

**610 DK, 611 DK, 612 DK, 618 DK,
110 DK, 310 DK**

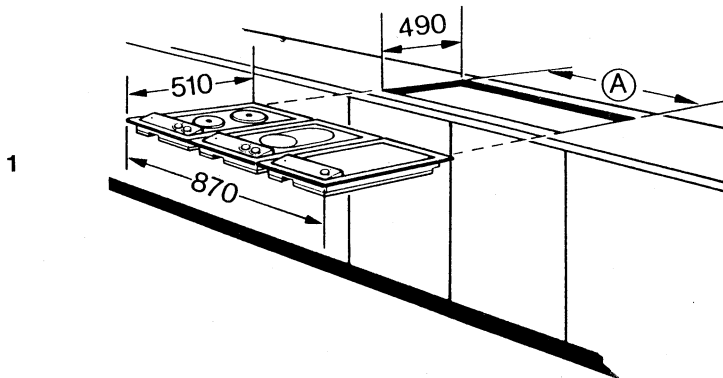
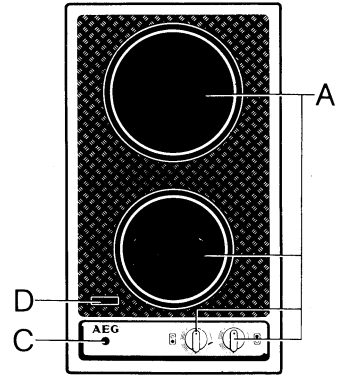
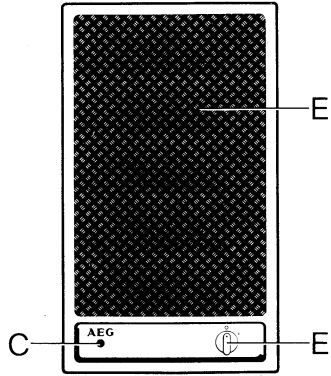
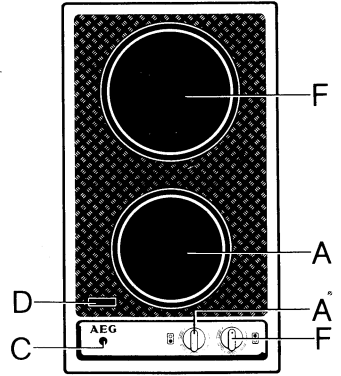
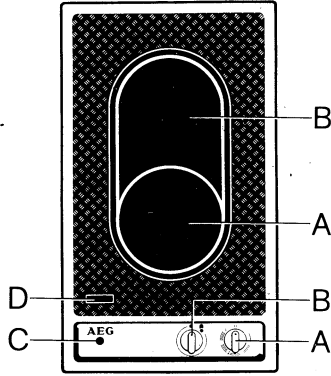
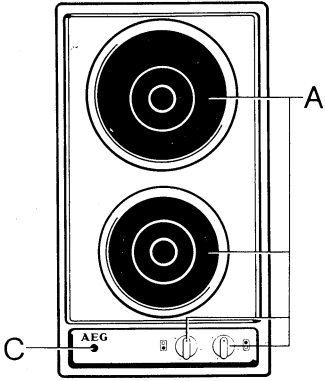
Build-in Hotplate Units

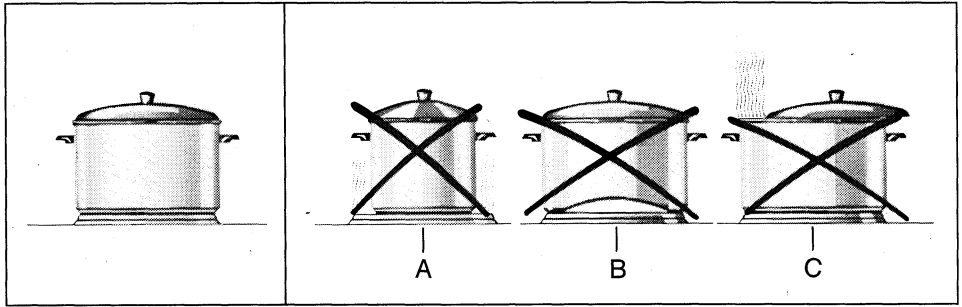
Instructions for Installation and Use

It is essential to read this instructions and keep them in a safe place



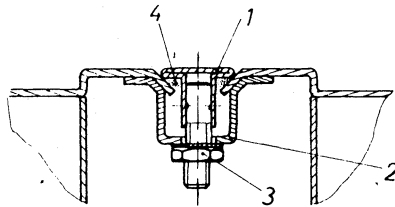
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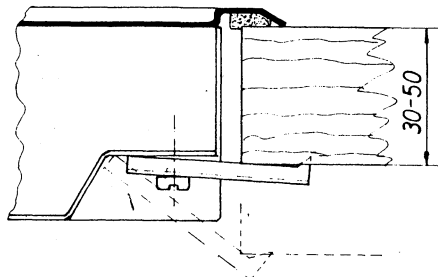
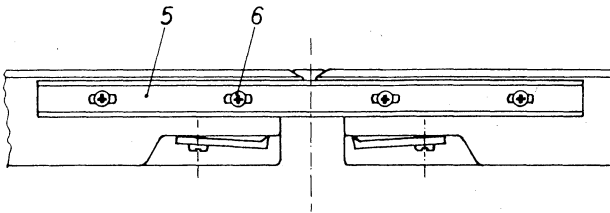


