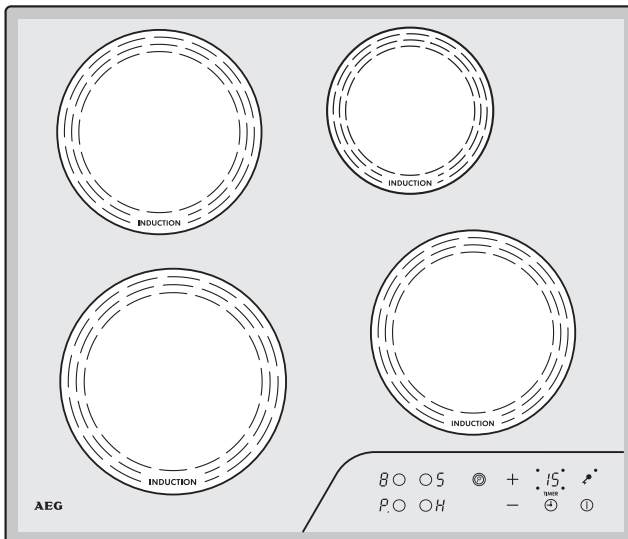


C68000K

Piano di cottura in vetroceramica induttivo
laca vitrocerámica de cocción por inducción
Ceramic Glass Induction Hob
Placa de cerâmica de vidro indução

Istruzioni di montaggio e per l'uso
Instrucciones para el montaje y para el uso
Installation and Operating Instructions
Montagem e indicações de utilização



Dear Customer,

Please read these operating instructions through carefully.
Above all, please take note of the "Safety" section on the first few pages. Please keep these operating instructions for future reference. Pass them on to any subsequent owner of the appliance.



The warning triangle and/or specific words (**Warning!**, **Caution!**, **Important!**) are used to highlight instructions that are important for your safety or for the function of the appliance. It is imperative that these instructions are observed.



1. This symbol guides you step by step when operating the appliance.

2. ...

3. ...



Next to this symbol you receive additional information and practical tips on using the appliance.



Tips and information about the economical and ecological use of the machine are marked with a cloverleaf.

Before calling out an engineer to a fault please read the chapter „What to do if..." as you may be able to resolve the problem yourself.

For further assistance contact your local AEG Service Force Centre, see the section „Service and Spare Parts".

Printed on paper manufactured with environmentally sound processes.
He who thinks ecologically acts accordingly ...

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OPERATING INSTRUCTIONS



Safety

The safety aspects of this appliance comply with the accepted technical standards and the German Appliance Safety Law. However, we also consider it our obligation as a manufacturer to make you aware of the following safety information.

Electrical Safety

- The new appliance may only be installed and connected up by qualified personnel, according to the manufacturers instructions and to the relevant country standards.
Please observe this instruction, otherwise the warranty will not cover any damage that may occur.
- Repairs to the appliance should only be carried out by approved service engineers. Improper repairs can cause injury or significant malfunction. If your appliance needs repairing, please contact your local AEG Service Force Centre.
- If your appliance malfunctions or fractures and cracks or splits appear:
 - switch off all cooking zones,
 - Disconnect the hob from the electricity supply.

Child Safety

The cooking zones will become hot when the hob is in use. Therefore, always keep small children away.

The hob is designed to be operated by adults. Do not allow children to play near or with the hob

Safety Whilst Using

- This appliance may only be used for boiling and frying food in the home.
- Take care when connecting electric appliances to sockets nearby. Connection cables must not be able to touch hot cooking zones.
- Overheated fat and oil will catch fire quickly. You should supervise cooking when preparing food in fat or oil (e.g. chips).
- Switch off the cooking zones after use.

Special Notes on Induction Cooking Zones

- Scientific studies have shown that patients who are fitted with implanted pacemakers are not normally affected or put at risk by our induction cooking zones.

The distance between the body and the cooking zone should, however, never be less than 30 cm!

- Electromagnetic fields can affect electronic circuits and interfere with portable transistor radios.
- Do not put magnetically rechargeable objects (e.g., credit cards, cassettes) on the glass ceramic surface while one or more induction cooking zones are in use!
- Do not put any metallic objects (e.g., spoons, pan lids) on the induction surface as they can be warmed up when the induction surface is in use.



Some cookware can produce noises when used on induction cooking zones. This is not a fault in the hob and its function will not be impaired in any way as a result.

Safety When Cleaning

- For safety reasons do not clean the appliance with a steam jet or high pressure cleaner.
- Clean the hob in accordance with the maintenance and cleaning instructions in this manual.

How to Avoid Damaging your Appliance

- Do not use the cooking surface as a work surface or for storage.
- Do not use the cooking zones with empty pots and pans.
- Glass ceramic is insensitive to temperature shock and very robust, however it is not unbreakable. Especially sharp and hard objects that fall on the cooking surface can damage it.
- Do not use pans with damaged bases that are rough and have burrs. Scratching may occur when the pans are slid.
- Do not place any pans on the cooking surface frame. Scratching may occur or the paint damaged.
- Make sure that no acidic liquids, e.g. vinegar, lemon or descaling agents are spilt onto the frame of the cooking surface, since these cause matt spots.
- If sugar or a preparation with sugar comes into contact with the hot cooking zone and melts there it must be cleaned off immediately with a scraper while it is still hot. If it cools, damage to the surface may occur on removal.
- Keep all items and materials that can melt away from the glass ceramic surface, e.g. plastics, aluminium foil, or oven foils. If something of this nature should melt onto the glass ceramic surface, it must also be removed immediately using the scraper.
- Avoid boiling pans dry. The bases could be irreparably damaged in the process and the glass ceramic cooking surface also damaged.



