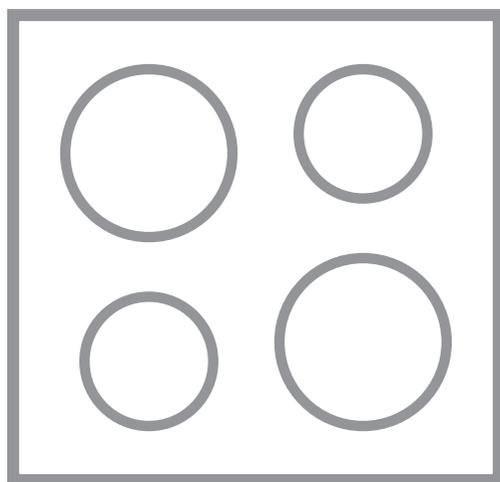


USER MANUAL



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IMPORTANT INFORMATION THAT MAY IMPACT YOUR MANUFACTURER'S WARRANTY

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the AEG manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the AEG manufacturer's warranty in the event that your product fault is due to failure to adhere to this manual.

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



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

CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.

 Warning / Caution-Safety information

 General information and tips

 Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damages that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

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

1.2 General Safety

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- **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.
- WARNING: The appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by a utility.
- 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 the appliance before installing it in the built-in structure.
- Do not use a steam cleaner to clean the appliance.
- 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.
- 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

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

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

3. SAFETY INSTRUCTIONS

3.1 Installation

**WARNING!**

Only a qualified person must install this appliance.

**WARNING!**

Risk of injury or damage to the appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Keep the minimum distance from other appliances and units.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Seal the cut surfaces with a sealant to prevent moisture to cause swelling.
- Protect the bottom of the appliance from steam and moisture.

- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware falling from the appliance when the door or the window is opened.
- 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 electric shock.

- All electrical connections should be made by a qualified electrician.

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

device must have a contact opening width of minimum 3 mm.

3.3 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 electric shock.

- Remove all the packaging, labelling and protective film (if applicable) before first use.
- This appliance is for household use only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Set the cooking zone to "off" after each use.
- Do not 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 boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Never leave a burner on 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.
- Do not use large cookware that overlap the edges of the appliance. This can cause damage to the worktop surface.
- 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 allow large cookware to overhang the cooktop onto the adjacent worktop. This will 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

- Clean the appliance regularly to prevent the deterioration of the surface material.
- Switch off the appliance and let it cool down before cleaning.
- 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 abrasive products, abrasive cleaning pads, solvents or metal objects.
- Do not clean the burners in the dishwasher.
- Clean the metal part of the flame safety device regularly.

3.6 Service

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

- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.
- 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 Disposal



WARNING!
Risk of injury or suffocation.

4. INSTALLATION



WARNING!
Refer to Safety chapters.

4.1 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.

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.

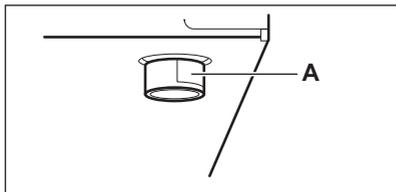
4.2 Gas Connection



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.



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.



A. End of shaft with nut

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.

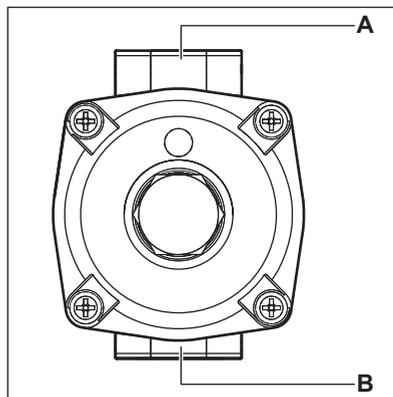
An AGA certified class B or D flexible connection can be used to connect the cooktop in accordance with AS/NZS 5601.1, in particular section 5.9 and clause 6.10.1.8, or AS/NZS 5601.2, in particular section 2.11. Where a hose assembly is used and the cooktop is in the installed position, the hose assembly 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 ½ 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

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.



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



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



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.

 The outlet pressure should not vary from the nominal outlet pressure of 1.00kPa by more than +/-0.20kPa.

