



Thinking of you
Electrolux



EGD6576

.....
EN HOB

.....
USER MANUAL



CONTENTS

1. SAFETY INFORMATION	3
2. SAFETY INSTRUCTIONS	4
3. PRODUCT DESCRIPTION	7
4. DAILY USE	9
5. HELPFUL HINTS AND TIPS	12
6. CARE AND CLEANING	14
7. TROUBLESHOOTING	15
8. INSTALLATION	18
9. TECHNICAL INFORMATION	22

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CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.

When contacting Service, ensure that you have the following data available.

The information can be found on the rating plate. Model, PNC, Serial Number.



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 if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety



WARNING!

Risk of suffocation, injury or permanent disability.

- 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 are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance. Children under 3 years must not be left unsupervised in the vicinity of the appliance.
- Keep all packaging away from children.
- 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, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

1.2 General Safety

- The appliance and its accessible parts become hot during use. Do not touch the heating elements.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- 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.
- Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- If the glass ceramic surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- 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.
- Where the appliance is directly connected to the power supply, an all-pole isolating switch with a contact gap is required. Complete disconnection in compliance with the conditions specified in overvoltage category III must be guaranteed. The earth cable is excluded from this.
- When you route the mains cable, make sure that the cable doesn't come into direct contact (for example using insulating sleeving) with parts that can reach temperatures of more than 50°C above room temperature.
- In case of hotplate glass breakage:
 - shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply,
 - do not touch the appliance surface,
 - do not use the appliance.

2. SAFETY INSTRUCTIONS

This appliance is suitable for the following markets: GB

2.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- 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 to fall from the appliance when the door or the window is opened.
- If the appliance is installed above drawers make sure that the space, between the bottom of the appliance and the upper drawer, is sufficient for air circulation.
- Make sure that the ventilation space of 2 mm, between the worktop and the front of the below unit, is free. The warranty does not cover damages caused by the lack of an adequate ventilation space.
- The bottom of the appliance can get hot. We recommend to install a non-combustible separation panel under the appliance to prevent access to the bottom.

Electrical connection



WARNING!

Risk of fire and electrical shock.

- All electrical connections must 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.
- Use the correct electricity mains cable.

- Do not let the electricity mains cable tangle.
- 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
- Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.
- Make sure that a shock protection is installed.
- Use the strain relief clamp on cable.
- Make sure not to cause damage to the mains plug (if applicable) or to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- 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.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

Gas connection

- All gas connections should be made by a qualified person.
- Before installation, make sure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- Make sure that there is air circulation around the appliance.
- The information about the gas supply is on the rating plate.
- This appliance is not connected to a device, which evacuates the products of combustion. Make sure to connect the appliance according to current installation regulations. Pay attention to requirements regarding adequate ventilation.

2.2 Use



WARNING!

Risk of injury, burns or electric shock.

- Remove all the packaging, labelling and protective film (if applicable) before first use.
- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Do not let the appliance stay unattended during operation.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot.
- Set the cooking zone to “off” after each use. Do not rely on the pan detector.
- 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 or 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 let cookware to boil dry.
- Be careful not 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 or glass ceramic. Always lift these objects up when you have to move them on the cooking surface.
- This appliance is for cooking purposes only. Do not use the appliance for other purposes, as for example room heating.
- The use of a gas cooking appliance results in the production of heat and moisture. Provide good ventilation in the room where the appliance is installed.
- Make sure that the ventilation openings are not blocked.
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- Use only stable cookware with the correct shape and diameter larger than the dimensions of the burners. There is a risk of overheating and rupture of the glass plate (if applicable).
- Make sure the flame does not go out when you quickly turn the knob from the maximum to the minimum position.
- Make sure pots are centrally positioned on the rings and do not stick out over edges of the cooking surface.
- Use only the accessories supplied with the appliance.
- Do not install a flame diffuser on the burner.

2.3 Care and Cleaning



WARNING!

Risk of damage to the appliance.

- Clean regularly the appliance to prevent the deterioration of the surface material.
- Do not use water spray and steam to clean the appliance.
- Do not clean the burners in the dishwasher.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- Contact your municipal authority for information on how to discard the appliance correctly.
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Flat the external gas pipes.

2.4 Disposal

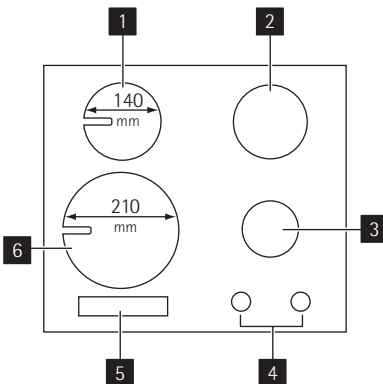


WARNING!

Risk of injury or suffocation.

