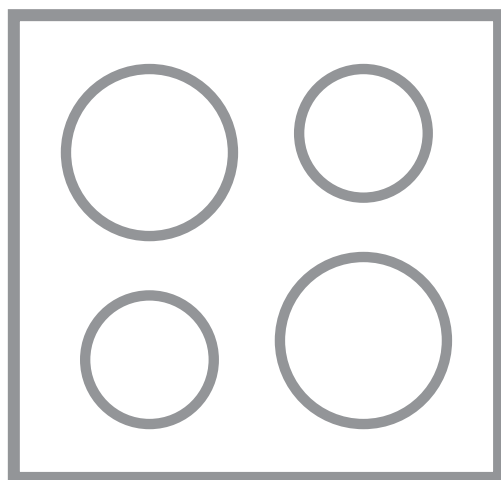


USER MANUAL



CONTENTS

1. SAFETY INFORMATION.....	2
2. CONDITIONS OF USE.....	5
3. SAFETY INSTRUCTIONS.....	5
4. PRODUCT DESCRIPTION.....	8
5. DAILY USE.....	8
6. HINTS AND TIPS.....	10
7. CARE AND CLEANING.....	10
8. TROUBLESHOOTING.....	12
9. INSTALLATION.....	13
10. TECHNICAL DATA.....	19
11. WARRANTY	20

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.
- 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, this should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- Children aged 3 years and under must be kept away from this appliance when it is in operation at all times.

1.2 General Safety

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- 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.
- If the glass ceramic surface / glass surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- 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.
- 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.
- **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 suitable for the following markets: **AU** **NZ**

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 instruction supplied with the appliance.
- Keep the minimum distance from the 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 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.
- The bottom of the appliance can get hot. Make sure to install a non-combustible separation panel under the appliance to prevent access to the bottom.

3.2 Electrical Connection

**WARNING!**

Risk of fire and electrical 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 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.

3.4 Use



WARNING!

Risk of injury, burns and electrical 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.

- 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 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.
- 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 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.

- Use only stable cookware with the correct shape and diameter larger than the dimensions of the burners.
- Make sure cookware is centrally positioned on the burners.
- Make sure the flame does not go out when you quickly turn the knob from the maximum to the minimum position.
- Use only the accessories supplied with the appliance.
- Do not install a flame diffuser on the burner.
- 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.
- 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.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Do not let acid liquids, for example vinegar, lemon juice or limescale remover, touch the hob. This can cause matt patches.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not place articles on or against the appliance.
- Do not modify the appliance.
- Do not use or store flammable materials in the appliance storage drawer or near the appliance.
- Do not use the appliance as a space heater.
- Do not let large cookware to overhang the cooktop onto the adjacent worktop. It cause scorching to the worktop surface.
- Do not put cooking pots or pans close to the controls.

- This appliance complies with the requirements of Australian Standard AS5263.1.1.

3.5 Care and cleaning



WARNING!

Do not remove the buttons, knobs or gaskets from the control panel. Water may get inside the appliance and cause damage.

- Clean regularly the appliance 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.
- Do not clean the burners in the dishwasher.

3.6 Disposal



WARNING!

Risk of injury or suffocation.

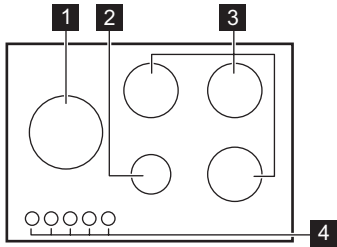
- Contact your municipal authority for information on how to discard the appliance correctly.
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Flat the external gas pipes.