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.

 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.

4.3 Adjustment of minimum level

 **WARNING!**
Information for authorised installer only.

 Switch off the hob before the adjustment.

To adjust the minimum level of the burners:

1. Touch  for 3 seconds.
2. Within 7 seconds, touch  for 3 seconds.
3. Touch  4 times.

The display shows G2 mode.

4. Touch .

To enter the mode.

5. Wait 5 seconds, after selecting the mode.

The burner shows minimum level and the control bar shows .

6. Touch  or .

To increase or decrease the value and adjust the minimum level.

7. Wait 5 seconds.

To send the selected value to power board.

8. Check if the minimum level is correct and touch .

To confirm the minimum level.

 If the minimum level is incorrect, repeat the steps 6 and 7.

9. Touch  to select the next burner and repeat the steps 5-8.

Touch  to exit the mode.

 **WARNING!**
Make sure the flame does not go out when you move quickly from the maximum to the minimum heat setting position.

 **WARNING!**
Do not set the G3 and G4 modes. It is for authorised installer only.

4.4 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.

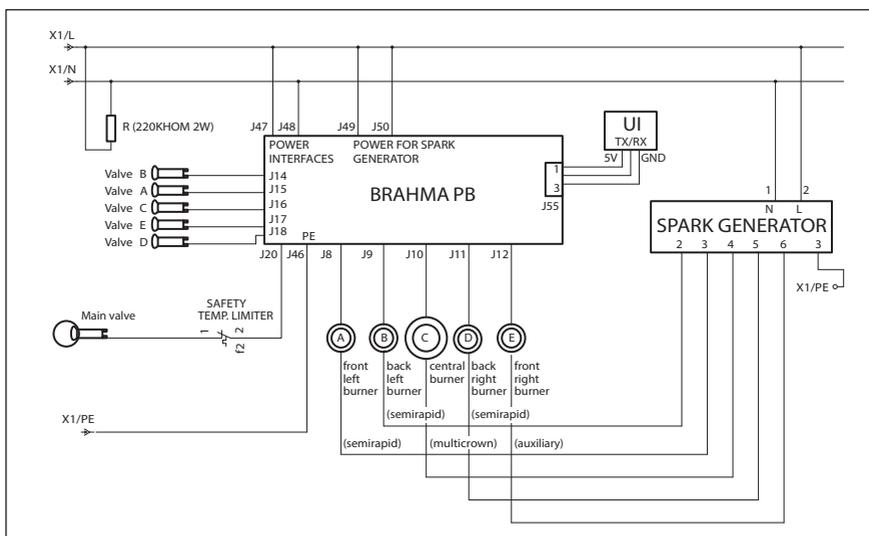
- This appliance is supplied with a mains cable and a plug.
- Always use a correctly installed shockproof socket.
- Make sure that there is an access to the mains plug after the installation.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- There is a risk of fire 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.



