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These operating instructions refer to the range of AEG built-in electric hob units.

The number of your model is quoted on the rating plate of the appliance.

Please note inch measurements are for guidance only – always use the millimetre or centimetre measurements.

Description

The hob unit range comprises the following models:

EKME 1 one rectangular automatic plate with control

EKME 2 two automatic plates of 145 (5³/₄") and 180 mm (7") dia resp. with control switch.

The hobs of this range are all fitted with stainless steel hob plates. Hobs with control knobs feature an anodized aluminium panel and aluminium heat guard between plate(s) and control knob(s).

Please familiarise yourself with the technical features and correct operation of your new built-in hob before using it.

When using your new hob units for the first time

wipe the stainless steel surface with a soft cloth and switch the discs for about 3 minutes without saucepans to maximum output to eliminate the smell of newness.

Power consumption

The power consumption of the plate at various settings is as follows:

Operating range	Off	Quick boiling Quick frying	Normal frying	Gentle cooking	Simmering		
Control settings	○	stage 3 ●	stage 2 ●	stage 1 ●	●		
Rectangular plate 37 x 17 cm	Off	2500 W	2100 W	1400 W	700 W	465 W	215 W
Automatic plate 14.5 cm dia.	○	1500 W see page 5 for operation					
Automatic plate 18.0 cm dia.	○	2000 W see page 5 for operation					

See nameplate for **total connected load** of the hob units.

Control lamp:

The control lamp lights whenever one or more switches are turned on.

The automatic disc

The automatic disc is a high-performance plate with temperature regulator. It comes in two sizes: 145 mm (5³/₄") dia. with a wattage of 1500 W and 180 mm (7") dia. with an output of 2000 W.

A temperature regulator switches the full output of the plate on or off as required (temperature controlled).

The regulator offers a wide, stepless range of temperature settings from simmering to keep-frying.

Operation

A control knob with a setting range of 1–12 is provided for the plate with temperature regulator (models EKME 1 and EKME 2 only).

The numbers are subdivided into four groups of three numbers each, i. e.:

1 2 3 „Simmering“

4 5 6 „Strong heat, boiling“

7 8 9 „Heavy boiling, gentle frying“

10 11 12 „Strong frying“ (deep-frying).

As a general guide, start with the underlined figure and adjust the setting up or down as necessary. You will soon find the correct settings for your own particular requirements.

The stepless control range of 1–12 ensures maximum economy when you remember the following four groups:

Each group covers one specific operating range.

Switch	position	Operating range
Group A	1	To melt butter, chocolate etc.
	2	To keep food warm.
	3	To heat small quantities of food.
Group B	4	To heat larger quantities.
	5	To thaw frozen food.
	6	Stewing, boiling.
Group C	7	Heavy boiling.
	8	Boiling without lid.
	9	Gentle frying.
Group D	10	Strong frying.
	11	Deep-frying.
	12	To boil large quantities of water.

Useful hints to remember:

- Small quantities: take a slightly lower setting
- Large quantities: take a slightly higher setting
- Uneven (wobbly) pans: take a slightly higher setting
- Glassware: (such as Pyrex etc.) increase by about 2 numbers
- Without lid: take a slightly higher setting

Being a temperature-controlled plate, it can also be used for automatic cooking, i. e. you can select the required range (simmering, cooking or frying) right from the start. The food will then reach the set temperature fairly quickly as the temperature regulator maintains full output until the appropriate temperature is reached.

The conventional method, still preferred by the majority of housewives, is also possible; i. e. you start with the highest setting to bring the food to the boil and switch down as necessary.

Suitable cooking utensils

We recommend the use of stainless steel or aluminium pans specially designed for electric cooking: heavy turned or ground base to ensure maximum utilisation of the heat at reduced cost. Saucepans with an uneven or wobbly base could ultimately damage the discs through over-heating (see conditions of guarantee).

The pan size should always match the size of the plates. The contact area of the pan may be slightly larger than the disc diameter, but never smaller.

Connecting and fitting instructions for the electrician

Connecting electric hob units to the mains should always be left to a qualified electrician.

Please ensure that the hob unit is absolutely firm and level. The cooking plates have already been balanced before leaving the works.

