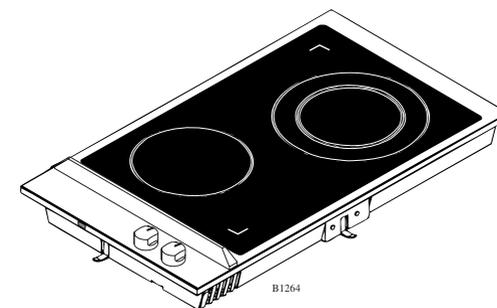


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INSTRUCTION BOOK

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 **From the Electrolux Group. The world's No. 1 choice.**

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

Congratulations from AEG

Dear Customer,

Congratulations with your new Hob.

It is important that you become familiar with the functions and features of the Hob. You should therefore read these operating instructions as they will help you get the most out of your new Hob.

Pay extra attention to sections marked . These are warning texts to help you avoid accidents.

Keep the operating instructions. They will come in handy if there is something you are not sure about, and should accompany the Hob if it is transferred to a new owner.

The structure of the operating instructions enables you to use them as a reference manual. The first part of the operating instructions contains a general description of your new product. Then follows a short introduction of the things to do before you use the Hob for the first time. The section “How to use” describes how the Hob is used in everyday life. Use this section until you are familiar with your new Hob. The section “Cleaning and Maintenance” provides information on both daily and more thorough cleaning of the individual components of the Hob. Should problems arise when you use the Hob, you can look in the section “Before calling service”, where there are instructions on how to remedy some practical and technical problems yourself.

Enjoy!

Regards,

AEG

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.

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How to read the operating instructions:

1... 2...Step by step



Hint and tips



Safety information



Environmental information

B1231



Safety information

These warnings are provided in the interests of your safety. Ensure you fully understand them before installing or using the appliance. Your safety is of paramount importance. If you are unsure about the meaning of these warnings contact the Customer Care Department for assistance.

Installing

Do not install the hob if the ceramic glass is damaged or cracked.

This hob must be installed according to the instructions supplied. Any installation work must be undertaken by a qualified competent person.

Do not alter the specifications or attempt to modify the appliance in any way.

During Use

The hob is intended for domestic cooking only. It is not designed for commercial/industrial purposes.

Ensure that all the control knobs are in the OFF position when not in use.

Do not use the hob if it is damaged in any way, contact your local AEG Service Centre.

Never use plastic or aluminium dishes on the hob.

Never leave the hob unattended while deep fat frying, or heating fats and oils.

The appliance is not intended for use by young children or infirm persons without supervision.

Child Safety

Young children should be supervised to ensure that they do not play with the appliance

The hob gets hot when it is in use. Children should be kept away until the hob has cooled.

Maintenance and Cleaning

Only clean this hob in accordance with the instructions given in this book.

Service

Repairs carried out by inexperienced persons may cause injury or serious malfunction of the appliance. Repairs must only be carried out by a qualified/competent person. Contact your local AEG Service Centre.

Disposal

Make the hob unusable by cutting off the cable.

Dispose of any packaging material and old appliances at an authorised disposal site.

