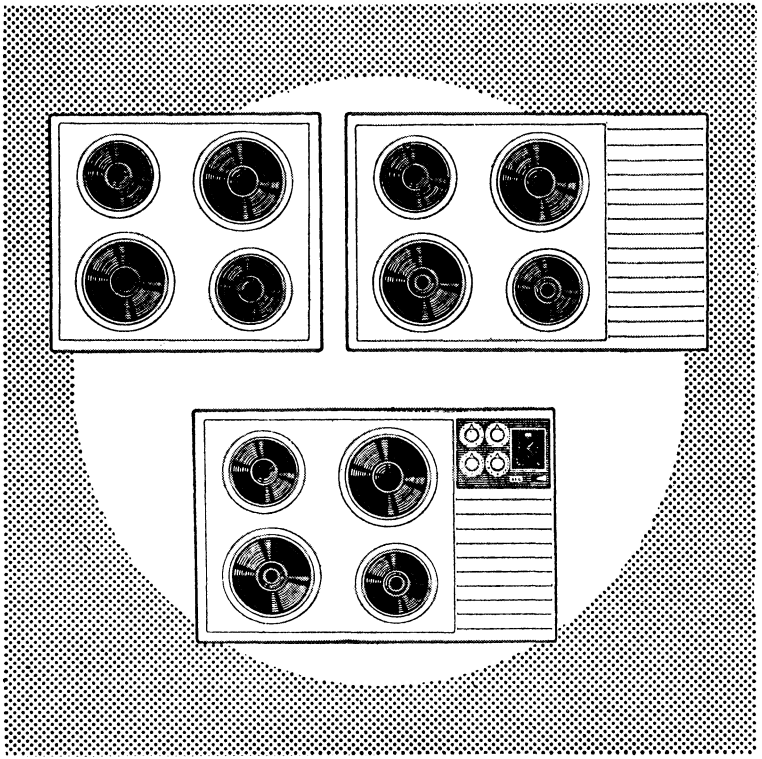


Electric Built-In Hob Units

Installation and Operating Instructions

EME 4.48 R, EM 4.58 D, EME 4.58 D, EME 4.77 D, EKMUE 4.77

AEG

Your AEG Hob Unit

will last for years, providing you follow the directions in this booklet, they are extremely important for the correct use of the hob unit.

IMPORTANT:

This equipment is designed specifically for domestic purposes and the manufactures cannot accept responsibility if used in any other type of installation. All electrical installations must be carried out by a competent electrical contractor, to IEE wiring regulations.

A. FOR THE INSTALLER

Installation of the hob unit
To install the hob unit a cut out in the work top has to be provided according to the sketches indicated below.

The buitl-in hob unit must fit in the aperture so that the automatic plates or the quick action cooker plates are positioned in the front.

No support strips should remain underneath the cut out in the work top; these should be sawed back to come in line with the edges of the aperture.

The voltage across the elements is placed from 25 to 35 mm. With stronger work tops the aperture has to be enlarged accordingly where the cooker plates are situated.

