



user manual
notice d'utilisation
gebruiksaanwijzing

Induction hob
Table de cuisson vitro-
céramique à induction
Inductiekookplaat

EHD68200P

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

GB

| | | | |
|------------------------------|----|----------------------------|-----|
| Safety instructions | 5 | Disposal | 31 |
| Description of the Appliance | 7 | Installation Instructions | 32 |
| Operating the appliance | 10 | Guarantee/Customer Service | 33 |
| Tips on Cooking and Frying | 23 | Service | 36 |
| Cleaning and Care | 27 | Assembly | 111 |
| What to do if ... | 29 | Rating Plate | 115 |

The following symbols are used in this user manual:

 Important information concerning your personal safety and information on how to avoid damaging the appliance.

 General information and tips

 Environmental information



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

- Remove stickers and film from the glass ceramic.
- There is the risk of burns from the appliance if used carelessly.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Overheated fats and oils can ignite very quickly. When cooking with fat or oil (e.g. chips) do not leave the appliance unattended.
- Switch the cooking zones off after each use.
- Users with implanted pacemakers should keep their upper body at least 30 cm from induction cooking zones that are switched on.
- Risk of burns! Do not place objects made of metal, such as knives, forks, spoons and saucepan lids on the cooking surface, as they can get hot.

Safety when cleaning

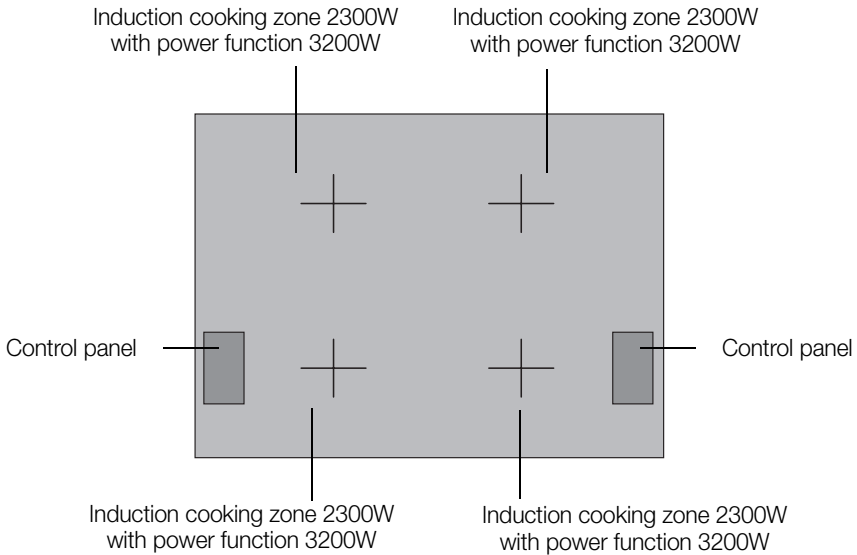
- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high-pressure cleaning equipment is not permitted.

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.
- Do not use the cooking zones with empty cookware or without cookware.
- To avoid damaging cookware and glass ceramics, do not allow saucepans or frying pans to boil dry.
- The ventilation gap of 5 mm between the worktop and front of the unit underneath it must not be covered.

Description of the Appliance

Cooking surface layout

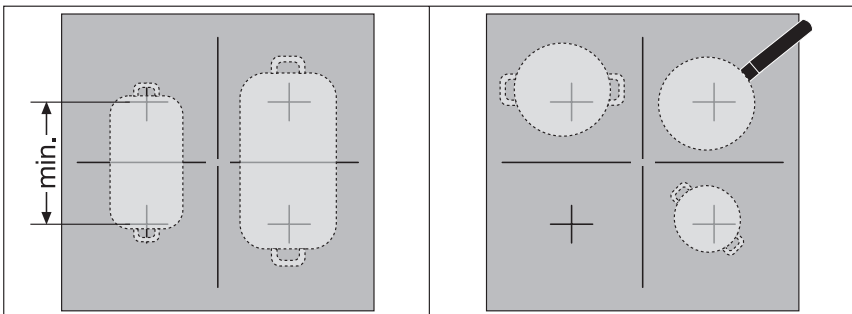


The cooking surface is divided into four cooking zones. In each cooking zone under the glass ceramic is an induction heating element, the middle of each one being marked with a cross on the glass ceramic surface. Cookware can be placed on any of the cooking zones. But