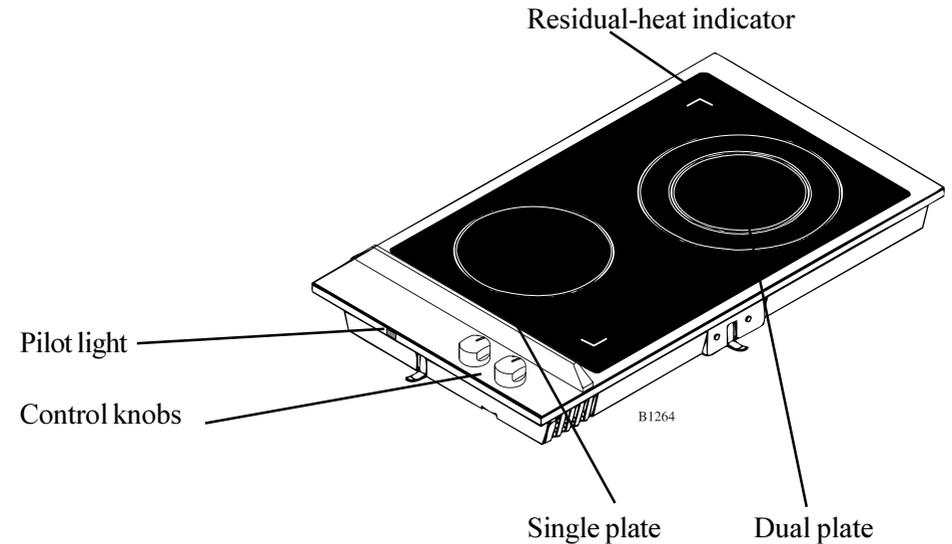
Service

Before calling service – Technical advice

Sympton	Solution
The hob is not working	Check your earth leak circuit breaker. Check fuses.
The hob becomes hot	The ceramic hob will reach a temperature of 80°C. It may, however, become even hotter if you use cooking utensils with uneven bases or which does not match the size of the cooking zone.
The fuses keep blowing	Too many electrical appliances may be in use at the same time. If the hob is connected to a 10 Amp fuse group, the risk of overloading will be considerable.
The cooking zones do not heat sufficiently	The cooking utensils must match the size of the cooking zone. Check that the cooking utensils have level bases by holding them against the edge of the work top, for example. Bring a litre of water to the boil in a saucepan with a lid. The cooking zone should be adjusted to the highest setting. The boiling time on the 12 cm cooking zone is approx. 25 min. The boiling time on the 14 cm cooking zone is approx. 13 min. The boiling time on the 18 cm cooking zone is approx. 10 min.

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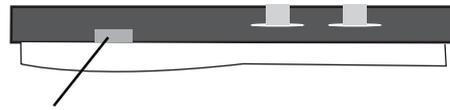
Description of the product



How to use

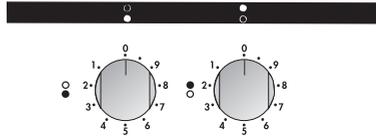
Control knob (to the left)

- Control knob for regulating the double plate at the rear
- Control knob for regulating the small plate at the front.



Pilot light

B1307



Regulating

The regulating of heat is graduation-free for both plates on a scale from 1 to 9.

- “1” Represents lowest heat
- “9” Represents maximum heat.
- “0” Represents “OFF”.

Operating the dual plate: When you switch on the dual plate only the centre of the cooking zone will operate. Select the required setting.

To select both cooking zone Turn the control knob past “9” to stop. Turn back to the required setting.

To return to centre zone only: Turn the control knob back to “0”. Control knob on again and choose the required setting.

- i** Do not use the ceramic hob if the glass is damaged.
If a fault or crack appears during cooking disconnect the hob immediately and contact AEG Service.

It is better to use two pans rather than overfill one, or use half quantities.

3. What to use

Use firm fruit or vegetables and wash well before using.

4. Types of sugar

Preserving sugar gives clear jam, however granulated sugar is cheaper and gives equally good flavour.

5. Crystallization

Crystallization may be caused if sugar is not completely dissolved before bringing the jam to the boil. Over boiling will affect the flavour, setting properties and colour of the jam.

6. To test jam for setting.

If a jam thermometer is available, boil the jam to 140°C. Marmalade should be boiled to 106°C.

If no thermometer is available, remove the pan from the heat, place a sample of jam on a cold dish and cool quickly (i.e. in a freezer or frozen food compartment of a refrigerator). When cold, and if it is ready, it should crinkle and hold the mark of a finger run through it.

7.

The scum should be removed as soon as possible after setting, but marmalade should be allowed to cool before decanting into jars to prevent the peel rising.

Deep fat frying

For safety purposes, when deep fat frying, fill the pan 1/3 full of oil. **Do not cover** the pan with a lid and **do not** leave the pan unattended.

In the event of a fire, switch off at the electricity supply and cover the pan with a lid or damp cloth to assist in smothering the flames.

Do not use water on the fire. Leave the pan to cool for at least 30 minutes before moving it.

Do not leave the fat or oil in the frying pan on the hob to store it in case the hob is inadvertently switched **on**.

1. Preparing the food

Seal the food by coating with flour, egg and bread crumbs or batter. Do not use a basket with batter coated foods as they will stick.

2. Quantity of oil

For safety purposes, fill the pan only 1/3 full of oil.

