

# 600 M

Glaskeramik-Kochfeld

Glass Ceramic Hob

Gebrauchsanweisung

Montageanweisung

Operating Instructions

Installation Instructions

## Dear Customer,

Please read this user information carefully.

Above all, please take note of the "Safety" section on the first few pages. Please keep this user information for later reference. Pass it on to any subsequent owner of the appliance.



The warning triangle and/or specific words (**Warning!**, **Caution!**, **Important!**) are used to highlight instructions that are important for your safety or for the function of the appliance. It is imperative that these instructions are observed.



1. This symbol guides you step by step when operating the appliance.

2. ...

3. ...



Next to this symbol you receive additional information and practical tips on using the appliance.



Tips and instructions for the economical and environmentally conscious use of the appliance are marked with a clover leaf.

In the event of the occurrence of malfunctions, this user information contains instructions for the rectification of faults without the assistance of customer service, see the "What to do, if..." section.

- In the event of technical problems, our local FACTORY CUSTOMER SERVICE CENTRE is always available to provide assistance (you will find addresses and telephone numbers in the "Customer Service Centres" section).

Please also take note of the contents of the "Service" section.

Printed on paper manufactured with environmentally sound processes.  
He who thinks ecologically acts accordingly ...

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# OPERATING INSTRUCTIONS



## Safety

The safety aspects of this appliance comply with the accepted technical standards and the German Appliance Safety Law. However, we also consider it our obligation as a manufacturer to make you aware of the following safety information.

### Electrical Safety

- The new appliance may only be installed and connected up by qualified personnel, according to the manufacturers instructions and to the relevant country standards.  
Please observe this instruction, otherwise the warranty will not cover any damage that may occur.
- Repairs to the appliance should only be carried out by approved service engineers. Improper repairs can cause injury or significant malfunction. If your appliance needs repairing, please contact your local AEG Service Force Centre.
- If your appliance malfunctions or fractures and cracks or splits appear:
  - switch off all cooking zones,
  - Disconnect the hob from the electricity supply.

### Child Safety

The cooking zones will become hot when the hob is in use. Therefore, always keep small children away.

The hob is designed to be operated by adults. Do not allow children to play near or with the hob

### Safety During Use

- This appliance is intended for domestic cooking only. It is not designed for commercial or industrial purposes
- Do not use the hob to heat the room.
- Take care when plugging electrical appliances into mains sockets near the hob. Connecting leads must not come into contact with the hot surface.
- Overheated fats and oils catch fire quickly. You should supervise cooking when preparing foods in fat or oil (e.g. chips).
- Switch the cooking zones off after use.

## Safety When Cleaning

- For safety reasons do not clean the appliance with a steam jet or high pressure cleaner.
- Clean the hob in accordance with the maintenance and cleaning instructions in this manual.

## How to Avoid Damage to Your Appliance

- Do not use the hob as a work surface or for storage.
- Do not use the cooking zones with empty pans, or without pans.
- Ceramic glass is insensitive to temperature shock and very robust, however it is not unbreakable. Hard and sharp objects, in particular, can damage the cooking surface if they fall on it.
- Do not use cast iron pans or pans with damaged bases that are rough or burred. Scratching may occur when the pans are slid.
- Do not place any pans on the hob frame. Scratching may occur or the paint damaged.
- Ensure that liquids containing acids, e.g. vinegar, lemon or scale remover do not come into contact with the hob frame, otherwise matt spots will appear.
- If sugar or a dish containing sugar comes into contact with a hot cooking zone and then melts, remove the soiling immediately whilst still hot using a scraper. If it cools, damage to the surface may occur on removal.
- Keep all items and materials that can melt away from the ceramic glass surface, e.g. plastics, aluminium foil, or oven foils. If something of this nature should melt onto the ceramic glass surface, it must also be removed immediately using the scraper.
- If you wish to use special types of pan (e.g. a pressure cooker, simmering pan, wok, etc.), please observe the manufacturer's instructions.
- Avoid boiling pans dry. The bases could be irreparably damaged in the process and the glass ceramic cooking surface also damaged.



## Disposal

### Disposing of Packaging Materials

- All packaging can be recycled, sheet and hard foam parts are appropriately marked. Please dispose of packaging material and any old appliance with due regard to safety and the environment.

