

User manual		
	Induction Hob	

EHC657U CHE654SC CHE655SC

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Subject to change without notice.



Safety information



For your safety and correct operation of the appliance, read this manual carefully before the installation and use. Always keep these instructions with the appliance also if you move or sell it. The users must fully know the operation and safety functions of the appliance.

Children and vulnerable people safety



Narning! Do not let persons, children included, with reduced physical sensory, reduced mental functions or lack of experience and knowledge to use the appliance. They must have supervision or instruction for the operation of the appliance by a person who is responsible for their safety.

- Keep all packaging away from children. There is the risk of suffocation or injury.
- Keep the children away from the appliance during and after the operation, until the appliance is cold.

Safety during operation

- Remove all packaging, stickers and layers from the appliance before the first
- Set the cooking zones to "off" after each
- The risk of burns! Do not put the objects made of metal, for example cutlery or saucepan lids, on the surface that you cook. They can become hot.
- The Users with an implanted pacemaker must keep their upper body minimum 30 cm from induction cooking zones that are activated.

/ Warning! Fire risk! Too hot fats and oils can occur with ignition very quickly.

Correct operation

- Always monitor the appliance during operation.
- The appliance is only for domestic use!
- Do not use the appliance as a work or a storage surface.
- Do not put or keep very flammable liquids and materials, easy fusible objects (made of plastic or aluminium) on or near the appliance.
- Be careful when you connect the appliance to the near sockets. Do not let the electricity bonds touch the appliance or hot cookware. Do not let the electricity bonds to tangle.

How to prevent a damage to the appliance.

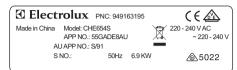
- If the objects or cookware fall on the glass, the surface can be damaged.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can cause scratch of the glass. Do not move them on the surface.
- Do not let cookware boil dry to prevent the damage to cookware and glass.
- Do not use the cooking zones with empty cookware or without cookware.
- Do not put the aluminium foil on the appliance.
- Make sure that the airflow space of 5 mm between the worktop and front of the unit below it stays opened.



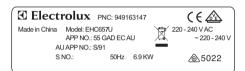
/ Warning! If there is a crack on the surface, disconnect power supply to prevent the electrical shock.

Installation instructions

Before the installation, note down the serial number (Ser. Nr.) from the rating plate. The rating plate of the appliance is on its lower casing.







The Safety Instructions



/ Warning! You must read these!

- Make sure that the appliance is not damaged because of transportation. Do not connect a damaged appliance. If it is necessary, speak to the supplier.
- Only an authorized servicing technician can install, connect or repair this appliance. Use only original spare parts.
- Only use the built-in appliances after you assemble the appliance into correct builtin units and work surfaces that align to the standards.
- Do not change the specifications or change this product. Risk of injury and damage to the appliance.
- Fully obey the laws, ordinances, directives and standards in force in the country where you use the appliance (safety regulations, recycling regulations, electrical safety rules etc.)!
- Keep the minimum distances to other appliances and units!
- Install shock protection, for example install the drawers only with a protective floor directly below the appliance!

- Do not use an external timer or a separate remote-control system to operate the appliance.
- Set the cooking zone to "off" after each use. Do not rely on the pan detector
- Keep safe the cut surfaces of the worktop from moisture with a correct sealant!
- Seal the appliance to the work top with no space between with a correct sealant!
- Keep safe the bottom of the appliance from steam and moisture, e.g. from a dishwasher or oven!
- Do not install the appliance adjacent to doors and below windows! If not, when you open the doors or windows they can push off hot cookware from the appliance.

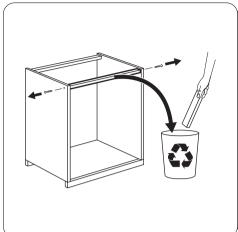


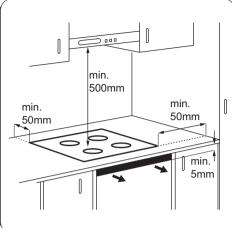
Number 1 Number 2 Number current. Carefully obey the instructions for electrical connections.

