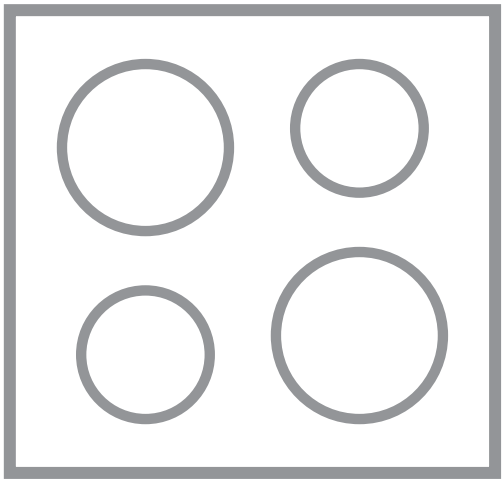
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EN **User Manual**
Hob

USER MANUAL



AEG

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FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.
Visit our website for:



Get usage advice, brochures, trouble shooter, service information:
www.aeg.com/webselfservice



Register your product for better service:
www.registeraeg.com

CUSTOMER CARE AND SERVICE

Always use original spare parts.
When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.
The information can be found on the rating plate.

⚠ Warning / Caution-Safety information

ⓘ General information and tips

Environmental information

Subject to change without notice.

1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damages that are the result of incorrect installation or

usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children between 3 and 8 years of age and persons with very extensive and complex disabilities shall be kept away unless continuously supervised.
- Children of less than 3 years of age should be kept away unless continuously supervised.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- WARNING: Danger of fire: Do not store items on the cooking surfaces.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use a steam cleaner to clean the appliance.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- If the glass ceramic surface / glass surface is cracked, switch off the appliance and unplug it from the mains. In case the appliance is connected to the mains directly using junction box, remove the fuse to disconnect the appliance from power supply. In either case contact the Authorised Service Centre.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- WARNING: Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

2. CONDITIONS OF USE

This appliance is intended to be used in household and similar applications such as:

- Farm houses
- By clients in serviced apartments, holiday apartments and other residential type environments.

3. SAFETY INSTRUCTIONS

3.1 Installation

WARNING!
Only a qualified person must install this appliance.

WARNING!
Risk of injury or damage to the appliance.

- Remove all the packaging.

- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Keep the minimum distance from other appliances and units.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Seal the cut surfaces with a sealant to prevent moisture to cause swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware falling from the appliance when the door or the window is opened.
- Each appliance has cooling fans on the bottom.
- If the appliance is installed above a drawer:
  - Do not store any small pieces or sheets of paper that could be pulled in, as they can damage the cooling fans or impair the cooling system.
  - Keep a distance of minimum 2 cm between the bottom of the appliance and parts stored in the drawer.
- Remove any separator panels installed in the cabinet below the appliance.

3.2 Electrical Connection

WARNING!
Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Before carrying out any operation make sure that the appliance is disconnected from the power supply.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.
- Use the correct electricity mains cable.
- Do not let the electricity mains cable tangle.
- Make sure that a shock protection is installed.
- Use the strain relief clamp on the cable.
- Make sure the mains cable or plug (if applicable) does not touch the hot appliance or hot cookware, when you connect the appliance to the near sockets.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug (if applicable) or to the mains cable. Contact our Authorised Service Centre or an electrician to change a damaged mains cable.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

3.3 Use

WARNING!
Risk of injury, burns and electric shock.

- Remove all the packaging, labelling and protective film (if applicable) before first use.
- This appliance is for household use only.

- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Set the cooking zone to "off" after each use.
- Do not rely on the pan detector.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply. This to prevent an electrical shock.
- Users with a pacemaker must keep a distance of minimum 30 cm from the induction cooking zones when the appliance is in operation.
- When you place food into hot oil, it may splash.



WARNING!
Risk of fire and explosion

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



WARNING!
Risk of damage to the appliance.

