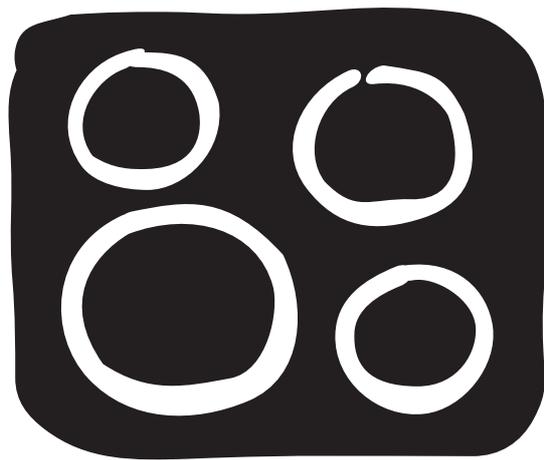


C e r a m i c   g l a s s   h o b

# Installation and Operating Instructions



*EHP 6625 P*

## Dear Customer,

Please read these user instructions carefully and keep them to refer to later.

Please pass the user instructions on to any future owner of the appliance.

### The following symbols are used in the text:



Safety instructions

**Warning!** Information that affects your personal safety.

**Important!** Information that prevents damage to the appliance.



Useful tips and hints



Environmental information

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# Operating Instructions

## Safety instructions

 Please comply with these instructions. If you do not, any damage resulting is not covered by the warranty.

 This appliance conforms with the following EU Directives:

- 73/23/EEC dated 19.02.1973 Low Voltage Directive
- 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
- 93/68/EEC dated 22.07.1993 CE Marking Directive

### Correct use

- This appliance should be used only for normal domestic cooking and frying of food.
- The appliance must not be used as a work surface or as a storage surface.
- Additions or modifications to the appliance are not permitted.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects (e.g. plastic film, plastic, aluminium) on or near the appliance.

### Children's safety

- The cooking zones will become hot when you cook. Therefore, always keep small children away from the appliance.

For Australia:

- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.

### General safety

- The appliance may only be installed and connected by trained, registered service engineers.
- Built-in appliances may only be used after they have built in to suitable built-in units and work surfaces that meet standards.
- In the event of faults with the appliance or damage to the glass ceramic (cracks, scratches or splits), the appliance must be switched off and disconnected from the electrical supply, to prevent the possibility of an electric shock.
- Repairs to the appliance must only be carried out by trained registered service engineers.

### Safety during use

- Remove stickers and film from the glass ceramic.
- There is the risk of burns from the appliance if used carelessly.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Overheated fats and oils can ignite quickly. When cooking with fat or oil (e.g. chips) do not leave the appliance unattended.
- Switch the cooking zones off after each use.

### Safety when cleaning

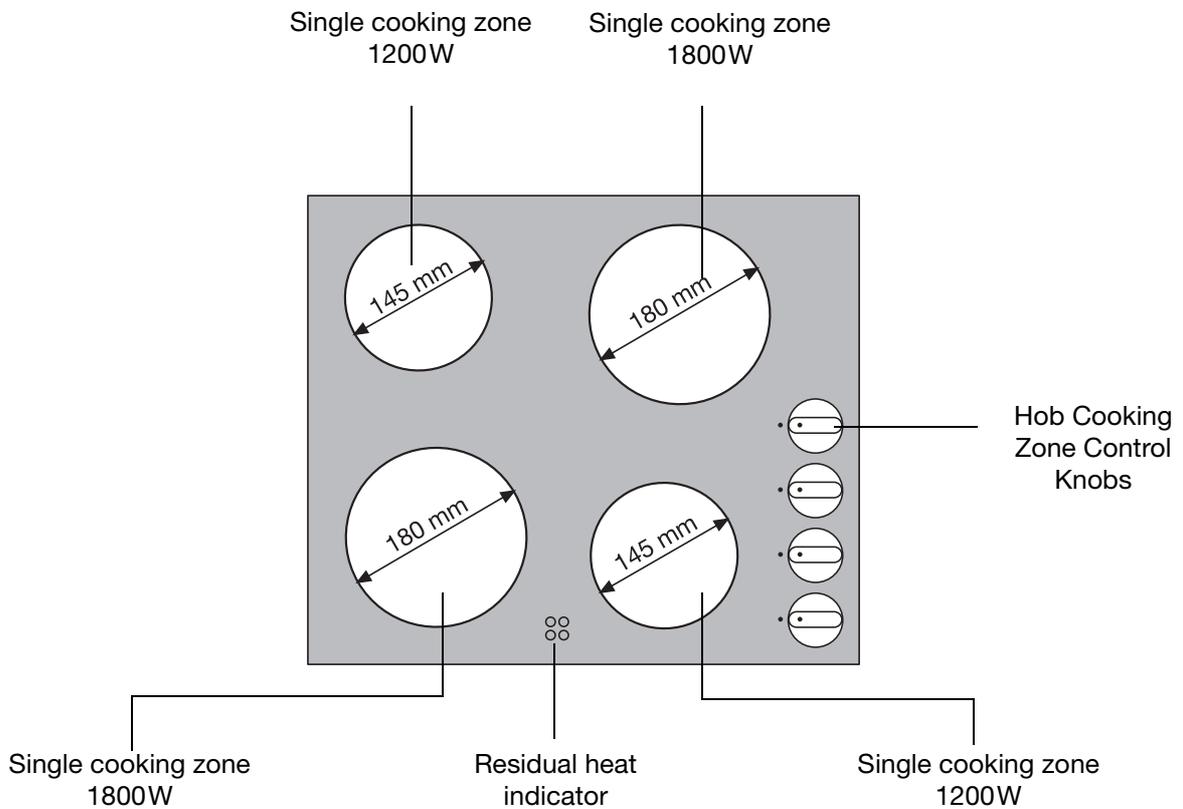
- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high-pressure cleaning equipment is not permitted.