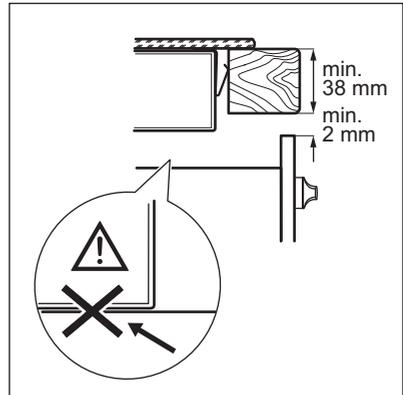
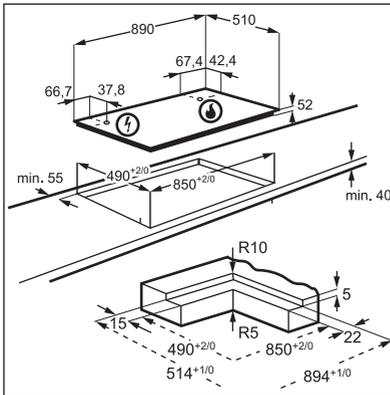
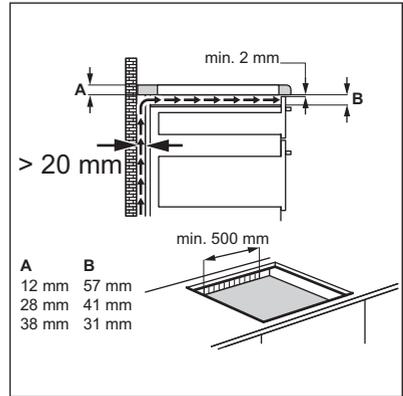
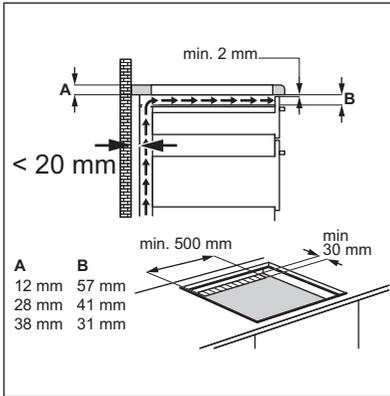
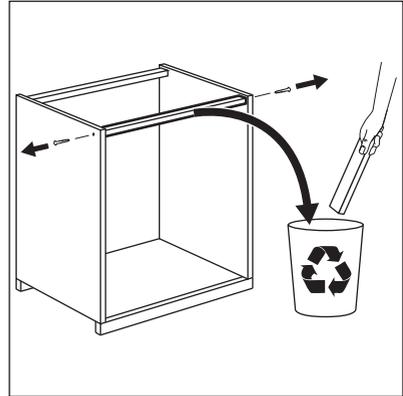
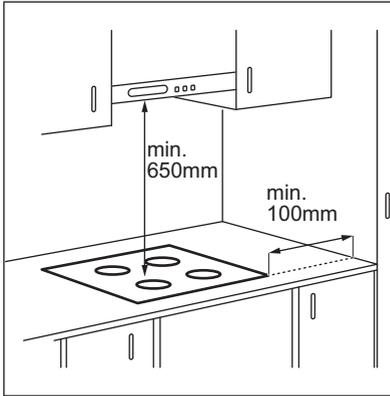
4.5 Connection cable

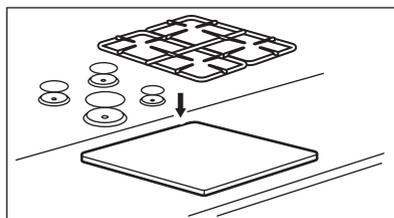
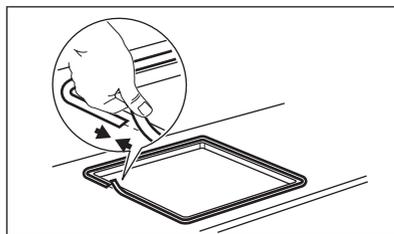
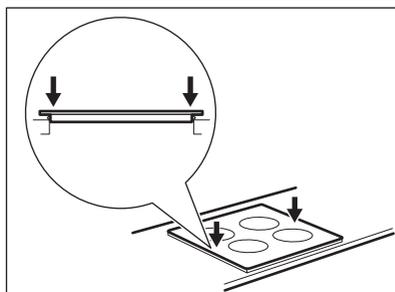
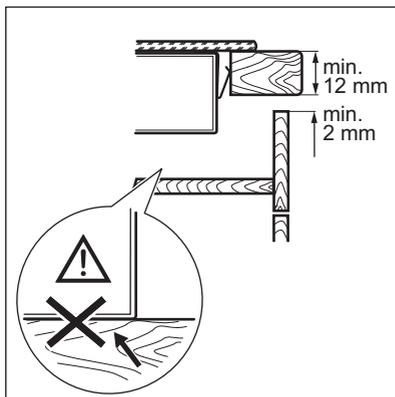
To replace the connection cable use only the special cable or its equivalent. The cable type is: H05SS-FT180.

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.

4.6 Assembly





CAUTION!
Install the appliance only on a worktop with flat surface.

4.7 Installing hob under the hood



If you install the hob under a hood, please see the installation instructions of the hood for the minimum distance between the appliances.

4.8 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.

4.9 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.

