

Build-in Electric Ceramic Hob Unit

KVH 32

Instructions for
Installations and Use

DUPLICATE

AEG

It is essential to read and follow the instructions in this booklet and to put it in a safe place

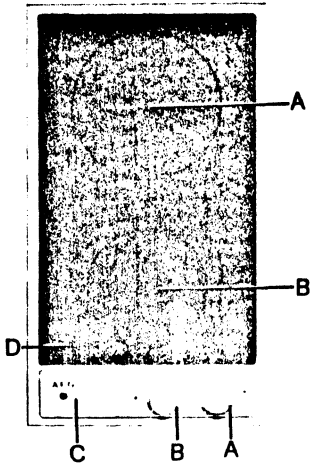
Contens	Page
Illustrations (fold out)	4/5
Your hob unit	6
Important safety information	6
Using the cooking areas	7/8
Cleaning and maintenance	9/10
Installation instructions	11-13
What to do if . . . (something does not work)?	14
Service	14

This is an electric glass ceramic hob for use of domestic cooking.

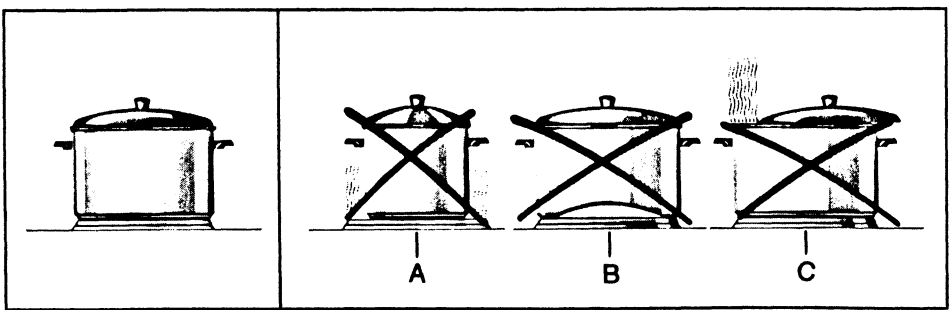
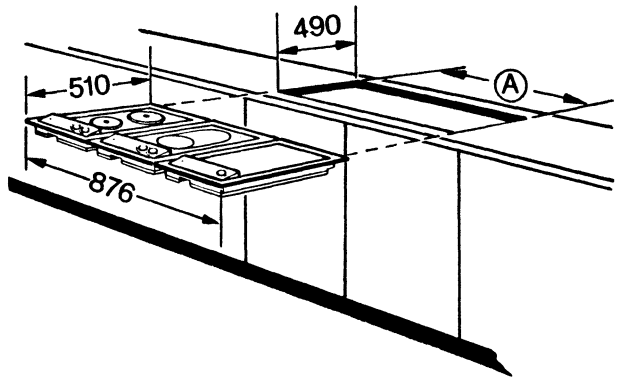
It must only be used for cooking following the instructions contained herein using the utensils described herein.

The hob must be cared for and maintained as described in this booklet.

Any other use or maintenance may lead to damage to the hob, persons or property.