- Do not keep hot cookware on the control panel.
- Do not put a hot pan cover on the glass surface of the hob.
- Do not let cookware to boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass / glass ceramic. Always lift these objects up when you have to move them on the cooking surface.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

3.4 Care and cleaning

- Clean the appliance regularly to prevent the deterioration of the surface material.
- Deactivate the appliance and let it cool down before you clean it.
- Disconnect the appliance from the electrical supply before maintenance.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use any abrasive products, abrasive cleaning pads, solvents or metal objects.

3.5 Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

3.6 Disposal



WARNING!
Risk of injury or suffocation.

- Contact your municipal authority for information on how to discard the appliance correctly.
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.

4. INSTALLATION

WARNING!
Refer to Safety chapters.

4.1 Before the installation

Before you install the hob, write down the information bellow from the rating plate. The rating plate is on the bottom of the hob.

Serial number .....

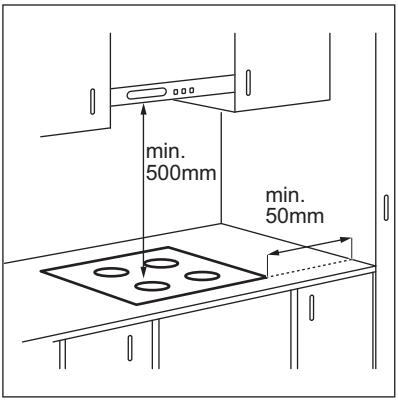
4.2 Built-in hobs

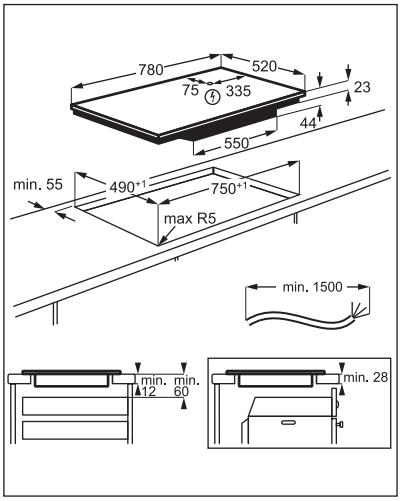
Only use the built-in hobs after you assemble the hob into correct built-in units and work surfaces that align to the standards.

4.3 Connection cable

- The hob is supplied with a connection cable.
- To replace the damaged mains cable, use the cable type: H05V2V2-F which withstands a temperature of 90°C or higher. Speak to your local Service Centre.

4.4 Assembly

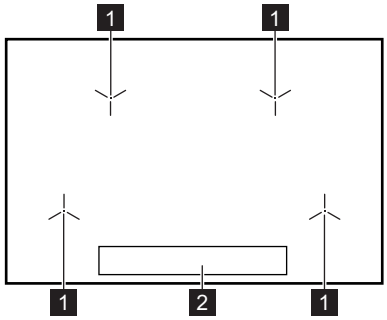




If the appliance is installed above a drawer, the hob ventilation can warm up the items stored in the drawer during the cooking process.

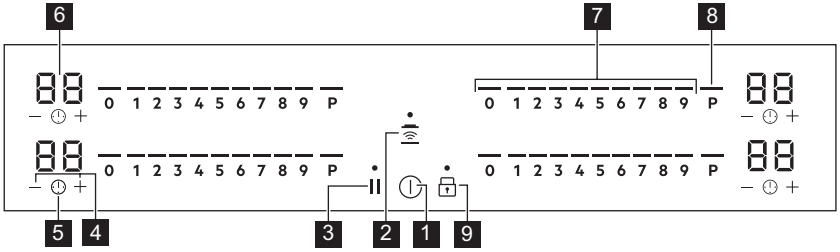
5. PRODUCT DESCRIPTION

5.1 Cooking surface layout



1 Induction cooking zone
2 Control panel

5.2 Control panel layout



To see the control panel and the zone positions activate the appliance with ⏻

Use the sensor fields to operate the appliance. The displays, indicators and sounds tell which functions operate.