3. Testing the temperature of the oil

It is advisable to use a thermometer to test the temperature of the oil.

Alternatively, drop a small cube of bread into oil which should brown in just under a minute if the oil is at the correct temperature, or 190°C.

4. Cooking the food

Lower the food gently into the oil. Do not add too much food at once or the temperature of the oil will be reduced and may result in soggy, greasy food. Turn the food if necessary, doughnuts float to the surface so they will not brown on the upper side if not turned. Once cooked, drain the food on absorbent paper.

5. Frying temperatures

	Temp in °C
First frying of potatoes	170
	175
	180
Second frying of potatoes	190
Frying chicken and fish	195
	200

Preserving

1. Pan size

Do not use a pan that overlaps the perimeter of the hob trim.

2. Filling the pan

To allow for a full rolling boil, the pan should be no more than 1/3 full when all the ingredients have been added.

Pilot light

Pilot light is activated when either of the zones are turned on, and will remain on until the cooking zones are switched off.

Residual-Heat indicator

Each plate has a residual heat indicator which remains on as long as the temperature of the cooking zone exceeds 80°C, even if the cooking zone is switched off.

Settings for ordinary cooking zones

Step	Function
0	The cooking zone is switched off
1 - 2	Keeping warm
3 - 4	Gentle simmering
5 - 6	Simmering
7 - 8	Frying / browning
9	Bringing to the boil / quick frying / deep-frying

This table should be used as a guide only. The settings depend on the saucepan you use, quantity and contents. After a while you will learn to choose the correct settings. See also the section “Advice and hints for using the cooking zones”.

Advice and hints for using the cooking zones

 If you use the advice below you will save energy and make your cleaning tasks easier.

Adjust the cooking zones correctly. Select the highest setting for the cooking zones until the food is brought to the boil. Then reduce the setting as far as possible, without the food going off the boil.

 Use level saucepans. An uneven saucepan may increase the electricity consumption by up to 50 per cent. Check whether your saucepans have level bases by placing the item in question upside down on a work top and positioning a ruler on the base. A curved base, both inwards and outwards, will prolong the cooking time and increase the energy consumption

 The saucepan should match the cooking zone – or be slightly larger. Remember that a large saucepan can also hold small quantities. If the diameter of the base is too small, the energy consumption will increase, and any food boiling

over will burn onto the hot cooking zone.

 Saucepans with very shiny/bright bases will prolong the cooking time slightly compared with cooking utensils with matt/dark bases.

 Use a tightly fitting lid on the saucepan. Without a lid you use more than three times as much electricity.

Single-phase zero-earth

Cable type 1 mm² HO5VV-F.
The cable outside diameter must be between 7,5 and 10,5 mm.

Technical data

Cell Voltage 240 V

Electrical connection
240V - 50Hz

Total wattage 2900W

Instant heat effect 12/18 cm 700/1700 W
Instant heat effect 14 cm 1200 W

This unit is **CE** labelled to indicate conformity with the low voltage directive (73/23/EEC) and the EMC directive (89/336/EEC).

Unpacking

Check that the hob has no faults and is undamaged on delivery.

Transport damage

Any damage from transport which you have not carried out yourself must be reported to the retailer within one week of receipt.

Serial number

You will find the serial number of the hob on the rating plate, which is on the underside of the hob.

We recommend you write this number on the cover of this instruction, so that you have this information in the case of any service requirements.

Electrical installation

The electrical connection may only be performed by a qualified electrician/competent person. The electrical connection must be carried out in accordance with prevailing regulations for appliances using heavy current. The connection must comply with any specific requirements specified by the local electricity supply authority.

There must be no interference with any of the unit's electrical parts.

The cable is mounted in the pegs as shown.

Unscrew the cover while connecting the cables.

A unit led directly to the power point or the outlet rose.

More units may be connected via one or more junction boxes.

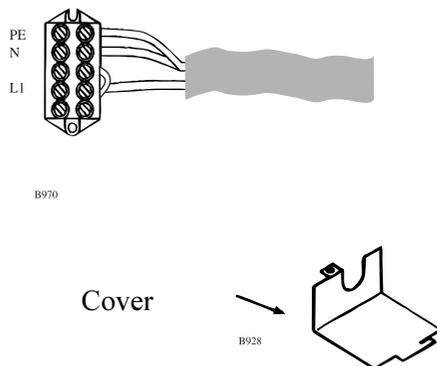
The cable must be connected via an external switch with a contact separation of at least 3 mm in each pole.