### How to avoid damage to the appliance

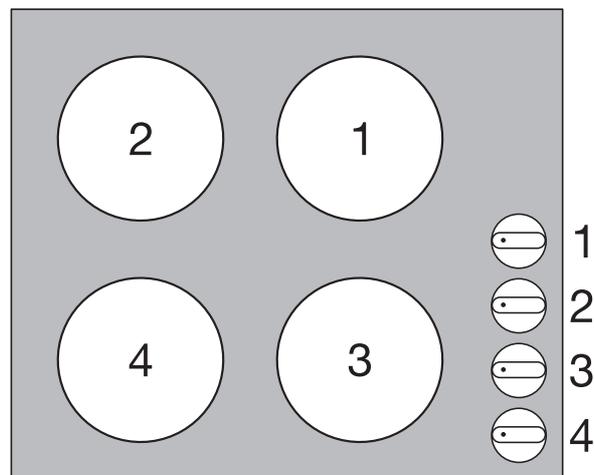
- The glass ceramic can be damaged by objects falling onto it.
- The edge of the glass ceramic can be damaged by being knocked by the cookware.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the glass ceramic if pushed across the surface.
- Objects that melt and things that boil over can burn onto the glass ceramic and should be removed straightaway.
- To avoid damaging cookware and glass ceramics, do not allow saucepans or frying pans to boil dry.
- Do not use the cooking zones with empty cookware or without cookware.

# Description of the Appliance

## Cooking surface layout



## Assignment of control knobs



## Control Knobs

The cooking power can be set anywhere between level 1 and 12.

1	lowest power
12	highest power
0	Off position

## Residual heat indicator

The residual heat indicator lights up, as soon as the corresponding cooking zone is hot.



**Danger!** Risk of burns from residual heat. After being switched off, the cooking zones need some time to cool down. Look at the residual heat indicator.



Residual heat can be used for melting and keeping food warm.

## Operating the appliance



When a cooking zone is switched on, it may hum briefly. This is a characteristic of all ceramic glass cooking zones and does not impair either the function or the life of the appliance.

## Setting the heat setting

Heat setting	Ring control knob	Knob setting
To increase	turn clockwise 	1 - 12
To reduce	turn anti-clockwise 	12 - 1
switch off	0	

1. When boiling water/searing food, select a high heat setting.
2. As soon as steam forms or the fat or oil is hot, set a lower heat setting.
3. To end the cooking process, turn to the Off position.

# Tips on Cooking and Frying

## **i** Information on acrylamides

According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

## Cookware

- You can recognise good cookware from the bottoms of the pans. The bottom should be as thick and flat as possible.
- Cookware made of enamelled steel or with aluminium or copper bottoms can leave discolorations on the glass ceramic surface which are difficult or impossible to remove.

## Energy saving



Always place cookware on the cooking zone before it is switched on.



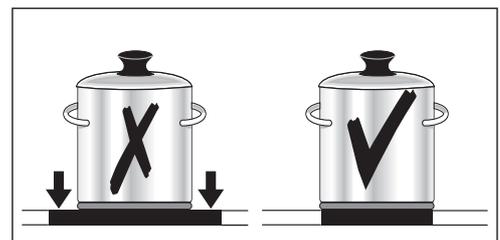
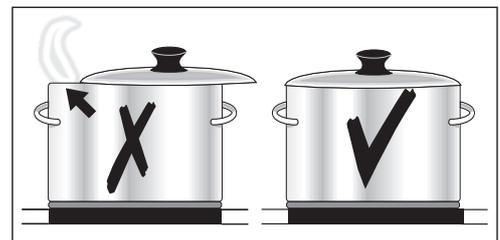
If possible, always place lids on the pans.



Switch cooking zones off before the end of the cooking time, to take advantage of residual heat.



Bottom of pans and cooking zones should be the same size.



# Examples of cooking applications

The information given in the following table is for guidance only.

Heat setting	Cooking-process	suitable for	Cooking time	Tips/Hints
0		Residual heat, Off position		
1	<b>Keeping food warm</b>	Keeping cooked foods warm	as required	Cover
1-3	<b>Melting</b>	Hollandaise sauce, melting butter, chocolate, gelatine	5-25 mins.	Stir occasionally
	<b>Solidifying</b>	Fluffy omelettes, baked eggs	10-40 mins.	Cook with lid on
3-5	<b>Simmering on low heat</b>	Simmering rice and milk-based dishes Heating up ready-cooked meals	25-50 mins.	Add at least twice as much liquid as rice, stir milk dishes part way through cooking
4-6	<b>Steaming Braising</b>	Steaming vegetables, fish braising meat	20-45 mins.	With vegetables add only a little liquid (a few tablespoons)
5-7	<b>Boiling</b>	Steaming potatoes	20-60 mins.	Use only a little liquid, e. g.: max. ¼ l water for 750 g potatoes
		Cooking larger quantities of food, stews and soups	60-150 mins.	Up to 3 l liquid plus ingredients
8-9	<b>Gentle Frying</b>	Frying escalopes, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	Steady frying	Turn halfway through cooking
10-11	<b>Heavy Frying</b>	Hash browns, loin steaks, steaks, Flädle (pancakes for garnishing soup)	5-15 mins. per pan	Turn halfway through cooking
11-12	<b>Boiling Searing Deep frying</b>	Boiling large quantities of water, cooking pasta, searing meat (goulash, pot roast), deep frying chips		

# Cleaning and Care



**Take care!** Risk of burns from residual heat.



**Warning!** Sharp objects and abrasive cleaning materials will damage the appliance. Clean with water and washing up liquid.