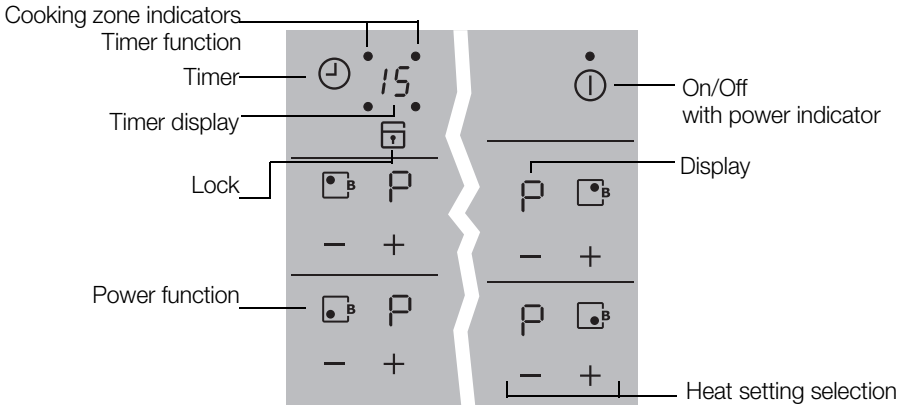
the cross must be completely covered by the cookware.

The bottom of the cookware must be from 130-210mm in diameter.

Larger cookware such as a roaster, for example, can be heated on two cooking zones. If doing this, cookware must cover at least the middle of the two crosses.



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 | Increasing heat setting/time |
| - | Decrease settings | Decreasing heat setting/time |
| 🕒 | Timer | Timer selection |
| 🔒 | Lock | Locking/unlocking the control panel |
| Ⓜ | Power | Switching the power function on and off |




Warning! Risk of burns from heat emitted. Lengthy cooking on higher settings with larger cookware on the front cooking zones can heat the sensor fields. Take care when touching sensor fields.

Displays

| Display | Description |
|--|------------------------------|
|  | Cooking zone is switched off |
|  | Keep warm setting |
|  | Heat settings |
|  | Automatic warm up function |
|  | Fault |
|  | Pan detection |
|  | Residual heat |
|  | Child safety device |
|  | Power |
|  | Safety cut-out |

Residual heat indicator



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



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

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

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

Operating the appliance



Use the induction cooking zones with suitable cookware.

Switching the appliance on and off

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



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 | Display |
|------------|--|---------------------------------|
| Increase | Touch + | ⓪ to 9 / P |
| Decrease | Touch - | 9 to ⓪ |
| Switch off | Touch + and - at the same time | ⓪ |



The keep warm setting **⓪ lies between **9** and **⓪**. It is used to keep food warm.**

Using the automatic warm-up function

| Step | Control panel | Display |
|------|---|-----------------------------|
| 1. | Setting the maximum setting | / |
| 2. | Place to one side for a moment | / |
| 3. | + touch | |
| 4. | — touch in order to set the desired cooking setting | until / after 3 seconds |

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.



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 |
| | --- |

Locking/unlocking the control panel

GB

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

| | Control panel | Display |
|------------|---|---|
| Switch on | Touch  |  (for 5 seconds) |
| Switch off | Touch  | previously set heat setting |






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

Using the child safety device



The child safety device prevents unintentional use of the appliance.

Setting the child safety device

| Step | Control panel | Display/Signal |
|------|---|---|
| 1. | ① Switch on the appliance (Do not set a heat setting) |  |
| 2. | Touch  until the signal sounds | Acoustic signal |
| 3. | Touch + |  |

Appliance switches off. The child safety device is engaged.