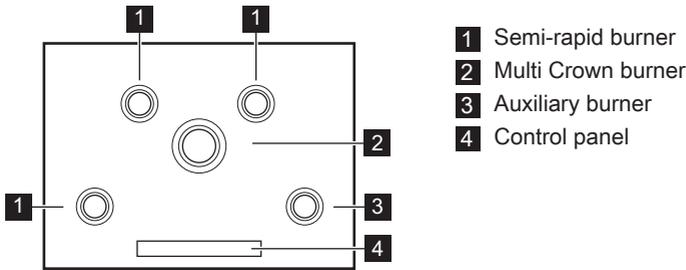
1. Turn on the gas and electricity supply, and attempt ignition on all burners, separately and in combination. It takes additional time to light the gas for the first time. Air is purged from the pipes.
2. Observe the flame appearance on each burner. Check the injector size and supply pressure require 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.

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.
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.

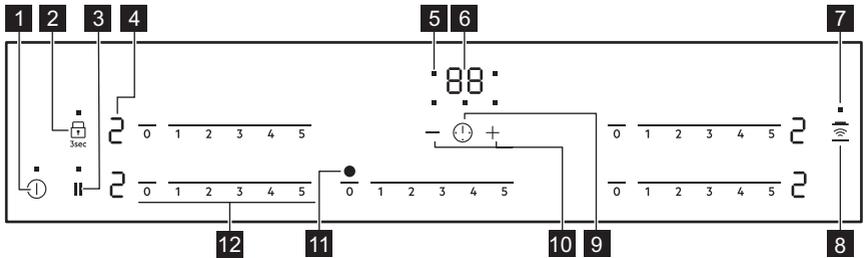
i If you cannot fix the fault, please contact the After Sales Service.

5. PRODUCT DESCRIPTION

5.1 Cooking surface layout



5.2 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 ①	ON / OFF	To activate and deactivate the hob.
2 ②	Lock / Child Safety Device	To lock / unlock the control panel.

	Sensor field	Function	Comment
3		Pause	To activate and deactivate the function.
4	-	Heat setting display	To show the heat setting.
5	-	Timer indicators of cooking zones	To show for which zone you set the time.
6	-	Timer display	To show the time in minutes or possible error codes \boxed{E} (Refer to "Troubleshooting").
7	■	Led indicator	To show activated function.
8		Hob²Hood	To activate and deactivate the manual mode of the function.
9		-	To activate and deactivate the Timer.
10	+ / -	-	To increase or decrease the time.
11	-	Area for Hob²Hood infrared signal	To hood communication.
12	-	Control bar	To set the heat setting for the burner.

5.3 Heat setting displays

Display	Description
$\boxed{0}$	Burner is deactivated.
$\boxed{I} - \boxed{S}$	Burner operates.
\boxed{F}	There is a warning (Refer to "Troubleshooting").
\boxed{H}	A cooking zone is still hot (residual heat).
\boxed{L}	Lock / Child Safety Device operates.
\boxed{I}	Pause operates.
$\boxed{-}$	Automatic Switch Off function operates.

5.4 Hot Surface Indicator



WARNING!

If the cooking zone becomes hot during cooking, the setting indicator shows a Hot Surface warning **H** when the zone is turned off. The Hot Surface Indicator shows until the cooking zone cools.

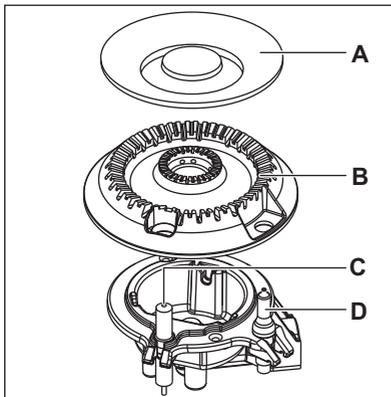
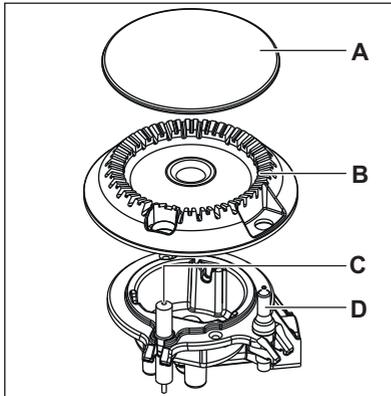
6. DAILY USE



WARNING!