**Warning!** Residues from cleaning agents will damage the appliance. Remove residues with water and washing up liquid.

## Cleaning the appliance after each use

1. Wipe the appliance with a damp cloth and a little washing up liquid.
2. Rub the appliance dry using a clean cloth.

## Removing deposits

1. Place a scraper on the glass ceramic surface at an angle.
2. Remove residues by sliding the blade over the surface.
3. Wipe the appliance with a damp cloth and a little washing up liquid.
4. Rub the appliance dry using a clean cloth.

Type of dirt	Remove		
	immediately	when the appliance has cooled down	using
sugar, food containing sugar	yes	---	a scraper*
plastics, tin foil	yes	---	
limescale and water rings	---	yes	cleaner for glass ceramic or stainless steel*
fat splashes	---	yes	
shiny metallic discolorations	---	yes	

\*Scrapers and cleaners for glass ceramic and stainless steel can be purchased in specialist shops



Remove stubborn residues with a cleaner for glass ceramic or stainless steel.



Scratches or dark stains on the glass ceramic that cannot be removed do not however affect the functioning of the appliance.

# What to do if ...

Problem	Possible cause	Remedy
The cooking zones are not functioning.	The desired heat setting is not set.	Set the heat setting.
	The fuse in the house's electrical wiring (fuse box) has been tripped.	Check the fuse. If the fuses trip a number of times, please call an authorised electrician.
The residual heat indicator is not displaying anything	The cooking zone was only on for a short time and is therefore not hot	If the cooking zone is supposed to be hot, call the Customer Service Department.

**If you are unable to remedy the problem by following the above suggestions, please contact your dealer or the Customer Care Department.**



**Warning!** Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.



If the appliance has been wrongly operated, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.

## Disposal



### Packaging material

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.



### Old appliance

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

# Installation Instructions

## Safety instructions

The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.)

Installation may only be carried out by a qualified electrician.

The minimum distances to other appliances and units are to be observed.

**A protective floor must be installed under the appliance.**

The cut surfaces of the worktop are to be protected against moisture using a suitable sealant.

The sealant seals the appliance to the work top with no gap.

Avoid installing the appliance next to doors and under windows. Otherwise hot cookware may be knocked off the rings when doors and windows are opened.



### WARNING!

Risk of injury from electrical current.

- The electrical mains terminal is live.
- Make electrical mains terminal free of voltage.
- Observe connection schematic.
- Observe electrical safety rules.
- Ensure anti-shock protection through correct installation by a qualified electrician.
- The appliance must be connected to the electrical supply by a qualified electrician.



### IMPORTANT!

Risk of injury from electrical current.

Loose and inappropriate plug and socket connections can make the terminal overheat.

- Have the clamping joints correctedly installed by a qualified electrician.
- Use strain relief clamp on cable.

For Australia:

- CAUTION: The surface temperature exceeds 95°C. To avoid a hazard, underbench access must be restricted.
- Supply cords must have a temperature rating not less than 105°C.

## Electrical Connection

Before connecting, check that the nominal voltage of the appliance, that is the voltage stated on the rating plate, corresponds to the available supply voltage. The rating plate is located on the lower casing of the hob.

The heating element voltage is AC230V~. The appliance also works perfectly on networks with AC220V~ or AC240V~.

The hob is to be connected to the mains using a device that allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm, eg. automatic line protecting cut-out, earth leakage trips or fuse.

A cable with minimum temperature rating of V90HT or one with a higher grade must be used as the mains connecting cable.

The connection must be carried out as shown in the diagram. The connecting links should be fitted according to the appropriate connection diagram. The earth lead is connected to terminal Ⓧ. The earth lead must be longer than leads carrying electric current.

**The cable connections must be made in accordance with regulations and the terminal screws tightened securely.**

Finally, the connecting cable is to be secured with the mains cable cleat and the covering closed by pressing firmly (lock into place).

Before switching on for the first time, any protective foil or stickers must be removed from the glass ceramic surface.