3.7 Service

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

4. PRODUCT DESCRIPTION

4.1 Cooking surface layout



- 1** Multi Crown burner
- 2** Auxiliary burner
- 3** Semi-rapid burner
- 4** Control knobs

4.2 Control knob

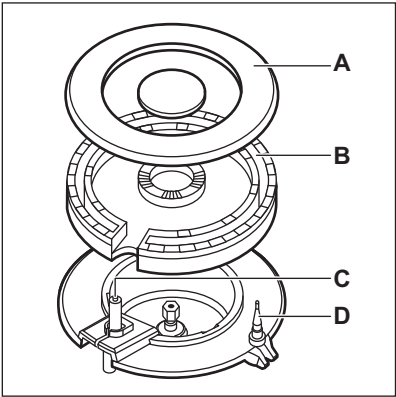
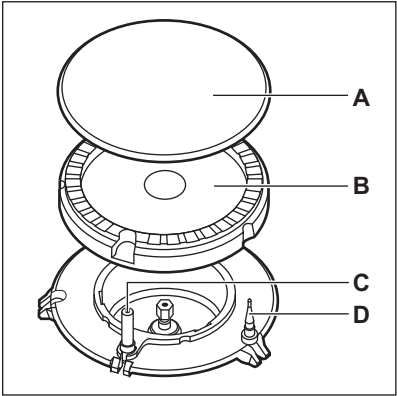
Symbol	Description
	no gas supply / off position

Symbol	Description
	ignition position / maximum gas supply
	minimum gas supply

5. DAILY USE

WARNING!
Refer to Safety chapters.

5.1 Burner overview



- A.** Burner cap
- B.** Burner crown
- C.** Ignition candle
- D.** Thermocouple

5.2 Ignition of the burner

Always light the burner before you put on the cookware.

**WARNING!**

Be very careful when you use open fire in the kitchen environment. The manufacturer declines any responsibility in case of the flame misuse.

1. Push the control knob down and turn it counterclockwise to the maximum gas supply position (0).
2. Keep the control knob pushed for equal or less than 10 seconds. This lets the thermocouple warm up. If not, the gas supply is interrupted.
3. Adjust the flame after it is regular.



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

**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.

**CAUTION!**

In the absence of electricity you can ignite the burner without electrical device; in this case approach the burner with a flame, turn the control knob counterclockwise to maximum gas supply position and push it down. Keep the control knob pushed for equal or less than 10 seconds to let the thermocouple warm up.



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.



The hob is supplied with the progressive valves. They make the flame regulation more precise.

5.3 Turning the burner off

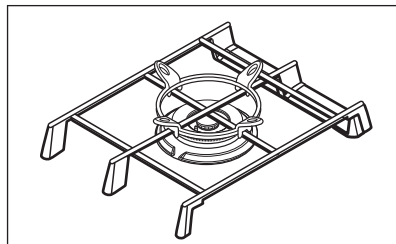
To put the flame out, turn the knob to the off position ●.

**WARNING!**

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

5.4 Using the wok stand

The wok stand lets you use a round bottomed wok on the hob. Use the wok stand on the Multi Crown burner only. When you refit the wok stand, make sure the recesses on the frame fit securely to the bars of the pan supports.



When you refit the grate of the Multi Crown burner, make sure to match the hollow part of the grate with the reference located on the plate fixed to the glass.

6. HINTS AND TIPS



WARNING!

Refer to Safety chapters.

6.1 Cookware



WARNING!

Do not put the same pan on two burners.



WARNING!

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



CAUTION!

Ensure that pots/pans do not overhang above the control knobs, otherwise the controls may heat up.



CAUTION!

Ensure that pot/pan handles are out of the reach of children, by turning them away from the front edge of the cooktop.



CAUTION!

Make sure that the pots are placed centrally on the burner in order to get maximum stability and to get lower gas consumption.



CAUTION!

Liquids spilt during cooking can cause the glass to break.

6.2 Energy saving

- If it is possible, always put the lids on the cookware.
- When the liquid starts to boil, turn down the flame to barely simmer the liquid.

6.3 Diameters of cookware



Use cookware with diameters applicable to the size of burners.

Burner	Diameter of cookware (mm)
Multi Crown	180 - 260
Semi-rapid (rear left)	120 - 240
Semi-rapid (rear right)	120 - 240
Semi-rapid (front right)	120 - 220
Auxiliary	80 - 180

7. CARE AND CLEANING



WARNING!

Refer to Safety chapters.

7.1 General information

- Clean the hob after each use.
- Always use cookware with clean bottom.
- Scratches or dark stains on the surface have no effect on how the hob operates.
- Use a special cleaner applicable for the surface of the hob.