Disposal

Disposing of Packaging Materials

- All packaging can be recycled, sheet and hard foam parts are appropriately marked. Please dispose of packaging material and any old appliance with due regard to safety and the environment.

Information on disposal

- The appliance must not be disposed of in the household rubbish.
- You can obtain information about collection dates or public tips from your local Council or Environmental Health Office.
- Warning! Before disposing of old appliances make them inoperable. Cut off the mains cable.

Appliance Description

Function and the Way the Induction Cooking Zone Works

A copper wire induction coil is beneath the glass ceramic cooking surface. This generates electromagnetic fields, which act directly on the base of the pots and pans and not, as with other heating up methods, first heat up the glass ceramic. This means that **the base of the pan is immediately heated up, which saves time and energy.**

Since the heat required for cooking is generated directly in the base of the pan the cooking zone itself hardly warms up. It only receives the reflected heat from the pan base.

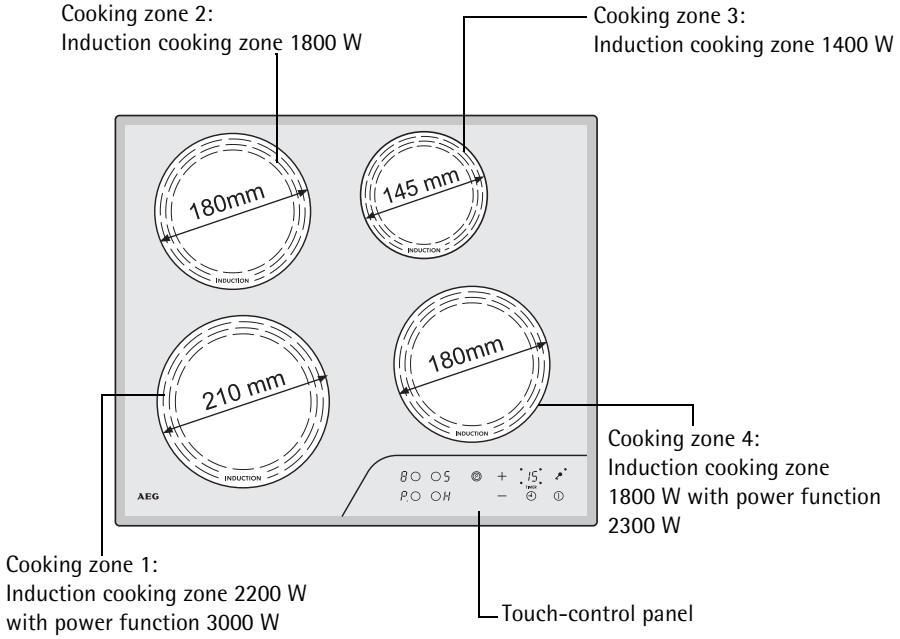
Note:

If there is no pot or pan on the cooking zone there is no energy transfer (heating up) and therefore gives protection against the cooking zones being switched on accidentally.

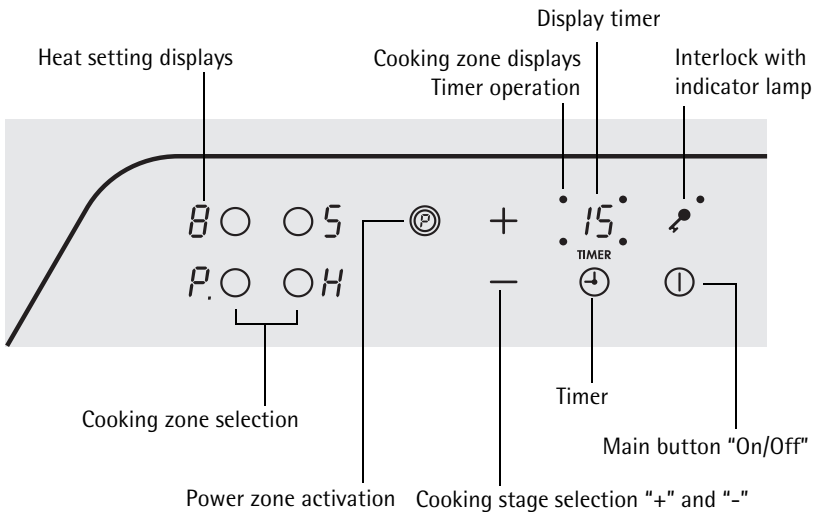


A cooling fan is an integral part of this hob and comes on automatically depending on the temperature of the induction cooking zone. The cooling fan will continue to run for a short period after the cooking zone has been switched off.

Features of the Ceramic Hob



Control Panel



The Digital Displays

Digits 1 to 9 and four different letters can appear in the display.

- The digits show the cooking stage set.