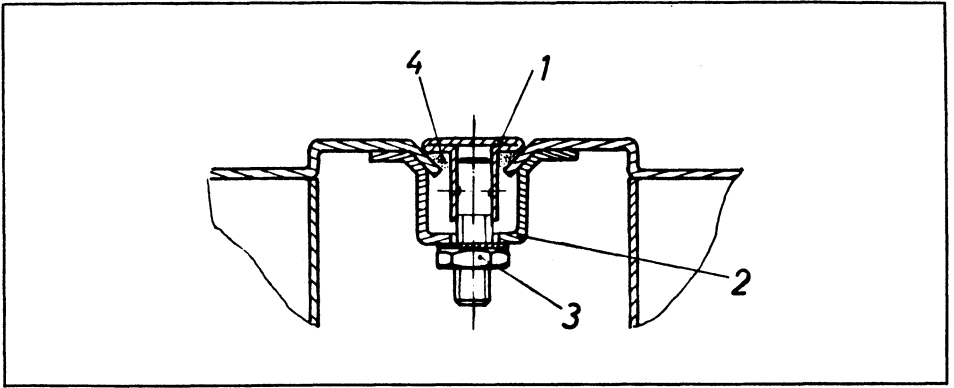
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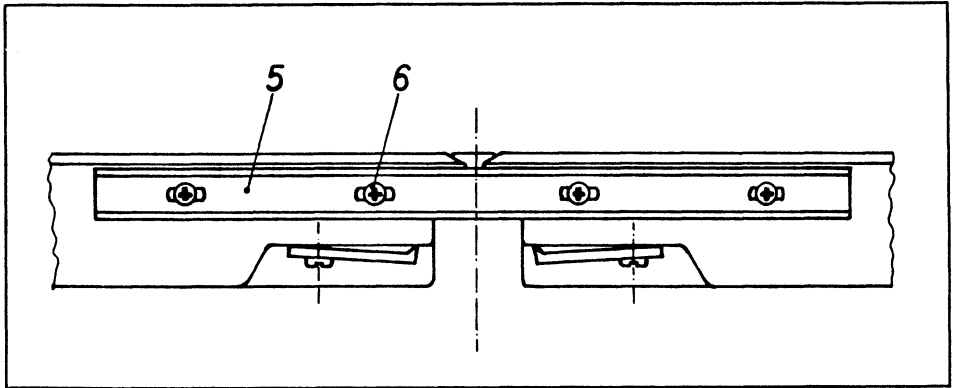
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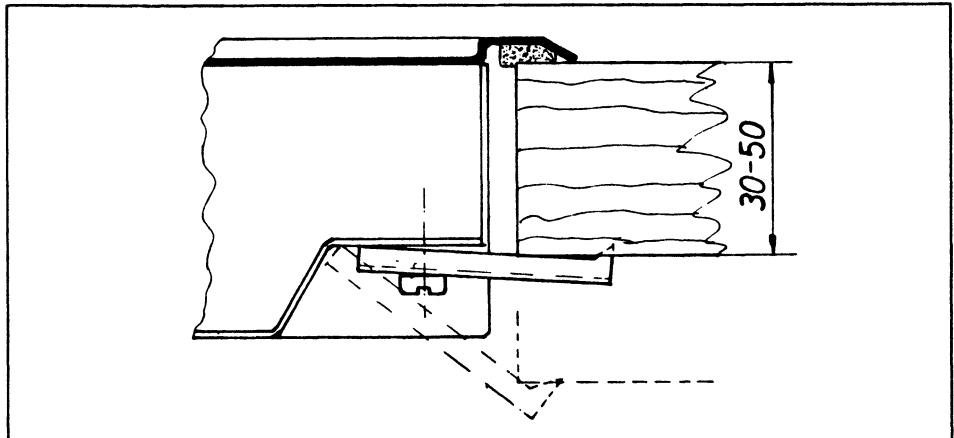
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Your hob unit

Figure 1

- A** Halogen cooking area (1800W) with corresponding switch
 - B** Cooking area (1200W) with corresponding switch
 - C** Hob "on" light – yellow
 - D** Residual heat indicator light – red
-

Important safety information

Warning!

- The surfaces of cooking appliances get hot during operation. Take care and always keep small children away from cooking appliances.
- Overheated fat and cooking oil may ignite. Prepare foods requiring fat or oil (chips) only under constant supervision.
- Please ensure that leads from other electrical appliances (e.g. small appliances) do not touch the hot cooking areas.
- Residual heat indicator light. As long as this light is on (**figure 1/D**) it indicates – **take care the cooking area is still hot**. After it has cooled down the light goes out.
- To maintain the safe operation of electrical appliances, they must only be repaired by qualified AEG engineers or AEG appointed service agents, repairs carried out by unauthorised personnel could lead to considerable damage to persons and property. Therefore contact the supplier of your AEG equipment or AEG Service Department.
- The hob is very durable but under certain circumstances it can break, e.g., heavy or pointed objects dropping onto the surface. In case of breakage or cracks do not use the hob. The electrical supply to the hob must be switched off. Contact AEG Service Department as soon as possible.
- This hob unit has one halogen cooking area. The halogen cooking area has two parallel halogen lamps. Should one lamp fail, discontinue use of this cooking area and contact AEG Service Department.
- A burning smell will initially be noticed when the cooking area is switched on. This will disappear completely after the cooking areas have been used a few times.
- As soon as you switch on a cooking area, you will hear a faint hum, caused by the radiant heating elements. This will cease after a little while. The humming is a characteristic of the radiant heating elements and does not influence the cooking performance.

