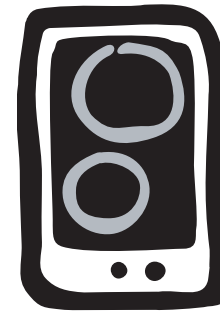


INSTRUCTION BOOK

GB



B1763

Model	EHP 333 X
Product No	949 600 158
Serie No	

3.25 88-7670 Rev. 2-225

AUS

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It is important to know how the hob 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.

How to read the operating instructions:

1... 2... Step by step

 Hint and tips

 Safety information

 Environmental information

B1231



Safety information

These warnings are provided in the interests of your safety. Ensure you fully understand them before installing or using the appliance. Your safety is of paramount importance. If you are unsure about the meaning of these warnings contact the Customer Care Department for assistance.

Installing

Do not install the hob if the ceramic glass is damaged or cracked.

This hob must be installed according to the instructions supplied. Any installation work must be undertaken by a qualified competent person.

Do not alter the specifications or attempt to modify the appliance in any way.

During Use

The hob is intended for domestic cooking only. It is not designed for commercial/industrial purposes.

Ensure that all the control knobs are in the OFF position when not in use.

Never use plastic or aluminium dishes on the hob.

Never leave the hob unattended while deep fat frying, or heating fats and oils.

Child Safety

Young children must not be allowed to tamper with the hob or play with the controls.

The hob gets hot when it is in use. Children should be kept away until the hob has cooled.

Maintenance and Cleaning

Only clean this hob in accordance with the instructions given in this book.

Service

Repairs carried out by inexperienced persons may cause injury or serious malfunction of the appliance. Repairs must only be carried out by a qualified/competent person.

Disposal

Make the hob unusable by cutting off the cable.

Dispose of any packaging material and old appliances at an authorised disposal site.

Service

Before calling service – Technical advice

Symptom	Solution
The hob is not working	Check your earth leak circuit breaker. Check fuses.
The hob becomes hot	The ceramic hob will reach a temperature of 80°C. It may, however, become even hotter if you use cooking utensils with uneven bases or which does not match the size of the cooking zone.
The fuses keep blowing	Too many electrical appliances may be in use at the same time. If the hob is connected to a 10 Amp fuse group, the risk of overloading will be considerable.
The cooking zones do not heat sufficiently	The cooking utensils must match the size of the cooking zone. Check that the cooking utensils have level bases by holding them against the edge of the work top, for example. Bring a litre of water to the boil in a saucepan with a lid. The cooking zone should be adjusted to the highest setting. The boiling time on the 12 cm cooking zone is approx. 25 min. The boiling time on the 14 cm cooking zone is approx. 13 min. The boiling time on the 18 cm cooking zone is approx. 10 min.

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Description of the product

Technical data

Cell Voltage 240 V

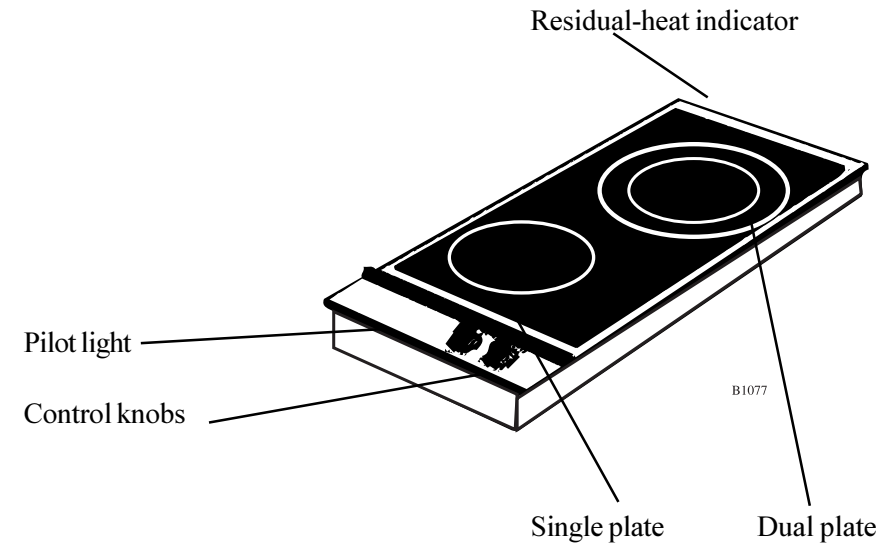
Electrical connection
240V - 50Hz

Total wattage 2900W

Instant heat effect 12/18 cm 700/1700 W

Instant heat effect 14 cm 1200 W

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



Unpacking

Check that the hob has no faults and is undamaged on delivery.

Transport damage

Any damage from transport which you have not carried out yourself must be reported to the retailer within one week of receipt.


Serial number


You will find the serial number of the hob on the rating plate, which is on the underside of the hob.

