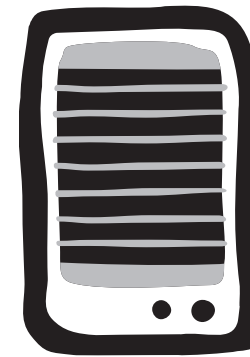


INSTRUCTION BOOK

GB



B2026

Model No.	EHB 334 X
Product No	949 600 691
Serial No.	

325 88-7700 Rev. 2-225

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It is important to know how the combi grill works, for which reason we would ask you to read these instructions carefully before using it. Only then can we guarantee that "your new kitchen aid" will fully meet your expectations and requirements that you had when you chose your Electrolux system.

**Sincerely
Electrolux**

Important to know

Service and repair may only be performed by the distributor, or by a service organization approved by the distributor. Only repair parts delivered by the distributor may be used.

Please read the warranty.

Avoid pinching the cable.

The hob unit is intended for ordinary household cooking purposes. Any other use can result in damage to the unit as well as personal injury.

During deep-fat frying, sauteing, melting of butter, etc., one must always remain near the unit, due to the danger of fire. In the event of fire the unit must be shut off immediately (and the cooker hood as well, if in use).

Make sure that the unit is shut off when not in use - the knob should rest at "0".

The unit becomes dangerously hot during use, and remain so for a period of time. They should therefore be treated with due respect. Keep children at a distance.

Never place plastic or paper, ect., on the unit. If the unit should be switched on by accident, the paper could burn, plastic melt, etc.

For hygienic and safety reasons the unit must be kept clean. Grease, oil and food spills create unpleassant odours when burnt, and can in some cases result in open flames.

Read - and adhere to - the user`s instructions, as well as any instructions and warnings printed on the labels of the cleaning agents used.

Help to avoid accidents; if the hob unit should ever be discarded, render it useless by removing the cable, or by cutting the cable as close to the unit as possible.

Product liability

Our liability is limited to that which is stipulated by law, and covers only damage to persons and property, which results from defects in materials and workmanship of the unit itself. This liability extends for a period of 10 years from the date of purchase as a factory-new unit.

Reservations

Our liability does not apply in the event that the damage in question is due to any of the following conditions:

The unit has not been installed in accordance with the instructions set forth in this pamphlet.

That the safety rules in the instructions have not been complied with.

That repair has been made by others than an authorised service technician. The unoriginal spare parts have been used.

That the damage is caused by transport at a later date, for instance during removal or resale.

That the damage is caused by any form of use contrary to common sense.

Areas of use

The hob is only intended for normal household use. It is important that you follow the advice given in these instructions in order to avoid any risk of damage to persons and objects. Used for any other purpose invalidates the guarantee as well as product liability.

Before using the unit

Some unpleasant odour and smoke may occur the first time you use the hob. Therefore please wash the frying container, basket and the heating element in hot water with washing-up liquid. Pour 3 liters of water with some detergent into the frying container. Warm up the water and let it boil for about 10 minutes. Empty the water into a bowl through the bottom tap and flush with hot water. Before using the chip-fryer, fit the enclosed metal filter over the drain hole in the base of the

frying receptacle. The filter dome must face upwards when in position.

Wash the grill grid, place it on the grill and turn on the grill (step 12). Leave it on for 3 minutes.

Installation

The electrical installation must be made by a certified electrician. Avoid pinching the cable. The electric parts of the hob must not be tampered with.

Safety rules

You can prevent fire and avoid serious injuries by following the safety rules below. Remember that the grill becomes so hot that it can set fire to paper, cleaning rags etc. Remember that hot frying-oil can cause serious burns. Never leave the appliance unattended when in use.

Food residue left in the oil must be removed before the fryer is used again because of fire risk!