Refer to Safety chapters.

6.1 Burner overview



- A. Burner cap
- B. Burner crown
- C. Ignition candle

D. Flame safety device

6.2 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. Touch **ⓘ** for 1 second to activate the hob.
After 20 seconds of non-use, the hob deactivates.
2. After light animation, when you see **H** on display, touch the control bar at the correct heat setting or move your finger along the control bar until you reach the correct heat setting.
To set or change the heat setting.



If after some tries the burner does not light, check if the crown and its cap are in correct positions and clean the metal part of the flame safety device (Refer to "Care and cleaning").

i If during the normal use of the burner it starts to spark and flame adjust automatically, check if the metal part of the ignition candle and the flame safety device are clean (Refer to "Care and cleaning").

i If the burner accidentally goes out, the hob re-ignite the burner 3 times. If the flame still does not light, **F** appears.

i If the warning **F** appears, turn off and turn on again the hob. When the display function **F** reappears, after light animation, touch **||**, release it and then touch **≡** within 3 seconds. When you see **D** the warning is reset (Refer to "Troubleshooting").

6.3 Turning the burner off

To put the flame out, touch the control bar to the off position **D**.



WARNING!

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

6.4 Automatic Switch Off

The function deactivates the hob automatically if:

- all burners 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.
- you do not deactivate a burner or change the heat setting. After some

time **C** comes on and the hob deactivates.

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

Level	Time (hours)
1	6
2	3
3	3
4	1,5
5	1,5

6.5 Lock or unlock the cooktop

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

To lock the control panel:

1. Set the heat setting.
2. Touch the **L**.
3. **L** appears on the display of the burner.

To unlock the control panel, touch **L** again.



You can turn the burners off while the control panel is locked. Use **1** to deactivate the hob.

To set the lock for child safety:

1. Touch **1** to turn the cooktop on.
2. Touch **L** for 3 seconds, to activate the lock. **L** comes on in all control bars.
3. Touch **1** to turn the cooktop off.



You can unlock the cooktop while the child safety operates.

To temporarily unlock:

1. Touch **1** to turn the cooktop on.
2. Touch **L** for 3 seconds.

3.  appears on the display of the burner.
4. Set the heat setting.
5. After end of the cooking process and after turning off the cooktop, the Lock function is active.

To completely unlock:

1. Touch  to turn the cooktop on.
2. Touch  for 3 seconds. The lock deactivates.
3. Touch  to turn the cooktop off.

6.6 Pause

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

When the function operates, you can not change the heat setting.

When the function does not stop the timer functions.

Touch  to activate the function.

 comes on.

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

6.7 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: touch  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 change the time: set the cooking zone with . Touch  or .

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 .

CountUp Timer (The Count up timer)

You can use this function to monitor how long the cooking zone operates.

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

To activate the function: touch  of the timer.  comes on. When the indicator of the cooking zone starts to flash slowly the time counts up. The display switches between  and counted time (minutes).

To see how long the cooking zone operates: set the cooking zone with . The indicator of the cooking zone starts to flash quickly. The display shows how long the zone operates.

To deactivate the function: set the cooking zone with  and touch  or . The indicator of the cooking zone goes out.

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 .

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

6.8 OffSound Control (Deactivating and activating the sounds)

Deactivate the hob. Touch  for 3 seconds. The display comes on and goes out. Touch  or  comes on. Touch  of the timer to choose one of the following:

-  - the sounds are off
-  - the sounds are on

To confirm your selection wait until the hob deactivates automatically.

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

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

6.9 Hob²Hood

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

-  The hood operates only when the hob is activated.
-  For most of the hoods, the remote system is originally deactivated. Activate it before you use the function. For more information refer to the hood user manual.
-  The hob automatically sets the speed of the fan according to the cooking process.