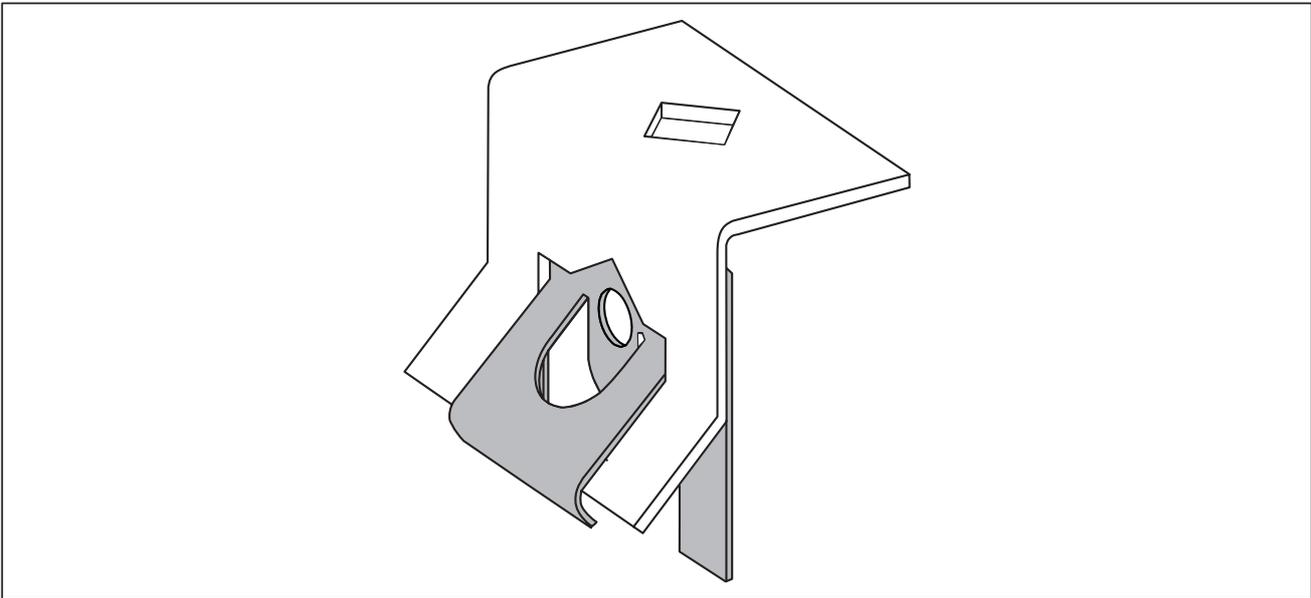
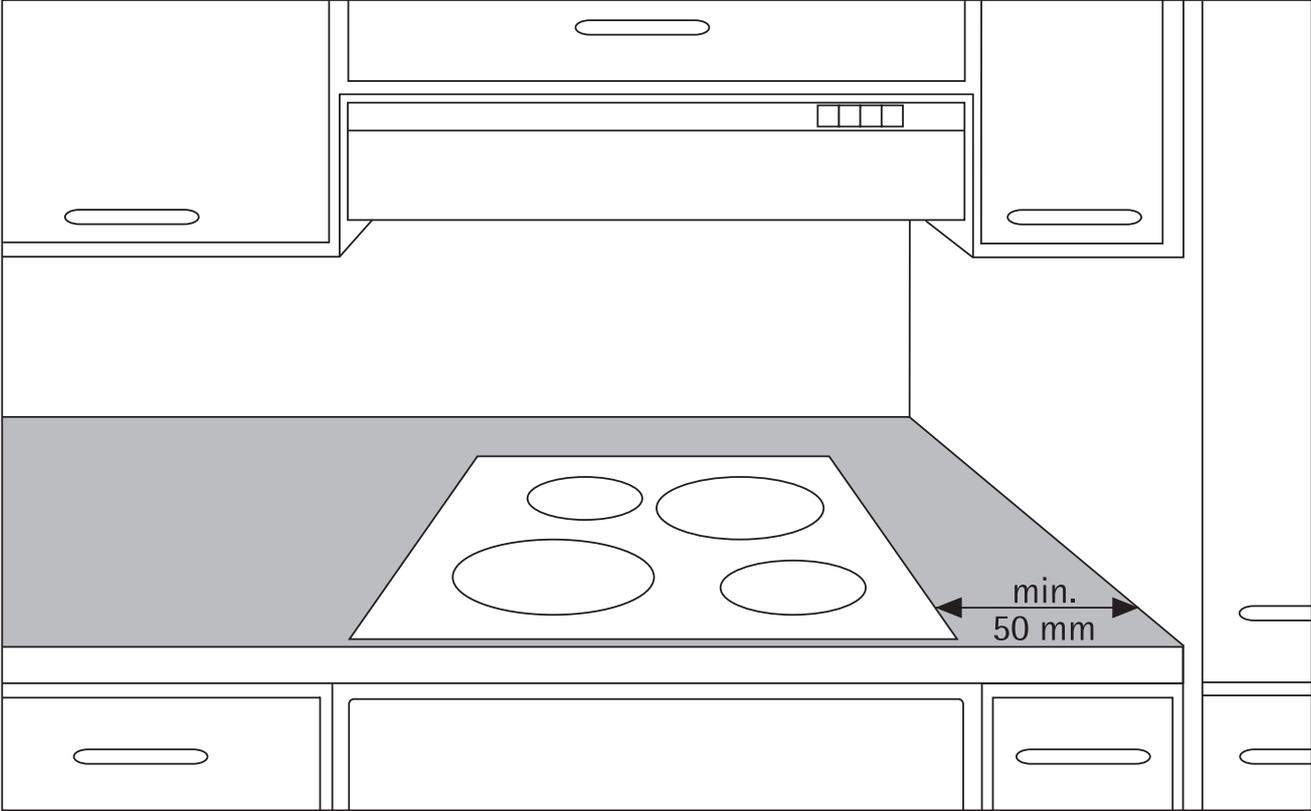