### Information on disposal

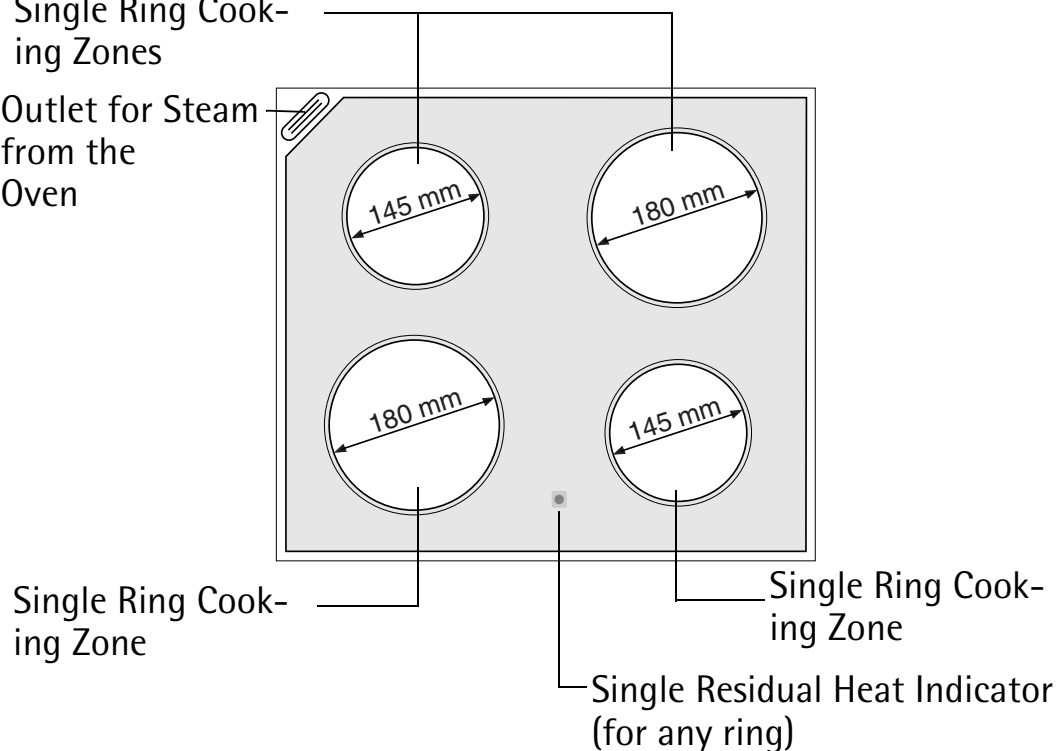
- The appliance must not be disposed of in the household rubbish.
- You can obtain information about collection dates or public tips from your local Council or Environmental Health Office.
- Warning! Before disposing of old appliances make them inoperable. Cut off the mains cable.

## Appliance Description

### Model 600 M


Single Ring Cook-  
ing Zones

Outlet for Steam  
from the  
Oven



# Before Using for the First Time

## Initial Cleaning

 Wipe the ceramic glass cooking surface with a damp cloth to remove any traces left from manufacturing.



**Important:** Do not use any caustic, abrasive cleaners! The surface could be damaged.

## Using the Rings



When the cooking zones are switched on, they may hum briefly. This is a characteristic of all ceramic glass cooking zones and does not impair either the function or the life of the appliance.



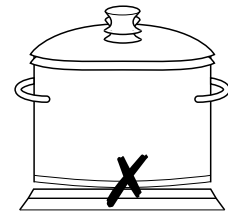
**The cooking zones are operated using the ring switches on the cooker or switch box as described in the relevant set of instructions.**

# Usage, Tips

## Pans

The better the pan, the better the results.

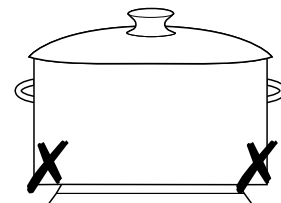
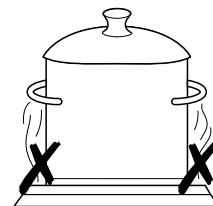
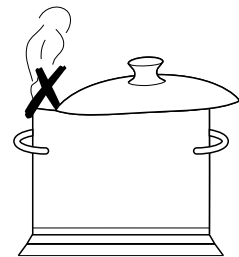
- You can recognise good pans by their bases. The base should be thick and as flat as possible.
- Pans with aluminium or copper bases can leave metal discoloration on the glass ceramic surface that is very difficult or impossible to remove.
- Do not use cast iron pans or pans with damaged bases that are rough or burred. Permanent scratching may occur when the pans are slid.
- When cold, pan bases are normally bowed slightly inwards (concave). They should under no circumstances be bowed outwards (convex).



