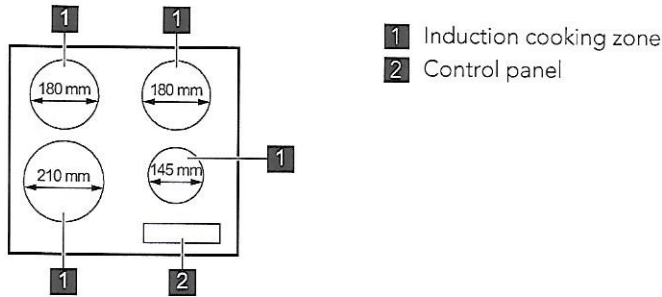
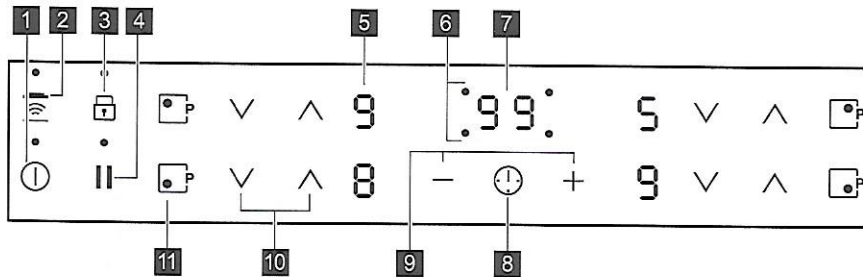


### 3. PRODUCT DESCRIPTION

#### 3.1 Cooking surface layout







#### 3.2 Control panel layout


















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	Hob <sup>2</sup> Hood	To activate and deactivate the manual mode of the function.
3	Lock / Child Safety Device	To lock / unlock the control panel.
4	Pause	To activate and deactivate the function.
5	- Heat setting display	To show the heat setting.
6	- Timer indicators of cooking zones	To show for which zone you set the time.
7	- Timer display	To show the time in minutes.

Sensor field	Function	Comment
8 	-	To select the cooking zone.
9 	-	To increase or decrease the time.
10 	-	To set a heat setting.
11 	PowerBoost	To activate the function.




### 3.3 Heat setting displays

Display	Description
	The cooking zone is deactivated.
  /  	The cooking zone operates. The dot means a change by half of a heating level.
	Pause operates.
	Automatic Heat Up operates.
	PowerBoost operates.
 + digit	There is a malfunction.
 /  / 	OptiHeat Control (3 step Residual heat indicator): continue cooking / keep warm / residual heat.
	Lock / Child Safety Device operates.
	Incorrect or too small cookware or no cookware on the cooking zone.
	Automatic Switch Off operates.

### 3.4 OptiHeat Control (3 step Residual heat indicator)



#### WARNING!

 /  /  There is a risk of burns from residual heat. The indicator shows the level of the residual heat.


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

## 4. DAILY USE





**WARNING!**  
Refer to Safety chapters.

### 4.1 Activating and deactivating


Touch  for 1 second to activate or deactivate the hob.

### 4.2 Automatic Switch Off


The function deactivates the hob automatically if:


- all cooking zones are deactivated,
- you do not set the heat setting after you activate the hob,
- you spill something or put something on the control panel for more than 10 seconds (a pan, a cloth, etc.). An acoustic signal sounds and 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 use incorrect cookware. The symbol  comes on and the cooking zone deactivates automatically after 2 minutes.
- you do not deactivate a cooking zone or change the heat setting. After some time  comes on and 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 hour

### 4.3 The heat setting

Touch  to increase the heat setting.

Touch  to decrease the heat setting.

Touch  and  at the same time to deactivate the cooking zone.



### 4.4 Automatic Heat Up



If you activate this function you can get a necessary heat setting in a shorter time. The function sets the highest heat setting for some time and then decreases to the correct heat setting.




To activate the function the cooking zone must be cold.

**To activate the function for a cooking zone:** touch  ( comes on).

Immediately touch  ( comes on).