WARNING!

Do not use knives, scrapers or similar instruments to clean the surface of the glass or between the rims of the burners and the frame (if applicable).

- Wash stainless steel parts with water, and then dry them with a soft cloth.

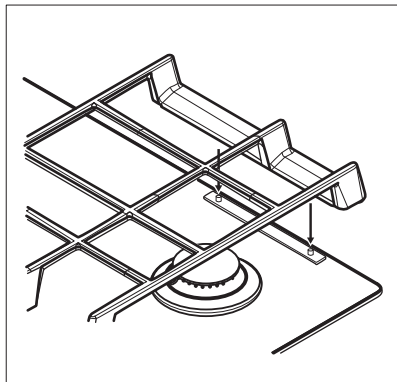
7.2 Pan supports

i The pan supports are not resistant to washing in a dishwasher. They must be washed by hand.

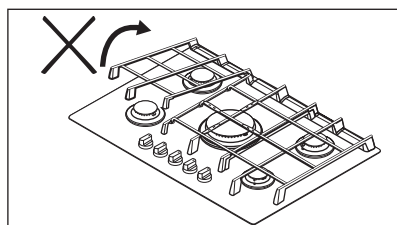
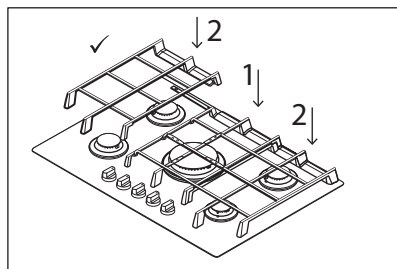
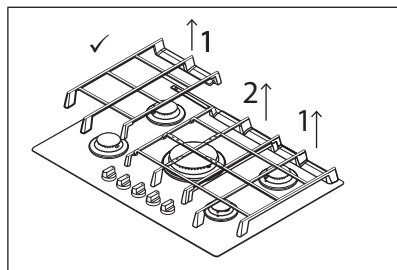
1. Remove the pan supports to easily clean the hob.

i Be very careful when you replace the pan supports to prevent the hob top from damage.

2. 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.
3. After you clean the pan supports, make sure that they are in correct positions.
4. For the burner to operate correctly, make sure that the arms of the pan supports are aligned with the centre of the burner.



Do not lift the pan supports at an angle, as this will put strain on the metal pins. This can cause damage to the pins and cause them to break.



The shape of pan supports and the amount of burners can be different in other models of the appliance.

7.3 Removing pan supports

To keep the pan supports in the correct position, they are put on metal pins installed in the rear side of the hob. For easier cleaning, pan supports can be removed from the hob. Lift up the pan supports keeping them in horizontal position and with the right order as shown in the graphic.

7.4 Cleaning the hob

- **Remove immediately:** melted plastic, plastic foil, sugar and food with sugar. If not, the dirt can cause damage to the hob. Take care to avoid burns.
- **Remove when the hob is sufficiently cool:** limescale rings, water rings, fat stains, shiny metallic discoloration. Clean the hob with a moist cloth and non-abrasive detergent. After cleaning, wipe the hob dry with a soft cloth.

- To clean the enamelled parts, cap and crown, wash them with warm soapy water and dry them carefully before you put them back on.

7.5 Cleaning 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.

7.6 Periodic maintenance

Speak to your local Authorised Service Centre periodically to check the conditions of the gas supply pipe and the pressure adjuster, if fitted.

8. TROUBLESHOOTING



WARNING!
Refer to Safety chapters.

8.1 What to do if...

Problem	Possible cause	Remedy
There is no spark when you try to activate the spark generator.	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.
	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.
	Burner cap and crown are placed incorrectly.	Place the burner cap and crown correctly.
The flame extinguishes immediately after ignition.	Thermocouple is not heated up sufficiently.	After lightening the flame, keep the knob pushed for equal or less than 10 seconds.
The flame ring is uneven.	Burner crown is blocked with food residues.	Make sure that the injector is not blocked and the burner crown is clean.