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Figure 1

- A Hobs** with associated controls
(**high-speed** hob(s) on **110 DK / 310 DK**)
 - B Fryer** with separate control
 - C** Operating pilot lamp, amber
 - D** Residual heat indicator lamp, red
 - E Warming plate** with associated control
 - F Halogen** hob (1800 W) with associated control
-

Before using for the first time

Note

A burning smell will initially be noticed with the hotplates; this will disappear completely after using the hotplates several times.

Caution!

The hotplates become hot during boiling and frying. Keep small children away! In addition ensure that the leads of other appliances (e. g. small appliances) do not touch the hotplates when hot.

Ceramic glass hobs

■ **Residual heat indicator light**

As long as this light is on (**figure 1/D**) – it indicates:

Attention, the cooking area is still hot!
After its cooling down, the lamp goes out.

- After switching on the radiant area you will hear a momentary buzzing noise which will disappear after a short time. This need give no cause for alarm because the buzzing is simply a feature of the radiant heating (it does not in any way affect the function of the radiant area).

Using the hotplates

Utensils and hotplates

The more suitable the utensil the more satisfactory the results will be. It is false economy to buy cheap utensils. Because – good quality utensils save power as they permit lower settings.

The important consideration in the quality of the utensil with relation to hotplates is the utensil base and not – as is frequently assumed – the material from which the utensil is made. The utensil base should be as thick and flat as possible.

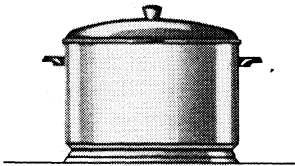
Ideal are sandwich bases (triple layer) which conduct the heat best.

The correct utensils

In any case, utensils with an even bottom should be used (commercially available electric utensils or utensils made of the same glass ceramic material), since uneven pots and pans insufficiently absorb the heat from the cooking zone and thereby lead to excessively long cooking times and damage to the hob. For the same reasons, you should not use excessively small utensils, but utensils with a size matching that of the cooking zone.

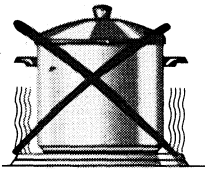
Please make sure that the utensils are precisely placed on the cooking zone markings.

This way you save power when cooking

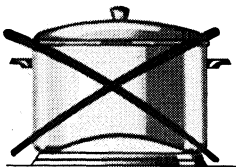


This is the correct pot. It has a strong, trued bottom, absorbs the heat of the cooking zone well, and therefore protects it from overheating. It is bigger than the cooking zone and, like a screen, keeps it free from boiled-over food.

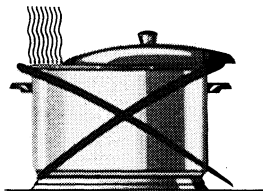
This way you waste power when cooking



This pot is too small and gives rise to major heat losses. Boiled-over food also burns on to the cooking zone and can only be removed with a great deal of effort.



Never use any utensils with thin, concave or convex bottoms. They cause overheating and damage to the cooking zone and the worktop. Strong, flat bases are ideal.



Never place any wet pots or steam-moistened lids on unused cooking zones. Wet and steam invariably lead to scaling in the long run.

Using the hotplates

Hints for cooking on hotplates

- Protect your hotplates from moisture otherwise the plates will start to rust.
- Keep the hotplates clean at all times because dirty plates will not produce full heating power.
- Take advantage of the afterheat:
Turn the hotplates off 5-10 minutes before end of cooking time.

Overheated fat or oil can ignite very easily. You should therefore never leave dishes which are being cooked in fat or oil unattended (e.g. chips!).

With a glass-ceramic hob, please note the following instructions:

- Use only electric cooker utensils with a flat smooth base – on no account utensils with a rough base (e.g. cast iron utensils or ones with damaged base) – because they will scratch the surface when sliding along it.
- Wipe utensil base dry before placing on the hob because lime deposits damage the hob.
- Always choose the correct hotplate for your utensil: utensil base and radiant area must be the same size.
- When placing in position ensure that the utensil is in the centre of the marked out radiant area.
- The cooking surface and the utensil base must always be clean because dirt and food remains (particularly those containing sugar) as well as grains of sand (accidentally left on the surface) and residues of cleaning agents will burn into the surface during cooking and may damage it. For this reason please read our instructions for cleaning and care on page 18 before using for the first time.
- The hob is very robust, but it is not unbreakable! In particular hard or pointed objects dropping from a height can damage the hob.
- Preparing meals in aluminium foil or plastic utensils on the hot radiant areas is not permissible.
- Do not store things on the glass ceramic surface.