Immediately touch  until the correct heat setting comes on. After 3 seconds  comes on.

**To deactivate the function:** touch .



### 4.5 PowerBoost

This function makes more power available to the induction cooking zones. The function can be activated for the induction cooking zone only for a limited period of time. After this time the induction cooking zone automatically sets back to the highest heat setting.



Refer to "Technical data" chapter.

**To activate the function for a cooking zone:** touch .  comes on.

**To deactivate the function:** touch  or .

### 4.6 PowerBoost with a double ring cooking zone

The function is activated for the inner ring when the hob senses the cookware with a smaller diameter than the inner




ring. The function is activated for the outer ring when the hob senses the cookware with a bigger diameter than the inner ring.



## 4.7 Timer


### Count Down Timer



You can use this function to set how long the cooking zone should operate for a single cooking session.

First set the heat setting for the cooking zone then set the function.

**To set the cooking zone:** touch  again and again until the indicator of a necessary cooking zone comes on.

**To activate the function or change the time:** touch  or  of the timer to set the time (00 - 99 minutes). When the indicator of the cooking zone starts to flash slowly the time counts down.

**To see the remaining time:** set the cooking zone with . The indicator of the cooking zone starts to flash quickly. The display shows the remaining time.


**To deactivate the function:** set the cooking zone with  and touch . The remaining time counts back to 00. The indicator of the cooking zone goes out.





When the time comes to an end, the sound operates and 00 flashes. The cooking zone deactivates.

**To stop the sound:** touch .



### Minute Minder

You can use this function as a **Minute Minder** when the hob is activated and the cooking zones do not operate. The heat setting display shows .

**To activate the function:** touch .

Touch  or  of the timer to set the time. When the time comes to an end, the sound operates and 00 flashes.

**To stop the sound:** touch .

**To deactivate the function:** touch  and then touch . The remaining time counts back to 00



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


## 4.8 Pause


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

When the function operates, all other symbols on the control panels are locked.

The function does not stop the timer functions.

Touch  to activate the function.

 comes on. The heat setting is lowered to 1.


To deactivate the function, touch . The previous heat setting comes on.

## 4.9 Lock

You can lock the control panel while cooking zones operate. It prevents an accidental change of the heat setting.

**Set the heat setting first.**

**To activate the function:** touch   comes on for 4 seconds. The Timer stays on.


**To deactivate the function:** touch . The previous heat setting comes on.





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


## 4.10 Child Safety Device

This function prevents an accidental operation of the hob.

**To activate the function:** activate the hob with . Do not set the heat setting.

Touch  for 4 seconds.  comes on.

Deactivate the hob with .

**To deactivate the function:** activate the hob with . Do not set the heat setting.

Touch **[L]** for 4 seconds. **[L]** comes on.  
Deactivate the hob with **[P]**.

**To override the function for only one cooking time:** activate the hob with **[P]**.

**[L]** comes on. Touch **[L]** for 4 seconds.  
**Set the heat setting in 10 seconds.** You can operate the hob. When you deactivate the hob with **[P]** the function operates again.

#### 4.11 OffSound Control (Deactivation and activation of the sounds)

**i** Originally the sounds are activated.

Deactivate the hob. Touch **[P]** for 3 seconds. The display comes on and goes out. Touch **[L]** for 3 seconds. **[L]** or **[L]**

comes on. Touch **[+]** of the Timer to choose one of the following:

- **[L]** - the sounds are off
  - **[L]** - the sounds are on
- To confirm your selection wait until the hob deactivates automatically.

When the function is set to **[L]** you can hear the sounds only when:

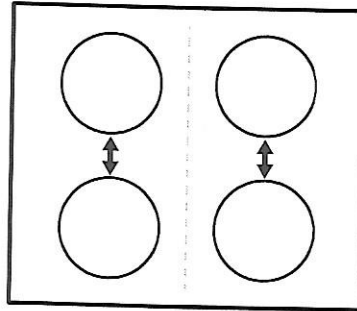
- you touch **[P]**
- Minute Minder comes down
- Count Down Timer comes down
- you put something on the control panel.