If you should want to use both the grill and the fryer, for instance to make a beef steak with french fries, the following method may be used:

1. Prepare the fryer for use by removing the grill grid and box for lava blocks, and turn the grill elements upright. Heat the oil to 190°C (Approx. 10 minutes). Put the chips into the basket and lower it in the heated oil. Boil the chips almost ready (crispy an light brown). Hang the basket for dripping on the bracket and then place it on kitchen paper. Switch off the fryer.
2. The grill is used as follows: install the lava blocks box, lower the grill elements and lay on the grill grid. Preheat on setting 12 for about 5-8 minutes before laying on the beef steaks. Fry the steaks (10-15 minutes form rare to well done). Switch off the grill.
3. Then place the steaks on a serving platter and keep warm. The French fries can now be finished. Take off the grill grid. Turn up the grill elements and remove the lava block box. Use kitchen gloves as the grill is hot. Turn the grill elements down along one

side and switch on the fryer. After a few minutes the oil is once again hot enough and the chips may be fried until they are crispy.

Dinner is now ready to be served..

Foods	Amount	Temperature	Time min.
French fries, deep frozen	500 gr.	180	8-10
French fries, deep frozen	100 gr.	180	4-6
French fries, fresh	500 gr.	first 170 then 180	4-6 2-4
Poato chips, fresh	500 gr	180	3-5
Pooato croquettes, deep frozen	500 gr.	first 170 then 180	1-2 3-5
1/4 chicken	2*250 gr.	180	8-10
Turkey steak	2*250 gr.	180	3-5
Fish fingers, deep frozen	300 gr.	180	4-6
Fillet of plaice, deep frozen	300 gr.	170	3-5
Calamari rings, deep frozen	300 gr.	170	3-5
Schnitzel	200 gr.	180	5-7
Camembert	4 x ½ pkt	180	2-3
Parsley		180	2-3
Dumplings	4	170	6-8
Jam doughnuts	4	180	6-8
Banana fritters	2	180	3-4
Vegetable fritters	500 gr.	180	8-10

Please keep children out of reach!!
Remember that the grid, the lava block, the heating elements and the frying oil remain searing hot for a long period after you have turned off the appliance. Never pour water into hot frying-oil. If the frying oil catches fire, turn off the extractor hood. Suffocate the fire by covering it with the lid, a pan, baking tray or similar object.


Never try to put out the fire with water.

Steel cover

The cover supplied may only be used on this model.

Operation

Operation of the grill

 Operation switch for grill. The grilling temperature is adjustable.

"0" The grill is switched off

"1" is on low setting

"9" is on high setting


Control lamp

The control lamp is activated as long as the grill switches is turned on

Grilling

Instead of lava blocks, water may be used.

Operation of the fryer

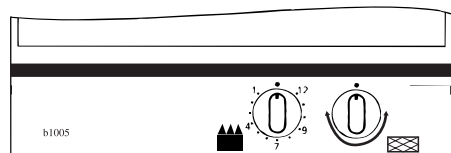
 Operation switch for fryer. The temperature is regulated by a thermostat and may be set between 120°C and 190°C.

Control lamp

The control lamp will light when the fryer is switched on and will switch off when the set temperature is achieved. The light will come on and off in line with the thermostat regulation of the temperature.



Controllamp for the grill/fryer



Tips on frying

Select the desired temperature and wait for the fryer lamp to go out. The oil is now at the desired temperature.

NB!! Remember that moist foodstuff should be dried before frying (ie. seafood, vegetables, fruit, fish). After frying the basket is lifted out and carefully shaken to remove excess oil (the basket may be hung on the fixing bracket in order to let the oil run off further). In the table the approximate times are given for frying, which may serve as a guide. The times depend on the finished appearance and personal taste.

If you should want to fry large amounts of food at the same time, it is best to take up the basket after 1-2 minutes so that the oil may quickly reach the correct temperature again. The fried food will get more crispy this way. If it does not get crispy enough (even if the temperature is set correctly), or if the oil changes colour to light brown, the oil should be changed.

