



user manual

Ceramic glass hob

EHS 36020 U

We were thinking of you
when we made this product

Welcome to the world of Electrolux

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

Contents

| | |
|---|----|
| Operating Instructions | 5 |
| Safety instructions | 5 |
| Description of the Appliance | 7 |
| Operating the appliance | 10 |
| Tips on Cooking and Frying | 20 |
| Cleaning and Care | 23 |
| What to do if ... | 26 |
| Disposal | 28 |
| Installation Instructions | 29 |
| Assembly | 30 |
| Installing more than one Frontline hob | 34 |
| Guarantee/Customer Service | 39 |
| Service | 42 |

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

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

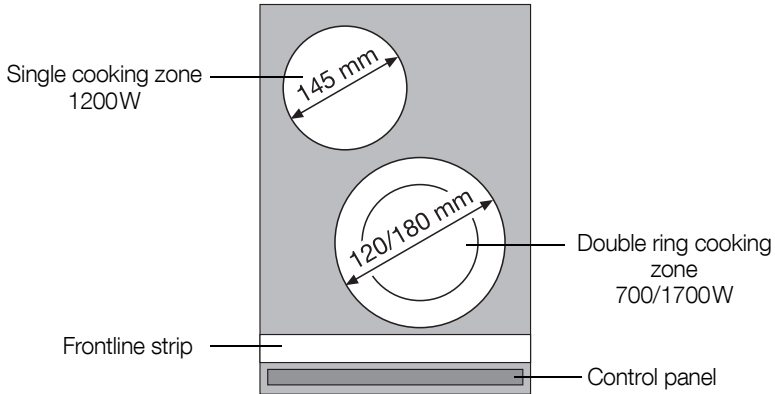
- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high-pressure cleaning equipment is not permitted.

How to avoid damage to the appliance

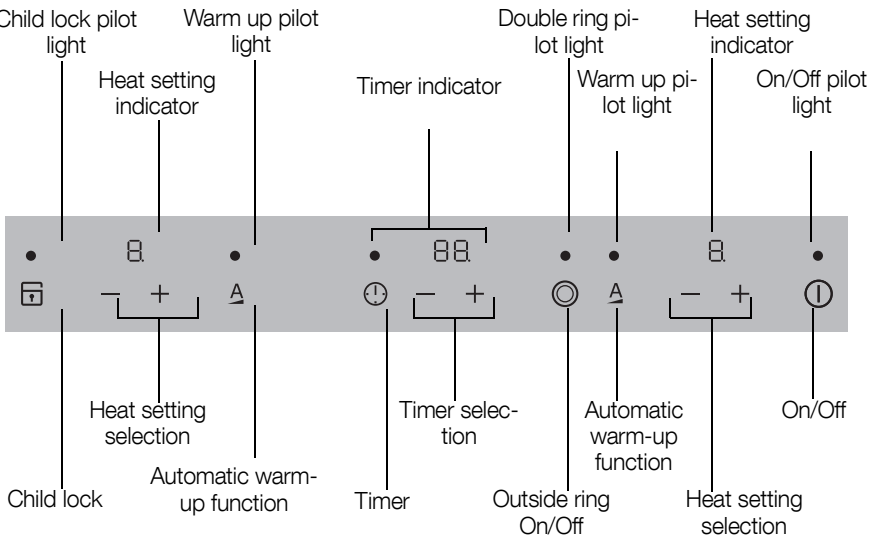
- The glass ceramic can be damaged by objects falling onto it.
- The edge of the glass ceramic can be damaged by being knocked by the cookware.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the glass ceramic if pushed across the surface.
- Objects that melt and things 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










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 |
|  | Automatic warm-up function | To switch automatic warm-up function on/off |
|  | Double ring switch | Switches outside ring on and off |
|  | Timer | Timer selection |
|  | Increase settings | To increase Timer time |
|  | Reduce settings | To reduce Timer time |
|  | Child lock | Locking control panel for children |

Displays

| Display | Description |
|---|--------------------------------|
|  | Cooking zone is switched off |
|  | Keep warm setting is set |
|  | Heat setting is set |
|  | Malfunction has occurred |
|  | Cooking zone is still hot |
|  | Child safety device is engaged |
|  | 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.