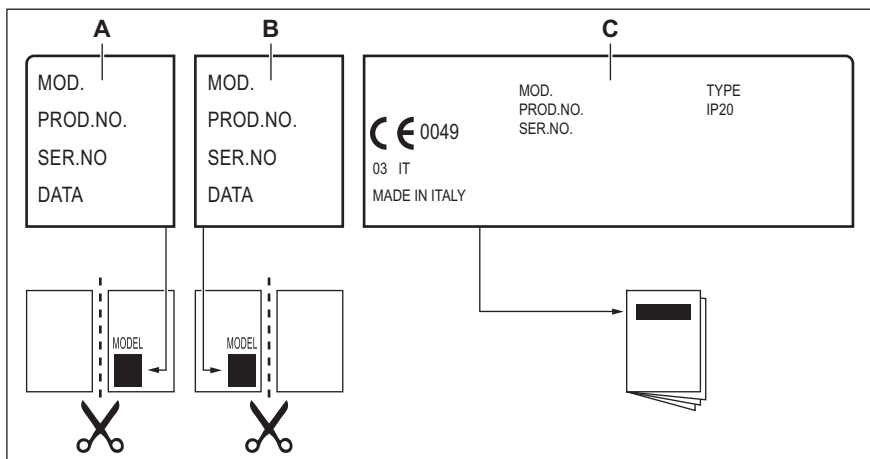
8.2 If you cannot find a solution...

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.

8.3 Labels supplied with the accessories bag

Stick the adhesive labels as indicated below:



- 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.

9. INSTALLATION



WARNING!

Refer to Safety chapters.

9.1 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.

The bottom of the appliance can get hot. Ensure a non-combustible separation panel under the appliance is installed to prevent access to the bottom.

A clearance of 20mm is required from the bottom of the appliance to the separation panel.

Model
 PNC
 Serial number

Check if the appliance is installed in accordance with clauses 6.2.5 and 6.10.1.1 of AS/NZS 5601.1:2013, or clauses 6.10.1 and 6.10.5 of AS/NZS 5601.2:2013 with regard to protection of a combustible surface near a gas cooking appliance, and clearances to rangehoods and exhaust fans.

Clearances to combustible surfaces can be reduced if combustible surfaces are protected in accordance with clause 6.10.1.2 of AS/NZS 5601.1:2013, or clause 6.10.2 of AS/NZS 5601.2:2013.

9.2 Gas Connection



WARNING!

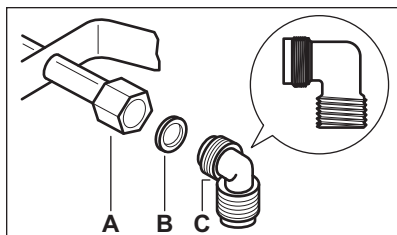
The following instructions about installation, connection and maintenance must be carried out by qualified personnel in compliance with the local gas fitting regulations, municipal building codes, electrical wiring regulations and other relevant statutory regulations, and with AS/NZS 5601.1 Gas Installations Part 1: General Installations, and AS/NZS 5601.2 Gas Installations Part 2: LP Gas installations in caravans and boats for non-propulsive purposes, or the relevant installation code for gas appliances in your country.



This appliance is supplied for use with Natural Gas. However, it can be converted for use with LPG using the installation kit included.



Make sure that the gas supply pressure obeys the recommended values. The nut at the end of the shaft connects to the R 1/2" parallel thread on the elbow union. The connection is sealed using the supplied sealing washer.



- A. End of shaft with nut
- B. Washer supplied with the appliance
- C. Elbow supplied with the appliance

Supply pipe sizing

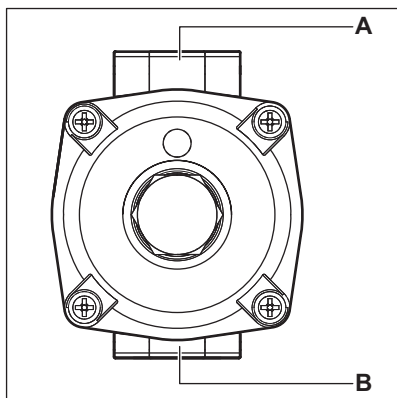
The total hourly gas consumption for the appliance is shown on the data label. The required supply pressure (i.e. at inlet to appliance regulator) for each gas type is shown on the data label, refer to the Technical data chapter. Use this information in conjunction with the length of run, number of elbows, tees and bends, the available service pressure and the supply requirements of other installed appliances to determine a suitable pipe size. For assistance in this matter refer to the appropriate section of AS/NZS 5601.1 or AS/NZS 5601.2.