Releasing the child safety device

| Step | Control panel | Display/Signal |
|------|---|---|
| 1. | ① Switch on the appliance |  |
| 2. | Touch  until the signal sounds | Acoustic signal |
| 3. | Touch — | |

Appliance switches off. The child safety device is released.

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 | Display/Signal |
|------|--------------------------------|---|
| 1. | ① Switch on the appliance |  |
| 2. | Touch + and — at the same time |  / acoustic signal |

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

GB

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 | Display |
|------------|---------------|---------|
| Switch on | Touch | |
| Switch off | Touch | |
| | Touch — | |



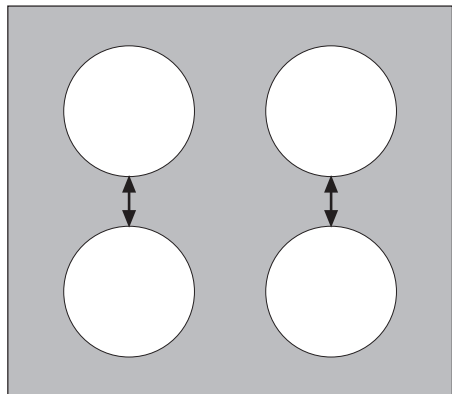
If the power function has ended, the cooking zones automatically switch back to the heat setting set previously.

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 1 minute. Thereafter the actual heat setting is displayed.



Example:

| Last cooking zone switched on set heat setting | Other cooking zone | | |
|---|--------------------|------------------------------------|---------------------|
| | set heat setting | indicator | actual heat setting |
| P | 9 | 5 alternating with 9 | 5 |
| 9 | 9 | 7 alternating with 9 | 7 |
| 8 | 8 | 8 | 8 |

Using the timer

GB

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

| Function | Condition | Outcome after the time has elapsed |
|--------------------------|--------------------------|--|
| Automatic cut-out | a heat setting is set | acoustic signal 00 flashes Cooking zone switches off |
| Countdown timer | cooking zones not in use | acoustic signal 00 flashes |











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



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 | Display |
|------|--|---|
| 1. | Touch  once | Pilot light of the first cooking zone flashes  |
| 2. | Touch  once | Pilot light of the second cooking zone flashes  |
| 3. | Touch  once | Pilot light of the third cooking zone flashes  |
| 4. | Touch  once | Pilot light of the fourth cooking zone flashes  |



The heat setting indicator of the selected cooking zone goes out, as long as the timer time can be set.



If the pilot light is flashing more slowly, the heat setting indicator appears again and the heat setting can be re-set or modified.



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

Setting the time

| Step | Control panel field | Display |
|------|--|--|
| 1. | ⌚ Select cooking zone | Pilot light of the cooking zone selected flashes |
| 2. | Touch + or – for the cooking zone selected | 00 to 99 minutes |

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

Switching off the Timer function

| Step | Control panel | 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 field | Display |
|------|--|--|
| 1. | ⌚ Select cooking zone | Pilot light of the cooking zone selected flashes faster The time remaining is displayed |
| 2. | Touch + or – for the cooking zone selected | 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. | | |

Cooking over two cooking zones

GB

Large cookware can be heated with two cooking zones simultaneously. Either the two cooking zones on the left-hand side or on the right-hand side of the cooking surface are suitable for this.

1. Place cookware centrally on the two zones.
The cookware must cover at least the middle of the two crosses.
2. Set the same heat setting for the two cooking zones (max. setting 8).



With different cookware there can be differences in the heat distribution. Good cooking results can be achieved with cookware with thick, flat bottoms.

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 by objects (a pan, cloths, etc.) for longer than approx. 10 seconds, a signal sounds and the cooking surface switches off automatically.
- If all cooking zones are switched off, the cooking surface automatically switches itself off after approx. 10 seconds.