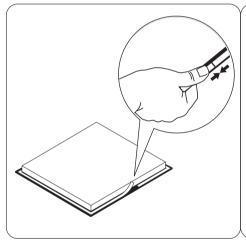
- The electrical mains terminal is live.
- Make electrical mains terminal free of voltage.
- Install correctly to give shock protection.
- Loose and incorrect plug and socket connections can make the terminal become too hot.
- A qualified electrician must install the connections in the clamps correctly.
- Use a strain relief clamp on cable.
- Use the correct mains cable of type H05BB-F Tmax 90°C (or higher) for a single phase or two phase connection.
- Replace the damaged mains cable with a special cable (type H05BB-F Tmax 90°C: or higher). Speak to your local Service Centre.

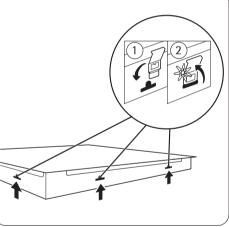
The appliance must have the electrical installation which lets you disconnect the appliance from the mains at all poles with a contact opening width of minimum 3 mm. You must have correct devices to isolate: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

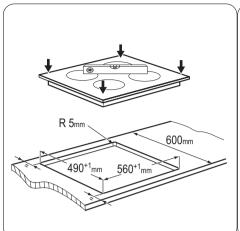
Assembly

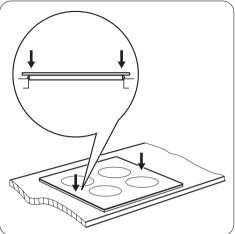


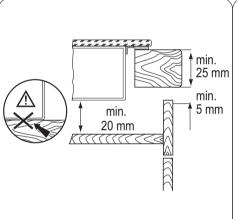


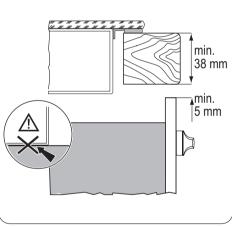






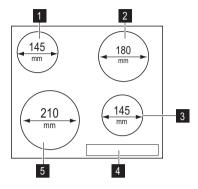






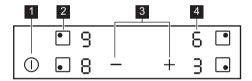
Product description

General overview



- Induction cooking zone 1400 W (minimum cookware diameter =125 mm).
- 2 Induction cooking zone 1800 W (minimum cookware diameter =145 mm).
- 3 Induction cooking zone 1400 W (minimum cookware diameter =125 mm).
- 4 Control panel
- 5 Induction cooking zone 2300 W (minimum cookware diameter =180 mm).

Control panel layout



Use the sensor fields to operate the appliance. The displays and indicators tell which functions operate.

	sensor field	function
1	①	It activates and deactivates the appliance.
2	•	It activates the cooking zone.
3	+/-	It increases and decreases the heat settings.
4	Heat setting display	It shows the heat setting.

Heat setting displays

Display	Description
0	The cooking zone is deactivated.
1-9	The cooking zone operates.
F	The cookware is incorrect or too small, or there is no cookware on the cooking zone.
E	There is a malfunction.
H	A cooking zone stay hot (residual heat).
-	The Automatic Switch Off operates.

Residual heat indicator



(H) The risk of burns from 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

Activation and deactivation

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 [].
- 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.). Remove the object or clean the control panel.

- The appliance become too hot (e.g. when, a saucepan boils dry). Before you use the appliance again, the cooking zone must be cool.
- You use not correct 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.

The times of Automatic Switch Off

The heat setting	1 - 2	3-4	5	6-9
The cooking zone deactivates after	6 hours	5 hours	4 hours	1.5 hours

The cooking zone selection

To set the cooking zone touch the sensor field • related with the cooking zone. The display shows the selection by the dot adjacent to the heat setting indication ([]]).

The heat setting

Set the cooking zone. Touch + to increase the heat setting. Touch - to decrease the heat setting. The display shows the heat setting. Touch + and - at the same time to deactivate the cooking zone.

Helpful hints and tips

Use the induction cooking zones with correct cookware.

Cookware for induction cooking zones

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

Cookware material

- correct: cast iron, steel, enamelled steel, stainless steel, the bottom made of multilayer (with correct mark from a 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.