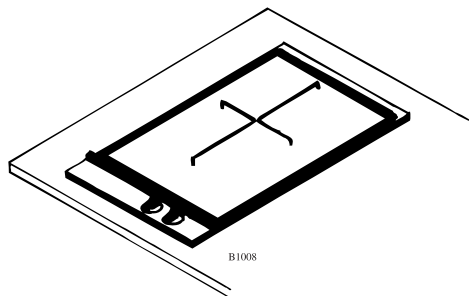
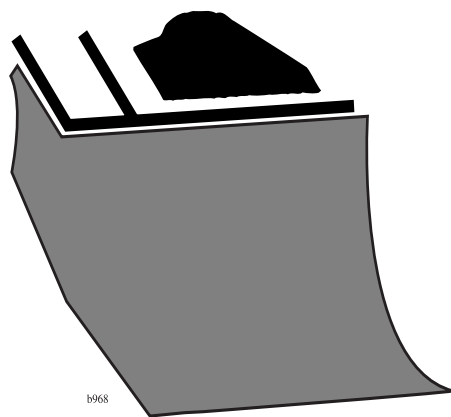
NB!! Make sure that no naked flames are near the fryer. The oil is hot and ignites easily. Remember to set the temperature dial back to 0 once the frying is finished.

Overheating protection

Overheating protection during any overheating of the oil at the fryer will switch the inserted overheating protection off the friteuse. Customer service for the remedy of the disturbance contacts.

Steel lid for the fryer

When using the combi-grill as a fryer you can place the steel lid on top of the frying container, it will shorten the preheating time.



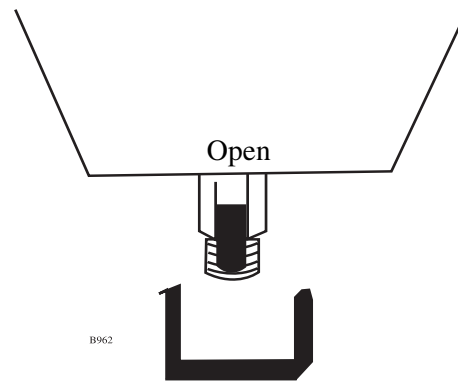
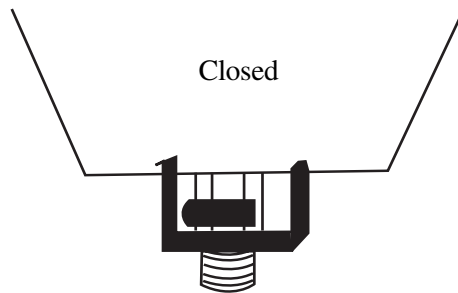
Frying

Make sure the heating element is positioned at the bottom. Oil is poured into the frying container. The “Min” mark must be observed. This corresponds to an oil content of 1,5 liters. Maximum amount of oil in the container is 3,5 litres. The grill elements stay turned down and the fryer may be switched on at the desired temperature setting. The lid may be on the fryer to shorten the preheating time.

NB!! Grill and fryer cannot be used at the same time.

Maintenance and cleaning

1. Remove the safety shield from the drain cock.
2. Place a bowl under the drain cock.
Make sure the bowl is large enough to hold the oil in the container.
3. Open the drain cock and let the oil run into the bowl.
4. Close the drain cock.



The frying container

The drain cock must be closed.

1. Remove the metal filter and wash it in warm soap water.
2. Pour warm water with washing-up liquid in the container. You can leave the heating element down when cleaning the container. Clean the container with a brush.
3. Place a bowl under the drain cock.
Make sure the bowl is large enough to hold the water in the container.
4. Open the drain cock and let the water run into the bowl.
5. Rinse the container in cold water.
Remember to place a bowl under the drain cock to catch the rinsing water.
Eventually wipe the container with a dry cloth.
6. Close the drain cock and replace the safety shield.
Place the metal filter with the curved side upwards over the drain hole in the container.

Foods	Heat setting	Cooking time in minutes
Sausages	9-10	10
Lamb cutlets	10	10
Hamburgers	10	16 Turn every 4 minutes
T-bone steaks	10-12	10-12
Kebabs	10	12-15
Fish in oil	10	10
Hamburgers with bacon	10	16 Turn every 4 minutes
Chicken pieces	10-12	40 Turn every 4 minutes

Tips on grilling

Use of the grill

The numbers 1-12 are temperature settings. From 1-11 the heating is increased and regulated automatically. On 12, full power is achieved and the heating elements are glowing. This step is suitable for heating up the grill quickly and for cleaning the heating elements. The table shows the approximate adjustment steps for different grill dishes.