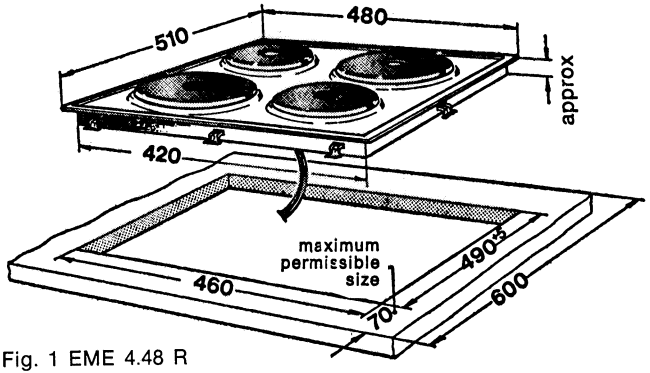


Fig. 1 EME 4.48 R

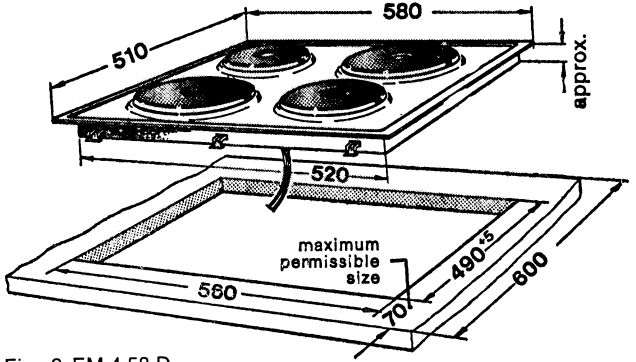


Fig. 2 EM 4.58 D
EME 4.58 D

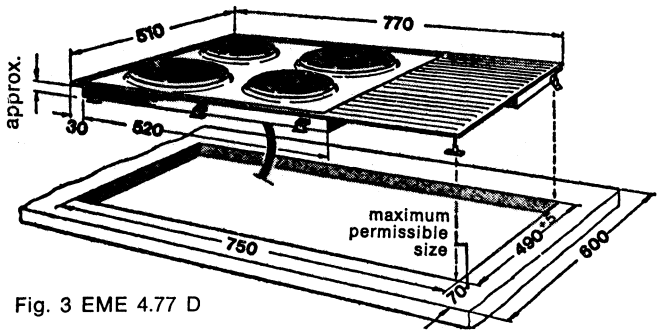
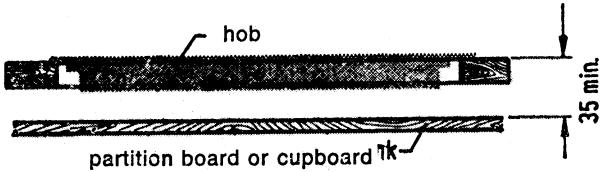
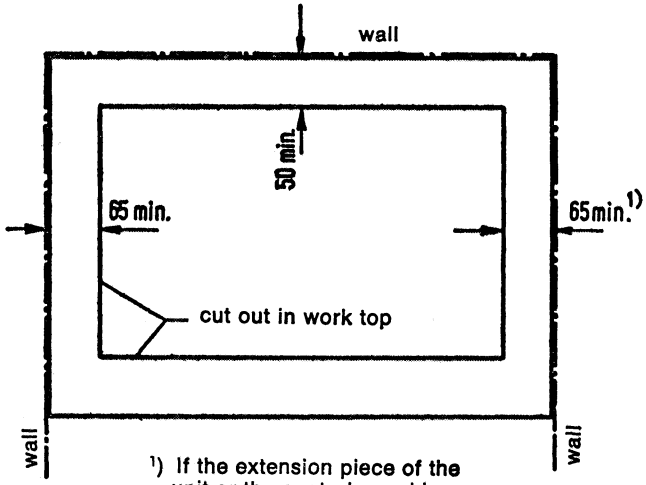


Fig. 3 EME 4.77 D





1) If the extension piece of the unit or the control panel is situated on the right, this width can be reduced to 25 minimum.

Fig. 4 Minimum distances to surrounding walls.

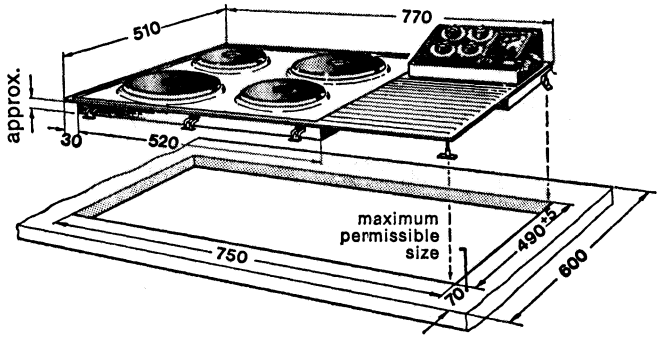
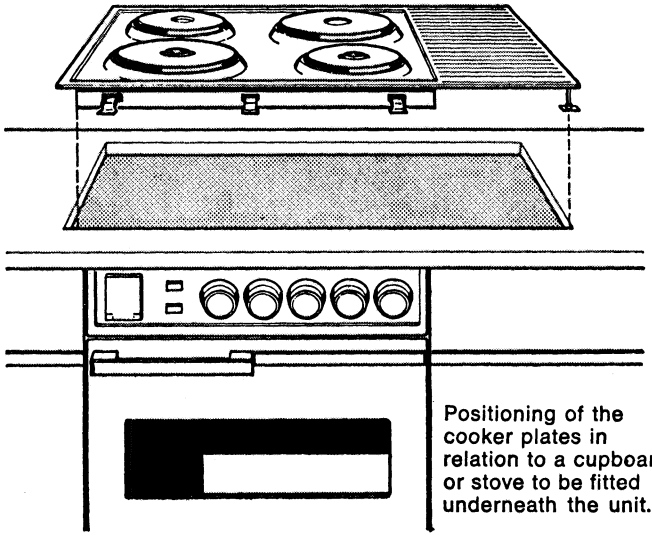


