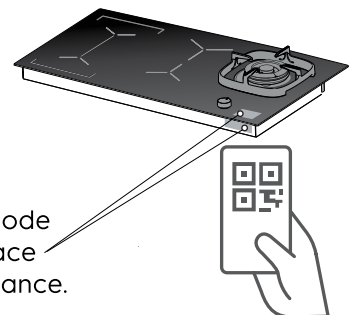


**Enjoy peace of mind.  
Register your appliance today.**

Stay updated on better living services,  
safety notices and shop for accessories.

- 1. Open the camera app on your smartphone and point at the QR code to scan.**

Product Registration QR code is located on the top surface or underside of your appliance.



- 2. Tap the notification or link to open the registration form.**

- 3. Complete your details and enjoy peace of mind.**

## CONGRATULATIONS

Thank you for purchasing an Electrolux cooktop. You've chosen a product that brings with it decades of professional experience and innovation. Ingenious and stylish, it has been designed with you in mind. So whenever you use it, you can be safe in the knowledge that you'll get great results every time.

Welcome to Electrolux.

## BEFORE USING YOUR APPLIANCE

Check for any damage or marks. If you find the appliance damaged or marked you must report it within 7 days to claim for damages under the manufacturers warranty.

Before you use the appliance, we recommend that you read through the whole user manual which provides the description of the product and its functions. To avoid the risks that are always present when you use a gas appliance, it is important that the product is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

For future reference, please store this booklet in a safe place.

This appliance complies with the requirements of Australian Standard AS 4551 & AS/NZS 60335.2.6.

## CONDITIONS OF USE

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

- Staff kitchen areas in shops, offices and other working environments
- Farm houses
- By clients in hotel/motel rooms and other residential type environments
- Bed and breakfast type environments.

## BEFORE YOU CALL

Please ensure you read the instruction manual fully before you call for service, or a full service fee could be applicable.

Record model and serial number here:

Model number: \_\_\_\_\_

Serial number: \_\_\_\_\_

## CONTENTS

|                                   |    |
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## SYMBOLS



**WARNING!**

**This symbol indicates information concerning your personal safety.**



**CAUTION!**

**This symbol indicates information on how to avoid damaging the appliance.**



**IMPORTANT!**

**This symbol indicates tips and information about use of the appliance.**



**ENVIRONMENT!**

**This symbol indicates tips and information about economical and ecological use of the appliance.**

### 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 Electrolux 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 Electrolux manufacturer's warranty in the event that your product fault is due to failure to adhere this manual.

# SAFETY INFORMATION

Please read the user manual carefully and store in a handy place for later reference. Pass the user manual on to possible new owners of the appliance.

Read the following carefully to avoid damage or injury.

*NOTE: You must read these warnings carefully before installing or using the appliance. If you need assistance, contact your Customer Care Department. The manufacturer will not accept liability, should these instructions or any other safety instructions incorporated in this book be ignored.*

## Children and vulnerable people safety

### **WARNING!**

#### **Risk of suffocation, injury or permanent disability.**

- Do not let children or persons with reduced physical, sensory, mental functions or lack of experience use the appliance. They must have supervision or instruction for the operation of the appliance by a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- 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, we recommend that you activate it.

## Installation

### **WARNING!**

#### **Only a qualified person must install this appliance.**

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Seal the cut surfaces with a sealant to prevent moisture causing swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.
- If the appliance is installed above drawers make sure that the space, between the bottom of the appliance and the upper drawer, is sufficient for air circulation.

- The bottom of the appliance can get hot. We recommend to install a non-combustible separation panel under the appliance to prevent access to the bottom.

## Use

### **WARNING!**

#### **Risk of injury, burns or electric shock.**

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Do not use an external timer or a separate remote-control system to operate the appliance.
- Do not let the appliance stay unattended during operation.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not put cutlery or saucepan lids on the cooking zones. They can become hot.
- Set the cooking zone to "off" after each use. Do not rely on the pan detector.
- Do not use the appliance as a work surface or as a storage surface.
- If there is a crack on the surface, disconnect power supply to prevent the electrical shock.
- Users with a pacemaker must keep a distance of minimum 30cm from the induction cooking zones when the appliance is in operation.

### **WARNING!**

#### **Risk of fire or 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.
- Do not try to extinguish a fire with water. Disconnect the appliance and cover the flame with a lid or a fire blanket.

# SAFETY INFORMATION



## WARNING!

### Risk of 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.
- Before spillage can become burnt on to the cooking surface, remove it with a damp cloth.
- 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.
- Do not let cookware boil dry to prevent damage to cookware and the ceramic glass.
- Do not cover the parts of the appliance with aluminium foil.

*NOTE: Damage including broken glass or scratches caused by misuse outlined above is not covered under warranty.*

### Care and cleaning



## WARNING!

### Risk of damage to the appliance.

- Regularly clean the appliance to prevent the deterioration of the surface material.
- 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.

### Disposal



## WARNING!

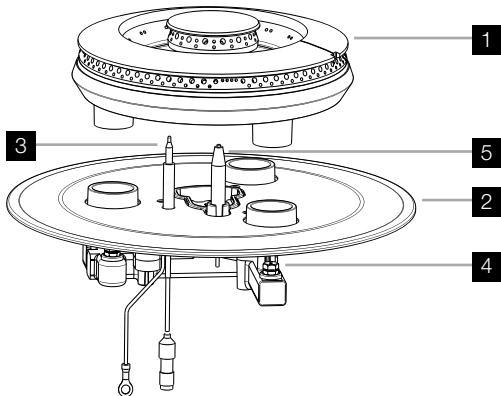
### Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with this appliance.
- During use, this appliance becomes hot. Care should be taken to avoid touching hot surfaces. To avoid burns, young children should be kept away
- DO NOT USE THIS APPLIANCE AS A SPACE HEATER
- Keep vents clear of obstructions.
- In order to avoid a fire, this appliance must be kept clean.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE
- Do not remove the trivet and enclose the burner with a wok stand as this will concentrate and deflect heat onto the burner.
- Do not use large pots or heavy weights which can bend the trivet or deflect flame onto the burner.
- Do not place anything, e.g. asbestos mat between pan and trivet as serious damage to the cooktop may occur.
- For maximum stability, ensure pots and pans are centrally located on the trivets.
- Handles should be turned away from the front of the bench to avoid accidents.
- DO NOT MODIFY THIS APPLIANCE
- Only models fitted with flame safeguard can be used in marine craft, caravans or mobile homes.
- This cooktop should not be used with any lid or covering on top of the cooktop. Combustible materials must not be stored within 650mm above the cooktop.

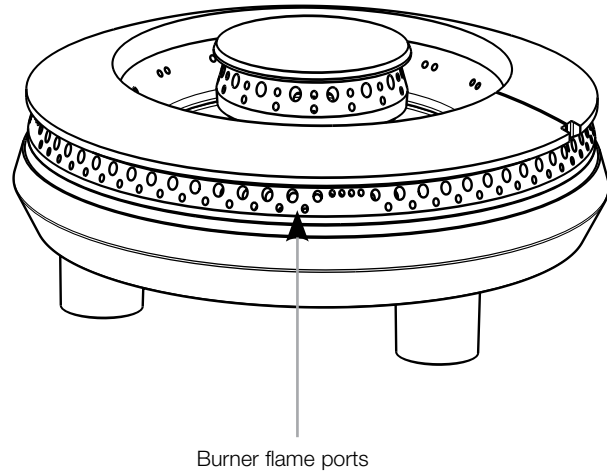
# PRODUCT DESCRIPTION

Figure 1a



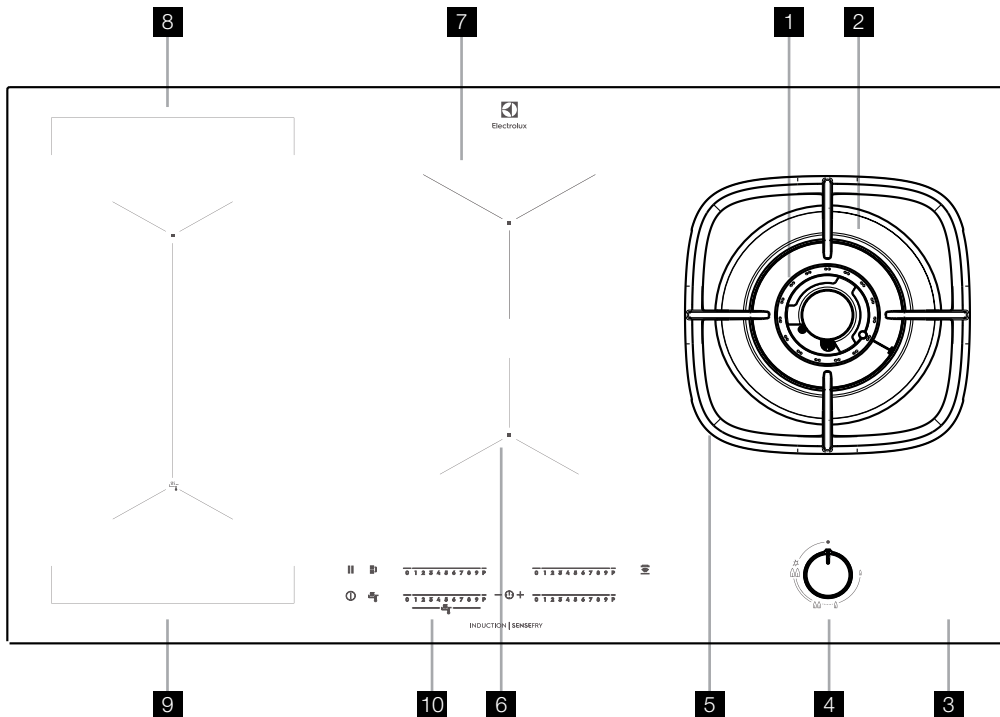
- 1** Burner
- 2** Skirt
- 3** Flame safeguard sensor
- 4** Injector
- 5** Ignition spark plug