Using the cooking areas

The correct utensils

Good quality utensils and pans with level bases require less energy and therefore a lower setting. Perfectly flat and thick bases are more important than the material of which the utensil is made. Saucepans with sandwich bases, particularly triple sandwich bases, are best. To check your pans

place a ruler across the base or hold the base against the edge of your work surface. Even if the base is only slightly distorted, the base of the utensil will not make good contact with the cooking area and is therefore unsuitable as it may damage the hob.

How to save energy

Figure 2 Pan has a thick and flat base which covers the cooking area completely ensuring very good heat conduction.

How energy is wasted during cooking which can result in damage to the hob

Figure 3/A Pan is too small for cooking area

Figure 3/B Pan base is uneven

Figure 3/C Saucepan lid is not fully on

Do's and don'ts when using your hob unit

- Only use pans suitable for electric hobs with flat and smooth bases. Do not use cast iron pans or pans with rough, damaged or uneven bases as they will damage and discolour the cooking areas. To check whether the pan base is perfectly flat. See information under "The correct utensils".
- Dry pan bases before use to prevent damage to the hob.
- Choose the right cooking area for your pan; pan base to be of the same size as the cooking area.
- Make sure the pan is placed in the centre of the outlined cooking area.
- Make sure that the cooking areas and the pan bases are clean before use. Grit for instance from vegetable peelings will scratch and damage the hob surface. Residual cleaning material but also food residues, particularly those containing sugar, will burn into the hob surface and cause damage. We would recommend that you read our advice on cleaning and maintenance in this book and the leaflet accompanying the hob before you start using the hob.
- Do not use the ceramic hob as a table top.
- Do not use the ceramic hob to cook food in aluminium foil or plastic containers.

Switching on and off

To switch the hob on, turn the control knob to the left or right to the required setting.

To switch the hob off, turn the control knob to the left or right until the marker on the knob is in the 12 o'clock position.

As soon as a cooking area has been switched on the yellow pilot light **(figure 1/C)** lights up.

To start cooking or frying, turn the control knob to setting 3 and then turn to a lower setting depending on how fast you want the food cooked or fried, as a guide for frying, setting 2 may be suitable and for boiling/simmering setting 1.

Cooking selections – guidelines

3	Fast frying, deep fat frying, to bring large quantities of liquid to the boil
2-3	Fast frying of meat, fish
2	Moderate heat for frying meat, sausages and pancakes
1-2	Simmering of larger quantities
1	Steaming of potatoes, simmering
0-1	Steaming of vegetables, fish, simmering small quantities
0	Cooking area can be switched off 5-10 minutes before end of cooking time to utilise residual heat

Cleaning and maintenance

General

Always switch off the cooking areas and let them cool down before cleaning. Never use abrasive cleaners or scouring powders, bleach, rust or stain removers.

Never place aluminium foil over the cooking areas. Wipe control panel with soft cloth, lukewarm water and washing up liquid.

Ceramic hob

Ceramic surfaces require regular care and cleaning although they are easier to clean than your "old cooking areas".

To keep your hob in good condition, please follow the instructions below always making absolutely sure that no cleaner residue remains on the hob as this may damage the hob:

1. For light soilage use a clean damp cloth and a little washing up liquid. Wipe with a clean damp cloth and rub dry with a soft clean cloth. It is vital that no cleaner residues remain on the hob surface.
2. After heavy use of the hob use the following daily. Under normal conditions clean the hob thoroughly at least once a week by using the AEG cleaning **Stahl-fix** followed by the AEG cleaner/conditioner **Cera-fix** or **Collo-profi**. The conditioner ensures long lasting and good looks of the hob. Put 3 to 7 drops onto a cold hob surface. Rub and clean with soft kitchen roll and polish off all residue with a clean, damp soft kitchen roll. Polish with a dry clean cloth. This cleaner/conditioner can also be used for light soilage on the hob surface as described above. The above cleaners are available from the **AEG Spare Parts Department**. Soften boiled over food by leaving a damp cloth on the deposits, then remove deposits using a glass scraper available from AEG Spare Parts Department.
3. Mineral deposits present in hard water and food may cause discoloration in the form of grey, blue or mother of pearl stains which appear to be in the

surface. Clean such discolorations while the cooking area is still warm (not hot). Use **Stahl-fix**, **Cera-fix** or **Collo-profi** as under point 2. If the stain has turned black and has the appearance as if it is under the glass without any pattern, the recommendations in this book regarding pans and/or cleaning have not been followed. This situation cannot be retrieved.