	Sensor field	Function	Comment
1	⏻	ON / OFF	To activate and deactivate the hob.
2		Hob²Hood	To activate and deactivate the manual mode of the function.
3	⏸	Pause	To activate and deactivate the function.
4	+ / −	-	To increase or decrease the time.
5		-	To set the timer function.
6	-	Timer display	To show the time in minutes.

	Sensor field	Function	Comment
7	-	Control bar	To set a heat setting.
8	P	PowerBoost	To activate the function.
9		Lock / Child Safety Device	To lock / unlock the control panel.

5.3 OptiHeat Control (3 step Residual heat indicator)

WARNING!
/ / There is a risk of burns from residual heat. The indicators show the level of the residual heat for the cooking zones you are currently using. The indicators may also come on for the neighbouring cooking zones even if you are not using them.

The induction cooking zones produce the heat necessary for the cooking process directly in the bottom of the cookware. The glass ceramic is heated by the heat of the cookware.

When the hob is deactivated, the indicators are still visible. When the hob is cold enough, they disappear.

6. DAILY USE

WARNING!
Refer to Safety chapters.

6.1 Activating and deactivating

Touch ⏻ for 1 second to activate or deactivate the hob.
The control bars come on after you activate the hob and go off after you deactivate the hob.
When the hob is deactivated you can only see ⏻.

6.2 Automatic Switch Off

The function deactivates the hob automatically if:

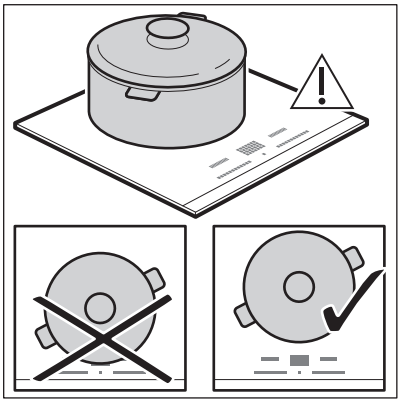
- you do not place any cookware on the hob for 50 seconds,
- you do not set the heat setting for 50 seconds after you place the cookware,
- you spill something or put something on the control panel for more than 10 seconds (a pan, a cloth). When you hear the acoustic signal, the hob deactivates. Remove the object or clean the control panel.
- the hob gets too hot (e.g. when a saucepan boils dry). Let the cooking zone cool down before you use the hob again.
- you do not deactivate a cooking zone or change the heat setting. After some time, the hob deactivates.

The relation between the heat setting and the time after which the hob deactivates:

Heat setting	The hob deactivates after
1 - 2	6 hours
3 - 4	5 hours
5	4 hours
6 - 9	1.5 hours

6.3 Using the cooking zones

CAUTION!
Do not place hot cookware on the control panel. There is a risk of damage to the electronic parts.

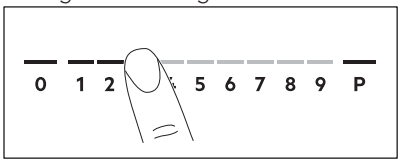


Place the cookware in the centre of the selected zone. Induction cooking zones adapt to the dimension of the bottom of the cookware automatically.

Once the pot is detected, the heat setting 0 comes on.

6.4 The heat setting

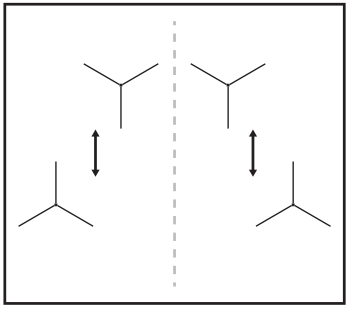
Touch the control bar at the desired heat setting or move your finger along the control bar to set or change the heat setting for a cooking zone.



Once you place a pot on the cooking zone and set the heat setting, it remains the same for 50 seconds after you remove the pot. The control bar blinks for the second half of that time. If you place the pot on the cooking zone again within this time, the heat setting reactivates. Otherwise the cooking zone deactivates.