Fig. 5 EKMUE 4.77

In case a cupboard with a top is to be fitted underneath the work top (or a stove for that matter) an additional cut out has to be provided to cover the area of the cooker plates.

Furthermore, it must be ensured that no inflammable objects or articles which catch fire easily or which are deformable, are placed directly below the cooker plates.



Positioning of the cooker plates in relation to a cupboard or stove to be fitted underneath the unit.

Fig. 6

The enclosed durable, elastic and heat-resistant seal strip is to be laid into the hob edge so that only a small overlap remains towards the contact surface (see fig. 7).

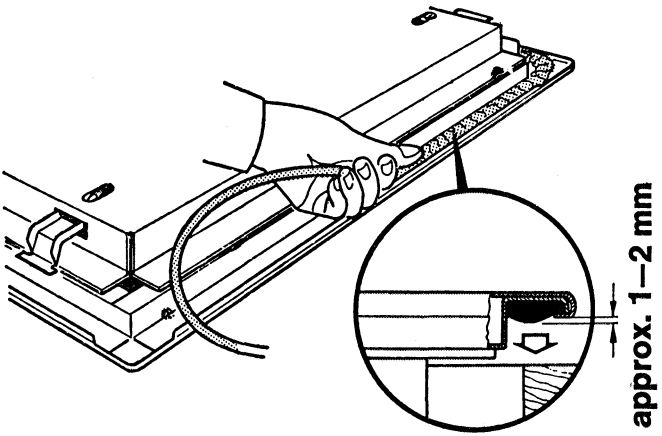


Fig. 7

Before placing the hob unit in the work top the screws of the clamping strip have to be unscrewed (fig. 8 a and 8 b).

Afterwards the hob has to be srewed into the work top according to figs. 8 a and 8 b.

Please make sure that the work surface and also the hob unit are mounted level. Only then, for instance, will you get equal distribution of the fat in the pan, because the cooker plates in themselves are manufactured absolutely level.

The screw caps which are used to hold the work surface have to be hand tightened only.

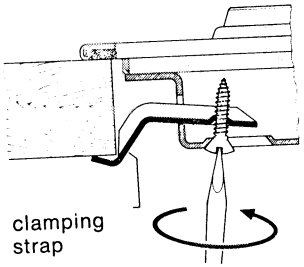
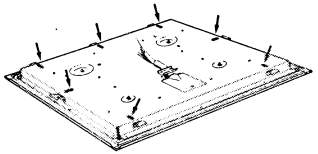


Fig. 8 a and 8 b



Description of circuit connection for hob and stove, control panel respectively.

The circuit connection between the cooker plates and the device which they are being combined with, is provided through flexible plug-contacts ("Wielandstecker"). These plug-contacts are marked with lines which have to meet up if the parts have been joined together correctly.

The earth wires of the cooker plates have to be connected up with the earth wires of the switch strip; to be tightened with the enclosed special screws.

Final Adjustment of the Cooker Plates

If not already the case, the cooker plates can be made level by finally adjusting them with the adjusting screws (1-2-3) which can be reached from underneath (fig. 9).