Figure 1b



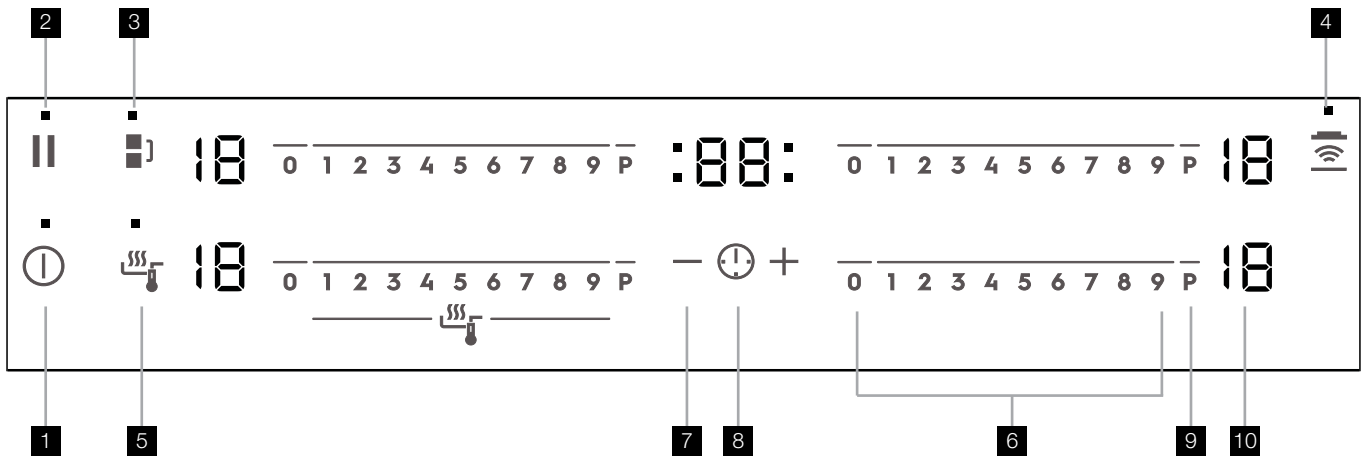
Burner flame ports

Figure 2a














- 1** Dual wok burner
- 2** Enamelled burner skirt
- 3** Ceramic Glass hob – the glass hob is resistant to heat, cold and rapid temperature changes, but is vulnerable to impact. A pepper mill falling on the hob could crack it. Never stand or put heavy loads on the hob, or use as a storage space
- 4** Control knob
- 5** Removable cast iron trivet
- 6** Induction cooking zone
- 7** Induction cooking zone
- 8** Induction cooking zone
- 9** Induction cooking zone
- 10** Control panel

# PRODUCT DESCRIPTION (CONTINUED)



|    | Sensor field           | Function  |
|----|------------------------|---|
| 1  | ⓘ                      | To activate and deactivate the appliance  |
| 2  |                        | To lock / unlock the control panel<br>Sets all operating zones to a keep warm setting |
| 3  | ■                      | To activate the Bridge function   |
| 4  | Wi-Fi symbol           | To activate and deactivate the manual mode of the Hob2Hood function.                  |
| 5  | flame symbol           | To activate the Sensefry function   |
| 6  | Control bar            | To set a heat setting   |
| 7  | + / -                  | To increase or decrease the time  |
| 8  | ⓘ                      | To set the timer function   |
| 9  | P                      | To activate the Power function  |
| 10 | A heat setting display | To show the heat setting  |

## Heat setting displays

| Display   | Description   |
|---|---|
|    | The cooking zone is deactivated   |
|  -  | The cooking zone operates   |
|    | Sets all operating zones to a keep warm setting   |
|    | The automatic heat up function operates   |
|    | Power function operates   |
|  + digit   | There is a malfunction  |
|  / = / -   | OptiHeat Control (3 step Residual heat indicator) : continue cook / stay warm / residual heat |
|    | Lock / The child safety function operates   |
|    | Not correct cookware or too small or no cookware on the cooking zone                          |
|    | The automatic switch off function operates  |

### OptiHeat control (3 step residual heat indicator)

#### **WARNING!**

 / = / - **Risk of burns from residual heat!**

OptiHeat Control shows the level of the residual heat. The induction cooking zones make the heat necessary for cooking directly in the bottom of the cookware. The glass ceramic is hot from the heat of the cookware.

# OPERATING INSTRUCTIONS

## Before first use

### Installation

- An authorised person must install this appliance and **MUST** provide a Certificate of Compliance. This certificate should be retained along with purchase information.
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the installation instructions in this booklet, and any labels on the appliance must be followed.
- Ensure that all specified vents, openings and air spaces are not blocked.
- Where the appliance is built into a benchtop, the benchtop material must be capable of withstanding 85 °C.
- Ensure that the duplicate rating label (in the instruction pack) is attached to a readily accessible adjacent surface, so that the cooktop can be easily identified in the case of a service call.

### Servicing

- Servicing **MUST** only be carried out by authorised personnel.
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorised service person.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

### Cleaning

- Always ensure the appliance is turned off before cleaning.
- This appliance contains aluminium fittings. Do not use caustic based cleaners.
- Do not use steam cleaners as this may cause moisture build up on electrical components.
- Always clean the appliance immediately after any food spillage.
- Do not place any components in a dishwasher.
- Refer to page 10 for care and cleaning instructions for stainless/ ceramic hob panel.

## ⚠ CAUTION!

**Do not place burners or trivets in a dishwasher.**

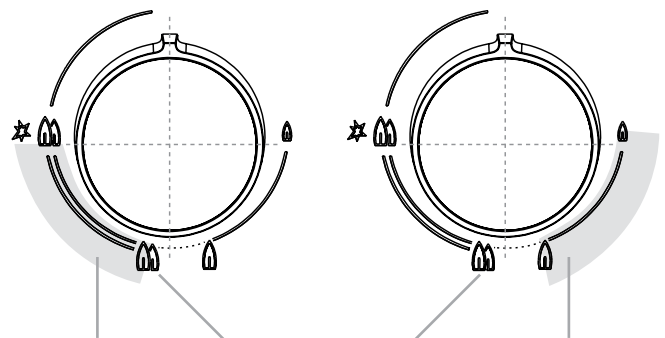
### Controls

Each burner is controlled by a control knob. The markings on the control panel indicate which burner the knob controls, and the setting for that burner (see Figure 4).

### Lighting burners

Electronic ignition: These cooktops are fitted with mains powered ignition. When the appliance has been connected and the power is on, depressing any knob will release sparks to all burners.

### Dual wok burner



Both rings of wok burner operate in this range of knob rotation


Note that the dotted line section of the graphics is the transition between operating zones. It is recommended not to leave the knob in this position


Only the inner ring of the wok burner operates in this range of knob rotation

*NOTE Gas controls turn anticlockwise from 'OFF' and have limited movement.*

## ⚠ CAUTION!

- Keep hands clear of burners when lighting.
- If burner does not light within 5 seconds, turn knob to 'OFF' position, allow gas to disperse, then try lighting again.
- Burners **MUST** be operated between 'HIGH' and 'LOW' settings only. It is recommended not to operate the dual wok burner in the area with dotted graphics.

To light a burner, the knob must be turned to the  'HIGH' position, then pushed down as far as possible for approximately 5 seconds. If the flame goes out when the knob is released simply depress the knob again, this time holding it down with slightly more force for the same length of time.

The height of the flame can be varied by turning the control knob toward the  'LOW' position.



*Note! When the wok burner is turned to low only the small inner ring stays lit. This is a normal function of the dual wok burner to provide a very low power flame option.*

In the absence of electrical power, carry out the ignition directly to the burner with a hand held ignition source.

### Choice of burner

For your convenience there is a choice of burners:

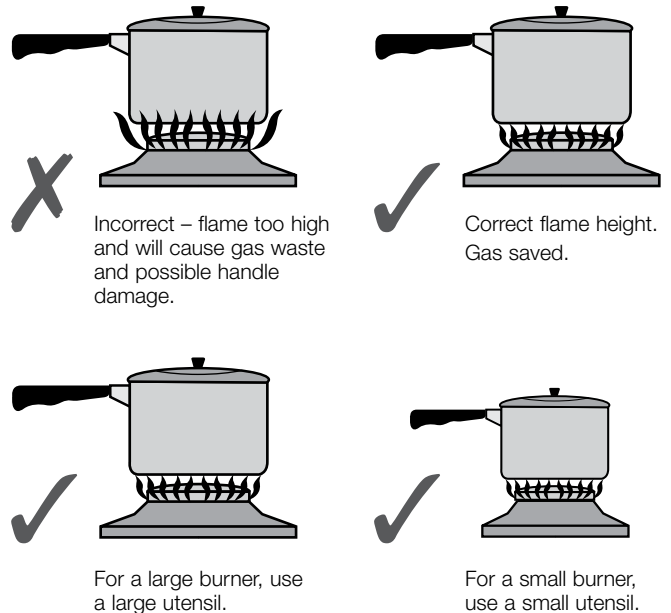
- A small burner for special low heat and slow cooking.
- A medium burner for normal cooking and simmering (one on the four burner models and two on the five burner models).
- A large burner for fast heating and large pots and pans.
- A wok burner for very fast heating using a wok or large pot or pan. This wok burner is also a “dual” burner and therefore results in a small low powered flame when the burner is turned down. This is achieved by only supplying gas to the inner ring of the wok burner. To conserve gas place the pan centrally over the burner and adjust the flame so that it does not extend past the edge of the pan (Figure 5). Do not boil food too rapidly. A vigorous boil will not cook food any faster, and will waste energy. Pots and pans All common pots and pans; aluminium, stainless steel, cast iron, ceramic, etc., may be used on your new gas cooktop. Ensure that the pots or pans are steady and have flat bases to avoid dangerous spill-over of hot liquids and wasted energy.