### Tips on Saving Energy

You will save valuable energy if you observe the following tips:

- Always place pans on the cooking zone before switching on.
- Soiled cooking zones and pan bases increase the electricity consumption.
- If possible, always fit pans with a lid.
- Switch off the cooking zones before the end of cooking to make use of the residual heat, e.g. to keep food warm or for melting.
- The pan base and cooking zone should be the same size.  
When purchasing pans, pay attention to the diameter of the base. Manufacturers often state the diameter of the top of the pan
- Cooking times are reduced by up to 50% when a pressure cooker is used.





# Cleaning and Care

## Ceramic Glass



**Important:** Cleaners must not come into contact with the ceramic glass when **hot!** All cleaners must be removed with plenty of clean water after cleaning as they may have a caustic effect when the rings are next heated!

Do not use any aggressive cleaners, such as e.g. grill or oven sprays, coarse scouring cleaners or pan cleaners that cause scratches.




Clean the ceramic glass surface after each use when it is hand warm or cold. By this means you will avoid soiling becoming burnt on. Remove scale and water marks, fat spots and metallic shimmering discoloration with a commercially available ceramic glass or stainless steel cleaner, e.g. with "Stahl-Fix" or "Vitroclen".

## Light Soilage

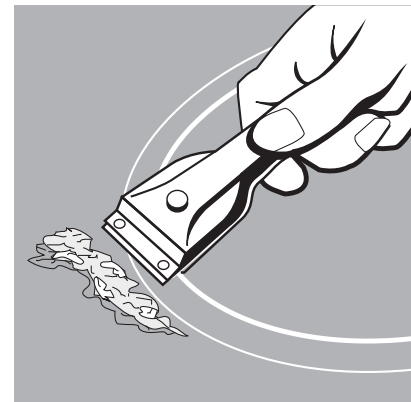
1. Wipe the ceramic glass surface with a damp cloth and a little washing up liquid.
2. Then rub dry with a clean cloth. No residues of cleaner must be left on the surface.
3. Once a week, thoroughly clean the entire ceramic glass surface with a commercially available ceramic glass cleaner such as "Vitroclen".
4. Then wipe the ceramic glass surface with plenty of clean water and rub dry with a clean fluff-free cloth.

## Stubborn Soilage

-  1. To remove food that has boiled over or burnt on spots, use a glass scraper.
2. Place the glass scraper at an angle to the glass ceramic surface.
3. Remove soiling by sliding the scraper.



You can obtain glass scrapers and ceramic glass cleaners from your specialist retailers.





## Burnt on Soilage

1. Remove burnt on sugar, melted plastic, aluminium foil or other melted materials **immediately, while the hob is still hot**, using a glass scraper.



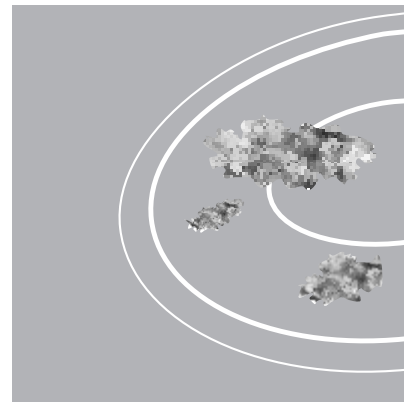
**Important:** When using the glass scraper on the hot cooking zone, there is a risk of burns!

2. Clean the cooking surface as normal once it is cold.



If the cooking zone has cooled down already prior to the soilage being removed, warm it up again for cleaning.

Scratches or dark marks on the ceramic glass surface, which have been caused by a pan base with sharp edges, cannot be removed. However, they do not impair the function of the cooking surface.



## The Hob Frame



**Important!** Do not put vinegar, lemons or scale removers on the hob frame, otherwise mat spots will appear.

1. Wipe the frame with a damp cloth and a little washing up liquid.
2. Soften dried dirt with a wet cloth. Then wipe off and rub dry.

