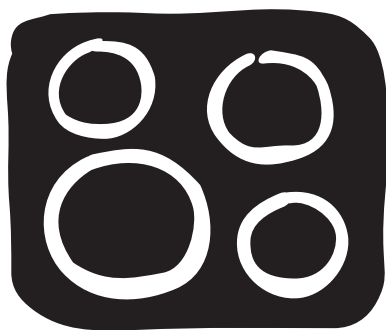


Ceramic Glass Induction Hob

Installation and Operating Instructions



EHD 72100-X

Dear customer,

Please read these operating instructions carefully.

Pay particular attention to the section “Safety information” on the first few pages. Please retain these operating instructions for later reference. Pass them on to possible new owners of the appliance.

The following symbols are used in the text:



Safety instructions

Warning: Information concerning your personal safety.

Important: Information on how to avoid damaging the appliance.



Information and practical tips



Environmental information

1. These numbers indicate step by step how to use the appliance.

2. ...

3. ...

These operating instructions contain information on steps you can take yourself to rectify a possible malfunction. Refer to the section “What to do if...”.

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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.



This appliance conforms with the following EU Directives:

- 73/23/EEC dated 19.02.1973 Low Voltage Directive
- 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
- 93/68/EEC dated 22.07.1993 CE Marking Directive

Correct use

- 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 quickly. When cooking with fat or oil (e.g. chips) do not leave the appliance unattended.
- 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

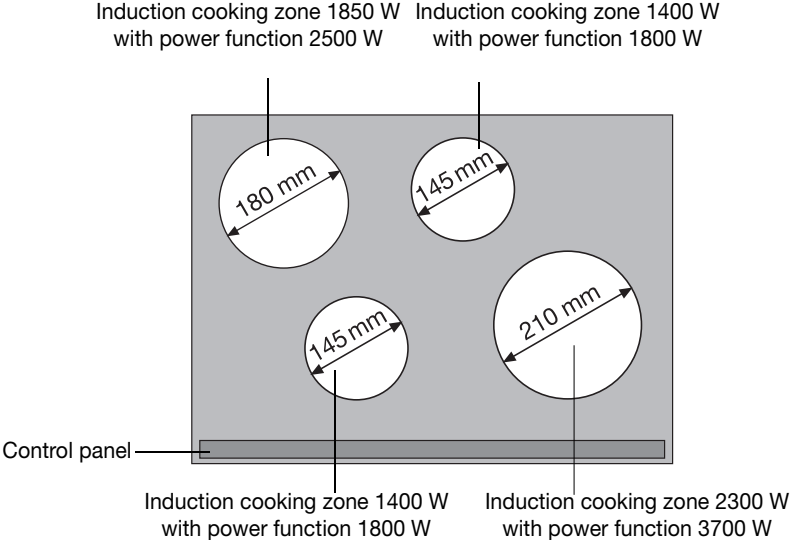
- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high-pressure cleaning equipment is not permitted.

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.