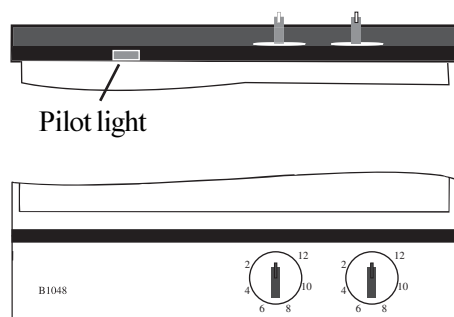
We recommend you write this number on the cover of this instruction, so that you have this information in the case of any service requirements.

How to use

Control knob (to the left)

 Control knob for regulating the double plate at the rear

 Control knob for regulating the small plate at the front.



Regulating


The regulating of heat is graduation-free for both plates on a scale from 1 to 12.

- “1” Represents lowest heat
- “12” Represents maximum heat.
- “0” Represents “OFF”.

Operating the dual plate: When you switch on the dual plate only the centre of the cooking zone will operate. Select the required setting.

To select both cooking zone Turn the control knob past “12” to stop. Turn back to the required setting.

To return to centre zone only: Turn the control knob back to “0”. Control knob on again and choose the required setting.

 Do not use the ceramic hob if the glass is damaged.
If a fault or crack appears during cooking disconnect the hob immediately and contact the service centre

Electrical installation

The electrical connection may only be performed by a qualified electrician/competent person. The electrical connection must be carried out in accordance with prevailing regulations for appliances using heavy current. The connection must comply with any specific requirements specified by the local electricity supply authority.

There must be no interference with any of the unit’s electrical parts.

The cable is mounted in the pegs as shown.

Unscrew the cover while connecting the cables.

A unit led directly to the power point or the outlet rose.

More units may be connected via one or more junction boxes.

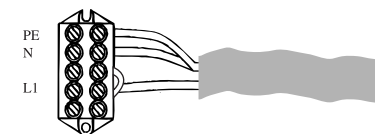
The cable must be connected via an external switch with a contact separation of at least 3 mm in each pole.

Please observe these instructions, otherwise the warranty will not cover any damage that may occur.

Single-phase zero-earth

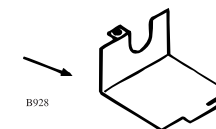
Cable type 1,5 mm² HO5VV-F.

The cable outside diameter must be between 7,5 and 10,5 mm.



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Cover



B928

It is not necessary to attach the reinforcement beam to the work top surface, as it is held in place by a specially designed moulding, which is incorporated in the hob units flanges.

The units externally measured length

145 mm:

Cooker hood

290 mm:

Two-zone ceramic-top electric hob

Two-burner gas hob

Grill

Wok

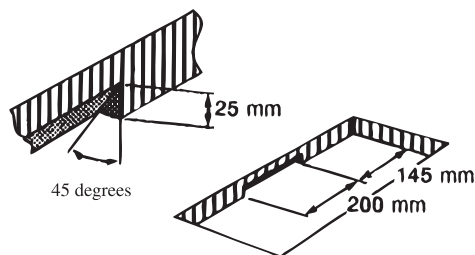
580 mm:

Four-zone ceramic-top electric hob

Four-burner gas hob

725 mm:

Four-zone ceramic-top electric hob



Installation of a single unit

When mounting a single unit, be it a half-or full size unit, in a worktop surface which is thicker than 30 mm, it is necessary to make a special notch in both sides of the cut-out hole, as shown in the adjacent drawing.

The purpose of these notches is to create space for the electrical cables.

Pilot light

Pilot light is activated when either of the zones are turned on, and will remain on until the cooking zones are switched off.

Residual-Heat indicator

Each plate has a residual heat indicator which remains on as long as the temperature of the cooking zone exceeds 80°C, even if the cooking zone is switched off.

Settings for ordinary cooking zones

Step	Function
0	The cooking zone is switched off
1 - 2	Keeping warm
3 - 4	Gentle boiling - small portions
5 - 6	Gentle boiling - big portions
7 - 8	Frying
9 - 10 - 11	Frying / browning
12	Bringing to the boil / quick frying / deep-frying

This table should be used as a guide only. The settings depend on the saucepan you use, quantity and contents. After a while you will learn to choose the correct settings. See also the section “Advice and hints for using the cooking zones”.

Mounting

Advice and hints for using the cooking zones

i If you use the advice below you will save energy and make your cleaning tasks easier.

Adjust the cooking zones correctly. Select the highest setting for the cooking zones until the food is brought to the boil. Then reduce the setting as far as possible, without the food going off the boil.

▲ Use level saucepans. An uneven saucepan may increase the electricity consumption by up to 50 per cent. Check whether your saucepans have level bases by placing the item in question upside down on a work top and positioning a ruler on the base. A curved base, both inwards and outwards, will prolong the cooking time and increase the energy consumption

▲ The saucepan should match the cooking zone – or be slightly larger. Remember that a large saucepan can also hold small quantities. If the diameter of the base is too small, the energy consumption will increase, and any food boiling

over will burn onto the hot cooking zone.

▲ Saucepans with very shiny/bright bases will prolong the cooking time slightly compared with cooking utensils with matt/dark bases.

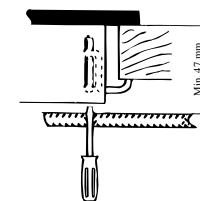
▲ Use a tightly fitting lid on the saucepan. Without a lid you use more than three times as much electricity.