### CAUTION!

**Never use asbestos mats, wire mats or grids, or aluminium foil as it can lead to overheating, cracked enamel or broken glass. The warranty will be void if these items are used and cause a failure. Woks should only be used on the wok burner and wok support trivet (refer to Figure 3 on page 7).**

**Figure 2a**



# OPERATING INSTRUCTIONS

## On and off

Touch **1** for 1 second to activate or deactivate the appliance.

## Automatic switch off

The function deactivates the appliance automatically if:

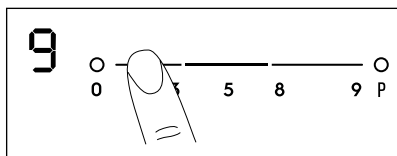
- All cooking zones are deactivated (**0**).
- You do not set the heat setting after you activate the appliance.
- You spill something or put something on the control panel for more than 10 seconds, (a pan, a cloth, etc). An acoustic signal sounds after some time and the appliance deactivates. Remove the object or clean the control panel.
- The appliance becomes too hot (e.g. when a saucepan boils dry). Before you use the appliance again, wait for the cooking zone to cool down.
- You use incorrect cookware. The symbol **F** comes on and the cooking zone deactivates automatically after 2 minutes.
- You do not deactivate a cooking zone or change the heat setting. After some time **□** comes on and the appliance deactivates. See the table below.

## Automatic switch off times

| Heat setting       | <b>0</b> - <b>1</b> - <b>2</b> | <b>3</b> - <b>4</b> | <b>5</b> | <b>6</b> - <b>9</b> |
|--------------------|--------------------------------|---------------------|----------|---------------------|
| <b>Stops after</b> | 6 hours                        | 5 hours             | 4 hours  | 1.5 hours           |

## The heat setting

Touch the control bar at the heat setting. Change to the left or the right, if it is necessary. Do not release before you have a correct heat setting. The display shows the heat setting.



## Bridge function

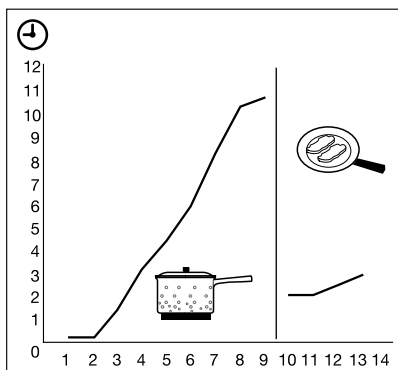
**i** **IMPORTANT!**

### Use the Bridge Function with the Infinite Plancha accessory<sup>1)</sup>.

The Bridge Function connects the two left side cooking zones under the accessory and they operate as one. First set the heat setting for one of the cooking zones.

To activate the Bridge Function, touch **■**. To set or change the heat setting, touch one of the control sensors. To deactivate the Bridge Function, touch **■**. The cooking zones operate independently.

## Automatic heat up



You can get a necessary heat setting in a shorter time if you activate the Automatic Heat Up function. This function sets the highest heat setting for some time (see the graphic), and then decreases to the necessary heat setting. To start the Automatic Heat Up function for a cooking zone:

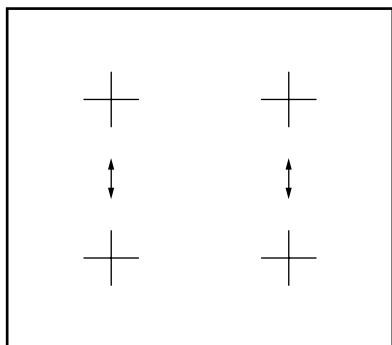
1. Touch **P** (**P** comes on in the display).
2. Immediately touch the necessary heat setting. After 3 seconds **R** comes on in the display. To stop the function change the heat setting.

## Switching on and off the power function

The Power function makes more power available to the induction cooking zones. The Power function is activated for 5 minutes at most. After that the induction cooking zone automatically switches back to heat setting **9**. To switch on, touch **P**, **P** comes on. To switch off, touch a heat setting between **1** and **9**.

## Power management

The power management divides the power between two cooking zones in a pair (see the illustration). The power function increases the power to the maximum level for one cooking zone in the pair. The power in the second cooking zone automatically decreases. The heat setting display for the reduced zone changes between two levels.



## Count down timer

Use the Count Down Timer to set how long the cooking zone operates for one cooking session. **Set the Count Down Timer after the selection of the cooking zone.** You can set the heat setting before or after you set the timer.

- To set the cooking zone: touch **⌚** again and again until the indicator of the required cooking zone comes on.
- Starting the Count Down Timer: touch **+** of the timer to set the time (**00** - **99** minutes). When the indicator of the cooking zone flashes slower, the time counts down.
- Checking the remaining time: select the cooking zone with **⌚**. The indicator of the cooking zone flashes faster. Display shows the remaining time.
- Changing the Count Down Timer: select the cooking zone with **⌚** touch **+** or **-**.
- Stopping the timer: select the cooking zone with **⌚**. Touch **-**. The remaining time counts backwards to **00**. The indicator of the cooking zone goes out. To switch off you can also touch **+** and **-** at the same time.
- When the time elapses, the sound operates and **00** flashes. The cooking zone switches off.
- Stopping the sound: touch **⌚**.

## Minute minder

You can use the timer as a Minute Minder while cooking zones are not operating. Touch **⌚**. Touch **+** or **-** of the timer to select the time. When the time elapses, the sound operates and **00** flashes.

- Stopping the sound: touch **⌚**.

# OPERATING INSTRUCTIONS (CONTINUED)

## Keep warm

The **II** function sets all cooking zones that operate to the lowest heat setting (**II**). When **II** operates, you cannot change the heat setting.

**II** does not stop the timer function.

- To activate this function touch **II**. **II** comes on.
- To deactivate this function touch **II**. The heat setting that you set before comes on.

## Lock

When the cooking zones operate, you can lock the control panel, but not **Ⓛ**. It prevents an accidental change of the heat setting. First set the heat setting. To start this function touch **II**. The symbol **Ⓛ** comes on for 4 seconds. The Timer stays on. To stop this function touch **II**. The heat setting that you set before comes on. When you stop the appliance, you also stop this function.

## The child safety device

This function prevents an accidental operation of the hob.

Starting the child safety device:

- Start the hob with **Ⓛ**. Do not set the heat settings.
- Touch **II** for 4 seconds. The symbol **Ⓛ** comes on.
- Stop the hob with **Ⓛ**.

Switching off the child safety device:

- Start the hob with **Ⓛ**. Do not set the heat settings. Touch **II** for 4 seconds. The symbol **Ⓛ** comes on.
- Stop the hob with **Ⓛ**.

Overriding the child safety device for one cooking session:

- Start the hob with **Ⓛ**. The symbol **Ⓛ** comes on.
- Touch **II** for 4 seconds. Set the heat setting in less than 10 seconds. You can operate the hob.
- When you stop the hob with **Ⓛ**, the child safety device operates again.

## Hob<sup>2</sup>Hood

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

### **i** IMPORTANT!

**For most of the hoods the remote system is originally deactivated. Activate it before you use the function. For more information refer to hood user manual.**

## Operating the function automatically

The default automatic mode from the factory is H5. You can change the automatic mode by following the instructions below. When you activate the hob the hood will adjust the fan speed automatically. Please note the below table is a guide, the fan speed varies depending on the temperature measured on the cooking zones of the cooktop which can be affected by the heat setting(s) selected as well as the size and volume of what you are cooking.

### Automatic modes

|         | Automatic light | Boiling     | Frying      |
|---------|-----------------|-------------|-------------|
| Mode H0 | Off             | Off         | Off         |
| Mode H1 | On              | Off         | Off         |
| Mode H2 | On              | Fan speed 1 | Fan speed 1 |
| Mode H3 | On              | Off         | Fan speed 1 |
| Mode H4 | On              | Fan speed 1 | Fan speed 1 |
| Mode H5 | On              | Fan speed 1 | Fan speed 2 |
| Mode H6 | On              | Fan speed 2 | Fan speed 3 |

1. The hob detects the boiling process and activates fan speed in accordance with automatic mode.
2. The hob detects the frying process and activates fan speed in accordance with automatic mode.
3. This mode activates the fan and the light and does not rely on the temperature.

### Changing the automatic mode

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

### **i** IMPORTANT!




**To operate the hood directly on the hood panel deactivate the automatic mode of the function.**

**When you finish cooking and deactivate the hob, the hood fan may still operate for a certain period of time. After that time the system deactivates the fan automatically and prevents you from accidental activation of the fan for the next 30 seconds.**

## SenseFry function

This function lets you set a heat setting level to fry your food. The hob keeps the selected temperature automatically while frying. Once the heat setting level is set, no manual temperature adjustment is necessary. You can set the function for the left front cooking zone of the hob. **CAUTION!** Use laminated pans only with low heat setting level to prevent overheating and damage of the cookware.

To activate the function:

1. Put an empty pan on the left front cooking zone.  
Do not use a lid while using the function.
2. Press . The indicator above the symbol comes on.  
The heat setting is set to .
3. Set the best heat setting for the food you want to fry.  
Refer to the table in Hints and tips chapter.  
The indicators above the symbol start to flash slowly.  
The zone is heating up.
4. Wait until the pan reaches the temperature you set. A signal sounds. All indicators above the symbol are on.
5. Put the food and some fat on the pan. To deactivate the function: Touch 0 of the left front cooking zone or touch .



### IMPORTANT!

You can set the function for the left front cooking zone of the hob.







### CAUTION!

**Use laminated pans only with low heat setting level to prevent overheating and damage of the cookware.**

# HELPFUL HINTS AND TIPS

## Operating the fan speed manually

You can also operate the function manually. To do that touch  when the hob is active. This deactivates automatic operation of the function and allows you to change the fan speed manually. When you press  you raise the fan speed by one. When you reach an intensive level and press  again you will set fan speed to 0 which deactivates the hood fan. To start the fan again with fan speed 1 touch .