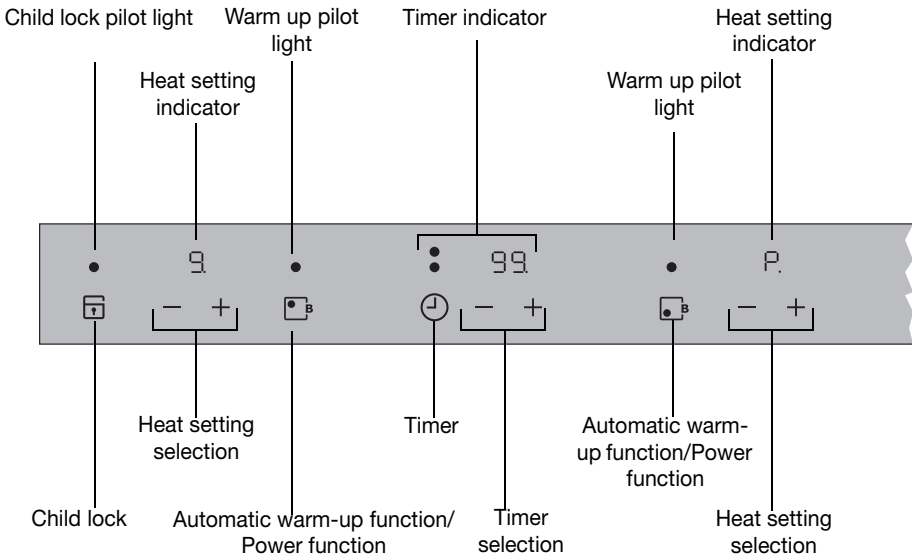
Description of the Appliance

Cooking surface layout

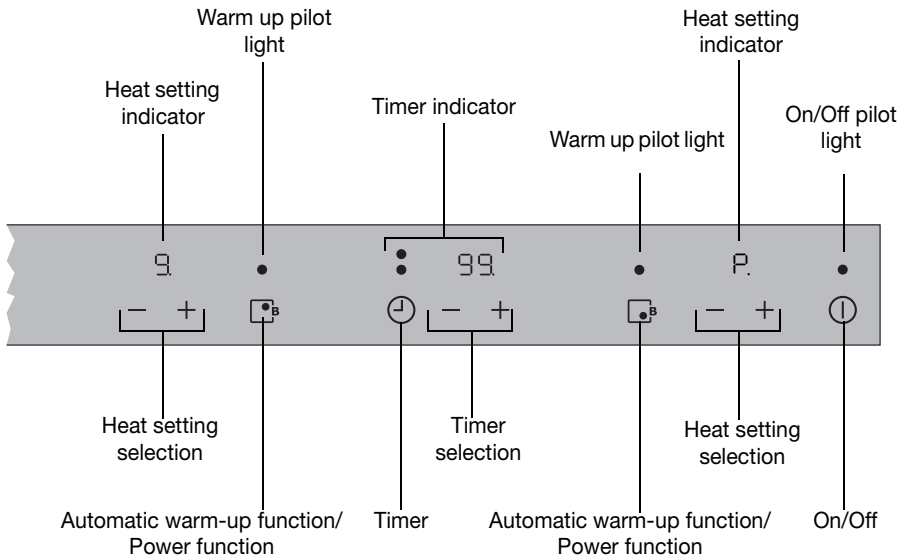


Control panel layout

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
	Child lock	Locking control panel for children
	Power	Switching the power function on and off

Displays

	Display	Description
		Cooking zone is switched off
	Keep warm setting	Keep warm setting is set
	Heat settings	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
	Safety cut-out	Safety cut-out has been activated

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.

Transparent glass ceramic









With transparent glass ceramic, you must avoid letting pots and pans boil dry. Allowing pots and pans to boil dry or overheating the cooking zones can cause permanent discolourations of the cooking zone depression. However this does not affect how the cooking surface functions.


Operating the appliance

 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	 / 	lights up
Switch off	Touch  for 1 second	 / none	goes out


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







 Switching off also works by touching + and – at the same time. This applies for all individual functions, for example, "Switching off the Timer".

Setting the heat setting

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





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  to 	is lit throughout the automatic warm up period
To switch off	 Touch for 1 second	goes out











If during the automatic warm up  a higher heat setting is selected, e.g. from  to , 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]
	0:10
	0:10
	0:10
	3:10
	5:50
	10:10
	2:00
	2:30
	2:50
	---

Switching the power function on and off

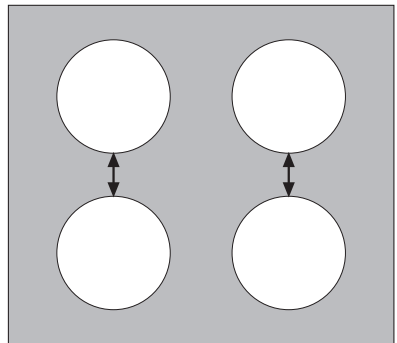
The power function  makes more power available to the induction cooking zones, e.g. to bring a large quantity of water to the boil quickly. The power function is activated for 10 minutes. After that the induction cooking zone automatically switches back to heat setting 9.

	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, 






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

Power Management

The cooking zones have a maximum power available to them. If this power range is exceeded by switching on the power function, Power Management reduces the heat setting of another cooking zone. The indicator for this cooking zone changes between the heat setting set and maximum possible heat setting for one minute. Thereafter the actual heat setting is displayed.