3. PRODUCT DESCRIPTION

3.1 Cooking surface layout



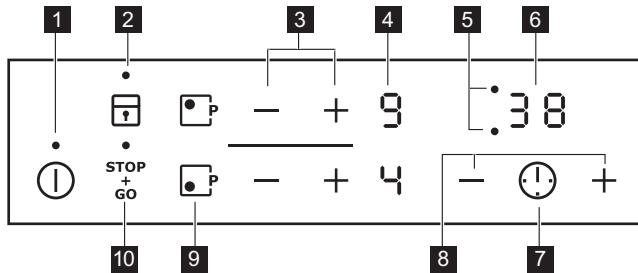
- 1** Induction cooking zone 1400 W with the power function 2500 W
- 2** Rapid burner
- 3** Semi-rapid burner
- 4** Control knobs
- 5** Touch control panel
- 6** Induction cooking zone 2300 W with the power function 3300 W

3.2 Control knobs

Symbol	Description
	no gas supply / off position
	ignition position / maximum gas supply

Symbol	Description
	minimum gas supply

3.3 Control panel layout





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

sensor field	function
1	To activate and deactivate the appliance.
2	To lock/unlock the control panel.
3	To increase or decrease the heat setting.
4 A heat setting display	To show the heat setting.
5 Timer indicators of cooking zones	To show for which zone you set the time.
6 The timer display	To show the time in minutes.
7	To select a cooking zone.
8	To increase or decrease the time.
9	To activate the Power function.
10	To activate and deactivates the STOP +GO function.

3.4 Heat setting displays


Display	Description
	The cooking zone is off
	Keep warm/STOP+GO function is active
	The cooking zone operates
	Automatic heat up function is active
	The induction cooking zone does not sense the cookware
	There is a malfunction
	A cooking zone is still hot (residual heat)
	Lock/Child safety device is on

Display	Description
	Power function is active
	The automatic switch off is active

3.5 Residual heat indicator



WARNING!

 Risk of burns from residual heat!

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

4. DAILY USE



WARNING!

Refer to the Safety chapters.

4.1 Ignition of the burner





WARNING!

Be very careful when you use open fire in kitchen environment. Manufacturer decline any responsibility in case of misuse of the flame



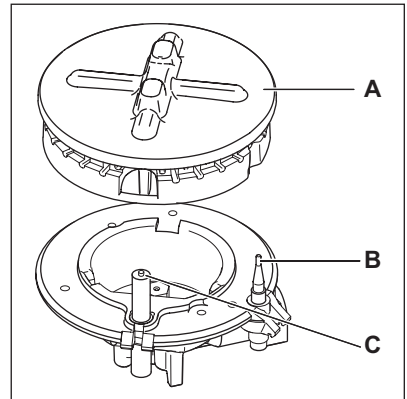
Always light the burner before you put cookware.

Lightning the burner:

1. Push the control knob down and turn it counterclockwise to the maximum position ( ).
2. Keep the control knob pushed for equal or less than 10 seconds to let the thermocouple warm up. If not, the gas supply will be interrupted.
3. Adjust the flame after it is regular.



If the burner does not light after some tries, check if the crown and its cap are in correct positions.



A) Burner cap and crown

B) Thermocouple

C) Ignition candle



WARNING!

Do not keep the control knob pushed for more than 15 seconds.

If the burner does not light after 15 seconds, release the control knob, turn it into off position and try to light the burner again after minimum 1 minute.



In the absence of electricity you can ignite the burner without electrical device; in this case approach the burner with a flame, push the relevant knob down and turn it counter-clockwise to maximum gas release position.



If the burner accidentally goes out, turn the control knob to the off position and try to light the burner again after minimum 1 minute.



The spark generator can start automatically when you switch on the mains, after installation or a power cut. It is normal.

4.2 Turning the burner off

To put the flame out, turn the knob to the symbol ●.



WARNING!

Always turn the flame down or switch it off before you remove the pans from the burner.

OPERATING THE INDUCTION ZONES

4.3 On and Off

Touch for 1 second to start or stop the appliance.

4.4 Automatic Switch Off

The function deactivates the appliance automatically if:

- All cooking zones are deactivated ().
- You do not set the heat setting after you activate the appliance.
- You spill something or put something on the control panel for more than 10 seconds, (a pan, a cloth, etc.). An acoustic signal sounds some time and the appliance deactivates. Remove the object or clean the control panel.
- The appliance becomes too hot (e.g. when, a saucepan boils dry). Before you use the appliance again, the cooking zone must be cool.
- 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 appliance deactivates. See below.

- The relation between heat setting and times of the Automatic Switch Off function:

- - - 6 hours
- - - 5 hours
- - 4 hours
- - - 1.5 hours

4.5 The heat setting

Touch to increase the heat setting.