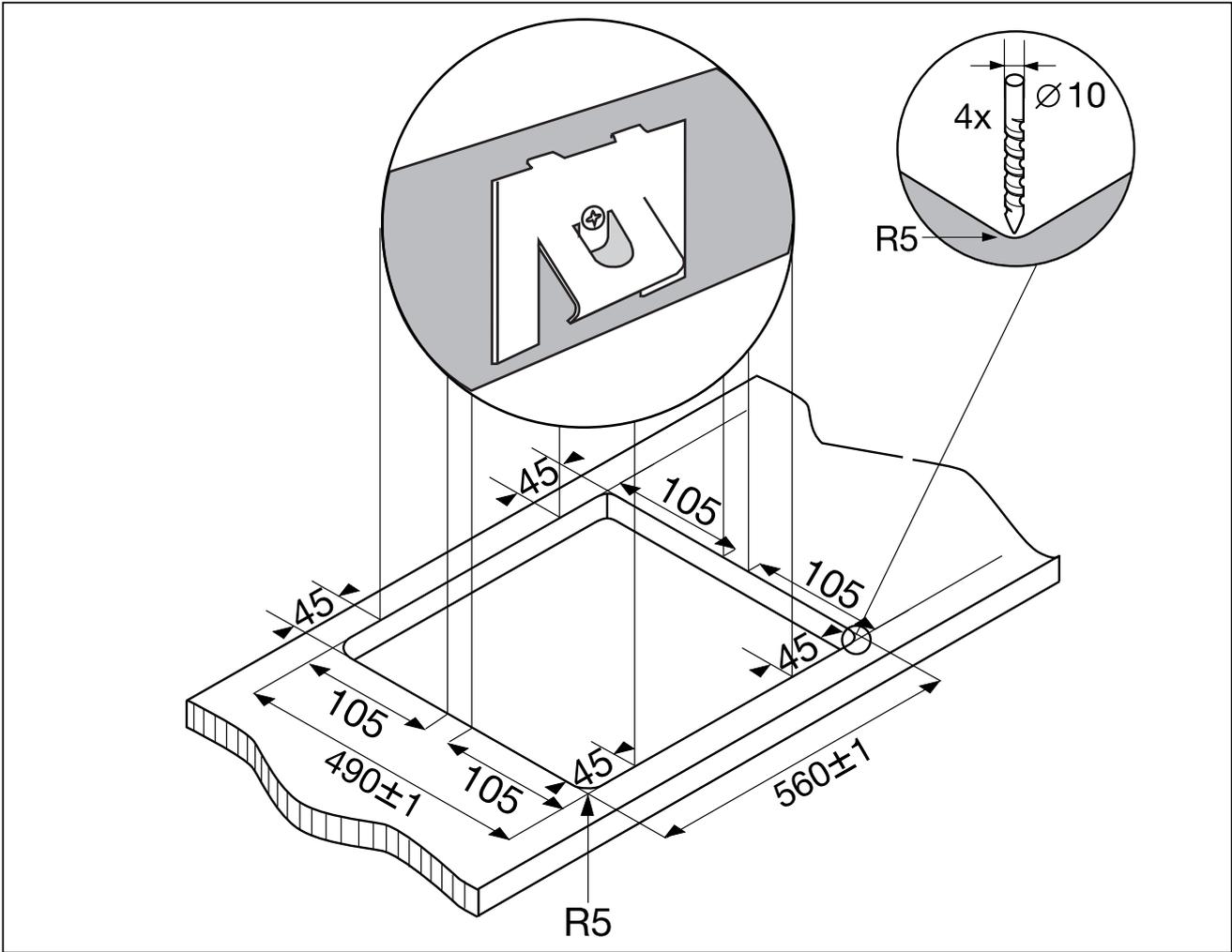
Once connected to the mains supply check that all cooking zones are ready for use by briefly switching each on in turn at the maximum setting.