6.5 Power management function

- Cooking zones are grouped according to the location and number of the phases in the hob. See the illustration.
- Each phase has a maximum electricity loading of 3680 W.
- The function divides the power between cooking zones connected to the same phase.
- The function activates when the total electricity loading of the cooking zones connected to a single phase exceeds 3680 W.
- The function decreases the power of the other cooking zones connected to the same phase.
- For cooking zones that have a reduced power, the control panel shows the maximum possible heat settings.
- If a higher heat setting is not available reduce it for the other cooking zones first.
- The activation of the function depends on the number and size of pots.



6.6 PowerBoost

This function activates more power for the appropriate induction cooking zone, depending on the cookware size. The function can be activated only for a limited period of time.

Touch P to activate the function for the cooking zone.
The function deactivates automatically.

For maximum duration values, refer to "Technical data".

6.7 Timer

Count Down Timer

Use this function to specify how long a cooking zone should operate during a single cooking session.

Set the heat setting for the appropriate cooking zone and then set the function.

1. Touch ⏲ to activate the function or change the time.

The timer digits 00 and the indicators + and − come on the display.
If the timer is not set, + and − disappear after 3 seconds.

2. Touch + or − to set the time (00 - 99 minutes).

After 3 seconds, the timer starts to count down automatically. The indicators +, and − disappear.
When the time comes to an end, a signal sounds and 00 flashes. To stop the signal, touch ⏲.

To deactivate the function: touch ⏲. The indicators + and − come on. Use − or + to set 00 on the display.
Alternatively, set the heat level to 0. As a result, a signal sounds and the timer is cancelled.

Minute Minder

You can use this function when the hob is activated but the cooking zones do not operate.

Place a pot on a cooking zone to see ⏲ symbol.

1. Touch ⏲ to activate the function.
2. Touch + or − to set the time.

The function starts automatically after 4 seconds.
When you set the function, you can remove the pot.

When the time comes to an end, a signal sounds and 00 flashes. Touch ⏲ to stop the signal.

To deactivate the function: touch ⏲. The indicators + and − light up. Use − or + to set 00 on the display.

The function has no effect on the operation of the cooking zones.

6.8 Pause

This function sets all cooking zones that operate to the lowest heat setting.

When the function is active, ⏲, ⏸ or ⏲ symbols can be used.

Touch ⏸ to activate the function.
The heat setting is lowered to 1.
To deactivate the function, touch ⏸. The previous heat setting comes on.

6.9 Lock

You can lock the control panel while the hob operates. It prevents an accidental change of the heat setting.

Set the heat setting first.

Touch 🔒 to activate the function.
To deactivate the function, touch 🔒.

When you deactivate the hob, you also deactivate this function.

6.10 Child Safety Device

This function prevents an accidental operation of the hob.

Activate the hob first and do not set the heat setting.

Touch 🔒 until signal sounds and the indicator comes on to activate the function.
The control bars disappear. Deactivate the hob.

When you deactivate the hob, the function is still active.

To deactivate the function for only one cooking time: Activate the hob with ⏻. 🔒 comes on. Touch 🔒 until signal sounds and the indicator comes off. The control bar appears. Set the heat setting within 50 seconds.You can operate the hob. When you deactivate the hob with ⏻ the function is still active.

To deactivate the function permanently: Activate the hob and do not set the heat setting. Touch 🔒 until signal sounds and the indicator comes off. The control bars appear. Deactivate the hob.

6.11 OffSound Control (Deactivating and activating the sounds)

Deactivate the hob first.

1. Touch ⏻ for 3 seconds to activate the function.

The display comes on and goes out.

2. Touch 🔒 for 3 seconds.

b0 or b 1 comes on.

3. Touch + of the timer to choose one of the following:
   - b 1 - the sounds are off
   - b0 - the sounds are on
4. Wait until the hob deactivates automatically to confirm your selection.

When the function is set to b 1 you can hear the sounds only when:

- you touch ⏻
- Minute Minder comes down
- Count Down Timer comes down
- you put something on the control panel.