1 = **Lowest capacity**

9 = **Highest capacity**

- The following letters and functions are displayed for the cooking zones:



H = Residual Heat Display

Danger! Cooking zone still hot; it extinguishes when the cooking zone has cooled down. This display appears only if the cooking zone is switched off.

R = Automatic heating-up (possible for all cooking zones)

is lit, if the cooking zone is set to automatic heating-up; (remains lit until the automatic feature switches over to the set continued cooking stage).

- = Lights up when the automatic switch-off function has been activated (also see "What to do if ...?").



F = Error display

flashes if the cooking zone is activated and

- no pan is on the cooking zone or
- unsuitable pots and pans are used

P = Power function


lights up when the Power function is activated.

The Power function supplies extra-high heating capacity. It can be activated for the front two cooking zones.



Cooking Zone Safety Switch

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


 appears in the display of the relevant cooking zone.

The cooking zones switch themselves off at:


- Cooking stage 1 - 2 after 6 hours
- Cooking stage 3 - 4 after 5 hours
- Cooking stage 4 - 5 after 4 hours
- Cooking stage 5 - 9 after 1.5 hours

Resetting the Safety Cut-Off



To cancel the active safety switch-off function of the relevant cooking zones, switch off the unit with the "On/Off" sensor field  and then switch it back on again. The cooking zones are then ready for use again.



 appears in the display of the cooking zone if there is still residual heat.

Suitable Kitchenware for Induction Cooking Zones

Pots and Pans

- In principle all pots and pans with magnetic bases are suitable. These are steel, steel-enamel as well as cast-iron pots and pans.
- High grade steel pans with a mixed metal base (sandwich base, e.g. Tefal with an aluminium/copper base) are suitable for induction only if the manufacturer has expressly marked them as such. In that case they have a ferromagnetic percentage in the base.
- If you wish to use a special type of pan (e.g. a pressure cooker, simmering pan, wok, etc.), please observe the manufacturer's instructions.
- Aluminium, copper, brass, stainless steel pots and pans (unless specifically designated as suitable for induction), glass, ceramic or porcelain are not suitable for induction cooking zones. The cooking zone reacts as if it were being used without a pot or pan:
Error code **[E]**.

Look for the label: Suitable for induction!

Suitability Test

If you are not sure if a pot or pan is suitable for cooking or frying on the induction cooking zone you can check this as follows:

- Place a pot filled with a little water (3-5 mm filling height) on the cooking zone.
Switch the cooking zone to full power (switch setting 9).
Caution: The pan base of suitable kitchenware heats up within a few seconds!
- You can also check this with a magnet. If it remains fixed to the base the pan is suitable for induction cooking zones.

Pan Size

Up to a certain limit the induction cooking zone adapts itself to the size of the pan base diameter. However, the pan base diameter must be of a minimum size, depending on the size of the cooking zone.

For example: **Diameter of the cooking zone 21 cm**

Diameter of the pan base at least **18 cm**

Diameter of the cooking zone 14,5 cm


Diameter of the pan base at least **12 cm**


Note:


Please note the **diameter of the pan base** when buying new pans, since the manufacturers usually specify the top edge diameter of their pans.

Automatic Pan Sensing

The induction cooking zone does not function when unsuitable pans are used.

If the cooking zone is switched on without a suitable pan on it  flashes in the digital display of the cooking zone.

After about 10 minutes the cooking zone switches itself off automatically.  appears in the digital display.


Also when overheating occurs (e.g. heating up a pan that is empty) or with faults in the electronics the display  is lit. The cooking zone switches itself off automatically.

To be able to use it again the cooking zone must have been first switched off and then reset to the required heat setting.

Before Using for the First Time

Initial Cleaning

 Wipe the glass ceramic cooking surface with a damp cloth.

 **Important:** Do not use any caustic, abrasive cleaners! The surface could be damaged.

Using the Cooking Zones

TOUCH CONTROL Sensor Field


To operate the TOUCH CONTROL sensor field, place your finger from above and flat onto the required field until the corresponding indicator lamp lights up or goes out, or until the required function is carried out.


For more speedy adjustment, keep your finger on the sensor field until the required value is reached.

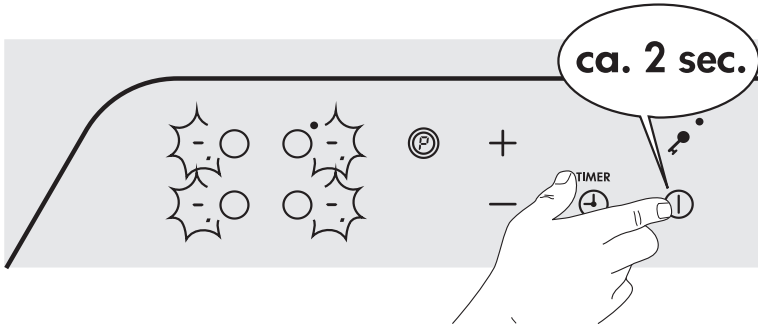
All entries are acknowledged by an acoustic signal.

Switching on the Appliance

The complete unit is switched on with the **"On/Off" sensor field** ①.

 Touch the "On/Off" sensor field for approximately 2 seconds.