Warning!

Do not scatter sugar or allow sugar solutions (jam, jelly, etc.) to settle on the hob surface, as permanent damage may occur. If sugar or sugar solutions are accidentally spilled, remove immediately – while still hot, with a razor blade, in a patent holder (no detergent). To clean the hob proceed as under 1.

Do not allow plastic materials to melt on the surface. Should this happen, proceed as for sugar above.

Do not use abrasive cleaners or scouring pads.

Do not slide pans across the surface as this may eventually lead to scratching, making cleaning of the hob more difficult and may even result in permanent stains.

Do not use the hob as a chopping board as this may scratch the surface.

Do not use oven cleaners or mix household detergents as they may have an adverse effect on the hob surfaces.

Cleaning and maintenance

Recommended cleaners **Stahl-fix** for normal or heavy soilage, **Cera-fix** or **Collo-profi** for light soilage and conditioning. These are available from AEG Spare Parts Department, Stahl-fix E No. 022 300 702, Collo-profi, Collo-profi set consisting of Collo-profi, glass scraper and polishing cloth E No. 661 908 626 and Cera-fix E No. 022 300 703.

A razor blade in a patent holder held at an angle of 30 can be used to remove stubborn soilage. This is also available from AEG Spare Parts Department E No. 298 001 273.

Special accessories

For fitting several hob units side by side, one mounting kit is required between each pair of hob units.

For example:

2 hob units require one mounting kit,

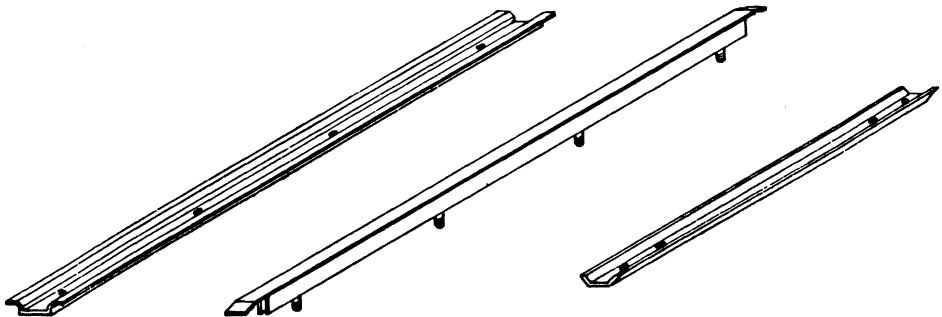
3 hob units require two mounting kits.

Mounting kit:

E-No. 611 899 680 (brown)

E-No. 611 899 688 (white)

E-No. 611 899 681 (stainless steel)



Installation instructions

Cutout dimensions: figure 1

Width of cutout A (**figure 1/A**) depending on the number of hobs to be fitted:

One hob unit cutout 265 mm $\begin{matrix} + 2 \\ - 0 \end{matrix}$

Two hob units cutout 558 mm $\begin{matrix} + 2 \\ - 0 \end{matrix}$

Three hob units cutout 851 mm $\begin{matrix} + 2 \\ - 0 \end{matrix}$

Please note before commencing installation and connection!

In all cases the appliance may only be connected to the electricity supply by an approved electrician. This will ensure that the legal requirements and conditions of connection of your local electricity supply authority are observed.

Installation

Please note that with flush fitting appliances the plastic covering or veneer must be heat resistant and be applied with a heat resistant adhesive (150 °C). Unsuitable plastic coverings and adhesives which are not heat resistant are the reason for the plastic covering deforming or separating particularly along the narrow sides of the flush fitted appliance.

The use of solid wood upstands on work tops behind the hob unit is permissible provided the minimum clearances are observed. Changes in surface finish are attributable to fading.

Connection

When connecting the appliance, a device should be provided which permits disconnecting the appliance from the power supply with a contact gap of at least 3 mm. Suitable isolating devices will take the form of line protection circuit breakers, fuses and contactors.

Voltage of heating elements: see rating plate on back of these instructions for installation and use.

Clearance

It is essential to cut out the top shelves of built in cupboards underneath the hotplate units for accessibility of fastening (bracing elements).

Do not place any highly inflammable or objects which are heat sensitive directly under the hob unit (drawer).

A plate which can only be removed with tools must be mounted below the cooking surface at a distance of **5 cm**.