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

Cookware dimensions: induction cooking zones adapt to the dimension of the bottom of the cookware automatically to some limit.

The noises during operation

If you can hear

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

The noises are normal and do not refer to appliance malfunction.

Energy saving



- If it is possible, always put the lids on the cookware.
 - Put cookware on a cooking zone before you start it.

The Examples of cooking applications

The data in the table is for guidance only.

Heat set- ting	Use to:	Time	Hints	
1	Keep warm the food you cooked	as re- quired	Put a lid on a cookware	
1-2	Hollandaise sauce, melt: butter, chocolate, gelatine	5-25 min	Mix from time to time	
1-2	Solidify: fluffy omelettes, baked eggs	10-40 min	Cook with a lid on	
2-3	Simmer rice and milkbased dishes, heating up ready-cooked meals	25-50 min	Add the minimum twice as much liquid as rice, mix milk dishes part procedure through	
3-4	Steam vegetables, fish, meat	20-45 min	Add some tablespoons of liquid	
4-5	Steam potatoes	20-60 min	Use max. ¼ I water for 750 g of potatoes	
4-5	Cook larger quantities of food, stews and soups	60-150 min	Up to 3 I liquid plus ingredients	
6-7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as nec- essary	Turn halfway through	
7-8	Heavy fry, hash browns, loin steaks, steaks	5-15 min	Turn halfway through	
9	Boil large quantities of water, cook pasta,	sear meat ((goulash, pot roast), deep-fry chips	

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one which 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

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



Narning! The sharp objects and abrasive cleaning agents can cause damage to the appliance. For your safety, do **not** clean the appliance with steam cleaners or high-pressure cleaners.

Scratches or dark stains on the glassceramic cause 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 dirt can cause damage to the appliance. Use a special scraper for the glass. Put the scraper on the glass surface at an acute angle and move the blade on the surface.
 - Remove after the appliance is sufficiently cool: limescale rings, water rings, fat stains, shiny metallic discolorations. Use a special cleaning agent for glass ceramic or stainless steel.

- 2. Clean the appliance with a moist cloth and some detergent.
- 3. At the end rub the appliance dry with a clean cloth.

What to do if...

Problem	Possible cause and remedy
You cannot activate the appliance or operate it.	 Activate the appliance again and set the heat setting in 10 seconds. You touched 2 or more sensor fields at the same time. Only touch one sensor field. There is water or fat stains on the control panel. Clean the control panel.
The appliance deactivates.	You put something on the $\ensuremath{\bigcap}$. 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 should be hot, speak to the service centre.
The sensor fields become hot.	The cookware is too large or you out it too near to the controls. Put large cookware on the rear cooking zones if it is necessary.
- comes on	The Automatic Switch Off operates. Deactivate the appliance and activate it again.
F comes on	 No cookware on the cooking zone. Put cookware on the cooking zone. Not correct cookware. Use the correct cookware. The diameter of the bottom of the cookware is too small for the cooking zone. Move cookware to a smaller cooking zone.
E 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 again. If $\boxed{\mathcal{E}}$ comes on again, speak to the service centre.
EY comes on	There is an error in the appliance, because a cookware boils dry. The protection against become too hot for the cooking zone operates. The Automatic Switch Off operates. Deactivate the appliance. Remove the hot cookware. After, approximately 30 seconds activate the cooking zone again. Fy should go out of the display, residual heat indicator can stay. Let the cookware become sufficiently cool and check it with the section Cookware for the induction cooking zone.

If you tried the above solutions and cannot repair the problem, speak to your dealer or the customer service. Give the data from the rating plate, three digit letter code for the glass ceramic (it is in the corner of the glass surface) 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.

Environment concerns

The symbol an the product or on its packaging indicates that this product may not be treated as household waste. Instead

it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where vou purchased the product.

Packaging material



The packaging materials are friendly to the environment and can be recycled. The plastic components are identified by marking: >PE<,>PS<, etc. Discard the packaging materials as household waste at the waste disposal facilities in vour municipality.