Automatic modes

Mode	Mode description	Auto- matic light	Auto- matic fan speed
H0	Manual	Off	Off
H1	Auto light	On	Off
H2	Fixed speed	On	1
H3	Auto speed Low	On	0-1
H4	Auto speed Mid	On	0-1
H5	Auto speed High	On	0-2
H6	Auto speed Intense	On	0-3

Changing the automatic mode

1. Deactivate the appliance.
2. Touch  for 3 seconds. the display comes on and goes off.
3. Touch  for 3 seconds.
4. Touch  a few times until  comes on.
5. Touch  of the Timer to select an automatic mode.

 Touch  to set the speed manually.

 Touch longer  to turn off the fan and the light.



WARNING!

After end of cooking, the hood does not turn off automatically. Turn it off manually.

7. HINTS AND TIPS



WARNING!
Refer to Safety chapters.

7.1 Cookware



CAUTION!
Do not use cast iron pans, clay or earthenware pots, grill or toaster plates.



WARNING!
Do not put the same pan on two burners.



WARNING!
Do not put unstable or damaged pots on the burner to prevent spills and injuries.



CAUTION!
Make sure that pot handles are not above the front edge of the cooktop.



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



CAUTION!
Liquids spilt during cooking can cause the glass to break.

7.2 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.

7.3 Diameters of cookware



Use cookware with diameters applicable to the size of burners.

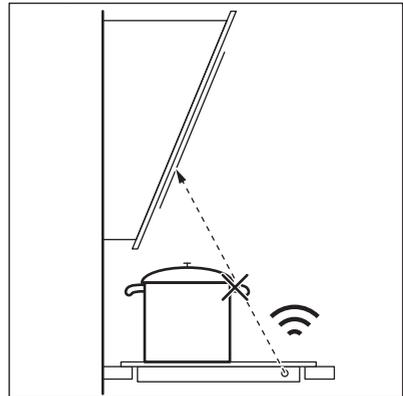
Burner	Diameter of cookware (mm)
Multi Crown	220 - 260
Semi-rapid (rear left)	120 - 240
Semi-rapid (rear right)	120 - 240
Semi-rapid (front left)	120 - 220
Auxiliary	80 - 180

7.4 Hints and Tips for Hob²Hood

When you operate the hob with the function:

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

The hood in the picture is only exemplary.



Keep the window for Hob²Hood infrared signal communicator clean.



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

Cooker hoods with the Hob²Hood function

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

7.5 Examples of cooking applications

The data in the table shows examples of the heat setting and cooking times for gentle and heavy frying, and delicate cooking.

- Adjust the settings depend on the type of food, the type of the gas used, the material and the size of the pans. Refer to diameters of cookware in Hints and Tips chapter.
- For delicate cooking use the auxiliary burner or semi-rapid burner with flame spreader.

- For an even heat distribution use coated pan and cook on auxiliary or semi-rapid burners.
- Each example in the table below shows two or three steps.
- If you use a pan, heat up the oil first, while frying keep the pan at a constant temperature in accordance with the values suggested in the table.

Cooking method symbols used in the table:

	Heat up the oil
	Gentle frying
	Heat to boiling
	Simmering
	Blending, melting ingredients

Food	P or ti on s	Burn-er	Step 1			Step 2			Step 3		
			Sym- bol	Le- ve l	Time (min)	Sym- bol	Le- ve l	Time (min)	Sym- bol	Le- ve l	Time (min)
Crepe s	4	SR		5	1-4		2	4-8			
Bur- gers	2	AUX		5	1-5		3	4-8			
Bur- gers	3	SR		5	1-5		3	4-8			
Bur- gers	4	MC		5	1-5		3	4-7			

Fries	4	MC		5	20-30						
Be- cha- mel¹⁾	4	AUX		1	5-10		5	5-10		1	4-8
Rice por- ridg e¹⁾	4	AUX		5	10-20		1	30-40			

1) Stirring continuously

2) Without lid

8. CARE AND CLEANING



WARNING!

Refer to Safety chapters.

8.1 General information

- Clean the hob after each use.
- It is recommended to activate the lock / child safety device function (Refer to "Lock or unlock the cooktop" in "Daily use" chapter).
- 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.



The presence of water or other liquids on the control panel can accidentally activate or deactivate the hob functions.



WARNING!