6.12 Hob²Hood

It is an advanced automatic function which connects the hob to a special hood. Both the hob and the hood have an infrared signal communicator. Speed of the fan is defined automatically on the basis of the mode setting and temperature of the hottest cookware on the hob. You can also operate the fan from the hob manually.

For most of the hoods, the remote system is originally deactivated. Activate it before you use the function. For more information refer to the hood user manual.

Operating the function automatically
To operate the function automatically set the automatic mode to H1 – H6. The hob is originally set to H5. The hood reacts whenever you operate the hob. The hob recognizes the temperature of the cookware automatically and adjusts the speed of the fan.

Activating the light
You can set the hob to activate the light automatically whenever you activate the hob. To do so set the automatic mode to H1 – H6.

The light on the hood deactivates 2 minutes after deactivating the hob.

Automatic modes

	Auto-matic light	Boiling[1)]	Frying[2)]
Mode H0	Off	Off	Off
Mode H1	On	Off	Off
Mode H2[3)]	On	Fan speed 1	Fan speed 1
Mode H3	On	Off	Fan speed 1
Mode H4	On	Fan speed 1	Fan speed 1
Mode H5	On	Fan speed 1	Fan speed 2

	Auto-matic light	Boiling[1)]	Frying[2)]
Mode H6	On	Fan speed 2	Fan speed 3

[1)] The hob detects the boiling process and activates the fan speed in accordance with the automatic mode.

[2)] The hob detects the frying process and activates the fan speed in accordance with the automatic mode.

[3)] This mode activates the fan and the light and does not rely on the temperature.

Changing the automatic mode

1. Deactivate the appliance.
2. Touch ⏻ for 3 seconds.

The display comes on and goes off.

3. Touch 🔒 for 3 seconds.
4. Touch ⏲ a few times until H comes on.
5. Touch + of the Timer to select an automatic mode.

When you finish cooking and deactivate the hob, the hood fan may still operate for a certain period of time. After that time the system deactivates the fan automatically and prevents you from an accidental activation of the fan for the next 30 seconds.

To operate the hood directly on the hood panel deactivate the automatic mode of the function.

Operating the fan speed manually

You can also operate the fan from the hob manually.

Touch 📶 when the hob is active. This deactivates automatic operation of the function and allows you to change the fan speed manually.

When you press 📶, you raise the fan speed by one. When you reach an intensive level and press 📶 again, you set the fan speed to 0 which deactivates the hood fan. To start the fan again with the fan speed 1 touch 📶.

To activate an automatic operation of the function, deactivate the hob and activate it again.

7. HINTS AND TIPS

WARNING!
Refer to Safety chapters.

7.1 Cookware

For induction cooking zones a strong electro-magnetic field creates the heat in the cookware very quickly.

Use the induction cooking zones with suitable cookware.

Cookware material

- **correct:** cast iron, steel, enamelled steel, stainless steel, multi-layer bottom (with a correct marking from a manufacturer).
- **not correct:** aluminium, copper, brass, glass, ceramic, porcelain.

Cookware is suitable for an induction hob if:

- water boils very quickly on a zone set to the highest heat setting.
- a magnet pulls on to the bottom of the cookware.

The bottom of the cookware must be as thick and flat as possible.
Ensure pan bases are clean and dry before placing on the hob surface.

Cookware dimensions

Induction cooking zones adapt to the dimension of the bottom of the cookware automatically.

The cooking zone efficiency is related to the diameter of the cookware. The cookware with a diameter smaller than the minimum receives only a part of the power generated by the cooking zone.

Refer to "Technical data".

7.2 The noises during operation

If you can hear:

- crack noise: cookware is made of different materials (a sandwich construction).
- whistle sound: you use a cooking zone with a high power level and the cookware is made of different materials (a sandwich construction).
- humming: you use a high power level.
- clicking: electric switching occurs.
- hissing, buzzing: the fan operates.

The noises are normal and do not indicate any malfunction.