An AGA certified class B or D flexible connection can be used to connect the cooktop in accordance with AS/NZS 5601.1, in particular section 5.9 and clause 6.10.1.8, or AS/NZS 5601.2, in particular section 2.11. Where a hose assembly is used and the cooktop is in the installed position, the hose assembly shall be suitable for connection to a fixed consumer piping outlet located at a point 800 – 850mm above the floor and in the region outside the width of the appliance to a distance of 250mm. The point of connection to consumer piping must be accessible with appliance installed.

Be careful the hose does not come in touch with mobile parts or is not squeezed. Also be careful when the hob is put together with an oven. Ensure that the hose assembly is restrained from accidental contact with the flue outlet of an underbench oven or any other hot surface of an adjacent appliance.

Regulator

The regulator must be positioned that the pressure test nipple is accessible when the appliance is installed. Connect the gas supply to the 1/2 B.S.P. internal thread inlet of the regulator. Refer to worktop cut out for connection point position.



A. Outlet
B. Inlet

Assembly of regulator

To assembly the regulator to the cooktop use the elbow and washer supplied with the appliance.

The ½" parallel thread connects to the end of shaft with nut. The washer is placed between the end of shaft and the elbow.

The ½" tapered thread connects to the outlet of the regulator, and is sealed on the thread. Use thread sealing tape or thread sealing compound.

The inlet of the regulator is a ½" parallel thread and is connected to consumer piping or hose assembly.

i The regulators are configured for use with Natural Gas. It is not required to adjust the regulator to obtain correct outlet pressure setting.

i When the inlet and outlet is orientated correctly the arrow on the base of the regulator indicates the direction of gas flow.

Checking the gas supply

i It takes additional time to light the gas for the first time. Air is purged from the pipes.

1. Check the manometer zero point is correct.
2. Connect the manometer to the cooktop pressure point. It is located on the regulator.
3. Turn on the gas supply and electricity, and try to ignite the gas.
4. While the appliance operates check the outlet pressure:
 - when all burners of the appliance operate at maximum,
 - when the smallest burner of the appliance operates at minimum.

i The outlet pressure should not vary from the nominal outlet pressure of 1.00kPa by more than ± 0.20 kPa.

Checking the regulator

If the regulator works incorrectly:

- Adjust of upstream regulator if the outlet and inlet pressure is too low or an upstream regulator or valve with insufficient flow capacity is present in the gas supply line.
Check again the inlet and outlet pressure, the inlet pressure needs to be 1.13 - 5kPa.
- Check if the inlet and outlet is orientated correctly the arrow on the base of the regulator indicates the direction of gas flow.

i If the regulator still does not work correctly contact the After Sales Service.

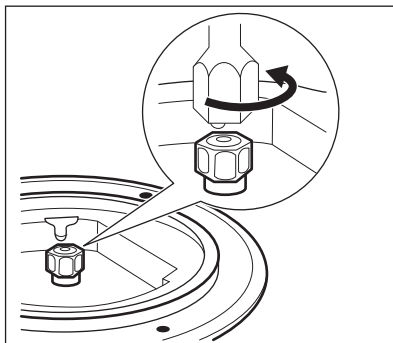


WARNING!

Check if the hose assembly is restrained from accidental contact with the flue outlet of an oven or any other hot surface of an adjacent appliance.

9.3 Gas Conversion

1. Remove the pan supports.
2. Remove the caps and crowns of the burner.
3. 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).