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

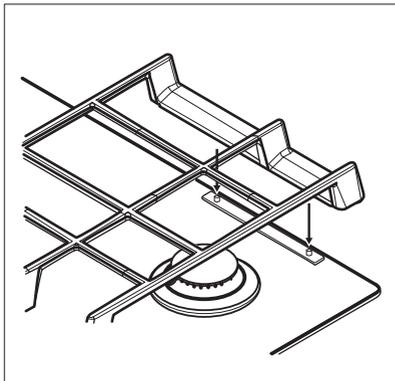
- Wash stainless steel parts with water, and then dry them with a soft cloth.

8.2 Pan supports



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.
- 
 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.

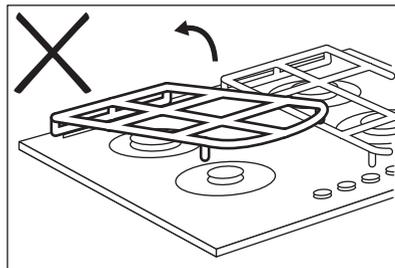


8.3 Removing pan supports

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 as shown in the graphic.



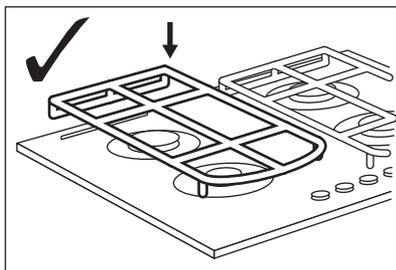
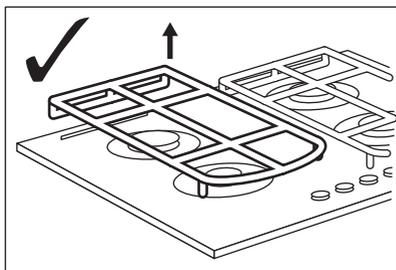
Do not lift the pan supports at an angle, as this will put strain on the metal pins. This can cause damage to the pins and cause them to break.



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

8.4 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.
- **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.
- To clean the enamelled parts, caps and crowns, wash them with warm soapy water and dry them carefully before you put them back on.



8.5 Cleaning the ignition candle and the flame safety device

Keep the metal part of the ignition candle and the flame safety device cleaned with a moist cloth or sponge to prevent difficult lightning or difficult flame recognition. Check if the burner crown is not blocked with food residues.

8.6 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.

9. TROUBLESHOOTING



WARNING!
Refer to Safety chapters.

9.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the hob.	The hob is not connected to an electrical supply or it is connected incorrectly.	Check if the hob is correctly connected to the electrical supply. Refer to the connection diagram.
	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
	You do not set the heat setting for 20 seconds.	Activate the hob again and set the heat setting in less than 20 seconds.
	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.
	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.
Hob ² Hood function does not work.	You covered the control panel.	Remove the object from the control panel.
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 burners if possible.
There is no sound when you touch the panel sensor fields.	The sounds are deactivated.	Activate the sounds. Refer to "Daily use".

Problem	Possible cause	Remedy
You can hear sparking for a few seconds after the flame goes out and automatic re-ignition is performed.	Air currents around the burner.	Make sure that air currents from windows or doors do not extinguish the flame.
	Burner cap or crown are placed incorrectly.	Place burner cap and crown in correct position.
	Metal part of the flame safety device is dirty.	Refer to "Care and cleaning".
 comes on.	Automatic Switch Off operates.	Deactivate the hob and activate it again.
 comes on.	The Child Safety Device function operates.	Refer to "Daily use".
 comes on.	The flame does not light up in 3 attempts.	To reset the warning  turn off and turn on again the hob. When the display function  reappears, after light animation, touch  , release it and then touch  within 3 seconds. When you see  the warning is reset.
	Burner cap or crown are placed incorrectly.	
	Metal part of the flame safety device is dirty (Refer to "Care and cleaning").	
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.
 comes on.	The hob is too hot.	Wait a few minutes for cool down the hob. If possible, put the large cookware on the rear burners.
 comes on.	The hob is overheated.	Wait for 30 minutes and follow the same procedure as if warning  appeared. If the problem persist, contact an Authorised Service Centre.
 comes on.	Too many attempts to clear the warning  .	Wait for 15 minutes. If the problem persist, contact an Authorised Service Centre.