See nameplate for connection diagram

The hob units can be fitted into any suitable work surface. All that is required is to cut an opening into the worktop of the unit holding the hob, whereby this cut-out should not be less than 70 mm (2 1/2") away from the rear edge of the worktop.

The electrical connection to the control unit of each plate is by means of a four-pole WIELAND plug. **Please note the colour marking on plug and socket!**

The earth lead of the hob must be connected to the earth screw of the control box.

The three retaining claws at the bottom edge of the hob must face inward when fitting the hob unit into the cut-out of the worktop and subsequently set a 90 ° angle and tightened with a screwdriver.

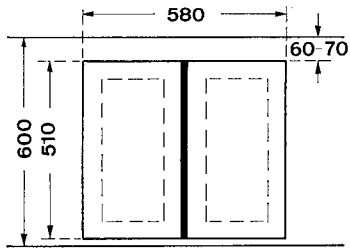
IMPORTANT!

It is of the utmost importance that the adhesive used for the plastic laminate or veneer of the floor unit holding the hob is of the temperature-resistant type (150 ° C).

Unsuitable laminates and heat-sensitive adhesive are responsible for the deformation and peeling of the plastic laminate or veneer.

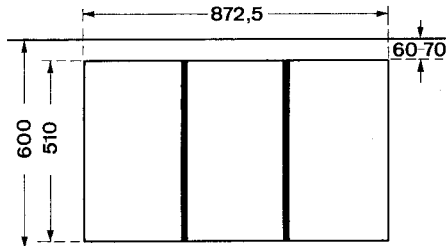
If in doubt, contact the manufacturer of your kitchen furniture and ask for his advice.

Dimensions for the installation of one or more built-in hob units or deposit plates.



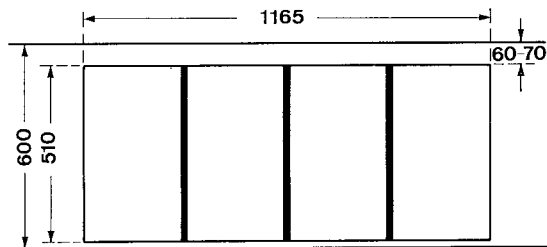
Cut-out in work surface:
556 x 486 mm (21⁷/₈" x 19¹/₈")

1 assembly kit



Cut-out in work surfaces:
848 x 486 mm (33³/₈" x 19¹/₈")

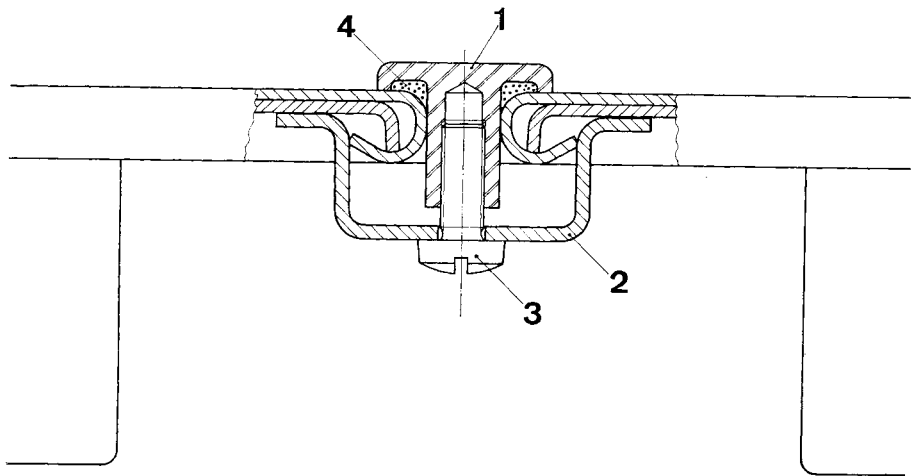
2 assembly kits



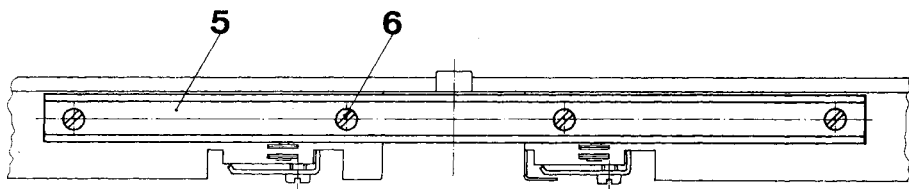
Cut-out in work surface:
1141 x 486 mm (41" x 19¹/₈")

3 assembly kits

Connecting two built-in hob units



- 1 = top covering strip
- 2 = retaining strip underneath
- 3 = screw M 3 x 8 (4 off)
- 4 = seal



- 5 = connecting strip front and back
- 6 = sheet metal screw B 3.9 x 9.5 (8 off)

Assembly instructions

Place the hobs side by side with the plates facing down.