Touch to decrease the heat setting.

The display shows the heat setting. Touch

and at the same time to switch off the cooking zone.

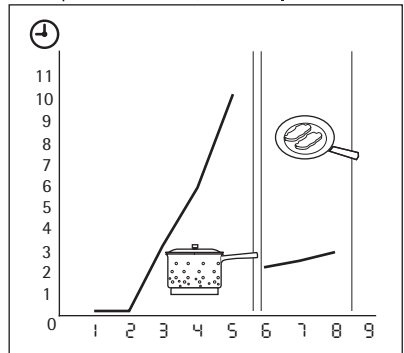
4.6 Automatic Heat Up

You can get a necessary heat setting in a shorter time if you activate the Automatic Heat Up function. This function sets the highest heat setting for some time (see the diagram), and then decreases to the necessary heat setting.





To start the Automatic Heat Up function for a cooking zone:

1. Touch . The symbol comes on in the display.
2. Immediately touch . The symbol comes on in the display.
3. Immediately touch again and again until the necessary heat setting comes on. After 3 seconds comes on in the display.

To stop the function, touch .

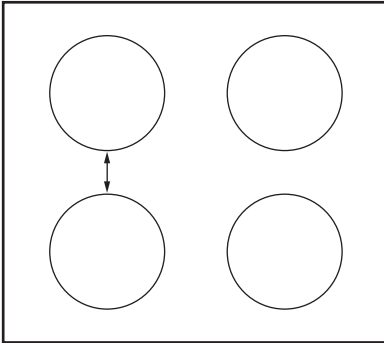


4.7 Power function

The Power function makes more power available to the induction cooking zones. The Power function can be activated for a limited period of time (see Technical Information chapter). After that, the induction cooking zone automatically sets back to highest heat setting. To activate, touch  ,  comes on. To deactivate, touch  or .

4.8 Power management

The power management divides the power between two cooking zones in a pair (see the illustration). The power function increases the power to the maximum level for one cooking zone in the pair. The power in the second cooking zone automatically decreases. The heat setting display for the reduced zone changes between two levels.








4.9 Timer

Count Down Timer







Use the Count Down Timer to set how long the cooking zone operates for only this one time.

Set the Timer after the selection of the cooking zone.





You can set the heat setting before or after you set the timer.

- **To set the cooking zone:** touch  again and again until the indicator of a necessary cooking zone comes on.
- **To activate or change the Timer:** touch  or  of the timer to set the time ( -  minutes). When the in-

dicator of the cooking zone starts to flash slow, the time counts down.



- **To deactivate the Timer:** set the cooking zone with  and touch  to deactivate the Timer. The remaining time counts back to . The indicator of the cooking zone goes out.
- **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. When the time comes to an end, the sound operates and  flashes. The cooking zone deactivates.
- **To stop the sound:** touch .


Minute Minder


You can use the Timer as a **Minute Minder** while the cooking zones do not operate. Touch . Touch  or  to set the time. When the time comes to an end, the sound operates and  flashes




- **To stop the sound:** touch .

4.10 STOP+GO


The  function sets all cooking zones that operate to the lowest heat setting ().

When  operates, you cannot change the heat setting.



The  function does not stop the timer function.


- **To activate** this function touch . The symbol  comes on.
- **To deactivate** this function touch . The heat setting that you set before comes on.

4.11 Lock

When the cooking zones operate, you can lock the control panel, but not . It prevents an accidental change of the heat setting.

First set the heat setting.

To start this function touch . The symbol  comes on for 4 seconds. The Timer stays on.





To stop this function touch . The heat setting that you set before comes on.

When you stop the appliance, you also stop this function.




4.12 The Child Safety Device

This function prevents an accidental operation of the appliance.

To activate The Child Safety Device





- Activate the appliance with . **Do not set the heat settings.**
- Touch  for 4 seconds. The symbol  comes on.
- Deactivate the appliance with .

To deactivate The Child Safety Device

- Activate the appliance with . **Do not set the heat settings.** Touch  for 4 seconds. The symbol  comes on.

- Deactivate the appliance with .

To override The Child Safety Device for only one cooking time

- Activate the appliance with . The symbol  comes on.
- Touch  for 4 seconds. **Set the heat setting in 10 seconds.** You can operate the appliance.
- When you deactivate the appliance with , The Child Safety Device operates again.

5. HELPFUL HINTS AND TIPS



WARNING!

Refer to the Safety chapters.

5.1 Energy saving



How to save energy

- If it is possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.
- Use the residual heat to keep the food warm or to melt it.
- When the liquid starts to boil, turn down the flame to barely simmer the liquid.



WARNING!

Use cookware with diameters applicable to the size of burners.