Please observe these instructions, otherwise the warranty will not cover any damage that may occur.

Single-phase zero-earth

Cable type 1,5 mm² HO5VV-F.

The cable outside diameter must be between 7,5 and 10,5 mm.



Check whether your cooking utensils has level bases by placing the item in question upside down on a work top and positioning a ruler on the base. A curved base, both inwards and outwards, will prolong the cooking time and increase the energy consumption. If the diameter of the base is too small, the energy consumption will increase, and any food boiling over will burn onto the hot cooking zone.

Cooking utensils with very shiny/bright bases will prolong the cooking time slightly compared with cooking utensils with matt/dark bases.

Cleaning and maintenance of



For reasons of hygiene and safety, the cooking zones must be kept clean. Grease stains and spilled food generate smoke when heated, and can even cause fire.

Splashguard

The splashguard can be removed to make it easier to clean the surface.

What to do:

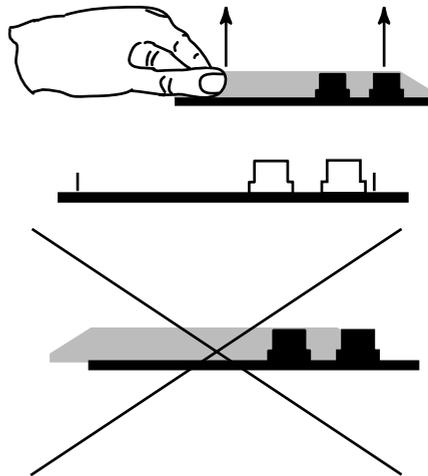
1. Hold the splashguard as shown in the diagram.
2. Lift the splashguard straight up
3. Clean the top surface as described in “cleaning the steel surface”.
Be aware of the two retaining pegs, which are sharp.
4. Replace the splashguard in position ENSURE that it is fitted the correct way round.



Never use hard or sharp implements to lift off the splashguard.

Do not wash the splashguard in a dishwasher.

The hob must not be used with the splashguard off.



It is not necessary to attach the reinforcement beam to the work top surface, as it is held in place by a specially designed moulding, which is incorporated in the hob units flanges.

The units externally measured length

145 mm:

Cooker hood

290 mm:

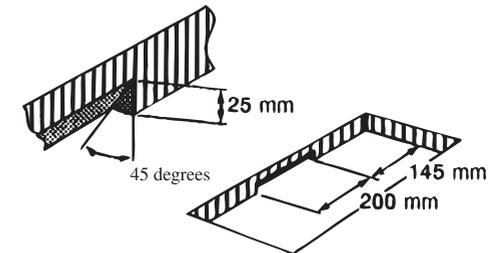
Two-zone ceramic-top electric hob
Two-burner gas hob
Grill
Fryer
Wok

580 mm:

Four-zone ceramic-top electric hob
Four-burner gas hob

725 mm:

Four-zone ceramic-top electric hob



Installation of a single unit

When mounting a single unit, be it a half- or full size unit, in a worktop surface which is thicker than 30 mm, it is necessary to make a special notch in both sides of the cut-out hole, as shown in the adjacent drawing.

The purpose of these notches is to create space for the electrical cables.

Mounting

Caution: In order to avoid a hazard this appliance must be installed according to these instructions for installation

The appliance unit can be mounted in any type of kitchen with a work top whose thickness is between 28 mm and 40 mm.

Clearance

The distance between the top side of the work top and the carpentry underneath must be at least 47 mm.

Fixing

Screw the fixing brackets out to such an extent that they can be turned in under the work top. Tighten the brackets on to the work top with an ordinary screwdriver.

Cut-out measurements

One rectangular hole is sawn out for the appliance combination chosen.

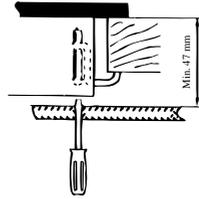
The depth of the cut-out for any unit is: 490 mm

Length of hole = sum of all units' externally measured length, less 20 mm.