Example:




Last cooking zone switched on	Other cooking zone		
	set heat setting	indicator	actual heat setting
		 alternating with 	

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 	

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 	 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 —	 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  .
	Simultaneously touch + and — for the cooking zone selected	 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 -	 1 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.

Safety cut-out

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 tablespoons)
4-5	Boiling	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	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		
	immediately	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.

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
	Safety cut-out has been triggered	Remove any objects (pan, cloths, etc.) that are lying on the control panel. Switch the appliance on again
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
	Safety cut-out has been triggered	Switch off the cooking zone. Switch the cooking zone on again

Problem	Possible cause	Remedy
E 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, E 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.

Transparent glass ceramic



With transparent glass ceramic, you must avoid letting pots and pans boil dry. Allowing pots and pans to boil dry or overheating the cooking zones can cause permanent discolourations of the cooking zone depression. However this does not affect how the cooking surface functions.

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

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.



WARNING!

Risk of injury from electrical current.

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



IMPORTANT!

Risk of injury from electrical current.

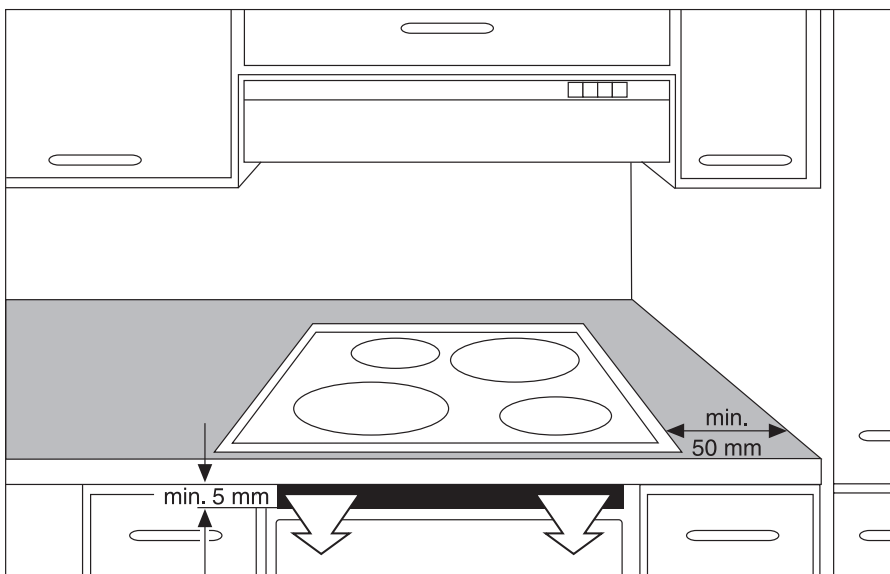
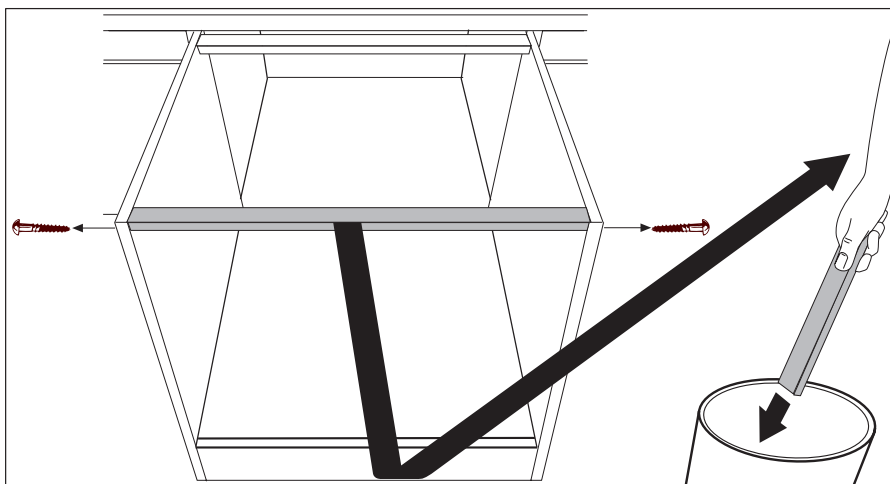
Loose and inappropriate plug and socket connections can make the terminal overheat.