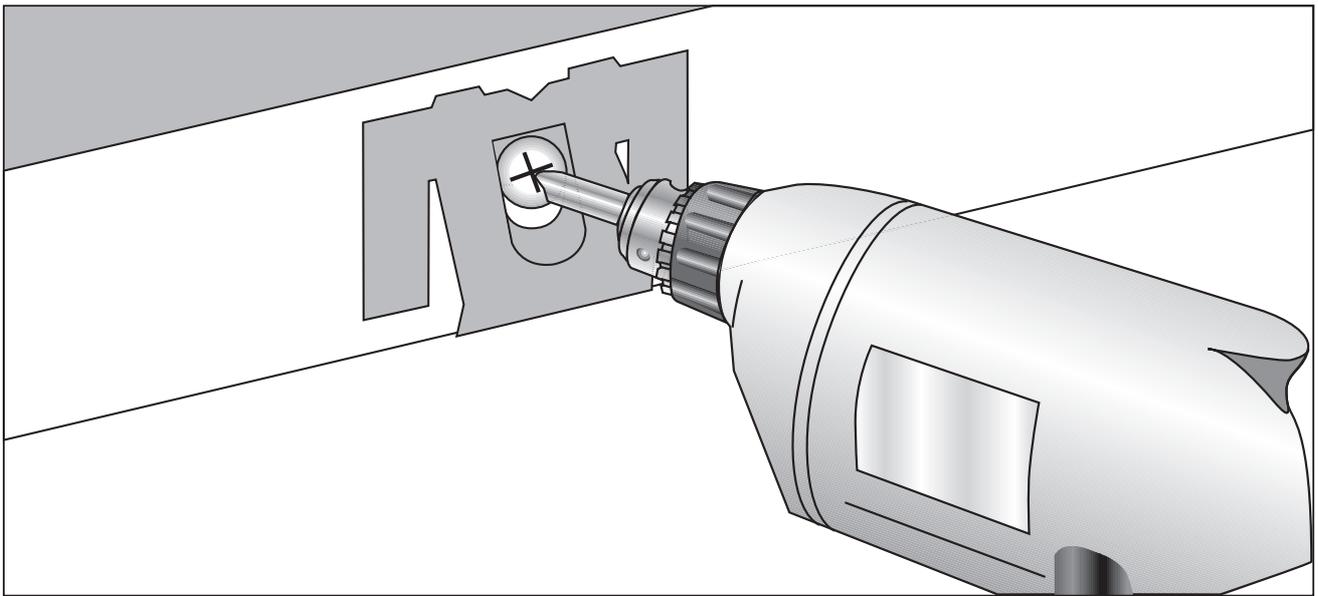
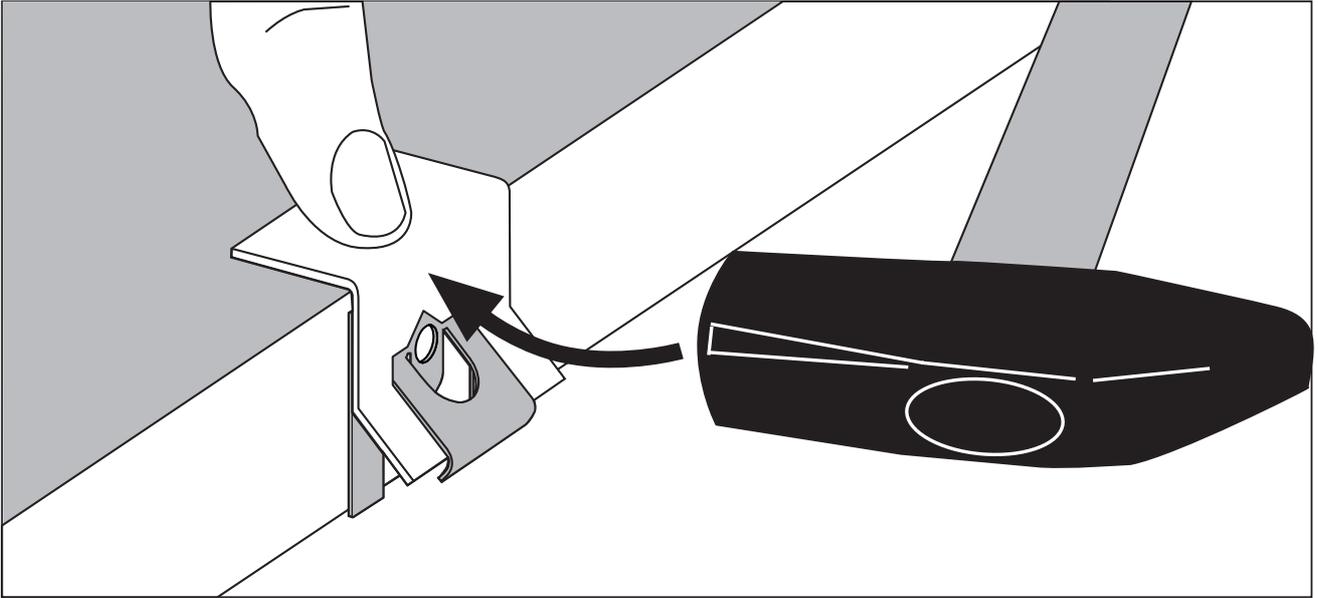
## Sticking on the seal