Problem	Possible cause	Remedy
 and the number come on.	There is an error in the hob.	Disconnect the hob from the electrical supply for some time. Disconnect the fuse from the electrical system of the house. Connect it again. If  comes on again, speak to an Authorised Service Centre.
 comes on.	There is a dirt around burner area.	Refer to "Care and cleaning".

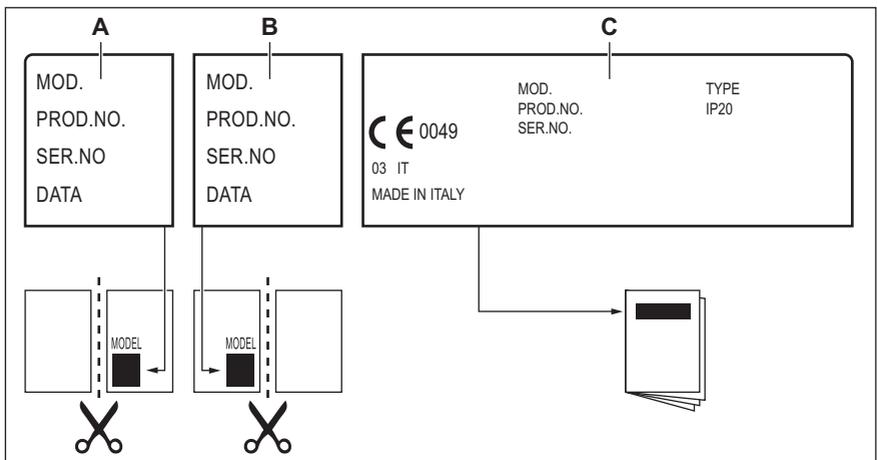
9.2 If you cannot find a solution...

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Give the data from the rating plate. Make sure, you operated the hob correctly. If not the servicing by a service technician or dealer will not be free of charge, also

during the warranty period. The instructions about the Service Centre and conditions of guarantee are in the guarantee booklet.

9.3 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.

10. TECHNICAL DATA

10.1 Overall hob dimensions

Hob dimensions

Width	890 mm
Depth	510 mm

Bench cut-out dimensions

Width	850 mm
Depth	490 mm

10.2 Other technical data

TOTAL POWER:	Natural Gas:	1.0 kPa = 38,7 MJ/h
Electric supply:	220-240 V ~ 50-60 Hz	
Gas connection:	R 1/2"	
Appliance class:	3	

10.3 Gas burners for NATURAL GAS 1.0 kPa

BURNER	GAS CONSUMPTION MJ/h	INJECTOR MARK
Multi Crown	14,3	175
Semi-rapid	6,8	135
Auxiliary	4,0	100

11. 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:

- 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;
- 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
- 'ASC' means Electrolux's authorised serviced centres;
- 'AEG' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively "Electrolux") of 3-5

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

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

 - the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
 - the Appliance is modified without authority from Electrolux in writing;
 - the Appliance's serial number or warranty seal has been removed or defaced.

8. **How to claim under this warranty:** To enquire about claiming under this warranty, please follow these steps:
- carefully check the operating instructions, user manual and the terms of this warranty;
 - have the model and serial number of the Appliance available;
 - have the proof of purchase (e.g. an invoice) available;
 - 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 Guarantees Act does not apply.
11. **Confidentiality:** You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

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

SERVICE AUSTRALIA

aeg.com/au

FOR SERVICE

or to find the address of your nearest authorised service centre in Australia

PLEASE CALL 1300 363 664

OR EMAIL

customercare@aegaustralia.com.au

For the cost of a local call (Australia only)

FOR SPARE PARTS

or to find the address of your nearest spare parts centre in Australia

PLEASE CALL 13 13 50

OR EMAIL

customercare@aegaustralia.com.au

For the cost of a local call (Australia only)

SERVICE NEW ZEALAND

aegnewzealand.co.nz

FOR SERVICE

or to find the address of your nearest authorised service centre in New Zealand

PLEASE CALL 0800 234 234

OR EMAIL

customercare@electrolux.co.nz

(New Zealand only)

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

customercare@electrolux.co.nz

(New Zealand only)

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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.