Burner	Minimum diameters of cookware
Rapid	180 - 220 mm
Semi-rapid	120 - 220 mm



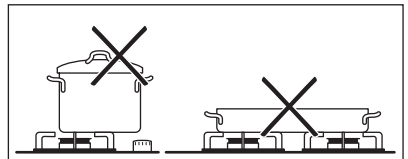
WARNING!

Do not use cast iron pans, pot-stones, grill or toaster plates on gas burners.



WARNING!

Make sure that the bottoms of pots do not stand above the control knobs. If the control knobs are under the bottoms of pots, the flame heats them up. Do not put the same pan on two burners.



WARNING!

Make sure that pot handles is not above the front edge of the cooktop. Make sure that pots are centrally put on the rings in order to get maximum stability and to get lower gas consumption.

Do not put unstable or damaged pots on the rings to prevent from spill and injury.



WARNING!

Do not use a flame diffuser.



WARNING!

Liquids spilt during cooking can cause the glass to break



INDUCTION COOKING ZONES

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

5.2 Cookware for induction cooking zones



Use the induction cooking zones with correct cookware.

Cookware material

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

Cookware is correct for an induction hob if ...

- ... some 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.



The cooking zone efficiency

The cooking zone efficiency is related to the diameter of the cookware. The cookware with a smaller diameter than the minimum receives only a part of the power generated by the cooking zone. For the minimum diameters see the Technical Information chapter.

Cookware dimensions: induction cooking zones adapt to the dimension of the bot-

tom of the cookware automatically to some limit. But the minimum diameter of the magnetic part of the bottom of the cookware is in relation to the diameter of the cooking zone:

Cooking zone	Minimum diameter of cookware
Front	185 mm
Rear	120 mm

5.3 The noises during operation

If you can hear

- crack noise: cookware is made of different materials (Sandwich construction).
- whistle sound: you use one or more cooking zones with high power levels and the cookware is made of different materials (Sandwich construction).
- humming: you use high power levels.
- clicking: electric switching occurs.
- hissing, buzzing: the fan operates.

The noises are normal and do not refer to appliance malfunction.

5.4 The Examples of cooking applications


The relation between the heat setting and the cooking zone consumption of power is not linear.

When you increase the heat setting it is not proportional to the increase of the cooking zone consumption of power. It means that the 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	Hints	Nominal power consumption
U 1	Keep warm the food you cooked	as required	Put a lid on a cookware	3 %

He at set tin g	Use to:	Time	Hints	Nominal power consumption
1 - 2	Hollandaise sauce, melt: butter, chocolate, gelatine	5 - 25 min	Mix from time to time	3 – 5 %
1 - 2	Solidify: fluffy omelettes, baked eggs	10 - 40 min	Cook with a lid on	3 – 5 %
2 - 3	Simmer rice and milk-based dishes, heating up ready-cooked meals	25 - 50 min	Add the minimum twice as much liquid as rice, mix milk dishes part procedure through	5 – 10 %
3 - 4	Steam vegetables, fish, meat	20 - 45 min	Add some tablespoons of liquid	10 – 15 %
4 - 5	Steam potatoes	20 - 60 min	Use max. ¼ l water for 750 g of potatoes	15 – 21 %
4 - 5	Cook larger quantities of food, stews and soups	60 - 150 min	Up to 3 l liquid plus ingredients	15 – 21 %
6 - 7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as necessary	Turn halfway through	31 – 45 %
7 - 8	Heavy fry, hash browns, loin steaks, steaks	5 - 15 min	Turn halfway through	45 – 64 %
9	Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips			100 %
	Boil large quantities of water. Power function is activated.			

6. CARE AND CLEANING



WARNING!

Refer to the Safety chapters.

Clean the appliance after each use.
Always use cookware with clean bottom.



WARNING!

Deactivate the appliance and let it cool down before you clean it. Disconnect the appliance from the electrical supply before you do cleaning or maintenance work.



Scratches or dark stains on the surface have no effect on how the appliance operates.

- You can remove the pan supports to easily clean the hob.
 - To clean the enamelled parts, cap and crown, wash them with warm soapy water and dry them carefully before you put them back.
 - Wash stainless steel parts with water, and then dry them with a soft cloth.
 - The pan supports **are not** dishwasher proof. They must be washed **by hand**.
 - The enamel coating occasionally can have rough edges, so be careful when you wash the pan supports by hand and dry them. If necessary, remove stubborn stains with a paste cleaner.
 - Make sure you position the pan supports correctly after cleaning.
 - To make the burners work correctly, make sure that the arms of the pan supports are in the centre of the burner.
- **Be very careful when you replace the pan supports to prevent the hob top from damage.**

After cleaning, dry the appliance with a soft cloth.



WARNING!

Do not put the aluminium foil on the hob top to keep the surface clean during the cooking.