Operating the appliance










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.

Setting the heat setting



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

To switch the outside ring on and off

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



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



| Double ring cooking zone | Sensor field | Pilot light |
|----------------------------|---|-------------|
| To switch on outside ring | Touch  for 1-2 seconds | is lit |
| To switch off outside ring | Touch  for 1-2 seconds | goes out |

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 | Power indicator |
|----------------------------|---|--|
| To switch on |  Touch for 1 second | 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] |
|---|---|
|  | 0:30 |
|  | 1:00 |
|  | 1:40 |
|  | 4:50 |
|  | 6:30 |
|  | 10:10 |
|  | 2:30 |
|  | 3:30 |
|  | 4:30 |
|  | --- |

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 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 the cooking zone

| Step | Control panel | Display |
|------|--|---|
| 1. | Touch  once | Pilot light for the back cooking zone flashes  |
| 2. | Touch  once | Pilot light for the front 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 of all the timer functions is displayed and the corresponding 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 - | 01 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.

Cooking zones

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

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

Tips on Cooking and Frying



Information on acrylamides

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

Cookware

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

Energy saving



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



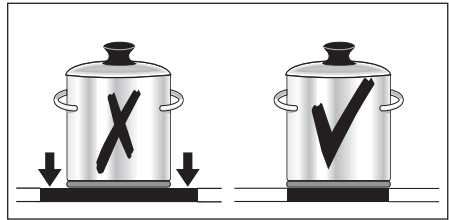
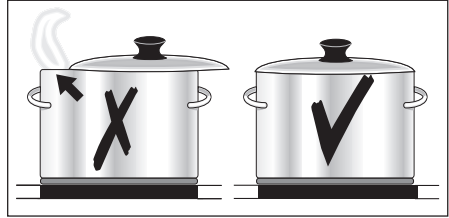
If possible, always place lids on the pans.



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



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



Examples of cooking applications

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

| Heat setting | Cooking-process | suitable for | Cooking time | Tips/Hints |
|--------------|------------------------------------|---|--------------------|--|
| 0 | | 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. $\frac{1}{4}$ 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 | | |

Cleaning and Care



Take care! Risk of burns from residual heat.



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



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

Cleaning the appliance after each use

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

Removing deposits

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

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

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



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







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

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 |
| | The sensor fields are partly covered by a damp cloth or with liquid | Remove the cloth or the liquid. Switch the appliance on again. |
| | Automatic switch off has been triggered | 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. |
| The automatic warm-up function is not switching on | The highest heat setting is set  | The highest heat setting has the same power as the automatic warm-up function |
|  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.

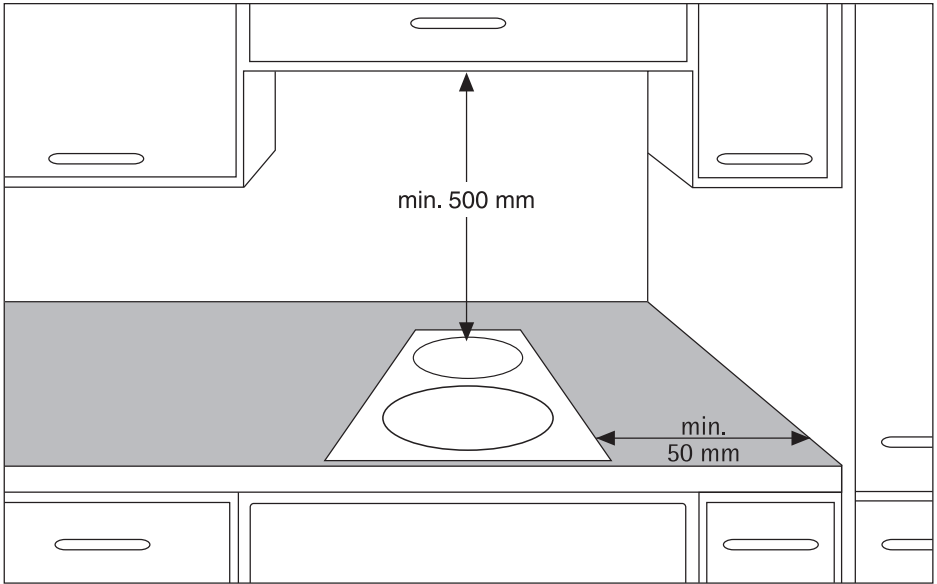
⚡ Risk of injury from electrical current.