### IMPORTANT!

To activate automatic operation of the function, deactivate the hob and activate it again.

## Activating the light

You can set the hob to activate the light automatically whenever you activate the hob. To do so set the automatic mode to H1 – H6.

### IMPORTANT!

The light on the hood deactivates 2 minutes after deactivating the hob.

### IMPORTANT

## INDUCTION COOKING ZONES

For induction cooking zones a strong electro-magnetic field creates the heat in the cookware very quickly.

## Cookware for induction cooking zones

### WARNING!

Use the induction cooking zones with correct cookware.

### Cookware material:

- correct: cast iron, steel, enamelled steel, stainless steel, the bottom made of multi-layer (with 'induction-ready' mark from the manufacturer).



- not correct: aluminium, copper, brass, glass, ceramic, porcelain.

## Cookware is correct for an induction hob if:

- some water boils very quickly on a zone set to the highest heat setting.
- a magnet pulls on to the bottom of the cookware.

## Cookware is correct for an induction hob if:

### Find the right cookware

Only magnetic pots and pans work with induction. Check to see if your cookware is compatible: Place a magnet on the bottom of your pot or pan - if it clings firmly, the cookware will work with your cooktop. Choose the right size pot or pan for the right cooking zone.



- ✓ **MAGNET STICKS**  
Cookware base material has good magnetic characteristics.



- ✗ **MAGNET FALLS**  
Cookware base material is non-magnetic.

- some water boils very quickly on a zone set to the highest heat setting.
- a magnet pulls on to the bottom of the cookware.

### IMPORTANT!

The bottom of the cookware must be as thick and flat as possible.

## Use of the cooking zones

### IMPORTANT!

Put the cookware on the cross which is on the surface that you cook. Cover the cross fully. The magnetic part of the bottom of the cookware must be 125mm minimum. Induction cooking zones adapt to the dimension of the bottom of the cookware automatically. You can cook with the large cookware on two cooking zones at the same time.

## The noises during operation

If you can hear:

- crack noise: cookware is made of different materials (Sandwich construction).
- whistle sound: you are using one or more cooking zones with high power levels and the cookware is made of different materials (Sandwich construction).
- humming: you are using high power levels.
- clicking: electric switching is occurring.
- hissing, buzzing: the fan is operating.

The noises are normal and do not refer to any defects.

If unfamiliar with induction units please first compare the operating sounds of a demonstration model at your retailer before calling service. If a service call is placed and the sounds are normal you will be charged for the visit.

## Energy saving



### ENVIRONMENT

#### HOW TO SAVE ENERGY

- If it is possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.
- Use the residual heat to keep the food warm or to melt it.



### IMPORTANT!

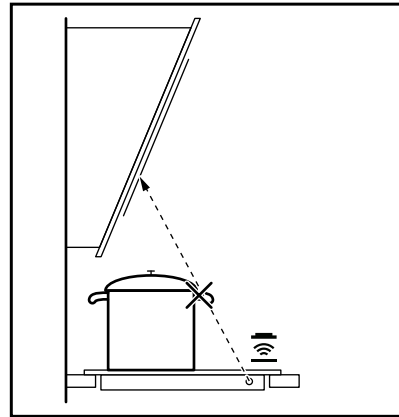
#### THE COOKING ZONE EFFICIENCY

The cooking zone efficiency is related to the diameter of the cookware. The cookware with a smaller diameter than the minimum receives only a part of the power generated by the cooking zone. For the minimum diameters see the Technical data chapter.

## Hints and Tips for Hob<sup>2</sup>Hood function

When you operate the hob with Hob<sup>2</sup>Hood function:


- Protect the hood panel from direct sunlight.
- Do not spot halogen light on the hood panel.
- Do not cover the hob panel.
- Do not interrupt the signal between the hob and the hood (for example with a hand or a cookware handle). (Hood in the picture is only an example).



### IMPORTANT!

**It may happen that other remote controlled appliances may block the signal. To avoid it do not operate the remote of the appliance and the hob at the same time.**

#### Rangehoods with the Hob<sup>2</sup>Hood function

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

## HELPFUL HINTS AND TIPS (CONTINUED)

### Hints and Tips for Sensefry function

#### To achieve the best results with the function:

- Start the function when the hob is cold (no manual heat up of the cookware is necessary).
- Use cookware made of stainless steel with sandwich bottom.
- Do not use cookware with embossment at the center of the bottom.

### Examples of cooking applications for the function

The data in the tables shows examples of food for each heat setting level. The amount, thickness, quality and temperature ( i.e. frozen ) of the food have an influence on the correct heat setting level. Choose the heat setting level and adjustment that are the best for your cooking habits and pans.

| Eggs heat setting level | Heat setting level |
|-------------------------|--------------------|
| Omlette, fried eggs     | 1 - 3              |
| Scrambled eggs          | 4 - 6              |

| Fish                                 | Heat setting level |
|--------------------------------------|--------------------|
| Filet of fish, fish fingers, seafood | 4 - 6              |

| Meat   | Heat setting level |
|--|--------------------|
| Cutlet, chicken breast, turkey breast                                  | 1 - 3              |
| Hamburger, meatball  | 2 - 4              |
| Escalope, filet, steak medium / well done, fried sausages, minced meat | 4 - 6              |
| Steak rare   | 7 - 9              |

| Vegetables           | Heat setting level |
|----------------------|--------------------|
| Fried potatoes, raw  | 1 - 3              |
| Fried potatoes patty | 4 - 6              |
| Vegetables           | 4 - 6              |

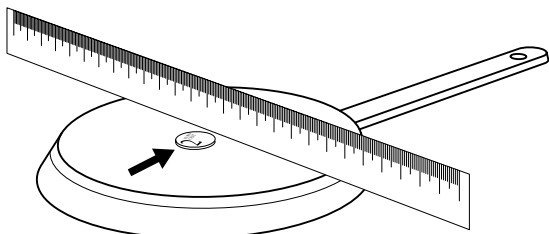
### **i** IMPORTANT!

**Different sizes of pans can cause different heat up times. Heavy pans store more heat than the light pans but take more time to heat up.**

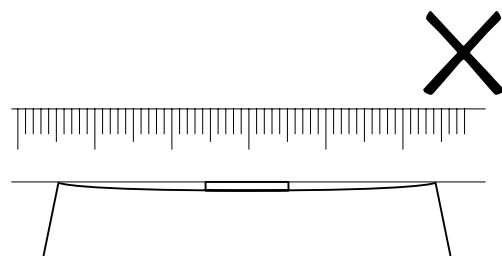
#### Correct pans for Fry Assist function

Use only pans with flat bottom. To check if the pan is correct:

1. Put your pan upside down.
2. Put a ruler on the bottom of the pan.
3. Try to put a coin of 1, 2 or 5 Euro Cent (or with similar thickness) between the ruler and the bottom of the pan.



- a. The pan is incorrect if you can put the coin between the ruler and the pan.





## Examples of cooking applications

The relation between the heat setting and the cooking zone consumption of power is not linear. When you increase the heat setting it is not proportional to the increase of the cooking zone consumption of power.

It means that the cooking zone with the medium heat setting uses less than a half of its power.



### IMPORTANT

The data in the table is for guidance only.

| Heat setting | Use to:   | Time         | Hints  | Nominal power consumption |
|--------------|---|--------------|--|---------------------------|
| ⏸<br>1       | Keep cooked foods warm  | as required  | Cover  | 3%                        |
| 1-2          | Hollandaise sauce, melt: butter, chocolate, gelatine  | 5 - 25 min   | Mix occasionally   | 3-8%                      |
| 1-2          | Solidify: fluffy omelettes, baked eggs  | 10 - 40 min  | Cook with a lid on   | 3-8%                      |
| 3            | Simmer rice and milk based dishes, heating up ready-cooked meals  | 25 - 50 min  | Add at least twice as much liquid as rice, stir milk dishes part way through | 8-13%                     |
| 4            | Steam vegetables, fish, meat  | 20 - 45 min  | Add some tablespoons of liquid   | 13-18%                    |
| 5            | Steam potatoes  | 20 - 60 min  | Use max. 1/4 L water for 750 g of potatoes                                   | 18-25%                    |
| 5            | Cook larger quantities of food, stews and soups   | 60 - 150 min | Up to 3 L liquid plus ingredients  | 18-25%                    |
| 6-7          | Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts | as necessary | Turn halfway through   | 25-45%                    |
| 7-8          | Heavy fry, hash browns, loin steaks, steaks   | 5 - 15 min   | Turn halfway through   | 45-64%                    |
| 9            | Boil large quantities of water, cook pasta, sear meat (goulash, pot roast), deep fry chips                  |              |  | 100%                      |
| P            | Boil large quantities of water. Power management is activated.  |              |  |                           |

The Power function is suitable for heating large quantities of water.

## Information on acrylamides

**Important!** According to the newest scientific knowledge, if you brown food (especially food that contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

# CARE AND CLEANING

## CAUTION!

**Ensure the appliance is off and cool before cleaning.**

### **Enamel (on burner skirts and trivets)**

Persistent stains may require rubbing with a nylon scourer or creamed powder cleansers. Household enamel cleaners are available, follow the manufacturer's instructions in their use. Harsh abrasive cleaners, powder cleaners, steel wool or wax polishes should not be used.

### **Stainless steel (Models with Stainless Steel hob)**

Simply wipe with a soft cloth using warm water and a mild detergent and rinse with clean water. Where stainless steel has become extremely dirty or discoloured, use a stainless steel cleaner – but be sure to follow the brushing lines.

## CAUTION!

**Do not use abrasive cleaners or harsh solvents.**

## IMPORTANT

**Scrapers are to be used on ceramic models only**

### **Ceramic glass (on models with glass hob)**

The specially treated glass in the product is manufactured using the latest technology to the highest possible standards for both safety and reliability. However, it must be remembered that as it is CERAMIC GLASS, it may break. Treat it accordingly. To clean the ceramic glass hob use a soft cloth or sponge with detergent and warm water.