Scratches or dark stains on the glass ceramic have no effect on how the appliance operates.

Removing the dirt:

1. – **Remove immediately:** melting plastic, plastic foil, and food con-

taining sugar. Use a special glass ceramic scraper. Put the scraper on the glass ceramic surface at an acute angle and slide the blade on the surface.

- **Stop the appliance and let it cool down** before you clean: lime-scale rings, water rings, fat stains, shiny metallic discolorations. Use a special cleaner for glass ceramic.
2. Clean the appliance with a damp cloth and some detergent. The pan supports **are not** dishwasher proof; they must be washed **by hand**. After cleaning, make sure that the pan supports are correctly positioned.
 3. At the end **rub the appliance dry with a clean cloth**.

6.1 Cleaning of the spark plug

This feature is obtained through a ceramic ignition candle with a metal electrode. Keep these components well clean to prevent difficult lighting and check that the burner crown holes are not obstructed.

6.2 Periodic maintenance

Periodically speak your local Service Force Centre to check the conditions of the gas supply pipe and the pressure adjuster, if fitted.

7. TROUBLESHOOTING

Problem	Possible cause and remedy
You cannot start the appliance or operate it.	<ul style="list-style-type: none"> • You touched 2 or more sensor fields at the same time. Only touch one sensor field. • There is water or fat stains on the control panel. Clean the control panel. • Start the appliance again and set the heat setting in 10 seconds. • The child safety device or key lock or Stop+Go operates. See the chapter Daily use.

Problem	Possible cause and remedy
A sound operates and the appliance deactivates.	You covered one or more sensor fields. Uncover the sensor fields.
The residual heat indicator does not come on.	The cooking zone is not hot because it operated only for a short time. If the cooking zone is supposed to be hot, speak to the After Sales Service.
Heat setting alternates.	The Power management is active. See the section Power management.
A sound operates and the appliance deactivates. After 5 seconds one more sound operates.	You covered (I). Uncover the sensor field.
The Automatic Heat Up function does not operate	<ul style="list-style-type: none"> • The cooking zone is hot. Let the cooking zone become sufficiently cool. • The highest heat setting is set. The highest heat setting has the same power as the Automatic Heat Up function.
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 cooking zones if necessary.
[-] comes on	<ul style="list-style-type: none"> • The automatic switch-off operates. Stop the appliance and start it again. • Overheating protection for the cooking zone operates. Switch off the cooking zone. Switch on the cooking zone again.
[F] comes on	<ul style="list-style-type: none"> • No cookware on the cooking zone. Put cookware on the cooking zone. • Not correct cookware. Use the correct cookware. • The diameter of the bottom of the cookware is too small for the cooking zone. Move cookware to a smaller cooking zone.
[E] and number come on	There is an error in the appliance. Disconnect the appliance from the electrical supply for some time. Disconnect the fuse from the electrical system of the house. Connect again. If [E] comes on again, speak to the After Sales Service.
[E4] comes on	There is an error in the appliance, because a cookware boils dry or you use not correct cookware. Overheating protection for the cooking zone operates. The automatic switch-off operates. Switch off the appliance. Remove the hot cookware. After approximately 30 seconds switch on the cooking zone again. The error message should disappear, residual heat indicator can stay. Cool down the cookware and check it with the section Cookware for the induction cooking zone.

Problem	Possible cause and remedy
There is no spark when lighting the gas.	<ul style="list-style-type: none"> • There is no electrical supply. Make sure that the unit is connected and the electrical supply is switched on. Examine the house electrical installation fuse. • Burner cap and crown are placed uneven. Make sure that the burner cap and crown are in correct positions.
The flame is blow out immediately after ignition.	Thermocouple is not heated sufficient. After lighting the flame, keep the knob pushed for equal or less than 10 seconds.
The gas ring burns unevenly.	Burner crown is blocked with food residues. Make sure that the injector is not blocked and the burner crown is clear of food particles.

If there is a fault, first try to find a solution to the problem yourself. If you cannot find a solution to the problem yourself, speak your dealer or the local Service Force Centre.



If you operated the appliance incorrectly, or the installation was not carried out by a registered engineer, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.