Important

If fractures or cracks appear on account of careless treatment, stop using the hob immediately and disconnect the appliance from the power supply, for example by disconnecting the fuses in the fuse box or by actuating the safety cutout. Then contact your Service Dealer immediately.

Using the hotplates

General

The heating power of the hotplates can be varied continuously by turning the control knobs clockwise or counterclockwise.

As soon as you switch on a hotplate the indicator light (**figure 1/C**) comes on.



Boiling and frying on the hotplates (610 DK / 611 DK)
(High speed hotplate(s) at 110 DK / 310 DK)

■ Boiling

To parboil, select setting 3 and turn back to 1 for boiling; use higher or lower setting as required.

■ Frying

heat the fat up on setting 3, then insert food to be fried and turn back to 2; use higher or lower setting as required.



■ Roaster plate (612 DK)

Switch on the front hotplate by turning the RH control knob, as described under Boiling and Frying. Then add the roaster by turning the LH control knob.

Control knob setting	Suitable for:
3	Rapid heating up of fat and water
2-3	Fast frying of meat, fish
2	Slow frying, making a roux
1-2	Boiling large quantities of food, stews and soups
1	Simmering potatoes, pulse soups
0-1	Simmering vegetables, fish in its own juice
0	Residual heat and OFF position

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 Departement**. 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

Hotplates

Remove stubborn dirt from the hotplates with fine scouring powder or pad. Afterwards warm up gently and allow to dry. From time to time apply a little sewing machine oil to the hotplates (polishing with paper afterwards) or use a suitable cleaner/conditioner, like "Cera-fix", to keep them in good condition. Never use butter, bacon, fat etc.

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,

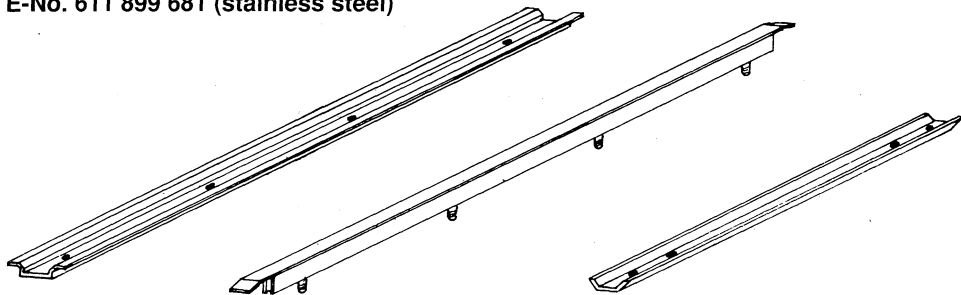
3 hob units require two mounting kits.

Mounting kit:

E-No. 611 899 991 (brown)

E-No. 611 899 992 (white)

E-No. 611 899 681 (stainless steel)



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 V AC).


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 V AC
Fuse rating 13 amps

See rating plate for further information.

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 retighten the screws of the mounting kit.

Cutout dimensions: figure 1

Breadth of cutout A (**figure 1/A**) per number of hobs:

One hotplate unit	cutout 265 mm	+2 -0
Two hotplate units	cutout 558 mm	+2 -0
Three hotplate units	cutout 851 mm	+2 -0

Installation instructions

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 applied with a heat resistant adhesive (100° 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 panel borders on table tops behind the hotplate units is permissible provided that 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 heat deformable objects directly under the hotplate unit (drawer).

A plate which can only be removed with tools must be mounted below the cooking surface at a distance of 50 mm.

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

If installed directly beside a cupboard (clearance 20 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 hotplate unit and wall.

Installation instructions

Bracing elements

Figure 6

There must not be any cross strips underneath the worktop 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 worktops recesses should be provided in the worktop at suitable points.

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

We wish to draw your attention to the fact that even during the guarantee period repairs will not be free of charge if due to incorrect operation or to non-adherence to our instructions given under "What to do if . . .?" (also see our guarantee conditions).

Service

If your appliance has a malfunction which cannot be remedied with the aid of these instructions, please contact your service dealer.

When contacting the service agent please state the product number and the serial number of your appliance:

E-No. 611

F-No.

These will be found on the rating plate on the bottom side of the hob.

Before installing the appliance please enter the technical data of the rating plate in the squares provided in the directions for use.

These numbers will enable your service agent to select suitable spare parts so that your cooker can be repaired on the service engineer's first visit.

This will save you any additional expense occasioned by the service engineer having to make several journeys.

This appliance meets the radio interference suppression requirements of EC Directive 82/499 EC 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.

H 260 216 000 – 0190/ 92/06/1000

Änderungen vorbehalten
Subject to alterations and improvements in design without prior notice
Sous réserve de modifications
Ci riserviamo il diritto di effettuare modifiche
Wijzigingen voorbehouden

603 063

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