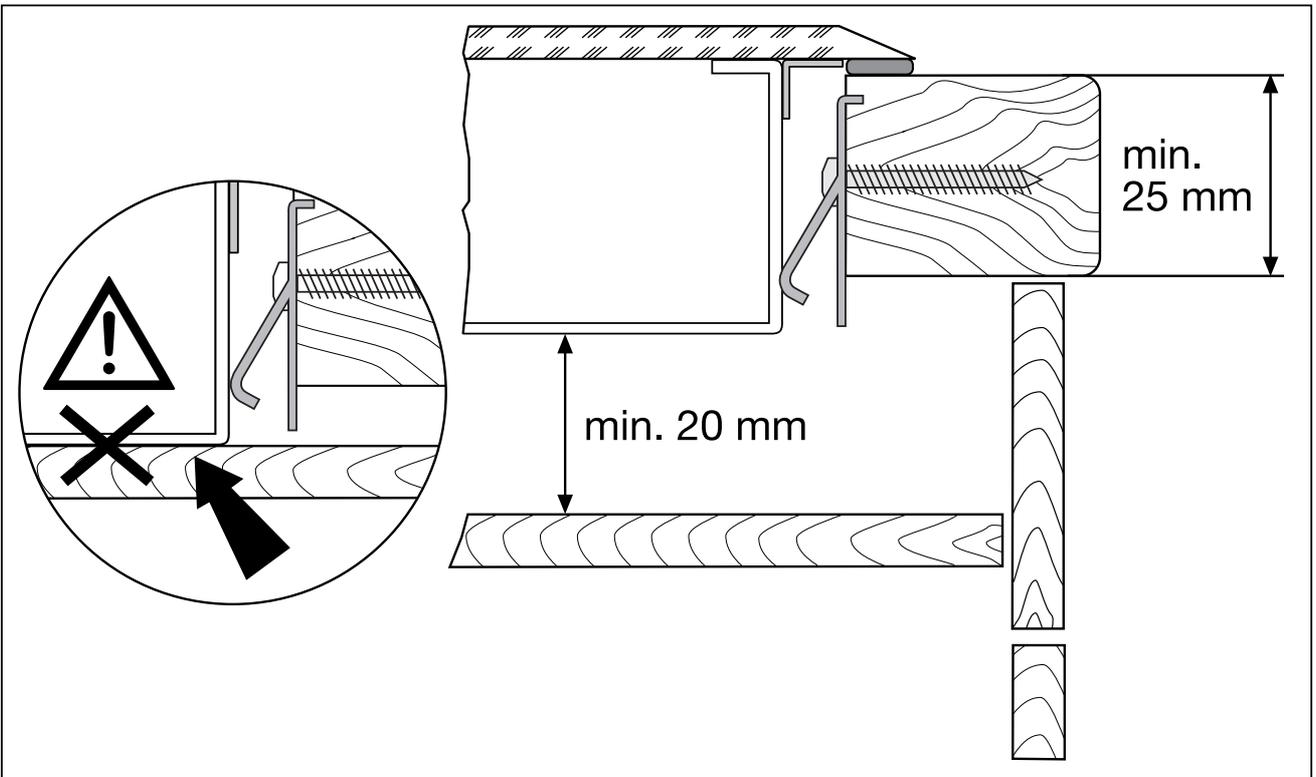
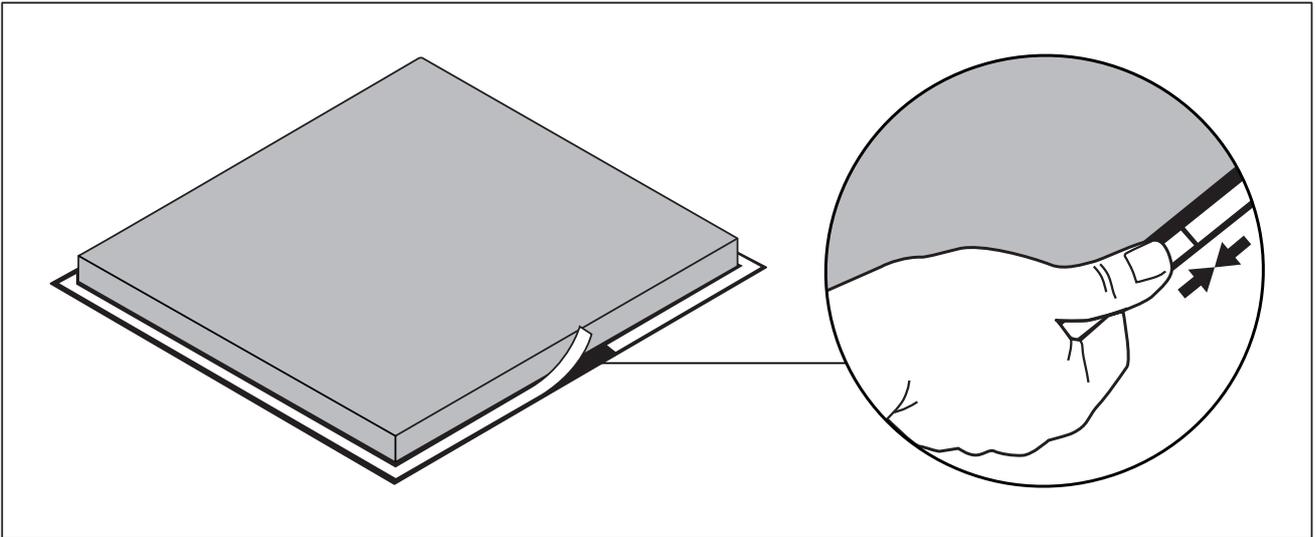
- Clean the worktop around the cut-out area.
- Stick the single-sided adhesive sealing tape provided on the underside of the hob around the outside edge ensuring that it is not stretched. The two ends of the tape should join in the middle of one side. After trimming the tape (allow it to overlap by 2-3 mm), press the two ends together.

# Assembly









# Rating Plates

Modell EHP 6625 P		Prod.Nr. 949 591 873	
Typ PEE2005	230 V	50 Hz	
Made in Germany	Ser.Nr. ....	6,0 kW	
ELECTROLUX		 	

Modell EHP 6625 P		Prod.Nr. 949 592 449	
Typ PEE2005	230 V	50 Hz	
Made in Germany	Ser.Nr. ....	6,0 kW	
ELECTROLUX		 	

# Warranty conditions

## Electrolux Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND

APPLIANCE: Electrolux cooktop

**This document sets out the terms and conditions of product warranties for Electrolux branded appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Electrolux appliance.**

### General Terms and Conditions

1. In this warranty

(a) 'Electrolux' means Electrolux Home Products Pty Ltd ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited in respect of Appliances purchased in New Zealand;

(b) 'Appliance' means any Electrolux product purchased by you accompanied by this document;

(c) 'Warranty Period' means

(i) where you use the Appliance for personal, domestic or household purposes in Australia the period of 24 months and in New Zealand the period of 24 months;

(ii) where you use the Appliance for commercial purposes, the period of 3 months, (if the period stated is 0 months you are not covered by this product warranty)

following the date of original purchase of the Appliance;

(d) 'you' means the purchaser of the Appliance not having purchased the appliance for re-sale, and 'your' has a corresponding meaning.