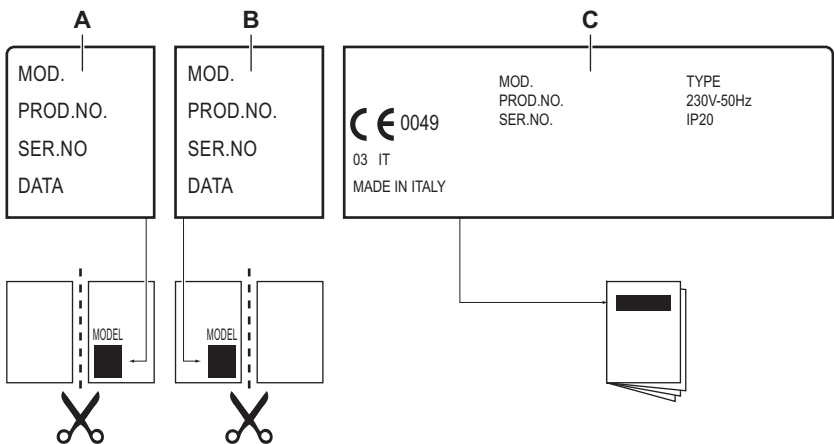
- Product number (PNC)
- Serial Number (S.N.)
Use the original spare parts only. They are available at Service Force Centre and approved spare parts shops.

7.1 Labels supplied with the accessories bag

Stick the adhesive labels as indicated below:

These data are necessary to help you quickly and correctly. These data are available on the supplied rating plate.

- Model description



- A)** Stick it on Guarantee Card and send this part (if applicable)

- B) Stick it on Guarantee Card and keep this part (if applicable)
- C) Stick it on instruction booklet

8. INSTALLATION



WARNING!

Refer to the Safety chapters.



WARNING!

The following instructions about installation, connection and maintenance must be carried out by qualified personnel in compliance with standards and local regulations in force.

8.1 Important safety requirements

This hob must be installed in accordance with the Gas Safety (Installation and Use) Regulations (Current Edition) and the IEE Wiring Regulations (Current Edition). For appliances installed in the Republic of Ireland please refer to NSAI- Domestic Gas Installation I.S. 813 Current Editions and the ETCI Rules for Electrical Installations.

Provision for ventilation

Detailed recommendations are contained in the following British Standards Codes Of Practice: B.S. 6172/ B.S. 5440, Par. 2 and B.S. 6891 Current Editions.

The hob should not be installed in a bed sitting room with a volume of less than 20 m³. If it is installed in a room of volume less than 5 m³ an air vent of effective area of 100 cm² is required. If it is installed in a room of volume between 5 m³ and 10 m³ an air vent of effective area of 50 cm² is required, while if the volume exceeds 11 m³ no air vent is required.

However, if the room has a door which opens directly to the outside no air vent is required even if the volume is between 5 m³ and 11 m³.

If there are other fuel burning appliances in the same room, B.S. 5440 Part 2 Current Edition, should be consulted to determine the requisite air vent requirements.

For appliances installed in the Republic of Ireland please refer to the NSAI- Domestic Gas Installation I.S. 813 Current Editions Table Four.

Location

The hob may be located in a kitchen, a kitchen/diner or bed sitting room (with a volume greater than 20 m³), but not in a bathroom or shower room.

The minimum distance combustible material can be fitted above the hob in line with the edges of the hob is 400 mm. If it is fitted below 400 mm a space of 50 mm must be allowed from the edges of the hob.

For appliances installed in the Republic of Ireland please refer to NSAI- Domestic Gas Installation I.S 813 Current Edition Section 7- Permitted Locations of Appliance.

8.2 Gas Connection



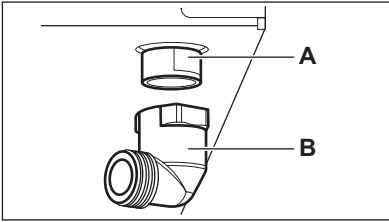
WARNING!

Any gas installation must be carried out by a GAS SAFE REGISTER installer.

Make sure that, once the hob is installed, it is easily accessible for the engineer in the event of a breakdown.

The manufacturer will not accept liability, should the above instructions or any of the other safety instructions incorporated in this instruction booklet be ignored.

On the end of the shaft, which includes the R 1/2" threaded elbow, adjustment is fixed so that the washer is fitted between the components as shown in the diagram. Screw the parts and tighten everything with teflon tape, if necessary, to get the right direction.



A) End of shaft with nut

B) Elbow

Connection to the gas supply should be with either rigid or semi-rigid pipe, i.e. steel or copper.

The connection should be suitable for connecting to R 1/2 (1/2 BSP male thread).

When the final connection has been made, it is essential that a thorough leak test is carried out on the hob and installation.

Make sure that the main connection pipe does not exert any strain on the hob.

If you use flexible metal pipes make sure that they agree to ISO 10380 and ISO 10807 standards. Be careful they do not come in touch with mobile parts or they are not squeezed. Also be careful when the hob is put together with an oven.



It is important to install the elbow correctly, with the shoulder on the end of the thread, fitted to the hob connecting pipe.



Failure to ensure the correct assembly will cause leakage of gas.



Make sure that the gas supply pressure of the appliance obeys the recommended values.

Rigid connection:

Carry out connection by using metal rigid pipes (copper with mechanical end).