Warranty

8 Electrolux

FOR SALES IN AUSTRALIA AND NEW 7FALAND

APPLIANCE: BUILT-IN OVEN, COOKTOP AND FREESTANDING COOKER

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 you require service for your Appliance.

- 1. In this warranty
 - a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL:
 - b) 'ACL' means Trade Practices Amendment (Australian Consumer Law) Act (No.2) 2010;
 - c) 'Appliance' means any Electrolux product purchased by you accompanied by this document;
 - d) 'ASC' means Electrolux' authorised serviced centres:
 - e) 'Electrolux' means 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 of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand:
 - f) 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation when an Appliance cannot be repaired or

- it is uneconomic for Electrolux, at its discretion, to repair an Appliance during the Warranty Period:
- g) 'Warranty Period' means:
 - where the Appliance is used for personal, domestic or household use (i.e. normal single family use) as set out in the instruction manual, the Appliance is warranted against manufacturing defects in Australia for 24 months and in New Zealand for 24 months, following the date of original purchase of the Appliance;
 - where the Appliance is used for commercial purposes (including being used to directly assist a business or where the Appliance is used in a multi-family communal or share type environment), the Appliance will then be warranted against manufacturing defects in Australia for 3 months and in New Zealand for 3 months, following the date of original purchase of the Appliance.
- h) 'vou' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
- 2. This warranty only applies to Appliances purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.
- 3. 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 or its ASC may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, batteries, filters or similar perishable parts.

- Parts and Appliances not supplied by Electrolux are not covered by this warranty.
- You will bear the cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. If you reside outside of the service area, you will bear the cost of:
 - a) travel of an authorised representative:
 - transportation and delivery of the Appliance to and from Electrolux or its ASC.

In all instances, unless the Appliance is transported by Electrolux or an Electrolux authorised representative, the Appliance is transported at the owner's cost and risk while in transit to and from Electrolux or its ASC.

- Proof of purchase is required before you can make a claim under this warranty.
- You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Electrolux is not liable in the following situations (which are not exhaustive):
 - a) the Appliance is damaged by:
 - accident
 - misuse or abuse, including failure to properly maintain or service
 - normal wear and tear
 - power surges, electrical storm damage or incorrect power supply
 - incomplete or improper installation
 - incorrect, improper or inappropriate operation
 - insect or vermin infestation

- failure to comply with any additional instructions supplied with the Appliance;
- b) the Appliance is modified without authority from Electrolux in writing;
- the Appliance's serial number or warranty seal has been removed or defaced;
- d) the Appliance was serviced or repaired by anyone other than Electrolux, an authorised repairer or ASC.
- This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable where the Appliance was purchased. Where the Appliance was purchased in New Zealand for business purposes the Consumer Guarantee Act does not apply.
- To the extent permitted by law, Electrolux excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.
- 10. For Appliances and services provided by Electrolux in Australia, the Appliances come with a guarantee by Electrolux 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. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates.
- 11. At all times during the Warranty Period, Electrolux shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it.
- 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.

- 13. To enquire about claiming under this warranty, please follow these steps:
 - 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 (eg an invoice) available:
- d) telephone the numbers shown be-
- 14. You accept that if you make a warranty claim, Electrolux and its 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 point 13 above have been followed.

FOR SERVICE SERVICE AUSTRALIA FOR SPARE PARTS or to find the address of your or to find the address of your (I) Electrolux nearest state service centre in nearest state spare parts cen-**ELECTROLUX HOME** Australia tre in Australia **PRODUCTS** Please call 13 13 4 9 Please call 13 13 50 www.electrolux.com.au For the cost of a local call (Australia on-For the cost of a local call (Australia on-Iv) Iv) FOR SERVICE SERVICE NEW ZEAL AND FOR SPARE PARTS or to find the address of your or to find the address of your (I) Electrolux nearest authorised service cennearest state spare parts cen-**ELECTROLUX HOME** tre in New Zealand tre in New Zealand **PRODUCTS** Free call 0800 10 66 10 Free call 0800 10 66 20 www.electrolux.co.nz (New Zealand only) (New Zealand only)