**i** If there is a problem with electrical supply and the hob deactivates it does not keep previous settings.

#### 4.12 Power management

- 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 3700 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 3700 W.
- The function decreases the power to the other cooking zones connected to the same phase.
- The heat setting display of the reduced zones changes between two levels.



#### 4.13 Hob<sup>2</sup>Hood

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 basis of mode setting and temperature of the hottest cookware on the hob. You can also operate the fan from the hob manually.

**i** For most of the hoods the remote system is originally deactivated. Activate it before you use the function. For more information refer to 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 temperature of the cookware automatically and adjusts the speed of the fan.

### 5.1 Cookware

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

**i** 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.

**i** 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.

**i** Refer to "Technical data".

### 5.2 The noises during operation

If you can hear:

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

**The noises are normal and do not refer to hob malfunction.**


### 5.3 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.

**i** The data in the table is for guidance only.

Heat setting	Use to:	Time (min)	Hints
<b>u</b> - 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.



Heat setting	Use to:	Time (min)	Hints
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.
5 - 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.		
	Boil large quantities of water. PowerBoost is activated.		

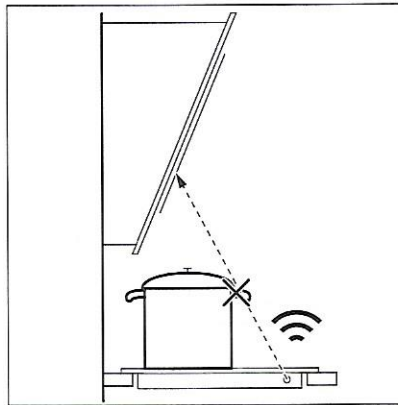
## 5.4 Hints and Tips for Hob<sup>2</sup>Hood

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 (for example with a hand or a cookware handle).

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 Hob<sup>2</sup>Hood 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 .

## 6. CARE AND CLEANING



**WARNING!**  
Refer to Safety chapters.

### 6.1 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.

### 6.2 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.

## 7. TROUBLESHOOTING



**WARNING!**  
Refer to Safety chapters.

### 7.1 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 10 seconds.	Activate the hob again and set the heat setting in less than 10 seconds.
	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.



Problem	Possible cause	Remedy
	Pause operates.	Refer to "Daily use".
	There is water or fat stains on the control panel.	Clean the control panel.
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 ①.	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.
Hob <sup>2</sup> Hood does not work.	You covered the control panel.	Remove the object from the control panel.
Automatic Heat Up does not operate.	The zone is hot.	Let the zone become sufficiently cool.
	The highest heat setting is set.	The highest heat setting has the same power as the function.
The heat setting changes between two levels.	Power management operates.	Refer to "Daily use".
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".
<b>L</b> comes on.	Child Safety Device or Lock operates.	Refer to "Daily use".
<b>F</b> comes on.	There is no cookware on the zone.	Put cookware on the 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".

Problem	Possible cause	Remedy
<b>E</b> and a number come on.	There is an error in the hob.	Deactivate the hob and activate it again after 30 seconds. If <b>E</b> 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.
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.

**7.2 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. Give also three digit letter code for the glass ceramic (it is in the corner of the glass

surface) and an error message that comes on. 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.

**8. INSTALLATION**



**WARNING!**  
Refer to Safety chapters.

**8.1 Before the installation**

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

Serial number .....

**8.2 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.

**8.3 Connection cable**

- For a single phase or two phase connection, use the cable type: H05BB-F or H03V2V2-F which

- withstands a temperature of 70°C or higher.
- To replace the damaged mains cable, use the cable: H05BB-F or H03V2V2-F which withstands a temperature of 70°C or higher.



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. SAFETY INSTRUCTIONS

### 2.1 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