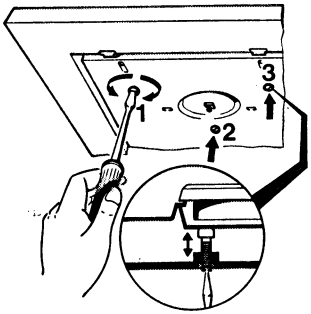
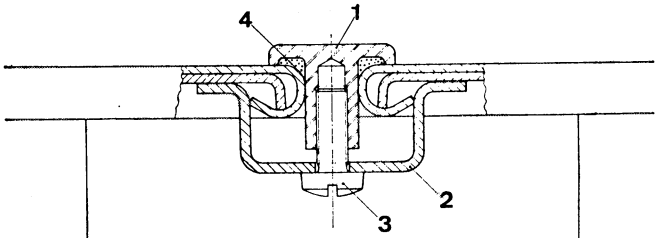


Fig. 9

Connection of two built-in hob unites



1 Rail to give protection from the top
2 Rail to support the joint from below
3 Screw "M 3 x 8" 4 off
4 Seal

Fig. 10

The built-in hob units should be placed in the aperture side by side.

The rail 1 and the seal 4 should be placed between the hobs from the top as indicated in fig. 10.

Rail 2 should then be screwed against rail 1 by using screws 3 (4 off).

After that the built-in hob units should be tightened as described in the installation instructions.

The Connection

IMPORTANT: SEE FOOTNOTE ON PAGE 3

AEG electric built-in appliances conform to safety regulations laid out by VDE ("Association of German Engineers")/CEE. According to these heat emission can be as high as 60° plus room temperature.

Should any damages occur, please consult the dealer from whom you have obtained the appliance, or your AEG Service Agent.

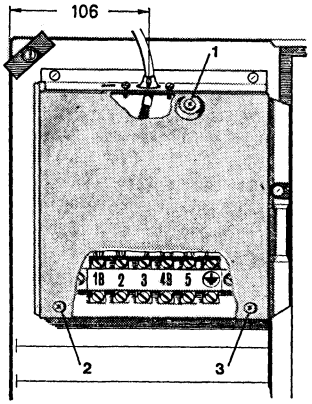


Fig. 11

After screws 1, 2 and 3 have been untightened, the tope of the installation case can be lifted up.

B. FOR THE HOUSEWIFE

Description of the Cooker Plates and the "Seven Position Switch"

According to the type, your built-in hob unit can be fitted with the following cooker plates:

18 cm (7") Regla automatic plate (large red dot)
= 2100 W

14,5 cm (5¾") Regla automatic plate (large red dot)
= 1500 W

18 cm Quick Action cooker plate with kmall red dot
= 2100 W

14,5 cm Quick Action cooker plate with small red dot
= 1500 W

18 cm standard cooker plate without special marking
= 1500 W

14,5 cm standard cooker plate without special marking
= 1000 W

Ther cooker plates are of a heat resisting special cast construction, and are built-in firmly into the hob.

The cooker plates are set into a stainless steel hob so that boiled over food cannot get under the cooker plates or into the cupboard. The heat output of the individual cooker plates can be regulated over a wide range with the approved seven position switch. The knobs of the appliance to be fitted underneath the hob unit as well as the knobs of the control panel for the hob unit can be switched into 6 different positions besides the "off-position" 0. On the dial plates you find the numbers 0, III, II and I and between the numbers one dot. The dots between the numbers indicate three addational intermediate positions. You have to select these Intermediate positions when the heat output of the next higher position is too large or the heat output of the next lower position too small. The automatic cooker plates 18 and 14,5 cm diameter offer you the possibility to cook automatically. "Automatically", that means: You put the ingredients into the pot, you switch the knob into the right position, and at the end you just take off the ready cooked meal. A special leaflet which tells you all about the operating instructions of the automatic cooker plates is enclosed with your built-in hob unit (fig. 12).

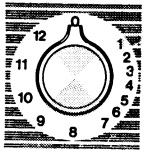


Fig. 12

If you intend to work rationally with your new buitl-in hob unit and if you want to save electricity, we would advise you in any case to switch off the cooker plate well before the meal is ready. Doing this you take advantage of the stored up amount of heat. The cooker plates of your hob unit should never be switched on whilst they are empty.