Installation instructions

Minimum clearance between hob unit cutout and wall at rear and sides is 55 mm.

If installed directly beside a cupboard (clearance 40 mm) cover the side of the cupboard with heat resistant material.

The distance of the extractor hood to the hob unit must be observed in compliance with the installation instructions for the extraction hood! For the distance laterally to elevated cabinets, we recommend at least 300 mm to meet work performance requirements.

Important

Do not use silicone adhesive tape when fitting the hob in the worktop. If this instruction is disregarded the worktop will be damaged if the hob has to be removed for repair purposes.

Important

Solid wood borders are permissible.
Minimum clearance: 55 mm between hob unit and wall.

Bracing elements

Figure 6

There must not be any cross strips underneath the work top cutout. They should be sawn back at least to worktop cut out size.

The bracing range of the bracing elements extends from 30 to 50 mm. With thicker work tops, recesses should be provided in the worktop at suitable points.

Fitment of mounting kit

Place the hobs – with the hotplates downwards – side by side on a firm and flat surface.

Gently fasten the rails (figure 5/5) with self-tapping screws (figure 5/6).

Insert top cover rail (figure 4/1) with seal (figure 4/4) from below between the hobs.

Adjust bottom cover rail (figure 4/2) and fasten it gently with the enclosed nuts (figure 4/3).

Press the hobs together and fasten them by tightening at the same time the mounting kit (top and bottom rails).

Important

After using the hotplates several times it is to be recommended to re-tighten the screws of the mounting kit.

Installation instructions

Electrical connection

Warning! All appliances with a 3 core lead must be earthed

Please ensure that the voltage and current indicated on the rating plate agrees with the voltage of your electricity supply. 220/240 volts – (i.e., 220/240 VAC).


If your appliance has been equipped with a mains lead with a moulded-on type plug, you must comply with the following regulations: The plug moulded on to the cord incorporates a fuse. For replacement, use a 13 amp BS 1362 fuse. Only ASTA approved or certified fuses should be used. The fuse cover/carrier must be replaced in the event of changing the fuse. The plug must not be used if the fuse cover/carrier is lost. A replacement cover/carrier must be obtained from an electrical goods retailer. If the socket outlets in your home are not suitable for the plug fitted to the appliance, then the plug must be cut off and an appropriate one fitted. When fitting the plug please note the following points:

Important

The wires in the mains lead are coloured in accordance with the following code:

Green and Yellow	Earth
Blue	Neutral
Brown	Live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

1. The wire which is coloured GREEN and YELLOW must be connected to the EARTH terminal in your plug, which is marked with the letter E or by the earth symbol  or coloured GREEN, or GREEN and YELLOW.
2. The wire which is coloured BROWN must be connected to the LIVE terminal which is marked with the letter L or coloured RED.
3. The wire which is coloured BLUE must be connected to the neutral terminal which is marked with the letter N or coloured BLACK.

When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug.

Warning! A cut off plug inserted into a 13 amp socket is a serious shock hazard. Ensure that the cut off plug is disposed off safely.

Voltage	220/240 VAC
Fuse rating	13 amps

See rating plate for further information.

What to do if . . . (something does not work)?

... the yellow indicator light does not come on?

- Check that you have followed all points of the operating procedure.
- Check that the fuses of the installation are OK.

... the indicator light for residual heat does not come on?

- The bulb is defective. It must be exchanged by an electrician.

Note

Please make sure that you are not able to rectify the fault yourself prior to calling a service engineer in connection with one of the aforementioned problems as the cost involved will have to be passed on to you even during the warranty period. Furthermore repairs will not be carried out free of charge if the failure or malfunction of the appliance is due to non-compliance with the instructions contained herein, general misuse or abuse of the appliance. We would therefore urge you to follow the instructions in this book closely.

We are continually working on new developments and we ask for your understanding that we reserve the right to change the specification concerning technical aspects, colour and design without prior notice.

Service

Should you be unable to locate the cause of a problem in spite of the above check list, please contact your AEG Service Department quoting the E and F numbers which you will find on the label in the back of this booklet. These numbers enable the service department to prepare as far as possible any spare parts required to rectify the fault on first call. This may save you money if the engineer does not have to make several journeys.

This appliance meets the radio interference suppression requirements of EEC Directive 82/499/EEC and the standards concerning the effects of electrical appliances on power systems EN 60 555 parts 1-3/DIN VDE 0838 Parts 1-3, June 1987.