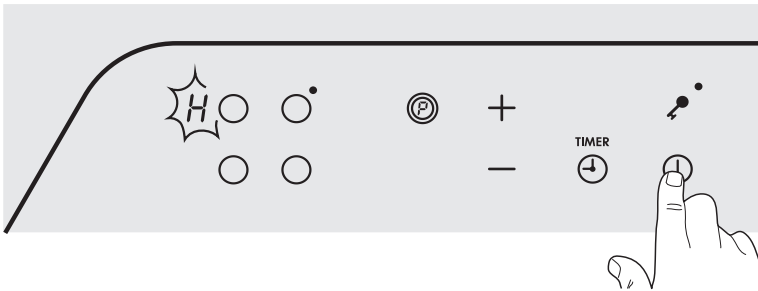
The digital displays show  and the decimal point flashes.



After you have activated the "On/Off" sensor field to switch on your unit, one of the cooking zones must be selected with the cooking zone selection keys within approximately 10 seconds. Otherwise, the unit switches itself off again for safety reasons.


Switching Off the Appliance

To completely switch off the unit, activate the **"On/Off" sensor field** ①.



Touch the "On/Off" sensor field for approximately 1 second.



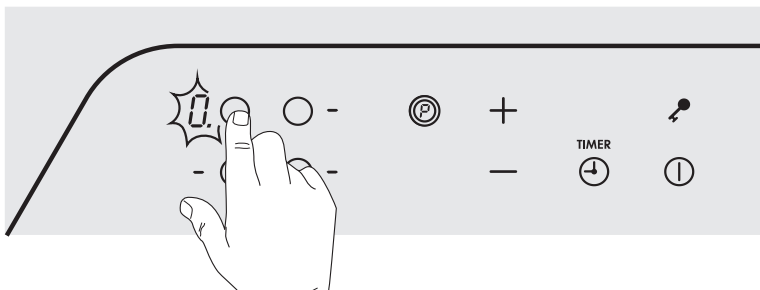
After a single cooking zone or the entire cooking field has been switched off, remaining residual heat is shown in the digital displays of the corresponding cooking zones with  (for "hot").



If all cooking zones are switched off, the appliance switches off automatically after a period of time.

Cooking Zone Selection

To select the required cooking zone touch the corresponding sensor field for approximately 1 second.



The zero with a decimal point (0.) lights up in the associated display field of the cooking zone. The decimal point indicates that settings can only be made in this cooking zone. When you touch the cooking zone sensor field again, the decimal point goes out and further settings are not possible.

To switch off the sensor fields, press (+) and (-) simultaneously.

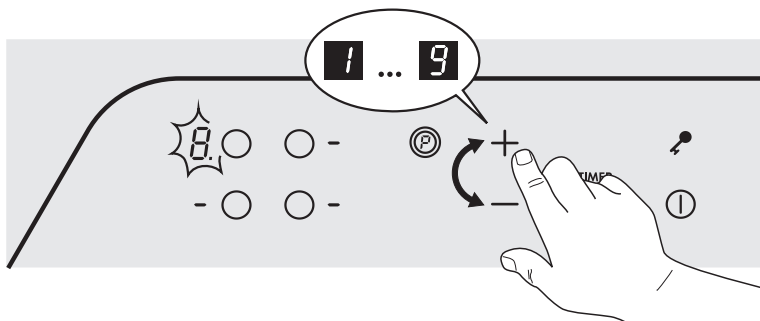
Heat Level Selection (+) and (-)

For setting and adjusting the heat level (1 to 9) on the selected cooking zone.




Increase the heat level with the sensor field (+).

Reduce the heat level with the sensor field (-).



If several cooking zones are simultaneously in operation, in order to adjust the heat level it is necessary to select the corresponding cooking zone by touching the appropriate sensor field. A decimal point in the display shows the selected cooking zone.

Cooking without the Automatic Heating-Up Function

-  **1.** For heating up/browning, select a high power.
- 2.** As soon as steam forms or the fat is hot, switch back to the required heat setting for the remainder of the cooking time.
- 3.** Reset to zero in order to end cooking.




**Note:**


When cooking with the induction cooking zone you should take into account that

- the heating-up times are reduced by the direct energy transfer to the pan!
- the cooking process stops immediately after the cooking zone is switched off (no boiling over!)


Cooking with the Automatic Heating-Up Function

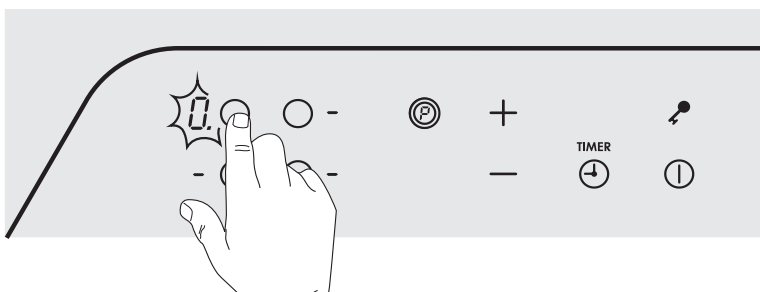
All four cooking zones of the cooking field can be controlled in nine stages and have an automatic heating-up function:




- , Lowest cooking stage
- , Highest cooking stage
- , Heating-up function.