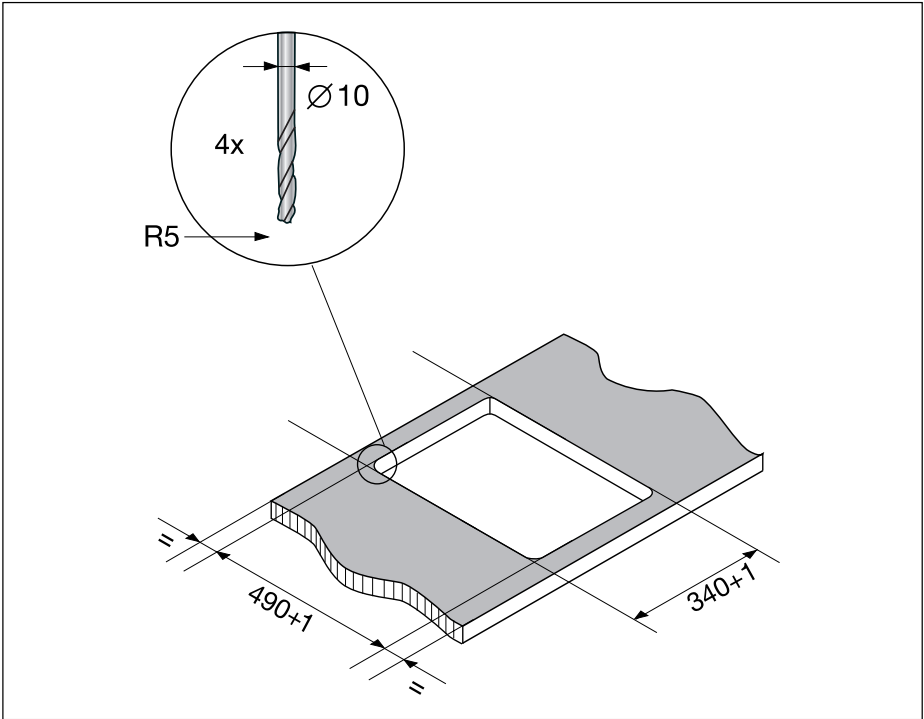
- Loose and inappropriate plug and socket connections can make the terminal overheat.
- Have the clamping connections correctly installed by a qualified electrician.
- Use strain relief clamp on cable.
- In the event of single-phase or two-phase connection, the appropriate mains cable of type H05BB-F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

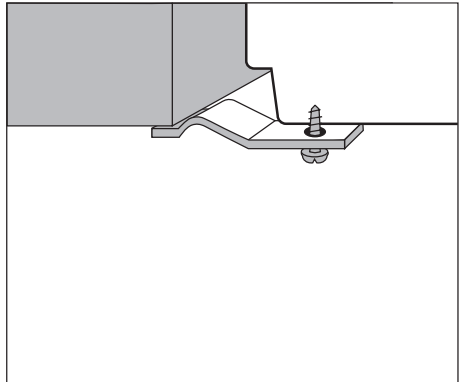
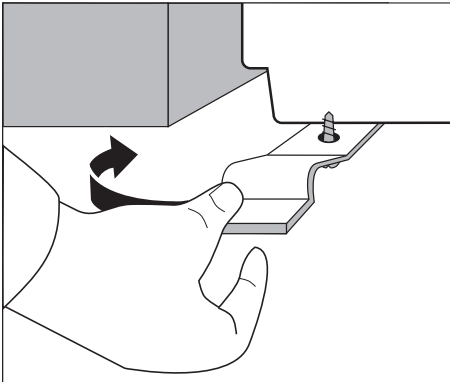
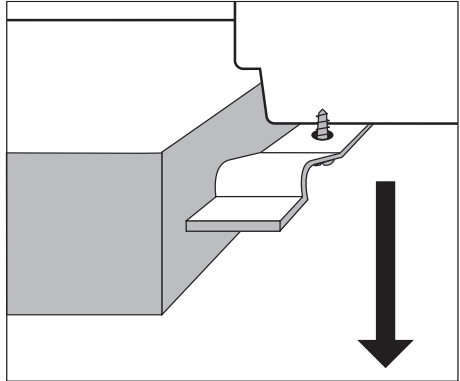
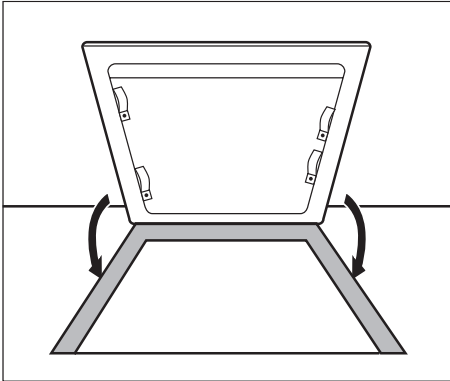
A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm.