Control panel



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

Induction cooking zones

- In the event of overheating (e.g. when a pan boils dry) the cooking zone automatically switches itself off.  is displayed. Before being used again, the cooking zone must be set to  and allowed to cool down.
- If cookware that is not suitable is used,  flashes in the display and after 2 minutes the display for the cooking zone switches itself off.

22 electrolux **operating the appliance**

GB

- 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.

Cookware with a bottom with a diameter of less than 12cm is not suitable.

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.

GB

| 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. ¼ 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.

GB

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 | im- medi- ately | Remove | |
|-------------------------------|-----------------------|---------------------------------------|---|
| | | when the appliance has cooled down | using |
| sugar, food containing sugar | yes | --- | a scraper* cleaner for glass ce- ramic or stainless steel* |
| plastics, tin foil | yes | --- | |
| limescale and water rings | --- | yes | |
| 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 appliance cannot be switched on or is not operating | More than 10 seconds have passed since the appliance was switched on | Switch the appliance on again. |
| | The lock is switched on (L) | Switch off the lock (See the section "Locking/unlocking the control panel") |
| | The child safety device is switched on (L) | Deactivate 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. |
| The automatic warm up function is not switching itself on | There is still residual heat on the cooking zone (H) | Let the cooking zone cool down |
| | The highest heat setting is set (9) | The highest heat setting has the same power as the automatic warm up function |
| Sensor fields are getting hot | Cookware too big or placed too near the controls | Place cookware in the middle on one of the four cooking zones. Place large cookware on the back cooking zones in preference. |
| Repeated acoustic signal (6x), appliance switches off | One or more sensor fields have been covered for longer than 10 seconds | Uncover sensor field |
| Acoustic signal sounds when appliance is switched off | The control panel is wholly or partly covered by objects. | Remove objects. |
| Acoustic signal sounds and appliance switches itself on and then off again; after 5 seconds another acoustic signal sounds | The On/Off sensor field has been covered up, e.g. by a cloth | Do not place any objects on the control panel |
| Display changes between two heat settings | Power Management is reducing the power of this cooking zone | See the section " Switching the power function on and off" |
| | Power Management is active, maximum load per side reached | Use cooking zones on other side |

| Problem | Possible cause | Remedy |
|----------------------------|--|--|
| F flashes | Unsuitable cookware | Use suitable cookware |
| | No cookware on the cooking zone | Put cookware on zone |
| | Diameter of the base of the cookware is too small for the cooking zone | Use suitable cookware (min. 120 mm) |
| | Cookware not completely covering cross | Place cookware centrally over the cross |
| - 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 |
| 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.

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

GB

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.

When building in, protect the underside of the appliance from steam and moisture, e.g. from a dishwasher or oven. 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°C (or higher) must be used.
- If this appliance's mains cable is damaged, it must be replaced by a special cable (type H05BB-F Tmax 90°C; or higher). The latter is available from the Customer Care Department.

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

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

Sticking on the seal

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

Guarantee/Customer Service

Belgium

DECLARATION OF GUARANTEE TERMS.

Our appliances are produced with the greatest of care. However, a defect may still occur. Our consumer services department will repair this upon request, either during or after the guarantee period. The service life of the appliance will not, however, be reduced as a result.

This declaration of guarantee terms is based on European Union Directive 99/44/EC and the provisions of the Civil Code. The statutory rights that the consumer has under this legislation are not affected by this declaration of guarantee terms.

This declaration does not affect the vendor's statutory warranty to the end user. The appliance is guaranteed within the context of and in adherence with the following terms:

1. In accordance with provisions laid down in paragraphs 2 to 15, we will remedy free of charge any defect that occurs within 24 months from the date the appliance is delivered to the first end user.
These guarantee terms do not apply in the event of use for professional or equivalent purposes.
2. Performing the guarantee means that the appliance is returned to the condition it was in before the defect occurred. Defective parts are replaced or repaired. Parts replaced free of charge become our property.
3. So as to avoid more severe damage, the defect must be brought to our attention immediately.
4. Applying the guarantee is subject to the consumer providing proof of purchase showing the purchase and/or delivery date.
5. The guarantee will not apply if damage caused to delicate parts, such as glass (vitreous ceramic), synthetic materials and rubber, is the result of inappropriate use.
6. The guarantee cannot be called on for minor faults that do not affect the value or the overall reliability of the appliance.
7. The statutory warranty does not apply when defects are caused by:
 - a chemical or electrochemical reaction caused by water,
 - abnormal environmental conditions in general,
 - unsuitable operating conditions,
 - contact with harsh substances.
8. The guarantee does not apply to defects due to transport which have occurred outside of our responsibility. Nor will the guarantee cover those caused by inadequate installation or assembly, lack of maintenance or failure to respect the assembly instructions or directions for use.
9. Defects that result from repairs or measures carried out by people who are not qualified or expert or defects that result from the addition of non-original accessories or spare parts are not covered by the guarantee.
10. Appliances that are easy to transport may be delivered or sent to the consumer services department. Home repairs are only anticipated for bulky appliances or built-in appliances.
11. If the appliances are built-in, built-under, fixed or suspended in such a way that removing and replacing them in the place where they are fitted takes more than half an hour, the costs that result therefrom will be charged for. Connected damage caused by these removal and replacement operations will be the responsibility of the user.
12. If, during the guarantee period, repairing the same defect repeatedly is not conclusive, or if the repair costs are considered disproportionate, in agreement with the consumer, the defective appliance may be replaced with another appliance of the same value.
In this event, we reserve the right to ask for a financial contribution calculated according to the length of time it has been used.
13. A repair under guarantee does not mean that the normal guarantee period will be extended nor that a new guarantee period begins.
14. We give a twelve month guarantee for repairs, limited to the same defect.

GB

15. Except in the event where liability is legally imposed, this declaration of guarantee terms excludes any compensation for damage outside the appliance for which the consumer wishes to assert his rights. In the event of legally admitted liability, compensation will not exceed the purchase price paid for the appliance.

These guarantee terms are only valid for appliances purchased and used in Belgium. For exported appliances, the user must first make sure that they satisfy the technical conditions (e.g.: voltage, frequency, installation instructions, type of gas, etc.) for the country concerned and that they can withstand the local climatic and environmental conditions. For appliances purchased abroad, the user must first ensure that they meet the qualifications required in Belgium. Non-essential or requested adjustments are not covered by the guarantee and are not possible in all cases. Our consumer services department is always at your disposal, even after the guarantee period has expired.

**Address for our consumer services department:
Belgium**

| | | | |
|--|---------------------------|----------------------|----------------------|
| Electrolux Home Products Bel- gium | Con- sumer services | 02/ 363.04. 44 | 02/ 363.04.0 0 |
| ELECTROLUX SERVICE Bergensesteen- weg 719 1502 Lembeek | | | 02/ 363.04.6 0 |
| E-mail: consumer.services@electrolux.be | | | |

Luxembourg

| | | | |
|--|---------------------------|------------------------|--------------------------|
| Grand-Duché de Luxembourg ELECTROLUX HOME PROD- UCTS Rue de Bit- bourg. 7 L-1273 Luxem- bourg-Hamm | Con- sumer services | 00 352 42 431- 1 | 00 352 42 431- 360 |
| E-mail: consumer-service.luxembourg@electrolux.lu | | | |

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.

Service

GB

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:

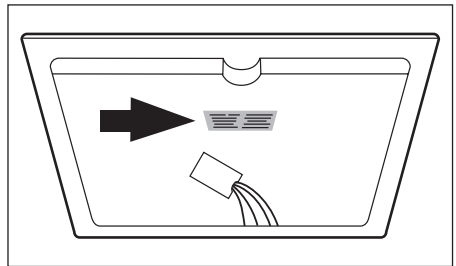
- Model description
- Product number (PNC)
- Serial number (S No.)
(for numbers see rating plate)
- Type of fault
- Any error messages displayed by the appliance
- three digit letter-number combination for glass ceramic