## CAUTION!

**If the surface is cracked, switch off the appliance immediately to avoid the possibility of electric shock. If the hob is very soiled:**

1. Remove soilage using the razor blade scraper.
2. Use a hob cleaner product after there has been sufficient time allowed for the hob to cool. Shake the bottle and apply a small quantity of cleaner directly onto the hob. Rub clean using a damp cloth or paper towels.
3. Use a damp cloth to remove all remaining traces of the cleaner, which could otherwise burn on when the hob is next used. Wipe the hob dry. **CAUTION** Use the scraper supplied to remove spillages immediately, while the hob is still hot! Especially sugar and foods with a high sugar content (eg. jam), melted plastics and foil, all of which can damage the hob if left. Razor blade scraper Use the scraper to remove spillages from the ceramic hob.

## CAUTION!

**Use the scraper supplied to remove spillages immediately, while the hob is still hot! Especially sugar and foods with a high sugar content (eg. jam), melted plastics and foil, all of which can damage the hob if left.**

### **Razor blade scraper**

Use the scraper to remove spillages from the ceramic hob.

How to use the razor blade scraper:

1. Pull back the protective cover until the blade is visible.
2. Make sure that the razor blade is clean and not worn. There is a risk, otherwise, that it might damage the hob. New razor blades can be bought from pharmacies.
3. Angle scraper at approx. 45° and scrape away the spillage. The razor blade can be pressed down hard onto the hob without causing any damage.
4. Carefully clean the blade by wiping it with a paper towel.
5. When you have finished, press the protective cover forwards as far as it will go. Keep the scraper out of the reach of children.

### **Changing the razor blade:**

1. Open the scraper by completely unscrewing the screw and then place the new razor blade at the front edge.
2. Put the scraper together again and screw the screw back into place.
3. Press the protective cover forwards as far as it will go to cover the razor blade.

## CAUTION!

**THE RAZOR BLADE SCRAPER SHOULD BE KEPT WELL OUT OF THE REACH OF CHILDREN. Use the razor blade scraper carefully, as the razor blade is extremely sharp.**

### **Trivets and burners**

These can all be lifted off and removed for separate cleaning.

*NOTE! When refitting the burners, ensure that they are correctly seated.*

Ensure burners are thoroughly dried after cleaning or spillage. When cleaning the burners, ensure that all the flame ports are free of any blockage (refer to Figure 1b on page 4). If necessary, use a toothpick or brush to clear ports. The outer surface of the burner caps have a polished finish and extra care needs to be taken to avoid

scratching this surface during cleaning. In instances of heavy soiling, it may be necessary to apply a non-abrasive cleaning compound and rub with a cloth until the soiling is removed and then finish with a soft, dry cloth.

*NOTE! DO NOT place trivets or burners in the dishwasher.*

### **Ignition spark plug and flame safeguard sensor**

**GENTLY** clean the ignition spark plug and flame safeguard sensor with a damp cloth to avoid lighting difficulties. Ensure that they are dry before use.

### **Injector**

Ensure the injector remains free of any foreign material. If necessary, use a thin piece of wire to clear the orifice. Draft CARE AND CLEANING Clean the appliance after each use. Always use cookware with clean bottom. **IMPORTANT** Scratches or dark stains on the glass ceramic have no effect on how the appliance operates. To remove the dirt 1. Remove immediately: melted plastic, plastic foil, and food

# CARE AND CLEANING (CONTINUED)

**Clean the appliance after each use.  
Always use cookware with clean bottom.**

**i IMPORTANT**

Scratches or dark stains on the glass ceramic have no effect on how the appliance operates.

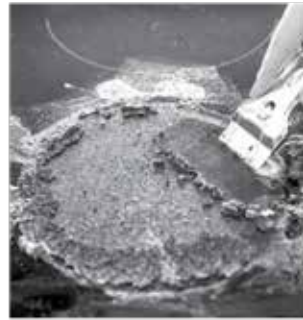
**To remove the dirt**

1. **Remove immediately:** melted plastic, plastic foil, and food with sugar. If not, the residue can cause damage to the appliance. Use a cooktop scraper that is specially designed for use on ceramic glass. Put the scraper on the glass surface at an acute angle and move the blade on the surface.

2. **Remove after the appliance is sufficiently cool:** limescale rings, water rings, fat, stains, shiny metallic discolourations. Use a special cleaning agent for glass ceramic or stainless steel.
3. Clean the appliance with a moist cloth and some detergent.
4. At the end rub the appliance dry with a clean cloth.



If the deposit is minimal, simply wipe off with a dry cloth.



If the deposit does not clean off with any of the above mentioned methods, use a razor blade scraper, specially designed for glass-ceramic cooktops.



If the deposit is more important, clean off with a moist, soapy sponge and rinse off.



Having successfully cleaned the cooktop, apply a glass ceramic cooktop conditioner which will protect the cooktop surface against any future stains, with a dry cloth or equivalent.



If the deposit does not clean off easily, use a non-abrasive scratch pad and a specially adapted glass-ceramic cleaning product

# TROUBLESHOOTING

## TROUBLESHOOTING







If you have a problem with the cooktop, check the table below. You may be able to solve the problem and this will save you from paying for a service call. You will have to pay for a service call even in the warranty period if the problem is one listed below.

| Problem  | Possible cause  | Remedy  |
|--|---|---|
| Burner will not light even though the sparker is working | Knob not held down long enough in 'HIGH' position for flame safeguard.<br>Gas supply valve turned off.<br>Wrong knob turned.<br>Port blockage in ignition area.<br>Ignition spark plugs wet or dirty. | Repeat lighting procedure and hold knob down for 5 seconds in 'HIGH' position. (Refer page 9).<br>Turn on gas supply to appliance.<br>Ensure the knob you are turning corresponds to the burner you want to light.<br>Ensure that ports in ignition area are clean and dry.<br>Dry or clean ignition spark plugs. |
| No spark is obtained when control knob is activated      | Electricity supply is disconnected or switched off.<br>Ignition spark plugs wet or dirty  | Switch on electricity or check fuses.<br>Dry or clean ignition spark plugs.   |
| Flames uneven or tending to lift                         | Flame ports blocked or wet.<br>Burner cap incorrectly fitted.   | Clean or dry flame ports.<br>Ensure this component is fitted correctly.   |
| Flames not staying on when knob is released              | Knob not held down long enough in 'HIGH' position for flame safeguard to engage.<br>Knob not set between 'HIGH' and 'LOW'<br>Dirt or spillage on flame safeguard sensor.                              | Repeat lighting procedure and hold knob down for 5 seconds in 'HIGH' position. (Refer page 8).<br>Knob MUST be set between these positions.<br>Clean flame safeguard sensor tip   |
| Low heat, slow cooking                                   | Incorrect cooking pot or pan being used.  | Refer to Figure 5 (page 9).   |
| Benchtop or knobs overheating                            | Incorrect cooking pot or pan used.<br>Pot or pan not located on burner properly.  | Refer to Figure 5 (page 9).<br>Ensure pot or pan is centrally located on burner.  |
| Cooktop stainless steel discoloured                      | Pot or pan being used is too large.   | Ensure pot sizes used are as per user manual requirements. Clean with STEEL POWER (available through spare parts).  |
| Outer ring of wok burner goes out when set to low        | This is not a failure. This is a function of the dual wok burner to give a very low power flame option.   | No remedy - burner is functioning as intended.  |
| Hob <sup>2</sup> Hood function does not work             | Object interrupting signal between hob and the hood, or object covering the control panel   | Move items obstructing signal or covering control panel   |

# TROUBLESHOOTING (CONTINUED)

## TROUBLESHOOTING

| Problem  | Possible cause  | Remedy   |
|--|---|--|
| Red rings, limescale or water rings, shiny metallic or other discolouration, scratches/shadows, bubbles or other miscellaneous marks or stains on ceramic glass cooktop surface. | Cooktop surface has not been cleaned correctly. Cleaning/ maintenance of the cooktop surface is not covered under warranty. If a service call is placed to clean the cooktop you will be charged for the visit. | Use a ceramic glass cleaner such as Cerapol.   |
| Pitting of ceramic glass surface.  | Spillovers of liquid with high sugar content.   | These types of spills must be removed immediately with a special scraper for the glass. If not permanent damage to the cooktop glass can occur which is not covered under warranty.                            |
| You cannot activate the appliance or operate it.   | <ul style="list-style-type: none"> <li>You touched 2 or more sensor fields at the same time.</li> <li>The keep warm function operates.</li> <li>There is water or fat stains on the control panel.</li> </ul>   | <p>Activate the appliance again and set the heat setting in less than 10 seconds.</p> <p>Touch only one sensor field.</p> <p>Refer to the chapter "Operating instructions"</p> <p>Clean the control panel.</p> |
| An acoustic signal sounds and the appliance deactivates. An acoustic signal sounds when the appliance is deactivated.  | You put something on one or more sensor fields.   | Remove the object from the sensor fields.  |
| The appliance deactivates.   | You put something on the sensor field.  | Remove the object from the sensor field.   |
| The residual heat indicator does not come on.  | The cooking zone is not hot because it operated only for a short time.  | If the cooking zone operated sufficiently long to be hot, speak to the service centre.   |
| The Automatic Heat Up function does not operate.   | The cooking zone is hot.<br>The highest heat setting is set.  | <p>Let the cooking zone become sufficiently cool.</p> <p>The highest heat setting has the same power as the Automatic Heat Up function.</p>  |
| The heat setting changes between two levels.   | The Power management is activated.  | Refer to "Power management".   |
| Hob <sup>2</sup> Hood function does not work   | Object interrupting signal between hob and the hood, or object covering the control panel   | Move items obstructing signal or covering 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 cooking zones if necessary.   |
| There is no signal when you touch the panel sensor fields.  | The signals are deactivated.   | Activate the signals (refer to "OffSound control").  |
|  comes on            | The automatic switch-off operates.   | Deactivate the appliance and activate it again.  |
|  comes on            | The Child Safety Device or the Lock function operates.   | Refer to the chapter "Operating instructions".   |
|  comes on            | <ul style="list-style-type: none"> <li>• No cookware on the cooking zone.</li> <li>• Incorrect cookware.</li> <li>• The diameter of the bottom of the cookware is too small for the cooking zone.</li> <li>• The cookware do not cover the cross.</li> </ul> | <p>Put cookware on the cooking zone.</p> <p>Use the correct cookware.</p> <p>Use larger diameter cookware.</p> <p>Cover the cross fully.</p>   |
|  and number comes on | There is an error in the appliance.  | Disconnect the appliance 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 the customer service centre.   |
|  comes on           | There is an error in the appliance, because either the cookware boils dry or you've used incorrect cookware. Overheating protection for cooking zone operates. The automatic switch-off operates.  | Deactivate the appliance. Remove the hot cookware. After approximately 30 seconds, activate the cooking zone again. If the cookware was the problem, the error message goes out of the display, but the residual heat indicator can stay. Let the cookware become sufficiently cool and refer to "Cookware for the induction cooking zone" to see if your cookware is compatible with the appliance. |

If you tried the above solutions and cannot repair the problem, speak to your dealer or the customer service centre. Give the data from the rating plate and an error message that comes on.