NB!! The grid must always be used.

Grilling over lava blocks

Before starting the grilling, the grid is lifted off and the heating elements turned up. The box for the lava blocks is put into place.

NB!! Preheat the grill elements for about 5 minutes on step 12. This will result in the meat getting heated from the lava blocks as well.

Spices may be sprinkled directly on the meat, or over the lava stones in order to give the meat an additional aroma.

NB!! Oil may be applied onto the meat before laying it on the grill.

Grilling over water

Grilling may be done with water instead of the lava blocs. If the grill

elements are preheated for approximately 5 minutes on step 12, the meat will get heat from the water and become juicy. When fat drips down into the water it will cool off so quickly that it cannot be ignited. Keep an eye on the water and refill as necessary.

NB!! Oil may be applied onto the meat before it is laid on the grill.

Warning

The lava block box shall always be placed in the grill and the grill grid placed on top before the grill unit is switched on.

Tapping of oil

Before draining the oil, remove the safety shield by pressing the sides and pulling downwards. The drain cock can now be turned to vertical position for draining of oil.

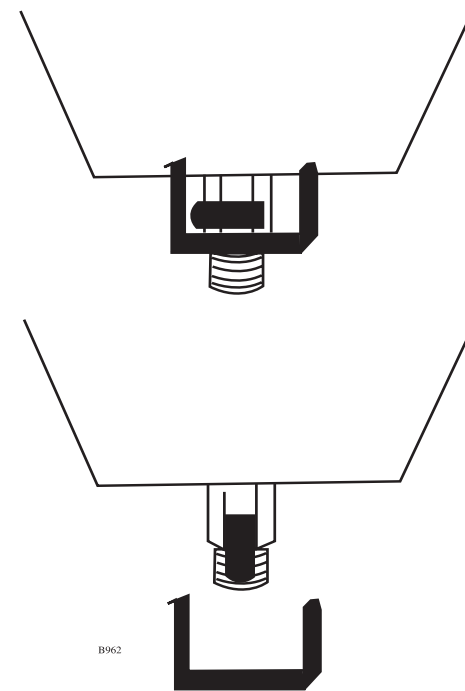
Important: Always replace the safety shield after draining.

NB!! The oil may only be emptied when cold. Before emptying the container a suitable bowl should be found for all of the oil. After emptying the container the lever is closed and the handle removed for safety reasons. see also the safety rules on page 4.

Always see to that the fryer is thoroughly cleaned after use as food remains may clog the tapping hole.

During cleaning

Close the lever and clean the container with normal washing-up water. Place a bucket underneath the lever and empty the container.



Mounting of attachment fitting on the sides of the combi-grill

If the appliance is mounted in a 270 X 490 mm cutout, or if for other reasons there is no room for the side attachments, these should be removed before the appliance is set into the worktop.

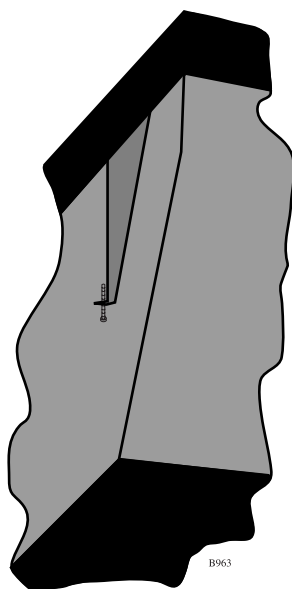
Set the appliance into the worktop and then raise it enough to expose the screws in the sides.

Remove the screws.

Mount the attachment fittings so that they interlock with the frame (See illustration).

Reinsert the screws in the sides through the oblong hole in the fitting.

Set the appliance into the worktop and tighten the attachment fittings.