Loosely screw on the connecting bars – see fig. 5 – using the sheet metal screws provided – see fig. 6.

Insert the covering strip – see fig. 1 – with the seal – fig. 4 – between the hob units (from underneath).

Position and loosely screw on the retaining bar – fig. 2 – using the screws provided – see fig. 3.

Push the hob units together and tighten the screws of connecting bar and retaining strip.

It is recommended you retighten all screws after repeated heating of the plate and you remove any sealing compound that may ooze out.

Two hobs or one hob and one deposit plate necessitate **one** assembly kit.

Three hobs necessitate **two** assembly kits.

Four hobs necessitate **three** assembly kits.

Each hob unit can be replaced with a deposit plate.

The assembly can be extended and combined to suit individual requirements.

Your dealer will be pleased to help with any special problem you may have.

Fluted stainless steel plates type EPE can be fitted, to deposit hot saucepans.

Hob care

Do not use water on the plates. A good quality graphiti-ferous cleaning agent for cooking discs prevents the formation of rust.

Wash the steel surfaces with lukewarm water containing a washing-up liquid and wipe dry. There are also special cleaning agents for stainless steel on the market.

Never scrape the surface or use coarse scouring powders as this leaves permanent scratch marks.

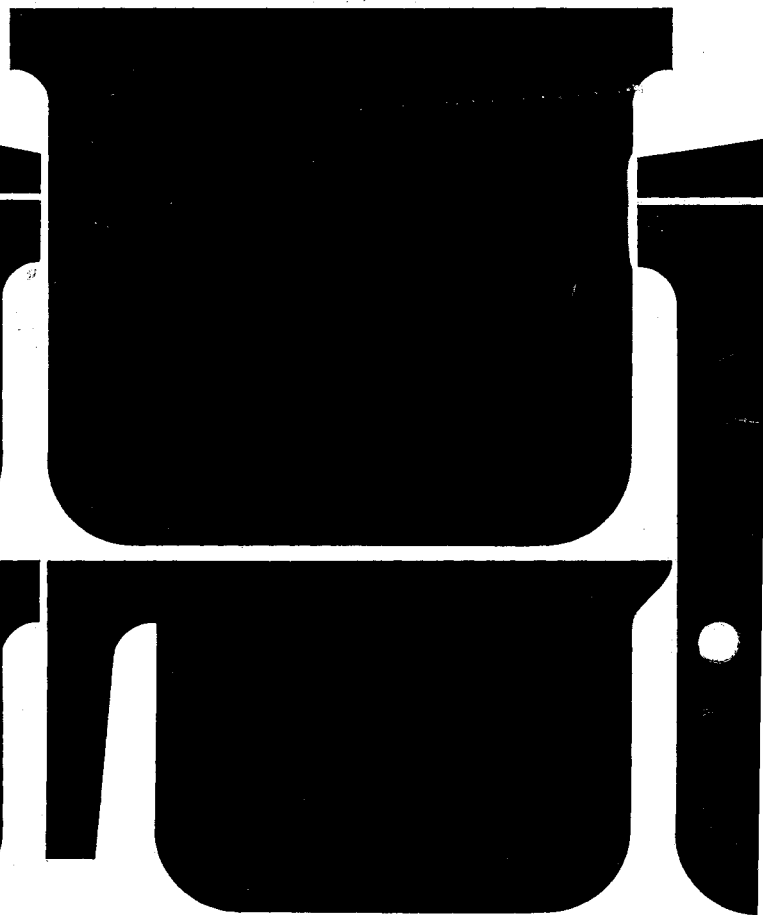
And finally some useful hints

Should it happen that the plates do not get warm, please check that the fuses of the hob circuit are in order and that the main switch is switched on.

We recommend:

that electrical inspections of any kind be carried out by a qualified electrician only – before calling our service engineer.

This may save you unnecessary waiting time and expense.



AEG