Selection of Pots

You can use all pots irrespective of the material, provided they have a level smooth bottom. Most suitable, of course, are special electric pots with a plain level ground bottom.

The size of the pots should comply with the size of the plates. It is most economical if the diameter of the pots is approximately 2 cm larger than that of the plate. In any case the diameter of the pot should not be smaller than that of the plate. Boiling and frying with pots which are bend and only touch the plate in parts is uneconomical and leads to damage of the plates.

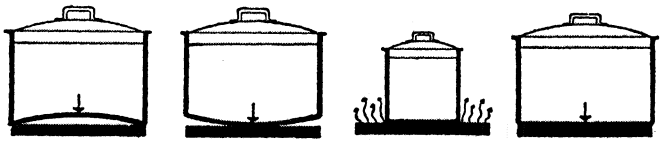
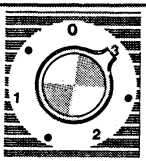
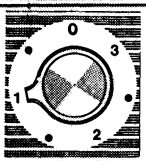
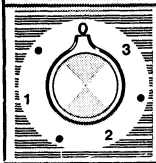


Fig. 13: The best heat transfer can be obtained with a level pot of the same size as the plate.

The use of pots and pans made from stainless steel has proved very advantageous. Pots made from aluminium with strong bottoms are very suitable for use with electric stoves in general because the conductivity of such material is very good.

The use of heat resistant glass and china is also possible with the electric stove. Pot and plate should have the same diameter. To start off with you should only use position II so that the heating happens gradually. Please note that cold fluids must not be poured into hot glass or china. To continue the boiling process you may then choose a suitable low position. With our seven position switches we offer you a wide range of positions so that you can leave a meel on the plates without having to be there all the time and having in eye on it.

Tabelle

Switch Position	Working Range	18 cm dia Quick Action Cooker Plate	18 cm dia Standard Cooker Plate	14,5 cm dia Standard Cooker Plate	14,5 cm dia Quick Action Cooker Plate
	III Start Boiling	2000 W	1500 W	1000 W	1500 W
	●	1200 W	1100 W	740 W	750 W
	II Frying	900 W	800 W	500 W	500 W
	●	300 W	300 W	240 W	250 W
	I Simmering	225 W	220 W	165 W	165 W
	●	175 W	140 W	100 W	140 W
	0 Off (stored heat)	0	0	0	0