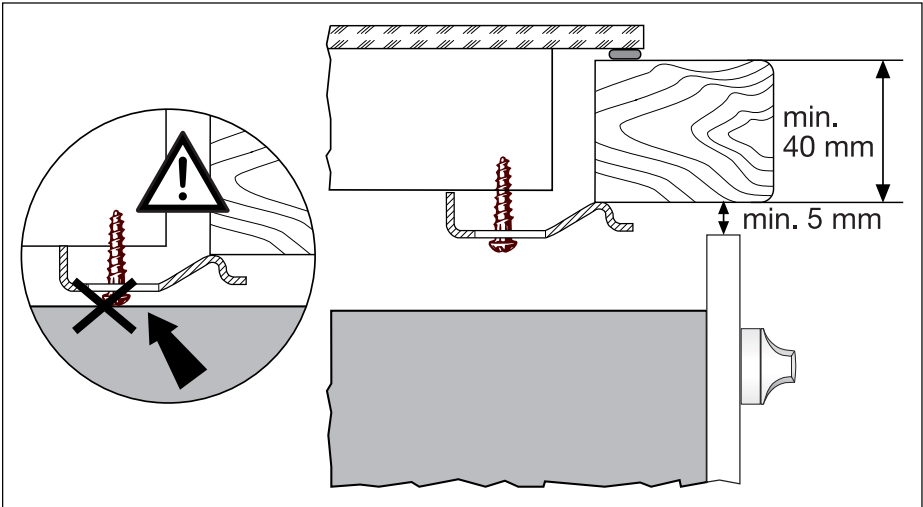
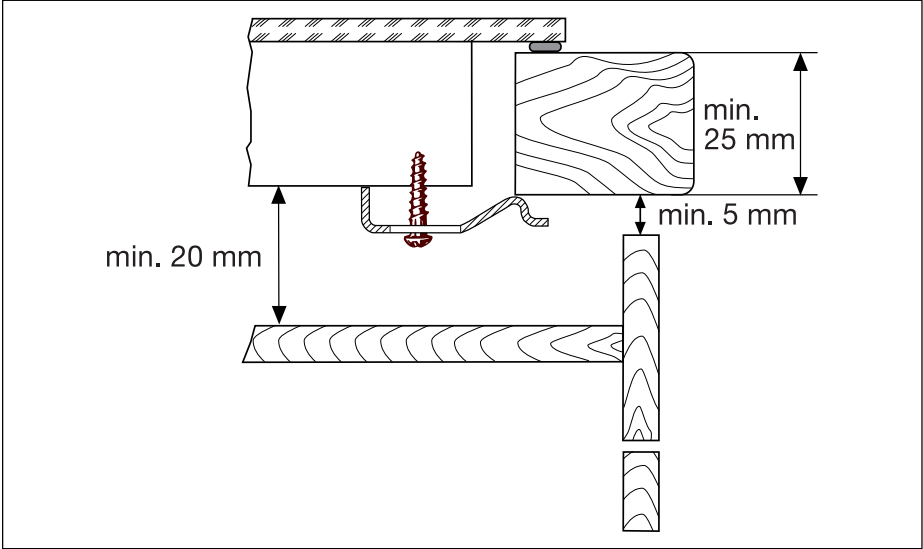
Suitable isolation devices include line protecting cut-outs, fuses (screw type fuses are to be removed from the holder), earth leakage trips and contactors.