Caution: In order to avoid a hazard this appliance must be installed according to these instructions for installation

The appliance unit can be mounted in any type of kitchen with a work top whose thickness is between 28 mm and 40 mm.

Clearance

The distance between the top side of the work top and the carpentry underneath must be at least 47 mm.



Fixing

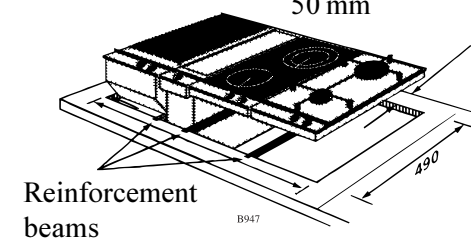
Screw the fixing brackets out to such an extent that they can be turned in under the work top. Tighten the brackets on to the work top with an ordinary screwdriver.

Cut-out measurements

One rectangular hole is sawn out for the appliance 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.

Minimum distance to side wall: 150 mm

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

The decorative pattern on the ceramic surface can become scratched and marred with use, depending upon maintenance, but does not adversely affect performance.

Such blemishes are not covered by the warranty and do not affect the operation of the hob.

Spills and melts must be removed immediately, while the surface is still warm, using the scraper supplied with the unit. Especially damaging are melted plastic, aluminum, or any foodstuff containing sugar, including natural sugar, as these can create permanent “pockmarks” and craters on the ceramic surface. After scraping polish thoroughly with the cleaning agent supplied with the unit.

Utensils which have been in contact with the above-mentioned melted materials must be cleaned thoroughly before used again on the ceramic-top hob unit.

Defects in the ceramic surface which can be related to the above are not covered by the warranty.

Warning:

Aluminum foil and plastic utensils are not to be placed on hot surfaces. The surface may not be used for storage.

Do not stare at the heating units when in operation.

Check whether your cooking utensils has level bases by placing the item in question upside down on a work top and positioning a ruler on the base. A curved base, both inwards and outwards, will prolong the cooking time and increase the energy consumption. If the diameter of the base is too small, the energy consumption will increase, and any food boiling over will burn onto the hot cooking zone.

Cooking utensils with very shiny/bright bases will prolong the cooking time slightly compared with cooking utensils with matt/dark bases.

Maintenance and cleaning



For reasons of hygiene and safety, the cooking zones must be kept clean. Grease stains and spilled food generate smoke when heated, and can even cause fire.

Stainless steel surfaces

Clean the appliance after use with a soft cloth well wrung out in warm water, use a small amount of liquid detergent for stubborn soiling. Stainless steel parts may become straw coloured with use, use a proprietary stainless steel cleaner to remove this straw discoloration.

Never use metal wool, metal sponges or other abrasive cleaning agents.

The ceramic glass hob

Immediately scrape off stains caused by food which has boiled over using the scraper supplied with the hob, spilled sugar, dishes containing sugar (jam, juice, etc.), melted plastic and aluminium foil while the ceramic hob is still hot. If the ceramic hob is allowed to cool it may become damaged. A dirty ceramic hob decreases the heat transfer between cooking zones and cookware.

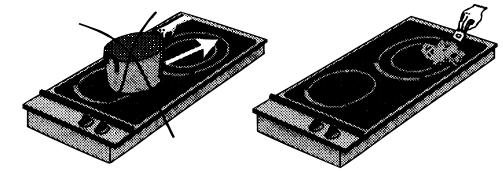
After use the cooking zones should be wiped with a damp cloth with washing up liquid. For severe soiling you can follow these steps:

1. Remove stains etc., with the ceramic hob scraper.
2. Make sure that the ceramic hob has cooled down. Use a ceramic cleaning agent, such as vitroclean.
3. Wipe the ceramic hob clean with a damp cloth or kitchen roll. Tough stains can be removed by rubbing the stain hard with kitchen roll.
4. Wipe off remaining cleaning agent with a damp cloth.
5. Wipe with a dry cloth, if required.

Make sure that the ceramic hob is dry when you heat it up again. Ceramic hobs can develop rainbow-like stripes if heated while damp.

Tips on the use of the ceramic hob unit

Do not slide saucepans across the surface of the hob - always lift the pan when placing it on, or removing it from the ceramic surface.



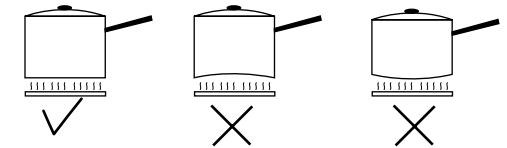
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Wipe the bottom surface of the pots and pans with a clean dry cloth before placing them on the ceramic surface. This helps to reduce cleaning and prevents scratching the hob glass.

Wipe off spills whilst the hob is warm.

Select the highest setting for the cooking zones until the food is brought to the boil, then reduce the setting.

Use saucepans with an even base. An uneven based saucepan may increase the electricity consumption by up to 50%.



The saucepan should match the cooking zone or be slightly larger.

Use a tightly fitting lid on the saucepan to reduce electricity consumption.