Make sure you operated the appliance correctly. If not the servicing by a customer service technician or dealer will not be free of charge, also during the warranty period. The instructions about the customer service and conditions of guarantee are in the guarantee booklet.

# TECHNICAL INFORMATION

Model. \_\_\_\_\_

Ser.Nr. \_\_\_\_\_

ELECTROLUX

|                 |         |
|-----------------|---------|
| Voltage (volts) | 220-240 |
| Cycles (Hz)     | 50/60   |


| Cooking zone                             | Nominal Power (Max heat setting) (W) | Power Function activated (W) | Power function maximum duration (min) | Minimum cookware diameter (mm) |
|--|--------------------------------------|------------------------------|---------------------------------------|--------------------------------|
| Middle front                             | 1400 W                               | 2500 W                       | 4                                     | 125-145                        |
| Middle rear                              | 1800 W                               | 2800 W                       | 10                                    | 145-180                        |
| Left front                               | 2300 W                               | 3200 W                       | 10                                    | 125-210                        |
| Left rear                                | 2300 W                               | 3200 W                       | 10                                    | 125-210                        |
| Right                                    | 24MJ                                 |                              |                                       |                                |
| L*W*H (from top of pan support to bench) | 910*520*66                           |                              |                                       |                                |


The power of the cooking zones can be different in some small ranges from the data in the table. It changes with the material and dimensions of the cookware.

We reserve the right to alter these specifications.  
This appliance conforms to AS 5263.



## ENVIRONMENT

Recycle the materials with the symbol .

Put the packaging in applicable containers to recycle it. Help protect the environment and human health by recycling electrical and electronic appliance waste correctly. Do not dispose appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.



# INSTALLATION INSTRUCTIONS

This appliance must be installed by an authorised person and in compliance with:

1. 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.
2. The local gas fitting regulations, municipal building codes, electrical wiring regulations and any other relevant statutory regulations.
3. The particular instructions as given below.
4. A certificate of compliance MUST be given to the customer after the application is successfully installed.



## WARNING!

Refer to “Safety information” chapter.



## IMPORTANT!

### BEFORE INSTALLATION

Before the installation of the appliance, record the information below from the rating plate. The rating plate is on the bottom of the appliance casing.

Model \_\_\_\_\_

PNC \_\_\_\_\_

Serial number \_\_\_\_\_



## CAUTION!

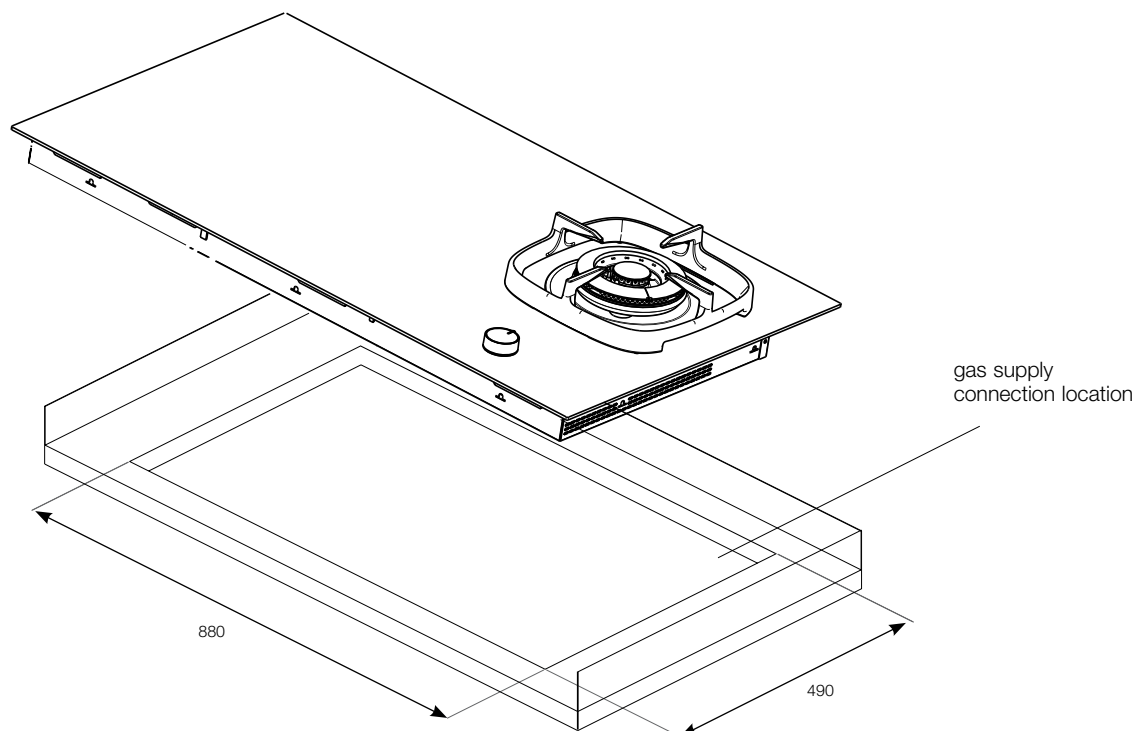
**Cooktops are supplied set up for natural gas (NG). To use on LPG, the injectors must be changed using the conversion kit supplied. Refer LP conversion on page 28-29.**

### Built-in appliances

Only use the built-in appliances after you assemble the appliance into correct built-in units and work surfaces that align to the standards.

### Connection cable

- Use the correct mains cable of type H05BB-F Tmax 90°C (or higher) 3 x 4mm<sup>2</sup> with an all-pole 32A breaker.
- The earth cord (green/yellow cable) must be 2cm longer than phase and neutral cable (blue and brown cables).



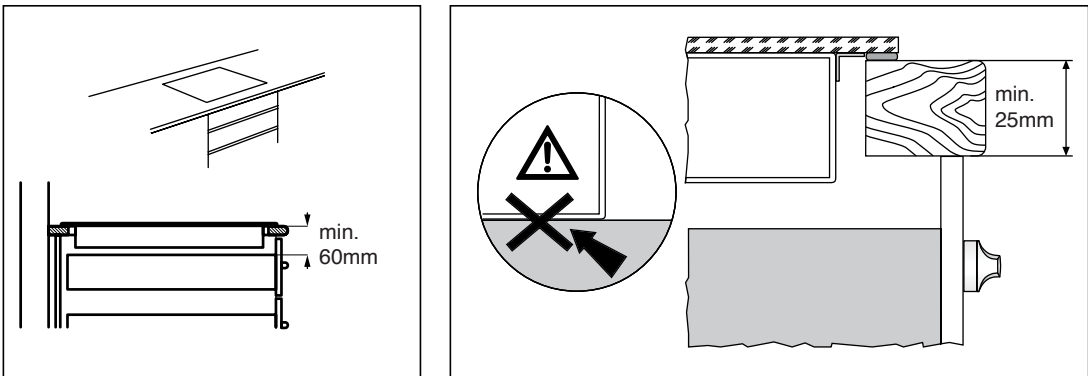
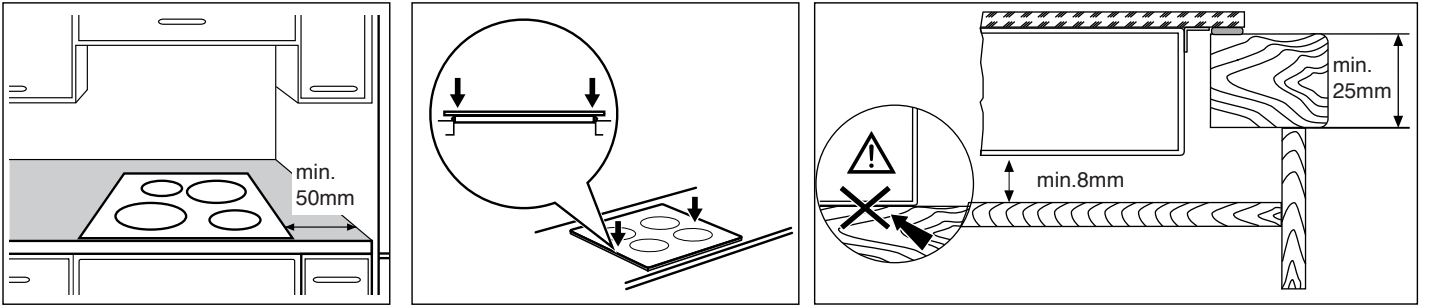
# INSTALLATION PROCEDURE

1. The bench cutout should be made as per cutout dimensions .
2. **Adjacent walls, cupboards and protection for combustible materials:** Ensure that the appliance is installed in accordance with AS/NZS 5601.1, or AS/NZS 5601.2 with regard to clearances to combustible surfaces and materials, and clearances to rangehoods and exhaust fans.