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Technical data

Element voltage

240 V

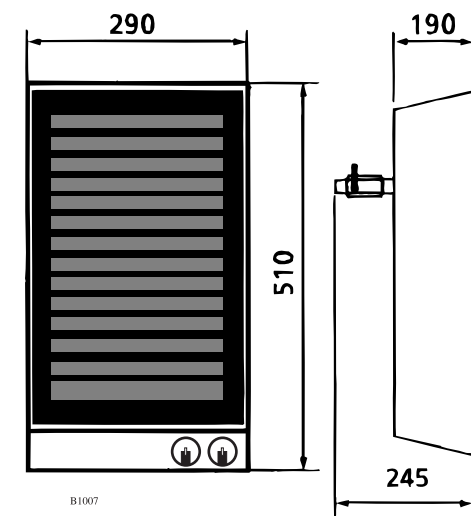
Electrical connections

240 V, 50 Hz

Total power consumption

2500 W

This unit is **CE** labelled to indicate conformity with the low voltage directive (73/23/EEC) and the EMC directive (89/336/EEC).



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If the combi-grill does not function

Check to see whether a fuse has blown.

Check to see whether the relay is switched off.

If the problem is not with the fuse or relay, do not attempt to correct it yourself.

Instead, contact our service network - all repairs must be performed by our service personnel.

Warranty

This unit is warranted against defects in materials and workmanship, when used as intended, for a period of one year from the date of purchase. The warranty covers both parts and service, as well as necessary transportation costs. Keep your proof of purchase.

Reservations

The warranty does not cover damages which are not due to defects in materials or workmanship. Repair, or attempted repair, by any party other than our authorized service network will invalidate the warranty. The warranty does not cover an unjustified house-call by our service network.

Service and spare parts

Service and repair of this unit must be carried out by our service personnel, or

by an alternative service organisation, approved by the distributor. Only spare parts delivered by the distributor may be used. Spare parts and service are the domain of our service network.

The hob unit can be mounted in any type of kitchen with a table surface whose thickness is between 28 mm and 40 mm.

Fixing

Unscrew the fixing brackets just enough so they may be turned. Fasten the brackets to the worktop with a screw driver.

Cut-out measurements

One rectangular hole is sawn out for the hob combination chosen.

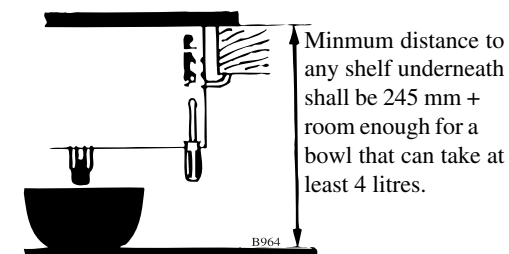
The depth of the cut-out for any unit is: 490 mm

Length of hole = sum of all units' externally measured length, less 20 mm.

Mounting of Reinforcement Beams

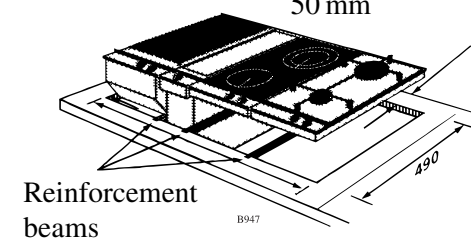
A reinforcement Beam, with supporting flanges at each end, is included with each two-burner unit. For unit combinations, a reinforcement beam must be used between each unit. It is not necessary to attach the reinforcement beam to the worktop surface, as it is held in place by a specially designed moulding, which is incorporated in the hob unit's flanges.

Mounting



Minimum distance to side wall: 150 mm

Minimum distance to back wall (non-flammable material): 50 mm



Electrical installation

The unit's externally measured length

145 mm:

Cooker hood

290 mm:

- Two-burner standard electric hob
- Two-burner ceramic-top electric hob
- Two-burner gas hob
- Grill
- Fryer
- Combi grill

580 mm:

- Four-zone ceramic-top electric hob
- Four-burner gas hob

725 mm:

- Four-zone ceramic-top electric hob

The electrical installation must only be made by a certified electrician. The electrical installation must be made according to prevailing regulations for heavy current installations and comply with local public regulations.

No attempt must be made to tamper with the electrical parts of the unit.

The hob is supplied with a 1,5 metre power cable without plug and is to be connected to an external relay with a contact separation off at least 3mm in each pole.

The guarantee is void in the case of faulty installation or if the electrical parts have been tampered with.

Connections to the unit:

1 phase - neutral - earth
Type of cable, min. 1,5 mm² HO5 RN-F.