Mounting of Reinforcement Beams

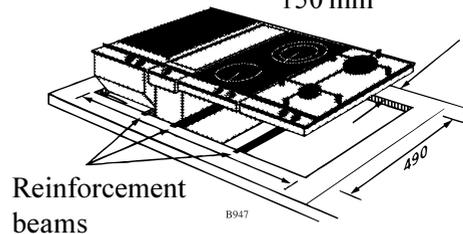
A reinforcement Beam, with supporting flanges at each end, is included with each two-burner unit. For unit combinations, a reinforcement beam must be used between each unit.

1787



Minimum distance to wall: 150 mm

Minimum distance to wall (non-flammable material): 150 mm



Reinforcement beams

Stainless steel surfaces

Clean the appliance after use with a soft cloth well wrung out in warm water, use a small amount of liquid detergent for stubborn soiling. Stainless steel parts may become straw coloured with use, use a proprietary stainless steel cleaner to remove this straw discolouration.

Never use metal wool, metal sponges or other abrasive cleaning agents.

The ceramic glass hob

Immediately scrape off stains caused by food which has boiled over using the scraper supplied with the hob, spilled sugar, dishes containing sugar (jam, juice, etc.), melted plastic and aluminium foil while the ceramic hob is still hot. If the ceramic hob is allowed to cool it may become damaged. A dirty ceramic hob decreases the heat transfer between cooking zones and cookware.

After use the cooking zones should be wiped with a damp cloth with washing up liquid. For severe soiling you can follow these steps:

1. Remove stains etc., with the ceramic hob scraper.
2. Make sure that the ceramic hob has cooled down. Use a ceramic cleaning agent, such as vitrocLEN.

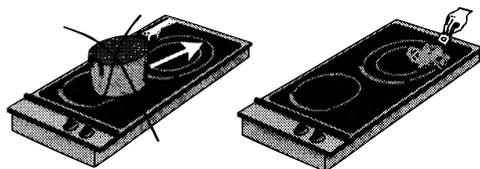
2214

3. Wipe the ceramic hob clean with a damp cloth or kitchen roll. Tough stains can be removed by rubbing the stain hard with kitchen roll.
4. Wipe off remaining cleaning agent with a damp cloth.
5. Wipe with a dry cloth, if required.

Make sure that the ceramic hob is dry when you heat it up again. Ceramic hobs can develop rainbow-like stripes if heated while damp.

Tips on the use of the ceramic hob unit

Do not slide saucepans across the surface of the hob - always lift the pan when placing it on, or removing it from the ceramic surface.

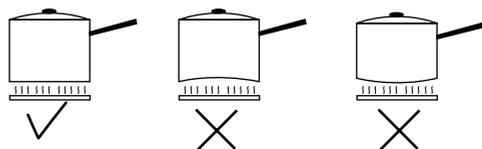


Wipe the bottom surface of the pots and pans with a clean dry cloth before placing them on the ceramic surface. This helps to reduce cleaning and prevents scratching the hob glass.

Wipe off spills whilst the hob is warm.

Select the highest setting for the cooking zones until the food is brought to the boil, then reduce the setting.

Use saucepans with an even base. An uneven based saucepan may increase the electricity consumption by up to 50%.



The saucepan should match the cooking zone or be slightly larger.

Use a tightly fitting lid on the saucepan to reduce electricity consumption.

The decorative pattern on the ceramic surface can become scratched and marred with use, depending upon maintenance, but does not adversely affect performance.

Such blemishes are not covered by the warranty and do not affect the operation of the hob.

Spills and melts must be removed immediately, while the surface is still warm, using the scraper supplied with the unit. Especially damaging are melted plastic, aluminum, or any foodstuff containing sugar, including natural sugar, as these can create permanent “pockmarks” and craters on the ceramic surface. After scraping polish thoroughly with the cleaning agent supplied with the unit.

Utensils which have been in contact with the above-mentioned melted materials must be cleaned thoroughly before used again on the ceramic-top hob unit.

Defects in the ceramic surface which can be related to the above are not covered by the warranty.

Warning:

Aluminum foil and plastic utensils are not to be placed on hot surfaces. The surface may not be used for storage.

Do not stare at the heating units when in operation.