To ensure clearances of 200mm from burners to vertical combustible surfaces observe the minimum distance requirements .

Clearances to combustible surfaces may be reduced if combustible surfaces are protected in accordance with AS/NZS 5601.1, or AS/NZS 5601.2.

3. For Ceramic Glass models a FOAM SEAL has been provided and is to be applied along the perimeter of the hob.



\*Note: The clearance must meet or exceed the minimum recommended for both the rangehood and cooktop.  
Refer to the rangehood installation manual.

# GAS CONNECTION

## Operation on N.G./S.N.G

This appliance is supplied for use with Natural Gas. However, it can be converted for use with LPG. Refer to LP conversion on page 28.

## 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, and given in Table 3 (page 26). 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 may 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.

## Elbow positioning

It is possible to reposition the elbow if required by loosening the locking nut and elbow by using two spanners. Re-tighten the entire assembly after the elbow has been repositioned. When fitting elbow to appliance, ensure that the sealing washer is fitted.

Note to Installer: Assembly of elbow to manifold at rear of unit requires two spanners to secure locking nut and ensure leak free connection. For this reason the elbow is best secured onto cooktop manifold before installing unit into benchtop.

## Regulator

An appliance regulator is provided. The regulator must be positioned so 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 'bench cutout' (Figure 6) for connection point position.

Regulators are supplied pre-adjusted and configured by the component maker for use with Natural Gas.

The appliance installer is not required to make an adjustment to obtain the correct outlet pressure setting.

An arrow on the base of the regulator indicates the direction of gas flow when the inlet and outlet of the regulator is orientated correctly. When the regulator has been fitted check for leaks from the connections with soapy water

## OPERATION ON N.G./S.N.G.

### Assembly of the regulator

The assembly of the regulator to the cooktop manifold is achieved via the elbow union and sealing washer supplied, refer to figure 9.

The ½" parallel thread connects to the manifold, and the sealing washer is placed between the manifold end and the flat face on the elbow.

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

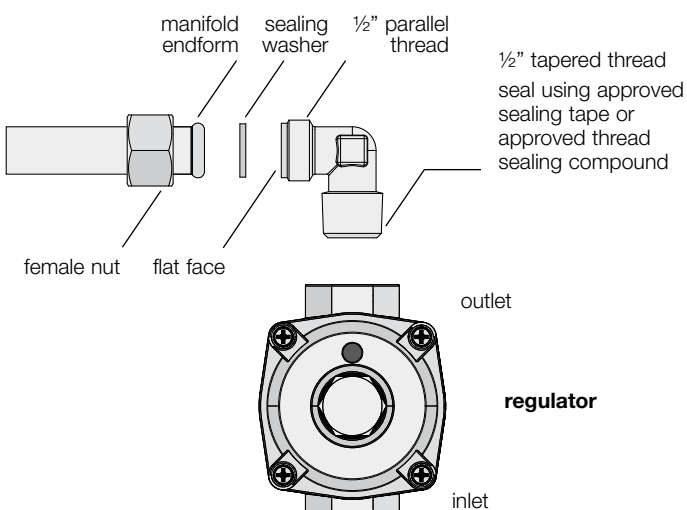
The inlet of the regulator is a ½" parallel thread and is connected to consumer piping or hose assembly.

Regulators are supplied pre-adjusted and configured by the component maker for use with Natural Gas.

The appliance installer is not required to make an adjustment to obtain the correct outlet pressure setting.

An arrow on the base of the regulator indicates the direction of gas flow when the inlet and outlet of the regulator is orientated correctly. When the regulator has been fitted check for leaks from the connections with soapy water.

Figure 9



## CHECKING THE GAS SUPPLY

1. Check the manometer zero point is correct.
  2. Connect the manometer to the cooktop pressure point. This is located on the regulator.
  3. Turn on the gas supply and electricity and try to ignite the gas.
- NOTE! It will take additional time to light the gas for the first time as air needs to be purged from the pipes.*
4. With the appliance operating check the outlet pressure
    - when all burners of the appliance are operating at maximum,
    - when the smallest burner of the appliance is operating at minimum.

Under these conditions the outlet pressure should not vary from the nominal outlet pressure of 1.00kPa by more than  $\pm 0.20$ kPa.

If the regulator appears to not be performing satisfactorily, then check the following points:

1. If the outlet pressure is consistently too low then the inlet pressure may be too low and adjustment of an upstream regulator may be needed, or an upstream regulator or valve with insufficient flow capacity may be present in the gas supply line. If this is suspected then it may be necessary to repeat the checks whilst measuring both the inlet and outlet pressure to determine if the inlet pressure is in the range 1.13 – 5kPa.
2. Check that the regulator has been fitted to the gas supply line in the correct orientation, the arrow on the base of the body indicates the direction of gas flow.

Once these checks have been completed, if the regulator still fails to perform in a satisfactory manner it should be replaced.

Table 3

| burner type      | natural gas (nominal test point pressure: 1.00kPa) |                        | LPG (nominal test point pressure: 2.60kPa) |                        |
|------------------|--|------------------------|--|------------------------|
|                  | injector size (mm)                                 | gas consumption (MJ/h) | injector size (mm)                         | gas consumption (MJ/h) |
| Dual Wok<br>24MJ | 0.92 + 3 x 1.30                                    | 24.0                   | 0.46 + 3 x 0.63                            | 17.0                   |

## LPG CONVERSION - CHANT REGULATOR

### **i** IMPORTANT!

**Refer to page 28 if you have been supplied with a DONG YANG regulator.**

This appliance is supplied set up for Natural Gas usage. A conversion kit is included with the product for Universal LPG usage. The conversion kit contains the appropriate injectors and 1 LPG sticker.

Please follow the procedure below if a conversion to suit UNIVERSAL LPG is required:

1. Remove the hotplate trivets, burner caps and burner crowns to access the hotplate injectors. Replace the factory fitted injectors with the appropriate injectors, as supplied. Refer to injector orifice table for injector sizes. The injector size is stamped on the side of the injector.
2. Unscrew the top hat nut from the regulator. The top hat nut and control pressure spring assembly will disengage as an assembly.
3. Unscrew the threaded pin from top hat.
4. Upturn threaded pin, so spring is free and screw pin back into the top hat until firm.
5. Refit the top hat nut assembly to the regulator ensuring that it is fully screwed down. The regulator is now set for connection to LPG.
6. Turn on the gas supply and at each new connection check for leaks using soapy water. Each hotplate valve should be turned on, one at a time, and the injector hole blanked off for several seconds.
7. The operation of the regulator can be confirmed by connecting a manometer to the pressure test point located on the side of the regulator body adjacent to the outlet.

With the appliance operating check the outlet pressure

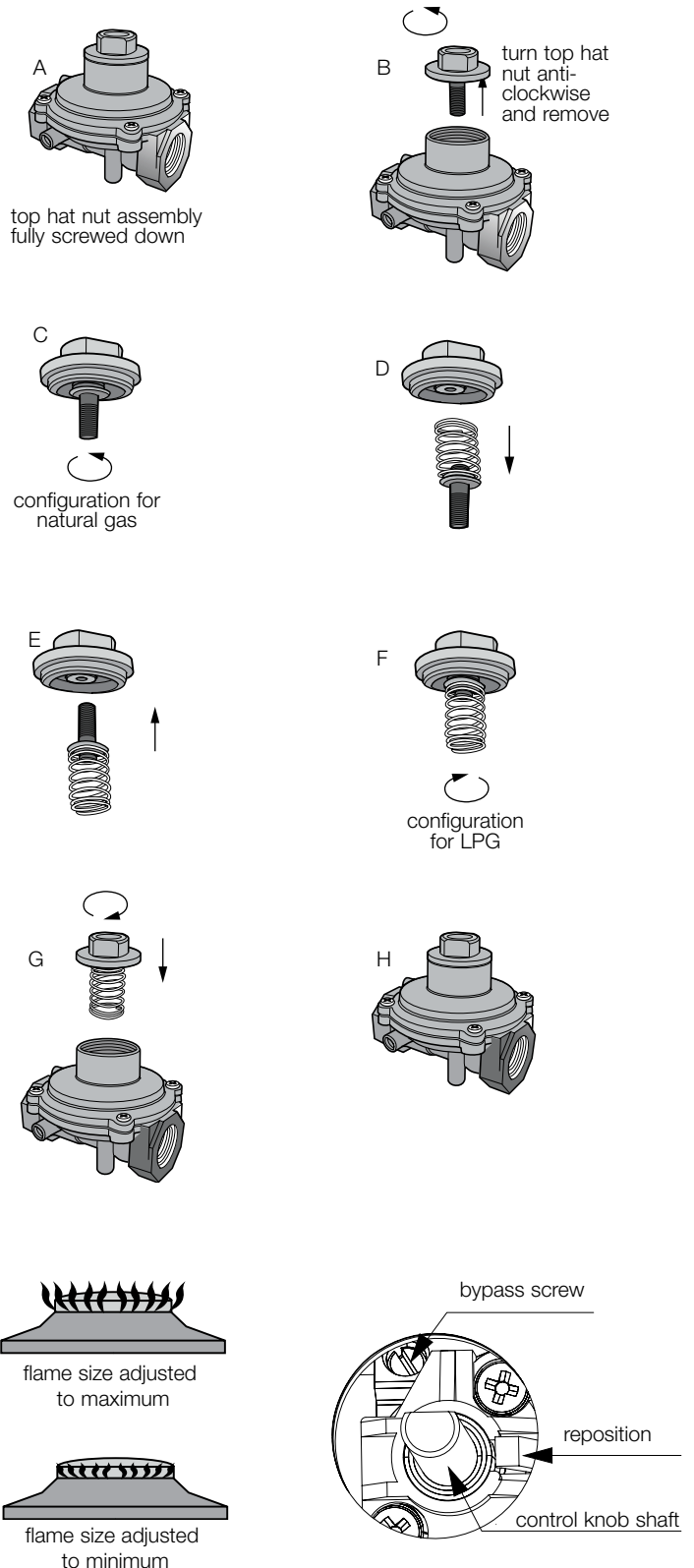
- when all burners of the appliance are operating at maximum,
- when the smallest burner of the appliance is operating at minimum.