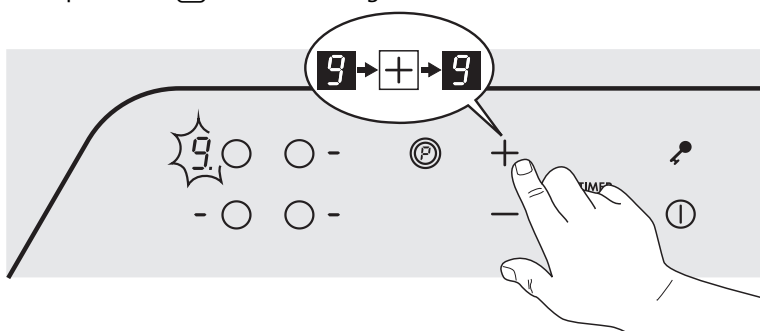
With the automatic heating-up function () , the cooking zone operates for a certain time at full capacity and then automatically switches back to the cooking stage, set for further cooking.

The duration of the automatic heating-up function depends on the cooking stage, set for further cooking.

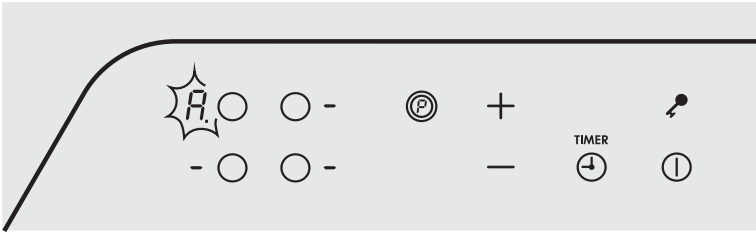
-  **1.** Select the required cooking zone with the cooking zone sensor fields. The decimal point in the associated display field illuminates.






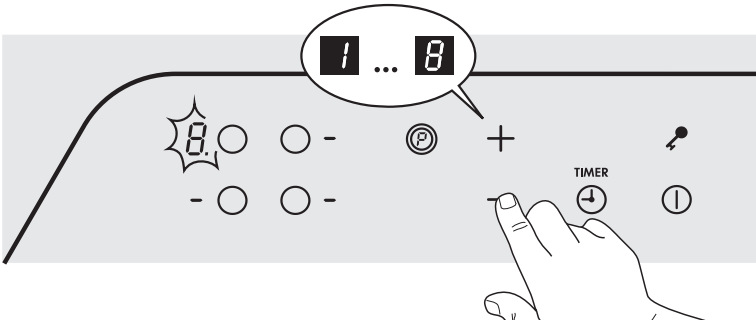
- 2.** With the  or  sensor fields set the cooking stage **9**. Touch briefly and press the  sensor field again.




A lights up in the cooking stage display.





- Next, touch the sensor field  and set the required continued cooking stage  to . The continued cooking stage set is then displayed.



After 5 seconds,  appears in the display again instead of the continued cooking stage. The continued cooking stage is displayed again after the heating-up time expires.




If you select a higher stage when the automatic function is in operation, e.g. from  to , the previous heating-up time is taken into account. If you select a lower stage, then the automatic function is brought to an immediate end. If you start cooking again on a cooking zone that is still warm, the automatic heating-up function uses the residual heat. This saves time and energy.

Activating the Power Function

Using the power function "P" you can increase the power of **both front cooking zones** for 10 minutes.

With this function you can, for example, bring a large quantity of water rapidly to the boil or brown meat.





To switch on the power function, the cooking zone must be selected (decimal point in the display). Touch the "Power-function"  sensor field. A **P** appears in the display. The power function is now active.



The power function is activated for a **maximum of 10 minutes**. Afterwards, the cooking zone automatically switches to heat setting 9.



The power function can be cancelled as follows:

- Touch the "Power function"  sensor field.
- Touch the  sensor field.



As soon as the power function is activated for one of the front cooking zones, less heating power is given to the rear cooking zone.

If the power function for the front right cooking zone is activated, the rear left cooking zone can attain a maximum heat setting of "8".


If the power function for the front left cooking zone is activated, the rear right cooking zone can attain a maximum heat setting of "7".

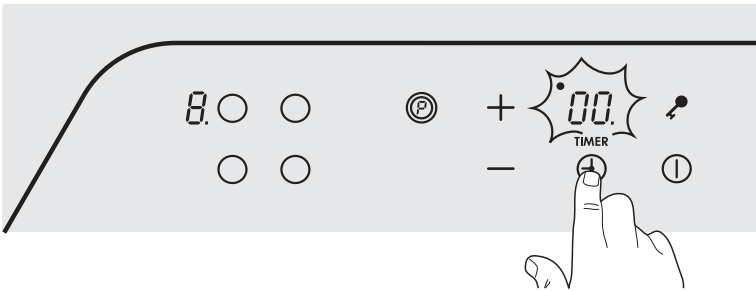
If a higher setting than 7 or 8 is set for the rear cooking zones, the display for the rear cooking zone concerned will show the differing settings alternately (e.g., 7 and 9).



As soon as the power function has ended (after a maximum of 10 minutes), the rear cooking zones automatically revert to their previously set heat setting.