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.

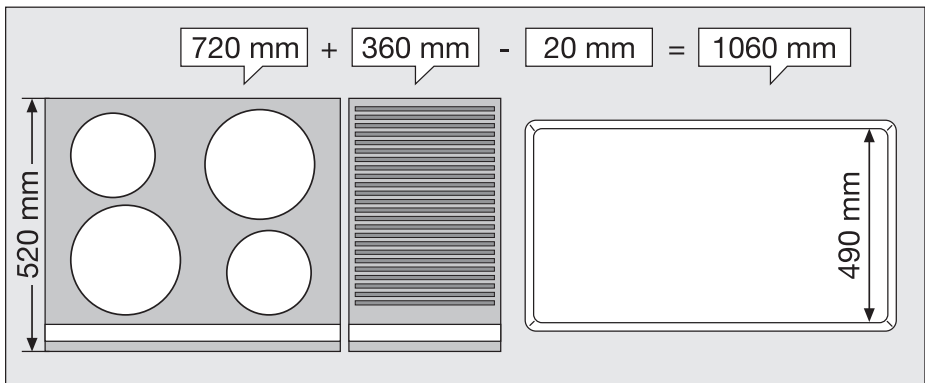
Cut-out section

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”)

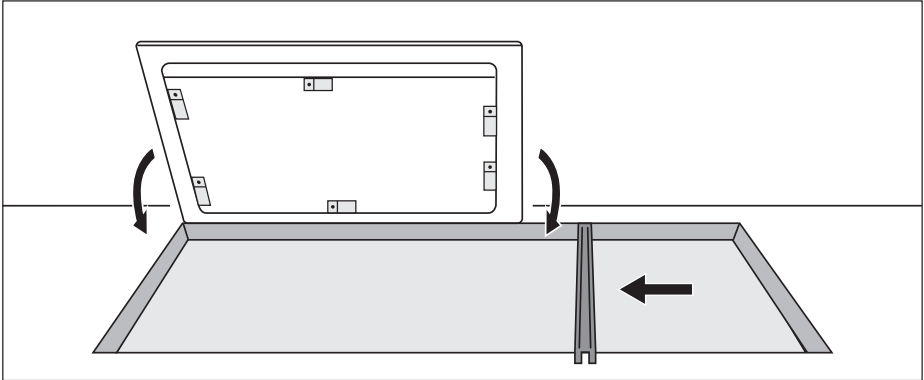
Example:



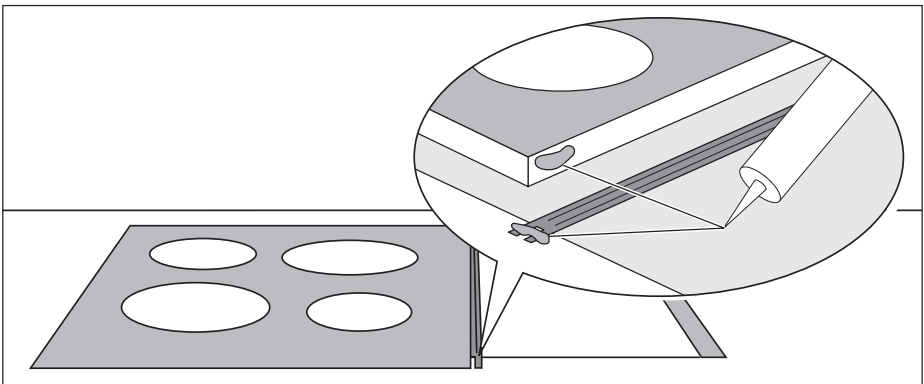
Installing more than one appliance

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.