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

8. If the regulator appears to not be performing satisfactorily then check the following points:
  - If the outlet pressure is consistently too low then the inlet pressure may be too low and adjustment of an upstream regulator may be needed, or an upstream regulator or valve with insufficient flow capacity may be present in the gas supply line.
  - If this is suspected then it may be necessary to repeat the checks whilst measuring both the inlet and outlet pressure to determine if the inlet pressure is in the range 2.75 – 7.00kPa.
  - Check that the insert has been fitted correctly.
  - Check that the turret screw is fully screwed down.
  - Check that the regulator has been fitted to the gas supply line in the correct orientation, the arrow on the base of the body indicates the direction of gas flow.

Once these checks have been completed, if the regulator still fails to perform in a satisfactory manner it should be replaced.

9. One by one, turn the knobs to minimum and screw in the bypass screw (accessible when the knob is removed) until a small stable flame results. Turn the knob to maximum and then back to minimum to ensure that the correct minimum flame is maintained.
10. Attach the LPG sticker to the cooker, near the gas supply inlet. Cover the Natural Gas label that is factory fitted.



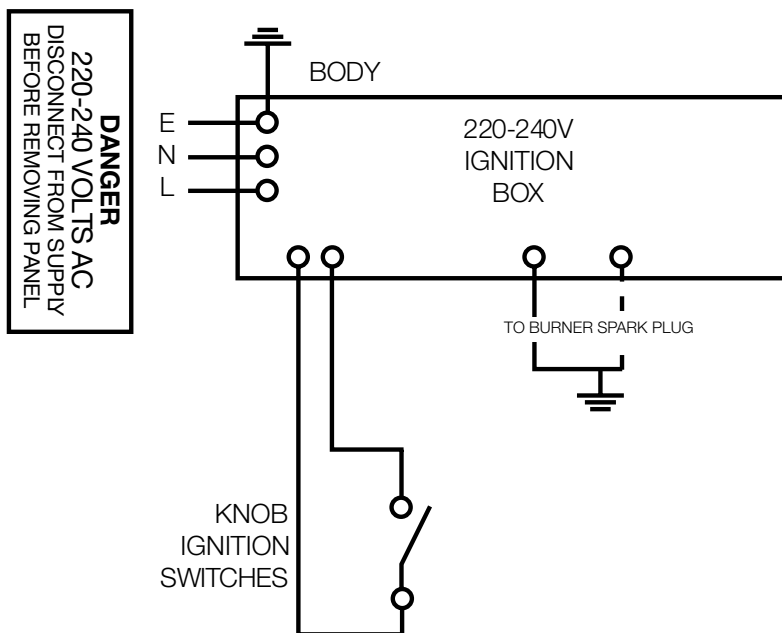
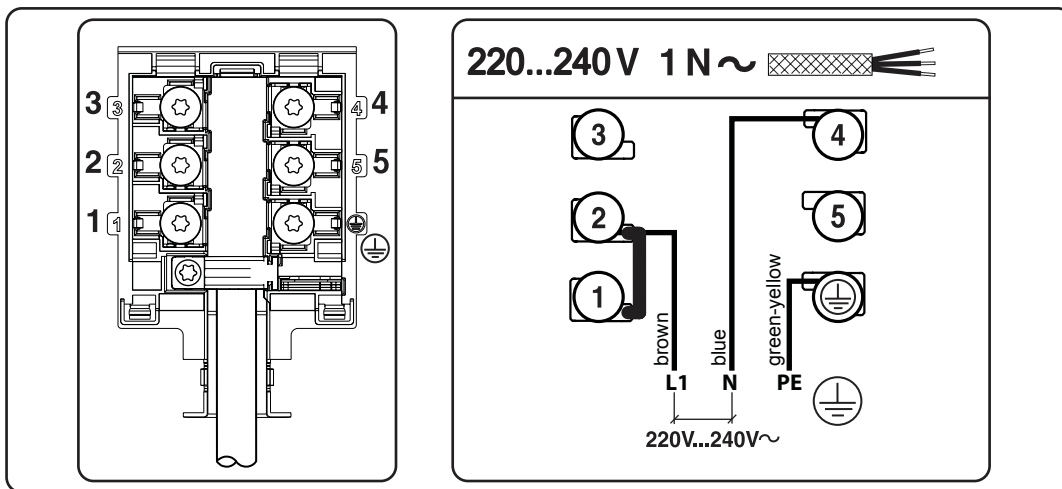
# ELECTRICAL CONNECTION (220-240 VOLTS)

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.

*NOTE! It will be necessary for servicing purposes to disconnect the electrical power supply. The power point should therefore be accessible after the appliance is installed, as specified in the local wiring regulations.*

Diagram 1 is a schematic of the wiring in the appliance.

**WEIGHT** of the unit is printed on the appliance packaging label.



## TESTING APPLIANCE OPERATION

After installation, test the appliance and ensure that it operates correctly before handing it over to the customer. The following procedure is recommended:

1. Turn on the gas and electricity supply and attempt ignition on all burners, both separately and in combination. (For correct procedure refer to page 8 Lighting Burners). Note that additional time needs to be allowed for the initial lighting as air has to be purged from the pipes.
2. Observe the flame appearance on each burner (Figure 11). If it is much larger or much smaller than expected, the injector size and supply pressure require checking. Where a flame is unsatisfactory, refer to the Troubleshooting Guide (page 11) to correct the fault. If the Troubleshooting Guide does not solve the problem, call the Service Centre.
3. When all the foregoing is satisfactory, check the turndown (minimum or low) setting on each burner, as this may need adjustment. Valves have a bypass controlling screw, which may be accessed by removing the knob. This screw will be located on a particular area of the valve (refer Figure 12). Normally, this will have been correctly set at the factory for use on Natural Gas (NG) and should not require adjustment.



### CAUTION!

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

Injector sizes required for various gas types are shown in Table 3 (page 26). The appliance test point pressure for each gas type is also shown.

For model identification after installation, an additional data plate sticker has been provided. This sticker is to be stuck onto adjacent cabinetry.

Figure 11



flame size adjusted to maximum



flame size adjusted to minimum

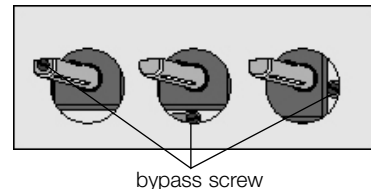
### **i** IMPORTANT!

If the appliance has been converted to LPG, then the bypass screw will **HAVE** to be screwed in until a small, stable flame results.

**Please ensure the supply pressure has been checked PRIOR to any adjustment.**

4. If the appliance cannot be adjusted to perform safely inform the customer of the problem and affix an appropriate warning notice to the appliance. If the fault appears to be dangerous the appliance should be disconnected. If a minor fault exists, the customer may wish to use the appliance while awaiting service.  
If a fault cannot be fixed, please call the Service Centre.
5. The customer should be advised that, in the event of a fault, the local service organisation or the retailer from whom the appliance was purchased should be contacted.
6. When satisfied that the unit is operating correctly, turn off and instruct the customer on correct operation as outlined in this booklet. Ask the customer to operate the controls to ensure that the correct procedure is understood.

Figure 12



bypass screw



# NOTES

# NOTES

FOR SALES IN AUSTRALIA AND NEW ZEALAND  
 APPLIANCE: ELECTROLUX BUILT-IN OVENS, COOKTOPS,  
 FREESTANDING COOKER AND WARMING DRAWER

**This document sets out the terms and conditions of the product warranties for Electrolux Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.**

**1. In this warranty:**

- (a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;
- (b) 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
- (c) 'ASC' means Electrolux's authorised serviced centres;
- (d) 'Electrolux' 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 in Australia for a period of 24 months and in New Zealand for a period of 24 months, following the date of original purchase of the Appliance.

**4. Repair or replace warranty:** During the Warranty Period, Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.

**5. Travel and transportation costs:** Subject to clause 7, Electrolux will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. Travel and transportation will be arranged by Electrolux as part of any valid warranty claim.

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

**7. Exclusions:** You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:

- (a) light globes, batteries, filters or similar perishable parts;
- (b) parts and Appliances not supplied by Electrolux;
- (c) cosmetic damage which does not affect the operation of the Appliance;

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

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

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

**8. How to claim under this warranty:** To enquire about claiming under this warranty, please follow these steps:

- (a) carefully check the operating instructions, user manual and the terms of this warranty;
- (b) have the model and serial number of the Appliance available;
- (c) have the proof of purchase (e.g. an invoice) available;
- (d) telephone the numbers shown below.

**9. Australia:** For Appliances and services provided by Electrolux in Australia: Electrolux goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.

**10. New Zealand:** For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.

**11. Confidentiality:** You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

**Important Notice**

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

|                    |   |  |
|--------------------|---|--|
| <b>AUSTRALIA</b>   | <b>FOR SERVICE</b><br>or to find the address of your nearest authorised service centre in Australia<br><b>PLEASE CALL 13 13 49</b><br><small>For the cost of a local call</small> | <b>FOR SPARE PARTS</b><br>or to find the address of your nearest spare parts centre in Australia<br><b>PLEASE CALL 13 13 50</b><br><small>For the cost of a local call</small> |
| <b>NEW ZEALAND</b> | <b>FOR SERVICE</b><br>or to find the address of your nearest authorised service centre in New Zealand<br><b>PLEASE CALL 0800 10 66 10</b>   | <b>FOR SPARE PARTS</b><br>or to find the address of your nearest spare parts centre in New Zealand<br><b>PLEASE CALL 0800 10 66 20</b>   |

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