7.3 Öko Timer (Eco Timer)

To save energy, the heater of the cooking zone deactivates before the count down timer sounds. The difference in the operation time depends on the heat setting level and the length of the cooking operation.

7.4 Examples of cooking applications

The correlation between the heat setting of a zone and its consumption of power is not linear. When you increase the heat setting, it is not proportional to the increase of the consumption of power. It means that a cooking zone with the medium heat setting uses less than a half of its power.

The data in the table is for guidance only.

Heat setting	Use to:	Time (min)	Hints
1	Keep cooked food warm.	as necessary	Put a lid on the cookware.
1 - 2	Hollandaise sauce, melt: butter, chocolate, gelatine.	5 - 25	Mix from time to time.
1 - 2	Solidify: fluffy omelettes, baked eggs.	10 - 40	Cook with a lid on.
2 - 3	Simmer rice and milkbased dishes, heat up ready-cooked meals.	25 - 50	Add at least twice as much liquid as rice, mix milk dishes halfway through the procedure.
3 - 4	Steam vegetables, fish, meat.	20 - 45	Add a couple of tablespoons of liquid.
4 - 5	Steam potatoes.	20 - 60	Use max. ¼ l of water for 750 g of potatoes.
4 - 5	Cook larger quantities of food, stews and soups.	60 - 150	Up to 3 l of liquid plus ingredients.

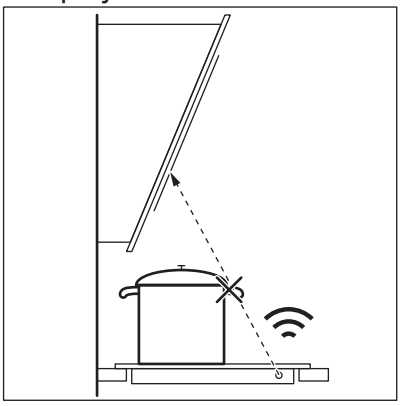
Heat setting	Use to:	Time (min)	Hints
6 - 7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts.	as necessary	Turn halfway through.
7 - 8	Heavy fry, hash browns, loin steaks, steaks.	5 - 15	Turn halfway through.
9	Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips.		
P	Boil large quantities of water. PowerBoost is activated.		

7.5 Hints and Tips for Hob²Hood

When you operate the hob with the function:

- Protect the hood panel from direct sunlight.
- Do not spot halogen light on the hood panel.
- Do not cover the hob control panel.
- Do not interrupt the signal between the hob and the hood (e.g. with the hand, a cookware handle or a tall pot). See the picture.

The hood in the picture is only exemplary.



Other remotely controlled appliances may block the signal. Do not use any remotely controlled appliances at the time when you use the function on the hob.

Cooker hoods with the Hob²Hood function

To find the full range of cooker hoods which work with this function refer to our consumer website. The AEG cooker hoods that work with this function must have the symbol .

8. CARE AND CLEANING

WARNING!
Refer to Safety chapters.

8.1 General information

- Clean the hob after each use.

- Always use cookware with a clean base.
- Scratches or dark stains on the surface have no effect on how the hob operates.
- Use a special cleaner suitable for the surface of the hob.
- Use a special scraper for the glass.

8.2 Cleaning the hob

- **Remove immediately:** melted plastic, plastic foil, sugar and food with sugar, otherwise, the dirt can cause damage to the hob. Take care to avoid burns. Use a special hob scraper on the glass surface at an acute angle and move the blade on the surface.
- **Remove when the hob is sufficiently cool:** limescale rings, water rings, fat stains, shiny metallic discoloration. Clean the hob with a moist cloth and a non-abrasive detergent. After cleaning, wipe the hob dry with a soft cloth.
- **Remove shiny metallic discoloration:** use a solution of water with vinegar and clean the glass surface with a cloth.

9. TROUBLESHOOTING

WARNING!
Refer to Safety chapters.