# INSTALLATION INSTRUCTIONS



**Important!** This appliance must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant country standards.

Please observe this instruction, otherwise the warranty will not cover any damage that may occur.

## Technical Data

### Appliance Dimensions

Width	570 mm
Depth	500 mm
Height	41 mm

### Cut-Out Dimensions

Width	560 mm
Depth	490 mm
Corner radius	R3

### Power Consumption

Single ring cooking zone 145 mm $\varnothing$	1200 W
Single ring cooking zone 180 mm $\varnothing$	1700 W

<b>Heater Element Voltage</b>	<b>230 V ~</b>
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<b>Total Electrical Load Max.</b>	<b>5.8 kW</b>
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## Regulations, Standards, Directives

This appliance meets the following standards:

- EN 60 335-1 and EN 60 335-2-6  
in respect of the safety of electrical appliances for household use and similar purposes and
- DIN 44546 / 44547 / 44548  
in respect of properties of electric cookers for the household.
- EN 55014-2 / VDE 0875 part 14-2
- EN 55014 / VDE 0875 part 14/12.93
- EN 61000-3-2 / VDE 0838 part 2
- EN 61000-3-3 / VDE 0838 part 3  
in respect of basic electromagnetic compatibility (EMC) requirements.

**CE** This appliance complies with the EU Directives

- 73/23/EEG dated 19.02.1973 (Low Voltage Directive)
- 89/336/EEG dated 03./05.1989 (EMC Directive including Directive Amendment 92/31/EEG).



## Safety Instructions for the Installer

- This hob must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant country standards.
- In respect of fire protection, this appliance corresponds to type Y (IEC 335-2-6). Only this type of appliance may be installed with a high cupboard or wall on one side.
- It is not permitted to fit drawers below the cooking surface.
- Protection against electric shock must be provided by the installation.
- The kitchen unit in which the appliance is fitted must satisfy the requirements of DIN 68930 in respect of stability.
- Built-in ovens and cooking surfaces are fitted with special connector systems. They may only be combined with appliances with a matching system.
- All cut surfaces are to be sealed with a suitable sealant for protection against moisture.
- On tiled work surfaces, the joints in the area where the hob sits on the surface must be completely filled with grout.
- On natural, artificial stone, or ceramic tops, the snap action springs must be bonded in place.
- Ensure that the seal is correctly seated in the frame and that it is seated against the work surface without leaving any gaps. Additional silicon sealant must not be applied, this will make removal more difficult in the event of the need for service.
- To remove the hob, it must be pressed out from below.

## Electrical connection

- Connect the wiring harness plugs with the respective sockets of the same colour of the built-in oven or switch box.

# SERVICE

The chapter "What to do if ...?" contains a list of some faults which you can remedy yourself. Look there first if a fault occurs.

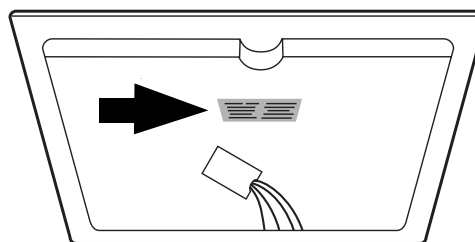
## Is it a technical malfunction?

If so, please contact your customer service centre. (You will find addresses and telephone numbers in the "Customer Service Centres" section.)

Always prepare in advance for the discussion. By this means you will make diagnosis of the problem easier and also make it easier to decide if a customer service visit is necessary:

Please determine as accurately as possible:

- What form does the fault take?
- Under what circumstances does the fault occur?



Prior to the telephone call it is imperative that you make a note of the following appliance code numbers that are given on the rating plate:

- PNC Code (9 digits),
- S No. number (9 digits).

We recommend you to record the code numbers here so that you always have them at hand:

PNC . . . . .

S-No. . . . .

## When do you incur costs even during the warranty period?

- If you could have dealt with the fault yourself with the aid of the Faults Table (see the section "What to do if ..."),
- if several journeys by the customer service technician are necessary because, for example, he did not receive all the important information before his visit and must therefore e.g. collect spare parts. These multiple trips can be avoided if you prepare your phone call as described above.

# Installation/Montage