8.3 Injectors replacement

1. Remove the pan supports.
2. Remove the caps and crowns of the burner.
3. With a socket spanner 7 remove the injectors and replace them with the ones which are necessary for the type of gas you use (see table in "Technical Information" chapter).

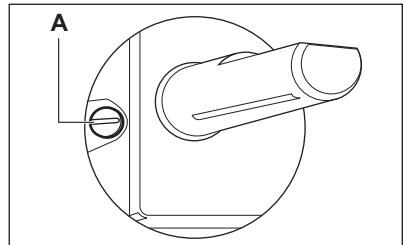
4. Assemble the parts, follow the same procedure backwards.
5. Replace the rating plate (it is near the gas supply pipe) with the one for the new type of gas supply. You can find this plate in the package supplied with the appliance.

If the supply gas pressure is changeable or different from the necessary pressure, you must fit an applicable pressure adjuster on the gas supply pipe.

8.4 Adjustment of minimum level

To adjust the minimum level of the burners:

1. Light the burner.
2. Turn the knob on the minimum position.
3. Remove the knob.
4. With a thin screwdriver, adjust the by-pass screw position.



A) The by-pass screw

- If you change from natural gas G20 20 mbar to liquid gas, fully tighten the adjustment screw in.
- If you change from liquid gas to natural gas G20 20 mbar, undo the by-pass screw approximately 1/4 of a turn.



WARNING!

Make sure the flame does not go out when you quickly turn the knob from the maximum position to the minimum position.


8.5 Electrical connection

- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug (if applicable).
- The appliance must not be connected with an extension cable, an adapter or a multiple socket. There is a risk of fire.

- Do not let the power cable to heat up to a temperature of more than 90° C. The cable should be guided by means of clamps fixed to the side of the cabinet, in order to avoid any contact with the equipment beneath the cooktop.
- Make sure that there is access to the mains plug after the installation.

Electrical Requirements

Permanent electrical installation must agree with the latest I.E.E. Regulations and local Electricity Board regulations. For your own safety the installation must be done by a qualified electrician (e.g. your local Electricity Board, or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting [NICEIC]).


 The manufacturer refuses to be held responsible, if these safety measures are not abided by.

Supply connections:

This hob has to be connected to 230 — 240 V (50 Hz) electricity supply. Before carrying out the connection, make sure:

1. The limiter valve and the electrical system can take the appliance load (see the rating plate)
2. The supply system is equipped with an efficient earth connection in compliance with the current standards and regulations
3. The outlet or omnipolar switch used for connection is easily accessible with the appliance installed.


The appliance is supplied with a 3 core flexible power cable.

 The manufacturer refuses to be held responsible, if these safety measures are not abided by.


The wires in the cord are coloured as follows:

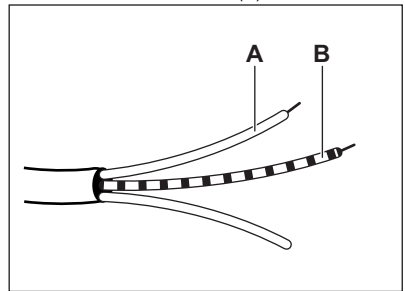
Green and yellow	- Earth
Blue	- Neutral
Brown	- Live

Replacement of the connection cable

1. Connect the green and yellow (earth) wire to the terminal which is marked with the letter 'E', or the earth symbol , or coloured green and yellow.
2. Connect the blue (neutral) wire to the terminal which is marked with the letter 'N' or coloured blue.
3. Connect the brown (live) wire to the terminal which is marked with the letter 'L' and is always connected to the network phase.

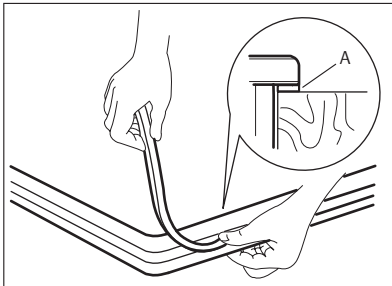
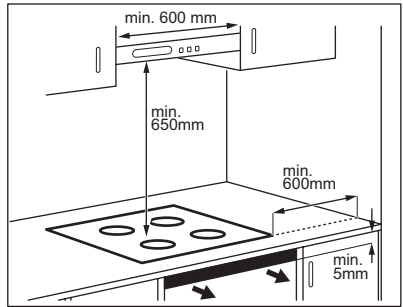
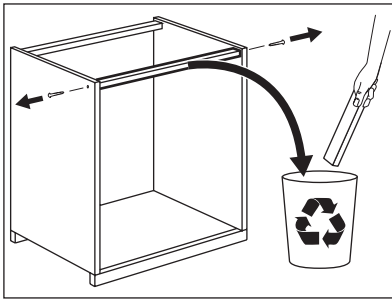
There must be no cut or stray strands of wire present. The cord clamp must be correctly attached to the outer sheath.