9.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the hob.	The hob is not connected to an electrical supply or it is connected incorrectly.	Check if the hob is correctly connected to the electrical supply. Refer to the connection diagram.
	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
	You do not set the heat setting for 50 seconds.	Activate the hob again and set the heat setting in less than 50 seconds.
	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.
	Pause operates.	Refer to "Daily use".
	There is water or fat stains on the control panel.	Clean the control panel.
You cannot select the maximum heat setting for one of the cooking zones. You cannot activate one of the cooking zones.	The other zones consume the maximum available power. Your hob works properly.	Reduce the heat setting of the other cooking zones connected to the same phase. Refer to "Power management".

Problem	Possible cause	Remedy
An acoustic signal sounds and the hob deactivates. An acoustic signal sounds when the hob is deactivated.	You put something on one or more sensor fields.	Remove the object from the sensor fields.
The hob deactivates.	You put something on the sensor field ⏻.	Remove the object from the sensor field.
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time or the sensor is damaged.	If the zone operated sufficiently long to be hot, speak to an Authorised Service Centre.
Hob²Hood does not work.	You covered the control panel.	Remove the object from the control panel.
	You use a very tall pot which blocks the signal.	Use a smaller pot, change the cooking zone or operate the hood manually.
The sensor fields become hot.	The cookware is too large or you put it too near to the controls.	Put large cookware on the rear zones, if possible.
There is no sound when you touch the panel sensor fields.	The sounds are deactivated.	Activate the sounds. Refer to "Daily use".
🔒 comes on.	Child Safety Device or Lock operates.	Refer to "Daily use".
The control bar blinks.	There is no cookware on the zone or the zone is not fully covered.	Put cookware on the zone so that it fully covers the cooking zone.
	The cookware is unsuitable.	Use suitable cookware. Refer to "Hints and tips".
	The diameter of the bottom of the cookware is too small for the zone.	Use cookware with correct dimensions. Refer to "Technical data".
E and a number come on.	There is an error in the hob.	Deactivate the hob and activate it again after 30 seconds. If E comes on again, disconnect the hob from the electrical supply. After 30 seconds, connect the hob again. If the problem continues, speak to an Authorised Service Centre.

Problem	Possible cause	Remedy
You can hear a constant beep noise.	The electrical connection is incorrect.	Disconnect the hob from the electrical supply. Ask a qualified electrician to check the installation.

9.2 If you cannot find a solution...

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Give the data from the rating plate. Make sure, you operated the hob correctly. If not the servicing by a service technician or dealer will not be free of charge, also during the warranty period. The instructions about the Service Centre and conditions of guarantee are in the guarantee booklet.

10. TECHNICAL DATA

10.1 Rating plate

Model IPE84531FB
Typ 62 D4A 20 AA
Induction 7.35 kW
Ser.Nr. .....
AEG

PNC 949 597 479 00
220 - 240 V / 400 V 2N 50 - 60 Hz
Made in Germany
7.35 kW

10.2 Cooking zones specification

Cooking zone	Nominal power (maximum heat setting) [W]	PowerBoost [W]	PowerBoost maximum duration [min]	Cookware diameter [mm]
Left front	2300	3200	10	125 - 210
Left rear	2300	3200	10	125 - 210
Right front	2300	3200	10	125 - 210
Right rear	2300	3200	10	125 - 210

The power of the cooking zones can be different in some small range from the data in the table. It changes with the material and dimensions of the cookware.

For optimal cooking results use cookware no larger than the diameter in the table.

11. ENERGY EFFICIENCY

11.1 Product information according to EU 66/2014 valid for EU market only

Model identification		IPE84531FB
Type of hob		Built-In Hob
Number of cooking zones		4
Heating technology		Induction
Diameter of circular cooking zones (Ø)	Left front Left rear Right front Right rear	21.0 cm 21.0 cm 21.0 cm 21.0 cm
Energy consumption per cooking zone (EC electric cooking)	Left front Left rear Right front Right rear	181.8 Wh / kg 190.8 Wh / kg 194.9 Wh / kg 190.8 Wh / kg
Energy consumption of the hob (EC electric hob)		189.6 Wh / kg

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11.2 Energy saving

You can save energy during everyday cooking if you follow below hints.