2. This warranty only applies to Appliances purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.

3. Electrolux warrants that, when dispatched from an Electrolux warehouse, the Appliance is free from defects in materials and workmanship for the Warranty Period.

4. During the Warranty Period Electrolux or its Authorised Service Centre will, at no extra charge and subject to these terms and conditions, repair or replace any parts which it considers to be defective. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, batteries, filters or similar perishable parts.

5. Parts and Appliances not supplied by Electrolux are not covered by this warranty.

6. Where you are within an Electrolux service area, this warranty covers the cost of transport of the Appliance to and from Authorised Service Centres of Electrolux and travelling costs for representatives of the Authorised Service Centre to and from your home or business. If you are outside an Electrolux service area, you will bear these costs. For information about whether you are within an Electrolux service area, please phone 13 13 49 in Australia, or 0800 10 66 10 in New Zealand.

7. Proof of purchase is required before you can make a claim under this warranty.

8. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Electrolux is not liable in the following situations (which are not exhaustive):

(a) The Appliance is damaged by:

(i) accident

(ii) misuse or abuse, including failure to properly maintain or service

(iii) normal wear and tear

(iv) power surges, electrical storm damage or incorrect power current

(v) incomplete or improper installation

(vi) incorrect, improper or inappropriate operation

(vii) insect or vermin infestation.

(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.

(d) The Appliance was serviced or repaired by anyone other than Electrolux or its Authorised Service Centres.

9. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable in the Australian State where the Appliance was purchased or the law applicable in New Zealand if the Appliance was purchased in New Zealand. Where the Appliance was purchased in New Zealand for business purposes the Consumer Guarantee Act does not apply.

### Limitation of Liability

10. To the extent permitted by law:

(a) Electrolux excludes all warranties other than as contained in this document;

(b) Electrolux shall not be liable for any loss or damage whether direct or indirect or consequential arising from your purchase, use or non-use of the Appliance.

11. Provisions of the Trade Practices Act and State consumer legislation in Australia, and the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act in New Zealand, imply warranties or conditions, or impose obligations, upon Electrolux which cannot be excluded, restricted or modified. To the extent permitted by law, the liability of Electrolux (if any) arising out of or in relation to the Appliance or any services supplied by Electrolux shall be limited (where it is fair and reasonable to do so):

(a) in the case of Appliances, at its option, to the replacement or repair of the Appliances or the supply of equivalent products or the payment of the cost of replacing the Appliances or having the Appliances repaired or of acquiring equivalent Appliances. Upon being replaced, parts and Appliances become the property of Electrolux; or

(b) in the case of services, at its option, to the supply of the services again or the payment of the cost of having the services re-supplied;

and in the case of Appliances or services supplied in New Zealand, loss or damage whether direct or indirect or consequential that is reasonably foreseeable.

### Privacy

You acknowledge that in the event that you make a warranty claim it will be necessary for Electrolux and its Authorised Service Centres to exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

### Important Notice

Before Calling a Service Technician please check carefully the operating instructions, service booklet and the warranty terms and conditions.

**FOR SERVICE**

OR TO FIND THE ADDRESS OF YOUR  
NEAREST STATE SERVICE CENTRE IN  
AUSTRALIA

**Please call 13 13 49**

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

Free call 0800 10 66 10  
(New Zealand only)

**SERVICE AUSTRALIA**



**ELECTROLUX HOME PRODUCTS**

**NEW ZEALAND SPARE PARTS CENTRES**

AUCKLAND Prime Distributors Ltd. 8 Highbrook Drive, East Tamaki, (09) 273 3580

WELLINGTON Prime Distributors Ltd. 68 Victoria Street, Petone, (04) 586 2150

CHRISTCHURCH Prime Distributors Ltd. Unit 1, 127 Montreal Street, (03) 377 1009

R. Redpath Ltd. 55 Ferry Road, (03) 379 0446

DUNEDIN South City Champion, 590 Hillside Road, (03) 455 5443



**ELECTROLUX HOME PRODUCTS**

**FOR SPARE PARTS**

OR TO FIND THE ADDRESS OF YOUR  
NEAREST STATE SPARE PARTS CENTRE  
IN AUSTRALIA

**Please call 13 13 50**

For the cost of a local call (Australia only)

# Service

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section “What to do if...”).

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:

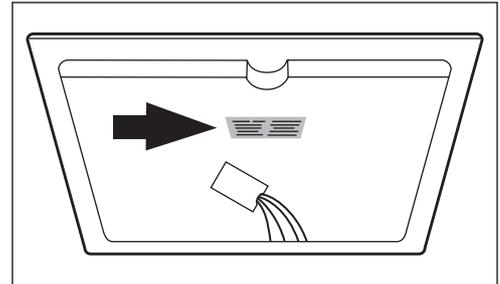
- Model description
- Product number (PNC)
- Serial number (S No.)  
(for numbers see rating plate)
- Type of fault
- Any error messages displayed by the appliance
- three digit letter-number combination for glass ceramic

So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:

Model description: .....

PNC: .....

S No: .....



822 925 336-C-041105-04

Subject to change without notice

 **The Electrolux Group. The world's No. 1 choice.**

*The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.*