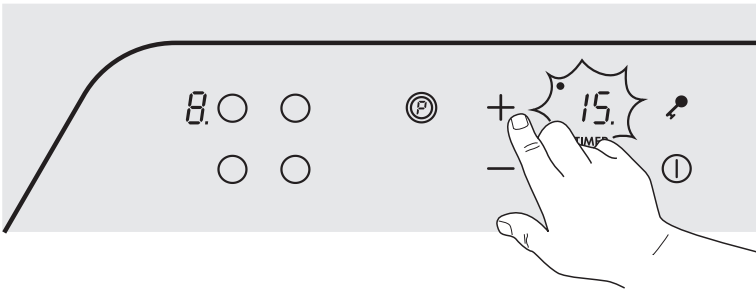
Timer

A cooking time can be set with the integrated timer for all 4 cooking zones. When the end of the cooking time is reached, the cooking zone switches itself off automatically.

1. Use the sensor field Cooking Zone to select the required cooking zone and set the required cooking stage.
2. Touch the TIMER  sensor field to activate the timer function for this cooking zone. **00** appears in the display.




3. Use the sensor fields  or  to set or change the required duration until automatic switching-off (e.g. 15 minutes).







After a few seconds, the timer is started automatically and shows the time remaining until switching-off.

In addition, the display "Timer active" for the relevant cooking zone lights up, e.g. the top left indicator lamp corresponds to the rear left cooking zone.

At the end of the cooking time set, the cooking zone switches off automatically and an acoustic signal sounds.

4. Touch the TIMER  sensor field to switch off the signal and indicator lamp.



For more rapid adjustment, leave your finger on the sensor field  or  until the required value is reached.
If the sensor field  is activated first, the time setting starts at 99 minutes. If the sensor field  is activated first, the time setting starts at 1 minute.

Displaying the Remaining Cooking Time



If you select a cooking zone which is in Timer mode, the cooking time still remaining appears in the Timer display field.

Use the Timer as a Short Time Measurer ("Minute Minder")





The Timer function can also be used as a short time measurer without the automatic switch-off function, provided that the timer is not already being used for 1 or more cooking zones. No cooking zone may be selected in this case. The sensor field cooking zone with the decimal point in the display must therefore be touched again so that the decimal point goes out.
Set the time as described above.

Ending the Timer Function Prematurely

There are two ways of switching off the timer early:



Switching off the cooking zone and timer simultaneously



1. Select the desired cooking zone using the cooking zone buttons.
2. Touch the  and  buttons simultaneously: cooking zone and timer switch off.


Switching off the timer – leaving the cooking zone active



1. Select the desired cooking zone using the cooking zone buttons.
2. Touch the "Timer" button again.
3. Touch the  and  buttons simultaneously:
 - only the **timer** switches off.
 - The cooking zone is left on.

Locking/Unlocking the Control Panel

The control panel (with the exception of the "On/Off" sensor field) can be locked at any required time during cooking in order to prevent adjustment of the settings e.g. caused by wiping over with a cloth. This function is also useful as a child safety measure.

1. Touch the button  until the indicator lamp lights up.
2. To cancel the lock again, touch the lock button again until the indicator lamp goes out.

Child safety feature! If the cooking field is completely switched off by the "On/Off" sensor field when the locking button is activated, the locking button is still active when the cooking field is switched back on, i.e. it is first necessary to touch the locking button so that the hobs can be switched back on again.

Usage, Tables, Tips

Tips on Cooking with or without the Automatic Feature

We recommend the automatic heating up feature for:

- dishes that are put on cold, heated up with a high capacity and do not have to be supervised constantly during the further cooking stage.
- for dishes put into a hot pan.

The automatic feature is not suitable for:

- Goulash, beef olive and similar braised dishes which are browned, moistened and braised until they reach the right degree of browning and are then cooked until done.
- Dumplings, pasta dishes cooked in a great deal of liquid.
- Cooking in pressure cookers
- Large quantities of soups/stews with more than 2 litres of liquid.

Tables

Note:
The figures given in the following tables are for guidance. The heat setting required for cooking depends on the quality of the pots and on the type and quantity of the foodstuffs.

Reference values for setting the cooking zones

Heat setting		Suitable for
9 or P	Heating Up	Heating up large quantities of water, cooking pasta
7-9	Heavy Browning	Deep-frying chips, browning meat, e.g. goulash, Frying, e.g. potato fritters, Frying pieces of loin, steaks
6-7	Gentle Frying	Frying meat, chops, pancakes, rissoles, mild roasting, fried sausages, liver, eggs, deep-frying doughnuts.
4-5	Boil	Cooking larger quantities of food, stews and soups, steaming potatoes, Cooking meat stock or bouillon
3-4	Steaming Stewing	Steaming vegetables or Braising meat Cooking rice pudding
2-3	Simmering	Simmering rice or milk-based dishes Steaming smaller quantities of potatoes or vegetables, heating up ready-to-serve meals.
1-2	Melting	Fluffy omelettes, egg royale, Hollandaise sauce, keeping dishes warm, melting butter, chocolate, gelatine
0		Residual heat, off setting