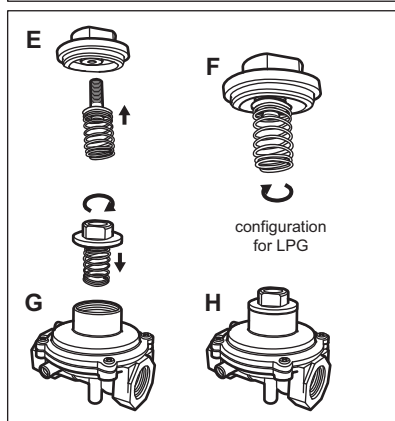
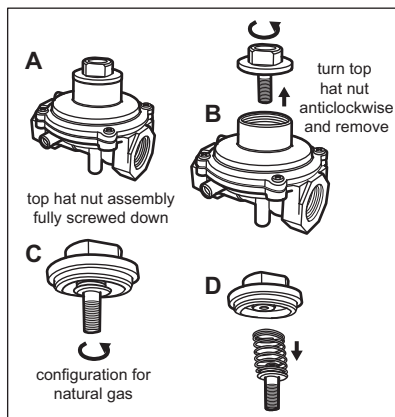
4. Unscrew the top hat nut from the regulator (B). The top hat nut and control pressure spring assembly is disengage as an assembly.
5. Unscrew the threaded pin from top hat (C).
6. Upturn threaded pin, spring is free and screw pin back into the top hat until firm (E).
7. Refit the top hat nut assembly to the regulator (G), check that it is fully screwed down. The regulator is now set for connection to LPG (H).
8. Turn on the gas supply. Use soapy water to check for leaks. Each hotplate valve should be turned on, one at a time, and the injector hole blanked off for several seconds.
9. The operation of the regulator can be confirmed by connecting a manometer to the pressure test point located on the side of the regulator body adjacent to the outlet.

While the appliance operates check the outlet pressure:

- when all burners of the appliance operate at maximum,
- when the smallest burner of the appliance operates at minimum.



The outlet pressure should not vary from the nominal outlet pressure of 2.60kPa by more than $\pm 0.52\text{kPa}$.



If the regulator works incorrectly:

- Adjust of upstream regulator if the outlet and inlet pressure is too slow or an upstream regulator or valve with insufficient flow capacity present in the gas supply line.
- Check again the inlet and outlet pressure, the inlet pressure have to have 2.75 - 7kPa.
- Check if the insert is fitted correctly.
- Check if the turret screw is fully screwed down.
- Check if the inlet and outlet is orientated correctly the arrow on the base of the regulator indicates the direction of gas flow.

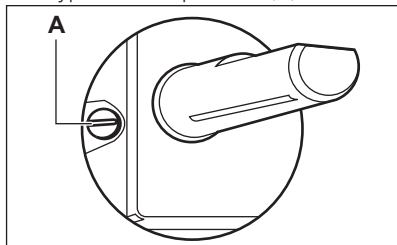


If the regulator still does not work correctly contact the After Sales Service.

9.4 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 bypass screw position (A).



5. If you change:
 - from Natural Gas 1kPa to LPG, fully tighten the bypass screw in.
 - from LPG to Natural Gas 1kPa, undo the bypass screw approximately 1/4 of a turn (1/2 of a turn for Multi Crown burner).



WARNING!

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

9.5 Electrical connection

The appliance is supplied with a standard 7.5 Amp service cord terminated by a 3-pin plug for connection to a standard household socket. The electrical supply is required to power the electronic ignition system.



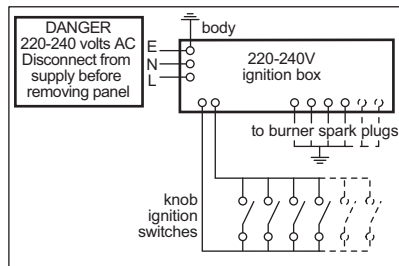
To disconnect the electrical power supply, it is necessary to service. After installation, the power point should be accessible according to local wiring regulations.

- Make sure that the rated voltage and type of power on the rating plate agree with the voltage and the power of the local power supply.

- This appliance is supplied with a mains cable and a plug.
- Always use a correctly installed shockproof socket.
- Make sure that there is an access to the mains plug after the installation.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- There is a risk of fire when the appliance is in connection with an extension cable, an adapter or a multiple connection. Make sure that the ground connection agrees with the standards and regulations.
- Do not let the power cable to heat up to a temperature higher than 90° C.