- When you heat up water, use only the amount you need.
- If it is possible, always put the lids on the cookware.
- Before you activate the cooking zone put the cookware on it.
- Put the smaller cookware on the smaller cooking zones.
- Put the cookware directly in the centre of the cooking zone.
- Use the residual heat to keep the food warm or to melt it.

12. WARRANTY

FOR SALES IN AUSTRALIA AND NEW ZEALAND

ALL AEG BRANDED APPLIANCES

This document sets out the terms and conditions of the product warranties for AEG Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.

1. In this warranty:

a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;

b) 'Appliance' means any Electrolux product purchased by you and accompanied by this document;

c) 'ASC' means Electrolux's authorised serviced centres;

d) 'AEG' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited

(collectively "Electrolux") of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;

e) 'Warranty Period' means the period specified in clause 3 of this warranty;

f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.

2. **Application:** This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non-excludable statutory guarantees in Australia and New Zealand.
3. **Warranty Period:** Subject to these terms and conditions, this warranty continues for in Australia for a period of 60 months and in New Zealand for a period of 60 months, following the date of original purchase of the Appliance.
4. **Repair or replace warranty:** During the Warranty Period, Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.
5. **Travel and transportation costs:** Subject to clause 7, Electrolux will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. Travel and transportation will be arranged by Electrolux as part of any valid warranty claim.
6. **Proof of purchase** is required before you can make a claim under this warranty.
7. **Exclusions:** You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:
   - **a)** light globes, batteries, filters or similar perishable parts;
   - **b)** parts and Appliances not supplied by Electrolux;
   - **c)** cosmetic damage which does not affect the operation of the Appliance;
   - **d)** damage to the Appliance caused by:
     - negligence or accident;
     - misuse or abuse, including failure to properly maintain or service;
     - improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
     - normal wear and tear;
     - power surges, electrical storm damage or incorrect power supply;
     - incomplete or improper installation;
     - incorrect, improper or inappropriate operation;
     - insect or vermin infestation;
     - failure to comply with any additional instructions supplied with the Appliance;

   In addition, Electrolux is not liable under this warranty if:
   - the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
   - the Appliance is modified without authority from Electrolux in writing;
   - the Appliance's serial number or warranty seal has been removed or defaced.

8. **How to claim under this warranty:** To enquire about claiming under this warranty, please follow these steps:
   - **a.** carefully check the operating instructions, user manual and the terms of this warranty;
   - **b.** have the model and serial number of the Appliance available;
   - **c.** have the proof of purchase (e.g. an invoice) available;
   - **d.** telephone the numbers shown below.
9. **Australia:** For Appliances and services provided by Electrolux in Australia: Electrolux goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.
10. **New Zealand:** For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.
11. **Confidentiality:** You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

SERVICE AUSTRALIA
aeg.com/au

FOR SERVICE	FOR SPARE PARTS
or to find the address of your nearest authorised service centre in Australia	or to find the address of your nearest spare parts centre in Australia
PLEASE CALL 1300 363 664	**PLEASE CALL 13 13 50**
OR EMAIL	**OR EMAIL**
customercare@aegaustralia.com.au	**customercare@aegaustralia.com.au**
For the cost of a local call (Australia only)	For the cost of a local call (Australia only)

SERVICE NEW ZEALAND
aegnewzealand.co.nz

FOR SERVICE	FOR SPARE PARTS
or to find the address of your nearest authorised service centre in New Zealand	or to find the address of your nearest spare parts centre in New Zealand
PLEASE CALL 0800 234 234	**PLEASE CALL 0800 10 66 20**
OR EMAIL	**OR EMAIL**
customercare@electrolux.co.nz	**customercare@electrolux.co.nz**
(New Zealand only)	(New Zealand only)

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13. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.aeg.com/au

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