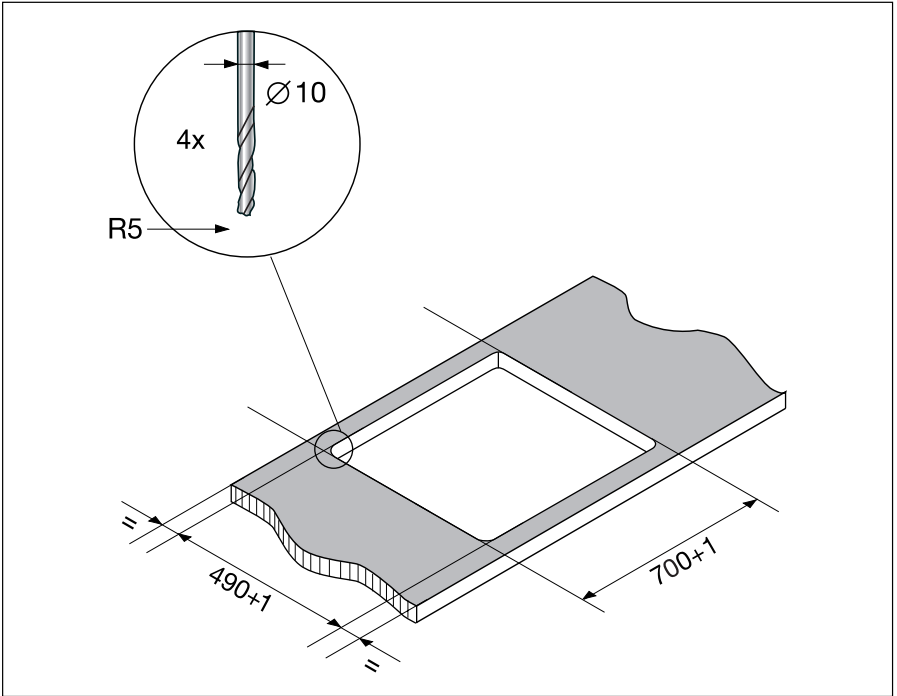
- Have the clamping joints correctly installed by a qualified electrician.
- Use strain relief clamp on cable.
- In the event of single-phase or two-phase connection, the appropriate mains cable of type H05BB-F Tmax 90° (or higher) must be used.
- If this appliance's mains cable is damaged, it must be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