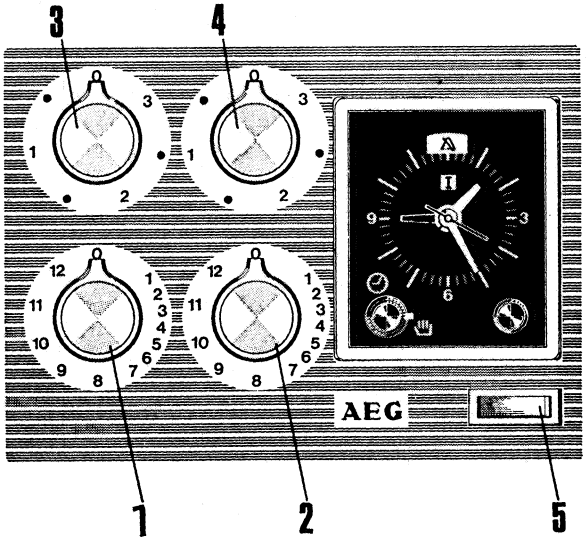


Fig. 14 Control panel with automatic clock

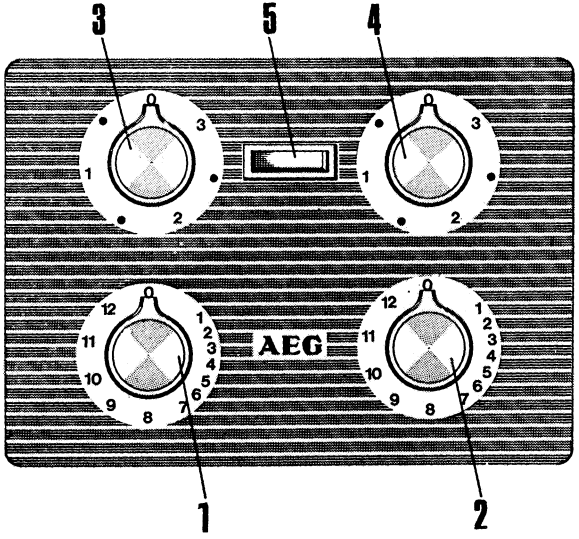


Fig. 15 Control panel without clock

1 = Knob for cooker plate left front

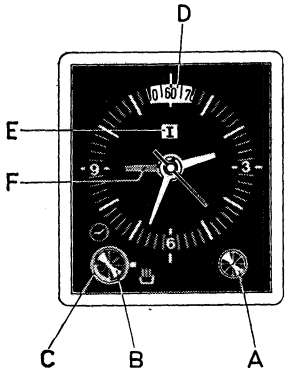
2 = Knob for cooker plate right front

3 = Knob for cooker plate left rear

4 = Knob for cooker plate right rear

5 = control lamp – yellow

The Automatic Clock



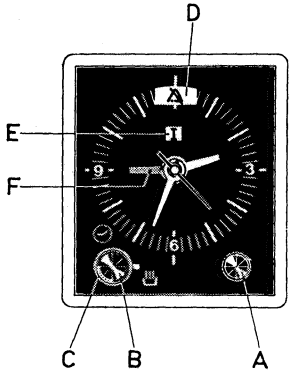


Fig. 16 and 17

A = Start button – to operate push and turn

B = Regulating button for:
a) short time alarm clock and cooking time duration – turn
b) time – wind up and turn

C = Transfer switch
a) automatic operation
b) short time alarm clock

D = Window and dial plate for short time alarm clock, i. e. cooking time duration

E = Window for transfer position

F = Pointer for start = green (only visable when the automatic control is in operation, otherwise covered by the time hand).

The automatic clock combines the following functions:
Time of day
Short time alarm clock
Automatic switch mechanism

You will soon be familiar with the function and operation of the automatic clock if you use it regularly and if you note the following directions:

1. Turn the knob of the 18 or 14,5 cm automatic plate to the required temperature.

2. **Switch on the automa ic clock if automatic starting or switching off is required.**

2.1 Turn the transfer switch with ring handle C, o symbol, in window E, you will then see a 0

2.2 **Regulating Example**
At 8.00 am a meal is being put on the 18 or 14,5 cm automatic plate which should be ready by 13.00 pm. The meal takes 1 hour to be ready.

2.3 **Cooking process to be started by switching on:**
Push and turn the regulating knob A until the green pointer stops on 12.00 pm.

2.4 **Cooking process duration (operation duration) to be switched on:**

Switch on the operating time by turning (60 minutes in this example) the regulation knob B, so that 60 minutes appear in window D.

The automatic switching mechanism starts to work immediately. It will switch on at 12.00 pm and after 1 hour, at 13.00 pm it will switch off.

The sound of a buzzer signifies the and of the cooking process and the buzzer switches itself off automatically after approx. 10 minutes.

Symbol in window D to be switched off by hand.

3. **Regulating if the automatic clock is to switch off only.**

3.1 **Regulating Example:**
A meal which is already in the process of getting ready (provided points 1 and 2.1 have been adhered to) should switch off at 13.00 pm. The dial plate for cooking duration permits a maximum cooking time of 180 minutes only. Therefore the end of the meal must lay within 180 minutes.

You turn regulating knob B to the desired cooking time which appears in window D.

4. After using the automatic clock the knob should be turned back to the off-position (0) and the transfer switch C on the clock should be turned back on the symbol

5. **General Remarks**

5.1 **Time**

Through winding up and turning of the regulating knob B you can set the time of the day. The hands can be turned forwards and backwards. The green pointer indicating the start of a cooking process is only visible if the automatic control is in use. Otherwise it is covered by the hand for the hour.

5.2 **Short time alarm clock**

You turn regulating knob B until the desired number appears in window E. The time lapse starts immediately. The signal switches itself off automatically after approx. 10 minutes, unless you switch the dial plate on to symbol. 

5.3 **Correcting of wrongly set times:**

Adjusting is possible at any time by turning regulating knob B either way.