Make sure that you connect the blue neutral cable to the terminal with a letter "N" on it. Connect the brown (or black) phase cable to the terminal which has a letter "L". Keep the phase cable connected at all times.



To prevent contact between the cable and the appliance below the hob use the clamps which are on the side of the cabinet.

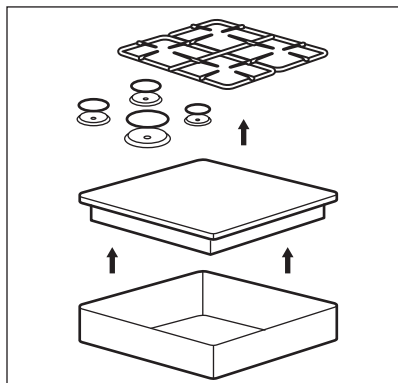
9.6 Connection cable

To replace the connection cable use only the special cable or its equivalent. The cable type is: H05SS-FT180.

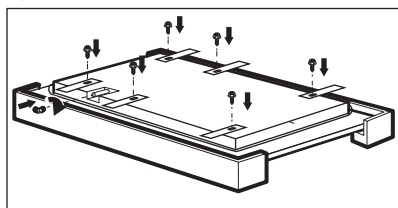
Make sure that the cable section is applicable to the voltage and the working temperature. The yellow / green earth wire must be approximately 2 cm longer than the brown (or black) phase wire.

9.7 Assembly

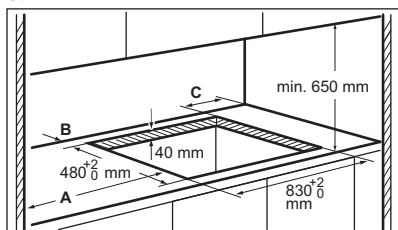
1.



2.



3.



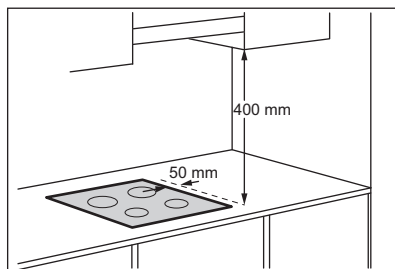
Minimum distances

Dimension	mm
A	121
B	113
C	94



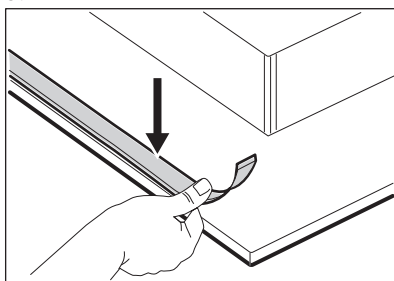
Distances shown to adjacent surfaces are for the distances to combustible surfaces. If the surfaces is not combustible the measurements can be smaller that shown.

4.

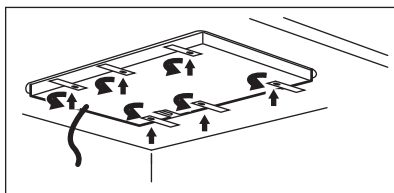


If a furniture unit is installed at a distance of 400 mm above the hob, there must be a minimum safety distance of 50 mm to the left or right from the edge of the hob.

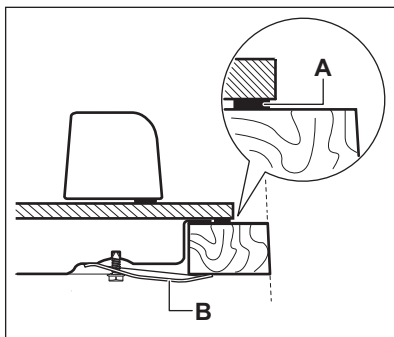
5.



6.



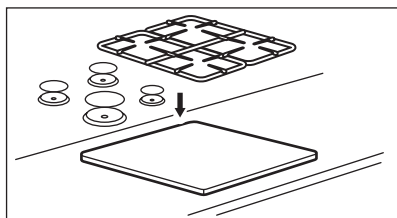
7.



A. supplied seal

B. supplied brackets

8.