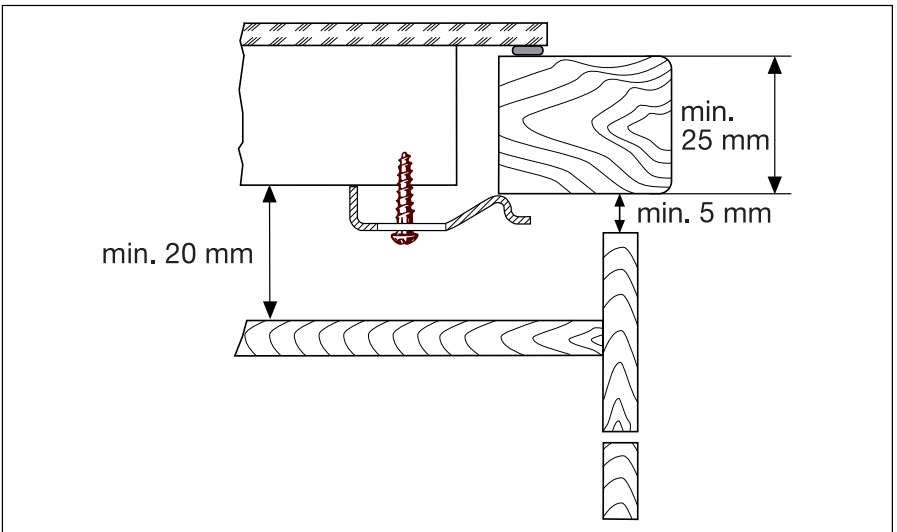
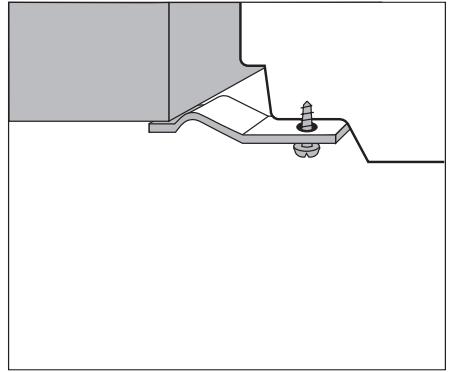
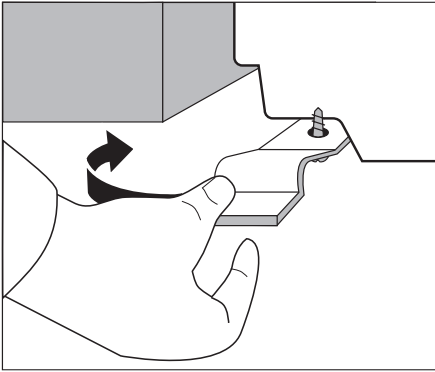
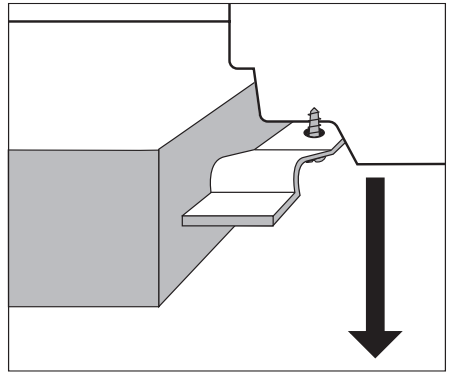
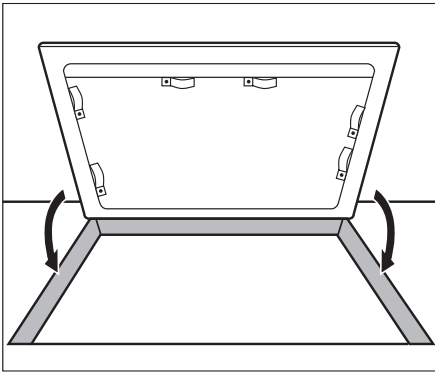
A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm.

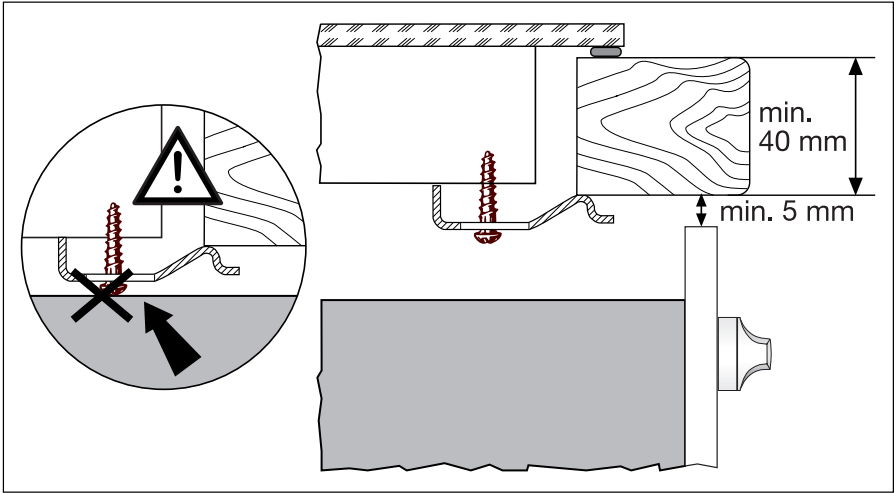
Suitable isolation devices include line protecting cut-outs, fuses (screw type fuses are to be removed from the holder), earth leakage trips and contactors.

Assembly









Rating Plate

ELECTROLUX

7,4 kW 230 V



Induction 7,4 kW

Typ 55GDD86AG

Prod-nr: 941 177 622

~ 50 Hz

Serie

EHD72100X



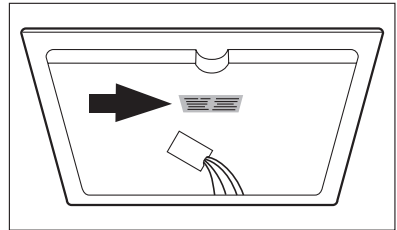
Service

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:

374 461 703-A-100406-01

Subject to change without notice

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