5.4 During an automatic cooking process the spare automatic cooker plate stays locked and cannot be operated manually. Both automatic plates can of course be used together when the automatic controls are in operation.

Use of the Automatic Controls

The control lamp on your built-in hob unit indicates that a plate is switched on. Therefore this lamp is on during the whole automatic cooking process. It will go off when the controls are switched back to the off position (0).

Cleaning and Maintenance

Cleaning and maintenance of your built-in hob unit is an easy task for you because all parts are easily accessible.

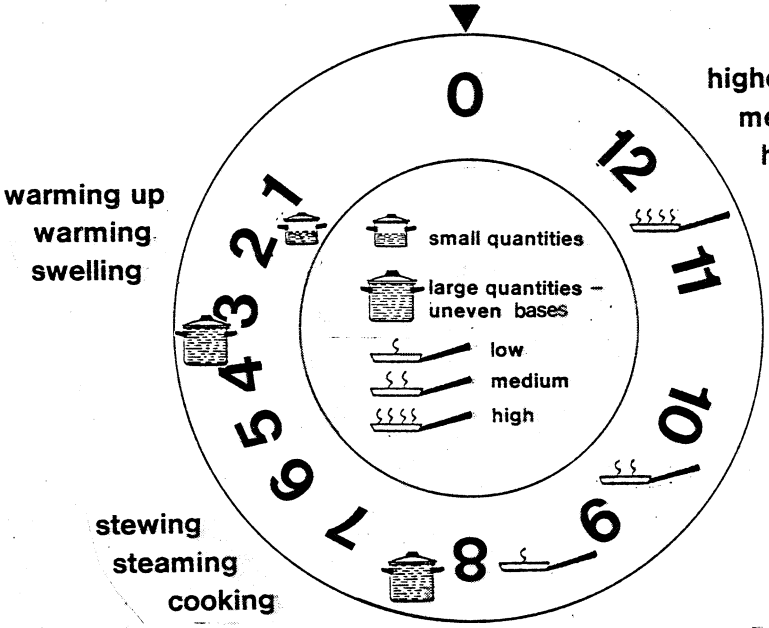
After the cooker plates have cooled down you should clean them thoroughly. The round spillage bowls can be washed down or just wiped over with a damp cloth. Avoid using corrosive (abrasives) detergents, particularly near the edges of the control panel. The cooker plates should daily be wiped clean and coated with some acid-free oil (vaseline or machine oil) – to be applied very thinly –.

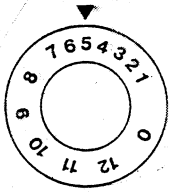
Please do not attempt to rub down the cooker plates with sand-paper. After some time the spillage bowls might turn slightly brown. This is a result of constant warmth and has nothing to do with corrosion. There are many suitable "stove cleansing pastes" on the market to clean the spillage bowls or other parts of the hob unit surface.

Before you use your built-in hob unit for the first time we would advise you to switch on all the cooker plates (on IIIf and leave them switched on for about 5 minutes without pots on. The protective coating which has been applied to protect the cooker plates from rust during transport will then evaporate. After that all parts should be washed down with a washing-up liquid solution.

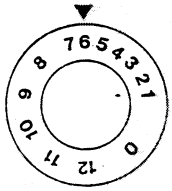
After taking these measures your hob unit is ready to be used.

Operation of the automatic cooking-plate



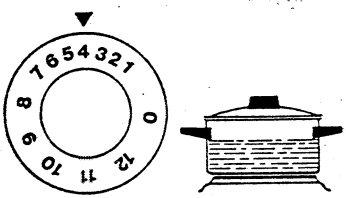


exact regulation depends on the pot and on the quantity of the content.
The following information shouldbe treated as a general guide

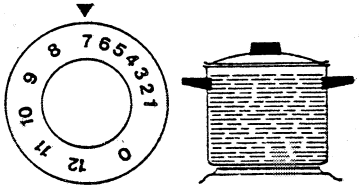


from the chart please adjust to the corresponding figure in the desired zone...

and change temperatures if required only in small steps
(no more than one figure higher or lower)



adjust lower with small quantities



adjust higher with larger quantities / and with uneven bases and with glassware.