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

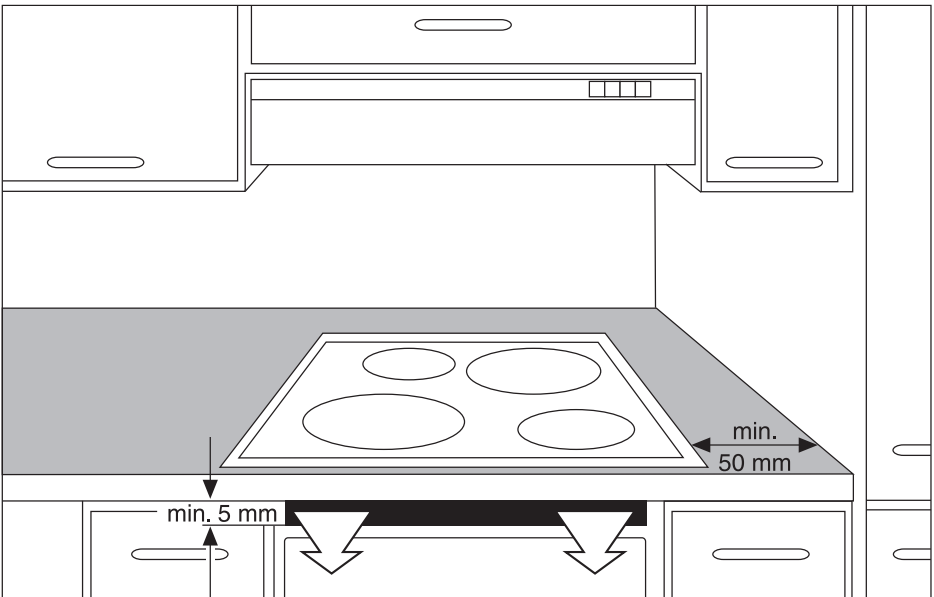
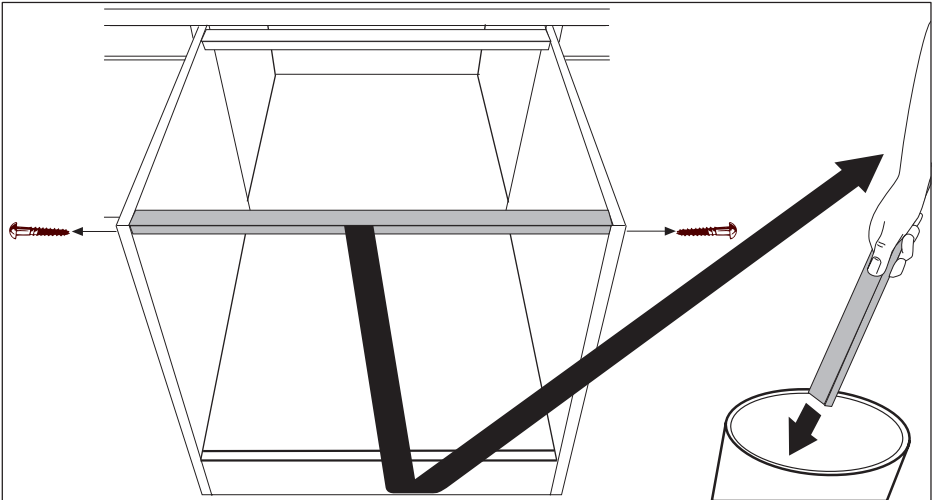
Model description:

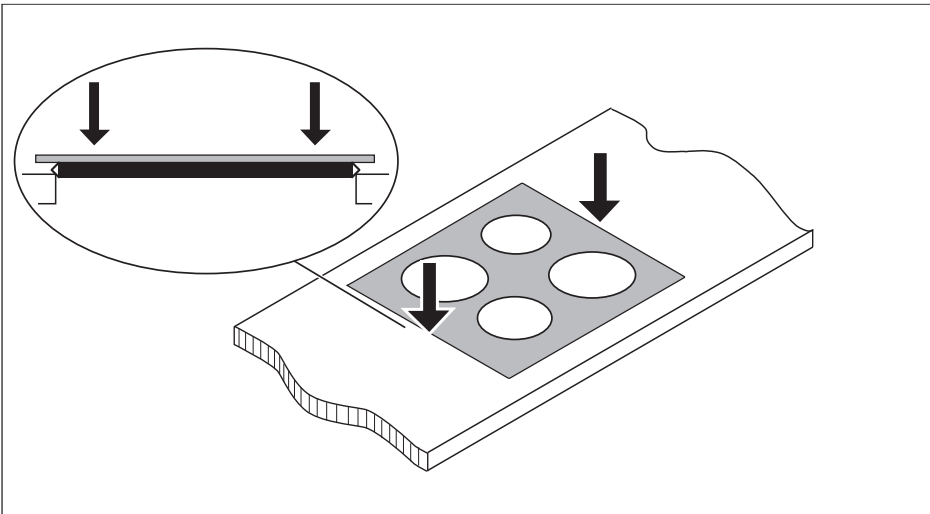
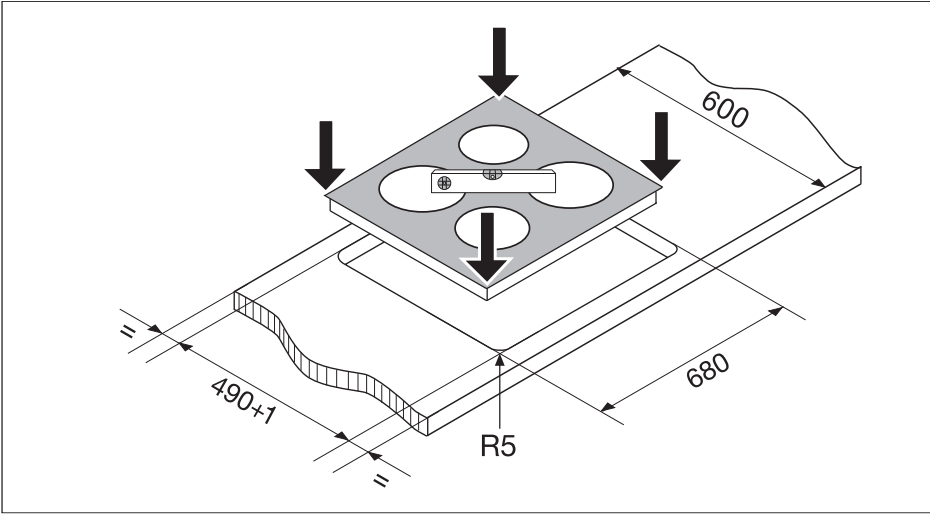
PNC:

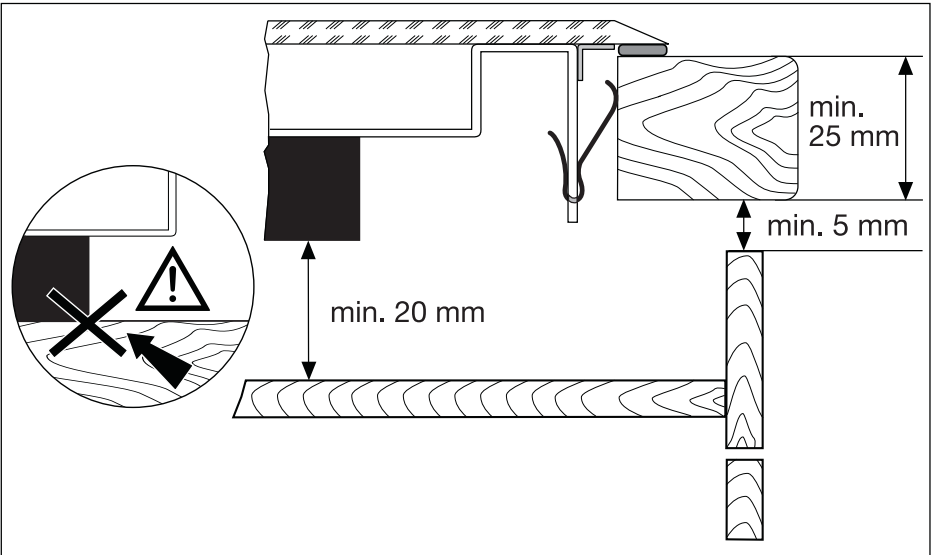
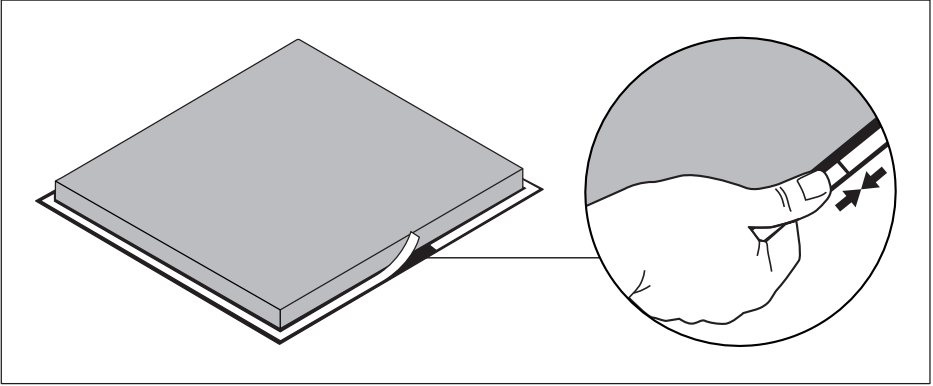
S No:

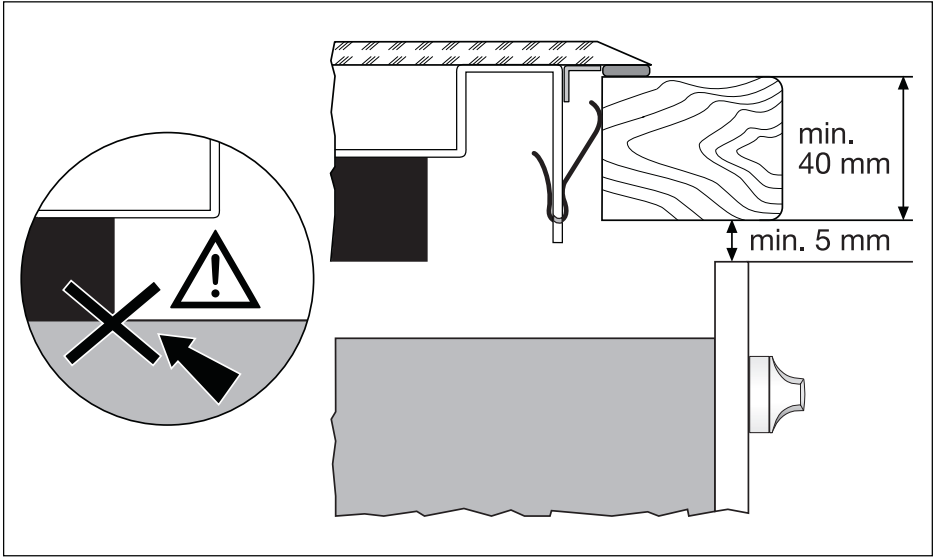


Assembly / Montage / Montage













Rating Plate / Plaque signalétique / Typeplaatje

| | | | |
|------------------|-------------|---|---|
| Modell EHD68200P | | Prod.Nr. 949 592 671 | |
| Typ 55GDDD4AG | 230 V | 50 Hz | Induction 7,4 kW |
| Made in Germany | Ser.Nr..... | 7,4 kW |  |
| ELECTROLUX | |   |  |

www.electrolux.com

www.electrolux.be