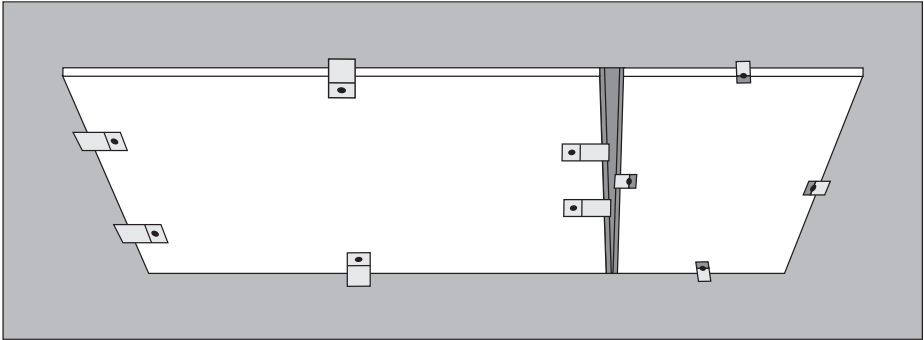


6. Put silicon on the appliance corners that will touch one another. Put silicon on the end of the cross bar.

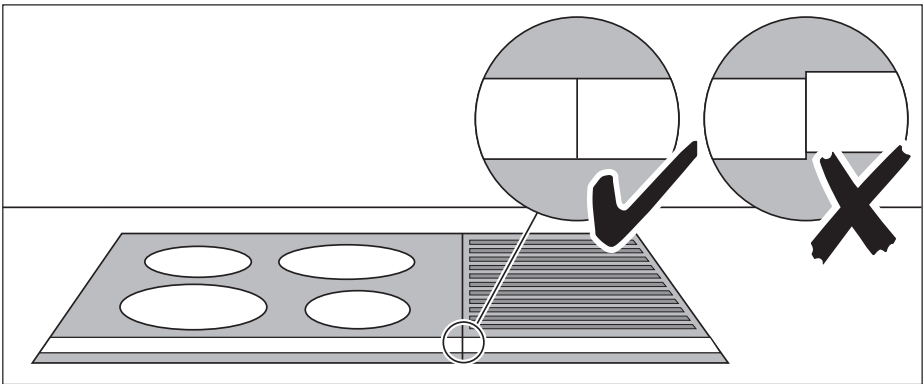


7. Loosely screw in fixing plates / retaining grips from below on the worktop and on the connecting cross bar.

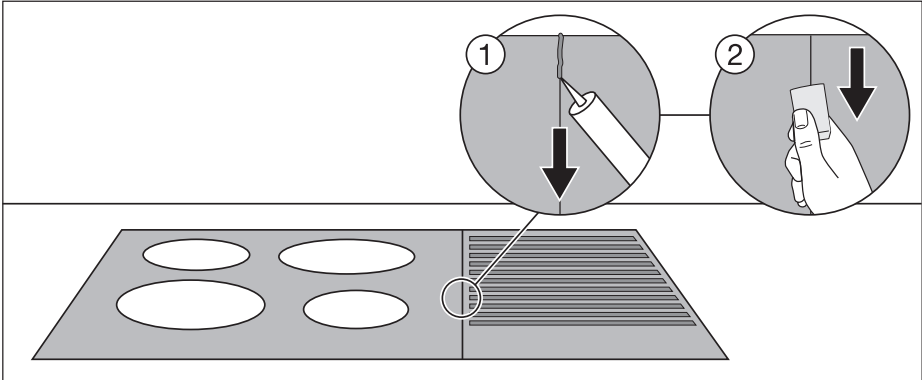
36 electrolux **installing more than one frontline hob**



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



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



13. Leave silicon until the next day to harden.
14. Carefully remove projecting silicon with a shaving blade.
15. Clean glass ceramic thoroughly.
16. 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

| | | | | | |
|--|---|-------|---|-----------|--|
| ELECTROLUX | Prod-nr: 941 177 688 | | | | |
| 2,9 kW 230 V | ~ 50 Hz | | | | |
| SC   Typ HFC 236 | <table border="1"><tr><td data-bbox="560 263 980 295">Serie</td><td data-bbox="980 263 980 347"></td></tr><tr><td data-bbox="560 295 980 347">EHS36020U</td><td></td></tr></table> | Serie |  | EHS36020U | |
| Serie |  | | | | |
| EHS36020U | | | | | |

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.

