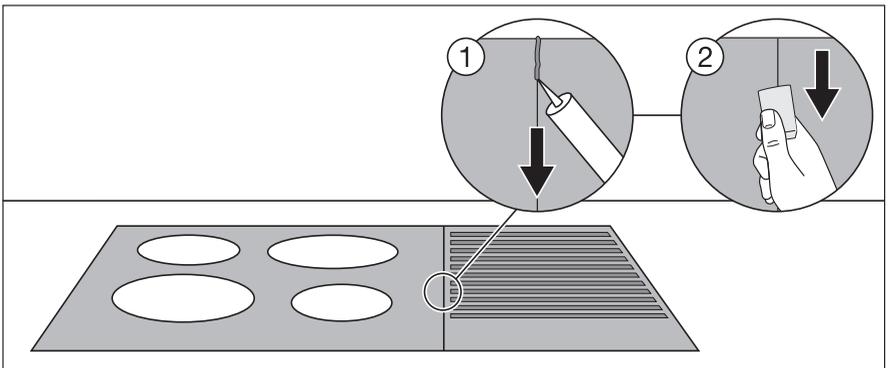
7. Loosely screw in fixing plates / retaining grips from below on the worktop and on the connecting cross bar.



- Place Frontline strips on the appliances. Check that the Frontline strips are in line with one another.



- Tighten the fixing plate / retaining grip screws.
- Inject a line of silicon into the gap between the appliances.
- Dampen silicon line with a little soapy water.
- Press rubber block hard against the glass ceramic and draw it slowly along the gap.



- Leave silicon until the next day to harden.
- Carefully remove projecting silicon with a shaving blade.
- Clean glass ceramic thoroughly.
- Replace Frontline strips.

Overview of all appliance widths

180 mm

Worktop-mounted cooker hood

360 mm

Glass ceramic cooking surface with 2 radiation cooking zones

Glass ceramic cooking surface with 2 induction cooking zones

Gas hob with 2 burners

Grill

Grill/Deep fat fryer

Wok

580 mm

Glass ceramic cooking surface with 4 radiation cooking zones

Gas hob with 4 burners

720 mm

Glass ceramic cooking surface with 4 radiation cooking zones

Glass ceramic cooking surface with 4 induction cooking zones

Gas hob with 4 burners

Rating Plate

AEG - ELECTROLUX

Prod-nr: 941 177 706

7,4 kW 230 V

50 Hz



 Induction 7,4 kW
Typ 55GDD86AG

Serie

FM7803K-AN



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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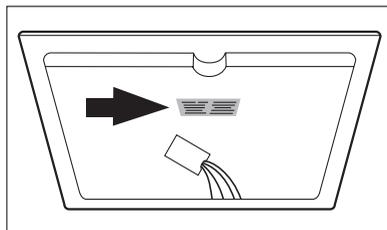
Service

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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www.aeg-electrolux.de

www.aeg-electrolux.at

www.aeg-electrolux.be

www.aeg-electrolux.lu

www.aeg.ch

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