Application Examples for the Automatic Heating-Up Feature

Application examples	Cooking processes	Heat setting	Duration	Notes/tips
Steaks	Heavy browning	A7 to A8	per pan 8 - 20 min.	Turn occasionally
Schnitzel Rissoles Fried eggs Grilled Sausages	Roasting	A6 to A7	per pan 10 - 20 min.	Turn occasionally
Pancakes, thin pancakes	Baking	A6 to A7	bake continuously	Turn occasionally
Soups	Boil	A3 to A5	40-150 min.	Up to 3 litres liquid plus ingredients
Potatoes, vegetables	Steaming	A3 to A5	20-60 min.	Do not use much liquid e.g.: max. 1/4 litre water for 750 g potatoes
Vegetables	Stewing, defrosting	A2 to A4	20-45 min.	Add a little liquid (some spoonfulls) if required
Rice, millet, buckwheat	Simmering	A2 to A3	25-50 min.	Add at least double the quantity of liquid to the rice etc. Stir occasionally
Ready meals, stews	Heating up	A2 to A3	10-30 min.	Depending on the quantity adapt the setting
Fluffy omelettes, egg royale	Thickening	1 to A2	10-20 min.	
Chocolate/ butter/ gelatine	melting	1 to A2	5-25 min.	Without bain-marie Stir occasionally!

Cleaning and Care

Advantages for Cleaning and Caring for the Induction Cooking Zone



The cleaning effort for induction glass ceramic cooking surfaces is considerably less than for cooking surfaces with radiant heating:

- The induction cooking zone reacts faster to switching down and off. Boiling over and burning in of dishes is avoided to a large degree.
- The temperatures on the glass ceramic surface are clearly lower with inductive cooking than with the conventional radiant heating systems.

Since the heat is generated in the pan, food or foodstuffs possibly on the glass ceramic surface are not burnt in as badly.

Glass Ceramic Cooking Surface



It is important to clean the cooking surface after every use!

Attention! Never use aggressive cleaning agents such as, for example, coarse scouring cleaners or scratching scouring pads.



Always clean the cooking surface when it is only slightly dirty. Use a damp cloth and a little washing up liquid. Then rub the cooking surface dry with a clean cloth. Remnants of cleaner must not be left on the surface.



Clean the entire cooking surface thoroughly once a week. For cleaning use Vitroclen.

Then rinse the entire cooking surface with plain water and rub it dry with a clean cloth.

Please ensure that no residues (cleaner) remain on the surface. The cooking surface could be damaged when a cooking zone is next switched on!

Problem Dirt

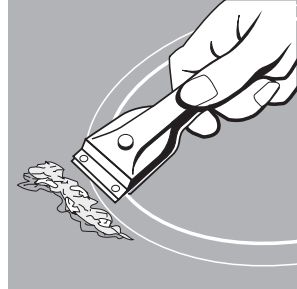
Residues from Food that Has Boiled Over



First soften these using a wet cloth and then remove residues using a glass scraper.

Danger! Take care when using a glass scraper!

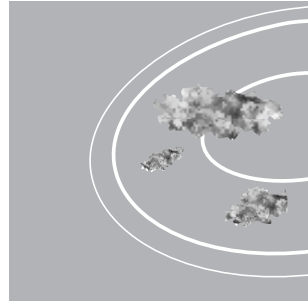
Then clean the cooking surface with the recommended cleaners.



Burnt-in sugar, melted plastic must be removed immediately – **while it is still warm** (not hot) – with a glass scraper otherwise damage may be caused to the hob.

Then clean the cooking surface normally.

Damage from sugar or food containing sugar can be reduced by polishing the cooking surface with Vitroclen.

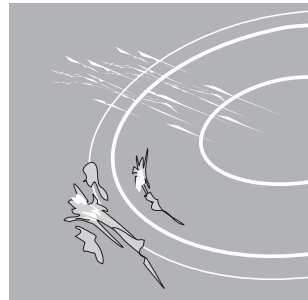


Spots



Scale, shiny pearl like spots, metallic iridescent coloured spots, and food remnants from pans that have formed during cooking are best removed when the cooking zones are **still warm**.

Use the cleaners and polishes recommended. If necessary, clean more than once.



Acids



Important!

Do not put vinegar, lemons or scale removers on the hob frame, they will make the surface matt.

Grains of sand that have fallen on the cooking surface can cause scratching when pans are slid. Therefore make sure that no grains of sand are left on the cooking surface.

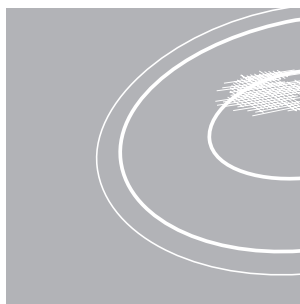


Abraded decor



Important!

If aggressive cleaners or pans with abrasive bases are used, then the decor will take on an abraded appearance and dark spots will appear over time.



You can obtain suitable cleaning and caring agents as well as glass scrapers from the AEG customer service.

What to do if ...

A fault may have been caused by a minor operating error, which you can correct 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 should only be carried out by approved service engineers. Improper repairs can cause injury or malfunction. If your appliance needs repairing, please contact your local AEG customer service.

... the letter in the digital display of the induction cooking zones flashes?

Check whether:

- The pan is on the right cooking zone.
- The diameter of the pan base is too small for the cooking zone!
- The pan is suitable for induction cooking!

... appears in the digital display?

- Check whether the cooking zone could be overheated.
For these checks turn the cooking zone off and let it cool down.
Try to switch the cooking zone on again after a few minutes with a suitable pan on it.
- The automatic switch-off for the cooking zone has responded. You can reactivate the cooking zone by turning it quickly off and then on again.