 To replace the connection cable use only H05V2V2-F T90 or equivalent type. Make sure that the cable section is applicable to the voltage load and the working temperature. The yellow/green earth wire (B) must be approximately 2 cm longer than the live and neutral wire (A).

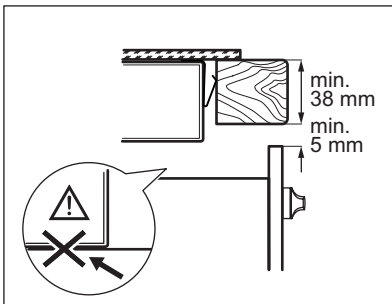
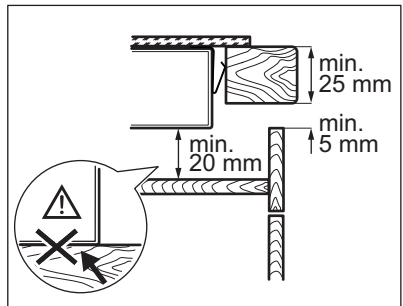
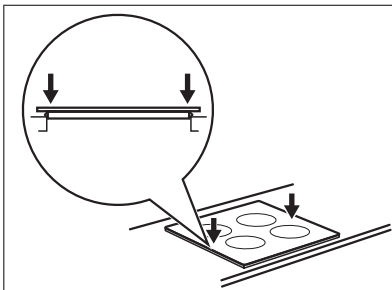
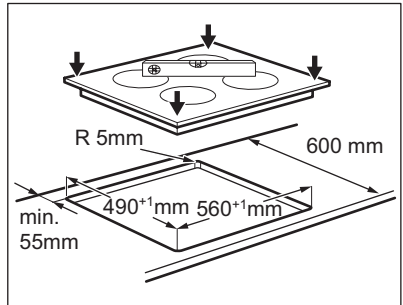


The replacement of electric cable must be carried out exclusively by the service force centre or by personnel with similar competencies, in accordance with the current regulations.

8.6 Assembly



A — supplied seal



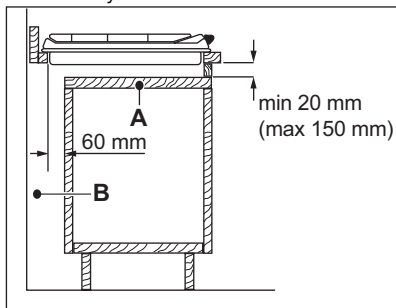
**CAUTION!**

Install the appliance only on a worktop with flat surface.

8.7 Possibilities for insertion

Kitchen unit with door

The panel installed below the hob must be easy to remove and let an easy access in case a technical assistance intervention is necessary.



- A)** Removable panel
B) Space for connections

Kitchen unit with oven

The electrical connection of the hob and the oven must be installed separately for safety reasons and to let easy remove oven from the unit.

9. TECHNICAL INFORMATION

Hob dimensions

Width:	590 mm
Length:	520 mm

Hob recess dimensions

Width:	560 mm 0/+1
Length:	490 mm 0/+1

Heat input

Semi-rapid burner:	1.9 kW
Rapid burner:	2.7 kW
Rear cooking zone:	1.4 kW (2.5 kW in P setting)
Front cooking zone:	2.3 kW (3.3 kW in P setting)
Total gas power:	G20 (2H) 20 mbar = 4.6 kW G30 (3+) 28–30 mbar = 334 g/h G31 (3+) 37 mbar = 329 g/h
Total electrical power:	3.7 kW
Electric supply:	230 V ~ 50 Hz
Category:	I12H3+

Gas connection:	R 1/2
Gas supply:	G20 (2H) 20 mbar
Appliance class:	3

By-pass diameters

Burner	Ø By-pass in 1/100 mm
Semi-rapid	32
Rapid	52

Gas burners for NATURAL GAS G20 20 mbar

BURNER	NORMAL POWER kW	inj. 1/100 mm
Semi-rapid	1.9	96
Rapid	2.7	115


Gas burners for LPG G30/G31 28-30/37 mbar


BURNER	NORMAL POWER kW	inj. 1/100 mm	G30 28-30 mbar	G31 37 mbar
			g/h	g/h
Semi-rapid	1.9	71	138	136
Rapid	2.7	86	196	193

Cooking zones power

Cooking zone	Nominal Power (Max heat setting) [W]	Power Function activated [W]	Power function maximum duration [min]	Minimum cookware diameter [mm]
Rear — 140 mm	1400 W	2500 W	4	125
Front — 210 mm	2300 W	3300 W	10	180

10. ENVIRONMENT CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical

and electronic appliances. Do not dispose appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

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