**CAUTION!**

Install the appliance only on a worktop with flat surface.

9.8 Possibilities for insertion

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

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.

9.9 Testing appliance operation**WARNING!**

Servicing must only be carried out by an authorised service person.

After installation, test the appliance and check if it operates correctly.

1. Turn on the gas and electricity supply, and attempt ignition on all burners, separately and in combination. It takes additional time

to light the gas for the first time. Air is purged from the pipes.

2. Observe the flame appearance on each burner. Check the injector size and supply pressure require if the flame is much larger or much smaller than expected. If you can not solve the problem, contact the After Sales Service.
3. Check the turndown (minimum or low) setting on each burner, it may need adjustment. Valves have a bypass controlling screw, which you can accessed by removing the knob. Bypass are set at the factory for use on natural gas and should not require adjustment. If the appliance is converted to LPG, screw the bypass in until a small, stable flame results. Before any adjustment check the supply pressure.
4. If you cannot adjust to perform safely the appliance, inform the customer of the problem and affix an appropriate warning notice to the appliance. Disconnect the appliance if the fault is dangerous. If a minor fault exists, the customer may use the appliance while awaits for the service.



If you cannot fix the fault, please contact the After Sales Service.

5. When the appliance operates correctly, turn off and instruct the customer on correct operation following the User Manual. Check if the customer understand the procedure correctly.

10. TECHNICAL DATA**10.1 Overall hob dimensions**

Hob dimensions

Width	880 mm
Depth	510 mm

Bench cut-out dimensions

Width	830 mm
Depth	480 mm

10.2 Bypass diameters

BURNER	Ø BYPASS 1/100 mm
Multi Crown	57
Semi-rapid	35
Auxiliary	32

10.3 Other technical data

TOTAL POWER:	Natural Gas:	1.0 kPa = 46,4 MJ/h
	Gas replacement: with Universal LPG:	2.75 kPa 2.60 kPa = 34,9 MJ/h
Electric supply:	220-240 V ~ 50/60 Hz	
Gas connection:	R 1/2"	
Appliance class:	3	


10.4 Gas burners for NATURAL GAS 1.0 kPa

BURNER	GAS CONSUMPTION MJ/h	INJECTOR MARK
Multi Crown	14,3	175
Semi-rapid	9,0	135
Auxiliary	5,1	100

10.5 Gas burners for U-LPG 2.60 kPa

BURNER	GAS CONSUMPTION MJ/h	INJECTOR MARK
Multi Crown	12,4	96A
Semi-rapid	6,4	71
Auxiliary	3,3	50

12. 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.

AEG 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:
 - (i) negligence or accident;
 - (ii) misuse or abuse, including failure to properly maintain or service;
 - (iii) improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
 - (iv) normal wear and tear;
 - (v) power surges, electrical storm damage or incorrect power supply;
 - (vi) incomplete or improper installation;
 - (vii) incorrect, improper or inappropriate operation;
 - (viii) insect or vermin infestation;
 - (ix) failure to comply with any additional instructions supplied with the Appliance;

In addition, Electrolux is not liable under this warranty if:

- (a) 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;
- (b) the Appliance is modified without authority from Electrolux in writing;
- (c) 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.

FOR SERVICE or to find the address of your nearest authorised service centre in Australia PLEASE CALL 1300 363 664 OR EMAIL customer@aecaustralia.com.au For the cost of a local call (Australia only)	SERVICE AUSTRALIA AEG aec.com.au	FOR SPARE PARTS or to find the address of your nearest spare parts centre in Australia PLEASE CALL 13 13 50 OR EMAIL customer@aecaustralia.com.au For the cost of a local call (Australia only)
FOR SERVICE or to find the address of your nearest authorised service centre in New Zealand PLEASE CALL 0800 234 234 OR EMAIL customer@electrolux.co.nz (New Zealand only)	SERVICE NEW ZEALAND AEG aegnewzealand.co.nz	FOR SPARE PARTS or to find the address of your nearest spare parts centre in New Zealand PLEASE CALL 0800 10 66 20 OR EMAIL customer@electrolux.co.nz (New Zealand only)

www.aeg.com/shop



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