INSTALLATION INSTRUCTIONS



Attention!

- The new unit must be installed and connected by a qualified electrician/competent person.
- Repairs to the appliance are only to be carried out by approved service engineers. Improper repairs can cause significant hazards for the user. If your appliance needs repairing, please contact your local AEG customer service.



Please follow these instructions, otherwise the warranty is void in the event of damages.

- Flush-mounted units may only be operated following installation in suitable installation cabinets and workplaces which conform to the relevant standards. This ensures sufficient protection against contact for electrical units as required by VDE.
- If your appliance malfunctions or if fractures, cracks or splits appear:
 - switch off all cooking zones,
 - disconnect the hob from the electricity supply.

Technical Data

Appliance Dimensions

Width	590 mm
Depth	520 mm
Height	55 mm
Height above worktop	3 mm
Height below worktop	52 mm

Cut-Out Dimensions

Width	560 mm
Depth	490 mm
Corner radius	R5

Power Consumption

Induction cooking zone ø 145mm	1400 W
Induction cooking zone ø 180 mm	1800 W
Induction cooking zone ø 180 mm (Power function)	2300 W
Induction cooking zone ø 210 mm	2200 W
Induction cooking zone ø 210 mm (Power function)	3000 W

Heating element voltage	230 V ~
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Total connected load max.	7.2 kW
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Regulations, Standards, Directives

This appliance meets the following standards:

- EN 60 335-1 and EN 60 335-2-6
in respect of the safety of electrical appliances for household use and similar purposes and
- DIN 44546 / 44547 / 44548
in respect of properties of electric cookers for the household.
- EN 55014-2 / VDE 0875 part 14-2
- EN 55014 / VDE 0875 part 14/12.93
- EN 61000-3-2 / VDE 0838 part 2
- EN 61000-3-3 / VDE 0838 part 3
in respect of basic electromagnetic compatibility (EMC) requirements.



This appliance complies with the EU Directives

- 73/23/EWG dated 19.02.1973 (Low Voltage Directive)
- 89/336/EWG dated 03./05.1989 (EMC Directive including Directive Amendment 92/31/EWG).



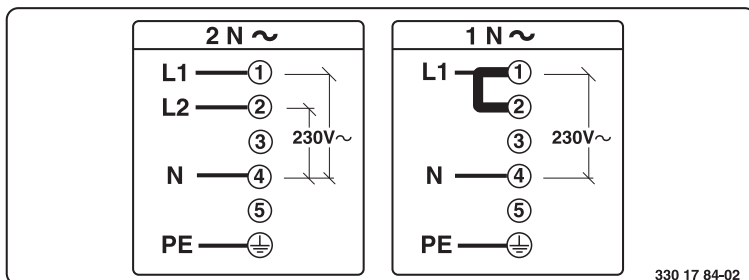
Safety Instructions for the Installer

- A fixture 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 cut-outs, fuses (screw type fuses are to be removed from the holder), earth leakage trips and contactors.
- In respect of fire protection, this appliance corresponds to Type Y (European Standard 60 335-2-6). Only this type of appliance may be installed with a high cupboard or wall on one side.
- Drawers must not be fitted underneath the hob.
- The installation must guarantee shock protection.
- The stability of the kitchen unit in which the appliance is fitted must satisfy the requirements of DIN 68930.
- For protection against moisture, all cut surfaces are to be sealed with a suitable sealant.
- 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 using synthetic resin or mixed adhesive.
- Ensure that the seal is correctly seated in the frame and that it is sealed against the work surface without leaving any gaps. Additional silicon sealant must not be applied as this will make removal more difficult in the event of the need for service.
- The hob must be pressed out from below to remove.

Electrical Connection

Only the supply lead fitted on the recess may be used for connecting the unit. Replacement cables can only be obtained from your local AEG Service Centre.

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



Attention! Make the electrical connection in accordance with the connection diagram.

SERVICE

The chapter "What to do if ...?" contains a list of some faults which you can remedy yourself. Look there first if a fault occurs.

Is it a technical malfunction?

If so, please contact your customer service centre. (You will find addresses and telephone numbers in the "Customer Service Centres" section.)

Always prepare in advance for the discussion. By this means you will make diagnosis of the problem easier and also make it easier to decide if a customer service visit is necessary:

Please determine as accurately as possible:

- What form does the fault take?
- Under what circumstances does the fault occur?

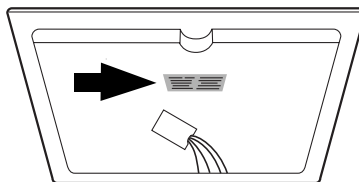
Prior to the telephone call it is imperative that you make a note of the following appliance code numbers that are given on the rating plate:

- PNC Code (9 digits),
- S No. number (9 digits).

We recommend you to record the code numbers here so that you always have them at hand:

PNC

S-No.



When do you incur costs even during the warranty period?

- If you could have dealt with the fault yourself with the aid of the Faults Table (see the section "What to do if ..."),
- if several journeys by the customer service technician are necessary because, for example, he did not receive all the important information before his visit and must therefore e.g. collect spare parts. These multiple trips can be avoided if you prepare your phone call as described above.

MONTAGGIO MONTAJE INSTALLATION MONTAGEM