www.electrolux.com

|  |  |  |
|---|---|---|
| Albania | +35 5 4 261 450 | Rr. Pjeter Bogdani Nr. 7 Tirane |
| Belgique/België/ Belgien | +32 2 363 04 44 | Bergensesteenweg 719, 1502 Lembeek |
| Česká republika | +420 2 61 12 61 12 | Budějovická 3, Praha 4, 140 21 |
| Danmark | +45 70 11 74 00 | Sjællandsgade 2, 7000 Fredericia |
| Deutschland | +49 180 32 26 622 | Muggenhofer Str. 135, 90429 Nürnberg |
| Eesti | +37 2 66 50 030 | Mustamäe tee 24, 10621 Tallinn |
| España | +34 902 11 63 88 | Carretera M-300, Km. 29,900 Alcalá de Henares Madrid |
| France | www.electrolux.fr | |
| Great Britain | +44 8705 929 929 | Addington Way, Luton, Bedfordshire LU4 9QQ |
| Hellas | +30 23 10 56 19 70 | 4 Limnou Str., 54627 Thessaloniki |
| Hrvatska | +385 1 63 23 338 | Slavonska avenija 3, 10000 Zagreb |
| Ireland | +353 1 40 90 753 | Long Mile Road Dublin 12 |
| Italia | +39 (0) 434 558500 | C.so Lino Zanussi, 26 - 33080 Porcia (PN) |
| Latvija | +37 17 84 59 34 | Kr. Barona iela 130/2, LV-1012, Riga |
| Lithuania | +3702780607 | Žirmūnų 67, LT-09001 Vilnius |
| Luxembourg | +352 42 431 301 | Rue de Bitbourg, 7, L-1273 Hamm |
| Magyarország | +36 1 252 1773 | H-1142 Budapest XIV, Erzsébet királyné útja 87 |
| Nederland | +31 17 24 68 300 | Vennootsweg 1, 2404 CG - Alphen aan den Rijn |
| Norge | +47 81 5 30 222 | Risløkkvn. 2 , 0508 Oslo |
| Österreich | +43 18 66 400 | Herziggasse 9, 1230 Wien |
| Polska | +48 22 43 47 300 | ul. Kolejowa 5/7, Warszawa |
| Portugal | +35 12 14 40 39 39 | Quinta da Fonte - Edifício Gonçalves Zarco - Q 35 2774 - 518 Paço de Arcos |
| Romania | +40 21 451 20 30 | Str. Garii Progresului 2, S4, 040671 RO |
| Schweiz/Suisse/ Svizzera | +41 62 88 99 111 | Industriestrasse 10, CH-5506 Mägenwil |
| Slovenija | +38 61 24 25 731 | Electrolux Ljubljana d.o.o. Gerbičeva 98, 1000 Ljubljana |

|  |  |  |
|---|---|---|
| Slovensko | +421 2 43 33 43 22 | Electrolux Slovakia s.r.o., Electrolux Domáce spotrebiče SK, Seberínho 1, 821 03 Bratislava |
| Suomi | www.electrolux.fi | |
| Sverige | +46 (0)771 76 76 76 | Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm |
| Türkiye | +90 21 22 93 10 25 | Tarlabası caddesi no : 35 Taksim Istanbul |
| Россия | +7 495 937 7837 | 129090 Москва, Олимпийский проспект, 16, БЦ „Олимпик“ |
| Україна | +380 44 586 20 60 | 04074 Київ, вул.Автозаводська, 2а, БЦ „Алкон“ |

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:

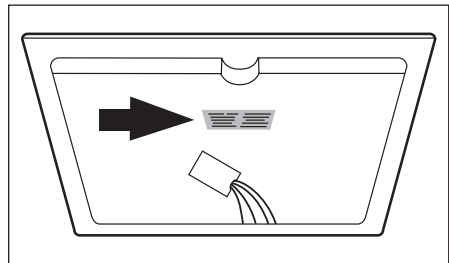
- Model description
- Product number (PNC)
- Serial number (S No.)
(for numbers see rating plate)
- Type of fault
- Any error messages displayed by the appliance
- three digit letter-number combination for glass ceramic

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:



www.electrolux.com